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FOUNDED 1945

subzero-wolf.com



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TWO SPECIALISTS.
ONE EXTRAORDINARY KITCHEN.







SUB-ZERO, the food preservation specialist, embraces uncompromising quality and innovative technologies to keep foods fresher longer.

WOLF, the cooking specialist, distills eight decades of professional cooking into control so precise, delicious results are practically ensured. When it comes to design, workmanship, and customer care, these two specialists are of one mind. As family-owned companies, Sub-Zero and Wolf go to exceptional lengths to help you enjoy your customer experience. We operate our own manufacturing facilities in the U.S., build our products with premium-grade materials, and test them to ensure that they'll serve your household not just for years but for decades.

Experience our products in person at your local Sub-Zero and Wolf showroom.





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OUR FOUNDERS MADE A LIFETIME PROMISE

Sub-Zero's founder Westye F. Bakke was a world pioneer in preserving food at ultralow temperatures – literally sub-zero, below 0°F. A gifted engineer, he had a personal motive for developing reliable, high-performance home refrigeration in the 1940s: he needed it to store insulin for his diabetic son, Bud. Westye's innovations forever changed not only food preservation but also kitchen design, thanks to his introduction of built-in refrigeration – a revolutionary idea at the time. Wolf's reputation for precise, supremely durable cooking equipment dates back even further. Acquired by Sub-Zero in 2000, Wolf builds cooking instruments with expertise amassed through more than 80 years in commercial kitchens. We are still a family-run business, headed by Westye's grandson, and we take the commitment to superior design and performance as personally as ever.

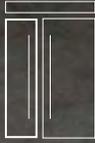


NO OTHER REFRIGERATOR REWARDS YOU IN SO MANY WAYS

In fact, Sub-Zero is more than just a refrigerator; it is a suite of food-preservation technologies that guards food's goodness longer. Sub-Zero products are, themselves, built and tested for exceptionally long life – 20 years or more. And Sub-Zero preserves something else – your originality – offering the most sizes of any brand and infinite ways to customize. No wonder you'll find Sub-Zero as a centerpiece of the kitchen in so many of the world's finest homes.



THE SECRET OF FRESH, APPETIZING FOOD



Dual refrigeration – separate cooling systems for refrigerator and freezer. Sub-Zero pioneered, and continues to advance, this simple idea that makes such a big difference in the freshness and flavor of your foods. Ever tasted fishy or oniony ice cubes? That can't happen with Sub-Zero. The refrigerator and freezer don't share air. Fresh food stays fresh in cool, moist air; on the freezer side, frigid, dry air prevents freezer burn. That's crucial to fresher food – optimal humidity and proper temperature.



NOT JUST A REFRIGERATOR – A FOOD PRESERVATION SYSTEM



The average household throws out more than 500 pounds of food annually. Sub-Zero reduces waste, keeping fruits and vegetables fresh 20 percent longer, according to our owners. And talk about healthy eating – Sub-Zero has air purification. Based on NASA technology, this filter scrubs the air of mold, viruses, bacteria, and ethylene gas that hastens spoilage. Even water gets special attention: advanced filtration that removes contaminants while preserving water's fresh, natural flavor.

PRODUCTS THAT LAST AND LAST AND LAST



A remarkable 20-plus years. That's how long you can expect to enjoy your new Sub-Zero. That's 56 percent longer than the typical refrigerator. Meticulous engineering and premium-grade materials start your Sub-Zero on the path to a long life; then, rigorous testing in our own American facilities makes sure it lives up to its promise. Sub-Zero refuses to think short-term. Clearly.

A RELATIONSHIP THAT LASTS TOO



As a third-generation family-owned company, Sub-Zero takes a personal interest in making sure you have a satisfying customer relationship. Of course there's a strong warranty – and also an open line, 24/7/365, to product experts at our Wisconsin headquarters.

A KITCHEN ANCHORED IN IMPECCABLE DESIGN



Sub-Zero pioneered built-in refrigeration more than six decades ago. Then we revolutionized refrigeration again with integrated “anywhere” models that merge seamlessly into any room's décor. We believe in designing for generations, not the latest fads. That's why Sub-Zero products are developed in consultation with leading members of the design community. The result: limitless ways to fit your tastes and home design.

SUB-ZERO SAVES ENERGY



Feel how firmly the door of a Sub-Zero closes. It has a magnetic seal around all four sides. That seal and the extra heavy-duty insulation that fills the walls of the refrigerator hold in cold air and hold down energy use. Mechanical systems such as the compressors are built for efficiency as well. Even the largest Sub Zero product uses less electricity than a 100-watt bulb.

TESTED AND RETESTED



We're picky, obsessive, driven...and proud of it. Every major component of every unit is reliability-tested before being approved for assembly, and every completed product is factory-tested for up to 24 hours. In our labs, Highly Accelerated Life Testing puts test components through electric jolts, 350° temperature swings, and violent vibrations, proving our products for at least 20 years of heavy use.





48" BUILT-IN STAINLESS REFRIGERATOR/FREEZER (BI-48S/S/TH) AND 30" STAINLESS WINE STORAGE (BW-30)



1



2



3



BUILT-IN REFRIGERATION

In the 1950s, Sub-Zero pioneered the concept of built-in refrigeration. For the first time, your refrigerator could blend in beautifully with your kitchen décor. Today, in addition to providing the most advanced food preservation features in the industry, we continue to offer almost limitless design options as well. First choose the finish you want – iconic stainless steel or custom panels. Then, choose the installation method – flush inset or standard. You can outfit your custom panels with the hardware of your choice. Several built-in models are available with UV-resistant glass doors. External and internal ice and water dispenser models are also available. Two standard handle styles coordinate with Wolf cooking equipment. Who knew refrigerators could be so flexible?



CUSTOMIZE FOR ANY KITCHEN WITH FOUR INSTALLATION OPTIONS:

- 1 Stainless steel, standard installation
- 2 Stainless steel, flush inset installation
- 3 Custom panel, standard installation
- 4 Custom panel, flush inset installation

A REFRIGERATOR FULL OF FRESH IDEAS

DUAL REFRIGERATION makes refrigerator and freezer into autonomous, self-contained compartments. Result: Ideal atmospheres for fresh and frozen foods.

AN AIR PURIFICATION SYSTEM continuously filters odors, mold, bacteria, viruses, and the natural ethylene gas that hastens spoilage.

STORAGE DRAWERS form a special lower-temperature zone – a fridge within a fridge – to provide optimum conditions for produce and meats. Smooth-glide drawers open and close easily; clear front panels show what's within.

A MAGNETIC GASKET seals the doors tightly all the way around, preventing air leaks and reducing energy consumption.

INTERIOR LIGHTING, uses LED bulbs for better visibility that's also more energy-efficient – designed to last the life of your refrigerator.

DOOR SHELVES adjust at one-inch increments for increased customization. The design also creates more usable interior space.

ADVANCED WATER FILTRATION reduces not only suspended particles but also chemical pollutants, viruses, and bacteria, while preserving the fresh taste of water and ice.

MAX ICE feature can increase ice production by up to 30% for a 24-hour period.

MICROPROCESSOR control is more precise and versatile than mechanical systems. It controls temperatures and defrost patterns and stores diagnostic information for service technicians.

FRESHNESS CARDS keep storage tips and use-and-care information always at hand. Advice is based on research by food scientists at the University of California, Davis.

CONTROL PANEL puts more information and greater temperature control at your fingertips.

THE FLIP-UP GRILLE provides easy access for quick routine maintenance. Vacuum out the condenser or change the water filter with ease.







PRO 48 REFRIGERATION

Freshness finds unmistakable expression in the Sub-Zero PRO 48. Stainless steel inside and out, it boasts a refrigeration system enhanced with triple evaporators, a feature that permits storage conditions in the main refrigerator compartment and the refrigerator drawers to be adjusted separately, with microprocessor controls and digital temperature displays to ensure precision. Unequivocally design-forward, the PRO 48 is also all about detail, such as smooth-glide crisper drawers with a tight-sealing glass lid. Even the available glass door has a food preservation feature: built-in resistance to ultraviolet light.

24" E SERIES TRANSITIONAL CONVECTION STEAM OVEN (CSO24TE/S/TH), 24" E SERIES TRANSITIONAL DROP-DOWN MICROWAVE OVEN (MDD24TE/S/TH), 30" TRANSITIONAL INDUCTION RANGE (IR304TE/S/TH), 36" PRO HOOD LINER (PL341912), 24" INTEGRATED COLUMN REFRIGERATOR/FREEZER (IC-24CI), 18" WINE STORAGE (IW-18)





INTEGRATED REFRIGERATION

Where's the refrigerator? Anywhere you want it. The innovative design of Sub-Zero integrated units enables them to merge seamlessly into their surroundings – even fully disappearing into the room's décor if you choose custom cabinetry and hardware. Choices abound. Drawer, column, or tall units. Refrigerator only, freezer only, or both. Narrow for the galley kitchen or wide for a bigger space. Think of refrigeration in entirely new ways and places. Master suite, home gym or theater room, kitchen island, or even the bathroom. Let Sub-Zero integrated refrigeration take your imagination in fresh new directions. And wherever it takes you, rest assured that you'll enjoy the most advanced food preservation features in the industry.

SOMETIMES THE WAY TO EXPAND YOUR OPTIONS IS TO NARROW THEM

The slimmest Sub-Zero column with a refrigerator and freezer, at just 24" wide, fits the most compact kitchen, yet still delivers the advanced food preservation features Sub-Zero is famous for. Its single-door design – no distracting horizontal lines – gives designers the clean look they desire.

AN OPEN-AND-SHUT CASE

DUAL REFRIGERATION makes refrigerator and freezer into autonomous, self-contained compartments. Result: Ideal atmospheres for fresh and frozen foods.

AN AIR PURIFICATION SYSTEM continuously filters odors, mold, bacteria, viruses, and the natural ethylene gas that hastens spoilage.

PRODUCE DRAWERS comprise a lower-temperature, higher-humidity freshness zone – a “crisper crisper.”

THE INTERIOR, redesigned in a sleekly minimalist “crystal look,” is lit by LEDs to reduce heat.

SPILLPROOF SHELVES engineered with liquid nano-retention, hold spills in place for easy cleanup.

THE INTERNAL DISPENSER serves an endless supply of filtered, chilled water.

ADVANCED WATER FILTRATION reduces not only suspended particles but also chemical pollutants, viruses, and bacteria, while preserving the fresh taste of water and ice.

MAX ICE feature can increase ice production by up to 30% for a 24-hour period.

FRESHNESS CARDS keep storage tips and use-and-care information always at hand. Advice is based on research by food scientists at the University of California, Davis.

CONTROL PANEL puts more information and greater control at your fingertips with touch-sensing technology.





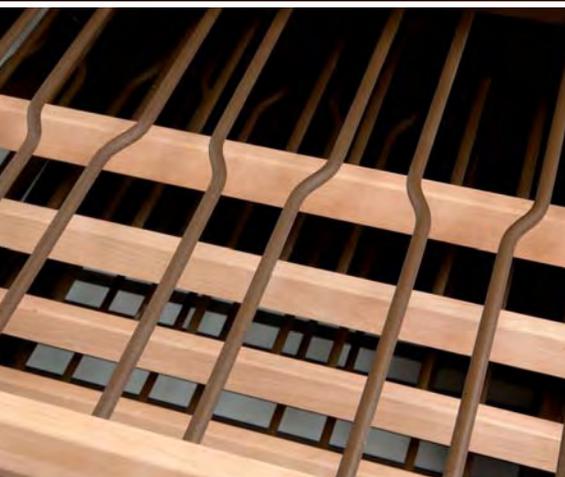
24" UNDERCOUNTER ALL REFRIGERATOR (UC-24R)



UNDERCOUNTER REFRIGERATION

Keep the hospitality flowing with Sub-Zero undercounter refrigeration. It's ideal for the living room, bar, home theater, or even the patio. Choose a beverage center, all refrigerator, or refrigerator/freezer. Outdoor-certified units are engineered to excel in temperatures up to 110°F and to resist moisture, salt, and UV rays. And because no party should ever run low on ice, a Sub-Zero high-volume ice maker is a must. The design options of these compact yet roomy units ensure that they serve your home décor as ably as you serve your guests.





WINE STORAGE

Fine wine is an investment too valuable and beautiful to be confined in a dusty cellar or shut away unceremoniously in a cupboard. And to pull a dried-out cork or to serve wine from a bottle with a moldy label – unthinkable. Better storage for the bottle means more enjoyment in the glass. Sub-Zero wine storage units act not merely as coolers but as guardians against the four enemies of wine: heat, humidity, light, and vibration. Up to three independent storage zones, sealed and digitally controlled, maintain the temperature, humidity, UV protection, and undisturbed rest that wines – and wine lovers – require. For a truly genteel experience, add a cherrywood humidor that keeps up to 100 cigars fresh and fits into our wine storage on its own custom rack. Wine storage is available in several sizes, including a freestanding model.

HERE'S HOW SUB-ZERO STORAGE FOILS WINE'S NATURAL ENEMIES:

INDEPENDENT STORAGE ZONES REGULATE TEMPS

Two independent storage zones (three on IW-30R) maintain wine's temperature within one degree of setpoint, holding wines at precisely the storage and serving temperatures you prefer.

EASY-GLIDE RACKS PREVENT VIBRATION

Each bottle is gently cradled, and racks glide smoothly, easily in and out, providing access without agitating wine.

UV-RESISTANT GLASS BLOCKS LIGHT

Tinted glass protect against the light exposure that can affect aging and cause unpleasant aromas.

DUAL EVAPORATORS CONTROL HUMIDITY

Constant, moderate humidity ensures that corks don't dry out and labels don't peel and discolor.



WITH WOLF, YOU CAN PREDICT DELICIOUS.

Built into every Wolf product is a belief system. The central tenet of our cooking credo: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out. Wolf puts precise control in your hands so the dish you have in mind will be the dish you bring to the table. Cooking, you see, is all we do; we're specialists in delicious results. Read on to learn more about the high-performance products that can take your cooking to a whole new level.

THE RESULTS YOU WANT, PRECISELY



When Wolf introduced products for residential kitchens, they took the culinary world by storm. Never before had home cooks enjoyed such precise, sure control. Heat, airflow – indeed all the physics and mechanics behind the art of cooking – work in delicious concert. Wolf's precision instills the confidence to cook with the expectation of a marvelous result. The only pleasure greater than cooking with Wolf? Partaking of the meals you will create.

TRUE PROFESSIONAL HERITAGE AND DURABILITY



Among the world's best-known makers of cooking equipment, Wolf stands out for its origin as a brand exclusively for professionals. We spent more than half a century perfecting our cooking instruments in some of the world's most uncompromising cooking environments before ever offering products for home kitchens. Not only the prowess but also some of the genius of professional cooks finds its way into these products through intelligent features that take guesswork out of cooking.

TESTED NOT JUST TO LAST, BUT TO OUTLAST



Built with superior-quality materials, Wolf products are designed to last a minimum of 20 years under far heavier use than any home cook will ever subject them to. To ensure reliability, engineers stress-test our designs under laboratory conditions that simulate decades of extreme use. One hundred percent of the major components are tested before going into the final design, and every major function is tested before shipping.

DESIGNS FOR EVERY KITCHEN AND COOKING STYLE



Your tastes in both food and design find limitless expression with Wolf. Choose sleek designs with modern flair or classic, professional-style equipment – compact to grand scale. Build your kitchen around your preferred cooking technologies: gas, electric, dual fuel, induction, or steam. Add integrated modules for steaming, frying, stir-frying, induction cooking, or indoor grilling. All Wolf designs coordinate with Sub-Zero products – two specialists harmonizing in one exceptional kitchen.



DUAL FUEL RANGES

Discover a new world of cooking – the best of two worlds, actually. Topside, gas cooking in all its glory, with the fine control of dual-stacked sealed burners that go from extremely low for simmering and melting to a searing 20,000 Btu. Other cooktop options include the charbroiler, griddle, or French top. Below, that marvel of cooking technology, the Wolf dual convection self-cleaning electric oven. Its two fans and four heating elements let you select from 10 cooking modes so you can choose the one precisely suited to the dish you're preparing. With range sizes from 30" to 60", kitchens large and small become gateways to the exciting new world of dual fuel cooking.

WOLF'S DUAL CONVECTION SYSTEM

Two fans and four heating elements produce more uniform heating than a single convection fan can deliver. That means greater consistency in your foods. Imagine: multiple racks of cookies perfectly browned, without even rotating the trays.

DUAL-STACKED SEALED BURNERS

The upper-tier burner - now producing up to 20,000 Btu - delivers maximum heat transfer for cooking at high temperatures. The lower tier ably handles the subtleties of simmering and melting. With sealed, seamless burner pans, drips and spills wipe up in seconds.





24" E SERIES TRANSITIONAL CONVECTION STEAM OVEN (CS024TE/S/TH), 24" E SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (MDD24TE/S/TH), 36" PRO HOOD LINER (PL341912), 30" TRANSITIONAL INDUCTION RANGE (IR304TE/S/TH), 24" INTEGRATED COLUMN REFRIGERATOR/FREEZER (IC-24CI), 18" WINE STORAGE (IW-18), WOLF GOURMET COOKWARE (WGCW100S), WOLF GOURMET CUTLERY (WGCU100S)





INDUCTION RANGES

If you've never cooked with induction, you're in for a surprise. It is a technology of startling precision, power and efficiency – perhaps the only type of cooking that could lure you away from gas. Now in its new 30" and 36" induction ranges, Wolf pairs a powerful induction cooktop with its celebrated E series dual convection oven. The induction cooktop boils water faster than gas. Saves energy by using less heat. Cleans in seconds. And stays relatively cool. (With induction, electromagnetic energy directly heats pots and pans.) The dual convection oven delivers even heating and 10 automatic cooking modes to master any dish. With this extraordinary range, you'll cook meals better (and faster) than you ever thought possible.



INDUCTION COOKTOP

Induction gives you high to low end control as precise and powerful as any gas range you've used, delivering lightning fast high heat or very low lows for delicate simmers and melts. A bridging feature on the induction zones allows multiple pot and pan sizes, and almost any type of dish preparation.

WOLF'S DUAL CONVECTION SYSTEM

Two fans and four heating elements in the oven produce more uniform heating than a single convection fan can deliver. That means greater consistency in your foods. Imagine: multiple racks of cookies perfectly browned, without even rotating the trays.

48" GAS RANGE (GR486GC), 48" PRO WALL HOOD (PW482418) AND 36" BUILT-IN STAINLESS REFRIGERATOR/FREEZER (BI-36S/S/PH)





GAS RANGES

Refined in the uncompromising environment of restaurant kitchens, Wolf gas ranges provide virtuoso performance for kitchens large and small. Sizes range from 30" to 60". Standard features include gas convection ovens with infrared broiler and, on the rangetop, dual-stacked sealed burners that go from extremely low flame for simmering and melting to a furnace-like 15,000 Btu heat for searing. Options include infrared griddle and charbroiler, and the innovative French top – a dozen available configurations in all. Available for natural gas or LP.



DUAL-STACKED SEALED BURNERS

With the fine control of the dual-stacked sealed burners, you'll achieve perfect results every time. The lower-tier provides the control needed for precise melting and simmering and the upper tier delivers maximum heat transfer for cooking at high temperatures.

FRENCH TOP

A precision cooking secret long favored by professional chefs, brought to the home by Wolf. The position of each pan determines how much heat it receives. Simultaneously warm sauce on low heat and boil shrimp on high.





BUILT-IN OVENS

Since the day they were introduced, Wolf built-in ovens have inspired choruses of acclaim from cooks, bakers and designers alike. Never before have ovens incorporated so much innovation and precise control for consistently delicious results. And now the ovens that revolutionized life in the kitchen do the same for the décor of your kitchen. With a new, wider spectrum of designs, the Wolf M series, E series, L series, and convection steam ovens prove ideal for more homes than ever.



M SERIES OVENS

The four distinct looks — the minimalist, handleless contemporary design in black glass or stainless steel, the stainless steel-framed transitional design, and the bold professional design — are just the beginning. New performance features include the advanced Dual VertiCross™ convection system, color LCD touchscreen control, convenient preset cooking programs, and improved interior lighting. There is also more usable space inside the oven. All four designs are available as single or double ovens.

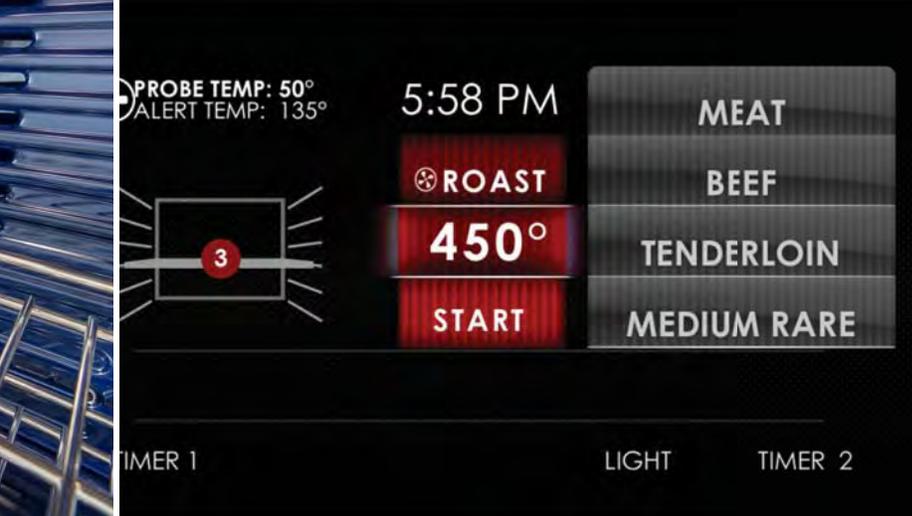
FOOLPROOF PRESETS

With the revolutionary Gourmet feature, a menu of presets automatically controls the cooking, making commonly prepared meals quick and easy. Some require preheat, some do not.

INNOVATIVE CONVECTION SYSTEM

Taste the difference with our Dual VertiCross™ convection system. This advanced dual convection fan system features two corner column fans with parallel vertical heating elements for consistent cooking across all racks. Expect faster preheating through improved heat saturation and distribution allowing you to achieve perfection sooner than you thought.





30" E SERIES PROFESSIONAL CONVECTION STEAM OVEN (CS030PE/S/PH), 30" E SERIES PROFESSIONAL SINGLE OVEN (SO30PE/S/PH), 36" PRO WALL HOOD (PW362418),
36" PROFESSIONAL INDUCTION RANGE (IR365PE/S/PH), 36" BUILT-IN OVERLAY REFRIGERATOR/FREEZER (BI-36UID/O)





E SERIES OVENS

Add a striking design feature to your kitchen, and bring strikingly delicious meals to your table. Smart technology gives the E series 10 cooking modes, with dual convection in single ovens and in the upper unit of double ovens. E series ovens are now available in three styles: contemporary, transitional and professional. All can be installed flush with cabinets for a clean integrated look to complement your kitchen style.



L SERIES OVEN

It's easy to see why the Wolf built-in L series electric oven turns so many heads – and not just for its stylish cobalt blue interior. Thanks to a Wolf innovation called dual convection, the L series turns out faster, more consistent results for baking, roasting, broiling – even drying fruits. Cooks not only love the precision performance of the L series and its 10 cooking modes, they also love the look, an unframed design.

INSIDE ADVANTAGES

Wolf dual convection produces consistent, predictably delicious results. The full-extension bottom rack provides better access and solid support for basting even the largest roast. Bright halogen lighting gives a true picture.

24" INTEGRATED ALL FREEZER DRAWERS (ID-24R), 24" INTEGRATED ALL FREEZER DRAWERS (ID-24FI), 24" E SERIES TRANSITIONAL SINGLE OVEN (SO24TE/S/TH), 24" CONTEMPORARY INDUCTION COOKTOP (CI243C/B), 30" COOKTOP WALL HOOD - BLACK (VW30B), 24" E SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (MDD24TE/S/TH), 24" COFFEE SYSTEM - STAINLESS (EC24/S), WOLF GOURMET CUTLERY (WGCUT00S)



24" E SERIES TRANSITIONAL OVEN

Who says you don't have room for a real oven? Our 24" electric convection oven is slim enough to fit into almost any kitchen design, yet delivers the precise control you need to achieve delicious results with any dish. Pair it with a 24" induction cooktop or convection steam oven, 15" modules and narrower Sub-Zero refrigerators, and you'll have a compact kitchen any chef would admire.

11 COOKING MODES

Precisely control heat and airflow, providing just the right cooking environment for any dish. Modes include Bake, Bake Humid, Slow Cook, Convection, Convection Humid, Convection Bake, Broil, Convection Broil, Gourmet, Slow Roast and Keep Warm.

CONVECTION HEAT FOR CONSISTENT RESULTS

Single convection fan combines with three heating elements to circulate heat evenly and consistently, eliminating hot and cold spots and ensuring that all dishes are cooked evenly.







CONVECTION STEAM OVENS

Revel in fast, more versatile, and healthier cooking. Choose the cooking option combining steam and convection that's ideal for your dish. Steam vegetables –crisp, flavorful, wholesome – and retain up to 22 percent more vitamins than conventional cooking. Steam-roast poultry that's gloriously brown, miraculously juicy, and done up to 28 percent faster. Steam-bake crusty loaves worthy of a French boulangerie. Even rejuvenate leftovers and stale bread to delicious freshness. Available in 24" and 30" widths in multiple styles.

CONSIDERING THE COOK

This is a steam oven you can really use. And use, and use. It's larger than similar units, allowing for preparation of large or multiple dishes at once. And Wolf lets you refill the water tank without opening the oven door and interrupting the cooking process.

STEAM POWER À LA WOLF

Enjoy steam cooking's flavor and nutrition without the guesswork. Store your own recipes to re-create at the press of a key. You can even select one of the preprogrammed recipes by professional chefs and let the oven finish it to perfection.









RANGETOPS AND COOKTOPS

Where do you want to begin? With a particular cooking technology, perhaps? Perfect. Whether you incline toward gas, induction, or electric, Wolf rangetops and cooktops deliver spectacularly. Or, if you prefer, start with a particular design idea – from sleek, stylish grace to bold, professional gravitas. Wherever you start, both your cooking and your kitchen planning will lead to a satisfying finish.

STUNNING MINIMALIST DESIGN

Our contemporary gas cooktop integrates seamlessly into any kitchen design, with a surface that can sit flush to the countertop and control knobs that mount to the cabinet panel of your choice.

