



PLANNING GUIDE

NEXTGEN INDUCTION DOWNDRAFT COOKTOPS



NextGen Induction Downdraft Cooktops

This guide provides the essential technical specifications and design considerations for the JennAir® NextGen Induction Downdraft Cooktop series.

By integrating powerful ventilation directly into the cooking surface, this system eliminates the need for bulky overhead hoods, offering unparalleled design freedom for open-concept kitchens and island installations.

MODELS COVERED:

- JIDT730SBL (30-Inch)
- JIDT836SBL (36-Inch)



DESIGN FREEDOM

UNOBSTRUCTED VISION

Architectural Potential

By eliminating the traditional overhead hood, JennAir® NextGen Induction Downdraft Cooktops unlock brand new architectural possibilities.

Light and Space

Highlighting absolute design freedom under sloped ceilings or panoramic windows, attention is drawn to light and space — without blocking the view in any way.

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SCAN TO LEARN MORE



Introduction

In 1965, one man challenged an idea that the world accepted as fact. This bold vision drove progress that changed the kitchen forever.

“What if an appliance could capture heat, steam and odors without the need for an overhead hood?”

– Lou Jenn, JennAir Founder

The range that grills without a hood...

Jenn-Air. The range that breathes.

The Jenn-Air Grill-Range lets you sizzle up all your family favorites indoors. Because only Jenn-Air pulls smoke over and around the meat, then vents it away. So you'll get that great, smokey char-flavor of outdoor cooking right in your kitchen. This patented Jenn-Air ventilation system also helps keep your kitchen clean and fresh, because there's no bulky hood to collect grease and dust. And the Jenn-Air Grill-Range is perfect for a fashionable island unit, where an unsightly greasy hood would get in your way. In addition to grilling, handy plug-in units let you spit-roast, shish-kebab, griddle, and deep-fry. All on the range that breathes. All without a hood.

Below the Grill-Range, the Jenn-Air has a convenient electric oven. And flip a switch for a convection oven that cooks quicker and bakes crisper in a swirl of hot fresh air.

For a Jenn-Air dealer near you, see the Yellow Pages, call toll free 800-428-4762, or write Jenn-Air Corporation, 3075 Chestnut Ave., Indianapolis, Ind. 46219.

The Jenn-Air Grill-Range.
The range that breathes.

A LEGACY OF INNOVATION

The JennAir brand has always stood for innovation.

Lou Jenn's radical approach to air movement revolutionized the kitchen and created design possibilities that previously did not exist.

For decades, a 'JennAir kitchen' has been recognized as a hallmark of luxury real estate—a legacy of innovation that we continue to redefine today.

A Legacy of Invention. A Future of Freedom.

THE PROBLEM WE SOLVED (LISTENING TO YOU)

From Limitation to Liberation

Infinite Design Potential

LEGACY SYSTEM

Cabinet Space Constraints



Motor housings take up valuable storage space inside the base cabinets.

Standard Gas / Radiant Heat



Traditional cooking methods utilizing gas burners or standard radiant elements.

Deep Well Maintenance Hassles



Deep wells collect grease and residue, creating difficult cleaning obstacles.

NEXTGEN INNOVATION

Cabinet Space Freedom



Slim 7 7/8" profile fits seamlessly into drawers directly within the cabinetry below.

Advanced Induction Technology



Energy-efficient induction Flex-Choice™ XL elements provide precise heat and rapid boiling, with quiet ventilation technology.

Effortless Clean Glass Surface

Dishwasher-Safe Grease Filter catches 96% of grease



Flat, premium glass surface pairs seamlessly with a dishwasher-safe, easy-to-clean grease filter.

THE PROBLEM WE SOLVED (LISTENING TO YOU)

From Limitation to Liberation

Infinite Design Potential

Floating Island Enabled



Inspiration



"The seamless integration of downdraft ventilation creates open sightlines and clean architectural lines, perfect for modern luxury kitchen designs."

Modern Kitchen Integrations



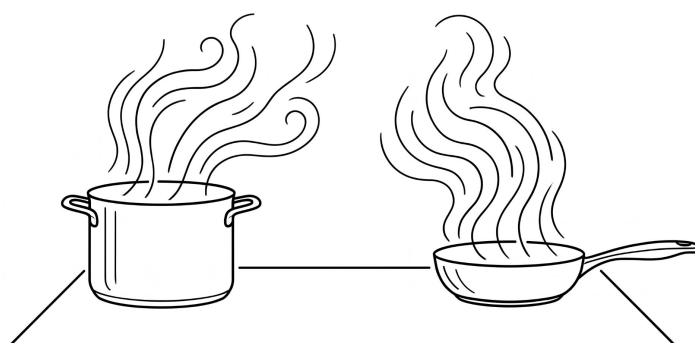
THE PHYSICS OF EXTRACTION

Capture at the Source

Powerful and Effective Extraction for Cleaner Air

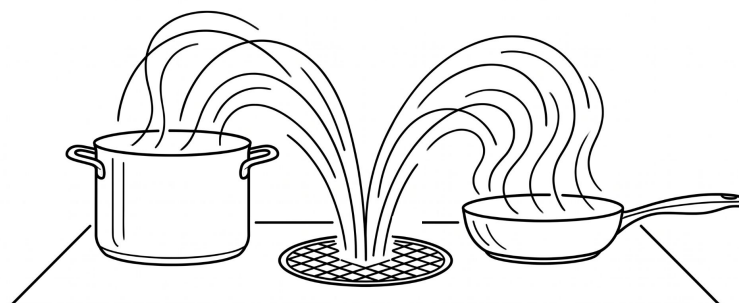
Cooking vapors rise at a speed of 1m per second. The powerful Motor Class extraction works **5x faster than steam can rise**, helping to tackle unpleasant odors and promote long-lasting freshness.

