

————— TWO SPECIALISTS —————

One Extraordinary Kitchen





The greatest luxury of all is to savor the good moments in life.



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76 cm Designer Tall Refrigerator/Freezer - ICBIT-30C11D, 76 cm Wine Storage with Refrigerator Drawers - ICBW-30R, 60 cm E Series Transitional Convection Steam Oven - ICBCSO24TE/S/TH, 60 cm Vacuum Seal Drawer - ICBV524, 122 cm Dual Fuel Range - ICB486C, 122 cm Pro Wall Hood - ICBPW482718



More delicious meals and a more beautiful kitchen begin with these two specialists.



From New York's Bloomberg Tower to the Burj Khalifa in Dubai, from Hesperia Tower in Barcelona to the Pan Peninsula in London, and to countless city houses and country estates on six continents, Sub-Zero and Wolf embody luxury. To these two family-owned brands, luxury is more than fine materials and striking design, more than a classic aesthetic that never goes out of style. To us, luxury enriches life by making essential moments—the laughter and lingering before, during, and after a meal, the pleasant togetherness—the very best they can be.



Our founders made
a lifetime promise.

QUALITY *and* INNOVATION

19

SINCE



45

Sub-Zero's founder Westye F. Bakke was a world pioneer in preserving food at ultralow temperatures. A gifted engineer, he had a personal motive for developing reliable, high-performance home refrigeration in the 1940s: he needed it to store insulin for his diabetic son, Bud. Westye's innovations forever changed not only food preservation but also kitchen design, thanks to his introduction of built-in refrigeration—a revolutionary idea at the time.

Wolf's reputation for precise, supremely durable cooking equipment dates back even further. Acquired by Sub-Zero in 2000, Wolf builds cooking instruments with expertise amassed through more than 80 years in commercial kitchens.

We remain a family-run business, headed by Westye's grandson, and we take the commitment to superior design and performance as personally as ever.



Quality without compromise.



Most appliance makers divide their focus.
Sub-Zero and Wolf are specialists. Each concentrates exclusively on its special realm of expertise.

We have no distractions, and we make no compromises. The materials in our products are premium grade; the technologies, state of the art; the craftsmanship, of the caliber one would expect in the world's finest homes. When it comes to building superior products for your household, we take nothing for granted. Products are subjected to lab testing under extreme environmental conditions to ensure a life of 20 years or longer. Major components are subjected to extreme stress tests prior to going into the final design, and every major function is tested before shipping.

These two distinct and distinguished brands are united by a single motivation: to build kitchen equipment that will serve your household beautifully not just for years, but for decades.





An **ICON** of DESIGN

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

FRANK LLOYD WRIGHT

The function came first—a system for keeping food fresher longer. Its key was dual refrigeration, the separate, sealed systems that create optimum conditions for refrigerator and freezer. When Sub-Zero introduced built-in refrigeration in 1954, that function led to a form that became one of the most imitated home-product designs ever: the classic Sub-Zero look with its bold, louvered grille over the dual compressors. Through the years, Sub-Zero expanded its design leadership with built-in wine preservation and with integrated refrigeration that merges seamlessly into the décor.

Our design approach 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.

Likewise, Wolf, born of the performance and durability professional kitchens demand, has influenced generations of appliance designers. The classic professional look has evolved. New Wolf products include sleek contemporary designs. Yet even these echo the functional imperatives of their forebears: intuitive technology, superb ergonomics, and no unnecessary embellishment—every detail is carefully considered.



The food preservation specialist.

Products of uncompromising

craftmanship that keep

food fresher longer.



PRESERVE *what matters*

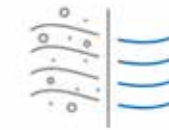
No other refrigerator rewards you in so many ways. In fact, Sub-Zero is more than just a refrigerator; it is a suite of food preservation technologies that guards food's freshness longer. Sub-Zero products are built and tested for exceptionally long life—20 years or more. And Sub-Zero preserves something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

DUAL REFRIGERATION



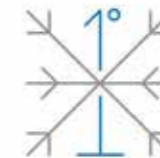
Sub-Zero pioneered, and continues to advance, this innovative technology. Separate cooling systems ensure air is not shared between the refrigerator and freezer, optimizing humidity levels and temperatures for each. This simple idea makes a big difference in the freshness and flavor of your food.

NASA-INSPIRED AIR PURIFICATION



Sub-Zero's antimicrobial air purification system scrubs the air of odors, mold, viruses, bacteria, and ethylene gas, a natural compound emitted by fresh foods that hastens spoilage.

PRECISE TEMPERATURE CONTROL



Microprocessors maintain interior temperatures within one degree of the setpoint with advanced magnetic door seals around all four sides to prevent leaks and conserve energy.

CUSTOMIZED MODULAR DESIGN



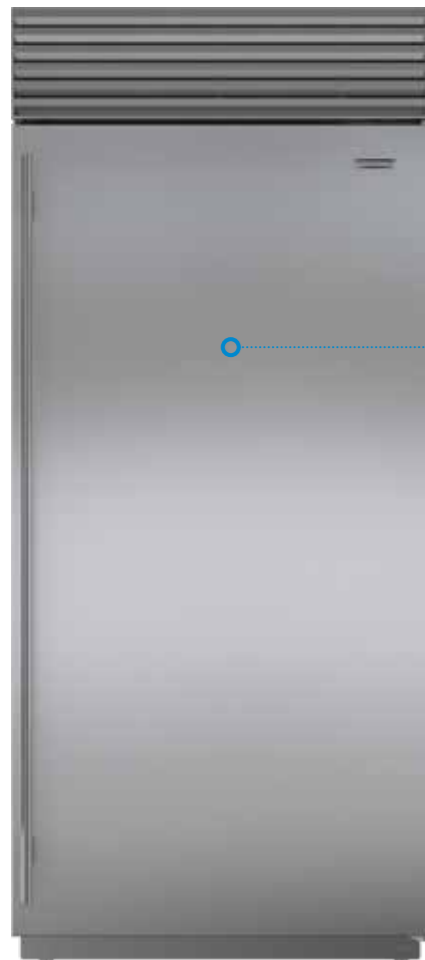
Design a custom food preservation solution with Sub-Zero's flexible, modular units that pair flawlessly to suit any space or style.

RIGOROUS TESTING

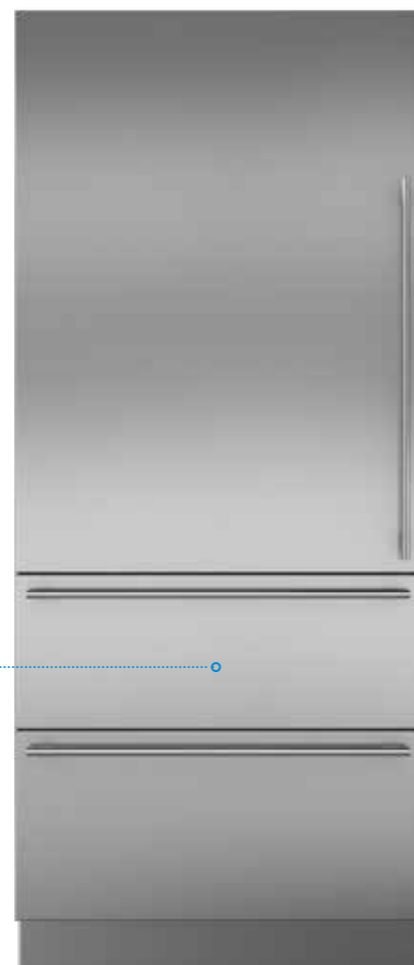


Built with premium-grade materials, Sub-Zero products are designed to last a minimum of 20 years. Major components are subjected to extreme stress tests prior to going into the final design, and every major function is tested before shipping.

The faces of SUB-ZERO



CLASSIC SERIES
(FORMERLY BUILT-IN)
The magnum opus of Sub-Zero design.



DESIGNER SERIES
(FORMERLY INTEGRATED)
*"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
(FORMERLY INTEGRATED)
UNDERCOUNTER
Places refrigeration where you need it most.

Sub-Zero has the most advanced food preservation technology in the industry.

