



Induction Range

MODEL OPTIONS

76 CM



4 INDEPENDENTLY CONTROLLED ZONES

ONE 1,400 W ZONE with 2,200 W Boost
TWO 2,100 W ZONES with 3,700 W Boost
ONE 2,600 W ZONE with 3,700 W Boost

ICBIR30450/S/T
W 759 mm x H 902 mm x D 718 mm

91 CM



5 INDEPENDENTLY CONTROLLED ZONES

FOUR 2,100 W ZONES with 3,700 W Boost
ONE 2,600 W ZONE with 3,700 W Boost

ICBIR36550/S/T
W 911 mm x H 902 mm x D 718 mm

ACCESSORIES

- Bake Stone Kit
- Dehydration Kit
- Baking Sheets
- Broiler (Grill) Pan
- Full-Extension Ball-bearing Rack
- Stainless Steel Kickplates and Leg Covers



STAR-K CERTIFIED SABBATH MODE

View the full kitchen suite at subzero-wolf.com



Refrigeration. Cooking.



Induction Range

SLEEK LOOK. PROFESSIONAL PERFORMANCE.



The Wolf Induction Range was *completely redesigned*—from top to bottom—to provide a sleek alternative to the professional-style range. No more red knobs. Refined, clean lines. And a sleek, completely integrated touch-control panel on top. **It is the historic and unparalleled performance of the Wolf range in a modern shell.**

PRODUCT HIGHLIGHTS



NEW

DUAL VERTICROSS™

Wolf's Dual VertiCross™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking.

NEW

GOURMET MODE

Gourmet Mode features nearly 50 presets that automatically control the oven to ensure predictably delicious results with every dish.

NEW

TOUCH SCREEN CONTROLS

The sleek cooktop features a striking interactive display. The full-color touch screen is intuitive, easy to read, and locks for safety and cleaning.

NEW

EASY-TO-CLEAN SURFACE

Cleaning is simple. The smooth, black ceramic glass surface resists scratching and staining, and wipes clean.

NEW

DESIGN

The range's stainless steel construction and clean lines coordinate elegantly with a full suite of transitional style Sub-Zero and Wolf appliances.



Innovative, *high-performing*,
and visually stunning.



BOOST MODE

Boost Mode delivers rapid heat for 40% faster boil times, rivaling the speed of gas and electric.



BRIDGE FUNCTIONALITY

The Bridge function joins two induction zones into one large area, enabling use of an induction-capable griddle, open roaster, or fish poacher.



INDUCTION

Directly heating the pan—and bypassing the glass top—induction provides consistent, precise temperature control and nearly instantaneous temperature adjustment response.



TEN COOKING MODES

Ten cooking modes, developed by Wolf chefs, maximize the performance of your oven and create precisely the right cooking environment, no matter the dish. Modes include Bake, Broil (Grill), Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm.



TEMPERATURE PROBE

The included temperature probe alerts you when your dish has reached the desired temperature for worry-free cooking and predictably delicious results.



RELIABILITY AND WARRANTY

Backed by an industry-leading warranty, Wolf appliances are built and tested to last for at least 20 years of daily use, equipping cooks with the confidence to create memorable meals for decades.