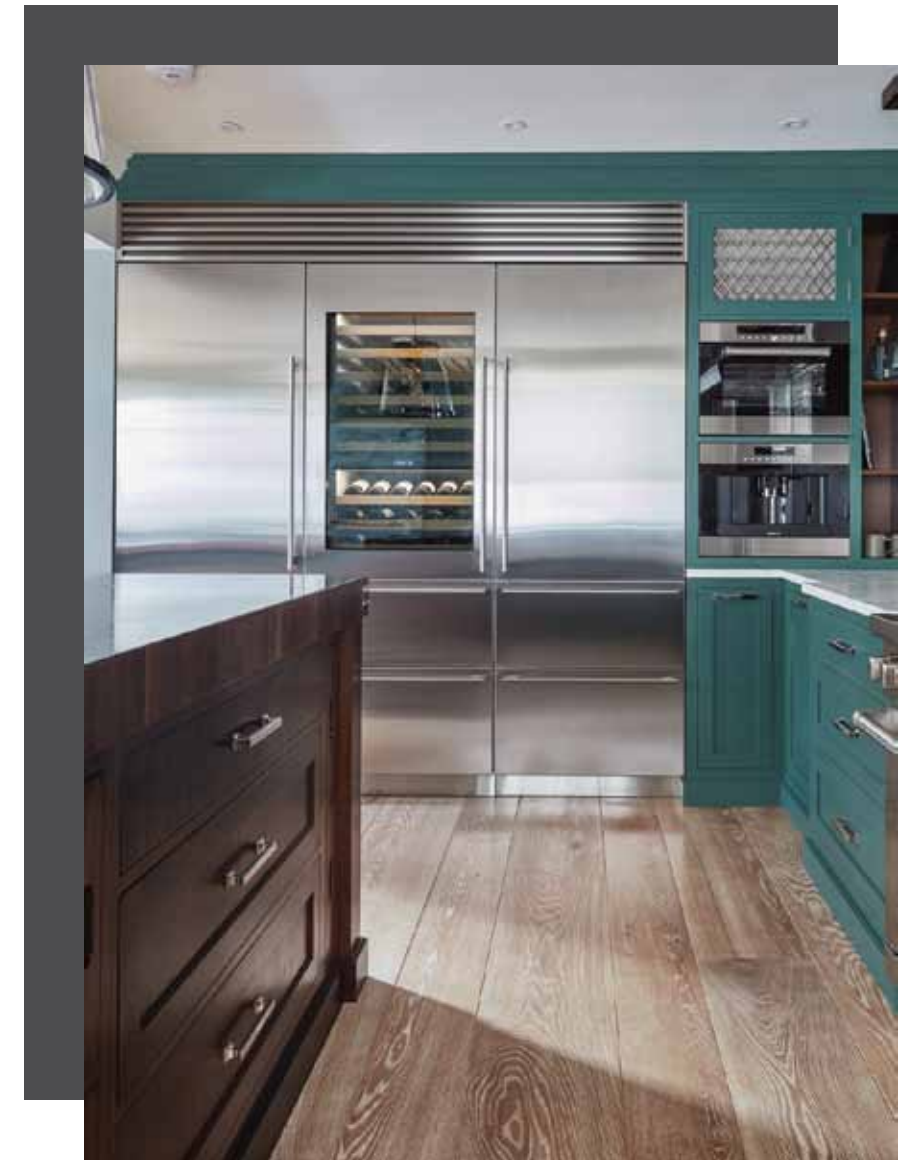




FOUND IN THE WORLD'S FINEST KITCHENS,
SUB-ZERO AND WOLF APPLIANCES ARE DESIGNED
TO SIMPLIFY AND ENHANCE YOUR LIFE
FROM MORNING TO NIGHT.



The greatest luxury of all is to savour the good moments in life.

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 a classic aesthetic that never goes out of style. To us, luxury enriches life by making essential moments—the laughter and lingering during a meal, the pleasant togetherness—the very best they can be.





