

 TWO SPECIALISTS

One Extraordinary Kitchen

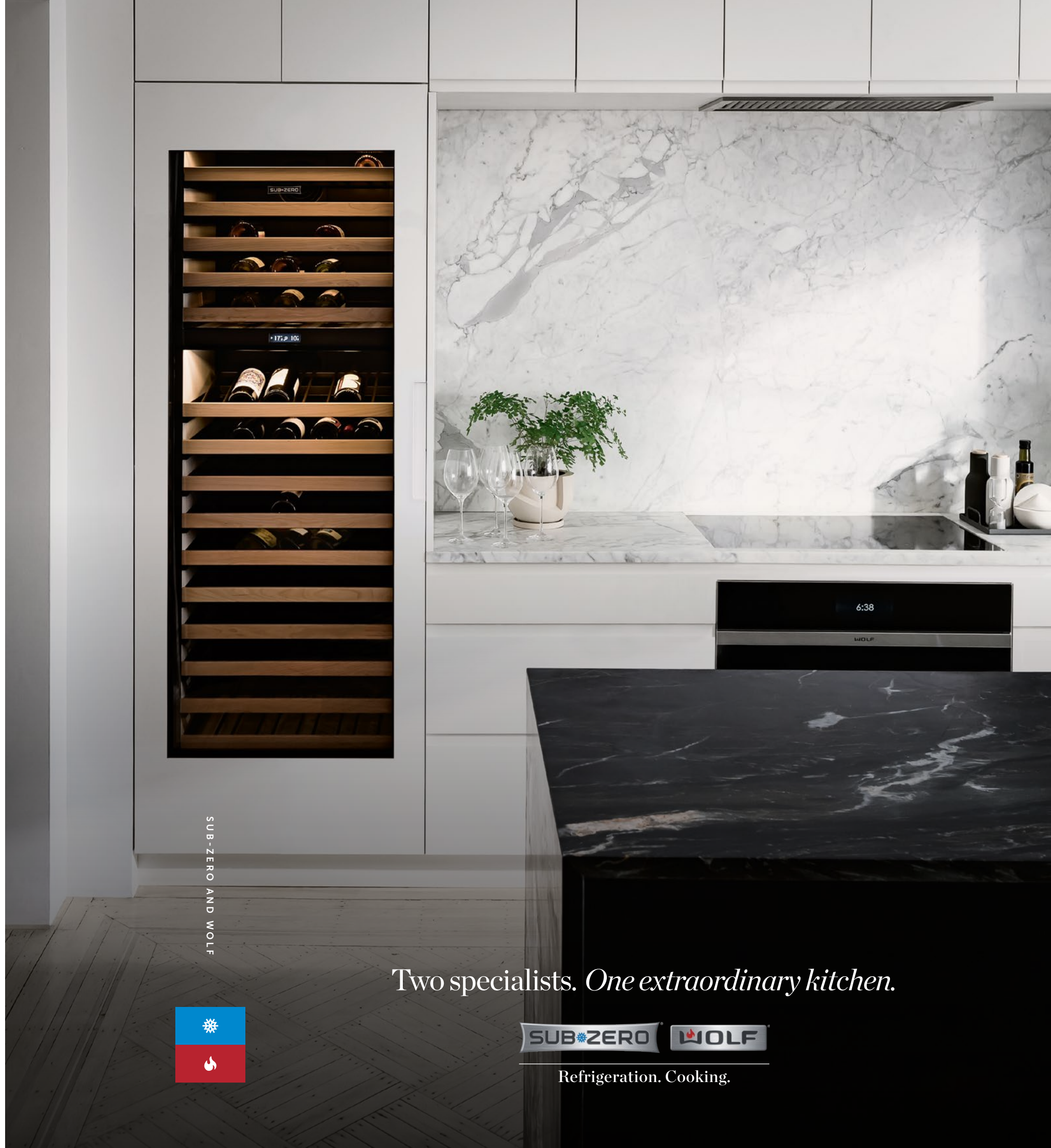
SUB-ZERO AND WOLF



SUBZERO-WOLF.COM
210039



Refrigeration. Cooking.

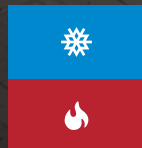


SUB-ZERO AND WOLF



SUBZERO-WOLF.COM

210039



Two specialists. *One extraordinary kitchen.*



Refrigeration. Cooking.



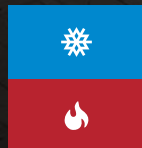
SUB-ZERO AND WOLF

Two specialists. *One extraordinary kitchen.*



SUBZERO-WOLF.COM

210039



Refrigeration. Cooking.



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

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 a classic aesthetic that never goes out of style. To us, luxury enriches life by making essential moments—the laughter and lingering during a meal, the pleasant togetherness—the very best they can be.





Table of Contents

INTRODUCTION

A History of Innovation.....

Quality without Compromise.....

An Icon of Design

Endless Design Possibilities.....

SUB-ZERO REFRIGERATION

Classic Series Refrigeration

PRO Series Refrigeration.....

Designer Series Refrigeration.....

Wine Storage

WOLF COOKING

Dual Fuel Ranges

Induction Ranges

Rangetops *and* Cooktops.....

Module Cooktops

Built-In Ovens.....

