

GAS COOKTOPS

USE & CARE INFORMATION

Model numbers

ICBCG15

ICBCG304

ICBCG365

**This cooktop is approved for use with
Natural Gas & Propane Gas.
Leave instructions with the owner.**





CONTACT INFORMATION

Sub-Zero Group Australia Pty Ltd
Level 10, 469 La Trobe Street
Melbourne Victoria 3000
Phone 03 9600 2218

subzero-wolf.com.au



CONTENTS

Wolf Gas Cooktops	3
Safety Instructions and Precautions	4
Wolf Gas Cooktop Features	8
Wolf Gas Cooktop Use & Care	10
Wolf Troubleshooting Guide	17
Wolf Service Information	18

As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.

⚠ WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

⚠ WARNING

Accessible parts may become hot during use. To avoid burns young children should be kept away.



THANK YOU

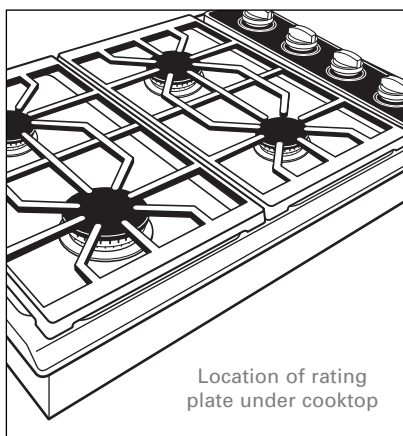
Your purchase of a Wolf gas cooktop attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your cooktop with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this Use & Care Information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf gas cooktop.

If service is necessary, refer to the model and serial number of the gas cooktop. Both numbers are listed on the product rating plate located on the underside of the cooktop. Refer to the illustration below.

⚠ WARNING

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.



Rating plate location

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

SAFETY INSTRUCTIONS AND PRECAUTIONS




WHAT TO DO

- **IMPORTANT NOTE: Read all instructions before using this appliance.**
- **Read this Use & Care Information carefully before using your new cooktop** to reduce the risk of fire, electric shock or injury to persons.
- **Ensure proper installation and servicing.** This appliance must be properly installed and grounded by a qualified person. Learn how and where to turn off the gas to the cooktop.
- **Before performing any service, turn off the gas supply** and unplug the cooktop electrical power cord from the wall receptacle.
- **Keep igniters clean and dry** for proper lighting and performance of the burners.
- **In the event that a burner goes out and gas escapes, open a window or a door.** Wait at least five minutes before using the cooktop.
- **Adequate supply of air.** Your kitchen must provide an adequate supply of fresh air to ensure proper combustion and ventilation.
- **Keep appliance area clear** and free from combustible material.
- **Start the ventilation hood** approximately five minutes before cooking on the cooktop; this establishes an air curtain, and improves the capture of vapor and moisture.
- **Wear proper apparel.** Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.



WHAT TO DO

- **Always use dry pot holders when removing pans from the cooktop.** Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- **Choose pans with easily grasped handles** that will stay cool while cooking. Refer to Cookware Selection on page 14.
- **When cooking, set burner controls** so that the flame does not extend beyond the bottom of the pan.
- **Always turn panhandles inward** so they do not extend over adjacent work areas, burners or the edge of the cooktop.
- **Always check the positions of the control knobs** to make certain the cooktop is off when you are finished cooking.
- **Always light the burner prior to placing a pan on the burner support.** Also, turn the control knob to the OFF  position before removing a pan from the burner grate.
- **Start the ventilation hood approximately five minutes before cooking;** this establishes an air curtain and improves the capture of vapor and moisture.
- **When deep fat frying, be sure that the pan is large enough** to accommodate the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Use a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.

