



MODULAR COOKTOPS

POINTS OF DISTINCTION

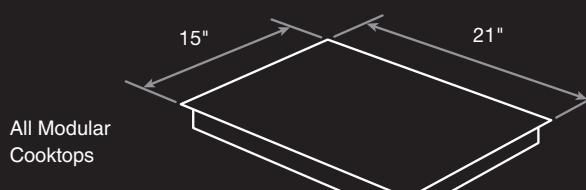


COOKING À LA CARTE

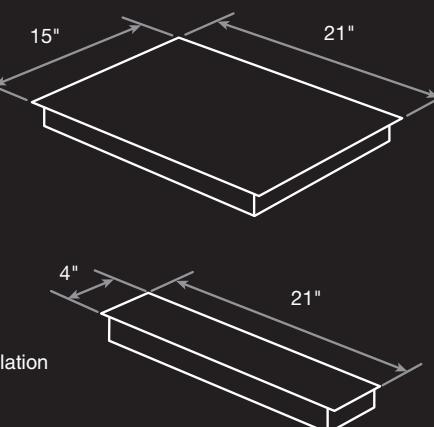
Whether helping prepare crepes on the griddle or indulging a passion for high-heat wok cooking, Jenn-Air® 15-inch modular cooktops can help your customers create the kitchen they've always wanted by enabling their favorite ways to cook. Create an expansive cooktop with updraft or downdraft ventilation, or a small, auxiliary cooking area for specialized cuisine.

Selling Point

Every Jenn-Air® modular cooktop and griddle is 21 inches deep and 15 inches wide, which allows consumers to design a custom, expansive cooktop with a unified look for both near-flush and true flush installations. The modular downdraft ventilation is also 21 inches deep, but just 4 inches wide.



Modular
Downdraft Ventilation





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NEAR-FLUSH OR TRUE FLUSH INSTALLATION

All Jenn-Air® modular cooktops feature a low-profile design for near-flush, traditional installations. In this configuration, the cooktops stand just three millimeters above the countertop surface, which creates a uniform, minimal look.

For customers who desire truly seamless installation with their countertops, all Jenn-Air® modular cooktops feature a true flush installation option. The versatility doesn't end there — all Jenn-Air® modular cooktops also feature the ability to be installed over a single wall oven to centralize cooking activity.



Consumer Insight

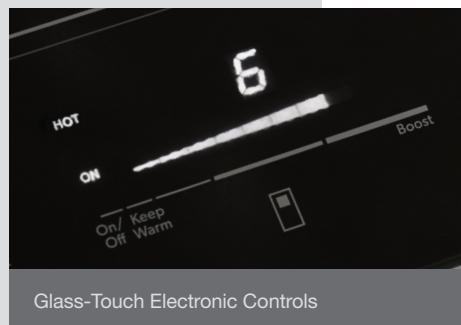
"I never expected to be able to mix and match gas and electric cooktops! These modules have actually allowed me to design my own custom cooktop — just the way I want it."

INDUCTION COOKTOPS

Induction technology is on display in these cooktops in two compelling ways. Our two-element module features flexibly sized elements. And, our first concave modular induction wok features a finely designed unique contour that is specifically designed for a round-bottom wok.

The Cooking Power of Gas, The Cleanability of Electric

- Induction technology cooks with the speed and precision of gas, has the attractive styling of electric and outperforms both
- Keeps heat from escaping into the kitchen
- Glass-touch electronic controls
- Pan detection
- Accepts 14-inch round-bottom induction wok (Part #W11035424), purchased separately
- Available Q4 2017



Glass-Touch Electronic Controls



14-Inch Round-Bottom
Induction Wok

Selling Point

An induction cooktop works by heating ferrous metal cookware directly, which wastes little heating power and results in only the cookware surface heating, instead of the entire cooktop. As a result, induction cooktops are easy to clean, as spills won't cook onto the surface.

Induction cooktops turn the cookware into the heat source via magnetic induction, rather than by thermal conduction from a flame or an electric element. This permits precise control of the cooking temperature.





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GAS COOKTOPS

In addition to a two-burner gas module, consumers may choose a dedicated gas cooktop that is designed for wok cooking. Either 15-inch module can also be paired next to select 30- or 36-inch 5-burner gas cooktops for even more cooking capacity. Common design features include brass burners with a removable base and white LED backlit knobs.

Professional Power In A Small Space

- Single-burner cooktop features our 20,000 BTU commercial-style dual ring burner — the most powerful BTU output offered by Jenn-Air brand
- Two-burner cooktops feature two 15,000 BTU burners, including one dual-stacked PowerBurner
- Single point electronic ignition and Flame-Sensing™ re-ignition
- Brass burners with removable base
- White LED backlit knobs
- Wok ring accepts 14-inch flat-bottom wok (Part #W11035423) and 14-inch round-bottom induction wok (Part #W11035424), purchased separately



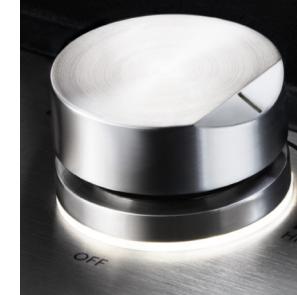
14-Inch Flat-Bottom Wok



20,000 BTU Commercial-Style Dual Ring Burner

Selling Point

Jenn-Air® modular gas cooktops and electric griddles feature White LED backlit knobs. When the burner is lit or the element is on, a white LED light glows beneath the entire knob, enhancing the already premium design of the stainless steel barrel knobs.



