

KITCHEN PERFECTION











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WE ARE THE KITCHEN EQUIPMENT EXPERTS

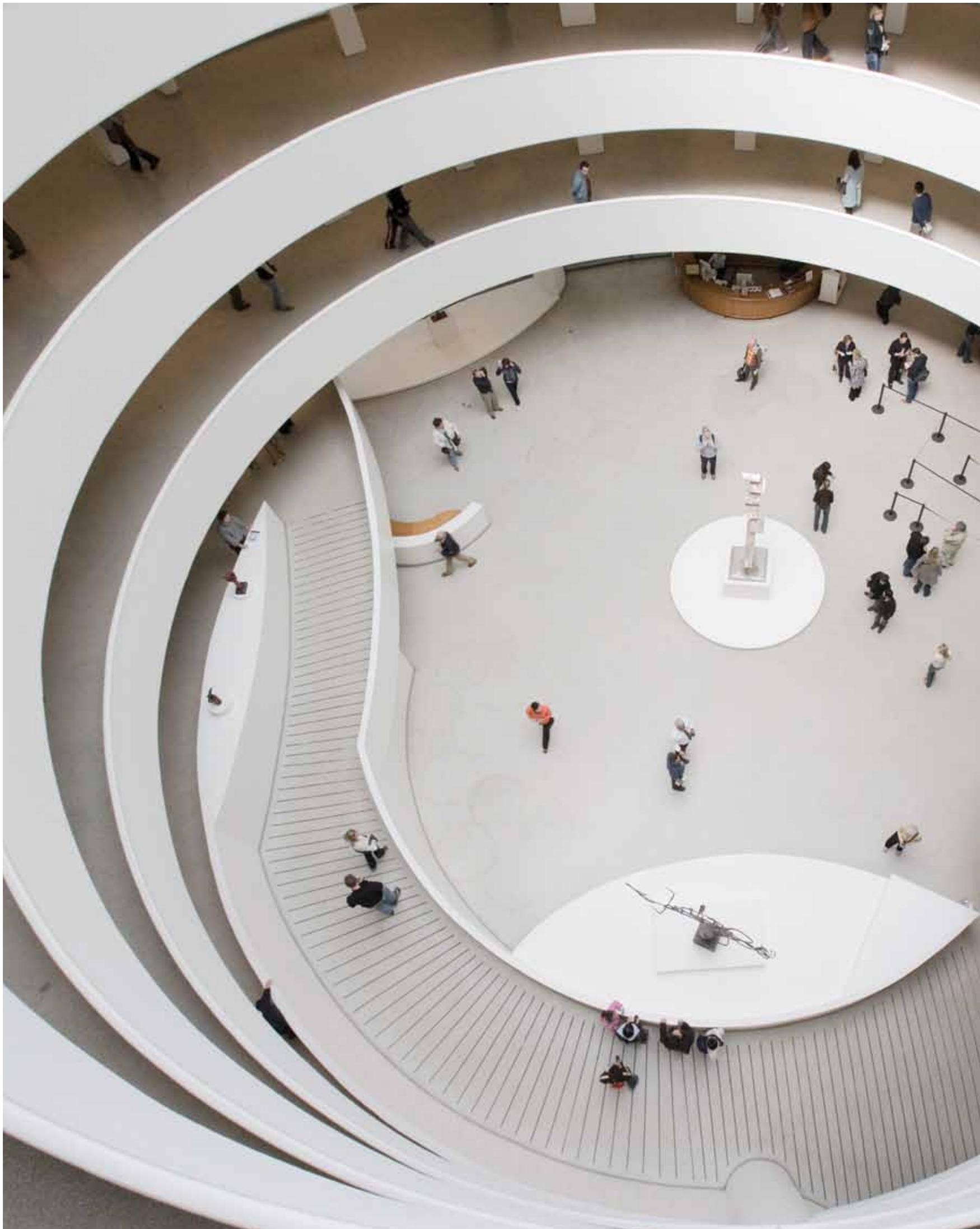
Unlike many manufacturers, we are specialists. We focus solely on making the best refrigeration and cooking appliances possible. We have no distractions, and we make no compromises. Our expertise has been honed over generations. Sub-Zero has been designing the ultimate in refrigeration for more than 60 years. Wolf has been building cooking equipment to satisfy the most demanding professional chefs and domestic cooks for more than 70 years. That experience shows.

We take pride in the fact that our products are regularly chosen for the most prestigious international architectural projects, such as the Burj in Dubai, the Hesperia Tower in Barcelona, the Pan Peninsula in London or the Bloomberg Tower in New York. Whatever vision you have for the kitchen in your home, our products will fit in beautifully. We have two brands, but only one driving passion: to build outstanding kitchen equipment that looks great and delivers the professional performance that instills real cooking confidence.











Our design heritage is unrivalled, and we set the benchmark for quality from the very beginning. For us, form has always been born of function. When Sub-Zero started out six decades ago, it quickly became a world pioneer in ultra-low-temperature storage. In 1954, Sub-Zero also pioneered built-in residential refrigeration and over the years has continued to expand the line with its innovative integrated and wine preservation products.

For generations, Wolf's designs have been carefully tailored to satisfy the professional chef, and perfected for the domestic cook with intuitive technology, easy cleaning and superb ergonomics. There is no unnecessary embellishment. Every detail has been carefully considered.

Our uncompromising vision impressed even legendary architect Frank Lloyd Wright, who commissioned Sub-Zero equipment for the visionary homes he designed. During the home automation boom of the 1950s, when kitchen appliances became a symbol of modern living, our designs became icons – and have remained so ever since.

Our design ethos today is still the same as it has always been, combining great looks and professional performance. Our heritage can still be seen in such timeless details as Sub-Zero's classic louvred grille, or in Wolf's sleek contemporary lines. Our equipment is built to last in every way. It never goes out of style.

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

Frank Lloyd Wright

Frank Lloyd Wright's Guggenheim Museum building.

OUR FOUNDERS MADE A LIFETIME PROMISE

Sub-Zero's founder Westye Bakke was a world pioneer in ultra-low-temperature storage – which is how the firm got its name. It was Westye's groundbreaking products that first made refrigeration a reality for the modern home. A shrewd businessman and an inspired engineer, he was driven by a personal motive too: he needed a reliable domestic fridge himself to store insulin for his diabetic son Bud.

Those first products set benchmarks for quality, performance and reliability right back in 1945. Wolf's reputation for outstanding professional cooking equipment dates back even further. Acquired by Sub-Zero in 2000, Wolf brings its own lineage with more than 70 years of expertise with professional cooking equipment. We are still a family-run business, headed by Westye's grandson, and we are still proud to maintain those same traditions of excellence today.

Founder Westye F. Bakke
and son Bud Bakke, 1965.



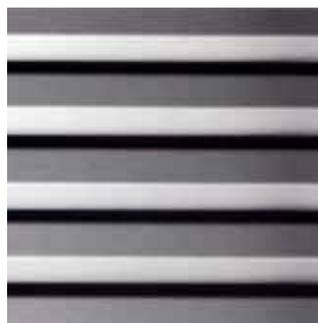




DESIGNED TO ENHANCE YOUR DAILY LIFE

Our design philosophy has always been built on the union of form and function. Our designers and engineers are kitchen specialists, working hand-in-hand to constantly evolve and improve every detail of our products, inside and out. Our research team ensures that our obsession with our own products is complemented by a deep understanding of kitchen design trends. We work closely with some of the world's leading kitchen designers and architects to ensure our products complement their spaces to perfection. So whether your taste is contemporary or traditional, you can be sure that our products will always feel right at home in your kitchen.

Intuitive, efficient and elegant, our designs are smart in every way.



UNMISTAKABLE BUILD QUALITY

In today's throwaway culture, real workmanship is rare. But it's immediately apparent with our equipment. There is nothing fake or lightweight about what we do. The quality of materials is unmistakable: the 18-gauge stainless steel in our refrigerators, the cherry wood slats in our wine storage, the solidity, fit and finish of our cookers.

Our products are built to the highest standards in Wisconsin and Arizona, USA, from the very best materials. There are no shortcuts, and our attention to detail is obsessive. Everything is as flush and smooth as possible. The welded corners are seamlessly mitred. The heavyweight doors swing lightly on an advanced hinge system. Even opening and closing the magnetically sealed doors of a Sub-Zero fridge is a pleasure, like hearing the tuned slam of the door of a beautifully engineered car. Quality is our hallmark. Everything we make is crafted, then rigorously tested to ensure perfection. We don't just test every 10th or 100th unit: we test every single one, to ensure that everything we make meets your demanding needs. For us, detail isn't just detail. It's what makes a great product.



IT'S THE RESULTS THAT MATTER

Yes, our products are designed to look beautiful, and of course they're built to last. But our ultimate goal is to make your food taste great. We don't do technology for technology's sake.

A Sub-Zero refrigerator is controlled by a sensitive microprocessor, because that way your food is always stored at the perfect temperature. A Wolf dual-stacked burner has a refined control that can go from the lightest simmer to a furnace-like heat in seconds, because that's what a cook needs.

Our equipment is built to professional standards, but you don't need to be a professional to appreciate them. Whatever your level of skill in the kitchen, our easy-to-use technology is designed to make cooking a pleasure, inspiring you to cook with confidence and to achieve perfect results, time after time. After all, as the saying goes, the proof of the pudding is in the eating.





SUB-ZERO THE PRESERVATION SPECIALIST

We are experts at refrigeration, combining advanced technology and outstanding build quality to deliver perfect results. Our dual refrigeration system keeps fresh food fresher and preserves frozen food for longer, minimising waste and maximising flavour. And despite their often impressive size, our units are so energy efficient they use less power than a 100-watt light bulb.





Sub-Zero Built-in Refrigerator/ Freezer shown in a Flush Inset application (ICBBI-42S/O), Wolf Built-in E Series Double Oven (ICBD030-2U/S) and Electric Framed Cooktop (ICBCT30E/S)





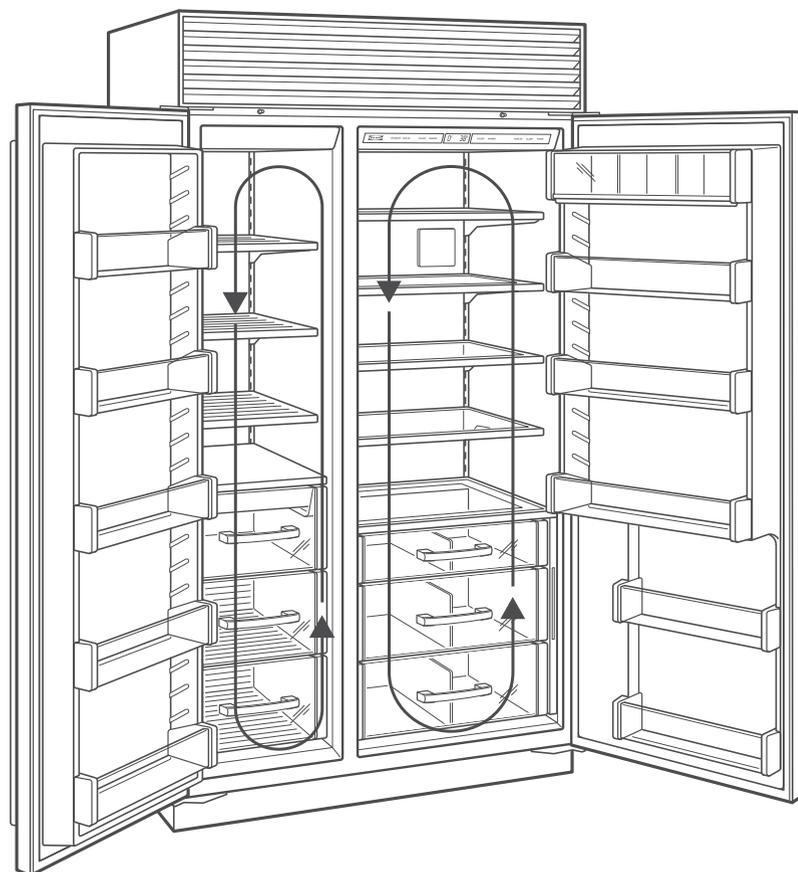
Sub-Zero Integrated Refrigerator/
Freezer (ICB700TCI), Wine Preservation
(ICB427G) and Wolf Built-in L Series
Single Oven (ICBS036U/S) and
Warming Drawer (ICBWW30)

DUAL COMPRESSORS ENSURE OPTIMUM STORAGE THROUGHOUT

Fresh and frozen foods need different environments to keep them at their best. Frozen foods need frigid, dry conditions, while fresh foods need chilly, humid air to keep them from drying out. Yet most fridge/freezers circulate the same super-dry air from the freezer round the whole unit, taking with it undesirable smells and flavours that can taint and spoil your food. Not Sub-Zero.

