


30 Drop-in low edge cooktop 4-burner Professional Series



QB30400X

Bertazzoni rangetops and cooktops are superb cooking appliances designed, engineered and made in Italy. All Bertazzoni appliances integrate seamlessly into style-harmonized suites for a true, high-performing kitchen.

Available in 4, 5 and 6 burner configurations, Bertazzoni gas cooktops are crafted from a single sheet of highest grade stainless steel, the signature engineering solution of all Bertazzoni maintops. This proprietary design makes it very easy to clean. The dual-ring power-burner is rated at 18,000 BTUs, boiling water in under 6 minutes and simmering at an extremely low temperature. All burners are made from cast brass for enhanced performance.

All Bertazzoni appliances are covered by a 2-year warranty. Products and packaging are 99% recyclable. 

Specifications

Features

Worktop

Size	30 in
Cooking zones	4
Gas zones	4
Worktop type	gas
Worktop design	stainless steel low edge
Worktop controls	knobs
Knobs	solid metal
Burner type	brass
Grates	cast iron
Continuous grating	yes
Thermocouple safety device	yes
One-hand ignition	yes
Wok adapter	yes
Simmer ring	yes

Cooking zones

Dual wok	750 BTU/h - 18 000.00 BTU/h
Rapid	2500 BTU/h - 11 000.00 BTU/h (1)
Semi-rapid	1500 BTU/h - 6500 BTU/h (1)
Auxiliary	750 BTU/h - 3400 BTU/h (1)

Technical specifications

Electrical requirements	120 V - 60 Hz - 1 A
Power rating	1 W

Dimensions

