

# CIT365KBB

## 36-INCH INDUCTION COOKTOP

MASTERPIECE® SERIES, BLACK FRAMELESS



Also Available:

CIT365KB - Black with Stainless Steel Frame

CIT365KM - Silver Mirrored Finish

### FEATURES & BENEFITS

- ★ - Largest (13") and most powerful (4,600 W) round heating element on the market in its class
- ★ - Industry exclusive triple zone—accommodates multiple size pans with 3 diameter sizes
- ★ - Our Induction PowerBoost® feature heats cookware faster than any other type of cooking technology
  - Speed heating induction cooktops heat faster than traditional gas and electric cooktops
  - Touch control panel with blue light illumination offers 17 power settings

### ACCESSORIES (OPTIONAL)



SENSORPOT7  
7" Ceramic Pot



CHEFSPAN13  
16" Round Skillet



CHEFSPAN08  
10" Stainless Steel Pan

### GENERAL PROPERTIES

Controls	Touch Controls
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### ELEMENT PERFORMANCE

Power of Front Left Heating Element	1,800 W
Power of Front Left Heating Element (In Boost)	2,500 W
Power of Back Left Heating Element	1,800 W
Power of Back Left Heating Element (In Boost)	2,500 W
Power of Center Heating Element	3,300 / 2,600 / 2,200 W
Power of Center Heating Element (In Boost)	4,600 / 3,400 / 3,300 W
Power of Back Right Heating Element	1,400 W
Power of Back Right Heating Element (In Boost)	1,800 W
Power of Front Right Heating Element	2,200 W
Power of Front Right Heating Element (In Boost)	3,700 W
Burners With Booster	All 5

### ELEMENT SIZE

Dimension of Front Left Heating Element	7"
Dimension of Back Left Heating Element	7"
Dimension of Center Heating Element	13", 11", 9"
Dimension of Back Right Heating Element	6"
Dimension of Front Right Heating Element	9"

### TECHNICAL DETAILS

Watts (W)	10,800 W
Circuit Breaker (A)	50 A
Volts (V)	208 / 240 V
Frequency (Hz)	50 / 60 Hz
Plug Type	No Plug
Conduit	39" Flexible 3-Wire
Energy Source	Electric

### DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	3/8"+3 7/8" x 37" x 21 1/4"
Required Cutout Size (HxWxD) (in)	3 7/8" x 34 3/4" x 19 7/8"
Minimum Distance From Counter Front (in)	2 1/2"
Minimum Distance From Rear Wall (in)	2 3/8"
Net Weight (lbs)	51 lbs

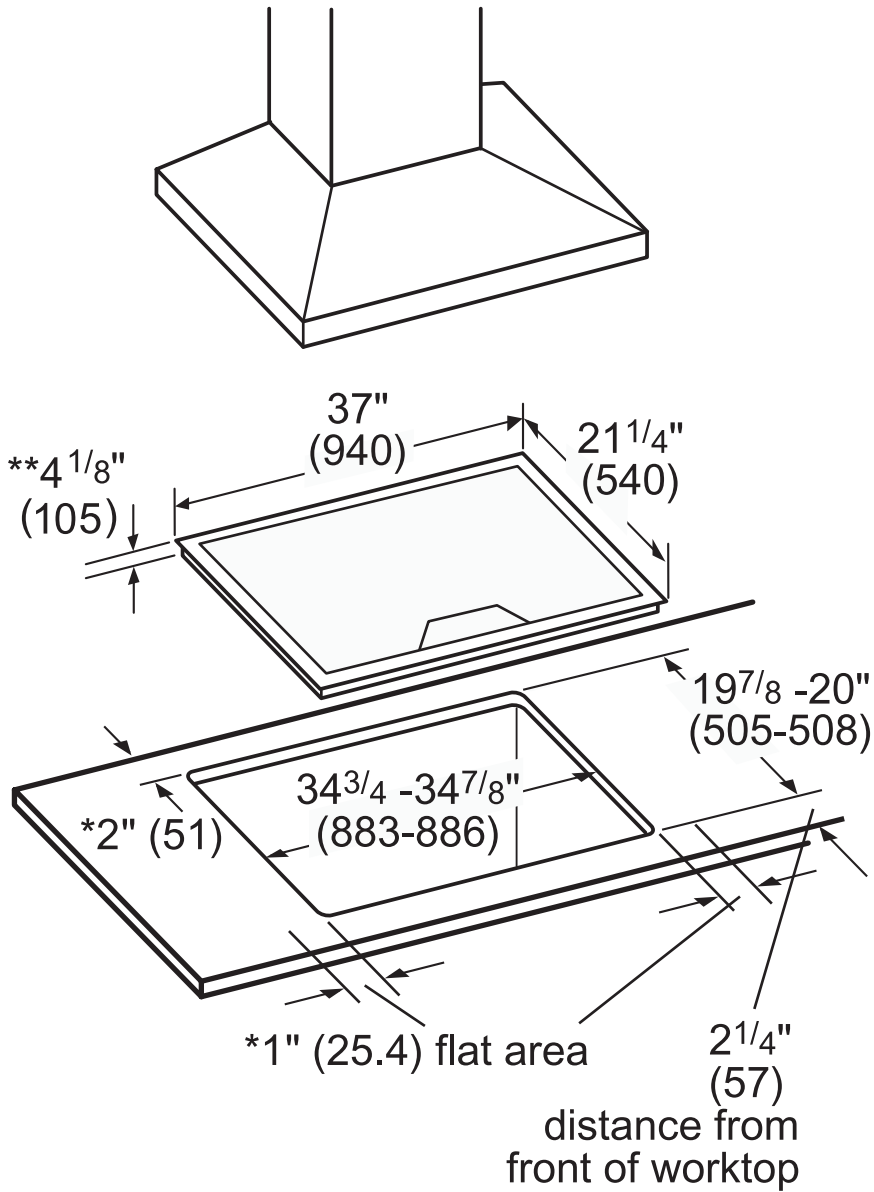
### WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
Limited warranty for glass ceramic surface / electronic elements and switches; parts	3rd to 5th Year

