

# BERTAZZONI PROFESSIONAL SERIES

## 30" CONVECTION STEAM OVEN

### PRO CS30 X

#### HIGHLIGHTS

- Bertazzoni ovens use stainless steel metal knobs to select cooking modes and temperature, while the intuitive interface lets users program time and other functions.
- The European convection system ensures even roasting and baking on multiple levels with no flavor crossover.
- All Bertazzoni ovens install flush with the cabinet doors and integrate seamlessly with specialty ovens and warming drawers in both vertical and horizontal combinations.

#### FEATURES

<b>Oven type</b>	combination electric convection and grill with steam
<b>Oven grill type</b>	electric
<b>Oven controls</b>	knobs and touch LED display
<b>Timer</b>	digital programmer
<b>Inner oven door</b>	double glass
<b>Oven handle</b>	solid metal
<b>Oven door finishing</b>	stainless steel
<b>Cavity finishing</b>	stainless steel
<b>Convection system</b>	European ring heating element
<b>Oven levels</b>	2
<b>Wire shelves</b>	1 stainless steel
<b>Tray</b>	1 stainless steel 40 mm deep, 1 perforated stainless steel 20 mm deep
<b>Oven lights</b>	single

#### TECHNICAL SPECIFICATIONS

<b>Voltage, frequency</b>	208-240 V/60Hz
<b>Oven volume</b>	1.24 ft <sup>3</sup>
<b>Max Amp Usage</b>	15 A – 2900 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor



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#### FUNCTIONS



STEAM



CONVECTION  
STEAM



BROILER



CONVECTION  
BROILER



CONVECTION



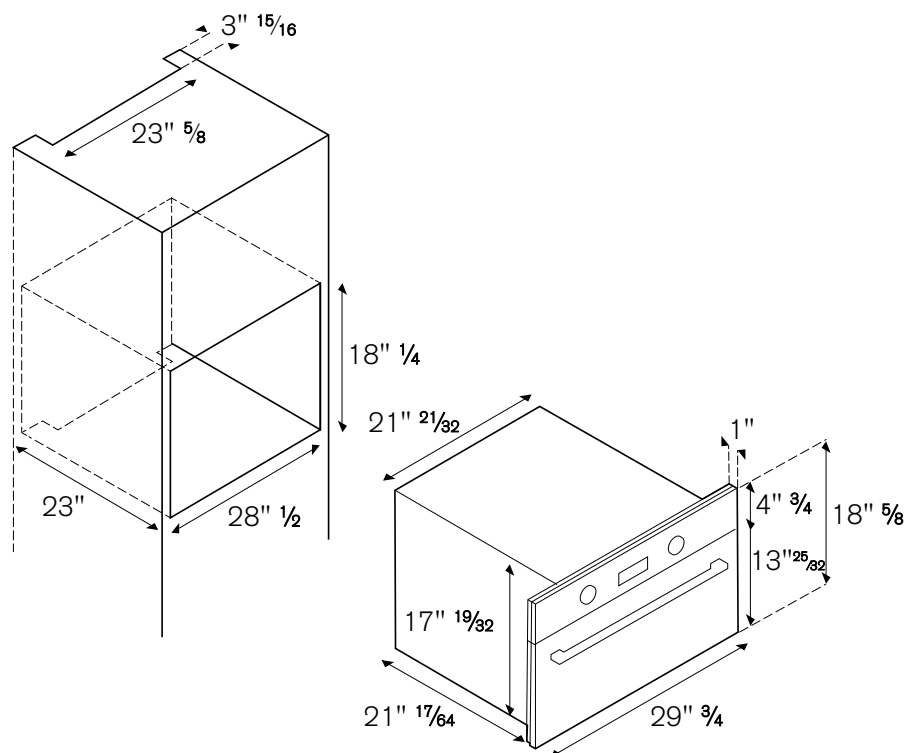
WATER  
HARDNESS

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# INSTALLATION INSTRUCTIONS

## PRO CS30 X

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The minimum gap between the kitchen cabinet upper or lower panel and the appliance is  $\frac{1}{8}$ . This dimension must be added to the height listed in the drawings

For any combinations of built-in models, please see related installation drawings

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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.

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**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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