



Savour every moment

SUB-ZERO **WOLF**

Refrigeration and Cooking

————— TWO SPECIALISTS —————

One Extraordinary Kitchen



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A History of Innovation



1926

In 1926, Westye F. Bakke packed up his family and their belongings, and moved from Northern Wisconsin to Madison in search of new opportunities.



1943

A self-taught engineer, Westye built his first freestanding freezer in the basement of his home.



1945

Armed with a strategy to build the best, highest quality refrigeration, Westye founded Sub-Zero Freezer Company.



1980s

Our aim is true. While other brands' temperatures fluctuate wildly, Sub-Zero's award-winning 500 Series nails it within 1° for superior food preservation.



1990s

Sub-Zero introduced the disappearing refrigerator design in 1995 and has since expanded it to include columns of a uniform height for design flexibility.



1999

Cheers! Sub-Zero uncorks the first wine storage system that cools and protects wine bottles from its enemies: UV light, heat, vibration, and improper humidity.



2012

Wolf's convection steam oven amazes with crusty steam-baked loaves, sous vide capabilities, and leftovers rejuvenated to just-made deliciousness.



2013

Biggest new-product rollout in the company's history. New technologies. New décor possibilities. New ways to use refrigeration from patio to home gym.



2015

Wolf introduces Wolf Gourmet, a line of countertop appliances, cookware, and cutlery embodying superior workmanship and precision control.



1950s

No more fishy ice cubes. Sub-Zero pioneers dual refrigeration—separate, sealed systems for refrigerator and freezer. Additionally, Sub-Zero revolutionizes kitchen design with the invention of built-in refrigeration.



1960s

The phrase "Sub-Zero kitchen" enters the American real estate lexicon as shorthand for "a home that gets all the high-end details right."



1970s

Sub-Zero leads the way in making energy-efficient products. Today, the average Sub-Zero unit consumes less energy than a 75-watt light bulb.



2000

Sub-Zero acquires the residential side of Wolf, a legend in commercial kitchens. Two specialists, now corporate companions and kitchen soul mates.



2003

Mouths water as Wolf introduces its first dual fuel range: gas cooking above, dual convection electric ovens below.



2008

Adapting technology used by NASA, Sub-Zero introduces an air purification system that scrubs the air of ethylene gas and odor every 20 minutes.



2020

Sub-Zero Group, Inc., celebrates 75 years of industry-leading innovation and design.

TODAY

We continue our pursuit of bringing best-in-class appliances, beautiful design, and memorable moments to luxury homes around the world.

QUALITY *without compromise*

Since Sub-Zero was founded in 1945, it has been our goal to build best-in-class luxury appliances. Over the years, the legendary reliability of Sub-Zero and Wolf products has given our customers the confidence to invest not merely in a kitchen that meets their needs but one that fulfills their highest aspirations in both function and design, providing many years of satisfaction.



RIGOROUS TESTING

To ensure reliability, our products undergo extensive lab testing so they can pass the real-life test of your kitchen for years to come. Major components undergo thorough testing prior to going into the final design, and every major function is tested before shipping.



BUILT TO LAST 20 YEARS OR MORE

We build and test our appliances to perform for over 20 years of daily use. Plus, our products are backed by worry-free warranties.



EXACTING CRAFTSMANSHIP

Built from heavy-duty stainless steel, our products are beautifully hand finished with hemmed edges and welded seams. They are of the caliber one would expect in the world's finest homes.



*Form and function should be one,
joined in a spiritual union.*

FRANK LLOYD WRIGHT

Solomon R. Guggenheim Museum, New York, USA

Designed by American architect Frank Lloyd Wright
and opened six months after his death in 1959



ICONS *of* DESIGN

The function came first—a dual refrigeration system for keeping food fresher longer. Then came the form—Sub-Zero’s classic louvered grille. It is a look that has become one of the most imitated in home-product design.

Our revolutionary appliances even impressed legendary American architect Frank Lloyd Wright, who commissioned Sub-Zero equipment for his visionary home designs. During the home automation boom of the 1950s, when kitchen appliances became a symbol of modern living, our products became icons and have remained so ever since. Through the years, Sub-Zero expanded its groundbreaking product line with built-in wine preservation, an expanded range of sizes and configurations, and integrated refrigeration that merges seamlessly into the décor.

Likewise, Wolf, born of professional performance and durability, has influenced generations of appliance designers. The classic professional look has evolved, so in addition to bold chef-style ranges and cooktops with Wolf’s iconic red knobs, new Wolf products include sleek contemporary designs that take a back seat to the surrounding kitchen. All of our products embrace the functional imperatives of their forebears: intuitive technology, superb ergonomics, and carefully considered details with no unnecessary embellishment.



Contemporary

Streamlined, contemporary-style kitchens are all about simplicity and clean lines. Sub-Zero's Designer Series Refrigeration can blend seamlessly into the room's décor, and Wolf's sleek built-in appliances complement a minimalistic modern aesthetic.



ICBCSO3050CM/B



ICBSO30CM/B



ICBDET3650CIID



ICBDET3050W



ICBVW36B



ICBCI365TF/S



Transitional

A distinct combination of tradition and modernity: elements of the old and the new gracefully duet in Sub-Zero's Classic Series and Wolf's transitional-style Ovens and Cooktops.



ICBDEU2450BG



ICBSPO30TE/S/TH



ICBWWD300



ICBCL4850UFDID



ICBIR36550/S/T



Professional

For a kitchen that means business. Your kitchen will become synonymous with high-performing luxury thanks to the unmistakably bold features of Sub-Zero PRO Series Refrigeration and the emblematic red knobs of Wolf.



ICBSPO24TE/S/TH
*-Shown with optional
 Pro Handle Accessory*



ICBCSO2450TE/S/T
*-Available with optional
 Pro Handle Accessory*



ICBSRT484W



ICBDO3050PM/S/P



ICBPRO4850G





THE FOOD PRESERVATION SPECIALIST

Honoring every
fresh, delicious bite.



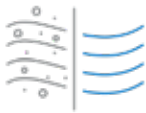
PRESERVE *what matters*

Sub-Zero is more than a refrigerator that keeps food cold. It is the food preservation specialist, delivering fresher, longer-lasting food through innovative advanced preservation technologies. Our commitment to beautiful design is just as strong, consistently leading the industry in built-in refrigeration solutions for every style home.



DUAL REFRIGERATION

Cool and humid in the refrigerator, frigid and dry in the freezer. Maintaining these distinct environments is the foundation of the dual refrigeration system pioneered by Sub-Zero. For you, it means crisper, longer-lasting fresh foods and frozen items without freezer burn.



ADVANCED AIR PURIFICATION

Adapting sophisticated aerospace technology, Sub-Zero's air purification system scrubs the air of ethylene gas and odour every 20 minutes.



PRECISE TEMPERATURE CONTROL

Wild fluctuations in temperature negatively impact food's freshness. Sub-Zero counteracts this issue with microprocessors that maintain interior temperatures within one degree of setpoint.



CUSTOMIZED MODULAR DESIGN

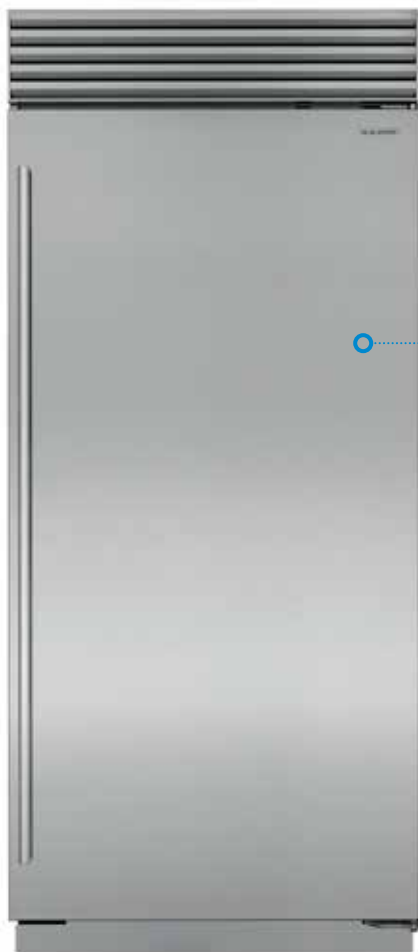
Sub-Zero offers the widest selection of refrigeration solutions with various widths, innovative configurations, and limitless exterior customization. We believe your kitchen and home should be just as tailored and unique as you.



BUILT AND TESTED TO LAST 20 YEARS

Sub-Zero appliances are rigorously stress-tested to perform for more than 20 years of daily use. To ensure reliability, Sub-Zero tests its door hinges over 300,000 times. We stand behind our products with a full two-year warranty and a full one-year warranty for Sub-Zero outdoor products.

The faces of SUB-ZERO



CLASSIC SERIES

The magnum opus of Sub-Zero design.



DESIGNER SERIES

*"Anywhere refrigeration"—
the epitome of customization.*



PRO SERIES

Bold, mighty stainless steel in and out.



