

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

SEK 34,995



### F6011PROVPTX/23

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.

[Guarda online](#)

# Specifikationer

## Funktioner

### Ugnsutrymme

Total volume	76 L
Standby-läge	60 cm
Ugnsbränsle	elektrisk
Typ av ugn	Total ånga / pyrolytisk
Typ av ugnsgrill	elektrisk
Tillagningslägen	baka / Bertazzoni Assistent / grill / Konvektion / konvektion baka / konvektionsgrill / Nedre bakning / ren / Speciella funktioner / Total ånga / Turbo
Ugnens nettovolym	76 L
Ugn kontroller	Rattar / Tryck på TFT-skärm
Inre ugnslucka	fyrubbla
Avtagbart innerglas	yes
Efterbehandling av hålrum	pyrolytic grå emalj
Ugnshandtag	metall
Ugnsnivåer	5
Timer	Börja med / Slut på tillagningstimern / Tillagningstid
Automatiska tillagningslägen	med Bertazzoni Assistent
Livsmedelssond	yes
Dörrens gångjärn	mjuka rörelser
Skjutbara hyllor	1
Trådhyllor	1 heavy duty flat
Bricka	1 enamelled + 1 enamelled deep + 1 steam Gastronorm 2/3 + trivet
Ugnsbelysning	dubbel
Speciella funktioner	eko / sabbat / Proofing / tina / Håll dig varm / torka ut
Rengöringssystem	hydrorengöring (ångfunktion) och pyrolytisk rengöring (med Eco-funktion)

### Tekniska specifikationer

Energiklass	A++
Spänning och frekvens	220/240 V - 50/60 Hz

# Mått

