

#### ICBSRT364G



# **FEATURES**

Rigorously tested for decades of use

Exceptional support from our Customer Care team

Signature red infinite control knobs

Dual-stacked burners go from 20,000 Btu down to a mere breath of flame

Heavy-gauge stainless steel

Spark ignition system re-ignites if flame goes out

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

4 dual-stacked burners plus 15 MJ infrared teppanyaki

# **ACCESSORIES**

Stainless steel, brass or chrome bezels

Wok grate

Signature red, black or stainless steel control knobs

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 <u>subzero-wolf.com/locator</u>.



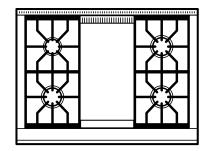
#### **KNOB OPTIONS**







# **TOP CONFIGURATION**



### **RANGETOP SPECIFICATIONS**

- 1 15 MJ/h Teppanyaki
- 1 9 MJ/h Burner
- 3 16 MJ/h Burners

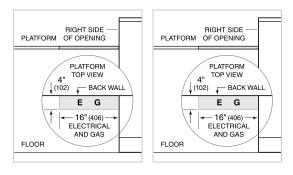


#### PRODUCT SPECIFICATIONS

Model	ICBSRT364G
Dimensions	911mmW x 216mmH x 724mmD
Weight	100 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	≤ 1 A
Gas Supply	10 mm diameter
Gas Inlet	ISO 7-1 or ISO 228-1

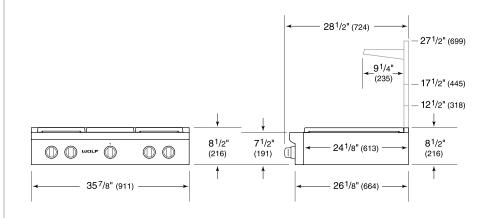
## **ELECTRICAL**

## **GAS**

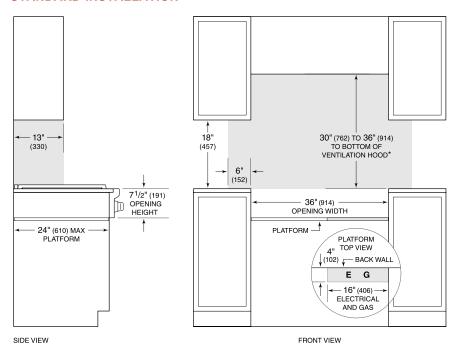


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

## **DIMENSIONS**



#### STANDARD INSTALLATION



\*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) for charbroiler.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces,

combustible materials cannot be located within this area. Electrical and gas supply located through bottom of platform.

For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.