



TWO SPECIALISTS.
ONE EXTRAORDINARY KITCHEN.





THE GREATEST LUXURY OF ALL

IS TO SAVOUR THE GOOD THINGS OF LIFE.



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SUB-ZERO THE FOOD PRESERVATION SPECIALIST, CREATES PRODUCTS OF UNCOMPROMISING CRAFTSMANSHIP THAT KEEP FOOD FRESHER LONGER.

WOLF THE COOKING SPECIALIST, DISTILLS EIGHT DECADES OF PROFESSIONAL COOKING INTO PRECISE CONTROL THAT PRACTICALLY ENSURES DELICIOUS RESULTS.

From New York's Bloomberg Tower to the Burj Khalifa in Dubai, from Hesperia Tower in Barcelona to the Pan Peninsula in London and to countless city houses and country estates on six continents, Sub-Zero and Wolf embody luxury. To these two family-owned brands, "luxury" is more than fine materials and striking design, more than a classic aesthetic that never goes out of style. To us, luxury enriches life in the home by making essential moments — the food and drink you share, the relationships enjoyed at the table — the very best they can be.





BUD AND WESTYE BAKKE, 1965

OUR FOUNDERS MADE A LIFETIME PROMISE

Sub-Zero's founder Westye F. Bakke was a world pioneer in preserving food at ultra low temperatures — literally sub-zero, below -18°C . A gifted engineer, he had a personal motive for developing reliable, high-performance home refrigeration in the 1940s, he needed it to store insulin for his diabetic son, Bud. Westye's innovations forever changed not only food preservation but also kitchen design, thanks to his introduction of built-in refrigeration — a revolutionary idea at the time.

Wolf's reputation for precise, supremely durable cooking equipment dates back even further. Acquired by Sub-Zero in 2000, Wolf builds cooking instruments with expertise amassed through more than 80 years in commercial kitchens.

We are still a family-run business, headed by Westye's grandson, and we take the commitment to superior design and performance as personally as ever.

QUALITY WITHOUT
COMPROMISE

Most appliance makers divide their focus. Sub-Zero and Wolf are specialists. Each concentrates exclusively on its special realm of expertise.

We have no distractions, and we make no compromises. The materials in our products are premium grade; the technologies, state of the art; the craftsmanship, of the calibre one would expect in the world's finest homes. When it comes to building superior products for your household, we take nothing for granted. Products are subjected to lab testing under extreme environmental conditions to ensure a life of 20 years or longer. Every component of every product is tested before assembly, then each finished product is tested for reliability before shipping.

These two distinct and distinguished brands are united by a single motivation: to build kitchen equipment that will serve your household beautifully not just for years, but for decades.





AN ICON OF DESIGN

The function came first — a system for keeping food fresher longer. Its key was dual refrigeration, the separate, sealed systems that create optimum conditions for refrigerator and freezer. When Sub-Zero introduced built-in refrigeration in 1954, that function led to a form that became one of the most imitated home-product designs ever: the classic Sub-Zero look with its bold, louvered grille over the dual compressors. Through the years, Sub-Zero expanded its design leadership with built-in wine preservation and with integrated refrigeration that merges seamlessly into the décor.

Our design approach impressed even legendary architect Frank Lloyd Wright, who commissioned Sub-Zero equipment for the visionary homes he designed. During the home automation boom of the 1950s, when kitchen appliances became a symbol of modern living, our designs became icons and have remained so ever since.

Likewise Wolf, born of the performance and durability professional kitchens demand, has influenced generations of appliance designers. The classic professional look has evolved. New Wolf products include sleek contemporary designs. Yet even these echo the functional imperatives of their forebears: intuitive technology, superb ergonomics, and no unnecessary embellishment — every detail is carefully considered.

“ F O R M A N D F U N C T I O N S H O U L D B E O N E ,
J O I N E D I N A S P I R I T U A L U N I O N . ”

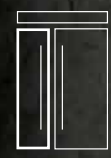
F R A N K L L O Y D W R I G H T



NO OTHER REFRIGERATOR REWARDS YOU IN SO MANY WAYS

In fact, Sub-Zero is more than just a refrigerator; it is a suite of food-preservation technologies that guards food's goodness longer. Sub-Zero products are, themselves, built and tested for exceptionally long life – 20 years or more. And Sub-Zero preserves something else – your originality – offering the most sizes of any brand and infinite ways to customize. No wonder you'll find Sub-Zero as a centerpiece of the kitchen in so many of the world's finest homes.

A SECRET OF FRESH, APPETIZING FOOD



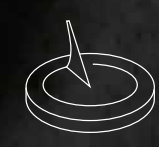
Dual refrigeration – separate cooling systems for refrigerator and freezer. Sub-Zero pioneered, and continues to advance, this simple idea that makes such a big difference in the freshness and flavour of your foods. Ever tasted fishy or oniony ice cubes? That can't happen with Sub-Zero. The refrigerator and freezer don't share air. Fresh food stays fresh in cool, moist air; on the freezer side, frigid, dry air prevents freezer burn. That's crucial to fresher food – optimal humidity and proper temperature.

NOT JUST A REFRIGERATOR – A FOOD PRESERVATION SYSTEM



The average household throws out more than 200 kgs of food annually. Sub-Zero reduces waste, keeping fruits and vegetables fresh 20 percent longer, according to our owners. And talk about healthy eating – only Sub-Zero has antimicrobial air purification. Based on NASA technology, this filter scrubs the air of mould, viruses, bacteria, and ethylene gas that hastens spoilage. Even water gets special attention: advanced filtration that removes contaminants while preserving water's fresh, natural flavour.

PRODUCTS THAT LAST AND LAST AND LAST



A remarkable 20-plus years. That's how long you can expect to enjoy your new Sub-Zero. That's 56 percent longer than the typical refrigerator. Meticulous engineering and premium-grade materials start your Sub-Zero on the path to a long life; then, rigorous testing in our own American facilities makes sure it lives up to its promise. Sub-Zero refuses to think short-term. Clearly.