Coffee Systems *and*

Cup Warming Drawers

Ventilation

Drawers.....

OUTDOOR KITCHENS

Outdoor Cooking *and* Refrigeration.....

Outdoor Storage

SUPPORT AND SPECIFICATIONS

Specifications.....

Showrooms

A History of Innovation



1926

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



1943

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



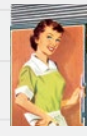
1945

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



1950s

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



1960s

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



1970s

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



1980s

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



1990s

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



1999

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



2000

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



2003

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



2008

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



2012

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



2013

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



2015

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



2020

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

TODAY

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



Quality without compromise.

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



RIGOROUS TESTING

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



BUILT TO LAST 20 YEARS OR MORE

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



HAND-FINISHED CRAFTSMANSHIP

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





An ICON *of* DESIGN

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

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

Likewise, Wolf, born of professional performance and durability, has influenced generations of appliance designers. The classic professional look has evolved. 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.

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

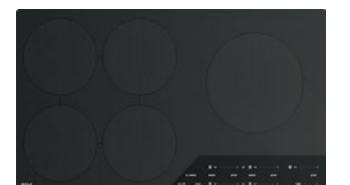
FRANK LLOYD WRIGHT

THOUSANDS
of design possibilities.

Contemporary

Sophisticatedly refined, 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 sleek, modern aesthetic.

91 cm Ceiling-Mounted Hood -
Stainless Steel
ICBVC36S



91 cm Contemporary
Induction Cooktop
ICBCI365C/B



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



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



76 cm Designer
Refrigerator Drawers
and Freezer Drawers
with Ice Maker
- Dual Installation
ICBID-30R
ICBID-30FI



61 cm Designer
Wine Storage
- Dual Installation
ICBIW-24





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
ICBCSO30TM/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





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 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
ICBDF60650CG



THE FOOD PRESERVATION SPECIALIST

Honoring every
fresh, delicious bite.



PRESERVE *what matters*

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



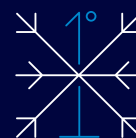
FRESHER LONGER DUAL REFRIGERATION

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



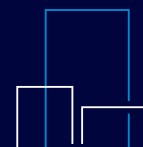
ADVANCED AIR PURIFICATION

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



PRECISE TEMPERATURE CONTROL

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



CUSTOMIZED MODULAR DESIGN

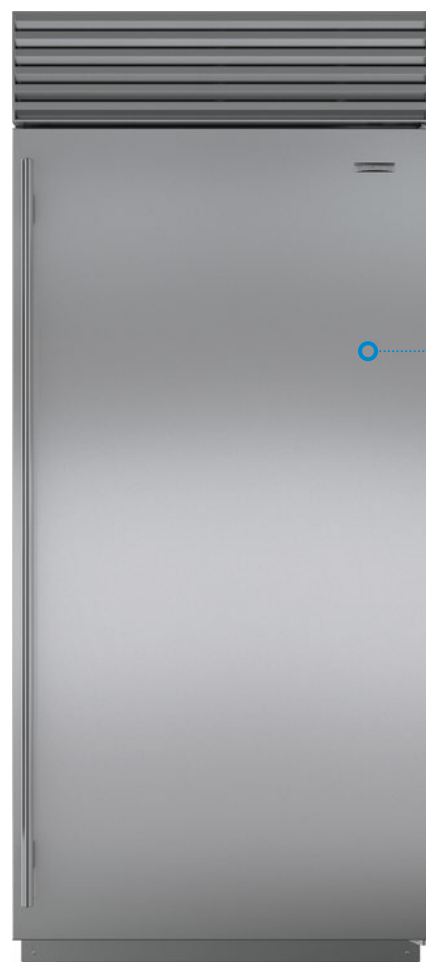
Sub-Zero offers the widest selection of refrigeration solutions with various widths, innovative configurations, and limitless exterior customization. We believe your kitchen and home should be just as tailored and unique as you.