WINE PRESERVATION

An impressive showcase for your collection.



DESIGNER SERIES
UNDERCOUNTER

Places refrigeration where you need it most.

A refrigerator full of FRESH IDEAS

SPLIT CLIMATE™ TECHNOLOGY

The Split Climate™ intelligent cooling system keeps food fresher longer thanks to a variable-speed compressor and two fans that optimize the refrigerator temperature.

CLEAR SIGHT

Find your food more easily. ClearSight™ LED lighting fully illuminates the interior, reducing shadows and adding light where it's needed most—overhead, under each shelf, and in each crisper drawer.

FLEXIBLE STORAGE

Smooth-glide drawers, adjustable door storage, and spill-proof shelves create more usable interior space.

NIGHT MODE

By detecting lower levels of ambient light, Night Mode reduces interior brightness by 90% in dim environments.

STAINLESS ACCENTS

Sleek stainless accents trim the interior, matching the sophistication of the exterior.

INTUITIVE TOUCH CONTROL

Easily customize settings—from lighting to humidity—with the tap of a finger via the conveniently accessible touch control panel

NANO-COATED GLASS

Nano coating lines the perimeter of each glass shelf to create a hydrophobic barrier that helps contain spills.

MAGNETIC GASKET

Doors seal tightly, preventing air leaks and reducing energy consumption.

ADVANCED WATER FILTRATION

By reducing particles and pollutants, water and ice always taste fresh.

MAX ICE MODE

Planning a party? Max Ice Mode increases ice production by up to 30% for a 24-hour period.







*Iconic, innovative
design and technology.*



CLASSIC SERIES

Meet Sub-Zero's flagship lineup: iconic design coupled with more than 80 years of food preservation advancements. The newest generation reaches new heights of refinement, inside and out.



Uniquely Sub-Zero

The Classic Series offers two distinct design approaches: stainless and overlay. Pair timeless stainless steel with pro or tubular handles—both styles coordinate with Wolf cooking equipment. For smaller kitchens, a French door model makes efficient use of space.







PRO SERIES

Make a statement with a refrigerator inspired by professional kitchens. The only thing more impressive than the stunning exterior is the groundbreaking technology found inside.



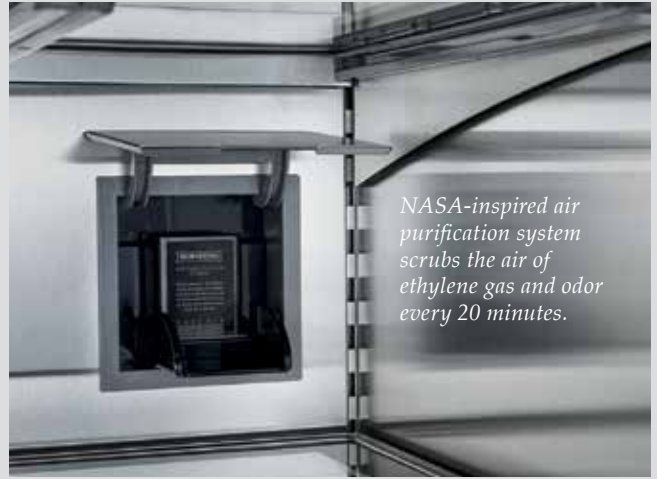


*A harmonious duet
of form and function*



Bold and Mighty

To keep food fresher longer, the PRO Series is fitted with the most advanced preservation system. Crafted with stainless steel inside and out, it checks all the boxes for those desiring the most luxurious, professional aesthetic. Now in a compact 91 cm width, it offers new design opportunities for small and large kitchens alike.



NASA-inspired air purification system scrubs the air of ethylene gas and odor every 20 minutes.



Full-extension slide-out glass shelf provides ergonomic access to food.



Design-forward, hand-finished details.



The independently controlled crisper drawer ensures the ideal environment for produce and fresh foods.







Endless design



DESIGNER SERIES

No one will guess there's such advanced food preservation technology hiding in plain sight. Designer Series Refrigeration merges seamlessly into the room's décor. It is more flexible than ever with our largest offering of sizes, configurations, and handleless designs.





Seamless and Subtle

Let Sub-Zero Designer Series Refrigeration take your imagination in fresh, new directions. Think of refrigeration in entirely new ways and places—master suite or study, home gym or theatre room, kitchen island or pantry.





*Anywhere refrigeration
for every style*





UNDERCOUNTER REFRIGERATION

Cold sparkling water and sodas. Fresh, abundant ice. Precisely chilled wine. In a perfect world, you wouldn't have to travel to the kitchen to satisfy your thirst. Welcome to the perfect world of Sub-Zero Undercounter Refrigeration—an impressive range of compact refrigerators, freezers, ice makers, and wine coolers that fit into any décor.





Undercounter Refrigeration

Whether you want to add comfort and convenience to a primary suite, create a stunning cocktail bar (ice included!) in the study, or complete your outdoor kitchen with convenient storage for poolside drinks and snacks, Sub-Zero Undercounter Refrigeration is up to the challenge. Available in a wide range of sizes and styles—panel-ready or clad in stainless steel—it's refrigeration wherever you need it most.



Designer Series Drawers

Fresh produce in the kitchen island. Frozen foods in the pantry. Yoghurt and juice in the breakfast room. Chilled beverages in the home theatre, exercise room, or primary suite. Designer Series Drawers provide endless ways to make refrigeration a discreet, convenient presence in your home. Two-drawer units are offered in all-refrigerator or all-freezer with ice maker configurations.





Wood-grain upper cabinet section containing two ovens. Each oven has a digital display and control panel on its top edge. The ovens are integrated into the cabinet structure.

Dark wood-grain lower cabinet section containing six drawers. Each drawer has a horizontal handle. The drawers are arranged in two rows of three.





*The safekeeping your
bottles deserve*

WINE STORAGE

To preserve the integrity of every glass, Sub-Zero Wine Storage does more than just chill wine. Each unit is built with advanced preservation technologies and protective features that guard against the harmful effects of heat, humidity, light, and vibration.



Protect your collection in style

Raise a glass to better wine preservation. Toast to the pleasure of seeing your wines softly illuminated and displayed on shelves trimmed in fine cherrywood. Available in various sizes, styles, and configurations, you can incorporate wine storage to fit your space and needs. Shelf fronts are stainable for further customization.

How Sub-Zero preservation foils wine's natural enemies:



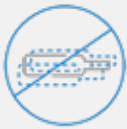
BLOCKS HARMFUL RAYS

The UV-resistant glass shields wine, inhibiting development of unpleasant flavours and aromas.



DEFEATS HEAT

Independent zones maintain the preferred cool environments for reds and whites, ensuring they can be stored and served at their optimal temperature.



DAMPENS VIBRATION

Easy-glide racks gently cradle bottles, offering easy access with minimal disruption. The dessert wine rack accessory comes with the same protective feature.



CONTROLS HUMIDITY

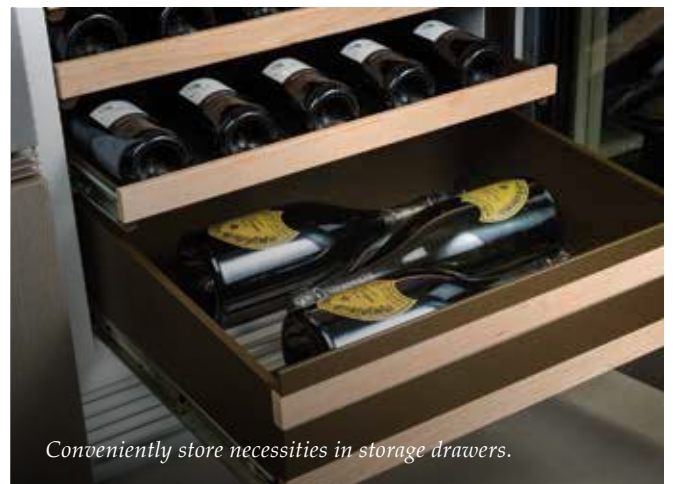
Dual evaporators maintain steady, moderate humidity—ensuring corks stay supple and labels do not peel.



Organize your collection with wine tiles.



Safely stores 750ml, half, and magnum bottles.



Conveniently store necessities in storage drawers.



Add wine storage anywhere—in a wet bar, lounge, or pool house.

