

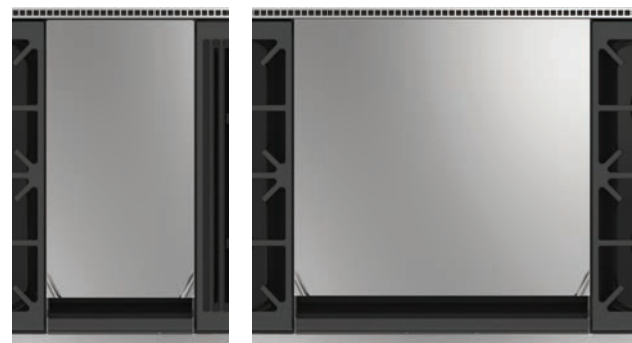


CONFIGURATIONS



ALL BURNER

Choose from the four, six, or the all-new eight burner configuration. Spanning 2.7kW 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

MODEL OPTIONS LP models available

76 CM



W 759 mm
H 927 mm
D 749 mm



ICBDF30450/S/P
4 Burners

91 CM



W 911 mm
H 927 mm
D 749 mm



ICBDF36450G/S/P
4 Burners and
Infrared Teppanyaki

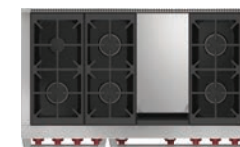


ICBDF36650/S/P
6 Burners

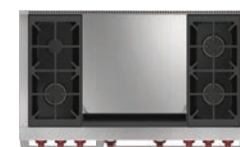
122 CM



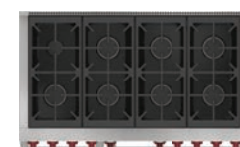
W 1216 mm
H 927 mm
D 749 mm



ICBDF48650G/S/P
6 Burners and
Infrared Teppanyaki



ICBDF48450DG/S/P
4 Burners and
Infrared Dual Teppanyaki



NEW ICBDF48850/S/P
8 Burners



ICBDF48450CG/S/P
4 Burners, Infrared Teppanyaki,
and Infrared Chargrill

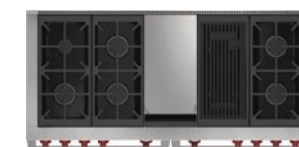
152 CM



W 1521 mm
H 927 mm
D 749 mm



ICBDF60650DG/S/P
6 Burners and
Infrared Dual Teppanyaki



ICBDF60650CG/S/P
6 Burners, Infrared Teppanyaki,
and Infrared Chargrill

ACCESSORIES

- Red, Black, or Stainless Steel Knobs
- Bake Stone Kit
- Full-Extension Ball-bearing Rack
- Stainless Steel Kickplates and Leg Covers
- Dehydration Kit
- 2-Burner Wok Grate
- Baking Sheet
- Broiler (Grill) Pan



STAR-K CERTIFIED
SABBATH MODE

View the full
kitchen suite at
subzero-wolf.com



Refrigeration. Cooking.



Dual Fuel Range

DELICIOUS RESULTS ABOVE AND BELOW



The Wolf Dual Fuel Range combines professional heritage, stunning aesthetic, and innovative performance into one bold cooking package. Its durable construction and intuitive features ensure every home chef can enjoy guesswork-free cooking and predictably delicious results for decades.

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 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.

NEW

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.



NEW

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

NEW

CONSISTENT STYLE
Create a cohesive look in your kitchen with the consistent stainless steel construction and pro style handles that coordinate with a full suite of Sub-Zero and Wolf appliances.



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



NEW

INFRARED TEPPANYAKI AND CHARGRILL
These two rangetop options are now more versatile, easier to clean, and high-performing than ever. Learn more under the configuration section.

DUAL-STACKED, SEALED BURNERS
Wolf's patented gas burner design provides precise high-to-low temperature control for a whole range of cooking tasks from fast boils to true simmers.



CLEANING
Spend less time cleaning up with seamless, black porcelain coated, sealed burner pans.

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.