SAFETY INSTRUCTIONS AND PRECAUTIONS



WHAT NOT TO DO

- **Do not use or store flammable materials** in the appliance storage drawer or near the appliance.
- **Do not spray aerosols** in the vicinity of this appliance while it is in operation.
- **Do not modify this appliance.**
- **Where this appliance is installed in marine craft or caravans**, it shall not be used as a space heater.
- **Do not repair or replace any part of the cooktop** unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- **Do not obstruct the flow of combustion and ventilation air.**
- **Do not use aluminum foil** to line any part of the cooktop.
- **Never use the cooktop to warm or heat the room.**
- **Do not store flammable materials near burners** or let grease or other flammable substances accumulate on the cooktop.
- **Do not use abrasive or caustic cleaners** or detergents on this appliance as these may cause permanent damage. Do not use aerosol cleaners as these may be flammable or cause corrosion of metal parts.
- **Do not store or use gasoline** or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Keep appliance area clear** and free from combustible material.
- **Do not block or obstruct the holes in the cooktop surface** below the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- **When using the cooktop, do not touch grate, burner cap, burner base** or any parts in proximity to the flame. These components may be hot enough to cause burns
- **If the cooktop is near a window, do not use long curtains** as a window treatment, as they could blow over the cooktop and create a fire hazard.
- **Do not leave children alone or unattended** in the area where the cooktop is in use. Never allow children to sit or stand on the appliance. Do not let children play with the cooktop.
- **Do not store items of interest to children above or at the back of the cooktop**, as they could climb on the appliance to reach items and be injured.
- **WARNING - Accessible parts may become hot during use. To avoid burns young children should be kept away.**



WHAT NOT TO DO

- **Do not use water on grease fires.** Smother the flame or use a dry chemical or foam-type extinguisher.
- **Never leave the appliance unattended when in use.** Boilovers and greasy spills may smoke or ignite.
- **Do not cover the burners and grate** with anything except properly selected utensils. Decorative covers should not be used.
- **Do not heat unopened food containers** such as baby food jars and cans. Pressure buildup may cause the container to burst and cause injury.
- **Do not clean the cooktop while it is still hot.** If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to Care Recommendations on page 15.

SAFETY PRECAUTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray, then turn off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan—you may be burned.

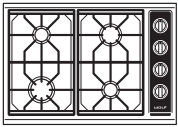
WOLF GAS COOKTOP FEATURES

GAS COOKTOP FEATURES



Model ICBCG152

- Available in natural and LP gas
- Stainless steel top construction
- Dual-stacked, sealed burners with automatic reignition on all settings
- Individual spark ignition system
- Illuminated control panel with two-tiered control knobs
- True Simmer setting on all burners
- Low-profile, cast iron continuous burner grates with matte porcelain finish
- Seamless drawn burner pan



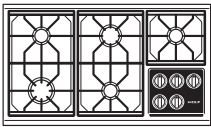
Model ICBCG304

381 mm GAS COOKTOP

- One medium 3.3 kW (12.1 MJ) Natural & Propane
- One small 2.5 kW (9.1 MJ) Natural & Propane
- Gas rating: 5.8 kW (21.2 MJ) Natural & Propane

762 mm GAS COOKTOP

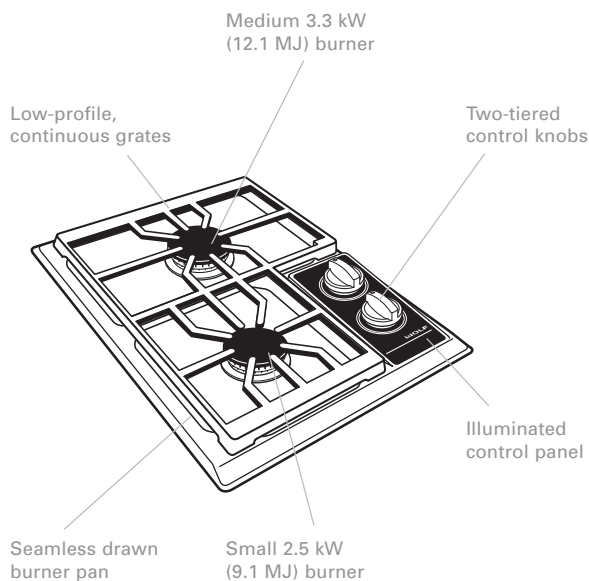
- One large 3.9 kW (17 MJ) Natural & (17.5 MJ) Propane
- One medium 3.3 kW (12.1 MJ) Natural & Propane
- Two small 2.5 kW (9.1 MJ) Natural & Propane
- Gas rating: 12.2 kW (47.3 MJ) Natural and (47.8 MJ) Propane