48" PRO 48 STAINLESS REFRIGERATOR/FREEZER (648PRO), 36" SEALED BURNER RANGETOP (SRT364C), 42" PRO WALL HOOD (PW422418), WOLF GOURMET BLENDER (WGBL100S)





SEALED BURNER RANGETOPS

Identical to the top of a dual fuel range, a Wolf sealed burner rangetop is an irresistible invitation to cook delicious meals. It's the ideal companion for Wolf built-in ovens. Choose from 30", 36", and 48" sizes and nine configurations that include infrared griddle and charbroiler, French top, and, of course, dual-stacked sealed burners with flame recognition and automatic reignition for safety and convenience. Because the burners are sealed, spills wipe right up. Available for natural gas or LP.

DUAL-STACKED SEALED BURNERS

Bring new dimensions of control to your cooking. The upper-tier burners - now producing up to 20,000 Btu - deliver maximum heat transfer for cooking at high temperatures. The lower tier ably handles the subtleties of simmering and melting. With sealed, seamless burner pans, drips and spills wipe up in seconds.

INFRARED ELEMENTS

The charbroiler and griddle deliver quick preheating, superior heat distribution, and ultrafast temperature recovery after food is placed on the surface.



GAS COOKTOPS

Just looking at a Wolf gas cooktop can make your heart beat faster. Then, use it just once, and feel the real passion ignite. Dual-stacked sealed burners place infinite control in your hands – from highest searing heat to the merest breath of flame. Pasta sauce or fish stew can simmer for hours without boiling or scorching. With choices of 30" or 36" cooktops in professional, contemporary, or transitional styles, and multiple knob colors, the new gas cooktops offer exceptional design flexibility. And exceptional power, with an 18,000* Btu burner. There's even a 15" model you can combine with other Wolf integrated modules to create a custom cooking array that perfectly suits your style.

*20,000 Btu on contemporary model.

FULL SPECTRUM OF CONTROL

That's the beauty of dual-stacked sealed burners. From a mere breath of flame, ideal for melting, to a searing 18,000* Btu burner – 3,000 Btu more than previous models – the 30" and 36" cooktops combine pure power with nuanced control. With its two-tier flame ports, additional precision is at your fingertips.

REIGNITION: BACKLIT CONTROL KNOBS

The cooktop senses if the flame goes out and reignites it electronically. Push-to-activate backlit controls on the transitional cooktops provide a clean look. Knobs remain cool while the cooktop is in use.

*20,000 Btu on contemporary model.







INDUCTION COOKTOPS

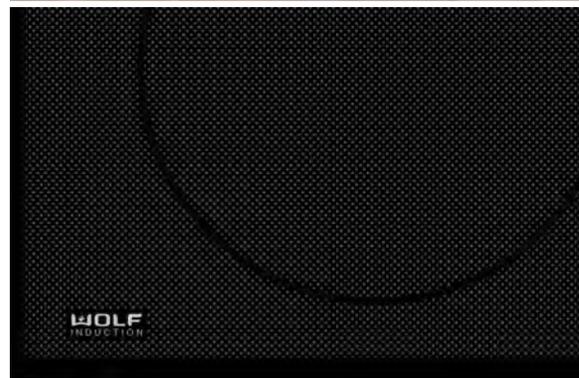
Incredible speed. Precise control. Exceptional technology. Induction cooking has been popular among European chefs and homeowners for decades. Now Wolf brings its special expertise to induction cooking for North American kitchens. Its secret is magnetism. Electromagnetic elements cause pots and pans to heat up instantly and with perfectly distributed heat. Yet the cooktop surface remains relatively cool. Contemporary and transitional styles fit sleekly into almost any kind of kitchen design, and some models pair perfectly with Wolf specialty modules to create a custom cooking environment.

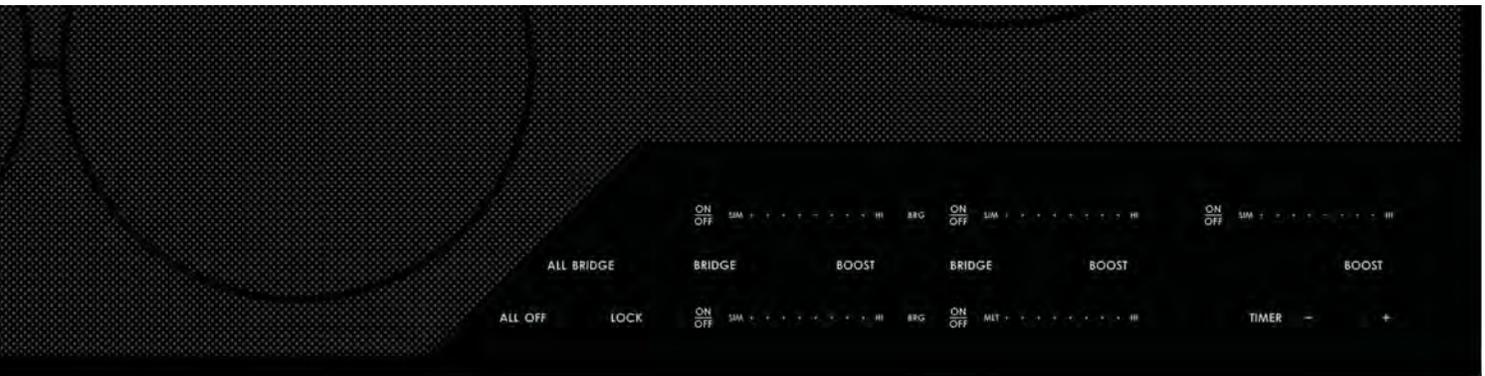
MAGIC? NO, MAGNETS

It's called induction because the cooktop creates a magnetic field that induces heat in the pan. The cookware becomes the heating element. It's not only efficient, it's fast, responding up to 40 percent quicker than gas or electric when you change a temperature setting. Boils water with amazing speed too.

BETTER CONTROL, BETTER MEALS

The induction cooktop's impressive range of power can be controlled with consummate ease. Just a touch turns an element to its highest setting. The 36" has 10 different cooking zones to accommodate pans of all shapes and sizes.





ON OFF SIM HI BRG ON OFF SIM HI ON OFF SIM HI
 ALL BRIDGE BRIDGE BOOST BRIDGE BOOST BOOST
 ALL OFF LOCK ON OFF SIM HI BRG ON OFF MLT HI TIMER - +

36" COOKTOP WALL HOOD - BLACK (VW36B); 30" TRANSITIONAL ELECTRIC COOKTOP (CE304T/S)





ELECTRIC COOKTOPS

Behind that sophisticated, minimalist exterior (available framed with brushed stainless trim or in our unframed, trimless design), there lurks a powerful, high-performance cooking instrument. All elements feature True Simmer, which holds sauces and stews below the boiling point. One includes an even lower one-touch melt setting. The 30" and 36" electric cooktops are available in contemporary and transitional models. There's even a 15" model you can combine with other Wolf integrated modules to create a custom cooking array that perfectly suits your style.

RESPONSIVE TO THE COOK

An innovative technology called high-frequency pulsation makes every element ultra-responsive at both the high and low ends. A one-touch melt feature produces ultralow consistent heat for delicate foods such as chocolate. All controls may be locked for safety. With five available configurations from 15" to 36", Wolf electric cooktops offer as much control over the way you use your counter space as the way you prepare your dishes.



MODULE COOKTOPS

Passion for cooking reaches new dimensions with our 15" integrated modules. Eight models cover the gamut of cooking methods, from steaming to deep frying to induction. Combine modules à la carte-style to create a truly custom cooktop. Turn any countertop into a cooking area. Even add specialty functions to a kitchen with an existing cooktop or range. Dual-stacked sealed burners, deep spill pans, and illuminated controls allow these modules to integrate perfectly with their larger counterparts, with equal performance. Specific induction cooktop models pair with modules for additional customization options. We recommend asking a local dealer to help select the model that best fits your needs.





TEPPENYAKI



Dual zone induction power goes directly to the stainless steel surface, providing rapid heating perfect for low-fat stir frying and sautéing. Preheats faster than a traditional griddle.

STEAMER



Enjoy delicious, nutritious steam cooking. Now with sous vide capabilities (with accessory basket) and 1° increments of temperature control.

INDUCTION COOKTOP



Induction capable cookware heats instantly and evenly, yet the cooktop stays relatively cool. Fast and precise temperature control.

ELECTRIC COOKTOP



Two electric elements operate with Wolf's high-frequency pulsation technology for the responsive control cooks appreciate.





MULTIFUNCTION COOKTOP



Removable center ring lets you flex between a full grate and a wok grate. 22,000 Btu burner shapes its flame for stir frying and fast boiling.

GRILL



Enjoy delicious grilling year-round and a bit of "open flame" taste with no flare-ups. Two 1400-watt elements for precise control and dual-temperature cooking.

FRYER



Shrimp tempura, golden chicken, shoestring potatoes – your fried foods emerge crisp and light, thanks to precise temperature control.

GAS COOKTOP



Same dual-stacked burners as Wolf 30" and 36" cooktops, with nuanced control from the merest breath of flame to a searing 12,000 Btu.

24" WINE STORAGE (IW-24); 24" UNDERCOUNTER STAINLESS BEVERAGE CENTER (UC-24BG/S/TH); 24" COFFEE SYSTEM - STAINLESS (EC24/S);
24" CUP WARMING DRAWER - STAINLESS (CW24/S)





COFFEE SYSTEM AND CUP WARMING DRAWER

Select a drink. Select a size. Done. That's all it takes to make a professional-quality espresso, cappuccino, macchiato, latte, short or tall coffee in your preferred strength. Imagine, milk steamed and frothed to foamy perfection automatically, a feature as ideal for chai latte or hot chocolate as for coffee drinks. The system warms up fast and produces drinks — singles or doubles — in seconds. Available in stainless or black, the system pairs beautifully, either side-by-side or in a “tower,” with other Wolf products such as the convection steam oven. Install with a cup warming drawer, also available in stainless or black, to ensure drinks that start hot stay hot. 30" trim kits are available to help your coffee system coordinate with other Sub-Zero and Wolf products.

COFFEE MADE TO SIZE AND TASTE

Select the size you want from four pushbutton presets, everything from a one-ounce espresso shot to a 12-ounce coffee. Unique sizes (up to 7 oz.) can be programmed and saved using the customizable “My Coffee” setting. An adjustable built-in stainless steel burr grinder freshly grinds whole beans to the perfect size. Five strength settings, from extra-mild to extra-strong, gives you precisely the flavor you prefer at any selected size.

KEEP IT WARM

Keep your cupware conveniently at your fingertips with the sleek cup warming drawer. The cup warmer will heat your cup to the optimal serving temperature for any beverage you prepare. Available in either brushed stainless or black, it's the perfect partner to your coffee system.



MICROWAVE OVENS

Available in convection, standard, drop-down, and drawer models, Wolf microwave ovens are true cooking instruments, making fast meals better meals. Choose from either a powerful standard microwave oven or a convection microwave oven that can also broil and cook in three convection modes. For both of these configurations, multiple trims are offered to complement other Wolf products. Designed for easy access, the Wolf drawer microwave ovens also coordinate with E series ovens and can be installed in a standard or flush inset application. And the new drop-down door models blend beautifully into any kitchen design.







30" WARMING DRAWER (WWD30)



WARMING DRAWERS

The Wolf warming drawer takes good care of the foods you've prepared until it's time to serve them. You can adjust the temperature with digital accuracy, keeping moist foods moist and crisp foods crisp. The warming drawer is also ideal for proofing dough and even for warming towels. An outdoor warming drawer model is also available.



BUSY FAMILIES SWEAR BY IT

Mom or dad may be working late, and the kids may be off at practice or lessons. But you can keep meals warm and fresh in a Wolf warming drawer, with a temperature range of 80°F to 200°F. A 6-piece container set (top photo) is available as an accessory.

SO MANY GRACIOUS USES

Imagine what a pleasure it will be treating your family or guests to cups or dinnerware warmed just right in a Wolf warming drawer – or even towels waiting soft and toasty in the bathroom.



VENTILATION SYSTEMS

Behind the sculpted lines of Wolf ventilation units, there's a lot of hard-nosed functional thinking. LED* lighting with multiple settings to illuminate the cooking surface. Powerful multispeed blowers to whisk away smoke and odors. Five-layer mesh filters (available on cooktop ventilation and downdraft units) and stainless steel baffle filters (on professional-style units) that remove easily for cleaning. To bring superior performance to custom hood applications, Wolf ventilation liners are available in numerous sizes.

*Halogen on Pro models.



WALL AND ISLAND HOODS

Sleek yet powerful, wall and island hoods have front-mounted controls and multiple blower speeds. An indicator lets you know when the dishwasher-safe aluminum mesh filter needs cleaning. Available in wall and island configurations.

OUT OF SIGHT UNTIL NEEDED

Switch on the downdraft unit, and it rises quietly from the countertop to a height of 14" to draw away smoke and odors through a five-layer filter.



30" OUTDOOR GRILL (OG30), 13" BURNER MODULE (BMT3), 30" OUTDOOR WARMING DRAWER (WWD300), 15" OUTDOOR ICE MACHINE (UC-1510)





OUTDOOR KITCHENS

Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do in your indoor kitchen. With Sub-Zero and Wolf, you can. Our multi-function grill gives you masterful control, using both direct and radiant heat to achieve the temperature range and uniform heat distribution that are the keys to flawless grilling. It is available in 30", 36", 42" and 54" models. Sub-Zero undercounter refrigeration keeps fresh foods, cold drinks, ice and other necessities right at your fingertips. Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and design possibilities you may not have even dreamed of.

*Available as built-in model only.

OUTDOOR REFRIGERATION

Sub-Zero outdoor refrigerators and drawers have a stainless steel exterior with a fully insulated cabinet to preserve food and minimize energy use, whatever the weather. A Sub-Zero ice maker supplies any cookout or pool party with unlimited chilled drinks.

FREESTANDING OUTDOOR GRILLS

Roll it out and you're ready. Wolf outdoor grills marry impressive performance with exceptional ease of use. Carts are available in 30", 36", and 42" widths. An optional side burner lets you prepare side dishes or warm barbecue sauce without having to run inside.

BUILT-IN OUTDOOR GRILLS

A 54" built-in outdoor grill helps you achieve delicious results with direct and indirect cooking – even smoking. Add a burner module to increase your outdoor cooking capabilities.



Complete your outdoor kitchen with the outdoor ASKO dishwasher.

DISCOVER OUR PRODUCTS...

BUILT-IN REFRIGERATORS AND FREEZERS 36"



BI-36R
BI-36F
W 36"
H 84"
D 24"



BI-36RG
W 36"
H 84"
D 24"

BUILT-IN OVER-AND-UNDER REFRIGERATORS/FREEZERS 30", 36"



BI-30U
W 30"
H 84"
D 24"



BI-30UG
W 30"
H 84"
D 24"



BI-36U
BI-36UID
W 36"
H 84"
D 24"



BI-36UG
W 36"
H 84"
D 24"

BUILT-IN FRENCH DOOR REFRIGERATORS/FREEZERS 36", 42"



BI-36UFD
BI-36UFDID
W 36"
H 84"
D 24"



BI-42UFD
BI-42UFDID
W 42"
H 84"
D 24"

BUILT-IN SIDE-BY-SIDE REFRIGERATORS/FREEZERS 36", 42", 48"



BI-36S
W 36"
H 84"
D 24"



BI-42S
BI-42SID
W 42"
H 84"
D 24"



BI-42SD
W 42"
H 84"
D 24"



BI-48S
BI-48SID
W 48"
H 84"
D 24"



BI-48SD
W 48"
H 84"
D 24"

PRO 48 REFRIGERATORS/FREEZERS 48"



648PRO
W 48"
H 84"
D 24"



648PROG
W 48"
H 84"
D 24"

INTEGRATED COLUMN REFRIGERATORS AND FREEZERS 18", 24", 30", 36"



IC-18FI
W 18"
H 84"
D 24"



IC-24R
IC-24FI
W 24"
H 84"
D 24"



NEW!
IC-24C
IC-24CI
W 24"
H 84"
D 24"



IC-30R
IC-30RID
IC-30FI
W 30"
H 84"
D 24"



IC-36R
IC-36RID
IC-36FI
W 36"
H 84"
D 24"

INTEGRATED TALL REFRIGERATORS AND FREEZERS 30", 36"



IT-30R
IT-30RID
IT-30FI
W 30"
H 84"
D 24"



IT-36R
IT-36RID
W 36"
H 84"
D 24"



IT-30CI
IT-30CIID
W 30"
H 84"
D 24"



IT-36CI
IT-36CIID
W 36"
H 84"
D 24"

INTEGRATED DRAWERS REFRIGERATORS AND FREEZERS 24", 27", 30", 36"



ID-24R
ID-24F
ID-24FI
W 24"
H 34½"
D 24"



ID-27R
W 27"
H 34½"
D 24"



ID-30R
ID-30RP
ID-30F
ID-30FI
W 30"
H 34½"
D 24"



ID-36R
ID-36RP
W 36"
H 34½"
D 24"



ID-30C
ID-30CI
W 30"
H 34½"
D 24"



ID-36C
ID-36CI
W 36"
H 34½"
D 24"

WINE STORAGE 18", 24", 30"



IW-18
W 18"
H 84"
D 24"



IW-24
W 24"
H 84"
D 24"



IW-30
W 30"
H 84"
D 24"



IW-30R
W 30"
H 84"
D 24"



BW-30
W 30"
H 84"
D 24"



UW-24
W 23⅞"
H 34"
D 24"

FREESTANDING WINE STORAGE 24"



UW-24FS
W 24¼"
H 34⅜"
D 24⅝"



UC-15I(P)
W 14¾"
H 33⅝"
D 23"



UC-24R
UC-24C
W 23⅞"
H 34"
D 24"



UC-24BG
W 23⅞"
H 34"
D 24"

DUAL FUEL RANGES 30", 36", 48", 60"



DF304
W 29⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF364G
W 35⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF364C
W 35⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF366
W 35⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF484CG
W 47⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF484DG
W 47⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF484F
W 47⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF486C
W 47⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF486G
W 47⁷/₈"
H 36⁷/₈"
D 29¹/₂"



DF604CF
W 60¹/₈"
H 36⁷/₈"
D 29¹/₂"



DF604GF
W 60¹/₈"
H 36⁷/₈"
D 29¹/₂"



DF606CG
W 60¹/₈"
H 36⁷/₈"
D 29¹/₂"



DF606DG
W 60¹/₈"
H 36⁷/₈"
D 29¹/₂"



DF606F
W 60¹/₈"
H 36⁷/₈"
D 29¹/₂"

GAS RANGES 30", 36", 48", 60"



GR304
W 29⁷/₈"
H 37"
D 28³/₈"



GR364C
W 35⁷/₈"
H 37"
D 28³/₈"



GR364G
W 35⁷/₈"
H 37"
D 28³/₈"



GR366
W 35⁷/₈"
H 37"
D 28³/₈"



GR484CG
W 47⁷/₈"
H 37"
D 28³/₈"



GR486C
W 47⁷/₈"
H 37"
D 28³/₈"



GR484DG
W 47⁷/₈"
H 37"
D 28³/₈"



GR486G
W 47⁷/₈"
H 37"
D 28³/₈"



GR488
W 47⁷/₈"
H 37"
D 28³/₈"



GR606CG
W 60¹/₈"
H 37"
D 28³/₈"



GR606DG
W 60¹/₈"
H 37"
D 28³/₈"



GR606F
W 60¹/₈"
H 37"
D 28³/₈"

INDUCTION RANGE 30", 36"



NEW!
IR304PE/S/PH
W 29⁷/₈"
H 35⁷/₈"
D 29¹/₂"



NEW!
IR304TE/S/TH
W 29⁷/₈"
H 35⁷/₈"
D 29¹/₂"



NEW!
IR365PE/S/PH
W 35⁷/₈"
H 35⁷/₈"
D 29¹/₂"



NEW!
IR365TE/S/TH
W 35⁷/₈"
H 35⁷/₈"
D 29¹/₂"

BUILT-IN M SERIES OVENS 30"



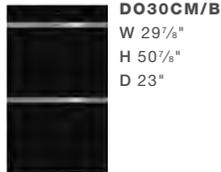
S030TM
W 29⁷/₈"
H 28¹/₂"
D 23"



D030TM
W 29⁷/₈"
H 50⁷/₈"
D 23"



S030CM/B
W 29⁷/₈"
H 28¹/₂"
D 23"



D030CM/B
W 29⁷/₈"
H 50⁷/₈"
D 23"



S036U
W 35⁵/₈"
H 24³/₈"
D 24"



S030PM
W 29⁷/₈"
H 28¹/₂"
D 23"



D030PM
W 29⁷/₈"
H 50⁷/₈"
D 23"



NEW!
S030CM/S
W 29⁷/₈"
H 28¹/₂"
D 23"



NEW!
D030CM/S
W 29⁷/₈"
H 50⁷/₈"
D 23"

BUILT-IN L SERIES OVEN 36"

BUILT-IN E SERIES OVENS 24", 30"



BUILT-IN CONVECTION STEAM OVENS 24", 30"



SEALED BURNER RANGETOPS 30", 36", 48"



GAS COOKTOPS 30", 36"



INDUCTION COOKTOPS 24", 30", 36"



ELECTRIC COOKTOPS 30", 36"



SPECIALTY MODULES 15"



COFFEE SYSTEM 24"

CUP WARMING DRAWER 24"



EC24/S
W 23½"
H 17⅞"
D 15½"



EC24/B
W 23½"
H 17⅞"
D 15½"



CW24/S
W 23½"
H 5½"
D 21⅞"



CW24/B
W 23½"
H 5½"
D 21⅞"

MICROWAVE OVENS/DROP-DOWN/DRAWERS/CONVECTION/STANDARD 24", 30"



MDD30CM
W 29⅞"
H 17⅞"
D 20"



MDD30CM
With Black Handle



MDD30TM
W 29⅞"
H 17⅞"
D 20"



MDD30PM
W 29⅞"
H 17⅞"
D 20"



MDD30TE
W 29⅞"
H 17⅞"
D 20"



MDD30PE
W 29⅞"
H 17⅞"
D 20"



MDD24TE
W 23½"
H 17⅞"
D 20"



MD30PE
W 29⅞"
H 15⅞"
D 21⅞"



MD30TE
W 29⅞"
H 15⅞"
D 21⅞"



MD24TE
W 23⅞"
H 15⅞"
D 21⅞"



MC24
W 24¾"
H 14⅞"
D 19"



MS24
W 24"
H 13⅞"
D 19⅞"

WARMING DRAWERS 30"

VENTILATION DOWNDRAFT 30", 36", 45"



WWD30
W 29⅞"
H 10⅞"
D 22¼"



DD30
W 30"
H 14"
D 2"



DD36
W 36"
H 14"
D 2"



DD45
W 45"
H 14"
D 2"

VENTILATION WALL HOODS 30", 36", 42", 48", 54", 60", 66"



PW302210
W 30"
H 10"
D 22"



PW362210
W 36"
H 10"
D 22"



PW422210
W 42"
H 10"
D 22"



PW482210
W 48"
H 10"
D 22"



PW302418
PW302718
W 30"
H 18"
D 24" OR 27"



PW362418
PW362718
W 36"
H 18"
D 24" OR 27"



PW422418
PW422718
W 42"
H 18"
D 24" OR 27"



PW482418
PW482718
W 48"
H 18"
D 24" OR 27"



PW542418
PW542718
W 54"
H 18"
D 24" OR 27"



PW602418
PW602718
W 60"
H 18"
D 24" OR 27"



PW662418
PW662718
W 66"
H 18"
D 24" OR 27"

VENTILATION WALL CHIMNEY HOODS 30", 36", 42", 45", 48", 54"



PWC362418
W 36"
H 18"
D 24"



PWC422418
W 42"
H 18"
D 24"



PWC482418
W 48"
H 18"
D 24"



PWC542418
W 54"
H 18"
D 24"



VW30S
W 30"
H 6"
D 22"



VW30B
W 30"
H 2 1/4"
D 19 1/4"



VW36G
W 36"
H 2 1/4"
D 19 1/4"



VW36S
W 36"
H 6"
D 22"



VW36B
W 36"
H 2 1/4"
D 19 1/4"



VW45B
W 45"
H 2 1/4"
D 19 1/4"



VW45G
W 45"
H 2 1/4"
D 19 1/4"

VENTILATION HOOD LINERS 36", 42", 48", 54", 60"



PL341912
PL342212
W 34 3/8"
H 12"
D 19" OR 22 1/2"



PL401912
PL402212
W 40 3/8"
H 12"
D 19" OR 22 1/2"



PL461912
PL462212
W 46 3/8"
H 12"
D 19" OR 22 1/2"



PL521912
PL522212
W 52 3/8"
H 12"
D 19" OR 22 1/2"



PL581912
PL582212
W 58 3/8"
H 12"
D 19" OR 22 1/2"

VENTILATION ISLAND HOODS 36", 42", 45", 54", 66"



PI363418
W 36"
H 18"
D 34"



PI423418
W 42"
H 18"
D 34"



PI543418
W 54"
H 18"
D 34"



PI663418
W 66"
H 18"
D 34"



VI42B
W 42"
H 2 1/4"
D 26 1/2"



VI42S
W 42"
H 6"
D 26 1/2"



VI45G
W 45"
H 2 1/4"
D 26 1/2"

OUTDOOR PRODUCTS

OUTDOOR GRILLS 13", 30", 36", 42", 54" *Grill carts, insulating liners and stainless steel doors and drawers are available through an authorized dealer.*



OG30
W 30"
H 27"
D 30"



OG36
W 36"
H 27"
D 30"



OG42
W 42"
H 27"
D 30"



OG54
W 54"
H 27"
D 30"



BM13
W 13"
H 10 3/4"
D 30"



SB13
W 13"
H 10 3/4"
D 30"

OUTDOOR WARMING DRAWER 30"

OUTDOOR REFRIGERATOR DRAWERS 24"



WWD300
W 29 7/8"
H 10 3/8"
D 22 3/4"



NEW!
ID-24RO
W 24"
H 34 1/2"
D 24"

OUTDOOR UNDERCOUNTER PRODUCTS 13", 30"

OUTDOOR DISHWASHER



UC-15I(P)O
W 14 3/4"
H 33 3/8"
D 23"



UC-24RO
W 23 7/8"
H 34"
D 24"



Complete your outdoor kitchen with the outdoor ASKO dishwasher.

An overhead view of two women in a modern kitchen showroom. The woman on the left, wearing a blue denim shirt, is looking at a black gas cooktop. The woman on the right, wearing a red leather jacket over a white shirt, is pointing at the cooktop. The cooktop has four burners and a control panel on the right side. In the foreground, there are some papers and a red pen on a table.

