## **BERTAZZONI MASTER SERIES**

## 36" RANGETOPS CB36M 5 00 X

## **HIGHLIGHTS**

- Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from delicate low simmer to full power (750 18,000 BTUs) with best-in-class heat-up time.
- Cast iron pan supports of exclusive design allow sliding of cookware across the entire cooking surface. The stainless steel worktop is also seamless for easy cleaning and the sharpest look.
- Rangetop burners are controlled by large round softtouch knobs.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

| FEATURES                    |                         |
|-----------------------------|-------------------------|
| Brass burners               | 5                       |
| Dual wok                    | (1x) 750-18000 Btu/h    |
| Rapid                       | (1x) 11000 Btu/h        |
| Semi-rapid                  | (2x) 6500 Btu/h         |
| Auxiliary                   | (1x) 3400 Btu/h         |
| Simmer rate                 | 750 Btu/h               |
| Maintop                     | stainless steel         |
| Controls                    | soft touch round knobs  |
| Grates                      | cast iron               |
| Backguard                   | yes                     |
| Wok adapter                 | yes                     |
| Simmer ring                 | yes                     |
| TECHNICAL SPECIFICATIONS    |                         |
| Electrical Requirements     | 120 V 60 Hz             |
| Max Amp usage, power rating | 0,1 A - 10 W            |
| Certification               | CSA                     |
| Warranty                    | 2 years parts and labor |
| ACCESSORIES                 |                         |

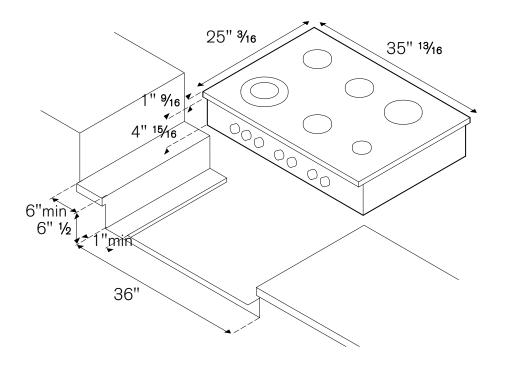
A LP conversion kit for all burners is included

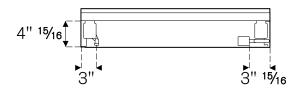
Stainless steel griddle for gas burners code SG36X

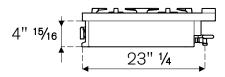




## INSTALLATION INSTRUCTIONS CB36M 5 00 X







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.

**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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