




TWO SPECIALISTS.  
ONE EXTRAORDINARY KITCHEN.





THE GREATEST LUXURY OF ALL



IS TO SAVOR THE GOOD THINGS OF LIFE.



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**SUB-ZERO,** THE FOOD PRESERVATION SPECIALIST, CREATES PRODUCTS OF UNCOMPROMISING CRAFTSMANSHIP THAT KEEP FOOD FRESHER LONGER.

**WOLF,** THE COOKING SPECIALIST, DISTILLS EIGHT DECADES OF PROFESSIONAL COOKING INTO PRECISE CONTROL THAT PRACTICALLY ENSURES SUPERLATIVE RESULTS.

From New York's Bloomberg Tower to the Burj Khalifa in Dubai, from Hesperia Tower in Barcelona to the Pan Peninsula in London and to countless city houses and country estates on six continents, Sub-Zero and Wolf embody luxury. To these two family-owned brands, "luxury" is more than fine materials and striking design, more than a classic aesthetic that never goes out of style. To us, luxury enriches life in the home by making essential moments—the food and drink you share, the relationships enjoyed at the table—the very best they can be.





762MM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-30C1ID), 610MM WINE PRESERVATION (ICBIW-24), 762MM BUILT-IN E SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TE/S/7TH), AND 914MM TRANSITIONAL GAS COOKTOP (ICBCG365T/S)



## 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  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ). 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.



610MM INTEGRATED COLUMN ALL FREEZER (ICBIC-24FI), 457MM WINE PRESERVATION (ICBIW-18), AND 762MM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-30RID)

## Quality Without Compromise

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

We have no distractions, and we make no compromises. The materials in our products are premium grade; the technologies, state of the art; the craftsmanship, of the caliber one would expect in the world's finest homes. When it comes to building superior products for your household, we take nothing for granted. Products are subjected to lab testing under extreme environmental conditions to ensure a life of 20 years or longer. Every component of every product is tested before assembly, then each finished product is tested for reliability before shipping.

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







1219MM PRO 48 STAINLESS REFRIGERATOR/FREEZER (ICB648PROG) | 1219MM DUAL FUEL RANGE (ICBDF484CG) | 762MM BUILT-IN E SERIES PROFESSIONAL SINGLE OVENS (ICBSO30PE/S/PH X 2)



## An Icon of Design

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

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

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

“FORM AND FUNCTION SHOULD BE ONE, JOINED IN A SPIRITUAL UNION.”

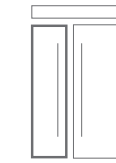
FRANK LLOYD WRIGHT



## The Sub-Zero Difference

Sub-Zero, the food preservation specialist, keeps resolutely to its calling—guarding the goodness of food and wine, reflecting the importance of food and hospitality in the life of your household. As long as there is Sub-Zero, food's goodness will stand the test of time, as will the beauty and performance of your kitchen. Discover some of what distinguishes Sub-Zero from every other brand.

### DUAL REFRIGERATION



Separate cooling systems for refrigerator and freezer. Sub-Zero remains virtually the only brand to use this simple idea that makes such a difference in the freshness and flavor of your foods. The refrigerator and freezer never share air, never exchange flavors and smells. Fresh food stays fresh in cool, moist air. On the freezer side, frigid, dry air prevents freezer burn. In short, optimum preservation conditions for each type of food.



### NOT JUST A REFRIGERATOR— A FOOD PRESERVATION SYSTEM



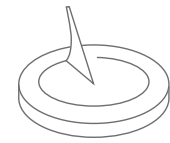
The average household throws away hundreds of kilos of food every year. Sub-Zero reduces waste by employing a suite of advanced technologies. A microprocessor “brain” locks the temperature at the setting you choose; it even analyzes your usage pattern to determine the optimum defrost cycle. And only Sub-Zero has antimicrobial air purification. Based on technology used on spacecraft, the filter scrubs air of mold, viruses, bacteria, and the ethylene gas that hastens spoilage. Even water gets special attention. Advanced filtration removes contaminants while preserving water's fresh, natural flavor.

### 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 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 60-watt bulb.

#### SUB-ZERO LASTS LONGER



Not just years. Decades. That is how long you can expect to enjoy your new Sub-Zero. Every product is engineered for long life, built with premium materials, and tested to perform beautifully for more than 20 years. That's 56 percent longer than the typical refrigerator. A third-generation family company, Sub-Zero refuses to think short-term. Clearly.

#### PRESERVING MORE THAN FOOD



Seventy-five percent of the stainless steel and up to 50 percent of the plastic materials in our products are from recycled materials. Sub-Zero products can themselves be recycled. We recover all refrigerant used in manufacturing, recycle all scrap plastics and metal, and drive electric vehicles at the factory to reduce carbon emissions.

#### TESTED AND RETESTED



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 (HALT) puts test components through electric jolts, 175°C temperature swings, and violent vibrations, proving our products for at least 20 years of heavy use.

#### DESIGN FLEXIBILITY



Sub-Zero pioneered built-in refrigeration, then revolutionized refrigeration again with integrated “anywhere” models that blend seamlessly into the décor. 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.





**THE FACES OF SUB-ZERO** Create a room where refrigeration stands out or, if you prefer, blends in. Choose built-in refrigeration, the classic Sub-Zero look. Or integrated units that disappear into their surroundings. Or go bold with the mighty PRO 48. Create a full suite of capabilities with wine preservation and drawer refrigeration. Stainless steel, glass doors, custom cabinetry—let the imagination run free as you plan your kitchen. Or bedroom. Or library...

- 1 BUILT-IN
- 2 PRO 48
- 3 INTEGRATED
- 4 WINE PRESERVATION



914MM BUILT-IN OVERLAY REFRIGERATOR/FREEZERS (ICBBI-36U/O X2) AND 762MM OVERLAY WINE PRESERVATION (ICBWS-30/O),  
762MM TRANSITIONAL INDUCTION COOKTOP (ICBCI304T/S) AND 762MM DOWNDRAFT VENTILATION (ICBDD30)

LEFT: 1067MM BUILT-IN STAINLESS FRENCH DOOR REFRIGERATOR/FREEZER (ICBBI-42UFD/S/TH)  
RIGHT: 1219MM BUILT-IN STAINLESS REFRIGERATOR/FREEZER (ICBBI-48SD/S/PH) AND 762MM BUILT-IN STAINLESS WINE PRESERVATION UNIT (ICBWS-30/S/PH)

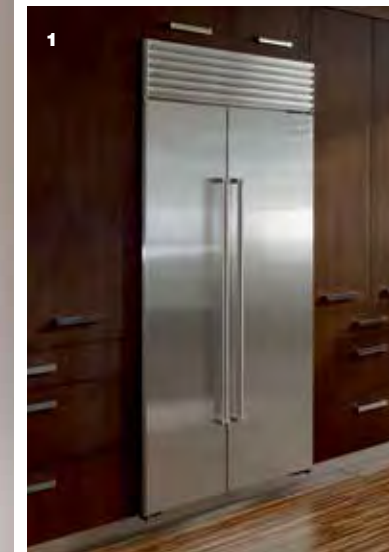
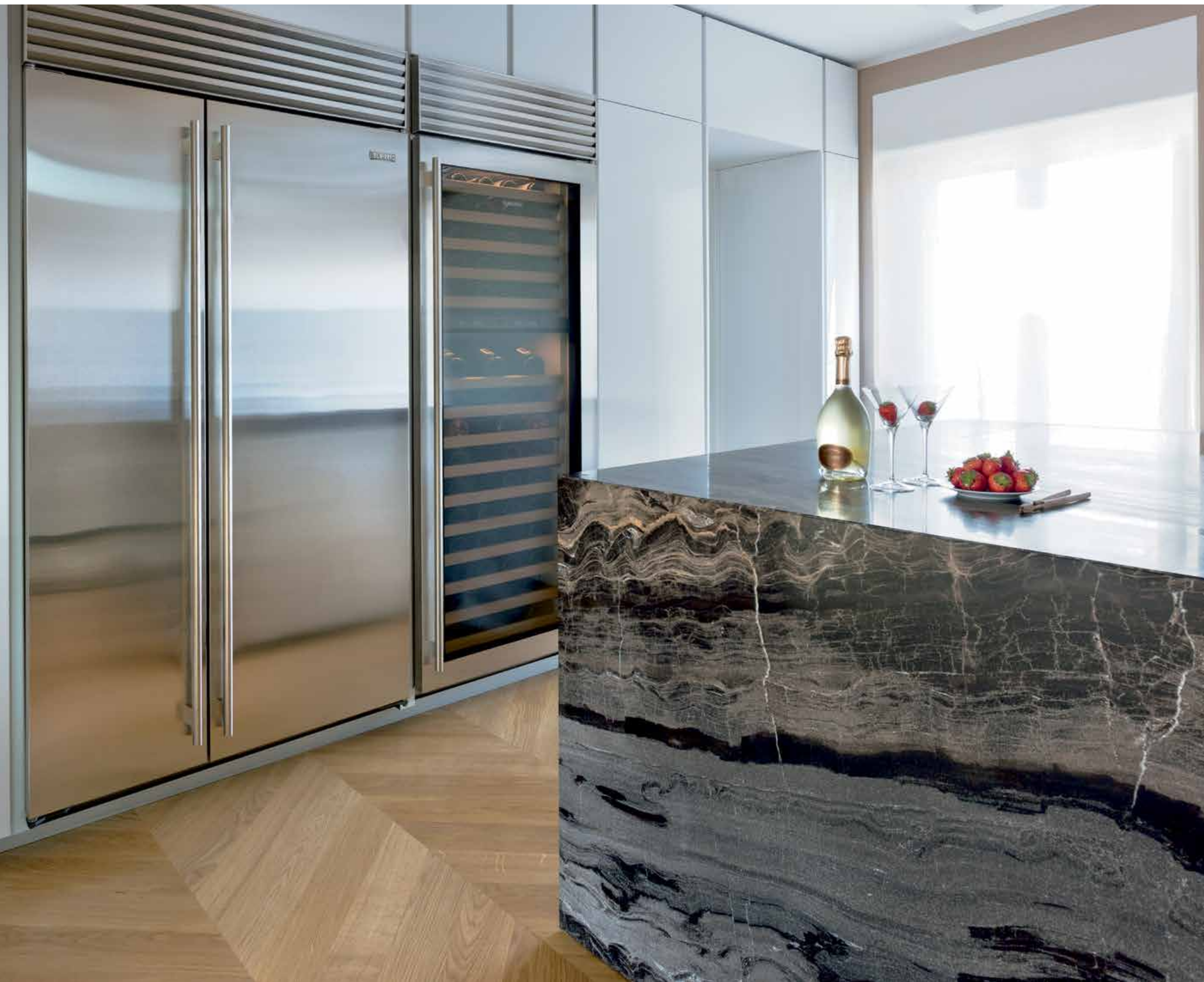


