BERTAZZONI MASTER SERIES

36” DROP-IN LOW PROFILE COOKTOPS

QB36M 6 00 X

QB36M 5 00 X

Q36M 5 00 X

The Bertazzoni 36-inch Master cooktop brings Italian design, high-performance and energy efficiency to commercial-style cooking. It features the signature one-piece, seamless, high-efficiency worktop design, which is common to all Bertazzoni gas surface-cooking appliances. All burners are in cast brass for enhanced performance, with the dual control power burner delivering best-in-class heat-up times and maximum flexibility thanks to its extremely wide BTU range, dual controls and separate rings of flame.

DUAL POWER BURNER

Bertazzoni’s exclusive dual control power burner in cast brass delivers high-efficiency performance from delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.

SEAMLESS SURFACE

Cast iron pan supports of exclusive design allow sliding of cookware across the entire cooking surface. The stainless steel worktop is also seamless for easy cleaning and the sharpest look.

INTEGRATED DESIGN

Bertazzoni low profile drop-in cooktops sit almost flush over the countertop and present a seamless edge all around. The design integrates beautifully with the Bertazzoni line of convection ovens, specialty ovens and warming drawers.

TO COOK BEAUTIFULLY

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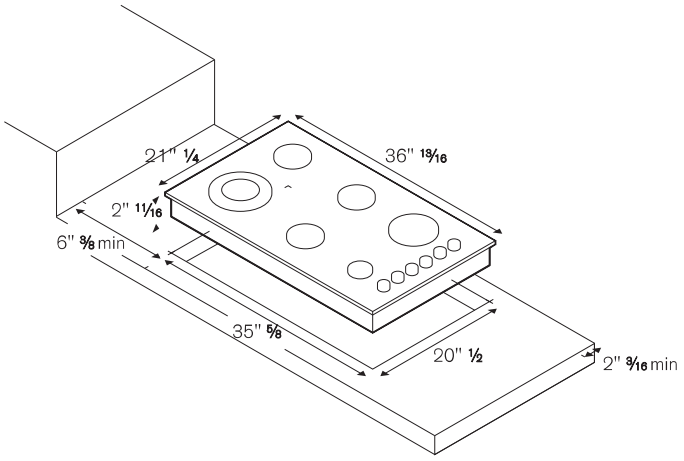
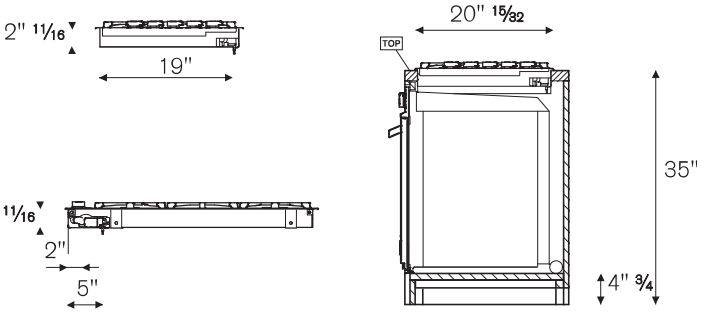
FEATURES	**36 Cooktop 6 Burners** QB36M 6 00 X	**36 Cooktop 5 Burners** QB36M 5 00 X	**36 Cooktop 5 Burners** Q36M 5 00 X
Burners	6 brass	5 brass	5 aluminum
Dual wok	(1x) 750-18000 Btu/h	(1x) 750-18000 Btu/h	(1x) 750-18000 Btu/h
Rapid	(1x) 11000 Btu/h	(1x) 11000 Btu/h	(1x) 11000 Btu/h
Semi-rapid	(3x) 6500 Btu/h	(2x) 6500 Btu/h	(2x) 6500 Btu/h
Auxiliary	(1x) 3400 Btu/h	(1x) 3400 Btu/h	(1x) 3400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Maintop	stainless steel	stainless steel	stainless steel
Controls	soft touch round knobs	soft touch round knobs	soft touch round knobs
Grates	cast iron	cast iron	cast iron
Wok adapter	yes	yes	yes
Simmer ring	yes	yes	yes

TECHNICAL SPECIFICATIONS

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





ACCESSORIES

Stainless steel griddle for gas burners	code SG36X
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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