Our dual refrigeration system means that both the freezer and the fridge have their own independent sealed system, each run by its own compressor. What does that mean? It means that your ice cream stays creamier, your salad doesn't wilt, your fridge never has that stale metallic smell, and your ice never tastes of fish. It's not rocket science. All it takes is a little more thought, and a lot more care.

Because each side has its own compressor, both fridge and freezer have the optimum food storage conditions for food preservation, plus unwanted food smells aren't circulated between the two.



Sub-Zero Built-in Refrigerator/Freezer with external ice maker and water dispenser (ICBB1-48SD/S) and Wine Preservation (ICBWS-30G/S)



SUB-ZERO

The heavy-gauge steel of a Sub-Zero fridge is magnetically sealed to keep the cold air in and the warm air out.



ALL OUR PRODUCTS USE LESS POWER THAN A 100-WATT BULB

Sub-Zero carefully designs its equipment for maximum energy efficiency. Each heavy-gauge steel door is magnetically sealed to keep the cold air in and the warm air out. The seal is so efficient that owners have reported food staying frozen despite power cuts lasting several days. Every time you open and close the fridge, the dedicated compressor quickly restores temperature without taxing the freezer. Microprocessor controls constantly keep that temperature within a degree of its set point, maintaining perfect conditions and ensuring that the fridge never has to work harder than it should. The system is so smart, it automatically adjusts the defrost cycle to match your usage patterns. As a result, even our largest units are so energy efficient they use less power than a 100-watt light bulb.

And that's just part of the story. Because we build our products to last, they spend much more time doing their job, not adding to landfills. Because they store food properly, they are proven to radically reduce the amount of discarded food – routinely cutting waste by as much as half. We strive to minimise waste in our manufacturing too. Our factory produces no waste water, and we recover all refrigerant used in building our units. We only use non-ozone-depleting refrigerant, and drive electric vehicles at our plant to reduce carbon emissions. We recycle all scrap plastics and metals – in fact, 75 per cent of our stainless steel is recycled steel. Our products may be big, but we do everything we can to make their environmental impact as small as possible.

SUB-ZERO

Our cavernous interiors allow you to store all your food in a single unit, with a place for everything, and everything in its place.



Sub-Zero Integrated Refrigerator/
Freezer (ICB736TCI) arranged
side by side



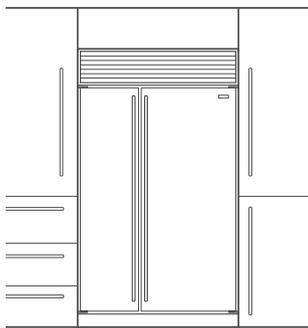
SUB-ZERO COLLECTION

The Sub-Zero collection is versatile and stylish enough to look at home in any kitchen, whether contemporary or traditional. Because we've been doing this longer than anyone else, we know more than anyone else, and that shows in the breadth and depth of our range. We have styles and configurations to appeal to every taste and to suit any look, with a wide choice of sizes to fit every kitchen.

There are three lines: the built-in line, for the classic Sub-Zero look, with its sleek lines and iconic design touches; the Sub-Zero PRO line, a bold style statement second to none; and our Integrated line, designed to totally disappear into your kitchen so that nothing gets in the way of your creative vision. Each has its own distinct look, but all have the same obsessive attention to detail and build quality that makes Sub-Zero a class apart.

BUILT-IN

This range offers the classic Sub-Zero look and is designed for those who want their units built into their kitchen, but still want to see the products' handsome lines and sleek hinges, and the stylish sheen of heavy-gauge stainless steel. Alternatively, with the overlay design and flush inset application, you can customise the built-in units with your choice of finish or with Sub-Zero classic stainless panels, either to match or act as a counterpoint to surrounding cabinetry.



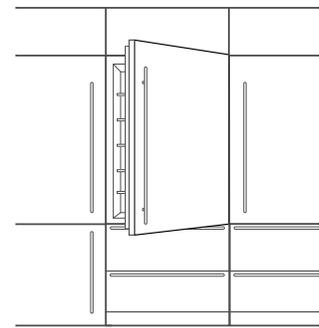
PRO

The height of industrial chic, the PRO is more sculpture than refrigerator. Crafted from stainless steel inside and out, it is the ultimate in food preservation technology. Built to keep your food in ideal conditions at all times, its powerful presence will be a talking point of any kitchen. Available as built-in or free-standing.



INTEGRATED

Totally integrated within your cabinets, with no visible hinges or grilles, these are designed to blend seamlessly with your kitchen, matching your other cabinetry so perfectly that only you will know where they are. They are also flexible enough to be placed wherever you need refrigeration or wine storage, such as a dining room, study, den or bedroom.





SUB-ZERO BUILT-IN

Sleek clean designs, exceptional materials and that unmistakable louvred grille. Our built-in units come in many configurations and a wide variety of sizes, but they all make a statement. Whether you choose our trademark stainless steel doors or custom cabinets to match your kitchen, our units are perfectly at home in traditional or contemporary designs. They naturally become a focal point of any kitchen.

Sub-Zero's trademark steel doors and louvred grille combine industrial chic with the unmistakable stamp of quality.







Sub-Zero Built-in Refrigerator/Freezer (ICBBI-30U/S), Wine Preservation (ICBWS-30G/S) and Wolf Gas Cooktop (ICBCT36G/S)



INNOVATIVE TECHNOLOGY KEEPS YOUR FOOD FRESHER FOR LONGER



ADVANCED AIR PURIFICATION

Incorporating technology developed for NASA, Sub-Zero's microbiological air purification system refreshes and 'scrubs' the air in the unit every 20 minutes, removing any bacteria, mould and viruses in the process. It's so efficient, it even removes food odours and the ethylene gas naturally emitted by some foods (such as apples) that causes over-ripening and hastens spoilage and waste.



FRIDGE WITHIN A FRIDGE

Thanks to an innovative re-design of the evaporator portion of the refrigerator unit, Sub-Zero has created a unique high-humidity, low temperature zone that remains two degrees cooler than the air elsewhere – effectively a fridge within a fridge. It creates the perfect conditions for storage of certain foods, particularly helping salad and vegetables stay fresher and crisper for longer.

DIGITAL PRECISION

Microprocessors keep the temperature within one degree of its thermostat setting. The system is so smart, it adjusts the defrost cycle to match your usage patterns.

