



MASTERPIECE® SERIES



# INDUCTION COOKTOPS

Unlike many other manufacturers, we developed our own proprietary induction technology to ensure these cooktops meet our strict standards for quality, precision, durability and performance. Our award winning induction cooktops are available in our original black finish as well as our silver mirrored finish for those who want a bold, striking alternative that goes perfectly with stainless steel appliances.



*30"*

Masterpiece Series induction cooktop with 4 induction zones and silver mirrored finish

CIT304EM



*36"*

Masterpiece Series induction cooktop with 5 induction zones and silver mirrored finish

CIT365EM



*30"*

Masterpiece Series induction cooktop with 4 induction zones

CIT304ES



*36"*

Masterpiece Series induction cooktop with 5 induction zones

CIT365DS



## MASTERPIECE® SERIES INDUCTION COOKTOPS



### SPEED HEATING

Induction cooktops heat up to 50% faster than traditional cooktops, and Thermador's heats even faster, thanks to the PowerBoost® feature.

### ANTI-OVERFLOW SYSTEM

The exclusive Anti-Overflow System prevents spills by automatically shutting off and sounding an alarm if liquids are detected on the cooktop surface.



### SUPERIOR RESPONSIVENESS

Induction technology allows instantaneous temperature changes as the power level is adjusted, making it as responsive and as flexible as gas cooktops, which is why induction is the cooktop of choice for professional chefs.



### SILVER MIRRORED FINISH

Our 30" and 36" all-induction cooktops are available in a mirrored finish, making a sophisticated design statement.



### SAFER OPERATION

The surface of an induction cooktop stays cool to the touch, making it safer than traditional cooktops. For added safety, if small metal objects or utensils are detected on the cooktop surface, it switches off and sounds an alarm.



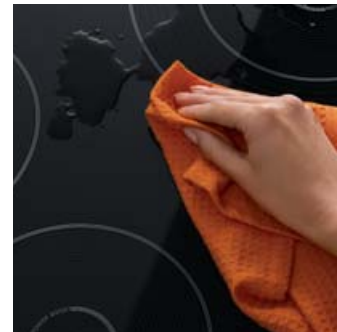
### HEATING EFFICIENCY

Since induction cooktops apply energy directly to the pan itself, they don't waste heat like radiant or gas systems and achieve a much higher efficiency rating than other cooktops.



