

BERTAZZONI PROFESSIONAL SERIES

CERAMIC GLASS COOKTOP 30" 4 HEATING ZONES

P30 4 CER NE



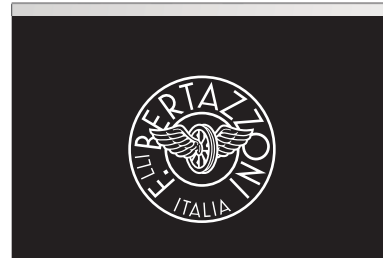
The 30-inch Bertazzoni Professional series ceramic glass cooktop has four heating zones and color coordinated soft-touch, push-and-turn knobs. The 9-inch heating elements operate over two zones allowing for a high degree of cooking versatility and control. A residual heat indicator monitors each zone. The black ceramic main top features aluminum trims front and back to coordinate with other appliances in the kitchen.

CONTROL



Adjust the power level on each heating zone, using the Bertazzoni signature knobs.

CERAMIC GLASS TOP



The elegantly silk screened Bertazzoni logo stands for durability and quality.



TO COOK BEAUTIFULLY

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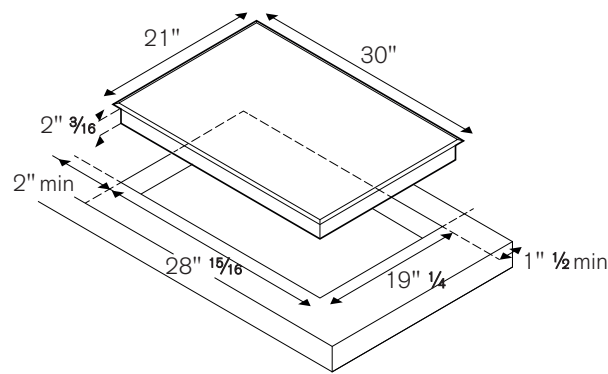
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FEATURES

Radiant heating zones	4
Back right	Ø 7" - 1800 W
Front right	Ø 6" - 1200 W
Back left	Ø 6" - 1200 W
Front left	Ø 5" - 1100 W
Front left extensible	Ø 9" - 2500 W
Maintop	ceramic glass and metal trim
Worktop control	knobs
Knobs	soft touch

TECHNICAL SPECIFICATIONS

Electrical Requirements	120/208 V - 120/240 V, 60Hz
Max Amp Usage	24 A - 28 A, 5030 W - 6700 W
Certification	CSA-UL
Warranty	2 years parts and labor



INSTALLATION INSTRUCTIONS

Bertazzoni recommends to operate the appliance after it has been installed in a cabinet. The kitchen cabinets shall be made of materials capable of withstanding temperatures at least 117°F (65°C) above room temperature in order to avoid possible damage to the cabinets during appliance usage. For further installation instructions refer to the installation manual.

Disclaimer: while every effort has been made to insure the accuracy of the information contained in this brochure, Fratelli Bertazzoni reserves the right to change any part of the information at any time without notice.

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