



# INDUCTION COOKTOPS

## MASTERPIECE® SERIES

Induction cooking is perhaps the most revolutionary advancement in cooking technology in the last 30 years. It offers both the responsiveness of gas and the convenience of an electric cooktop in a single unit. Like all Thermador products, our induction cooktops offer cutting edge features and unrivaled performance. Plus, we design and manufacture our own induction components—using proprietary technology to ensure each cooktop meets our strict standards for quality and durability.

Once you experience the power and precision of Thermador induction cooking, you'll discover why no other induction cooktop comes close.

## INDUCTION COOKTOPS FEATURES & BENEFITS



### SENSOR DOME™

Unique retractable sensor utilizes an infrared beam that continuously measures the heat from the cookware and cycles the element on and off to maintain the precise temperature. THERMADOR EXCLUSIVE



### COOKSMART®

Nine pre-programmed modes for a variety of foods ensures food is cooked at the proper temperature and for the exact amount of time. THERMADOR EXCLUSIVE



### POWERBOOST™ WITH 4,600W

Boosts maximum power output from 3,600 to 4,600W. Perfect for bringing foods to desired temperature in the shortest possible time. THERMADOR EXCLUSIVE

### ANTI-OVERFLOW SYSTEM

Detects spills and boil-overs by automatically shutting down and sounding an alarm if liquid is detected on the cooking surface.

### 13-INCH ELEMENT

The largest cooking element on the market provides 40% more usable cooking area than competing cooktops. Ideal for accommodating oversized skillets, pots and pans. THERMADOR EXCLUSIVE



### SUPERIOR RESPONSIVENESS

Induction technology allows instantaneous temperature changes as the power level is adjusted, making it as responsive and flexible as gas cooktops.



### HEATING EFFICIENCY

Energy is used much more efficiently because the magnetic field causes the pot to heat directly, rather than the air around it.



### TRIPLE ELEMENT

Only activates the heating zone directly in contact with the pot surface so pans of different sizes are heated more efficiently. THERMADOR EXCLUSIVE



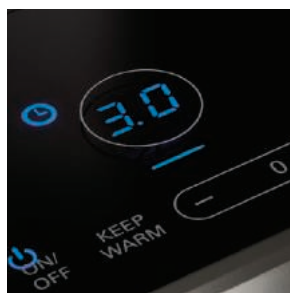
### A SOPHISTICATED ALTERNATIVE

In addition to black, we offer a stunning silver mirrored finish to create a unique design statement for the contemporary kitchen. THERMADOR EXCLUSIVE



### SAFER OPERATION

The surface of an induction cooktop stays cool to the touch, making it safer than other cooktops. If small metal objects or utensils are detected on the surface, the cooktop automatically shuts down and sounds an alarm.



### TIMERS FOR ALL ELEMENTS

Each burner features its own element shut-off timer, making it easier to coordinate the cooking of multiple dishes.



## INDUCTION COOKTOPS PLANNING INFORMATION

### MODEL OPTIONS

There are two sizes of induction cooktops to choose from—30-inch and 36-inch. Models 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. Be sure to reference the correct model information in this design guide.

### INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Induction Cooktop, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Induction Cooktops may be installed above a Thermador Single Built-in Oven. A minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven.

Thermador Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

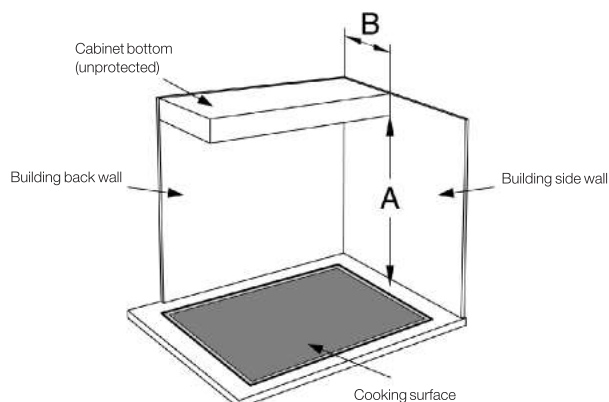
We strongly recommend the installation of a Thermador Ventilation System with this induction cooktop. Refer to the ventilation section for specifications.

