
BERTAZZONI PROFESSIONAL SERIES

GAS COOKTOP 36" FIVE BURNER V36 5 00 X



Bertazzoni built-in gas cooktops bring professional performance and convenience together in an elegant solution. This Bertazzoni cooktop features the same one-piece seamless worktop design that has become the signature of Bertazzoni line. The V36 500 X model includes 5 efficiency burners for enhanced performance and maximum flexibility. The triple ring power burner delivers best-in-class heat-up times.

CONTROL



The soft-touch knobs and precision gas valves ensure perfect control for each burner.

BERTAZZONI VALUE



The Bertazzoni logo stands for a commitment to performance and pride of craftsmanship.



TO COOK BEAUTIFULLY

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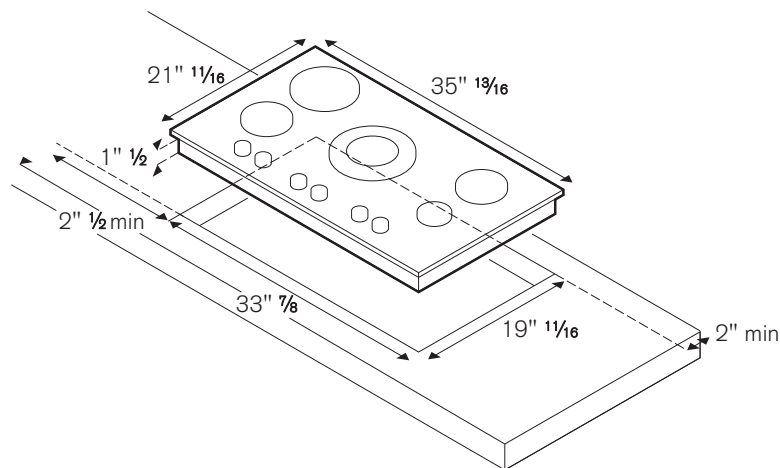
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FEATURES

Alluminum Burners	5
Wok	13000 Btu/h
Rapid	11000 Btu/h
Semi-rapid (2)	6500 Btu/h
Auxiliary	3400 Btu/h
Simmer rate	750 Btu/h
Maintop	stainless steel
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Simmer ring	yes

TECHNICAL SPECIFICATIONS

Electrical Requirements	120V 60Hz
Max Amp Usage	1 A
Certification	CSA
Warranty	2 years parts and labor



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.

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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