

ICBDF304

FEATURES

- Burners capable of delivering less than 0.5 MJ for premier simmer performance
- 10 cooking modes make meals easy
- Dual-stacked burners produce up to 16 MJ/h
- Dual convection oven for faster, more consistent cooking
- Cobalt blue porcelain interior
- Exclusive pivoting control panel
- Continuous cast-iron grates for easy movement of pots and pans
- Rigorously tested for decades of use
- Exceptional support from our Customer Care team
- Spark ignition system re-ignites if flame goes out
- Heavy-gauge stainless steel
- Red, black or stainless steel control knobs
- Temperature probe cooks to ideal doneness and lets you know when it's ready
- Self clean, delayed start, timed cook, Sabbath mode and more

ACCESSORIES

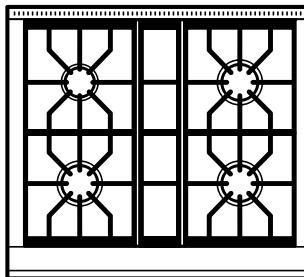
- Stainless steel, brass or chrome bezels
- 13 cm and 25 cm stainless steel risers, and 51 cm riser with shelf
- 76 cm baking sheet
- Accessories available through an authorized dealer.
- For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



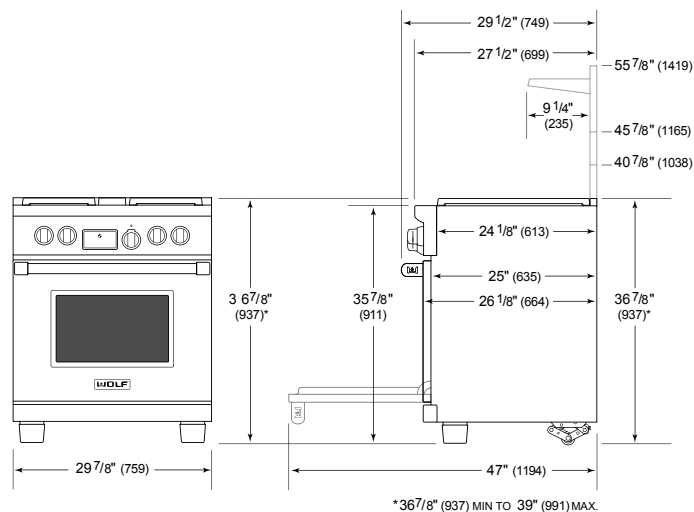
RANGETOP SPECIFICATIONS

- 3 - 16 MJ/h Burner
- 1 - 9 MJ/h Burner

PRODUCT SPECIFICATIONS

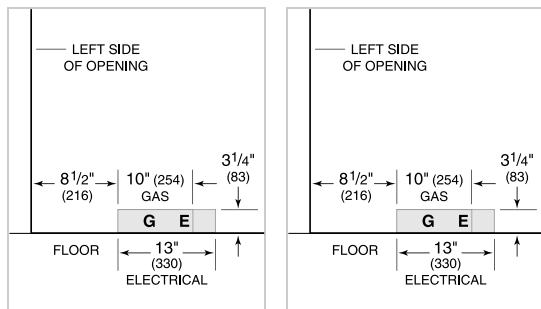
Model	ICBDF304
Dimensions	759mmW x 937mmH x 749mmD
Oven 1 Interior Dimensions	635mmW x 419mmH x 483mmD
Oven 1 Overall Capacity	127 L
Door Clearance	495mm
Weight	147 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	19 amp
Gas Inlet	Class B or Class D hose assembly

DIMENSIONS



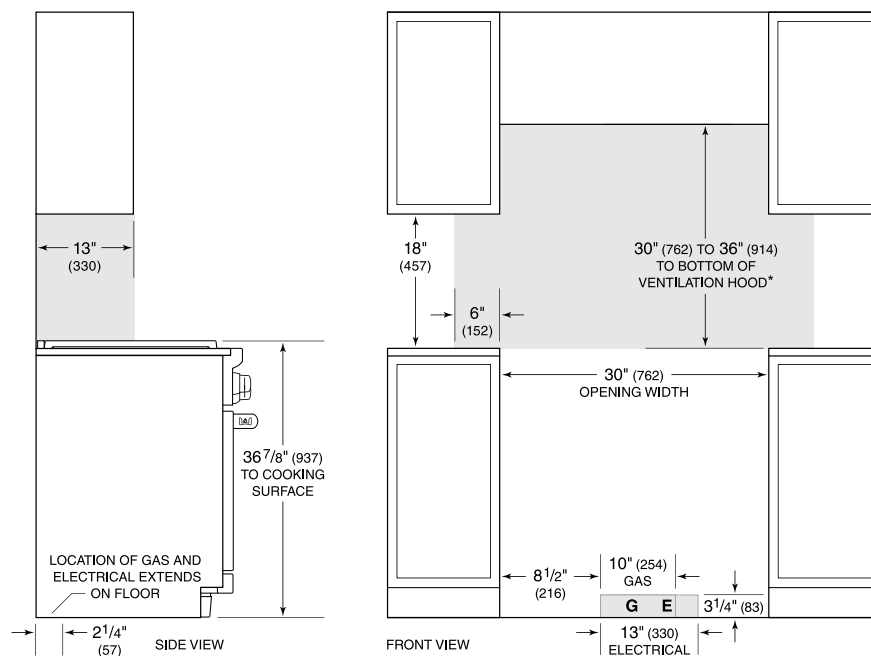
ELECTRICAL

GAS



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

STANDARD INSTALLATION



**Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials.*
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.
 For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.