### WARRANTY

Limited warranty parts and labor (1 year)

Limited warranty for glass ceramic surface/electronic elements and switches; Parts only (2nd to 5th year)

See page 294 for additional warranty details.



### ELECTRICAL SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All induction cooktops are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 3 wire, single-phase power supply.

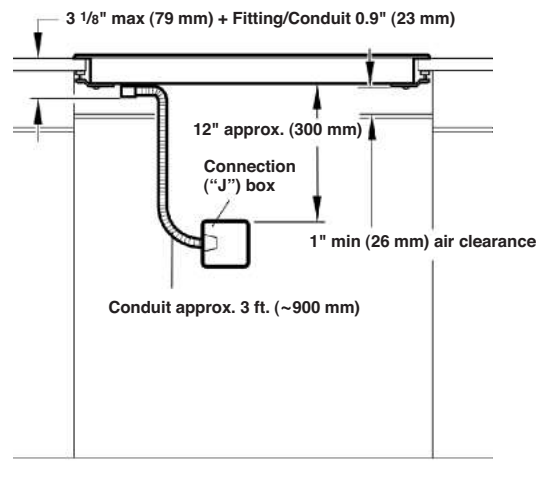
Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

MODEL	REQUIRED CIRCUIT BREAKER	
	240V, 3 Wire, 60 Hz	208V, 3 Wire, 60 Hz
CIT304GB	40 Amp	40 Amp
CIT304GM	40 Amp	40 Amp
CIT365GB	50 Amp	50 Amp
CIT365GM	50 Amp	50 Amp
CIS365GB	50 Amp	50 Amp

**Important:** Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.

### ELECTRICAL LOCATION

The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.



### CABINET REQUIREMENTS

The distance from the top of the cooktop to the bottom of the cabinets above it must be A = 30" (762 mm) minimum. This distance can be reduced to A = 24" (610 mm) when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6.35 mm) flame retardant millboard, covered by no. 28 steel sheet 0.015 (.4 mm) thick stainless steel, 0.024" (0.6 mm) aluminum, or 0.020" (0.5 mm) thick copper, at a minimum. Verify that the cabinets above the cooktop are a maximum of B = 13" (330 mm) deep.

# COOKTOPS 36-INCH INDUCTION

Model: CIS365GB



## MASTERPIECE

CIS365GB – Black Finish  
Sensor Dome™, CookSmart®

## SPECIFICATIONS

Total Number of Cooktop Elements	5
Product Width	37"
Product Depth	21 1/4"
Cutout Width	34 3/4" - 34 7/8"
Cutout Height	3 1/8"
Minimum Air Clearance	1"
Total Cutout Height (Including Air Clearance)	4 1/8"
Cutout Depth	19 7/8" - 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2"
Left Front Element (Size/ W / W with PowerBoost™)	7" / 1,800 W / 2,500 W
Right Front Element (Size/ W / W with PowerBoost™)	9" / 2,200 W / 3,300 W
Left Rear Element (Size/ W / W with PowerBoost™)	7" / 1,800 W / 2,500 W
Right Rear Element (Size/ W / W with PowerBoost™)	6" / 1,400 W / 1,800 W
Center Element (Size/ W / W with PowerBoost™)	
Outer Ring	13" / 3,300 W / 4,600 W
Middle Ring	11" / 2,600 W / 3,400 W
Inner Ring	9" / 2,200 W / 3,300 W
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	50 Amp
Conduit	39" Flexible 3-Wire
Shipping Weight (lbs.)	63

