



INDUCTION COOKTOPS MASTERPIECE® SERIES

Induction has been the most revolutionary advancement in cooking technology in the last 30 years. Now it's time for Thermador to inaugurate a new revolution: the Freedom® Induction Cooktop.

Never content to settle for status quo thinking, we have re-imagined the possibilities of induction cooking, giving cooks the industry's first induction cooktop with the largest, fully usable cooking surface. The new Freedom Induction Cooktop offers more responsiveness, more flexibility and the first full-color touch-screen interface on an induction cooktop. Our complete Induction Cooktop collection provides the speed and precision of PowerBoost® technology and features the largest and most powerful element in its class.



2010
Silver Mirrored Finish
Induction Cooktop



2010
Masterpiece
Induction Cooktop

INDUCTION COOKTOPS

FEATURES & BENEFITS

FREEDOM® INDUCTION



★ ONE-OF-A-KIND INNOVATION

With over 30 international patents, the Freedom® Induction Cooktop represents a leap forward in induction cooking completely unique to Thermador.

★ ANYWHERE, ANY POSITION

Place up to 4 pots or pans anywhere on the cooktop surface, in any configuration. The cooking surface is optimized to work with a pan as small as 3" and as large as 13" x 21" —delivering Real Innovations for Real Cooks™.

★ FREEDOM TO MOVE

The Freedom Induction cooking surface automatically detects the presence of your cookware. If you need to move your pot to another location, the cooktop will transfer all of your programmed settings to the new position of the pan.

★ LARGEST COOKING SURFACE

The Freedom Induction Cooktop delivers 63% more usable surface area than the competition, with 48 coils measuring 3" each — offering the largest cooking surface on the market.

SAFETY / CLEAN LOCK

A critical feature for a touch-screen interface, Clean Lock prevents unwanted changes to your cooking settings.



★ POWERBOOST®

To bring foods to the desired temperature in the shortest possible time, the PowerBoost function will deliver a maximum power output from 3,600 W to 4,600 W.



★ BRILLIANT INTERFACE

Featuring the first full-color touch screen induction panel on the market: clear text displays, cookware display, a 6.5" color screen with touch-through glass. Our intuitive interface offers better control and faster access to cooking settings.

STANDARD INDUCTION

★ TRIPLE ELEMENT

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

★ 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.

SUPERIOR RESPONSIVENESS

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



★ A SOPHISTICATED ALTERNATIVE

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



TIMERS FOR ALL ELEMENTS

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

★ THERMADOR EXCLUSIVE

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 (2 year)

Limited warranty for glass ceramic surface/electronic elements and switches; Parts only (3rd to 5th year)

See page 308 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.

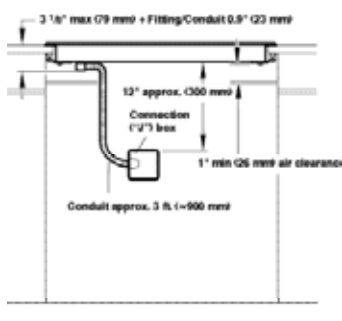
All induction cooktops are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 3-wire, single-phase power supply.

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
CIT36XKB	40 Amp	40 Amp
CIT365KB	50 Amp	50 Amp
CIT365KM	50 Amp	50 Amp
CIT365KBB	50 Amp	50 Amp
CIT304KB	40 Amp	40 Amp
CIT304KM	40 Amp	40 Amp
CIT304KBB	40 Amp	40 Amp

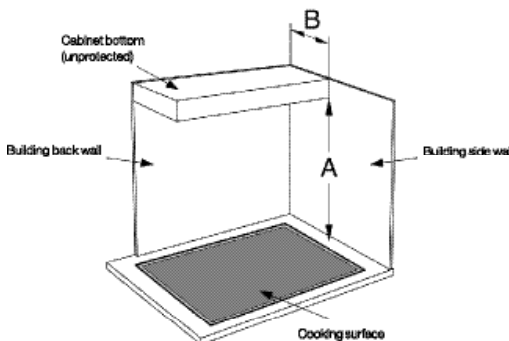
Product available 3rd Quarter 2012. For our current collection of Induction Cooktops, refer to Volume 1 of the Kitchen Design and Planning Guide or visit thermador.com or your local dealer for details.

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 FREEDOM® INDUCTION

CIT36XKB



MASTERPIECE

CIT36XKB—Black Finish

Product available 3rd Quarter 2012. For our current collection of Induction Cooktops, refer to Volume 1 of the Kitchen Design and Planning Guide or visit thermador.com or your local dealer for details.

SPECIFICATIONS

Total Number of Cooktop Elements	Full Surface, Maximum 4 Pots
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"
Freedom® Full Surface Induction Cooktop	3"x 3" Minimum Cookware Size* 15 W / 500 W 13"x 21" Maximum Cookware Size* 100 W / 4,600 W
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	40 Amp
Conduit	39" Flexible 3-Wire
Shipping Weight (lbs.)	62

*Cookware less than 3" will not be recognized. Theoretical maximum cookware size is 13" x 27". Cookware must have a flat bottom in order to utilize the full surface.

CIT36XKB

INNOVATION

- ★ - Largest usable cooking zone on the market with 13" x 21"
- ★ - Overall usable surface is 63% larger than any competitor
- ★ - Enjoy the flexibility of cooking with up to 4 pots/pans/griddles in any combination, shape or size
- ★ - Cooktop allows free movement of pots and pans while retaining all settings
- ★ - Large full color touch control panel

PERFORMANCE

- Most powerful element in its class with 4,600 W—lets you boil water faster than with any other cooking technology
- Auto Shut-Off Timer enables user to set desired cooking times for each pot
- Separate kitchen timer
- Clean Lock feature locks control panel so that you can clean up spills
- Child safety lock

DESIGN

- Chiseled stainless steel frame

★ THERMADOR EXCLUSIVE

ACCESSORIES

	SENSORPOT9 9" Ceramic Pot		SENSORPOT6 6" Ceramic Pot		TEPPAN1321 Griddle Style Teppanyaki 13" x 21"		CHEFSPAN13 16" Round Skillet
	SENSORPOT7 7" Ceramic Pot		SENSORPOT6 6" Ceramic Pot		TEPPAN1314 Griddle Style Teppanyaki 13" x 14"		

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.