ICBBI-36UFDID



A REFRIGERATOR FULL OF FRESH IDEAS

DUAL REFRIGERATION

Creates ideal atmospheres for fresh and frozen foods.

AIR PURIFICATION SYSTEM

Continuously scrubs the air of odors, air-borne particles, and natural ethylene gas that hastens spoilage.

FLEXIBLE STORAGE

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

MAGNETIC GASKET

Tightly seals the doors, preventing air leaks and reducing energy consumption.

INTERIOR LIGHTING

LED lights offer better visibility and designed to last the life of your refrigerator.

ADVANCED WATER FILTRATION

Reduces particles and pollutants, preserving the fresh taste of water and ice.

MAX ICE

Increase ice production by up to 30% for a 24-hour period.

MICROPROCESSOR

Precise temperature and defrost control, storing diagnostic information for service technicians.

FRESHNESS CARDS

Provides highly-researched and tested storage tips and use-and-care information at hand.

CONTROL PANEL

Puts more information and greater temperature control at your fingertips.

THE FLIP-UP GRILLE

Provides easy access for quick routine maintenance.



*Iconic, innovative
design and technology.*

CLASSIC SERIES *(Formerly Built-In)*

Meet the Sub-Zero tradition: classic design coupled with more than six decades of food preservation advancements. The newest generation reaches new heights of refinement, inside and out.



1

Stainless-steel model with pro handles



2

Stainless-steel model with tubular handles



3

Overlay wine storage



Distinctly Sub-Zero

The classic series offers distinct design approaches: stainless and overlay. The overlay design combines custom cabinetry with the hardware of your choice. A French door model makes efficient use of confined spaces. Choose external or internal ice dispensing, even an internal water dispenser. Two standard handle styles coordinate with Wolf cooking equipment. Who ever imagined that refrigerators could be so flexible?



91 cm Classic Stainless French Door Refrigerator/Freezer - ICBB1-36UFDID/S/PH



91 cm Dual Fuel Range - ICBDF364C, 114 cm Cooktop Wall Hood - Glass - ICBVW45G, 91 cm Classic Stainless French Door Refrigerator/Freezer - ICBB1-36UFD/ID/IS/PH





122 cm PRO 48 Stainless Refrigerator/Freezer - ICBPRO4850



*Equal parts
design statement
and culinary hero.*

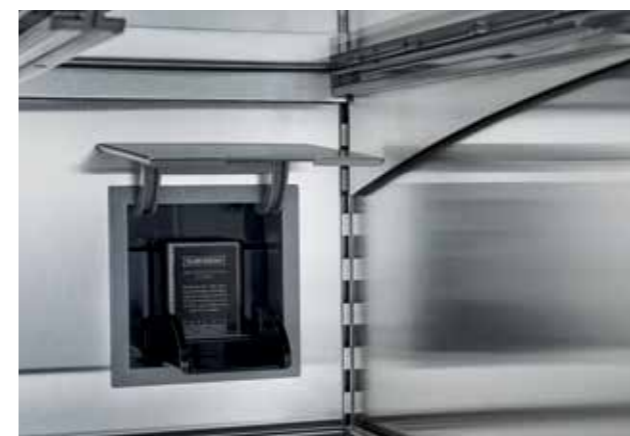
PRO SERIES

Its introduction created quite a stir among design aficionados. Think of the PRO series as a stainless-steel monument to an unparalleled level of food preservation.



Bold and Mighty

Unequivocally design-forward, the PRO series also embodies the Sub-Zero philosophy of "Freshness above all," with details such as smooth-glide crisper drawers with a glass lid that seals tight. Even the available glass door has a food preservation feature: built-in resistance to ultraviolet light.



DUAL REFRIGERATION

Pioneered by Sub-Zero, this technology creates the optimal preservation conditions for fresh and frozen food. The cool, moist air of the refrigerator keeps food fresher longer, while the frigid, dry air of the freezer prevents frost and freezer burn.

NASA-INSPIRED AIR PURIFICATION SYSTEM

Every 20 minutes, it scrubs the air of odors, mold, viruses, bacteria, and ethylene gas, a natural compound emitted by fresh foods that hastens spoilage.

CRISPER DRAWER

The independently-controlled crisper drawer produces the ideal environment for produce and fresh foods, creating more usable space within the refrigerator.

ICONIC DESIGN

Stainless steel inside and out, this bold look has become the centerpiece of many of the world's finest homes. Customize with the choice of 36" or 48" width, door, and installation.



91 cm PRO 36 Stainless Glass Door Refrigerator/Freezer - ICBPRO3650 G, 91 cm Contemporary Induction Cooktop - ICBIC365C/B, 76 cm Contemporary Convection Steam Oven - ICBSCO30CM/B, 76 cm M Series Contemporary Single Oven - ICBSCO30CM/B, 60 cm Vacuum Seal Drawer - ICBVSD4





A revolution in kitchen design.



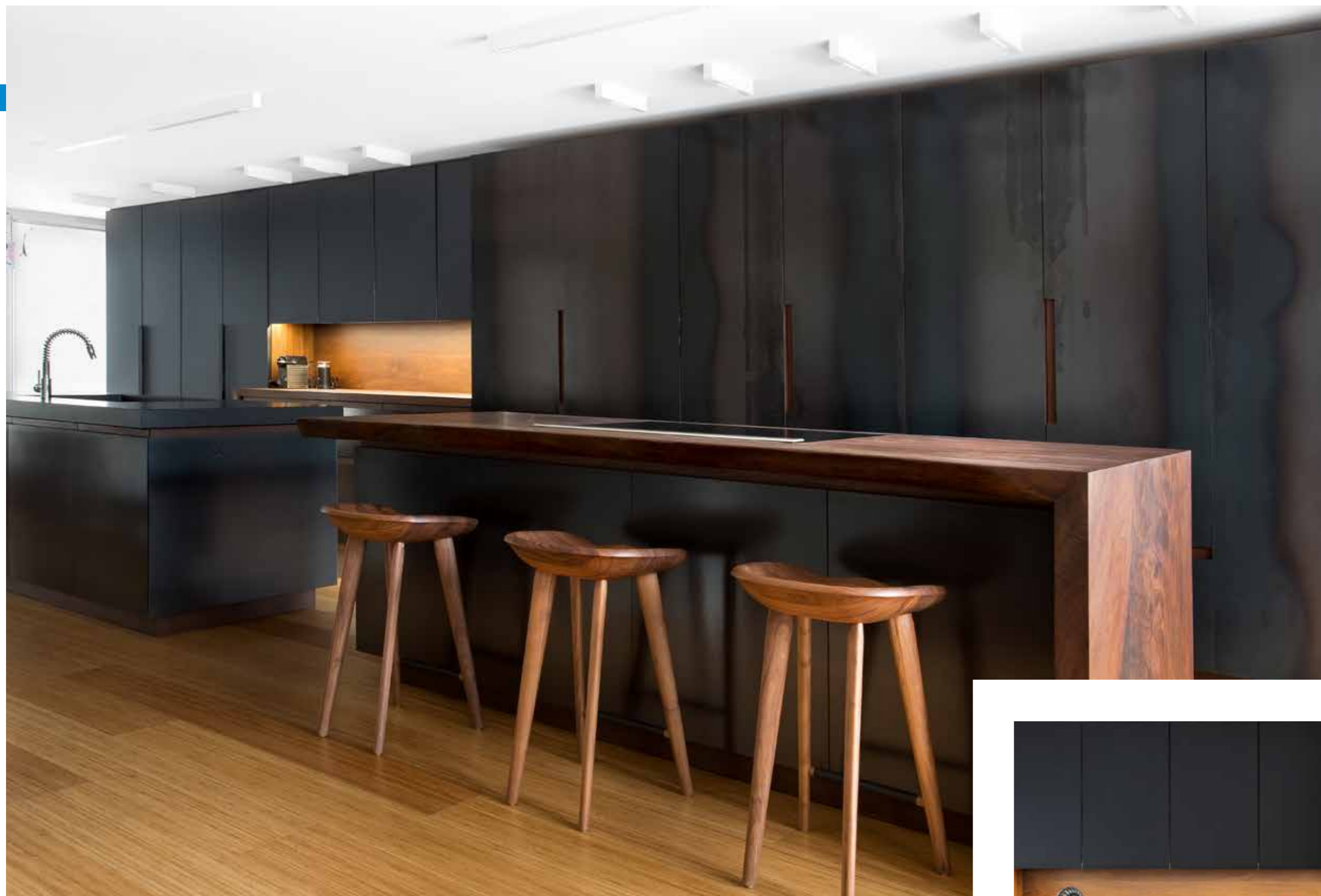
DESIGNER SERIES

(Formerly Integrated)

Advanced food preservation technology that merges seamlessly into the room's décor. It is more flexible than ever with our largest offering of sizes, configurations, and handleless designs.