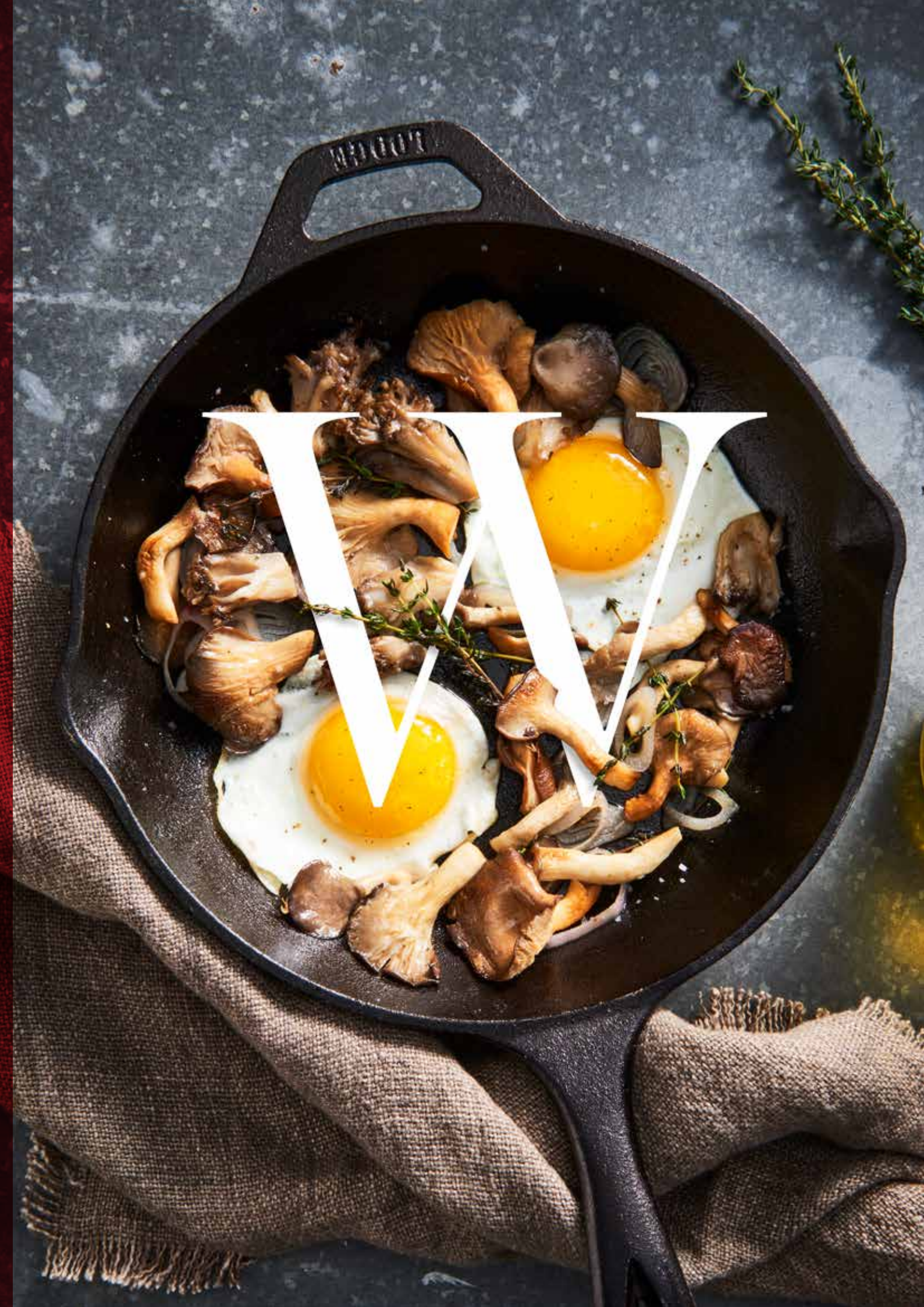
Undercounter Wine Storage

Think beyond the kitchen or wine room to other, more compact places to store your collection. Sub-Zero Undercounter Wine Storage raises the delightful prospect of wine on hand in any room, ready to serve at precisely the right temperature. This model accommodates 42 bottles across two independently controlled storage zones. With fully customizable exteriors, integrated hinges and toe kicks, and consistent 3-millimeter reveal, this efficiently sized model seamlessly integrates into any style room.











THE COOKING SPECIALIST

Embracing every
home-cooked meal.



PREDICT *delicious*

Your refrigerator is full of the finest and freshest ingredients—now it's time to turn them into beautiful meals. Wolf specializes in professional-level cooking appliances that bring out the flavor in every food and ensure every recipe leads to perfect results. So, whether you are a seasoned veteran, eager beginner, or somewhere in between, you will have more confidence when you cook with the superior performance of Wolf.



PRECISE HEAT AND TEMPERATURE CONTROL

No more guesswork: Wolf appliances are expertly designed to skillfully wield the science behind the art of cooking with intuitive, easy-to-use technology and controls.



PROFESSIONAL HERITAGE

Long before we introduced the prowess of Wolf into the home, it was lauded as the best by restaurant chefs. Imbued with Wolf's professional kitchen pedigree, home cooks have enjoyed more satisfying cooking for more than two decades.



DESIGNED WITH YOU IN MIND

Whatever your kitchen and cooking style, you will find limitless expression with Wolf. All Wolf designs coordinate with Sub-Zero products—two specialists harmonizing in one exceptional kitchen.



RIGOROUS TESTING

Built with premium-grade materials, Wolf products are designed to last a minimum of 20 years. Major components are subjected to extreme stress tests prior to going into the final design, and every major function is tested before shipping.



WORRY-FREE WARRANTY

Wolf offers an industry-leading full two-year warranty on appliances, along with a limited five-year warranty.

Perfect every time.

Precise, reliable cooking is essential whenever you are feeding your hungry family or discerning guests. Intelligent features and chef-tested technology put performance—and peace of mind—at your fingertips.



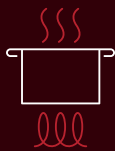
WOLF'S CONVECTION SYSTEMS

More consistent, more delicious results. That, in short, is what you can expect with Wolf Dual Fuel convection systems. They control the heat and airflow inside Wolf electric ovens to eliminate hot spots and allow for multi-rack cooking. Pan rotation—and worry—are now a thing of the past.



STEAM

Discover a new level of versatility and control with steam cooking. Releasing the right amount of moisture and heat at critical moments, the Wolf Convection Steam Oven creates the precise environment for sous vide meats and vegetables, steam-baked crusty loaves, and rejuvenated leftovers.



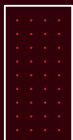
INDUCTION TECHNOLOGY

Induction cooktops create a magnetic field that induces heat in the cookware. It is ultra-efficient at transferring heat—with almost instantaneous temperature-adjustment response—and boils water with astonishing speed, too.



DUAL-STACKED, SEALED GAS BURNERS

Power meets finesse in this Wolf innovation. The upper-tier burner delivers exceptionally high heat for searing and boiling. For simmering or melting, the lower-tier burner produces a more subtle flame. For easy cleaning, the burner pans are sealed and seamless.



INFRARED ELEMENTS

This feature of the chargrill and teppanyaki (griddle) generates higher temperatures for quick sears.



Wolf's convection systems



Convection Steam Ovens



Induction technology



Dual-stacked, sealed burners



Infrared elements

Explore the world of WOLF

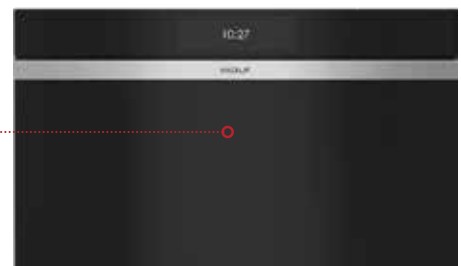


INDUCTION RANGES
*Wolf's superior performance—
sleeker than ever.*



DUAL FUEL RANGES
*The most iconic range, completely
reimagined.*

BUILT-IN OVENS
Consistently delicious results.



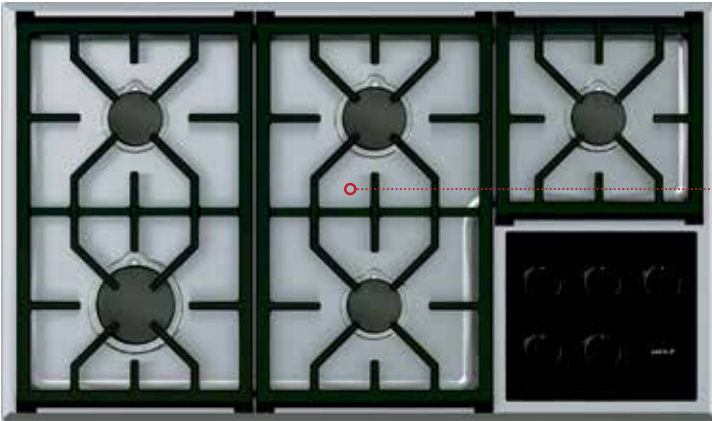
OUTDOOR GRILLS
*Multi-function grills provide
masterful control.*





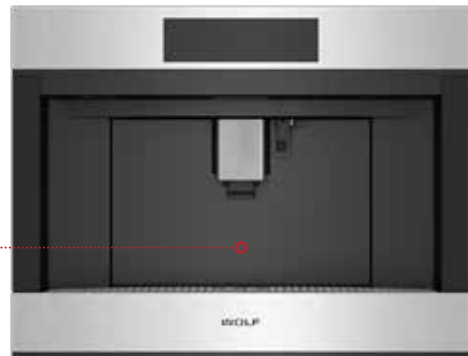
MODULES

Customized to the way you cook.