Where Kitchens Come to Life

Visit the official Sub-Zero and Wolf Showroom nearest you.

Get hands-on with all our products in full-scale kitchens, with a personal kitchen concierge to show you the features, answer your questions, and, if you like, refer you to local designers and contractors.

There's inspiration and information everywhere you look – and never any pressure to buy. When you're ready, the showroom can refer you to Sub-Zero and Wolf dealers in your area.

Find the official showroom nearest you at subzero-wolf.com/locator.



WHAT OWNERS CAN EXPECT

A Lifetime of Support

EXPERTISE 24/7. You can reach the Sub-Zero and Wolf Customer Care Center anytime to speak with product experts at our Madison, Wisconsin factory.

MORE EXPERTISE CLOSE BY. Attend a use-and-care class or get answers to product questions from the kitchen experts at your nearest official Sub-Zero and Wolf Showroom.

RICH ONLINE RESOURCES. Watch use-and-care videos, browse recipes, and find cooking tips and maintenance information. It's all at your fingertips at subzero-wolf.com.

FACTORY CERTIFIED INSTALLATION. Receive an extra year of full warranty by using one of our certified installers – professionals painstakingly vetted and trained by Sub-Zero and Wolf.

FACTORY CERTIFIED SERVICE. That phrase distinguishes professionals handpicked and rigorously trained by Sub-Zero and Wolf. You'll find them nationwide.

EVEN THE WARRANTY IS BUILT TO LAST

SUB-ZERO. Full two-year warranty. Limited six-through-twelve-year warranty. Full five-year warranty on the sealed system.

SUB-ZERO OUTDOOR PRODUCTS. Full one-year warranty. Full five-year warranty on the sealed system.

WOLF. Full two-year warranty. Limited three-through-five-year warranty.

WOLF OUTDOOR PRODUCTS. Full one-year warranty. Limited five-year warranty. Limited lifetime warranty.

For full warranty details, visit subzero-wolf.com.

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BUILT-IN E SERIES OVENS 30"

- 36. SO30CE/B/TH W 29 7/8" (759) H 27 7/8" (708) D 24" (610)
- 37. SO30TE/S/TH W 29 7/8" (759) H 27 7/8" (708) D 23 3/4" (603)
- 38. SO30PE/S/PH W 29 7/8" (759) H 27 7/8" (708) D 23 3/4" (603)
- 39. DO30CE/B/TH W 29 7/8" (759) H 50 3/8" (708) D 24" (610)
- 40. DO30TE/S/TH W 29 7/8" (759) H 50 3/8" (708) D 23 3/4" (603)
- 41. DO30PE/S/PH W 29 7/8" (759) H 50 3/8" (708) D 23 3/4" (603)

BUILT-IN L SERIES OVENS 30", 36"

- 42. SO30 W 29 7/8" (759) H 27 1/2" (699) D 24" (610)
- 43. DO30 W 29 7/8" (759) H 50" (1270) D 24" (610)
- 44. SO36U/S W 35 5/8" (905) H 24 3/8" (619) D 24" (610)

CONVECTION STEAM OVENS 24", 30"

- 45. CSO24TE/S/TH W 23 1/2" (606) H 17 7/8" (454) D 21 1/2" (546)
- 46. CSO30TE/S/TH W 29 7/8" (759) H 17 7/8" (454) D 21 1/2" (546)
- 47. CSO30PE/S/PH W 29 7/8" (759) H 17 7/8" (454) D 21 1/2" (546)
- 48. CSO30TM/S/TH W 29 7/8" (759) H 17 7/8" (454) D 21 1/2" (546)
- 49. CSO30PM/S/PH W 29 7/8" (759) H 17 7/8" (454) D 21 1/2" (546)
- 50. CSO30CM/B/TH W 29 7/8" (759) H 17 7/8" (454) D 21 1/2" (546)

COFFEE SYSTEM/CUP WARMING DRAWER 24"

- 51. EC24/S W 23 1/2" (597) H 17 7/8" (454) D 15 1/2" (394)
- 52. EC24/B W 23 1/2" (597) H 17 7/8" (454) D 15 1/2" (394)
- 53. CW24/S W 23 1/2" (597) H 5 1/2" (140) D 22" (559)
- 54. CW24/S W 23 1/2" (597) H 5 1/2" (140) D 22" (559)

MICROWAVE OVENS AND WARMING DRAWERS 24", 30"

- 55. MD24TE/S W 23 5/8" (600) H 15 1/8" (384) D 21 7/8" (556)
- 56. MD30TE/S W 29 7/8" (759) H 15 1/8" (384) D 21 7/8" (556)
- 57. MD30PE/S W 29 7/8" (759) H 15 1/8" (384) D 21 7/8" (556)
- 58. MC24 W 24 3/4" (629) H 14 7/8" (378) D 20 1/8" (511)
- 59. MS24 W 24" (610) H 13 3/8" (340) D 19 1/4" (489)
- 60. WWD30 W 29 7/8" (759) H 10 3/8" (264) D 22 3/4" (578)
- 61. WWD30O W 29 7/8" (759) H 10 3/8" (264) D 22 3/4" (578)

GAS COOKTOPS 30", 36"

- 62. CG304P/S W 30" (762) H 4" (102) D 21" (533)
- 63. CG304T/S W 30" (762) H 4" (102) D 21" (533)
- 64. CG365P/S W 36" (914) H 4" (102) D 21" (533)
- 65. CG365T/S W 36" (914) H 4" (102) D 21" (533)

ELECTRIC AND INDUCTION COOKTOPS 24", 30", 36"

- 66. CT30E/S W 30" (762) H 3 3/4" (95) D 21" (533)
- 67. CT30EU W 30" (762) H 4 1/4" (108) D 21" (533)
- 68. CT36E/S W 36" (914) H 3 3/4" (95) D 21" (533)
- 69. CT36EU W 36" (914) H 4 1/4" (108) D 21" (533)
- 70. CI243C/B W 23 5/8" (762) H 2 1/2" (64) D 21" (533)
- 71. CI304T/S W 30" (762) H 2" (51) D 21" (533)
- 72. CI304C/B W 30" (762) H 2 1/2" (64) D 21" (533)
- 73. CI365T/S W 36" (914) H 2" (51) D 21" (533)
- 74. CI365C/B W 36" (914) H 2 1/2" (64) D 21" (533)

BUILT-IN E SERIES OVENS 30"



BUILT-IN L SERIES OVENS 30", 36"



CONVECTION STEAM OVENS 24", 30"

COFFEE SYSTEM AND CUP WARMING DRAWER 24"



45



46



47



51



52



48



49



50



53



54

MICROWAVE OVENS AND WARMING DRAWERS 24", 30"



55



56



57



58



59



60



61

GAS COOKTOPS 30", 36"



62



63



64



65

ELECTRIC AND INDUCTION COOKTOPS 30", 36"



66



67



68



69



70



71



72



73



74

INTEGRATED MODULES 15"

- 75. **CI152T/S** W 15" (381) H 2" (51) D 21" (533)
- 76. **CT15E/S** W 15" (381) H 3³/₄" (95) D 21" (533)
- 77. **IG15/S** W 15" (381) H 6¹/₄" (159) D 21" (533)
- 78. **IS15/S** W 15" (381) H 13¹/₂" (343) D 21" (533)
- 79. **IF15/S** W 15" (381) H 13¹/₂" (343) D 21" (533)
- 80. **CT15G/S** W 15" (381) H 4" (102) D 21" (533)
- 81. **IM15/S** W 15" (381) H 4" (102) D 21" (533)

VENTILATION SYSTEMS

30"; 36"; 42"; 45"; 48"; 54"; 60"; 66"

- 82. **VW30B, VW36B, VW45B**
W 30" (762), 36" (914), 45" (1143) H 2¹/₄" (57) D 19¹/₄" (489)
- 83. **VW36G, VW45G**
36" (914), 45" (1143) H 2¹/₄" (57) D 19¹/₄" (489)
- 84. **VW30S, VW36S**
36" (914), 36" (914) H 6" (152) D 22" (559)
- 85. **VI42B**
42" (914) H 2¹/₄" (57) D 26¹/₂" (673)
- 86. **VI45G**
45" (914) H 2¹/₄" (57) D 26¹/₂" (673)
- 87. **VI42S**
42" (914) H 6" (152) D 26¹/₂" (673)

88. DOWNDRAFT VENTILATION

W 30" (762), 36" (914), 45" (1143) H 14" (356) D 2" (51)

89. PRO LOW-PROFILE WALL HOOD

W 30" (762) TO 48" (1219) H 10" (254) D 22" (559)

90. PRO 24" DEEP WALL HOOD

W 30" (762) TO 66" (1676) H 18" (457) D 24" (610)

91. PRO 27" DEEP WALL HOOD

W 30" (762) TO 66" (1676) H 18" (457) D 27" (686)

92. PRO WALL CHIMNEY HOOD

W 36" (914) TO 54" (1372) H 18" (457) D 24" (610)

93. PRO ISLAND HOOD

W 36" (914) TO 66" (1676) H 18" (457) D 34" (864)

94. PRO HOOD LINER*

W 34³/₈" (873) TO 58³/₈" (1483) H 12" (305) D 19¹/₄" (489) OR 22¹/₂" (572)

OUTDOOR GRILLS AND MODULE/SIDE BURNER

13"; 30"; 36"; 42"; 54"

95. BM13, SB13 W 13" (330) H 10³/₄" (273) D 30" (762)

96. OG30 W 30" (762) H 27" (686) D 30" (762)

97. OG36 W 36" (914) H 27" (686) D 30" (762)

98. OG42 W 42" (1067) H 27" (686) D 30" (762)

99. OG54 W 54" (1372) H 27" (686) D 30" (762)

INTEGRATED MODULES 15"



75



76



77



78



79



80



81

VENTILATION SYSTEMS* 30", 36", 42", 45", 48", 54", 60", 66"



*Image not shown.

OUTDOOR GRILLS AND MODULE/SIDE BURNER 13", 30", 36", 42", 54"





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Visit the official Sub-Zero and Wolf Showroom nearest you.

Get hands-on with all our products in full-scale kitchens, with a personal kitchen concierge to show you the features, answer your questions, and, if you like, refer you to local designers and contractors.

There's inspiration and information everywhere you look—and never any pressure to buy. When you're ready, the showroom can refer you to Sub-Zero and Wolf dealers in your area.

Find the official showroom nearest you at subzero-wolf.com/locator.





Planning Information

When installing against a combustible surface, a minimum 20" (508) riser is required. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

BURNER RATING—Btu (kW)		
SURFACE BURNER	SIMMER	HIGH
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
FEATURE	NATURAL	LP
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)
OVEN BURNER		
18" Oven		18,000 (4.7)
30" Oven		30,000 (8.8)
36" Oven		30,000 (8.8)
Infrared Broiler		18,000 (4.7)

ELECTRICAL

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 110/120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

A gas supply line of $\frac{3}{4}$ " (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, $\frac{1}{2}$ " (13) or $\frac{3}{4}$ " (19) ID flexible metal appliance connector is recommended to connect the units $\frac{1}{2}$ " NPT female inlet to the gas supply line.

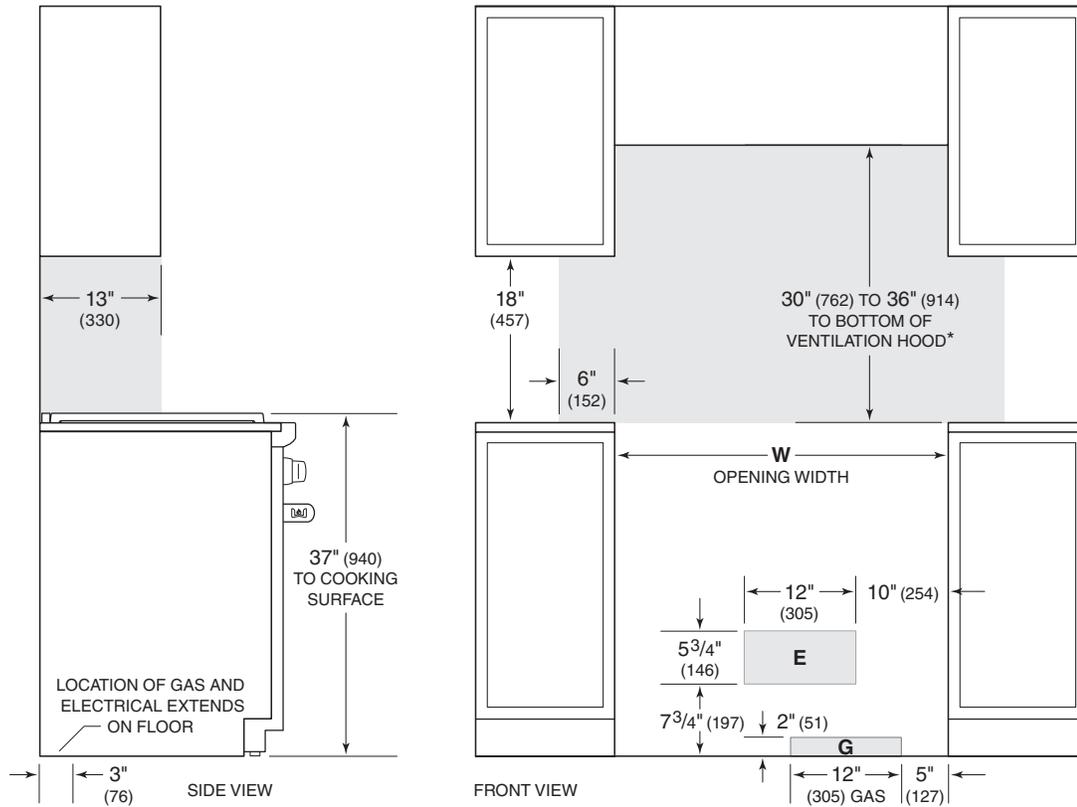
Wolf natural gas ranges will function up to 8,600' (2621 m) in altitude without adjustment. If the installation exceeds this elevation, contact an authorized Wolf dealer for a high altitude conversion kit. LP models do not require conversion.

GAS SUPPLY REQUIREMENTS	
NATURAL GAS	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

WOLF GAS RANGES

Gas Range

INSTALLATION



*Without ventilation hood, 42" (1067) minimum clearance countertop to combustible materials, charbroiler and GR488 require non-combustible materials.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.

OPENING WIDTH	
MODEL	W
30" Range	30" (762)
36" Range	36" (914)
48" Range	48" (1219)
60" Range	60 1/4" (1530)

Sealed Burner Rangetops

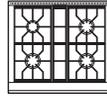
Wolf sealed burner rangetops incorporate all the gas cooking features of a Wolf dual fuel range. Customize your rangetop with your preferred combination of burners (from four to six), infrared griddle or charbroiler, or the remarkable French top. Compared with conventional electric elements, the infrared elements of the charbroiler and griddle are a revelation. They preheat almost instantly, distribute heat more evenly and deliver fast temperature recovery after food is placed on the surface. All sealed burner rangetop models are constructed of stainless steel and can be ordered in natural or LP gas.

KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Optional configurations including infrared charbroiler, griddle and French top.
- Flame recognition and automatic reignition for safety and ease of use.
- Signature red or black control knobs with infinite control.

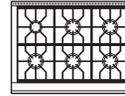
CONFIGURATIONS

30" RANGETOP

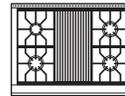


SRT304

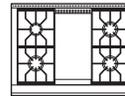
36" RANGETOP



SRT366

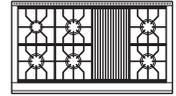


SRT364C

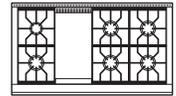


SRT364G

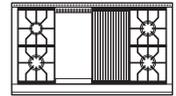
48" RANGETOP



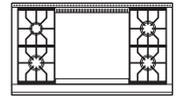
SRT486C



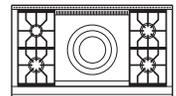
SRT486G



SRT484CG



SRT484DG

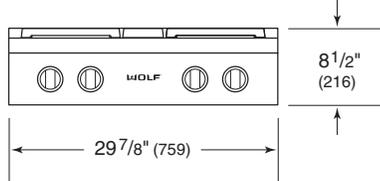


SRT484F

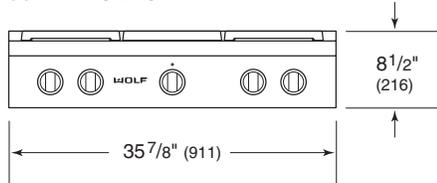
WOLF SEALED BURNER RANGETOPS

Sealed Burner Rangetops

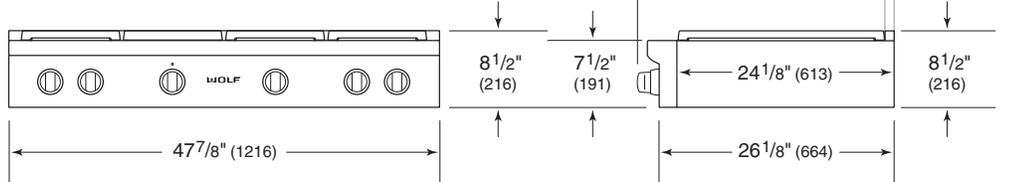
30" RANGETOP



36" RANGETOP



48" RANGETOP



SIDE VIEW—ALL RANGETOPS

BURNER RATING—Btu (kW)		
SURFACE BURNER	SIMMER	HIGH
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
FEATURE	NATURAL	LP
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

Planning Information

The platform must be able to support 200 lbs (91 kg) for a 30" rangetop, 250 lbs (113 kg) for a 36" rangetop and 300 lbs (136 kg) for a 48" rangetop. The platform must include a cut-out for gas supply and electrical connections.

When installing against a combustible surface, a minimum 5" (127) riser is required for model SRT366, and a minimum 10" (254) riser is required for 36" and 48" sealed burner rangetops with a charbroiler or griddle. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the sealed burner rangetop. If the rangetop is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the rangetop is required. Refer to page 94 for pro ventilation.

A downdraft can be used with models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact an authorized Wolf dealer for details.

ELECTRICAL

ELECTRICAL REQUIREMENTS

Electrical Supply	grounded, 110/120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

A gas supply line of 3/4" (19) rigid pipe must be provided to the rangetop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

Wolf natural gas rangetops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas rangetops up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

GAS SUPPLY REQUIREMENTS

NATURAL GAS

Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

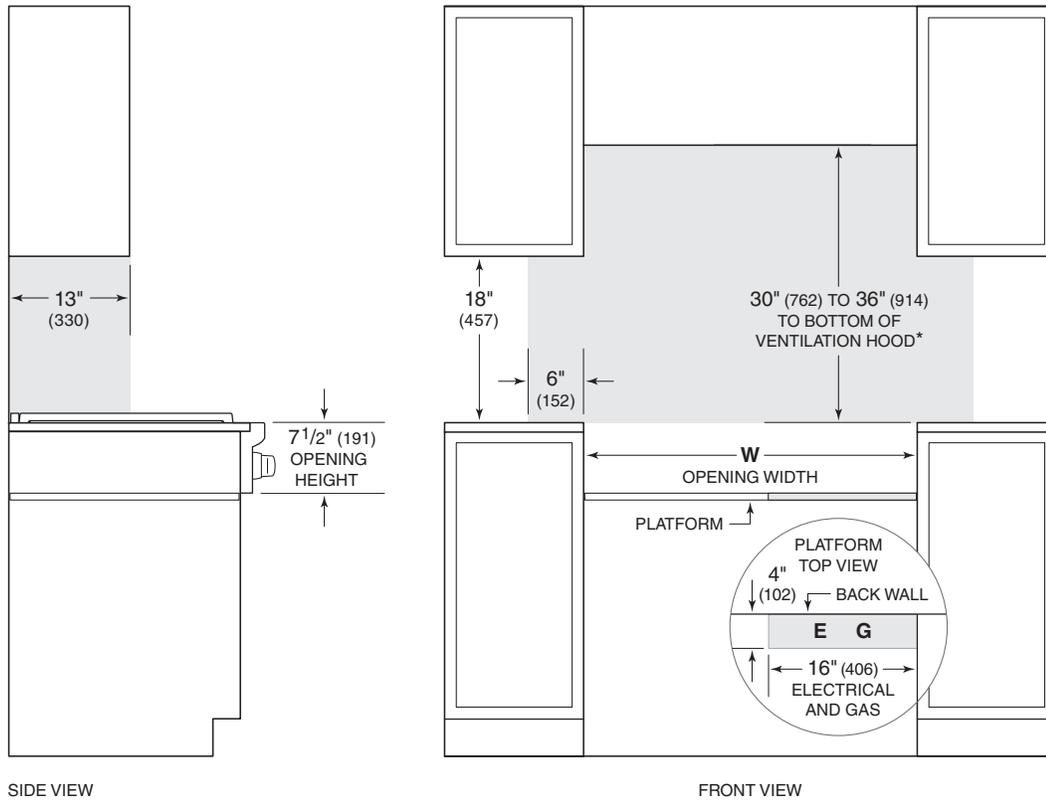
LP GAS

Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

WOLF SEALED BURNER RANGETOPS

Sealed Burner Rangetop

INSTALLATION



*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) for charbroiler.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

Electrical and gas supply located through bottom of platform.

For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.

OPENING WIDTH	
MODEL	W
30" Rangetop	30" (762)
36" Rangetop	36" (914)
48" Rangetop	48" (1219)



Model OG36.

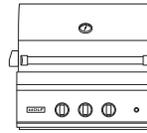
Outdoor Grills and Modules

Taste what happens when a heritage of professional cooking moves from the kitchen to the patio. Like their indoor counterparts, Wolf outdoor grills are precision instruments. Constructed of heavy-duty stainless steel, the 30", 36", 42" and 54" grills have powerful burners every five inches for even heat distribution. An electric rotisserie with infrared burner produces succulent poultry and roasts. All grill models can be built in and all except the 54" grill, can be used on a cart for portable convenience. The 25,000 Btu burner module can be built into an outdoor kitchen and the side burner attached to a cart. Wolf grills and modules can be ordered in natural or LP gas.

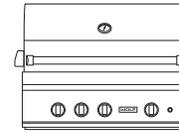
KEY FEATURES

- Stainless steel burner grates provide more heat contact to food for even grilling.
- Sear zone (excluding OG30)—25,000 Btu direct heat sears meats faster and deeper to seal in juices (25,500 Btu for OG54).
- Each 25,000 Btu burner is individually contained to control heat independently (25,500 Btu for OG54).
- Two-position rotisserie maintains proper distance from the infrared burner.
- Three-position warming rack conveniently stows away when not in use.
- Signature red or black control knobs with infinite control.

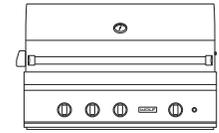
OUTDOOR GRILLS



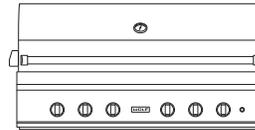
OG30



OG36



OG42



OG54

OUTDOOR MODULES



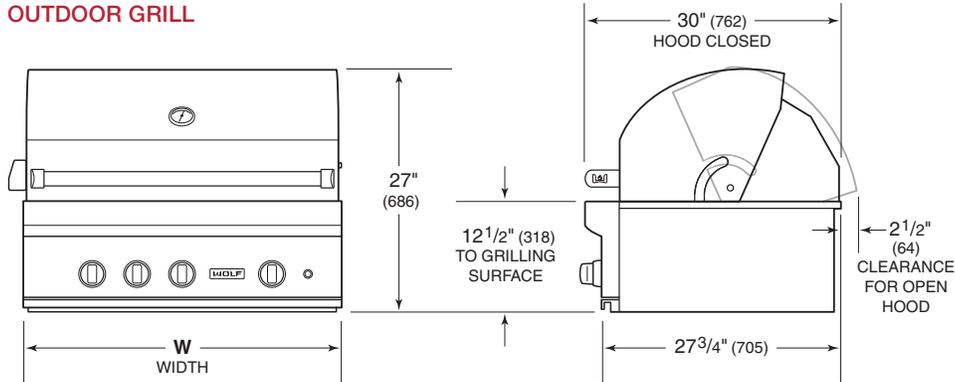
BM13
Burner Module



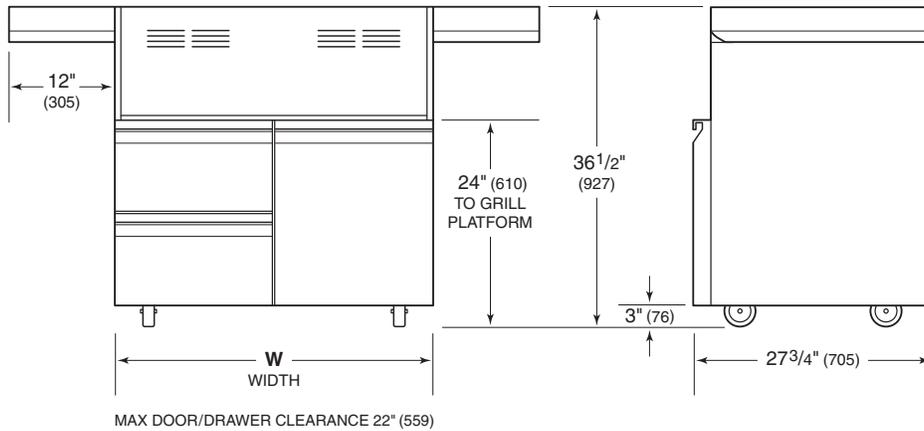
SB13
Side Burner

Outdoor Grills and Modules

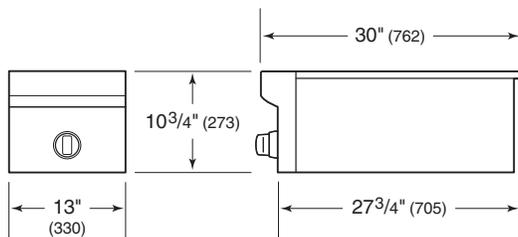
OUTDOOR GRILL



GRILL CART



BURNER MODULE AND SIDE BURNER



WIDTH	
GRILL MODEL	W
OG30	30" (762)
OG36	36" (914)
OG42	42" (1067)
OG54	54" (1372)
GRILL CART	W
CART30	30" (762)
CART36	36" (914)
CART42	42" (1067)

Planning Information

For portable applications, Wolf grill carts are designed specifically to fit grill models OG30, OG36 and OG42 and the side burner. Model OG54 is designed for built-in applications only.

