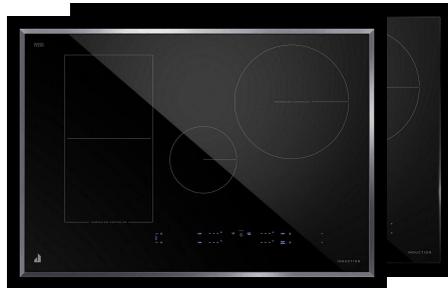




## Temperature-Controlled Induction Cooking

Consistent Results every time (ability to control the temperature of cookware). No risk of mishaps (food burning, boil over) and Reduce steps.



MODEL	JICT730S(B/S)	JICT736S(B/S)
UMRP*	\$3299	\$3499
DESIGN	Black Glass or Stainless Trim	Black Glass or Stainless Trim
DISPLAY	White LED	
INSTALL	Standard or Flush Install (and can be installed above a single wall oven)	
FEATURES	Temp Controlled Cooking, Smart Cooktop, Auto Pan Detection, 18 Power Settings +Boost, Precision Cooking Presets (Simmer, Boil, Saute)	

\*UMRP is a unilaterally established minimum retail price for products provided to the trade customer. The dealer alone determines selling price.

**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.

**GET UP TO 15% OFF  
IN INSTANT SAVINGS\***



# Temp Cooking with Induction



## 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

**120°F**  
MELT

**180°F**  
KEEP WARM

**270°F**  
CONFIT, DEGLAZE

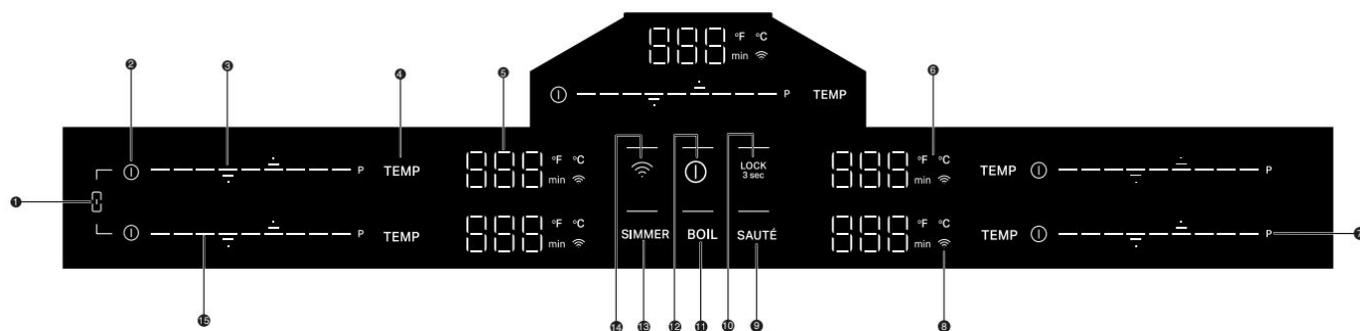
**300°F**  
SCRAMBLE, CARAMELIZE

**350°F**  
PAN FRY  
SAUTE, BROWN

**400°F**  
STIR FRY  
SEAR, GRILL



## Control Panel



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

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

**BOUND BY NOTHING™**