

# PROF304INMXE

PROFESSIONAL SERIES INDUCTION RANGE 30" 4 HEATING ZONES  
ELECTRIC OVEN - STAINLESS STEEL FINISH



Counter-deep maintop for flush installation with kitchen countertops and cabinets

Maintop with 4 latest generation extra-large induction zones and bridging of right-side zones

4.7 cu.ft electric oven with dual horizontal convection fans for even baking and roasting on 7 shelf levels

6-pass electric broiler for broiling and grilling, with optional convection

Elegant electronic gauge for control of oven temperature during pre-heating and baking

Oven door with edge-to-edge tempered glass and soft-motion hinges

## MAINTOP FEATURES

|                             |  |
|-----------------------------|--|
| <b>Maintop</b>              | 4 induction heating zones  |
| <b>Power</b>                | Front Left ø 5 3/4" 1400W (2200W booster)<br>Back Left ø 8 1/4" 2300W (3700W booster)<br>Front Right Bridge 2100W (3700W booster)<br>Back Right Bridge 2100W (3700W booster) |
| <b>Bridge function</b>      | Yes - Front Right + Back Right 7400W   |
| <b>Knobs</b>                | Metal finish with ergonomic shape  |
| <b>Included accessories</b> | 1" stainless steel island trim   |

## OVEN FEATURES

|                             |  |
|-----------------------------|--|
| <b>Oven type</b>            | Electric oven  |
| <b>Power rating</b>         | Bake: Bottom 1600W<br>Bake: Top 1200W<br>Broiler: 2700W<br>Convection: 2 x 1200W                                     |
| <b>Oven volume</b>          | 4.7 cu.ft  |
| <b>Convection</b>           | Dual horizontal fans   |
| <b>Functions</b>            | Fast preheat - Bake - Bottom Bake<br>Upper bake - Convection - Convection<br>Bake - Broil - Convection Broil - Pizza |
| <b>Self clean</b>           | No   |
| <b>Oven door</b>            | Tempered edge-to-edge triple glass   |
| <b>Oven door hinges</b>     | Soft-motion  |
| <b>Included accessories</b> | 2 wire shelves<br>Baking tray with grill trivet  |

## TECHNICAL SPECIFICATIONS

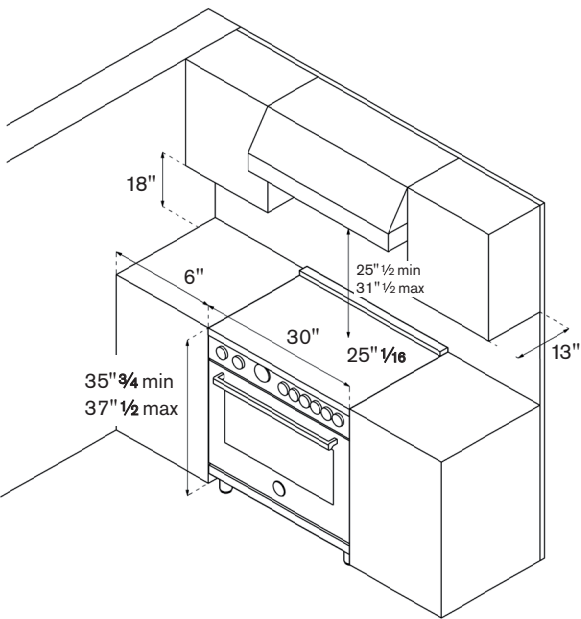
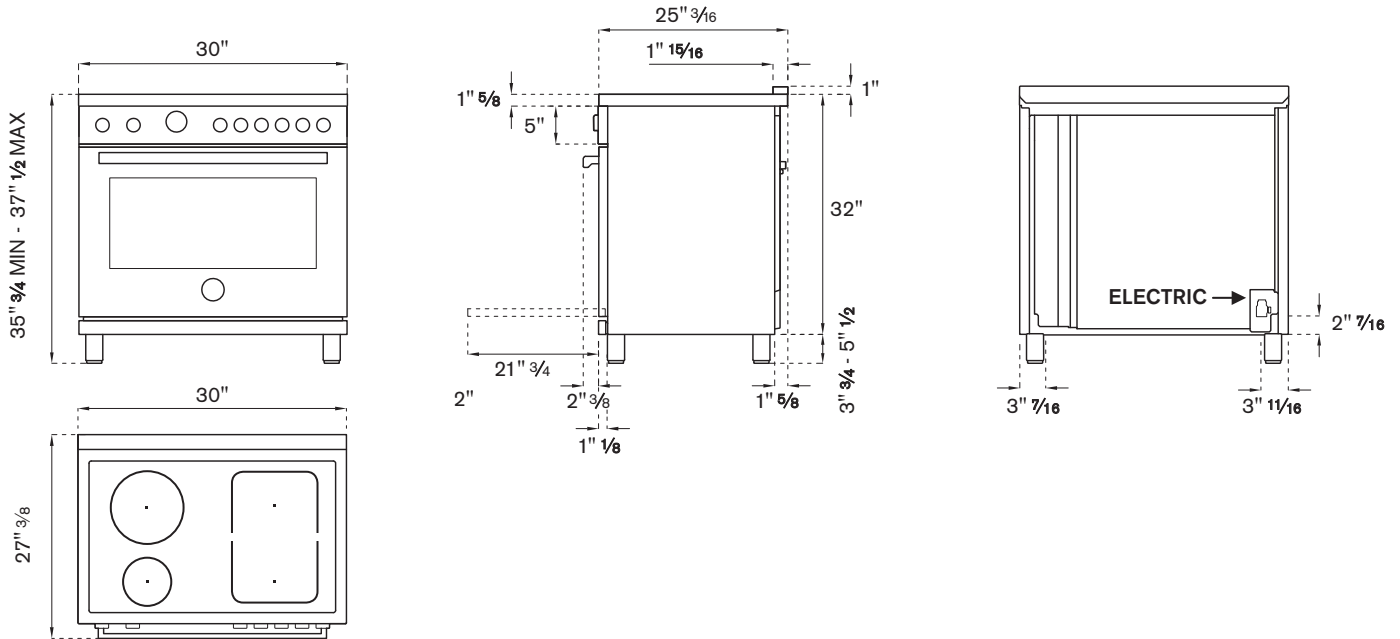
|                          |   |
|--------------------------|---|
| <b>Electrical supply</b> | 120/240V 60 Hz – 11000W<br>120/208V 60Hz – 10300W<br>40 Amp dedicated circuit |
| <b>Power connection</b>  | NEMA 14-50P plug with 59" cord  |
| <b>Certification</b>     | CSA   |
| <b>Warranty</b>          | 2 years parts & labor   |