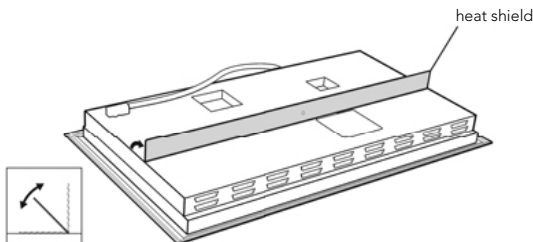
Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

WARNING

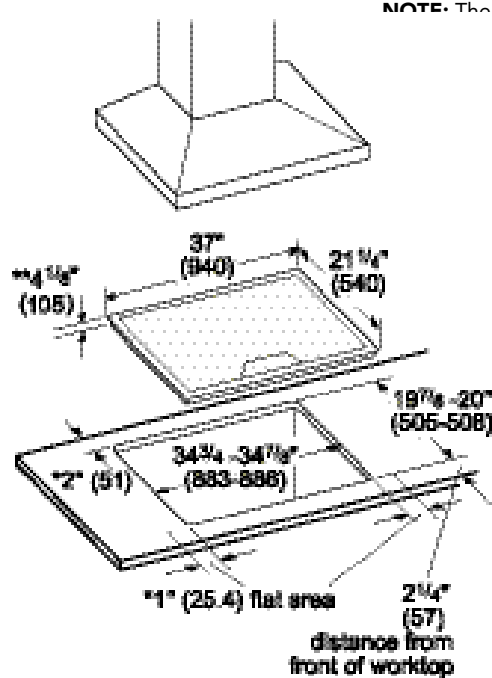
To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

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

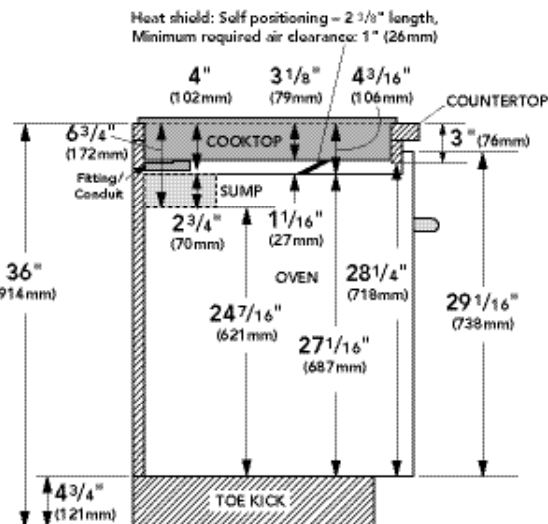


NOTE: The work surface should be level. The stability of the cooktop should be confirmed before making the cutout.

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

Measurements in inches (mm in brackets)

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.

Sump applies to 30-inch Wall Ovens only.

COOKTOPS

36-INCH INDUCTION

CIT365KB / CIT365KM / CIT365KBB



MASTERPIECE

CIT365KB – Black Finish



MASTERPIECE

CIT365KM – Silver Mirrored Finish



MASTERPIECE

CIT365KBB – Frameless

Product available 3rd Quarter 2012. For our current collection of Induction Cooktops, refer to Volume 1 of the Kitchen Design and Planning Guide or visit thermador.com or your local dealer for details.

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 w/PowerBoost)	7" / 1,800 W / 2,500 W
Right Front Element (Size / W / W w/PowerBoost)	9" / 2,200 W / 3,700 W
Left Rear Element (Size / W / W w/PowerBoost)	7" / 1,800 W / 2,500 W
Right Rear Element (Size / W / W w/PowerBoost)	6" / 1,400 W / 1,800 W
Center Element (Size / W / W w/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

CIT365KB / CIT365KM / CIT365KBB

INNOVATION

- ★ - New, redesigned Silver Mirrored Finish—striking and bold design offers the perfect companion solution for stainless steel products (CIT365KM)
- ★ - 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

PERFORMANCE

- Speed Heating—Induction cooktops heat 50% faster than traditional gas cooktops
- Our Induction PowerBoost® feature heats cookware faster than any other type of cooking technology.
- 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
- 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

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 (CIT365KB)
- Trapezoid design control panel
- New—Now available in black with frameless design (CIT365KBB)

★ THERMADOR EXCLUSIVE

ACCESSORIES



SENSORPOT9
9" Ceramic Pot



SENSORPOT6
6" Ceramic Pot



CHEFSPAN13
16" Round Skillet



SENSORPOT7
7" Ceramic Pot



SENSORPOTH
6" Ceramic Pot

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.

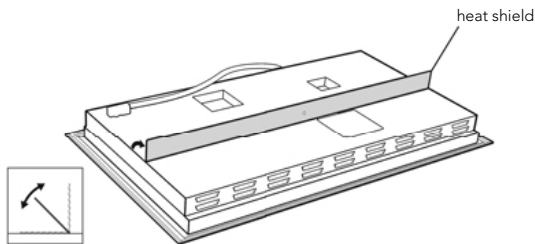
Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

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.

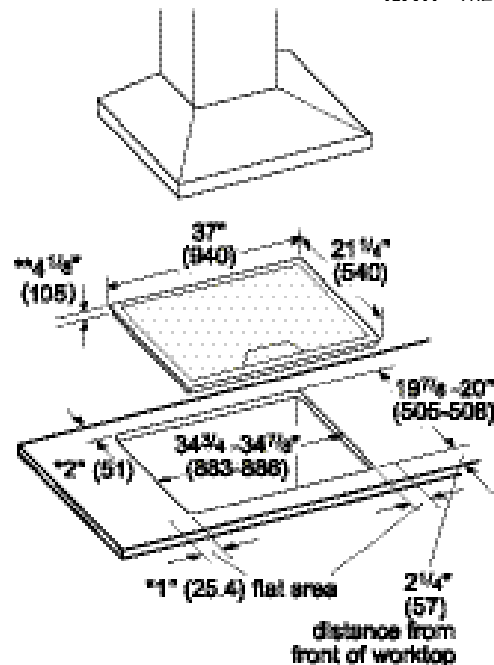
HEAT SHIELD

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

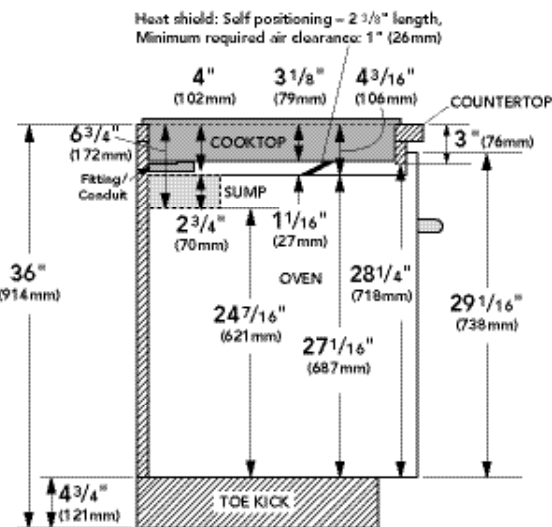
NOTE: The work surface should be level. The stability of the support should be confirmed by making the cutout.