## Built-In Refrigeration

Meet the newest exemplar of the Sub-Zero tradition of classic design. Embodying a half-century of advancements in built-in refrigeration design, the newest generation of built-ins reaches new heights of refinement, inside and out. Of course, the elements that make Sub-Zero a design icon—handsome lines, distinctive grille, sleek hinges—are still unmistakable. All built-in models are available with wrapped stainless doors. And all may be faced with custom cabinet panels and your choice of hardware.

An installation option, flush inset, permits the front face to line up in a single plane with adjacent cabinets.



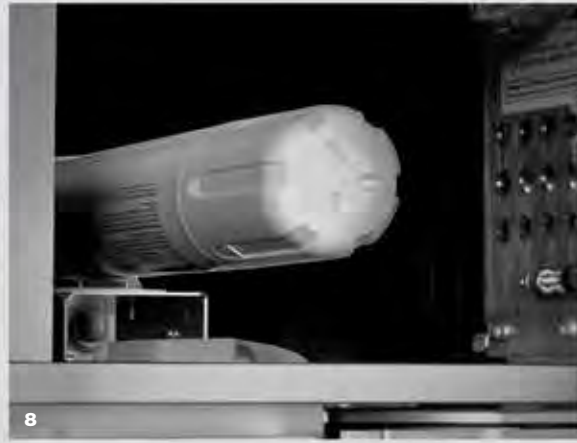


The built-in line offers three distinct design approaches: stainless proud, stainless flush inset and flush inset overlay. The overlay design combines custom cabinetry with the hardware of your choice. Or to fit evenly with surrounding cabinets, the door can be flush inset and faced either with stainless or with a custom panel and custom hardware.

A French door model makes efficient use of confined spaces. Choose external or internal ice dispensing, even an internal water dispenser. Two standard handle styles coordinate with Wolf cooking equipment. Who ever imagined that refrigerators could be so flexible?

- 1 Stainless proud installation with pro handles
- 2 Stainless flush inset installation with tubular handles
- 3 Flush inset overlay with custom panels & handles
- 4 Side panels can be ordered as an accessory to install as freestanding unit. Available in stainless, white or custom panels.





A REFRIGERATOR FULL OF FRESH IDEAS

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

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

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

**4 FRESHNESS CARDS** made of durable material and slotted into the refrigerator show the optimum storage location and temperature for each type of food.

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

**6 STORAGE DRAWERS** now 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.

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

**8 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.

**9 CONTROL PANEL** puts more information and greater control at your fingertips with touch-sensing technology. For entertaining, a "max ice" command produces ice 40 percent faster.







## PRO 48 Refrigeration

Its introduction created quite a stir among design aficionados. You can see why. Think of the PRO 48 as our 360-kilo monument to food preservation – equal parts sculpted metal design statement and culinary secret weapon. Freezer on the left. Refrigerator on the right. High performance through and through. Its vast interior, like its bold exterior, is crafted of stainless steel. Available with or without a glass door, the PRO 48 may be built-in or freestanding.



Assertively design-forward, the PRO 48 also embodies the Sub-Zero philosophy of “Freshness above all” with details such as smooth-glide crisper drawers with a glass lid that seals tight. Even the available glass door has a food preservation feature: built-in resistance to ultraviolet light. And like all other Sub-Zero units, the PRO 48 uses less energy than a 60-watt bulb.



1219MM PRO 48 STAINLESS REFRIGERATOR/FREEZER (ICB648PRO) | 1524MM DUAL FUEL RANGE (ICBDF606CG) AND 1524MM PRO WALL HOOD (ICBWP602718)



## Integrated Refrigeration

It represents, quite simply, a revolution in kitchen design: Refrigeration that doesn't look like refrigeration. Developed by Sub-Zero at the request of leading members of the design community, integrated refrigeration is food preservation technology that merges seamlessly into the room's décor. And now it is more advanced and offered in more sizes than ever. Available as tall refrigerator and freezer units, slender columns, and drawers, integrated refrigeration is "anywhere" refrigeration. Choose lustrous stainless steel, or make the refrigerator disappear entirely behind any cabinet panels and with any hardware you desire. Break out of the traditional kitchen layout with, for instance, vegetable drawers in the prep area. Even integrate refrigeration into rooms other than the kitchen.



Where's the refrigerator? Anywhere you want it. The innovative design of Sub-Zero integrated products lets them become one with 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 or study, home gym or theater room, kitchen island or pantry. Let Sub-Zero integrated refrigeration take your imagination in fresh new directions.





#### AN OPEN-AND-SHUT CASE

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

**2 A UNIQUE AIR PURIFICATION SYSTEM** removes mold, bacteria, viruses, and the natural ethylene gas that hastens spoilage.

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

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

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

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

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

**8 PRODUCE DRAWERS** comprise a lower-temperature, higher-humidity freshness zone—a "crisper crisper."

**9 THE NEW TOUCH SCREEN** provides a fingertip interface with ultraprecise digital temperature control.



#### INTEGRATED 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. Integrated drawers provide endless ways to make refrigeration an efficient and pleasurable presence in your home. Two-drawer units are offered as all refrigerator, all freezer, or a combination of both, with antimicrobial air purification now available as an option on the 762mm all refrigerator drawer model.





762MM INTEGRATED COLUMN ALL FREEZER (ICBIC-30FI), 610MM WINE PRESERVATION (ICBIW-24), 610MM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-24R),  
762MM BUILT-IN M SERIES PROFESSIONAL DOUBLE OVEN (ICBDO30PM/S/PH) AND 914MM TRANSITIONAL INDUCTION COOKTOP (ICBCI365T/S)



## Wine Preservation

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 preservation 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. Available in several sizes, including a freestanding model.

LEFT: 762MM STAINLESS WINE PRESERVATION (ICBWS-30/S/TH) AND 1067MM BUILT-IN STAINLESS REFRIGERATOR/FREEZER (ICBBI-42S/S/TH)  
RIGHT: 610MM STAINLESS WINE PRESERVATION (ICB424G/S/TH X2)

Raise a glass to better wine preservation. And while you're at it, make a second toast to the pleasure of seeing your wines displayed on shelves fronted with fine cherrywood, stainable for customization. The soft interior light may be used as a room accent. The unit can even tie into your home security system.

