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# BERTAZZONI PROFESSIONAL SERIES

## 36" SEGMENTED COOKTOP

PM36 0 IG X

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### HIGHLIGHTS

- With induction technology, all the energy is used to heat the cookware and food. This technology provides the fastest way to boiling and cooking.
- There is no waiting for elements to heat up; full power is available immediately.
- The induction zones have electronic touch controls.
- Residual heat indicators warn if a zone is still hot, even when switched off.
- Wear-resistant ceramic glass top means that these cooktops are very easy to keep clean.
- The design of the segmented HOBs has been developed so that they suit a kitchen with any series of Bertazzoni appliances.

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### FEATURES

<b>Induction zones</b>	5
<b>Center</b>	Ø 10 1/4" - 3000 W
<b>Back right</b>	Ø 5 11/16" - 1800 W
<b>Front right</b>	Ø 5 11/16" - 1800 W
<b>Back left</b>	Ø 5 11/16" - 1800 W
<b>Front left</b>	Ø 5 11/16" - 1800 W
<b>Maintop</b>	stainless steel
<b>Worktop controls</b>	knobs
<b>Knobs</b>	solid metal

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### TECHNICAL SPECIFICATIONS

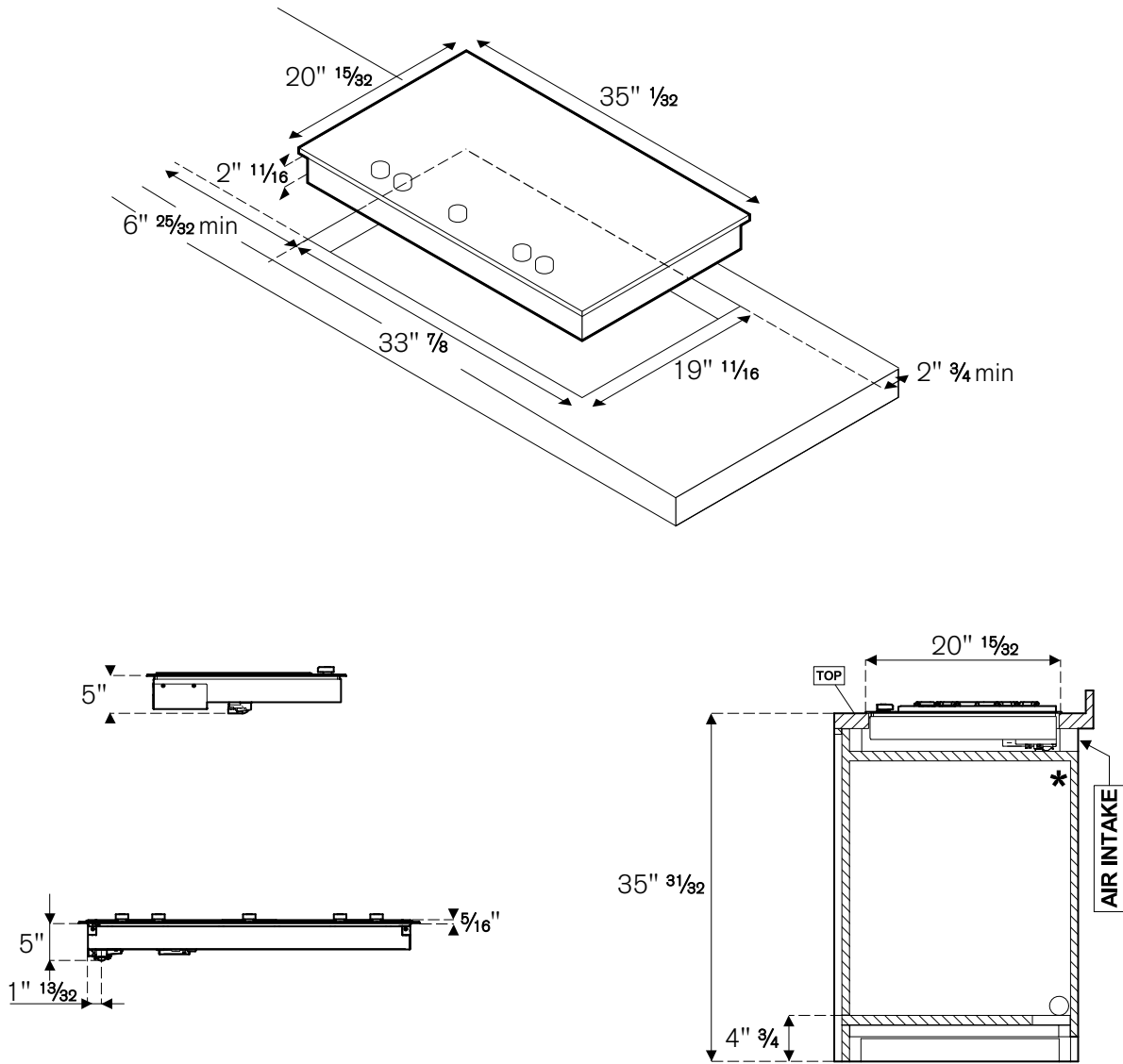
<b>Electrical Requirements</b>	120/208 Vac - 120/240 Vac, 60 Hz
<b>Max Amp usage, power rating</b>	40 A - 45.8 A, 8300 W - 11000 W
<b>Certification</b>	cETLus
<b>Warranty</b>	2 years parts and labor



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# INSTALLATION INSTRUCTIONS

## PM36 0 IG X



\*This product cannot be installed over an under counter oven

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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