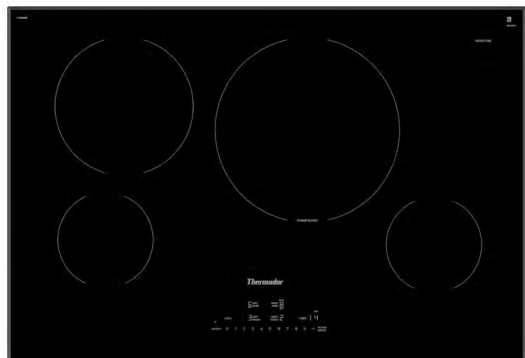


# CIT304YB

## 30-INCH INDUCTION COOKTOP

MASTERPIECE® SERIES BLACK GLASS, FRAMELESS



### ALSO AVAILABLE:

CIT304YM - Silver Mirrored Finish, Frameless

### FEATURES & BENEFITS

- Powerful 3,700 W, 11" element for larger pots and pans
- Induction cooktops heat faster than traditional gas and electric cooktops
- PowerBoost® feature increases element power by up to 50%, saving time to heat up pots or cook large quantities
- Residual heat indicator shows what cooking zones are still hot
- Illuminated touch controls with 17 power settings is highly precise and allows for easy cleaning

### ACCESSORIES (OPTIONAL)



CHEFSPAN08  
10" Stainless Steel Pan

### GENERAL PROPERTIES

|          |                |
|----------|----------------|
| Controls | Touch Controls |
|----------|----------------|

### ELEMENT PERFORMANCE

|                                                 |         |
|-------------------------------------------------|---------|
| Power of Front Left Heating Element             | 1,400 W |
| Power of Front Left Heating Element (In Boost)  | 2,200 W |
| Power of Back Left Heating Element              | 2,200 W |
| Power of Back Left Heating Element (In Boost)   | 3,700 W |
| Power of Center Heating Element                 | N/A     |
| Power of Center Heating Element (In Boost)      | N/A     |
| Power of Front Right Heating Element            | 1,400 W |
| Power of Front Right Heating Element (In Boost) | 2,200 W |
| Power of Back Right Heating Element             | 2,600 W |
| Power of Back Right Heating Element (In Boost)  | 3,700 W |
| Burners With Booster                            | All 4   |

### ELEMENT SIZE

|                                          |     |
|------------------------------------------|-----|
| Dimension of Front Left Heating Element  | 6"  |
| Dimension of Back Left Heating Element   | 9"  |
| Dimension of Center Heating Element      | N/A |
| Dimension of Back Right Heating Element  | 11" |
| Dimension of Front Right Heating Element | 6"  |

### TECHNICAL DETAILS

|                     |                     |
|---------------------|---------------------|
| Watts (W)           | 7,200 W             |
| Circuit Breaker (A) | 30 A                |
| Volts (V)           | 208 / 240 V         |
| Frequency (Hz)      | 50 / 60 Hz          |
| Plug Type           | No Plug             |
| Conduit             | 39" Flexible 3-Wire |
| Energy Source       | Electric            |

### DIMENSIONS & WEIGHT

|                                           |                               |
|-------------------------------------------|-------------------------------|
| Overall Appliance Dimensions (HxWxD) (in) | 3/8" + 3 7/8" x 31" x 21 1/4" |
| Required Cutout Size (HxWxD) (in)         | 3 7/8" x 28 3/4" x 19 7/8"    |
| Minimum Distance From Counter Front (in)  | 2 1/2"                        |
| Minimum Distance From Rear Wall (in)      | 2 3/8"                        |
| Net Weight (lbs)                          | 40 lbs                        |

