



TWO SPECIALISTS.
ONE EXTRAORDINARY KITCHEN.





YOUR KITCHEN IS WHERE LIFE HAPPENS.

Where you share food, drink, conversations and confessions with the people you love.

Why not make your kitchen the best it can be?

Owning Sub-Zero and Wolf appliances ensures that your food will always stay as fresh and flavorful as possible, and you'll have the most precise, professional-grade instruments to cook it with, for delicious results every time. Our family-owned companies have been leading the way in both kitchen performance and design for almost eight decades, and you can be sure that your investment in our products will be rewarded with decades of satisfaction and unwavering customer support. Please experience our products in person at your official Sub-Zero and Wolf showroom or local dealer.



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OUR FOUNDERS MADE A LIFETIME PROMISE

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



Westye and Bud Bakke, 1965



SUB-ZERO

NO OTHER REFRIGERATOR REWARDS YOU IN SO MANY WAYS

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

A SECRET OF FRESH, APPETIZING FOOD



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



NOT JUST A REFRIGERATOR – A FOOD PRESERVATION SYSTEM



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

PRODUCTS THAT LAST AND LAST AND LAST



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

A KITCHEN ANCHORED IN IMPECCABLE DESIGN



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

A RELATIONSHIP THAT LASTS TOO



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

SUB-ZERO SAVES ENERGY



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

TESTED AND RETESTED



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





BUILT-IN REFRIGERATION

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

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

A REFRIGERATOR FULL OF FRESH IDEAS

ADVANCED WATER FILTRATION reduces not only suspended particles but also chemical pollutants, viruses, and bacteria. With a quarter turn, you can quickly change the filter with one hand.

DUAL REFRIGERATION separates the work between refrigerator and freezer. Two compressors help conserve energy while preserving food's goodness in two sealed compartments.

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

CONTROL PANEL puts more information and greater control at your fingertips with touch-sensing technology. A "max ice" feature can increase ice production by up to 30% for a 24-hour period.

AIR PURIFICATION SYSTEM continuously filters odors, ethylene gas, and other contaminants such as bacteria, mold, and viruses. Air is refreshed every 20 minutes.

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

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

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

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

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

ADVANCED HINGES are lower profile, allowing for greater cabinet customization.





PRO 48 REFRIGERATION

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

36" INTEGRATED COLUMN ALL REFRIGERATOR (IC-36RID), 18" INTEGRATED COLUMN ALL FREEZER (IC-18FI), 30" WINE STORAGE (IW-30),
30" M SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (MDD30TM/S/TH), 30" M SERIES TRANSITIONAL SINGLE OVEN (SO30TM/S/TH)



INTEGRATED REFRIGERATION

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

AN OPEN-AND-SHUT CASE

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

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

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

TOUCH SCREEN CONTROL PANEL puts more information and ultra-precise digital temperature control at your fingertips. A "max ice" feature is capable of increasing ice production by an average of 30 percent for a 24-hour period.

FRESHNESS CARDS developed in partnership with university food scientists show the ideal location and temperature at which to store each type of food.

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

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

ADVANCED WATER FILTRATION significantly reduces contaminants while preserving the fresh taste of water and ice.

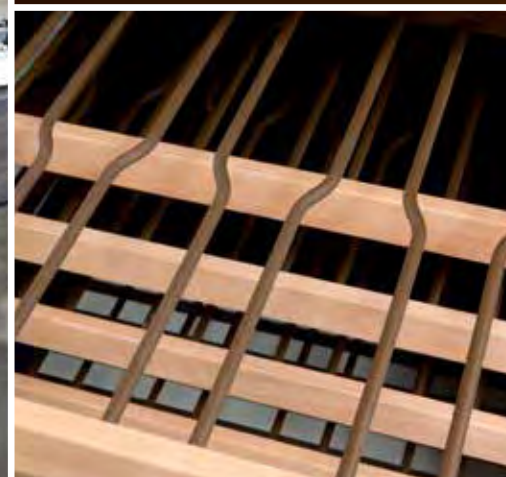
PRODUCE DRAWERS comprise a lower-temperature, higher-humidity freshness zone – a "crisper crisper."