UPDRAFT OR DOWNDRAFT VENTILATION

Don't forget about ventilation! Jenn-Air® modular cooktops work with both traditional updraft ventilation as well as our 4-inch modular downdraft ventilation. No custom cooktop is complete without proper ventilation.



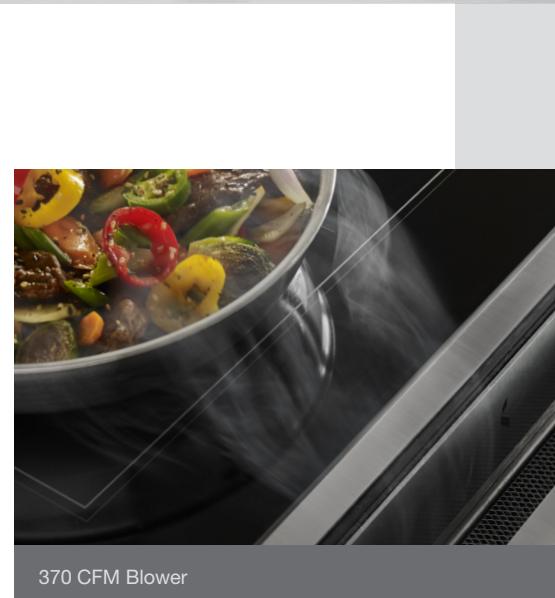


MODULAR COOKTOPS POINTS OF DISTINCTION



PAIR WITH A 30- OR 36-INCH GAS COOKTOP

Jenn-Air® modular cooktops, whether gas, induction or griddle, are compatible with select full-size 30- and 36-inch gas cooktops. These refreshed cooktops, like the modular cooktops, allow for true flush installation as well as a low-profile near-flush installation. For consumers looking for a powerful, full-size cooktop, these cooktops include brass burners, backlit knobs, and precise burners. A 20,000 BTU dual-stacked PowerBurner and a simmer burner that reaches as low as 900 BTUs give these gas cooktops the versatility to deliver exceptional results. And, when paired with a modular cooktop, they offer additional flexibility.



370 CFM Blower

DOWNDRAFT VENTILATION

Developed and refined by Jenn-Air brand, this system uses proximity ventilation to capture smoke, steam and odors at the cooking surface. The modular downdraft vent has a sleek design that features a 370 CFM blower and is convertible to duct-free ventilation, allowing for installation in areas that do not allow access to exterior ventilation.

An Ideal Companion

- The modular downdraft vent pairs well with select 30- or 36-inch gas cooktops, or any gas, induction or griddle modules
- Convertible to duct-free ventilation (requires duct-free kit, Part #W10807915), purchased separately
- 370 CFM blower capacity
- Available Q4 2017

ELECTRIC GRIDDLE

The performance and easy-to-clean design of a chrome-infused electric griddle is a compelling option that pairs well with any modular cooktop or with select 30- or 36-inch gas cooktops. White LED backlit knobs coordinate well with modular gas cooktops, and the smooth surface is durable while providing even heat distribution.

Chosen By Professional Chefs

- The chrome-infused surface heats quickly while maintaining even heat along the entire surface
- Radiates less heat into the kitchen than other cooking methods
- 1,800-watt electric griddle
- White LED backlit knob





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COOKTOPS	JGC3215G	JGC3115G	JIC4715G	JIE4115G	JEF3115G	JVD0303G
Configuration						
Size	15"	15"	15"	15"	15"	4"
Module Description	2-Burner Gas	Single-Burner Gas with Wok Ring	Induction	Induction Wok	Electric Griddle	Downdraft Ventilation
Style	Stainless Steel Design (S)	Stainless Steel Design (S)	Stainless Steel Design (S)	Stainless Steel Design (S)	Stainless Steel Design (S)	Stainless Steel Design (S)
Features						
True Flush Installation Option	■	■	■	■	■	■
Compatible with Select 30 & 36-Inch Gas Cooktops (Models JGC3530G/JGC3536G)	■	■	■	■	■	■
Installation Over Single Wall Oven	■	■	■	■	■	■
20,000 BTU Commercial-Style Dual Ring Burner		■				
15,000 BTU Dual-Stacked PowerBurner	■					
15,000 BTU Burner	■					
Single Point Electronic Ignition with Flame-Sensing™ Re-ignition	■	■				
Brass Burners with Removable Base	■	■				
White LED Backlit Knobs	2	1			1	
Convertible to LP	■	■				
Flexible Induction Elements			■			
Bridge Function			■			
Glass-Touch Electronic Controls			■	■		
Pan Detection			■	■		
Performance Boost			■	■		
Keep Warm™ Function			■	■		
Induction Wok Element				■		
Watts					1,800	
Chrome-Infused Surface					■	
Blower Capacity						370 CFM
Electronic Touch Controls						■
Fan Speeds						2
LED Ambient Lighting						■
Duct-Free Filter Kit						W10807915