COOKTOPS

Sizes, styles, and functions for any taste.



COFFEE SYSTEMS

For an exquisitely convenient cup prepared just so.

VENTILATION

Brilliant form and function.





*Unmistakable heirs
of professional ranges.*



DUAL FUEL RANGES

The completely redesigned Wolf Dual Fuel Range combines professional heritage, iconic aesthetics, and innovative performance in one bold cooking package. With abundant sizes, features, and customizable configurations, our ranges are the favorites of discerning home cooks.



Wolf's Dual VertiFlow™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking.

Dual Fuel Ranges

Achieve delicious results above and below. Topside, Wolf's patented dual-stacked, sealed gas burners provide consistent high-to-low temperature control. Further customize your rangetop with the newly adjustable chargrill or redesigned teppanyaki (griddle).

Below, enjoy Wolf's most advanced dual convection oven. The Dual VertiFlow™ convection system produces consistent, flavourful multi-rack cooking every time. And the oven's smart Gourmet Mode automatically controls the cooking process for simplified, delicious results guaranteed.



The infrared chargrill is now adjustable, and the redesigned teppanyaki (griddle) features a larger cooking area. Both are capable of tackling a range of foods, from steaks and burgers to delicate fish fillets and vegetables.



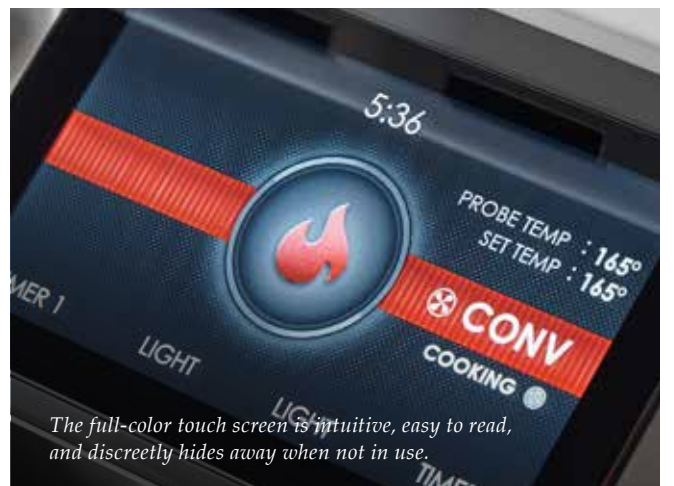
Like autopilot for your oven, Gourmet mode is the future of cooking technology. Nearly 50 chef-tested presets make a host of delicious dishes.



Customize your range's look with brushed grey knobs and brushed brass bezels. Brushed stainless knobs are also available.



LED backlit control knobs illuminate when in use, indicating which burners are active.



The full-color touch screen is intuitive, easy to read, and discreetly hides away when not in use.





*The ideal choice for
more kitchens than ever.*

INDUCTION RANGES

The Wolf Induction Range was completely redesigned from top to bottom to provide a contemporary alternative to the professional-style range. An integrated full-colour touchscreen eliminates knobs for a refined, clean profile and improved functionality. Plus, you'll find all the features of Wolf's signature dual convection oven packed inside this striking modern shell.





WOLF





Induction Ranges

Visually stunning, this range features equally impressive performance. The scratch-resistant, ceramic glass induction cooking surface proves consistent and precise across the temperature spectrum, achieving powerful boils and gentle melts with uniform mastery. With lightning-fast temperature adjustment, liquids go from searing-hot highs to ultra-finessed lows in mere moments. Plus, the smooth glass surface is simple to clean.

The high-performing oven features the same state-of-the-art Dual VertiFlow™ convection system found in Wolf Dual Fuel Ranges. It evenly distributes the air, reducing hot and cold spots and enabling consistent multi-rack cooking. Directed by the completely integrated electronic touchscreen, the oven offers 10 chef-tested cooking modes—including worry-free Gourmet Mode—to automatically tackle every type of dish.







*Designed with
you in mind.*



RANGETOPS *and* COOKTOPS

From sleek, modern simplicity to bold, professional gravitas, Wolf has the look for your taste. Choose from dozens of sizes, styles, and technologies to precisely fit your cooking preferences.



The wok burner aptly handles the gamut of wok cooking techniques with equal precision, from searing highs of 10 kW to simmering lows of 1 kW.

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 is the ideal companion for Wolf Built-In Ovens. Choose from 91 cm and 122 cm sizes and four configurations that include infrared teppanyaki (griddle), infrared chargrill, dual-stacked, sealed burners, and wok burner.







Gas Cooktops

Pick the style that speaks to you. Choose from the iconic look of Wolf red, brushed stainless, brushed brass, brushed grey, or black knobs against an all-glass control panel. No matter what look you choose, you can expect the precise, high-to-low control of dual-stacked gas burners. Sealed burner pans make sloshes and spills a snap to clean up.







Induction Cooktops

Incredible speed. Precise control.
Exceptional technology.

Our 60 cm, 76 cm, and 91 cm Induction Cooktops are available in contemporary and transitional models that fit into almost any kitchen design. The framed transitional models pair seamlessly with Wolf Module Cooktops for your ideal custom cooking setup.



MODULE COOKTOPS

Fashion the cooktop that works for you. Add modules as a complement to a larger counterpart or create a custom cooking array. Thoughtfully designed with a consistent look and stunning performance.





*Turn any work surface
into a cooking area.*



*Five different modules
help you cook your way.*

GAS COOKTOP

Wolf's innovative dual-stacked, sealed burners provide nuanced high-to-low control.

- Automatic spark reignition system
- Easy-to-clean sealed burner pans



MULTIFUNCTION COOKTOP

High-output 8 kW burner produces powerful flame for hot stir-frying and fast boiling.

- Flex between standard and wok grate
- Easy-to-clean sealed burner pan



GRILL

Achieve restaurant-quality sear marks with two 1400-watt heating elements.

- Ceramic briquettes provide barbecue flavour and high heat
- Two dual-temperature cooking zones

INDUCTION COOKTOP

Two ultra-efficient induction zones heat evenly, precisely, and almost instantly.

- Easy-to-clean, scratch-resistant, black ceramic glass surface
- Boost Mode for rapid boils



STEAMER

Experience the versatility of ultra-consistent steam cooking.

- One-degree incremental temperature control
- One 2700-watt heating element
- Optional sous vide basket accessory





*Consistently
delicious results.*



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 or a wider spectrum of designs.



M Series Built-In Ovens

Four distinct looks—minimalist, handleless contemporary styling in black glass or stainless steel, stainless-steel-framed transitional, and bold professional —are just the beginning. Refinements in M Series Built-In Ovens are more than aesthetic. Performance features include the advanced Dual VertiFlow™ convection system, color LCD touchscreen control, convenient preset cooking programs, and improved interior lighting. There is also more usable space inside the oven.





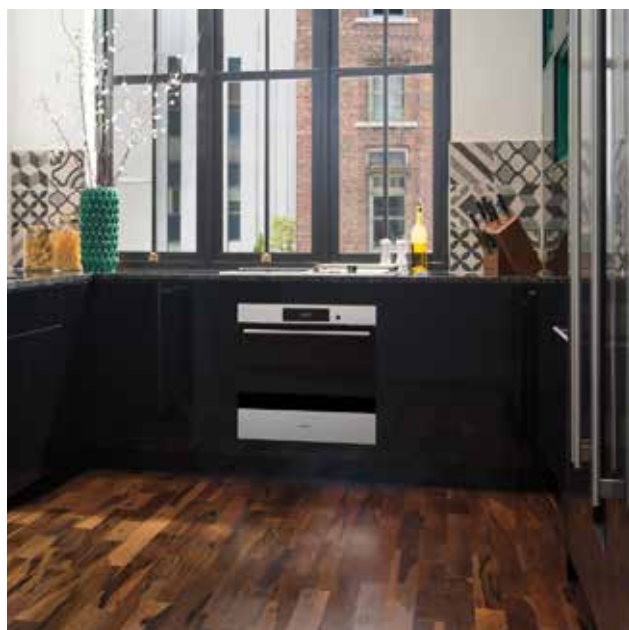
E Series Built-In Ovens

E Series Built-In Ovens feature enhanced cooking performance inside, and cleaner, design-friendly aesthetics outside. Their advanced dual convection system and chef-tested modes, including effortless Gourmet Mode, ensure consistently delicious results. Two distinct designs integrate seamlessly in kitchens of many styles.



60 cm E Series Transitional Built-In Oven

Looking for a smaller alternative? Enjoy the masterful performance and beauty of Wolf ovens in a smaller footprint. The 60 cm E Series Transitional Built-In Oven fits nearly anywhere and offers the same performance as its larger counterparts. For a compact kitchen any chef would admire, pair it with a 60 cm Induction Cooktop, Convection Steam Oven, 38 cm Modules, and narrower widths and drawers of Sub-Zero Refrigeration.