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

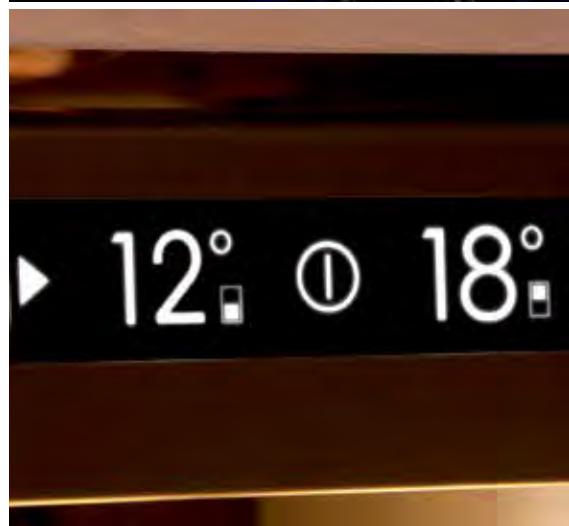
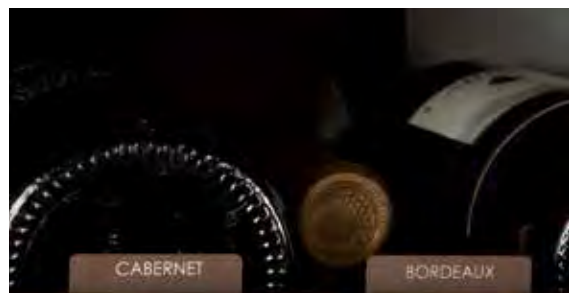
**HERE'S HOW SUB-ZERO STORAGE FOILS WINE'S NATURAL ENEMIES:**

**INDEPENDENT STORAGE ZONES REGULATE TEMPS.**  
Two independent storage zones (three on ICBIW-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.**  
Bronze-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.





Why confine the wine to the kitchen, the wine room, or wherever your principal wine storage may be? Sub-Zero undercounter wine preservation raises the delightful prospect of “satellite” storage—wine on hand in any room, ready to serve at precisely the right temperature. Two compact models—one of them freestanding—accommodate 46 bottles across two independently controlled storage zones and six more in the fixed bottle holder. Design flexibility and advanced wine storage technology together. The ideal pairing.

LEFT: 610MM WINE PRESERVATION (ICB424G/S/TH)  
RIGHT: 610MM OVERLAY WINE PRESERVATION (ICB424G/O), 762MM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-30C1ID)



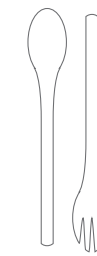


## The Wolf Cooking Credo

Built into every Wolf product is a belief system. The central tenet of our cooking credo: Your ideas and preferences, not the limitations of your equipment, should be what determine how your meals turn out. Wolf puts precise control in your hands—a potent fusion of power and finesse – to ensure that the dish you envision will be the dish you bring to the table.

### THE RESULTS YOU WANT, PRECISELY

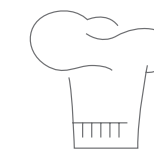
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When Wolf introduced products for residential kitchens, they took the culinary world by storm. Never before had home cooks enjoyed such precise, sure control. Heat, airflow – indeed all the physics and mechanics behind the art of cooking—work in delicious 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

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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 to the production line for assembly. Every function of every product 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, dual fuel, induction, or steam. Add integrated modules for steaming, stir-frying, induction cooking, or indoor grilling. All Wolf designs coordinate with Sub-Zero products – two specialists harmonizing in one exceptional kitchen.







## Ranges

Give your kitchen design an imposing centerpiece. Unmistakable heirs of the cooking instruments that have been the choice of professionals for eight decades—and now the favorite of discerning home cooks as well – Wolf dual fuel ranges are as noteworthy for their abundance of sizes and features as for their exhilarating performance. Choose combinations of infrared grill, teppan-yaki, gas burners, and French top to customize your range's configuration for the cooking techniques that you prefer or you want to add to your repertoire.

#### DUAL FUEL RANGES

Discover a new world of cooking—the best of two worlds, actually. Topside: Wolf gas cooking in all its glory, with the power and control of dual-stacked, sealed burners. Options include grill, teppan-yaki, & French top. Below: that marvel of cooking technology, the Wolf dual convection electric oven. Its two fans and four heating elements work in concert, directed by electronic controls, to create 10 cooking modes. Simply select the mode that's right for your dish. In the convection mode, for example, multiple racks of loaves or pastries achieve identical brownness with no rotation of baking sheets necessary, while convection roast uses a different combination of fans and heating elements to produce juicy, gorgeously browned poultry and meats with surprising speed. There are even modes for proofing dough and making succulent dried fruits. Ovens are self-cleaning. With range sizes 762mm, 914mm, 1219mm & 1524mm, kitchens large and small become gateways to the thrilling world of dual fuel cooking.

#### WOLF'S DUAL CONVECTION SYSTEM

Single-fan ovens leave hot and cool spots. Wolf's dual fans produce more uniform heat throughout the oven. That means greater consistency in your foods. Imagine: multiple racks of pastries perfectly browned, without rotating the baking sheets.

#### DUAL-STACKED, SEALED BURNERS

The upper-tier burner delivers maximum heat transfer for rapid boils and dark sears. The lower tier ably handles the subtleties of simmering and melting. With sealed, seamless burner pans, drips and spills wipe up in seconds.







LEFT: 762MM BUILT-IN E SERIES TRANSITIONAL SINGLE OVEN (ICBS030TE/S/TH)  
RIGHT: 762MM BUILT-IN M SERIES CONTEMPORARY DOUBLE OVEN (ICBD030CM/B)

## 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 had ovens incorporated so much innovation and precise control for consistently flawless results. And now the ovens that revolutionized life in the kitchen do the same for the decor of your kitchen. With a new, wider spectrum of exterior designs, Wolf E series ovens prove ideal for more homes than ever.

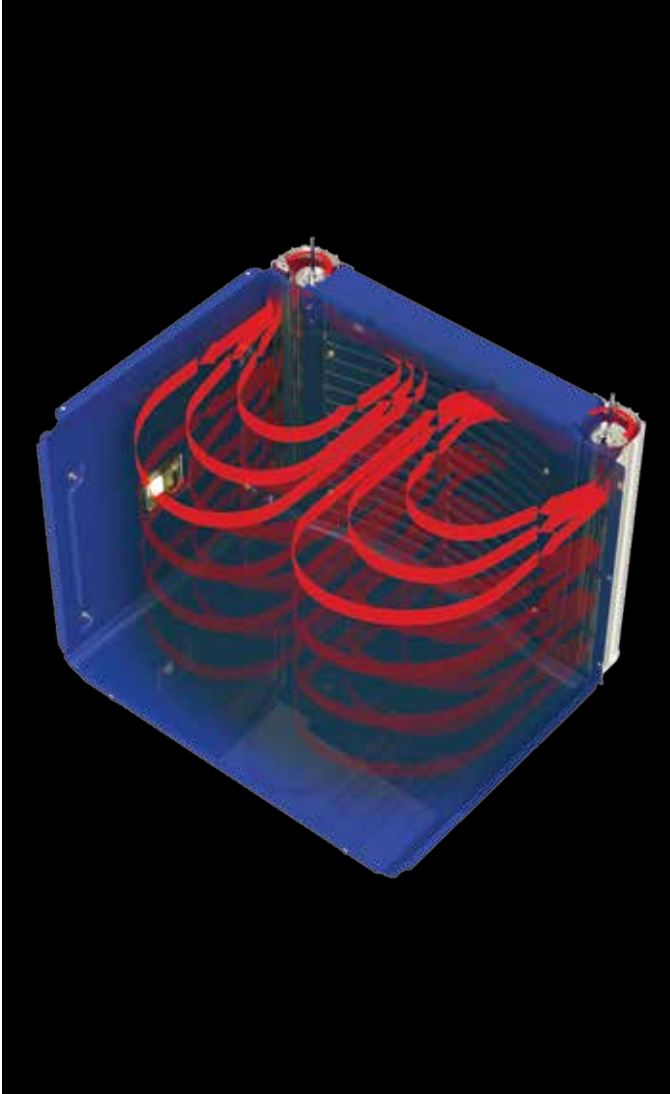




914MM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-36C1ID) | 762MM BUILT-IN E SERIES CONTEMPORARY DOUBLE OVEN (ICBDO30CE/B/TH),  
762MM INDUCTION UNFRAMED COOKTOP (ICBCI365C/B)

**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 14 percent more usable space inside the oven. All three new designs are available as single or double ovens.



**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.

**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.





762MM WINE PRESERVATION (ICBIW-30) AND 762MM INTEGRATED TALL REFRIGERATOR/FREEZERS (ICBIT-30C1ID X2) | 914MM TRANSITIONAL GAS COOKTOP (ICBCG365T/S) AND 762MM BUILT-IN M SERIES TRANSITIONAL DOUBLE OVEN (ICBDO30T/M/S/TH)



#### E SERIES OVENS

Add a striking design feature to your kitchen, and bring strikingly delicious meals to your table. Which design best complements your kitchen décor? The transitional with its new stainless steel control panel? The professional with new stainless control panel and pro handle? Or the contemporary design clad in elegant black glass? Smart technology gives the E series 10 cooking modes, with Wolf dual convection in single ovens and in the upper unit of double ovens. E series ovens can be installed flush with cabinets for a polished, integrated look.