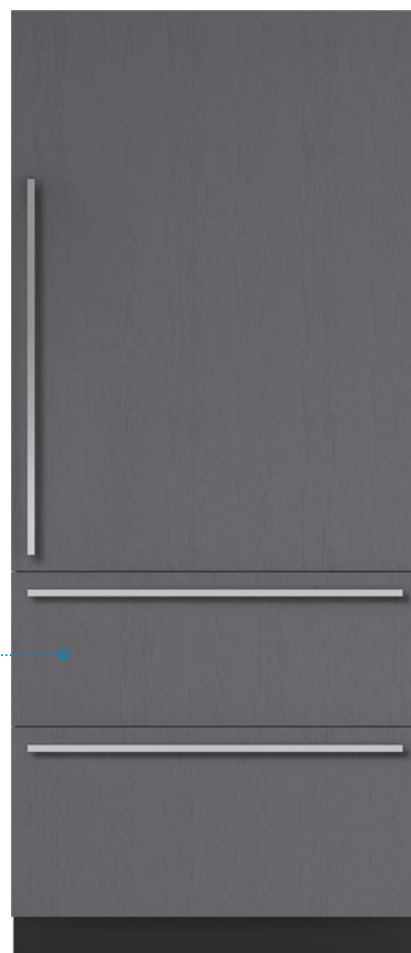
BUILT AND TESTED TO LAST 20 YEARS

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

The faces of SUB-ZERO



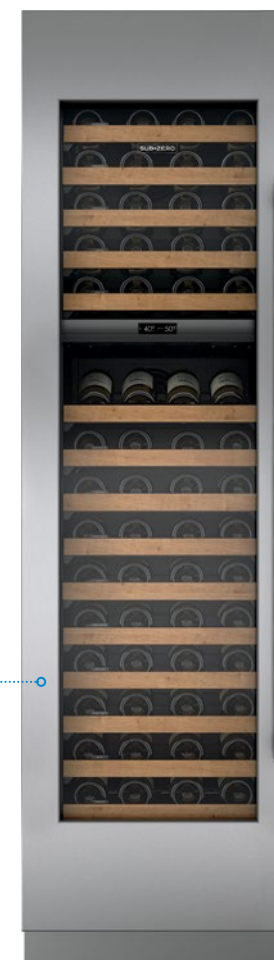
CLASSIC SERIES
The magnum opus of Sub-Zero design.



DESIGNER SERIES
*"Anywhere refrigeration."
The epitome of customization.*



PRO SERIES
Bold, mighty, stainless steel in and out.



WINE PRESERVATION
An impressive showcase for your collection.



DESIGNER SERIES
UNDERCOUNTER
Places refrigeration where you need it most.

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

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

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 are 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.

FLIP-UP GRILLE

Provides easy access for routine maintenance of Classic Series models.



*Iconic, innovative
design and technology.*

CLASSIC SERIES

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



91 cm Classic Stainless Over-and-Under Refrigerator/Freezer - ICBBI-36UID

Distinctly Sub-Zero

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



1 Stainless steel model
with pro handles



2 Stainless steel model
with tubular handles



3 Custom overlay model
with tubular handles



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



*Always have filtered ice and water
with an external or internal dispenser.*





122 cm PRO 48 Stainless Refrigerator/Freezer - ICBPRO4850



*A harmonious duet
of form and function.*

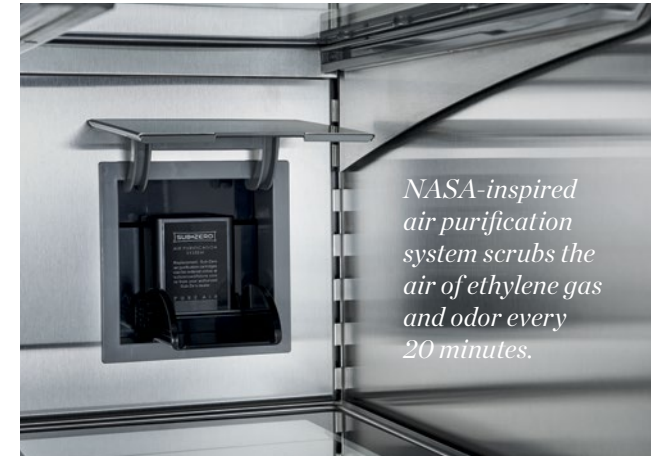
PRO SERIES

This is a fresher take on our boldest design. The only thing more impressive than the stunning exterior is the groundbreaking technology found inside.



Bold and Mighty

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



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



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



Design-forward, hand-finished details.



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



91 cm PRO 36 Stainless Glass Door Refrigerator/Freezer - ICBPRO3650G, 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 - ICBVSD24

Endless design possibilities.

DESIGNER SERIES

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.



91 cm Contemporary Induction Cooktop - ICBIC365C/B, 76 cm M Series Contemporary Black Glass Convection Steam Oven with Retractable Handle - ICBSC3030CM/B, 76 cm M Series Contemporary Built-In Single Oven - ICBSC3030CM/B, 76 cm Warming Drawer - ICBWWD300, Designer Wine Storage - ICBW-30, 76 cm Designer Column Freezer with Ice Maker - ICBIC-30FI, 76 cm Designer Column Refrigerator with Internal Dispenser - ICBIC-30RID



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.



*Endlessly customizable
to your space and style.*



76 cm Designer Column Refrigerator with Internal Dispenser - ICBIC-30RID, 61 cm Designer Column Freezer with Ice Maker - ICBIC-24FI,
46 cm Designer Wine Storage - ICBW-18RH, 76 cm Transitional Framed Induction Cooktop - ICBC1304TF/S





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 in all-refrigerator or all-freezer with ice maker configurations.



*The enemies of wine
meet their match.*

WINE STORAGE

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



Protect your collection in style

Raise a glass to better wine preservation. Toast to the pleasure of seeing your wines displayed on shelves fronted with fine cherrywood, stainable for customization. Available in various sizes, styles, and configurations, you can incorporate wine storage to fit your space and needs. Finally, showcase your collection with soft interior illumination.



Organize your collection with wine tiles.



Safely stores 750ml, half, and magnum bottles.



Humidor accessory safe-guards cigars.



Conveniently store necessities in storage drawers.