A KITCHEN ANCHORED IN IMPECCABLE DESIGN



Sub-Zero pioneered built-in refrigeration more than six decades ago. Then we revolutionised refrigeration again with integrated “anywhere” models that merge seamlessly into any room’s décor. We believe in designing for generations, not the latest fads. That’s why Sub-Zero products are developed in consultation with leading members of the design community. The result: limitless ways to fit your tastes and home design.

A RELATIONSHIP THAT LASTS TOO



As a third-generation family-owned company, Sub-Zero takes a personal interest in making sure you have a satisfying customer relationship.

SUB-ZERO SAVES ENERGY



Feel how firmly the door of a Sub-Zero closes. It has a magnetic seal around all four sides. That seal and the extra heavy-duty insulation that fills the walls of the refrigerator hold in cold air and hold down energy use. Mechanical systems such as the compressors are built for efficiency as well. Even the largest Sub Zero product uses less electricity than a 75 watt bulb.

TESTED AND RETESTED



We’re picky, obsessive, driven...and proud of it. Every major component of every unit is reliability-tested before being approved for assembly, and every completed product is factory-tested for up to 24 hours. In our labs, Highly Accelerated Life Testing puts test components through electric jolts, 175°C temperature swings, and violent vibrations, proving our products for at least 20 years of heavy use.





THE FACES OF SUB-ZERO

Create a room where refrigeration stands out or, if you prefer, blends in. Choose built-in refrigeration, the classic Sub-Zero look. Or go bold with the mighty PRO 48. Or integrated units that disappear into their surroundings. Create a full suite of capabilities with wine preservation and drawer refrigeration. Stainless steel, glass doors, custom cabinetry — let the imagination run free as you plan your kitchen. Or bedroom. Or library...

- 1 BUILT-IN
- 2 PRO 48
- 3 INTEGRATED
- 4 WINE PRESERVATION



BUILT-IN REFRIGERATION

Meet the exemplar of the Sub-Zero tradition of classic design. Embodying a half-century of advancements in built-in refrigeration design, the newest generation of built-ins reaches new heights of refinement, inside and out. Of course, the elements that make Sub-Zero a design icon — handsome lines, distinctive grille, sleek hinges — are still unmistakable. All built-in models are available with wrapped stainless doors. And some may be faced with custom cabinet panels and your choice of hardware.





The built-in line offers distinct design approaches: stainless and overlay. The overlay design combines custom cabinetry with the hardware of your choice. A French door model makes efficient use of confined spaces. Choose external or internal ice dispensing, even an internal water dispenser. Two standard handle styles coordinate with Wolf cooking equipment. Who ever imagined that refrigerators could be so flexible?

- 1 Stainless model with pro handles
- 2 Flush inset overlay model with custom panels and tubular handles



1



2



3



4



5



6



7



8



9

A REFRIGERATOR FULL OF FRESH IDEAS

1 DUAL REFRIGERATION makes refrigerator and freezer into autonomous, self-contained compartments. Result: ideal atmospheres for fresh and frozen foods.

2 ANTIMICROBIAL AIR PURIFICATION SYSTEM removes mould, bacteria, viruses, and the natural ethylene gas that hastens spoilage. Air is refreshed every twenty minutes.

3 THE MAGNETIC GASKET seals the doors tightly all the way around, preventing air leaks and reducing energy consumption.

4 FRESHNESS CARDS developed in partnership with university scientists, made of durable material and slotted into the refrigerator show the optimum storage location and temperature for each type of food.

5 ADVANCED HINGES are lower profile, allowing for greater cabinet customisation.

6 STORAGE DRAWERS now form a special lower-temperature zone – a fridge within a fridge – to provide optimum conditions for produce and meats. Smooth-glide drawers open and close easily; clear front panels show what's within.

7 MICROPROCESSOR control is more precise and versatile than mechanical systems. It controls the temperatures and defrost patterns and stores diagnostic information for service technicians.

8 ADVANCED WATER FILTRATION reduces not only suspended particles but also chemical pollutants, viruses, and bacteria. With a quarter turn, you can quickly change the filter with one hand.

9 CONTROL PANEL puts more information and greater control at your fingertips with touch-sensing technology. For entertaining, a "max ice" feature can increase ice production by up to 30% for a 24 hour period.







PRO 48 REFRIGERATION

Its introduction created quite a stir among design aficionados. You can see why. Think of the PRO 48 as our 360 kilogram monument to food preservation — equal parts sculpted metal design statement and culinary secret weapon. Freezer on the left. Refrigerator on the right. High performance through and through. Its vast interior, like its bold exterior, is crafted of stainless steel. Available with or without a glass door, the PRO 48 may be built-in or freestanding using a kit.





Assertively design-forward, the PRO 48 also embodies the Sub-Zero philosophy of “freshness above all” with details such as smooth-glide crisper drawers with a glass lid that seals tight. Even the available glass door has a food preservation feature: built-in resistance to ultraviolet light.





INTEGRATED REFRIGERATION

It represents, quite simply, a revolution in kitchen design: refrigeration that doesn't look like refrigeration. Developed by Sub-Zero at the request of leading members of the design community, integrated refrigeration is food preservation technology that merges seamlessly into the room's décor. And now it is more advanced and offered in more sizes than ever. Available as tall refrigerator and freezer units, slender columns, and drawers, integrated refrigeration is "anywhere" refrigeration. Choose lustrous stainless steel, or make the refrigerator disappear entirely behind any cabinet panels and with any hardware you desire. Break out of the traditional kitchen layout with, for instance, vegetable drawers in the prep area. Even integrate refrigeration into rooms other than the kitchen.

Where's the refrigerator? Anywhere you want it. The innovative design of Sub-Zero integrated products lets them become one with their surroundings — even fully disappearing into the room's décor if you choose custom cabinetry and hardware. Choices abound. Drawer, column, or tall units. Refrigerator only, freezer only, or both. Narrow for the galley kitchen or wide for a bigger space. Think of refrigeration in entirely new ways and places. Master suite or study, home gym or theatre room, kitchen island or pantry. Let Sub-Zero integrated refrigeration take your imagination in fresh new directions.