#### FAMILY RESEMBLANCE

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

#### INSIDE ADVANTAGES

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



M SERIES TRANSITIONAL OVEN



ICBSO30TM/S/TH



ICBDO30TM/S/TH



ICBSO30TE/S/TH



ICBDO30TE/S/TH

E SERIES TRANSITIONAL OVEN

M SERIES CONTEMPORARY OVEN



ICBSO30CM/B



ICBDO30CM/B



ICBSO30CE/B/TH



ICBDO30CE/B/TH

E SERIES CONTEMPORARY OVEN

M SERIES PROFESSIONAL OVEN



ICBSO30PM/S/PH



ICBDO30PM/S/PH



ICBSO30PE/S/PH



ICBDO30PE/S/PH

E SERIES PROFESSIONAL OVEN



914MM BUILT-IN OVERLAY REFRIGERATOR/FREEZER IN FLUSH INSET APPLICATION (ICBBI-36S/O) | 762MM BUILT-IN E SERIES TRANSITIONAL DOUBLE OVEN (ICBD030TE/S/TH),  
762MM TRANSITIONAL INDUCTION COOKTOP (ICBCI304T/S), AND 762MM DOWNDRAFT VENTILATION (ICBDD30)

LEFT: 762MM CONVECTION MICROWAVE (ICBMW30), 762MM BUILT-IN E SERIES TRANSITIONAL DOUBLE OVEN (ICBS030TE/S/TH)  
RIGHT: 762MM M SERIES TRANSITIONAL DROP DOWN MICROWAVE (ICBMDD30TM/S/TH)



## Microwave Ovens

Available in convection and standard 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.





610MM STAINLESS WINE PRESERVATION (ICB424G/S/TH) AND 1219MM BUILT-IN STAINLESS REFRIGERATOR/FREEZER WITH EXTERNAL DISPENSER (ICBBI-48SD/S/TH) | 762MM CONVECTION MICROWAVE (ICBMMW30),  
762MM BUILT-IN E SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TE/S/TH), 762MM WARMING DRAWER (ICBWW030), 914MM INDUCTION UNFRAMED COOKTOP (ICBCT36IU)



## 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.

LEFT: 762M BUILT-IN E SERIES PROFESSIONAL SINGLE OVEN (ICBDO30PE/S/PH), 762MM WARMING DRAWER (ICBWWDD30)  
RIGHT: 762MM WARMING DRAWERS (ICBWWDD30 X2)



## Convection Steam Ovens

Revel in fast, more versatile, and healthier cooking. And marvel at how it happens. The Wolf convection steam oven may be, quite simply, the world's most versatile oven, as well as the most intelligent. Choose the cooking option combining steam and convection that's ideal for your dish. The oven's unique technology senses the amount, size, and shape of the food and automatically adjusts all the details of cooking. Steam vegetables—crisp, flavorful, wholesome—and retain up to 22 percent more vitamins than conventional cooking. Steam-roast poultry that is gloriously brown, miraculously juicy, and done up to 25 percent faster. Steam-bake crusty loaves worthy of a boulangerie. Even rejuvenate leftovers and stale bread to delicious freshness. Or simply select one of the preprogrammed recipes and let the oven prepare the dish, start to finish.

LEFT: 762MM M SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBSO30TM/S/TH) AND 762MM BUILT-IN M SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TM/S/TH)  
RIGHT: 762MM E SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBES030TE/S/TH) AND 762MM BUILT-IN E SERIES TRANSITIONAL SINGLE OVEN (ICBES030TE/S/TH)

It seems there's no end to what the Wolf convection steam oven can do. More than 25 percent larger than similar products, it lets you prepare multiple dishes, even entire meals, at once. Imagine cooking a savory casserole and a delicate dessert simultaneously, with no transfer of flavors or aromas between the two. Thoughtfully designed, the oven has a large water reservoir that may be accessed and refilled while the oven is in use, without interrupting the cooking process. This remarkable oven's versatility extends to design applications as well. It pairs beautifully with Wolf M and E series ovens.



762MM CONTEMPORARY CONVECTION STEAM OVEN (ICBCS030CM/S/TH), 914MM INDUCTION COOKTOP (ICBCI865T/S) AND 914MM DOWNDRAFT (ICBDD036),  
762MM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-30RID) AND 610MM INTEGRATED COLUMN ALL FREEZER (ICBIC-24FI)



## Rangetops and Cooktops

Where do you want to begin? With a particular cooking technology, perhaps? Perfect. Whether you incline toward gas, or induction, 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.



#### 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 914mm and 1219mm sizes and six configurations that include teppan-yaki and charrill, French top, and, of course, dual-stacked, sealed burners.



#### DUAL-STACKED, SEALED BURNERS

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

#### INFRARED ELEMENTS

This feature of the charrill and teppan-yaki produces rapid 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. This latter precision feature we call True Simmer. Pasta sauce or fish stew can simmer for hours without boiling or scorching. Sealed burners make splashes and spills a snap to clean up. Wolf gas cooktops are offered in transitional and professional styles and in 762mm and 914mm widths.

#### **FULL SPECTRUM OF CONTROL**

From an ultralow flame—ideal for melting—to a searing 17MJ/h, dual-stacked, sealed burners combine pure power with nuanced control. Rugged porcelain-coated cast-iron grates clean easily. The grates' design enables you to slide pots smoothly from burner to burner without lifting.

#### **BACKLIT CONTROL KNOBS; REIGNITION**

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

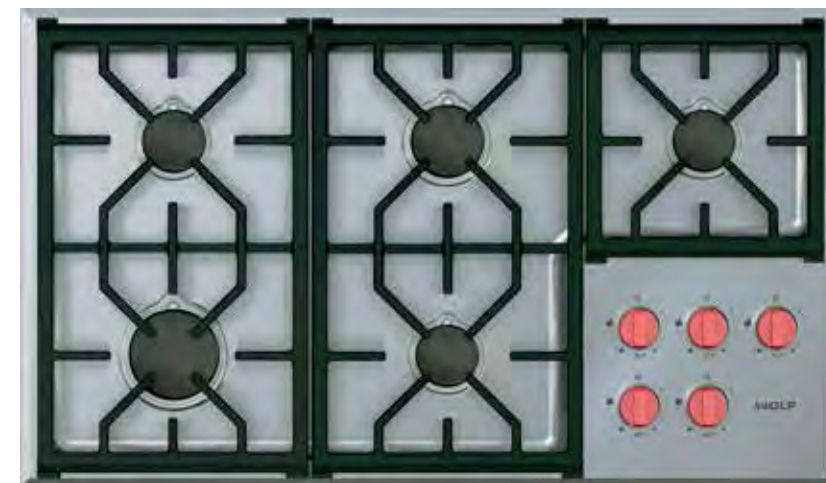
## Gas Cooktop Models



ICBCG365T/S



ICBCG304T/S



ICBCG365P/S



ICBCG304P/S

1

2



1



3

### THE BEAUTY OF CHOICE

With multiple sizes, choice of knob colors, and distinctly different grates, the new gas cooktops offer exceptional design flexibility. And exceptional power. The 762mm and 914mm models feature an 17MJ/h burner for assertive sears, fast boiling, and sensational stir-fries.

### 1 TRANSITIONAL

The 914mm model has five dual-stacked, sealed burners; the 762mm has four. Grates are porcelain-coated cast iron. The two-tone black and stainless knobs are backlit, and push-to-activate controls provide a clean look.

### 2 PROFESSIONAL

Available in 762mm and 914mm widths. The burner pan is a single piece of stainless steel, making cleanup quick and easy. The control panel, likewise, is stainless steel.

### 3 CUSTOM TOUCHES

Three colors of knobs are available for the professional cooktops. Wolf signature red knobs are standard; black and stainless knobs are also available.



#### INDUCTION COOKTOPS

Ultrafast. Ultraprecise. Exceptionally energy-efficient. The secret of this remarkable cooking technology 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 cool, making induction an exceptionally safe way to cook. With Wolf's cookware-sensing technology, the induction elements will not energize without a compatible pan on the surface. Our 762mm and 914mm induction cooktops are available in contemporary and transitional models.

#### 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 powerful and energy-efficient, it's nimble, adjusting quickly when you change a temperature setting.