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



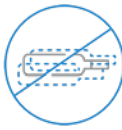
BLOCKS HARMFUL RAYS

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



DEFEATS HEAT

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



DAMPENS VIBRATION

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



CONTROLS HUMIDITY

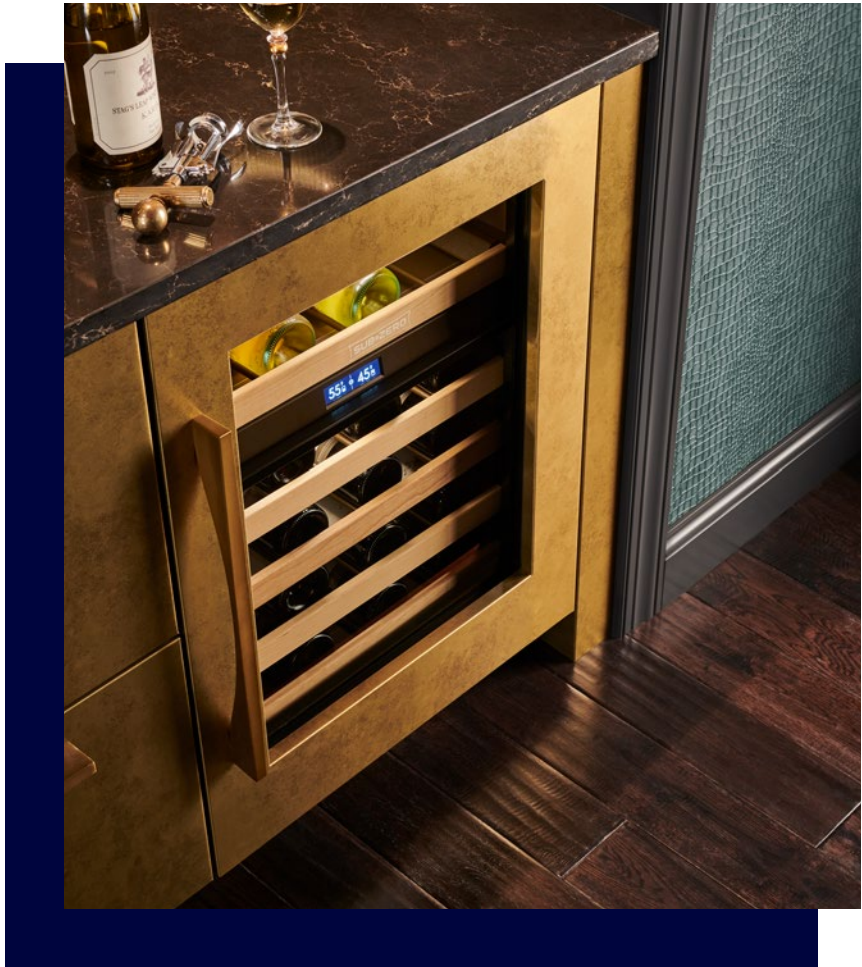
Dual evaporators maintain steady, moderate humidity, ensure corks stay supple and labels do not peel.



Undercounter Wine Storage

Why confine wine to the kitchen, the wine room, or wherever your principal wine preservation may be? Sub-Zero Undercounter Wine Storage raises the delightful prospect of “satellite” preservation: wine on hand in any room, ready to serve at precisely the right temperature. This model accommodates 42 bottles across two independently controlled storage zones. With fully customizable exteriors, integrated hinges and toe kicks, and consistent 1/8-inch reveal, this efficiently sized model seamlessly integrates into any style room.

61 cm Designer Series Undercounter Wine Storage - ICBDEU2450W



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



76 cm Designer Column Freezer with Ice Maker - ICBIC-30FI, 76 cm Designer Column Refrigerator with Internal Dispenser - ICBIC-30RID,
76 cm Designer Wine Storage - ICBW-30, 91 cm Professional Gas Cooktop - 5 Burners - IBCG365P/S, 76 cm M Series Contemporary Built-In Double Oven - ICBDO30CM/B





THE COOKING SPECIALIST

Embracing every
home-cooked meal.



PREDICT *delicious*

Cooking is all we do. Wolf specializes in professional-performance appliances that ensure delicious results every time. So, whether you are a seasoned veteran, eager beginner, or likely, somewhere in between, you will have more confidence when you cook with the superior performance of Wolf.



PRECISE HEAT AND TEMPERATURE CONTROL

Wolf appliances are 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.



WORRY-FREE WARRANTY

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

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.



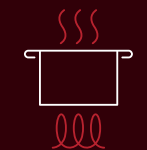
WOLF'S CONVECTION SYSTEMS

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.



