



TWO SPECIALISTS.  
ONE EXTRAORDINARY KITCHEN.



THE GREATEST LUXURY OF ALL



IS TO SAVOUR 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 DELICIOUS 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.









BUD AND WESTYE BAKKE, 1965





## 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.

## 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.









“ F O R M   A N D   F U N C T I O N   S H O U L D   B E   O N E ,  
J O I N E D   I N   A   S P I R I T U A L   U N I O N . ”





## 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 preservation and with integrated refrigeration that merges seamlessly into the décor.

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

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

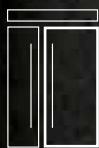
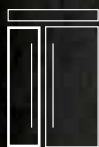


## **NO OTHER REFRIGERATOR REWARDS YOU IN SO MANY WAYS**

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 – only Sub-Zero has antimicrobial 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.











1



2

#### 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 go bold with the mighty PRO 48. Or integrated units that disappear into their surroundings. 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...



3

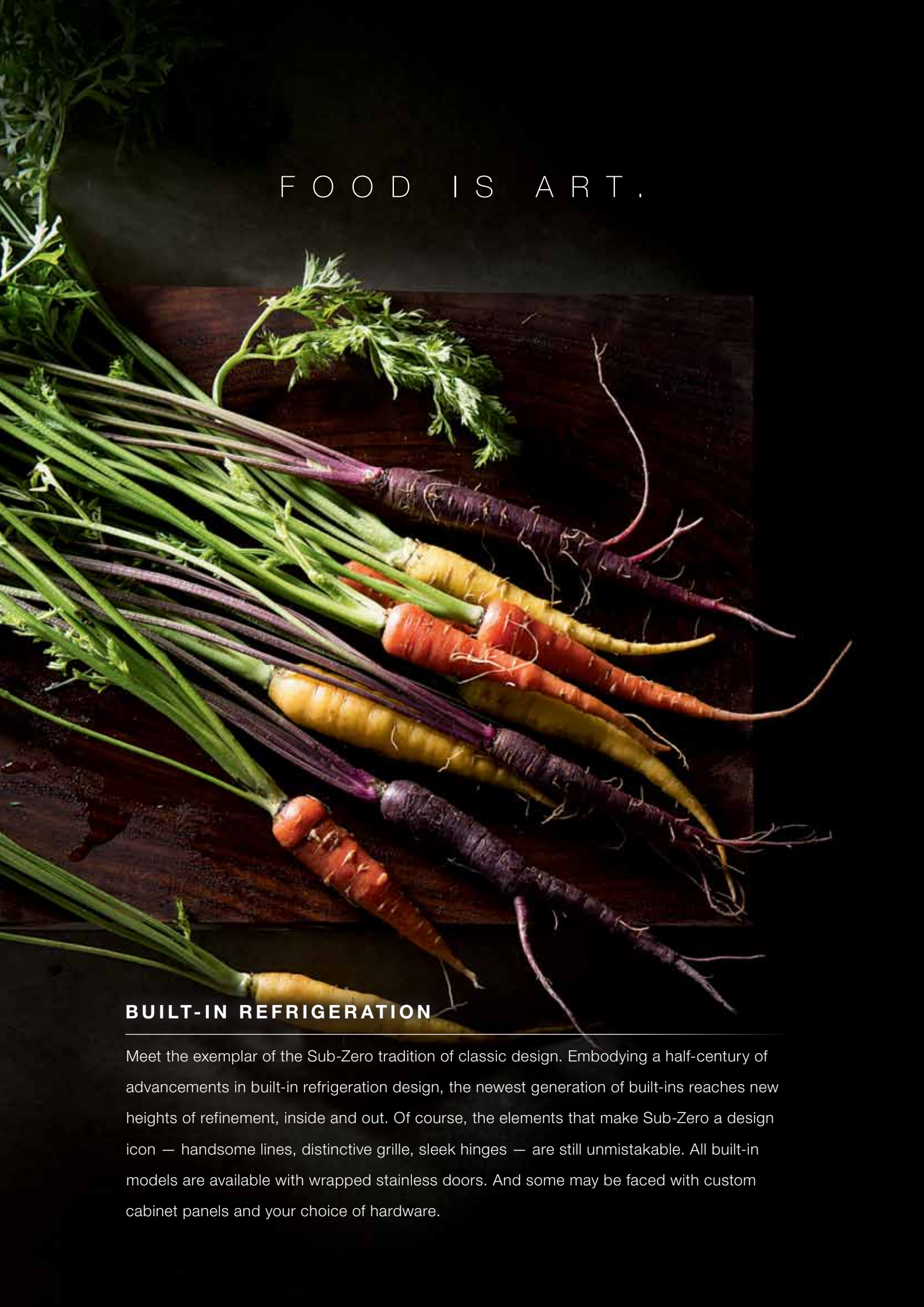


4



5

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



F O O D I S A R T .

## **BUILT-IN REFRIGERATION**

Meet the 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 some may be faced with custom cabinet panels and your choice of hardware.



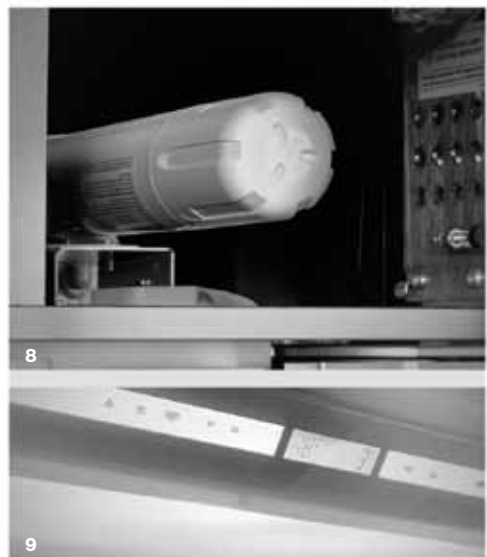
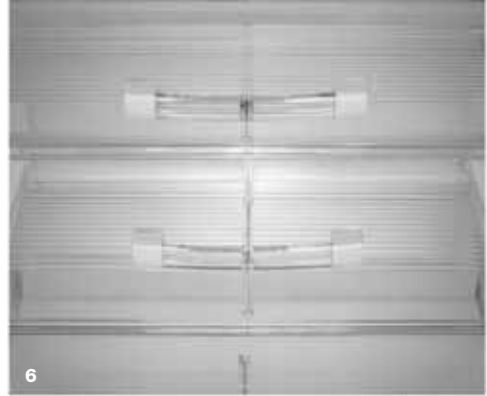
P R E S E R V E I T .





