


30 Convection Steam Oven Master Series



MASCS30X

Bertazzoni ovens 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 convection steam oven combines convection baking, electric grilling and steam in one versatile unit. Using water-generated steam in the cooking cycle in addition to convection helps maintain balanced moisture in the food while sealing-in flavors and vitamins. With its intuitive controls and family-sized capacity, the Bertazzoni convection steam oven delivers the healthiest and most flavorful cooking results.

All Bertazzoni appliances are covered by a 2-year warranty. Products and packaging are 99% recyclable. 

Specifications

Features

Funzionalità Specials

Size	30 in
Functions	broiler / convection / convection broiler / steam / steam convection / warming
Overall volume	1.34 ft ³
Oven convection system	single with ring heating element
Inner oven door	double
Removable inner glass	yes
Cavity finishing	stainless steel
Oven levels	2
Tray	1 stainless steel 40 mm deep
Grill trivet for tray	yes
Oven lights	single

Technical specifications

Electrical requirements	208/240 V - 60 Hz - 15 A
Power rating	3300 W

Dimensions