STEAM

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



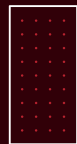
INDUCTION TECHNOLOGY

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



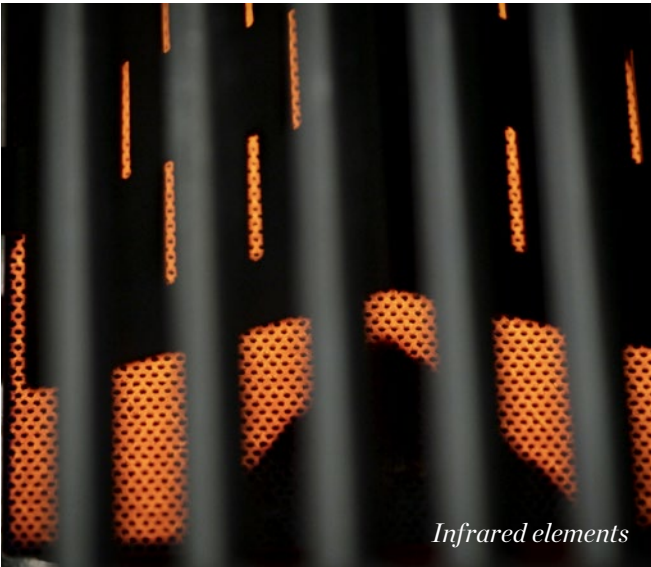
DUAL-STACKED, SEALED GAS BURNERS

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



INFRARED ELEMENTS

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



Explore the world of WOLF



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

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

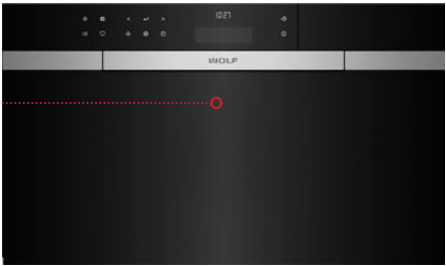


MODULES
Customized to the way you cook.



COOKTOPS
Sizes, styles, and functions for any taste.

BUILT-IN OVENS
Consistently delicious results.



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



COFFEE SYSTEMS
*For an exquisitely convenient cup
prepared just so.*



VENTILATION
Brilliant form and function.



*Unmistakable heirs
of professional ranges.*



NEW

DUAL FUEL RANGES

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



*Give your kitchen an
iconic centerpiece.*

Dual Fuel Ranges

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

Below, enjoy Wolf's most advanced dual convection oven. The Dual Verticross™ system produces consistent, flavorful multi-rack cooking every time. Discover simplicity with the oven's new Gourmet Mode: nearly 50 chef-tested presets that take the guesswork out of cooking a host of delicious dishes.



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

INFRARED CHARGRILL AND TEPPANYAKI (GRIDDLE)

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



GOURMET MODE

Like autopilot for your oven, this is the future of cooking technology. Gourmet Mode automatically controls the cooking process for simplified, delicious results guaranteed.

DUAL VERTICROSS™ CONVECTION SYSTEM

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





*Wolf's sleekest look
paired with professional
performance.*



NEW

INDUCTION RANGES

The Wolf Induction Range was completely redesigned—from top to bottom—to provide a contemporary alternative to the professional-style range. No more red knobs, only refined, clean lines. Plus, you'll find Wolf's signature range performance packed inside this modern shell.



*The ideal choice for more
kitchens than ever.*

Induction Ranges

Visually stunning, this range features equally impressive performance. The scratch-resistant, ceramic glass induction cooking surface proves consistent and precise across the temperature spectrum, achieving powerful boils and gentle melts with uniform mastery. Going from searing-hot highs to ultra-finessed lows in mere moments, it features 40 percent faster temperature response than gas or electric cooktops. Plus, the smooth glass surface is simple to clean.

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



*Designed with
you in mind.*

RANGETOPS and COOKTOPS

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

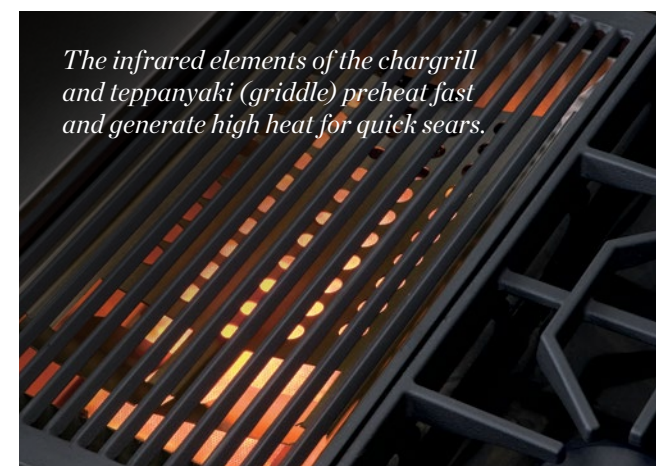


91 cm Classic Stainless Refrigerator - ICBB1-36R/S/TH (X 2), 91 cm Sealed Burner Rangetop - 4 burners and infrared teppanyaki - ICBSRT364G, 76 cm Transitional E-Series Single Oven - ICBSO30TE/S/TH, 76 cm Warming Drawer - ICBWWD30O



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 (griddle), infrared chargrill, and dual-stacked, sealed burners.



The infrared elements of the chargrill and teppanyaki (griddle) preheat fast and generate high heat for quick sears.

DUAL-STACKED, SEALED BURNERS

The dual-stacked, sealed burners deliver exceptionally high heat for searing and boiling, along with ultra-gentle lows for simmering and melting. Plus, sealed burner pans make for easy cleanup.



Continuous cast-iron grates are extremely durable and provide effortless pan mobility. They are easy to clean, too.

91 cm Professional Gas Cooktop - ICBCG365P/S



91 cm Professional Gas Cooktop - ICBCG365P/S



91 cm Professional Gas Cooktop - ICBCG365P/S

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, high-to-low control of dual-stacked gas burners. Sealed burner pans make sloshes and spills a snap to clean up.



Induction cooktops are 40% more efficient than gas or electric.

Induction Cooktops

Incredible speed. Precise control. Exceptional technology. Electromagnetic elements in the Induction Cooktops cause pots and pans to heat instantly and evenly. The cooktop surface remains relatively cool, making induction a relatively 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 into almost any kitchen design. Additionally, transitional models pair seamlessly with Wolf Module Cooktops for your ideal, custom cooking setup.