Wolf outdoor grills and the burner module are designed for easy placement into a built-in enclosure. For outdoor grills, installation in a combustible enclosure requires an insulating liner. For the burner module, an insulating liner is not required. The enclosure should be built according to specifications for your specific installation found on the following pages. If the burner module is installed next to an outdoor grill, a minimum of 12" (305) is required between units on the rotisserie motor side and 2" (51) on the opposite side. A rotisserie side conversion kit is available from an authorized Wolf dealer.

Optional stainless steel accessory doors and drawers are available for built-in applications.

Grill carts, insulating liners, accessory doors and drawers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

BURNER RATING	
GRILL BURNERS	BTU (kW)
OG30, OG36, OG42, BM13	25,000 (7.3)
OG54	25,500 (7.5)
SEAR ZONE	BTU (kW)
OG36, OG42	25,000 (7.3)
OG54	25,500 (7.5)
ROTISSERIE	BTU (kW)
OG30	14,000 (4.1)
OG36, OG42	16,000 (4.7)
OG54	(2) 14,000 (4.1)

ELECTRICAL

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type, GFCI
Power Cord	6' (1.8 m)

GAS SUPPLY

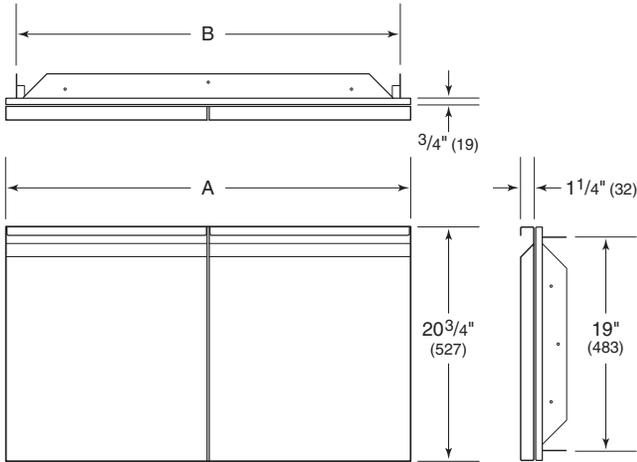
A gas supply line of 3/4" (19) rigid pipe must be provided to the outdoor grill or module. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

If the outdoor grill is being connected to a whole house LP supply, the LP gas pressure regulator is not provided. It can be purchased from an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

GAS SUPPLY REQUIREMENTS	
NATURAL GAS	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

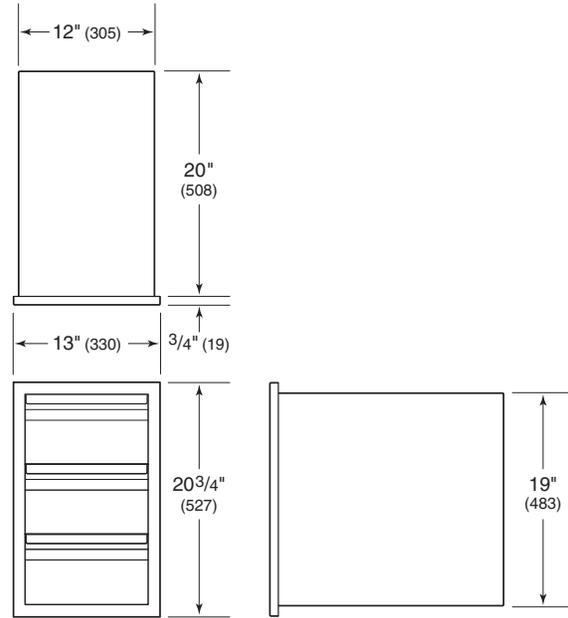
Accessory Doors and Drawers

DOORS

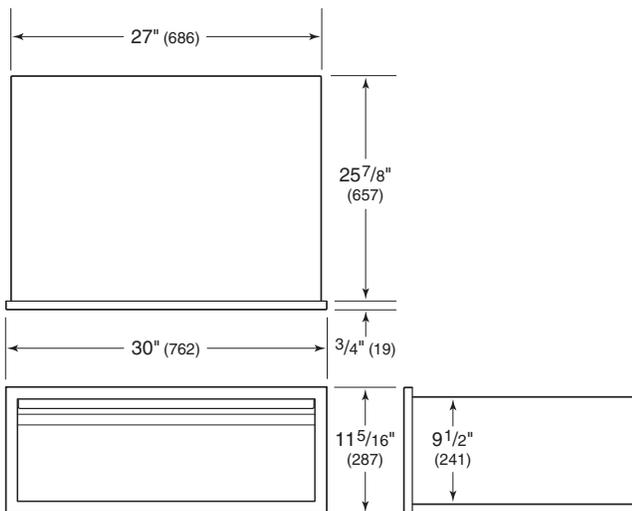


DOORS		
WIDTH	A	B
18" Single	18" (475)	16 ¹ / ₄ " (413)
30" Double	30" (762)	28 ¹ / ₄ " (718)
36" Double	36" (914)	34 ¹ / ₄ " (870)
42" Double	42" (1067)	40 ¹ / ₄ " (1022)
54" Double	54" (1372)	52 ¹ / ₄ " (1327)

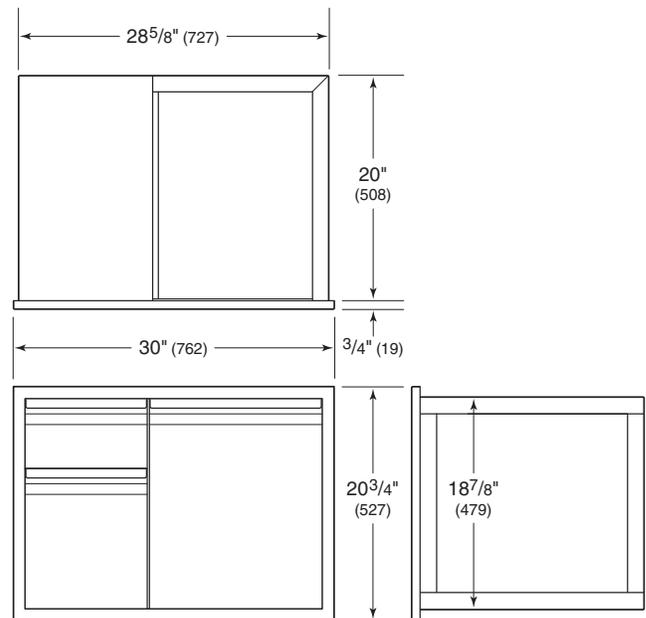
2- OR 3-DRAWER UNIT



SINGLE DRAWER

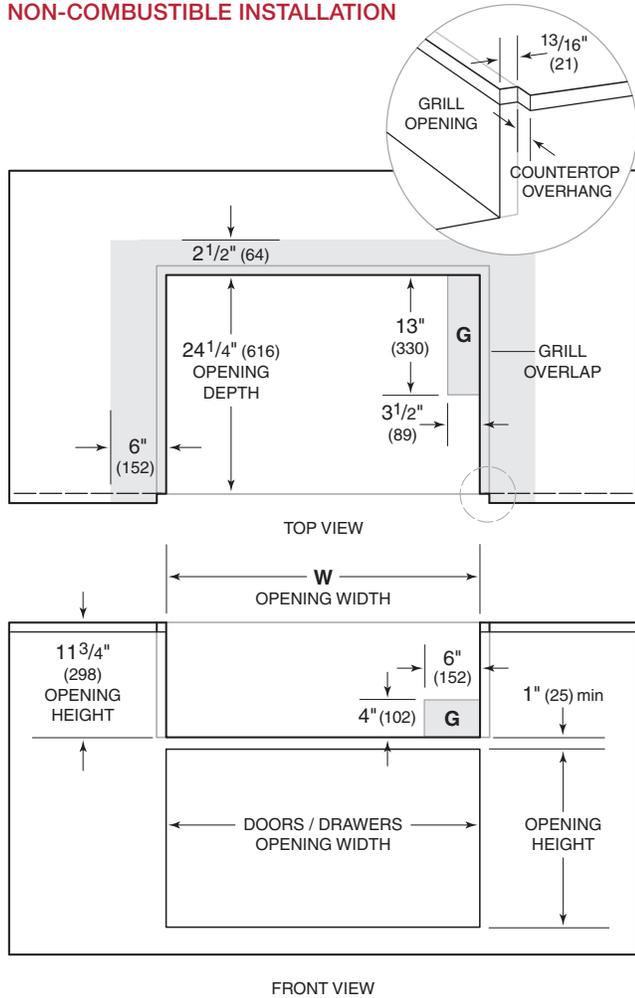


DRAWER/DOOR UNIT



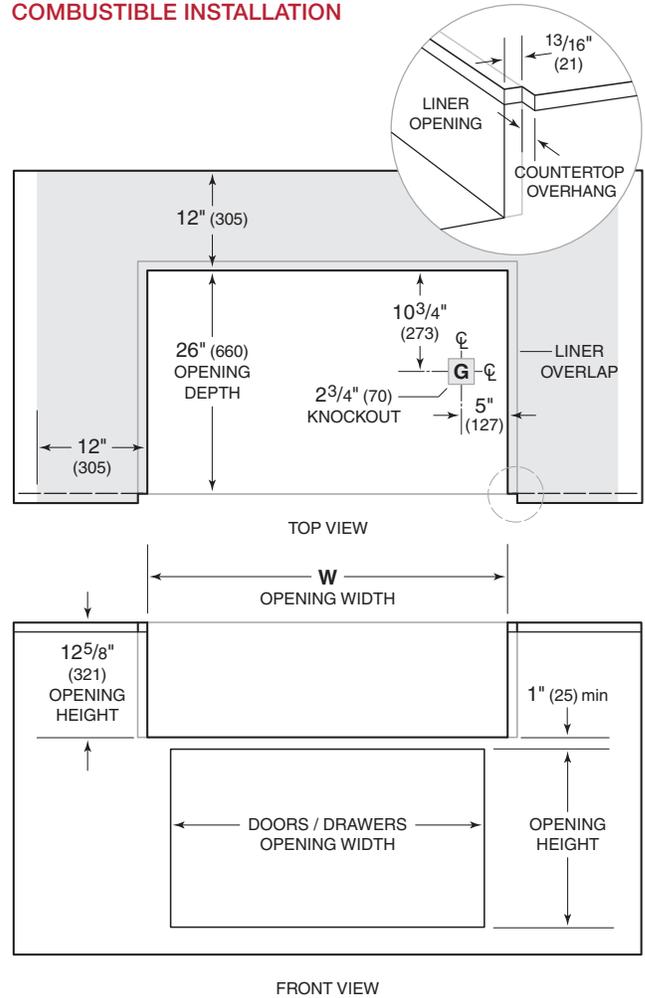
Outdoor Grills

NON-COMBUSTIBLE INSTALLATION



NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

COMBUSTIBLE INSTALLATION



NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

OPENING WIDTH	
NON-COMBUSTIBLE ENCLOSURE	W
OG30	28 1/2" (724)
OG36	34 1/2" (876)
OG42	40 1/2" (1029)
OG54	52 1/2" (1334)

OPENING WIDTH	
COMBUSTIBLE ENCLOSURE	W
OG30	33 1/2" (851)
OG36	39 1/2" (1003)
OG42	45 1/2" (1156)
OG54	57 1/2" (1461)

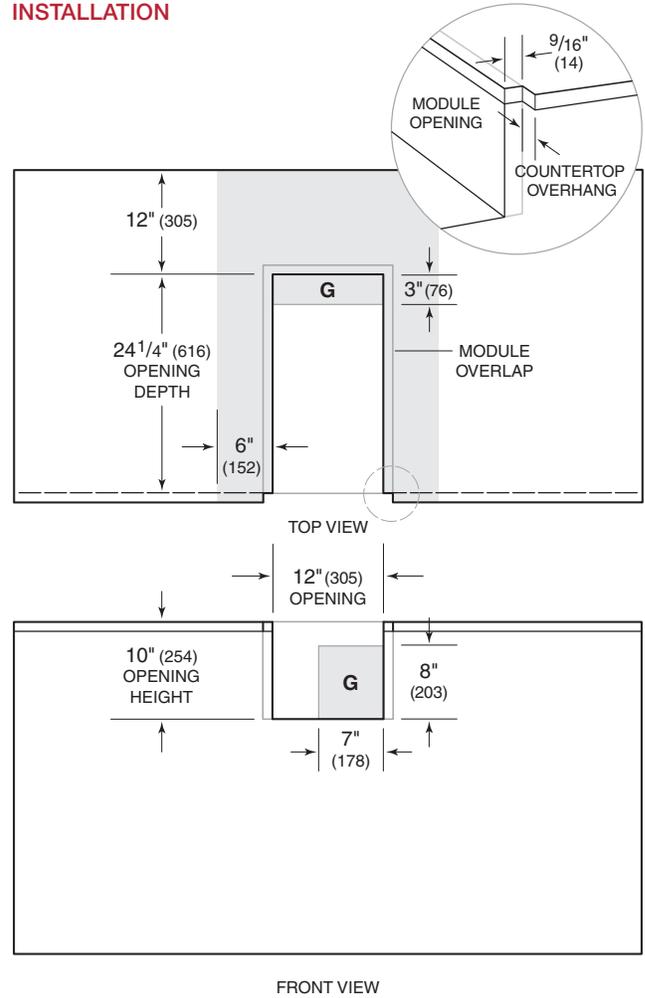
Outdoor Grills

ACCESSORY DOORS AND DRAWERS

OPENING		
DOORS	W	H
18" Single	16 ¹ / ₄ " (413)	19" (483)
30" Double	28 ¹ / ₄ " (718)	19" (483)
36" Double	34 ¹ / ₄ " (870)	19" (483)
42" Double	40 ¹ / ₄ " (1022)	19" (483)
54" Double	52 ¹ / ₄ " (1327)	19" (483)
DRAWERS	W	H
Single Drawer	27 ¹ / ₄ " (692)	9 ³ / ₄ " (248)
2- or 3-Drawer Unit	12 ¹ / ₈ " (308)	19" (483)
Drawer/Door Unit	29 ¹ / ₄ " (743)	19" (483)

Burner Module

INSTALLATION



NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. An insulating liner is not required.



Model CTWH30.

Cooktop Ventilation Hoods

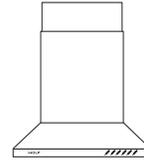
Behind the sculpted lines of Wolf cooktop ventilation hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Five-layer mesh filters can be removed easily for cleaning. Wall-mount and island hoods are crafted of stainless steel.

KEY FEATURES

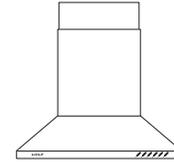
- Internal, in-line or remote blower options.
- Telescopic chimney flue fits 8' (2.4 m) to 9' (2.7 m) ceilings; available flue extension for 10' (3 m) ceilings.
- Front-mounted controls with LED indicators.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

COOKTOP HOODS

WALL HOODS

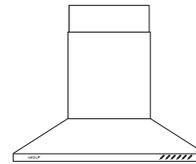


CTWH30



CTWH36

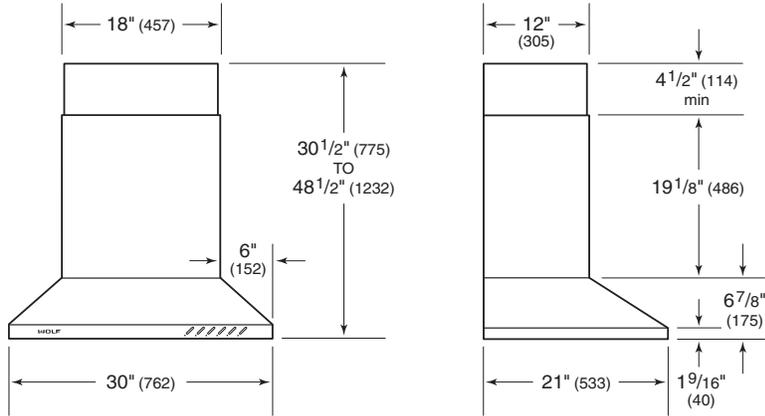
ISLAND HOOD



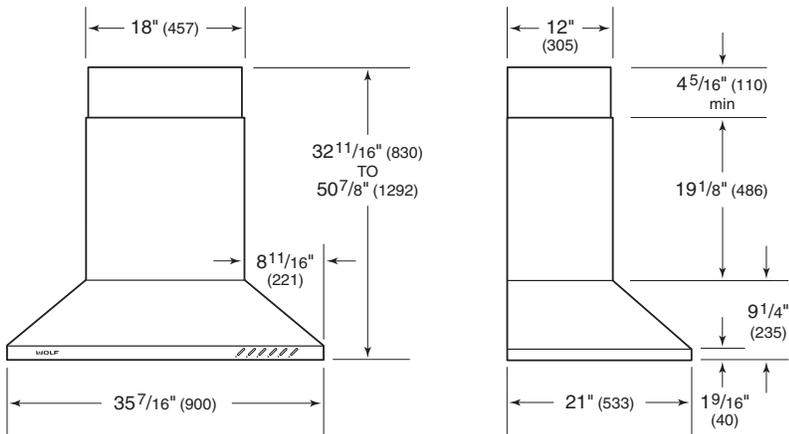
IH4227

Cooktop Hoods

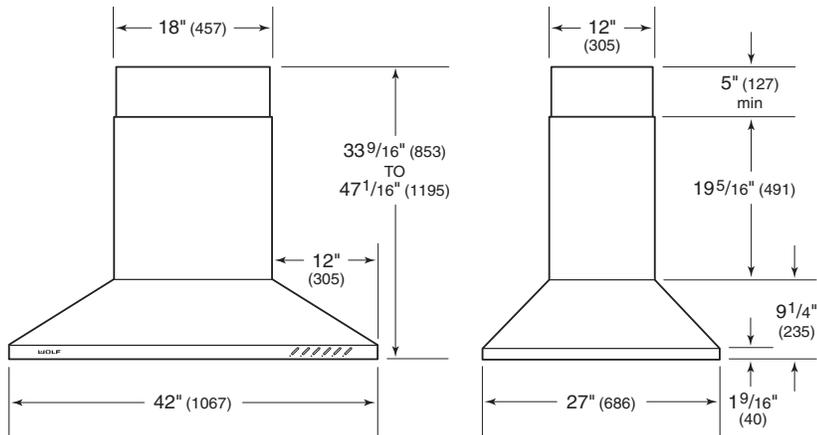
30" WALL HOOD



36" WALL HOOD



42" ISLAND HOOD



OVENS / WARMING DRAWERS
COOKTOPS
RANGES / RANGETOPS
OUTDOOR GRILLS
VENTILATION

Planning Information

Wolf cooktop ventilation hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. These hoods have a telescopic chimney flue that accommodates ceiling heights from 8' (2.4 m) to 9' (2.7 m). A flue extension to accommodate 10' (3 m) ceilings is available through an authorized Wolf dealer.

Wall and island hoods are shipped without a blower assembly. Internal, in-line and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 100–103. These hoods include a 8" (203) round duct with vertical discharge.

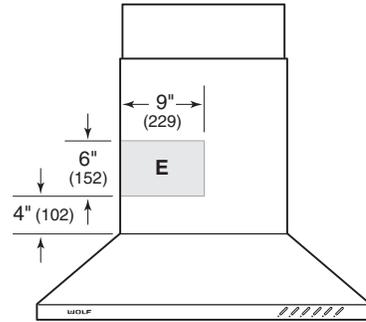
Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit

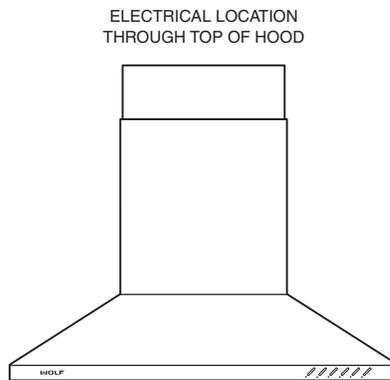
Installation

WALL HOOD



24" (610) TO 30" (762) BOTTOM EDGE TO COUNTERTOP

ISLAND HOOD



24" (610) TO 30" (762) BOTTOM EDGE TO COUNTERTOP

Cooktop Low-Profile Hoods

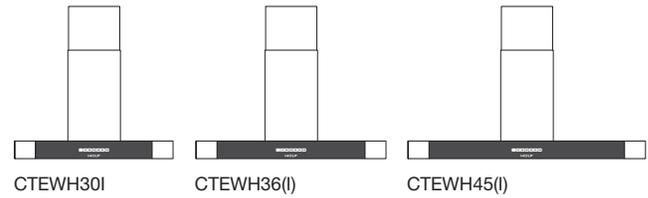
Behind the contemporary lines of the cooktop low-profile hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Wall-mount and island hoods are constructed of heavy-duty stainless steel with a sleek black glass control panel.

KEY FEATURES

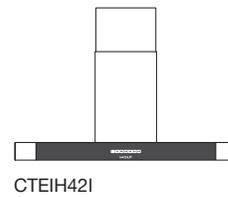
- Internal, in-line or remote blower options.
- Telescopic flue fits 8' (2.4 m) to 9' (2.7 m) ceilings.
- Models with an internal blower can be used in a non-ducted application with a recirculating filter.
- Front-mounted controls with digital indicator.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

LOW-PROFILE HOODS

WALL HOODS

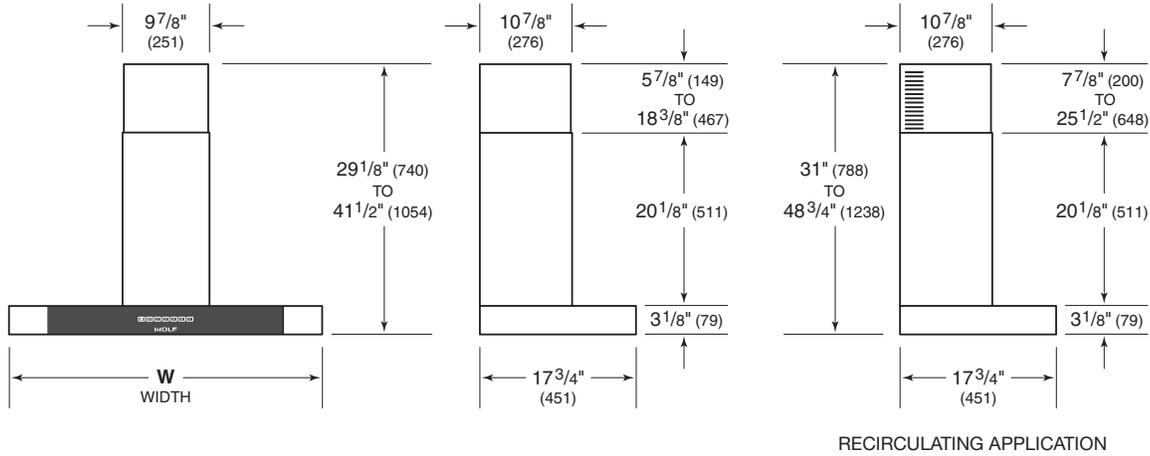


ISLAND HOOD



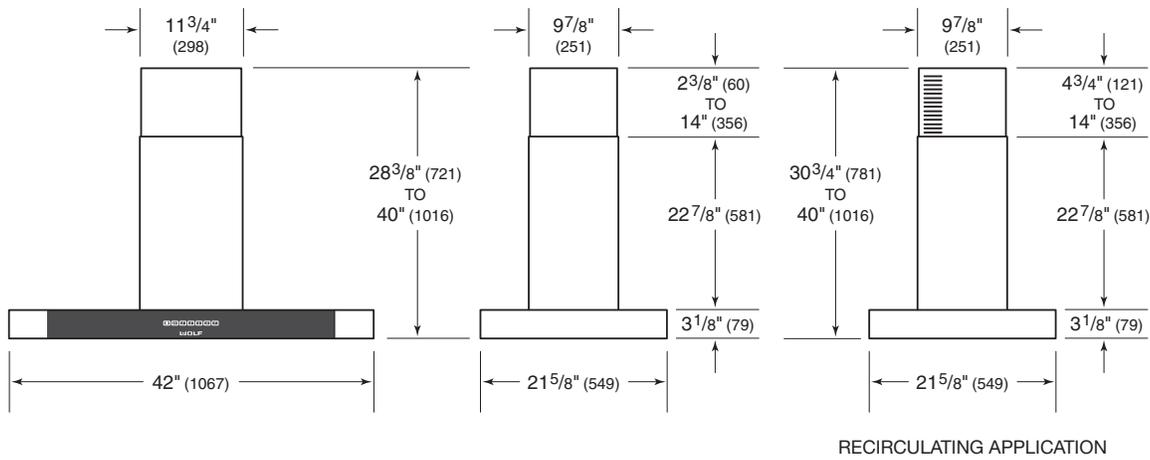
Cooktop Low-Profile Hoods

WALL HOOD



WIDTH	
MODEL	W
CTEWH30I	30" (762)
CTEWH36(I)	36" (914)
CTEWH45(I)	45" (1143)

ISLAND HOOD



Planning Information

Wolf cooktop low-profile hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. These hoods have a telescopic chimney flue that accommodates ceiling heights from 8' (2.4 m) to 9' (2.7 m) with a finished look.

Low-profile wall and island hoods are available with an internal blower. Models CTEWH36 and CTEWH45 require an in-line or remote blower assembly, available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 100–103. These hoods include a 6" (152) round duct with vertical discharge.

Cooktop low-profile hoods that include an internal blower can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit available through an authorized Wolf dealer is required.

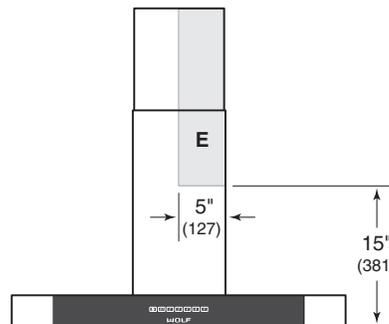
Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 110/120 VAC, 60 Hz
Service	15 amp dedicated circuit

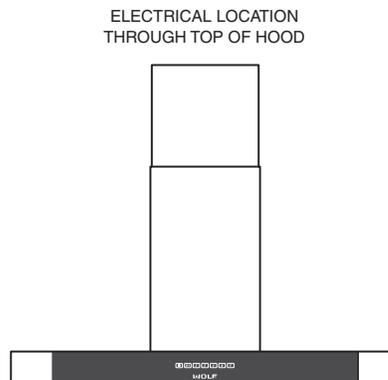
Installation

WALL HOOD



24" (610) TO 30" (762) BOTTOM EDGE TO COUNTERTOP

ISLAND HOOD



24" (610) TO 30" (762) BOTTOM EDGE TO COUNTERTOP

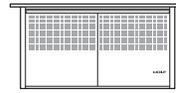
Downdraft Ventilation

Constructed of heavy duty stainless steel, the Wolf down-draft rises from the countertop to whisk away odor and smoke into stainless steel, mesh filters and can be lowered beneath the countertop when not in use. Downdrafts integrate perfectly with transitional induction and electric cooktops, gas cooktops and some integrated modules, they can also be installed with certain sealed burner rangetops.

