

BERTAZZONI PROFESSIONAL SERIES

30" 4 INDUCTION ZONES, ELECTRIC CONVECTION OVEN

PRO30 4 INM XE

HIGHLIGHTS

- The 4-zones induction worktop with variable heat and power boost function accommodates full-size cookware for super-fast yet precise cooking.
- The extra-wide oven with heat-assisted convection fan and full-width broiler provides balanced air flow and even heat distribution.
- The soft-motion oven door is specially designed and carefully balanced for easy opening and smooth closing with one hand.



FEATURES

Induction Zones	4
Worktop	induction
Worktop Controls	knobs
Residual Heat Indicator	yes
Knobs	metal finish
Backguard	standard 4 inches
Front Left	7"-1850 W (Booster 3000 W)
Back Left	7"-1850 W (Booster 3000 W)
Front Right	5" ³ / ₄ -1400 W (Booster 2200 W)
Back Right	8" ¹ / ₂ -2300 W (Booster 3700 W)
Main oven	electric convection with electric broiler
Main oven functions	bake, traditional bake, upper bake, broil, large broil, convection broil, convection, defrost/ dehydrate
Main oven volume	3.6 ft ³
Inner oven door	full width triple glass
Oven equipment	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
Legs	height adjustable stainless steel legs

TECHNICAL SPECIFICATIONS

Voltage, frequency	120/208 V - 120/240 V, 60Hz
Max Amp Usage, power rating	44 A - 9800 W, 45.5 A - 10500 W
Rating*	Specified Rating of Power Supply Cord Kit and Circuit Protection 208/240 Volts 120/208 Volts Amps: 40 A
Certification	cETLus
Warranty	2 years parts and labor

ACCESSORIES

Toe kick panel (TKS 30 X), flat island trim (IRF 30 X), side trim (ST 36 X)
Telescopic glide shelves (TGC)

MATCHING VENTILATION SOLUTIONS

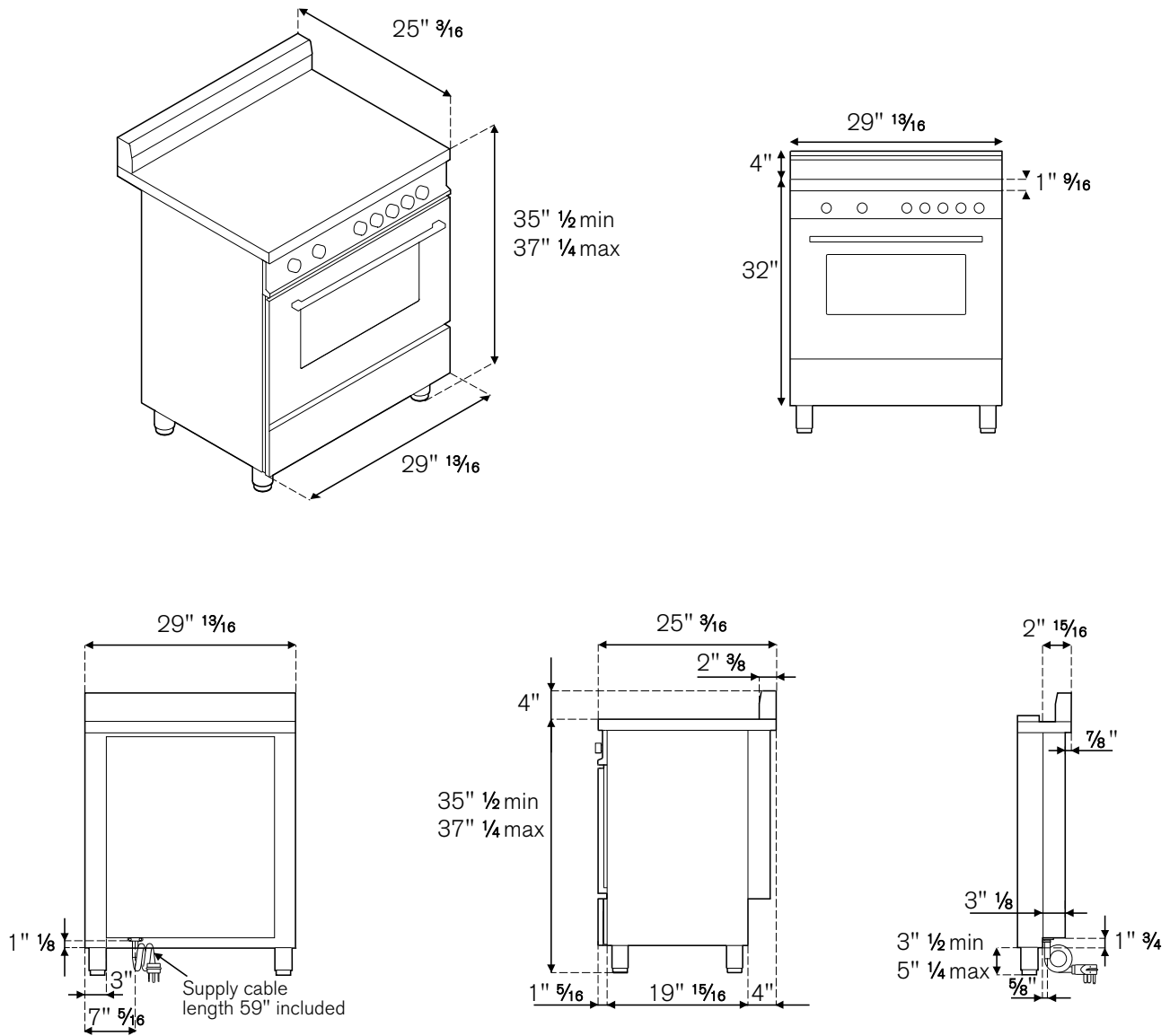
Bertazzoni offers a variety of matching ventilation solutions for this range. Please check our website under the ventilation tab for a complete overview of all choices



TO COOK BEAUTIFULLY
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INSTALLATION INSTRUCTIONS

PRO30 4 INM XE



*The National Electric Code calculation for Electric Load is less than the Total Connected Electrical Load listed on the model rating plate.

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. For further installation instructions refer to the installation manual.

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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