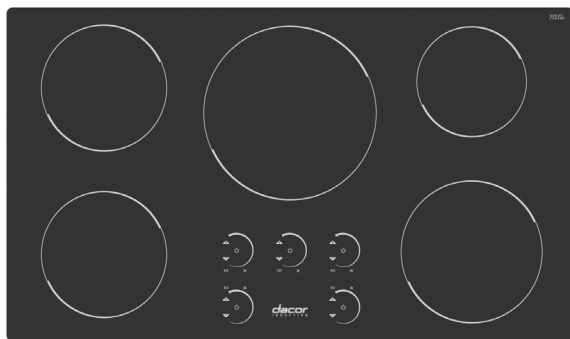


# Renaissance® INDUCTION COOKTOPS

## RNCT365B & RNCT304B

<p><b>Benefits of Induction</b></p>	<ul style="list-style-type: none"> <li>• Energy Efficient. With induction cooking, the energy is transferred directly to the cooking vessel so very little energy is wasted.</li> <li>• Easy to clean surface.</li> <li>• Safer than gas or electric. No open flames, red-hot coils or other radiant heat source remains once the pan is removed, preventing burns and scorching if left unattended.</li> </ul>
<p><b>8 Cooking Levels with Power Boost</b></p>	<ul style="list-style-type: none"> <li>• Eight cooking levels from Keep Warm at level 1, Simmer at level 2 to Frying at level 7 and Rapid Boil at level 8.</li> <li>• Each element has a Power Boost feature that increases power for a maximum 10 minutes.</li> </ul>
<p><b>Illuminated Controls</b></p>	<ul style="list-style-type: none"> <li>• Attractive finger-tip adjustable illuminated display with easy to read controls.</li> <li>• Power Level Indicator Lights display current cooking level with a circular series of lights.</li> <li>• Residual Heat Indicator Lights show when cooking zone is still warm or hot from residual heat left by the cookware.</li> </ul>
<p><b>Smooth Easy to Clean Black Ceramic Glass Cooking Surface</b></p>	<ul style="list-style-type: none"> <li>• No raised burners! Flat surface makes wiping up spills and messes quick and effortless.</li> <li>• Cool induction surface means spills don't bake in.</li> <li>• Ceramic glass is durable, long-lasting, energy-efficient and environmentally friendly.</li> </ul>
<p><b>SenseTech™ Induction Technology</b></p>	<ul style="list-style-type: none"> <li>• Automatically detects the presence of your cookware providing an energy efficient way of cooking.</li> <li>• Senses pan size and matches heat transfer to the pan with no residual heat loss.</li> <li>• Turns the cooking surface off within approximately 30 seconds, if pan is removed, or it senses a non-conductive pan is present.</li> </ul>
<p><b>Ventilation Compatibility</b></p>	<ul style="list-style-type: none"> <li>• Models are compatible with Dacor ERV3015/ERV3615 Raised Ventilation System.</li> <li>• Compatible with all Dacor overhead ventilation systems.</li> </ul>



**RNCT365B**



**RNCT304B**



# Product Specifications

## Available Models:

- 36" Model- RNCT365B
- 30" Model- RNCT304B

**Finish:** Black Ceramic Glass

## Electrical Requirement:

RNCT365B - 240 Volts/50 Amps  
RNCT304B - 240 Volts/40 Amps

## Overall Dimensions:

Width: 36" & 30"  
Depth: 21"  
Height: 4"

## Model Number Nomenclature

**R** - Renaissance  
**N** - Induction  
**CT** - Cooktop  
**36/30** - Width of cooktop in inches  
**B** - Black Glass

## Ventilation Options:

- All Dacor overhead hood options are compatible.
- Compatible with ERV3615 & ERV3015 raised ventilation systems.

## Cooktop Configuration: Size, Wattage (Power Boost Wattage)

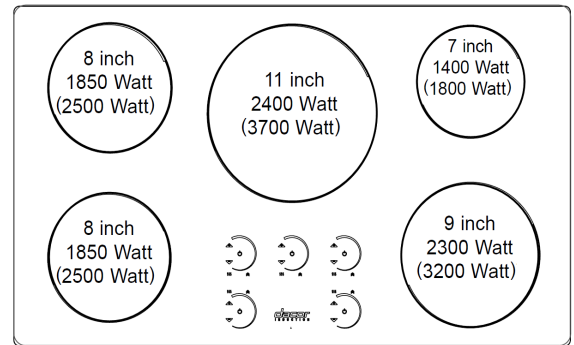
### Power Management

The Dacor power management system regulates the amount of power the elements can draw at the same time. This helps avoid excessive current draw so that the electronics are not overheated and the controls are protected prolonging the life of the unit.

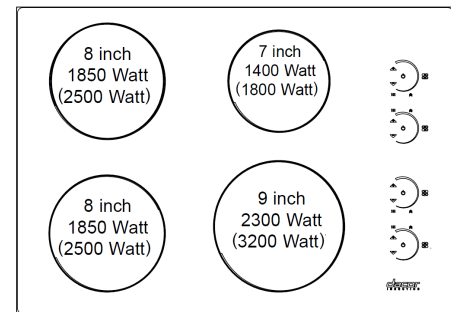
The front & back elements share power, meaning they share a generator. If you set both controls to the HIGH power setting, power to both elements will be reduced slightly and cooking times will be slightly longer.

When cooking on two elements at the HIGH setting, it is recommended to use one element from the right side and left side so that power sharing is avoided.

The 11" center element on the 36" model does not share power with another element.

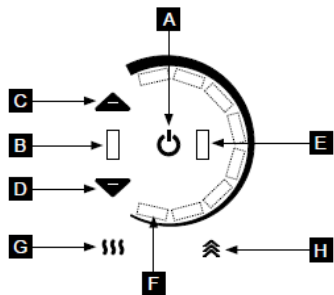


**RNCT365B**



**RNCT304B**

## Illuminated Controls Panel for Individual Elements



- A Element ON/OFF
- B Power ON Indicator
- C Power Level UP Key
- D Power Level DOWN Key
- E "No Pan Detected" Light
- F Power Level Indicator Lights
- G Residual Heat Indicator Light
- H Power Boost Indicator Light

Recommended Settings	
Type of Cooking	Cooking Level Number of Lights
Rapid heat up/ rapid rolling boil	8
Low level rolling boil	6 to 7
Frying	7 to 8
General cooking or browning	4 to 7
Simmer	2 to 3
Keep warm	1

## How Induction Elements Work

- Induction cooktops consist of cooking zones with coil elements under the cooking surface.
- When a pot is placed over the element and the unit is turned on, the copper element creates a magnetic field that generates a heating reaction with the pot.
- The pot gets hot not the cooking surface.
- The only surface heat that is generated comes from residual heat from the cookware.
- The induction element automatically turns off when cookware is removed or not present.

