

---

# BERTAZZONI PROFESSIONAL SERIES

## 36" SEGMENTED COOKTOP PM36 0 IG X



This Bertazzoni induction cooktop has a total output level of 10,200 W providing the fastest and most energy efficient way of cooking. Thanks to the booster function, the full energy becomes available instantaneously and is delivered directly to the cookware, thus eliminating inconvenient heat-up time. This Bertazzoni Professional Series cooktop features five individually controlled induction heating zones and a sleek stainless steel framed low profile main top.

### DUAL ZONE INDUCTION



With induction technology, all the energy is used to heat the cookware and food. This technology provides the fastest way to boiling and cooking.



TO COOK BEAUTIFULLY

# BERTAZZONI PROFESSIONAL SERIES

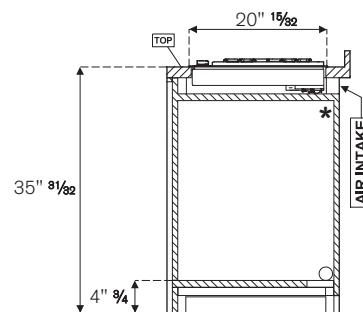
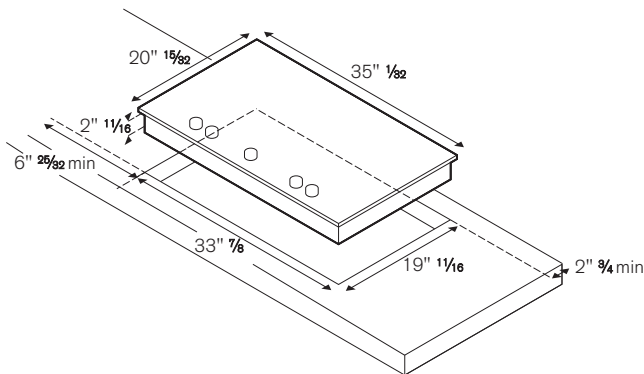
## 36" SEGMENTED COOKTOP PM36 0 IG X

### FEATURES

Induction zones	5
Center	Ø 10 1/4" - 3000 W
Back right	Ø 5 11/16" - 1800 W
Front right	Ø 5 11/16" - 1800 W
Back left	Ø 5 11/16" - 1800 W
Front left	Ø 5 11/16" - 1800 W
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal

### TECHNICAL SPECIFICATIONS

Electrical Requirements	120/208 Vac 120/240 Vac, 60 Hz
Max Amp usage, power rating	40 A - 45.8 A, 8300 W - 11000 W
Certification	CSA
Warranty	2 years parts and labor



\*This product cannot be installed over an under counter oven

### 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.

**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.

Fratelli Bertazzoni, Bertazzoni and the winged wheel brand icon are registered trademarks of Bertazzoni Spa.