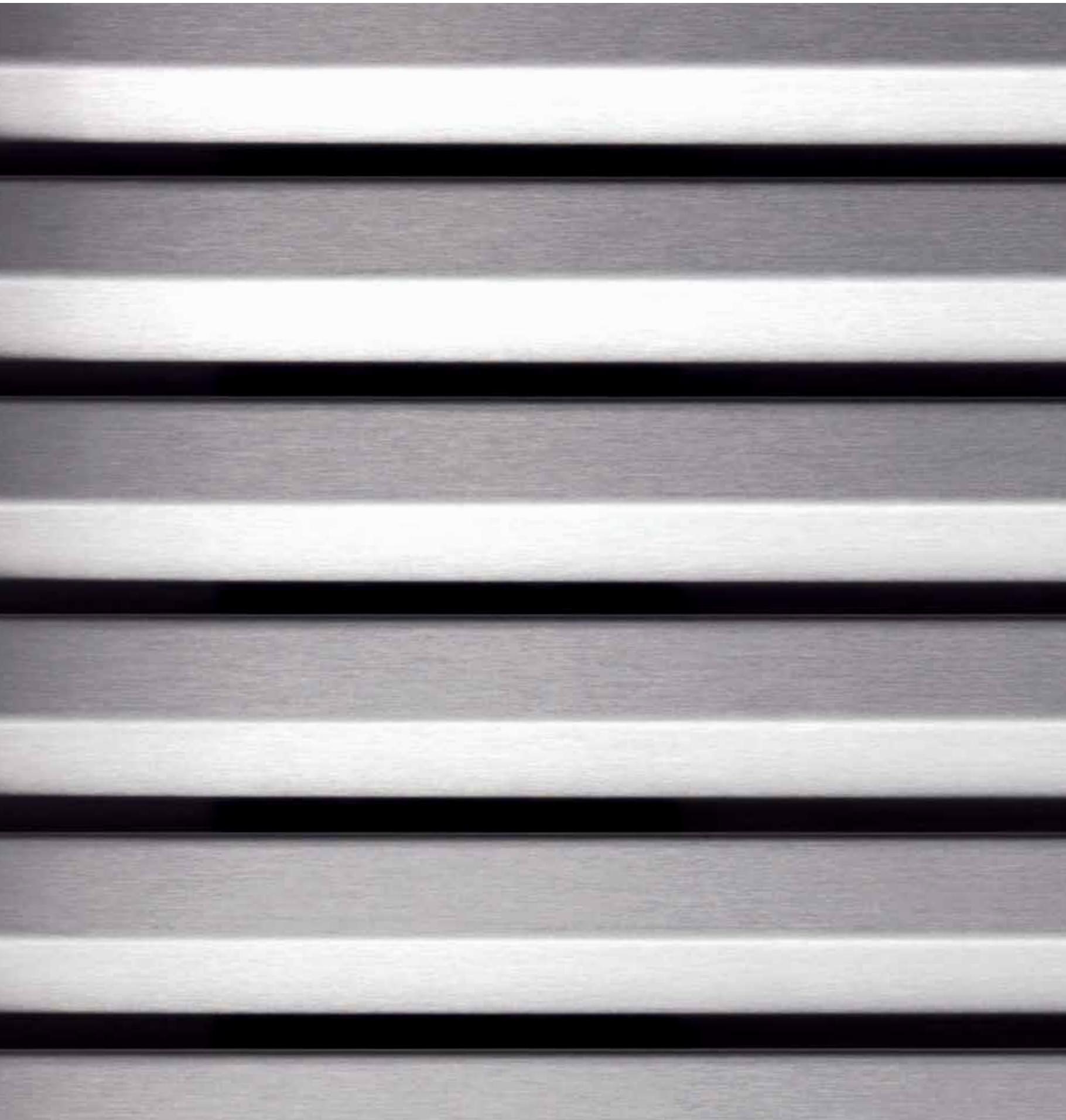


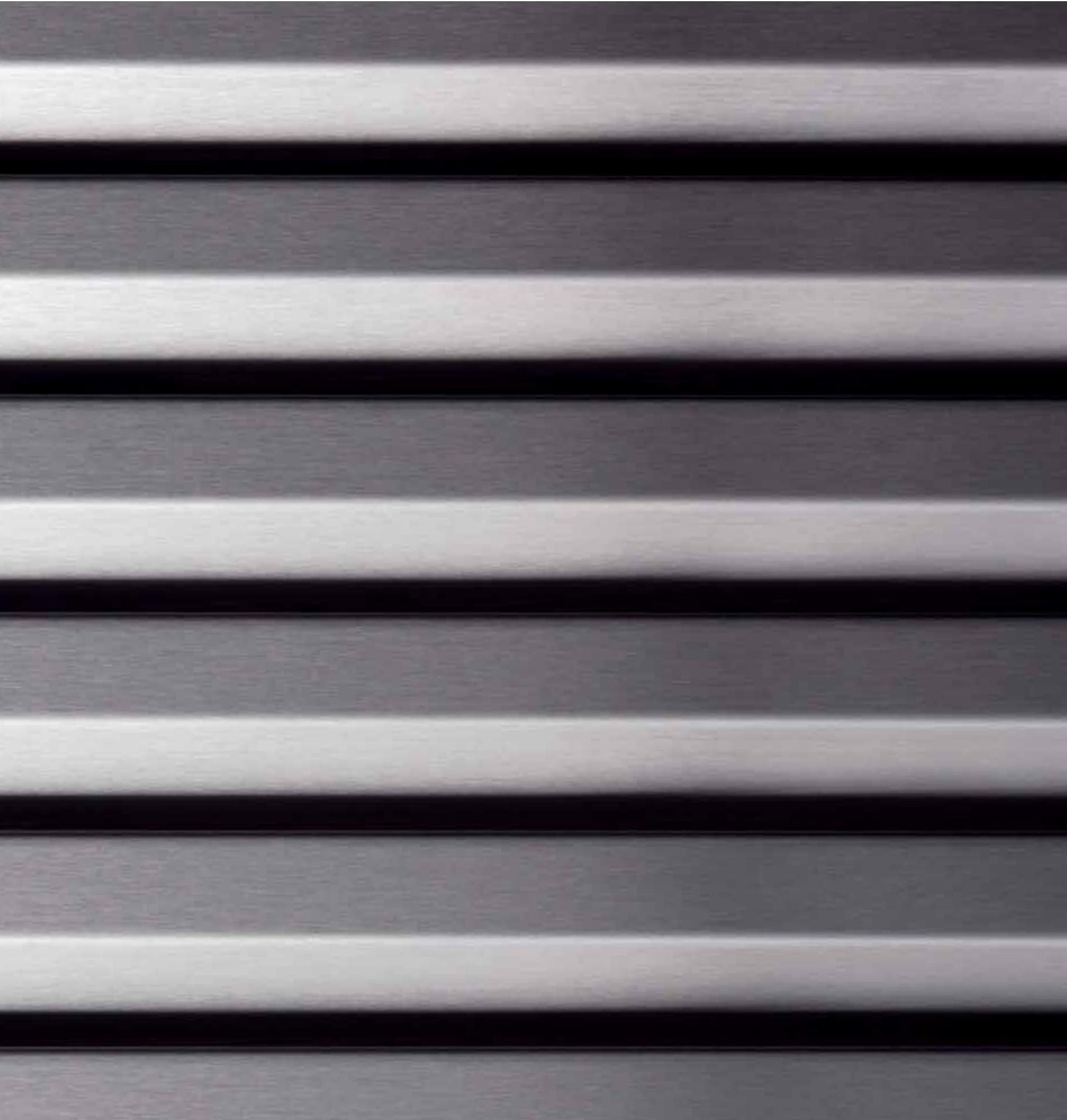
FRESHNESS CARDS

A handy fingertip filing system provides easy-access information on the proper storage of food, plus important use and care details.

SPILL-PROOF SHELVES

The adjustable cantilever glass shelves have a protective rim that prevents leaks and spills saturating the whole refrigerator, keeping cleaning to a minimum.





The classic Sub-Zero look is testament to our long heritage as experts in functional design. Crafted from superb materials, such as heavy-gauge stainless steel, everything is finished and tested to perfection.

OVERLAY

In addition to its vast range of sizes, the Sub-Zero built-in range also offers distinct design options to give you yet more choice. Overlay combines custom cabinetry with the hardware of your choice for a more integrated look. And flush inset allows the door to be covered in a custom panel that sits flush with surrounding cabinetry for even greater integration.



Sub-Zero Built-in All Refrigerator with glass door (ICBBI-36RG/O), Built-in All Freezer (ICBBI-36F/O), Wine Preservation (ICBWS-30G/O), Wolf Integrated Multi-Function Module (ICBIM15/S), Framed Electric Cooktop (ICBCT30E/S) and Downdraft System (ICBDD45I)



We offer a wide range of handle choices to help you create your ideal look, and they match perfectly with Wolf handles to create a harmonious overall design. Every Sub-Zero handle has the same immediate feel of quality, with an unmistakable robustness and weight. Simply opening and closing a Sub-Zero refrigerator is a satisfying experience, like opening and closing a luxury car door.





Just like the bold exterior, the whole interior of the fridge and its drawers is sculpted from stainless steel.



SUB-ZERO PRO

As much a sculpture as a fridge, the Sub-Zero PRO is the ultimate kitchen style statement. Crafted entirely from heavy-gauge stainless steel, it is also available with a UV-resistant glass door, so you can see the workmanship inside and out. The quintessential refrigerator, it is a masterpiece of functional design, built to preserve your food in ideal conditions at all times.



Sub-Zero PRO Refrigerator/Freezer
with glass door (ICB648PROG)

SUB-ZERO

The PRO's digital exterior display lets you easily monitor temperature conditions in three separate areas.



Sub-Zero PRO Refrigerator/Freezer
free-standing with glass door
(ICB648PROG)





INTERIOR QUALITY

Built every bit as beautifully as it looks, the Sub-Zero PRO is crafted in stainless steel inside and out.



Sub-Zero PRO Refrigerator/Freezer
free-standing with glass door
(ICB648PROG)

Designed to disappear into your kitchen, Sub-Zero integrated appliances are only revealed when they're opened.



SUB-ZERO INTEGRATED

Sub-Zero integrated appliances are invisible appliances. Designed to fit perfectly flush with the rest of your kitchen, they have no grilles and no visible hinges. With custom cabinets and hardware, they give you infinite design options and complete creative freedom. And, of course, being Sub-Zero, they don't just blend to perfection, they perform to perfection too.

Left:
Sub-Zero Integrated Refrigerator/
Freezer (ICB700TCI)

Following page:
Sub-Zero Integrated Refrigerator/
Freezer (ICB736TCI), Wine Preservation
(ICB427RG) and Wolf Gas Cooktop
(ICBCT36G/S)









Sub-Zero Integrated Refrigerator/
Freezer (ICB736TCI), Integrated
Refrigerator (ICB736TR) and Wolf
Electric Cooktop (ICBCT36E/S)

An integrated Sub-Zero appliance goes far beyond the conventional technique of wrapping a refrigerator in a mass-produced cabinet. It is a beautiful piece of furniture in its own right, and a natural focal point of your kitchen design.







Sub-Zero Integrated Refrigerator/
Freezer (ICB736TC), Wolf Built-in
L Series Single Oven (ICBS036U/S)



A Sub-Zero innovation, integrated drawer units are available with two refrigerator drawers, two freezer drawers or one of each. Handy, versatile and beautifully made, they can be placed anywhere in the house or office: the drawers glide open to offer plenty of carefully thought out storage space, putting refrigeration at your fingertips wherever you need it.



Above:
Sub-Zero Integrated All Freezer
Drawers (ICB700BF1)

Right:
Sub-Zero Integrated All Refrigerator
Drawers (ICB700BR)









SUB-ZERO WINE PRESERVATION

Great wine needs to be nurtured and cared for to enjoy it at its best. Sub-Zero wine storage units are designed to keep your finest wine in perfect condition by keeping it in perfect conditions. Sub-Zero understands the four enemies of wine – temperature, humidity, light and vibration – better than anyone, and painstakingly creates equipment that protects your wine from each one. Crafted from stainless steel, with UV-resistant glass, cherry wood slats and smoothly gliding shelves, its two independent storage zones always maintain the ideal temperature and humidity. After all, when it comes to wine, it's what's on the inside that counts.



Sub-Zero Wine Preservation (ICBWS-30G/S),
Sub-Zero Built-in Refrigerator/Freezer
(ICBBI-42S/S)





Sub-Zero Wine Preservation (ICB427G),
Sub-Zero Integrated All Refrigerator
(ICB700TR) and Integrated All Freezer
(ICB700TF)





WHEN YOU BUY THE BEST, YOU WANT IT TO STAY THE BEST

It's often said that there is no such thing as a great wine, only great bottles of wine. That's because quality varies so much from one bottle to another, largely as a result of varying storage conditions. Sub-Zero carefully designs its wine preservation units so that you're never disappointed. Much more than mere coolers, they provide the perfect storage conditions, protecting against the adverse heat, humidity, light and vibration that can damage your wine.

Two independent storage zones, each sealed and digitally controlled, allow you to simultaneously maintain perfect cellar and serving conditions in the same unit. Microprocessor control maintains even temperatures to within one degree of your presets. The ultraviolet glass panel filters out the harmful rays that can cause premature aging. The quiet compressor lets wines rest undisturbed, without the vibration that can harm delicate wines. Shelves glide out smoothly, providing access without agitation. The result? Perfect conditions, and perfect wine.



Sub-Zero Wine Preservation (ICB424G/S)



As always, Sub-Zero uses the highest quality materials. Witness the cherry-wood shelves that provide a pleasing frame for your wine, and the UV glass that protects it from the rays that can cause premature aging.





WHEN WINE IS YOUR PRIDE AND JOY, WHY HIDE IT AWAY IN A DAMP AND DUSTY CELLAR?

As you reach for a bottle of crisp, perfectly chilled Sancerre, you can be sure that your precious vintages are maturing quietly in ideal conditions. Which means you'll never have to descend to a dusty, damp cellar, or serve wine from a bottle with a mouldy label. With two independent storage zones in the same beautifully designed unit, you can simultaneously maintain perfect cellar and serving conditions, so every bottle is ready when you want it, how you want it. And with a wide range of sizes and configurations, you can either keep your collection out of sight, or make it a focal point of your home.

Left:
Sub-Zero Wine Preservation with
refrigerator drawers (ICB427RG),
Integrated All Refrigerator (ICB700TR)
and Integrated All Freezer (ICB700TFI)

Following page:
Sub-Zero Wine Preservation (ICB424G/S)









Sub-Zero Wine Preservation with refrigerator drawers (ICB427RG) and Integrated All Refrigerator (ICB700TR)



WOLF THE COOKING SPECIALIST

Wolf has been building cooking equipment to satisfy the most demanding professional chefs and domestic cooks for more than 70 years. Hand crafted from superb materials, these are clearly cookers that are built to do a job – and they do it to perfection. From the rugged good looks of our ranges, to the sleek lines of our new E Series ovens, our equipment is designed to inspire you to cook with confidence with a wide range of options to suit any kitchen and cooking style.



