FPRO30FDSTX

PROFESSIONAL SERIES

30" DOUBLE ELECTRIC CONVECTION OVEN IN STAINLESS STEEL WITH SELF-CLEAN



Enhanced Full Touch TFT Display
The 8.8-inch high-resolution display ensures effortless navigation, featuring an intuitive interface that guides users step by step through cooking functions. This seamless user experience makes even the most

Smart Connectivity with the Bertazzoni Mobile App
The Bertazzoni App enables remote control of cooking programs, real-time progress tracking, and access to an integrated recipe book. Additionally, it ensures continuous software updates to optimize performance and introduce new features.

New Air Fry Mode for Healthier, Crispier Cooking
This function uses the grill at maximum temperature alongside powerful ventilation to circulate hot air evenly around food. Perfect for fries, meats, fish, and vegetarian recipes, this method preserves flavor and nutrients while eliminating the need for deep frying.

Advanced Cleaning Solutions
The Hydro Cleaning system harnesses the power of steam to soften dirt residues, making oven cleaning effortless. This feature minimizes the need for harsh chemicals, ensuring a more sustainable and hygienic kitchen environment.

Sustainable and Eco-friendly Packaging
Bertazzoni prioritizes environmental responsibility with EPS-free packaging, reducing waste and ecological impact. This commitment aligns with modern sustainability standards and eco-conscious initiatives.

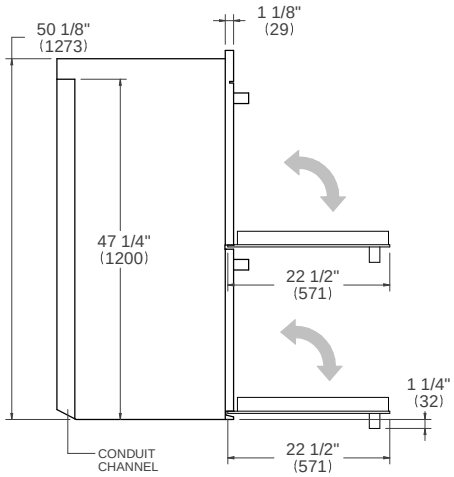
PRODUCT FEATURES	
Product type	Double Electric Wall Oven
Upper and Lower Oven Power Rating (Rating at 240V)	Bake: 3500 W Broiler: 3400 W Convection: 2420 W
Oven Volume	4.8 cu.ft.
Lower Oven Volume	4.8 cu.ft.
Convection System	1 Fan
User interface	Full Touch 8.8" TFT display
Cooking modes	Bake, Broil, Convection, Convection bake, Convection broil, Convection roast, Pizza, Air Fry
Special features	Dehydrate, Proofing, Warming 149 °F, Warming 199 °F, Sabbath Mode
Food Temperature Probe	Yes
Cleaning	Self Clean, Eco Clean, Hydro Clean
Shelf levels	7
Bertazzoni Mobile App	Yes
Door hinges	Double Soft Closing
Included accessories (Main Cavity)	1 wire shelf flat + 1 wire shelf shaped 1 set of telescopic glides 1 baking tray with roasting trivet
Included accessories (Lower cavity)	1 wire shelf flat + 1 wire shelf shaped 1 set of telescopic glides 1 baking tray with roasting trivet
TECHNICAL SPECIFICATIONS	
Electrical supply	120/208 V 60HZ - 6800 W 120/240 V 60 HZ - 9000 W 40 Amp dedicated circuit
Power connection	Metal conduit with 59" power cord
Certification	cULus
Warranty	2 years parts & labor
Product dimensions	W: 29 7/8" H: 51 1/4" D: 24 1/2"
Cut out dimensions	W: 28 1/2" H: 50 3/8" D: 24 5/8"
Packaging dimensions and weight	W: 33 3/4" H: 59 3/4" D: 29 1/2" 412.5 lbs

