

# **New Induction Cooktop** *Design Guide*

REVISED 8/2022



## New Induction Cooktops

Almost instantaneous temperature response. Practically no wasted heat. Induction cooking has been popular among European chefs and homeowners for decades. Now Wolf leads the way in bringing this remarkable technology to North American kitchens. Its secret is magnetism. Electromagnetic elements cause iron and magnetic stainless cookware to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop's surface remains cool. Your kitchen stays cooler too.

Transitional models have a brushed stainless steel trim. Contemporary models can be mounted flush with the countertop.

## INDUCTION COOKTOPS TRANSITIONAL





CI30460T/S

CI36560T/S

#### CONTEMPORARY



CI30460C/B



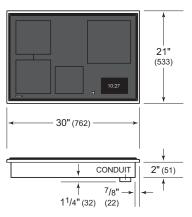


Features and specifications are subject to change at any time without notice. Visit wolfappliance.com/specs for the most up-to-date information.

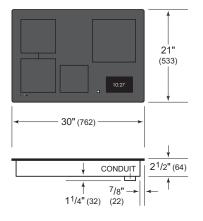
Throughout this guide, dimensions may vary by  $\pm \frac{1}{8}$ " (3). Dimensions in parentheses are millimeters unless otherwise specified.

## Induction Cooktops

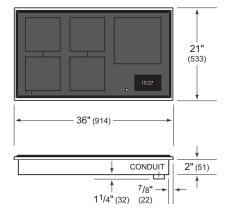
## **30" TRANSITIONAL**



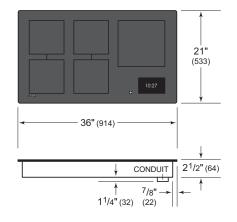
#### **30" CONTEMPORARY**



## **36" TRANSITIONAL**



#### **36" CONTEMPORARY**



## **Planning Information**

A minimum 2" (51) is required from the bottom of the cooktop to combustible materials.

Clearance is required for the conduit located at the right rear of the cooktop. Refer to the illustrations on the previous page for dimensions. Refer to the illustrations on the following pages for additional minimum clearances.

#### **FLUSH INSTALLATION**

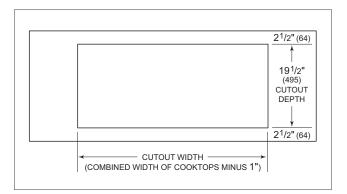
The contemporary Induction Cooktop can be mounted flush with the top of the countertop or as a frameless standard installation sitting on top of the countertop surface. If the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cutout must be provided.

**IMPORTANT NOTE:** Flush mount installations are intended for granite, solid surface, or stone countertop surfaces

#### **MULTIPLE COOKTOPS**

When multiple cooktops or modules are installed side by side, the countertop cutout width is determined by adding the width of each unit, then subtracting 1" (25). Refer to the illustration below.

**IMPORTANT NOTE:** Contemporary Induction Cooktops are not designed to be installed in combination with other cooktops.



Countertop cutout

## **Electrical Requirements**

Installation must comply with all applicable electrical codes.

Refer to the illustrations on the following pages for location of the electrical supply. A separate circuit servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

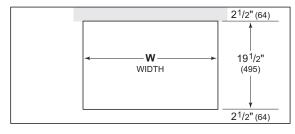
When multiple cooktops are installed side by side, each unit must have its own separate recommended electrical circuit.

#### ELECTRICAL REQUIREMENTS

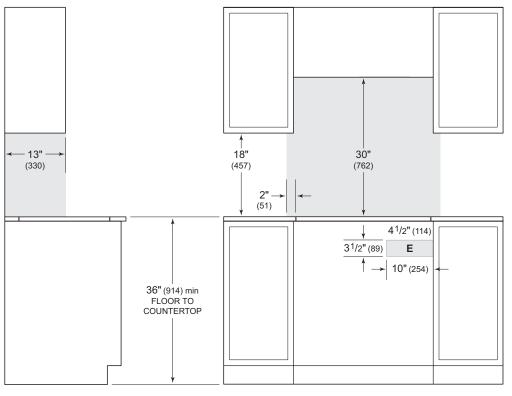
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
30" Cooktop	40 amp dedicated circuit
36" Cooktop	50 amp dedicated circuit
Conduit	flexible 4' (1.2 m)

## Induction Cooktop

#### STANDARD INSTALLATION



COUNTERTOP CUTOUT



#### SIDE VIEW

FRONT VIEW

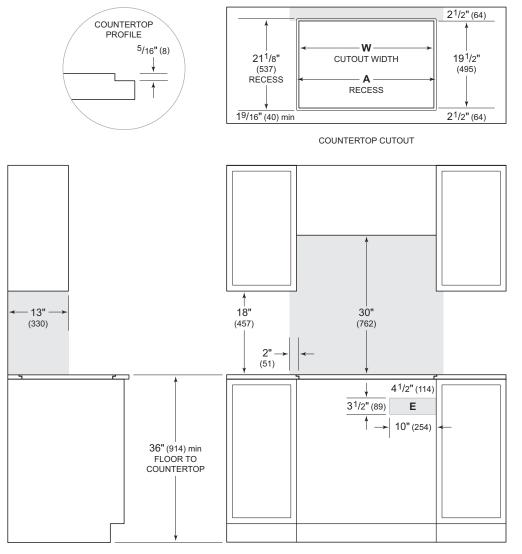
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

Electrical supply location only applies to installations with built-in oven.

CUTOUT WIDTH	W
30" Cooktop	29" (737)
36" Cooktop	35" (889)

**Induction Cooktop** 

## FLUSH INSTALLATION



#### 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.

Outside corner radius 7/16" (11).

CUTOUT WIDTH	W	Α
30" Cooktop	29" (737)	301⁄8" (765)
36" Cooktop	35" (889)	361/8" (918)

Sub-Zero, Sub-Zero & Design, Sub-Zero & Snowflake Design, Dual Refrigeration, The Living Kitchen, Great American Kitchens The Fine Art of Kitchen Design, Wolf, Wolf & Design, Wolf Gourmet, W & Design, red colored knobs, Cove, and Cove & Design are registered trademarks and service marks of Sub-Zero Group, Inc. and its subsidiaries. All other trademarks are property of their respective owners in the United States and other countries.

## Wolf Appliance Residential Limited Warranty

#### FOR RESIDENTIAL USE

#### FULL TWO YEAR WARRANTY\*

For two years from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf Factory Certified Service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

#### LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf Factory Certified Service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

#### TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf Factory Certified Service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the Product Support section of our website, wolfappliance.com, email us at customerservice@ subzero.com or call 800-222-7820.

\*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.

\*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.



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