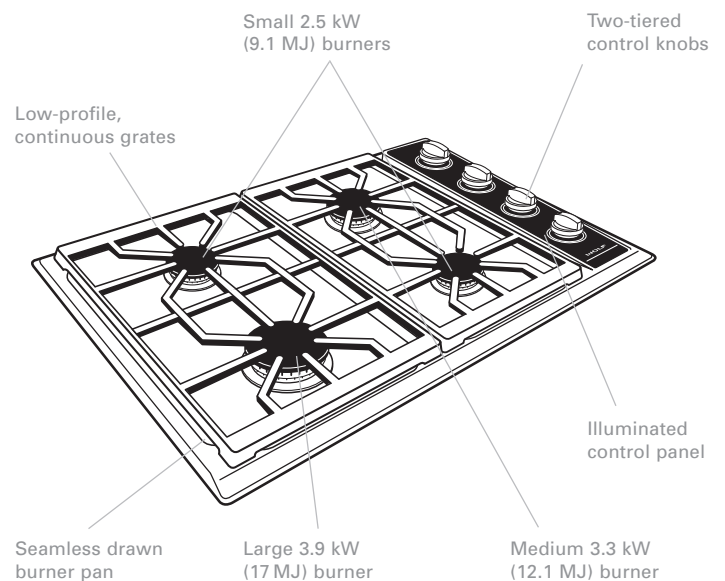
Model ICBCG365

Refer to page 18 for gas rating data plates

MODEL ICBCG15 381 mm Gas Cooktop



MODEL ICBCG304 762 mm Gas Cooktop



Please note the above reflect Natural Gas consumption

WOLF GAS COOKTOP FEATURES



GAS COOKTOP FEATURES

914 mm GAS COOKTOP

- One large 3.9 kW (17 MJ) Natural & (17.5 MJ) Propane
- One medium 3.3 kW (12.1 MJ) Natural & Propane
- Three small 2.5 kW (9.1 MJ) Natural & Propane
- Gas rating: 14.7 kW (56.4 MJ) Natural & (56.9 MJ) Propane

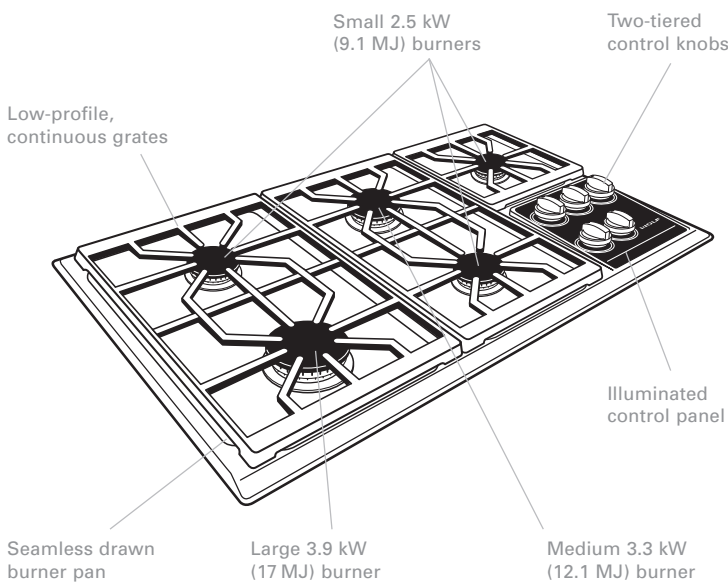


These appliances are certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

Refer to Page 18 for gas rating Data Plates

MODEL ICBCG365

914 mm Gas Cooktop



Please note the above reflect Natural Gas consumption

WOLF GAS COOKTOP USE & CARE



ILLUMINATED CONTROL PANEL

The control panel of your gas cooktop is illuminated for instant visual indication that any one or more burners are in use. It is a safety signal reminding you that a flame is on and active. The illustration below shows the control panel of the 914 mm gas cooktop.

CONTROL KNOBS

Each control knob is positioned to correspond to the burner regulated.

