

30 inch Dual Fuel Range, 5 Burners, Electric Oven Professional Series



PRO305DFMXV

The new Bertazzoni ranges 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 high-efficiency maintop with 5 aluminum burners features a dual ring 19,000 BTU power-burner that boils water in under 6 minutes (best in class), and 4 additional MonoBloc burners of variable size and power to suit every style of cooking, with delicate simmer at 750 BTUs.

The 4.7 cubic feet oven cavity is the largest in its class, with dual convection fan for balanced airflow and even temperature baking and roasting on 7 shelf levels. The elegant digital temperature gauge monitors the actual temperature in the oven and has integrated controls in the bezel for the food temperature probe. The extra wide electric broiler with optional convection is ideal for grilling and searing at high heat.

The soft-motion oven door with edge-to-edge tempered glass is a masterpiece of European engineering and makes the oven door very easy to wipe clean. The stainless steel racks included with the range can be equipped with optional telescopic glides.

All Bertazzoni appliances are covered by a 2-year warranty.

[Guarda online](#)

Specifications

Features

Worktop

Size	30 in
Cooking zones	5
Number of gas zones	5 burners
Worktop type	gas
Worktop design	stainless steel squared
Worktop controls	knobs
Knobs	metal coated
Burner type	aluminum
Grates	cast iron
Continous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Backguard	yes
Wok ring	yes
Simmer ring	yes

Cooking zones

Power burners	1300 BTU/h - 19 000 BTU/h (1)
Rapid burner	2500 BTU/h - 10 400 BTU/h (1)
Medium burner	1500 BTU/h - 5900 BTU/h (2)
Simmer burner	750 BTU/h - 3500 BTU/h (1)

Oven cavity

Oven configuration	single
Oven fuel	electric
Oven type	electric multifunction
Oven broiler type	electric
Cooking modes	bake / bottom bake / broil / convection / convection bake / convection broil / dehydrate / fast preheat / pizza / proofing / upper bake / warming
Oven volume	4.7 ft ³

Oven convection system	dual horizontal fans
Oven controls	knobs / thermometer
Inner oven door	triple
Removable inner glass	yes
Cooling fan	yes
Oven levels	7
Door hinges	soft-motion
Wire-shelves	2 standard with handle
Tray	1 baking tray with grill trivet
Grill trivet for tray	yes
Oven lights	double lateral

Bottom

Legs	stainless steel
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Technical specifications

Absorbed current (A)	20 A with dedicated circuit
Electrical supply	120/240V 60 Hz - 3700W 120/208V 60 Hz - 2900W

Dimensions

