

30" SELF-CLEAN OVEN

4

MODEL CODE

MATTEO 400 SERIES



F4MSP30S1



True Convection



Self-Clean Oven



Multi-Level Cooking



Cool Touch Door



Interior Lighting



Digital Controls



Fingerprint-resistant Stainless Steel



Soft Closing



Americans with Disabilities Act †

DESCRIPTION

The Matteo 400 Series 30" oven combines style, innovation, and exceptional value with a fingerprint-resistant stainless steel finish. Featuring many of the same design elements as the 700 series, this oven offers oversized capacity for large cooking projects. It delivers superior performance with a multi-pass broil, true convection for even heat, and concealed bake elements for easy cleaning. The user-friendly interface provides easy access to eight baking functions. Ideal as a primary or secondary oven, the 400 Series elevates your kitchen with quality and value.

FEATURES

Knob and electronic controls
Single fan true convection
Self-cleaning oven with Multifunction baking
Black Porcelain enamel interior
Cool to the touch
Extra-large baking cavity and viewing area
3 Halogen lights for flawless visibility
Programmable timed bake functions
Soft Closing

FUNCTIONS

True Convection

Bake

Convection Broil Convection Roast

Broil

Self-Clean

Defrost

INCLUDED ACCESSORIES

SF0866396 1 Enameled Broiler pan SF3942P96 1 Enameled Antisplash 2006270 2 Chromed racks

OPTIONAL ACCESSORIES

FMTR630 30" Telescopic Rack

† To achieve full ADA compliance, please consult the current ADA requirements for product installation instructions.



30" SELF-CLEAN OVEN

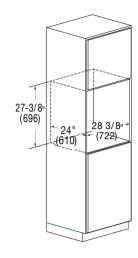
4

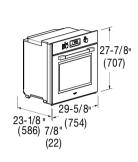
MODEL CODE

MATTEO 400 SERIES

F4MSP30S1







MODEL CODE	30" SELF-CLEAN OVEN F4MSP30S1		
GENERAL DETAILS			
Finish	Stainless Steel		
Control Type	Electronic and Knob Control		
Display	White LED		
Oven Type	True Co	True Convection	
Temperature (min - max), °F (°C)	120 - 550	(50 - 2)	
Rack Positions	6		
Interior Lights	3 x 20 W Halogen		
CAPACITY			
Volume, cu. ft. (L)	4.34	(123)	
Useable Width, in. (mm)	24-13/16	(630)	
Useable Height, in. (mm)	16-15/16	(430)	
Useable Depth, in. (mm)	17-7/8	(454)	
DIMENSIONS / WEIGHT			
Product Width, in. (mm)	29-5/8	(754)	
Product Height, in. (mm)	27-7/8	(707)	
Product Depth, in. (mm)	23-1/8	(586)	
Cutout Width, in. (mm)	28-3/8	(722)	
Cutout Height (min), in. (mm)	27-3/8	(696)	
Cutout Depth (min), in. (mm)	24	(610)	
Net Weight, lbs. (kg)	160	(73)	
POWER / RATINGS (240 V, 60 Hz)			
Broil Upper Heating Element	3100 W		
Upper Auxiliary Element	1032 W		
Lower Auxiliary Element	600 W		
Concealed Lower Bake Element	1400 W		
Convection Element	2500 W		
TECHNICAL DETAILS			
kW / Amps rating at 120-240 V, 60 Hz	3.79 kW - 15.8 A		
kW / Amps rating at 120-208 V, 60 Hz	3.64 kW - 17.5 A		
Power Cable	4-Wire Conduit – Hardwire Connection		
Power Cable Length, in. (mm)	56 (1422)		
Electrical Circuit	240 / 208 V - 60 Hz - 40 A		
INSTRUCTIONS FOR USE			
Use & Care Manual / Installation Manual	English / French / Spanish		
WARRANTY			
Limited Warranty	Parts and Labor (2-year)		