

CE365C-208/B

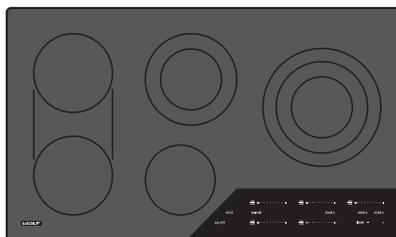


FEATURES

- Five elements, nine zones accommodate different pan sizes
- High-frequency pulsation technology for superior performance and control
- True simmer setting for soups, sauces and more
- Super-low Melt setting for fine chocolate and other delicate foods
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Illuminated touch controls
- Hot surface indicator lights when temperature exceeds 150°F
- Temperature limiter ensures that safe operating temps are never exceeded
- Universal "off" turns all elements off
- Control panel lock for safety
- Automatic timer up to 99 minutes
- Bridge zone creates larger 7"x16" cooking area
- Ceran ceramic glass resists scratching, staining, impact and heat
- Can be mounted flush with countertop
- Trimless design matches Wolf contemporary products



TOP CONFIGURATION



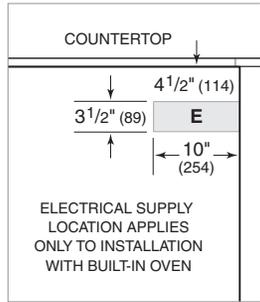
COOKTOP SPECIFICATIONS

- 1–10¹/₂" Triple Element (1050/1950/2700W)
- 1–8" Dual Element (700/2200W)
- 1–5¹/₂" Single Element (1200W)
- 2–7" Single Elements With Bridge (3800W)

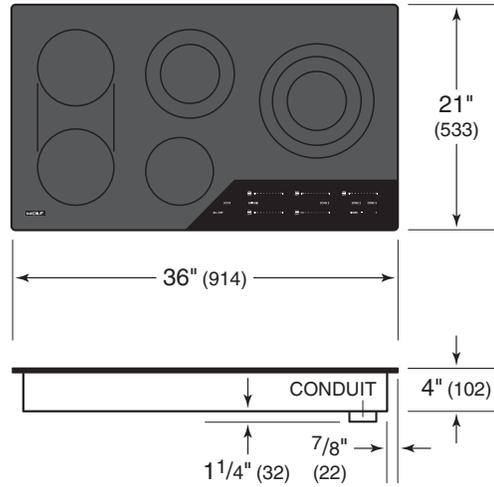
PRODUCT SPECIFICATIONS

Model	CE365C-208/B
Dimensions	36"W x 4"H x 21"D
Weight	60 lb
Electrical Supply	3-wire, 208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	4 feet

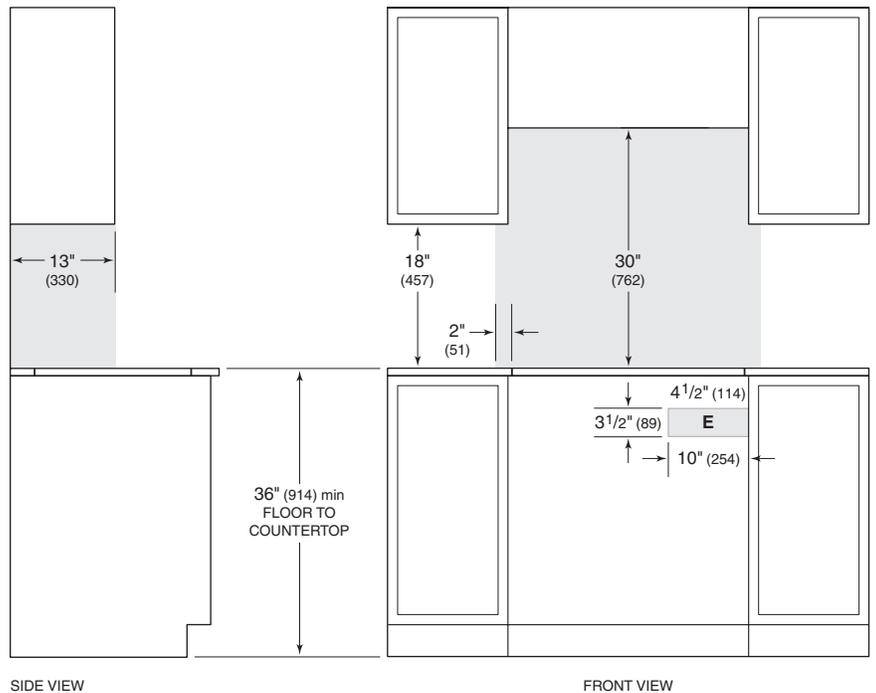
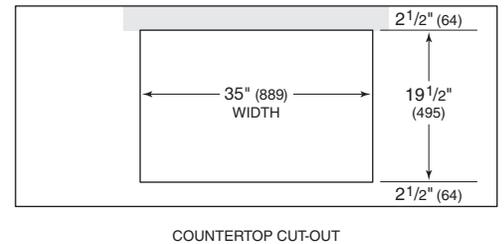
ELECTRICAL



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.*