FPRO30FSSTX

PROFESSIONAL SERIES
30" 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 advanced cooking techniques accessible to all.

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.

Expanded Capacity and Enhanced Installation Flexibility
The newly designed oven offers a spacious 4.8 cu.ft. cavity, increasing capacity by 17% compared to previous models. .

A Legacy of Italian Excellence
With over 140 years of heritage, Bertazzoni remains a leader in kitchen innovation. The latest built-in oven line-up continues this tradition, combining state-of-the-art technology, impeccable design, and user-friendly features to elevate the cooking experience.

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

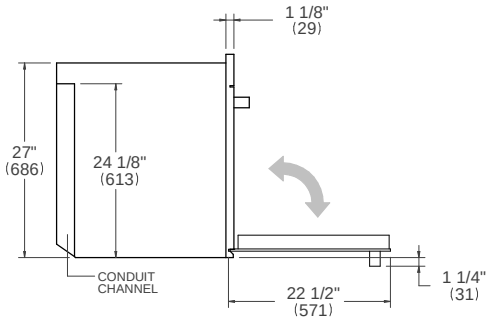
PRODUCT FEATURES	
Oven type	Electric convection self-clean oven
Power Rating (Rating at 240 V)	Bake: 3500 W Broiler: 3400 W Convection: 2420 W
Oven Volume	4.8 cu.ft.
Convection System	1 Fan
User interface	Full Touch 8.8" TFT display
Cooking modes	Bake, Broil, Convection, Convection bake, Convection broil, Convection roast, Pizza, Air Fry
Special features	Dehydrate, Proofing, Sabbath mode, Warming 149 °F, Warming 199 °F
Shelf levels	7
Door hinges	Double Soft Closing
Included accessories	1 wire shelf flat + 1 wire shelf shaped 1 set of telescopic glides 1 baking tray with roasting trivet
Bertazzoni Mobile App	Yes
Food Temperature probe	Yes
Cleaning	Self Clean, Eco Clean, Hydro Clean
TECHNICAL SPECIFICATIONS	
Electrical supply	120/208 V 60HZ - 4400 W 120/240 V 60 HZ - 5500 W 30 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: 28 1/4" D: 24 5/8"
Cut out dimensions	W: 28 1/2" H: 27 1/4" D: 24 5/8"
Packaging dimensions and weight	W: 33 3/8'' H: 35 7/8'' D: 30'' 238.0 lbs

FPRO30FSSTX

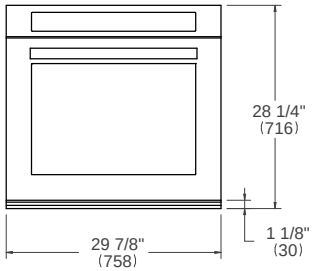
PROFESSIONAL SERIES
30" ELECTRIC CONVECTION OVEN IN STAINLESS STEEL
WITH SELF CLEAN

PRODUCT DIMENSIONS

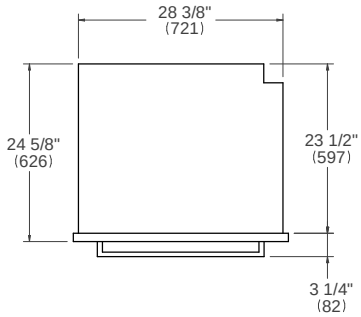
SIDE VIEW



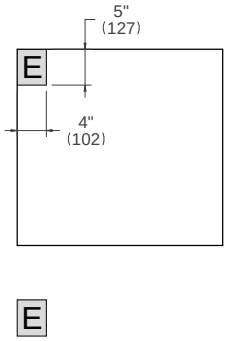
FRONT VIEW



TOP VIEW



ELECTRICAL CONNECTION



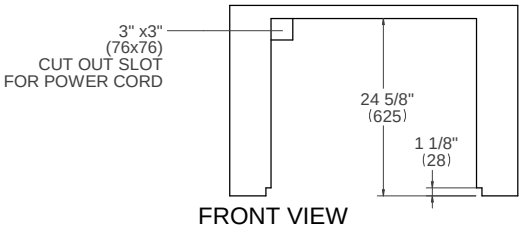
For single ovens installed into a wall cabinet, the electrical junction box may be located above, below to the left or right of the unit within reach of the power cord.
Placement within the opening may be require additional cabinet depth.

INSTALLATION REQUIREMENTS

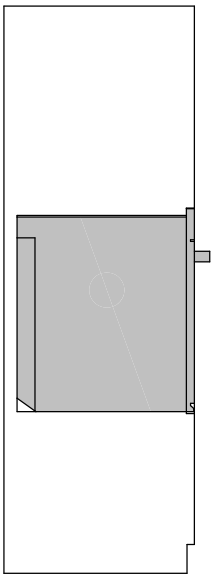
Minimum suggested load on cabinet base board 275 lb (125 kg)

CUTOUT DIMENSIONS

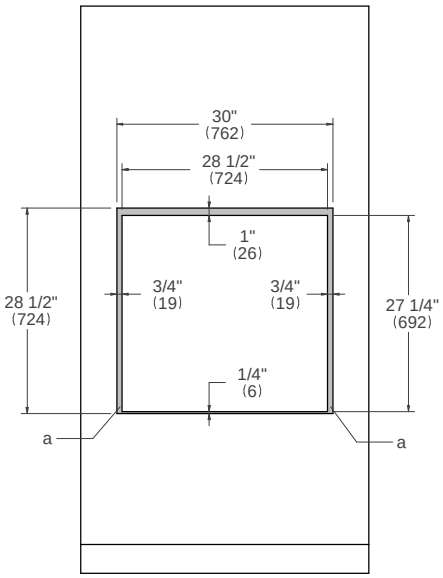
TOP VIEW



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.