LEFT: 610MM INTEGRATED COLUMN ALL REFRIGERATOR (ICBIC-24R); 457MM WINE STORAGE (ICBIW-18); 610MM INTEGRATED COLUMN ALL FREEZER (ICBIC-24F)
RIGHT: 914MM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-36CID), 759MM BUILT-IN M SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBCSO30CM/B WITH BLACK HANDLE), 759MM E SERIES CONTEMPORARY SINGLE OVEN (ICBSO30CE/B/TH)



AN OPEN-AND-SHUT CASE

1 DUAL REFRIGERATION makes refrigerator and freezer into autonomous, self-contained compartments. Result: ideal atmospheres for fresh and frozen foods.

2 ANTIMICROBIAL AIR PURIFICATION SYSTEM removes mould, bacteria, viruses, and the natural ethylene gas that hastens spoilage. Air is refreshed every twenty minutes.

3 THE INTERNAL DISPENSER serves a supply of filtered and chilled water.

4 FRESHNESS CARDS developed in partnership with university scientists, made of durable material and slotted into the refrigerator show the optimum storage location and temperature for each type of food.

5 THE INTERIOR, redesigned in a sleekly minimalist “crystal look,” is lit by LEDs to reduce heat.

6 SPILLPROOF SHELVES, engineered with liquid nano-retention, hold spills in place for easy cleanup.

7 ADVANCED WATER FILTRATION reduces not only suspended particles but also chemical pollutants, viruses, and bacteria. With a quarter turn, you can quickly change the filter with one hand.

8 PRODUCE DRAWERS comprise a lower-temperature, higher-humidity freshness zone—a “crisper crisper.”

9 THE TOUCH SCREEN provides a fingertip interface with ultraprecise digital temperature control.



INTEGRATED DRAWERS

Fresh produce in the kitchen island. Frozen foods in the pantry. Yoghurt and juice in the breakfast room. Chilled beverages in the home theatre, exercise room, or master suite. Integrated drawers provide endless ways to make refrigeration an efficient and pleasurable presence in your home. Two-drawer units are offered as all refrigerator or a combination of refrigerator and freezer, with antimicrobial air purification now available on some models.



LEFT: 762MM REFRIGERATOR/FREEZER DRAWERS (ICBID-30CI)
RIGHT: 762MM REFRIGERATOR DRAWERS (ICBID-30RP); 762MM REFRIGERATOR/FREEZER DRAWERS (ICBID-30CI)



WINE PRESERVATION

Fine wine is an investment too valuable and beautiful to be confined in a dusty cellar or shut away unceremoniously in a cupboard. And to pull a dried-out cork or to serve wine from a bottle with a mouldy label — unthinkable. Better storage for the bottle means more enjoyment in the glass. Sub-Zero wine preservation units act not merely as coolers but as guardians against the four enemies of wine: heat, humidity, light, and vibration. Up to three independent preservation zones, sealed and digitally controlled, maintain the temperature, humidity, UV protection, and undisturbed rest that wines — and wine lovers — require. Available in several sizes, including a freestanding model.



Raise a glass to better wine preservation. And while you're at it, make a second toast to the pleasure of seeing your wines displayed on shelves fronted with fine cherrywood, stainable for customisation. The soft interior light may be used as a room accent. The unit can even tie into your home security system.

Think of Sub-Zero wine preservation as perfect cellarage without the cobwebs. Heavy-gauge, rustproof metal shelves accommodate half-bottles, bottles, and magnums. Microprocessors maintain precisely the storage and serving temperatures you select with the digital touch screen. Unlike units that merely keep wine cool, Sub-Zero wine preservation protects your collection from all four adversaries that are out to spoil your pleasure.

HERE'S HOW SUB-ZERO PRESERVATION FOILS WINE'S NATURAL ENEMIES:

INDEPENDENT PRESERVATION ZONES REGULATE TEMPS.

Two independent preservation zones (three on ICBIW-30R) maintain wine's temperature within one degree of setpoint, holding wines at precisely the storage and serving temperatures you prefer.

EASY-GLIDE RACKS PREVENT VIBRATION.

Each bottle is gently cradled, and racks glide smoothly, easily in and out, providing access without agitating wine.

UV-RESISTANT GLASS BLOCKS LIGHT.

Tinted glass protects against the light exposure that can affect aging and cause unpleasant aromas.

DUAL EVAPORATORS CONTROL HUMIDITY.

Constant, moderate humidity ensures that corks don't dry out and labels don't peel and discolour.



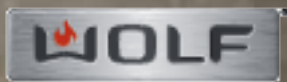
762MM WINE PRESERVATION WITH REFRIGERATOR DRAWERS (ICBIW-30R); 762MM INTEGRATED TALL REFRIGERATOR/FREEZER (ICBIT-30CID); 1067MM BUILT-IN OVERLAY REFRIGERATOR/FREEZER (ICBBI-42S/O)



Why confine the wine to the kitchen, the wine room, or wherever your principal wine preservation may be? Sub-Zero undercounter wine preservation raises the delightful prospect of “satellite” storage: wine on hand in any room, ready to serve at precisely the right temperature. Accommodating 46 bottles across two independently controlled storage zones and six more in the fixed bottle holder. Design flexibility and advanced wine storage technology together. The ideal pairing.







WITH WOLF, YOU CAN PREDICT DELICIOUS.

Built into every Wolf product is a belief system. The central tenet of our cooking credo: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out.

Wolf puts precise control in your hands so the dish you have in mind will be the dish you bring to the table. Cooking, you see, is all we do; we're specialists in delicious results. Read on to learn more about the high-performance products that can take your cooking to a whole new level.

THE RESULTS YOU WANT, PRECISELY



When Wolf introduced products for residential kitchens, they took the culinary world by storm. Never before had home cooks enjoyed such precise, sure control. Heat, airflow — indeed all the physics and mechanics behind the art of cooking — work in delicious concert. Wolf's precision instills the confidence to cook with the expectation of a marvellous result. The only pleasure greater than cooking with Wolf? Partaking of the meals you will create.

TRUE PROFESSIONAL HERITAGE AND DURABILITY



Among the world's best-known makers of cooking equipment, Wolf stands out for its origin as a brand exclusively for professionals. We spent more than half a century perfecting our cooking instruments in some of the world's most uncompromising cooking environments before ever offering products for home kitchens. Not only the prowess but also some of the genius of professional cooks finds its way into these products through intelligent features that take guesswork out of cooking.

