

24 Electric Convection Oven Professional Series

\$ 1,379



PROF24FSEXV

Bertazzoni built-in ovens put Italian design and precision at the heart of your kitchen. As beautiful as they are practical, they can be installed flush or proud in any style of kitchen cabinet.

With technology designed to help you cook any dish to perfection, the Bertazzoni convection fan offers best-in-class even heat distribution throughout the extra-large 2.7 cu.ft oven cavity. Evenly bake large batches of cookies using all 5 shelf positions. The full-width 6-pass broiler sears steaks so they are crisp on the outside and juicy inside. Or use it to broil delicate fish fillets to perfection. When you've finished cooking, the no-fingerprint stainless steel is easy to clean.

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	24 in
Oven configuration	single
Oven fuel	electric
Oven volume	2.70 ft³
Oven convection system	single
Oven broiler type	electric
Oven levels	5
Cooking modes	bake / bottom bake / broil / convection / convection bake / convection broil / defrosting / dehydrate / fast preheat / oven light / pizza / proofing / turbo / upper bake
Oven controls	knobs / touch LED display
Inner oven door	triple glass
Removable inner glass	yes
Cavity finishing	black enamel
Oven handle	metal
Cooling fan	yes
Timer	touch digital programmer
Door hinges	soft-motion
Wire-shelves	1 flat / 1 shaped
Tray	1 baking tray with roasting trivet
Oven lights	single

Technical specifications

Electrical supply	120/240 V 60 Hz - 2800 W / 208/240 V 60 Hz - 2100 W / 16 Amp dedicated circuit
Power rating	Bake: 2050 W / Broiler: 2400 W / Convection: 1800 W
Power connection	metal conduit 59" power cord
Certification	UL

Dimensions

