



Ranges

SUPERIOR PERFORMANCE FOR EVERY TASTE





W

FUEL COOKING CONFIDENCE

When you start a Wolf range, you ignite eighty years of professional cooking expertise. Refined in the demanding environment of commercial kitchens, Wolf's superior performance and rugged reliability is accessible to passionate home cooks—like you. Now, you can embrace every culinary pursuit with confidence knowing you have precise, consistent control at your fingertips.

The cooking specialist

Cooking is all we do. Wolf specializes in professional-performance appliances that ensure delicious results every time. So, whether you are a seasoned veteran, eager beginner, or likely, somewhere in between, you will have more confidence when you cook with the superior performance of Wolf.



80 YEARS OF PROFESSIONAL COOKING EXPERTISE

20 YEARS OF USE, MINIMUM

2 YEAR WARRANTY

5 YEAR LIMITED WARRANTY



PROFESSIONAL HERITAGE

Long before we introduced the prowess of Wolf into the home, it was lauded as the best by professionals. Imbued with Wolf's professional kitchen expertise, home cooks have enjoyed more satisfying cooking for two decades.



PRECISE CONTROL

Wolf appliances are expertly designed to skillfully wield the science behind the art of cooking with intuitive, easy-to-use technology and controls, ultimately taking the guesswork out of cooking.



DESIGNED WITH YOU IN MIND

Whatever your kitchen and cooking style, you will find limitless expression with Wolf. All Wolf designs coordinate with Sub-Zero refrigeration—two specialists harmonizing in one exceptional kitchen.



DECADES OF DEPENDABILITY

Built with premium-grade materials, Wolf products are designed to last a minimum of 20 years. Major components are subjected to extreme stress tests prior to going into the final design, and every major function is tested before shipping.

The world of RANGES

Today's Wolf ranges are as noteworthy for their abundance of sizes and features as for their exhilarating performance and stunning design.



NEW
DUAL FUEL
The most iconic range, reimagined.



NEW
INDUCTION
*Wolf's superior performance—
sleeker than ever.*

*Unmistakable heirs of professional
cooking instruments.*

Delicious results
above and below.



ADDITIONAL FEATURES | 10 modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm | Temperature probe | Standard and full-extension ball-bearing racks | 9 unique topside configurations | Professional style coordinates with a full suite of Sub-Zero and Wolf appliances

DUAL VERTICROSS™ CONVECTION SYSTEM

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

GOURMET MODE

Like autopilot for your oven, this is the future of cooking technology. Gourmet Mode automatically controls the cooking process for simplified, perfection-guaranteed cooking.

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.

DUAL FUEL RANGES

DUAL-STACKED, SEALED BURNERS

Wolf's patented gas burner design provides precise high-to-low temperature control for everything from fast boils to true simmers and melts. The seamless, black-porcelain coated, sealed burner pans ensure simple cleanup.

TOUCH SCREEN CONTROLS

The full-color touch screen is intuitive and easy to read. When not in use, the panel discreetly hides away and preserves the refined aesthetic of the range.

HALO LIGHTS

LED backlit control knobs illuminate when in use, indicating which burners are active.



Dual Fuel Range

PRECISE ABOVE

The completely redesigned Wolf Dual Fuel Range combines professional heritage, iconic aesthetics, and innovative performance into one bold cooking package. On top, Wolf's patented dual-stacked, sealed gas burners provide consistent high-to-low temperature control. With a span of 5.3 kW to as low as 90 W, the burners deliver steady, true simmers and melts as well as fast boils and powerful sears. Additionally, the spark-ignition system automatically reignites burners for improved heat consistency and safety. After cooking, cleanup is simple—the seamless, sealed burner pans wipe clean.

Wolf's patented burners offer power and precision.



LED backlit control knobs illuminate when in use, indicating which burners are active.