*Even the smallest kitchen
can have a Wolf oven.*



Convection Steam Ovens

This may be the world's most versatile oven. The Convection Steam Oven will singlehandedly ease meal preparation. It places the power of steam and convection heat at your fingertips, with more tried and tested modes to help you create any dish you desire—flaky, golden pies, perfect pasta bakes, better-than-yesterday leftovers, or tender steaks cooked sous vide. Flexibility abounds in installation and design as well—there is a plumbed version that extends continuous steam cooking, and new aesthetic refinements create a consistent look with other Wolf ovens.





Prepare entire meals with the power of 900-watt microwave preset modes.

Convection Speed Ovens

The performance you expect from Wolf—now in a faster, more compact package. Combining the power of convection, grill, and microwave, the Convection Speed Oven offers all-in-one oven versatility so you can prepare a wider variety of delicious foods in reduced time. Its cooking versatility is matched only by its design flexibility, stylishly freeing up counter space and seamlessly coordinating with other Wolf and Sub-Zero appliances.









*Your own
personal barista.*



COFFEE SYSTEM

You may find yourself taking a few extra moments to enjoy your professional quality beverage crafted to your precise taste, frothed and foamy with the touch of a button.



Coffee System

Harkening to Wolf's professional heritage, the Built-In Coffee System provides at-home baristas the simplicity, control, and performance they need to craft café-quality beverages. Customizable settings and a host of beverage choices unite for a flavourful, personalized brew every time. And their stunning, refined design enhances the beauty of every home. Inside and out, these superb coffee instruments promise cup after delicious cup.

15+ PROFESSIONAL-QUALITY BEVERAGES

Choose from more than 15 beverage options, including coffee, espresso, cappuccino, latte, macchiato, flat white, and more.

SIMPLE TO USE

The full-colour touchscreen lets you easily customize every aspect of your beverage. Six independent user profiles ensure favourites are just a touch or two away.

REFINED DESIGN

Not requiring special water lines, the system can install nearly anywhere, and its elegant, modern aesthetic integrates beautifully into kitchens, offices, and bedrooms.





*Clear the air for a
more enjoyable kitchen.*

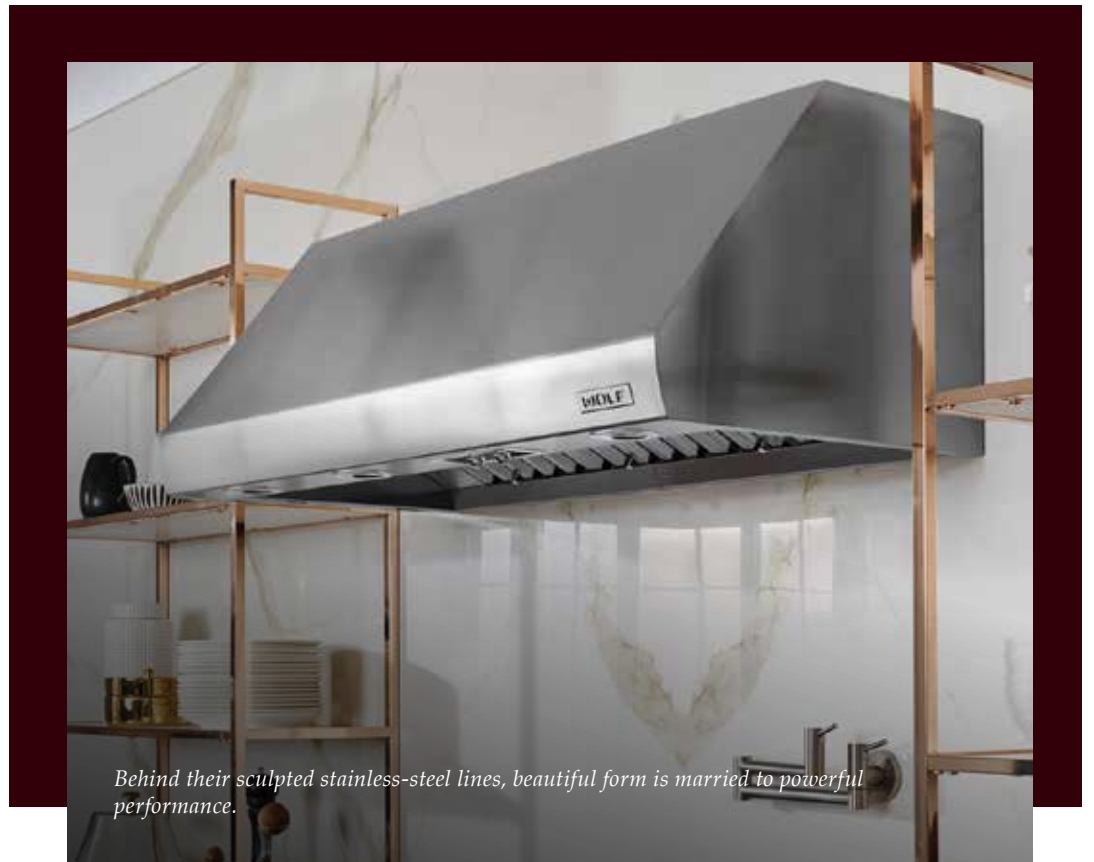


VENTILATION

Eliminate dinner's uninvited guests—smoke, grease, and odour—with powerful ventilation. Find sizes, designs, and speeds to fit any décor and cooking style.



Switch on the unit and it rises quietly from the countertop to a height of 36 cm, drawing smoke and odours through a five-layer filter. It provides effective ventilation for all types of cookware.



Ventilation

In classic stainless steel, contemporary glass, or tucked away out of sight, Wolf ventilation is paramount in a thoughtfully designed kitchen. Powerful blowers, easy-to-use controls, and bright lighting keep your cooking area perfectly illuminated, fresh, and clean, and filters are dishwasher-safe for easy cleaning.



WOLF





*Add convenience
to home cooking.*



DRAWERS

These efficiently sized appliances prove satisfying in both performance and design. The Vacuum Seal Drawer is the ultimate cooking companion, while the Warming Drawer is a must for flexible dinnertimes.



Vacuum Seal Drawer

Professional chefs have used this tool for years, and now you can enjoy the benefits at home. The Wolf chamber-style Vacuum Seal Drawer helps deliver more delicious meals. Better preserve frozen foods, remove air to prepare for sous vide cooking, or infuse flavours into proteins and vegetables with marinades and aromatics. It fits seamlessly into any kitchen design, accepting a custom panel or Wolf stainless steel or black glass panel options in 60 cm and 76 cm widths.



Reseal unfinished bottles with the wine attachment.



Warming Drawer

Some evenings, it seems like every member of the family is on a different schedule. Keep dinner—and the dinnerware—warm for late arrivals. The Wolf Warming Drawer integrates beautifully into any kitchen, presenting a clean stainless front or blending into the surrounding cabinetry. Think outside the kitchen too—luxuriate in toasty towels when installed in a master suite or pool house, or include an Outdoor Warming Drawer in a patio kitchen. Indoor and outdoor models provide convenience wherever you need it most.





*Here's to moments
worth savouring—outdoors.*



OUTDOOR KITCHENS

For many, the kitchen is the heart of the home—the place where life happens. But it doesn't have to happen indoors. Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do indoors. With Sub-Zero and Wolf outdoor kitchen appliances, you can.



Outdoor Kitchens

Sharing a meal outside with family and friends is one of life's great pleasures. And with Wolf, you no longer have to make do with inferior cooking equipment. The Wolf Outdoor 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. The sealed smoker box can enhance the smoky flavour of barbecued foods. Add a teppanyaki (griddle) plate accessory for barbecuing more delicate items, such as vegetables and fish. It is available in 76 cm, 91 cm, 107 cm, and 137 cm* models. For convenient access to fresh foods, cold drinks, and other necessities, choose Sub-Zero Outdoor Undercounter Refrigerator Drawers.

** Available as built-in model only*



The teppanyaki (griddle) plate features a smooth cooking surface for grilling more delicate foods, such as vegetables and seafood.



Bring Sub-Zero Refrigeration to your outdoor kitchen. The Sub-Zero 61cm Drawers can be outfitted with weather-resistant, outdoor panels with or without a lock.



Outdoor Grills

FREESTANDING OUTDOOR GRILLS

Roll it out and you are ready. Wolf Outdoor Grills marry impressive performance with exceptional ease of use. Carts are available in 76 cm, 91 cm, and 107 cm widths. An optional Side Burner lets you prepare side dishes or warm sauces without running inside.

BUILT-IN OUTDOOR GRILLS

Built-In Outdoor Grills help you achieve delicious results with direct and indirect cooking—even smoking. Add a Side Burner Module to increase your outdoor cooking capabilities.



Outdoor Storage

Wolf Storage Cabinets, Doors, and Drawers take convenience to a whole new level. Store everything from mesquite chips and barbecue accessories to paper towels and rubbish and recycling bins in these dry, weatherproof units. With these organization necessities in place, you can spend more time enjoying moments al fresco. Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and countless design possibilities.