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





## 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 A 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.

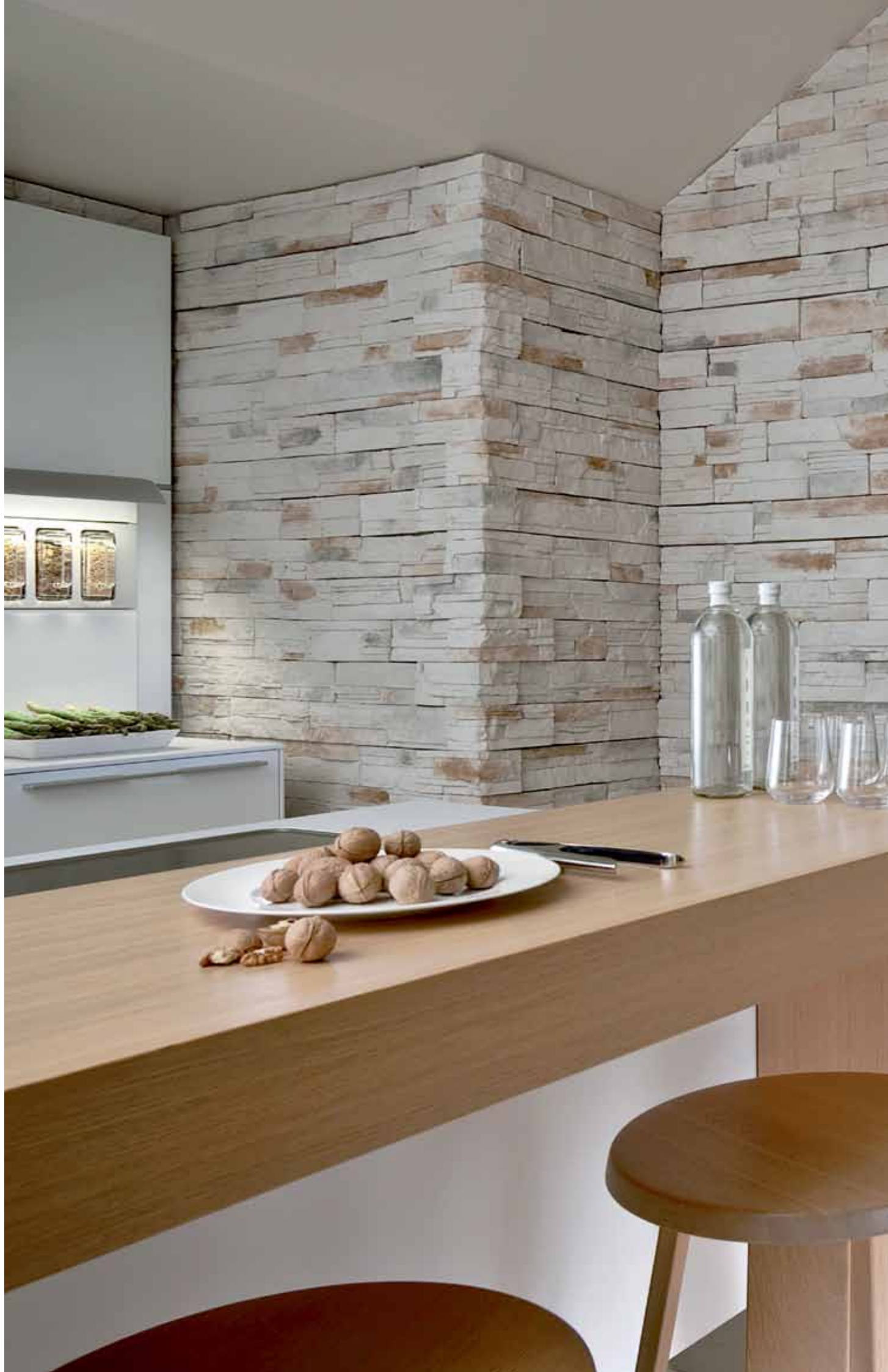
**6 STORAGE DRAWERS** form a special lower-temperature zone — a fridge within a fridge — to provide optimum conditions for produce and meats. Smooth-glide drawers open and close easily; clear front panels show what's within.

**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" feature can increase ice production by up to 30% for a 24-hour period.



































FOOD IS ART.

## 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 using a kit.

R E S P E C T . I T .











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.















A top-down photograph of various mushrooms, including cremini, shiitake, oyster, and morels, arranged in a circular pattern on a dark, textured surface. The lighting is dramatic, highlighting the textures and colors of the fungi.

F O O D   I S   A R T .

## **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.



P R E S E R V E   I T .



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.





LEFT: 91CM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-36C1ID)  
RIGHT: 76CM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-30C1ID) TRIPLE







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

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

76CM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-30RID), 76CM E-SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBCSO30TE/S/TH), 76CM E-SERIES TRANSITIONAL WALL OVEN (ICBSO30TE/S/TH) AND 76CM WARMING DRAWER (ICBWWDD30) SHOWN WITH E-SERIES TRANSITIONAL PANEL | 76CM INTEGRATED COLUMN ALL FREEZER (ICBIC-30FI)







46CM INTEGRATED COLUMN ALL FREEZER (ICBIC-18FI); 91CM INTEGRATED COLUMN ALL FRIDGER (ICBIC-36RID); 76CM M SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (ICBMDD30TM/S/TH)  
AND 76CM M SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TM/S/TH)













## 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 or a combination of refrigerator and freezer, with antimicrobial air purification now available.







76CM INTEGRATED REFRIGERATOR DRAWERS (ICBID-30RP)

WINE IS ART.



## 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 preservation 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.



P R E S E R V E   I T .





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 PRESERVATION FOILS WINE'S NATURAL ENEMIES:

##### INDEPENDENT PRESERVATION ZONES REGULATE TEMPS.

Two independent preservation 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.

Tinted glass protects 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.





76CM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-30CID), 76CM INTEGRATED WINE PRESERVATION (ICBIW-30R) AND 76CM INTEGRATED TALL REFRIGERATOR (ICBIT-30RID)

61CM INTEGRATED COLUMN ALL FREEZER (ICBIC-24FI), 61CM WINE PRESERVATION (ICBIW-24), 61CM INTEGRATED COLUMN ALL REFRIGERATOR (CBIC-24R),  
76CM BUILT-IN M SERIES PROFESSIONAL DOUBLE OVEN (ICBDO30PM/S/PH) AND 91CM TRANSITIONAL INDUCTION COOKTOP (ICBCI385T/S)























LEFT: 61CM FREESTANDING WINE PRESERVATION (ICBUW-24FS/S/TH-RH)  
RIGHT: 61CM UNDERCOUNTER WINE (ICBUW-24/S/TH-LH)





Why confine the wine to the kitchen, the wine room, or wherever your principal wine preservation may be? Sub-Zero undercounter wine preservation raises the delightful prospect of “satellite” storage: wine on hand in any room, ready to serve at precisely the right temperature. 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.