FPRO30FDSTX

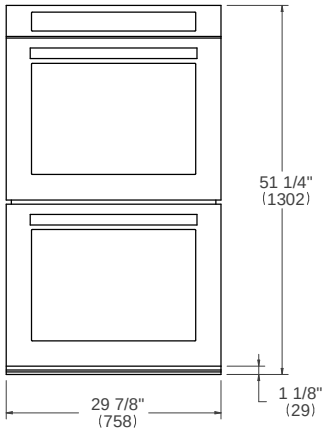
PROFESSIONAL SERIES
30" DOUBLE ELECTRIC CONVECTION OVEN IN STAINLESS STEEL
WITH SELF-CLEAN

PRODUCT DIMENSIONS

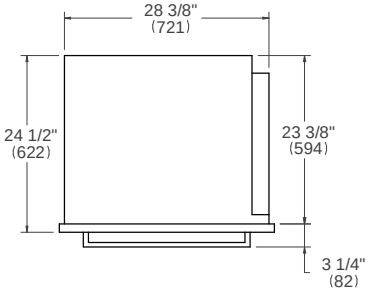
SIDE VIEW



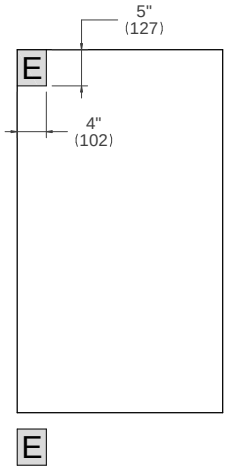
FRONT VIEW



TOP VIEW



ELECTRICAL CONNECTION



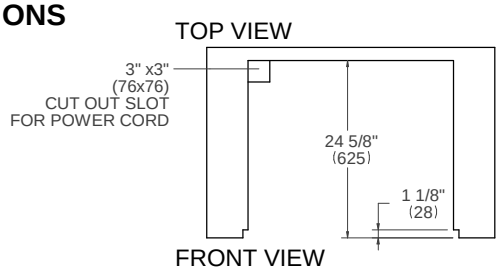
For single ovens installed into a wall cabinet, the electrical junction box may be located above, below to the left or right of the unit within reach of the power cord.
Placement within the opening may be require additional cabinet depth.

INSTALLATION REQUIREMENTS

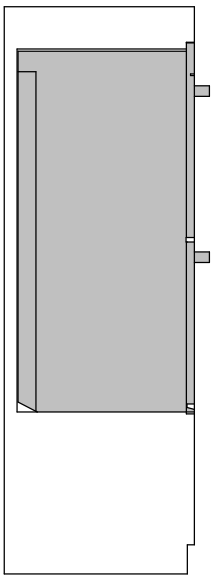
Minimum suggested load on cabinet base board 485 lb (220 kg)

CUTOUT DIMENSIONS

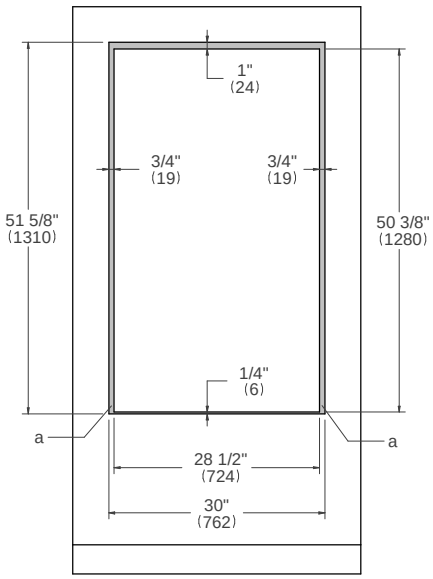
TOP VIEW



SIDE VIEW



FRONT VIEW



(a) Visible Area – Match finish to cabinetry

For installation of multiple products in combination, refer to the Design Guide at us.bertazzoni.com or ca.bertazzoni.com

Disclaimer: while every effort has been made to ensure the accuracy of the information contained in this document, Fratelli Bertazzoni reserves the right to change it at any time without notice. For detailed installation instructions, consult the installation manual. Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.