Table of Contents

INTRODUCTION

A History of Innovation.....	6
Quality without Compromise.....	8
An Icon of Design.....	10
Thousands of Design Possibilities.....	12

SUB-ZERO REFRIGERATION

Classic Series Refrigeration.....	26
PRO Series Refrigeration.....	36
Designer Series Refrigeration.....	44
Wine Storage.....	56

WOLF COOKING

Dual Fuel Ranges.....	76
Induction Ranges.....	86
Rangetops <i>and</i> Cooktops.....	92
Module Cooktops.....	108
Built-In Ovens.....	114
Coffee Systems <i>and</i>	
Cup Warming Drawers.....	130
Drawers.....	136
Ventilation.....	142

OUTDOOR KITCHENS

Outdoor Cooking <i>and</i> Refrigeration.....	154
Outdoor Storage.....	156

WOLF GOURMET

Countertop Appliances <i>and</i>	
Kitchen Tools.....	162

SUPPORT AND SPECIFICATIONS

Specifications.....	164
Showrooms.....	186

A History of Innovation



1926

In 1926, Westye F. Bakke packed up his family and their belongings, and moved from Northern Wisconsin to Madison in search of new opportunities.



1943

A self-taught engineer, Westye built his first freestanding freezer in the basement of his home.



1945

Armed with a strategy to build the best, highest quality refrigeration, Westye founded Sub-Zero Freezer Company.



1950s

No more fishy ice cubes. Sub-Zero pioneers dual refrigeration—separate, sealed systems for refrigerator and freezer. Additionally, Sub-Zero revolutionises kitchen design with the invention of built-in refrigeration.



1960s

The phrase “Sub-Zero kitchen” enters the American real estate lexicon as shorthand for “a home that gets all the high-end details right.”



1970s

Sub-Zero leads the way in making energy-efficient products. Today, the average Sub-Zero unit consumes less energy than a 75-watt light bulb.



1980s

Our aim is true. While other brands’ temperatures fluctuate wildly, Sub-Zero’s award-winning 500 Series nails it within 1° for superior food preservation.



1990s

Sub-Zero introduced the disappearing refrigerator design in 1995 and has since expanded it to include columns of a uniform height for design flexibility.



1999

Cheers! Sub-Zero uncorks the first wine storage system that cools and protects wine bottles from its enemies: UV light, heat, vibration, and improper humidity.



2000

Sub-Zero acquires the residential side of Wolf, a legend in commercial kitchens. Two specialists, now corporate companions and kitchen soul mates.



2003

Mouths water as Wolf introduces its first dual fuel range: gas cooking above, dual convection electric ovens below.



2008

Adapting technology used by NASA, Sub-Zero introduces an air purification system that scrubs the air of ethylene gas and odour every 20 minutes.



2012

Wolf’s convection steam oven amazes with crusty steam-baked loaves, sous vide capabilities, and leftovers rejuvenated to just-made deliciousness.



2013

Biggest new-product rollout in the company’s history. New technologies. New décor possibilities. New ways to use refrigeration from patio to home gym.



2015

Wolf introduces Wolf Gourmet, a line of countertop appliances, cookware, and cutlery embodying superior workmanship and precision control.



2020

Sub-Zero Group, Inc., celebrates 75 years of industry-leading innovation and design.

TODAY

We continue our pursuit of bringing best-in-class appliances, beautiful design, and memorable moments to luxury homes around the world.



Quality without compromise.

Since Sub-Zero was founded in 1945, it has been our goal to build best-in-class luxury appliances. Over the years, the legendary reliability of Sub-Zero and Wolf appliances has given our customers the confidence to invest not merely in a kitchen that meets their needs but one that fulfills their highest aspirations in both function and design, providing a lifetime of satisfaction.



RIGOROUS TESTING

To ensure reliability, our products undergo extensive lab testing so they can pass the far more rigorous test of your kitchen for years to come. Major components are subjected to thorough tests prior to going into the final design, and every major function is tested before shipping.



BUILT TO LAST 20 YEARS OR MORE

We build and test our appliances to perform for over 20 years of daily use. Plus, our products are backed by worry-free warranties.



HAND-FINISHED CRAFTSMANSHIP

Built from heavy-duty stainless steel, our products are beautifully hand-finished with hemmed edges and welded seams. They are of the calibre one would expect in the world's finest homes.





An **ICON** of DESIGN

The function came first—a dual refrigeration system for keeping food fresher longer. Then came the form—Sub-Zero’s classic louvered grille. It is a look that has become one of the most imitated in home-product design.

Our design approach impressed even legendary architect Frank Lloyd Wright, who commissioned Sub-Zero equipment for his visionary home designs. 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. Through the years, Sub-Zero expanded its design leadership with built-in wine preservation and with integrated refrigeration that merges seamlessly into the décor.