UNDERCOUNTER REFRIGERATION

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



WINE STORAGE

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

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

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

EASY-GLIDE RACKS PREVENT VIBRATION.
Each bottle is gently cradled, and racks glide smoothly, easily in and out, providing access without agitating wine.

UV-RESISTANT GLASS BLOCKS LIGHT.
Tinted glass protect against the light exposure that can affect aging and cause unpleasant aromas.

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



THE RESULTS YOU WANT, PRECISELY

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



TRUE PROFESSIONAL HERITAGE AND DURABILITY

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



TESTED NOT JUST TO LAST, BUT OUTLAST

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



DESIGNS FOR EVERY KITCHEN AND COOKING STYLE

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



WITH WOLF, YOU CAN PREDICT DELICIOUS.

Built into every Wolf product is a belief system. The central tenet of our cooking credo: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out.

Wolf puts precise control in your hands so the dish you have in mind will be the dish you bring to the table. Cooking, you see, is all we do; we're specialists in delicious results. Read on to learn more about the high-performance products that can take your cooking to a whole new level.

DUAL FUEL RANGES

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



WOLF'S DUAL CONVECTION SYSTEM

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

DUAL-STACKED SEALED BURNERS

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



30" TRANSITIONAL INDUCTION RANGE (IR304TE/S/TH), 24" E SERIES TRANSITIONAL CONVECTION STEAM OVEN (CSO24TE/S/TH), 24" COFFEE SYSTEM - STAINLESS (EC24/S), 30" COOKTOP WALL HOOD - BLACK (VW30B)



INDUCTION RANGES

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

INDUCTION COOKTOP

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

WOLF'S DUAL CONVECTION SYSTEM

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



GAS RANGES

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

DUAL-STACKED SEALED BURNERS

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

FRENCH TOP

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



BUILT-IN OVENS

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

30" INTEGRATED COLUMN ALL FREEZER (IC-30FI), 30" INTEGRATED COLUMN ALL REFRIGERATOR (IC-30RID), 30" M SERIES CONTEMPORARY CONVECTION STEAM OVEN (CSO30CM/B/TH), 30" E SERIES CONTEMPORARY SINGLE OVEN (SO30CE/B/TH)



M SERIES OVENS

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

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.

INNOVATIVE CONVECTION SYSTEM

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





E SERIES OVENS

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



L SERIES OVEN

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

INSIDE ADVANTAGES

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

24" INTEGRATED ALL REFRIGERATOR DRAWERS (ID-24R), 24" INTEGRATED ALL FREEZER DRAWERS (ID-24FI), 24" E SERIES TRANSITIONAL SINGLE OVEN (SO24TE/S/TH), 24" CONTEMPORARY INDUCTION COOKTOP (CI243C/B), 30" COOKTOP WALL HOOD - BLACK (VW30B), 24" E SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (MDD24TE/S/TH), 24" COFFEE SYSTEM - STAINLESS (EC24/S), WOLF GOURMET CUTLERY (WGCU100S)