76 cm M Series Contemporary Convection Steam Oven - ICBSO30CM/B, 76 cm M Series Contemporary Built-In Single Oven - ICBSO30CM/B,
38 cm Transitional Multifunction Module - ICBMM15TF/S, 76 cm Transitional Framed Induction Cooktop - ICBI304TF/S, 76 cm Designer Over-and-Under
Refrigerator/Freezer with Ice Maker and Internal Dispenser - ICBIT-30CID X 2, 76 cm Designer Wine Storage with Refrigerator Drawers - ICBIW-30R





*Turns any countertop
into a cooking area.*

MODULE COOKTOPS

Fashion your own, personalized cooking setup. Add modules as a complement to a larger counterpart or create a custom cooking array. Thoughtfully designed with a consistent look and stunning performance.

GAS COOKTOP

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

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



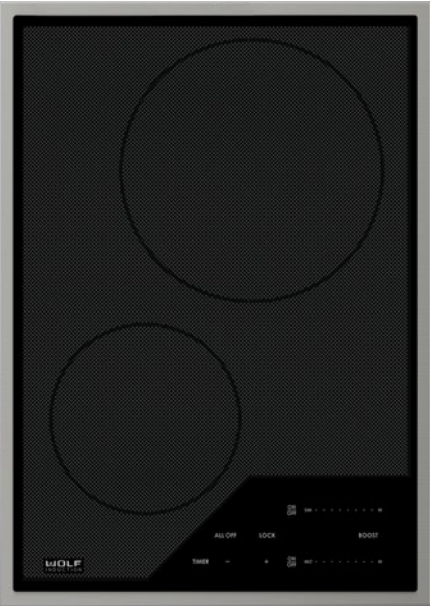
GRILL

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

- Ceramic briquettes provide grill flavor and high heat
- Two dual-temperature cooking zones



*Five different modules
help you cook your way.*



INDUCTION COOKTOP

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

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

MULTIFUNCTION COOKTOP

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

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



STEAMER

Experience the versatility of ultra-consistent steam cooking.

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

*Consistently
delicious results.*

BUILT-IN OVENS

Since the day they were introduced, 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 Built-In 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 M Series Built-In Ovens are more than aesthetic. 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.



Let the oven take care of the details with Gourmet Mode, featuring a menu of commonly prepared dishes.



91 cm Professional Gas Cooktop - ICBCG365P/S, 76 cm M Series Contemporary Double Oven - ICBD030CM/B,
76 cm Designer All Refrigerator Column - ICBIC-30RID



76 cm E Series Professional Built-In Single Oven - ICBSO30PE/S/TH X 2

E Series Built-In 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? Or the professional with stainless control panel and pro handle? 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.





61 cm Designer Column Freezer with Ice Maker - Panel Ready - ICBIC-24FI, 46 cm Designer Wine Storage - Panel Ready - ICBW18, 76 cm Transitional Framed Induction Cooktop - ICBC1304TFIS, 60 cm E Series Transitional Convection Steam Oven - ICBCSO24TE, 60 cm Vacuum Seal Drawer - ICBVS-24, 60 cm E Series Transitional Built-In Single Oven - ICBSO24TE



60 cm E Series Transitional Built-In Oven

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

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



60 cm E Series Transitional Convection Steam Oven - ICBCSO24TE/S/TH, 60 cm Coffee System - Stainless Steel - ICBEC24/S,
60 cm E Series Transitional Speed Oven - ICBSPO24TE/S/TH



Convection Steam Ovens

This may be the world’s most versatile oven. The Convection Steam Oven will single-handedly ease meal preparation. It places the power of steam and convection heat at your fingertips, with more tried and tested modes to help you create the dish you desire—flaky, golden pies, fall-off-the-bone ribs, better-than-yesterday leftovers, or tender steaks cooked sous vide. Flexibility abounds in design as well—new aesthetic refinements create a consistent look with other Wolf ovens.



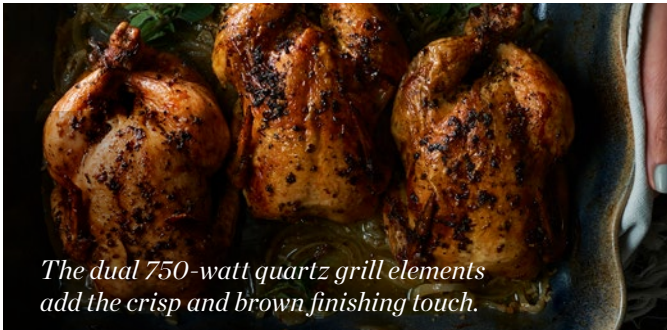
76 cm E Series Transitional Speed Oven - ICBSPO24TE/S/TH, 76 cm E Series Transitional Convection Steam Oven - ICBCSO24TE/S/TH



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

Convection Speed Ovens

The performance you expect from Wolf—now faster and smaller. Combining the power of convection, grill, and microwave, the Convection Speed Oven offers all-in-one oven versatility so you can prepare a wider variety of delicious foods in reduced time. Its cooking versatility is matched only by its design flexibility, stylishly freeing up counter space and seamlessly coordinating with Wolf M and E series Built-In Ovens and other appliances. Save time in the kitchen while achieving delicious results with this multi-use appliance.