For the 381 mm and 914 mm cooktops, the knob on the lower left side regulates the lower left burner. Conversely, the knob on the upper right side regulates the upper right burner. The illustration below shows the configuration of the control knobs for the 914 mm gas cooktop.

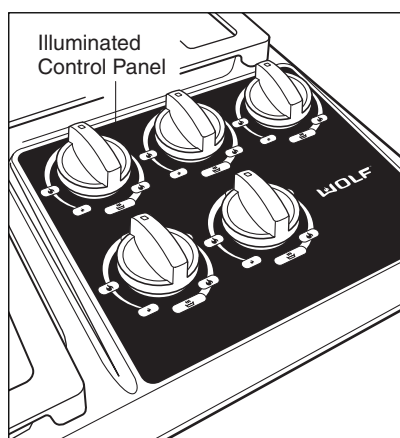
Each knob on the 762 mm cooktop control panel has a diagram above it. The diagram shows which burner it regulates.

It is normal for the knobs to be slightly raised above the surface. This space is an air inlet necessary for good combustion of gas. Each knob rests on a valve stem with a rubber grommet at the base. This design prevents liquid spills from dripping into the controls below the burners.

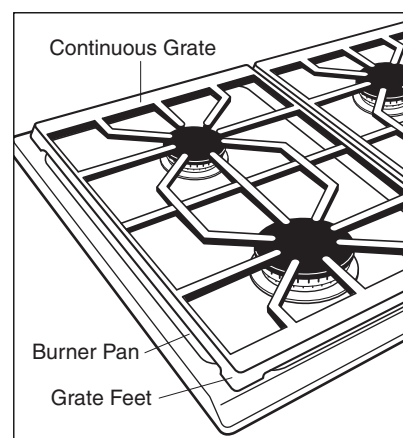
CONTINUOUS GRATES

The continuous low-profile cast iron grates of your gas cooktop are designed for a close fit. This enables you to move pans easily from one burner to another without having to lift the pan or have it tip over between the grates. Each grate sets securely on dimples on each corner of the burner pan. Refer to the illustration below.

For the 762 mm and 914 mm gas cooktops, the continuous grates are interchangeable with each other, with the exception of the single grate on the 914 mm cooktop.



Control panel for Model ICBCT36G



Continuous grates



SURFACE BURNERS

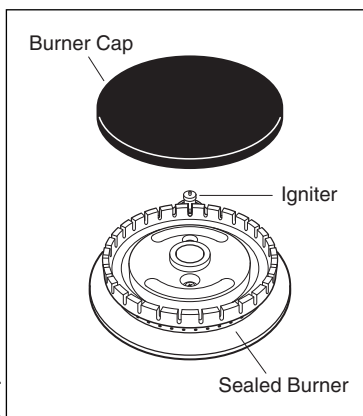
A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

A distinguishing feature of Wolf's low kW control is its constant, low heat output without continuous ignitions. The flame diameter remains full size; only the heat output is lowered. This patented dual-stacked burner design makes it possible to enjoy cooking at full flame as well as maintain control while simmering at the lowest flame setting.

DUAL-STACKED BURNER ASSEMBLY

The unique dual-stacked burner design of your gas cooktop combines all of the burner parts in one assembly.




After cleaning or removing burner parts for any reason, it is extremely important that you reassemble burners correctly.





The burner cap has a groove in the bottom, which allows the cap to fall into place when moved around the top of the burner. The cap should be flat relative to the burner when in the proper orientation. Failure to do this will result in a poor flame. Refer to the illustration below.

⚠ CAUTION
 Failure to position the burner parts correctly could cause flames or gas to escape, causing heat damage to your cooktop, or burn between parts, resulting in poor combustion.

COOKTOP OPERATION

The cooktop burner uses an electronic igniter in place of a standing pilot. When the cooktop control knob is pushed in and turned to the  position, the system creates a spark to light the burner. This sparking continues for 4 seconds or until the electronic ignition senses a flame, whichever comes first. If the igniter fails to ignite the gas in 4 seconds, the gas safety shutoff valve will close, eliminating the gas flow for 5 seconds. The valve will reopen after the purge time of 5 seconds, and the igniter will automatically attempt to re-ignite the gas. This cycle of events is attempted 3 times. After the third attempt, in order for gas to flow to the burner once again, the user must return the knob to the  position and then turn the knob to the  position.