Likewise, Wolf, born of professional performance and durability, 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.

*Form and function should be one,
joined in a spiritual union.*

FRANK LLOYD WRIGHT

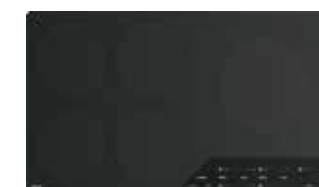
THOUSANDS
of design possibilities.

Contemporary

Sophisticatedly refined, contemporary style kitchens are all about clean structure and lines. Sub-Zero's Designer Series Refrigeration can blend seamlessly into the room's décor, and Wolf's sleek, black built-in appliances add to a sleek, modern aesthetic.



91 cm Ceiling-Mounted Hood - Stainless Steel
ICBVC36S



91 cm Contemporary Induction Cooktop
ICBCI365C/B



76 cm M Series Contemporary Steam Oven
ICBCSO30CM/B



76 cm M Series Contemporary Single Oven
ICBSO30CM/B



76 cm Designer Refrigerator Drawers and Freezer Drawers with Ice Maker - Dual Installation
ICBID-30R
ICBID-30FI



61 cm Designer Wine Storage - Dual Installation
ICBIW-24



Transitional

A distinct combination of tradition and modernity. Elements of the old and the new gracefully duet in Sub-Zero's Designer Series and Wolf's transitional-style Ovens and Cooktops.



76 cm Wine Storage with Refrigerator Drawers
ICBIW-30R



76 cm Designer Refrigerator/Freezer
ICBIT-30CIID



76 cm M Series Transitional Convection Steam Oven
ICBCSO30TM/S/TH



76 cm Vacuum Seal Drawer
ICBVS24



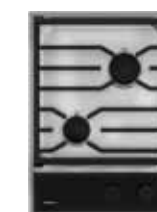
122 cm Ceiling-Mounted Hood - Stainless Steel
ICBVC48S



38 cm Transitional Grill Module
ICBGM15TF/S



38 cm Transitional Induction Cooktop
ICBCI152TF/S



38 cm Transitional Gas Cooktop
ICBCG152TF/S



76 cm M Series Transitional Single Oven
ICBSO30TM/S/TH



Professional

For those desiring a bold, iconic kitchen. Your kitchen will become synonymous with high-performing luxury thanks to the unmistakable, striking features of Sub-Zero PRO Series Refrigeration and the truly emblematic red knobs of Wolf.



PRO 48 Stainless Refrigerator/Freezer
ICBPRO4850



152 cm Pro Wall Hood
ICBPW602718



152 cm Dual Fuel Range
ICBDF60650CG



THE FOOD PRESERVATION SPECIALIST

Honouring every
fresh, delicious bite.



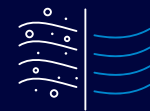
PRESERVE *what matters*

Sub-Zero is more than a refrigerator that keeps food cold. Sub-Zero is the food preservation specialist, delivering fresher, longer-lasting food through innovative advanced preservation technologies. Our commitment to beautiful design is just as strong, consistently leading the industry in built-in refrigeration solutions for every style home.



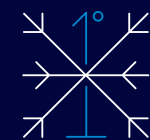
FRESHER LONGER DUAL REFRIGERATION

Cool and humid in the refrigerator, frigid and dry in the freezer. Maintaining these distinct environments is the foundation of the dual refrigeration system pioneered by Sub-Zero. For you, it means crisper, longer-lasting fresh foods and frozen items without freezer burn.



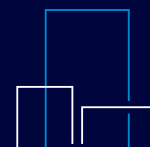
ADVANCED AIR PURIFICATION

Adapting technology used by NASA, Sub-Zero introduces an air purification system that scrubs the air of ethylene gas and odour every 20 minutes.



PRECISE TEMPERATURE CONTROL

Wild fluctuations in temperature negatively impact food's freshness. Sub-Zero counteracts this issue with microprocessors that maintain interior temperatures within one degree of setpoint.



