

Live adventurously.

EXPAND YOUR CULINARY CURIOSITY
TO THE OUTDOORS.



For many, the kitchen is the heart of the home—the place where life happens. Open the door to more life and more moments worth savoring with Sub-Zero and Wolf outdoor kitchen appliances.



Here's to moments worth savoring—outdoors

Please note: Always consult your builder to ensure that Sub-Zero and Wolf outdoor kitchen appliances are installed according to building code requirements.

COOK WITH CONFIDENCE

Wolf takes the guesswork out of outdoor cooking and grilling with exceptional performance and intelligent features.

PREDICT DELICIOUS

Built into every Wolf product is a belief system. The central tenet: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out. Like its indoor counterparts, a Wolf outdoor grill puts precise control in your hands, so that the dish you have in mind will be the dish you bring to the table.





Masterful Performance

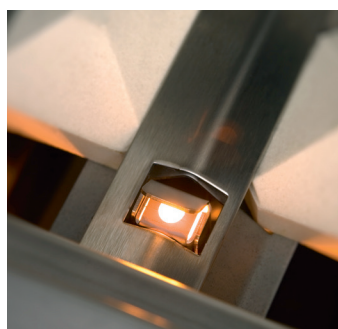
Wolf outdoor grills specialize in nuanced temperature control—the key to successful grilling. We combine the searing power of independent grill burners—up to 38 kW on the 137 cm model—with even, radiant heat from ceramic briquettes. The result? Predictably delicious meals. The precise high to low temperature control lets you masterfully grill anything from mouthwatering ribeyes to enticingly crosshatched vegetables.

With Wolf, you can count on exceptional performance for decades; every Wolf outdoor grill is precision-welded, double-walled stainless steel that will not rust or hold water. Yet the heavy-gauge hood lifts with a light touch, assisted by concealed springs.



STEEL GRATES

Stout, 10 mm thick stainless-steel grates retain and radiate more heat for more even grilling and restaurant-worthy sear marks. The stainless-steel grates will not rust or chip, and can be cleaned simply with the supplied Wolf grill brush.



IGNITION SYSTEM

Wolf's ignition system is designed for reliability. Depress the knob and a hot coil ignites the gas. Wolf briquettes emit consistent radiant heat that, combined with the burners, provide uniform temperature distribution.



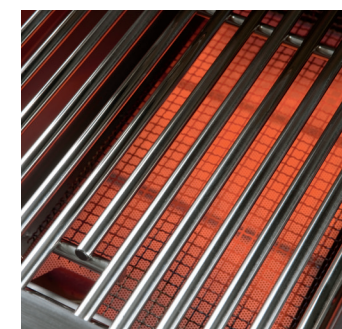
SMOKER BOX

Your grill can act as a smoker with the help of the included sealed smoker box. Using your choice of wood chips, add extra smoky flavor to your barbeque and favorite grill creations.



ROTISSERIE

The rotisserie holds up to 11 kg of meat. Smooth rotation ensures even doneness. Two positions let you set the ideal distance from the burner, whether you are cooking small items, such as game hens, or large ones, such as roasts.



SEAR STATION

A powerful, 7.3 kW sear station on the 91 cm, 107 cm, and 137 cm models emits exceptionally high heat, searing in delicious flavor for mouthwatering results.



TEPPANYAKI

Versatility abounds with the Teppanyaki plate accessory. It lays directly on top of the grill grates, creating a smooth cooking surface for preparing more delicate items. Sauté vegetables or shrimp, toast hamburger buns, or even fry eggs.

Design Flexibility

Outdoor kitchens come in all sizes. So do the Wolf outdoor gas grills—76 cm, 91 cm, 107 cm and 137 cm. Each size can be built in, or optional carts are available for 76 cm, 91 cm, and 107 cm models. For cart models, you may also specify an optional side burner for warming sauces and sautéing side dishes. All Wolf outdoor gas grills are available in natural gas or LP.

ICBOG36



SPRING HOOD

The spring-assisted hood opens and closes the stainless-steel hood with a light touch. Heavy-duty, concealed springs eliminate 50 percent of the weight. The handle design keeps hands away from the hot grilling surfaces.

WARMING RACK

It may be called a warming rack, but with three positions, it can do so much more—roast vegetables, slow-roast ribs, warm buns, and keep foods moist and ready to serve.

SUPERIOR IN EVERY DETAIL

HALOGEN LIGHTS

Powerful, brilliant halogen lights illuminate your grilling surface, ultimately taking the guesswork out of nighttime grilling.

LIT CONTROLS

LED lights positioned above the Wolf signature red knobs make it simple to adjust the controls in dim light. Black knobs are also available as an additional accessory.

ADDITIONAL FEATURES | Double-wall construction, smoker box, thermometer, drip tray, stainless-steel finish



Ultimate Convenience

Make your outdoor kitchen work as aptly as you do, and limit your trips back inside, with Wolf outdoor storage options. Cabinets, doors, and drawers provide the space to store everything from mesquite chips and grill accessories to paper towels and trash and recycling receptacles. With these organizational necessities in place, you can spend more time savoring special moments.

ENDLESS COMBINATIONS

Find the right storage combination for your needs—choose from a variety of cabinets, drawers, and doors. Keep paper towels conveniently at hand in a specifically designated drawer. Hide trash and recycling receptacles out of sight behind a single or double drawer.

DRY, WEATHERPROOF

Items will stay dry and protected from the elements in weatherproof storage.



ERGONOMIC HANDLES

Wolf outdoor storage is built with the same superior craftsmanship as Wolf indoor appliances. Ergonomic handles are sophisticatedly designed for comfort and ease of use.

RUST-RESISTANT

Expect decades of unparalleled performance with rust-resistant stainless steel.