To check operation of the cooktop burner, push in and turn the control knob to the  position. The flame should light within four seconds.

If the burner does not light properly, turn the control knob to the  position. Check that the burner head is in the proper position. Check that the power supply cord is plugged in and that the circuit breaker or house fuse has not blown.

Check operation again; If flame is not established within the ignition cycle time, release the knob, open a door and wait 1 minute before attempting a new ignition procedure.

If the flames are extinguished - for any reason whatever - turn OFF the control knob and wait at least 1 minute before retrying to ignite the burner.

Ensure that the flames do not extinguish when you reduce to low flame quickly. Check correct operation of each burner individually and in combination.









BEFORE USING YOUR COOKTOP




Before using for the first time, you should clean your gas cooktop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Apply a stainless steel polish to protect the finish and add luster. Refer to Care Recommendations on page 15.


IMPORTANT NOTE: Before using your gas cooktop, check that the surface burner caps are positioned correctly.

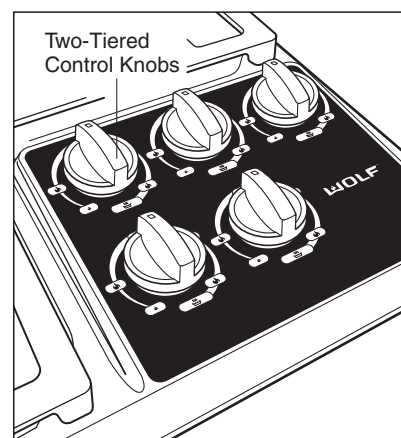
CONTROL KNOB OPERATION

Each burner has full flame and full simmer capabilities. Knobs are designed as two-tiered “push-to-turn” knobs. One tier is used for  through  flame settings; the second tier controls  settings. Refer to the illustration below. Although this is a child-safe design, children should never be left unattended in the kitchen when the cooktop is in use.

To light a burner, push down and turn the corresponding control knob counterclockwise to the  setting. You will hear a clicking sound and see the burner ignite. Once the burner is lit, continue turning the knob counterclockwise to any one of the settings— through .

To select a SIMMER setting, turn the burner knob to the  setting; you will feel a stop detent in the knob rotation. Push down on the knob, continuing to turn it counterclockwise. This moves it to the second tier. Now, select any variation within the SIMMER flame settings— through .

⚠ CAUTION
 Never leave pans on a  setting unattended. Be particularly cautious when cooking food in fat or grease. It can become hot enough to ignite.



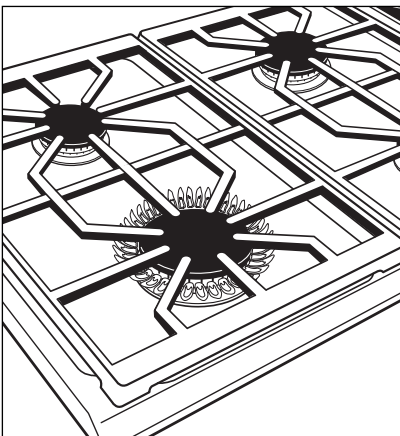
Two-tier burner control knobs



FLAME HEIGHT AND APPEARANCE

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan.

Check correct operation of each burner individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality, check that burner heads are correctly located and refer to the 'trouble shooting chart' on page 17. If satisfactory performance can not be obtained, contact Multyflex. For service contact number refer page 18 of this booklet.



Large burner on  setting




COOKWARE SELECTION

For best results, we recommend medium- to heavy-weight pans that have a flat base, metal handle and a good-fitting cover.

Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. These metals are sometimes found "sandwiched" between the inner and outer layers of the pan. If present, whether visible from the outside or not, they aid in evenly conducting heat.

