

#### ICBCI365C/B

#### **FEATURES**

40% faster temperature response than gas or electric

Can be installed flush with countertop for smooth, continuous surface

Efficiently transfers heat, because energy is supplied directly to the cookware

Incredible cooking control, with lightning fast high heat and very low lows

Magnetic induction technology provides fast and perfectly distributed heat

Five elements and five bridging options accommodate widest possible variety of pan sizes

Cookware sensing guards against hot burners being left on

Cooktop stays relatively cool for added safety and easy cleanup

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional support from our Customer Care team

# ACCESSORIES

Filler Strip

Filler Strip for Downdraft

Accessories available through an authorized dealer. For local dealer information, visit <u>subzerowolf.com</u>.



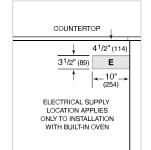
# **COOKTOP SPECIFICATIONS**

- 2 2100 W Element
- 2 2100 W Element with 3000 W Boost
- 1 2600 W Element with 3700 W Boost

### **PRODUCT SPECIFICATIONS**

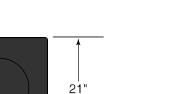
Model	ICBCI365C/B
Dimensions	914 mm W x 64 mm H x 533 mm D
Weight	32 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	11.1 kW, 3-phase 3.7 kW

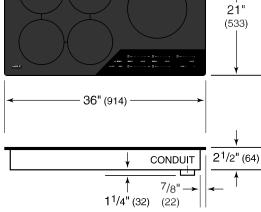
# ELECTRICAL



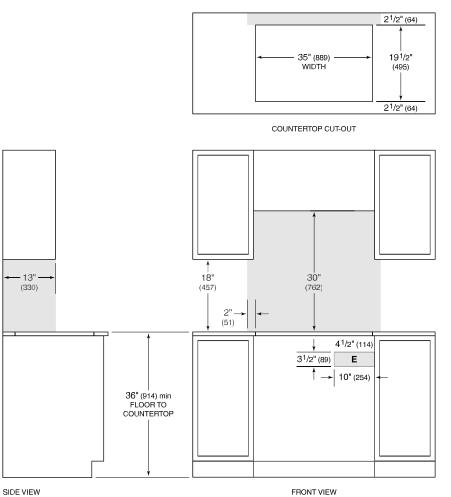
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

#### DIMENSIONS





# **STANDARD INSTALLATION**



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

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