STANDARD STEAM RISE



Speed at which the cooking vapors rise: 1 meter per second

JENNAIR® NEXTGEN DOWNDRAFT EXTRACTOR



Cross flow velocity is greater than the speed at which the cooking vapors rise

5 times faster

Engineered to capture **96% of grease** for a cleaner kitchen.

THE PHYSICS OF EXTRACTION

Quiet Technology and Exceptional Performance



POWER YOU CAN'T HEAR

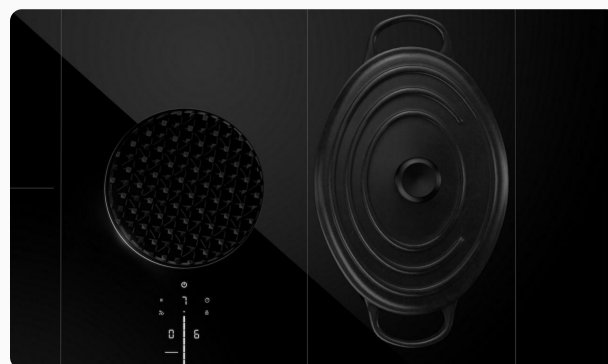
Quiet Ventilation Technology

Operates at just 30 dBA*, equivalent to a **peaceful library**.

Advanced Airflow

Weight-balanced fan blades deliver quiet, powerful extraction.

**30 dBA sound level measured at fan Speed 1. Decibels (dBA) measure relative loudness as perceived by the human ear.*



EXCEPTIONAL CONTROL

Flex-Choice™ XL

Master any dish using versatile, extra-large cooking zones.

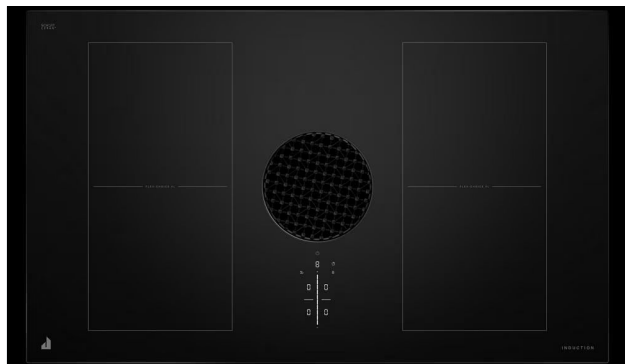
Instant Response

Precise induction elements paired with Power Boost technology.

Experience the instant responsiveness with our large induction elements designed for seamless culinary control.

The Advantages of NextGen Downdraft

JIDT836SBL 36"



Infinite Design Potential

Open sight lines with the ability to install beyond the conventional

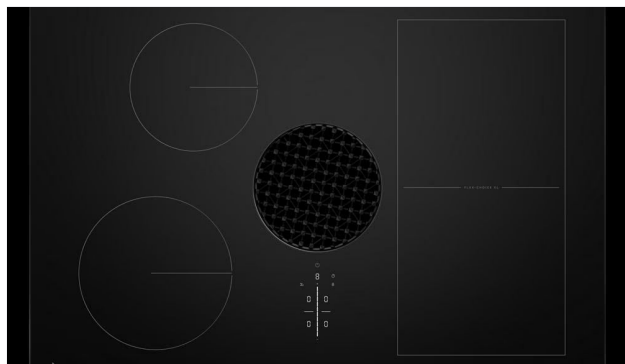
Powerful and Effective Extraction for Cleaner Air

Downward draw helps clear steam to maintain a pleasant kitchen environment

Quiet Ventilation Technology

Discover quiet innovation with our induction downdraft cooktop

JIDT730SBL 30"



Flexible Ventilation Options

Customize your downdraft with an external vent or a recirculating air vent

Flex-Choice™ XL Flex Zone(s) with Automatic Bridging

XL elements with automatic pan detect bridging deliver exceptional results

Induction and Downdraft Features

INDUCTION COOKTOP FEATURES

Flex-Choice™ XL

Our extra large zone (9"x9")

Assisted Cooking Modes

Melting 108°F (42°C), Keep Warm 165°F (74°C), and Simmering 201°F (94°C)

Automatic Bridging

Combine two zones to form a large cooking zone

Pan Recognition

Target energy specifically to the pan area

Multi-Zone Timer

Auto shut-off for individual cooking zones

Residual Heat Indicator

Visual alert for zones that remain hot

Power Levels

8 standard levels + Boost (Level 9)