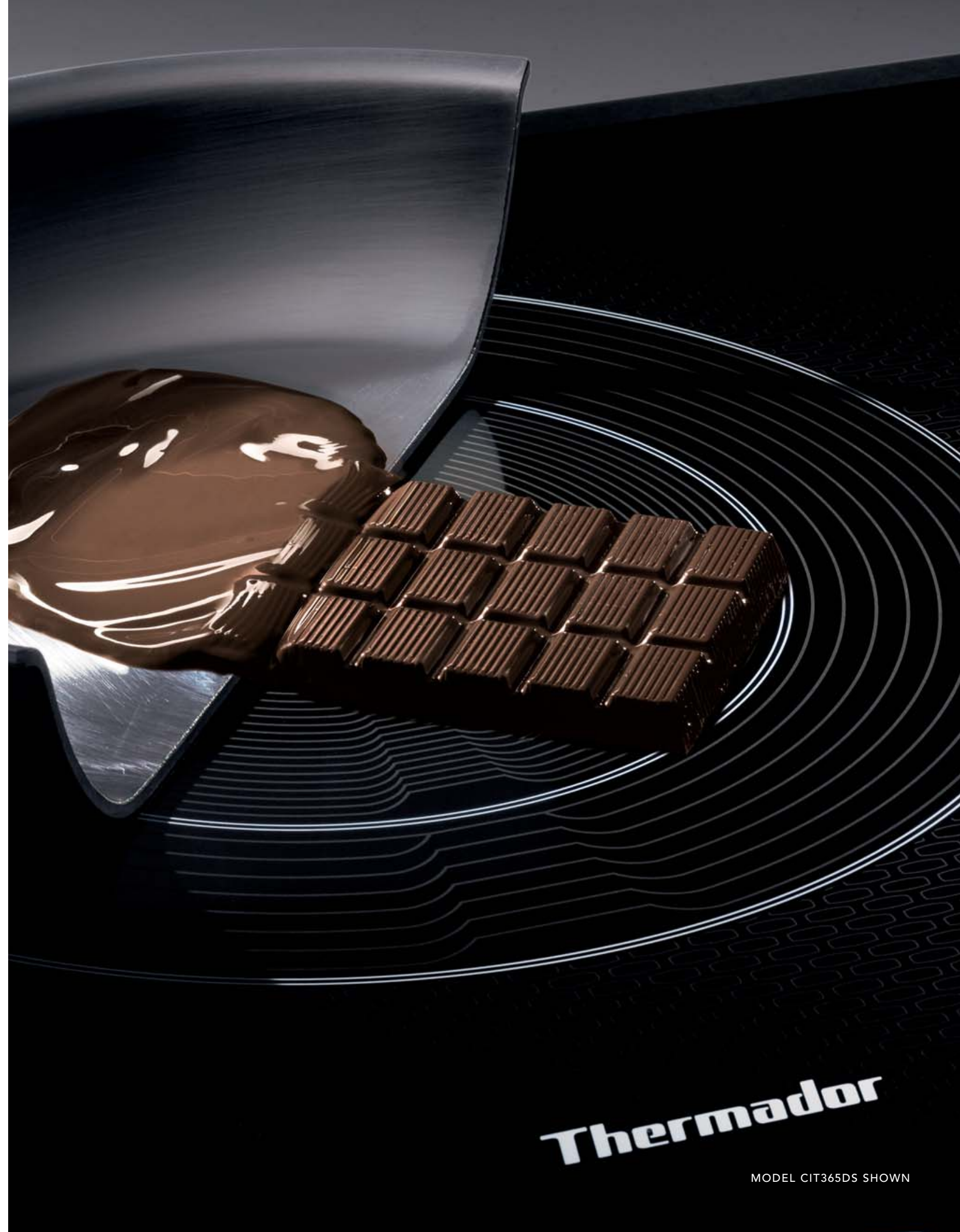
### MORE ACCURATE SIMMERING

The ultimate heating precision of induction, coupled with our proprietary 10-step power micro-adjustments between zero and 25%, provides superior performance over the widest range of simmering needs.



### EASIER TO CLEAN

Since only the pan is heated, spills do not bake or crust onto the cooktop and can be easily wiped off.



# Thermador

MODEL CIT365DS SHOWN





COOKTOP MODEL SGSX365FS SHOWN WITH CHIMNEY DRAWER HOOD HDDW36FS

MASTERPIECE® SERIES

# GAS COOKTOPS

From the company that brought you the first built-in wall oven, Thermador delivers the most powerful 30" cooktop on the market. The new 30", 5-burner gas cooktop with patented Star® Burners delivers sophisticated style and outstanding cooking performance. With 30" and 36" models to choose from featuring up to five Star Burners, there's a Masterpiece gas cooktop designed to satisfy any cooking enthusiast or kitchen configuration.



30"

Masterpiece gas cooktop with 4 Star Burners.

SGS304FS



30"

Masterpiece gas cooktop with 5 Star Burners.

SGS305FS



36"

Masterpiece gas cooktop with 5 Star Burners.

SGS365FS



30"

Masterpiece Deluxe gas cooktop with 5 Star Burners (2 with ExtraLow®), progressive illuminated glass control panel and metal knobs.

SGSX305FS



36"

Masterpiece Deluxe gas cooktop with 5 Star Burners (2 with ExtraLow®), progressive illuminated glass control panel and metal knobs.

SGSX365FS



**MASTERPIECE® SERIES GAS COOKTOPS**



**THE MOST POWERFUL 30" GAS COOKTOP**

Thermador offers an impressive 30" gas cooktop with 5 burners, including a center-mounted power burner, and 52,000 BTUs of overall heat output. This gives you the functionality of a 36" cooktop in a compact kitchen environment.



**MASTERPIECE DESIGN**

With chiseled edges and a trapezoid control panel, these cooktops were designed to coordinate perfectly with the entire Masterpiece line of appliances.

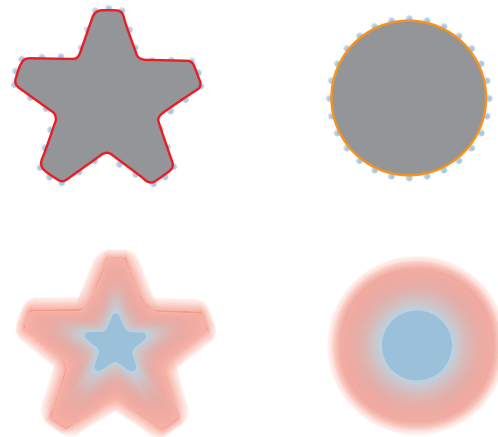


**EXTRALOW® BURNERS**

A Thermador exclusive, this setting cycles the burner on and off to maintain 200 BTU/hr, perfect for melting chocolate or heating delicate sauces.

