

30 Single Convection Oven Professional Series




PROFS30XV

Bertazzoni ovens are superb cooking appliances designed, engineered and made in Italy. All Bertazzoni appliances integrate seamlessly into style-harmonized suites for a true, high-performing kitchen.

The exclusive dual diagonal convection system with 4 separate heating elements ensures even temperature roasting and baking on 7 usable shelf positions with no flavor crossover. The extra wide electric broiler with optional convection is ideal for grilling and searing at high heat. For your convenience, this oven is equipped with a soft-motion hinge system for the door.

The exceptional, energy-efficient performance of the Bertazzoni convection oven is enhanced by the intuitive and easy-to-use interface operated with ergonomic knobs and touch controls, and by 11 cooking modes.

All Bertazzoni appliances are covered by a 2-year warranty. Products and packaging are 99% recyclable. 

Specifications

Features

Oven cavity

Size	30 in
Oven configuration	single
Oven fuel	electric
Oven type	self-clean
Oven broiler type	electric
Oven functions	bake / broiler / convection / convection bake / convection broiler / defrosting / d
Overall volume	4.10 ft ³
Oven convection system	dual diagonal with heating element
Oven controls	knobs / touch LED display
Inner oven door	quadruple
Removable inner glass	yes
Cavity finishing	pyrolityc grey enamel
Oven handle	metal
Cooling fan	yes
Oven levels	7
Timer	touch digital programmer
Door hinge	soft-motion
Wire-shelves	2 heavy gauge chromed
Tray	1 enamelled
Grill trivet for tray	yes
Oven lights	single

Technical specifications

Electrical requirements	120/240 V - 60 Hz - 30 A
Power rating	5500 W

Dimensions