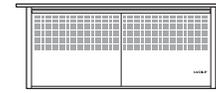
KEY FEATURES

- Three-speed blower control with boost.
- Remote-mounted control module with LED indicators.
- Delay-off feature to automatically turn unit off.
- Stainless steel, mesh filters.
- Reversible motor box.
- Adjustable discharge.

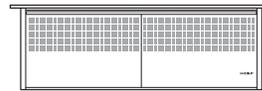
DOWNDRAFTS



DD30



DD36

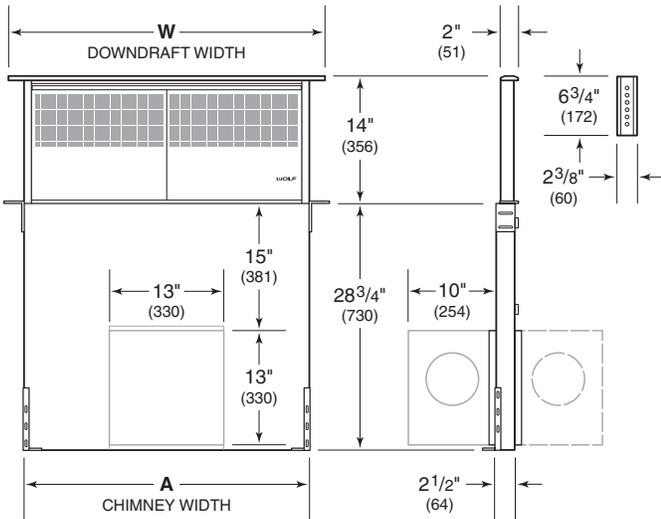


DD45

WOLF COOKTOP VENTILATION

Downdraft

DIMENSIONS



NOTE: Shown with front mounted internal blower with 6" (152) round discharge, dashed line represents rear mount.

WIDTH		
MODEL	W	A
DD30	30" (762)	26 1/2" (673)
DD36	36" (914)	32 1/2" (826)
DD45	45" (1143)	38 1/2" (978)

Planning Information

Wolf downdrafts can be installed with most Wolf cooktops, but are not compatible with contemporary induction and electric cooktops and the grill, steamer and fryer modules. Downdrafts can be installed with sealed burner rangetop models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact an authorized Wolf dealer for details.

The remote-mounted control module must be located within 9' (2.7 m) of the downdraft assembly and a minimum 3" (76) from the edge of the cooktop cut-out.

Internal, in-line and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

Internal blowers include a 6" (152) round discharge and can be front or rear mounted. It can be discharged in any direction by rotating the blower box. In-line and remote blowers include a 10" (254) discharge and can be discharged from the front or rear.

Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

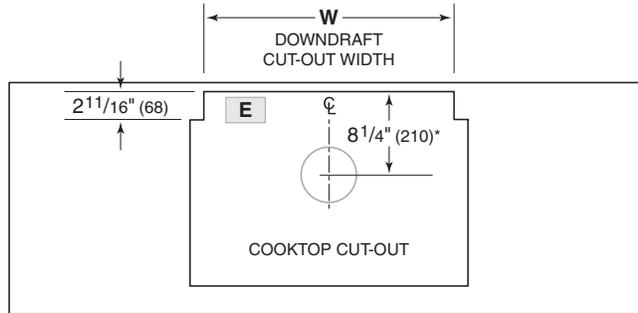
Certain installations may require that the electrical supply be placed in an adjacent cabinet.

ELECTRICAL REQUIREMENTS

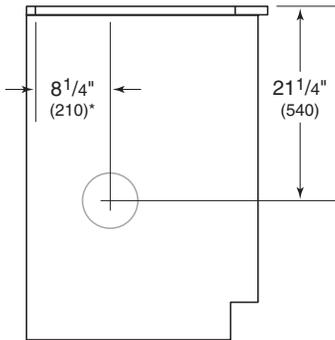
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	2 ¹ / ₂ ' (.8 m)

Downdraft

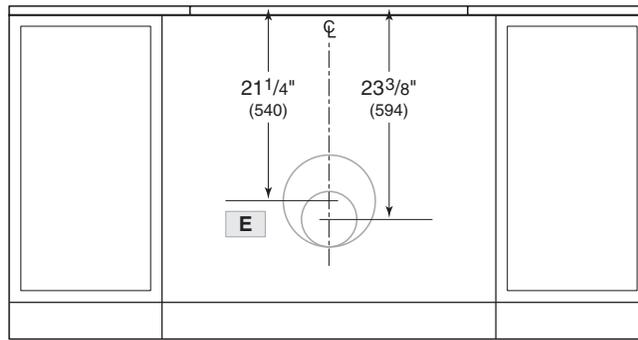
INSTALLATION WITH COOKTOP



TOP VIEW



SIDE VIEW



FRONT VIEW

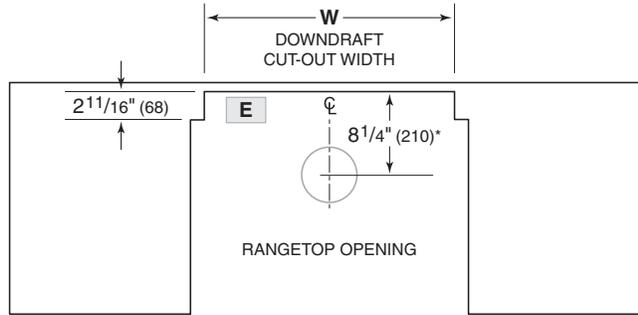
*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

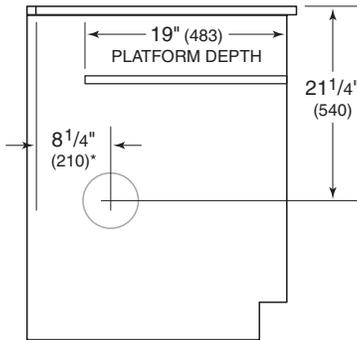
CUT-OUT WIDTH	
MODEL	W
DD30	27 1/2" (699)
DD36	33 1/2" (851)
DD45	39 1/2" (1003)

Downdraft

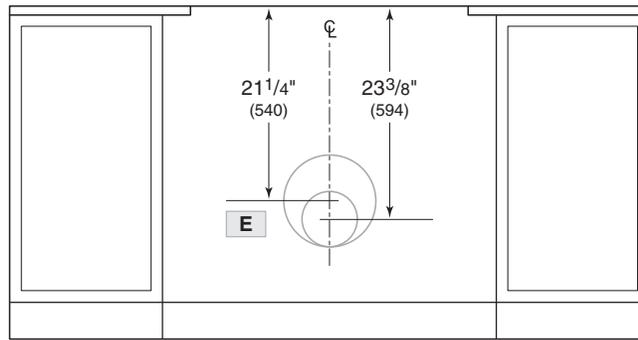
INSTALLATION WITH SEALED BURNER RANGETOP



TOP VIEW



SIDE VIEW



FRONT VIEW

*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

CUT-OUT WIDTH	
MODEL	W
DD30	27 1/2" (699)
DD36	33 1/2" (851)



Model PWC362418.

Pro Ventilation Hoods

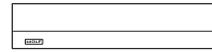
Professional heritage shines through in Wolf professional-style ventilation. Exteriors are heavy-duty, welded stainless steel, so finely hand-finished that they appear seamless. Pro wall and island hoods are available in a variety of widths. Stainless steel baffle filters and halogen lighting extend the professional look and back it up with pro-level performance. All pro ventilation hoods are crafted of stainless steel. A hood liner is also available for custom applications.

KEY FEATURES

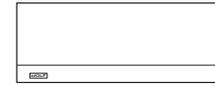
- Internal, in-line or remote blower options.
- Recessed easy-access controls.
- Infinite-speed ventilator control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Easy-to-clean stainless steel baffle filters.
- Heat lamp receptacles on 27" deep models.

PRO HOODS

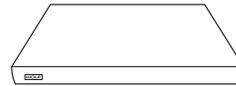
WALL HOODS



Low-Profile

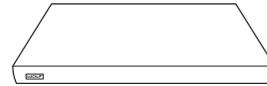


24" / 27" Deep



Chimney

ISLAND HOOD



Island

HOOD LINER

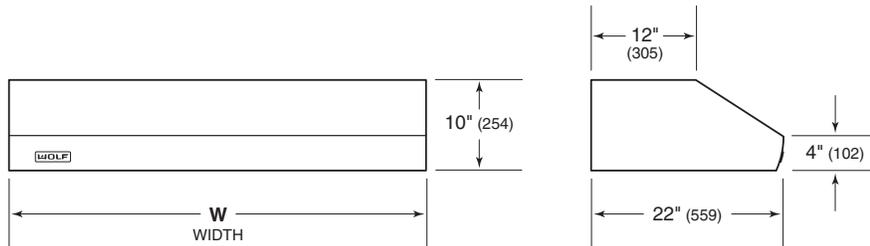


19" / 22" Deep

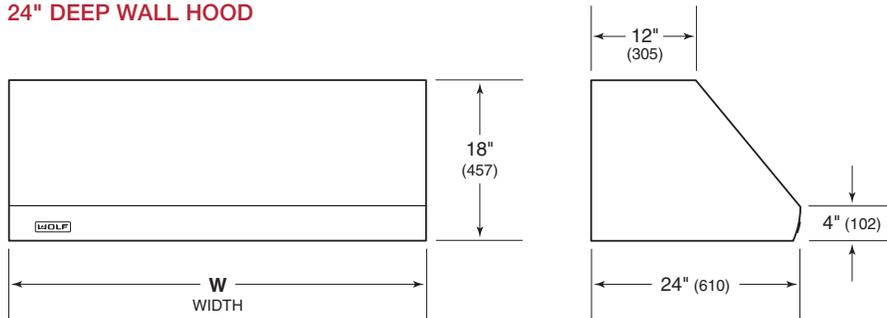
WOLF PRO VENTILATION

Pro Hoods

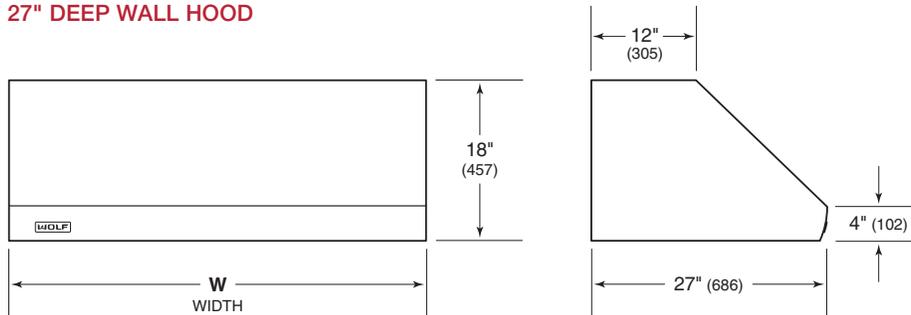
LOW-PROFILE WALL HOOD



24" DEEP WALL HOOD



27" DEEP WALL HOOD



WIDTH (W)

LOW-PROFILE WALL HOOD

30" (762), 36" (914), 42" (1067), 48" (1219)

24" DEEP WALL HOOD

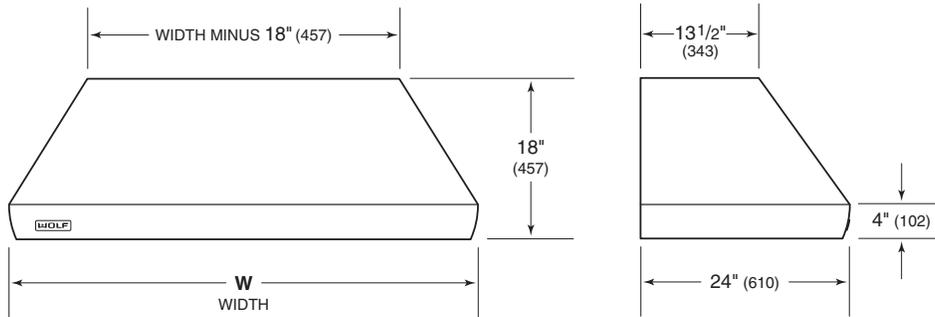
30" (762), 36" (914), 42" (1067), 48" (1219), 60" (1524), 66" (1676)

27" DEEP WALL HOOD

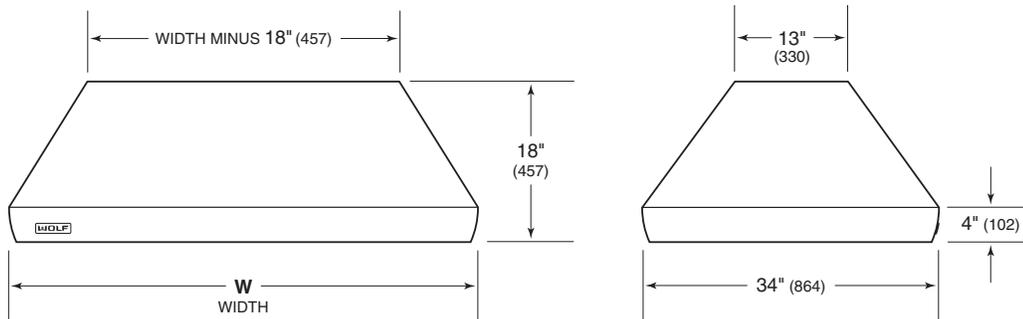
30" (762), 36" (914), 42" (1067), 48" (1219), 60" (1524), 66" (1676)

Pro Hoods

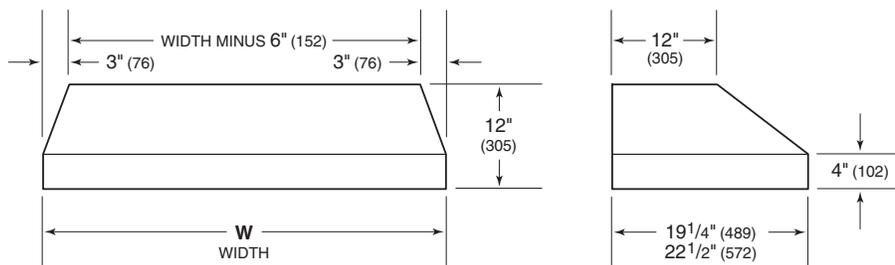
WALL CHIMNEY HOOD



ISLAND HOOD



HOOD LINER



WIDTH (W)
WALL CHIMNEY HOOD 36" (914), 42" (1067), 48" (1219), 54" (1372)
ISLAND HOOD 36" (914), 42" (1067), 54" (1372), 66" (1676)
HOOD LINER 34 ³ / ₈ " (873), 40 ³ / ₈ " (1026), 46 ³ / ₈ " (1178), 52 ³ / ₈ " (1330), 58 ³ / ₈ " (1483)

Planning Information

Pro ventilation hoods and liners are recommended for use with all Wolf cooking appliances. Wall hoods should be at least as wide as the cooking surface, and island hoods should be larger by 3" (76) on each side.

For optimal performance in wall hood applications, a pro 27" deep wall hood is recommended for use with ranges and rangetops with a charbroiler or griddle.

All pro hoods and hood liners are shipped without a blower assembly. Internal, in-line and remote blowers are available through an authorized Wolf dealer. The blower will vary in size and is dictated by the cooking unit, volume of air that needs to be moved and length of the duct run. Refer to ventilation recommendations on pages 100–103.

Pro hoods accommodate a 10" (254) round duct. Low-profile hoods allow for an adjustable discharge. All other pro hoods are vertical discharge. For the 24" and 27" deep wall hoods, a horizontal discharge kit is available through an authorized Wolf dealer.

Consult a qualified HVAC professional for specific installation and ducting applications.

Optional stainless steel duct covers in a variety of heights are available for all pro wall and island hoods through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

ELECTRICAL

ELECTRICAL REQUIREMENTS

Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit

RECIRCULATING INSTALLATION

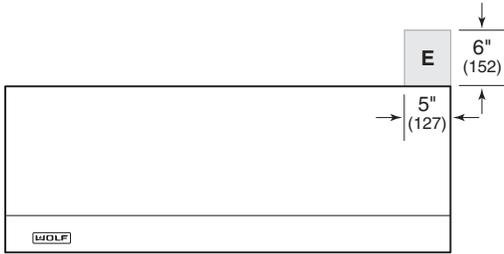
Low-profile, 24" and 27" deep wall hoods including an internal blower (600 CFM or less), 30" (762) and 36" (914) widths only, can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit, available through an authorized Wolf dealer is required.

CUSTOM HOOD APPLICATIONS

Wolf pro hood liners are for use in custom hood applications. The decorative hood can be created out of wood, plaster, tile or metal. The shape of the hood is not critical, however, the bottom of the hood and liner must be on the same plane. The height of the liner does not need to accommodate the entire height of the decorative hood.

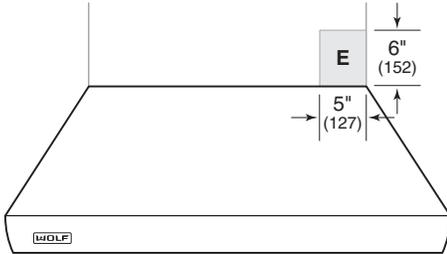
Installation

LOW-PROFILE, 24" AND 27" DEEP WALL HOODS



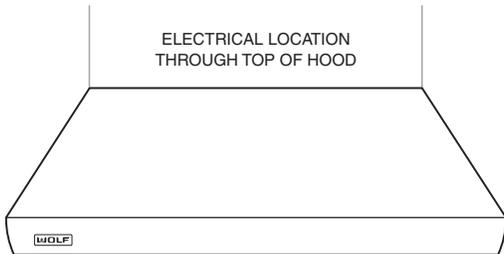
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

WALL CHIMNEY HOOD



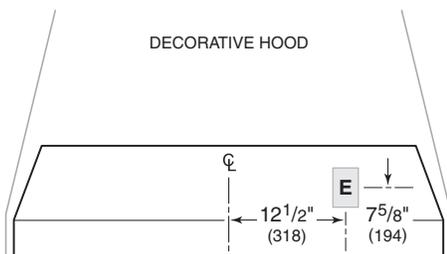
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

ISLAND HOOD



30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

HOOD LINER



30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

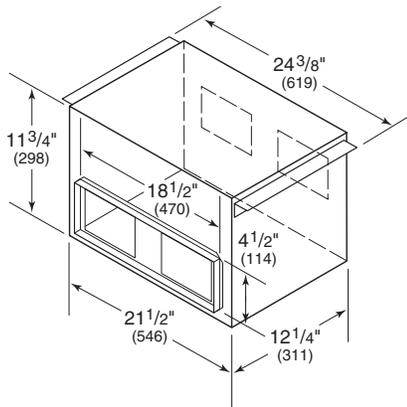
Blower Assemblies

For Wolf ventilation hoods and downdrafts that do not include a blower assembly, an internal, in-line or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements and homeowner preferences. Internal, in-line and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

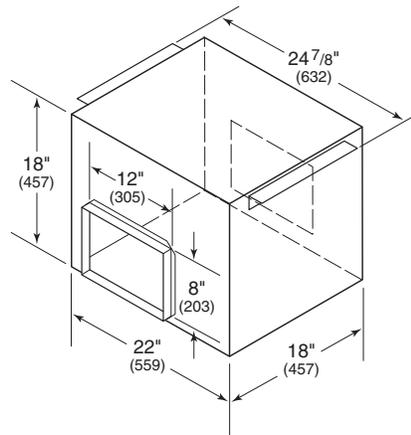
Ventilation recommendations on the following pages provide Wolf product CFM and blower options for each ventilation hood and downdraft.

Refer to the illustrations below for dimensions of Wolf in-line and remote blowers. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on our website, wolfappliance.com/specs.

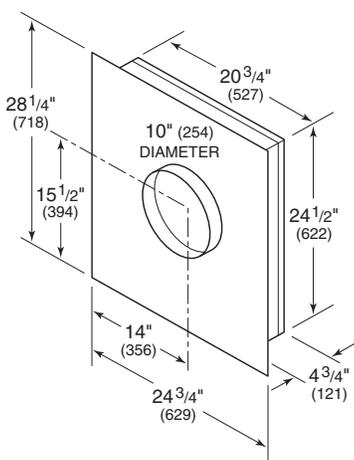
600 CFM IN-LINE



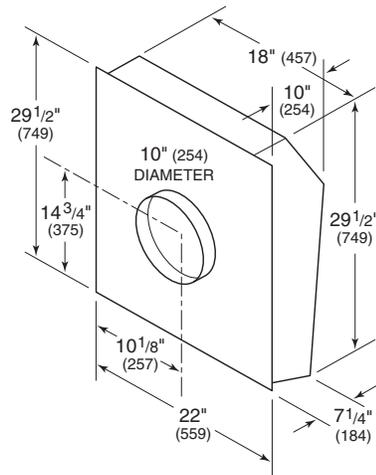
1100 CFM IN-LINE



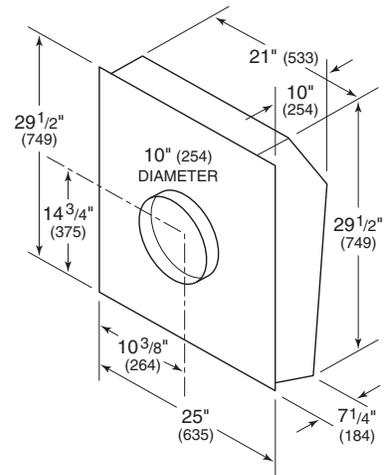
600 / 900 CFM REMOTE



1200 CFM REMOTE



1500 CFM REMOTE



Wolf Product CFM

CFM	MODEL	COOKTOP HOOD	DOWNDRAFT	PRO HOOD
COOKTOP / MODULE				
	CT15I CT15E CT15G IG15* IS15* IF15* IM15	215	150	215
	CT30I CT30IU* CT30E CT30EU* CG304	450	350	500
	CT36I CT36IU* CT36E CT36EU* CG365	600	500	500
DUAL FUEL RANGE				
	DF304			500
	DF366 DF364C DF364G			900
	DF486C DF486G DF484CG DF484DG DF484F			1100
	DF606DG DF606F DF606CG DF604CF DF604GF			1500
GAS RANGE				
	GR304			500
	GR366 GR364C GR364G			900
	GR486C GR486G GR484CG GR484DG GR484F			1100
	GR606DG GR606F GR606CG			1500
SEALED BURNER RANGETOP				
	SRT304		500	500
	SRT366		500	900
	SRT364C* SRT364G*			900
	SRT486C SRT486G SRT484CG SRT484DG SRT484F			900

*Downdraft systems are not recommended for use with these models.

CFM are based on the cooking appliance output. 1 CFM per 100 Btu (.03 kW) recommended. Additional CFM may be required for long duct runs or ranges and rangetops with a charbroiler or griddle.

COOKTOPS

WOLF Ventilation Blower Options

BLOWER	INTERNAL						
	CFM	300*	450*	500	600	900	1200
COOKTOP HOOD							
CTWH30		•	•		•		
CTWH36 IH4227		•	•		•	•	
COOKTOP LOW-PROFILE HOOD							
CTEWH36 CTEWH45							
DOWNDRAFT							
DD30 DD36 DD45					•		
PRO LOW-PROFILE WALL HOOD							
PW302210 PW362210				•			
PW422210 PW482210							
PRO 24" WALL HOOD							
PW302418 PW362418 PW422418		•	•		•	•	
PW482418 PW542418		•	•			•	•
PW602418 PW662418		•	•				•
PRO 27" WALL HOOD							
PW302718 PW362718 PW422718		•	•		•	•	
PW482718 PW542718		•	•			•	•
PW602718 PW662718		•	•				•
PRO WALL CHIMNEY HOOD							
PWC362418 PWC422418		•	•		•	•	
PWC482418 PWC542418		•	•			•	•
PRO ISLAND HOOD							
PI363418 PI423418		•	•		•	•	•
PI543418		•	•			•	•
PI663418		•	•				•
PRO HOOD LINER							
PL341912 PL342212 PL401912 PL402212		•	•		•	•	
PL461912 PL462212		•	•		•	•	•
PL521912 PL522212		•	•			•	•
PL581912 PL582212		•	•				•

*For make-up air restricted applications. Capture and performance may be reduced.