The dual 750-watt quartz grill elements add the crisp and brown finishing touch.



76 cm M Series Transitional Convection Steam Oven - ICBCSOTM/S/TH, 76 cm M Series Transitional Speed Oven - ICBSOTM/S/TH, 91 cm Transitional Induction Cooktop - ICBCI365TF/S, 91 cm Downdraft Ventilation - ICBDD36





*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 warmed teacup. Crafted to your precise taste, frothed and foamy with the touch of a button.



60 cm Coffee System - Stainless - ICBE24/S and 60 cm Cup Warming Drawer - Stainless - ICBCW24/S

DESIGN COORDINATION
The design pairs beautifully, either side-by-side or stacked, with other Wolf products, such as the Convection Steam Oven.



60 cm Coffee System - Black - ICBE24/B



Coffee System

The Wolf Coffee System's superior performance is elevated by numerous advanced features. No in-wall water line is required. Instead, a large internal reservoir holds nearly two liters of water at a time. 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, simplifying the task of replenishing the ground or whole bean coffee supply.



60 cm Coffee System - Black - ICBE24/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. A full-extension drawer glides smoothly, while a non-slip mat keeps cups and dinnerware from joggling.



*Clears the air for a
more enjoyable 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.

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



122 cm Pro Wall Hood - ICBPW482418

DOWNDRAFT VENTILATION
Switch on the 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.



91 cm Transitional Induction Cooktop - ICBIC365T/S, 91 cm Downdraft - ICBDD36



91 cm Ceiling-Mounted Hood - Stainless Steel - ICBVC36S, 91 cm Contemporary Induction Cooktop - ICBIC365C/B,
91cm Designer Column Refrigerator with Internal Dispenser - ICBIC-36RID, 61 cm Designer Column Freezer with Ice Maker - ICBIC24FI



*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.



Pair with a Convection Steam Oven for a complete sous vide set up.

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.



Reseal unfinished bottles with the wine attachment.



76 cm Warming Drawers - ICBWWD300



Add a container set accessory to keep food warm and moist.

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



76 cm Outdoor Warming Drawer - ICBWWD300

Warming Drawer

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



76 cm Warming Drawer - ICBWWD300



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

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.



137 cm Outdoor Grill - ICBOG54, shown with optional Teppanyaki (griddle) Plate

Outdoor Kitchens

Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do indoors. With Sub-Zero and Wolf, you can. The Wolf Outdoor Grill gives you masterful control, using both direct and radiant heat to achieve the temperature range and uniform heat distribution that are the keys to flawless grilling. The sealed smoker box can enhance the smoky flavor of grilled foods. Add a Teppanyaki (griddle) 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. For convenient access to fresh foods, cold drinks, and other necessities, choose Sub-Zero's Outdoor Undercounter Refrigerator Drawers.

* Available as built-in model only

61 cm Designer Outdoor Refrigerator Drawers - ICBID-24RO, and storage accessories



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



76 cm Outdoor Grill - ICBOG30 shown with 76 cm optional Cart - CART30

Outdoor Storage

Wolf Storage Cabinets, Doors, and Drawers take convenience to a whole new level. Store everything from mesquite chips and grill accessories to paper towels and trash and recycling receptacles in these dry, weatherproof units. 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.



Dry Storage Cabinet



91 cm Outdoor Grill - ICBOG36 and storage accessories,
76 cm Outdoor Warming Drawer - ICBWW300

Outdoor Grills

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

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



Paper Towel
Drawer



Double Trash and
Recycling Drawer



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

PRO Refrigeration

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



All Freezer

Drawers

MODEL OPTIONS

ICBID-30FI
-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

Designer Series - Undercounter

MODEL OPTIONS

ICBDEU2450W
-Stainless Steel or Panel Ready

- W 610 mm
- H 876 mm
- D 587 mm

76 CENTIMETERS



Wine Storage

Designer Series

MODEL OPTIONS

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


Dual Fuel Ranges

76 CENTIMETERS



Dual Fuel


MODEL OPTIONS



ICBDF30450
4 Burners

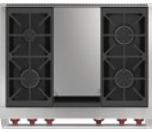
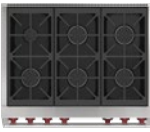
W 759 mm
H 927 mm
D 749 mm