## CIS365GB

### PERFORMANCE

- Largest (13") and most powerful (4,600W) round heating element on the market
- Sensor Dome™ – retractable sensor measures the heat of the pot and keeps the temperature consistent
- CookSmart® – 9 pre-programmed cooking modes
- Speed Heating – Induction cooktops heat 50% faster than traditional gas cooktops
- Industry exclusive triple zone – accommodates multiple size pans with 3 diameter sizes
- PowerBoost™ allows the maximum power level to be exceeded in the shortest period of time

### DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece™ Collection appliances
- Full stainless steel frame
- Trapezoid design control panel

### CONVENIENCE

- Two Timers - Auto Shut Off Timer available for all elements enables user to set desired cooking times. Separate kitchen timer also available.
- Keep Warm function allows meals to remain ready to serve

### SAFETY

- Pan Recognition – Element will not turn on if other small objects are placed on the cooking zone
- Anti-Overflow System – exclusive feature prevents spills by automatically shutting off and sounding alarm when liquids are detected on surface
- 2-step digital control panel indicates when elements are hot or very hot
- Child safety lock

## ACCESSORIES

### PREMIUM SENSOR POTS

Hard material, high-gloss surface (harder than steel, cut and scratch proof, extremely durable, no loss of shine, dishwasher-safe). For use with gas, electric and induction cooktops. Recommended for sensor cooking.



**SENSORPOT6**  
6" Sensor Pot, 1.3 qt., long handle and lid.



**SENSORPOT6**  
6" Sensor Pot, 1.9 qt., two handles and lid.



**CHEFSPAN 13**  
16" Skillet for use with 13" element



**SENSOR STRIPS**  
**SENSORSTRP**  
Additional 12 sensor strip stickers for non-enameled and non-sensor cookware. (Model CIS365GB includes 12 sensor strip stickers.)



**SENSORPOT7**  
7" Sensor Pot, 3.6 qt., two handles and lid.



**SENSORPOT9**  
9" Sensor Pot, 6.6 qt., two handles and lid.

INSTALLATION OPTIONS

INSTALLATION ABOVE A BUILT-IN OVEN OR WARMING DRAWER

Thermador Induction Cooktops may be installed above a Thermador Single Built-in Oven. A minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven.

Thermador Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

We strongly recommend the installation of a Thermador Ventilation System with this induction cooktop.

Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

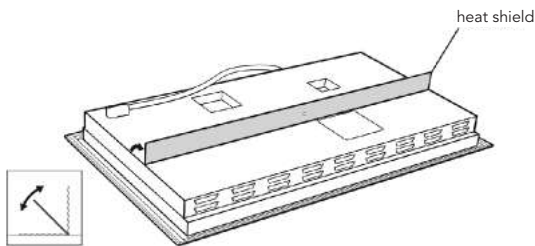
Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

WARNING

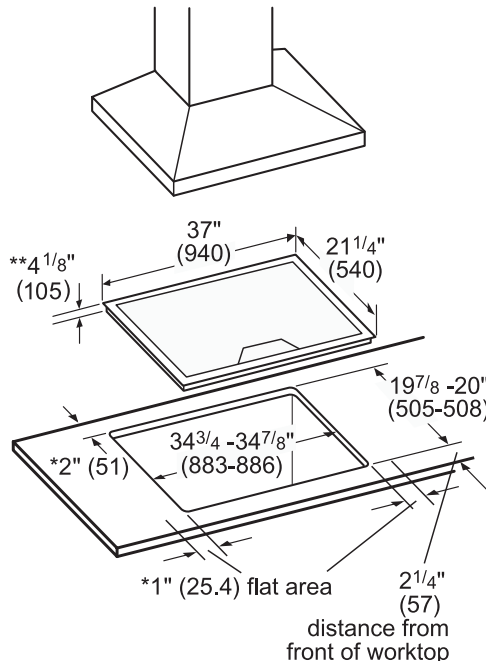
To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

HEAT SHIELD

The heat shield will require an additional 1" clearance below the cooktop. For safety reasons, the heat shield must be properly installed. This prevents components from overheating as a result of the recirculation of hot air from the cooktop. The heat shield is the same width as the cooktop. For shipping, it is screwed to the burner box. Once installed, the heat shield will be able to rotate freely, as shown in the illustration. Refer to the instructions packed with product for installation details.



