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# BERTAZZONI PROFESSIONAL SERIES

## 24" SEGMENTED COOKTOP

PMB24 3 00 X

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### HIGHLIGHTS

- 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.
- The one-touch, child safety ignition system lets you light and adjust burners with one hand.
- The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

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### FEATURES

<b>Brass burners</b>	3
<b>Dual wok (1x)</b>	750-18000 Btu/h
<b>Rapid (1x)</b>	11000 Btu/h
<b>Semi-rapid (1x)</b>	6500 Btu/h
<b>Maintop</b>	stainless steel
<b>Worktop controls</b>	knobs
<b>Knobs</b>	solid metal
<b>Grates</b>	cast iron
<b>One hand ignition</b>	yes
<b>Wok adapter</b>	yes

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### TECHNICAL SPECIFICATIONS

<b>Electrical Requirements</b>	120 V 60 Hz
<b>Max Amp usage, power rating</b>	0,1 A - 10 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor

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### ACCESSORIES

<b>Wok ring (standard)</b>	code 408117
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A LP conversion kit for all burners is included



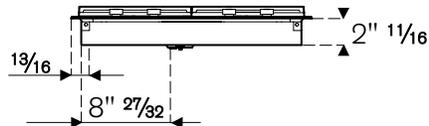
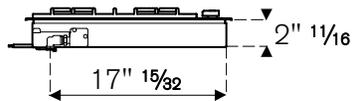
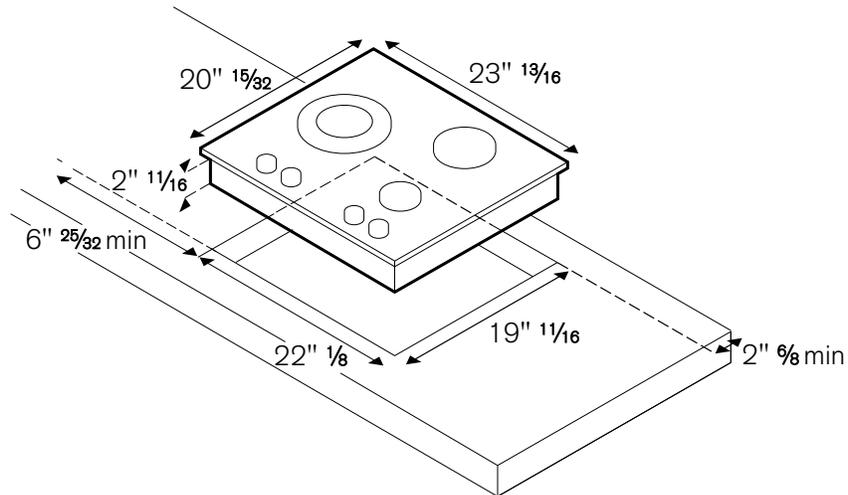
TO COOK BEAUTIFULLY  
WWW.BERTAZZONI.COM

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# INSTALLATION INSTRUCTIONS

PMB24 3 00 X

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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  $117^{\circ}\text{F}$  ( $65^{\circ}\text{C}$ ) above room temperature in order to avoid possible damage to the cabinets during appliance usage.

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**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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