
BERTAZZONI PROFESSIONAL SERIES

30" DROP-IN COOKTOP QB30 4 00 X



The Bertazzoni drop-in gas cooktop brings professional performance and surface cooking convenience together in an elegant solution. Available in this 30 inch size, the Bertazzoni Pro gas cooktops has the same onepiece, 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 high-efficiency performance from a delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.



TO COOK BEAUTIFULLY

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FEATURES

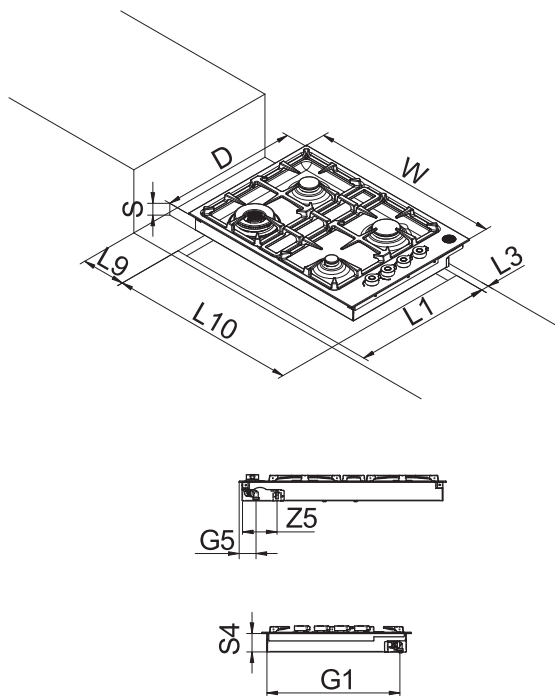
Brass burners	4
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6200 Btu/h
Auxiliary (1x)	750-3400 Btu/h

TECHNICAL SPECIFICATIONS

Electrical Requirements	120V 60Hz
Max. Amp Usage	1 Amp
Certification	CSA
Warranty	2 years parts and labor
Product weight	68.3 lbs
Box weight	71.0 lbs

ACCESSORIES

Simmer ring (standard)	code 408077
Stainless steel griddle (optional)	code SG36X
Wok ring (standard)	code 408084



DIMENSIONS

Ref.	Description	Dimensions	
		Inches	mm
D	Cooktop depth	21 1/4	540
G1	Distance between gas outlet connection and frontal side	18 29/32	480
G5	Distance between gas outlet connection and left side	21 13/32	61
L1	Cutout depth	20 4/8	520
L3 (min)	Cutout clearance from backwall	2 3/16	55
L9 (min)	Cutout clearance from cabinetry	6 3/8	162
L10	Cutout width	28 15/16	735
S	Cooktop height	2 5/8	67
S4	Chassis height	2 5/8	67
W	Cooktop width	29 7/16	748
Z5	Adjustable horizontal exit	4 29/32	125

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.