61 cm Designer Column All Refrigerator - ICBIC-24R, 61 cm Designer Column All Freezer - ICBIC-24FI,
76 cm Designer Refrigerator/Freezer Drawers - ICBID-30CI, 91 cm Contemporary Induction Cooktop - ICBIC365C/B



Seamless and Subtle

With the designer series, choices abound. Think of refrigeration in entirely new ways and places. Master suite or study, home gym or theater room, kitchen island or pantry. Let Sub-Zero designer series refrigeration take your imagination in fresh, new directions.







Bring the standard-setting design and advanced preservation technology of 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.



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 theater, exercise room, or master suite. Designer series

drawers provide endless ways to make refrigeration an efficient and pleasurable presence in your home. Two-drawer units are offered as all refrigerator or a combination of refrigerator and freezer.



*Better storage means
more enjoyment in the glass.*

WINE STORAGE

Acts not only as a cooler but as a guardian against the four enemies of wine: heat, humidity, light, and vibration. Independent zones maintain the climates wines—and wine lovers—require.



Cheers!

Raise a glass to better wine preservation. Toast to the pleasure of seeing your wines displayed on shelves fronted with fine cherrywood, stainable for customization. The soft interior light may be used as a room accent. The unit can even tie into your home security system.

Think of Sub-Zero wine preservation as temperate cellarage without the cobwebs. Heavy-gauge, rustproof metal shelves accommodate half-bottles, bottles, and magnums. Microprocessors maintain precisely the storage and serving temperatures you select with the digital touch screen. In addition to keeping wine cool, Sub-Zero wine preservation protects your collection from all four adversaries that spoil your pleasure.

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

INDEPENDENT TEMPERATURE ZONES

Maintains wine's temperature for the precise storage and serving temperature you prefer.

EASY-GLIDE RACKS

Bottles are gently cradled, providing easy access without agitating the wine.

UV-RESISTANT GLASS

Protects against light exposure that can affect aging and cause unpleasant aromas.

DUAL EVAPORATORS

Controls humidity, ensuring corks stay supple and labels don't peel and discolor.



Organize your collection with wine tiles



Humidor accessory safe-guards cigars



Safely stores 750ml, half, and magnum bottles



Conveniently store necessities in storage drawers



76 cm Wine Storage with Refrigerator Drawers - ICBIW-30R

76 cm Designer Column All Refrigerator - ICBIC-30RID, 76 cm Designer Column All Freezer - ICBIC-30FI, 61 cm Overlay Wine Storage - ICBUW-24/O X 2, 60 cm Coffee System - Stainless
- ICBEC24/S, 60 cm E-Series Transitional Drop-Down Microwave Oven - ICBMDD24TE/S/TH, 60 cm E-Series Transitional Convection Steam Oven - ICBESO24TE/S/TH



Undercounter Wine Storage

Why confine wine to the kitchen, the wine room, or wherever your principal wine preservation may be? Sub-Zero undercounter wine preservation raises the delightful prospect of "satellite" storage: wine on hand in any room, ready to serve at precisely the right temperature. This model accommodates 46 bottles across two independently controlled storage zones and six more in the fixed bottle holder. Design flexibility and advanced wine storage technology together. The ideal pairing.



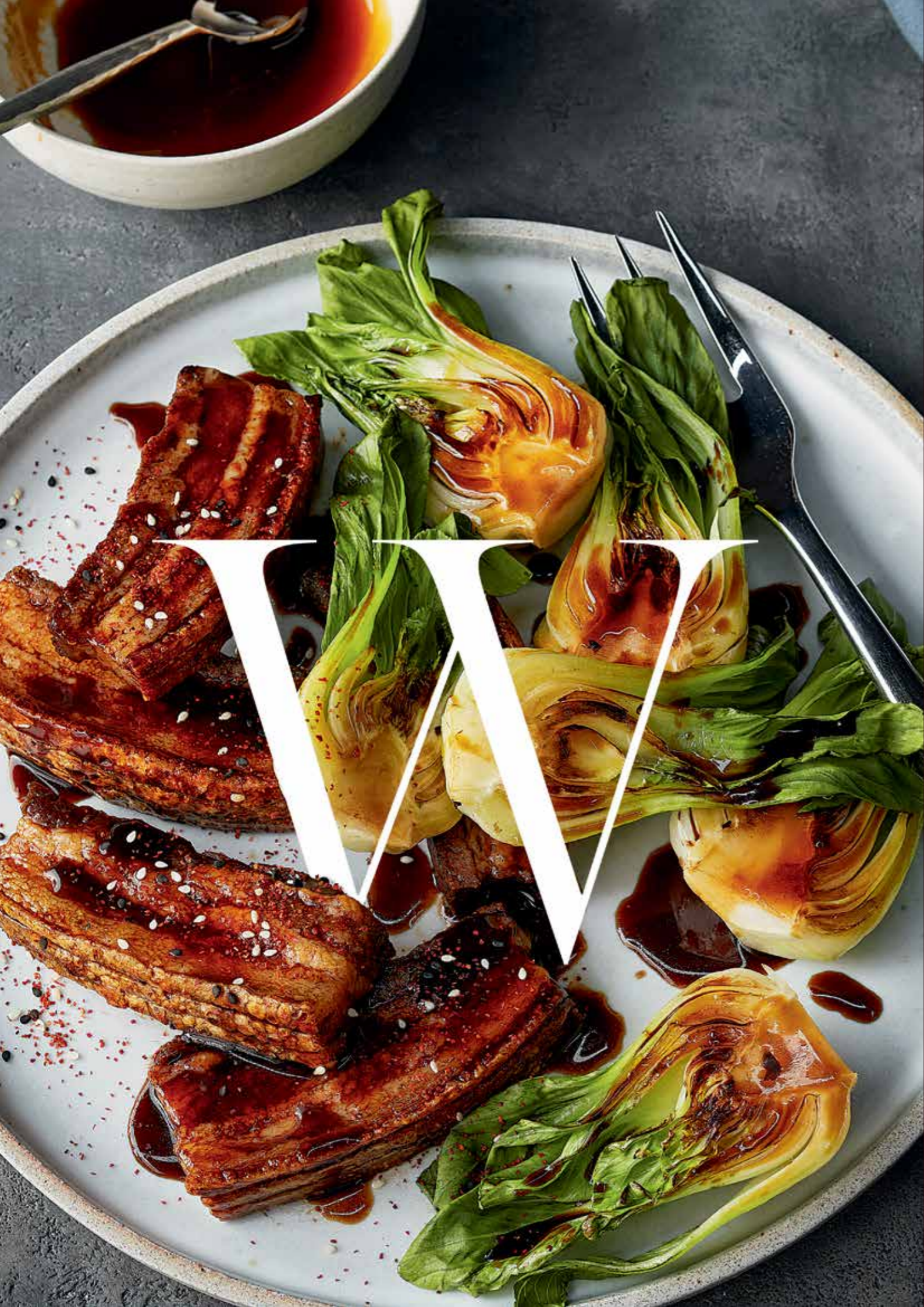
61 cm Stainless Wine Storage - ICBUW-24/S/TH

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



91 cm Designer Tall Refrigerator/Freezer - ICBIT-36CID, 76 cm Wine Preservation - ICBW-30 X 2,
76 cm E.Series Transitional Single Oven - ICBSO30TE/S/TH AND 76 CM Transitional Gas Cooktop - ICBCG304T/S



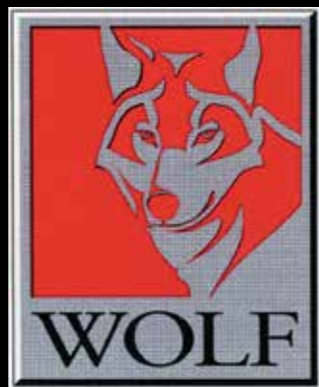


The cooking specialist.