Control Lock

Safety feature to prevent accidental setting changes

DOWNDRAFT VENTILATION FEATURES

Quiet Operation

Extraction running at 30 dBA*

Automatic Extraction

Ventilation power automatically adjusts to cooking intensity

Automatic After-run

Fan continues at lower speed post-cooking to clear residual vapors

Filter Service Display

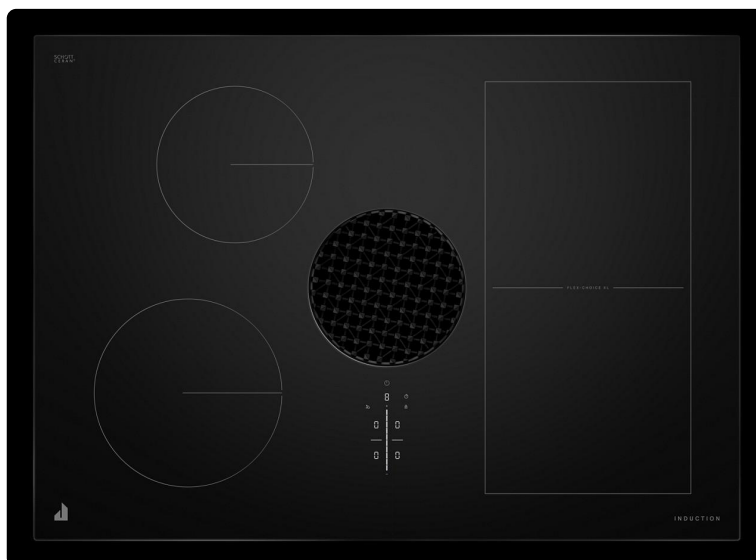
Indicator for charcoal filter maintenance





Product Overview and Specification

JIDT730SBL (30-inch)



INDUCTION COOKTOP

Voltage: 208/240V

Amps: 40

Cooking Zones: 4

Element Dimensions: 6", 8", 9"

Power:

- Front Left: 2300W (3000W Boost)
- Rear Left: 1400W (2100W Boost)
- Right Zones (x2): 2100W (3000W Boost)

Bridge Zones: 1

Power Levels: 8 + Boost

VENTILATION

Blower: 345 CFM Motor Class

Noise: 30 dBA (at lowest speed)

Outlet: Rectangular

Installation: Ducted or Recirculating

PARTS & ACCESSORIES

Included:

- Grease Filter, Joint Tape, Inlet Nozzle
- Hardware Pack (mounting clips)
- Literature (Quick Reference, Owner's Manual)

Optional Accessories:

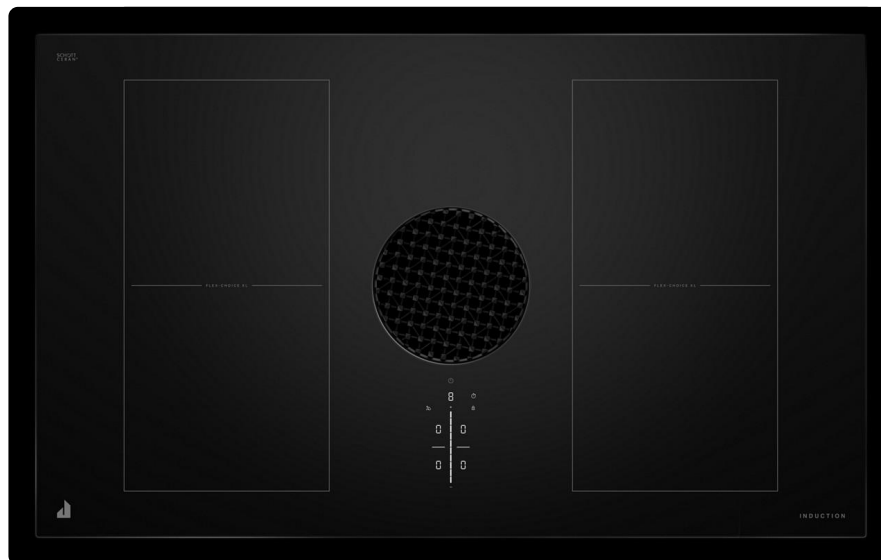
- Recirculation Kit: **W11751835**
- Charcoal Filter: **W11751834**
- Black Cooktop Frame: **W11751836**

COMPLIANCE

Standards & Certifications:

- Energy Star Certified
- UL Listed
- ADA Compliant
- California Title 24 Compliant

JIDT836SBL (36-inch)



INDUCTION COOKTOP

Voltage: 208/240V

Amps: 40

Cooking Zones: 4

Element Dimensions: 9"

Power:

- Right Zones (x2): 2100 W (3000 W Boost)
- Left Zones (x2): 2100 W (3000 W Boost)

Bridge Zones: 2

Power Levels: 8 + Boost

VENTILATION

Blower: 345 CFM Motor Class

Noise: 30 dBA (at lowest speed)

Outlet: Rectangular

Installation: Ducted or Recirculating

PARTS & ACCESSORIES

Included:

- Grease Filter, Joint Tape, Inlet Nozzle
- Hardware Pack (mounting clips)
- Literature (Quick Reference, Owner's Manual)

Optional Accessories:

- Recirculation Kit: **W11751835**
- Charcoal Filter: **W11751834**
- Black Cooktop Frame: **W11751837**

COMPLIANCE

Standards & Certifications:

- Energy Star Certified
- UL Listed
- ADA Compliant
- California Title 24 Compliant