#### BETTER CONTROL, BETTER MEALS

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





762MM BUILT-IN E SERIES TRANSITIONAL DOUBLE OVEN (ICBD030TE/S/TH), 914MM INDUCTION FRAMED COOKTOP (ICBCT36I/S).  
914MM BUILT-IN OVERLAY REFRIGERATOR/FREEZER (ICBBI-36U/O) SHOWN IN FLUSH INSET APPLICATION

LEFT: 381MM GAS COOKTOPS (ICBCT156/S X 2), 381MM MULTIFUNCTION COOKTOP (ICBIM15/S), AND 38CM STEAMER MODULE (ICBIS15/S)  
RIGHT: 381MM GRILL MODULE (ICBIG15/S), 381MM GAS COOKTOP (ICBOT15G/S), 381MM MULTIFUNCTION COOKTOP (ICBIM15/S), AND 381MM STEAMER MODULE (ICBIS15/S)



## Integrated Modules

Passion for cooking reaches new dimensions with our 381mm integrated modules. These unique products cover the gamut of cooking methods, from steaming to chargrilling to induction. Combine modules to create a custom cooktop. Turn any countertop into a cooking area. Even add specialty functions alongside a full-size cooktop or range. Low-profile grates; dual-stacked, sealed burners; deep spill pans; and illuminated controls allow these modules to integrate perfectly with their larger counterparts and deliver equal performance.



## Integrated Module Models



ICBCI152T/S



ICBIM15/S



ICBCT15G/S



ICBIS15/S



ICBIG15/S

### GAS COOKTOP

Equipped with the same dual-stacked, sealed burners as the 76cm and 91cm cooktops.

### INDUCTION COOKTOP

Iron and other magnetic cookware heat instantly while the cooktop surface remains cool.

### STEAMER MODULE

Precise temperature control makes it not merely a steam vessel but a refined cooking instrument.

### GRILL MODULE

Enjoy delicious grilling year-round. Two heating elements enable you to cook on one side while holding other items at serving temperature.

### MULTIFUNCTION COOKTOP

Concentrate heat—up to an ultrahigh 24MJ/h—in precisely the right spot for stir-frying and fast boiling.





## Ventilation Systems

Behind the sculpted lines of Wolf ventilation units, there's a lot of hard-nosed functional thinking. Bright halogen 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. Beautiful form never functioned so brilliantly.

LEFT: 1219MM PRO WALL HOOD (ICBPW482418) AND 1219MM DUAL FUEL RANGE (ICBDF484CG)  
RIGHT: 914MM SEALED BURNER RANGETOP (ICBSRT364G) AND 914MM PRO WALL HOOD (ICBPW362418)



#### VENTILATION SYSTEMS

Behind the design-driven sculpted lines of Wolf ventilation units, there is a lot of hard-nosed functional thinking. New ventilation products mean there are now more design choices for pairing cooktop ventilation hoods and downdrafts with induction, and gas cooktops and 38 1mm modules.

#### PRO WALL HOODS

These classic, chimney-style hoods are available in an array of sizes from 762mm to 1524mm in width.

#### NEW TALLER DOWNDRAFT

Switch on the downdraft unit and it rises quietly from the countertop to a height of 360mm, significantly taller than typical downdraft ventilation. Greater height provides superior ventilation for large cookware such as woks and stockpots. Press and hold "high" and the unit enters a "boost" mode, moving 20 percent more air volume.

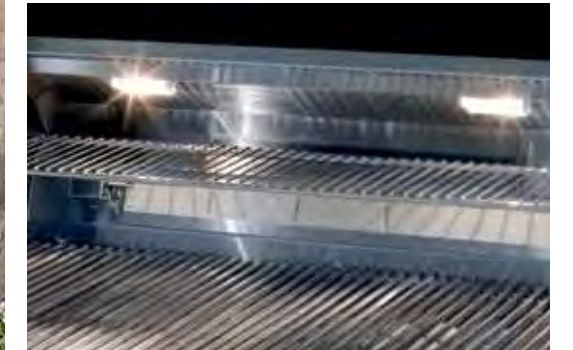
Downdraft units have a seamless, stainless back, an attractive look in island installations. To simplify installations, internal blowers can be mounted front or back and ducted in nearly any direction.

LEFT: 914MM INDUCTION FRAMED COOKTOP (ICBC1365T/S), 914MM DOWNDRAFT VENTILATION (ICBDD36), AND 762MM BUILT-IN E SERIES CONTEMPORARY DOUBLE OVEN (ICBDD30TE/S/TH)  
 RIGHT TOP: 1219MM PRO WALL HOOD (ICBPW482418) AND 1219MM DUAL FUEL RANGE (ICBDF484CG) | RIGHT BOTTOM: 762MM DOWNDRAFT VENTILATION (ICBDD30) AND 762MM PROFESSIONAL GAS COOKTOP (ICBGG304P/S)



## Outdoor Gas BBQ's

With the Wolf BBQ, as with every Wolf product, you can count on quality construction and exceptional performance through years of outdoor cooking. Wolf BBQ grills are sculpted to match Dual Fuel Ranges, in double-wall stainless steel and precision-welded so they will not rust or hold water. Each of the four gas grill models comes in natural gas or LP, and can be built in to your outdoor space.



### SEARING HEAT

The Wolf BBQ uses two types of heat, direct and radiant, to achieve the ideal temperature range and uniform heat distribution that are the keys to flawless grilling. Direct heat from the gas burners delivers high, searing temperatures 29MJ/h and rapid preheating, while radiant heat sources distribute temperatures evenly.

### WOLF BBQ DESIGN DETAILS

Stout, 9.5mm-thick stainless steel grates retain and radiate more heat for more-even grilling (and coveted restaurant-style grill marks). These grates will not rust or chip, and clean nicely with the supplied Wolf grill brush. A spring hood assist opens and closes the stainless steel hood with a light touch. The heavy-duty, concealed springs eliminate 50 percent of the weight, and the handle design keeps hands away from the hot grilling surfaces.

### CLEAR VIEW OF YOUR WORK

To take the guesswork out of nighttime grilling, dual halogen lights inside the grill produce brilliant white light for a true picture of the grilling surface. And, LED lights positioned about the Wolf knobs make it easy to adjust the controls in dim light.

LEFT: 914MM OUTDOOR GRILL BBQ (OG36).  
RIGHT: 1067MM OUTDOOR GRILL BBQ (OG42).



## Sub-Zero & Wolf Complete Product Overview

762MM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIW-18), 457MM WINE PRESERVATION (ICBIW-18), 610MM INTEGRATED COLUMN ALL FREEZER (ICBIW-24FI), 762MM CONVECTION STEAM OVEN (ICBSC030CM/B/TH),  
762MM M SERIES OVEN (ICBS030CM/B), 762MM DROP DOWN DOOR MICROWAVE (ICBMDD30CM/B/TH), 914MM FLUSH INDUCTION COOKTOP (ICBCI365C/B)

**SUB-ZERO** PRODUCT INFORMATION

\*AVAILABLE WITH CLASSIC STAINLESS STEEL DOORS & HANDLES (S)  
 °AVAILABLE TO FIT CUSTOM OVERLAY PANELS (O)

**BUILT-IN**

- |  |  |
|--|--|
| <p>1. <b>*ICBBI-36R</b> 914MM<br/>ALL REFRIGERATOR<br/>W914 H2134 D610<br/>CP 665 L</p> <p>2. <b>*ICBBI-36F</b> 914MM<br/>ALL FREEZER<br/>W914 H2134 D610<br/>CP 643 L</p> <p>3. <b>*ICBBI-30U</b> 762MM<br/>REFRIGERATOR/FREEZER<br/>W762 H2134 D610<br/>CP R374 L F119 L</p> <p>4. <b>*ICBBI-36U</b> 914MM<br/>REFRIGERATOR/FREEZER<br/>W914 H2134 D610<br/>CP R464 L F150 L</p> <p>5. <b>*ICBBI-42UFD</b> 1067MM<br/>REFRIGERATOR/FREEZER<br/>French door<br/>W1067 H2134 D610<br/>CP R446 L F150 L</p> | <p>6. <b>**ICBBI-36S</b> 914MM<br/>REFRIGERATOR/FREEZER<br/>W914 H2134 D610<br/>CP R351 L F232 L</p> <p>7. <b>**ICBBI-42S</b> 1067MM<br/>REFRIGERATOR/FREEZER<br/>W1067 H2134 D610<br/>CP R462 L F227 L</p> <p>8. <b>*ICBBI-42SD</b> 1067MM<br/>REFRIGERATOR/FREEZER<br/>With ice and water dispenser<br/>W1067 H2134 D610<br/>CP R453 L F224 L</p> <p>9. <b>**ICBBI-48S</b> 1219MM<br/>REFRIGERATOR/FREEZER<br/>W1219 H2134 D660<br/>CP R541 L F278 L</p> <p>10. <b>**ICBBI-48SID</b> 1219MM<br/>REFRIGERATOR/FREEZER<br/>With internal ice and water dispenser<br/>W1219 H2134 D610<br/>CP R527 L F272 L</p> |
|--|--|