24" E SERIES TRANSITIONAL OVEN

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

11 COOKING MODES

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

CONVECTION HEAT FOR CONSISTENT RESULTS

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





CONVECTION STEAM OVENS

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

CONSIDERING THE COOK

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

STEAM POWER À LA WOLF

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

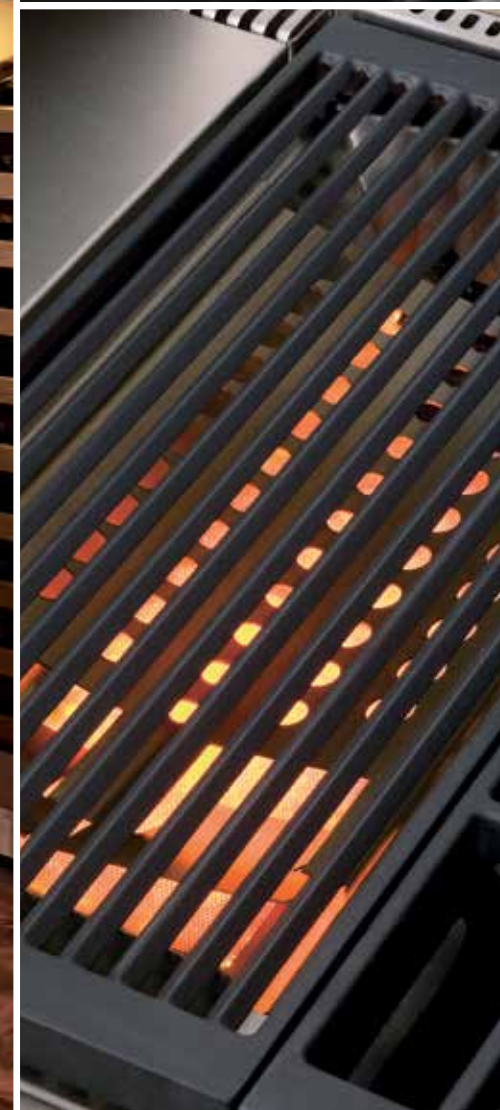




RANGETOPS AND COOKTOPS

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

48" PRO 48 STAINLESS REFRIGERATOR/FREEZER (648PRO), 30" STAINLESS WINE STORAGE (BW-30/S/PH), 36" SEALED BURNER RANGETOP (SRT364C), 42" PRO WALL HOOD (PW422418), WOLF GOURMET BLENDER (WGBL100S)



SEALED BURNER RANGETOPS

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

DUAL-STACKED SEALED BURNERS

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

INFRARED ELEMENTS

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



GAS COOKTOPS

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

*20,000 Btu on contemporary model.

FULL SPECTRUM OF CONTROL

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

REIGNITION: BACKLIT CONTROL KNOBS

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

*20,000 Btu on contemporary model.





INDUCTION COOKTOPS

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

MAGIC? NO, MAGNETS

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

BETTER CONTROL, BETTER MEALS

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



ELECTRIC COOKTOPS

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

RESPONSIVE TO THE COOK

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

SPECIALTY MODULES

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

15" TRANSITIONAL INDUCTION COOKTOP (CI152T/S), 15" TRANSITIONAL MULTIFUNCTION COOKTOP (MM15T/S),
30" DOWNDRAFT (DD30) AND 24" E SERIES TRANSITIONAL SINGLE OVEN (SO24TE/S/TH)



15" INDUCTION COOKTOP



Ultrafast, ultraprecise. Iron and other magnetic cookware heat instantly and with perfectly distributed heat. The cooktop surface remains relatively cool.

15" GAS COOKTOP



Big performance in a small space. Equipped with the same dual-stacked sealed burners as the 30" and 36" cooktops with nuanced control from the merest breath of flame to 12,000 Btu.

15" FRYER



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

15" STEAMER



Meats, vegetables, grains – many things you can cook in a steam oven come out beautifully with the Wolf steamer. The powerful 2,600 watt heating element is hidden for smooth, good looks. Auto drain for easy cleaning.



15" MULTIFUNCTION COOKTOP



The 22,000 Btu burner shapes its powerful flame to concentrate heat in precisely the right spot for stir-frying or exceptionally fast boiling.

15" GRILL



Enjoy delicious grilling year-round. Two 1,400 watt elements ensure precise control in front and rear zones.

15" ELECTRIC COOKTOP



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



COFFEE SYSTEM AND CUP WARMING DRAWER

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

COFFEE MADE TO SIZE AND TASTE

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

KEEP IT WARM

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

24" E SERIES TRANSITIONAL DRAWER MICROWAVE OVEN (MD24TE/S), 24" E SERIES TRANSITIONAL CONVECTION STEAM OVEN (CSO24TE/S/TH),
30" E SERIES TRANSITIONAL SINGLE OVEN (SO30TE/S/TH) AND 30" E SERIES WARMING DRAWER (WWD30)



MICROWAVE OVENS

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





WARMING DRAWERS

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



BUSY FAMILIES SWEAR BY IT

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

SO MANY GRACIOUS USES

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

VENTILATION SYSTEMS

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

*Halogen on Pro models.