36-INCH COOKTOP AND CUTOUT DIMENSIONS

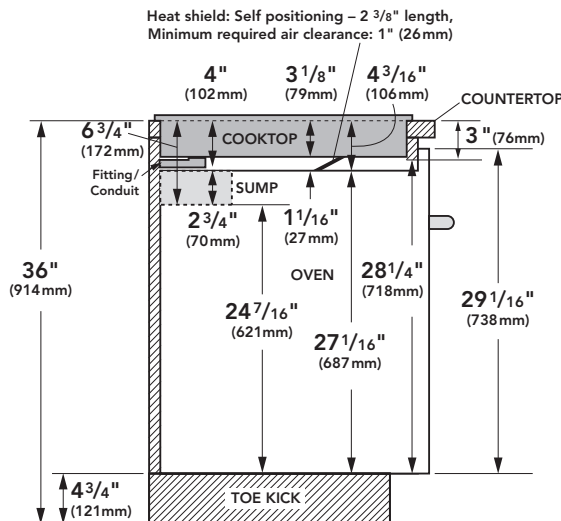


- \* Minimum distance from cut-out to the wall
- \*\* Recessed depth (includes 1" air clearance)

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.

INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



**Note:** Dimensions based on standard countertop height (36" with 4 3/4" toe kick 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.

# COOKTOPS 36-INCH INDUCTION

Models: CIT365GB, CIT365GM



## MASTERPIECE

CIT365GB – Black Finish



## MASTERPIECE

CIT365GM – Silver Mirrored Finish

### SPECIFICATIONS

Total Number of Cooktop Elements	5
Product Width	37"
Product Depth	21 1/4"
Cutout Width	34 3/4" - 34 7/8"
Cutout Height	3 1/8"
Minimum Air Clearance	1"
Total Cutout Height (Including Air Clearance)	4 1/8"
Cutout Depth	19 7/8" - 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2"
Left Front Element (Size/ W / W with PowerBoost™)	7" / 1,800 W / 2,500 W
Right Front Element (Size/ W / W with PowerBoost™)	9" / 2,200 W / 3,300 W
Left Rear Element (Size/ W / W with PowerBoost™)	7" / 1,800 W / 2,500 W
Right Rear Element (Size/ W / W with PowerBoost™)	6" / 1,400 W / 1,800 W
Center Element (Size/ W / W with PowerBoost™)	13" / 3,300 W / 4,600 W
Outer Ring	11" / 2,600 W / 3,400 W
Middle Ring	9" / 2,200 W / 3,300 W
Inner Ring	
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	50 Amp
Conduit	39" Flexible 3-Wire
Shipping Weight (lbs.)	61

### ACCESSORIES

#### PREMIUM SENSOR POTS

Hard material, high-gloss surface (harder than steel, cut and scratch proof, extremely durable, no loss of shine, dishwasher-safe). For use with gas, electric and induction cooktops. Recommended for sensor cooking.



#### SENSORPOT6

6" Sensor Pot, 1.3 qt., long handle and lid.



#### SENSORPOT6

6" Sensor Pot, 1.9 qt., two handles and lid.



#### CHEFSPAN 13

16" Skillet for use with 13" element



#### SENSORPOT7

7" Sensor Pot, 3.6 qt., two handles and lid.



#### SENSORPOT9

9" Sensor Pot, 6.6 qt., two handles and lid.

