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# BERTAZZONI PROFESSIONAL SERIES

## 36" SEGMENTED COOKTOP PM36 3 0G X



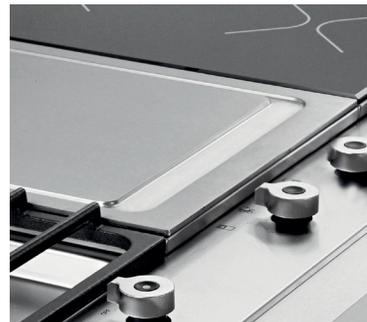
Bertazzoni sets the new standard in surface cooking flexibility with its new Professional Series Segmented cooktops. Housed in a sleek and sophisticated low-profile stainless steel maintop, these new 36-inch cooktops are available in six combinations of gas, electric griddle and induction to perfectly match your own style of cooking. Combine a segmented cooktop with a Bertazzoni Professional Series or Design Series wall oven for a perfectly integrated kitchen, or upgrade your existing cooktop and elevate your cooking to the ultimate level.

### 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.

### GRIDDLE



Sear or cook food directly on the electric stainless steel griddle. The two zone temperature controls allow for griddle cooking at up to 450°F.



TO COOK BEAUTIFULLY

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### FEATURES

Brass burners	3
Dual wok (1x)	750-18000 Btu/h
Rapid (1x)	11000 Btu/h
Semi-rapid (1x)	6500 Btu/h
Simmer rate	750 Btu/h
Griddle	800 W
Maintop	stainless steel
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
One hand ignition	yes
Wok adapter	yes
Griddle dual control	yes

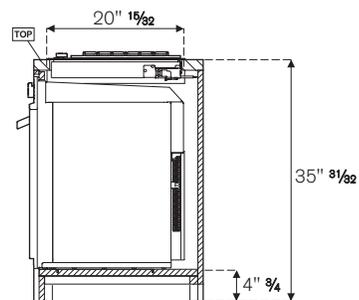
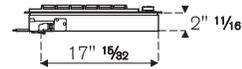
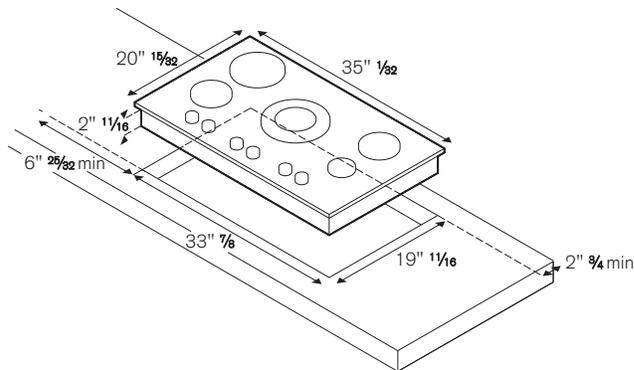
### TECHNICAL SPECIFICATIONS

Electrical Requirements	120 V 60 Hz
Max Amp usage, power rating	10 A - 800 W
Certification	CSA
Warranty	2 years parts and labor

### ACCESSORIES

Wok ring (standard)	code 408117
Simmer ring (optional)	code 408077

An 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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