

36 Drop-in Gas Cooktop 5 burners Professional Series

\$ 1,299



PROF365QXE

Bertazzoni signature low edge drop-in 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.

The combination of 5 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. Boil pasta, sear meat or stir fry with a wok on the power burner 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.

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

[Guarda online](#)

Specifications

Features

Worktop

Size	36 in
Cooking zones	5
Number of gas zones	5
Worktop type	gas
Worktop design	stainless steel low edge
Worktop controls	knobs
Knobs	solid metal
Grates	cast iron
Continous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Wok ring	yes
Simmer ring	yes

Cooking zones

Power burners	17000 BTU (1)
Rapid burner	10400 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	CGA, CSA
Gas type	NG
Conversion kit included	LPG

Dimensions