## CIT365GB

### PERFORMANCE

- Largest (13") and most powerful (4,600W) round heating element on the market
- Speed Heating – Induction cooktops heat 50% faster than traditional gas cooktops
- Industry exclusive triple zone accommodates multiple size pans with 3 diameter sizes
- PowerBoost™ allows the maximum power level to be exceeded in the shortest period of time

### DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece™ Collection appliances
- Full stainless steel frame
- Trapezoid design control panel

### CONVENIENCE

- Two Timers – Auto Shut Off Timer available for all elements enables user to set desired cooking times. Separate kitchen timer also available.
- Keep Warm function allows meals to remain ready to serve

### SAFETY

- Pan Recognition – Element will not turn on if other small objects are placed on the cooking zone
- Anti-Overflow System – exclusive feature prevents spills by automatically shutting off and sounding alarm when liquids are detected on surface
- 2-step digital control panel indicates when elements are hot or very hot
- Child safety lock

## CIT365GM

### PERFORMANCE

- Largest (13") and most powerful (4,600W) round heating element on the market
- Speed Heating – Induction cooktops heat 50% faster than traditional gas cooktops
- Industry exclusive triple zone accommodates multiple size pans with 3 diameter sizes
- PowerBoost™ allows the maximum power level to be exceeded in the shortest period of time

### DESIGN

- Silver Mirrored Finish – new striking and bold design offers the perfect companion solution for stainless steel products
- Touch control panel with blue light illumination offers 17 power settings
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece™ Collection appliances
- Trapezoid design control panel

### CONVENIENCE

- Two Timers – Auto Shut Off Timer available for all elements enables user to set desired cooking times. Separate kitchen timer also available.
- Keep Warm function allows meals to remain ready to serve

### SAFETY

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- 2-step digital control panel indicates when elements are hot or very hot
- Child safety lock

INSTALLATION OPTIONS

INSTALLATION ABOVE A BUILT-IN OVEN OR WARMING DRAWER

Thermador Induction Cooktops may be installed above a Thermador Single Built-in Oven. A minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven.

Thermador Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

We strongly recommend the installation of a Thermador Ventilation System with this induction cooktop.

Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

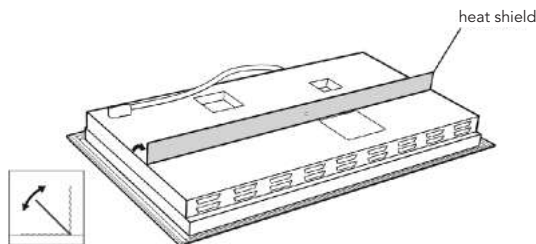
Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

WARNING

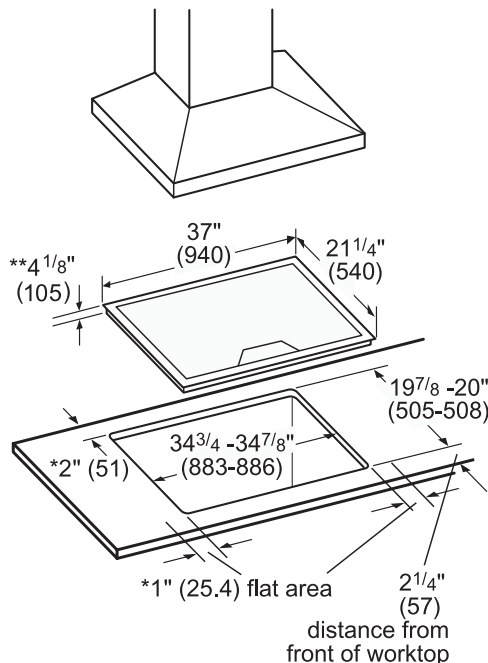
To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

HEAT SHIELD

The heat shield will require an additional 1" clearance below the cooktop. For safety reasons, the heat shield must be properly installed. This prevents components from overheating as a result of the recirculation of hot air from the cooktop. The heat shield is the same width as the cooktop. For shipping, it is screwed to the burner box. Once installed, the heat shield will be able to rotate freely, as shown in the illustration. Refer to the instructions packed with product for installation details.