11. **\*\*ICBBI-48SD** 1219MM  
REFRIGERATOR/FREEZER  
With ice and water dispenser  
W1219 H2134 D610  
CP R532 L F272 L

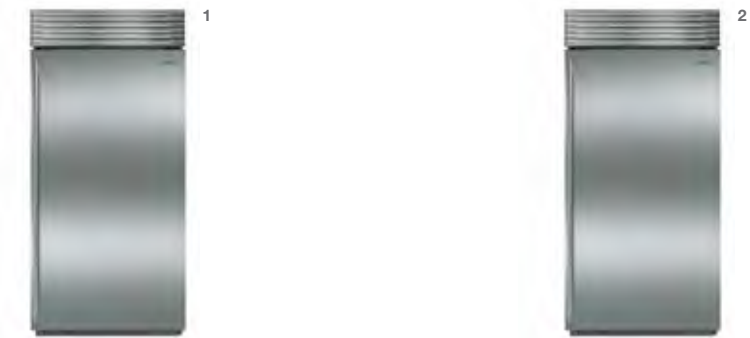
**PRO 48**

12. **\*ICB648PRO** 1219MM  
REFRIGERATOR/FREEZER  
W1219 H2134 D660  
CP R523 L F332 L
13. **\*ICB648PROG** 1219MM  
REFRIGERATOR/FREEZER  
With glass door  
W1219 H2134 D660  
CP R523 L F332 L

**BUILT-IN SIDE-BY-SIDE REFRIGERATOR/FREEZERS** 914MM, 1067MM, 1219MM



**BUILT-IN ALL REFRIGERATOR AND ALL FREEZER** 914MM



**BUILT-IN OVER-AND-UNDER REFRIGERATOR/FREEZERS** 762MM, 914MM, 1067MM



**PRO 48 REFRIGERATOR/FREEZERS** 1219MM



**SUB-ZERO** PRODUCT INFORMATION

ALL MODELS AVAILABLE FOR INTEGRATED CUSTOM PANELS OR ORDER ACCESSORY FACTORY STAINLESS INTEGRATED PANELS AS SHOW BELOW

**INTEGRATED COLUMN**

- 14. **ICBIC-24R** 610MM  
ALL REFRIGERATOR  
W 610 H 2134 D 610  
CP 365 L
- 15. **ICBIC-24FI** 610MM  
ALL FREEZER  
W 610 H 2134 D 610  
CP 348 L
- 16. **ICBIC-30RID** 762MM  
ALL REFRIGERATOR  
With internal water dispenser  
W 762 H 2134 D 610  
CP 490 L
- 17. **ICBIC-30FI** 762MM  
ALL FREEZER  
W 762 H 2134 D 610  
CP 433 L

**INTEGRATED TALL**

- 18. **ICBIT-30RID** 762MM  
ALL REFRIGERATOR  
With internal water dispenser  
W 762 H 2134 D 610  
CP 467 L

- 19. **ICBIT-30CIID** 762MM  
REFRIGERATOR/FREEZER  
With internal water dispenser  
W 762 H 2134 D 610  
CP R 300 L F 142 L
- 20. **ICBIT-36CIID** 914MM  
REFRIGERATOR/FREEZER  
With internal water dispenser  
W 914 H 2134 D 610  
CP R 377 L F 181 L

**DRAWERS**

- 21. **ICBID-30RP** 762MM  
ALL REFRIGERATOR  
With preservation  
W 762 H 876 D 610  
CP 147 L
- 22. **ICBID-30CI** 762MM  
REFRIGERATOR/  
FREEZER  
W 762 H 876 D 610  
CP R 85 L F 57 L
- 23. **ICBID-36CI** 914MM  
REFRIGERATOR/  
FREEZER  
W 914 H 876 D 610  
CP R 96 L F 71 L

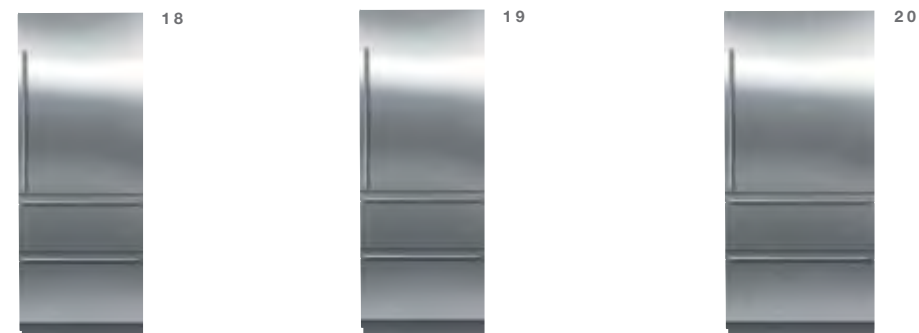
**WINE PRESERVATION**

- 24. **ICB424G** 610MM  
WINE  
W 606 H 864 D 610  
46 Bottles (750 ml)
- 25. **ICBWS-30** 762MM  
WINE  
W 762 H 2134 D 610  
147 Bottles (750 ml)
- 26. **ICBIW-18** 457MM  
FREESTANDING WINE  
W 457 H 2134 D 610  
59 Bottles (750 ml)
- 27. **ICBIW-24** 610MM  
WINE  
W 610 H 2134 D 610  
102 Bottles (750 ml)
- 28. **ICBIW-30** 762MM  
WINE  
W 762 H 2134 D 610  
146 Bottles (750 ml)
- 29. **ICBIW-30R** 762MM  
WINE/DRAWERS  
W 762 H 2134 D 610  
86 Bottles (750 ml)

