

30 inch Electric Double Oven Combination with Steam, Self-Clean and Bertazzoni Assistant Professional Series

\$ 6,999

Made to order. Available starting July.



FPRO30FDVTC

Bertazzoni built-in ovens embody the artistry of Italian design and the discipline of precision engineering, bringing a truly elevated cooking experience into the modern kitchen.

Steam Assist combines convection heat with controlled steam for crisp, golden exteriors and exceptionally moist, flavorful interiors, while also reducing cooking time and simplifying cleanup.

The 8.8" Full Touch TFT Display delivers a refined, intuitive interface, while the Bertazzoni app enables remote control, real-time monitoring, and seamless access to curated recipes.

The built-in Air Fry mode achieves perfectly crisp, golden results without deep frying, using high heat and optimized airflow for a healthier approach to indulgent cooking.

With Bertazzoni Assistant, you simply select your dish and preferred doneness, and the oven intelligently manages the entire cooking process. An integrated meat probe ensures precise internal temperature control every time.

A generous double cavity design, with 4.8 cu. ft. capacity per oven, offers expansive space for everyday meals and effortless entertaining—17% larger than previous generations.

Bertazzoni built-in ovens are designed with pride in Italy and covered by an industry-leading 2-year parts and labor warranty.

[Guarda online](#)

Specifications

Features

Oven cavity

Size	30 in
User interface	full touch TFT display 8.8"
Oven configuration	double
Oven fuel	electric
Upper and lower oven power rating (at 240 V)	bake 3500 W / broiler 3400 W / convection 2420 W
Oven volume	4.8 cu.ft. + 4.8 cu.ft.
Oven convection system	1 fan
Oven levels	7
Auto cooking modes	with Bertazzoni Assistant
Cooking modes	air frying / bake / broil / convection / convection bake / convection broil / convection roast / pizza
Special functions	assistant / dehydrate / proofing / reheat 248 F / sabbath mode / steam assist / warming 149° F / warming 199° F
Food probe	yes
Cleaning modes	self clean / eco clean / hydro clean / descale
Door hinges	double soft-close
Bertazzoni mobile app	yes
Included accessories (main cavity)	2 wire shelf flat + 1 wire shelf shaped / 2 set of telescopic glides / 1 baking tray with roasting trivet / 1 food probe / 1 air fry basket
Included accessories (lower cavity)	1 air fry basket / 2 wire shelf flat + 1 wire shelf shaped / 2 set of telescopic glides / 1 food probe / 1 baking tray with roasting trivet

Technical specifications

Electrical supply	120/240 V 60 Hz - 11000 W / 120/208 V 60 Hz - 8800 W / 50 Amp dedicated circuit
Power connection	metal conduit 59" power cord
Certification	CULUS

Dimensions