36-INCH COOKTOP AND CUTOUT DIMENSIONS

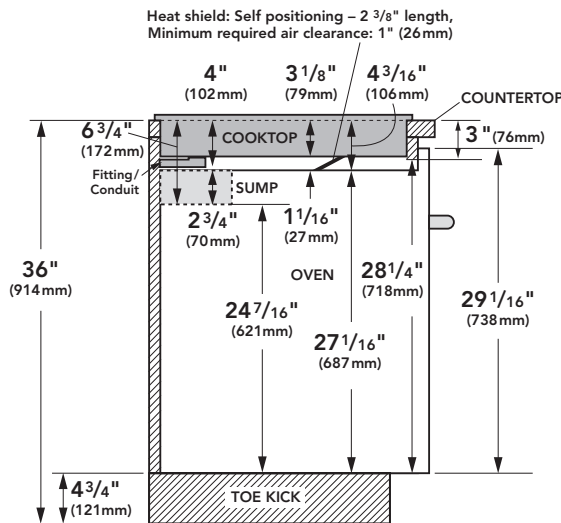


- \* Minimum distance from cut-out to the wall
- \*\* Recessed depth (includes 1" air clearance)

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.

INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



**Note:** Dimensions based on standard countertop height (36" with 4 3/4" toe kick 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.



## COOKTOPS 30-INCH INDUCTION

Models: CIT304GB, CIT304GM



### MASTERPIECE

CIT304GB – Black Finish



### MASTERPIECE

CIT304GM –  
Silver Mirrored Finish

### SPECIFICATIONS

Total Number of Cooktop Elements	4
Product Width	31"
Product Depth	21 1/4"
Cutout Width	28 3/4" - 28 7/8"
Cutout Height	3 1/8"
Minimum Air Clearance	1"
Total Cutout Height (Including Air Clearance)	4 1/8"
Cutout Depth	19 7/8" - 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2"
Left Front Element (Size/ W / W with PowerBoost™)	9" / 2,200 W / 3,300 W
Right Front Element (Size/ W / W with PowerBoost™)	6" / 1,400 W / 1,800 W
Left Rear Element (Size/ W / W with PowerBoost™)	6" / 1,400 W / 1,800 W
Right Rear Element (Size/ W / W with PowerBoost™)	11" / 2,400 W / 3,600 W
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	40 Amp
Conduit	3/4" Flexible 3-Wire
Shipping Weight (lbs.)	49

### ACCESSORIES

#### PREMIUM SENSOR POTS

Hard material, high-gloss surface (harder than steel, cut and scratch proof, extremely durable, no loss of shine, dishwasher-safe). For use with gas, electric and induction cooktops. Recommended for sensor cooking.



**SENSORPOT4**  
6" Sensor Pot, 1.3 qt.,  
long handle and lid.



**SENSORPOT6**  
6" Sensor Pot, 1.9 qt.,  
two handles and lid.



**SENSORPOT7**  
7" Sensor Pot, 3.6 qt.,  
two handles and lid.



**SENSORPOT9**  
9" Sensor Pot, 6.6 qt.,  
two handles and lid.

### CIT304GB

#### PERFORMANCE

- Speed Heating – Induction cooktops heat 50% faster than traditional gas cooktops
- Large and powerful 11" element with 3,600W
- PowerBoost™ allows the maximum power level to be exceeded in the shortest period of time

#### DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece™ Collection appliances
- Full stainless steel frame
- Trapezoid design control panel

#### CONVENIENCE

- Two Timers – Auto Shut Off Timer available for all elements enables user to set desired cooking times. Separate kitchen timer also available.
- Keep Warm function allows meals to remain ready to serve

#### SAFETY

- Pan Recognition – Element will not turn on if other small objects are placed on the cooking zone
- Anti-Overflow System – exclusive feature prevents spills by automatically shutting off and sounding alarm when liquids are detected on surface
- 2-step digital control panel indicates when elements are hot or very hot
- Child safety lock