76CM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-30RID), 76CM INTEGRATED COLUMN ALL FREEZER (ICBIC-30FI), 60CM COFFEE SYSTEM - STAINLESS (ICBEC24/S), 60CM E SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (ICBMDD24TE/S/TH), 60CM E SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBCS024TE/S/TH), 61CM OVERLAY WINE STORAGE (ICBUW-24/O X 2), 122CM DUAL FUEL RANGE (ICBDF484CG) AND 122CM PRO WALL HOOD (ICBPW482418)









## **WITH WOLF, YOU CAN PREDICT DELICIOUS.**

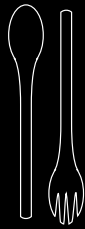
Built into every Wolf product is a belief system. The central tenet of our cooking credo: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out.

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.



## 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

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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

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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, stir-frying, induction cooking, or indoor grilling. All Wolf designs coordinate with Sub-Zero products — two specialists harmonizing in one exceptional kitchen.

FOOD IS ART.



## DUAL FUEL RANGES

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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, infrared teppanyaki, 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.

ELEVATE IT.









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, Teppanyaki, and 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 from 76cm to 152cm, kitchens large and small become gateways to the thrilling world of dual fuel cooking.

#### **WOLF'S DUAL CONVECTION SYSTEM**

Single-fan ovens can sometimes 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.



61CM INTEGRATED COLUMN ALL FREEZER (ICBIC-24R); 61CM INTEGRATED COLUMN ALL FREEZER (ICBIC-24FI); 60CM COFFEE SYSTEM - STAINLESS (ICBEC24/S); 60CM CUP WARMING DRAWERS - STAINLESS (ICBCW24/S);  
91CM DUAL FUEL RANGE (ICBDF366); 91CM PRO WALL HOOD (ICBPW362418)



























F O O D I S A R T .



## **BUILT-IN OVENS**

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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 and M series ovens and convection steam ovens, prove ideal for more homes than ever.

ELEVATE IT.





## M SERIES OVENS

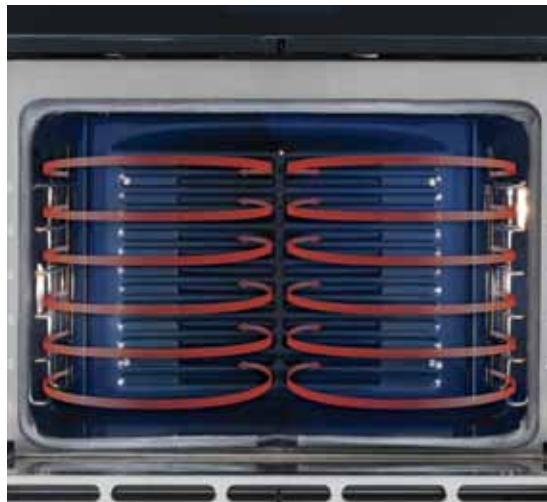
The three distinct new looks — the minimalist, handleless contemporary design, the stainless steel-framed transitional design, and the bold professional design — are just the beginning. New performance features include the advanced Dual VertiCross™ convection system, color LCD touch-screen controls, convenient 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 more 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.





76CM BUILT-IN M SERIES CONTEMPORARY DOUBLE OVEN (ICBDO30CM/B)

76CM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-30RDI); 76CM INTEGRATED COLUMN ALL FREEZER (ICBIC-30FI); 76CM M SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBCS030TM/S/TH);  
76CM M SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TM/S/TH); 76CM WARMING DRAWER (ICBWWDD30); 91CM PROFESSIONAL GAS COOKTOP (ICBCG365P/S)







76CM BUILT-IN M SERIES PROFESSIONAL SINGLE OVEN PAIR (ICBSO30PM/S PH), 122CM SEALED BURNER RANGETOP (ICBSRT484CG) AND 122CM PROFESSIONAL WALL HOOD (ICBPW482418) |  
91CM BUILT-IN STAINLESS REFRIGERATOR/FREEZER (ICBBI-36UFDID/S/PH) AND 76CM WINE PRESERVATION (ICBBW-30/S/PH)











## 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 stainless steel control panel and tubular handle? The professional with stainless steel 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.







76CM BUILT-IN E SERIES TRANSITIONAL SINGLE OVEN PAIR (ICBS030TE/S/TH X2), 76CM WARMING DRAWER PAIR (ICBWWD30) SHOWN WITH E SERIES TRANSITIONAL PANEL,  
122CM DUAL FUEL RANGE (ICBDF486G) AND 91CM BUILT-IN STAINLESS REFRIGERATOR/FREEZER (ICBBI-36S/S/TH)









M SERIES TRANSITIONAL OVEN



M SERIES CONTEMPORARY OVEN



M SERIES PROFESSIONAL OVEN



E SERIES TRANSITIONAL OVEN



E SERIES CONTEMPORARY OVEN



E SERIES PROFESSIONAL OVEN



## 60CM E SERIES TRANSITIONAL OVEN

Who says you don't have room for a real oven? Our 60cm 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 60cm induction cooktop or convection steam oven, 38cm modules and narrower widths and drawers of 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.







60CM E SERIES TRANSITIONAL SINGLE OVEN (ICBSO24TE/S/TH); 38CM TRANSITIONAL MULTIFUNCTION COOKTOP (ICBMM15T/S);  
38CM TRANSITIONAL INDUCTION COOKTOP (ICBCI152T/S); 76CM DOWNDRAFT VENTILATION (ICBDD30)

61CM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-24R); 76CM TRANSITIONAL INDUCTION COOKTOP (ICBIC304T/S); 76CM DOWNDRAFT VENTILATION (ICBDD30); 60CM E SERIES TRANSITIONAL SINGLE OVEN (ICBSO24TE/S/TH); 60CM E SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (ICBMDD24TE/S/TH); 60CM COFFEE SYSTEM - STAINLESS (ICBEC24/S)







FOOD IS ART.



## CONVECTION STEAM OVENS

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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, flavourful, wholesome – and retain up to 22 percent more vitamins than conventional cooking. Steam-roast poultry that is gloriously brown, miraculously juicy, and cooked 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 pre-programmed recipes and let the oven prepare the dish, start to finish.

ELEVATE IT.