CUSTOMISED MODULAR DESIGN

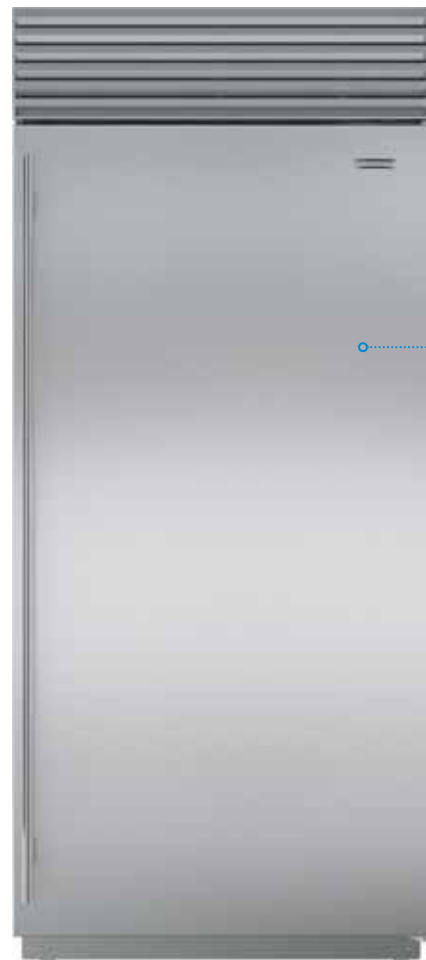
Sub-Zero offers the widest selection of refrigeration solutions with various widths, innovative configurations, and limitless exterior customisation. We believe your kitchen and home should be just as tailored and unique as you.



BUILT AND TESTED TO LAST 20 YEARS

Sub-Zero appliances are rigorously stress-tested to perform for over 20 years of daily use. To ensure reliability, Sub-Zero tests its door hinges over 300,000 times. We stand behind our products with a full five-year warranty and a full one-year warranty for Sub-Zero outdoor products.

The faces of SUB-ZERO



CLASSIC SERIES
The magnum opus of Sub-Zero design.



PRO SERIES
Bold, mighty, stainless steel in and out.



WINE PRESERVATION
An impressive showcase for your collection.



DESIGNER SERIES
*"Anywhere refrigeration."
The epitome of customisation.*



DESIGNER SERIES
UNDERCOUNTER
Places refrigeration where you need it most.

Sub-Zero has the most advanced food preservation technology in the industry.

ICBBI-36UFDID



A REFRIGERATOR FULL OF FRESH IDEAS

DUAL REFRIGERATION

Creates ideal atmospheres for fresh and frozen foods.

AIR PURIFICATION SYSTEM

Adapting technology used by NASA, Sub-Zero introduces an air purification system that scrubs the air of ethylene gas and odour every 20 minutes.

FLEXIBLE STORAGE

Smooth-glide drawers, versatile door storage, and spill-proof shelves create more usable interior space.

MAGNETIC GASKET

Tightly seals the doors, preventing air leaks and reducing energy consumption.

INTERIOR LIGHTING

LED lights offer better visibility and are designed to last the life of your refrigerator.

ADVANCED WATER FILTRATION

Reduces particles and pollutants, preserving the fresh taste of water and ice.

MAX ICE

Increase ice production by up to 30% for a 24-hour period.

MICROPROCESSOR

Precise temperature and defrost control, storing diagnostic information for service technicians.

FRESHNESS CARDS

Provides highly-researched and tested storage tips and use-and-care information at hand.

CONTROL PANEL

Puts more information and greater temperature control at your fingertips.

FLIP-UP GRILLE

Provides easy access for routine maintenance of Classic Series models.



91 cm Classic Stainless All Refrigerator - ICBB1-36R/S/TH, 76 cm Stainless Wine Preservation - ICBBW-30/S/TH and 91 cm Classic Stainless All Freezer - ICBB1-36F/S/TH

*Iconic, innovative
design and technology.*

CLASSIC SERIES

Meet the Sub-Zero tradition: iconic design coupled with more than seven decades of food preservation advancements. The newest generation reaches new heights of refinement, inside and out.



91 cm Classic Stainless Over-and-Under Refrigerator/Freezer - ICBB1-36UID

Distinctly Sub-Zero

The Classic Series offers distinct design approaches. Pair timeless stainless steel with pro or tubular handles—both styles coordinate with Wolf cooking equipment. For smaller kitchens, a French door model makes efficient use of space.