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

Measurements in inches. (mm in brackets)

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.

COOKTOPS

30-INCH INDUCTION

CIT304KB / CIT304KM / CIT304KBB



MASTERPIECE

CIT304KB – Black Finish



MASTERPIECE

CIT304KM – Silver Mirrored Finish



MASTERPIECE

CIT304KBB – Frameless

Product available 3rd Quarter 2012. For our current collection of Induction Cooktops, refer to Volume 1 of the Kitchen Design and Planning Guide or visit thermador.com or your local dealer for details.

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 / 3,700 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

CIT304KB / CIT304KM / CIT304KBB

INNOVATION

- ★ - New, redesigned Silver Mirrored Finish—striking and bold design offers the perfect companion solution for stainless steel products (CIT304KM)

PERFORMANCE

- Speed Heating—Induction cooktops heat 50% faster than traditional gas cooktops
- Large and powerful 11" element with 3,600 W
- Our Induction PowerBoost® feature heats cookware faster than any other type of cooking technology.
- 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
- 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

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 (CIT304KB)
- Trapezoid design control panel
- New—Now available in black with frameless design (CIT304KBB)

★ THERMADOR EXCLUSIVE

ACCESSORIES



SENSORPOT9
9" Ceramic Pot



SENSORPOT6
6" Ceramic Pot



CHEFSPAN13
16" Round Skillet



SENSORPOT7
7" Ceramic Pot



SENSORPOTH
6" Ceramic Pot



GAS COOKTOPS MASTERPIECE® SERIES

From the company that brought you the first built-in wall oven, Thermador delivers the most powerful 30-inch cooktop in the luxury market. The 30-inch, 5-burner gas cooktop with our exclusive, patented Star® Burners delivers sophisticated style and outstanding cooking performance. With 30-inch and 36-inch 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.



2010
Masterpiece Series
Gas Cooktop

GAS COOKTOPS

FEATURES & BENEFITS



★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. The Star delivers 56% more coverage with superior flame spread and a reduced cold spot for faster and more even heating across any size pan.

35 ports / 16 3/4" perimeter

28 ports / 10 3/4" perimeter



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



The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



★ 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.



★ 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.



MASTERPIECE® DESIGN

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



★ THE MOST POWERFUL 30-INCH GAS COOKTOP

Thermador offers an impressive 30-inch 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-inch cooktop in a compact kitchen environment.



STAR-K CERTIFIED

Thermador Gas Cooktops are Star-K certified making it possible to use them on Holy Days and the Sabbath.

MODEL OPTIONS

There are two sizes of Thermador Masterpiece® Gas Cooktops to choose from — 30-inch and 36-inch. 30-inch models are available with four Star Burners or five Star Burners. 36-inch models feature five Star Burners. Every model is LP convertible by ordering SNLPKITF. 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 Masterpiece Gas Cooktop, be sure to verify the cutout dimensions and electrical/gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Masterpiece Gas Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Gas 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 require a special cutout size and special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece Gas Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.thermador.com for a complete selection of ventilation options, blowers, and accessories.

When installing the gas cooktop with a downdraft ventilation system, provide approximately a 10 square inch opening (65 cm²) in the toe-kick area or other cabinet area for adequate air inlet. Refer to the downdraft ventilation section for more details.



WARRANTY

Limited warranty parts and labor (2 year)

See page 308 for additional warranty details.



ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes. Thermador Masterpiece Gas Cooktops are equipped with a 60-inch, 3-wire supply cord.

MODEL	REQUIRED CIRCUIT BREAKER
	120V, 60 Hz
SGS304FS	15 Amp
SGS305FS	15 Amp
SGSX305FS	15 Amp
SGS365FS	15 Amp
SGSX365FS	15 Amp
SGSL365KS	15 Amp

IMPORTANT: It is required that the cooktop be installed on a grounded, non-GFCI branch circuit.

Thermador Masterpiece Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order SNLPKITF. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

SUPPLY PRESSURE REQUIREMENTS:

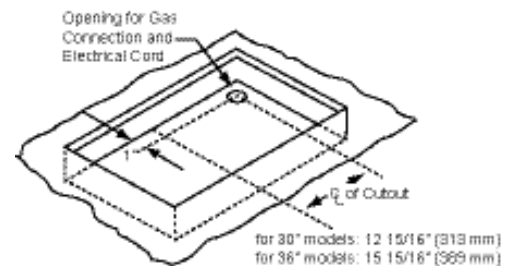
Natural Gas — 7 inches water column (14.9 Millibars) minimum.

LP (Propane Gas) — 11 inches water column (27.4 Millibars) minimum.

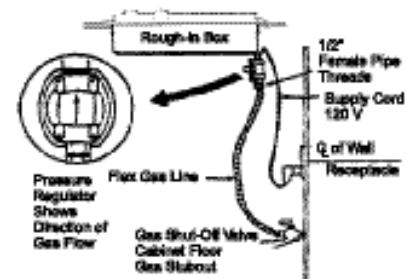
NOTE: The propane gas tank must be equipped with its own high pressure regulator in addition to the pressure regulator supplied with this unit.

ELECTRICAL AND GAS LOCATIONS

The opening for the gas connection and electrical cord is located at the right rear of rough-in box as shown below.



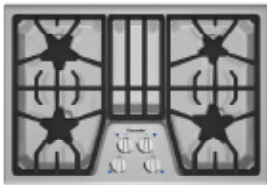
Plan the installation so that the power connection is accessible from the front of the cabinet. Install a manual gas shut-off valve near the appliance. It must be easily accessible in an emergency.