Distills eight decades of professional cooking into

precise control that practically

ensures delicious results.



2000

Wolf redefines expectations.



Sub-Zero acquires the residential side of Wolf, a legend in commercial kitchens. Two specialists become corporate companions and kitchen soul mates. Home chefs begin to experience unmatched performance with Wolf ranges, ovens, cooktops, and ventilation, and Wolf cooking appliances race to the top of homeowners' wish lists.

SINCE





With Wolf, you can **PREDICT DELICIOUS**

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



PRECISE HEAT AND TEMPERATURE CONTROL

Wolf is expertly designed to skillfully wield the science behind the art of cooking with intuitive, easy-to-use technology and controls, ultimately taking the guesswork out of cooking.



PROFESSIONAL HERITAGE

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

One ingredient to leave out: *Guesswork.*

Wolf solves the problem of imprecise equipment, helping you cook with confidence. The precise performance and genius of professional cooks find their way into Wolf products through intelligent features that help take the guesswork out of cooking.

WOLF'S CONVECTION SYSTEMS

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

CONVECTION STEAM OVENS

Is this the world's most versatile oven? Steam-roast poultry that is golden brown and gloriously juicy. Steam vegetables and retain up to 22 percent more nutrients. Bake bread worthy of a boulangerie. Even bring leftovers back to moist, flavorful life.

INDUCTION TECHNOLOGY

Induction cooktops create a magnetic field that induces heat in the pan. The cookware becomes the heating element. It is ultraefficient at transferring heat, with almost instantaneous temperature-adjustment response. Boils water with amazing speed too.

DUAL-STACKED, SEALED 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 charbroiler and griddle generates higher temperatures for quick sears.



Wolf's convection systems



Convection steam Ovens



Induction technology



Dual-stacked, sealed burners



Infrared elements

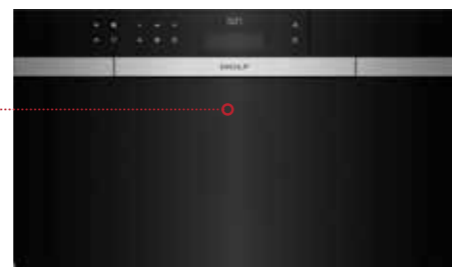
Explore the world of WOLF



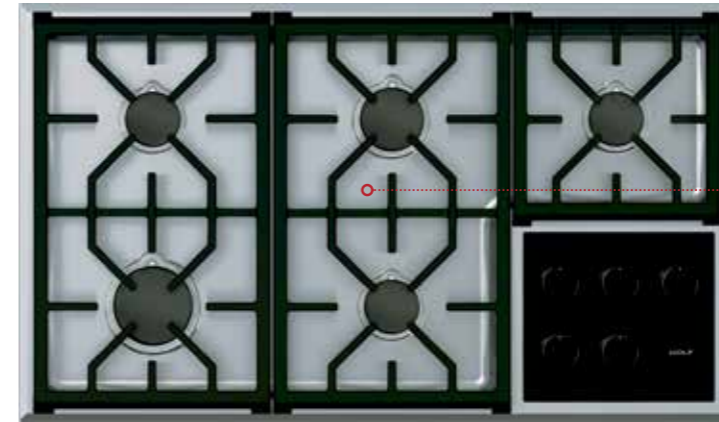
DUAL FUEL RANGES
*Precise, professional-grade performance
above and below.*



BUILT-IN OVENS
Consistently delicious results.



MODULES
Custom cooktops or add-ons.



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

As noteworthy for their abundance of sizes and features as for their superior performance, our ranges are the favorite of discerning home cooks. Customizable for your preferred cooking repertoire.



Dual-stacked, sealed burners

Give your kitchen an iconic centerpiece.

Discover a new world of cooking—the best of two worlds, actually. Topside: Wolf gas cooking in all its glory, with the power and control of dual-stacked, sealed burners. Options include grill and teppanyaki. Below: that marvel of cooking technology, the Wolf dual convection electric oven. Its two fans and four heating elements work in concert to create ten specialized cooking modes. Achieve identical

doneness with multi-rack cooking—no pan rotation required. Produce juicy, gorgeously browned poultry and meats with surprising speed. Proof dough and create succulent dried fruits. Ovens are self-cleaning. With range sizes from 76 cm to 152 cm, kitchens large and small become gateways to the thrilling world of dual fuel cooking.





*Consistently
delicious results.*

BUILT-IN OVENS

Since the day they were introduced, they have inspired choruses of acclaim from cooks, bakers, and designers alike. Never before have ovens incorporated so much innovation and precise control nor a wider spectrum of designs.

M Series Ovens

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



FOOLPROOF PRESETS

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





E Series Ovens

Precise control applies as much to the look of your kitchen as to the cooking performance you will enjoy there. Which design best complements your kitchen décor? The transitional with its stainless-steel control panel and tubular handle? The professional with stainless control panel and pro handle? Or the contemporary design clad in elegant black glass? Smart technology enables ten cooking modes, including the versatile, even-heat of dual convection. E series ovens can be installed flush with cabinets for a polished, integrated look.



FAMILY RESEMBLANCE

Handles and other details coordinate with Sub-Zero refrigeration products.

INSIDE ADVANTAGES

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



61 cm Designer Column All Refrigerator - ICBIC-24R, 76 cm Transitional Induction Cooktop - ICBCI504T/S, 76 cm Downdraft Ventilation - ICBDD30,
 60 cm E Series Transitional Single Oven - ICBSO24TE/S/TH, 60 cm E Series Transitional Drop-Down Door Microwave Oven - ICBMDD24TE/S/TH, 60 cm Coffee System - Stainless - ICBECE24/S



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



60 cm E Series Transitional Oven

Wondering if you have room for a real oven? Our 60 cm electric convection oven is slim enough to fit into almost any kitchen design, yet delivers the precise control you need to achieve delicious results with any dish. Pair it with a 60 cm induction cooktop or convection steam oven, 38 cm modules and narrower widths and drawers of Sub-Zero refrigerators, and you will have a compact kitchen any chef would admire.



ELEVEN COOKING MODES

Precisely controls heat and airflow, providing just the right cooking environment for any dish.

CONVECTION HEAT FOR CONSISTENT RESULTS

A single convection fan works with three heating elements to evenly and consistently circulate warm air.

Convection Steam Ovens

This may be the world's most versatile oven. It places the expertise of Wolf's chefs at your fingertips, releasing ideal amounts of steam and heat at critical moments. Prepare crisp, flavorful steamed vegetables with up to 22 percent more nutrients than conventional cooking. Steam-roast poultry—up to 25 percent faster—that is gloriously brown, miraculously juicy. Steam-bake crusty loaves worthy of a boulangerie. Even rejuvenate leftovers to delicious freshness. Flexibility abounds in design as well—new aesthetic refinements create a consistent look with other Wolf ovens.

CONSIDERING THE COOK

This is a steam oven you can really use. It's larger than similar units, accommodating large or multiple dishes at once. Conveniently, you can refill the water tank while the oven is in use and without interrupting the cooking process.

STEAM POWER À LA WOLF

Enjoy steam cooking's flavor and nutrition without the guesswork. Store personal recipes with the press of a button. Or select a preprogrammed, chef-tested recipe and let the oven prepare the dish, start to finish.



Vacuum Seal Drawer

A practical, economical, and creative tool for portioning, protecting, and preparing more delicious food. Say goodbye to freezer burn. Pack liquids and dry goods alike. Add flavor by speed-marinating, pickling, and infusing, and effortlessly prepare food for sous vide cooking. Ultimate cooking companion of the convection steam oven.





