

FEATURES

- Induction elements heat iron and other magnetic cookware instantly, while cooktop surface stays cool.
- Stainless steel trim to match Wolf transitional products.
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- High-efficiency induction elements deliver power and control.
- Cookware sensing—elements will not be energized without an induction-compatible pan on the surface.
- Wolf exclusive Hi-Flux induction elements sense pan size to focus power for optimum performance.
- Wolf exclusive Hi-Power mode boosts power to the element.
- Wolf exclusive melt setting for gentle heat, and true simmer setting prevents scorching.
- Illuminated touch controls with graduated control lighting.
- Hot-surface indicator.
- Universal off turns all elements off.
- Control panel lock.
- Independent timer up to 99 minutes.



MODEL	
Framed	CT30I/S

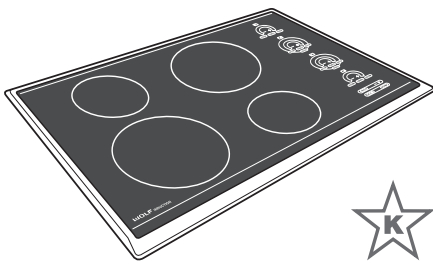
ACCESSORIES

- Filler strip for installation with another cooktop or module.

Accessories available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

INDUCTION COOKING

In induction cooking, the electricity flows through a coil to produce a magnetic field under the glass-ceramic surface. When an induction-compatible pan is placed on the cooktop, currents are induced in the pan and instant heat is generated. Cookware made of magnetic materials, such as cast iron or magnetic stainless steel is required for induction cooking.



Model CT30I/S