Dual Fuel Range

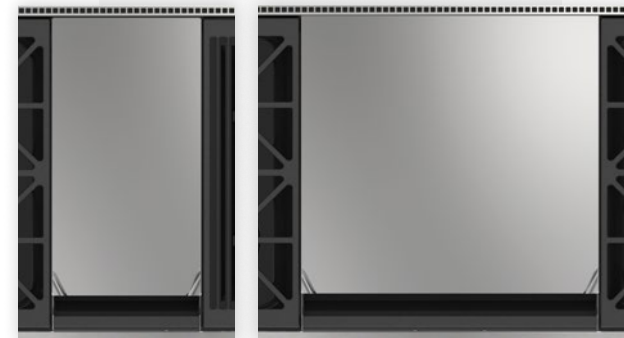
VAST TOPSIDE CONFIGURATIONS

Select the rangetop that fits the way you cook from an abundant collection of sizes and configurations. Available in 76, 91, 122, and 152 cm widths, with all burner, infrared teppanyaki, and infrared chargrill with infrared teppanyaki configurations. See all models on page 24.



ALL BURNER

Choose from the four, six, or the all-new eight burner configuration. Spanning 2.7 kW to 5.3 kW burner options, the all-burner rangetop offers precise high-to-low temperature control thanks to the dual-stacked, sealed burners.



INFRARED TEPPANYAKI

The redesigned 4.5 kW teppanyaki and 9.0 kW double teppanyaki tackle more than just breakfast. Thanks to their even, precise heat, they handle pancakes, bacon, and eggs with equal finesse as seared burgers and stir-fried vegetables.



ADJUSTABLE INFRARED CHARGRILL

Now featuring a high and low setting, the adjustable 4.5 kW infrared chargrill aptly handles a range of foods, from steaks, chops, and burgers to delicate fish fillets, fruits, and vegetables.

Dual Fuel Range

MASTERFUL BELOW

The Dual Fuel Range convection electric oven features the pinnacle of dual convection technology: Wolf's Dual VertiCross™ convection system. It is the key to reliable cooking and baking, producing remarkable flavor development and consistent browning for the most delicious food.

Among its 10 chef-tested modes is the new Gourmet Mode. This intuitive mode provides unmatched simplicity and consistency, automatically controlling the cooking process of nearly 50 preset menu items. In fact, you select the dish, and Gourmet Mode does the rest. This is truly Wolf's most advanced dual convection oven.



The full-color touch screen is intuitive, easy to read, and discreetly hides away when not in use.



Wolf's *sleekest look* paired with professional performance.



ADDITIONAL FEATURES | 10 modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm | Temperature probe | Standard and full-extension ball-bearing racks | Easy-clean glass top | True simmer and melt settings | Bridge function and Boost Mode | Transitional style coordinates with a full suite of Sub-Zero and Wolf appliances

INDUCTION TECHNOLOGY

The scratch-resistant, ceramic glass induction cooking surface provides consistent, precise temperature control and nearly instantaneous temperature adjustment response.

DUAL VERTICROSS™ CONVECTION SYSTEM

The pinnacle of dual convection technology, this system significantly improves hot air flow around food for the most evenly browned, succulent results.

TRANSITIONAL AESTHETIC

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

INDUCTION RANGES

GOURMET MODE

Never over or undercook food again. Gourmet Mode is hands-off, automatic cooking of nearly 50 chef-tested presets.

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.

TEN COOKING MODES

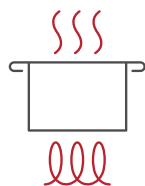
Developed by Wolf chefs, these unique modes maximize the performance of your oven and create precisely the right cooking environment, no matter the dish.



40 PERCENT FASTER TEMPERATURE RESPONSE THAN GAS OR ELECTRIC

Induction Range ULTRA EFFICIENT

The scratch-resistant, ceramic glass induction cooking surface proves equally consistent and precise across the temperature spectrum, achieving powerful boils and gentle melts with uniform mastery. It also features nearly instantaneous temperature adjustment response—going from searing-hot highs to ultra-finessed lows in mere moments.



WHAT IS INDUCTION?

Induction rangetops generate a magnetic field that induces heat directly in the pan. The rangetop surface is no longer the direct heat source—the cookware is. This makes induction relatively safer and far more efficient than gas or electric.