Dry Storage Cabinet



Paper Towel Drawer



Double Trash and Recycling Drawer





Classic Series Refrigeration

91 CENTIMETERS



All Refrigerator or All Freezer

MODEL OPTIONS

ICBCL3650RID
-Stainless Steel

ICBCL3650F
-Stainless Steel

W 914 mm

H 2134 mm

D 610 mm



Over-and-Under Refrigerator/Freezer

MODEL OPTIONS

ICBCL3650UID
-Stainless Steel
-Internal Water Dispenser

W 914 mm

H 2134 mm

D 610 mm



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBCL3650UFDID
-Stainless Steel
-Internal Water Dispenser

W 914 mm

H 2134 mm

D 610 mm

107 CENTIMETERS



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBCL4250UFDID
-Stainless Steel
-Internal Water Dispenser

W 1067 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBCL4250S
-Stainless Steel

ICBCL4250SID
-Stainless Steel or Panel Ready
-Internal Water Dispenser

W 1067 mm

H 2134 mm

D 610 mm

122 CENTIMETERS



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBCL4850UFDID
-Stainless Steel
-Internal Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBCL4850S
-Stainless Steel or Panel Ready

ICBCL4850SID
-Stainless Steel
-Internal Ice and Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBCL4850SD
-Stainless Steel
-External Ice and Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm

PRO Refrigeration

91 CENTIMETERS



PRO
Refrigerator/Freezer

MODEL OPTIONS

ICBPRO3650
-Stainless Steel

- W** 914 mm
- H** 2134 mm
- D** 610 mm



PRO
*Refrigerator/Freezer
with Glass Door*

MODEL OPTIONS

ICBPRO3650G
-Stainless Steel

- W** 914 mm
- H** 2134 mm
- D** 610 mm

122 CENTIMETERS



PRO
Refrigerator/Freezer

MODEL OPTIONS

ICBPRO4850
-Stainless Steel

- W** 1219 mm
- H** 2134 mm
- D** 610 mm



PRO
*Refrigerator/Freezer
with Glass Door*

MODEL OPTIONS

ICBPRO4850G
-Stainless Steel

- W** 1219 mm
- H** 2134 mm
- D** 610 mm

Designer Series Refrigeration

46 CENTIMETERS

61 CENTIMETERS



All Freezer Column

MODEL OPTIONS

ICBDEC1850FI
-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

- W** 457 mm
- H** 2134 mm
- D** 610 mm



All Refrigerator Column

MODEL OPTIONS

ICBDEC2450R
-Panel Ready
-Stainless Steel Panels Available

- W** 610 mm
- H** 2134 mm
- D** 610 mm



All Freezer Column

MODEL OPTIONS

ICBDEC2450FI
-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

- W** 610 mm
- H** 2134 mm
- D** 610 mm

76 CENTIMETERS



All Refrigerator Column

MODEL OPTIONS

ICBDEC3050RID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser

- W** 762 mm
- H** 2134 mm
- D** 610 mm



All Freezer Column

MODEL OPTIONS

ICBDEC3050FI
-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

- W** 762 mm
- H** 2134 mm
- D** 610 mm



Combination Tall

MODEL OPTIONS

ICBDET3050CIID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser
-Ice Maker

- W** 762 mm
- H** 2134 mm
- D** 610 mm

91 CENTIMETERS



All Refrigerator Column

MODEL OPTIONS

ICBDEC3650RID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser

- W** 914 mm
- H** 2134 mm
- D** 610 mm



Combination Tall

MODEL OPTIONS

ICBDET3650CIID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser
-Ice Maker

