BERTAZZONI MASTER SERIES

30" CONVECTION STEAM OVEN
MAS 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

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

TECHNICAL SPECIFICATIONS

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

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FUNCTIONS
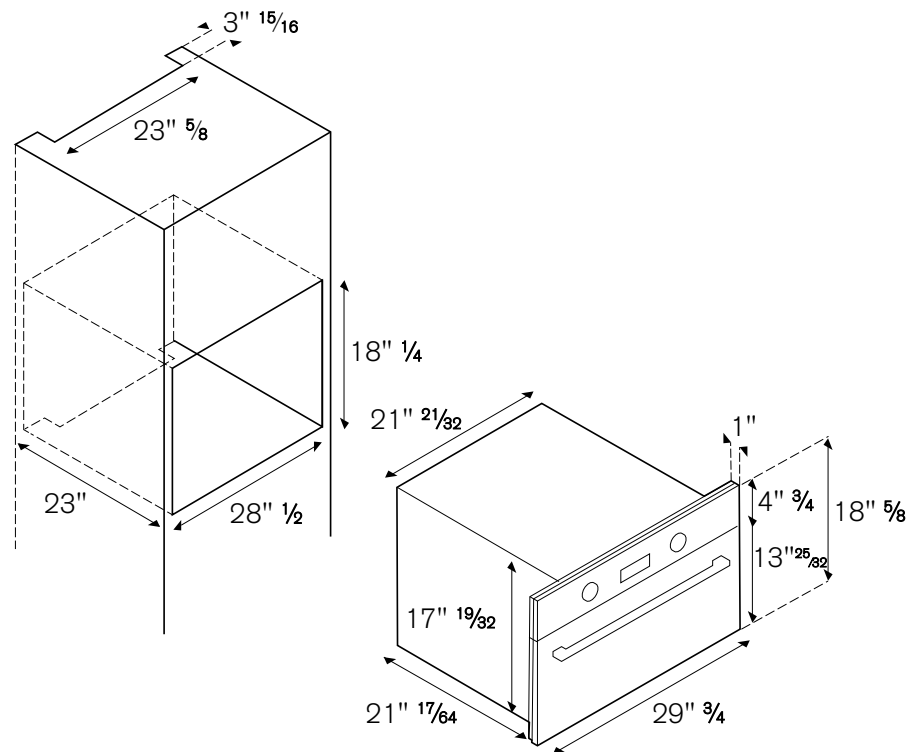

STEAM CONVECTION STEAM BROILER CONVECTION BROILER CONVECTION REGENERATING & STERILISING

The minimum gap between the kichen cabinet upper or lower panel and the appliance is 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

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.