TESTED NOT JUST TO LAST, BUT OUTLAST



Built with superior-quality materials, Wolf products are designed to last a minimum of 20 years under far heavier use than any home cook will ever subject them to. To ensure reliability, engineers stress-test our designs under laboratory conditions that simulate decades of extreme use. One hundred percent of the major components are tested before going into the final design, and every major function is tested before shipping.

DESIGNS FOR EVERY KITCHEN AND COOKING STYLE



Your tastes in both food and design find limitless expression with Wolf. Choose sleek designs with modern flair or classic, professional-style equipment — compact to grand scale. Build your kitchen around your preferred cooking technologies: gas, electric, dual fuel, induction, or steam. Add integrated modules for steaming, stir-frying, induction cooking, or indoor grilling. All Wolf designs coordinate with Sub-Zero products — two specialists harmonising in one exceptional kitchen.



DUAL FUEL RANGES

Give your kitchen design an imposing centerpiece. Unmistakable heirs of the cooking instruments that have been the choice of professionals for eight decades — and now the favourite of discerning home cooks as well — Wolf dual fuel ranges are as noteworthy for their abundance of sizes and features as for their exhilarating performance. Choose combinations of infrared grill, infrared Teppanyaki, gas burners, and French top to customize your range's configuration for the cooking techniques that you prefer or you want to add to your repertoire.



Discover a new world of cooking — the best of two worlds, actually. Topside: Wolf gas cooking in all its glory, with the power and control of dual-stacked, sealed burners. Options include grill, Teppanyaki, and French top. Below: that marvel of cooking technology, the Wolf dual convection electric oven. Its two fans and four heating elements work in concert, directed by electronic controls, to create 10 cooking modes. Simply select the mode that's right for your dish. In the convection mode, for example, multiple racks of loaves or pastries achieve identical brownness with no rotation of baking sheets necessary, while convection roast uses a different combination of fans and heating elements to produce juicy, gorgeously browned poultry and meats with surprising speed. There are even modes for proofing dough and making succulent dried fruits. Ovens are self-cleaning. With range sizes from 762mm to 1524mm, kitchens large and small become gateways to the thrilling world of dual fuel cooking.

WOLF'S DUAL CONVECTION SYSTEM

Single-fan ovens can sometimes leave hot and cool spots. Wolf's dual fans produce more uniform heat throughout the oven. That means greater consistency in your foods. Imagine: multiple racks of pastries perfectly browned, without rotating the baking sheets.

DUAL-STACKED, SEALED BURNERS

The upper-tier burner delivers maximum heat transfer for rapid boils and dark sears. The lower tier ably handles the subtleties of simmering and melting. With sealed, seamless burner pans, drips and spills wipe up in seconds.





BUILT-IN OVENS

Since the day they were introduced, Wolf built-in ovens have inspired choruses of acclaim from cooks, bakers and designers alike. Never before have ovens incorporated so much innovation and precise control for consistently delicious results. And now the ovens that revolutionised life in the kitchen do the same for the décor of your kitchen. With a new, wider spectrum of designs, the Wolf E series and M series ovens and convection steam ovens, prove ideal for more homes than ever.







M SERIES OVENS

The four distinct looks — the minimalist, handleless contemporary design in black glass or stainless steel, the stainless steel-framed transitional design, and the bold professional design — are just the beginning. Performance features include the advanced Dual VertiCross™ convection system, colour LCD touch-screen controls, convenient preset cooking programs, and improved interior lighting.

There is also more usable space inside the oven. All four designs are available as single or double ovens.

INNOVATIVE CONVECTION SYSTEM

Taste the difference with our new Dual VertiCross™ convection system. This advanced dual convection fan system features two corner column fans with parallel vertical heating elements for more consistent cooking across all racks. Expect faster preheating through improved heat saturation and distribution allowing you to achieve perfection sooner than you thought.

FOOLPROOF PRESETS

With the revolutionary new Gourmet feature, a menu of presets automatically controls the cooking, making commonly prepared meals quick and easy. Some require preheat, some do not.



LEFT: 759MM BUILT-IN E SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TE/S/TH)
RIGHT: 759MM BUILT-IN M SERIES CONTEMPORARY BLACK GLASS DOUBLE OVEN (ICBDO30CM/B)







E SERIES OVENS

Add a striking design feature to your kitchen, and bring strikingly delicious meals to your table. Which design best complements your kitchen décor? The transitional with its stainless steel control panel and tubular handle? The professional with stainless control panel and pro handle? Or the contemporary design clad in elegant black glass? Smart technology gives the E series 10 cooking modes, with Wolf dual convection in single ovens and in the upper unit of double ovens. E series ovens can be installed flush with cabinets for a polished, integrated look.

FAMILY RESEMBLANCE

Handles and other details coordinate with Sub-Zero refrigeration and wine preservation products.

INSIDE ADVANTAGES

Wolf dual convection produces consistent, predictably delicious results. The full-extension bottom rack provides better access and solid support for basting even the largest roast. Bright halogen lighting gives a true picture.





60CM E SERIES TRANSITIONAL OVEN

Who says you don't have room for a real oven? Our 60cm electric convection oven is slim enough to fit into almost any kitchen design, yet delivers the precise control you need to achieve delicious results with any dish. Pair it with a convection steam oven or microwave, 381mm modules and narrower widths and drawers of Sub-Zero refrigerators, and you'll have a compact kitchen any chef would admire.



11 COOKING MODES

Precisely control heat and airflow, providing just the right cooking environment for any dish. Modes are Bake, Bake Humid, Slow Cook, Convection, Convection Humid, Convection Bake, Broil, Convection Broil, Gourmet, Slow Roast and Keep Warm

CONVECTION HEAT FOR CONSISTENT RESULTS

Single convection fan combines with three heating elements to circulate heat evenly and consistently, eliminating hot and cold spots and ensuring that all dishes are cooked evenly.