WALL AND ISLAND HOODS

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

OUT OF SIGHT UNTIL NEEDED

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



30" OUTDOOR GRILL (OG30), 13" BURNER MODULE (BM13), 30" OUTDOOR WARMING DRAWER (WWD300), 15" OUTDOOR ICE MACHINE (UC-1510)



OUTDOOR KITCHENS

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

*Available as built-in model only.

FREESTANDING OUTDOOR GRILLS

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

BUILT-IN OUTDOOR GRILLS

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

DISCOVER OUR PRODUCTS...

BUILT-IN REFRIGERATORS AND FREEZERS 36"



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

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

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



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

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

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

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

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



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

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

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



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

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

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

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

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

PRO 48 REFRIGERATORS/FREEZERS 48"



648PRO
W 48"
H 84"
D 24"

648PROG
W 48"
H 84"
D 24"

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



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

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

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

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

INTEGRATED TALL REFRIGERATORS AND FREEZERS 30", 36"



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

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

INTEGRATED TALL COMBINATION 30", 36"



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

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

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



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

ID-27R
W 27"
H 34½"
D 24"

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

ID-36R
ID-36RP
W 36"
H 34½"
D 24"

ID-30C
ID-30CI
W 30"
H 34½"
D 24"

ID-36C
ID-36CI
W 36"
H 34½"
D 24"

WINE STORAGE 18", 24", 30"



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

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

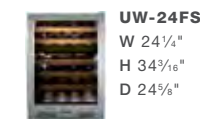
IW-30
W 30"
H 84"
D 24"

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

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

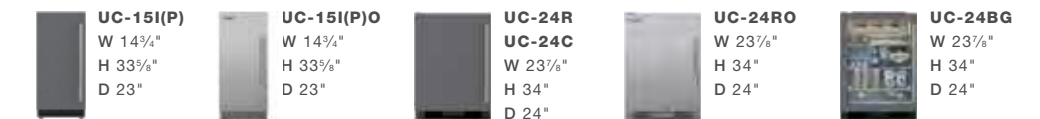
UW-24
W 23⅞"
H 34"
D 24"

FREESTANDING WINE STORAGE 24"



UW-24FS
W 24¼"
H 34⅝"
D 24⅝"

UNDERCOUNTER REFRIGERATION 15", 24"



UC-15(P)
W 14¼"
H 33⅝"
D 23"















UC-15(P)O
W 14¼"
H 33⅝"
D 23"

UC-24R
UC-24C
W 23⅞"
H 34"
D 24"













UC-24RO
W 23⅞"
H 34"
D 24"

UC-24BG
W 23⅞"
H 34"
D 24"

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

 DF304 W 29 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF364G W 35 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF364C W 35 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF366 W 35 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	
 DF484CG W 47 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF484DG W 47 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF484F W 47 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF486C W 47 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF486G W 47 ⁷ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "
 DF604CF W 60 ¹ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF604GF W 60 ¹ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF606CG W 60 ¹ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF606DG W 60 ¹ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "	 DF606F W 60 ¹ / ₈ " H 36 ⁷ / ₈ " D 29 ¹ / ₂ "







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

 GR304 W 29 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	 GR364C W 35 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	 GR364G W 35 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	 GR366 W 35 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	
 GR484CG W 47 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	 GR486C W 47 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	 GR484DG W 47 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	 GR486G W 47 ⁷ / ₈ " H 37" D 28 ³ / ₈ "	 GR488 W 47 ⁷ / ₈ " H 37" D 28 ³ / ₈ "
 GR606CG W 60 ¹ / ₈ " H 37" D 28 ³ / ₈ "	 GR606DG W 60 ¹ / ₈ " H 37" D 28 ³ / ₈ "	 GR606F W 60 ¹ / ₈ " H 37" D 28 ³ / ₈ "		








INDUCTION RANGE 30", 36"