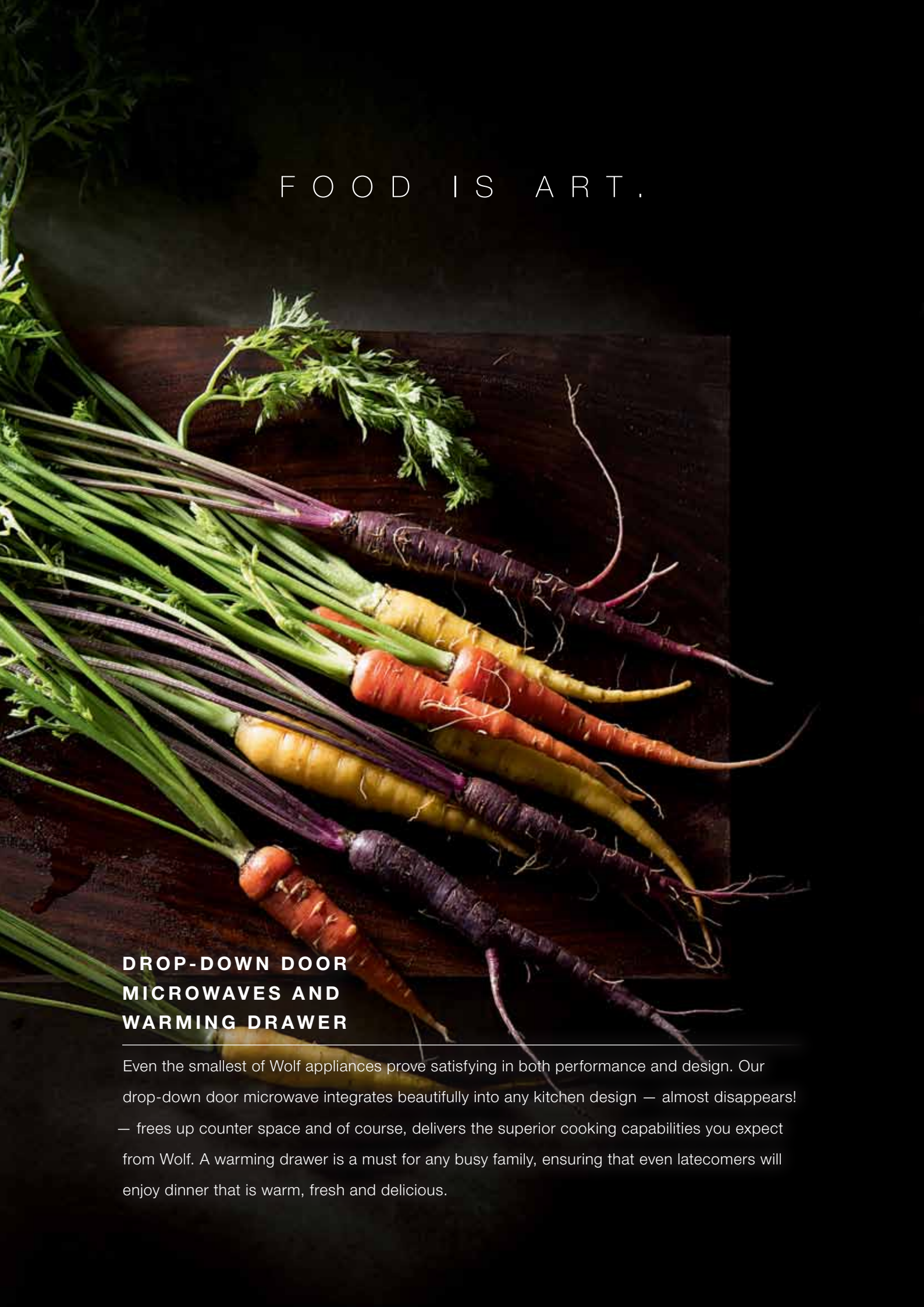
It seems there's no end to what the Wolf convection steam oven can do. More than 25 percent larger than similar products, it lets you prepare multiple dishes, even entire meals, at once. Imagine cooking a savory casserole and a delicate dessert simultaneously, with no transfer of flavors or aromas between 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 and the Wolf coffee system.

91CM BUILT-IN STAINLESS FRENCH DOOR REFRIGERATOR/FREEZER (ICBBI-36UFDID/S/TH); 76CM E SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBCS030TE/S/TH);  
76CM E SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TE/S/TH); 91CM TRANSITIONAL INDUCTION COOKTOP (ICBCI3657/S); 91CM DOWNDRAFT VENTILATION (ICBDD36)









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**DROP-DOWN DOOR  
MICROWAVES AND  
WARMING DRAWER**

Even the smallest of Wolf appliances prove satisfying in both performance and design. Our drop-down door microwave integrates beautifully into any kitchen design — almost disappears! — frees up counter space and of course, delivers the superior cooking capabilities you expect from Wolf. A warming drawer is a must for any busy family, ensuring that even latecomers will enjoy dinner that is warm, fresh and delicious.

ELEVATE IT.



## **DROP-DOWN DOOR MICROWAVES**

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

## **900 WATTS OF POWER**

Power enough to function as a quick cooking tool or even cook “real” meals with delicious results — even great at melting, softening and popping popcorn.

## **GENEROUS CAPACITY**

Has roomy 45L stainless steel interior, with a 40cm rotating glass tray.







76CM M SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (ICBMDD30TM/S/TH), AND 76CM M SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TM/S/TH)

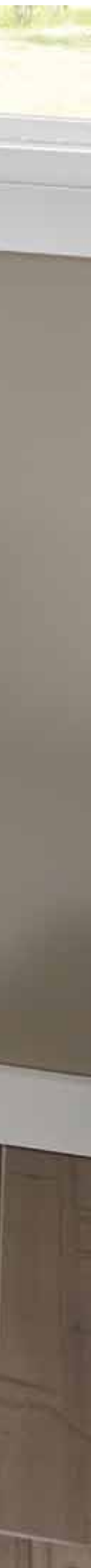
60CM E SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (ICBMDD24TE/S/TH); 60CM CUP WARMING DRAWER (ICBCW24/S); 60CM CONTEMPORARY INDUCTION COOKTOP (ICBCI243C/B); 76CM COOKTOP WALL HOOD - BLACK (ICBVW30B); 60CM E SERIES TRANSITIONAL SINGLE OVEN (ICBS024TE/S/TH); 61CM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-24R); 61CM INTEGRATED COLUMN ALL FREEZER (ICBIC-24F)











## WARMING DRAWER

Work. School. Practice. Some nights, it seems like every member of the family is on a different schedule. Nice to know they can all enjoy dinner as it was intended, deliciously fresh and warm, with the Wolf warming drawer. Superior air control ensures that the roast chicken stays juicy and the apple crisp stays, well, crisp. It also does a fine job warming dinnerware, cups, even towels. And integrates beautifully into any kitchen, presenting a clean stainless front or blending into the surrounding cabinetry.

C O F F E E I S A R T .



## **COFFEE SYSTEM AND CUP WARMING DRAWER**

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Make professional-quality brewed coffee, espresso, cappuccino, latte, and more – each with the touch of a button. The Wolf built-in coffee system even steams and foams the milk automatically. It's like having a barista on staff – one who never arrives late; you can program the machine to power on at a set time, ready to make your coffee precisely when you want it. Water temperature, brew strength, and liquid output are customisable. The system uses either whole-bean or ground coffee. It also dispenses hot water for tea.



ELEVATE IT.



Numerous design features make the Wolf automatic coffee system superior to competitive models. A large internal reservoir with a capacity of nearly two liters supplies water, so no in-wall water line is needed. Milk never enters the machinery, so the system can be cleaned without disassembly. After each coffee drink is prepared, simply press a button and a short burst of steam cleans the mechanism. A mounted glide system provides easy access to the unit for replenishing the supply of ground or whole bean coffee.



