

BERTAZZONI PROFESSIONAL SERIES

36" INDUCTION COOKTOP

P365IAE

HIGHLIGHTS

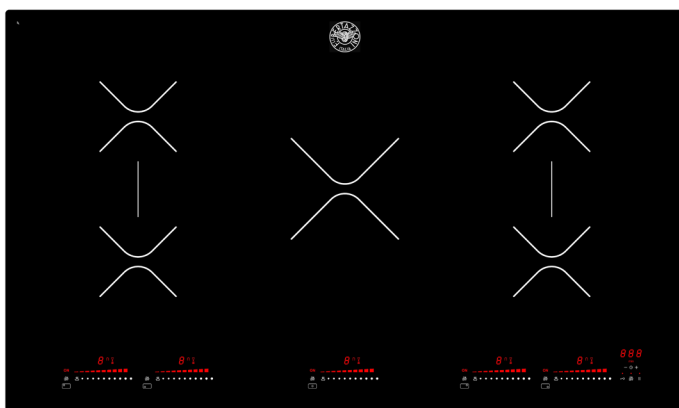
- The touch-through-glass controls provide instantaneously accurate feedback and an intuitive user experience.
- Heating zones of up to 5500 W reduce the time-to-boil by over 50% vs. conventional cooktops.
- The enormously efficient 6th generation induction technology represents the utmost in energy efficiency.
- Digitally controlled sensors and residual heat indicators ensure a highly efficient integrated safety system.
- The two bridge element zone accommodates a large variety of cookware shapes and cooking needs.
- The smooth and wear resistant ceramic glass surface was designed with the ultimate ease-of-cleaning in mind.

FEATURES

| | |
|-------------------------|---|
| Induction zones | 5 |
| Back right | Ø 8" 3/4 x 7 1/8 - 2100 W (booster 2600-3700) |
| Front right | Ø 8" 3/4 x 7 1/8 - 2100 W (booster 2600-3700) |
| Center | Ø 12" - 2600 W (booster 3300-5500 W) |
| Back left | Ø 8" 3/4 x 7 1/8 - 2100 W (booster 2600-3700) |
| Front left | Ø 8" 3/4 x 7 1/8 - 2100 W (booster 2600-3700) |
| Maintop | bevelled ceramic glass |
| Worktop control | touch |
| Timer | timed cooking function for each heating zone |
| Power levels | 14 |
| Bridge Function | 2 bridge cooking zones |
| Stop & Recall function | yes |
| Auto-Stop | yes |
| Auto-Power | yes |
| Residual Heat indicator | yes |

TECHNICAL SPECIFICATIONS

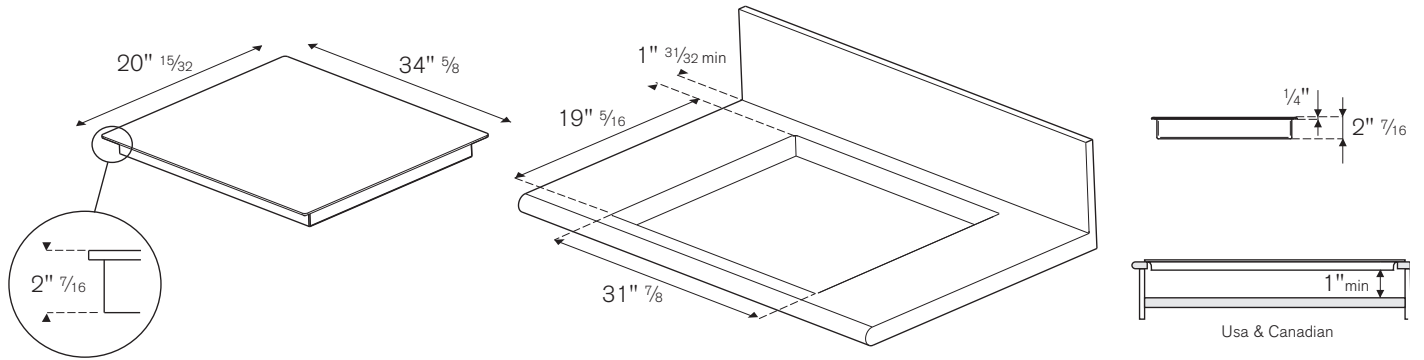
| | |
|-----------------------------|-------------------------|
| Electrical Requirements | 208/240 Vac, 50/60 Hz |
| Max Amp usage, power rating | 11100 W, 48 A |
| Certification | c UL us |
| Warranty | 2 years parts and labor |



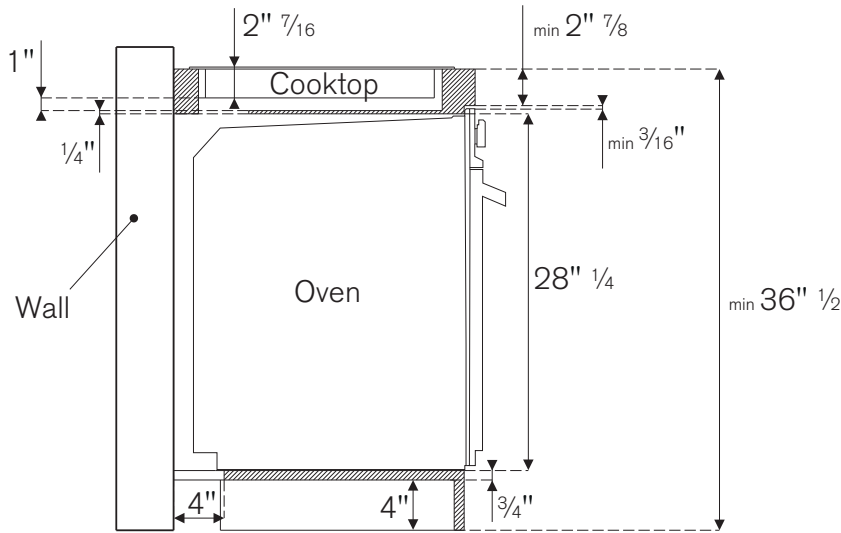
TO COOK BEAUTIFULLY
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INSTALLATION INSTRUCTIONS

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INDUCTION COOKTOP AND 30" BUILT-IN OVEN COMBINATION



This product requires the installation of a partition

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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