## OPTIONAL ACCESSORIES

|               |  |
|---------------|--|
| <b>TKP30X</b> | Toe kick                               |
| <b>901471</b> | Set of telescopic glides for oven rack |
| <b>901272</b> | Bertazzoni white porcelain baking dish |
| <b>BGH30</b>  | 4" backguard                           |

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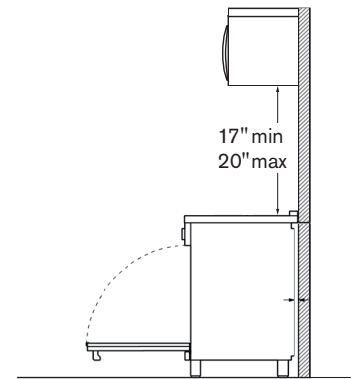
## Side Clearance Requirements:

6" min clearance from edge of mantop.  
Overhead Cabinet: 18" min height above countertop  
13" max depth.

## Ventilation Hood Clearance:

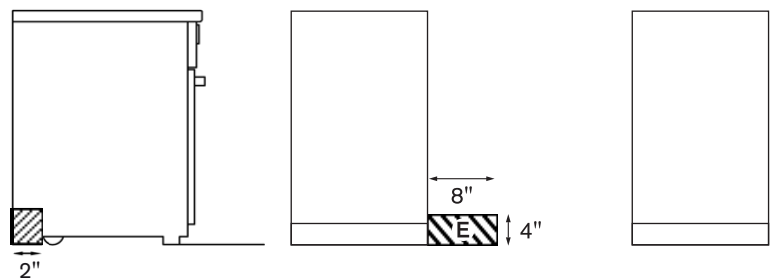
Ventilation Hood Clearance:  
recommended height 25" <sup>1</sup>/<sub>2</sub> - 31" <sup>1</sup>/<sub>2</sub> above cooking surface.

**OTR:** recommended height 17" - 20" above cooking surface.



## ELECTRICAL LINE

A properly-grounded horizontally- mounted electrical receptacle should be installed no higher than 3" (7.6 cm) above the floor, no less than 2" (5 cm) and no more than 8" (20,3 cm) from the left side (facing product). Check all local code requirements.



Installation clearance available behind range

Electrical Installation Location

**Disclaimer:** while every effort has been made to insure the accuracy of the information contained in this document, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice. For detailed installation specifications consult the installation manual. Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.