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**36-INCH COOKTOP AND CUTOUT DIMENSIONS**



- \* Minimum distance from cutout to the wall
- \*\* Recessed depth (includes 1" air clearance)

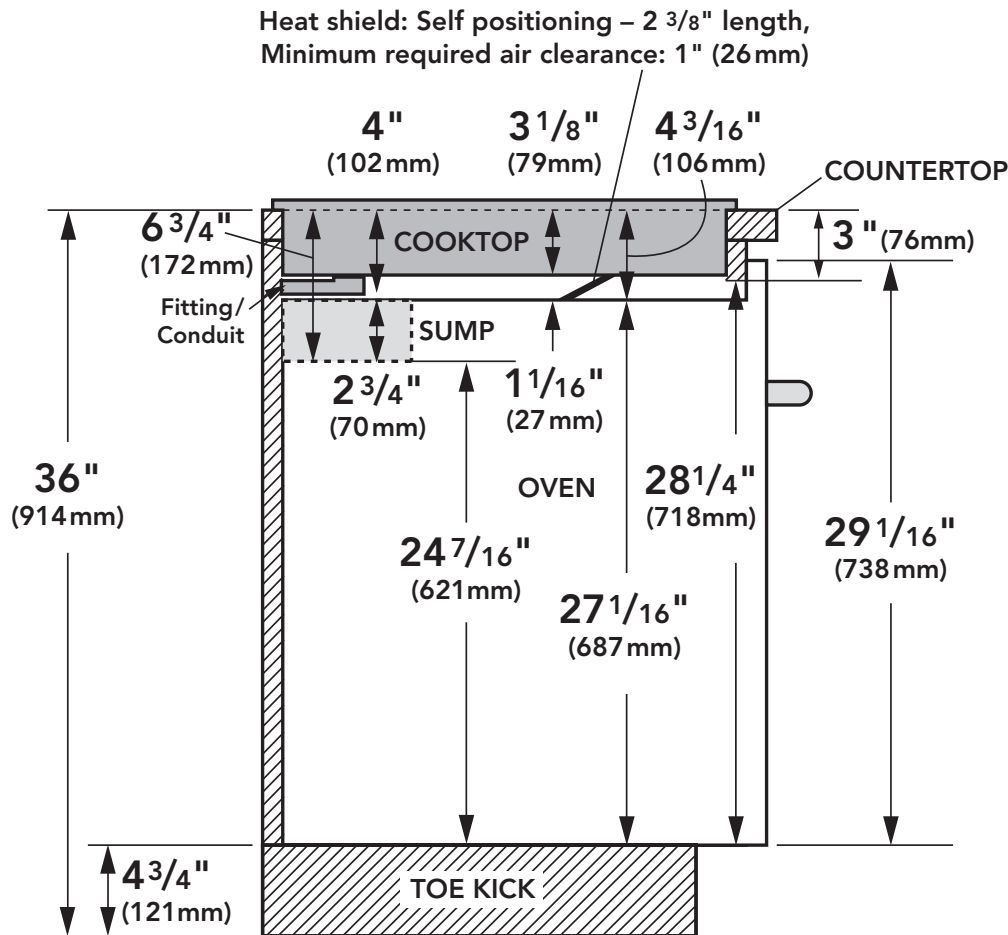
Measurements in inches (mm in brackets)

**NOTE:** The work surface should be horizontal and level. The stability of the countertop should be confirmed even after making the cutout.

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**INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN**



**Note:** Dimensions based on standard countertop height (36" with 4 3/4" toekick including base plate).

The built-in oven can be installed below the induction cooktop as long as there is an air clearance of 1" between the bottom of the cooktop and the top of the oven.

Sump applies to 30-inch Wall Ovens only.

These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.