60 cm E Series Transitional Convection Steam Oven - ICBCSO24TE/S/TH, 60 cm Coffee System - Stainless - ICBE24/S, 60 cm E Series Transitional Drop-Down Door Microwave Oven - ICBMDD24TE/S/TH, 60 cm Cup Warming Drawers Stainless - ICBCW24/S X 3, 38 cm Transitional Induction Cooktop - ICBCI152TF/S, 38 cm Transitional Gas Cooktop - ICBCG152TF/S, 107 cm Cooktop Island Hood - Black - ICBI142B

Speed Ovens

The performance you expect from Wolf—now faster and smaller. Combining the power of convection, grill, and microwave, the 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 Wolf M and E series wall ovens and other built-in appliances. Save time in the kitchen while achieving delicious results with this multi-use appliance.

900 WATT MICROWAVE POWER

The Wolf speed oven prepares entire meals with the powerful performance of your favorite preset microwave modes.

1500 WATT QUARTZ GRILL ELEMENT

The dual 750-watt quartz grill elements provides the sizzling heat needed to add the finishing touch.



Drop-Down Door Microwaves

Handy as a microwave oven is, it can be a dissonant element in your kitchen. Not so with the Wolf drop-down door microwave. It is styled to coordinate nicely with Wolf M series wall ovens, coffee systems and convection steam ovens. And it integrates easily, beautifully into any kitchen—really almost hides away—with its built-in design and space-saving drop-down door. As you expect from Wolf, it performs like a true cooking instrument too, preparing everything from chicken cordon bleu to Swiss sauce cauliflower—and doing it deliciously.

A TRUE COOKING TOOL

900 watts provide enough power to create entire meals, but can also adeptly perform simple tasks like melting, softening, and popping popcorn.

GENEROUS CAPACITY

Has a roomy 45-liter, stainless-steel interior, with a 40-centimeter rotating glass tray.



46 cm Designer Wine Storage - ICBIW-18, 61 cm Designer Column Refrigerator/Freezer - ICBI24C, 76 cm Transitional E Series Speed Oven - ICBSP030TE/S/TH, 76 cm Transitional E Series Single Oven - ICBSO30CM/S, 76 cm Under-Cabinet Ventilation - ICBVU30S, 76 cm Transitional Gas Cooktop - ICBCG304T/S



122 cm PRO 48 Stainless Glass Door Refrigerator/Freezer - ICB648PROG, 76 cm M Series Professional Double Oven - ICBDO30PM/S/PH, 122 cm Sealed Burner Rangetop - ICB5RT484CG, 122 cm Pro Wall Hood - ICBPW482418





91 cm Classic Stainless Refrigerator - ICBB1-36R/S/TH X 2, 91 cm Sealed Burner Rangetop - 4 burners and infrared griddle - ICBSRT364G, 76 cm Transitional E-Series Single Oven - ICBSO30TE/S/TH, 76 cm Warming Drawer - ICBWWD300



*Designed with
you in mind.*

RANGETOPS and COOKTOPS

From sleek, stylish grace to bold, professional gravitas, Wolf has the look for your taste. Choose from dozens of configurations of size, type, and technology to precisely fit your cooking style.



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 three configurations that include infrared teppanyaki and chargrill, and of course, dual-stacked, sealed burners.



DUAL-STACKED, SEALED BURNERS

The upper-tier burner delivers maximum heat transfer for cooking at high temperatures. The lower tier produces gentler heat for simmering and melting. Each burner has flame recognition and automatic reignition for safety and convenience. Sealed, seamless burner pans hold sloshes and spills for easy cleanup.

INFRARED ELEMENTS

This feature of the chargrill and teppanyaki preheats fast and generates higher temperatures for quick sears.



Gas Cooktops

Pick the style that speaks to you. Choose from the iconic look of Wolf red knobs, brushed stainless, or black controls against an all-glass control panel. No matter what look you choose, you can expect the precise control cooks rely on from dual-stacked, sealed gas burners. Sealed burners make splashes and spills a snap to clean up, and the dual-stacked nature places nearly infinite temperature control in your hands.



91 cm Professional Gas Cooktop - ICBCG365P/S



91 cm Professional Gas Cooktop - ICBCG365P/S

FULL SPECTRUM OF CONTROL

From an ultralow flame—ideal for melting—to a searing 5.3 kW, dual-stacked, sealed burners combine pure power with nuanced control. Rugged porcelain-coated cast-iron grates clean easily. The grates' design enables you to slide pots from burner to burner without lifting.

BACKLIT CONTROL KNOBS; REIGNITION

Press down lightly to activate the transitional cooktop's backlit controls. The cooktop senses if a flame goes out and reignites it automatically.



91 cm Transitional Gas Cooktop - ICBCG365T/S shown with Accessory Wok Grate



Induction Cooktops

Incredible speed. Precise control. Exceptional technology. The secret of this remarkable cooking technology is magnetism. Electromagnetic elements cause pots and pans to heat up instantly and with evenly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop surface remains relatively cool, making induction an exceptionally safe way to cook. Our 60 cm, 76 cm, and 91 cm induction cooktops are available in contemporary and transitional models. Contemporary and transitional styles fit sleekly into almost any kind of kitchen design, and transitional models pair seamlessly with Wolf module cooktops to create a custom cooking environment.



MAGIC? NO, MAGNETS

It is called induction because the cooktop creates a magnetic field that induces heat in the pan. The cookware becomes the heating element. It is not only powerful and energy-efficient, it is nimble, adjusting quickly when you change a temperature setting.

BETTER CONTROL, BETTER MEALS

The induction cooktop's impressive range of power can be controlled with supreme ease. One touch turns an element to its highest or lowest setting.





76 cm Built-in Wine Storage - ICBBW-30/S/TH, 122 cm Classic Refrigerator/Freezer - Stainless - ICBB1-48S/D/S/TH, 122 cm Sealed Burner Rangetop - 6 burners and infrared griddle - ICBSRT486G, 76 cm Transitional E Series Single Oven - ICBSO30TE/S/TH, 76 cm Warming Drawer - ICBWWD300



*Turns any countertop
into a cooking area.*



MODULE COOKTOPS

Fashion your own, personalized cooking set-up. Add modules as a complement to a larger counterpart or create a custom cooktop. Designed with a consistent look and stunning performance.



GAS COOKTOP

Big performance in a small space. Equipped with the same dual-stacked, sealed burners as the 76 cm and 91 cm cooktops with nuanced control from the merest breath of flame to 3.5 kW.

TEPPANYAKI

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



GRILL

Enjoy delicious grilling year-round, no flare-ups and even a bit of that "open flame" taste. Two 1400-watt elements ensure precise control and dual-temperature cooking zones.



Six different modules help you cook your way.



INDUCTION COOKTOP

Ultrafast, ultraprecise. Cookware heats instantly and evenly. The cooktop surface remains relatively cool.

MULTIFUNCTION COOKTOP

The 8.0 kW burner shapes its powerful flame to concentrate heat in precisely the right spot for stir-frying or exceptionally fast boiling. The removable center ring lets you flex between a full and wok grate.



STEAMER

Enjoy delicious, nutritious steam cooking. Now with sous vide cooking capabilities (with accessory basket) and one-degree increments of temperature control. Redesigned with lower profile lid and improved seal.



*It is like your own
personal barista.*



COFFEE SYSTEM *and*
CUP WARMING DRAWER

You may find yourself taking a few extra moments to enjoy your professional-quality beverage in a pre-warmed teacup. Craft to your precise taste, frothed and foamy with the touch of a button.



60 cm Coffee System - Stainless - ICBEC24/S and 60 cm Cup Warming Drawer - Stainless - ICBCW24/S



60 cm Coffee System - Black - ICBEC24/B

DESIGN COORDINATION

The design pairs beautifully, either side-by-side or stacked with other Wolf products such as the convection steam oven.



Coffee System

The Wolf coffee system's superior performance is elevated by numerous advanced design features. A large internal reservoir with a capacity of nearly two liters supplies water, so no in-wall water line is needed. Milk never enters the machinery, so the system can be cleaned without disassembly—simply press a button and a short burst of steam cleans the mechanism. A mounted glide system provides easy access to the unit for replenishing the supply of ground or whole bean coffee.