### CIT304GM

#### PERFORMANCE

- Speed Heating – Induction cooktops heat 50% faster than traditional gas cooktops
- Large and powerful 11" element with 3,600W
- PowerBoost™ allows the maximum power level to be exceeded in the shortest period of time

#### DESIGN

- Silver Mirrored Finish – new striking and bold design offers the perfect companion solution for stainless steel products
- Touch control panel with blue light illumination offers 17 power settings
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- Trapezoid design control panel

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INSTALLATION OPTIONS

INSTALLATION ABOVE A BUILT-IN OVEN OR WARMING DRAWER

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IMPORTANT

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Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

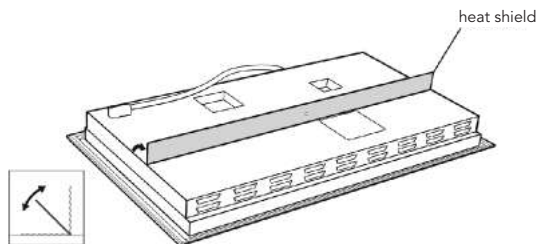
Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

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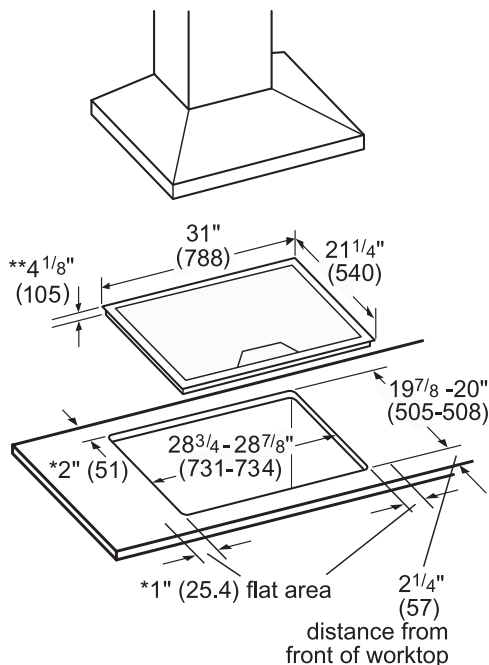
To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

HEAT SHIELD

The heat shield will require an additional 1" clearance below the cooktop. For safety reasons, the heat shield must be properly installed. This prevents components from overheating as a result of the recirculation of hot air from the cooktop. The heat shield is the same width as the cooktop. For shipping, it is screwed to the burner box. Once installed, the heat shield will be able to rotate freely, as shown in the illustration. Refer to the instructions packed with product for installation details.



30-INCH COOKTOP AND CUTOUT DIMENSIONS

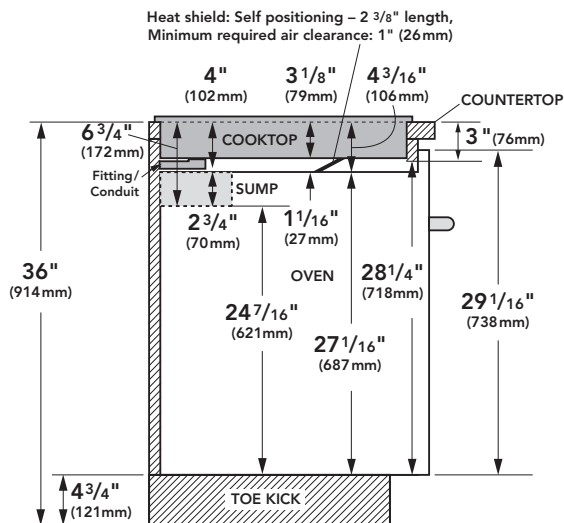


- \* Minimum distance from cut-out to the wall
- \*\* Recessed depth (includes 1" air clearance)

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.

INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



**Note:** Dimensions based on standard countertop height (36" with 4 3/4" toe kick 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.