GAS COOKTOPS

30-INCH

SGS304FS



MASTERPIECE

SGS304FS

SPECIFICATIONS

Number of Gas Burners	4
Product Width	31"
Product Depth	21 1/4"
Cutout Width	28 15/16"
Cutout Height	3 13/16"
Cutout Depth	19 1/8"
Minimum Distance from Counter Front	1 7/8"
Minimum Distance from Rear Wall	3"
Left Front Burner	10,000 BTU
Right Front Burner	16,000 BTU
Left Rear Burner	10,000 BTU
Right Rear Burner	8,000 BTU
Total Natural Gas Connection Rating	44,000 BTU
Total LP Gas Connection Rating	39,200 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	60", 3-Wire
Shipping Weight (lbs.)	45

SGS304FS

INNOVATION

- ★ - Patented and exclusive Star® Burner provides superior performance
- ★ - Unique shape of the Star® Burner offers wider heat coverage resulting in smaller cold spots

PERFORMANCE

- Powerful 16,000 BTU Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs

★ THERMADOR EXCLUSIVE

ACCESSORIES



SWOKRINGF
Wok Ring



SNLPKITF
LP Conversion Kit

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Gas 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 gas cooktop.

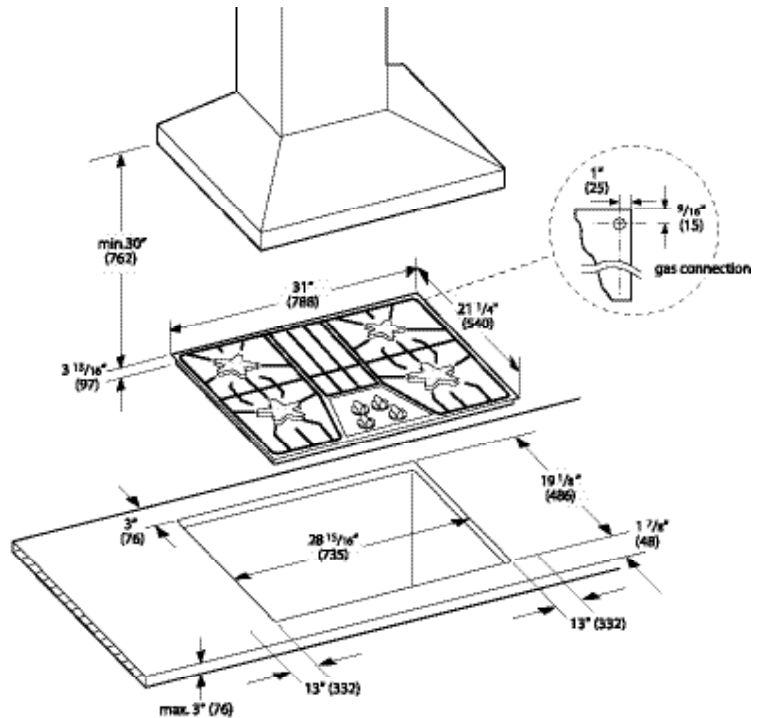
Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

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

NATURAL GAS OR LP

Thermador Masterpiece Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order SNLPKIT. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

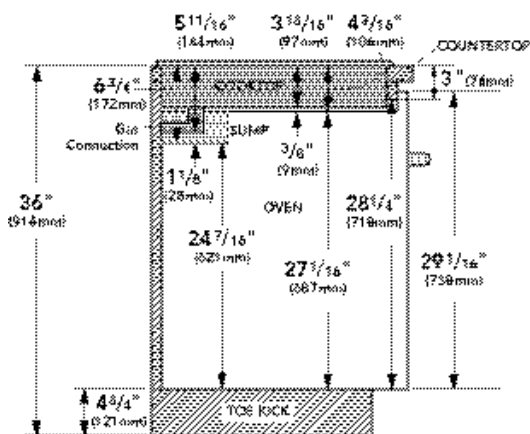
30-INCH COOKTOP AND CUTOUT DIMENSIONS



CABINET REQUIREMENTS

Dimension requirements are for combustible surfaces. When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield covered with not less than No. 28 MSG sheet metal 0.015 inch (0.38 mm) stainless steel, 0.024 inch (0.6 mm) aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" (61 cm) rather than 30" (76 cm).

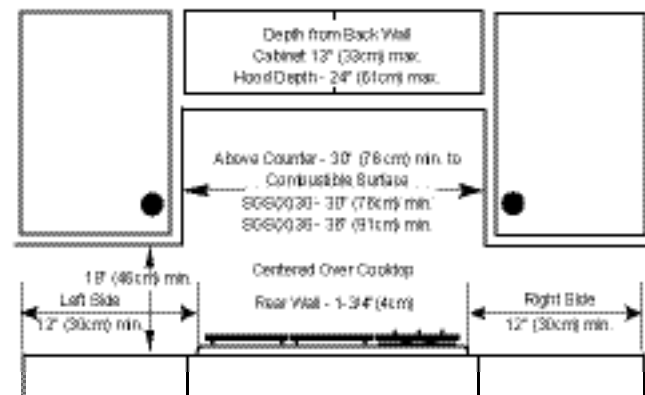
INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Note: Components shown on standard countertop height 36" with 4 3/4" toe kick including base plates.

The built-in oven can be installed below the gas cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.

Sump applies to 30-inch Wall Ovens only.



WARNING: To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 12" (30 cm) from side walls and 1 3/4" (4 cm) from back wall.

NOTE: All measurements given have to be precisely followed. If nonstandard cabinets are used, make sure they are installed with minimum dimensions shown.

Plan the installation of the unit so that the power cord, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet.

GAS COOKTOPS

30-INCH

SGS305FS / SGSX305FS



MASTERPIECE

SGS305FS



MASTERPIECE

SGSX305FS

SPECIFICATIONS

	SGS305FS	SGSX305FS
Number of Gas Burners	5	
Product Width	31"	
Product Depth	21 1/4"	
Cutout Width	28 15/16"	
Cutout Height	3 13/16"	
Cutout Depth	19 1/8"	
Minimum Distance from Counter Front	1 7/8"	
Minimum Distance from Rear Wall	3"	
Left Front Burner	8,000 BTU	
Right Front Burner	10,000 BTU	
Left Rear Burner	10,000 BTU	
Right Rear Burner	8,000 BTU	
Center Burner	16,000 BTU	
Total Natural Gas Connection Rating	52,000 BTU	
Total LP Gas Connection Rating	45,200 BTU	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Power Cord	60", 3-Wire	
Shipping Weight (lbs.)	44	46

*According to AHAM Standards

SGS305FS

INNOVATION

- ★ - Most powerful 30" cooktop in the luxury segment (amongst leading manufacturers) with an overall output of 52,000 BTU
- ★ - Patented and exclusive Star® Burner provides superior performance

PERFORMANCE

- 30" 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Powerful 16,000 BTU Center Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs

★ THERMADOR EXCLUSIVE

SGSX305FS

INNOVATION

- ★ - Most powerful 30" cooktop in the luxury segment (amongst leading manufacturers) with an overall output of 52,000 BTU
- ★ - Patented and exclusive Star® Burner provides superior performance
- ★ - Exclusive 200 BTU ExtraLow® burners for perfect simmering
- ★ - Progressive illuminated control panel with metal knobs

PERFORMANCE

- 30" 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Powerful 16,000 BTU Center Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Single point ignition – only burner that is being used is ignited
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs
- Sleek control panel features glass and stainless steel

ACCESSORIES



SWOKRINGF
Wok Ring



SGRIDDLEF
Griddle



SNLPKITF
LP Conversion Kit

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Gas 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 gas cooktop.