Installation and Design

Planning Checklist

- 01 Product Size**
Select 30-inch (JIDT730SBL) or 36-inch (JIDT836SBL) model.
-

- 02 Electrical Power**
Requires a 40 amp dedicated circuit at 208/240V.
-

- 03 Ventilation**
External Venting or Recirculation.
-

- 04 Installation**
Standard (Proud or with Trim Brackets) or Flush installation.
-



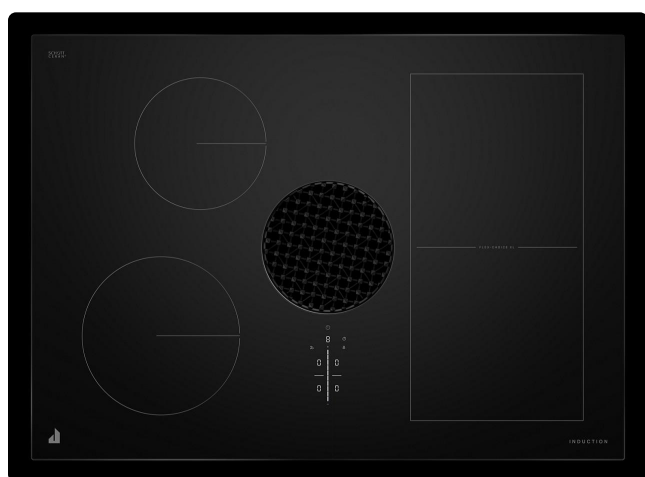
01. PRODUCT SIZE

Product Width Options

Choose between 30" and 36" widths to fit your kitchen layout perfectly.

Both models maintain the exact same product depth and height for design consistency.

JIDT730SBL 30"

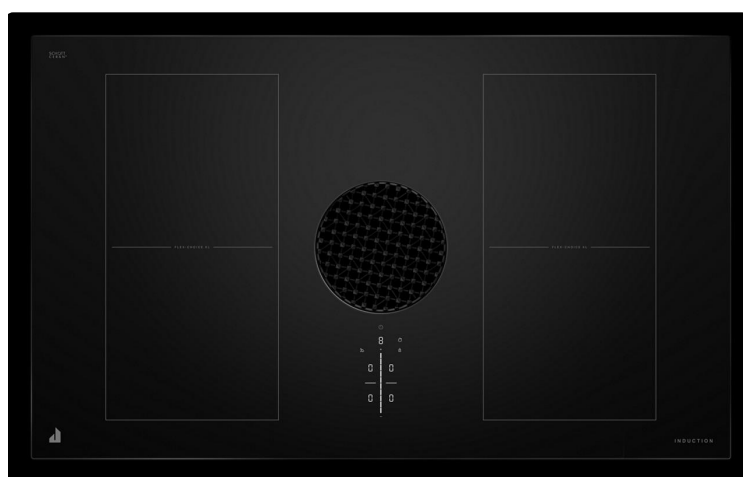


CONFIGURATIONS

• One Flex-Choice™ XL

Allows flexible element bridging for larger cookware.

JIDT836SBL 36"



CONFIGURATIONS

• Two Flex-Choice™ XL

Doubles the adaptable zone area for maximum performance.

02. ELECTRICAL POWER

Power Supply



Dedicated Circuit

208/240 VAC, 60 Hz, 40 A line (time-delay fuse or breaker)

Cable & Conversion

Includes 4-prong cable (convertible to 3-prong per local code)

Grounding & Box

Hardwired via UL conduit connector

Code Compliance

Must be verified by a licensed electrician

Recirculation vs. External Ducting

Offering similar performance benefits in both recirculation and external venting modes.

Recirculation

HOW IT WORKS

Airflow Path: Cleans air via grease & charcoal filters; returns air back into the kitchen.

KEY ADVANTAGES

Architectural layout flexibility
Lower Installation cost

External Ducting

HOW IT WORKS

Airflow Path: Channels cooking vapors directly to an exterior wall or roof cap.

KEY ADVANTAGES

No charcoal filter replacement need
Continuous direct external venting

Flexible Ventilation Options

Recirculation

External Ducting

Over the Cabinetry

Ducting to bring air back into the kitchen



Ducting hides seamlessly within standard cabinetry layouts

Ideal For

Wall or peninsula kitchens where traditional external venting isn't feasible.

Floating Island / Open Base

Ductless Recirculation



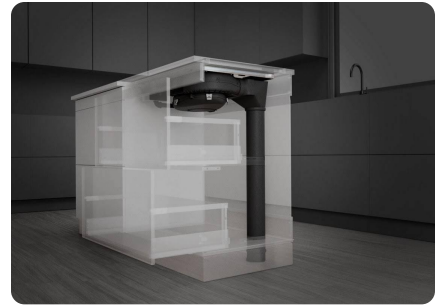
Direct recirculation returned cleanly at the plinth level

Ideal For

Open-concept islands, high ceilings, or concrete flooring structures.

