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# BERTAZZONI PROFESSIONAL SERIES

## 36" RANGE TOP CB36 6 00 X



The Bertazzoni 36" range top brings professional performance and surface cooking convenience together in an elegant solution. Available in this 6 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 control 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 control 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

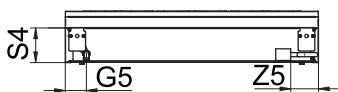
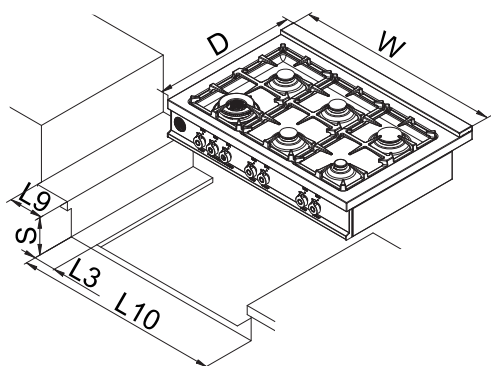
|                 |                 |
|-----------------|-----------------|
| Brass burners   | 6               |
| Dual wok (1x)   | 750-18000 Btu/h |
| Rapid (1x)      | 11000 Btu/h     |
| Semi-rapid (3x) | 6200 Btu/h      |
| Auxiliary (1x)  | 750-3400 Btu/h  |

#### TECHNICAL SPECIFICATIONS

|                         |                         |
|-------------------------|-------------------------|
| Electrical Requirements | 120V 60Hz               |
| Max. Amp Usage          | 1 Amp                   |
| Certification           | CSA                     |
| Warranty                | 2 years parts and labor |
| Product weight          | 81.6 lbs                |
| Box weight              | 83.0 lbs                |

#### ACCESSORIES

|                                    |             |
|------------------------------------|-------------|
| Simmer ring (standard)             | code 408077 |
| Stainless steel griddle (optional) | code SG36X  |
| Wok ring (standard)                | code 408084 |



#### DIMENSIONS

| Ref.     | Description                                             | Dimensions                       |     |
|----------|---------------------------------------------------------|----------------------------------|-----|
|          |                                                         | Inches                           | mm  |
| D        | Cooktop depth                                           | 25 <sup>3</sup> / <sub>16</sub>  | 640 |
| G1       | Distance between gas outlet connection and frontal side | 23 <sup>1</sup> / <sub>4</sub>   | 590 |
| G5       | Distance between gas outlet connection and left side    | 3                                | 76  |
| L3 (min) | Cutout clearance from backwall                          | 1                                | 25  |
| L9 (min) | Cutout clearance from cabinetry                         | 6                                | 152 |
| L10      | Cutout width                                            | 36                               | 915 |
| S        | Cooktop height                                          | 6 <sup>1</sup> / <sub>2</sub>    | 165 |
| S4       | Chassis height                                          | 4 <sup>15</sup> / <sub>16</sub>  | 125 |
| W        | Cooktop width                                           | 35 <sup>15</sup> / <sub>16</sub> | 910 |
| Z5       | Adjustable horizontal exit                              | 3 <sup>15</sup> / <sub>16</sub>  | 100 |

#### 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.