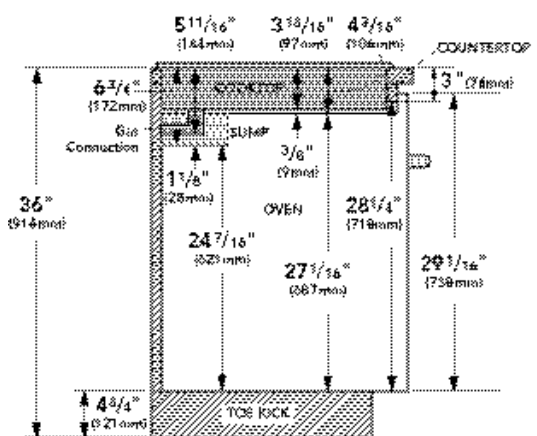
Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

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

NATURAL GAS OR LP

Thermador Masterpiece Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order SNLPKIT. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN

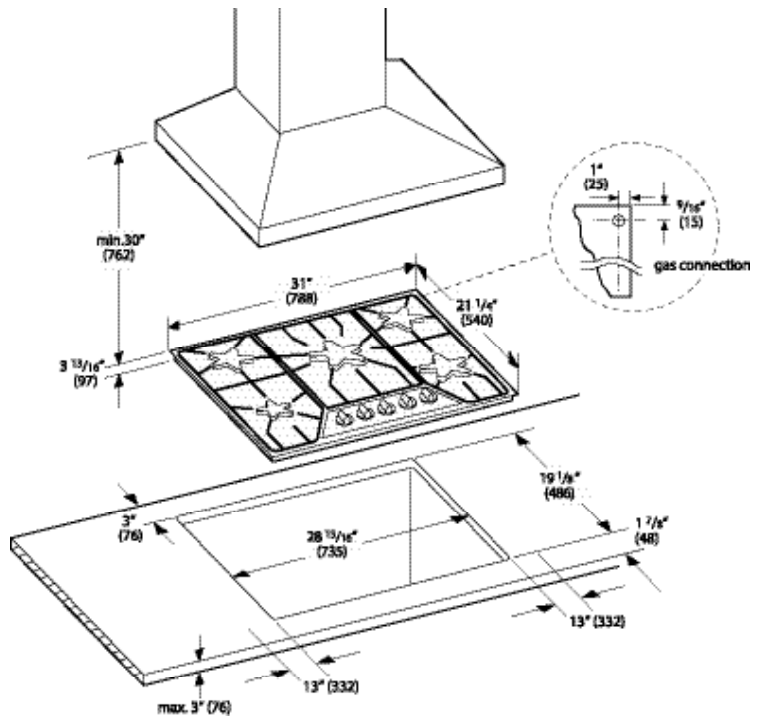


Notes: Dimensions shown are standard countertop height 36" with 4 1/4" toe kick including base plates.

The built-in oven can be installed below the gas cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.

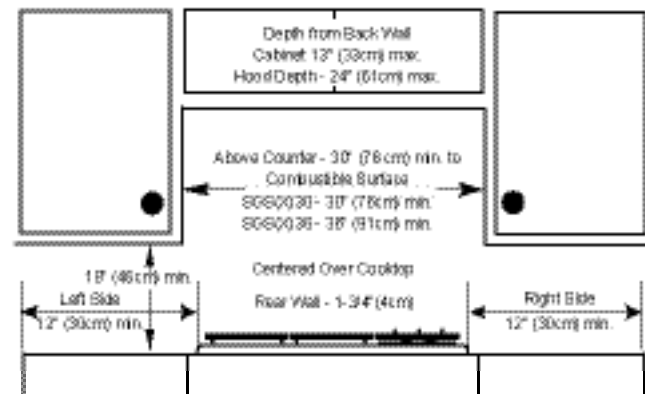
Sump applies to 30-inch Wall Ovens only.

30-INCH COOKTOP AND CUTOUT DIMENSIONS



CABINET REQUIREMENTS

Dimension requirements are for combustible surfaces. When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield covered with not less than No. 28 MSG sheet metal 0.015 inch (0.38 mm) stainless steel, 0.024 inch (0.6 mm) aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" (61 cm) rather than 30" (76 cm).



WARNING: To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 12" (30 cm) from side walls and 1 3/4" (4 cm) from back wall.

NOTE: All measurements given have to be precisely followed. If nonstandard cabinets are used, make sure they are installed with minimum dimensions shown.

Plan the installation of the unit so that the power cord, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet.

GAS COOKTOPS

36-INCH

SGS365FS / SGSX365FS / SGSL365KS



MASTERPIECE

SGS365FS



MASTERPIECE

SGSX365FS



MASTERPIECE

SGSL365KS*

*Product available April 2012.

SPECIFICATIONS

	SGS365FS	SGSX365FS SGSL365KS
Number of Gas Burners	5	
Product Width	37"	
Product Depth	21 1/4"	
Cutout Width	34 15/16"	
Cutout Height	3 13/16"	
Cutout Depth	19 1/8"	
Minimum Distance from Counter Front	1 7/8"	
Minimum Distance from Rear Wall	3"	
Left Front Burner	9,100 BTU	
Right Front Burner	12,000 BTU	
Left Rear Burner	12,000 BTU	
Right Rear Burner	9,100 BTU	
Center Burner	16,000 BTU	18,000 BTU
Total Natural Gas Connection Rating	58,200 BTU	60,200
Total LP Gas Connection Rating	45,200 BTU	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Power Cord	60", 3-Wire	
Shipping Weight (lbs.)	51	53

*According to AHAM Standards

SGS365FS

INNOVATION

- ★ - Patented and exclusive Star® Burner provides superior performance

PERFORMANCE

- Powerful 16,000 BTU Center Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs

★ THERMADOR EXCLUSIVE

SGSX365FS / SGSL365KS

INNOVATION

- ★ - Patented and exclusive Star® Burner provides superior performance
- ★ - **200 BTU ExtraLow® burners for perfect simmering (SGSX365FS model)**
- ★ - Progressive illuminated control panel with metal knobs

PERFORMANCE

- Powerful 18,000 BTU center-mounted burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- **Single point ignition system (SGSX365FS model)**
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs
- Sleek control panel features glass and stainless steel

ACCESSORIES



SWOKRINGF
Wok Ring



SGRIDDLEF
Griddle



SNLPKITF
LP Conversion Kit

GAS COOKTOPS 36-INCH

SGS365FS / SGSX365FS / SGSL365KS

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Gas 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 gas cooktop.