Structural Perimeter

External Venting System



Direct-to-Exterior Structural Path

Ideal For

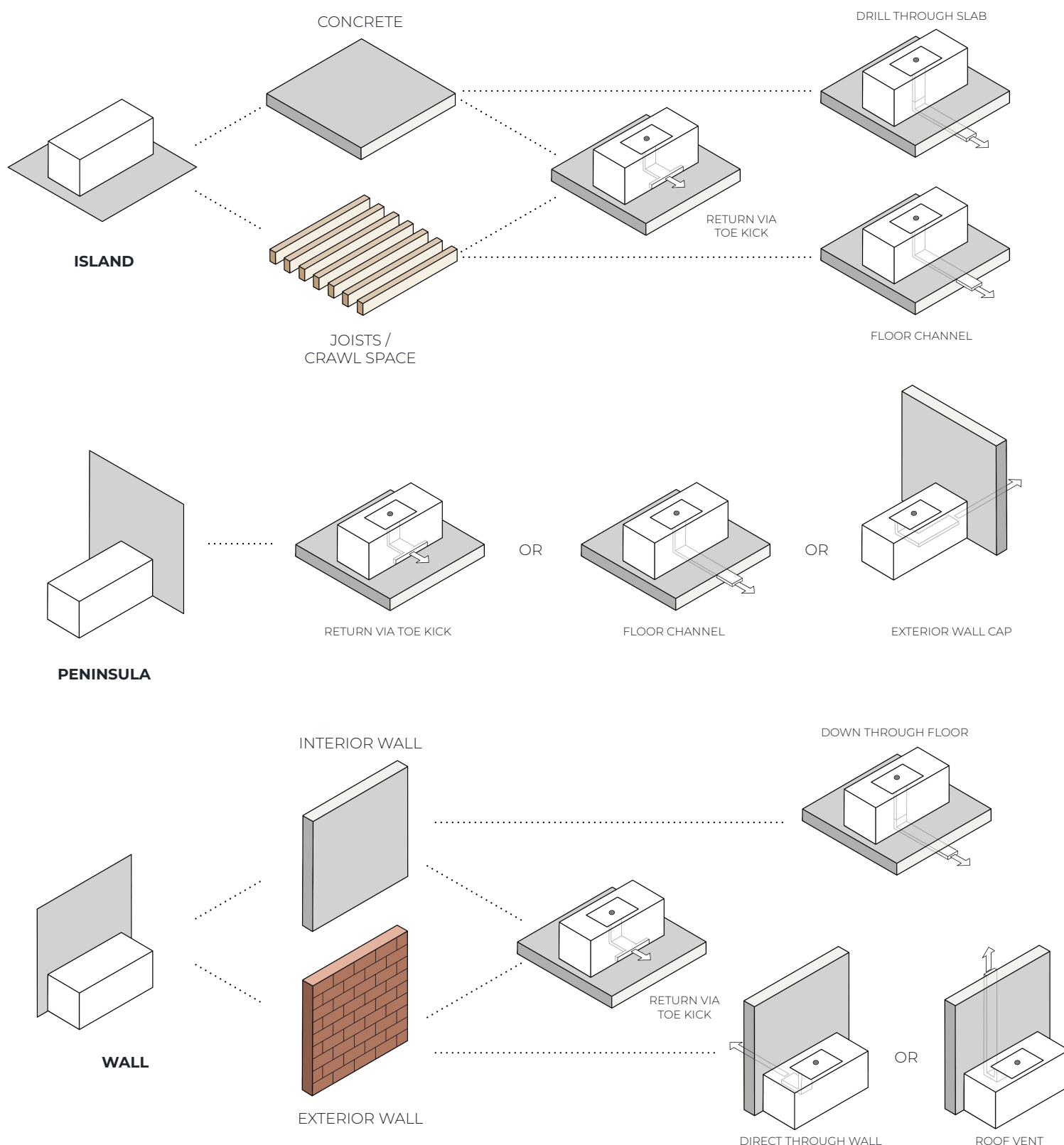
Perimeter wall kitchens, new construction projects, or homes with pre-existing, accessible duct structures.

EXAMPLE DUCT ROUTES: Representational airflow from cooktop to external vent or recirculation kit is indicative only. Duct route should be adapted to suit specific application requirements and venting location.

03. VENTILATION

Decision Map

Eliminating the guesswork in selecting ventilation.



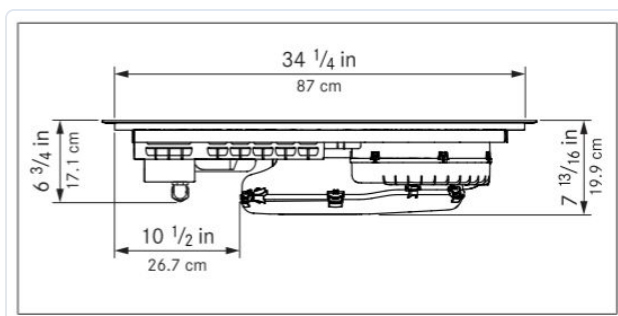
Dimensions & Weight

Dimensions: 30 7/8 x 22 1/16 x 7 13/16 in
Metric: 78.4 x 56 x 19.9 cm
Weight: 42 lbs (19.1 kg)



