

# BERTAZZONI DESIGN SERIES

## 36" SEGMENTED COOKTOPS PM36 1 IG X



Bertazzoni sets the new standard in surface cooking flexibility with its new Design Series Segmented cooktops. Housed in a sleek and sophisticated low-profile stainless steel maintop, these new 36" cooktops are available in six combinations of gas, electric griddle and induction to perfectly match your own style of cooking. Combine a segmented cooktop with a Bertazzoni Design Series or Professional Series wall oven for a perfectly integrated kitchen, or upgrade your existing cooktop and elevate your cooking to the ultimate level.

### 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.

### GRIDDLE



Sear or cook food directly on the electric stainless steel griddle. The two zone temperature controls allow for griddle cooking at up to 450 F"

### 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

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### FEATURES

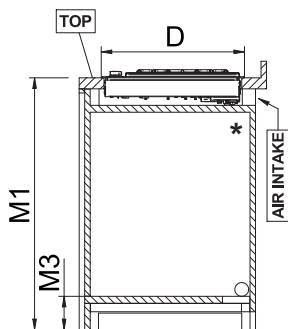
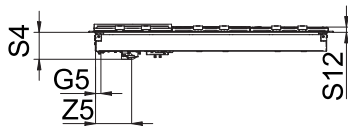
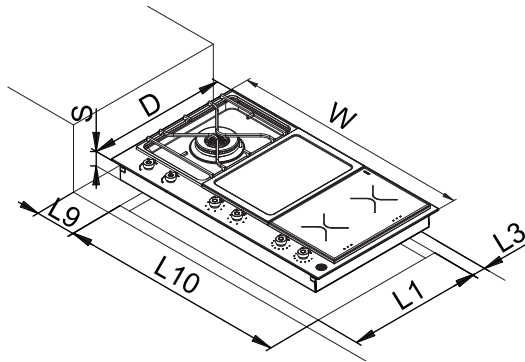
Brass Burner	3
Dual wok (1x)	750-18000 Btu/h
Induction (2x & power boost)	5 11/16" Diam. - 1400/1800W
Griddle power	800W

### TECHNICAL SPECIFICATIONS

Electrical Requirements	208-240V 120V 60Hz
Max. Amp Usage	25 Amp
Certification	CSA
Warranty	2 years parts and labor
Product weight	68.3 lbs
Box weight	70.3 lbs

### ACCESSORIES

Wok ring (standard)	code 408117
Simmer ring (optional)	code 408077



### DIMENSIONS

Ref.	Description	Dimensions	
		Inches	mm
D	Cooktop depth	20 <sup>15</sup> / <sub>32</sub>	520
G1	Distance between gas outlet connection and frontal side	17 <sup>15</sup> / <sub>32</sub>	444
G5	Distance between gas outlet connection and left side	<sup>13</sup> / <sub>16</sub>	20
L1	Cutout depth	19 <sup>11</sup> / <sub>16</sub>	500
L3 (min)	Cutout clearance from backwall	2 <sup>6</sup> / <sub>8</sub>	70
L9 (min)	Cutout clearance from cabinetry	6 <sup>25</sup> / <sub>32</sub>	172
L10	Cutout width	33 <sup>7</sup> / <sub>8</sub>	860
M1	Cabinetry height	35 <sup>31</sup> / <sub>32</sub>	914
M3	Toekick height	4 <sup>3</sup> / <sub>4</sub>	121
M10	Cooktop max encumbrance	3 <sup>17</sup> / <sub>32</sub>	90
S	Cooktop height	2 <sup>11</sup> / <sub>16</sub>	69
S4	Chassis height	5	127
S12	Cast iron grid height	<sup>13</sup> / <sub>16</sub>	20
W	Cooktop width	35 <sup>1</sup> / <sub>32</sub>	890
Z5	Adjustable horizontal exit	5 <sup>3</sup> / <sub>16</sub>	131

\* 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. For further installation instructions refer to the installation manual.