Wolf Ventilation Blower Options

BLOWER	IN-LINE		REMOTE			
	600	1100	600	900	1200	1500
COOKTOP HOOD						
CTWH30	•	•	•	•	•	•
CTWH36 IH4227	•	•	•	•	•	•
COOKTOP LOW-PROFILE HOOD						
CTEWH36 CTEWH45	•		•			
DOWNDRAFT						
DD30 DD36 DD45	•		•		•	
PRO LOW-PROFILE WALL HOOD						
PW302210 PW362210	•		•	•		
PW422210 PW482210	•		•	•		
PRO 24" WALL HOOD						
PW302418	•	•	•	•	•	•
PW362418 PW422418 PW482418 PW542418		•		•	•	•
PW602418 PW662418		•			•	•
PRO 27" WALL HOOD						
PW302718	•	•	•	•	•	•
PW362718 PW422718 PW482718 PW542718		•		•	•	•
PW602718 PW662718		•			•	•
PRO WALL CHIMNEY HOOD						
PWC362418 PWC422418		•		•	•	•
PWC482418 PWC542418		•		•	•	•
PRO ISLAND HOOD						
PI363418 PI423418		•		•	•	•
PI543418		•		•	•	•
PI663418		•			•	•
PRO HOOD LINER						
PL341912 PL342212 PL401912 PL402212		•		•	•	•
PL461912 PL462212		•		•	•	•
PL521912 PL522212		•		•	•	•
PL581912 PL582212		•		•	•	•

Wolf Product Shipping Weight

SHIPPING WEIGHT	
BUILT-IN OVEN	LB (KG)
30" L/E Series Single Oven	273 (124)
30" L/E Series Double Oven	466 (211)
36" L Series Single Oven	288 (131)
MICROWAVE OVEN	LB (KG)
24" Drawer Microwave	91 (41)
30" Drawer Microwave	96 (44)
Convection Microwave	68 (31)
Standard Microwave	50 (23)
WARMING DRAWER	LB (KG)
30" Warming Drawer	100 (45)

SHIPPING WEIGHT	
INDUCTION COOKTOP	LB (KG)
15" Cooktop	30 (14)
30" Cooktop	48 (22)
36" Cooktop	70 (32)
ELECTRIC COOKTOP	LB (KG)
15" Cooktop	30 (14)
30" Cooktop	45 (20)
36" Cooktop	60 (27)
GAS COOKTOP	LB (KG)
30" Cooktop	50 (23)
36" Cooktop	67 (30)
INTEGRATED MODULE	LB (KG)
Electric Grill	50 (23)
Electric Steamer	40 (18)
Electric Fryer	30 (14)
Gas Cooktop	30 (14)
Multi-Function Cooktop	30 (14)

Wolf Product Shipping Weight

SHIPPING WEIGHT	
DUAL FUEL RANGE	LB (KG)
30" Range	325 (147)
36" Range	445-470 (202-213)
48" Range	665-750 (302-340)
60" Range	875-950 (397-431)
GAS RANGE	LB (KG)
30" Range	325 (147)
36" Range	445-470 (202-213)
48" Range	650-750 (295-340)
60" Range	875-950 (397-431)
SEALED BURNER RANGETOP	LB (KG)
30" Rangetop	160 (73)
36" Rangetop	190-220 (86-100)
48" Rangetop	240-280 (109-127)
OUTDOOR GRILL / MODULE	LB (KG)
30" Grill	216 (98)
36" Grill	247 (112)
42" Grill	270 (122)
54" Grill	350 (159)
Side Burner	50 (23)
Burner Module	50 (23)

SHIPPING WEIGHT	
COOKTOP VENTILATION	LB (KG)
30" Wall Hood	85 (39)
36" Wall Hood	100 (45)
42" Island Hood	110 (50)
30" Low-Profile Wall Hood	53 (24)
36" Low-Profile Wall Hood	51-57 (23-26)
45" Low-Profile Wall Hood	55-62 (25-28)
42" Low-Profile Island Hood	92 (42)
DOWNDRAFT VENTILATION	LB (KG)
30" Downdraft	75 (34)
36" Downdraft	80 (36)
45" Downdraft	85 (39)
PRO VENTILATION	LB (KG)
Low-Profile Wall Hood	39-55 (18-25)
24" Deep Wall Hood	84-148 (38-67)
27" Deep Wall Hood	92-163 (42-74)
Wall Chimney Hood	78-106 (35-48)
Island Hood	95-168 (43-76)
Hood Liner	39-65 (18-29)

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Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com, email us at customerservice@subzero.com or call 800-222-7820.

*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.



Wolf Appliance Outdoor Limited Warranty*

FOR RESIDENTIAL USE

FULL ONE YEAR WARRANTY**

For one year from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: all stainless steel components (excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining and minor surface rust and oxidation). If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com, email us at customerservice@subzero.com or call 800-222-7820.

*Product must be approved for outdoor use, designated by model and serial number.

**Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.





WOLF APPLIANCE, INC. P.O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

WDG

12/2013

T W O S P E C I A L I S T S .
O N E E X C E P T I O N A L K I T C H E N .



Built-In >

PRO 48 >

Integrated >

Wine Storage >

Undercounter >

Ranges >

Ovens >

Rangetops & Cooktops >

Integrated Modules >

Ventilation Systems >

Outdoor Products >







Fresher Food Meets Fresh Thinking

As long as there is Sub-Zero, food's goodness will stand the test of time, as will the beauty and performance of your kitchen. Built and tested to the highest standards, Sub-Zero is more than just refrigeration. It is a food preservation system. As long as there is Sub-Zero, food will have a delicious future.

SUB-ZERO TABLE OF CONTENTS

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- 22 INTEGRATED REFRIGERATION
- 26 WINE STORAGE
- 28 UNDERCOUNTER UNITS
- 30 SUB-ZERO PRODUCT DETAILS
- 70 OFFICIAL SHOWROOMS
AND WARRANTY

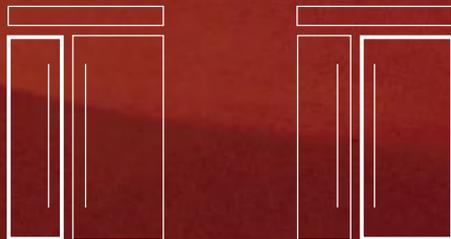


The Sub-Zero Difference...

The food preservation specialist. Only Sub-Zero can claim this distinction. While other brands divide their attention among everything from trash compactors to knife sets, Sub-Zero keeps resolutely to our calling—guarding the goodness of food and wine, reflecting food's importance in nurturing your family. Three generations of American ingenuity have brought a lot of innovation and design leadership to that mission. Look inside the foldout to discover some of what makes a Sub-Zero a Sub-Zero.

...Or Should We Say “Differences”?

DUAL REFRIGERATION



Separate cooling systems for refrigerator and freezer. Sub-Zero pioneered and remains virtually the only brand to use this simple idea that makes such a huge difference in the freshness and flavor of your foods. Ever tasted fishy or oniony ice cubes? That can't happen with Sub-Zero. The refrigerator and freezer don't share air. Fresh food stays fresh in cool, moist air; on the freezer side, frigid, dry air prevents freezer burn. In short, optimum preservation conditions for each type of food.

See more of what makes a Sub-Zero a Sub-Zero. Visit subzero.com.

NOT JUST A REFRIGERATOR— A FOOD PRESERVATION SYSTEM



The average household throws away nearly 500 pounds of food every year. Sub-Zero reduces waste; fruits and vegetables stay fresh 20 percent longer, according to our owners. And talk about healthy eating! Only Sub-Zero has antimicrobial air purification. Based on NASA technology, this filter scrubs the air of mold, viruses, bacteria, and ethylene gas that hastens spoilage. Even water gets special attention: advanced filtration that removes contaminants while preserving water's fresh, natural flavor.

SUB-ZERO SAVES ENERGY



Feel the seal. Sub-Zero doors shut firmly, thanks to a magnetic seal on all four sides. That seal and extra-heavy insulation hold in cold air and hold down energy use. Your porch light could use more energy than your Sub-Zero. More than a dozen models earn the ENERGY STAR distinction. Even our largest uses less electricity than a 100-watt bulb.

SUB-ZERO LASTS LONGER



Not just years. Decades. That's how long you can expect to enjoy your new Sub-Zero.

Every product is engineered for long life, built in the USA with premium materials, and tested to perform for 20-plus years. That's 56 percent longer than the typical refrigerator. A third-generation family company, Sub-Zero refuses to think short-term. Clearly.

PRESERVING MORE THAN FOOD



Seventy-five percent of the stainless steel and up to 50 percent of the plastic materials in our products are from recycled materials. Sub-Zero products can themselves be recycled. And every one of them is built in the United States, reaching you more efficiently than imported appliances shipped across oceans.



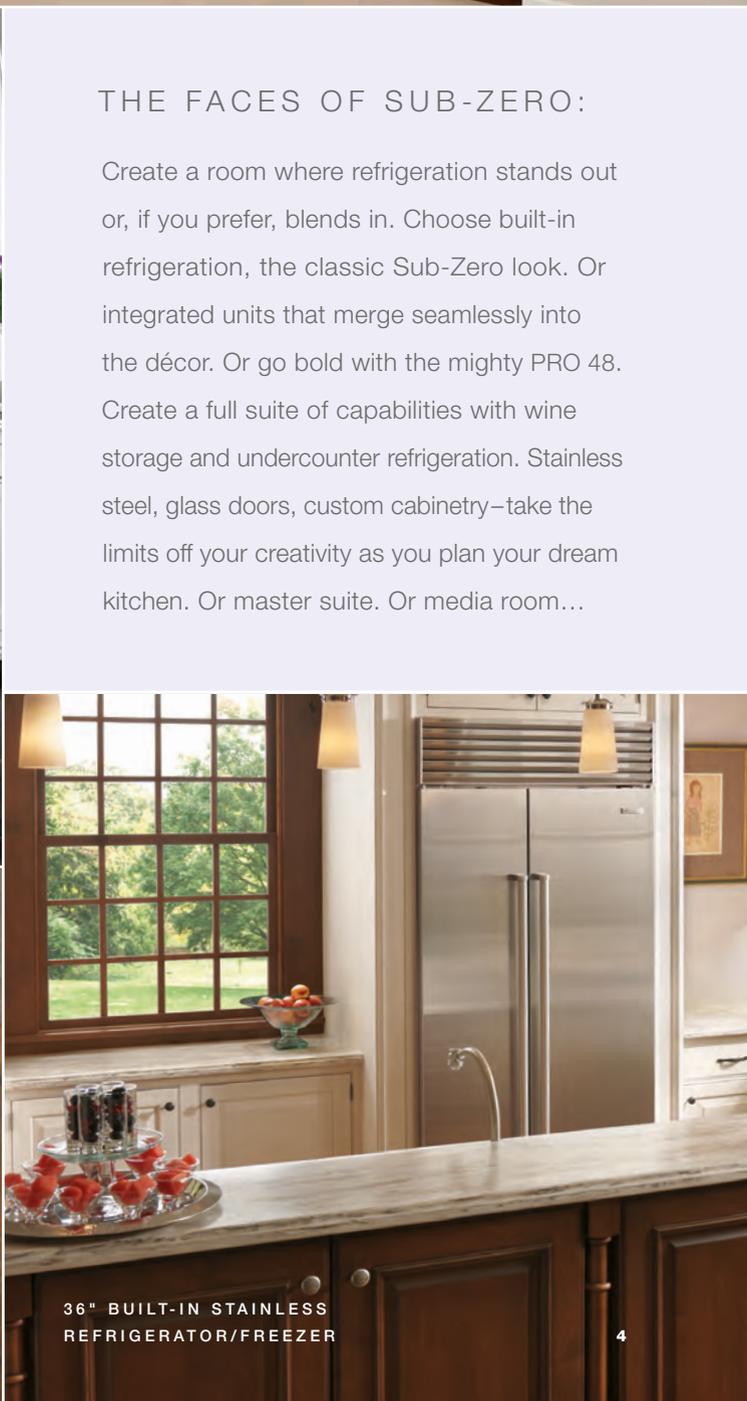
30" INTEGRATED COLUMN ALL-REFRIGERATOR |
30" INTEGRATED COLUMN ALL-FREEZER | 27" WINE STORAGE



36" BUILT-IN OVERLAY
REFRIGERATOR/FREEZER IN
FLUSH INSET APPLICATION



27" INTEGRATED REFRIGERATOR DRAWERS



THE FACES OF SUB-ZERO:

Create a room where refrigeration stands out or, if you prefer, blends in. Choose built-in refrigeration, the classic Sub-Zero look. Or integrated units that merge seamlessly into the décor. Or go bold with the mighty PRO 48. Create a full suite of capabilities with wine storage and undercounter refrigeration. Stainless steel, glass doors, custom cabinetry—take the limits off your creativity as you plan your dream kitchen. Or master suite. Or media room...

36" BUILT-IN STAINLESS
REFRIGERATOR/FREEZER



36" INTEGRATED TALL REFRIGERATOR/FREEZER



36" BUILT-IN OVERLAY REFRIGERATOR/FREEZER IN FLUSH INSET APPLICATION



27" INTEGRATED REFRIGERATOR DRAWERS



36" BUILT-IN STAINLESS REFRIGERATOR/FREEZER

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24" OVERLAY WINE STORAGE
24" UNDERCOUNTER OVERLAY BEVERAGE CENTER



48" PRO 48 STAINLESS
REFRIGERATOR/FREEZER

Built-In

PRO 48

Integrated

Wine Storage

Undercounter



24" STAINLESS WINE STORAGE



THE FACES OF SUB-ZERO:

Built-In Refrigeration

Embodying nearly 70 years of advancements in built-in refrigeration design, the newest generation of built-ins reaches new heights of refinement, inside and out. Of course, the elements that make Sub-Zero a design icon—the distinctive grille foremost among them—are still unmistakable. All built-in models are available with wrapped stainless doors, many with glass doors. And all may be faced with custom cabinet panels and your choice of hardware. A new installation option, flush inset, permits the front face to line up evenly with adjacent cabinets.



30" BUILT-IN STAINLESS REFRIGERATOR/FREEZERS | 30" BUILT-IN E SERIES UNFRAMED SINGLE OVENS | 30" WARMING DRAWERS | 15" INTEGRATED GRILL MODULE | 15" INTEGRATED GAS COOKTOP | 42" COOKTOP LOW-PROFILE ISLAND HOOD



48" PRO 48 STAINLESS REFRIGERATOR/FREEZER
48" SEALED BURNER RANGETOP | 54" PRO ISLAND HOOD



THE FACES OF SUB-ZERO:

PRO 48 Refrigeration

Its introduction caused quite a stir among design aficionados. You can see why. Think of the PRO 48 as our 800-pound monument to food preservation—equal parts sculpted metal design statement and culinary secret weapon. Freezer on the left. Refrigerator on the right. High performance through and through. Its vast interior, like its bold exterior, is crafted of stainless steel. Available with or without a glass door, the PRO 48 may be built-in or freestanding.



THE FACES OF SUB-ZERO:

Integrated Refrigeration

When visionary designers asked, “What if a refrigerator didn’t have to look like a refrigerator?” Sub-Zero’s answer changed kitchen design forever. Available as tall refrigerator and freezer units, slender columns, and drawers, Sub-Zero integrated refrigeration is “anywhere” refrigeration that merges seamlessly into its surroundings. No visible grilles. Lustrous stainless steel or any cabinet panels and hardware you desire. Break out of the traditional kitchen layout (place vegetable drawers in the prep area, for instance). Even integrate refrigeration into other rooms.





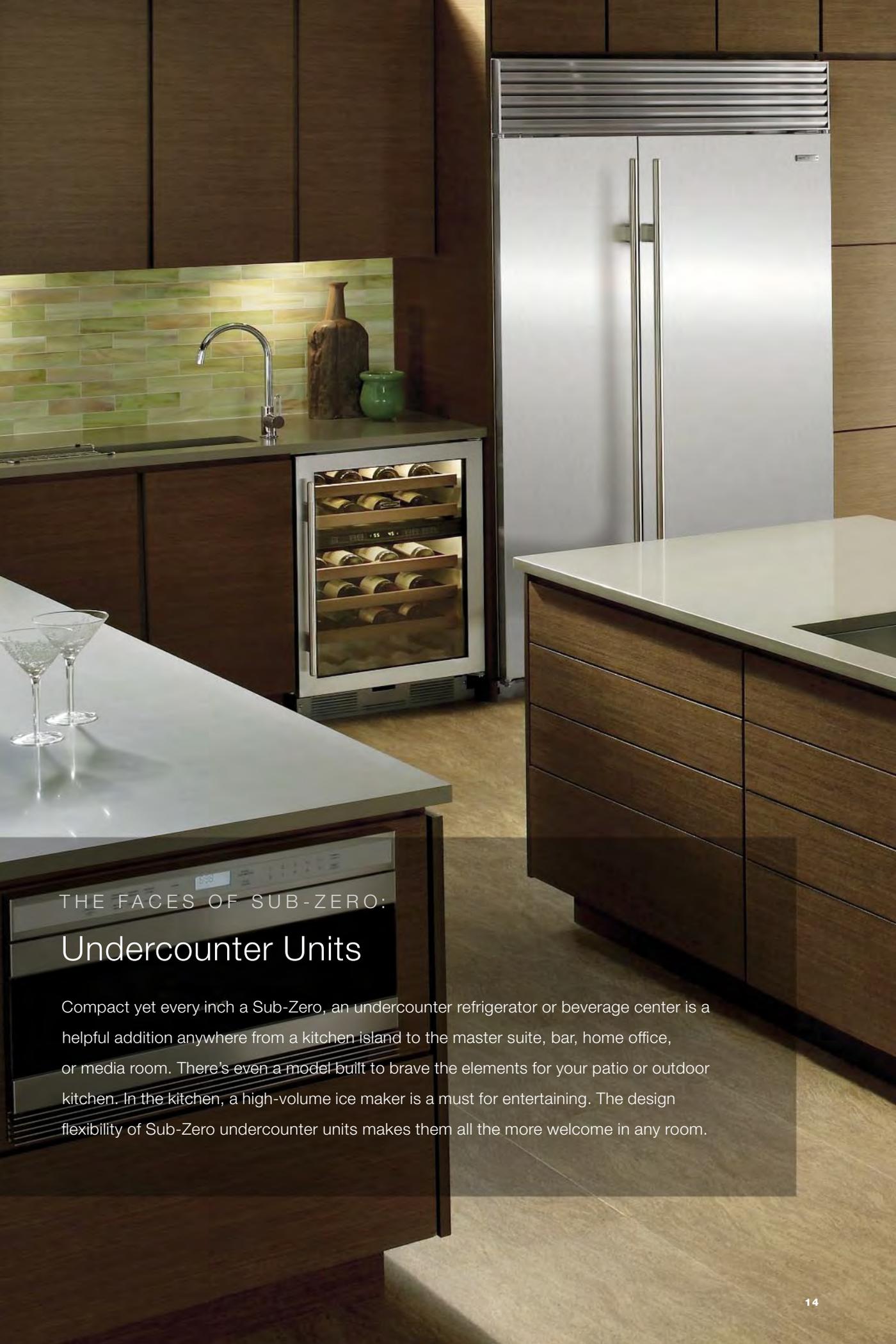
27" WINE STORAGE/BULK STORAGE DRAWERS | 27" INTEGRATED TALL REFRIGERATOR/FREEZER | 36" COOKTOP WALL HOOD



THE FACES OF SUB-ZERO:

Wine Storage

Better storage for the bottle means more enjoyment in the glass. Sub-Zero wine storage units act not merely as coolers but as guardians against the four enemies of wine: heat, humidity, light, and vibration. Up to three independent, digitally controlled storage zones maintain the temperature, humidity, UV protection, and undisturbed rest that wines, and wine lovers, require. Available in several sizes, including a freestanding model.



THE FACES OF SUB-ZERO:

Undercounter Units

Compact yet every inch a Sub-Zero, an undercounter refrigerator or beverage center is a helpful addition anywhere from a kitchen island to the master suite, bar, home office, or media room. There's even a model built to brave the elements for your patio or outdoor kitchen. In the kitchen, a high-volume ice maker is a must for entertaining. The design flexibility of Sub-Zero undercounter units makes them all the more welcome in any room.



42" BUILT-IN STAINLESS REFRIGERATOR/FREEZER | 24" STAINLESS WINE STORAGE
24" DRAWER MICROWAVE OVEN UNFRAMED | 24" UNDERCOUNTER STAINLESS BEVERAGE CENTER
30" BUILT-IN E SERIES UNFRAMED SINGLE OVEN | 30" WARMING DRAWER
36" INDUCTION FRAMED COOKTOP | 36" COOKTOP LOW-PROFILE WALL HOOD



36" BUILT-IN OVERLAY REFRIGERATOR/FREEZER IN FLUSH INSET APPLICATION
30" BUILT-IN E SERIES UNFRAMED DOUBLE OVEN



36" BUILT-IN STAINLESS FRENCH DOOR REFRIGERATOR/FREEZER
30" STAINLESS WINE STORAGE



1
2

Built-In Refrigeration

The built-in line now offers four distinct design approaches: stainless, framed, overlay, and flush inset. The framed application incorporates custom cabinet panels within the door's frame. To coordinate even more with the décor, the overlay model combines custom cabinetry with the hardware of your choice. Or to blend in with surrounding cabinets, the door can be flush inset and faced either with stainless or with a custom panel and custom hardware. Several built-in models are available with UV-resistant glass doors. External and internal ice and water dispenser models are also available. Two standard handle styles coordinate with Wolf cooking equipment. Who knew refrigerators could be so flexible?

- 1 Stainless glass door model with pro handles
- 2 Framed application with optional extruded handles and louvered grille
- 3 Overlay model with pro handles
- 4 Flush inset application with tubular handles



3
4



36" BUILT-IN STAINLESS ALL REFRIGERATOR
36" BUILT-IN STAINLESS ALL FREEZER





1



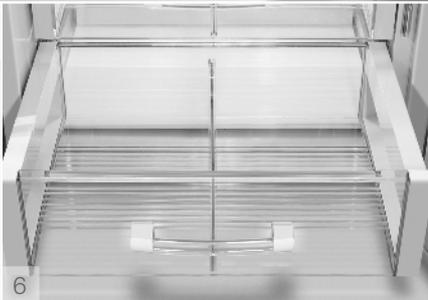
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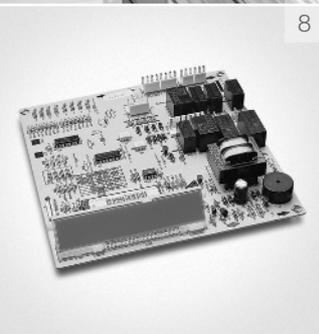
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6



7



8



9



10 11



1. ADVANCED WATER FILTRATION reduces not only suspended particles but also chemical pollutants, viruses, and bacteria. With a quarter turn, you can quickly change the filter with one hand. **2. DUAL REFRIGERATION** separates the work between refrigerator and freezer. Two compressors help conserve energy while preserving food's goodness in two sealed compartments. **3. THE MAGNETIC GASKET** seals the doors tightly all the way around, preventing air leaks and reducing energy consumption. **4. CONTROL PANEL** puts more information and greater control at your fingertips with touch-sensing technology. A "max ice" command produces ice 40 percent faster for a party. **5. ANTIMICROBIAL AIR PURIFICATION SYSTEM** continuously filters odors, ethylene gas, and other contaminants such as bacteria, mold, and viruses. Air is refreshed every 20 minutes. **6. STORAGE DRAWERS** now form a special lower-temperature zone—a fridge within a fridge—to provide optimum conditions for produce and meats. Smooth-glide drawers open and close easily; clear front panels show what's within. **7. DOOR SHELVES** adjust at one-inch increments for increased customization. The design also creates more usable interior space. **8. MICROPROCESSOR** control is more precise and versatile than mechanical systems. It controls temperatures and defrost patterns and stores diagnostic information for service technicians. **9. FRESHNESS CARDS** keep storage tips and use-and-care information always at hand. Advice is based on research by food scientists at the University of California, Davis. **10. THE FLIP-UP GRILLE** provides easy access for quick routine maintenance. Vacuum out the condenser or change the water filter with ease. **11. ADVANCED HINGES** are lower profile, allowing for greater cabinet customization.

The Built-In:

A REFRIGERATOR FULL OF FRESH IDEAS

More than simply roomy, the Sub-Zero built-in has an apparently limitless capacity for innovation.







PRO 48 Refrigeration

Freshness finds unmistakable expression in the Sub-Zero PRO 48. Stainless steel inside and out, it boasts a refrigeration system enhanced with triple evaporators, a feature that permits storage conditions in the main refrigerator compartment and the refrigerator drawers to be adjusted separately, with microprocessor controls and digital temperature displays to ensure precision. Unequivocally design-forward, the PRO 48 is also all about detail, such as smooth-glide crisper drawers with a tight-sealing glass lid. Even the available glass door has a food preservation feature: built-in resistance to ultraviolet light. And like all other Sub-Zero units, the PRO 48 uses less energy than a 100-watt bulb.



48" PRO 48 STAINLESS GLASS DOOR REFRIGERATOR/FREEZER
48" DUAL FUEL RANGE



Integrated Refrigeration

Where's the refrigerator? Anywhere you want it. The innovative design of Sub-Zero integrated units enables them to merge seamlessly into their surroundings—even fully disappearing into the room's décor if you choose custom cabinetry and hardware. Choices abound. Drawer, column, or tall units. Refrigerator only, freezer only, or both. Narrow for the galley kitchen or wide for a bigger space. Think of refrigeration in entirely new ways and places. Master suite, home gym or theater room, kitchen island, or even the bathroom. Let Sub-Zero integrated refrigeration take your imagination in fresh new directions.

- 1 Integrated units merge seamlessly with surrounding cabinets.
- 2 With custom cabinet fronts and hardware, the units disappear into the décor.





Integrated Refrigeration

AN OPEN-AND-SHUT CASE

The sleek Sub-Zero integrated line may blend into your décor, but there's no hiding its innovative features.





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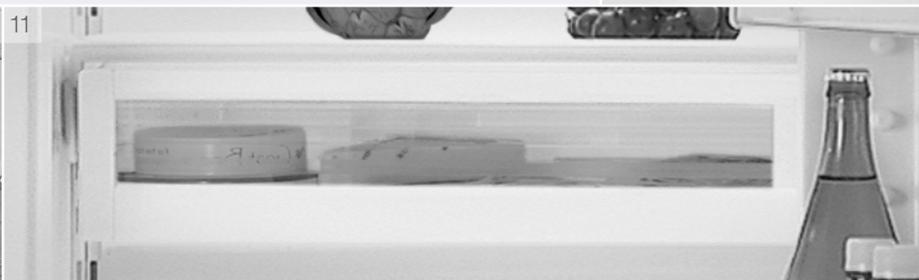
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1. DIGITAL CONTROLS are easier to use and more accurate than the knobs typical of other brands. **2. BRIGHT INTERIOR LIGHTING** gives you a clear picture, front to back. **3. THE MAGNETIC GASKET** maintains a tight seal for energy efficiency. **4. SUB-ZERO** is remarkably energy-efficient. One reason: one-piece doors that insulate better. **5. KEEP THE CUBES COMING** with the in-drawer ice maker. **6. DUAL REFRIGERATION** makes the refrigerator and freezer into autonomous, self-contained compartments. Result: ideal atmospheres for fresh and frozen foods. **7. CUSTOMIZE** the configuration for your needs. The adjustable door shelves and the spill-proof glass shelves are easy to rearrange. **8. STEADY TEMPERATURES** keep food fresher. Microprocessors maintain precise control, within 1°F of the temperature you select. **9. FEEL HOW SMOOTHLY** the drawers glide in and out. After all, nobody wants shaken-up soda or agitated eggs. **10. FIND EVERYTHING EASILY**, all the way to the back, with the full-extension drawers. **11. FIND THE COLD CUTS** in short order. An adjustable deli drawer offers handy storage for small items. **12. TOP REFRIGERATED DRAWER** is deep enough for bottled drinks to stand upright.



