

CI152T/S

FEATURES

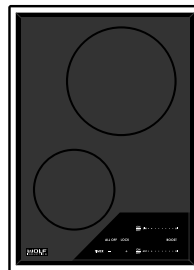
- Integrated design, slim 15" width pairs well with other Wolf modules
- Magnetic induction technology provides fast and perfectly distributed heat
- 40% faster temperature response than gas or electric
- Incredible cooking control, with lightning fast high heat and very low lows
- Efficiently transfers heat, because energy is supplied directly to the cookware
- Cookware sensing guards against hot burners being left on
- Cookware heats up fast, yet cooktop stays relatively cool for safety
- Easy to clean black ceramic glass surface
- Illuminated touch controls and convenient lock feature
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison

ACCESSORIES

- Filler strip for installation with another module
- Filler strip for installation with another module and downdraft
- Accessories available through an authorized Sub-Zero dealer. For local dealer information, visit subzero-wolf.com/locator.



TOP CONFIGURATION



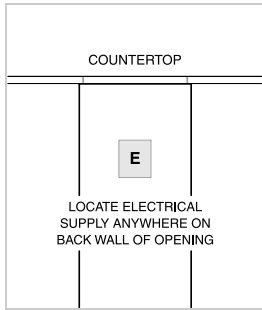
COOKTOP SPECIFICATIONS

- 1 - 1400 W Element
- 1 - 2300 W Element with 3150 W Boost

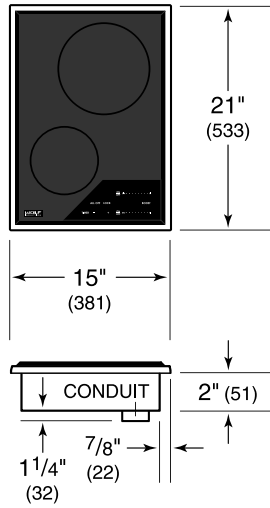
PRODUCT SPECIFICATIONS

| | |
|--------------------|----------------------------|
| Model | CI152T/S |
| Dimensions | 15"W x 2"H x 21"D |
| Weight | 30 lb |
| Electrical Supply | 3-wire, 240/208 VAC, 60 Hz |
| Electrical Service | 20 amp dedicated circuit |
| Conduit Length | 4 feet |

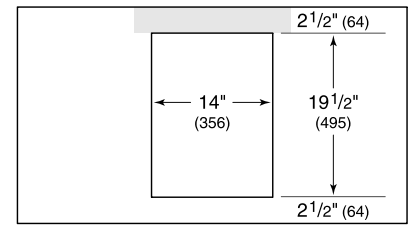
ELECTRICAL



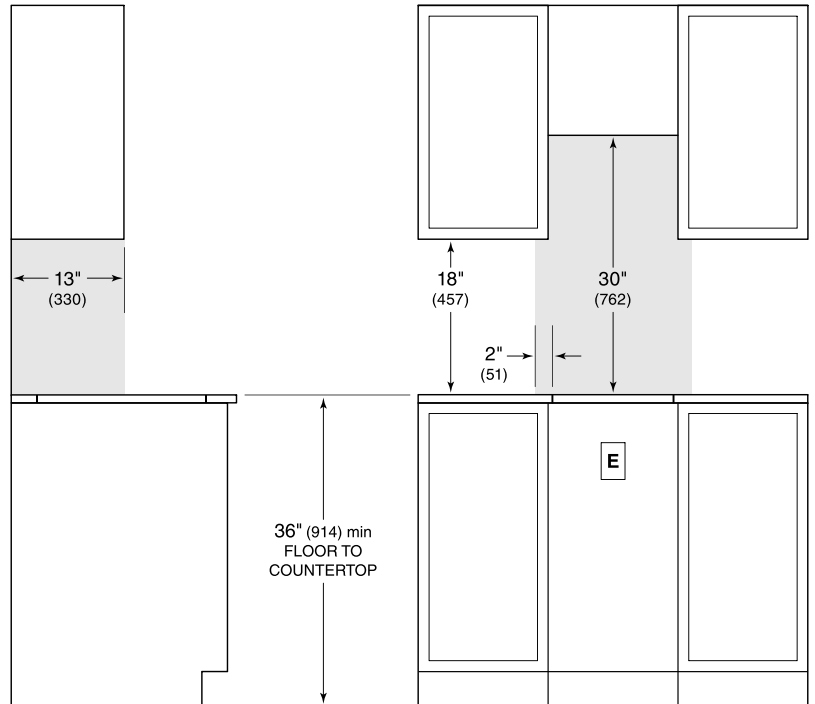
DIMENSIONS



STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

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