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# Wolf CT15VS Owner's Manual

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## 15" Induction Cooktop

Induction cooking has been used in Europe for decades by professionals and homeowners demanding the best in performance. Induction cooking is so efficient that it out-performs gas and electric cooktops. There is no wasted heat because energy is supplied directly to the cooking vessel. You can keep sauces and chocolates melted at 50 watts of power, or activate the Hi-Power boost feature and boil water in nearly half the time.



### FEATURES

- Stainless steel trim finish.
- Integrated design allows for installation of multiple cooktops or modules.
- Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.
- Two high-efficiency induction elements deliver power and control.
- Maximum element power: 1800 W with 3000 W boost and 1200 W.
- True simmer setting on rear element
- Melt setting on front element.
- Cookware sensing — elements will not be energized without an induction-compatible pan on the cooktop surface.
- Hi-Power mode boosts rear element power by diverting power from front element.
- Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded.
- Illuminated touch controls with graduated control lighting and adjustable sound frequency and volume.
- Hot-surface indicator light in control panel.
- Lock mode—cooktop will be locked so that no elements can be turned on.
- Universal OFF turns all elements off.
- Countdown timer with 1 to 99 minute range.

### ACCESSORIES

- Filler strip for installation of multiple cooktops or modules.
- Bracket supports for installation of two integrated modules with downdraft (model DD30 only).

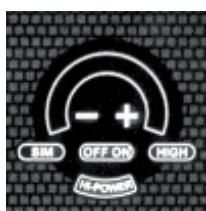


Model CT15I/S

Accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

### HOW DOES INDUCTION COOKING WORK?

The electricity flows through a coil to produce a magnetic field under the ceramic cooktop. When a cast iron or magnetic stainless steel pan is placed on the ceramic glass surface, currents are induced in the cooking utensil and instant heat is generated due to the resistance of the pan. Induction only works with cooking vessels made of magnetic materials, such as cast iron and magnetic stainless steel (it will not work with aluminum or copper pots).

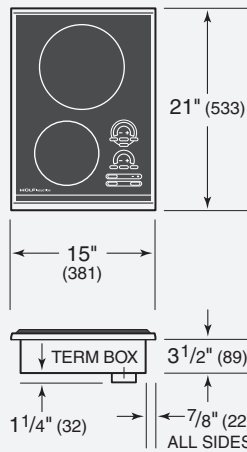


Hi-Power boost control.



## 15" Induction Cooktop

### OVERALL DIMENSIONS



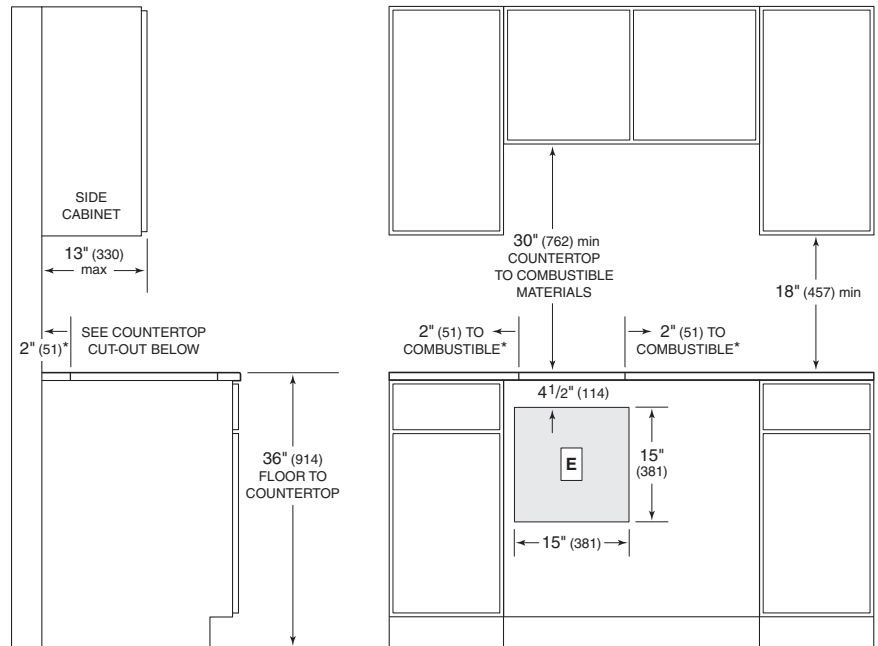
Unit dimensions may vary by  $\pm 1/8$ ".

### SPECIFICATIONS

Overall Width	15"
Overall Height	3 1/2"
Overall Depth	21"
Induction Elements	Two
Countertop Cut-Out Width*	13 3/8"
Countertop Cut-Out Depth	19 1/4"
Maximum Element Power	1200 W (front) 1800 W with 3000 W boost (rear)
Element Diameters	6 3/4" and 8 3/4"
Electrical Requirements	240/208 V AC 50/60 Hz, 20 amp circuit
Conduit	4' flexible 3-wire
Electrical Rating	3.6 kW at 240 V AC 3.1 kW at 208 V AC
Shipping Weight	30 lbs

\*If the cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14".

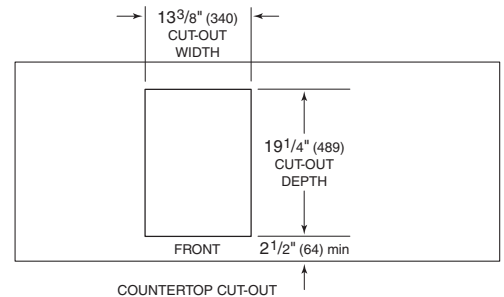
### INSTALLATION SPECIFICATIONS



\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

NOTE: Application shown allows for installation of two 15" (381) modules side by side.

### Countertop Cut-Out Dimensions



### INSTALLATION NOTES

The 15" induction cooktop can be installed alone or in combination with other Wolf cooktops or modules.

Complete installation specifications can be found on our website, [wolfappliance.com](http://wolfappliance.com).

Dimensions in parentheses are in millimeters unless otherwise specified.