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# BERTAZZONI PROFESSIONAL SERIES

## 36" COOKTOP 5 BURNER

V36 5 00 X

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### HIGHLIGHTS

- The soft-touch knobs and precision gas valves ensure perfect control for each burner.
- The Bertazzoni logo stands for a commitment to performance and pride of craftsmanship.
- 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>Aluminum Burners</b>  | 5               |
| <b>Wok</b>               | 13000 Btu/h     |
| <b>Rapid</b>             | 11000 Btu/h     |
| <b>Semi-rapid (2)</b>    | 6500 Btu/h      |
| <b>Auxiliary</b>         | 3400 Btu/h      |
| <b>Simmer rate</b>       | 750 Btu/h       |
| <b>Maintop</b>           | stainless steel |
| <b>Worktop control</b>   | knobs           |
| <b>Knobs</b>             | soft touch      |
| <b>Grates</b>            | cast iron       |
| <b>One hand ignition</b> | yes             |
| <b>Wok adapter</b>       | yes             |
| <b>Simmer ring</b>       | yes             |

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### TECHNICAL SPECIFICATIONS

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

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### ACCESSORIES

|   |             |
|---|-------------|
| <b>Simmer ring (standard)</b>             | code 408077 |
| <b>Stainless steel griddle (optional)</b> | code SG36X  |
| <b>Wok ring (standard)</b>                | code 408117 |

A LP conversion kit for all burners is included



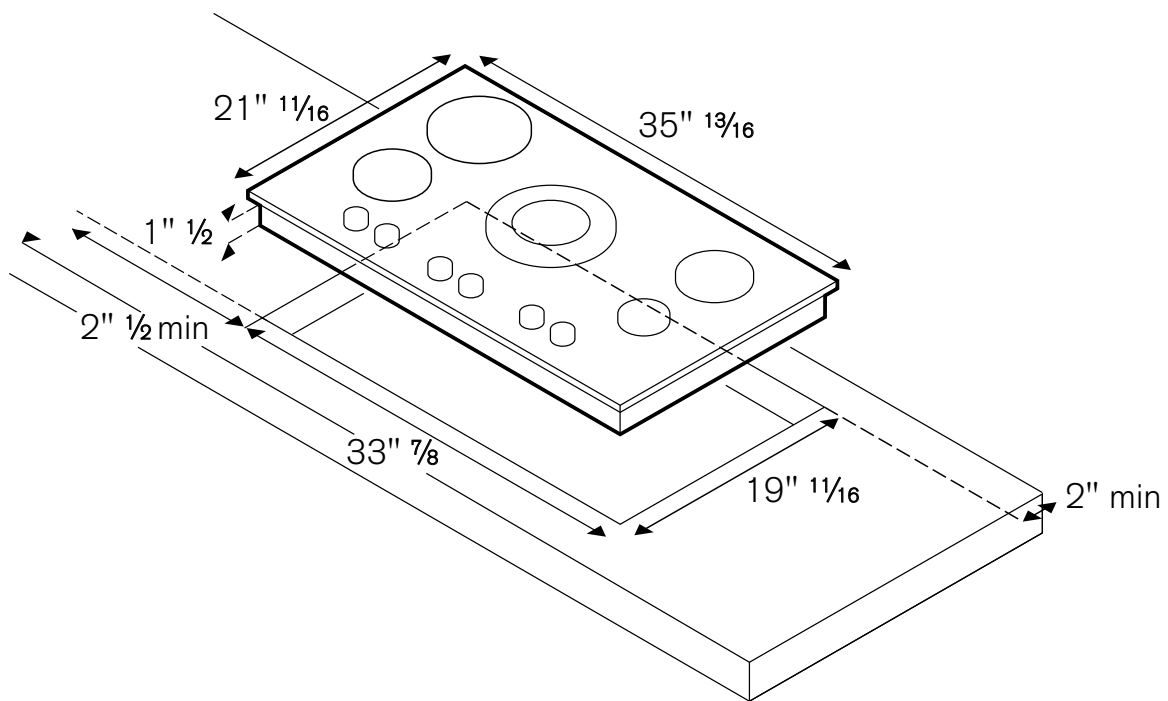
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# INSTALLATION INSTRUCTIONS

V36 5 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°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.

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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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