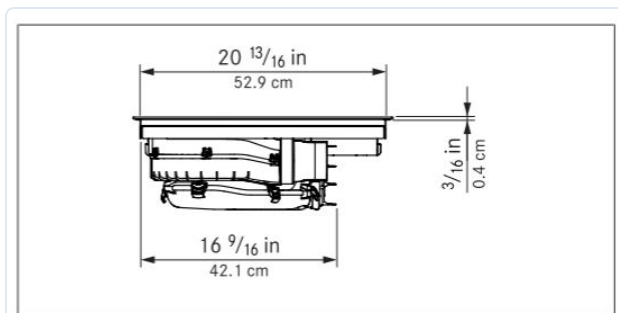
Dimensions: 36 3/8 x 22 1/16 x 7 13/16 in
Metric: 92.3 x 56 x 19.9 cm
Weight: 46 lbs (20.9 kg)

Technical drawing of the front view of the 'L' shaped profile. The drawing shows a cross-section of the profile with various dimensions. The total width is 28 $\frac{9}{16}$ in (72.5 cm). The total height is 7 $\frac{13}{16}$ in (19.9 cm). The height of the top flange is 6 $\frac{3}{4}$ in (17.1 cm). The height of the bottom flange is 7 $\frac{11}{16}$ in (19.4 cm). The drawing includes a scale bar at the bottom right indicating 0, 10, and 20 cm.



Technical drawing of the front view of the 1000W heater. The drawing shows a rectangular unit with a horizontal mounting bracket on top. Dimensions are provided for the overall width, height, and bracket thickness.

- Overall width: $20 \frac{13}{16}$ in (52.9 cm)
- Overall height: $16 \frac{9}{16}$ in (42.1 cm)
- Bracket thickness: $\frac{3}{16}$ in (0.4 cm)



04. INSTALLATION

Installation Options

Select from three integration methods designed for architectural alignment



AI-generated rendering for illustrative purposes

01

Proud Mount

Standard installation features a clean, visible 4 mm edge, with the cooktop sitting slightly above the countertop.

02

Trim Brackets

The semi-flush installation utilizes optional side trim brackets to reinforce the edges, providing a highly protected, semi-flush finish.

Trim Brackets sold separately
30" : W11751836
36" : W11751837

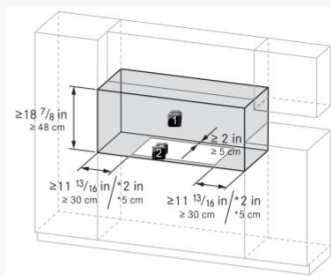
03

Flush Mount

A premium, perfectly level installation providing a completely seamless transition into the worktop surface.

04. INSTALLATION

JIDT730SBL (30-inch)



Clearance Requirements

Overhead: $\geq 18 \frac{7}{8}$ " (48 cm)

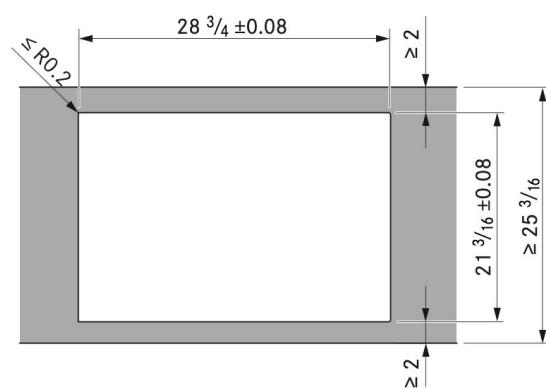
Rear: ≥ 2 " (5 cm)

Sides: $\geq 11 \frac{13}{16}$ " (30 cm)

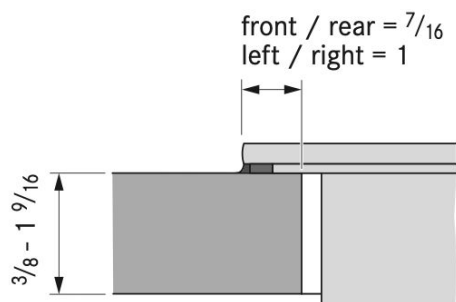
Optimal Ventilation: ≥ 6 " (15.2 cm) side-wall clearance recommended

Standard Installation

Cut-Out Dimensions

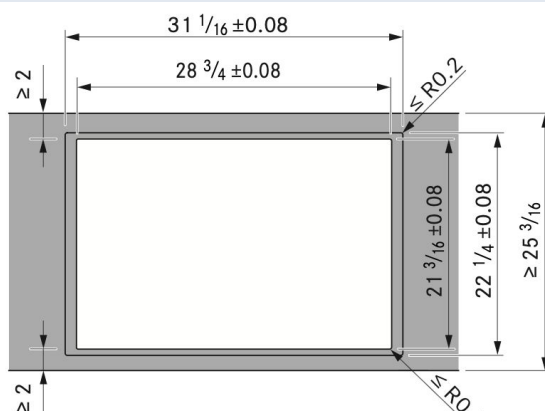


Overlay Dimensions

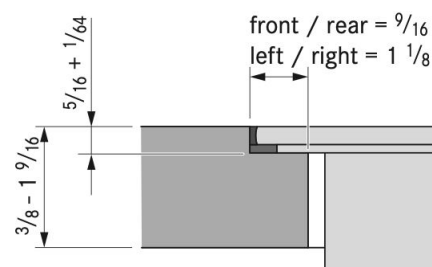


Flush Installation

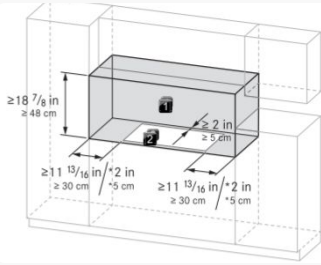
Cut-Out Dimensions



Rebate (Routed Edge) Dimensions



JIDT836SBL (36-inch)