### WARRANTY

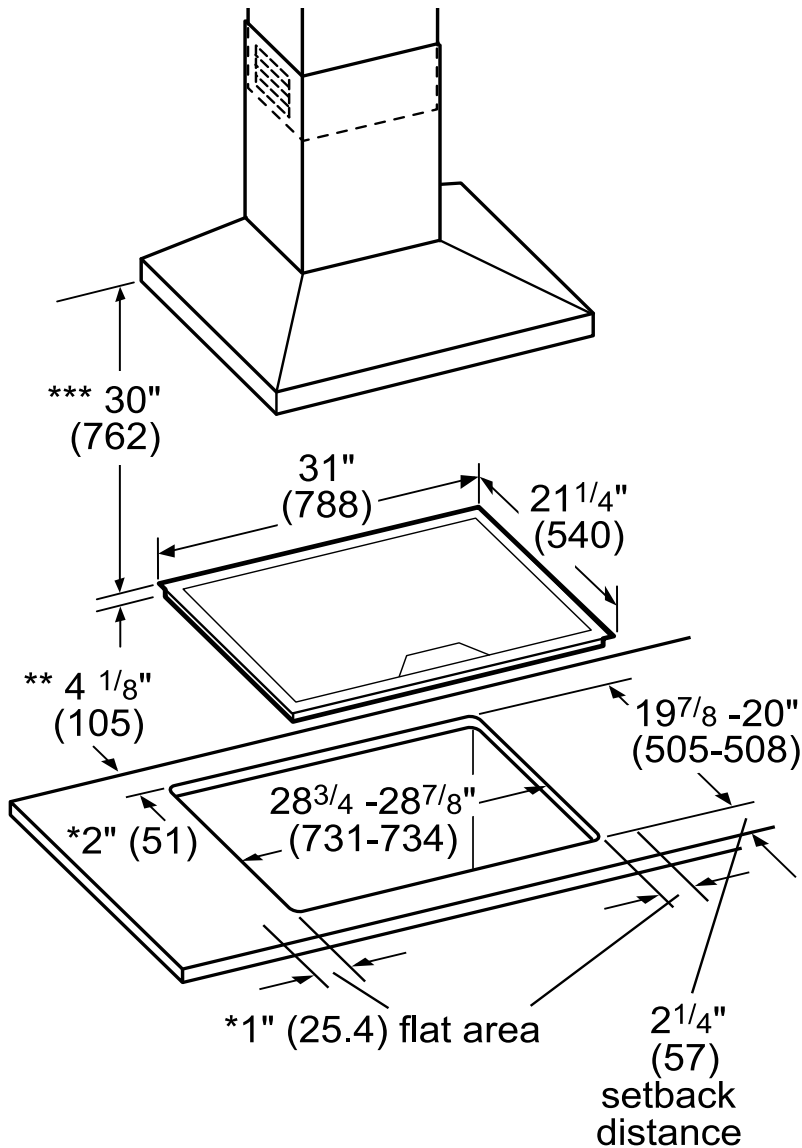
|                                                     |        |
|-----------------------------------------------------|--------|
| Limited Warranty, Entire Appliance, Parts and Labor | 2 Year |
|-----------------------------------------------------|--------|

<sup>†</sup>To be fully ADA compliant, these units must be installed according to ADA guidelines. Please check current ADA requirements for guidance on installation.

**CIT304YB**  
**30-INCH INDUCTION COOKTOP**  
 MASTERPIECE® SERIES BLACK GLASS, FRAMELESS



**30-INCH COOKTOP AND CUTOUT DIMENSIONS**



- \* Minimum distance from cutout to the wall
- \*\* Installed depth includes 1" (26 mm) needed air gap
- \*\*\* Minimum distance between the cooktop surface and lower edge of exhaust hood

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.

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## 30-INCH INDUCTION COOKTOP

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### INSTALLATION ABOVE A THERMADOR WALL OVEN

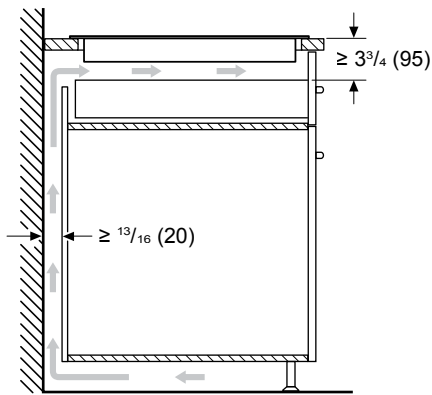


| Product Type                                | A<br>Inches (mm) | B<br>min. Inches (mm) | C<br>max. Inches (mm) |
|---------------------------------------------|------------------|-----------------------|-----------------------|
| Conventional Oven                           | 28 1/4 (718)     | 31 1/4 (794) min.     | 4 3/4 (121)           |
| Steam Oven                                  | 25 1/16 (636)    | 28 1/16 (713)         | 7 15/16 (202)         |
| Steam Oven with 4" Storage Drawer*          | 28 1/4 (718)     | 31 1/4 (794) min.     | 4 3/4 (121)           |
| Microwave / Speed Oven                      | 19 1/4 (488)     | 24 (609) min.         | 12" (306)             |
| Microwave / Speed Oven with Warming drawer* | 28 1/4 (718)     | 31 1/4 (794) min.     | 4 3/4 (121)           |

When installing an oven or oven with a drawer in combination with a cooktop, a minimum distance between the cabinet floor and countertop (B) is required. Reference the table for dimensions. Refer to the oven installation guide for all other measurements.

### VENTILATION CLEARANCE REQUIREMENTS

Measurements in inches (mm)



These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited warranty from date of delivery. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.