

## CI36560C/B

### FEATURES

Consistent, precise control and nearly instantaneous temperature response

More efficient heat transfer—energy is supplied directly to the cookware

Intuitive, full-color LCD touchscreen controls are sleek and easy to use

17 power settings enhance precision with half increment adjustments

Sensors regulate consistent low heat for simmering, melting, and warming without scorching

Independent cooking zone timers make it easy to prepare a variety of dishes at once

Boost Mode delivers rapid heat for 40% faster boil times, surpassing the speed of gas or electric

Bridge two cooking zones into one larger surface for induction-capable griddles, open roasters, and fish poachers

Sleek, subtle surface graphics make it easy to properly center cookware

The pause feature suspends the cooktop and all timers for up to 10 minutes

Turn off an individual cooking zone with two quick taps or power off the entire cooktop surface with one tap

Cooktop controls automatically lock when not in use for increased safety

Sleek black glass surface resists scratching, staining, impact, and heat

Because spills don't stick to the surface, cleanup is quick and easy

Frameless design installs flush against counter for a clean contemporary look



### COOKTOP SPECIFICATIONS

- Unframed edge for flush installation
- Black ceramic glass surface
- Sensor based simmer, melt, and keep warm modes
- Boost Mode for rapid heat
- 4 - 8" 2,100 Watt element with 3,700 W boost
- 1 - 11" 2,600 W Zone with 3,700 W Boost

**PRODUCT SPECIFICATIONS**

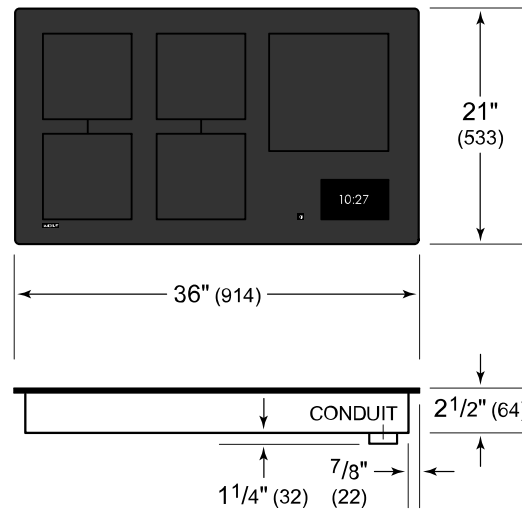
Model	CI36560C/B
Dimensions	36"W x 2 1/2"H x 21"D
Weight	61 lbs
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	4 Feet

**ELECTRICAL**

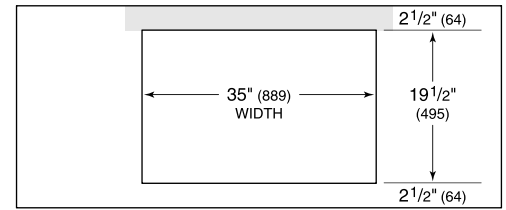


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

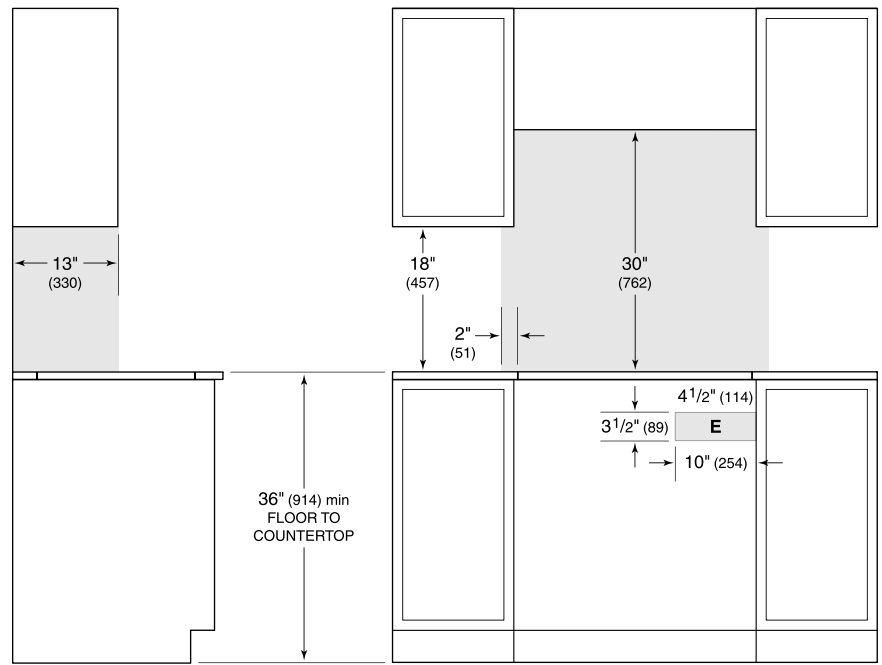
**DIMENSIONS**



**STANDARD INSTALLATION**



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

**NOTE:** Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Electrical supply location only applies to installations with built-in oven.