Clearance Requirements

Overhead: $\geq 18 \frac{7}{8}$ " (48 cm)

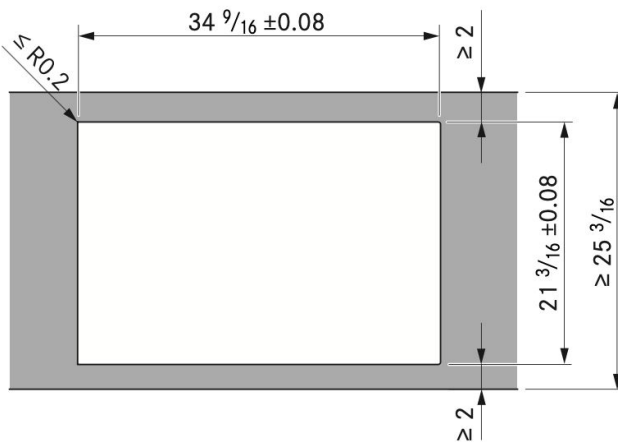
Rear: ≥ 2 " (5 cm)

Sides: $\geq 11 \frac{13}{16}$ " (30 cm)

Optimal Ventilation: ≥ 6 " (15.2 cm) side-wall clearance recommended

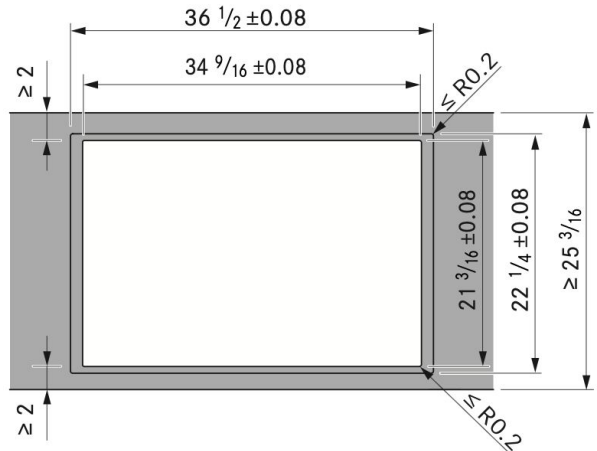
Standard Installation

Cut-Out Dimensions

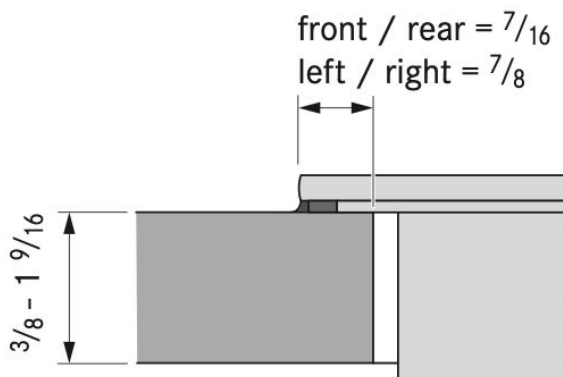


Flush Installation

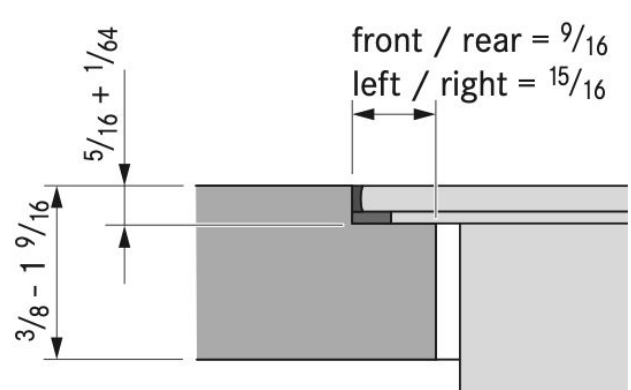
Cut-Out Dimensions



Overlay Dimensions



Rebate (Routed Edge) Dimensions





Resources

Suggested Ducting and Parts

Literature Files: [Quick Reference Sheet](#) | [Owner's Manual](#) | [CAD Files](#)

Recirculation Suggested Ducting Parts

Key Part Required: Recirculation Kit (Part# W11751835)

Option 1: In an Open-Base Cabinet or Floating Island

Airflow: Airflow underneath is completely unobstructed; no additional ductwork is required.

Conversion Steps: Removing the elbow from the recirculation kit and installing direct recirculation.

Ducting Parts: Standard metal duct components are universally compatible and can be acquired at local hardware stores.

