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# BERTAZZONI MASTER SERIES

## 30" DROP-IN LOW PROFILE COOKTOPS

QB30M 4 00 X  
Q30M 4 00 X



The Bertazzoni 30-inch Master cooktop brings Italian design, high-performance and energy efficiency to commercial-style cooking. It features the signature one-piece, seamless, high-efficiency worktop design, which is common to all Bertazzoni gas surface-cooking appliances. All burners are in cast brass for enhanced performance, with the dual control power burner delivering best-in-class heat-up times and maximum flexibility thanks to its extremely wide BTU range, dual controls and separate rings of flame.

### DUAL POWER BURNER



Bertazzoni's exclusive dual control power burner in cast brass delivers high-efficiency performance from delicate low simmer to full power (750 – 18,000 BTUs) with best-in-class heat-up time.

### SEAMLESS SURFACE



Cast iron pan supports of exclusive design allow sliding of cookware across the entire cooking surface. The stainless steel worktop is also seamless for easy cleaning and the sharpest look.

### INTEGRATED DESIGN



Bertazzoni low profile drop-in cooktops sit almost flush over the countertop and present a seamless edge all around. The design integrates beautifully with the Bertazzoni line of convection ovens, specialty ovens and warming drawers.



TO COOK BEAUTIFULLY

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## 30" DROP-IN LOW PROFILE COOKTOPS

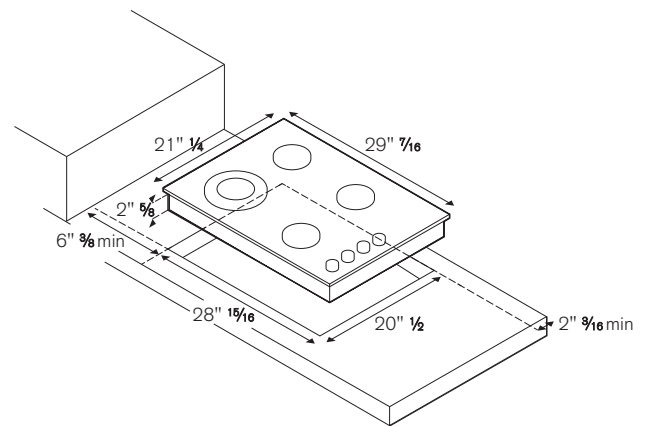
QB30M 4 00 X

Q30M 4 00 X

FEATURES	30 Cooktop 4 Burners QB30M 4 00 X	30 Cooktop 4 Burners Q30M 4 00 X
<b>Burners</b>	4 brass	4 aluminum
<b>Dual wok</b>	(1x) 750-18000 Btu/h	(1x) 750-18000 Btu/h
<b>Rapid</b>	(1x) 11000 Btu/h	(1x) 11000 Btu/h
<b>Semi-rapid</b>	(1x) 6500 Btu/h	(1x) 6500 Btu/h
<b>Auxiliary</b>	(1x) 3400 Btu/h	(1x) 3400 Btu/h
<b>Simmer rate</b>	750 Btu/h	750 Btu/h
<b>Maintop</b>	stainless steel	stainless steel
<b>Controls</b>	soft touch round knobs	soft touch round knobs
<b>Grates</b>	cast iron	cast iron
<b>Wok adapter</b>	yes	yes
<b>Simmer ring</b>	yes	yes

## TECHNICAL SPECIFICATIONS

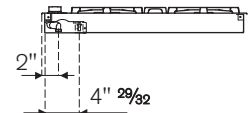
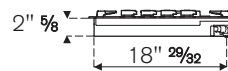
<b>Electrical Requirements</b>	120 V 60 Hz
<b>Max Amp usage, power rating</b>	0,1 A - 10 W
<b>Certification</b>	CSA
<b>Warranty</b>	2 years parts and labor



## ACCESSORIES

**Stainless steel griddle for gas burners** code SG36X

A LP conversion kit for all burners is included



## INSTALLATION INSTRUCTIONS

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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