

60cm Electric Pyro Built-in Oven, TFT display, total steam Professional Series



F6011PROVPTX

This Bertazzoni Professional Series 60cm built-in electric oven with Total Steam and pyrolytic self-cleaning offers a best-in-class cavity capacity of 76 litres. With 11 functions it is ideal for mid-to low- temperature cooking, such as baking or recipes that require slow cooking, like casseroles. The non-convection mode is excellent for baking cakes, while the fan-assisted mode ensures even heat distribution on all five levels for roasting and baking with no flavour crossover. The infrared grill gives powerful searing and grilling over a large surface area. The oven is easy to control and monitor with metal or metal titanium knobs and a clear TFT display, which offers remarkable flexibility when choosing cooking modes. It also makes managing the food probe and Bertazzoni Assistant simple. The soft open-and-close door with metal or metal titanium handle is easy to use and the cool touch glass is quadruple-glazed for safety and efficiency. The Total Steam oven helps you create fast and healthy meals, using water vapour to seal in both flavour, nutrients, vitamins and minerals. This makes cooking vegetables, fish and meats quick and efficient. A removable water tank lets you remove and refill without interrupting the cooking programme. Pyrolytic cleaning is based on high-temperature cleaning and sterilising without detergents to leave your oven sparkling clean hygienic. Available in Stainless Steel and Carbonio.

Specifications

Features

Oven cavity

Total volume	76 L
Size	60 cm
Oven fuel	electric
Oven type	total steam / pyrolytic
Oven grill type	electric
Cooking modes	bake / Bertazzoni Assistant / bottom bake / clean / convection / convection bake / convection grill / grill / special functions / total steam / turbo
Net oven volume	76 L
Oven controls	knobs / touch TFT display
Inner oven door	quadruple
Removable inner glass	yes
Cavity finishing	pyrolytic grey enamel
Oven handle	metal
Oven levels	5
Timer	cooking time / end of cooking timer / start at
Auto cooking modes	with Bertazzoni Assistant
Food probe	yes
Door hinges	soft-motion
Sliding shelves	1
Wire-shelves	1 heavy duty flat
Tray	1 enamelled + 1 enamelled deep + 1 steam Gastronorm 2/3 + trivet
Oven lights	double
Special functions	eco / sabbath / proofing / defrost / keep warm / dehydrate
Cleaning system	hydro cleaning (steam function) and Pyrolytic cleaning (with Eco function)

Technical specifications

Energy class	A++
Voltage and frequency	220/240 V - 50/60 Hz
Absorbed power (W)	2800W

Dimensions

