# BERTAZZONI PROFESSIONAL SERIES

## 24" SINGLE OVEN F24 PRO XV



The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series XV oven. The design of the Bertazzoni Professional Series 24" wall oven is enhanced by the ergonomic metal knobs and exclusive metal handle. The new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen thanks to its electric convection cavity and its 7 cooking functions.

### HANDLE SOLUTION



Operate the soft-motion quadruple glass door with the ergonomically shaped stainless steel handle



**TO COOK BEAUTIFULLY**

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### FUNCTIONS

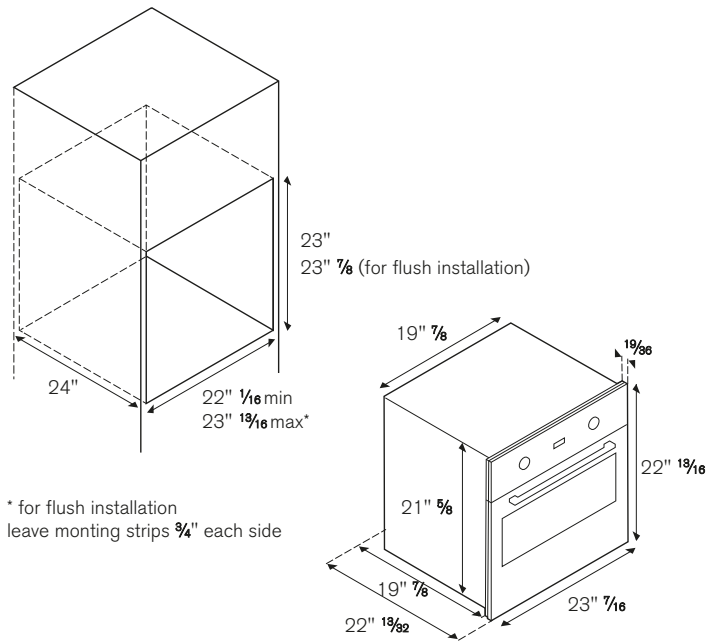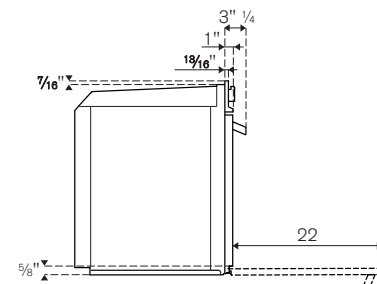| BAKE | LARGE BROILER | BROILER | CONVECTION BROILER | CONVECTION BAKE | TURBO CONVECTION | DEFROST DEHYDRATE |
|------|---------------|---------|--------------------|-----------------|--------------------|-------------------|

### FEATURES

| | |
|---|---|
| Oven type | electric manual clean |
| Oven grill type | electric |
| Oven controls | metal finish knobs & LED touch interface |
| Inner oven door | triple glass |
| Oven handle | solid metal |
| Oven door finishing | stainless steel |
| Cavity finishing | black enamel |
| Convection system | European convection |
| Oven levels | 4 |
| Wire shelves | 2 |
| Tray | 1 baking tray |
| Grill trivet for trays | 1 |

23"
23" ⅞ (for flush installation)

24"

22" ¹⁄₁₆ min
23" ¹⁸⁄₁₆ max*

* for flush installation
leave monting strips ¾" each side

19" ⅞
19⁄₃₆
22" ¹⁸⁄₁₆
21" ⅝
19" ⅞
22" ¹⁸⁄₃₂
23" ⁷⁄₁₆

### TECHNICAL SPECIFICATIONS

| | |
|---|---|
| Voltage, frequency | 120/208 V - 120/240 V, 60Hz |
| Oven volume | 2.1 ft³ |
| Max Amp Usage | 11.7 A – 13.3 A, 2350 W – 3100 W |
| Certification | UL |
| Warranty | 2 years parts and labor |

3" ¼
1"
¹⁸⁄₁₆"
⁷⁄₁₆"
22
⅝"

INSTALLATION INSTRUCTIONS
Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during oven usage. For further installation instructions refer to the installation manual.

**bertazzoni.com**