#### **DESIGN COORDINATION**

The design pairs beautifully, either side-by-side or in a “tower” array, with other Wolf products such as the convection steam oven.

#### **AUTOMATIC SUPER-BARISTA**

It has never been easier to create perfectly brewed coffee, espresso, cappuccino, macchiato, and latte at home.





60CM TRANSITIONAL COFFEE SYSTEM (ICBEC24/S) AND 60CM STAINLESS CUP WARMING DRAWER (ICBCW24/S)



61CM INTEGRATED COLUMN ALL FREEZER (ICBIC-24R); 61CM INTEGRATED COLUMN ALL FREEZER (ICBIC-24FI); 60CM COFFEE SYSTEM - STAINLESS (ICBEC24/S); 60CM E SERIES TRANSITIONAL STEAM OVEN (ICBCS024TE/S/TH); 60CM E SERIES TRANSITIONAL SINGLE OVEN (ICBSO2418TE/S/TH); 76CM SEALED BURNER RANGETOP (ICBSRT304) AND 91CM COOKTOP WALL HOOD - GLASS (ICBVW38G)





76CM M SERIES PROFESSIONAL COFFEE SYSTEM (ICBEC30PM/B), 76CM M SERIES WALL OVEN (ICBSO30PM/S/PH) AND 76CM WARMING DRAWER (ICBWWDD30) SHOWN WITH M SERIES PROFESSIONAL STAINLESS PANEL | 91CM PROFESSIONAL GAS COOKTOP (ICBCG36SP/S) AND 91CM PROFESSIONAL WALL HOOD (ICBPW362418) SHOWN WITH A DUCT COVER OPTIONAL







91CM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-36RID); 46CM INTEGRATED COLUMN ALL FREEZER (ICBIC-18FI); 91CM TRANSITIONAL INDUCTION COOKTOP (ICBCI365T/S); 91CM DOWNDRAFT VENTILATION (ICBDD36);  
76CM M SERIES CONTEMPORARY COFFEE SYSTEM (ICBEC30CM/B); 76CM M SERIES CONTEMPORARY CONVECTION STEAM OVEN SHOWN WITH OPTIONAL BLACK HANDLE (ICBCS030CM/B/TH)









FOOD IS ART.



## **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.

ELEVATE IT.





### 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 76cm, 91cm, and 122cm sizes and seven configurations that include infrared Teppanyaki and chargrill, 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 chargrill and Teppanyaki produces rapid preheating, superior heat distribution, and ultrafast temperature recovery after food is placed on the surface.







91 CM SEALED BURNER RANGETOP (ICBSRT364G)







## **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. Sealed burners make sloshes and spills a snap to clean up. Wolf gas cooktops are offered in transitional, professional, and contemporary styles and in 76cm and 91cm widths.

### **FULL SPECTRUM OF CONTROL**

From an ultralow flame — ideal for melting — to a searing 5.3 kW, dual-stacked, sealed burners combine pure power with nuanced control. Rugged porcelain-coated cast-iron grates clean easily. The grates' design enables you to slide pots 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



1



2



3

## THE BEAUTY OF CHOICE

With multiple sizes, choice of knob colours, and distinctly different grates, the new gas cooktops offer exceptional design flexibility. And exceptional power. The 76cm and 91cm models feature an 5.3 kW burner for assertive sears, fast boiling, and sensational stir-fries.

### 1 TRANSITIONAL

The 91cm model has five dual-stacked, sealed burners; the 76cm 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 76cm and 91cm widths. The burner pan is a single piece of stainless steel, making clean up quick and easy. The control panel, likewise, is stainless steel.

### 3 CUSTOM TOUCHES

Three colours 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 relatively 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 60cm, 76cm, and 91cm 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.





91 CM CONTEMPORARY INDUCTION COOKTOP (ICBC1365C/B); 107CM COOKTOP ISLAND HOOD - BLACK (ICBV42B)









FOOD IS ART.



## **SPECIALTY MODULES**

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Turn any countertop into a cooking area. Add specialty functions to complement a full-size cooktop or range. Even combine modules to create a custom cooktop. Think asparagus in the steamer. Meat on the grill. It's a whole new way to create exactly the cooking set-up that suits you best.



ELEVATE IT.





## INTEGRATED MODULES

Passion for cooking reaches new dimensions with our 38cm 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; dualstacked, sealed burners; deep spill pans; and illuminated controls allow these modules to integrate perfectly with their larger counterparts and deliver equal performance.

38CM TEPANYAKI (ICBTM15T/S), 38CM MULTIFUNCTION COOKTOP (ICBMM15T/S) AND 38CM INDUCTION COOKTOP (ICBCI152T/S)

*Future products, for illustration purposes only.*







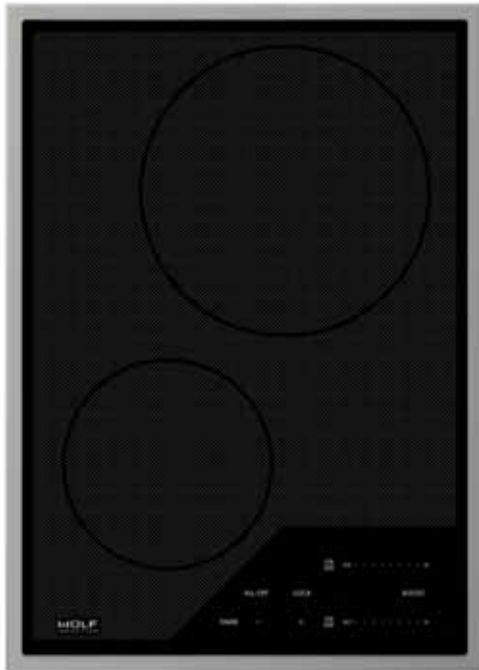
38CM TRANSITIONAL INDUCTION COOKTOP (ICBC1152T/S); 76CM TRANSITIONAL GAS COOKTOP (ICBCG304T/S); 114CM COOKTOP ISLAND HOOD - GLASS (ICBVI45G);  
76CM E SERIES TRANSITIONAL DROP-DOWN DOOR MICROWAVE OVEN (ICBMDD30TE/S/TH); 76CM E SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TE/S/TH); 76CM WARMING DRAWER (ICBWWDD30) Future products, for illustration purposes only;







## INTEGRATED MODULES



### INDUCTION COOKTOP

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

### GAS COOKTOP

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

### TEPPANYAKI

The stainless steel surface beautifully cooks vegetables, seafood, poultry, meat, and more using induction technology.

### MULTIFUNCTION COOKTOP

Concentrate heat– up to an ultrahigh 6.4 kW– in precisely the right spot for stir-frying and fast boiling.




## GRILL MODULE

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

## STEAMER MODULE

Meats, vegetables, grains — many things you can cook in a steam oven come out beautifully with the Wolf steamer. Auto drain for easy cleaning.





F O O D I S A R T .