 IR304PE/S/PH W 29 ⁷ / ₈ " H 35 ⁷ / ₈ " D 29 ¹ / ₂ "	 IR304TE/S/TH W 29 ⁷ / ₈ " H 35 ⁷ / ₈ " D 29 ¹ / ₂ "	 IR365PE/S/PH W 35 ⁷ / ₈ " H 35 ⁷ / ₈ " D 29 ¹ / ₂ "	 IR365TE/S/TH W 35 ⁷ / ₈ " H 35 ⁷ / ₈ " D 29 ¹ / ₂ "
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BUILT-IN M SERIES OVENS 30"

 S030TM W 29 ⁷ / ₈ " H 28 ¹ / ₂ " D 23"	 DO30TM W 29 ⁷ / ₈ " H 50 ¹ / ₈ " D 23"	 S030CM W 29 ⁷ / ₈ " H 28 ¹ / ₂ " D 23"	 DO30CM W 29 ⁷ / ₈ " H 50 ¹ / ₈ " D 23"	 S030PM W 29 ⁷ / ₈ " H 28 ¹ / ₂ " D 23"	 DO30PM W 29 ⁷ / ₈ " H 50 ¹ / ₈ " D 23"
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BUILT-IN E SERIES OVENS 24", 30"

 S024TE W 29 ⁷ / ₈ " H 27 ¹ / ₈ " D 23 ³ / ₄ "	 S030TE W 29 ⁷ / ₈ " H 27 ¹ / ₈ " D 23 ³ / ₄ "	 DO30TE W 29 ⁷ / ₈ " H 50 ¹ / ₈ " D 23 ³ / ₄ "	 S030CE W 29 ⁷ / ₈ " H 27 ¹ / ₈ " D 23 ³ / ₄ "	 DO30CE W 29 ⁷ / ₈ " H 50 ¹ / ₈ " D 23 ³ / ₄ "	 S030PE W 29 ⁷ / ₈ " H 27 ¹ / ₈ " D 23 ³ / ₄ "	 DO30PE W 29 ⁷ / ₈ " H 50 ¹ / ₈ " D 23 ³ / ₄ "
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BUILT-IN L SERIES OVEN 36"

 S036U W 35 ⁵ / ₈ " H 24 ³ / ₈ " D 24"






BUILT-IN CONVECTION STEAM OVENS 24", 30"

 CS024TE W 23 ¹ / ₂ " H 17 ¹ / ₈ " D 22 ¹ / ₂ "	 CS030TE W 29 ⁷ / ₈ " H 17 ¹ / ₈ " D 22 ¹ / ₂ "	 CS030TM W 29 ⁷ / ₈ " H 17 ¹ / ₈ " D 22 ¹ / ₂ "	
 CS030PE W 29 ⁷ / ₈ " H 17 ¹ / ₈ " D 22 ¹ / ₂ "	 CS030PM W 29 ⁷ / ₈ " H 17 ¹ / ₈ " D 22 ¹ / ₂ "	 CS030CM W 29 ⁷ / ₈ " H 17 ¹ / ₈ " D 22 ¹ / ₂ "	 CS030CM With Black Handle






SEALED BURNER RANGETOPS 30", 36", 48"

 SRT304 W 29 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "	 SRT366 W 35 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "	 SRT364C W 35 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "	 SRT364G W 35 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "
 SRT484DG W 47 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "	 SRT484F W 47 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "	 SRT486C W 47 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "	 SRT486G W 47 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "
 SRT484CG W 47 ⁷ / ₈ " H 8 ¹ / ₂ " D 28 ¹ / ₂ "			

GAS COOKTOPS 30", 36"

 CG304P W 30" H 4" D 21"	 CG365P W 36" H 4" D 21"	 CG304T W 30" H 4" D 21"	 CG365T W 36" H 4" D 21"	 CG365C W 36" H 4" D 21"
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INDUCTION COOKTOPS 24", 30", 36"

 CI243C W 23 ³ / ₈ " H 2 ¹ / ₂ " D 21"	 CI304C W 30" H 2 ¹ / ₂ " D 21"	 CI304T W 30" H 2" D 21"	 CI365C W 36" H 2 ¹ / ₂ " D 21"	 CI365T W 36" H 2" D 21"
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ELECTRIC COOKTOPS 30", 36"