INSTALLATION FLEXIBILITY

Install flush or proud to match your outdoor kitchen design.

Create a Complete Outdoor Kitchen

Imagine preparing the same gourmet meals in your outdoor kitchen that you do in your indoor kitchen. With Sub-Zero and Wolf, you can. Our multi-function grill gives you masterful control, while warming drawers lend a helping hand. Sub-Zero undercounter refrigeration keeps fresh foods, cold drinks, ice, and other necessities conveniently at your fingertips.

Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and practically endless design flexibility.

Dining and entertaining outdoors has never been so exciting.



76 CM WARMING DRAWER

With the 76 cm Wolf warming drawer, dishes prepared at different times stay warm, moist, and ready to serve on your schedule. 76 cm and 92 cm front panels are available.

33 CM BURNER MODULE

The burner module, also available as an attachment for grill cart models, lets you prepare side dishes or warm sauces without having to run inside. It produces 7.3 kW, the ideal preparation companion for sautéing and stir-frying.

FRESHER, LONGER

As long as there is Sub-Zero, food's freshness will stand the test of time, as will the beauty and performance of your outdoor kitchen.

PRESERVE WHAT MATTERS

Sub-Zero is a food preservation system with more than 70 years of innovative thinking behind it. Engineered and tested to last for decades—even in harsh outdoor environments—your Sub-Zero will offer you years of enjoyment through its dependability, standard-setting design, and convenience.



SUB-ZERO



Please note: Always consult your builder to ensure that Sub-Zero and Wolf outdoor kitchen appliances are installed according to building code requirements.

Convenient Refrigeration

Bring the convenience, standard-setting design, and worry-free performance of Sub-Zero to your outdoor kitchen. The integrated drawers are sealed to lock in moisture and ensure maximum freshness in the ideal low-temp, high-humidity environment for optimum food preservation. Sub-Zero outdoor drawers, paired with outdoor panels, are engineered for temperatures up to 43° C and clad in heavy-gauge stainless steel that withstands UV rays, salt, and moisture.



UNDERCOUNTER OUTDOOR REFRIGERATOR DRAWERS

The outdoor refrigerator drawers are the key to keeping your food and drinks fresh and cool—within one degree of setpoint.

ADDITIONAL FEATURES | Adjustable and removable storage dividers, soft-on LED lights, soft-close drawers, door lock



IT IS MORE THAN A SHOWROOM

It is a Feast for the Senses

Experience the sights, sounds, and smells of your next indoor or outdoor kitchen in your official Sub-Zero and Wolf Showroom. From cooking demonstrations to on-site classes, chef dinners to designer kitchens, we invite you to feast your senses.

See, hear, and taste what is possible for your next indoor or outdoor kitchen.



EVEN THE WARRANTY IS BUILT TO LAST

Sub-Zero Outdoor Products. Full one-year warranty. Five-year sealed system warranty.

Wolf Outdoor Products. Full one-year warranty. Limited five-year warranty. Limited lifetime warranty.



OUTDOOR GRILLS

GRILLS AND GRILL CARTS



BURNERS



WARMING DRAWER

OUTDOOR WARMING DRAWER



UNDERCOUNTER REFRIGERATION

ALL REFRIDGERATOR DRAWERS



STORAGE

DOORS



Single Door
48 CM
-Available in left or right hinge
W 457 mm H 527 mm



Double Door
76 CM
W 762 mm H 527 mm



Double Door
91 CM
W 914 mm H 527 mm



Double Door
107 CM
W 1067 mm H 527 mm



Double Door
137 CM
W 1372 mm H 527 mm

DRAWERS



Paper Towel Drawers

48 CM

W 457 mm H 254 mm D 552 mm



Single Trash/Recycling

48 CM

W 457 mm H 660 mm D 565 mm



Double Trash/Recycling

48 CM

W 457 mm H 660 mm D 641 mm



Single Storage

76 CM

W 762 mm H 289 mm D 680 mm



Double Storage

33 CM

W 330 mm H 527 mm D 527 mm



Triple Storage

33 CM

W 330 mm H 527 mm D 527 mm

DOOR/DRAWER COMBO



**Combination Double Drawer
and Door Storage**

76 CM

W 762 mm H 527 mm D 610 mm

CABINETS



Tall Dry Storage

61 CM

-Available in left or right hinge

W 610 mm H 864 mm D 572 mm



Short Dry Storage

91 CM

W 910 mm H 527 mm D 572 mm

GRILL COVERS

Freestanding Grill Cover



Built-In Grill Cover



Simple tips for mastering your grill

PREHEAT THE GRILL

Be sure to allow ample time for the grill to preheat. The air inside the grill will preheat very quickly, but it is important to fully preheat the racks and interior components of the grill for the best performance.

AVOID CROSS-CONTAMINATION

Be sure to use separate plates or serving platters for raw and cooked food.

CREATE LAYERS OF FLAVOR

Marinating foods for a few hours or overnight is a great way to add flavor. Give foods added depth by finishing them with chopped herbs, sauces, compound butter, and flavored salts.

INVEST IN AN INSTANT-READ THERMOMETER

Never cut into a steak to see if it is done. Use an accurate instant-read thermometer and you can guarantee your food is cooked to your preferred doneness.

CREATE PERFECT GRILL MARKS

When placing food on the grill, arrange at a 45 degree angle to the grates (think 10 o'clock to four o'clock). After the food is one fourth of the way cooked, rotate 90 degrees to the right. Once you flip the food over, you will have deep, crosshatched grill marks.

LET THE FOOD REST

Food, especially meat, needs to rest after cooking. While it is tempting to start enjoying your food immediately, much of the juices and flavor you worked so hard to maintain will be lost. Your patience will be rewarded.



FOUNDED 1945

180257 | 02/2019