597MM E SERIES TRANSITIONAL SINGLE OVEN (ICBSO24TE/S/TH); 381MM TRANSITIONAL MULTIFUNCTION COOKTOP (ICBMM15T/S); 381MM TRANSITIONAL INDUCTION COOKTOP (ICBCH452T/S); 762MM DOWNDRAFT VENTILATION (ICBDD30)

1067MM BUILT-IN STAINLESS FRENCH DOOR REFRIGERATOR/FREEZER (ICBBI-42UFDID/STH); 759MM E SERIES TRANSITIONAL CONVECTION STEAM OVEN (ICBCSO30TE/S/TH);
759MM E SERIES TRANSITIONAL SINGLE OVEN (ICBSO30TE/STH); 914MM TRANSITIONAL INDUCTION COOKTOP (ICBCI365T/S); 914MM DOWNDRAFT VENTILATION (ICBDD36)





CONVECTION STEAM OVENS

Revel in fast, more versatile, and healthier cooking. And marvel at how it happens. The Wolf convection steam oven may be, quite simply, the world's most versatile oven, as well as the most intelligent. Choose the cooking option combining steam and convection that's ideal for your dish. The oven's unique technology senses the amount, size, and shape of the food and automatically adjusts all the details of cooking. Steam vegetables — crisp, flavourful, wholesome — and retain up to 22 percent more vitamins than conventional cooking. Steam-roast poultry that is gloriously brown, miraculously juicy, and done up to 25 percent faster. Steam-bake crusty loaves worthy of a boulangerie. Even rejuvenate leftovers and stale bread to delicious freshness. Or simply select one of the preprogrammed recipes and let the oven prepare the dish, start to finish.



It seems there's no end to what the Wolf convection steam oven can do. More than 25 percent larger than similar products, it lets you prepare multiple dishes, even entire meals, at once. Imagine cooking a savoury casserole and a delicate dessert simultaneously, with no transfer of flavors or aromas between the two. Thoughtfully designed, the oven has a large water reservoir that may be accessed and refilled while the oven is in use, without interrupting the cooking process. This remarkable oven's versatility extends to design applications as well. It pairs beautifully with Wolf M and E series ovens.

CONSIDERING THE COOK

This is a steam oven you can really use. And use, and use. It's larger than similar units, allowing for preparation of large or multiple dishes at once. You can refill the water tank while you're cooking.

STEAM POWER À LA WOLF

Enjoy steam cooking's flavour and nutrition without the guesswork. Store your own recipes to re-create at the press of a key. You can even select one of the preprogrammed recipes by professional chefs and let the oven finish it to perfection.

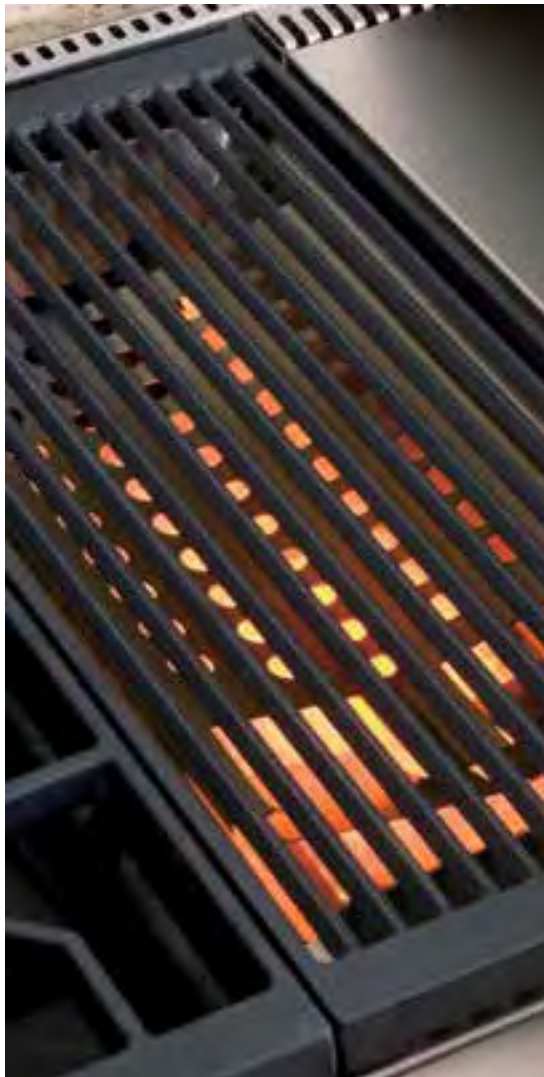


RANGETOPS AND COOKTOPS

Where do you want to begin? With a particular cooking technology, perhaps? Perfect. Whether you incline toward gas or induction, Wolf rangetops and cooktops deliver spectacularly. Or, if you prefer, start with a particular design idea — from sleek, stylish grace to bold, professional gravitas. Wherever you start, both your cooking and your kitchen planning will lead to a satisfying finish.

SEALED BURNER RANGETOPS

Identical to the top of a dual fuel range, a Wolf sealed burner rangetop is an irresistible invitation to cook delicious meals. It is the ideal companion for Wolf built-in ovens. Choose from 759mm, 911mm and 1216mm sizes and seven configurations that include infrared teppanyaki and chargrill, French top, and, of course, dual-stacked, sealed burners.



DUAL-STACKED, SEALED BURNERS

The upper-tier burner delivers maximum heat transfer for cooking at high temperatures. The lower tier produces gentler heat for simmering and melting. Each burner has flame recognition and automatic reignition for safety and convenience. Sealed, seamless burner pans hold sloshes and spills for easy cleanup.

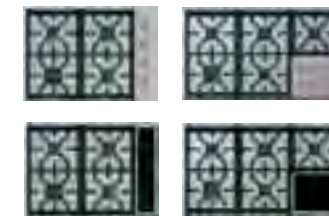
INFRARED ELEMENTS

This feature of the chargrill and teppanyaki produces rapid preheating, superior heat distribution, and ultrafast temperature recovery after food is placed on the surface.



1216MM SEALED BURNER RANGETOP (ICBSRT484CG); 762MM WINE PRESERVATION (ICBBW-30/S/TH); AND 914MM BUILT-IN STAINLESS REFRIGERATOR/FREEZER (ICBBI-36UID/S/TH)





GAS COOKTOPS

Just looking at a Wolf gas cooktop can make your heart beat faster. Then, use it just once and feel the real passion ignite. Dual-stacked, sealed burners place infinite control in your hands — from highest searing heat to the merest breath of flame. Pasta sauce or fish stew can simmer for hours without boiling or scorching. Sealed burners make sloshes and spills a snap to clean up. Wolf gas cooktops are offered in transitional and professional styles and in 762mm and 914mm widths.

