

90 cm gas rangetop 6 brass burners Professional Series

€ 2.000



RT366PROX

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 5.5 kW 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.

[Guarda online](#)

Specifications

Features

Worktop

Size	90 cm
Cooking zones	6
Number of gas zones	6
Worktop type	gas
Worktop design	stainless steel squared
Worktop controls	knobs
Knobs	solid metal
Burners type and caps	brass
Pan supports	cast iron
Continous grating	yes
Flame failure device	yes
Ignition	yes
Upstand	yes
Wok adapter	yes
Simmer ring	yes
1" stainless steel trim	yes

Cooking zones

Dual wok	19000 BTU (2)
Rapid	10400 BTU (1)
Semi-rapid	5900 BTU (2)
Auxiliary	3500 BTU (1)

Technical specifications

Voltage and frequency	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