## **VENTILATION SYSTEMS**

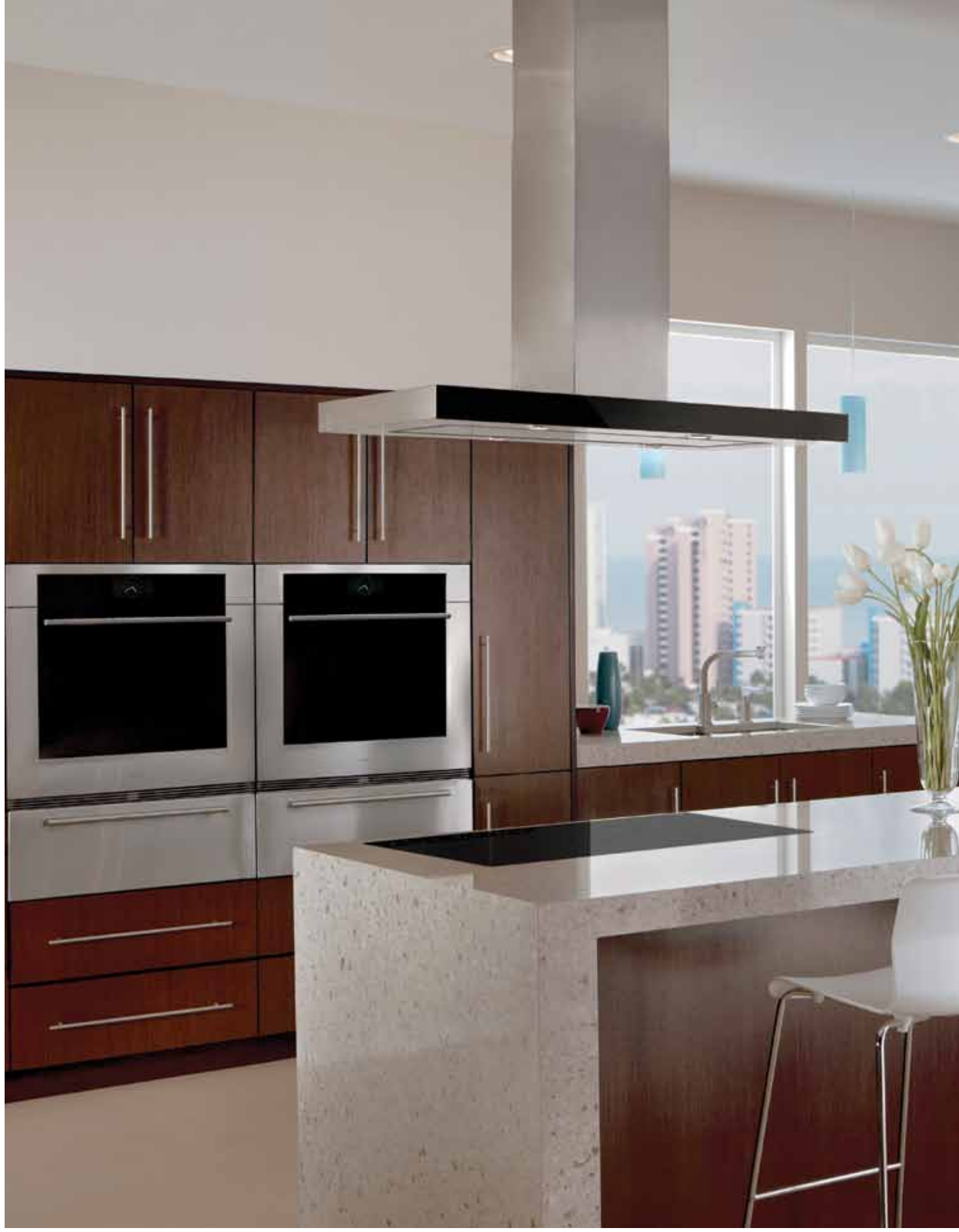
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Behind the sculpted lines of Wolf ventilation units, there's a lot of hard-nosed functional thinking. LED lighting with multiple settings to illuminate the cooking surface. Powerful multispeed blowers to whisk away smoke and odors. Five-layer mesh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

ELEVATE IT.



LEFT: 107CM BLACK COOKTOP ISLAND HOOD (ICBI42B) AND 91CM CONTEMPORARY INDUCTION COOKTOP (ICBI365C/B) | 76CM M SERIES TRANSITIONAL SINGLE OVEN (2 X ICBSO30TM/S/TH) AND 76CM WARMING DRAWER (2 X ICBWWD30) SHOWN WITH M SERIES TRANSITIONAL FRONT ACCESSORY  
RIGHT: TOP 114CM GLASS COOKTOP ISLAND HOOD (ICBI45G) | BOTTOM 91CM STAINLESS COOKTOP WALL HOOD (ICBVV36S) AND 91CM PROFESSIONAL GAS COOKTOP (ICBCG365P/S)







## COOKTOP VENTILATION

Sleek yet powerful, these contemporary units — available in glass, black glass, and stainless — have front-mounted controls and four blower speeds. An indicator lets you know when the dishwasher-safe aluminum mesh filter needs cleaning. Available in wall and island configurations.





## **DOWNDRAFT VENTILATION**

Switch on the downdraft unit and it rises quietly from the countertop to a height of 36cm, to draw away smoke and odors through a five-layer filter, and provide effective ventilation even for large cookware such as woks and stockpots.







## PRO WALL HOODS

Behind their sculpted stainless steel lines, there's hard-nosed performance that will keep your cooking area bright, clean and fresh, no matter what you're cooking.

These classic, chimney-styled hoods are available in an array of sizes from 76cm to 152cm in width.

Infra-red lamps available on 686mm deep modules.

## BUILT-IN REFRIGERATION

REFRIGERATORS AND FREEZERS 91CM

OVER-AND-UNDER REFRIGERATORS/FREEZERS 91CM



**ICBBI-36R** 91CM  
W 914MM  
H 2134MM  
D 610MM  
ALL REFRIGERATOR  
Capacity 613L



**ICBBI-36F** 91CM  
W 914MM  
H 2134MM  
D 610MM  
ALL FREEZER  
Capacity 612L



**ICBBI-36UID** 91CM  
W 914MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With automatic ice-maker and  
internal water dispenser  
Capacity R 367L F 143L

FRENCH DOOR REFRIGERATORS/FREEZERS 91CM



**ICBBI-36UFDID** 91CM  
W 914MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
French door with automatic ice-maker  
and internal water dispenser  
Capacity R 357L F 144L

SIDE-BY-SIDE REFRIGERATORS/FREEZERS 91CM / 107CM / 122CM



**ICBBI-36S** 91CM  
W 914MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With automatic ice-maker  
Capacity R 328L F 225L



**ICBBI-42S** 107CM  
W 1067MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With automatic ice-maker  
Capacity R 430L F 220L



**ICBBI-42SD** 107CM  
W 1067MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With ice and water dispenser  
Capacity R 408L F 194L



**ICBBI-48S** 122CM  
W 1219MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With automatic ice-maker  
Capacity R 500L F 264L