FULL SPECTRUM OF CONTROL

From an ultralow flame — ideal for melting — to a searing 17 MJ/h, dual-stacked, sealed burners combine pure power with nuanced control. Rugged porcelain-coated cast-iron grates clean easily. The grates' design enables you to slide pots smoothly from burner to burner without lifting.

BACKLIT CONTROL KNOBS; REIGNITION

Press down lightly to activate the transitional cooktop's backlit controls. The cooktop senses if a flame goes out and reignites it automatically.

GAS COOKTOP MODELS

THE BEAUTY OF CHOICE

With multiple sizes, choice of knob colours, and distinctly different grates, the new gas cooktops offer exceptional design flexibility. And exceptional power. The 762mm and 914mm models feature a 17 MJ/h burner for assertive sears, fast boiling, and sensational stir-fries.

1 TRANSITIONAL



ICBCG365T/S 914 MM



ICBCG304T/S 762 MM



1 TRANSITIONAL

The 914mm model has five dual-stacked, sealed burners; the 762mm has four. Grates are porcelain-coated cast iron. The two-tone black and stainless knobs are backlit, and push-to-activate controls provide a clean look.

2 PROFESSIONAL



ICBCG365P/S 914 MM



ICBCG304P/S 762 MM



2 PROFESSIONAL

Available in 762mm and 914mm widths. The burner pan is a single piece of stainless steel, making clean up quick and easy. The control panel, likewise, is stainless steel.

CUSTOM TOUCHES

Three colours of knobs are available for the professional cooktops. Wolf signature red knobs are standard; black and stainless knobs are also available.



INDUCTION COOKTOPS

Ultrafast. Ultraprecise. Exceptionally energy-efficient. The secret of this remarkable cooking technology is magnetism. Electromagnetic elements cause pots and pans to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop surface remains relatively cool, making induction an exceptionally safe way to cook.

With Wolf's cookware-sensing technology, the induction elements will not energise without a compatible pan on the surface. Our 600mm, 762mm, and 914mm induction cooktops are available in contemporary and transitional models.



MAGIC? NO, MAGNETS

It's called induction because the cooktop creates a magnetic field that induces heat in the pan. The cookware becomes the heating element. It's not only powerful and energy-efficient, it's nimble, adjusting quickly when you change a temperature setting.

BETTER CONTROL, BETTER MEALS

The induction cooktop's impressive range of power can be controlled with supreme ease. One touch turns an element to its highest or lowest setting.



MODULE COOKTOPS

Turn any countertop into a cooking area. Add specialty functions to complement a full-size cooktop or range. Even combine modules to create a custom cooktop. Think asparagus in the steamer. Meat on the grill. It's a whole new way to create exactly the cooking set-up that suits you best.

GAS COOKTOP



Big performance in a small space. Equipped with the same dual-stacked sealed burners as the 76 cm and 91 cm cooktops with nuanced control from the merest breath of flame to 12MJ/h.



GRILL MODULE



Enjoy delicious grilling year-round, no flare-ups and even a bit of that “open flame” taste. Two 1400-watt elements ensure precise control in front and rear zones.

STEAMER MODULE



The easy way to enjoy delicious, nutritious steam cooking. Now with Sous Vide cooking capabilities (with accessory basket) and one degree increments of temperature control. Redesigned with lower profile lid and even better seal.





INDUCTION COOKTOP



Ultrafast, ultraprecise. Iron and other magnetic cookware heats instantly and with perfectly distributed heat. The cooktop surface remains relatively cool.

MULTIFUNCTION COOKTOP



The 24 MJ/h burner shapes its powerful flame to concentrate heat in precisely the right spot for stir-frying or exceptionally fast boiling.

TEPPANYAKI MODULE



Dual zone induction power goes directly to the stainless steel surface, providing rapid heating perfect for low-fat stir frying and sautéing.





VENTILATION SYSTEMS

Behind the sculpted lines of Wolf ventilation units, there's a lot of hard-nosed functional thinking. Halogen lighting with multiple settings to illuminate the cooking surface. Powerful multispeed blowers to whisk away smoke and odours. Five-layer mesh filters (available on downdraft units) and stainless steel baffle filters (on professional-style units) that remove easily for cleaning.

1067MM BUILT-IN STAINLESS FRENCH DOOR REFRIGERATOR/FREEZER (ICBBI-42UFDID/S/TH); 762MM WINE PRESERVATION (ICBBW-30/S/PH); 759MM M SERIES PROFESSIONAL SINGLE OVENS (ICBSO30PM/S/PH X 2);
1216MM SEALED BURNER RANGETOP (ICBSRT484CG); 1219 MM PRO WALL HOOD (ICBPW482418)



LEFT: 914MM DOWNDRAFT VENTILATION (ICBDD36); 914MM TRANSITIONAL INDUCTION COOKTOP (ICBCI365T/S)
RIGHT: 1216MM DUAL FUEL RANGE (ICBDF486C); 1219MM PRO WALL HOOD (ICBPW482418)



PRO WALL HOODS

Behind their sculpted stainless steel lines, there's hard-nosed performance that will keep your cooking area bright, clean and fresh, no matter what you're cooking. These classic, chimney-styled hoods are available in an array of sizes from 762mm to 1524mm in width.

DOWNDRAFT VENTILATION

Switch on the downdraft unit and it rises quietly from the countertop to a height of 356mm, to draw away smoke and odours through a five-layer filter, and provide effective ventilation even for large cookware such as woks and stockpots.



DROP-DOWN DOOR MICROWAVES AND WARMING DRAWER

Even the smallest of Wolf appliances prove satisfying in both performance and design. Our drop-down door microwave integrates beautifully into any kitchen design — almost disappears! — frees up counter space and of course, delivers the superior cooking capabilities you expect from Wolf. A warming drawer is a must for any busy family, ensuring that even latecomers will enjoy dinner that is warm, fresh and delicious.

DROP-DOWN DOOR MICROWAVES

Handy as a microwave oven is, it can be a clashing element in your kitchen. Not so with the Wolf drop-down door microwave.