These are clearly cookers that are built to do a job – and they do it to perfection. With a wide range of products and designs, our equipment will suit any kitchen – and can be customised to suit any cooking style too.



Wolf Built-in L Series Double Oven (ICBD030U/S), Gas Cooktop (ICBCT36G/S), Wall Hood (ICBCTEWH36I), and Sub-Zero Built-in Refrigerator/Freezer (ICBBI-36U/S)

The sleek, professional lines of a Wolf built-in oven are designed to complement any style of kitchen to perfection.



WOLF BUILT-IN OVENS

Wolf built-in ovens are the perfect demonstration of our professional heritage, combining advanced, easy-to-use technology with striking functional design. Inside, the dual convection system delivers even temperature and airflow for more consistent and faster results. Outside, the stainless steel finish is seamless and sleek, equally at home in a contemporary or traditional setting. Whether you choose from the classic L Series or the chic new E Series, a Wolf built-in oven is designed to be the core of your kitchen.



Wolf Built-in L Series Single Oven
(ICBS036U/S)





Sub-Zero Integrated Refrigerator/
Freezer (ICB700TCI), Wolf Built-in
L Series Single Oven (ICBS030U/S)

All Wolf ovens feature bright dual halogen lights, a triple-pane glass window, and an eye-catching cobalt blue interior made of hardwearing porcelain.



Wolf Built-in L Series Single Oven
(ICBS030U/S)



L SERIES OVEN

The L Series is a study in design detail. Witness the automated concealed control panel which maintains your cooker's clean lines when idle, and, with a push of a button, rotates to reveal the intuitive controls when in use. Or the bold sweep of the door handle. Or the trademark cobalt blue of the oven interior. Or the full-extension bottom rack for easier access to your cooking. No detail has been overlooked.

The technology is superior too, with ten cooking modes to take the guesswork out of cooking, and microprocessor-controlled performance that ensures perfect results every time. And with multiple oven choices, including a double oven in 762mm width and single ovens in 762 and 914mm widths, you can be sure of the perfect combination to suit your needs.

WOLF

Wolf ovens are crafted from the highest quality materials, including heavy-gauge stainless steel.







E SERIES OVEN

The latest addition to the Wolf line, the new E Series is a striking centrepiece for any kitchen. With its sleek lines, discreet touch-sensitive control panel and trademark Wolf cobalt blue oven interior, it is a virtuoso example of simply beautiful functional design – with performance to match. A masterclass in smart technology, the E Series has ten easy-to-use cooking modes controlled by a simple keypress on the intuitive control panel, plus Wolf's innovative dual convection system in single units and in the upper unit of double ovens. The result? An oven that cooks as good as it looks.



Wolf Built-in E Series Single Oven
(ICBS030-2U/S)

MICROWAVE OVEN

Microwave ovens were once a cut-corner compromise guaranteeing lacklustre food. Not any more. Our Wolf microwave offers uncompromising performance, delivering high-speed cooking and perfect results. Refined controls allow you to bring out the best from your cooking, while the design blends perfectly with the rest of your kitchen.

Wolf Built-in E Series Single Oven
(ICBS030-2U/S), Wolf Microwave
(ICBMW30)





WARMING DRAWERS

With adjustable temperature via touch-sensitive controls, Wolf warming drawers will keep your prepared food in perfect condition until it's time to serve. The superior air control helps keep moist foods moist and crisp foods crisp, and there is even a setting for proofing bread to perfection. A six-piece container set is available as an option.



Wolf Warming Drawers (2x ICBWWD30) and Wolf Built-in L Series Single Ovens (2x ICBS036U/S), Sub-Zero Wine Preservation (ICBWS-30G/S) and Built-in Refrigerator/Freezer (ICBBI-42S/S)



Combining outstanding build quality and professional performance, a Wolf range is a pleasure both to look at and to use.



WOLF RANGES

The range is the natural heart of any kitchen, so style and performance are vital. Wolf doesn't disappoint. A classic design with rugged good looks, its robust controls and heavy-duty cast iron cooktop plates are testament to its outstanding build quality. Available with gas throughout, or a dual fuel combination, Wolf offers the flexibility to meet all your cooking needs. Perfected by more than seven decades in the crucible of professional kitchens, our ranges set the standard by which others are measured.

At Wolf, one size doesn't fit all. You can choose from four different sizes – 762, 914, 1219 and 1524mm – and we'll customise your range top to suit your cooking needs. Choose your

preferred combination of burners, a griddle, our infrared charbroiler, or the remarkable French Top, which provides a range of heat depending on where you put the pan.



Wolf Dual Fuel Range (ICBDF604CF)



DUAL FUEL RANGE

Wolf dual fuel ranges deliver the best of both worlds. Above, the fine control of dual-stacked sealed burners, with special options such as a French Top, charbroiler or griddle, all designed to provide perfect cooking. Below, the self-cleaning, dual-convection electric oven with its two fans, four heating elements and ten cooking modes. Big enough to hold a 30kg roast, it has an ergonomic panel that allows cooks to check the oven's status without bending down. There are nine top configurations available in widths of 914, 1219 and 1524mm. Dual fuel, one goal: perfect results every time.



Wolf Dual Fuel Range (ICBDF484CG)







GAS RANGE

With a choice of seven top configurations available in widths of 762, 914, 1219 and 1524mm, a Wolf gas range is flexible enough to fit into any kitchen design, while its gas top and oven delivers performance enough to satisfy any chef. Honed by our long experience as the choice of professionals worldwide, we can customise our ranges to meet every need. Standard features include an infrared broiler and convection baking, while options include an infrared griddle and charbroiler.

Wolf Gas Range (ICBR364G)

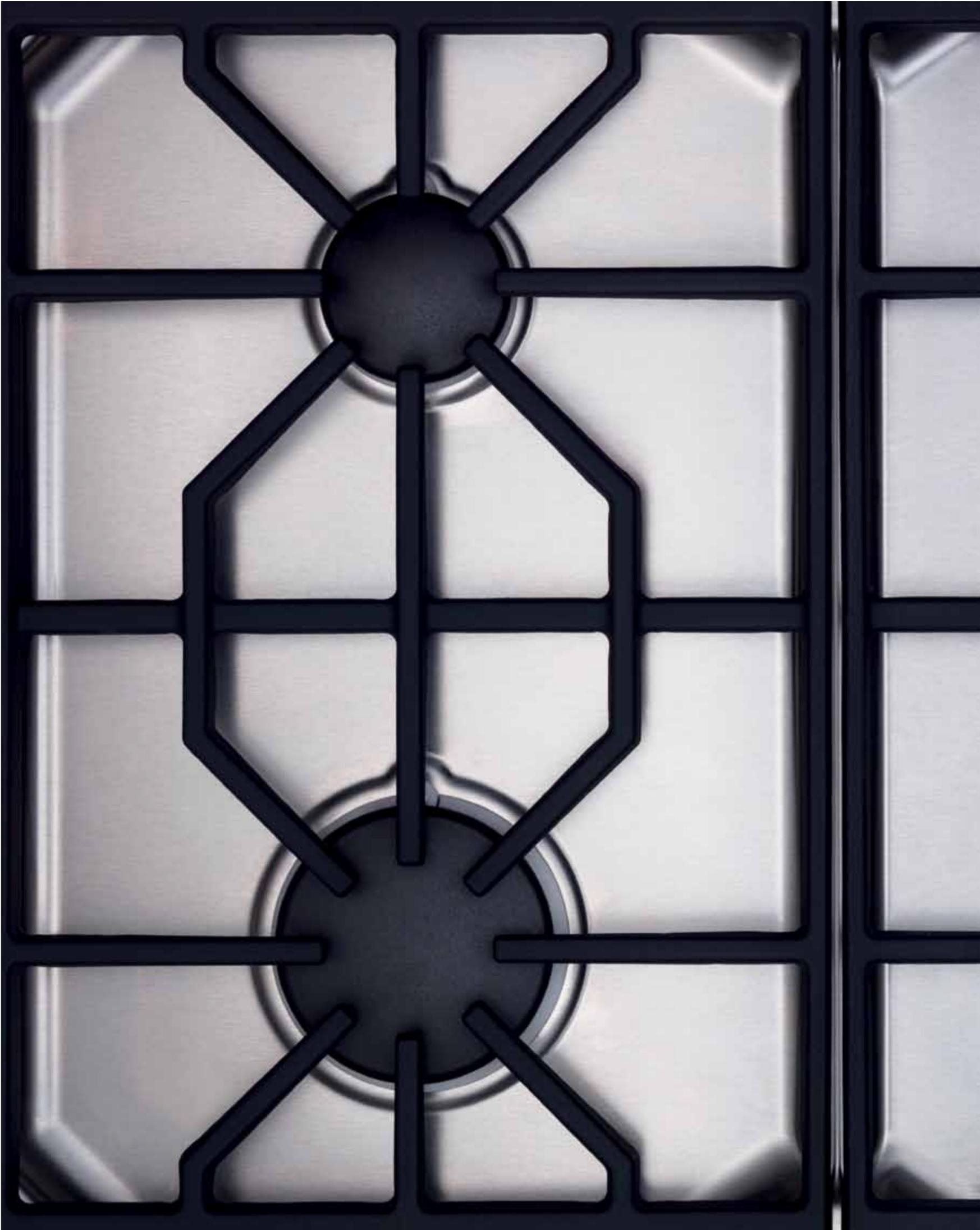
Wolf controls are designed to be efficient, intuitive and extremely precise.