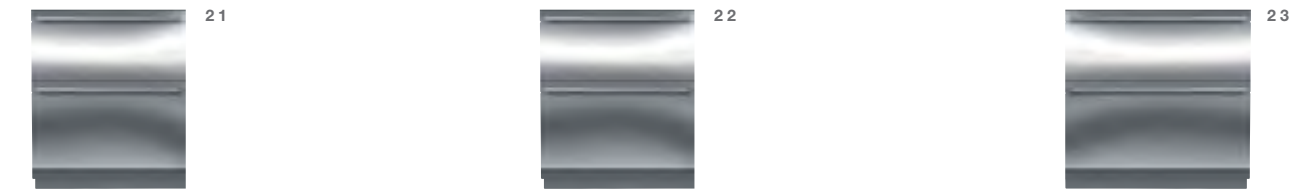
**INTEGRATED COLUMN ALL REFRIGERATORS AND ALL FREEZERS 610MM, 762MM**



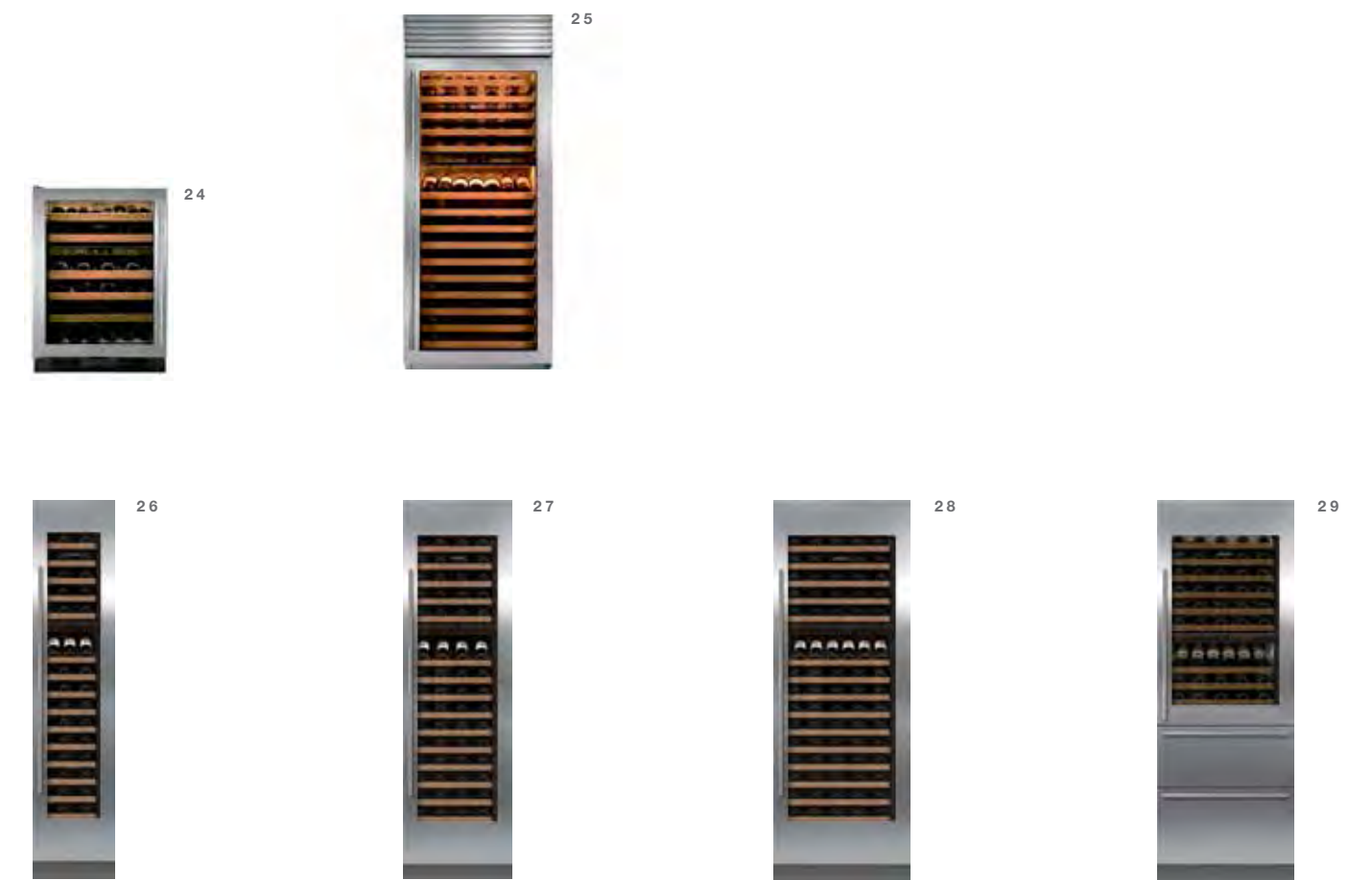
**INTEGRATED TALL ALL REFRIGERATOR AND REFRIGERATORS/FREEZERS 762MM, 914MM**



**INTEGRATED DRAWER ALL REFRIGERATORS AND REFRIGERATOR/FREEZERS 762MM, 914MM**



**WINE PRESERVATION 457MM, 610MM, 762MM**



**TRANSITIONAL BUILT-IN M SERIES TRANSITIONAL OVENS**

- 1. **ICBSO30TM/S/TH**  
W 759 H 724 D 606
- 2. **ICBDO30TM/S/TH**  
W 759 H 1292 D 606

**BUILT-IN E SERIES TRANSITIONAL OVENS**

- 3. **ICBSO30TE/S/TH**  
W 759 H 708 D 603
- 4. **ICBDO30TE/S/TH**  
W 759 H 1280 D 603

**TRANSITIONAL DROPDOWN DOOR MICROWAVE OVENS**

- 5. **ICBMDD30TM/S/TH**  
W 759 H 454 D 562
- 6. **ICBMDD30TE/S/TH**  
W 759 H 454 D 562

**TRANSITIONAL CONVECTION MICROWAVE OVEN**

- 7. **ICBMW30-240**  
W 759 H 462 D 537

**TRANSITIONAL CONVECTION STEAM OVENS**

- 8. **ICBCSO30TM/S/TH**  
W 759 H 454 D 572
- 9. **ICBCSO30TE/S/TH**  
W 759 H 454 D 572

**TRANSITIONAL WARMING DRAWER**

- 10. **ICBWWD30 / STAINLESS**  
W762 H 264 D 578
- 11. **ICBWWD30 / INTEGRATED**  
W762 H 264 D 578

**TRANSITIONAL GAS COOKTOPS**

- 12. **ICBCG304T/S**  
W 762 H 102 D 533
- 13. **ICBCG365T/S**  
W 914 H 102 D 533

**TRANSITIONAL INDUCTION FRAMED COOKTOPS**

- 14. **ICBCI304T/S**  
W 762 H 51 D 533
- 15. **ICBCI365T/S**  
W 914 H 51 D 533

**CONTEMPORARY BUILT-IN M SERIES CONTEMPORARY OVENS**

- 16. **ICBSO30CM/B**  
W 759 H 724 D 610
- 17. **ICBDO30CM/B**  
W 759 H 1292 D 610

**BUILT-IN E SERIES CONTEMPORARY OVENS**

- 18. **ICBSO30CE/B/TH**  
W 759 H 708 D 610
- 19. **ICBDO30CE/B/TH**  
W 759 H 1280 D 610

**CONTEMPORARY DROPDOWN DOOR MICROWAVE OVEN**

- 20. **ICBMDD30CM/B/TH**  
W 759 H 454 D 562

**CONTEMPORARY CONVECTION STEAM OVEN**

- 21. **ICBSO30CM/B/TH**  
W 759 H 454 D 572

**CONTEMPORARY WARMING DRAWER**

- 22. **ICBWWD30 / BLACK GLASS**  
W762 H 264 D 578
- 23. **ICBWWD30 / INTEGRATED**  
W762 H 264 D 578

**CONTEMPORARY INDUCTION COOKTOPS**

- 24. **ICBCI243C/B**  
W 600 H 64 D 533
- 25. **ICBCI304C/B**  
W 762 H 102 D 533
- 26. **ICBCI365C/B**  
W 914 H 102 D 533

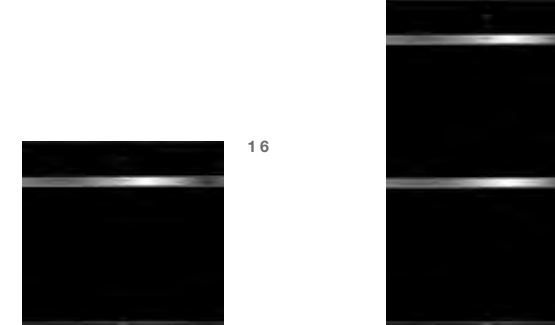
M SERIES TRANSITIONAL OVENS 762MM



E SERIES TRANSITIONAL OVENS 762MM



M SERIES CONTEMPORARY OVENS 762MM



E SERIES CONTEMPORARY OVENS 762MM



TRANSITIONAL MICROWAVE OVENS 762MM

DROPDOWN DOOR MICROWAVE OVENS CONVECTION MICROWAVE OVEN



TRANSITIONAL CONVECTION STEAM OVEN 762MM



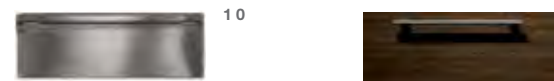
CONTEMPORARY DROPDOWN DOOR MICROWAVE OVEN 762MM



CONTEMPORARY CONVECTION STEAM OVEN 762MM



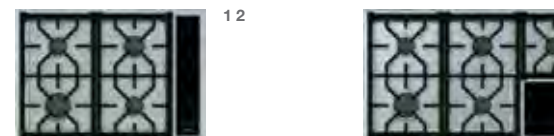
TRANSITIONAL WARMING DRAWERS 762MM



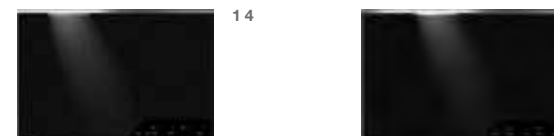
CONTEMPORARY WARMING DRAWERS 762MM



TRANSITIONAL GAS COOKTOPS 762MM, 914MM



TRANSITIONAL INDUCTION FRAMED COOKTOPS 762MM, 914MM



CONTEMPORARY INDUCTION COOKTOPS 600MM, 762MM, 914MM



**PROFESSIONAL BUILT-IN M SERIES PROFESSIONAL OVENS**

- 27. **ICBSO30PM/S/PH**  
W 759 H 724 D 606
- 28. **ICBDO30PM/S/PH**  
W 759 H 1292 D 606

**BUILT-IN E SERIES PROFESSIONAL OVENS**

- 29. **ICBSO30PE/S/PH**  
W 759 H 708 D 603
- 30. **ICBDO30PE/S/PH**  
W 759 H 1280 D 603

**PROFESSIONAL DROPDOWN DOOR MICROWAVE OVENS**

- 31. **ICBMDD30/PM/S/PH**  
W 759 H 454 D 562
- 32. **ICBMDD30/PE/S/PH**  
W 759 H 454 D 562

**PROFESSIONAL CONVECTION STEAM OVENS**

- 33. **ICBCSO30PM/S/PH**  
W 759 H 454 D 548
- 34. **ICBCSO30PE/S/PH**  
W 759 H 454 D 548

**PROFESSIONAL WARMING DRAWER**

- 35. **ICBWWD30 / BLACK GLASS**  
W762 H 264 D 578
- 36. **ICBWWD30 / INTEGRATED**  
W762 H 264 D 578

**PROFESSIONAL GAS COOKTOPS**

- 37. **ICBCG304P/S**  
W 762 H 102 D 533
- 38. **ICBCG365P/S**  
W 914 H 102 D 533

**PROFESSIONAL VENTILATION SYSTEMS**

- 39. **ICBPW302718**  
W 762 H 457 D 686
- 40. **ICBPW362718**  
W 914 H 457 D 686
- 41. **ICBPW422718**  
W 1067 H 457 D 686
- 42. **ICBPW482718**  
W 1219 H 457 D 686
- 43. **ICBPW602718**  
W 1524 H 457 D 686
- 44. **ICBPW362418**  
W 914 H 457 D 610
- 45. **ICBPW482418**  
W 1219 H 457 D 610

