
BERTAZZONI PROFESSIONAL SERIES

36" RANGE TOP CB36 5 00 X



The Bertazzoni 36" range top brings professional performance and surface cooking convenience together in an elegant solution. Available in this 5 burners configuration, Bertazzoni Pro gas cooktops have 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 control 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 control 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

BERTAZZONI PROFESSIONAL SERIES

36" RANGE TOP CB36 5 00 X

FEATURES

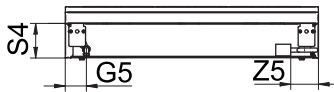
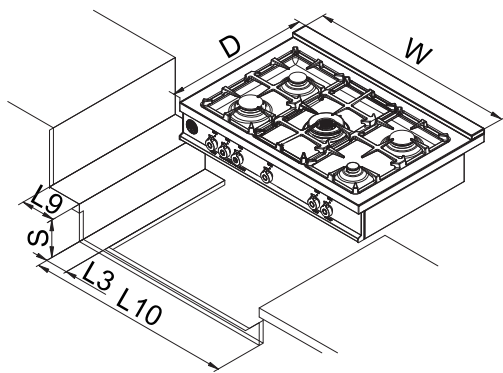
Brass burners	5
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (2x)	6200 Btu/h
Auxiliary (1x)	750-3400 Btu/h

TECHNICAL SPECIFICATIONS

Electrical Requirements	120V 60Hz
Max. Amp Usage	1 Amp
Certification	CSA
Warranty	2 years parts and labor
Product weight	79.4 lbs
Box weight	81.0 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	25 ³ / ₁₆	640
G1	Distance between gas outlet connection and frontal side	23 ¹ / ₄	590
G5	Distance between gas outlet connection and left side	3	76
L3 (min)	Cutout clearance from backwall	1	25
L9 (min)	Cutout clearance from cabinetry	6	152
L10	Cutout width	36	915
S	Cooktop height	6 ¹ / ₂	165
S4	Chassis height	4 ¹⁵ / ₁₆	125
W	Cooktop width	35 ¹⁵ / ₁₆	910
Z5	Adjustable horizontal exit	3 ¹⁵ / ₁₆	100

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.