The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.

35 ports / 424mm perimeter  
28 ports / 273mm perimeter



The design of the Star Burner offers wider heat coverage, resulting in a smaller cold spot.

**WHY A STAR DISTRIBUTES HEAT BETTER THAN A CIRCLE**

The Star Burner's unique shape creates a perimeter 56% longer than a comparable round burner, with more flame ports. The result is a burner with superior flame spread and a reduced cold spot which delivers faster and more even heating.



**IMPROVED DESIGN FOR SUPERIOR PERFORMANCE**

We've redesigned the burner for even better performance. Single-point ignition design reduces noise during reignition. Maximum output has increased to 18,000 BTU/hr, and a new porting pattern improves burner performance.

**ILLUMINATED CONTROL PANEL WITH METAL KNOBS**

Metal knobs have blue progressive illumination that adjusts to indicate whether the burner is on regular or ExtraLow settings.



MODEL SGSX365FS SHOWN





COOKTOP MODEL CES365FS SHOWN WITH 30" SINGLE OVEN M301ES AND WARMING DRAWER WD30ES

MASTERPIECE® SERIES

# ELECTRIC COOKTOPS

Excellent performance, precise control and a sleek elegant profile are just a few of the benefits of these reengineered electric cooktops. The exclusive Sensor Dome™ system monitors the temperature of foods to ensure perfect cooking results every time. Our 13" element is the industry's largest and most powerful round element, and our CookSmart™ system offers a multitude of pre-programmed settings to effortlessly cook a wide range of foods. With a variety of new state-of-the-art features, Masterpiece Series electric cooktops allow you to elevate your cooking to levels never imagined.



30"

Masterpiece electric cooktop with 4 elements and mechanical controls.

CEM304FS



36"

Masterpiece electric cooktop with 5 elements and mechanical controls.

CEM365FS



30"

Masterpiece electric cooktop with 4 elements and touch control panel.

CET304FS



36"

Masterpiece Deluxe electric cooktop with 5 elements, touch control panel plus dual element bridge.

CET366FS



30"

Masterpiece Deluxe electric cooktop with 4 elements, touch control panel and 1 Sensor Dome.

CES304FS



36"

Masterpiece Deluxe electric cooktop with 5 elements, touch control panel, 13" element and 1 Sensor Dome.

CES365FS



36"

Masterpiece Deluxe electric cooktop with 5 elements, touch control panel, plus dual element bridge and 2 Sensor Domes.

CES366FS



## MASTERPIECE® SERIES ELECTRIC COOKTOPS



### BETTER RESULTS

Because the sensor constantly monitors the temperature and can automatically adjust the heat level and cooking time, you can be sure that your meals are being cooked perfectly. This is the answer to deep frying food, cooking rice and simmering delicate sauces.



### BRIDGE ELEMENT

Only Thermador offers a bridge element that incorporates a dual-zone element. Use the bridge element to heat oblong pans and the dual-zone element to heat pans of different diameters.



### LARGEST ELEMENT ON THE MARKET

This huge element is the widest and most powerful round element on the market, with 4,000 watts of power for faster heat-up and three zones to efficiently heat a variety of pot sizes, such as a 16" skillet (e.g. accessory CHEFSPAN13-16" pan which fits perfectly on the 13" element.)

### COOKSMART™

Never guess at cooking time or temperature again. With 9 pre-programmed modes and auto-shutoff, you'll get perfect results every time you cook. Cooking modes: pasta, potatoes, rice, dumplings, vegetables, sausages, milk, rice pudding, deep frying.



### TOUCH CONTROL

The handsome control panel gives you immediate access to 17 power settings, a keep warm, fast reheat and a panel lock function.



### HOW IT WORKS

This unique retractable sensor utilizes an infrared beam that continuously measures the heat from the cookware, and then automatically shuts the burner off, as well as cycles it on and off, to maintain the precise temperature needed. The result is time savings combined with superior cooking performance — without the guesswork or the need to constantly adjust the temperature.



### THERMADOR SENSOR DOME POTS

Special Thermador Sensor Dome pots are available to order as accessories. These pots are optimized for CookSmart Sensor Cooking and work with electric, gas and induction technology. They are ergonomically designed for easy handling, ovenproof and heat-insulated for improved energy savings.