It is styled to coordinate nicely with Wolf wall ovens and convection steam ovens. And it integrates easily, beautifully into any kitchen – really almost hides away – with its built-in design and space-saving drop-down door.

As you expect from Wolf, it performs like a true cooking instrument too, preparing everything from chicken cordon bleu to cauliflower sauce – and doing it deliciously.

900 WATTS OF POWER

Power enough to function as a quick cooking tool or even cook “real” meals with delicious results — even great at melting, softening and popping popcorn.

GENEROUS CAPACITY

Has roomy 45L stainless steel interior, with a 400mm rotating glass tray.



LEFT: 759MM WARMING DRAWER (ICBWW30 X 2), CONTAINER SET OPTIONAL ACCESSORY (808529), OPTIONAL STAINLESS STEEL PANEL WITH TUBULAR HANDLE (826543)
RIGHT: 759MM WARMING DRAWER INTEGRATED (ICBWW30 X 2)



WARMING DRAWER

Work. School. Practice. Some nights, it seems like every member of the family is on a different schedule. Nice to know they can all enjoy dinner as it was intended, deliciously fresh and warm, with the Wolf warming drawer. Superior air control ensures that the roast chicken stays juicy and the apple crisp stays, well, crisp. It also does a fine job warming dinnerware and crockery. And integrates beautifully into any kitchen, presenting a clean stainless front or blending into the surrounding cabinetry.



OUTDOOR GAS BBQ'S

With the Wolf BBQ, as with every Wolf product, you can count on quality construction and exceptional performance through years of outdoor cooking. Wolf BBQ grills are sculpted to match Dual Fuel Ranges, in double-wall stainless steel and precision welded. Each model comes in natural gas or LPG, and can be built into your outdoor space.



SEARING HEAT

The Wolf BBQ uses two types of heat, direct and radiant, to achieve the ideal temperature range and uniform heat distribution that are the keys to flawless grilling. Direct heat from the gas burners delivers high, searing temperatures 29MJ/h and rapid preheating, while radiant heat sources distribute temperatures evenly.

WOLF BBQ DESIGN DETAILS

Solid 9.5mm-thick stainless steel grates retain and radiate more heat for more even grilling (and give restaurant style grill marks). A spring hood assist opens and closes the stainless steel hood with a light touch. The heavy-duty, concealed springs eliminate 50 percent of the weight, and the handle design keeps hands away from the hot grilling surfaces.

CLEAR VIEW OF YOUR WORK

To take the guesswork out of night time grilling, dual halogen lights inside the grill produce brilliant white light for a true picture of the grilling surface. And, LED lights positioned about the Wolf knobs make it easy to adjust the controls in dim light.



BUILT-IN REFRIGERATION

REFRIGERATORS AND FREEZERS 914MM OVER-AND-UNDER REFRIGERATORS/FREEZERS 914MM



ICBBI-36R
ICBBI-36F
W 914MM
H 2134MM
D 610MM




ICBBI-36UID
W 914MM
H 2134MM
D 610MM

FRENCH DOOR REFRIGERATOR/FREEZER 1067MM



ICBBI-36UFDID*
W 914MM
H 2134MM
D 610MM

Available second half 2017



ICBBI-42UFDID*
W 1067MM
H 2134MM
D 610MM

*Not available in overlay

SIDE-BY-SIDE REFRIGERATORS/FREEZERS 914MM / 1067MM / 1219MM



ICBBI-36S
W 914MM
H 2134MM
D 610MM



ICBBI-42S
W 1067MM
H 2134MM
D 610MM



ICBBI-42SD*
W 1067MM
H 2134MM
D 610MM



ICBBI-48S
ICBBI-48SID
W 1219MM
H 2134MM
D 610MM



ICBBI-48SD
W 1219MM
H 2134MM
D 610MM

*Not available in overlay

PRO 48 REFRIGERATION

1219MM



ICB648PRO
W 1219MM
H 2134MM
D 610MM



ICB648PROG
W 1219MM
H 2134MM
D 610MM

INTEGRATED REFRIGERATION

COLUMN REFRIGERATORS AND FREEZERS 457MM / 610MM / 762MM / 914MM



ICBIC-18FI
W 457MM
H 2134MM
D 610MM



ICBIC-24R
ICBIC-24FI
W 610MM
H 2134MM
D 610MM



ICBIC-30RID
ICBIC-30FI
W 762MM
H 2134MM
D 610MM



ICBIC-36RID
W 914MM
H 2134MM
D 610MM

TALL REFRIGERATORS 762MM



ICBIT-30RID
W 762MM
H 2134MM
D 610MM

TALL COMBINATION 762MM / 914MM




ICBIT-30CIID
W 762MM
H 2134MM
D 610MM



ICBIT-36CIID
W 914MM
H 2134MM
D 610MM

DRAWER REFRIGERATOR 762MM



ICBID-30RP
W 762MM
H 876MM
D 610MM

DRAWERS COMBINATION 762MM



ICBID-30CI
W 762MM
H 876MM
D 610MM

WINE PRESERVATION

457MM / 606MM / 610MM / 762MM



ICBIW-18
W 457MM
H 2134MM
D 610MM



ICBIW-24
W 610MM
H 2134MM
D 610MM




ICBIW-30
W 762MM
H 2134MM
D 610MM



ICBIW-30R
W 762MM
H 2134MM
D 610MM













ICBBW-30
W 762MM
H 2134MM
D 610MM



ICBUW-24
W 606MM
H 876MM
D 610MM









DUAL FUEL RANGES

RANGES 759MM / 911MM / 1216MM / 1524MM








 ICBDF304 W 759mm H 937mm D 749mm	 ICBDF364G W 911mm H 937mm D 749mm	 ICBDF364C W 911mm H 937mm D 749mm	 ICBDF366 W 911mm H 937mm D 749mm
 ICBDF484CG W 1216mm H 937mm D 749mm	 ICBDF484F W 1216mm H 937mm D 749mm	 ICBDF486C W 1216mm H 937mm D 749mm	 ICBDF486G W 1216mm H 937mm D 749mm
 ICBDF604CF W 1524mm H 937mm D 749mm	 ICBDF606CG W 1524mm H 937mm D 749mm		