60 cm Coffee System - Black - ICBEC24/B, 60 cm Cup Warming Drawer - Black - ICBCW24/B



Cup Warming Drawer

A cup warming drawer is the perfect companion to the Wolf coffee system. It gently warms cups to ideal sipping temperature, yet cool enough to comfortably hold. A full-extension drawer glides smoothly in and out, while a non-slip mat keeps cups and dinnerware from joggling.





91 cm Designer Column All Refrigerator - ICBIC-36RID, 46 cm Designer Column All Freezer - ICBIC-18FI, 91 cm Transitional Induction Cooktop - ICBIC1365TFIS, 91 cm Downdraft Ventilation - ICBDD36, 60 cm Coffee System with 60 cm M Series Contemporary Trim - ICBE24/B and 76 cm M Series Contemporary Convection Steam Oven - ICBCSO30CM/IB/TH





76 cm Designer Tall Refrigerator/Freezer - ICBIT-30C11D (2X), 122 cm Ceiling-Mounted Hood - Stainless Steel - ICBVC48S,
38 cm Transitional Induction Cooktop - ICBC1152TF/S, 38 cm Transitional Gas Cooktop - ICBCG152TF/S, 38 cm Transitional Grill Module - ICBGM15TF/S



*Clears the air for
a more livable kitchen.*

VENTILATION

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



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 well lit, fresh, and clean, and filters are dishwasher-safe for easy cleaning.



122 cm Pro Wall Hood - ICBPW482418

PRO WALL HOODS

Behind their sculpted stainless steel lines, beautiful form is married with powerful performance. These classic, chimney-styled hoods are available in an array of sizes from 91 cm to 137 cm in width.



76 cm Transitional Induction Cooktop - ICBC1304TF/S, 76 cm Downdraft - ICBDD30

DOWNDRAFT VENTILATION

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

CONTEMPORARY STYLE

Incorporate superior performance without interrupting your kitchen design. Sleek, glass island hoods, ceiling-mounted hoods, and concealed under-cabinet hood inserts redefine the Wolf ventilation offering.



76 cm Cooktop Wall Hood - Black - ICBVW30B, 60 cm Contemporary Induction Cooktop - ICBC1243C/B, 60 cm E Series Transitional Drop-Down Door Microwave Oven - ICBMDD24TE/S/TH, 60 cm Cup Warming Drawer - Stainless - ICBCW24/S and 60 cm E Series Transitional Single Oven - ICBSO24TE/S/TH



*Adds 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 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 flavors 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.



INVALUABLE COMPANION

Pair the vacuum seal drawer with a Wolf steam or traditional convection oven and the steamer cooktop module to keep speed marinating and sous vide prep nearby.

WINE'S FLAVOR PRESERVED

You enjoyed a glass of Burgundy with dinner, now what to do? Reseal the bottle with the wine attachment, and preserve the taste of the wine until you choose to sip again.





76 cm Warming Drawers - ICBWWD300 X 2



76 cm Warming Drawer - ICBWWD300, shown with optional 6-piece container set



76 cm Outdoor Warming Drawer - ICBWWD300



Warming Drawer

Work. School. Practice. Some nights, it seems like every member of the family is on a different schedule. Keep dinner—and the dinnerware—warm for late arrival. And it 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 your patio kitchen. Indoor and outdoor models provide convenience wherever you need it most.



76 cm Warming Drawer - ICBWWD300



OUTDOOR KITCHENS

For many, the kitchen is the heart of the home—the place where life happens. Open the door to more life and more moments worth savoring with Sub-Zero and Wolf outdoor kitchen appliances.

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



Outdoor Kitchens

Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do in your indoor kitchen. With Sub-Zero and Wolf, you can. Our multi-function grill gives you masterful control, using both direct and radiant heat to achieve the temperature range and uniform heat distribution that are the keys to flawless grilling. The sealed smoker box can enhance the smoky flavor of grilled foods. Add a griddle (teppanyaki) plate accessory for grilling more delicate items, such as vegetables and fish. It is available in 76 cm, 91 cm, 107 cm, and 137 cm* models. Sub-Zero undercounter refrigerator drawers keep fresh foods, cold drinks, and other necessities right at your fingertips. Taking convenience to a whole new level is a collection of Wolf storage cabinets, doors, and drawers. Store everything from mesquite chips and grill accessories to paper towels and trash and recycling receptacles in these dry, weatherproof elements. With these organization necessities in place, you can spend more time savoring moments al fresco. Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and nearly boundless design possibilities.

* Available as built-in model only



91 cm Outdoor Grill - ICB0G36, 46 cm Double Trash/Recycling Drawer, 91 cm Short Dry Storage Cabinet, 76 cm Outdoor Warming Drawer - ICBWWD300 shown with 5 cm thick Pro Drawer Front

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



107 cm Outdoor Grill - ICB0G42, shown with optional Teppanyaki Plate

BUILT-IN OUTDOOR GRILLS

Built-in outdoor grills help you achieve delicious results with direct and indirect cooking—even smoking. Add a burner module to increase your outdoor cooking capabilities.

FREESTANDING OUTDOOR GRILLS

Roll it out and you 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 barbecue sauce without having to run inside.



107 cm Outdoor Grill - ICB0G42 shown with 107 cm optional Cart - CART42, 33 cm Side Burner - ICB5B13



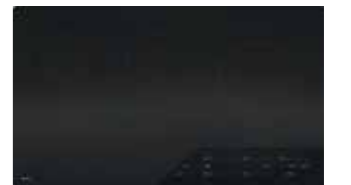
Endless **DESIGN** possibilities

Contemporary

Sophisticatedly simple, contemporary-style kitchens are all about clean structure and lines. Sub-Zero's designer series refrigeration can blend seamlessly into the room's décor, and Wolf's sleek, black built-in appliances add to a refined, modern aesthetic.



114 cm Cooktop Wall Hood - Black
ICBVW45B



91 cm Contemporary Induction Cooktop
ICBCI365C/B



76 cm E Series Contemporary Single Oven
ICBSO30CE/B/TH



76 cm Warming Drawer
ICBWWD30



76 cm Designer Column Refrigerator with Internal Dispenser
ICBIC-30RID



76 cm Designer Column Freezer with Ice Maker
ICBIC-30FI



Professional

For those desiring a bold, iconic kitchen. Your kitchen will become synonymous with high-performing luxury thanks to the unmistakable, striking features of Sub-Zero's PRO series refrigeration and the truly emblematic red knobs of Wolf.



PRO 48 Stainless Refrigerator/Freezer
ICBPRO4850



152 cm Pro Wall Hood
ICBPW602718



152 cm Dual Fuel Range
ICBDF606CG

Transitional

A distinct combination of tradition and modernity. Elements of the old and the new gracefully duet in Sub-Zero's designer series and Wolf's transitional-style ovens and cooktops.



