

ICBSRT362W



## FEATURES

Wok burner aptly handles the gamut of wok cooking techniques with equal precision, from searing highs of 37 MJ/h to simmering lows

Plumed wok burner flame focuses heat in the center of the wok pan and creates graduated temperature zones along the sides

Porcelain-coated cast-iron wok ring cradles a traditional round-bottom wok, offering extreme pan maneuverability and ability to angle the pan towards the cook for convenient access to contents

Wok burner grate extends the capability of the wok burner, enabling use with flat-bottom pans

Maintain control with dual-stacked burners that go from searing heat down to a mere breath of flame

Simmer and melt sauces, soups, and marinades easily with the lower tier of the dual-stacked burner

Cleanup is a snap as sealed, seamless burner pans and the drip zone around the wok burner chamber contain splashes and spills

Move pots and pans effortlessly across the continuous cast-iron grates

Dual-stacked, sealed burners reignites flame automatically with spark ignition system

Match other Sub-Zero and Wolf products with heavy-gauge stainless steel and signature red infinite control knobs

## ACCESSORIES

2-Burner Wok Grate

Filler Trim

Sealed Burner Rangetop Black Knob Kit

Sealed Burner Rangetop Red Knob Kit

Sealed Burner Rangetop Stainless Knob Kit

13 cm and 25 cm stainless steel risers, and 51 cm riser with shelf

Accessories available through an authorized dealer.

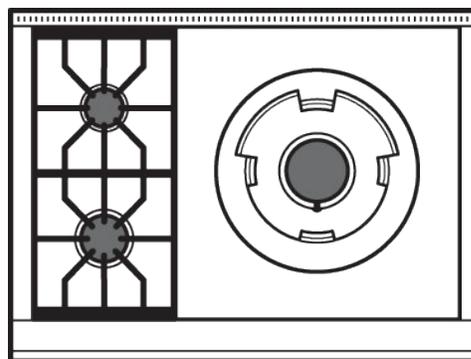
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



## KNOB OPTIONS



## TOP CONFIGURATION



## RANGETOP SPECIFICATIONS

- Stainless-steel island trim (included)
- 1 - 37 MJ/h Wok Burner
- 1 - 13 MJ/h Burner
- Wok burner grate (included)