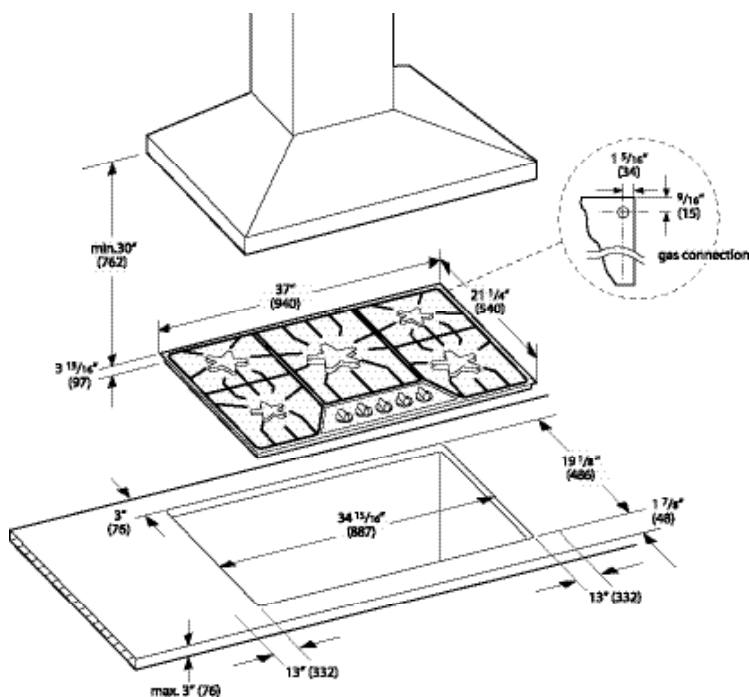
Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

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

NATURAL GAS OR LP

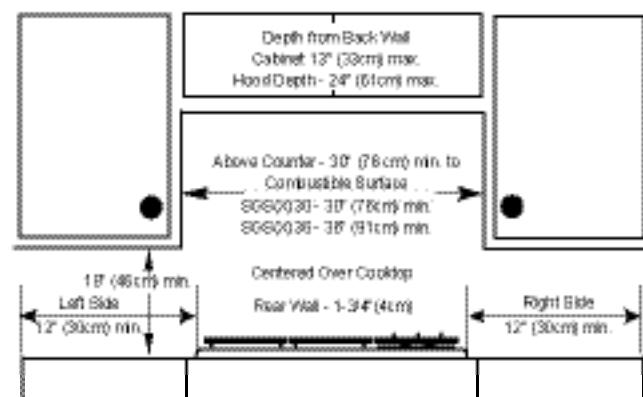
Thermador Masterpiece Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location/job site requires conversion from natural gas to propane (LP), order SNLPKIT. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

36-INCH COOKTOP AND CUTOUT DIMENSIONS



CABINET REQUIREMENTS

Dimension requirements are for combustible surfaces. When the surface is protected by a material listed by UL as a Floor Protector and Wall Shield covered with not less than No. 28 MSG sheet metal 0.015 inch (0.38 mm) stainless steel, 0.024 inch (0.6 mm) aluminum or copper, it is considered noncombustible and some dimensions may be reduced. For a noncombustible surface over the cooktop, the minimum clearance is 24" (61 cm) rather than 30" (76 cm).

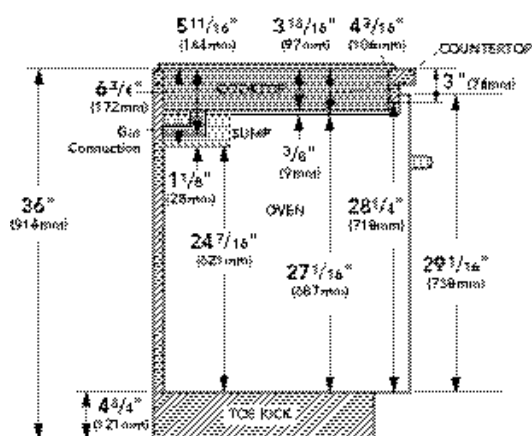


WARNING: To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 12" (30 cm) from side walls and 1 3/4" (4 cm) from back wall.

NOTE: All measurements given have to be precisely followed. If nonstandard cabinets are used, make sure they are installed with minimum dimensions shown.

Plan the installation of the unit so that the power cord, gas shut-off valve and gas pressure regulator are accessible from the front of cabinet.

INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Notes: Dimensions shown are standard countertop height 36" with 1 3/4" toe kick including base plates.

This built-in oven can be installed below the gas cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.

Sump applies to 36-inch Wall Ovens only.



ELECTRIC COOKTOPS MASTERPIECE® SERIES

Excellent performance, precise control and a sleek elegant profile are just a few of the benefits of these re-engineered electric cooktops. The exclusive SensorDome™ system monitors the temperature of foods to ensure perfect cooking results every time. Our 13-inch element is the industry's largest and most powerful electric round element, and our CookSmart® system offers nine 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.



2010
SensorDome™
Cooktops

ELECTRIC COOKTOPS

FEATURES & BENEFITS



★ LARGEST ELECTRIC ELEMENT ON THE MARKET

This huge element is the widest and most powerful round electric 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 cooking time or temperature again. With 9 pre-programmed modes and auto shut-off, you'll get perfect results every time you cook. Cooking modes: pasta, potatoes, rice, dumplings, vegetables, sausages, milk, rice pudding, and deep frying.



★ 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.



★ SENSORDOME™

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.



★ THERMADOR SENSORDOME™ POTS

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



★ HOW IT WORKS

This unique retractable sensor utilizes an infrared beam that continuously measures the heat from the cookware. The sensor 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.



