

36 Gas Rangetop 6 brass burners Professional Series



PROF366RTBXT

Bertazzoni signature rangetops put Italian design and precision at the heart of your kitchen. As beautiful as they are practical, they sit flush with countertops and cabinets.

The combination of 6 Monobloc brass burners and cast iron contour grates let you cook like a professional. The grates are designed for maximum space to fit pots and pans of different sizes with ease. The extra powerful 19,000 BTU power burners boil water faster than any burner in their class. Boil pasta, sear meat or stir fry with a wok on the 2 power burners with dual ring flame; or delicately melt chocolate or 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.

Bertazzoni signature rangetops are covered by an industry-leading 2-year parts and labor warranty and manufactured with pride in Italy.

Specifications

Features

Worktop

Size	36 in
Cooking zones	6
Number of gas zones	6
Worktop type	gas
Worktop design	stainless steel squared
Worktop controls	knobs
Knobs	solid metal
Burner type	brass
Grates	cast iron
Continous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Backguard	yes
Wok ring	yes
Simmer ring	yes
1" stainless steel trim	yes

Cooking zones

Power burners	19000 BTU (2)
Medium burner	5900 BTU (2)
Simmer burner	3500 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

