

60cm Electric Pyro Built-in oven LCD display Professional Series



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This Bertazzoni Professional Series 60cm built-in electric oven with 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 LCD display. 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. 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](#)

Spécifications

Features

Oven cavity

Total volume	76 L
Size	60 cm
Oven fuel	electric
Oven type	pyrolytic
Oven grill type	electric
Cooking modes	bake / bottom bake / convection / convection bake / convection grill / fast preheat / grill / special functions / turbo / upper bake
Net oven volume	76 L
Oven controls	knobs / touch LCD display
Inner oven door	quadruple
Removable inner glass	yes
Cavity finishing	pyrolytic grey enamel
Oven handle	metal
Oven levels	5
Timer	cooking time / start at
Auto cooking modes	with Bertazzoni Assistant
Food probe	yes
Door hinges	soft-motion
Wire-shelves	1 heavy duty flat + 1 heavy duty shaped
Tray	1 enamelled
Oven lights	double
Special functions	eco / sabbath / proofing / defrost / keep warm / dehydrate
Cleaning system	pyrolytic clean (with eco function)
Energy class	A++
Voltage and frequency	220/240 V - 50/60 Hz
Absorbed power (W)	2800W

Dimensions

