

# BERTAZZONI PROFESSIONAL SERIES

## 30" DOUBLE OVEN FD30 PRO XT



The Bertazzoni traditions of engineering excellence, culinary expertise and Italian design come alive in the Professional Series wall ovens. The exceptional, energy-conscious performance of the Bertazzoni Professional Series wall ovens is enhanced by the intuitive and easy-to-use interface operated with ergonomic knobs and touch controls. With eleven functions, seven shelf positions, and the exclusive ASSISTANT function which lets you build, store and manage your own bank of cooking methods, the new Bertazzoni wall oven is the perfect partner for the ultimate user experience in your kitchen.

### BERTAZZONI ASSISTANT

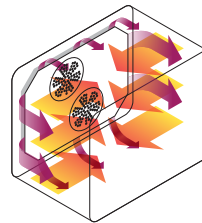


The exclusive ASSISTANT function pilots the oven through the most appropriate sequence of cooking modes for each type of food and oven preparation. Select the sequences that best suit your own style of cooking, store them for future use and build your own bank of cooking methods.

### DUAL DIAGONAL CONVECTION



Two large-blade fans positioned on the diagonal axis and subsidiary air vents at the top and bottom of the oven cavity provide balanced airflow and even heat distribution.



### HANDLE SOLUTION



Operate the soft-motion quadruple-glass door with the ergonomic steel PRO handle.



TO COOK BEAUTIFULLY

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### FUNCTIONS



### FEATURES

<b>Oven type</b>	electric convection self-clean
<b>Oven broiler type</b>	electric
<b>Oven controls</b>	hi-resolution LCD touch interface
<b>Inner oven door</b>	quadruple glass
<b>Auto cooking modes</b>	33 preset cooking sequences with Bertazzoni Assistant
<b>Door Hinge</b>	soft motion
<b>Oven handle</b>	solid metal
<b>Probe</b>	yes
<b>Oven door finishing</b>	stainless steel
<b>Cavity finishing</b>	pyrolitic black enamel
<b>Convection System</b>	dual diagonal
<b>Oven levels</b>	7
<b>Glide shelves</b>	full extension
<b>Wire shelves</b>	2 heavy gauge
<b>Tray</b>	1 baking tray
<b>Grill trivet for Trays</b>	yes

### ACCESSORIES

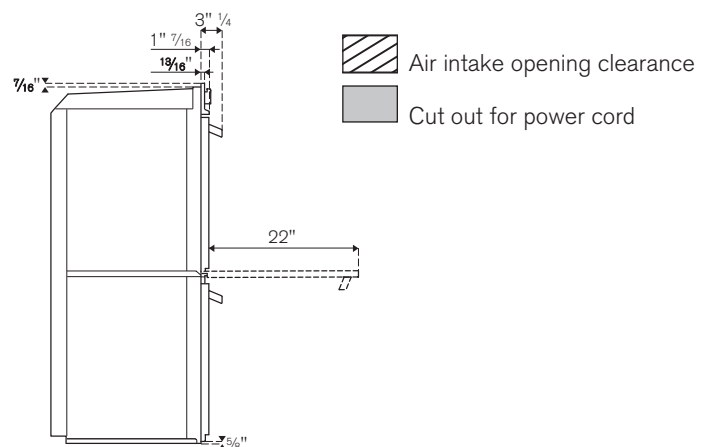
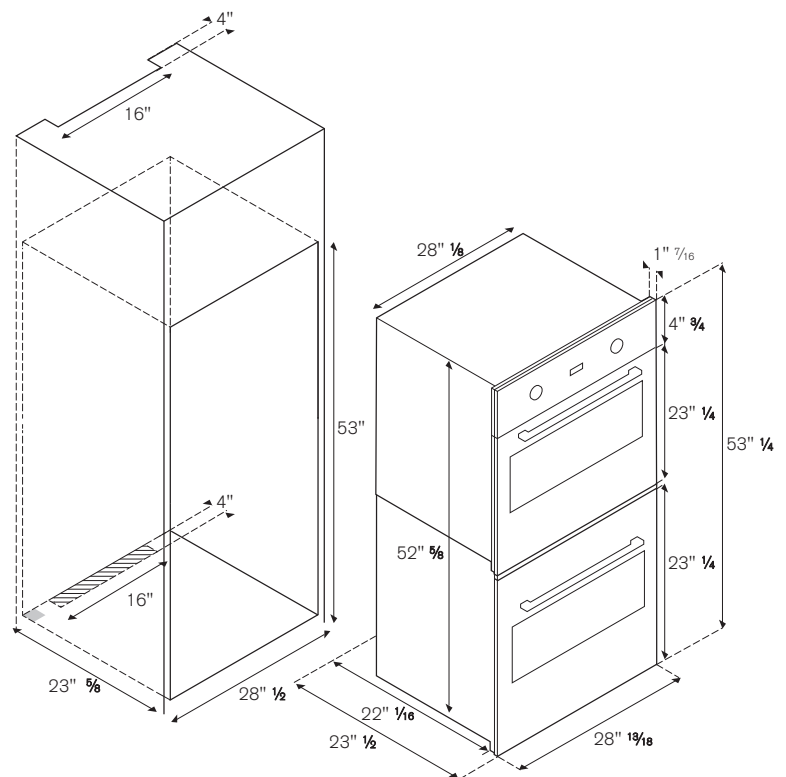
<b>30 Telescopic Slide Shelf</b>	code TG
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### TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	120/208 Vac - 120/240 Vac, 60 Hz
<b>Oven volume</b>	4.1ft <sup>3</sup>
<b>Max Amp usage, power rating</b>	50 A - 11000 W
<b>Certification</b>	CSA
<b>Warranty</b>	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. The appliance must be installed into cabinetry and be supported from underneath. The air intake opening at the bottom of the door must be left unobstructed. For a flush mount installation the surrounding cabinets doors should have the same thickness as the oven control panel (13/16" for all PRO models).



**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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