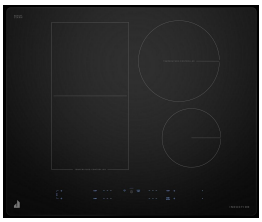
HOW TO SELL: SMART INDUCTION COOKTOPS



Temperature-Controlled Induction Cooking

Surpass the limited control of traditional power-level cooking and get consistent results with JennAir Temperature-Controlled Cooking. Automatically maintain an exact temperature









MODEL	JICT724SB	JICT730S(B/S)	JICT736S(B/S)	JICT736TMB
SIZE	24”	30”	36”	36”
DESIGN	Black Glass	Black Glass or Stainless Trim		Matte Glass
INSTALL	Standard or Flush Install (and can be installed above a single wall oven)			
FEATURES	Temperature Controlled Cooking, Smart Cooktop, Auto Pan Detection, 18 Power Settings +Boost, Precision Cooking Presets (Simmer, Boil, Saute)			+Fingerprint resistance +Scratch resistance

CLOSE THE SALE WITH CURATE



ASK YOUR CUSTOMER: Why are you shopping for a cooktop today? Kitchen remodel? New build? **If purchasing more than one JennAir appliance or refrigerator panel, you can take advantage of the JennAir Curate National Consumer Promotion for instant rebate savings.**

DID YOU KNOW? The Curate promotion offers instant savings to customers purchasing **one or more** JennAir appliances? **Buy 1 appliances for 5% savings, 2 appliances for 10% savings and 3 or more appliances for 15% savings.**

PREMIER INFLUENCER PROGRAM: Customers who are working with a registered designer/builder qualify for **20% in savings!** Register for code via The Hub.

**Note: effective Jan 8, 2026 through June 30, 2026. Discount taken off regular or sale price excluding taxes, delivery, install/uninstall and haul-away. Applies to all JennAir® appliances and Refrigeration panel kits (including discontinued products). Pricing and savings are subject to change.*

Temp Cooking with Induction

JENNAIR

DEMONSTRATE ON YOUR SALES FLOOR:
Talk to your customers about the benefits of Temperature Based cooking with their Induction Cooktop

KEY CONSUMER INSIGHT

Foods like **grilled cheese** and **pancakes**, your first batch takes too long, and your last one burns too fast



Precision

Food like **caramel** and **frying chicken** need to be cooked at specific temperatures that are hard to manage on traditional cooking methods

THE POSSIBILITIES OF COOKING WITH TEMPERATURE

Low heat		Medium heat		High heat	
120°F MELT	**180°F** KEEP WARM	**270°F** CONFIT, DEGLAZE	**300°F** SCRAMBLE, CARAMELIZE	**350°F** PAN FRY SAUTE, BROWN	**400°F** STIR FRY SEAR, GRILL





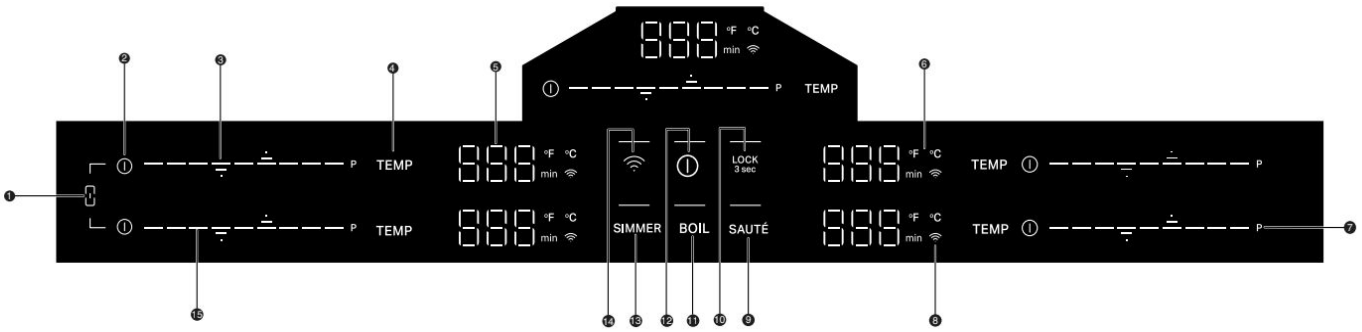








Control Panel



1. Flex-Choice™ button
2. Cooking zone ON/OFF button
3. Arrows to set Temperature
4. Temp button
5. Cooking zone display
6. Temperature scale indicator (°F/°C)
7. Power Boost button
8. Remote control indicator
9. Saute button
10. Control panel lock button
11. Boil button
12. Cooktop ON/OFF button
13. Simmer button
14. Wi-Fi button
15. Slider

NOTE: Buttons, indicators, and icons become visible only when the cooktop is in use.

BOUND BY NOTHING ™