

ICBCG365P/S



## FEATURES

- Lower tier of dual-stacked burner lets you simmer and melt

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- Continuous cast-iron grates for easy movement of pots and pans

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- Easy-clean seamless burner pan

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- Dual-stacked burners go from 17 MJ down to a mere breath of flame

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- Rigorously tested in our U.S. manufacturing facilities for decades of use

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- Exceptional support from our Customer Care team

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- Spark ignition system re-ignites if flame goes out

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- Signature red control knobs (black or stainless also available)

## ACCESSORIES

- Signature red, black or brushed stainless control knobs

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- Center burner wok grate

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- High altitude conversion kit

Accessories available through an authorized Sub-Zero dealer.  
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



## KNOB OPTIONS



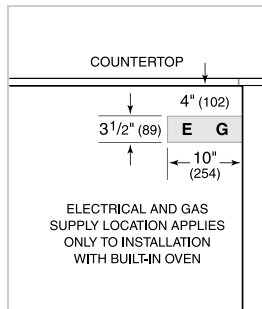
## COOKTOP SPECIFICATIONS

- 3 - 9 MJ/h Burner
- 1 - 12 MJ/h Burner
- 1 - 17 MJ/h Burner

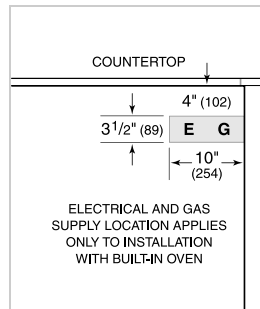
**PRODUCT SPECIFICATIONS**

Model	ICBCG365P/S
Dimensions	914mmW x 102mmH x 533mmD
Weight	30 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	0.2 A
Gas Supply	Nat - 19 mm; LP - 13 mm
Gas Inlet	Class B or Class D
Power Cord Length	1 Meters

**ELECTRICAL**

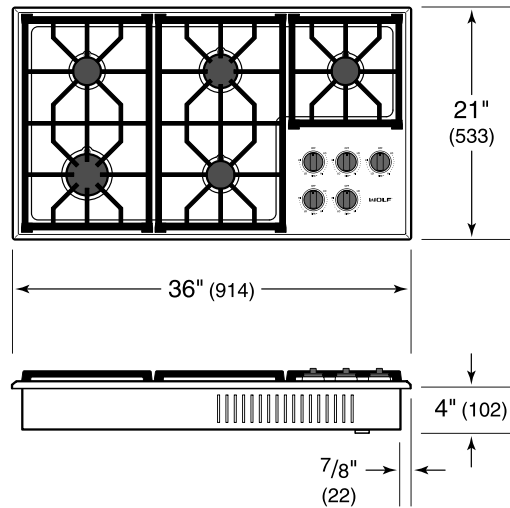


**GAS**

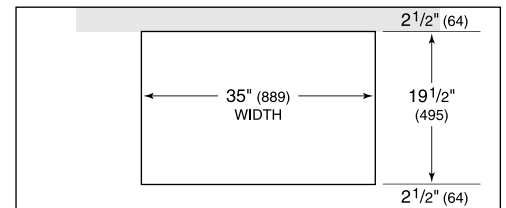


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

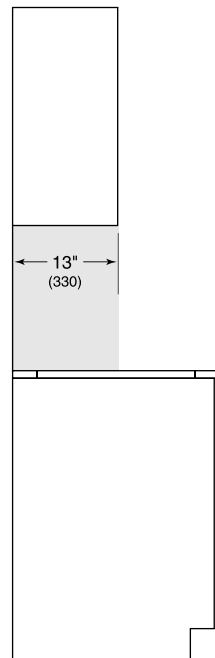
**DIMENSIONS**



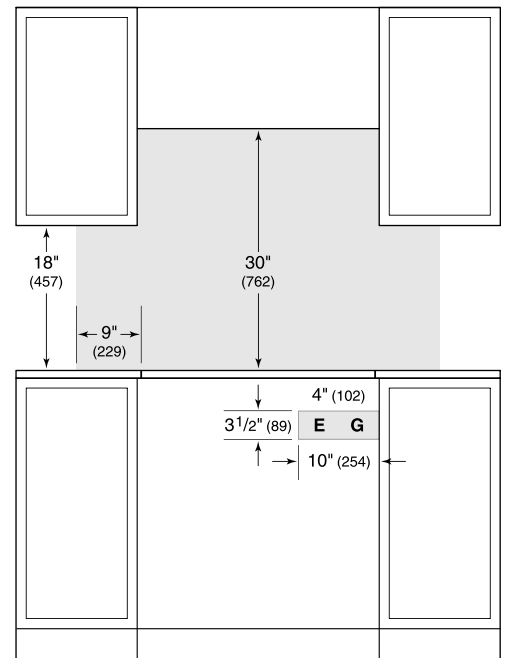
**STANDARD INSTALLATION**



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

**NOTE:** Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Electrical and gas supply location only applies to installations with built-in oven.