- W** 914 mm
- H** 2134 mm
- D** 610 mm

Undercounter Refrigeration

61 CENTIMETERS



All Refrigerator
Drawers

MODEL OPTIONS

ICBID-24RO

-Panel Ready

-Stainless Steel Panels Available
-Indoor or Outdoor

W 610 mm

H 876 mm

D 610 mm



Refrigerator
Undercounter

ICBDEU2450R

-Panel Ready

-Stainless Steel Panels Available

W 610 mm

H 876 mm

D 587 mm



Beverage Center
Undercounter

ICBDEU2450BG

-Panel Ready

-Stainless Steel Panels Available

W 610 mm

H 876 mm

D 587 mm

76 CENTIMETERS



All Refrigerator
Drawers

MODEL OPTIONS

ICBID-30R

-Panel Ready

-Stainless Steel Panels Available

W 762 mm

H 876 mm

D 610 mm



All Freezer
Drawers

MODEL OPTIONS

ICBID-30FI

-Panel Ready

-Stainless Steel Panels Available

-Ice Maker

W 762 mm

H 876 mm

D 610 mm

Wine Storage

46 CENTIMETERS

61 CENTIMETERS



Wine Storage *Designer Series*

MODEL OPTIONS

ICBDEC1850W

-Panel Ready
-Stainless Steel Panels Available

W 457 mm

H 2134 mm

D 610 mm



Wine Storage *Designer Series*

MODEL OPTIONS

ICBDEC2450W

-Panel Ready
-Stainless Steel Panels Available

W 610 mm

H 2134 mm

D 610 mm



Wine Storage

Designer Series - Undercounter

MODEL OPTIONS

ICBDEU2450W

-Stainless Steel or Panel Ready

W 610 mm

H 876 mm

D 587 mm

76 CENTIMETERS



Wine Storage *Designer Series*

MODEL OPTIONS

ICBDEC3050W

-Panel Ready
-Stainless Steel Panels Available

W 762 mm

H 2134 mm

D 610 mm



Wine Storage

with Refrigerator Drawers

MODEL OPTIONS

ICBDET3050WR

-Panel Ready
-Stainless Steel Panels Available

W 762 mm

H 2134 mm

D 610 mm



Wine Storage

Classic Series

MODEL OPTIONS

ICBCL3050W

-Stainless Steel or Panel Ready

W 762 mm

H 2134 mm

D 610 mm

Dual Fuel Ranges

76 CENTIMETERS



Dual Fuel

MODEL OPTIONS



W 759 mm
H 927 mm
D 749 mm

ICBDF30450
4 Burners

91 CENTIMETERS



Dual Fuel

MODEL OPTIONS



W 911 mm
H 927 mm
D 749 mm

ICBDF36650
6 Burners

ICBDF36450G
4 Burners and
Infrared Teppanyaki

122 CENTIMETERS



W 1216 mm
H 927 mm
D 749 mm

Dual Fuel

MODEL OPTIONS



ICBDF48450CG
4 Burners, Infrared
Chargrill, and Infrared
Teppanyaki

ICBDF48650G
6 Burners and
Infrared Teppanyaki



ICBDF48450DG
4 Burners and Infrared
Dual Teppanyaki



ICBDF48850
8 Burners

152 CENTIMETERS



W 1521 mm
H 927 mm
D 749 mm

Dual Fuel

MODEL OPTIONS



ICBDF60650CG
6 Burners, Infrared Teppanyaki,
and Infrared Chargrill

ICBDF60650DG
6 Burners and Infrared
Dual Teppanyaki

Induction Ranges

76 CENTIMETERS

91 CENTIMETERS



Induction

MODEL OPTIONS



W 759 mm
H 902 mm
D 718 mm

ICBIR30450/S/T
4 Zones



Induction

MODEL OPTIONS

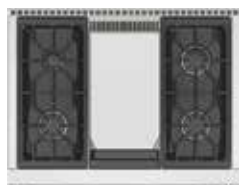


W 911 mm
H 902 mm
D 718 mm

ICBIR36550/S/T
5 Zones

Sealed Burner Rangetops

91 CENTIMETERS



4 Burners

and Infrared Teppanyaki

MODEL OPTIONS

ICBSRT364G

W 911 mm H 216 mm D 724 mm



2 Burners

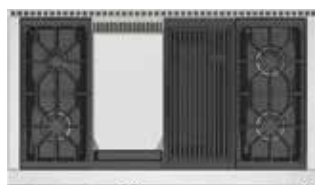
and Wok Burner

MODEL OPTIONS

ICBSRT362W

W 911 mm H 254 mm D 724 mm

122 CENTIMETERS



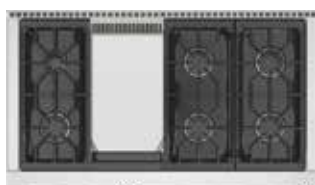
4 Burners

and Infrared Teppanyaki and Infrared Chargrill

MODEL OPTIONS

ICBSRT484CG

W 1216 mm H 216 mm D 724 mm



6 Burners

and Infrared Teppanyaki

MODEL OPTIONS

ICBSRT486G

W 1216 mm H 216 mm D 724 mm



4 Burners

and Wok Burner

MODEL OPTIONS

ICBSRT484W

W 1216 mm H 254 mm D 724 mm

Module Cooktops

38 CENTIMETERS



Induction Cooktop
Transitional

MODEL OPTIONS

ICBCI152TF/S

W 381 mm H 51 mm D 533 mm



Gas Cooktop
Transitional

MODEL OPTIONS

ICBCG152TF/S

W 381 mm H 102 mm D 533 mm



Multifunction Module
Transitional

MODEL OPTIONS

ICBMM15TF/S

W 381 mm H 127 mm D 533 mm



Grill Module
Transitional

MODEL OPTIONS

ICBGM15TF/S

W 381 mm H 127 mm D 533 mm



Steamer Module
Transitional

MODEL OPTIONS

ICBSM15TF/S

W 381 mm H 222 mm D 533 mm

Cooktops

60 CENTIMETERS



Induction

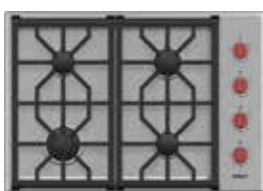
Transitional - Framed

MODEL OPTIONS

ICBCI243TF/S

W 600 mm H 51 mm D 533 mm

76 CENTIMETERS



Gas

Professional

MODEL OPTIONS

ICBCG304P/S

W 762 mm H 102 mm D 533 mm



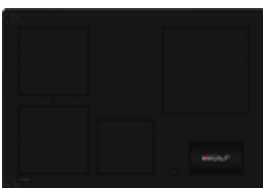
Gas

Transitional

MODEL OPTIONS

ICBCG304T/S

W 762 mm H 102 mm D 533 mm



Induction

Contemporary

MODEL OPTIONS

ICBCI30460C/B

W 762 mm H 64 mm D 533 mm



Induction

Transitional - Framed

MODEL OPTIONS

ICBCI304TF/S

W 762 mm H 51 mm D 533 mm

91 CENTIMETERS



Induction

Contemporary

MODEL OPTIONS

ICBCI36560C/B

W 914 mm H 64 mm D 533 mm



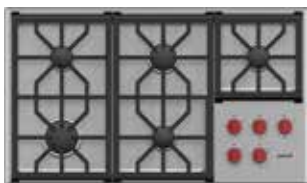
Induction

Transitional - Framed

MODEL OPTIONS

ICBCI365TF/S

W 914 mm H 51 mm D 533 mm



Gas

Professional

MODEL OPTIONS

ICBCG365P/S

W 914 mm H 102 mm D 533 mm



Gas

Transitional

MODEL OPTIONS

ICBCG365T/S

W 914 mm H 102 mm D 533 mm

Built-In Ovens

60 CENTIMETERS



E Series

Transitional

MODEL OPTIONS

ICBSO24TE/S/T

-Single Oven

W 597 mm **H** 597 mm **D** 572 mm



Convection Steam

E Series - Transitional

MODEL OPTIONS

ICBCSO2450TE/S/T

- Non-plumbed

ICBCSOP2450TE/S/T

- Plumbed

W 597 mm **H** 454 mm **D** 572 mm



Convection Steam

*M Series - Contemporary
Stainless Handleless*

MODEL OPTIONS

ICBCSO2450CM/S

W 597 mm **H** 454 mm **D** 572 mm

76 CENTIMETERS



M Series

Contemporary Handleless

MODEL OPTIONS

ICBSO30CM/B

-Single Oven

W 759 mm **H** 724 mm **D** 584 mm

ICBDO30CM/B

-Double Oven

W 759 mm **H** 1292 mm **D** 584 mm



Convection Steam

M Series - Contemporary Handleless

MODEL OPTIONS

ICBCSO3050CM/B

W 759 mm **H** 454 mm **D** 572 mm



Convection Steam

M Series - Contemporary

MODEL OPTIONS

ICBCSO3050CM/B/T

W 759 mm **H** 454 mm **D** 572 mm



M Series

Contemporary Stainless

MODEL OPTIONS

ICBSO30CM/S

-Single Oven

W 759 mm **H** 724 mm **D** 584 mm

ICBDO30CM/S

-Double Oven

W 759 mm **H** 1292 mm **D** 584 mm



Convection Steam

*M Series - Contemporary
Stainless Handleless*

MODEL OPTIONS

ICBCSO3050CM/S

W 759 mm **H** 454 mm **D** 572 mm

76 CENTIMETERS

Continued



M Series

Transitional

MODEL OPTIONS

ICBSO30TM/S/TH

-Single Oven

W 759 mm H 724 mm D 584 mm

ICBDO30TM/S/TH

-Double Oven

W 759 mm H 1292 mm D 584 mm



M Series

Professional

MODEL OPTIONS

ICBSO3050PM/S/PH

-Single Oven

W 759 mm H 724 mm D 584 mm

ICBDO3050PM/S/P

-Double Oven

W 759 mm H 1292 mm D 584 mm



Convection Steam

M Series - Transitional

MODEL OPTIONS

ICBCSO3050TM/S/T

W 759 mm H 454 mm D 546 mm



Convection Steam

M Series - Professional

MODEL OPTIONS

ICBCSO3050PM/S/P

W 759 mm H 454 mm D 572 mm



E Series

Transitional

MODEL OPTIONS

ICBSO3050TE/S/T

-Single Oven

W 759 mm H 724 mm D 584 mm



E Series

Professional

MODEL OPTIONS

ICBSO3050PE/S/P

-Single Oven

W 759 mm H 724 mm D 584 mm



Convection Steam

E Series - Transitional

MODEL OPTIONS

ICBCSO3050TE/S/T

W 759 mm H 454 mm D 572 mm



Convection Steam

E Series - Professional

MODEL OPTIONS

ICBCSO3050PE/S/P

W 759 mm H 454 mm D 572 mm

NEED MORE COOKING CAPACITY?
TRY AN M SERIES DOUBLE OVEN



Speed Ovens

60 CENTIMETERS



Speed Oven
E Series - Transitional

MODEL OPTIONS

ICBSPO24TE/S/TH

W 597 mm H 454 mm D 546 mm



Speed Oven
E Series - Professional

MODEL OPTIONS

ICBSPO24TE/S/TH

-Shown with optional Pro Handle Accessory

W 597 mm H 454 mm D 546 mm

76 CENTIMETERS



Speed Oven
M Series - Transitional

MODEL OPTIONS

ICBSPO30TM/S/TH

W 759 mm H 454 mm D 546 mm



Speed Oven
E Series - Transitional

MODEL OPTIONS

ICBSPO30TE/S/TH

W 759 mm H 454 mm D 546 mm



Speed Oven
M Series - Professional

MODEL OPTIONS

ICBSPO30PM/S/PH

W 759 mm H 454 mm D 546 mm



Speed Oven
E Series - Professional

MODEL OPTIONS

ICBSPO30PE/S/PH

W 759 mm H 454 mm D 546 mm



Speed Oven
M Series - Contemporary

MODEL OPTIONS

ICBSPO30CM/B/TH

W 759 mm H 454 mm D 546 mm

Warming Drawer

76 CENTIMETERS



Indoor/Outdoor

MODEL OPTIONS

ICBWWD300

W 759 mm H 264 mm D 578 mm

Coffee Systems

60 CENTIMETERS



Coffee System
E Series - Transitional

MODEL OPTIONS

ICBEC2450TE/S

W 597 mm H 454 mm D 483 mm

76 CENTIMETERS



Coffee System
E Series - Transitional

MODEL OPTIONS

ICBEC3050TE/S

W 759 mm H 454 mm D 483 mm



Coffee System
M Series - Professional

MODEL OPTIONS

ICBEC3050PM/S

W 759 mm H 454 mm D 483 mm



Coffee System
M Series - Contemporary

MODEL OPTIONS

ICBEC3050CM/B

W 759 mm H 454 mm D 483 mm



Coffee System
M Series - Transitional

MODEL OPTIONS

ICBEC3050TM/S

W 759 mm H 454 mm D 483 mm



Coffee System
E Series - Professional

MODEL OPTIONS

ICBEC3050PE/S

W 759 mm H 454 mm D 483 mm



Coffee System
M Series - Contemporary Stainless

MODEL OPTIONS

ICBEC3050CM/S

W 759 mm H 454 mm D 483 mm

Vacuum Seal Drawer

60 CENTIMETERS

Stainless



Black



Custom



Vacuum Seal Drawer

MODEL OPTIONS

ICBVS24

-Panel Ready
-Available with 60 cm or 76 cm front panels

W 597 mm H 140 mm D 533 mm

Ventilation

WALL HOODS



Professional

MODEL OPTIONS

76 CENTIMETERS

ICBPW302718
-69 cm Depth

91 CENTIMETERS

ICBPW362418
-61 cm Depth

ICBPW362718
-69 cm Depth

107 CENTIMETERS

ICBPW422718
-69 cm Depth

122 CENTIMETERS

ICBPW482418
-61 cm Depth

ICBPW482718
-69 cm Depth

152 CENTIMETERS

ICBPW602718
-69 cm Depth

Stainless



Black



Cooktop

MODEL OPTIONS

76 CENTIMETERS

ICBVW30S
-Stainless

91 CENTIMETERS

ICBVW36S
-Stainless

ICBVW36B
-Black

ISLAND HOODS



Cooktop

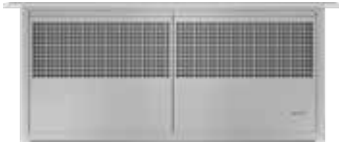
MODEL OPTIONS

107 CENTIMETERS

ICBVI42S
-Stainless

ICBVI42B
-Black

DOWNDRAFT



91 Centimeters

MODEL OPTIONS

ICBDD36

W 914 mm H 356 mm D 51 mm

Outdoor Grills

Grill carts, insulating liners, and stainless steel doors and drawers are available through an authorized dealer.

