# BERTAZZONI PROFESSIONAL SERIES

# 36" DROP-IN COOKTOP DB36 6 00 X



Bertazzoni drop-in gas cooktops brings professional performance and surface cooking convenience together in an elegant solution. Available in this 6 burners configuration, the Bertazzoni Pro gas drop-in cooktop has the same one-piece, seamless, high-efficiency worktop design that has become the signature of Bertazzoni freestanding ranges. All burners are in cast brass for enhanced performance, with the dual zone brass power burner delivering best-in-class heat-up times and maximum flexibility thanks to its wide BTU range.

### **BRASS POWER BURNER**



Bertazzoni's exclusive dual zone power burner in cast brass delivers highefficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.

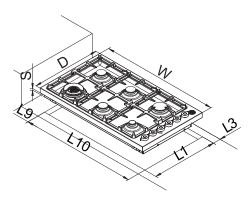


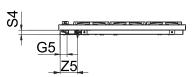
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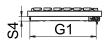
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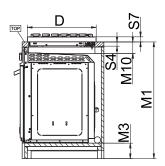
#### **FEATURES**

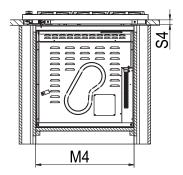
Brass burners	6
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (3x)	6200 Btu/h
Auxiliary (1x)	750-3400 Btu/h











# **TECHNICAL SPECIFICATIONS**

Electrical Requirements	120V 60Hz		
Max. Amp Usage	1 Amp		
Certification	CSA		
Warranty	2 years parts and labor		
Product weight	69.4 lbs		
Box weight	72.0 lbs		
ACCESSORIES			
Simmer ring (standard)	code 408077		
Stainless steel griddle (option	nal) code SG36X		
Wok ring (standard)	code 408084		

#### **DIMENSIONS**

Ref.	Description	Dimensions	
Rei.		Inches	mm
D	Cooktop depth	21 1/4	540
G1	Distance between gas outlet connection and frontal side	19	482
G5	Distance between gas outlet connection and left side	2	50
L1	Cutout depth	20 15/32	520
L3 (min)	Cutout clearance from backwall	23/16	55
L9 (min)	Cutout clearance from cabinetry	6³/ <sub>8</sub>	162
L10	Cutout width	35 5/8	905
S	Cooktop height	1 <sup>3</sup> / <sub>8</sub>	35
S4	Chassis height	1 <sup>3</sup> / <sub>8</sub>	35
W	Cooktop width	36 <sup>13</sup> / <sub>32</sub>	925
<b>Z</b> 5	Adjustable horizontal exit	5	127

### **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.