91 CENTIMETERS



Dual Fuel

MODEL OPTIONS



ICBDF36650
6 Burners

ICBDF36450G
4 Burners and
Infrared Teppanyaki

W 911 mm
H 927 mm
D 749 mm

122 CENTIMETERS



W 1216 mm
H 927 mm
D 749 mm

Dual Fuel

MODEL OPTIONS



ICBDF48450CG
4 Burners, Infrared
Chargrill, and Infrared
Teppanyaki



ICBDF48650G
6 Burners and
Infrared Teppanyaki



ICBDF48650DG
4 Burners and Infrared
Dual Teppanyaki



ICBDF48850
8 Burners

152 CENTIMETERS



W 1521 mm
H 927 mm
D 749 mm

Dual Fuel

MODEL OPTIONS




ICBDF60650CG
6 Burners, Infrared Teppanyaki,
and Infrared Chargrill



ICBDF60650DG
6 Burners and Infrared
Dual Teppanyaki


Induction Ranges

76 CENTIMETERS



Induction

MODEL OPTIONS



ICBIR30450/S/T
4 Zones


W 759 mm
H 902 mm
D 718 mm

91 CENTIMETERS



Induction

MODEL OPTIONS

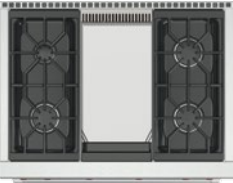


ICBIR36550/S/T
5 Zones

W 911 mm
H 902 mm
D 718 mm

Sealed Burner Rangetops

91 CENTIMETERS



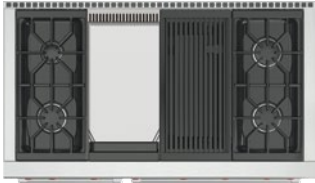
4 Burners
and Infrared Teppanyaki

MODEL OPTIONS

ICBSRT364G

W 911 mm H 216 mm D 724 mm

122 CENTIMETERS

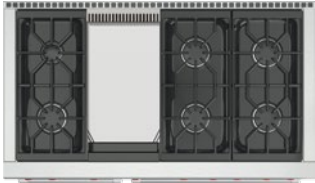


4 Burners
and Infrared Teppanyaki and Infrared Chargrill

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

Cooktops

60 CENTIMETERS



Induction
Contemporary

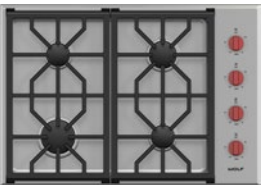
MODEL OPTIONS
ICBCI243C/B
W 600 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI243TF/S
W 600 mm H 64 mm D 533 mm

76 CENTIMETERS



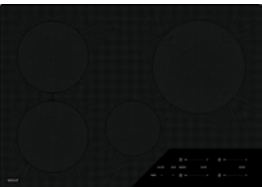
Gas
Professional

MODEL OPTIONS
ICBCG304P/S
W 762 mm H 102 mm D 533 mm



Gas
Transitional

MODEL OPTIONS
ICBCG304T/S
W 762 mm H 102 mm D 533 mm



Induction
Contemporary

MODEL OPTIONS
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

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



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

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

NEED MORE COOKING CAPACITY?
TRY AN M SERIES DOUBLE OVEN



Speed Ovens

60 CENTIMETERS



Speed Oven
E Series - Transitional

MODEL OPTIONS
ICBSPO24TE/S/TH
W 597 mm H 454 mm D 546 mm



Speed Oven
E Series - Professional

MODEL OPTIONS
ICBSPO24TE/S/TH
-Shown with optional Pro Handle Accessory
W 597 mm H 454 mm D 546 mm

76 CENTIMETERS



Speed Oven
M Series - Transitional

MODEL OPTIONS
ICBSPO30TM/S/TH
W 759 mm H 454 mm D 546 mm



Speed Oven
E Series - Transitional

MODEL OPTIONS
ICBSPO30TE/S/TH
W 759 mm H 454 mm D 546 mm



Speed Oven
M Series - Professional

MODEL OPTIONS
ICBSPO30PM/S/PH
W 759 mm H 454 mm D 546 mm



Speed Oven
E Series - Professional

MODEL OPTIONS
ICBSPO30PE/S/PH
W 759 mm H 454 mm D 546 mm



Speed Oven
M Series - Contemporary

MODEL OPTIONS
ICBSPO30CM/B/TH
W 759 mm H 454 mm D 546 mm

Coffee System and Cup Warming Drawer

60 CENTIMETERS



Stainless

MODEL OPTIONS
ICBEC24/S
-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



Black

MODEL OPTIONS
ICBEC24/B
-Coffee System
W 597 mm H 454 mm D 394 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 Drawer

76 CENTIMETERS



Indoor/Outdoor

MODEL OPTIONS
ICBWWD30O
W 759 mm H 264 mm D 578 mm

Ventilation

WALL HOODS



Professional

MODEL OPTIONS

76 CENTIMETERS

ICBPW302718
-69 cm Depth

91 CENTIMETERS

ICBPW362418
-61 cm Depth

ICBPW362718
-69 cm Depth

107 CENTIMETERS

ICBPW422718
-69 cm Depth

122 CENTIMETERS

ICBPW482418
-61 cm Depth

ICBPW482718
-69 cm Depth

152 CENTIMETERS

ICBPW602718
-69 cm Depth



Cooktop

MODEL OPTIONS

76 CENTIMETERS

ICBVW30S
-Stainless

91 CENTIMETERS

ICBVW36S
-Stainless

ICBVW36G
-Glass

ICBVW36B
-Black

114 CENTIMETERS

ICBVW45G
-Glass



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



DOWNDRAFT



91 Centimeters

MODEL OPTIONS

ICBDD36

W 914 mm H 356 mm D 51 mm

Outdoor Grills

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

76 CENTIMETERS



Outdoor Grill

MODEL OPTIONS

ICBOG30
-Built-in or Freestanding

W 762 mm H 686 mm D 762 mm

91 CENTIMETERS



Outdoor Grill

MODEL OPTIONS

ICBOG36
-Built-in or Freestanding

W 914 mm H 686 mm D 762 mm

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

ICBBM13

W 330 mm H 273 mm D 762 mm

Your future kitchen *starts here.*

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

Visit subzero-wolf.com/showroom to schedule an appointment.

