

BERTAZZONI PROFESSIONAL SERIES

30" CONVECTION SPEED OVEN PROSO30X



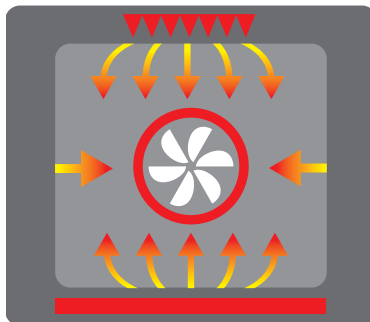
The Bertazzoni Professional Series Speed Oven combines convection baking, electric grill and microwave in one versatile unit. By combining baking and microwave functions, this powerful oven completes cooking cycles in half the time without compromising results. With its intuitive touch-control interface and family-sized capacity, this Bertazzoni speed oven often becomes the go-to oven in a busy kitchen. This beautiful oven installs flush with the cabinet doors and integrates seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

INTUITIVE CONTROLS



Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.

PERFECT BAKING



The European convection system ensures even roasting and baking on multiple levels with no flavor crossover.

INTEGRATED DESIGN



All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.



TO COOK BEAUTIFULLY

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FUNCTIONS



MICROWAVE



BROILER
MICROWAVE



BROILER



CONVECTION
BROILER



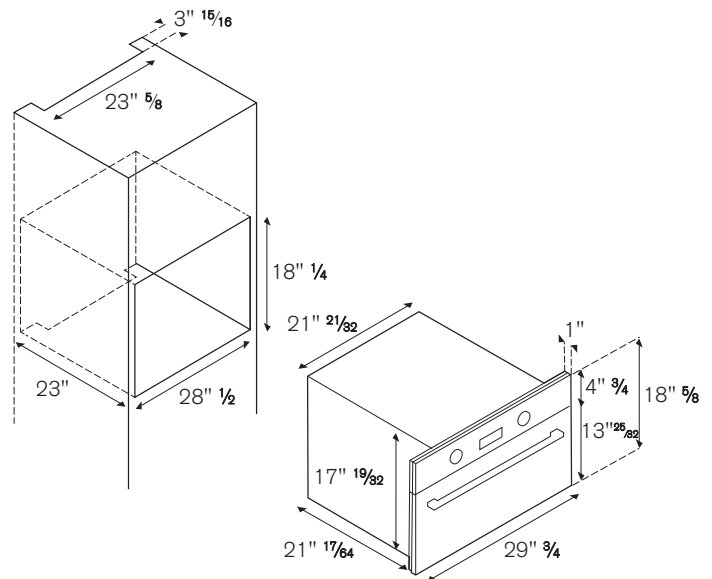
CONVECTION



CONVECTION
MICROWAVE

FEATURES

Oven type	combination electric convection and grill with microwave
Oven grill type	electric
Oven controls	knobs and touch LED display
Timer	digital programmer
Inner oven door	double glass
Auto cooking modes	5 preset
Cooling fan	yes
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	European ring heating element
Oven levels	2
Oven lights	single
Tray	1 glass turntable
Grill trivet for trays	yes



TECHNICAL SPECIFICATIONS

Voltage, frequency	208-240 V/60Hz
Oven volume	1.34 ft ³
Max Amp Usage	15 A – 3300 W
Certification	cETLus
Warranty	2 years parts and labor

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.

For any combinations of built-in models, please see related installation drawings

Disclaimer: while every effort has been made to insure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

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