### BERTAZZONI MASTER SERIES

## 30 CONVECTION SELF-CLEAN SINGLE OVEN WITH ASSISTANT MASFS30XT

#### **HIGHLIGHTS**

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

electric convection self-clean
Mactric
RECUIC
ni-resolution LCD touch interface
uadruple glass
33 preset cooking sequences with Bertazzoni Assistant
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ull extension
heavy gauge
baking tray
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S
20/208 Vac - 120/240 Vac, 60 Hz
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80 A - 5500 W
CSA
years parts and labor
ode TG





#### **FUNCTIONS**



CONVECTION



















CONVECTION BROILER

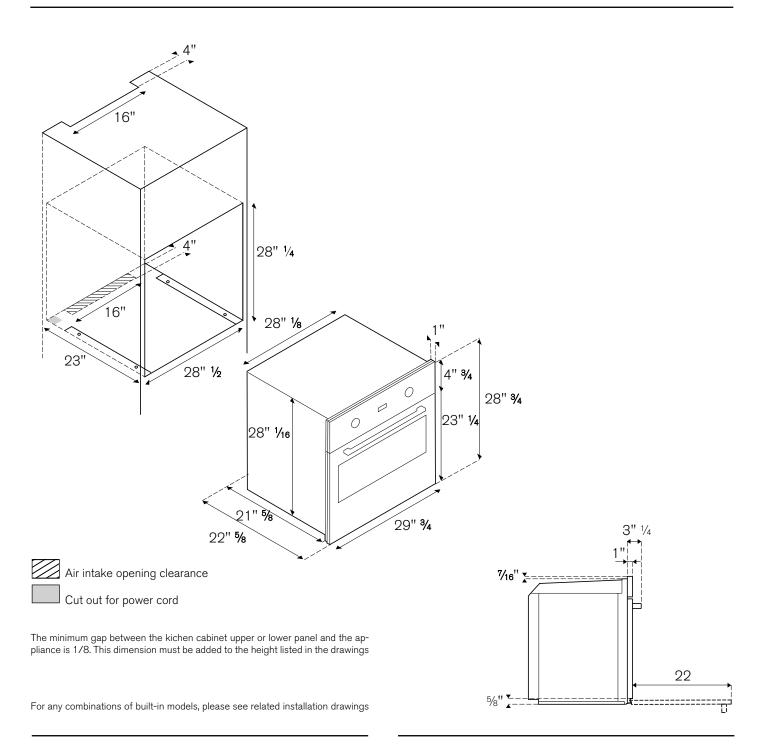






**PROOFING** 

# INSTALLATION INSTRUCTIONS MASFS30XT



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. For installation of the oven in

column please refer to the drawings view of model MO 30 STANE. For under counter installation refer to the cooktop or rangetop installation drawing in the specific sections of this document.

**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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