★ TOUCH CONTROL

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

ELECTRIC COOKTOPS

PLANNING INFORMATION

MODEL OPTIONS

There are two sizes of Masterpiece® Electric Cooktops to choose from—30-inch and 36-inch. Models are available with mechanical controls and touch controls in a variety of cooktop configurations to fit your client's cooking style. In addition, you can choose models with our exclusive SensorDome™ system which monitors the temperature of foods to ensure perfect cooking results every time. 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 Masterpiece Electric 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 Masterpiece Electric Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Electric 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 require a special cutout size and 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 all Masterpiece Electric Cooktops. Refer to the ventilation section for specifications.



WARRANTY

Limited warranty parts and labor (2 year)

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

See page 308 for additional warranty details.

ELECTRICAL SPECIFICATIONS

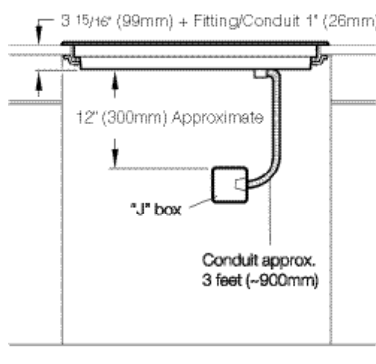
Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All Thermador Electric 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.

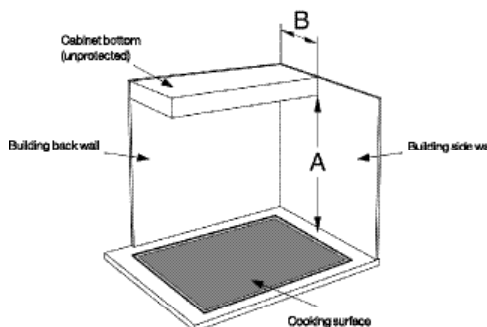
MODEL	REQUIRED CIRCUIT BREAKER	
	240V, 3-Wire, 60 Hz	208V, 3-Wire, 60 Hz
CEM304FS	40 Amp	30 Amp
CES304FS	40 Amp	30 Amp
CET304FS	40 Amp	30 Amp
CEM365FS	50 Amp	50 Amp
CES365FS	50 Amp	40 Amp
CES366FS	50 Amp	40 Amp
CET366FS	50 Amp	40 Amp

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

30-INCH ELECTRIC

CEM304FS / CET304FS



MASTERPIECE

CEM304FS

Mechanical Controls



MASTERPIECE

CET304FS

Touch Controls

SPECIFICATIONS

	CEM304FS	CET304FS
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 15/16"	
Minimum Air Clearance	1/4"	
Cutout Depth	19 7/8" – 20"	
Minimum Distance from Counter Front	2 1/4"	
Minimum Distance from Rear Wall	2 3/4"	
Left Front Element	6" @ 1,200 W	
Right Front Element	7" @ 1,800 W	5" / 7" @ 700 / 1,700 W
Left Rear Element	6" / 9" @ 1,100 / 2,500 W 6" / 9" @ 1,300 / 3,100 W	
Right Rear Element	5" / 8" @ 750 / 2,200 W	5" / 7" / 9" @ 800 / 1,600 / 2,500 W
Center Element	N/A	
Electrical Supply	240/208V AC, 60 Hz	
Required Circuit Breaker	40 Amp / 30 Amp	
Conduit	3/8" Flexible 3-Wire	
Shipping Weight (lbs.)	34	36

CEM304FS

PERFORMANCE

- Dual element offers the capability to use multiple pan sizes
- Cooktop indicates when elements are still hot

DESIGN

- Heavy-duty, high quality metal knobs
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- Full stainless steel frame
- Trapezoid design control panel

CET304FS

PERFORMANCE

- Triple and dual elements offer the capability to use multiple pan sizes
- Keep Warm function allows meals to remain ready to serve
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Full stainless steel frame
- Trapezoid design control panel

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

Thermador Masterpiece® Electric Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece Electric 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 all Masterpiece Electric Cooktops.

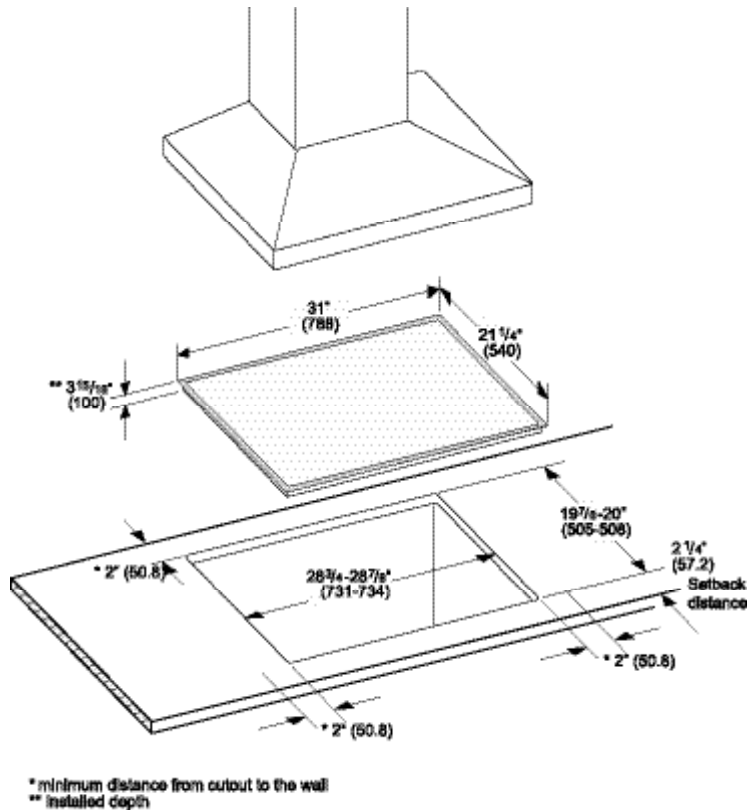
Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

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

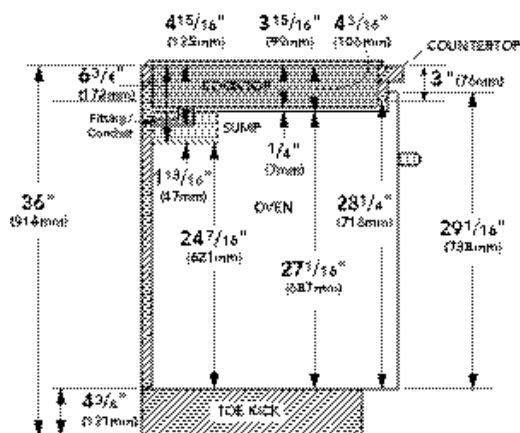
WARNING

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.