1 Stainless steel model with pro handles



2 Stainless steel model with tubular handles



91 cm Classic Stainless French Door Refrigerator/Freezer - ICBB1-36UFDID/S/PH



107 cm Classic Side-by-Side Refrigerator/Freezer with Dispenser - ICBBI-42SD/S/TH and 91 cm Transitional Framed Induction Cooktop - ICBC1365TFIS

*Always have filtered ice and water
with an external or internal dispenser.*







122 cm Classic Stainless Side-By-Side Refrigerator/Freezer with Internal Ice & Water Dispenser - ICBB1-48SIDIS/TH and 76cm Stainless Wine Preservation - ICBBW-30/S/TH shown with Custom Grille





*A harmonious duet
of form and function.*

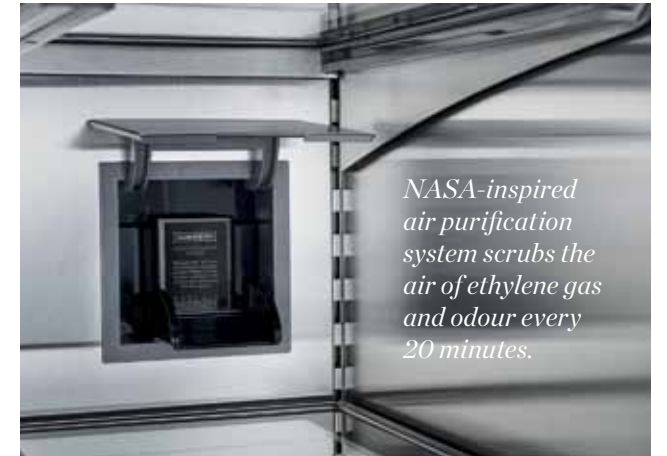
PRO SERIES

This is a fresher take on our boldest design. The only thing more impressive than the stunning exterior is the groundbreaking technology found inside.



Bold and Mighty

To keep food fresher longer, the PRO Series is fitted with the most advanced preservation system. Crafted with stainless steel inside and out, it checks all the boxes for those desiring the most luxurious, professional aesthetic. Now in a smaller 91 cm width, it offers new design opportunities for small and large kitchens alike.



NASA-inspired air purification system scrubs the air of ethylene gas and odour every 20 minutes.



Full-extension slide-out glass shelf provides ergonomic access to food.



Design-forward, hand-finished details.



The independently controlled crisper drawer ensures the ideal environment for produce and fresh foods.



91 cm PRO 36 Stainless Glass Door Refrigerator/Freezer - ICBPRO3650G, 91 cm Contemporary Induction Cooktop - ICBIC365C/B, 76 cm Contemporary Convection Steam Oven - ICBSO30CM/B, 76 cm M Series Contemporary Single Oven - ICBSO30CM/B and 76 cm Vacuum Seal Drawer - ICBVSD4







76 cm M Series Contemporary Stainless Steel Built-In Single Oven - ICBSO30CM/S, 76 cm M Series Contemporary Stainless Steel Convection Steam Oven with Retractable Handle - ICBCSO30CM/S, 61cm Wine Storage - ICBW-24 and 60 cm Designer Column Refrigerator - ICBIC-24,

Endless design possibilities.

DESIGNER SERIES

Advanced food preservation technology that merges seamlessly into the room's décor. It is more flexible than ever with our largest offering of sizes and configurations.



91 cm Contemporary Induction Cooktop - ICBC1365C/B, 76 cm M Series Contemporary Black Glass Convection Steam Oven with Retractable Handle - ICBCSO30CM/B, 76 cm M Series Contemporary Built-In Single Oven - ICBSO30CM/B, 76 cm Warming Drawer - ICBWWD300, Designer Wine Storage - ICBW-30, 76 cm Designer Column Freezer with Ice Maker - ICBIC-30FI and 76 cm Designer Column Refrigerator with Internal Dispenser - ICBIC-30RID



*Endlessly customisable
to your space and style.*

Where's the refrigerator?

Anywhere you want it. The innovative design of Sub-Zero designer products lets them become one with their surroundings — even fully disappearing into the room's décor if you choose custom cabinetry and hardware.