 CE304C W 30" H 4" D 21"	 CE365C W 36" H 4" D 21"	 CE304T W 30" H 3 ¹ / ₂ " D 21"	 CE365T W 36" H 3 ¹ / ₂ " D 21"
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SPECIALTY MODULES 15"



CI152T W 15" H 2" D 21"
CT15G W 15" H 4" D 21"
IS15 W 15" H 13½" D 21"
IF15 W 15" H 13½" D 21"
MM15T W 15" H 5" D 21"
IG15 W 15" H 6¼" D 21"
CE152T W 15" H 3½" D 21"

COFFEE SYSTEM 24"

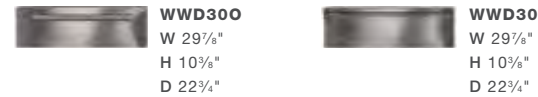


CUP WARMING DRAWER 24"

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



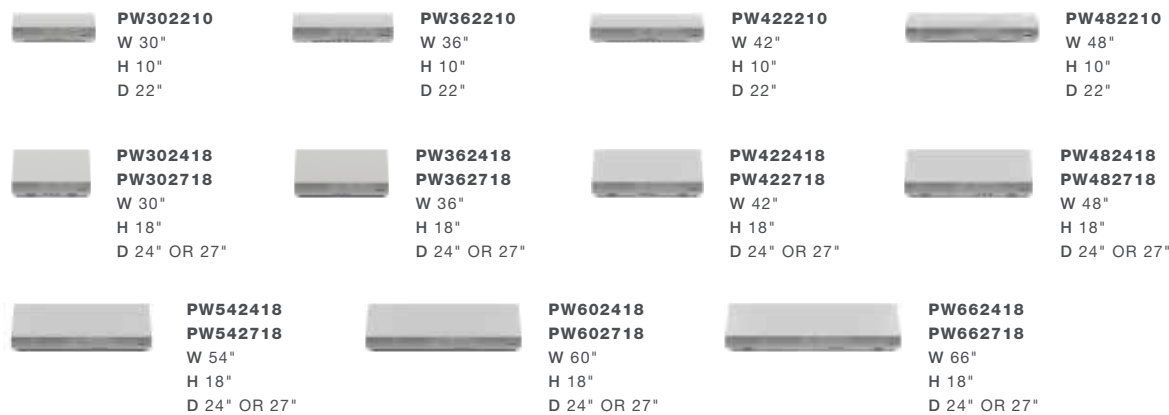
WARMING DRAWERS 30"



VENTILATION DOWNDRAFT 30", 36", 45"



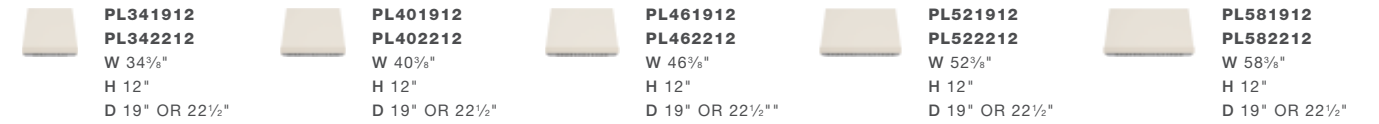
VENTILATION WALL HOODS 30", 36", 42", 48", 54", 60", 66"



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



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



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



OUTDOOR GRILLS 13", 30", 36", 42", 54"





Where Kitchens Come to Life

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

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

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

Find the official showroom nearest you at [subzero-wolf.com/locator](https://www.subzero-wolf.com/locator).

WHAT OWNERS CAN EXPECT

A Lifetime of Support

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

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

RICH ONLINE RESOURCES. Watch use-and-care videos, browse recipes, and find cooking tips and maintenance information. It's all at your fingertips at [subzero-wolf.com](https://www.subzero-wolf.com).

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

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

EVEN THE WARRANTY IS BUILT TO LAST

SUB-ZERO. Full Two-Year Warranty. Limited Six-through Twelve-Year Warranty. Full Five-Year Warranty on the Sealed System.

WOLF. Full Two-Year Warranty. Limited Three-through Five-Year Warranty.

For full warranty details, visit [subzero-wolf.com](https://www.subzero-wolf.com).

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