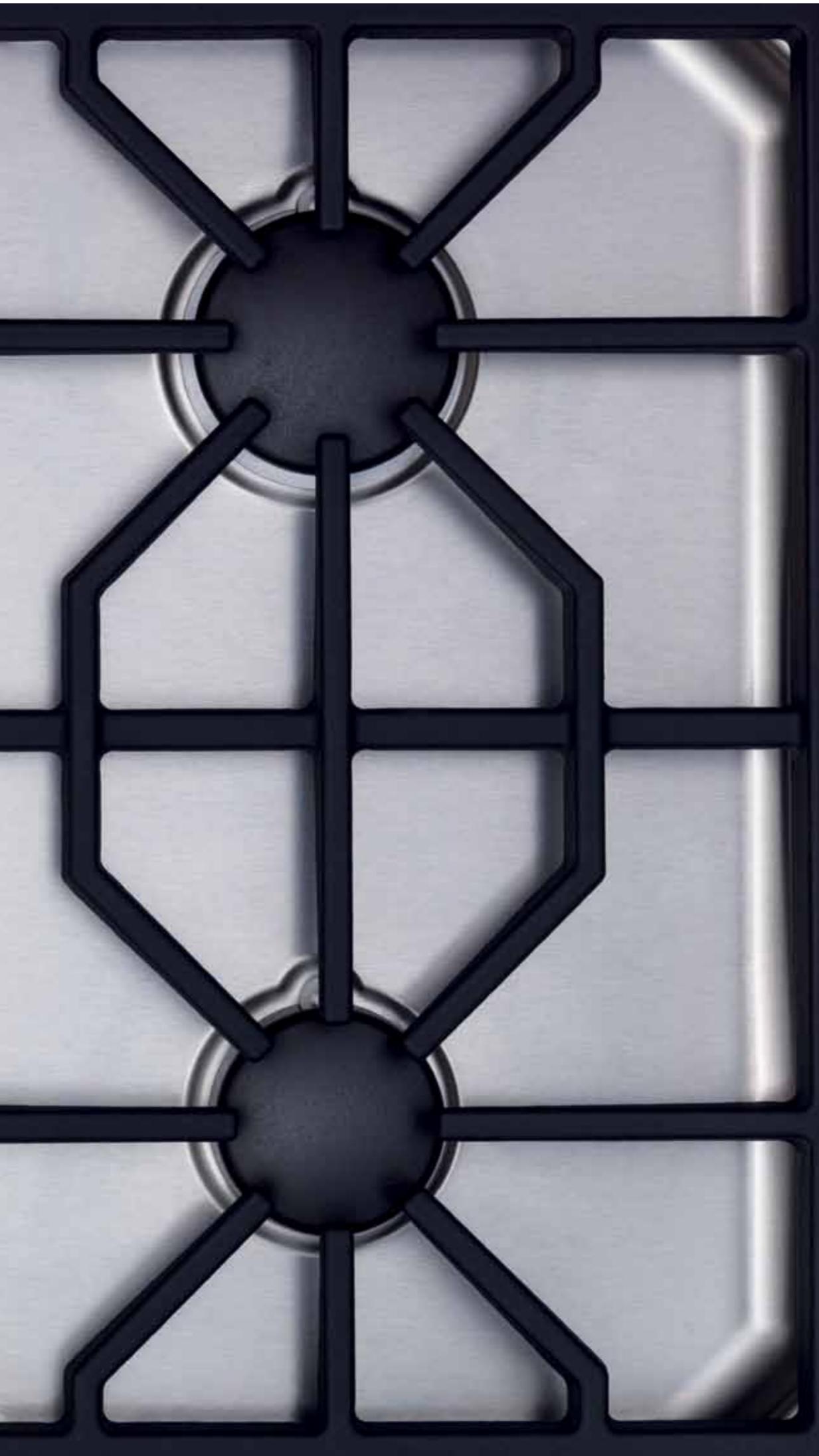
CONTROL

Classic design, outstanding build quality, perfect results. With a Wolf range, you're always in total control of your cooking. Dual-stacked burners offer pinpoint power and performance, delivering the exact heat you need, from extremely low flame for gentle simmering to a furnace-like 4.8kW heat for searing. And with a concealed electronic touch-sensitive control panel that pivots open at the touch of a button, even the finest adjustments are always at your fingertips, giving you the control you need to cook with confidence.









The satisfyingly heavy cast iron grates connect seamlessly and are coated with porcelain so that you can easily slide pots from one burner to another.

Wolf electric cooktops can either be fitted with a trim or sit flush with the worktop.



WOLF COOKTOPS

Wolf understands that different chefs have different needs, which is why we believe that choice is paramount. Our cooktops come in a multitude of variations, allowing you to custom-build your perfect stove. Choose from electric or gas cooktops, then pick the size that's right for you.



Wolf Electric Cooktop (ICBCT30E/S),
Downdraft System (ICBDD30I) and
Built-in E Series Double Oven
(ICBD030-2U/S)



ELECTRIC COOKTOPS

Behind the sophisticated minimalist exterior of a Wolf electric cooktop lies a high-performance cooking instrument that delivers pinpoint control, from gentle melt to scorching heat. It is powered by a 'bridge' design, so named because it bridges two elements to create a single large heating space that's perfect for large speciality saucepans. Available framed or unframed, the minimalist design of the electric cooktop maintains the pure line of your kitchen surfaces.



Wolf Electric Unframed Cooktop
(ICBCT30EU)





GAS COOKTOPS

With its dual-stacked sealed burner design, a Wolf gas cooktop delivers precise control. On its lowest setting, one set of burners can deliver just .09kW. That's the merest breath of a flame, which is ideal for melting and simmering slow-cooked food for hours. By contrast, on high setting, another set of burners can deliver a ferocious 4.9kW making it perfect for searing.

SEALED BURNER RANGETOPS

Dual-stacked sealed burners deliver high power and total control, from an ultra high 4.6kW for boiling and searing to a mere .09kW for gentle simmering. There are seven top configurations available in widths of 762, 914 and 1219mm. With heavy-duty grates and infrared charbroiler and griddle along with a French Top option, a Wolf gas rangetop is built to satisfy the most demanding professionals.



Wolf Sealed Burner Rangetop
(ICBSRT484CG)



Wolf integrated modules give you all the components you need to build your perfect cooktop. Choose from gas burner, electric top, grill steamer or fryer, each combining Wolf's striking design with pinpoint control.

Build your own perfect stove by taking your pick from the wide choice of Wolf integrated modules.



WOLF INTEGRATED MODULES

Our choice of six integrated modules cover every type of cooking technique, from steaming to deep frying to stir frying, and can be mixed and matched to create your own perfect cooktop. You can turn any counter area into a cooktop, even adding speciality functions to an existing cooktop or range, giving you the flexibility and control to cook with confidence.



Wolf Integrated Multi-Function
Modules (ICBIM15/S) and Steamer
Module (ICBIS15/S)





381mm Gas Cooktop
ICBCT15G/S



381mm Multi-Function Module
ICBIM15/S



381mm Steamer Module
ICBIS15/S



381mm Fryer Module
ICBIF15/S



381mm Electric Cooktop
ICBCT15E/S



381mm Grill Module
ICBIG15/S







Wolf Integrated Gas Cooktop
(ICBCT15G/S)



WOLF

Wolf burners offer pinpoint power and performance, delivering the exact heat you need, from extremely low flame for gentle simmering to a furnace-like heat for searing.





With their exceptional professional performance and striking good looks, a Wolf ventilation system is the crowning glory for your kitchen.



WOLF VENTILATION

Wolf's professional heritage shines through in our ventilation systems. Powerful multispeed blowers deliver maximum performance, keeping the air free from smoke and smells, however busy the kitchen. Made from heavy-duty welded steel, the exteriors are so finely finished that they appear seamless. Their sculpted lines look good in any kitchen, while their brilliant halogen lights illuminate your cooking surface to perfection. With aluminium filters that are easily removed and dishwasher-safe for extra convenience, Wolf ventilation systems deliver on every detail. And the sleek yet powerful contemporary hoods are perfect complements to our electric and gas cooktops.



Wolf Downdraft System (ICBDD45)



DOWNDRAFT EXTRACTION

Discreet, elegant, effective. At the touch of a button, the streamlined, stainless steel Wolf downdraft ventilation unit rises smoothly from the counter to effortlessly remove unwanted smoke and smells with its highly efficient five-layer mesh filter.

PRO HOOD EXTRACTION

The ultimate in professional kitchen ventilation, the Wolf Pro hood extraction is made from heavy-duty, 16-gauge stainless steel, with a stainless steel-enclosed liner. The seams are continuously welded with hemmed edges and sides for sculpted beauty. The controls are recessed for easy access, with infinite speed selection, and a heat sentry to turn the unit on and adjust speed automatically when it senses heat. Available with a wide range of duct cover sizes, and a 38-inch high backsplash with or without warming racks, it is the perfect finishing touch for your kitchen.



Wolf Pro Wall Hood (ICBPW482418)
and Dual Fuel Range (ICBDF484CG)





POLLAME BRACCASIA COSTATA FILETTARE FORCHIONE FILETTO PASTA CARNE CUIA SPATOLA CARNE CRUDA P

SUB-ZERO AND WOLF SPECIFICATIONS

SUB-ZERO THE REFRIGERATION SPECIALIST

The ultimate in understatement. Whether you choose cabinet doors to match your own or our classic stainless steel finish, built-in Sub-Zero units sit flush, keeping the lines of your kitchen sleek and clean. It's comforting to know that behind the smooth exterior your dual compressors are silently doing their bit to keep your food at the peak of perfection. The range of units is impressive too: widths from 762mm

to 1219mm, side-by-side, over-and-under, refrigerator only, freezer only, the options go on and on. But perhaps the most impressive of all is our latest addition, the PRO 48. It's more work of art than refrigeration unit. Sculpted inside and out from stainless steel, it combines two compressors with three evaporators to keep food fresher and, if desired, a UV-resistant glass door to admire it through.

BUILT-IN KEY FEATURES

**1 CONTROL PANEL**

The controls are up front and are digital instead of mechanical. Choose between Celsius or Fahrenheit display.

2 EVEN LIGHTING

The incandescent lighting is bright. It spreads light evenly and conceals its source. The PRO 48 models have advanced interior lighting with channeled sidewall LEDs that can serve as a night light.

3 EASY TO USE

The depth is shallower than ordinary refrigerators, giving easy access to the whole compartment.

4 MOVEABLE SHELVING

Cantilevered glass shelves allow quick repositioning and easy cleaning. They are also spill-proof. The door and interior shelves are all adjustable.

5 ICE MAKER

The ice maker will keep you abundantly supplied. And thanks to dual refrigeration, your ice will never taste like fish.

6 HUMIDITY CHAMBER

Our high-humidity compartment is large, deep and has smooth sides. There is even a removable divider.

7 GRILLE

The flip-up grille provides easy access for quick routine maintenance.

8 AIR PURIFICATION SYSTEM

This patented system continually refreshes the air every 20 minutes, significantly reducing bad odours, bacteria and ethylene gas.

9 DUAL REFRIGERATION

Separate compressors and evaporators maintain optimum conditions for both refrigerator and freezer, so no air moves back and forth from one to the other, which keeps food fresher longer.

10 MICROPROCESSOR

Gives better temperature control, defrosting that senses and then adapts to your use patterns, and a routine service indicator.

11 DELI DRAWER

The deli drawer is adjustable, with one-door access, compartment divider and a clean design.

12 HAND-BUILT IN USA

Sub-Zero equipment is built by hand in the USA. Every single unit is extensively tested to ensure reliability.

13 DAIRY COMPARTMENT

The dairy compartment is adjustable, with one-door access compartment divider and a clean design.

14 DOOR SHELVES

Door shelves adjust at 25mm increments for increased customisation.

15 FRESHNESS & USE AND CARE CARDS

These cards provide useful tips on how to store your food to preserve its freshness longer.