30-INCH ELECTRIC COOKTOP AND CUTOUT DIMENSIONS



INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Note: Dimensions based on standard countertop height 36" with 4 1/4" toe kick including base cabinet.

The built-in oven can be installed below the electric cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.

Same applies to 30-inch Wall Ovens only.

COUNTERTOP REQUIREMENTS



COOKTOPS

30-INCH ELECTRIC

CES304FS



MASTERPIECE

CES304FS

Touch Controls, SensorDome™, CookSmart®

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 15/16"
Minimum Air Clearance	1/4"
Cutout Depth	19 7/8" – 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2 3/4"
Left Front Element	6" @ 1,200 W
Right Front Element	5" / 7" @ 700 / 1,700 W
Left Rear Element	6" / 8" / 12" @ 1,050 / 2,200 / 3,080 W
Right Rear Element	7" @ 1,800 W
Center Element	N/A
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	40 Amp / 30 Amp
Conduit	3/8" Flexible 3-Wire
Shipping Weight (lbs.)	36

CES304FS

INNOVATION

- ★ SensorDome™ feature – a retractable sensor measures the heat of the pot and keeps the temperature consistent
- ★ CookSmart® feature – 9 pre-programmed cooking modes

PERFORMANCE

- Triple and dual elements offers the capability to use multiple pan sizes
- Auto Shut-Off Timer enables the user to set desired cooking time
- Keep Warm function allows meals to remain ready to serve
- Fast Preheat mode – accelerates the heating process – for quicker results
- Child safety lock
- 2-level digital control panel indicates when elements are still hot

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

★ THERMADOR EXCLUSIVE

ACCESSORIES



SENSORPOT7
7" Ceramic Pot with Glass Lid



SENSORSTRP
Additional stickers for non-enameled and non-sensor cookware

COOKTOPS

36-INCH ELECTRIC

CEM365FS / CET366FS



MASTERPIECE

CEM365FS

Mechanical Controls



MASTERPIECE

CET366FS

Touch Controls

SPECIFICATIONS

	CEM365FS	CET366FS
Total Number of Cooktop Elements	5	6
Product Width	37"	
Product Depth	21 1/4"	
Cutout Width	34 3/4" – 34 7/8"	
Cutout Height	3 15/16"	
Minimum Air Clearance	1/4"	
Cutout Depth	19 7/8" – 20"	
Minimum Distance from Counter Front	2 1/4"	
Minimum Distance from Rear Wall	2 3/4"	
Left Front Element	5" / 8" @ 750 / 2,200 W	6" / 9" @ 1,300 / 3,100 W
Right Front Element	7" @ 1,800 W	5" / 7" @ 700 / 1,700 W
Left Rear Element	6" @ 1,200 W	
Right Rear Element	7" @ 1,800 W	7" @ 1,700 W (600 W Bridge)
Center Element	6" / 9" @ 1,100 / 2,500 W	6" / 8" / 12" @ 1,050 / 2,200 / 3,080 W
Electrical Supply	240/208V AC, 60 Hz	
Required Circuit Breaker	50 Amp / 50 Amp	50 Amp / 40 Amp
Conduit	3/8" Flexible 3-Wire	
Shipping Weight (lbs.)	40	42

CEM365FS

PERFORMANCE

- Dual element offers the capability to use multiple pan sizes
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Heavy-duty, high quality metal knobs
- Full stainless steel frame
- Trapezoid design control panel

CET366FS

INNOVATION

- ★ - Dual zone bridge element accommodates oblong pans and multiple diameter sizes

PERFORMANCE

- Triple and dual elements offer the capability to use multiple pan sizes
- Keep Warm function allows meals to remain ready to serve
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Full stainless steel frame
- Trapezoid design control panel

★ THERMADOR EXCLUSIVE

COOKTOPS

36-INCH ELECTRIC

CES365FS / CES366FS



MASTERPIECE

CES365FS

Touch Controls,
SensorDome™, CookSmart®



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CES366FS

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SPECIFICATIONS

	CES365FS	CES366FS
Total Number of Cooktop Elements	5	6
Product Width	37"	
Product Depth	21 1/4"	
Cutout Width	34 3/4"–34 7/8"	
Cutout Height	3 15/16"	
Minimum Air Clearance	1/4"	
Cutout Depth	19 7/8"–20"	
Minimum Distance from Counter Front	2 1/4"	
Minimum Distance from Rear Wall	2 3/4"	
Left Front Element	5" / 7" @ 700 / 1,700 W	6" / 8" @ 1,000 / 2,200 W
Right Front Element	6" / 8" @ 1,000 / 2,200 W	5" / 7" @ 700 / 1,700 W
Left Rear Element	5" / 7" @ 700 / 1,700 W	6" @ 1,200 W
Right Rear Element	6" @ 1,200 W	7" @ 1,700 W (600 W Bridge)
Center Element	8" / 11" / 13" @ 2,200 / 3,200 / 4,000 W	5" / 7" / 9" @ 900 / 1,600 / 2,500 W
Electrical Supply	240/208V AC, 60 Hz	
Required Circuit Breaker	50 Amp / 40 Amp	
Conduit	38" Flexible 3-Wire	
Shipping Weight (lbs.)	43	

CES365FS

INNOVATION

- ★ SensorDome™ feature – a retractable sensor measures the heat of the pot and keeps the temperature consistent
- ★ CookSmart® feature – 9 pre-programmed cooking modes
- ★ Largest (13") and most powerful (4,000 W) round heating element on the market
- ★ Dual zone bridge element accommodates oblong pans and multiple diameter sizes

PERFORMANCE

- Triple element offers the capability to use multiple pan sizes
- Dual element offers the capability to use multiple pan sizes
- Auto Shut-Off Timer enables the user to set desired cooking time
- Fast Preheat mode – accelerates the heating process – for quicker results
- Keep Warm function allows meals to remain ready to serve
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Full stainless steel frame
- Trapezoid design control panel

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ACCESSORIES



SENSORPOT9
9" Ceramic Pot with
Glass Lid
(CES366FS Only)



SENSORPOT6
6" Ceramic Pot with
Glass Lid



CHEFSPAN13
16" Round Skillet
(CES365FS Only)



SENSORPOT7
7" Ceramic Pot with
Glass Lid
(CES366FS Only)



SENSORPOTH
6" Ceramic Pot with
Glass Lid



SENSORSTRP
Additional stickers
for non-enameled and
non-sensor cookware

36-INCH ELECTRIC COOKTOP AND CUTOUT DIMENSIONS