
BERTAZZONI PROFESSIONAL SERIES

30" GAS COOKTOP Q30 4 00 X



Bertazzoni drop-in gas cooktops bring professional performance and surface cooking convenience together in an elegant solution. Available in a 30" size, this Bertazzoni cooktop features the same one-piece seamless worktop design that has become the signature of Bertazzoni freestanding ranges.

The model is available with high efficiency burners for enhanced performance and a dual zone power burner delivering best-in-class heat up times adding maximum flexibility thanks to its wide BTU range.

POWER BURNER



Bertazzoni's exclusive dual zone power burner 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

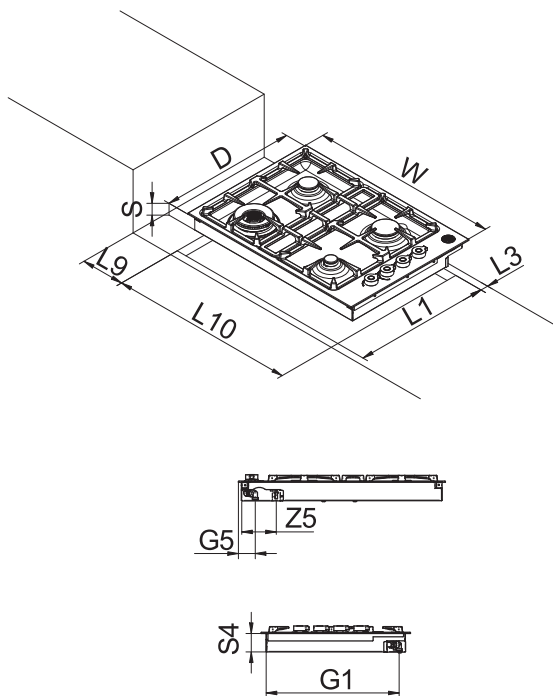
Aluminum burners	4
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6200 Btu/h
Auxiliary (1x)	750-3400 Btu/h

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
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 11/16	69
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.