76 cm Wine Storage with Refrigerator Drawers
ICBIW-30R



76 cm Designer Refrigerator/Freezer
ICBIT-30CIID



76 cm M Series Transitional Convection Steam Oven
ICBCS030TM/S/TH



60 cm Vacuum Seal Drawer
ICBVS24



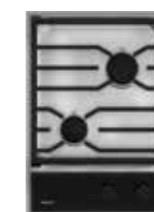
122 cm Ceiling-Mounted Hood - Stainless Steel
ICBVC48S



38 cm Transitional Grill Module
ICBGM15TF/S



38 cm Transitional Induction Cooktop
ICBCI152TF/S



38 cm Transitional Gas Cooktop
ICBCG152TF/S



76 cm M Series Transitional Single Oven
ICBSO30TM/S/TH

CLASSIC SERIES REFRIGERATION

91 CENTIMETERS



All Refrigerator or All Freezer

MODEL OPTIONS

ICBBI-36R
-Stainless Steel

ICBBI-36F
-Stainless Steel

W 914 mm

H 2134 mm

D 610 mm



Over-and-Under Refrigerator/Freezer

MODEL OPTIONS

ICBBI-36UID
-Stainless Steel
-Internal Water Dispenser

W 914 mm

H 2134 mm

D 610 mm



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBBI-36UFDID
-Stainless Steel
-Internal Water Dispenser

W 914 mm

H 2134 mm

D 610 mm

91 CENTIMETERS

continued



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

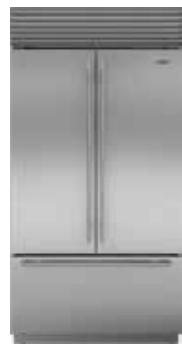
ICBBI-36S
-Stainless Steel

W 914 mm

H 2134 mm

D 610 mm

107 CENTIMETERS



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBBI-42UFDID
-Stainless Steel
-Internal Water Dispenser

W 1067 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-42S
-Stainless Steel or Panel Ready

W 1067 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-42SD
-Stainless Steel
-External Ice and Water Dispenser

W 1067 mm

H 2134 mm

D 610 mm

91 CENTIMETERS

continued



PRO 36

MODEL OPTIONS

ICBPRO3650/LH
-Stainless Steel
-Left Hinge

ICBPRO3650/RH
-Stainless Steel
-Right Hinge

W 914 mm

H 2134 mm

D 610 mm



PRO 36

with Glass Door

MODEL OPTIONS

ICBPRO3650G/LH
-Stainless Steel
-Left Hinge

ICBPRO3650G/RH
-Stainless Steel
-Right Hinge

W 914 mm

H 2134 mm

D 610 mm

122 CENTIMETERS



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-48S
-Stainless Steel or Panel Ready

ICBBI-48SID
-Stainless Steel or Panel Ready
-Internal Ice and Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-48SD
-Stainless Steel or Panel Ready
-External Ice and Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm

122 CENTIMETERS

continued



PRO 48

MODEL OPTIONS

ICBPRO4850
-Stainless Steel

W 1219 mm

H 2134 mm

D 610 mm



PRO 48

with Glass Door

MODEL OPTIONS

ICBPRO4850G
-Stainless Steel

W 1219 mm

H 2134 mm

D 610 mm

DESIGNER SERIES REFRIGERATION

46 CENTIMETERS



All Freezer
Column

MODEL OPTIONS

ICBIC-18FI
-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

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

61 CENTIMETERS



All Refrigerator
Column

MODEL OPTIONS

ICBIC-24R
-Panel Ready
-Stainless Steel Panels Available

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



All Freezer
Column

MODEL OPTIONS

ICBIC-24FI
-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

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

61 CENTIMETERS *continued*



Combination
Column

MODEL OPTIONS

ICBIC-24C
-Panel Ready
-Stainless Steel Panels Available

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



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

76 CENTIMETERS



All Refrigerator
Column

MODEL OPTIONS

ICBIC-30RID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser

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



All Freezer
Column

MODEL OPTIONS

ICBIC-30FI
-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

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



Combination
Tall

MODEL OPTIONS

ICBIT-30CIID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser
-Ice Maker

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

76 CENTIMETERS *continued*



All Refrigerator
Drawers

MODEL OPTIONS

ICBID-30R
-Panel Ready
-Stainless Steel Panels Available

- W** 762 mm
- H** 876 mm
- D** 610 mm



Combination
Drawers

MODEL OPTIONS

ICBID-30CI
-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

- W** 762 mm
- H** 876 mm
- D** 610 mm

91 CENTIMETERS



All Refrigerator
Column

MODEL OPTIONS

ICBIC-36RID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser

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



Combination
Tall

MODEL OPTIONS

ICBIT-36CIID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser
-Ice Maker

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

WINE STORAGE

46 CENTIMETERS

61 CENTIMETERS



Wine Storage *Designer Series*

MODEL OPTIONS

ICBIW-18
-Panel Ready
-Stainless Steel Panels Available

W 457 mm
H 2134 mm
D 610 mm



Wine Storage *Designer Series*

MODEL OPTIONS

ICBIW-24
-Panel Ready
-Stainless Steel Panels Available

W 610 mm
H 2134 mm
D 610 mm



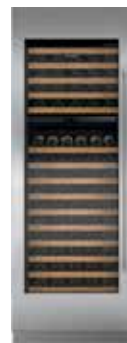
Wine Storage *Undercounter*

MODEL OPTIONS

ICBUW-24
-Stainless Steel or Panel Ready

W 606 mm
H 876 mm
D 610 mm

76 CENTIMETERS



Wine Storage *Designer Series*

MODEL OPTIONS

ICBIW-30
-Panel Ready
-Stainless Steel Panels Available

W 762 mm
H 2134 mm
D 610 mm



Wine Storage *with Refrigerator Drawers*

MODEL OPTIONS

ICBIW-30R
-Panel Ready
-Stainless Steel Panels Available

W 762 mm
H 2134 mm
D 610 mm



Wine Storage *Classic Series*

MODEL OPTIONS

ICBBW-30
-Stainless Steel or Panel Ready

W 762 mm
H 2134 mm
D 610 mm

ACHIEVE A HANDLELESS DESIGN FOR YOUR SUB-ZERO DESIGNER SERIES COLUMN OR WINE STORAGE UNIT WITH THE [PRESS-TO-OPEN KIT](#)



KIT OPTIONS

DESIGNER COLUMNS *(WHITE DOOR FRAME)*

Right Hinge

Left Hinge

Internal Dispenser - Right Hinge

-For use with ICBIW-30RID-RH and ICBIW-36RID-RH

DESIGNER WINE *(DARK DOOR FRAME)*

Right Hinge

-Cannot be used with ICBIW-30R

Left Hinge



-Cannot be used with ICBIW-30R

DUAL FUEL RANGES

76 CENTIMETERS

Dual Fuel

MODEL OPTIONS




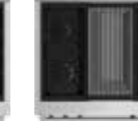
ICBDF304
4 Burners

W 759 mm
H 937 mm
D 749 mm

91 CENTIMETERS

Dual Fuel

MODEL OPTIONS

ICBDF366
6 Burners

ICBDF364G
4 Burners and Infrared Teppanyaki





ICBDF364C
4 Burners and Infrared Chargrill

W 911 mm
H 937 mm
D 749 mm

122 CENTIMETERS

Dual Fuel

MODEL OPTIONS

ICBDF484CG
4 Burners, Infrared Chargrill, and Infrared Teppanyaki

ICBDF486C
6 Burners and Infrared Chargrill

ICBDF486G
6 Burners and Infrared Teppanyaki

W 1216 mm
H 937 mm
D 749 mm

152 CENTIMETERS

Dual Fuel

MODEL OPTIONS

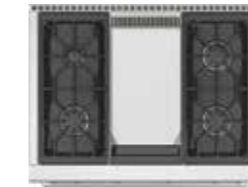



ICBDF606CG
6 Burners, Infrared Teppanyaki, and Infrared Chargrill

W 1527 mm
H 937 mm
D 749 mm

SEALED BURNER RANGETOPS

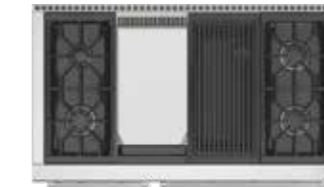
91 CENTIMETERS



4 Burners
and Infrared Teppanyaki

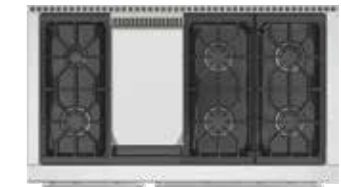
MODEL OPTIONS
ICBSRT364G
W 911 mm H 216 mm D 724 mm

