
BERTAZZONI PROFESSIONAL SERIES

36" DROP-IN LOW EDGE COOKTOP 5 BURNER QB36 5 00 X



The Bertazzoni 36-inch drop-in cooktop brings professional performance and surface cooking convenience together in an elegant solution. Available in this five 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 zone 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 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.



TO COOK BEAUTIFULLY

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FEATURES

| | |
|--------------------------|-----------------|
| Brass burners | 5 |
| Dual wok (1x) | 750-18000 Btu/h |
| Rapid (1x) | 11000 Btu/h |
| Semi-rapid (2x) | 6500 Btu/h |
| Auxiliary (1x) | 3400 Btu/h |
| Simmer rate | 750 Btu/h |
| Maintop | stainless steel |
| Worktop controls | knobs |
| Knobs | solid metal |
| Grates | cast iron |
| One hand ignition | yes |
| Wok adapter | yes |
| Simmer ring | yes |

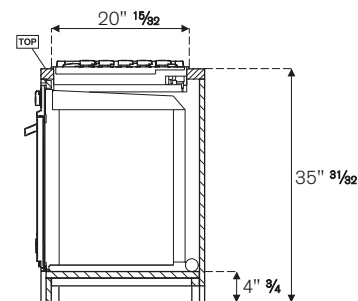
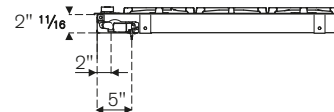
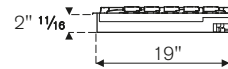
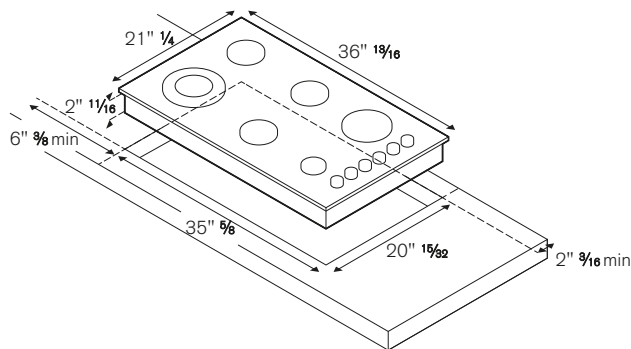
TECHNICAL SPECIFICATIONS

| | |
|------------------------------------|-------------------------|
| Electrical Requirements | 120 V 60 Hz |
| Max Amp usage, power rating | 1 A - 1 W |
| Certification | CSA |
| Warranty | 2 years parts and labor |

ACCESSORIES

| | |
|---|-------------|
| Simmer ring (standard) | code 408077 |
| Stainless steel griddle (optional) | code SG36X |
| Wok ring (standard) | code 408117 |

A LP conversion kit for all burners is included



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.

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