76 CENTIMETERS



Outdoor Grill

MODEL OPTIONS

ICBOG30

-Built-in or Freestanding

W 762 mm **H** 686 mm **D** 762 mm

91 CENTIMETERS



Outdoor Grill

MODEL OPTIONS

ICBOG36

-Built-in or Freestanding

W 914 mm **H** 686 mm **D** 762 mm



CART30



CART36

33 CENTIMETERS



Side Burner

MODEL OPTIONS

ICBSB13

W 330 mm **H** 273 mm **D** 762 mm



Built-in Burner Module

MODEL OPTIONS

ICBBM13

W 330 mm **H** 273 mm **D** 762 mm

107 CENTIMETERS



Outdoor Grill

MODEL OPTIONS

ICBOG42

-Built-in or Freestanding

W 1067 mm **H** 686 mm **D** 762 mm

137 CENTIMETERS



Outdoor Grill

MODEL OPTIONS

ICBOG54

-Built-in

W 1372 mm **H** 686 mm **D** 762 mm



CART42

Your future kitchen *starts here.*

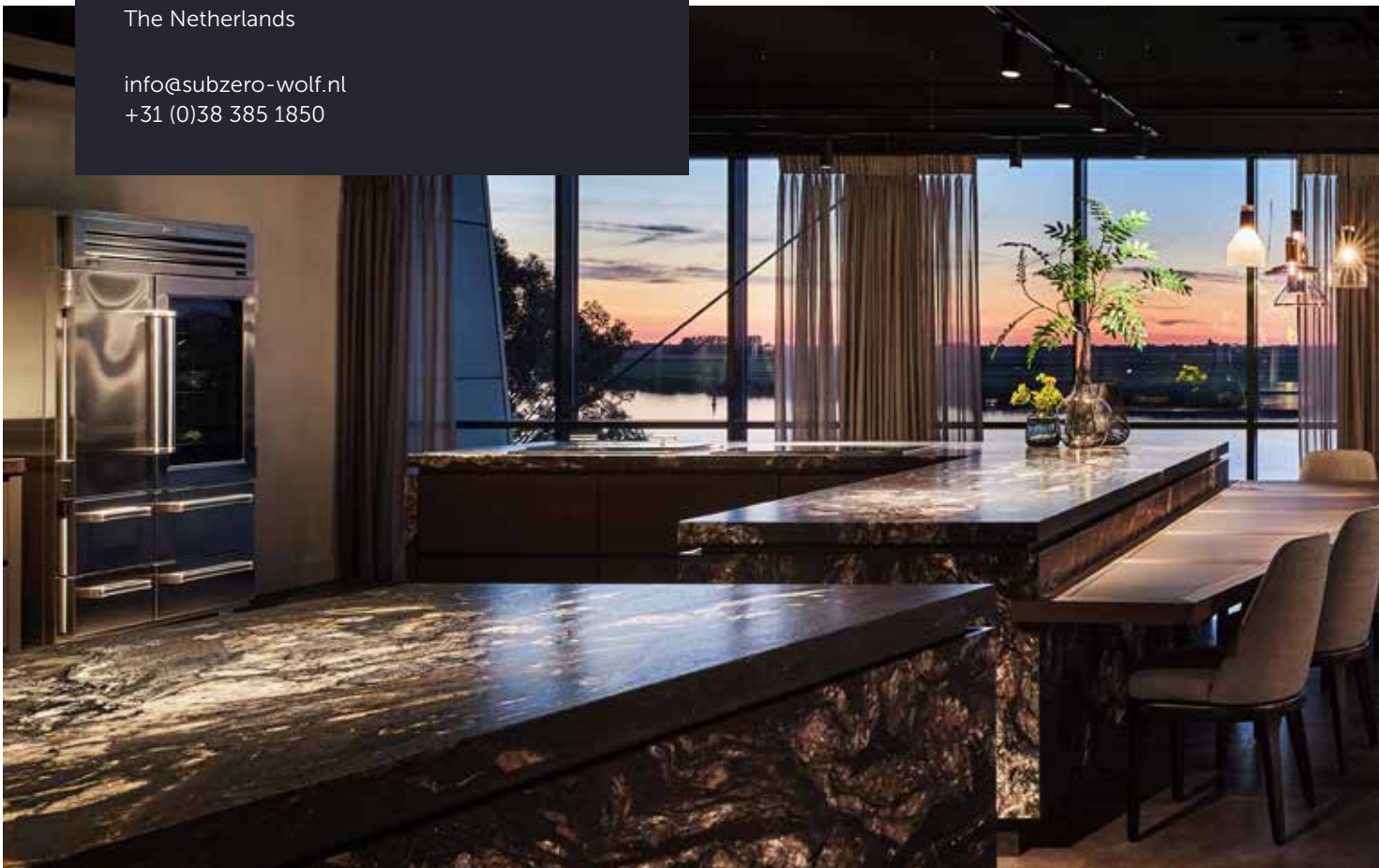
A visit to a Sub-Zero and Wolf showroom is no ordinary shopping trip. Instead, it is an immersive experience to help you realize the possibilities of your future kitchen. In a no-pressure environment, you can discover what your kitchen might feel, look, and taste like—guided by a helpful and knowledgeable consultant whose sole focus is catering the visit to your needs.

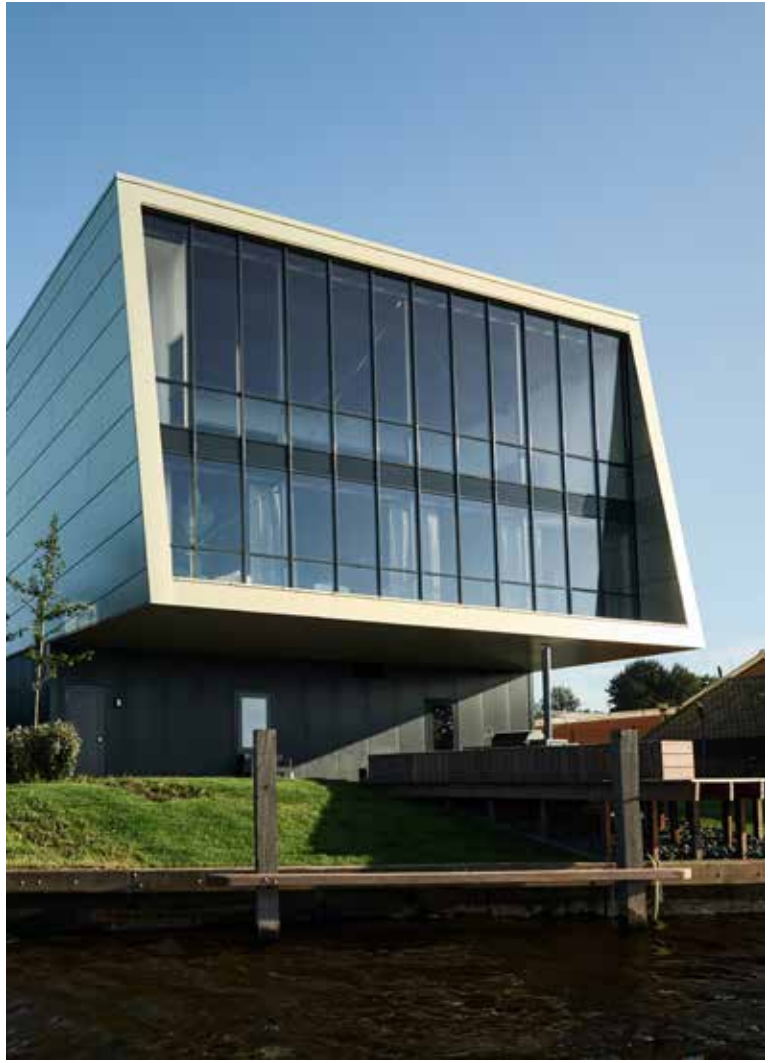
To schedule an appointment visit our website subzero-wolf.nl/showroom or contact us by phone or email.

SHOWROOM ALLUANCE GROUP

Sasweg 11
8281 BR
Genemuiden
The Netherlands

info@subzero-wolf.nl
+31 (0)38 385 1850







SUBZERO-WOLF.NL • SUBZEROWOLF.EU