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24" FREESTANDING STAINLESS WINE STORAGE

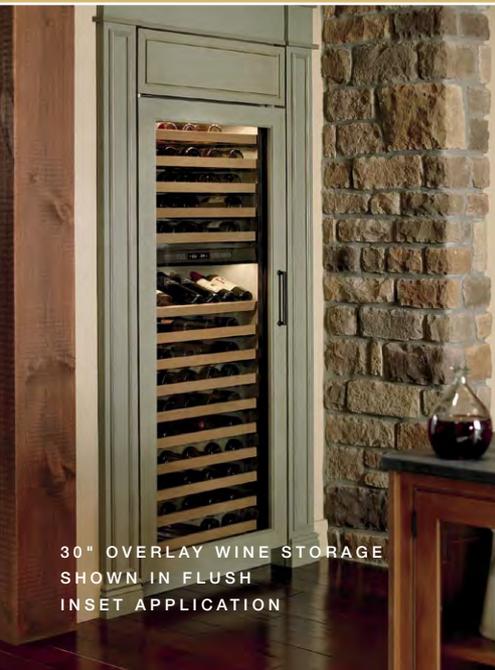


Wine Storage

Up to three independent storage zones, sealed and digitally controlled, maintain the temperature, humidity, UV protection, and undisturbed rest that wines, and wine lovers, require. It's simple. Better storage for the bottle means more enjoyment in the glass.

THE ENEMIES OF WINE

- 1. HEAT** Excessive heat causes premature aging. Sub-Zero maintains wine's preferred habitat with up to three independent storage zones.
- 2. LIGHT** UV-resistant, bronze-tinted glass shields wines from harmful light.
- 3. VIBRATIONS** Sub-Zero's quiet compressors let wines rest undisturbed; the shelves glide out smoothly, providing access without agitating the wine.
- 4. HUMIDITY** Dual evaporators maintain steady, moderate humidity, preventing corks from drying out and wine from oxidizing.



30" OVERLAY WINE STORAGE
SHOWN IN FLUSH
INSET APPLICATION



27" WINE STORAGE/BULK STORAGE DRAWERS
27" INTEGRATED TALL REFRIGERATOR/FREEZER







24" UNDERCOUNTER REFRIGERATOR/FREEZER | 15" UNDERCOUNTER ICE MAKER
30" STAINLESS WINE STORAGE | 24" DRAWER MICROWAVE OVEN UNFRAMED

Undercounter Units

Keep the hospitality flowing with Sub-Zero undercounter refrigeration. It's ideal for the living room, bar, home theater, or even the patio. Choose a beverage center, all refrigerator, or refrigerator/freezer. Outdoor-certified units are engineered to excel in temperatures up to 110°F and to resist moisture, salt, and UV rays. And because no party should ever run low on ice, a Sub-Zero high-volume ice maker is a must. The limitless design options of these compact yet roomy units ensure that they serve your home décor as ably as you serve your guests.



24" UNDERCOUNTER STAINLESS BEVERAGE CENTER



15" UNDERCOUNTER
OUTDOOR ICE MAKER

SUB-ZERO PRODUCT INFORMATION

BUILT-IN

1. **BI-36R** ALL REFRIGERATOR
W 36" (914) H 84" (2134) D 24" (610)
2. **BI-36RG** ALL REFRIGERATOR
With glass door
W 36" (914) H 84" (2134) D 24" (610)
3. **BI-36F** ALL FREEZER
W 36" (914) H 84" (2134) D 24" (610)
4. **BI-30U** REFRIGERATOR/FREEZER
W 30" (762) H 84" (2134) D 24" (610)
5. **BI-30UG** REFRIGERATOR/FREEZER
With glass door
W 30" (762) H 84" (2134) D 24" (610)
6. **BI-36U** REFRIGERATOR/FREEZER
W 36" (914) H 84" (2134) D 24" (610)
7. **BI-36UG** REFRIGERATOR/FREEZER
With glass door
W 36" (914) H 84" (2134) D 24" (610)
8. **BI-36UFD*** REFRIGERATOR/FREEZER
FRENCH DOOR
W 36" (914) H 84" (2134) D 24" (610)
9. **BI-36S** REFRIGERATOR/FREEZER
W 36" (914) H 84" (2134) D 24" (610)
10. **BI-42S** REFRIGERATOR/FREEZER
W 42" (1067) H 84" (2134) D 24" (610)

11. **BI-42SD** REFRIGERATOR/FREEZER
With ice and water dispenser
W 42" (1067) H 84" (2134) D 24" (610)
12. **BI-42SID** REFRIGERATOR/FREEZER
With internal ice and water dispenser
W 42" (1067) H 84" (2134) D 24" (610)
13. **BI-48S** REFRIGERATOR/FREEZER
W 48" (1219) H 84" (2134) D 24" (610)
14. **BI-48SD** REFRIGERATOR/FREEZER
With ice and water dispenser
W 48" (1219) H 84" (2134) D 24" (610)
15. **BI-48SID** REFRIGERATOR/FREEZER
With internal ice and water dispenser
W 48" (1219) H 84" (2134) D 24" (610)

PRO 48

16. **648PRO**
W 48" (1219) H 84" (2134) D 24" (610)
17. **648PROG**
With glass door
W 48" (1219) H 84" (2134) D 24" (610)

INTEGRATED

18. **IC-27R** COLUMN ALL REFRIGERATOR
W 27" (686) H 81" (2057) D 24" (610)
19. **IC-27FI** COLUMN ALL FREEZER
W 27" (686) H 81" (2057) D 24" (610)

BUILT-IN ALL REFRIGERATORS AND ALL FREEZER 36"



BUILT-IN OVER-AND-UNDER REFRIGERATORS/FREEZERS 30", 36"



BUILT-IN SIDE-BY-SIDE REFRIGERATORS/FREEZERS 36", 42", 48"



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PRO 48 REFRIGERATORS/FREEZERS 48"



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17

INTEGRATED COLUMN ALL REFRIGERATOR AND ALL FREEZER 27"



18



19

INTEGRATED (CONTINUED)

20. 700TR TALL ALL REFRIGERATOR

W 27" (686) H 80" (2032) D 24" (610)

21. 700TFI TALL ALL FREEZER

W 27" (686) H 80" (2032) D 24" (610)

22. 736TFI TALL ALL FREEZER

W 36" (914) H 80" (2032) D 24" (610)

23. 736TR TALL ALL REFRIGERATOR

W 36" (914) H 80" (2032) D 24" (610)

24. 700TCI TALL REFRIGERATOR/FREEZER

W 27" (686) H 80" (2032) D 24" (610)

25. 736TCI TALL REFRIGERATOR/FREEZER

W 36" (914) H 80" (2032) D 24" (610)

26. 700BR ALL REFRIGERATOR DRAWERS

W 27" (686) H 34½" (876) D 24" (610)

27. 700BF/BFI ALL FREEZER DRAWERS

W 27" (686) H 34½" (876) D 24" (610)

28. 700BC/BCI

REFRIGERATOR/FREEZER DRAWERS

W 27" (686) H 34½" (876) D 24" (610)

WINE STORAGE

29. 315W WINE STORAGE (Single Cooling Zone)

W 15½" (384) H 34½" (876) D 24" (610)

26 Bottles

30. 424FSG FREESTANDING WINE STORAGE

W 24¾" (616) H x 34¾" (868) x D 24¾" (625)

46 Bottles

31. 424G WINE STORAGE

W 23¾" (606) H 34" (864) D 24" (610)

46 Bottles

32. 427RG WINE STORAGE/BULK

STORAGE DRAWERS

W 27" (686) H 80" (2032) D 24" (610)

78 Bottles

33. 427G WINE STORAGE

W 27" (686) H 80" (2032) D 24" (610)

132 Bottles

34. WS-30 WINE STORAGE

W 30" (762) H 84" (2134) D 24" (610)

147 Bottles

UNDERCOUNTER

35. UC-151(P)/UC-151(P)O ICE MAKER

W 14¾" (375) H 33¾" (854) D 23" (584)

36. UC-24BG BEVERAGE CENTER

W 23¾" (606) H 34" (864) D 24" (610)

37. UC-24R/UC-24RO ALL REFRIGERATOR

W 23¾" (606) H 34" (864) D 24" (610)

38. UC-24C/UC-24CI REFRIGERATOR/FREEZER

W 23¾" (606) H 34" (864) D 24" (610)

INTEGRATED TALL ALL REFRIGERATORS AND ALL FREEZERS 27", 36"



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INTEGRATED TALL REFRIGERATOR/FREEZER UNITS 27", 36"



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INTEGRATED REFRIGERATOR AND FREEZER DRAWERS 27"



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WINE STORAGE 15", 24", 27", 30"



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UNDERCOUNTER 15", 24"



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SUB-ZERO PRODUCT DIMENSIONS

MODEL OPTIONS	OVERALL DIMENSIONS			STANDARD ROUGH-IN DIMENSIONS*			STORAGE CAPACITY	
	Width	Height	Depth	Width	Height	Depth	Refrigerator	Freezer
BUILT-IN								
BI-36R E	36"	84"	24"	35½"	83¾"	23⅞"	23.5 cu ft	–
BI-36RG	36"	84"	24"	35½"	83¾"	23⅞"	23.4 cu ft	–
BI-36F E	36"	84"	24"	35½"	83¾"	23⅞"	–	22.7 cu ft
BI-30U E	30"	84"	24"	29½"	83¾"	23⅞"	13.2 cu ft	4.2 cu ft
BI-30UG	30"	84"	24"	29½"	83¾"	23⅞"	13.1 cu ft	4.2 cu ft
BI-36U E	36"	84"	24"	35½"	83¾"	23⅞"	16.4 cu ft	5.3 cu ft
BI-36UG	36"	84"	24"	35½"	83¾"	23⅞"	16.3 cu ft	5.3 cu ft
BI-36UFD	36"	84"	24"	35½"	83¾"	23⅞"	15.7 cu ft	5.3 cu ft
BI-36S	36"	84"	24"	35½"	83¾"	23⅞"	12.4 cu ft	8.2 cu ft
BI-42S† E	42"	84"	24"	41½"	83¾"	23⅞"	16.3 cu ft	8.0 cu ft
BI-42SID	42"	84"	24"	41½"	83¾"	23⅞"	15.8 cu ft	7.9 cu ft
BI-42SD	42"	84"	24"	41½"	83¾"	23⅞"	16.0 cu ft	7.9 cu ft
BI-48S† E	48"	84"	24"	47½"	83¾"	23⅞"	19.1 cu ft	9.8 cu ft
BI-48SID	48"	84"	24"	47½"	83¾"	23⅞"	18.6 cu ft	9.6 cu ft
BI-48SD	48"	84"	24"	47½"	83¾"	23⅞"	18.8 cu ft	9.6 cu ft
PROFESSIONAL								
648PRO	48"	84"	24"	47½"	83¾"	24"	18.5 cu ft	11.7 cu ft
648PROG	48"	84"	24"	47½"	83¾"	24"	18.5 cu ft	11.7 cu ft
INTEGRATED								
IC-27R E	27"	81"	24"	27"	81"	25"	16.2 cu ft	–
IC-27FI	27"	81"	24"	27"	81"	25"	–	15.5 cu ft
700BR E	27"	34½"	24"	27"	34½"	25"	5.3 cu ft	–
700BF/BFI E	27"	34½"	24"	27"	34½"	25"	–	5.1 cu ft
700BC/BCI E	27"	34½"	24"	27"	34½"	25"	2.9 cu ft	2.2 cu ft
700TR	27"	80"	24"	27"	80"	25"	15.6 cu ft	–
700TFI	27"	80"	24"	27"	80"	25"	–	15.4 cu ft
700TCI E	27"	80"	24"	27"	80"	25"	10.2 cu ft	5.1 cu ft
736TR E	36"	80"	24"	36"	80"	25"	21.2 cu ft	–
736TCI E	36"	80"	24"	36"	80"	25"	13.6 cu ft	7.2 cu ft
736TFI E	36"	80"	24"	36"	80"	25"	–	21.0 cu ft
WINE STORAGE								
315W	15⅞"	34⅙"	24"	15¼"	34½"	24"	26 bottles	–
424G	23⅞"	34"	24"	24"	34½"	24"	46 bottles	–
424FSG (freestanding)	24¼"	34⅙"	24⅝"	–	–	–	46 bottles	–
427RG	27"	80"	24"	27"	80"	25"	78 bottles	–
427G	27"	80"	24"	27"	80"	25"	132 bottles	–
WS-30	30"	84"	24"	29½"	83¾"	23⅞"	147 bottles	–
UNDERCOUNTER UNITS								
UC-24BG	23⅞"	34"	24"	24"	34½"	24"	6.0 cu ft	–
UC-24R E	23⅞"	34"	24"	24"	34½"	24"	5.7 cu ft	–
UC-24RO E	23⅞"	34"	24"	24"	34½"	24"	5.7 cu ft	–
UC-24C/UC-24CI	23⅞"	34"	24"	24"	34½"	24"	3.7 cu ft	1.1 cu ft
UC-15I(P)/UC-15I(P)O	14¾"	33⅝"	23"	15¼"	34½"	24"	–	26 lbs

*Minimum dimensions for standard installation; for flush inset and other unique cabinet and panel applications, visit our website.

With bulk storage drawers (5.1 cu ft). **E ENERGY STAR qualified.

† Wrapped stainless models (BI-42S/S and BI-48S/S) are ENERGY STAR qualified.

Features and specifications are subject to change at any time without notice. Visit subzero-wolf.com for the most up-to-date information.



With Wolf, You Can

Enjoy a lifetime of adventurous, more satisfying cooking. Wolf, the corporate companion and kitchen soul mate of Sub-Zero, distills its legendary professional heritage, power, and finesse into cooking equipment whose precise control helps you achieve delicious results with every dish. The only pleasure greater than cooking with Wolf? Partaking of the meals you'll create.

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AND WARMING DRAWERS
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AND WARRANTY



Predict Delicious

Built into every Wolf product is a belief system. The central tenet of our cooking credo: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out. Wolf puts precise control in your hands so the dish you have in mind will be the dish you bring to the table. Cooking, you see, is all we do; we're specialists in delicious results. Dig into the foldout to learn more of what makes these enduring, American-made products—and the meals they help you cook—stand out.



What Sets Wolf Apart? Just About Everything.

THE RESULTS YOU WANT, PRECISELY



From the day Wolf introduced products for residential kitchens, it took the culinary world by storm. Never before had home cooks found such precise, sure control at their fingertips. Wolf makes heat, airflow – all the physics and mechanics behind the art of cooking – work in delicious concert. Flaky, gooey, crispy, chewy – the result you have in mind becomes exactly the result you create.

Learn even more about all that sets Wolf apart. Visit wolfappliance.com.

TRUE PROFESSIONAL HERITAGE
AND DURABILITY



Among America's best-known makers of cooking equipment, only Wolf began as a brand just for professionals. We spent more than half a century perfecting our products in the nation's most uncompromising cooking environments before ever introducing ranges, ovens, cooktops, grills, and ventilation for home kitchens. Not only the performance but also some of the genius of professional cooks finds its way into these products through intelligent features that help take the guesswork out of cooking.



TESTED NOT JUST TO LAST, BUT OUTLAST



Built in the USA with superior-quality materials, Wolf products are designed and manufactured to last a minimum of 20 years under far heavier use than you'll ever subject them to. It's a family business, and we can be a tough family. To ensure reliability, Wolf designs are stress-tested under lab conditions that simulate decades of extreme use. One hundred percent of the major components are tested before going to the production line. Every function of every product is tested before shipping.



DESIGNS FOR EVERY KITCHEN
AND COOKING STYLE



Your tastes in both food and design find nearly limitless expression with Wolf. Choose sleek designs with modern flair or classic, professional-style equipment—compact to grand-scale. Build your kitchen around the cooking technologies that best suit your preferences: gas, electric, dual fuel, induction, and steam. Add integrated modules for steaming, frying, induction cooking, or indoor grilling to expand your repertoire. All Wolf designs coordinate with Sub-Zero products—two specialists harmonizing in one exceptional kitchen.



36" BUILT-IN STAINLESS REFRIGERATOR/FREEZER | 36" DUAL FUEL RANGE
36" PRO LOW-PROFILE WALL HOOD | 30" STAINLESS WINE STORAGE



Ranges

Unmistakable heirs of the professional cooking instruments that made Wolf famous, today's Wolf dual fuel and gas ranges are as noteworthy for their abundance of sizes and features as for their exhilarating performance. Sizes range from 30 inches to 60 inches. Choose combinations of infrared grill, infrared griddle, gas burners, and innovative French Top to customize your range's configuration for the cooking techniques you prefer or want to add to your repertoire.



Ovens

With features such as dual convection and 10 one-touch cooking modes, Wolf built-in ovens have revolutionized life in the kitchen, inspiring choruses of acclaim from cooks, bakers, and designers alike. Never have ovens incorporated so much innovation for consistently flawless results. Choose the classic professional look of the L series or the sleek, contemporary style of the E series.



30" BUILT-IN E SERIES UNFRAMED SINGLE OVENS | 36" SEALED BURNER RANGETOP
36" BUILT-IN STAINLESS ALL REFRIGERATOR | 24" STAINLESS WINE STORAGE
24" CONVECTION MICROWAVE OVEN SHOWN WITH 30" E SERIES TRIM | 36" PRO HOOD LINER



27" WINE STORAGE/BULK STORAGE DRAWERS | 27" INTEGRATED
TALL REFRIGERATOR/FREEZER | 36" GAS COOKTOP | 36" BUILT-IN L SERIES
ONERAMED SINGLE OVEN | 42" COOKTOP ISLAND HOOD



Rangetops and Cooktops

Where do you want to begin? With a particular cooking technology, perhaps? Perfect. Whether you lean toward gas, induction, electric, or even specialized techniques such as steaming, grilling, or deep frying, Wolf rangetops and cooktops deliver spectacularly. Or, if you prefer, start with a particular design idea—from svelte, stylish grace to bold, professional gravitas. Wherever you start, both your cooking and your kitchen design process will lead to a satisfying finish.



60" DUAL FUEL RANGE

**DUAL-STACKED,
SEALED BURNERS**

The upper-tier burner delivers maximum heat transfer for cooking at high temperatures. The lower tier ably handles the subtleties of simmering and melting. With sealed, seamless burner pans, drips and spills wipe up in seconds.

**WOLF'S DUAL
CONVECTION SYSTEM**

Two fans and four heating elements produce more uniform heating than a single convection fan can deliver. That means greater consistency in your foods. Imagine: multiple racks of cookies perfectly browned, without even rotating the trays.

Dual Fuel Ranges

Discover a new world of cooking—the best of two worlds, actually. Topside, gas cooking in all its glory, with the fine control of dual-stacked, sealed burners and options that include grill, griddle, and the remarkable French Top. Below, that marvel of cooking technology, the Wolf dual convection electric oven. Its two fans and four heating elements let you select from 10 cooking modes so you can choose the one precisely suited to the dish you're preparing. Ovens are self-cleaning. With range sizes from 30" to 60", kitchens large and small become gateways to the exciting new world of dual fuel cooking.



36" DUAL FUEL RANGE



WOLF





48" GAS RANGE



Gas Ranges

Refined in the uncompromising environment of restaurant kitchens, Wolf gas ranges provide virtuoso performance for kitchens large and small. Sizes range from 30" to 60". Standard features include gas convection ovens with infrared broiler and, on the rangetop, dual brass burners that go from extremely low flame for simmering to furnace-like 16,000 Btu heat for searing. Options include infrared griddle and charbroiler, and the innovative French Top—more than a dozen available configurations in all. Available for natural gas or LP.

DUAL BRASS BURNERS

The rugged brass burners on Wolf gas ranges have an innovative secret: two sets of flame ports. The outer ring of ports delivers impressive power at higher heat settings. Turn down the heat and watch the inner ports emit a gentle flame.

FRENCH TOP

A precision cooking secret long favored by professional chefs, brought to the home by Wolf. The position of each pan determines how much heat it receives. Simultaneously warm sauce on low heat and boil shrimp on high.



60" GAS RANGE SHOWN WITH 5" RISER AND WARMING DRAWER



30" BUILT-IN L SERIES UNFRAMED SINGLE OVEN

Built-In Ovens

L SERIES It's easy to see why Wolf built-in L series electric ovens turn so many heads—and not just for their stylish cobalt blue interior. Thanks to a Wolf innovation called dual convection, the L series turns out faster, more consistent results for baking, roasting, broiling—even drying fruits. Cooks not only love the precision performance of the L series and its 10 cooking modes, they also love the look, which includes framed and unframed design options.

WOLF'S DUAL CONVECTION SYSTEM

More consistent results. Other brands' single convection fans can't deliver uniform heating. Wolf dual convection does. Imagine: racks of cookies perfectly browned, without even rotating trays.

FULL-EXTENSION BOTTOM RACK

This convenient feature of all Wolf built-in ovens provides better access to your foods, with solid support for basting even the largest turkey or roast.



36" BUILT-IN L SERIES UNFRAMED SINGLE OVEN

30" BUILT-IN L SERIES FRAMED DOUBLE OVEN



30" BUILT-IN E SERIES UNFRAMED DOUBLE OVEN

E SERIES Add a striking design feature to your kitchen, and bring strikingly delicious meals to your table. Smart technology gives the E series 10 cooking modes, with dual convection in single ovens and in the upper unit of double ovens. Available in framed and unframed designs, E series ovens can be installed flush with cabinets for a contemporary, integrated look. And now Wolf is introducing more dramatic E series options: a framed model with the pro handle and a model with a door in black glass.



30" BUILT-IN E SERIES FRAMED SINGLE OVEN | 24" CONVECTION MICROWAVE OVEN SHOWN WITH 30" E SERIES TRIM | 30" WARMING DRAWER



30" BUILT-IN E SERIES BLACK GLASS UNFRAMED SINGLE OVENS
30" WARMING DRAWERS | 36" INDUCTION FRAMED COOKTOP





CONSIDERING THE COOK

This is a steam oven you can really use. And use, and use. It's more than 25 percent larger than similar units, allowing for preparation of large or multiple dishes at once. And Wolf lets you refill the water tank without opening the oven door and interrupting the cooking process.

STEAM POWER À LA WOLF

Enjoy steam cooking's flavor and nutrition without the guesswork. Store your own recipes to re-create at the press of a key. You can even select one of the preprogrammed recipes by professional chefs and let the oven finish it to perfection.

Convection Steam Oven

Revel in fast, more versatile, and healthier cooking. Choose the cooking option combining steam and convection that's ideal for your dish. Steam vegetables – crisp, flavorful, wholesome – and retain up to 22 percent more vitamins than conventional cooking. Steam-roast poultry that's gloriously brown, miraculously juicy, and done up to 28 percent faster. Steam-bake crusty loaves worthy of a French boulangerie. Even rejuvenate leftovers and stale bread to delicious freshness.

24" CONVECTION STEAM OVEN SHOWN WITH 30" E SERIES UNFRAMED TRIM | 30" BUILT-IN E SERIES UNFRAMED SINGLE OVEN





24" CONVECTION STEAM OVEN SHOWN WITH 30" L SERIES UNFRAMED TRIM
30" BUILT-IN L SERIES UNFRAMED SINGLE OVEN



24" DRAWER MICROWAVE OVEN UNFRAMED



24" CONVECTION MICROWAVE OVEN SHOWN WITH 30" E SERIES UNFRAMED TRIM | 30" BUILT-IN E SERIES UNFRAMED SINGLE OVEN

Microwave Ovens

Available in door-front and drawer models, Wolf microwave ovens are true cooking instruments, making fast meals better meals. The door-front configuration is available in either a powerful standard microwave or a convection microwave oven that can also broil and cook in three convection modes. Designed for easy access, the Wolf drawer microwave ovens coordinate with Wolf E series ovens and can be installed in a standard or flush inset application. For both configurations, a variety of trim widths is offered.



24" STANDARD MICROWAVE OVEN SHOWN WITH 30" L SERIES FRAMED TRIM
30" BUILT-IN L SERIES FRAMED SINGLE OVEN | 30" WARMING DRAWER | 60" DUAL FUEL RANGE



30" BUILT-IN E-SERIES UNFRAMED SINGLE OVEN | 30" WARMING DRAWER
30" OVERLAY WINE STORAGE | 36" BUILT-IN OVERLAY
REFRIGERATOR/FREEZER BOTH SHOWN IN FLUSH INSET APPLICATION

Warming Drawers

The Wolf warming drawer takes good care of the foods you've prepared until it's time to serve them. You can adjust the temperature with digital accuracy, keeping moist foods moist and crisp foods crisp. The warming drawer is also ideal for proofing dough and even for warming towels. An outdoor warming drawer model is also available.



30" OUTDOOR
WARMING DRAWER



30" WARMING DRAWER SHOWN WITH SIX-PIECE CONTAINER SET



36" GAS COOKTOP | 30" BUILT-IN L SERIES UNFRAMED SINGLE OVEN | 24" CONVECTION MICROWAVE OVEN SHOWN WITH 30" L SERIES UNFRAMED TRIM



Gas Cooktops

Just looking at a Wolf gas cooktop can make your heart beat faster. Then, use it just once, and feel the real passion ignite. Dual-stacked, sealed burners place infinite control in your hands—from highest searing heat to the merest breath of flame. This latter precision feature we call True Simmer. Pasta sauce or fish stew can simmer for hours without boiling or scorching. Sealed burners make splashes and spills a snap to clean up. Choose a 30" or 36" cooktop. Or, for ultimate versatility, combine the 15" gas cooktop with other Wolf 15" integrated modules for a custom cooking array.

FULL SPECTRUM OF CONTROL

That's the beauty of dual-stacked, sealed burners. From a mere 300 Btu, ideal for melting, to a searing 15,000 Btu, the 36" and 30" cooktops combine pure power with nuanced control. The 15" model also delivers a versatile range of power from 300 Btu to 12,000 Btu.

REIGNITION; BACKLIT CONTROL KNOBS

The cooktop senses if the flame goes out and reignites it electronically. With backlit control knobs, there's no more fumbling in a dimly lit (perhaps romantic?) setting. Knobs remain cool while the cooktop is in use.



30" GAS COOKTOP | 30" E SERIES TRANSITIONAL SINGLE OVEN



36" ELECTRIC FRAMED
COOKTOP | 36" DOWNDRAFT

Electric Cooktops

Behind that sophisticated, minimalist exterior (available framed with stainless steel trim or in our unframed, trimless design), there lurks a powerful, high-performance cooking instrument. All elements feature True Simmer, which holds sauces and stews below the boiling point. One includes an even lower one-touch melt setting. The 30" and 36" electric cooktops are available in unframed and framed models. There's even a 15" model you can combine with other Wolf integrated modules to create a custom cooktop.

RESPONSIVE TO THE COOK

The one-touch melt feature uses an innovative technology called high-frequency pulsation, producing ultralow heat for delicate foods such as chocolate. All controls may be locked for safety. With five available configurations from 15" to 36", Wolf electric cooktops offer as much control over the way you use your counter space as the way you prepare your dishes.



