

30 Front Control Gas Cooktop 5 burners Professional Series



PROF305CTXV

Bertazzoni front-control gas cooktops put Italian design and precision at the heart of your kitchen. As beautiful as they are practical, they sit almost flush with countertops and cabinets. It's extremely low-depth design makes it ideal for installation over a Bertazzoni oven. The perfect upgrade for smaller kitchens, this 30" cooktop fits a standard 24" countertop cutout.

The combination of 5 flexible burners and cast iron contour grates let you cook like a professional. The grates offer maximum space to fit pots and pans of different sizes with ease. Cook pasta, sear meat and stir fry with a wok on the power burner with dual ring flame: or delicately melt chocolate and warm cream on the simmer burner.

Cleaning up afterwards is easy, thanks to the seamless one-piece stainless worktop with no gaps, joints or fasteners.

Safety is designed-in with the 100% fail-safe thermocouple technology. It instantly shuts off the gas if the flame goes out, offering peace of mind and protection for your family and home.

Designed and manufactured with pride in Italy, they are covered by an industry-leading 2-year parts and labor warranty.

Specifications

Features

Worktop

Size	30 in
Cooking zones	5
Number of gas zones	5
Worktop type	gas
Worktop design	stainless steel pressed
Worktop controls	knobs
Knobs	solid metal
Burner type	aluminium
Grates	cast iron
Continuous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Simmer ring	yes

Cooking zones

Triple ring	13600 BTU (1)
Medium burner	6000 BTU (2)
Simmer burner	3750 BTU (1)

Technical specifications

Electrical supply	120 V - 60 Hz - 1 W / 1 Amps
Power connection	NEMA 5-15P with 59" power cord
Certification	UL
Gas type	NG
Conversion kit included	LPG

Dimensions