**ICBBI-48SID** 122CM  
W 1219MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With internal ice and water dispenser  
Capacity R 491L F 244L



**ICBBI-48SD** 122CM  
W 1219MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With ice and water dispenser  
Capacity R 478L F 244L

## PRO 48 REFRIGERATION

122CM



**ICB648PRO** 122CM  
W 1219MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
Solid door with  
automatic ice-maker  
Capacity R 476L F 298L



**ICB648PROG** 122CM  
W 1219MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
Glass door with automatic ice-maker  
Capacity R 476L F 298L




## INTEGRATED REFRIGERATION

COLUMN REFRIGERATORS AND FREEZERS 46CM / 61CM / 76CM / 91CM



**ICBIC-18FI** 46CM  
W 457MM  
H 2134MM  
D 610MM  
ALL FREEZER  
With automatic ice-maker  
Capacity 230L



**ICBIC-24R** 61CM  
W 610MM  
H 2134MM  
D 610MM  
ALL REFRIGERATOR  
Capacity 352L



**ICBIC-24FI** 61CM  
W 610MM  
H 2134MM  
D 610MM  
ALL FREEZER  
With automatic ice-maker  
Capacity 338L



**ICBIC-30RID** 76CM  
W 762MM  
H 2134MM  
D 610MM  
ALL REFRIGERATOR  
With internal water dispenser  
Capacity 475L



**ICBIC-30FI** 76CM  
W 762MM  
H 2134MM  
D 610MM  
ALL FREEZER  
With automatic ice-maker  
Capacity 415L



**ICBIC-36RID** 91CM  
W 914MM  
H 2134MM  
D 610MM  
ALL REFRIGERATOR  
With internal water dispenser  
Capacity 606L

### TALL REFRIGERATORS 76CM



**ICBIT-30RID** 76CM  
W 762MM  
H 2134MM  
D 610MM  
ALL REFRIGERATOR  
With internal water dispenser  
Capacity 397L

### TALL COMBINATION 76CM / 91CM



**ICBIT-30CIID** 76CM  
W 762MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With automatic ice-maker and  
internal water dispenser  
Capacity R 295L F 95L



**ICBIT-36CIID** 91CM  
W 914MM  
H 2134MM  
D 610MM  
REFRIGERATOR/FREEZER  
With automatic ice-maker and  
internal water dispenser  
Capacity R 359L F 130L

### DRAWER REFRIGERATOR 76CM




**ICBID-30RP** 76CM  
W 762MM  
H 876MM  
D 610MM  
ALL REFRIGERATOR  
With preservation  
Capacity 95L - 108L



**ICBID-30CI** 76CM  
W 762MM  
H 876MM  
D 610MM  
REFRIGERATOR/FREEZER  
With automatic ice-maker  
Capacity R 58L F 39L

## WINE PRESERVATION


46CM / 61CM / 76CM




**ICBIW-18** 46CM  
W 457MM  
H 2134MM  
D 610MM  
WINE  
59 Bottles (750 ml)




**ICBIW-24** 61CM  
W 610MM  
H 2134MM  
D 610MM  
WINE  
102 Bottles (750 ml)




**ICBIW-30** 76CM  
W 762MM  
H 2134MM  
D 610MM  
WINE  
146 Bottles (750 ml)



**ICBIW-30R** 76CM  
W 762MM  
H 2134MM  
D 610MM  
WINE/DRAWERS  
86 Bottles (750 ml)  
FRIDGE  
Capacity 113L



**ICBBW-30** 76CM  
W 762MM  
H 2134MM  
D 610MM  
WINE  
147 Bottles (750 ml)



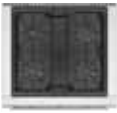
**ICBUW-24** 61CM  
W 606MM  
H 864MM  
D 610MM  
WINE  
46 Bottles (750 ml)



**ICBUW-24FS** 61CM  
W 616MM  
H 868MM  
D 625MM  
FREESTANDING WINE  
46 Bottles (750 ml)

DUAL FUEL RANGES

RANGES 76CM / 91CM / 122CM / 152CM



**ICBDF304** 76CM  
W 759MM  
H 937MM  
D 749MM  
4 burners



**ICBDF366** 91CM  
W 911MM  
H 937MM  
D 749MM  
6 burners



**ICBDF364G** 91CM  
W 911MM  
H 937MM  
D 749MM  
4 burners and griddle



**ICBDF364C** 91CM  
W 911MM  
H 937MM  
D 749MM  
4 burners and chargrill



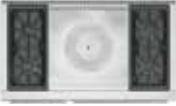
**ICBDF484CG** 122CM  
W 1216MM  
H 937MM  
D 749MM  
4 burners, griddle and chargrill



**ICBDF486C** 122CM  
W 1216MM  
H 937MM  
D 749MM  
6 burners and chargrill



**ICBDF486G** 122CM  
W 1216MM  
H 937MM  
D 749MM  
6 burners and griddle



**ICBDF484F** 122CM  
W 1216MM  
H 937MM  
D 749MM  
4 burners and French top



**ICBDF606CG** 152CM  
W 1524MM  
H 937MM  
D 749MM  
4 burners, griddle and chargrill



**ICBDF604CF** 152CM  
W 1524MM  
H 937MM  
D 749MM  
4 burners, French top and chargrill

BUILT-IN OVENS

M SERIES 76CM



**ICBS030TM**  
W 759MM  
H 724MM  
D 584MM



**ICBDO30TM**  
W 759MM  
H 1292MM  
D 584MM



**ICBS030CM**  
W 759MM  
H 724MM  
D 584MM



**ICBDO30CM**  
W 759MM  
H 1292MM  
D 584MM



**ICBS030PM**  
W 759MM  
H 724MM  
D 584MM



**ICBDO30PM**  
W 759MM  
H 1292MM  
D 584MM

E SERIES 76CM / 60CM



**ICBS030TE**  
W 759MM  
H 708MM  
D 603MM



**ICBDO30TE**  
W 759MM  
H 1280MM  
D 603MM



**ICBS030CE**  
W 759MM  
H 708MM  
D 603MM



**ICBDO30CE**  
W 759MM  
H 1280MM  
D 603MM



**ICBS030PE**  
W 759MM  
H 708MM  
D 603MM



**ICBDO30PE**  
W 759MM  
H 1280MM  
D 603MM



**ICBS02418TE**  
W 597MM  
H 454MM  
D 546MM



**ICBS024TE**  
W 597MM  
H 708MM  
D 546

## CONVECTION STEAM

### M SERIES 76CM

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**IBCSO30TM**  
W 759MM  
H 454MM  
D 546MM



**IBCSO30CM**  
W 759MM  
H 454MM  
D 546MM



**IBCSO30PM**  
W 759MM  
H 454MM  
D 546MM

### E SERIES 76CM / 60CM

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**IBCSO30TE**  
W 759MM  
H 454MM  
D 546MM



