

GAS DROP-IN COOKTOP

36" Drop-In Cooktop with Optional Downdraft System (shown) | CT-365



PROFESSIONAL CHEFS DEMAND PERFORMANCE WHEN THEY COOK. SO SHOULD YOU. BECAUSE DCS IS THE ONLY MAJOR MANUFACTURER TO CRAFT BOTH COMMERCIAL AND RESIDENTIAL COOKING EQUIPMENT, WE HAVE A UNIQUE EXPERIENCE IN CREATING PRODUCTS WITH EXCEPTIONAL PERFORMANCE.

OUR TIRELESS PURSUIT OF PROFESSIONAL PERFORMANCE HAS LEAD TO SEVERAL UNIQUE FEATURES, MANY OF WHICH YOU WILL NOT FIND ON OTHER RESIDENTIAL COOKING EQUIPMENT.

FASTER BOILING TIME: There are some occasions in cooking when you simply need more power: when preparing fried tempura, sautéed noodles or blanched vegetables, for example. Turn on the gas of the DCS sealed Dual Flow Burner™ and you'll get a CENTER burner delivering 17,500 Btu's, the most in the category. Simply stated, nothing boils water faster. This means more impressive dinner in a shorter time.

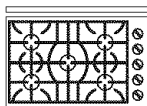
CONSISTENTLY LOWER SIMMER TEMPERATURE: Turn other residential burners down to simmer and the flame looks much the same as before, only smaller. Not so at DCS. The primary flame on our sealed Dual Flow Burners™ shuts off automatically when you turn it to simmer, leaving a smaller "retention flame" burning. This allows you to maintain a constant simmer temperature as low as 140 degrees, for an efficient and safe simmer. This means no more scalding delicate sauces.

MORE EXCEPTIONAL FEATURES: Ergonomic designer control knobs with illuminated bezels. Sealed cooktops have been designed for easy cleanup. Platform style surface grates allow you to move heavy pots and pans from one burner to another without lifting. This means easier and safer cooking.

At DCS we couple power with precision to attain your most essential cooking ingredient: PERFECT HEAT™.



Cooktop Configuration:



CT-365

MODEL NUMBER	CT-365
# OF SEALED, DUAL FLOW BURNERS™	5
CENTER BURNERS Btu/hr*	17,500
OUTER BURNERS Btu/hr*	11,000
SEALED COOKING SURFACE	-
POWER	Gas
SHIPPING WEIGHT, LBS.	65

*Btu ratings shown for Natural gas only. Propane Btu ratings may vary.

Power Requirements:

- ▶ 120V 60Hz
- ▶ 3 wire 15 amp circuit

Gas Requirements:

- ▶ 1/2 NPT, Min. 5/8" dia. flex line
- ▶ Pressure: 6" to 14" W.C. (Nat.)
- ▶ Pressure: 11" to 14" W.C. (LP)

Recommended Accessories:

VENTILATION:

- ▶ Wall Mount Vent Hood (VH-36)
- ▶ Island Vent Hood (IVH-36)
- ▶ Euro Vent Hood (EH-36)
- ▶ Downdraft System (DD-36-SS)

Available Colors:

COOKTOP COLORS:

- ▶ Stainless Steel
- ▶ Black
- ▶ White

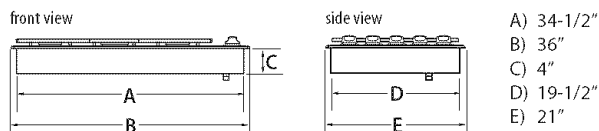
Ordering Data:

- ▶ Please specify color when ordering
- ▶ Please specify gas type (natural or propane) when ordering

Warranty

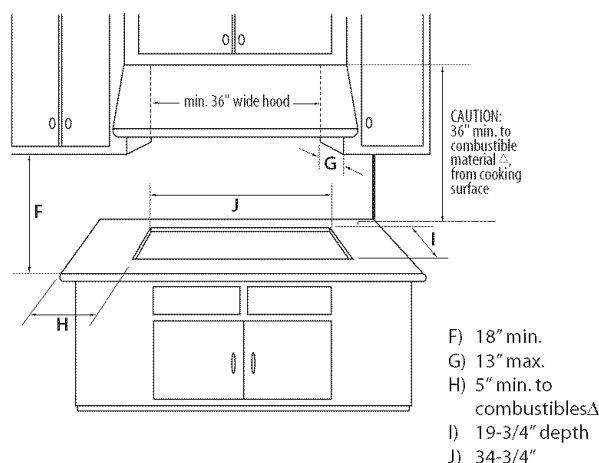
All Gas Cooktops are covered by a one (1) year comprehensive parts and labor warranty. In addition, a five (5) year limited parts warranty covers specific parts that vary by model. Please see the product Use and Care Manual for the specified parts covered under this warranty. A lifetime warranty covers all stainless steel components against manufacture related defects. This excludes discoloration or surface corrosion resulting from improper use and care. Please refer to product Use and Care Manual for proper care and maintenance.

Product Dimensions:

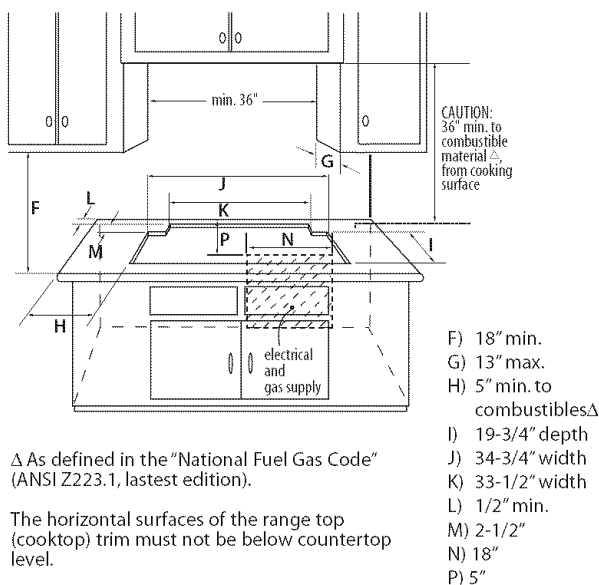


Cabinet Preparation:

Drop-in cooktop cut-out dimensions



Drop-in cooktop cut-out dimensions with DCS downdraft (DD-36-SS)



PERFECT HEAT™

For more information on our complete line of residential kitchen appliances or to find out more about our outdoor product line, please call 1.800.433.8466 or visit www.dcsappliances.com

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Because of continuing product improvement these specifications are subject to change without notice.