Option 2: Rectangular Duct

Ducting & Air Outlet

-  **3-1/4" x 10" 30g Stack Duct**
Main straight run of rectangular ducting
-  **3-1/4" x 10" Short Way 90° Elbow**
Directs ducting around cabinet turns / floor
-  **4" x 10" Toe-Kick Grille**
Final exhaust vent (louverless recommended)

Fasteners, Sealants & Mounting

- **2.5" x 60 yd. Foil HVAC Tape**
- **1/2" Self-Tapping Screws**
Mechanically fasten connections before tape
- **Perforated Metal Hanger Straps**
Secure duct runs to cabinet walls or joists

Option 3: Round Duct

Ducting & Air Outlet

-  **3-1/4" x 10" to 6" Transition Adapter**
Rectangular to round transition adapter
-  **6" Rigid Galvanized Metal Pipe**
Main straight run of circular ducting
-  **6" 90-Degree Adjustable Elbow**
Directs round ducting around turns
-  **6" Round to 4"x10" Register Boot**
Bottom connection at floor/toe-kick exit
-  **4" x 10" Toe-Kick Grille**
Final exhaust vent outlet

Fasteners, Sealants & Mounting

- **2.5" x 60 yd. Foil HVAC Tape**
- **1/2" Self-Tapping Screws**
Mechanically fasten connections before tape
- **6" Metal Pipe Hanger Straps/Clamps**
Supports and secure round pipes to cabinetry

MODEL COMPATIBILITY

Legacy vs. NextGen Model Direct Replacement

Cross-reference table for planning Downdraft appliance upgrades

Legacy MODEL	NextGen MODEL
JED3430GS JED3430WB JED3430WF JED3430WS JED4430GB JED4430GS JED4430WS JED4430WR JED4430WB JED4430KS JED4430KB	JIDT730SBL
JED3536WB JED3536WF JED3536WS JED3536GB JED3536GS JED4536WS JED4536WB JED4536GB JED4536GS JED4536KS JED4536KB JED4536WR	JIDT836SBL

CRITICAL INSTALLATION CONSIDERATIONS

Direct Replacement Potential: These models showcase a direct replacement relationship primarily due to matching cut-out sizes of the products.

Ductwork & Adaptations: Ductwork adjustments and modifications may be necessary to fit the specific adapter and transition sizes on the new products.

Resources and Suggested Parts

Replacing Radiant and Gas Downdraft with NextGen Induction Downdraft

IF RECIRCULATING - Key Part Required : Recirculation Kit (Part# W11751835)

Ducting Parts: Standard metal duct components are universally compatible and can be acquired at local hardware stores.

If Existing Ducting in Floor/Wall is Round

6" Round Configuration



3-1/4" x 10" to 6" Round Transition Boot

Purpose: Mounts directly to NextGen 3-1/4" x 10" exhaust port.



6" Adjustable Sheet Metal Elbow (4-Piece)

Purpose: Bridges physical offset to existing floor/wall hole.



6" Sheet Metal Duct Coupling / Connector

Purpose: Joins new transition run to existing duct stub.

5" Round Configuration



5" to 6" Sheet Metal Increaser / Reducer Adapter

- **Note:** NextGen requires min duct area of 6" round (28 sq. in.). Step up to 6" as close to transition as possible to avoid restricting airflow/noise.

If Existing Ducting is 3-1/4" x 10" Rectangular

Rectangular Configuration



3-1/4" x 10" Flat Offset Transition Duct (S-Bend)

Purpose: Shifts duct line horizontally or vertically inside cabinet to line up new center outlet with old offset cutout.



3-1/4" x 10" Sheet Metal Duct Sleeve / Connector Collar

Purpose: Joins new rectangular offset section securely to existing rectangular duct stub.

Important Transition Notice:

- Radiant/Gas downdrafts have different clearances & blower coordinates than NextGen Induction. **Cabinet modifications & custom subfloor realignment are required.**
- Gas Downdraft models used 120V outlet. NextGen Induction requires a dedicated **240V / 40A hardwired line.**

Check Local Building Codes: Always confirm all applicable codes are followed. A qualified HVAC professional is strongly recommended to ensure proper airflow and code compliance.

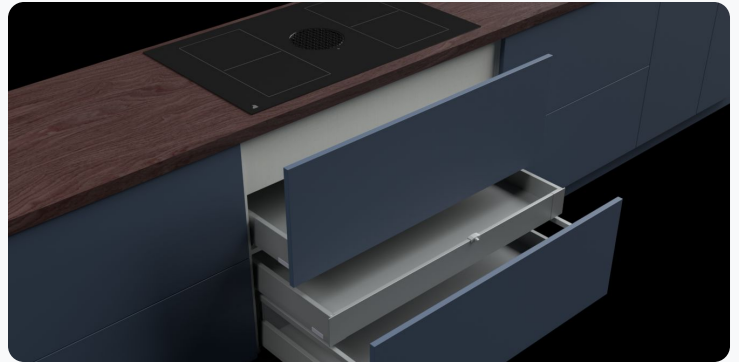
Maximizing Cabinet Storage



JennAir® NextGen Induction Downdraft System Design Freedom

Drawer Integration

Drawers slide effortlessly beneath the cooktop, utilizing space typically lost to bulky blower motors.



Design Solutions

Option A (18" Stock)

Low-cost, off-the-shelf 18" box in 24" cabinet; includes 2.25" rear buffer.

Option B (Modify 21" Back)

Custom fit; trims 21" drawers to 19"-20" to clear duct.

Option C (Center U-Notch)

21" notched box (3.5"x11") bypasses center duct; maintains full side depth via hybrid design.



Advantages

100% Width Retention

Maintains full horizontal storage space for pots and pans.

Off-the-Shelf Hardware

Standard 18" depth drawers fits