**IBCSO30CM**  
With black handle accessory  
W 759MM  
H 454MM  
D 546MM



**IBCSO30PE**  
W 759MM  
H 454MM  
D 546MM



**IBCSO24TE**  
W 597MM  
H 454MM  
D 546MM

## DROP-DOWN DOOR MICROWAVES

### M SERIES 76CM

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**ICBMDD30TM**  
W 759MM  
H 454MM  
D 508MM



**ICBMDD30CM**  
W 759MM  
H 454MM  
D 508MM



**ICBMDD30PM**  
W 759MM  
H 454MM  
D 508MM

### E SERIES 76CM / 60CM

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**ICBMDD30TE**  
W 759MM  
H 454MM  
D 508MM



**ICBMDD30CM**  
With black handle accessory  
W 759MM  
H 454MM  
D 508MM



**ICBMDD30PE**  
W 759MM  
H 454MM  
D 508MM



**ICBMDD24TE**  
W 597MM  
H 454MM  
D 508MM

## WARMING DRAWER

### 76CM

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**ICBWWD30**  
W 759MM  
H 264MM  
D 578MM



## COFFEE SYSTEM AND CUP WARMING DRAWER

### M SERIES 76CM



**ICBEC30TM/B**  
W 759MM  
H 454MM  
D 394MM



**ICBEC30CM/B**  
W 759MM  
H 454MM  
D 394MM



**ICBEC30PM/B**  
W 759MM  
H 454MM  
D 394MM

### E SERIES 76CM



**ICBEC30TE/B**  
W 759MM  
H 454MM  
D 394MM



**ICBEC30CM/B**  
W 759MM  
H 454MM  
D 394MM



**ICBEC30PE/B**  
W 759MM  
H 454MM  
D 394MM

### COFFEE SYSTEM 60CM



**ICBEC24/S**  
W 597MM  
H 454MM  
D 394MM



**ICBEC24/B**  
W 597MM  
H 454MM  
D 394MM



**IBCW24/S**  
W 597MM  
H 140MM  
D 533MM



**IBCW24/B**  
W 597MM  
H 140MM  
D 533MM

### CUP WARMING DRAWER 60CM

## RANGETOPS AND COOKTOPS

### SEALED BURNER 76CM / 91CM / 122CM



**ICBSRT304** 76CM  
W 759MM  
H 216MM  
D 724MM



**ICBSRT364G** 91CM  
W 911MM  
H 216MM  
D 724MM  
4 burners and griddle



**ICBSRT364C** 91CM  
W 911MM  
H 216MM  
D 724MM  
4 burners and chargrill



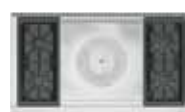
**ICBSRT484CG** 122CM  
W 1216MM  
H 216MM  
D 724MM  
4 burners, griddle and chargrill



**ICBSRT486C** 122CM  
W 1216MM  
H 216MM  
D 724MM  
6 burners and chargrill



**ICBSRT486G** 122CM  
W 1216MM  
H 216MM  
D 724MM  
6 burners and griddle



**ICBSRT484F** 122CM  
W 1216MM  
H 216MM  
D 724MM  
4 burners and French top

### GAS 76CM / 91CM



**IBCG304P**  
W 762MM  
H 102MM  
D 533MM



**IBCG365P**  
W 914MM  
H 102MM  
D 533MM



**IBCG304T**  
W 762MM  
H 102MM  
D 533MM



**IBCG365T**  
W 914MM  
H 102MM  
D 533MM

### INDUCTION 60CM / 76CM / 91CM



**ICBCI243C**  
W 600MM  
H 64MM  
D 533MM



**ICBCI304C**  
W 762MM  
H 64MM  
D 533MM



**ICBCI304T**  
W 762MM  
H 51MM  
D 533MM



**ICBCI365C**  
W 914MM  
H 64MM  
D 533MM



**ICBCI365T**  
W 914MM  
H 51MM  
D 533MM

## SPECIALTY MODULES

INDUCTION / GAS / STEAMER / MULTIFUNCTION / GRILL 38CM

	<b>ICBCI152T</b> W 381MM H 51MM D 533MM		<b>ICBCG152T</b> W 381MM H 102MM D 533MM		<b>ICBTM15T</b> W 381MM H TBD D 533MM		<b>ICBMM15T</b> W 381MM H 102MM D 533MM		<b>ICBGM15T</b> W 381MM H TBD D 533MM		<b>ICBSM15T</b> W 381MM H TBD D 533MM
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## VENTILATION SYSTEMS

DOWNDRAFT 76CM / 91CM / 114CM

	<b>ICBDD30</b> W 762MM H 356MM D 51MM		<b>ICBDD36</b> W 914MM H 356MM D 51MM		<b>ICBDD45</b> W 1143MM H 356MM D 51MM
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WALL HOODS 76CM / 91CM / 107CM / 122CM / 152CM

	<b>ICBPW302718</b> W 762MM H 457MM D 686MM		<b>ICBPW362418</b> <b>ICBPW362718</b> W 914MM H 457MM D 610mm OR 686MM		<b>ICBPW422718</b> W 1067MM H 457MM D 686MM		<b>ICBPW482418</b> <b>ICBPW482718</b> W 1219MM H 457MM D 610mm OR 686MM		<b>ICBPW602718</b> W 1524MM H 457MM D 686MM
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WALL CHIMNEY HOODS 76CM / 91CM / 114CM

	<b>ICBVW30B</b> W 762MM H 57MM D 489MM		<b>ICBVW30S</b> W 762MM H 152MM D 559MM		
	<b>ICBVW36B</b> W 914MM H 57MM D 489MM		<b>ICBVW36S</b> W 914MM H 152MM D 559MM		<b>ICBVW36G</b> W 914MM H 57MM D 489MM
	<b>ICBVW45B</b> W 1143MM H 57MM D 489MM				<b>ICBVW45G</b> W 1143MM H 57MM D 489MM

ISLAND HOODS 107CM / 114CM

	<b>ICBVI42B</b> W 1067MM H 57MM D 673MM		<b>ICBVI42S</b> W 1067MM H 133MM D 673MM		<b>ICBVI45G</b> W 1143MM H 57MM D 673MM
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## SHOWROOMS

### KNIGHTSBRIDGE

251 Brompton Road, Knightsbridge,  
London, SW3 2EP

### MALDON

9 The Street, Heybridge, Maldon,  
Essex, CM9 4XB

0845 250 0010

[knightsbridge@subzero-wolf.co.uk](mailto:knightsbridge@subzero-wolf.co.uk)

[www.subzero-wolf.co.uk](http://www.subzero-wolf.co.uk)

or visit [www.subzero-wolf.co.uk/locator](http://www.subzero-wolf.co.uk/locator)  
to find your nearest showroom

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Sub-Zero and Wolf products are sold worldwide.  
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Sub-Zero and Wolf are available,  
check [subzero-wolf.com](http://subzero-wolf.com).

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