30" ELECTRIC UNFRAMED COOKTOP
30" L SERIES FRAMED SINGLE OVEN | 30" COOKTOP WALL HOOD



36" ELECTRIC FRAMED
COOKTOP | 36" DOWNDRAFT

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30" ELECTRIC UNFRAMED COOKTOP
30" L SERIES FRAMED SINGLE OVEN | 30" COOKTOP WALL HOOD



30" INDUCTION UNFRAMED COOKTOP
30" BUILT-IN E SERIES BLACK GLASS UNFRAMED SINGLE OVEN

Induction Cooktops

Ultrafast. Ultraprecise. Exceptionally energy-efficient. Induction cooking has been popular among European chefs and homeowners for decades. Now Wolf leads the way in bringing this remarkable technology to North American kitchens. Its secret is magnetism. Electromagnetic elements cause pots and pans to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop surface remains cool, making induction an exceptionally safe way to cook. With Wolf's cookware-sensing technology, the induction elements will not energize without a compatible pan on the surface. Any cookware a magnet can stick to will work with Wolf induction.

MAGIC? NO, MAGNETS

It's called induction because the cooktop creates a magnetic field that induces heat in the pan. The cookware becomes the heating element. It's not only energy-efficient, it's fast, responding up to 50 percent quicker than gas or electric when you change a temperature setting. Boils water with amazing speed too.

BETTER CONTROL, BETTER MEALS

The induction cooktop's impressive range of power can be controlled with consummate ease. One touch turns an element to its highest setting. The 36" model has the most powerful induction element on the market—4,000 watts.





15" MULTI-FUNCTION COOKTOP
15" GRILL | 30" GAS COOKTOP



15" STEAMER

Integrated Modules

Passion for cooking reaches new dimensions with our 15" integrated modules. Seven models cover the gamut of cooking methods, from steaming to deep frying to induction. Combine modules à la carte-style to create a truly custom cooktop. Turn any countertop into a cooking area. Even add specialty functions alongside an existing cooktop or range. Low-profile grates; dual-stacked, sealed burners; deep spill pans; and illuminated controls allow these modules to integrate perfectly with their larger counterparts, with equal performance.



15" GAS COOKTOP | 15" MULTI-FUNCTION COOKTOP
15" GRILL | 15" INDUCTION FRAMED COOKTOP



COOKTOP LOW-PROFILE HOODS

Sleek yet powerful, this contemporary unit has front-mounted controls and four blower speeds. An indicator lets you know when the dishwasher-safe aluminum mesh filter needs cleaning. Available in wall and island configurations.

OUT OF SIGHT UNTIL NEEDED

Switch on the downdraft unit, and it rises quietly from the countertop to a height of 14" to draw away smoke and odors through a five-layer filter.

Ventilation Systems

Behind the sculpted lines of Wolf ventilation units, there's a lot of hard-nosed functional thinking. Bright halogen lighting with multiple settings to illuminate the cooking surface. Powerful multispeed blowers to whisk away smoke and odors. Five-layer mesh filters (available on cooktop ventilation and downdraft units) and stainless steel baffle filters (on professional-style units) that remove easily for cleaning. To bring superior performance to custom hood applications, Wolf ventilation liners are available in numerous sizes.





OUT OF SIGHT UNTIL NEEDED

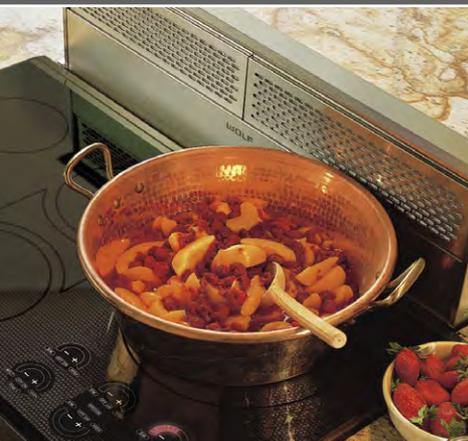
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36" BUILT-IN OUTDOOR GAS GRILL | 30" OUTDOOR WARMING DRAWER SHOWN WITH 36" STAINLESS PANEL AND PRO HANDLE | 13" BURNER MODULE | 13" TRIPLE DRAWERS

42" BUILT-IN OUTDOOR GAS GRILL
13" BURNER MODULE



Outdoor Kitchens

Welcome to high-performance cooking alfresco. Wolf's advanced engineering solves the challenge—precise heat control—that can make grilling a hit-or-miss proposition with lesser equipment. Available in 30", 36", 42", and 54"* models, built-in units or with optional freestanding carts, Wolf outdoor grills are sculpted in double-wall stainless steel and welded for seamless strength. Two types of heat, direct and radiant, are used to achieve the temperature range and uniform heat distribution that are the keys to flawless grilling.

*Available as built-in model only.

BUILT-IN OUTDOOR GRILLS

A 42" built-in outdoor grill helps you achieve delicious results with direct and indirect cooking—even smoking. Add a burner module to increase your outdoor cooking capabilities.

FREESTANDING OUTDOOR GRILLS

Roll it out and you're ready. Wolf outdoor grills marry impressive performance with exceptional ease of use. Carts are available in 30", 36", and 42" widths. An optional side burner lets you prepare side dishes or warm barbecue sauce without having to run inside.

36" FREESTANDING OUTDOOR GRILL



13" BURNER MODULE



WOLF PRODUCT INFORMATION

DUAL FUEL RANGES 30", 36", 48", 60"

- 1. **DF304** W 29⁷/₈" (759) H 36⁷/₈" (937) D 29¹/₂" (749)
- 2. **DF366** W 35⁷/₈" (911) H 36⁷/₈" (937) D 29¹/₂" (749)
- 3. **DF364C** W 35⁷/₈" (911) H 36⁷/₈" (937) D 29¹/₂" (749)
- 4. **DF364G** W 35⁷/₈" (911) H 36⁷/₈" (937) D 29¹/₂" (749)
- 5. **DF486C** W 47⁷/₈" (1216) H 36⁷/₈" (937) D 29¹/₂" (749)
- 6. **DF486G** W 47⁷/₈" (1216) H 36⁷/₈" (937) D 29¹/₂" (749)
- 7. **DF484CG** W 47⁷/₈" (1216) H 36⁷/₈" (937) D 29¹/₂" (749)
- 8. **DF484DG** W 47⁷/₈" (1216) H 36⁷/₈" (937) D 29¹/₂" (749)
- 9. **DF484F** W 47⁷/₈" (1216) H 36⁷/₈" (937) D 29¹/₂" (749)
- 10. **DF606CG** W 60¹/₈" (1527) H 36⁷/₈" (937) D 29¹/₂" (749)
- 11. **DF606DG** W 60¹/₈" (1527) H 36⁷/₈" (937) D 29¹/₂" (749)
- 12. **DF606F** W 60¹/₈" (1527) H 36⁷/₈" (937) D 29¹/₂" (749)
- 13. **DF604CF** W 60¹/₈" (1527) H 36⁷/₈" (937) D 29¹/₂" (749)
- 14. **DF604GF** W 60¹/₈" (1527) H 36⁷/₈" (937) D 29¹/₂" (749)

GAS RANGES 30", 36", 48", 60"

- 15. **R304** W 30" (762) H 37" (940) D 28³/₈" (721)
- 16. **R366** W 36" (914) H 37" (940) D 28³/₈" (721)
- 17. **R364C** W 36" (914) H 37" (940) D 28³/₈" (721)
- 18. **R364G** W 36" (914) H 37" (940) D 28³/₈" (721)
- 19. **R488** W 48" (1219) H 37" (940) D 28³/₈" (721)
- 20. **R486C** W 48" (1219) H 37" (940) D 28³/₈" (721)
- 21. **R486G** W 48" (1219) H 37" (940) D 28³/₈" (721)
- 22. **R484CG** W 48" (1219) H 37" (940) D 28³/₈" (721)

DUAL FUEL RANGES 30", 36", 48", 60"

- 23. **R484DG** W 48" (1219) H 37" (940) D 28³/₈" (721)
- 24. **R484F** W 48" (1219) H 37" (940) D 28³/₈" (721)
- 25. **R606CG** W 60" (1524) H 37" (940) D 28³/₈" (721)
- 26. **R606DG** W 60" (1524) H 37" (940) D 28³/₈" (721)
- 27. **R606F** W 60" (1524) H 37" (940) D 28³/₈" (721)

BUILT-IN E SERIES OVENS 30"

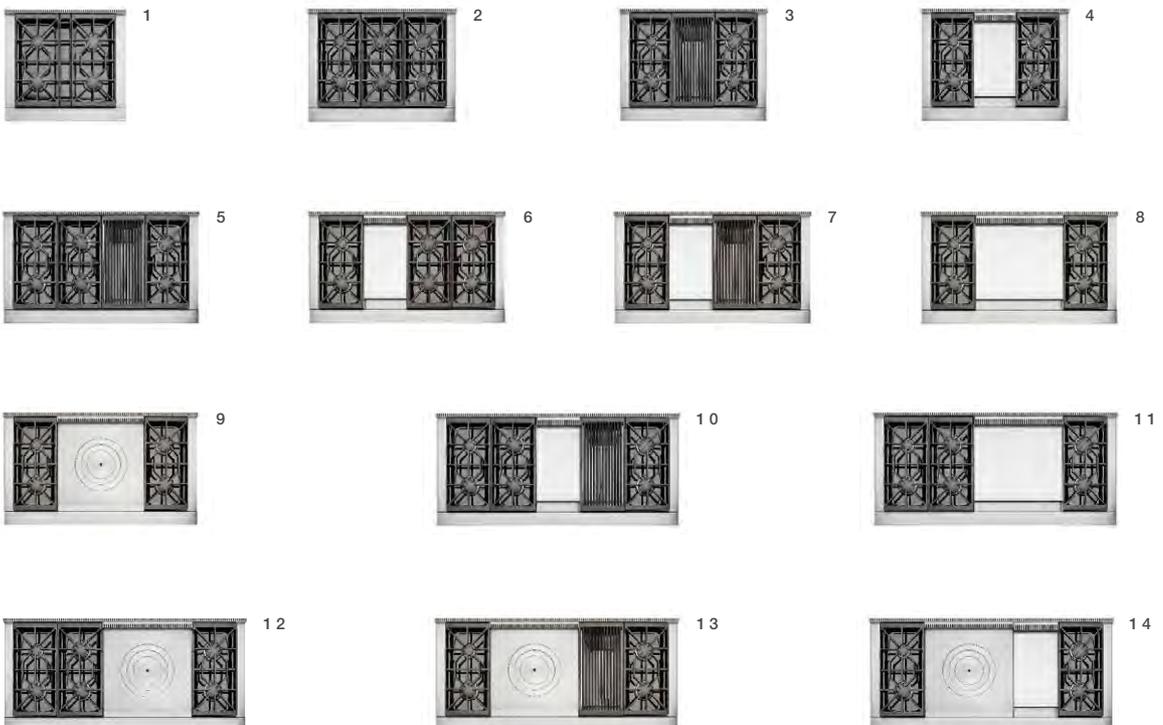
- 28. **SO30-2** W 29⁷/₈" (759) H 27⁷/₈" (708) D 23³/₄" (603)
- 29. **SO30-2G/B** W 29⁷/₈" (759) H 27⁷/₈" (708) D 24" (610) (SHOWN)
- 30. **DO30-2** W 29⁷/₈" (759) H 50³/₈" (1280) D 23³/₄" (603) (SHOWN)
- 31. **DO30-2G/B** W 29⁷/₈" (759) H 50³/₈" (1280) D 24" (610)

BUILT-IN L SERIES OVENS 30", 36"

- 32. **SO30** W 29⁷/₈" (759) H 27¹/₂" (699) D 24" (610)
- 33. **DO30** W 29⁷/₈" (759) H 50" (1270) D 24" (610)
- 34. **SO36U/S** W 35⁵/₈" (905) H 24³/₈" (619) D 24" (610)

SEALED BURNER RANGETOPS 30", 36", 48"

- 35. **SRT304** W 29⁷/₈" (759) H 8¹/₂" (216) D 28¹/₂" (724)
- 36. **SRT366** W 35⁷/₈" (911) H 8¹/₂" (216) D 28¹/₂" (724)
- 37. **SRT364C** W 35⁷/₈" (911) H 8¹/₂" (216) D 28¹/₂" (724)
- 38. **SRT364G** W 35⁷/₈" (911) H 8¹/₂" (216) D 28¹/₂" (724)
- 39. **SRT486C** W 47⁷/₈" (1216) H 8¹/₂" (216) D 28¹/₂" (724)
- 40. **SRT486G** W 47⁷/₈" (1216) H 8¹/₂" (216) D 28¹/₂" (724)
- 41. **SRT484CG** W 47⁷/₈" (1216) H 8¹/₂" (216) D 28¹/₂" (724)
- 42. **SRT484DG** W 47⁷/₈" (1216) H 8¹/₂" (216) D 28¹/₂" (724)
- 43. **SRT484F** W 47⁷/₈" (1216) H 8¹/₂" (216) D 28¹/₂" (724)



MICROWAVE OVENS AND WARMING DRAWERS

24", 30"

- 41. **MD24TE/S** W 23⁷/₈" (606) H 15¹/₄" (387) D 23³/₈" (594)
- 42. **MD30PE/S** W 29⁷/₈" (759) H 15¹/₄" (387) D 23³/₈" (594) (SHOWN)
- 43. **MWC24** W 24³/₄" (629) H 14⁷/₈" (378) D 20¹/₈" (511)
- 44. **MW24** W 24" (610) H 13³/₈" (340) D 19¹/₈" (486)
- 45. **WWD30** W 29⁷/₈" (759) H 10³/₈" (264) D 22³/₄" (578)
- 46. **WWD300** W 29⁷/₈" (759) H 10³/₈" (264) D 22³/₄" (578)

CONVECTION STEAM OVEN 24"

- 47. **CSO24** W 23¹/₂" (597) H 17⁷/₈" (454) D 21⁹/₁₆" (548)

GAS COOKTOPS 30", 36"

- 48. **CT30G/S** W 30" (762) H 4" (102) D 21" (533)
- 49. **CT36G/S** W 36" (914) H 4" (102) D 21" (533)

ELECTRIC AND INDUCTION COOKTOPS 30", 36"

- 50. **CT30E/S** W 30" (762) H 3³/₄" (95) D 21" (533)
- 51. **CT30EU** W 30" (762) H 4¹/₄" (108) D 21" (533)
- 52. **CT36E/S** W 36" (914) H 3³/₄" (95) D 21" (533)
- 53. **CT36EU** W 36" (914) H 4¹/₄" (108) D 21" (533)
- 54. **CT30I/S** W 30" (762) H 2¹/₂" (63) D 21" (533)
- 55. **CT30IU** W 30" (762) H 3" (76) D 21" (533)
- 56. **CT36I/S** W 36" (914) H 2¹/₂" (63) D 21" (533)
- 57. **CT36IU** W 36" (914) H 3" (76) D 21" (533)

INTEGRATED MODULES 15"

- 58. **CT15I/S** W 15" (381) H 2¹/₂" (63) D 21" (533)
- 59. **CT15E/S** W 15" (381) H 3³/₄" (95) D 21" (533)
- 60. **IG15/S** W 15" (381) H 6¹/₄" (159) D 21" (533)
- 61. **IS15/S** W 15" (381) H 13¹/₂" (343) D 21" (533)

MICROWAVE OVENS AND WARMING DRAWERS 24", 30"



41



42



43



44



45



46

CONVECTION STEAM OVEN 24"



47



48



49

GAS COOKTOPS 30", 36"

- 62. **IF15/S** W 15" (381) H 13¹/₂" (343) D 21" (533)

- 63. **CT15G/S** W 15" (381) H 4" (102) D 21" (533)

- 64. **IM15/S** W 15" (381) H 5" (127) D 21" (533)

VENTILATION SYSTEMS

30", 36", 42", 45", 48", 54", 60", 66"

- 65. **COOKTOP WALL HOOD**
W 30" (762), 35⁷/₁₆" (900) H 6⁷/₈" (175), 9¹/₄" (235) D 21" (533)

- 66. **COOKTOP ISLAND HOOD**
W 42" (1067) H 9¹/₄" (235) D 27" (686)

- 67. **COOKTOP LOW-PROFILE WALL HOOD**
W 30" (762), 36" (914), 45" (1143) H 3¹/₈" (79) D 17³/₄" (451)

- 68. **COOKTOP LOW-PROFILE ISLAND HOOD**
W 42" (1067) H 3¹/₈" (79) D 21⁵/₈" (549)

- 69. **DOWNDRAFT VENTILATION**
W 30" (762), 36" (914), 45" (1143) H 14" (356) D 2" (51)

- 70. **PRO LOW-PROFILE WALL HOOD**
W 30" (762) TO 48" (1219) H 10" (254) D 22" (559)

- 71. **PRO 24" DEEP WALL HOOD**
W 30" (762) TO 66" (1676) H 18" (457) D 24" (610)

- 72. **PRO 27" DEEP WALL HOOD**
W 30" (762) TO 66" (1676) H 18" (457) D 27" (686)

- 73. **PRO WALL CHIMNEY HOOD**
W 36" (914) TO 54" (1372) H 18" (457) D 24" (610)

- 74. **PRO ISLAND HOOD**
W 36" (914) TO 66" (1676) H 18" (457) D 34" (864)

OUTDOOR GRILLS AND MODULE/SIDE BURNER

13", 30", 36", 42", 54"

- 75. **BM13, SB13** W 13" (330) H 10³/₄" (273) D 30" (762)

- 76. **OG30** W 30" (762) H 27" (686) D 30" (762)

- 77. **OG36** W 36" (914) H 27" (686) D 30" (762)

- 78. **OG42** W 42" (1067) H 27" (686) D 30" (762)

- 79. **OG54** W 54" (1372) H 27" (686) D 30" (762)

ELECTRIC AND INDUCTION COOKTOPS 30", 36"



50



51



52



53



54



55



56



57

INTEGRATED MODULES 15"



58



59



60



61



62



63



64

VENTILATION SYSTEMS* 30", 36", 42", 45", 48", 54", 60", 66"



65



66



67



68



69



70



71



72



73



74

OUTDOOR GRILLS AND MODULE/SIDE BURNER 13", 30", 36", 42", 54"



75



76



77



78



79

*Individual ventilation models not available in all sizes. Pro hood liners also available.

ELECTRIC AND INDUCTION COOKTOPS 30", 36"



53



54



55



56



57



58



59



60

INTEGRATED MODULES 15"



61



62



63



64



65



66



67

VENTILATION SYSTEMS* 30", 36", 42", 45", 48", 54", 60", 66"



68



69



70



71



72



73



74



75



76



77

OUTDOOR GRILLS AND MODULE/SIDE BURNER 13", 30", 36", 42", 54"



78



79



80



81



82

*Individual ventilation models not available in all sizes. Pro hood liners also available.

EQUIPMENT CONFIGURATIONS	PRODUCT DIMENSIONS			ROUGH-IN DIMENSIONS*		
	Width	Height	Depth	Width	Height	Depth
GAS COOKTOPS						
30" Gas Cooktop (4 burners)	30"	4"	21"	29"	4"	19¼"
36" Gas Cooktop (5 burners)	36"	4"	21"	35"	4"	19¼"
DUAL FUEL RANGES						
30" Dual Fuel Range	29 7/8"	36 7/8"	29 ½"	30"	36"	24"
36" Dual Fuel Range	35 7/8"	36 7/8"	29 ½"	36"	36"	24"
48" Dual Fuel Range	47 7/8"	36 7/8"	29 ½"	48"	36"	24"
60" Dual Fuel Range	60 1/8"	36 7/8"	29 ½"	60 ¼"	36"	24"
SEALED BURNER RANGETOPS						
30" Sealed Burner Rangetop	29 7/8"	8 ½"	28 ½"	30"	7 ½"	24"
36" Sealed Burner Rangetop	35 7/8"	8 ½"	28 ½"	36"	7 ½"	24"
48" Sealed Burner Rangetop	47 7/8"	8 ½"	28 ½"	48"	7 ½"	24"
GAS RANGES						
30" Gas Range	29 7/8"	37"	28 ¾"	30"	36"	24"
36" Gas Range	35 7/8"	37"	28 ¾"	36"	36"	24"
48" Gas Range	47 7/8"	37"	28 ¾"	48"	36"	24"
60" Gas Range	60 1/8"	37"	28 ¾"	60 ¼"	36"	24"
VENTILATION						
22" Pro Wall Hood†	30", 36", 42", 48"	10"	22"	30", 36", 42", 48"	10"	22"
24", 27" Pro Wall Hood†	30", 36", 42", 48", 54", 60", 66"	18"	24", 27"	30", 36", 42", 48", 54", 60", 66"	18"	24", 27"
Pro Island Hood†	36", 42", 54", 66"	18"	34"	36", 42", 54", 66"	18"	34"
Pro Hood Liners	34 ¾", 40 ¾", 46 ¾", 52 ¾", 58 ¾"	12"	22 ½"	36", 42", 48", 54", 60"	12"	22 ½"
Pro Wall Chimney Hood†	36", 42", 48", 54"	18"	24"	36", 42", 48", 54"	18"	24"
30" Cooktop Wall Hood†	30"	6 7/8"	21"	30"	6 7/8"	21"
36" Cooktop Wall Hood†	35 7/16"	9 ¼"	21"	35 7/16"	9 ¼"	21"
42" Cooktop Island Hood†	42"	9 ¼"	27"	42"	9 ¼"	27"
30" Cooktop Low-Profile Wall Hood†	30"	3 1/8"	17 ¾"	30"	3 1/8"	17 ¾"
36" Cooktop Low-Profile Wall Hood†	36"	3 1/8"	17 ¾"	36"	3 1/8"	17 ¾"
45" Cooktop Low-Profile Wall Hood†	45"	3 1/8"	17 ¾"	45"	3 1/8"	17 ¾"
42" Cooktop Low-Profile Island Hood†	42"	3 1/8"	21 5/8"	42"	3 1/8"	21 5/8"
30", 36", 45" Downdraft Ventilation	30", 36", 45"	14"	2"	27 ½", 33 ½", 39 ½"	28 ¾"	2 1/16"
OUTDOOR GAS GRILLS, MODULE, AND SIDE BURNER						
30" Grill††	30"	27"	30"	28 ½"	11 ¾"	24 ¼"
36" Grill††	36"	27"	30"	34 ½"	11 ¾"	24 ¼"
42" Grill††	42"	27"	30"	40 ½"	11 ¾"	24 ¼"
54" Grill††	54"	27"	30"	52 ½"	11 ¾"	24 ¼"
13" Burner Module††	13"	10 ¾"	30"	12"	10"	24 ¼"
13" Side Burner (for cart)	13"	10 ¾"	30"	—	—	—

† Dimensions exclude chimney.

†† Rough-in dimensions are for grills and module using built-in noncombustible enclosure.

EQUIPMENT CONFIGURATIONS	PRODUCT DIMENSIONS			ROUGH-IN DIMENSIONS*		
	Width	Height	Depth	Width	Height	Depth
DUAL FUEL RANGES						
30" Dual Fuel Range	29 7/8"	36 7/8"	29 1/2"	30"	36"	24"
36" Dual Fuel Range	35 7/8"	36 7/8"	29 1/2"	36"	36"	24"
48" Dual Fuel Range	47 7/8"	36 7/8"	29 1/2"	48"	36"	24"
60" Dual Fuel Range	60 1/8"	36 7/8"	29 1/2"	60 1/4"	36"	24"
SEALED BURNER RANGETOPS						
30" Sealed Burner Rangetop	29 7/8"	8 1/2"	28 1/2"	30"	7 1/2"	24"
36" Sealed Burner Rangetop	35 7/8"	8 1/2"	28 1/2"	36"	7 1/2"	24"
48" Sealed Burner Rangetop	47 7/8"	8 1/2"	28 1/2"	48"	7 1/2"	24"
GAS RANGES						
30" Gas Range	30"	37"	28 3/8"	30 1/4"	36"	24"
36" Gas Range	36"	37"	28 3/8"	36 1/4"	36"	24"
48" Gas Range	48"	37"	28 3/8"	48 1/4"	36"	24"
60" Gas Range	60"	37"	28 3/8"	60 1/4"	36"	24"
VENTILATION						
22" Pro Wall Hood†	30", 36", 42", 48"	10"	22"	30", 36", 42", 48"	10"	22"
24", 27" Pro Wall Hood†	30", 36", 42", 48", 54", 60", 66"	18"	24", 27"	30", 36", 42", 48", 54", 60", 66"	18"	24", 27"
Pro Island Hood†	36", 42", 54", 66"	18"	34"	36", 42", 54", 66"	18"	34"
Pro Hood Liners	34 3/8", 40 3/8", 46 3/8", 52 3/8", 58 3/8"	12"	22 1/2"	36", 42", 48", 54", 60"	12"	22 1/2"
Pro Wall Chimney Hood†	36", 42", 48", 54"	18"	24"	36", 42", 48", 54"	18"	24"
30" Cooktop Wall Hood†	30"	6 7/8"	21"	30"	6 7/8"	21"
36" Cooktop Wall Hood†	35 1/16"	9 1/4"	21"	35 7/16"	9 1/4"	21"
42" Cooktop Island Hood†	42"	9 1/4"	27"	42"	9 1/4"	27"
30" Cooktop Low-Profile Wall Hood†	30"	3 1/8"	17 3/4"	30"	3 1/8"	17 3/4"
36" Cooktop Low-Profile Wall Hood†	36"	3 1/8"	17 3/4"	36"	3 1/8"	17 3/4"
45" Cooktop Low-Profile Wall Hood†	45"	3 1/8"	17 3/4"	45"	3 1/8"	17 3/4"
42" Cooktop Low-Profile Island Hood†	42"	3 1/8"	21 5/8"	42"	3 1/8"	21 5/8"
30", 36", 45" Downdraft Ventilation	30", 36", 45 1/2"	9 1/8"	2 3/8"	27" 33", 42"	29 5/16"	2 3/4"
OUTDOOR GAS GRILLS, MODULE, AND SIDE BURNER††						
30" Grill††	30"	27"	30"	28 1/2"	11 3/4"	24 1/4"
36" Grill††	36"	27"	30"	34 1/2"	11 3/4"	24 1/4"
42" Grill††	42"	27"	30"	40 1/2"	11 3/4"	24 1/4"
54" Grill††	54"	27"	30"	52 1/2"	11 3/4"	24 1/4"
13" Burner Module††	13"	10 3/4"	30"	12"	10"	24 1/4"
13" Side Burner (for cart)	13"	10 3/4"	30"	—	—	—

† Dimensions exclude chimney.

†† Rough-in dimensions are for grills and module using built-in noncombustible enclosure.



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