

**C1243C/B****FEATURES**

Distributes heat more evenly with 40 percent faster temperature response than gas or electric

Transfers heat more efficiently because the energy is supplied directly to the cookware

Enjoy cooking with lightning-fast highs and subtle lows

Pair our slim 15" width with other Wolf modules for an integrated design

The Bridge function joins two induction zones into one large area, enabling use of an induction-capable griddle, open roaster, or fish poacher

Install flush against counter for a clean contemporary design

Promote safer and easier cooking with cookware sensing guards

Cleanup is a snap with the black ceramic glass surface

Enjoy the illuminated touch controls and convenient lock feature

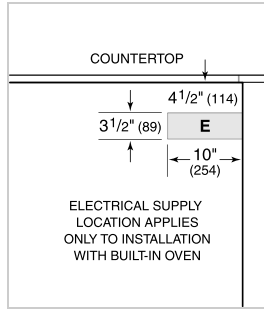
**COOKTOP SPECIFICATIONS**

- Unframed edge for flush installation
- Black glass ceramic surface
- True simmer and melt settings
- Boost mode for high heat
- 1 - 2,100 W element
- 1 - 2,100 W element with 3,700 W boost
- 1 - 2,600 W element with 3,700 W boost

**PRODUCT SPECIFICATIONS**

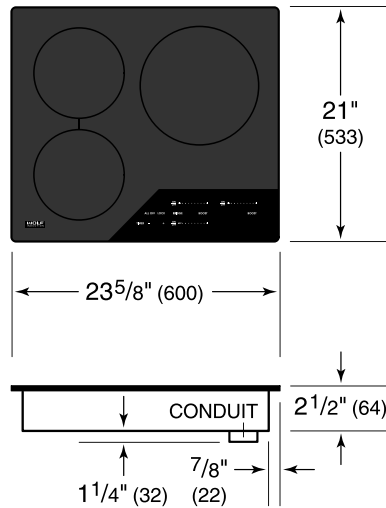
Model	CI243C/B
Dimensions	23 5/8"W x 2 1/2"H x 21"D
Weight	42 lbs
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 Feet

**ELECTRICAL**

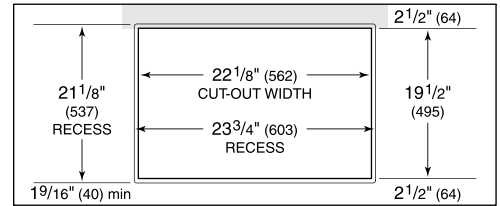
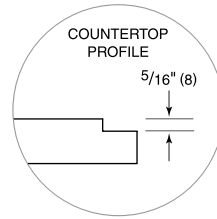


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

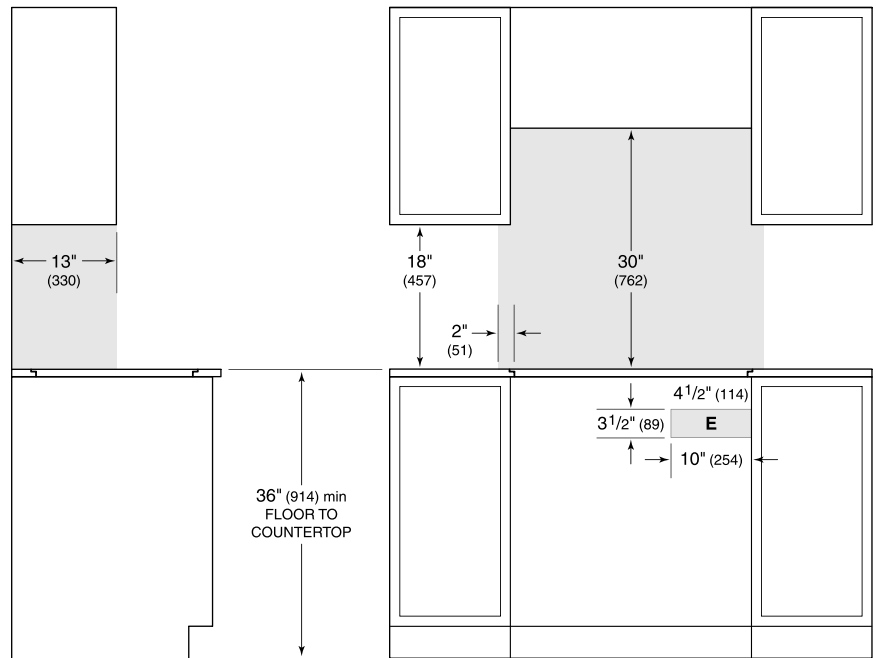
**DIMENSIONS**



**FLUSH 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. Electrical supply location only applies to installations with built-in oven. Outside corner radius 7/16" (11).