

30 Double Electric Convection Oven Self-Clean Professional Series

\$ 3,799



PROF30FDEXV

Bertazzoni built-in ovens put Italian design and precision at the heart of your kitchen. As beautiful as they are practical, they can be installed flush or proud in any style of kitchen cabinet.

With technology designed to help you cook any dish to perfection, the Bertazzoni dual diagonal convection fans offer best-in-class even heat distribution throughout the extra-large 4.1 cu.ft oven cavity. Evenly bake large batches of cookies using all 7 shelf positions. The full-width 8-pass broiler sears steaks so they are crisp on the outside and juicy inside. Or use it to broil delicate fish fillets to perfection. And when you've finished cooking, the no-fingerprint stainless steel is easy to clean.

Bertazzoni built-in ovens are designed with pride in Italy and covered by an industry-leading 2-year parts and labor warranty.

[Guarda online](#)

Specifications

Features

Oven cavity

Size	30 in
Oven configuration	double
Oven fuel	electric
Oven broiler type	electric
Cooking modes	bake / broil / convection / convection bake / convection broil / defrosting / dehydrate / fast preheat / oven light / pizza / proofing / pyrolytic self clean / turbo / warming
Oven convection system	dual diagonal with heating element
First oven volume	4.10 ft ³
Secondary oven net volume	4.10 ft ³
Oven controls	knobs / touch LED display
Inner oven door	quadruple
Removable inner glass	yes
Cavity finishing	pyrolytic grey enamel
Oven handle	metal
Cooling fan	yes
Oven levels	7
Timer	touch digital programmer
Door hinges	soft-motion
Wire-shelves	2 flat / 2 shaped
Tray	1 baking tray with roasting trivet
Oven lights	double

Technical specifications

Electrical supply	120/240 V 60 Hz - 11000 W / 120/208 V 60 Hz - 8800 W / 50 Amp dedicated circuit
Power rating	Bake: 5400W / Broiler: 3400 W / Convection: 3300 W
Power connection	metal conduit 59" power cord
Certification	CSA

Dimensions