BUILT-IN SPECIFICATIONS

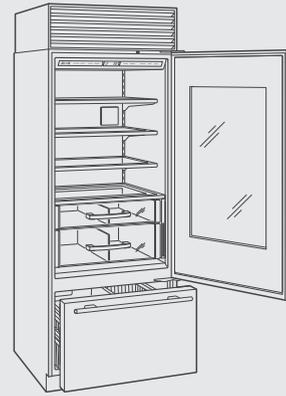


ICBBI-36R

All Refrigerator

Dimensions (Millimetres) Width: 914
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 660



ICBBI-30UG GLASS DOOR

Refrigerator/Freezer with internal ice maker

Dimensions (Millimetres) Width: 762
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 367
Freezer: 116

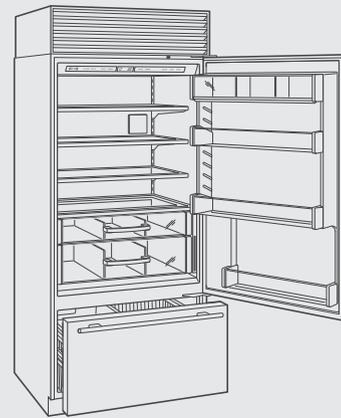


ICBBI-36RG GLASS DOOR

All Refrigerator

Dimensions (Millimetres) Width: 914
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 665

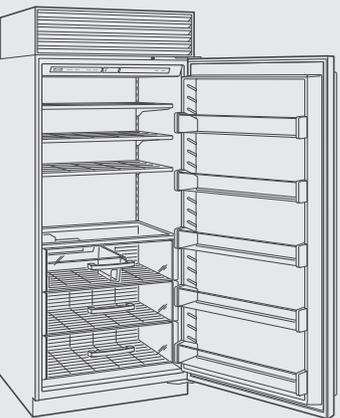


ICBBI-36U

Refrigerator/Freezer with internal ice maker

Dimensions (Millimetres) Width: 914
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 450
Freezer: 148

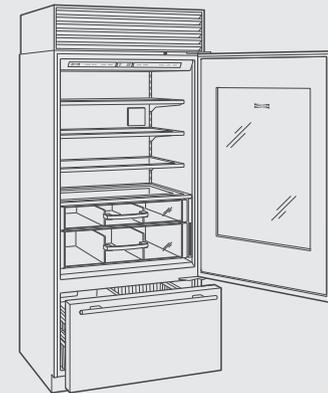


ICBBI-36F

All Freezer with internal ice maker

Dimensions (Millimetres) Width: 914
Height: 2134
Depth: 610

Storage capacity (Litres) Freezer: 646

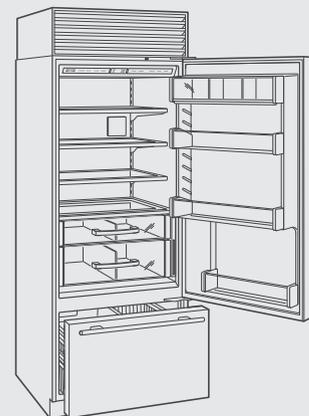


ICBBI-36UG GLASS DOOR

Refrigerator/Freezer with internal ice maker

Dimensions (Millimetres) Width: 914
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 456
Freezer: 148

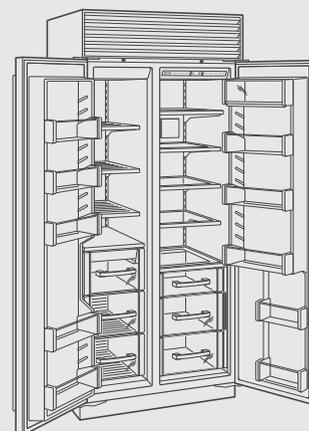


ICBBI-30U

Refrigerator/Freezer with internal ice maker

Dimensions (Millimetres) Width: 762
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 361
Freezer: 116



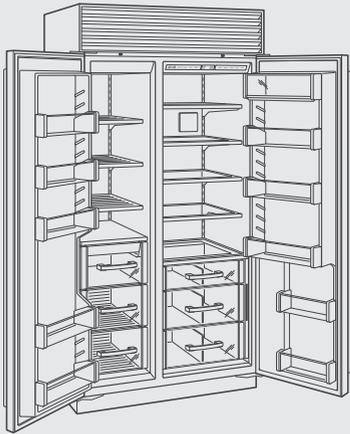
ICBBI-36S

Refrigerator/Freezer with internal ice maker

Dimensions (Millimetres) Width: 914
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 346
Freezer: 227

PRO SPECIFICATIONS

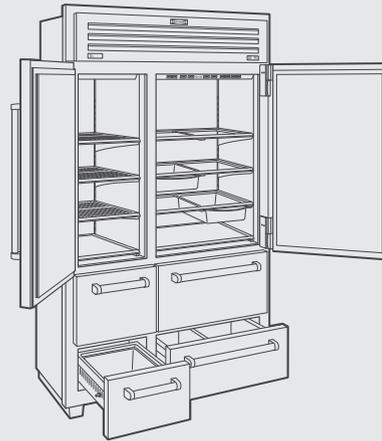


ICBBI-42S

Refrigerator/Freezer with internal ice maker

Dimensions (Millimetres) Width: 1067
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 455
Freezer: 227

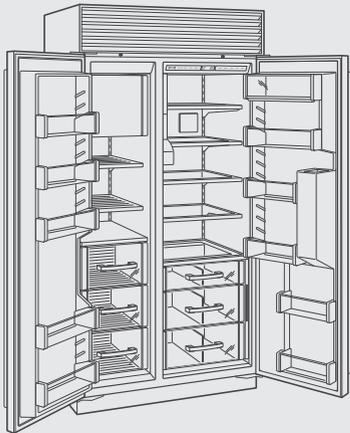


ICB648PRO

Refrigerator/Freezer built-in or free-standing with internal ice maker

Dimensions (Millimetres) Width: 1219
Height: 2134
Depth: 656

Storage capacity (Litres) Refrigerator: 521
Freezer: 331

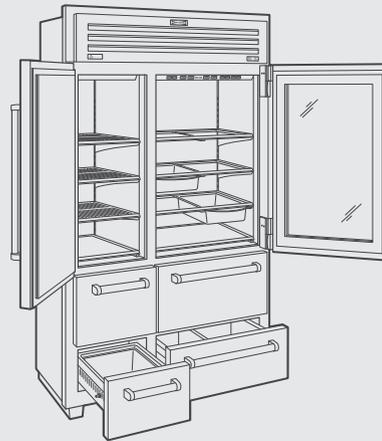


ICBBI-42SD

Refrigerator/Freezer with external ice and water dispenser

Dimensions (Millimetres) Width: 1067
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 452
Freezer: 230

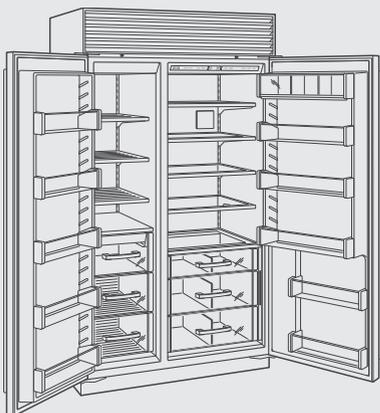


ICB648PROG GLASS DOOR

Refrigerator/Freezer built-in or free-standing with internal ice maker

Dimensions (Millimetres) Width: 1219
Height: 2134
Depth: 657

Storage capacity (Litres) Refrigerator: 521
Freezer: 331

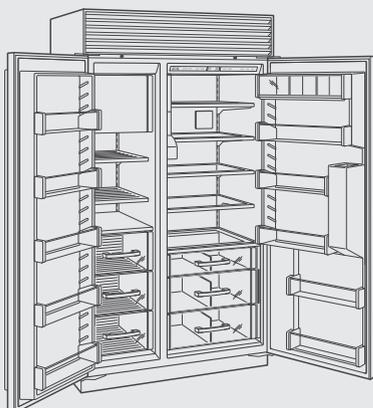


ICBBI-48S

Refrigerator/Freezer with internal ice maker

Dimensions (Millimetres) Width: 1219
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 532
Freezer: 269



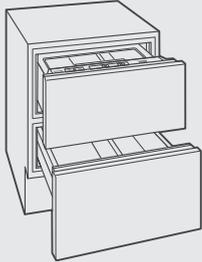
ICBBI-48SD

Refrigerator/Freezer with external ice and water dispenser

Dimensions (Millimetres) Width: 1219
Height: 2134
Depth: 610

Storage capacity (Litres) Refrigerator: 530
Freezer: 272

INTEGRATED SPECIFICATIONS

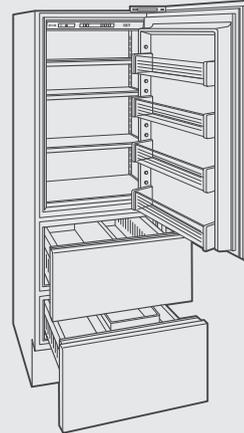


ICB700BR

All Refrigerator

Dimensions (Millimetres) Width: 686
Height: 876
Depth: 610

Storage capacity (Litres) Refrigerator: 150

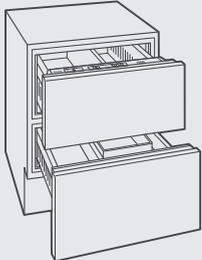


ICB700TFI

All Freezer with internal ice maker

Dimensions (Millimetres) Width: 686
Height: 2032
Depth: 610

Storage capacity (Litres) Freezer: 433

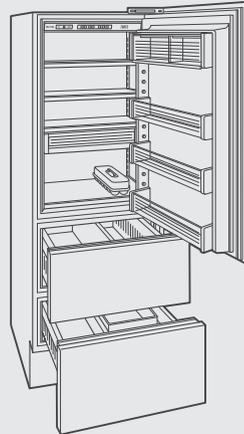


ICB700BFI

All Freezer with internal ice maker

Dimensions (Millimetres) Width: 686
Height: 876
Depth: 610

Storage capacity (Litres) Freezer: 144

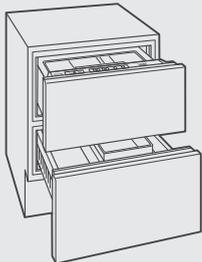


ICB700TCI

Refrigerator/Freezer Combination with internal ice maker

Dimensions (Millimetres) Width: 686
Height: 2032
Depth: 610

Storage capacity (Litres) Refrigerator: 289
Freezer: 144

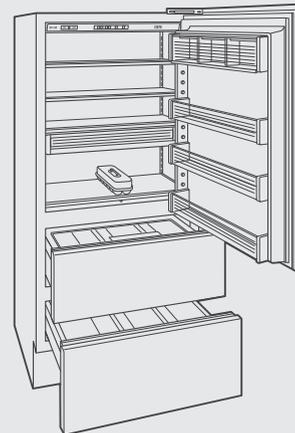


ICB700BCI

Refrigerator/Freezer Combination with internal ice maker

Dimensions (Millimetres) Width: 686
Height: 876
Depth: 610

Storage capacity (Litres) Refrigerator: 82
Freezer: 59

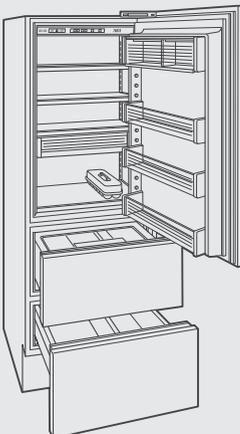


ICB736TR

All Refrigerator

Dimensions (Millimetres) Width: 914
Height: 2032
Depth: 610

Storage capacity (Litres) Refrigerator: 589

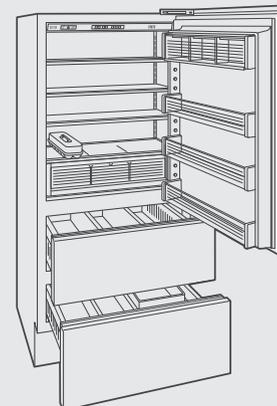


ICB700TR

All Refrigerator

Dimensions (Millimetres) Width: 686
Height: 2032
Depth: 610

Storage capacity (Litres) Refrigerator: 439



ICB736TCI

Refrigerator/Freezer Combination with internal ice maker

Dimensions (Millimetres) Width: 914
Height: 2032
Depth: 610

Storage capacity (Litres) Refrigerator: 377
Freezer: 201

SUB-ZERO WINE PRESERVATION

You've tracked down the rare vintage, you've ordered a case, now it needs to be looked after properly until you're ready to enjoy it. And you won't find anything more fitting than a Sub-Zero wine storage unit. It's like rolling out the red carpet for wine. Each bottle is given the VIP treatment. Rested on rust-proof metal shelves

that glide in and out so as not to agitate the wine, reds and whites can be stored in separate temperature zones that suit them best. Think of it as perfect cellarage without the cobwebs.