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

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



Teppanyaki Module
Transitional

MODEL OPTIONS
ICBTM15TF/S
W 381 mm H 51 mm D 533 mm

COOKTOPS

60 CENTIMETERS



Induction
Contemporary

MODEL OPTIONS
ICBCI243C/B

W 600 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI243TF/S

W 600 mm H 64 mm D 533 mm

76 CENTIMETERS



Induction
Contemporary

MODEL OPTIONS
ICBCI304C/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

76 CENTIMETERS

continued



Gas
Professional

MODEL OPTIONS
ICBCG304P/S

W 762 mm H 102 mm D 533 mm

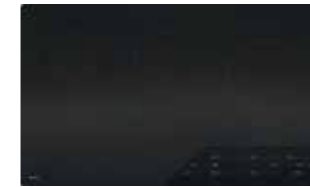


Gas
Transitional

MODEL OPTIONS
ICBCG304T/S

W 762 mm H 102 mm D 533 mm

91 CENTIMETERS



Induction
Contemporary

MODEL OPTIONS
ICBCI365C/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

91 CENTIMETERS

continued



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/TH

W 597 mm H 708 mm D 546 mm



E Series

Transitional

MODEL OPTIONS

ICBSO2418TE/S/TH

W 597 mm H 454 mm D 546 mm



Convection Steam

E Series - Transitional

MODEL OPTIONS

ICBCSO24TE/S/TH

-Available with optional Pro Handle Accessory

W 597 mm H 454 mm D 546 mm

76 CENTIMETERS



M Series

Contemporary Black Glass

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 Black Glass

MODEL OPTIONS

ICBCSO30CM/B

-Retractable Handle

W 759 mm H 454 mm D 546 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

MODEL OPTIONS

ICBCSO30CM/S

-Retractable Handle

W 759 mm H 454 mm D 546 mm



E Series

Contemporary with Black Handle

MODEL OPTIONS

ICBSO30CE/B/TH

-Single Oven

W 759 mm H 708 mm D 603 mm



Convection Steam

E Series - Contemporary with Black Handle

MODEL OPTIONS

ICBCSO30CM/B/TH

-Shown with optional Black Handle Accessory

W 759 mm H 454 mm D 546 mm

76 CENTIMETERS



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



Convection Steam

M Series - Transitional

MODEL OPTIONS

ICBCSO30TM/S/TH

W 759 mm H 454 mm D 546 mm



E Series

Transitional

MODEL OPTIONS

ICBSO30TE/S/TH

-Single Oven

W 759 mm H 708 mm D 603 mm



Convection Steam

E Series - Transitional

MODEL OPTIONS

ICBCSO30TE/S/TH

W 759 mm H 454 mm D 546 mm



M Series

Professional

MODEL OPTIONS

ICBSO30PM/S/PH

-Single Oven

W 759 mm H 724 mm D 584 mm

ICBDO30PM/S/PH

-Double Oven

W 759 mm H 1292 mm D 584 mm



Convection Steam

M Series - Professional

MODEL OPTIONS

ICBCSO30PM/S/PH

W 759 mm H 454 mm D 546 mm



E Series

Professional

MODEL OPTIONS

ICBSO30PE/S/PH

-Single Oven

W 759 mm H 708 mm D 603 mm



Convection Steam

E Series - Professional

MODEL OPTIONS

ICBCSO30PE/S/PH

W 759 mm H 454 mm D 546 mm

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 - Contemporary

MODEL OPTIONS

ICBSPO30CM/B/TH

W 759 mm H 454 mm D 546 mm



Speed Oven
E Series - Contemporary

MODEL OPTIONS

ICBSPO30CM/B/TH

-Shown with optional Black Handle Accessory
W 759 mm H 454 mm D 456 mm



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

MICROWAVE OVENS

60 CENTIMETERS



Drop-Down Door
E Series - Transitional

MODEL OPTIONS

ICBMDD24TE/S/TH

W 597 mm H 454 mm D 508 mm

76 CENTIMETERS



Drop-Down Door
M Series - Contemporary

MODEL OPTIONS

ICBMMD30CM/B/TH

W 759 mm H 454 mm D 508 mm



Drop-Down Door
E Series - Contemporary

MODEL OPTIONS

ICBMMD30CM/B/TH

-Shown with optional Black Handle Accessory
W 759 mm H 454 mm D 508 mm



Drop-Down Door
M Series - Transitional

MODEL OPTIONS

ICBMMD30TM/S/TH

W 759 mm H 454 mm D 508 mm



Drop-Down Door
E Series - Transitional

MODEL OPTIONS

ICBMMD30TE/S/TH

W 759 mm H 454 mm D 508 mm



Drop-Down Door
M Series - Professional

MODEL OPTIONS

ICBMMD30PM/S/PH

W 759 mm H 454 mm D 508 mm



Drop-Down Door
E Series - Professional

MODEL OPTIONS

ICBMM30PE/S/PH

W 759 mm H 454 mm D 508 mm

COFFEE SYSTEM AND CUP WARMING DRAWER

60 CENTIMETERS



Stainless

MODEL OPTIONS

ICBEC24/S
-Coffee System

W 597 mm H 454 mm D 394 mm



Black

MODEL OPTIONS

ICBEC24/B
-Coffee System

W 597 mm H 454 mm D 394 mm



ICBCW24/S

-Cup Warming Drawer

W 597 mm H 140 mm D 533 mm



ICBCW24/B

-Cup Warming Drawer

W 597 mm H 140 mm D 533 mm

VACUUM SEAL DRAWER

60 CENTIMETERS

Stainless



Vacuum Seal Drawer

MODEL OPTIONS

ICBVS24/S

-Panel Ready

-Available with 60 cm or 76 cm front panels

W 597 mm H 140 mm D 533 mm

Black



Custom



WARMING DRAWERS

76 CENTIMETERS



Indoor/Outdoor

MODEL OPTIONS

ICBWD300

W 759 mm H 264 mm D 578 mm

VENTILATION

WALL HOODS



Professional

MODEL OPTIONS

76 CENTIMETERS

ICBPW302718
-69 cm Depth

122 CENTIMETERS

ICBPW482418
-61 cm Depth

ICBPW482718
-69 cm Depth

91 CENTIMETERS

ICBPW362418
-61 cm Depth

ICBPW362718
-69 cm Depth

152 CENTIMETERS

ICBPW602718
-69 cm Depth

107 CENTIMETERS

ICBPW422718
-69 cm Depth



Cooktop

MODEL OPTIONS

76 CENTIMETERS

ICBVW30S
-Stainless

ICBVW30B
-Black

91 CENTIMETERS

ICBVW36S
-Stainless

ICBVW36G
-Glass

ICBVW36B
-Black

114 CENTIMETERS

ICBVW45G
-Glass

ICBVW45B
-Black



CEILING-MOUNTED

Stainless



MODEL OPTIONS

ICBVC36S
-Stainless

W 900 mm H 315 mm D 532 mm

ICBVC48S
-Stainless

W 1199 mm H 315 mm D 532 mm

ISLAND HOODS



Cooktop

MODEL OPTIONS

107 CENTIMETERS

ICBVI42S
-Stainless

ICBVI42B
-Black

114 CENTIMETERS

ICBVI45G
-Glass

DOWNDRAFT



76 Centimeters

MODEL OPTIONS

ICBDD30

W 762 mm H 356 mm D 51 mm

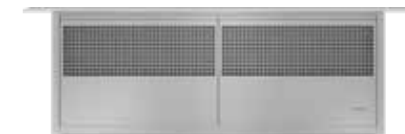


91 Centimeters

MODEL OPTIONS

ICBDD36

W 914 mm H 356 mm D 51 mm



114 Centimeters

MODEL OPTIONS

ICBDD45

W 1143 mm H 356 mm D 51 mm

UNDER-CABINET



60 Centimeters

MODEL OPTIONS

ICBVU24

W 520 mm H 330 mm D 300 mm



76 Centimeters

MODEL OPTIONS

ICBVU30

W 700 mm H 330 mm D 300 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

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



CART30



CART36



CART42

33 CENTIMETERS



Side Burner

MODEL OPTIONS

ICBBM13

W 330 mm H 273 mm D 762 mm



Built-in Burner Module

MODEL OPTIONS

ICBDM13

W 330 mm H 273 mm D 762 mm

ULTIMATE CONVENIENCE OUTDOOR KITCHEN STORAGE



Wolf outdoor cabinets, doors, and drawers provide the space to store everything from mesquite chips and grill accessories to paper towels and trash and recycling receptacles. With these organizational necessities in place, you can spend more time savoring special moments.



IT IS MORE THAN A SHOWROOM

It is a feast for the senses.

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