BUILT-IN OVENS



M SERIES 759MM

TRANSITIONAL	CONTEMPORARY		PROFESSIONAL
 ICBS030TM-STH W 759mm H 723mm D 584mm	 ICBSO30CM-B W 759mm H 723mm D 584mm	 ICBSO30CM-S W 759 mm H 724 mm D 584 mm	 ICBSO30PM-SPH W 759mm H 723mm D 584mm
 ICBDO30TM-STH W 759mm H 1291mm D 584mm	 ICBDO30CM-B W 759mm H 1291mm D 584mm	 ICBDO30CM-S W 759 mm H 1292 mm D 584 mm	 ICBDO30PM-SPH W 759mm H 1291mm D 584mm

E SERIES 597MM / 759MM

TRANSITIONAL		CONTEMPORARY	PROFESSIONAL
 ICBS024TE-STH W 597mm H 597mm D 546mm	 ICBS030TE-STH W 759mm H 708mm D 603mm	 ICBSO30CE-BTH W 759mm H 708mm D 603mm	 ICBSO30PE-SPH W 759mm H 708mm D 603mm
	 ICBDO30TE-STH W 759mm H 1280mm D 603mm	 ICBDO30CE-BTH W 759mm H 1280mm D 603mm	 ICBDO30PE-SPH W 759mm H 1280mm D 603mm

CONVECTION STEAM 597MM / 759MM

TRANSITIONAL		CONTEMPORARY	PROFESSIONAL
 ICBCSO24TE-STH W 597mm H 454mm D 568mm	 ICBCSO30TE-STH W 759mm H 454mm D 568mm	 ICBCSO30CM-BTH W 759mm H 454mm D 568mm	 ICBCSO30PE-SPH W 759mm H 454mm D 568mm
	 ICBCSO30TM-STH W 759mm H 454mm D 568mm	 ICBCSO30CM-BTH W 759mm H 454mm D 568mm Black handle option code: 824926	 ICBCSO30PM-SPH W 759mm H 454mm D 568mm

Dimensions are actual appliance size.

For installation clearances and requirements please refer to design guides.

RANGETOPS AND COOKTOPS






SEALED BURNER 759MM / 911MM / 1216MM

 ICBSRT304 W 759mm H 216mm D 724mm	 ICBSRT364C W 911mm H 216mm D 724mm	 ICBSRT364G W 911mm H 216mm D 724mm		
 ICBSRT484F W 1216mm H 216mm D 724mm	 ICBSRT486C W 1216mm H 216mm D 724mm	 ICBSRT486G W 1216mm H 216mm D 724mm	 ICBSRT484CG W 1216mm H 216mm D 724mm	

GAS 762MM / 914MM







 ICBCG304P-S W 762mm H 102mm D 533mm	 ICBCG365P-S W 914mm H 102mm D 533mm	 ICBCG304T-S W 762mm H 102mm D 533mm	 ICBCG365T-S W 914mm H 102mm D 533mm
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INDUCTION 600MM / 762MM / 914MM

 ICBCI243C-B W 600mm H 64mm D 533mm	 ICBCI304C-B W 762mm H 64mm D 533mm	 ICBCI304T-S W 762mm H 51mm D 533mm	 ICBCI365C-B W 914mm H 64mm D 533mm	 ICBCI365T-S W 914mm H 51mm D 533mm
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MODULE COOKTOPS

INDUCTION / GAS / STEAMER / MULTIFUNCTION / GRILL / TEPPANYAKI 381MM

	ICBCI152TF/S W 381 mm H 51 mm D 533 mm		ICBCG152TF/S W 381 mm H 102 mm D 533 mm		ICBSM15TF/S W 381 mm H 343 mm D 533 mm		ICBMM15TF/S W 381 mm H 102 mm D 533 mm		ICBGM15TF/S W 381 mm H 159 mm D 533 mm		ICBTM15TF/S W 381 mm H 159 mm D 533 mm
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DROP-DOWN DOOR MICROWAVES

597MM / 759MM

TRANSITIONAL	CONTEMPORARY	PROFESSIONAL
 ICBMDD24TE-STH W 597mm H 454mm D 508mm	 ICBMDD30TE-STH W 759mm H 454mm D 508mm	 ICBMDD30CM-BTH W 759mm H 454mm D 508mm
	 ICBMDD30TM-STH W 759mm H 454mm D 508mm	 ICBMDD30PM-SPH W 759mm H 454mm D 508mm
	 ICBMDD30CM-BTH W 759mm H 454mm D 568mm Black handle option code: 824926	

WARMING DRAWER

759MM

	ICBWWD30 W 759mm H 264mm D 578mm
	ICBWWD30, shown integrated

VENTILATION SYSTEMS

DOWNDRAFT 762MM / 914MM / 1143MM

 ICBDD30 W 762mm H 356mm D 51mm Motor required, code: 823504	 ICBDD36 W 914mm H 356mm D 51mm Motor required, code: 823504	 ICBDD45 W 1143mm H 356mm D 51mm Motor required, code: 823504
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WALL HOODS 762MM / 914MM / 1067MM / 1219MM / 1524MM

 ICBPW302718 W 762mm H 457mm D 686mm	 ICBPW362418 ICBPW362718 W 914mm H 457mm D 610mm OR 686mm	 ICBPW422718 W 1067mm H 457mm D 686mm	 ICBPW482418 ICBPW482718 W 1219mm H 457mm D 610mm OR 686mm
 ICBPW602718 W 1524mm H 457mm D 686mm			

OUTDOOR GAS BBQ'S

762MM / 914MM / 1067MM

 OG30 W 762mm H 686mm D 762mm	 OG36 W 914mm H 686mm D 762mm	 OG42 W 1067mm H 686mm D 762mm
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SHOWROOMS

Your official Sub-Zero and Wolf distributor can provide information on products and where to find your nearest showroom, where you'll be able to view all our products in live settings.



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Melbourne Victoria Australia 3000
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subzero-wolf.com.au

OTHER LOCATIONS WORLDWIDE

Sub-Zero and Wolf products are sold worldwide. For the most current list of countries where Sub-Zero and Wolf are available, please check subzero-wolf.com.



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We reserve the right to change specifications without notice.
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