

30 Convection Steam Oven Professional Series



PROF30CSEX

Bertazzoni convection steam 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.

This oven is incredibly flexible, offering a choice of three technologies in one: baking, broiling and steaming – all in one unit. You can use each cooking mode on its own or combine them to give you exceptional results. Experience the benefits of steam and steam-assisted convection cooking, sealing in all the flavors and maintaining nutrients and food texture.

Manage cooking modes, temperature and time with the highly intuitive touch-through-glass user interface. 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

Specialty oven features

Special functions	descaler / light / recipes / reheat / sterilize / timer / water hardness setting
Size	30 in
Functions	broil / convection / convection broil / steam / steam convection / warming
Total volume	1.34 ft ³
Oven convection system	single with ring heating element
Oven controls	touch LED display
Auto cooking modes	yes
Inner oven door	double
Removable inner glass	yes
Cavity finishing	stainless steel
Oven levels	2
Clock/Timer	yes
Door hinges	soft-motion
Wire-shelves	1 flat
Tray	1 stainless steel 1 1/2" deep + 1 perforated stainless steel 3/4" deep
Oven lights	single

Technical specifications

Electrical supply	240 V - 60 Hz - 3200 W - 15 Amp dedicated circuit
Power rating	Convection: 1600 W / Broiler: 1200 W
Power connection	metal conduit with 71" power cord
Certification	CETLUS

Dimensions