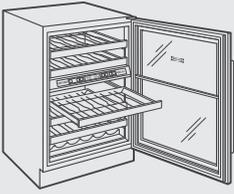
WINE PRESERVATION KEY FEATURES



- 1 LIGHTING**
 Discreet lighting is independent of door opening.
- 2 TEMPERATURE**
 Two sealed temperature zones let you set ideal serving or storage temperatures.
- 3 COMPRESSOR**
 Quiet compressor and dual cooling system.
- 4 SHELVES**
 Shelves pull out on roller assembly for easy access to bottles, and accommodate half-bottles, bottles and magnums.
- 5 MICROPROCESSOR**
 Microprocessor touch pad controls make it easy to set the correct temperature. Choose between Celsius or Fahrenheit display.
- 6 CONTROL OF HUMIDITY**
 Ideal humidity prevents corks from drying out. Digital readout indicates set temperature from 3°C to 18°C.
- 7 SERVICING**
 Indicators that let you know when a service may be necessary or if a door is open.
- 8 BOTTLE DISPLAY**
 Illuminated display shelf lets you show off your prize bottles.
- 9 SECURITY**
 Optional lock to protect your wine.
- 10 UV-RESISTANT GLASS**
 UV-resistant glass-front door keeps out harmful rays.
- 11 CHERRYWOOD SHELVES**
 Stainable, cherrywood shelf fronts display your collection beautifully.

ICB427RG comes with two refrigerated drawers.

WINE PRESERVATION SPECIFICATIONS



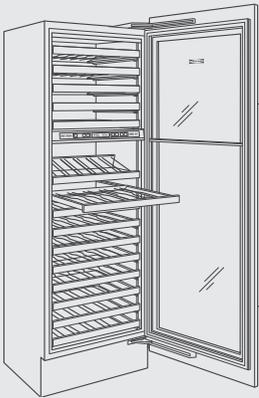
ICB424G BUILT-IN/ICB424FSG FREE-STANDING

Wine Preservation

Dimensions (Millimetres) Width: 606
 ICB424G Height: 864
 Depth: 610

ICB424FSG Width: 616
 Height: 868
 Depth: 625

Storage capacity 46 bottles

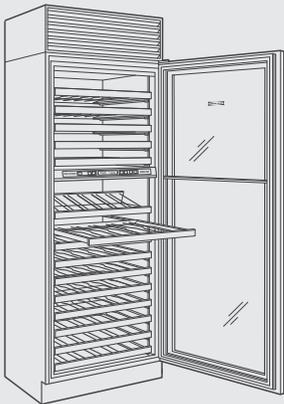


ICB427G

Wine Preservation

Dimensions (Millimetres) Width: 686
 Height: 2032
 Depth: 610

Storage capacity 132 bottles

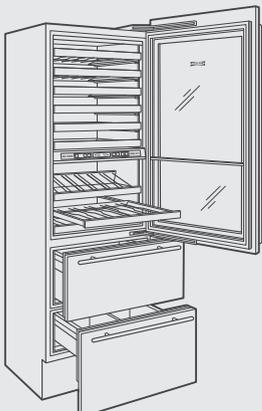


ICBWS-30G

Wine Preservation

Dimensions (Millimetres) Width: 762
 Height: 2134
 Depth: 610

Storage capacity 147 bottles



ICB427RG

Wine Preservation with refrigerator drawers

Dimensions (Millimetres) Width: 686
 Height: 2032
 Depth: 610

Storage capacity 78 bottles

Refrigerator drawers 150L

WOLF THE COOKING SPECIALIST

Now you see it, now you don't. Like any good cook, we want a minimum of clutter in the kitchen. So our built-in ovens feature a rotating control panel that presents a sleek, clean face to the world when the oven is not in use. When you're ready to cook, an ultra-quiet motor rotates the glass control panel into position.

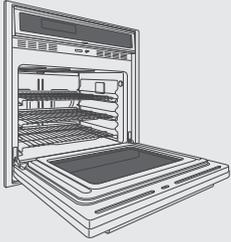
Then you're all set to command a virtuoso performance using an oven that offers ten cooking modes. Whether you're cooking a delicate soufflé or a magnificent rib of beef, the L Series has the precise control you need to create a masterpiece.

L SERIES BUILT-IN OVENS KEY FEATURES



- 1 DUAL CONVECTION**
Two fans and four elements for even heat distribution.
- 2 COOKING MODES**
Ten cooking modes for precise and easy-to-use control. Bake, Roast, Broil, Convection, Convection Bake, Convection Roast, Convection Broil, Proof, Bake Stone (accessory required), and Dehydrate (accessory required).
- 3 ROTATION CONTROL PANEL**
Rotating control panel for a sleek appearance when closed.
- 4 DOOR**
Spring and door damper hinge for quiet, effortless opening and closing.
- 5 BOTTOM RACK**
Full-extension bottom rack for easier access to foods.

L SERIES BUILT-IN OVENS SPECIFICATIONS



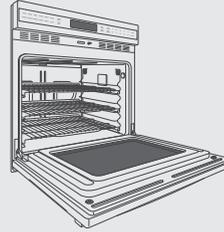
ICBS030U/S

762mm Single Oven

Dimensions (Millimetres) Width: 759
Height: 699
Depth: 610

Interior capacity (Litres) 127

E SERIES BUILT-IN OVENS SPECIFICATIONS

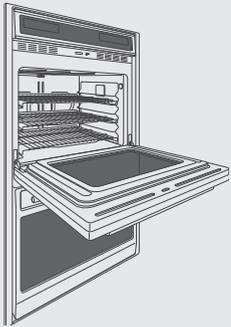


ICBS030-2U/S

759mm Single Oven

Dimensions (Millimetres) Width: 759
Height: 708
Depth: 603

Interior capacity (Litres) 127

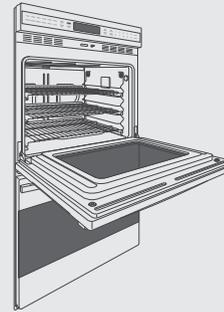


ICBD030U/S

762mm Double Oven

Dimensions (Millimetres) Width: 759
Height: 1270
Depth: 610

Interior capacity (Litres) 127 for each oven

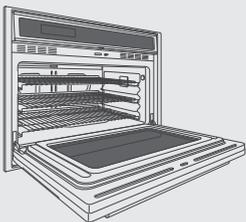


ICBD030-2U/S

759mm Double Oven

Dimensions (Millimetres) Width: 759
Height: 1280
Depth: 603

Interior capacity (Litres) 127 for each oven



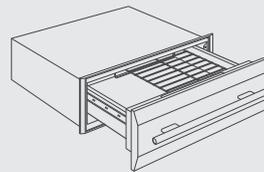
ICBS036U/S

914mm Single Oven

Dimensions (Millimetres) Width: 905
Height: 619
Depth: 610

Interior capacity (Litres) 125

WARMING DRAWERS SPECIFICATIONS



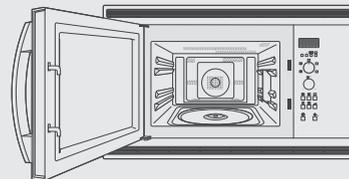
ICBWWD30

762mm Warming Drawer

Dimensions (Millimetres) Width: 759
Height: 260
Depth: 597

Interior capacity (Litres) 45

MICROWAVE OVEN SPECIFICATIONS



ICBMW30-230* & ICBMW30-240**

762mm Microwave Oven

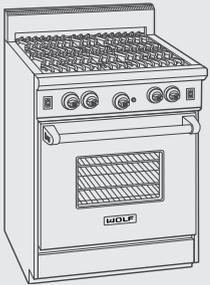
Dimensions (Millimetres) Width: 762
Height: 460
Depth: 536

Interior capacity (Litres) 40

* The 230 model is designed for Europe (has European 2-pin "Schuko" style plug)

** The 240 model is designed for UK (has British 3-prong plug)

GAS RANGES SPECIFICATIONS

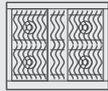


ICBR304

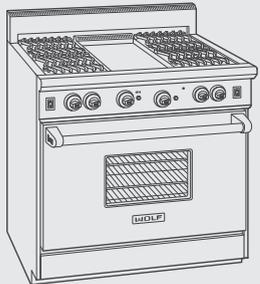
762mm Gas Range

Dimensions (Millimetres) Width: 762
Height: 940
Depth: 721

Interior capacity (Litres) 125



ICBR304

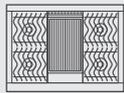


ICBR364G

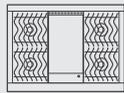
914mm Gas Range

Dimensions (Millimetres) Width: 914
Height: 940
Depth: 721

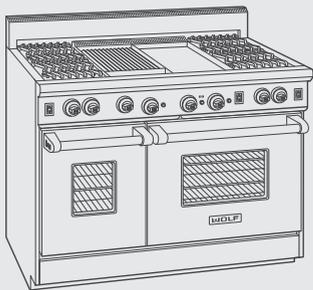
Interior capacity (Litres) 156



ICBR364C



ICBR364G

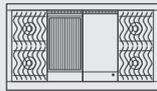


ICBR484CG

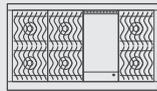
1219mm Gas Range

Dimensions (Millimetres) Width: 1219
Height: 940
Depth: 721

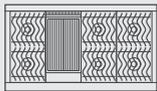
Interior capacity (Litres) 71 - 457mm width
125 - 914mm width



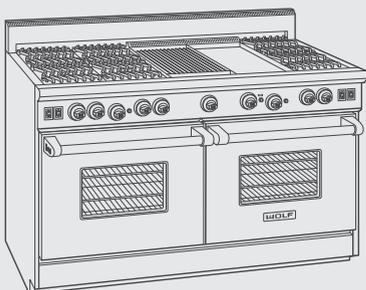
ICBR484CG



ICBR486G



ICBR486C

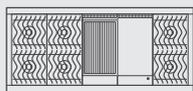


ICBR606CG

1524mm Gas Range

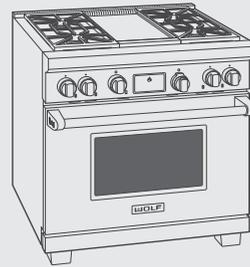
Dimensions (Millimetres) Width: 1524
Height: 940
Depth: 721

Interior capacity (Litres) 125 for each oven



ICBR606CG

DUAL FUEL RANGES SPECIFICATIONS

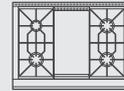


ICDF364G

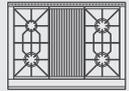
914mm Dual Fuel Range

Dimensions (Millimetres) Width: 911
Height: 937
Depth: 749

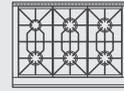
Interior capacity (Litres) 153



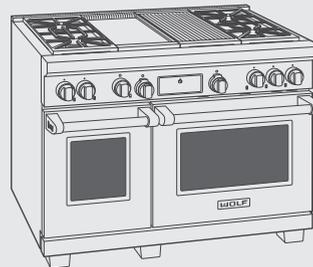
ICDF364G



ICDF364C



ICDF366

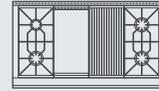


ICDF484CG

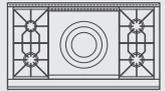
1219mm Dual Fuel Range

Dimensions (Millimetres) Width: 1216
Height: 937
Depth: 749

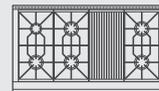
Interior capacity (Litres) 71 - 457mm width
127 - 914mm width



