

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



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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](#)

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