BRIDGE FUNCTION

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



BOOST MODE

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



CLEANING

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

Induction Range

VISUALLY STUNNING

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. Only refined, clean lines. And a completely integrated touch-control panel on top. It's Wolf's signature range performance—cleaner, sleeker, and smarter than ever before.



The refined transitional style integrates beautifully into modern kitchens.

Induction Range

HIGH-PERFORMING OVEN

Featuring the same technology as the Wolf Dual Fuel convection electric ovens, these ovens promise reliable results with the help of Wolf's state-of-the-art Dual VertiCross™ convection system. Its two fans and four heating elements work in concert to warm and evenly distribute the air, reducing hot and cold spots and enabling consistent multi-rack cooking. Directed by electronic touch controls, the oven offers 10 chef-tested cooking modes—including automatic, worry-free Gourmet Mode—to precisely tackle every type of dish.



An unmatched SELECTION

DUAL FUEL

76 cm

CONFIGURATIONS



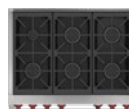
4 Burners

91 cm

CONFIGURATIONS



4 Burners and Infrared Teppanyaki

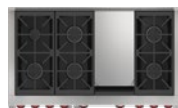


6 Burners

122 cm



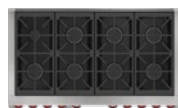
CONFIGURATIONS



6 Burners and Infrared Teppanyaki



4 Burners and Infrared Dual Teppanyaki



NEW 8 Burners



4 Burners, Infrared Teppanyaki, and Infrared Chargin Grill

152 cm



CONFIGURATIONS



6 Burners and Infrared Dual Teppanyaki



6 Burners, Infrared Teppanyaki, and Infrared Chargin Grill

INDUCTION

76 cm



4 Zones

91 cm



5 Zones

Enhance and customize your Wolf experience with optional accessories.



KNOB COLOR OPTIONS

Customize the look of your Dual Fuel Range by replacing the red knobs for black or stainless.



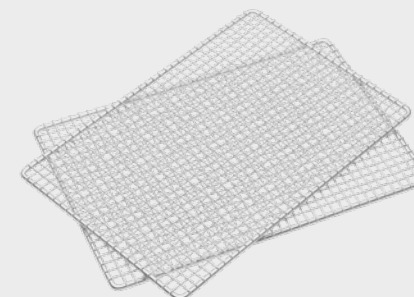
BAKE STONE KIT

Achieve crisp, chewy crusts for brick-oven style pizza, breads, and calzones. Easily transfer food with the pizza peel.



CUTTING BOARD

Crafted of pure maple, it provides a handsome look and a useful cutting surface atop the Dual Fuel Range teppanyaki.



DEHYDRATION KIT

Create jerky, dried fruits, and herbs. Available for Dual Fuel and Induction Ranges.

What owners can expect

BEST-IN-CLASS CUSTOMER CARE

Assistance is only a call away. Sub-Zero and Wolf Customer Care representatives are standing by to answer your questions at **1-800-222-7820**.

ONE-ON-ONE EXPERTISE

Attend a virtual or in-person Use and Care class or get answers to product questions from the experts at your nearest Sub-Zero and Wolf showroom.

RICH ONLINE RESOURCES

Watch use and care videos, browse recipes, and learn cooking tips and maintenance information. It is all at your fingertips at **subzero-wolf.com**.

FACTORY CERTIFIED SERVICE

As experts in Sub-Zero and Wolf genuine replacement parts, product maintenance, diagnostics, repair, and customer relations, you can rest assured any problem will be resolved quickly, completely, and worry-free.

EVEN THE WARRANTY IS BUILT TO LAST

We stand behind our meticulous engineering, premium-grade materials, and rigorous testing by offering competitive warranties.



For full warranty details, visit subzero-wolf.com.



Enjoy the peace of mind that accompanies our white-glove service.



Start here.

The Sub-Zero and Wolf showroom is your dedicated resource in bringing your vision to life. We invite you to discover what your kitchen might feel, look, and taste like through an experience crafted just for you.

Visit subzero-wolf.com/showroom to schedule an appointment.



FOUNDED 1945