Use the following guidelines when selecting cookware:

- Griddles or open roasters that span two burners are suitable, providing they are not warped.
- When a large pan is centered over a burner, the diameter should not exceed 254 mm.
- When using pans made of cast iron, enameled steel or glass ceramic, or coated with a nonstick finish, select lower flame settings. High heat applied to such materials will cause "hot spots," scorching and burning.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select high-sided (deep) pans rather than ones with very wide bases and low sides. High sides will minimize liquids boiling over the pan.
- Pans with oversize bases that extend beyond the cooktop frame **should not** be used. On  settings, heat may be trapped beneath the pan, causing permanent damage to the surface finish.
- Use the front burners for larger pans. The pans are easier to handle, especially when hot.
- Use a wok with a flat bottom.



CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
Exterior Surface Stainless steel	<p>CAUTION: Make sure the gas cooktop is off and all surfaces are cool before cleaning any part of the cooktop.</p> <p>Although stainless steel is resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>General care: Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p>Exterior finish: To clean the exterior of a classic or platinum stainless steel model, use a soft, nonabrasive stainless steel cleaner and apply with a soft, lint-free cloth.</p> <p>Spray degreasers: Spray on a cloth and wipe surface to remove fingerprints and greasy spatters. Buff dry immediately to avoid streaking.</p> <p>Hard water stains: Use white vinegar and water.</p> <p>Do not use abrasive cleaners; they will permanently scratch the surface. Do not use steel wool pads.</p>
Burner Pan Stainless steel	<p>Although stainless steel is resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>General care: Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p>Exterior finish: To clean the exterior of a classic or platinum stainless steel model, use a soft, nonabrasive stainless steel cleaner and apply with a soft, lint-free cloth.</p> <p>Spray degreasers: Spray on a cloth and wipe surface to remove fingerprints and greasy spatters. Buff dry immediately to avoid streaking.</p> <p>Hard water stains: Use white vinegar and water.</p> <p>Do not use abrasive cleaners; they will permanently scratch the surface. Do not use steel wool pads.</p>
Burner Cap Porcelain enamel	<p>Cool first. Wash in warm water and liquid detergent or mild abrasive cleaner.</p> <p>Foods high in acid or sugar content, such as milk, tomatoes, sauerkraut, fruit juices or pie filling, may pit or craze the surface. Remove as soon as possible before heating again.</p> <p>Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).</p>
Burner Grates Porcelain-coated cast iron	<p>Remove from cooktop and place on a flat surface near the sink to clean.</p> <p>Nonabrasive cleaners: Hot water and liquid detergent or a paste of baking soda and water; use a plastic pad or sponge.</p> <p>Mild abrasive and abrasive cleaners: Use sparingly.</p>
Control Knobs Chrome-plated	<p>To remove, slip the edge of a dish towel under the knob; pull edges together. Using the towel for leverage, lift up, pulling the knob off the valve stem.</p> <p>General care: Wipe each knob with damp cloth and mild soap and water; rinse and dry. Never soak or use abrasive cleaners; they will scratch the finish and remove the markings.</p>
Control Panel Tempered glass	<p>Spray cleaners: Removes fingerprints and greasy food soils. Spray first on a cloth before wiping panel.</p>
Spark Igniters Ceramic	<p>Keep dry; never spray water or cleaner directly on the igniter. When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage it.</p>

WOLF GAS COOKTOP USE & CARE



COOKTOP CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and splatters as they occur and immediately after the cooktop has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your cooktop, try a small amount on an inconspicuous area using very light pressure.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off so that the overspray is contained to the finish being cleaned.
- Do not spray cleaners on electrical controls, igniters, wires or knob valve stems.

STAINLESS STEEL FINISH


- For the stainless steel exterior finish, use a soft, nonabrasive stainless steel cleaner and apply with a soft lint-free cloth.
- To bring out the natural luster of both finishes, lightly wipe the surface with a water-dampened microfiber cloth, followed with a dry microfiber cloth. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the metal.
- Under no circumstances should you use a metallic or highly abrasive cleaner or cloth, as this will permanently scratch the surface.

⚠ WARNING

DO NOT use abrasive cleaners on your cooktop; they will permanently scratch the surface.



TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE SOLUTION
Burner flame does not burn evenly	Reposition the burner cap of the stacked sealed burner assembly as described on page 11.
Food boils or burns in one area of the pan and not the other	<p>Placement of pan on the grate is not centered above the burner.</p> <p>Pan material does not conduct heat evenly.</p> <p>Base of pan is warped and does not rest flat on the grate or handle of pan is too heavy and tips pan toward handle.</p> <p>Countertop or cooktop cabinet is not level.</p>
Burner fails to ignite	<p>Ceramic igniter is damp from a spillover or spray cleaner. Allow ceramic to dry out completely.</p> <p>Burner head ports are blocked. Use a straightened, metal paper clip to open the blockage.</p> <p>If a GFCI circuit is used, check to see if it has been tripped.</p>
Burners extinguish themselves when using more than one large roaster or griddle simultaneously	Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversize pans simultaneously restricts air movement.
Food boils out of the pan and overflows into the burner pan	Heat setting is too high or pan size is too small for its contents.
Water does not come to a boil fast enough	<p>Water temperature is colder than usual.</p> <p>Cover pan for most efficient use of the  setting.</p> <p>Diameter of pan is too large or base of pan is warped.</p>
Food cooks too slowly when sautéing	<p>Too much food is added at one time; reduce amount of food and sauté in batches.</p> <p>Size of food pieces is too large or temperature of food is colder than usual.</p> <p>Pan does not conduct heat evenly.</p>
Simmer setting does not maintain constant surface bubbles	Delicate foods may need a lower simmer setting so that scorching does not occur.

WOLF SERVICE INFORMATION



SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your cooktop. This information is found on the product rating plate located rear of the removable lower panel. Refer to the illustration below. Record the rating plate information for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Wolf Dealer and Phone _____

BEFORE CALLING FOR SERVICE

Before calling your Wolf dealer, refer to the troubleshooting guide on page 17. Check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

For service call:
1300 808 859

CONTACT INFORMATION

Sub-Zero Group Australia Pty Ltd
Level 10, 469 La Trobe Street
Melbourne Victoria 3000
Phone 03 9600 2218

subzero-wolf.com.au

WOLF® Made in USA		
MF066		
Model No: ICBCG365T/S / ICBCG365P/S		
AGA Certificate. AGA 8101 G		AS/NZ4551
Gas type	NG	LPG
Test point press. (kPa)	1.0	2.75
Injector sizes (mm)		
RAPID	1.59	0.94
ULTRA RAPID	2.05	1.18
SEMI RAPID	1.40	0.82
Total Consumption (MJ/h)	56.4	56.9
Approved for Natural Gas. Aust & NZ. Approved for Propane Gas Aust only		
Electrical compliance: in accordance with AS/NZS3100 240 V AC, 10 amps, 50 Hz		
Sub-Zero Group Australia Pty Ltd Level 10, 469 La Trobe Street Melbourne Victoria 3000 +61 3 9600 2218		

WOLF® Made in USA		
MF067		
Model No: ICBCG304P/S / ICBCG304T/S		
AGA Certificate. AGA 8101 G		AS/NZ4551
Gas type	NG	LPG
Test point press. (kPa)	1.0	2.75
Injector sizes (mm)		
RAPID	1.59	0.94
ULTRA RAPID	2.05	1.18
SEMI RAPID	1.40	0.82
Total Consumption (MJ/h)	47.3	47.8
Approved for Natural Gas. Aust & NZ. Approved for Propane Gas Aust only		
Electrical compliance: in accordance with AS/NZS3100 240 V AC, 10 amps, 50 Hz		
Sub-Zero Group Australia Pty Ltd Level 10, 469 La Trobe Street Melbourne Victoria 3000 +61 3 9600 2218		

The information and images in this book are the copyright property of Wolf Appliance, Inc., an affiliate of Sub-Zero, Inc. Neither this book nor any information or images contained herein may be copied or used in whole or in part without the express written permission of Wolf Appliance, Inc., an affiliate of Sub-Zero, Inc.

©Wolf Appliance, Inc. all rights reserved.



Sub-Zero Group Australia Pty Ltd
Level 10, 469 La Trobe Street
Melbourne Victoria 3000
Phone +61 3 9600 2218
subzero-wolf.com.au

The logo for WOLF, featuring the word "WOLF" in a bold, sans-serif font. The letter "W" is stylized with a flame-like shape at its top left corner. A registered trademark symbol (®) is located at the top right of the word.