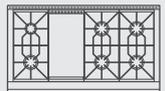
ICDF484CG



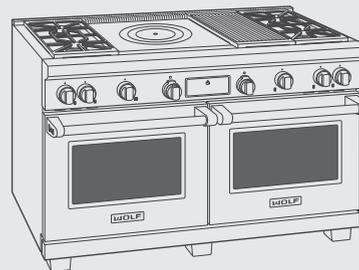
ICDF484F



ICDF486C



ICDF486G

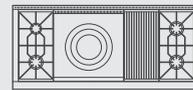


ICDF604CF

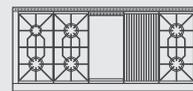
1524mm Dual Fuel Range

Dimensions (Millimetres) Width: 1527
Height: 937
Depth: 749

Interior capacity (Litres) 127 for each oven

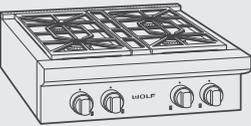


ICDF604CF

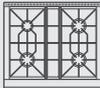


ICDF606CG

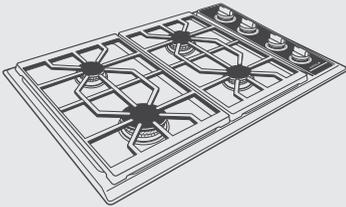
SEALED BURNER RANGETOPS SPECIFICATIONS



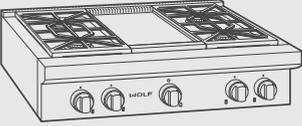
ICBSRT304
762mm Sealed Burner Rangetop
Dimensions (Millimetres) Width: 759
Height: 216
Depth: 724



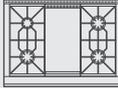
ICBSRT304



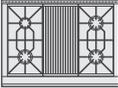
ICBCT30G/S
762mm Gas Cooktop
Dimensions (Millimetres) Width: 762
Height: 102
Depth: 533



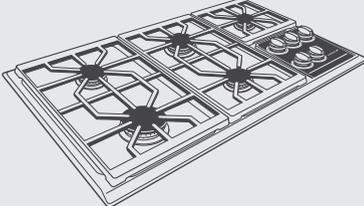
ICBSRT364G
914mm Sealed Burner Rangetop
Dimensions (Millimetres) Width: 911
Height: 216
Depth: 724



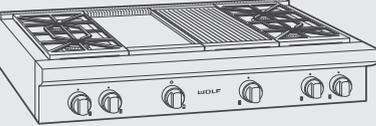
ICBSRT364G



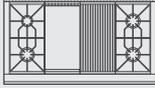
ICBSRT364C



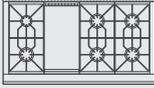
ICBCT36G/S
914mm Gas Cooktop
Dimensions (Millimetres) Width: 914
Height: 102
Depth: 533



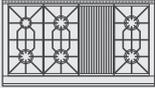
ICBSRT484CG
1219mm Sealed Burner Rangetop
Dimensions (Millimetres) Width: 1216
Height: 216
Depth: 724



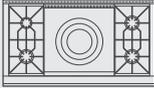
ICBSRT484CG



ICBSRT486G



ICBSRT486C



ICBSRT484F

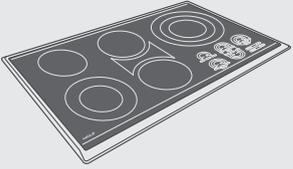
ELECTRIC COOKTOPS SPECIFICATIONS



ICBCT30E/S

762mm Electric Cooktop

Dimensions (Millimetres) Width: 762
Height: 95
Depth: 533



ICBCT36E/S

914mm Electric Cooktop

Dimensions (Millimetres) Width: 914
Height: 95
Depth: 533



ICBCT30EU

762mm Electric Unframed Cooktop

Dimensions (Millimetres) Width: 762
Height: 108
Depth: 533



ICBCT36EU

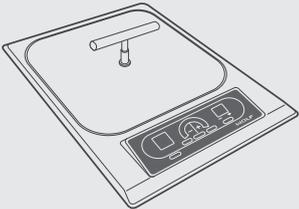
914mm Electric Unframed Cooktop

Dimensions (Millimetres) Width: 914
Height: 108
Depth: 533

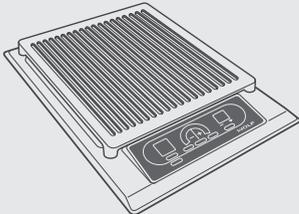
INTEGRATED MODULES SPECIFICATIONS



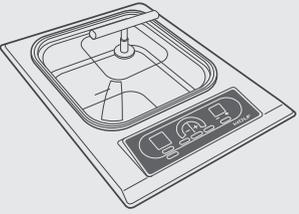
ICBCT15E/S
381mm Electric Cooktop
Dimensions (Millimetres) Width: 381
Height: 95
Depth: 533



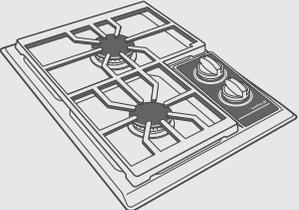
ICBIF15/S
381mm Fryer Module
Dimensions (Millimetres) Width: 381
Height: 343
Depth: 533



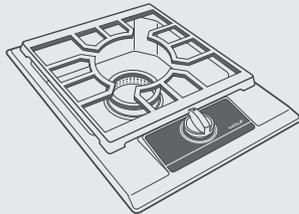
ICBIG15/S
381mm Grill Module
Dimensions (Millimetres) Width: 381
Height: 159
Depth: 533



ICBIS15/S
381mm Steamer Module
Dimensions (Millimetres) Width: 381
Height: 343
Depth: 533

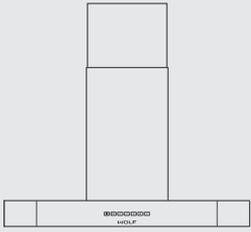


ICBCT15G/S
381mm Gas Cooktop
Dimensions (Millimetres) Width: 381
Height: 102
Depth: 533



ICBIM15/S
381mm Multi-Function Module
Dimensions (Millimetres) Width: 381
Height: 127
Depth: 533

COOKTOP HOODS SPECIFICATIONS



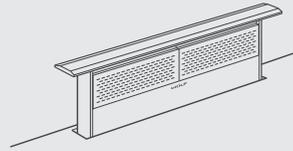
ICBCTEWH30I*

762mm Wall Hood

Dimensions (Millimetres)

Width: 762
 Height: 79 (hood section only)
 740-1054 (including flue)
 Depth: 451

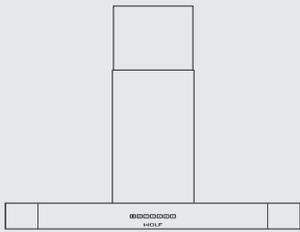
DOWNDRAFT SYSTEMS SPECIFICATIONS



ICBDD30I/ICBDD30R

762mm Downdraft System

Dimensions (Millimetres) Width: 762
 Height: 230
 Depth: 60

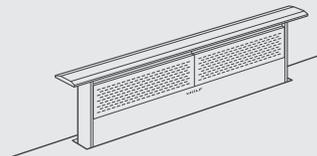


ICBCTEWH36/ICBCTEWH36I***

914mm Wall Hood

Dimensions (Millimetres)

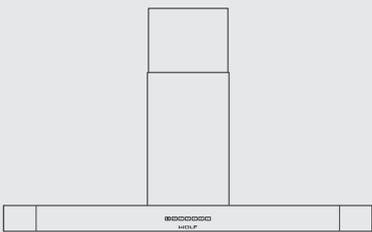
Width: 914
 Height: 79 (hood section only)
 740-1054 (including flue)
 Depth: 451



ICBDD36I/ICBDD36R

914mm Downdraft System

Dimensions (Millimetres) Width: 914
 Height: 230
 Depth: 60

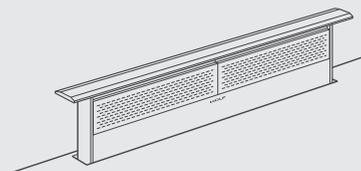


ICBCTEWH45I*

1143mm Wall Hood

Dimensions (Millimetres)

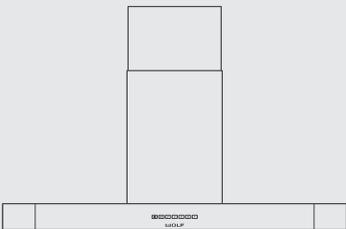
Width: 1143
 Height: 79 (hood section only)
 740-1054 (including flue)
 Depth: 451



ICBDD45I/ICBDD45R

1143mm Downdraft System

Dimensions (Millimetres) Width: 1156
 Height: 230
 Depth: 60



ICBCTEIH42I*

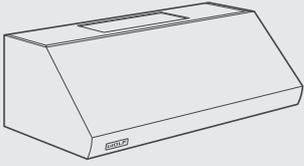
1067mm Island Hood

Dimensions (Millimetres)

Width: 1067
 Height: 79 (hood section only)
 718-1054 (including flue)
 Depth: 549

* Internal Blower included
 ** Remote Blower option available

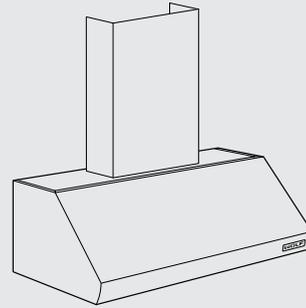
PRO WALL HOOD SPECIFICATIONS



610mm Deep Pro Wall Hood

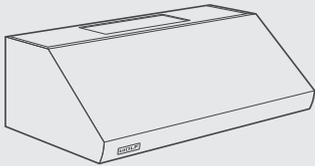
Available widths for 610mm depth
(457mm height): 762mm and 914mm

PRO HOOD FLUE COVERS SPECIFICATIONS



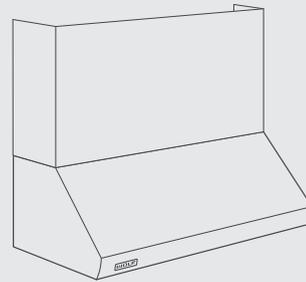
Stainless Steel Hood Flue Covers

Custom flue covers are available for all hoods and can be made exactly to your individual height requirements. See the Wolf Price and Design Guides for full details.



686mm Deep Pro Wall Hood

Available widths for 686mm depth
(457mm height): 762mm, 914mm, 1067mm,
1219mm, 1524mm



Pro Wall Hood Flue Covers

Available in heights of 152mm, 305mm, 457mm, 610mm and 762mm. To suit wall hoods 610mm depth and 686mm depth. Other models please enquire.

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Your regional Sub-Zero and Wolf distributor is available to provide information on products and where to find your nearest showroom where you'll be able to view all our products in live settings.

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Westye Group Europe
 251 Brompton Road
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 London
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 United Kingdom
 Phone: + 44 (0)845 250 0010
 Fax: + 44 (0)20 8418 3899
 Web: www.westy.co.uk
info@westye.co.uk

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