**PROFESSIONAL OUTDOOR GAS BBQ'S (CONTINUED)**

- 46. **OG30**  
W 762 H 686 D 762
- 47. **OG36**  
W 914 H 686 D 762
- 48. **OG42**  
W 1067 H 686 D 762

**DUAL FUEL RANGES**

- 49. **ICBDF304**  
W 759 H 937 D 749
- 50. **ICBDF366**  
W 911 H 937 D 749
- 51. **ICBDF364G**  
W 911 H 937 D 749
- 52. **ICBDF364C**  
W 911 H 937 D 749

- 53. **ICBDF484CG**  
W 1216 H 937 D 749
- 54. **ICBDF486C**  
W 1216 H 937 D 749
- 55. **ICBDF486G**  
W 1216 H 937 D 749
- 56. **ICBDF484F**  
W 1216 H 937 D 749
- 57. **ICBDF606CG**  
W 1527 H 937 D 749
- 58. **ICBDF604CF**  
W 1527 H 937 D 749

**SEALED BURNER RANGETOPS**

- 59. **ICBSRT364G**  
W 911 H 216 D 724
- 60. **ICBSRT364C**  
W 911 H 216 D 724
- 61. **ICBSRT484CG**  
W 1216 H 216 D 724
- 62. **ICBSRT486C**  
W 1216 H 216 D 724
- 63. **ICBSRT486G**  
W 1216 H 216 D 724
- 64. **ICBSRT484F**  
W 1216 H 216 D 724

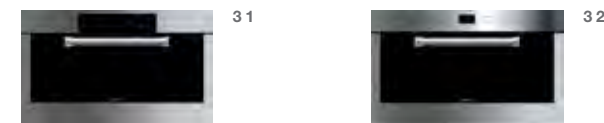
**BUILT-IN M SERIES PROFESSIONAL OVENS 762MM**



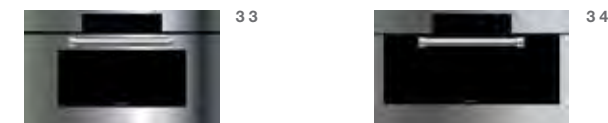
**BUILT-IN E SERIES PROFESSIONAL OVENS 762MM**



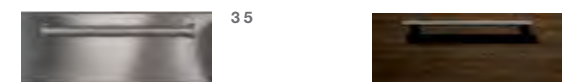
**PROFESSIONAL DROPDOWN DOOR MICROWAVE OVEN 762MM**



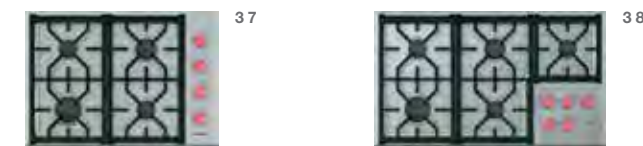
**PROFESSIONAL CONVECTION STEAM OVENS 762MM**



**PROFESSIONAL WARMING DRAWERS 762MM**



**PROFESSIONAL GAS COOKTOPS 762MM, 914MM**



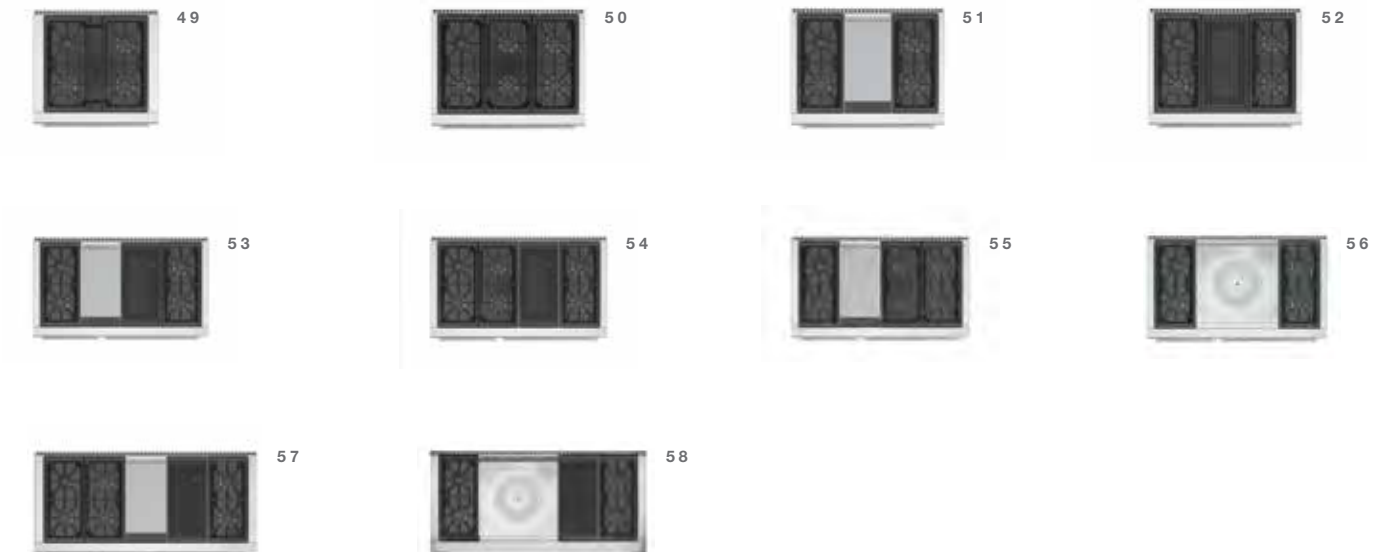
**PROFESSIONAL VENTILATION SYSTEMS 762MM, 914MM, 1067MM, 1219MM, 1527MM**



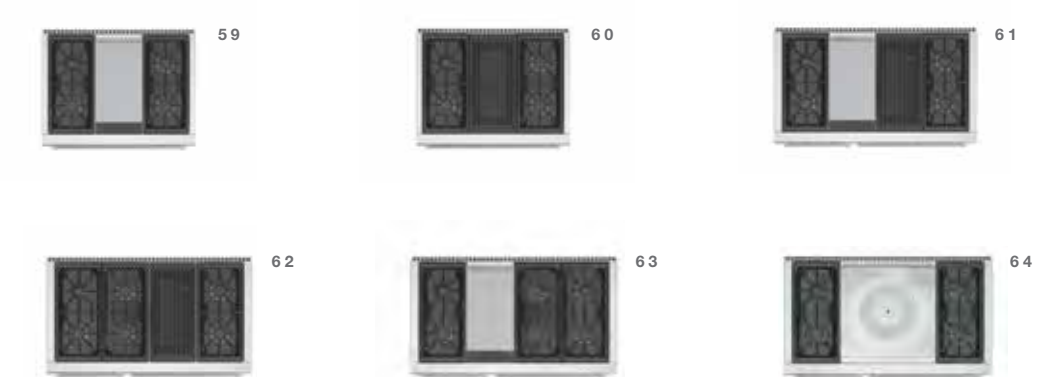
**OUTDOOR GAS BBQ'S 762MM, 914MM, 1067MM**



**DUAL FUEL RANGES 762MM, 914MM, 1219MM, 1527MM**



**SEALED BURNER RANGETOPS 762MM, 914MM, 1219MM**





INTEGRATED MODULES

- 65. **ICBCT15G/S**  
W 381 H 102 D 533
- 66. **ICBCI152T/S**  
W 381 H 51 D 533
- 68. **ICBIS15/S**  
W 381 H 343 D 533
- 69. **ICBIM15/S**  
W 381 H 127 D 533
- 70. **ICBIG15/S**  
W 381 H 159 D 533

VENTILATION SYSTEMS

- 71. **ICBDD30**  
W 762 H 356 D 51
- 72. **ICBDD36**  
W 914 H 356 D 51
- 73. **ICBDD45**  
W 1143 H 356 D 51

INTEGRATED MODULES 381MM

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65



66



68



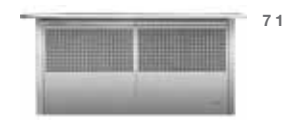
69



70

COOKTOP VENTILATION SYSTEMS 762MM, 914MM, 1143MM

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71



72



73



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