122 cm Dual Fuel Range - ICBD48450CC, 76 cm Designer Column Freezer with Ice Maker - ICBIC-30FI, 61 cm Wine Storage - ICBW-24 and 91 cm Designer Column Refrigerator with Internal Dispenser - ICBIC-36RID



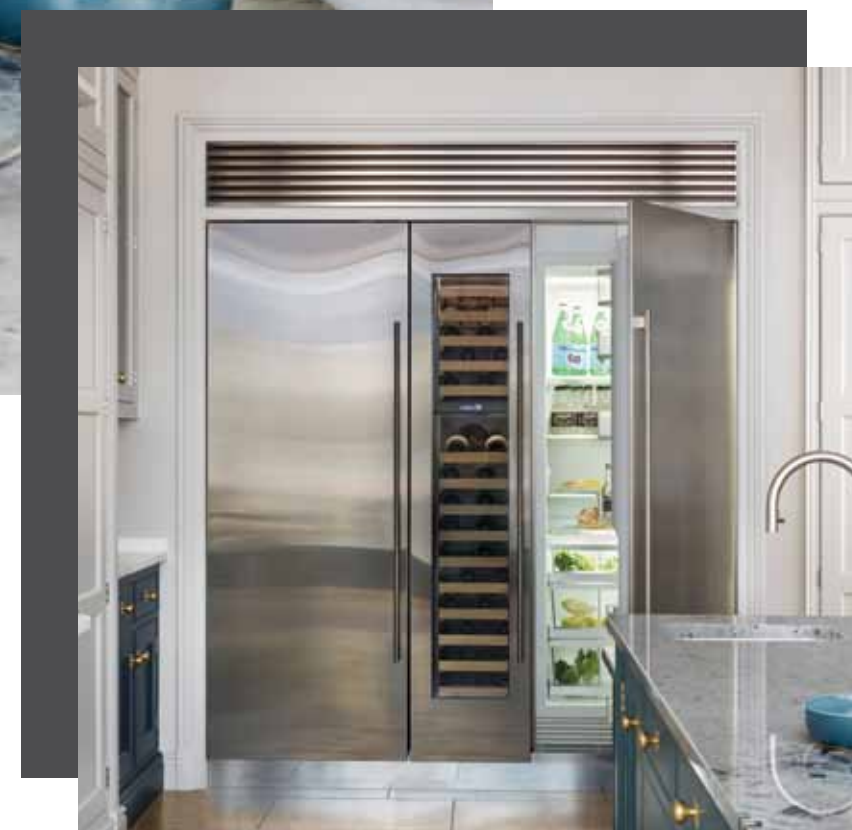


76 cm Designer Column Freezer with Ice Maker - ICBIC-30FI, Designer Wine Storage - ICBW-18,
76 cm Designer Column Refrigerator with Internal Dispenser - ICBIC-30RID and 152 cm Dual Fuel Range shown with custom grill - ICBDF60650CG



Seamless and Subtle

With the Designer Series, choices abound. Think of refrigeration in entirely new ways and places. Master suite or study, home gym or theater room, kitchen island or pantry. Let Sub-Zero Designer Series Refrigeration take your imagination in fresh, new directions.







Designer Series 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. Designer Series Drawers provide endless ways to make refrigeration an efficient and pleasurable presence in your home. Two-drawer units are offered in all-refrigerator or all-freezer with ice maker configurations.





*The enemies of wine
meet their match.*

WINE STORAGE

To preserve the integrity of every glass, Sub-Zero Wine Storage does more than just chill wine, they are built with advanced preservation technologies and protective features that guard against the harmful effects of heat, humidity, light, and vibration.



Organise your collection with wine tiles.



Safely stores 750ml, half, and magnum bottles.



Humidor accessory safe-guards cigars.



Conveniently store necessities in storage drawers.

Protect your collection in style

Raise a glass to better wine preservation. Toast to the pleasure of seeing your wines displayed on shelves fronted with fine cherrywood, stainable for customisation. Available in various sizes, styles, and configurations, you can incorporate wine storage to fit your space and needs. Finally, showcase your collection with soft interior illumination.

How Sub-Zero preservation foils wine's natural enemies:



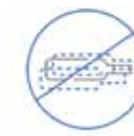
BLOCKS HARMFUL RAYS

The UV-resistant glass shields wine, inhibiting development of unpleasant flavours and aromas.



DEFEATS HEAT

Independent zones maintain the preferred cool environments for reds and whites, ensuring they can be stored and served at their optimal temperature.



DAMPENS VIBRATION

Easy-glide racks gently cradle bottles, offering easy access with minimal disruption. The dessert wine rack accessory comes with the same protective feature.



CONTROLS HUMIDITY

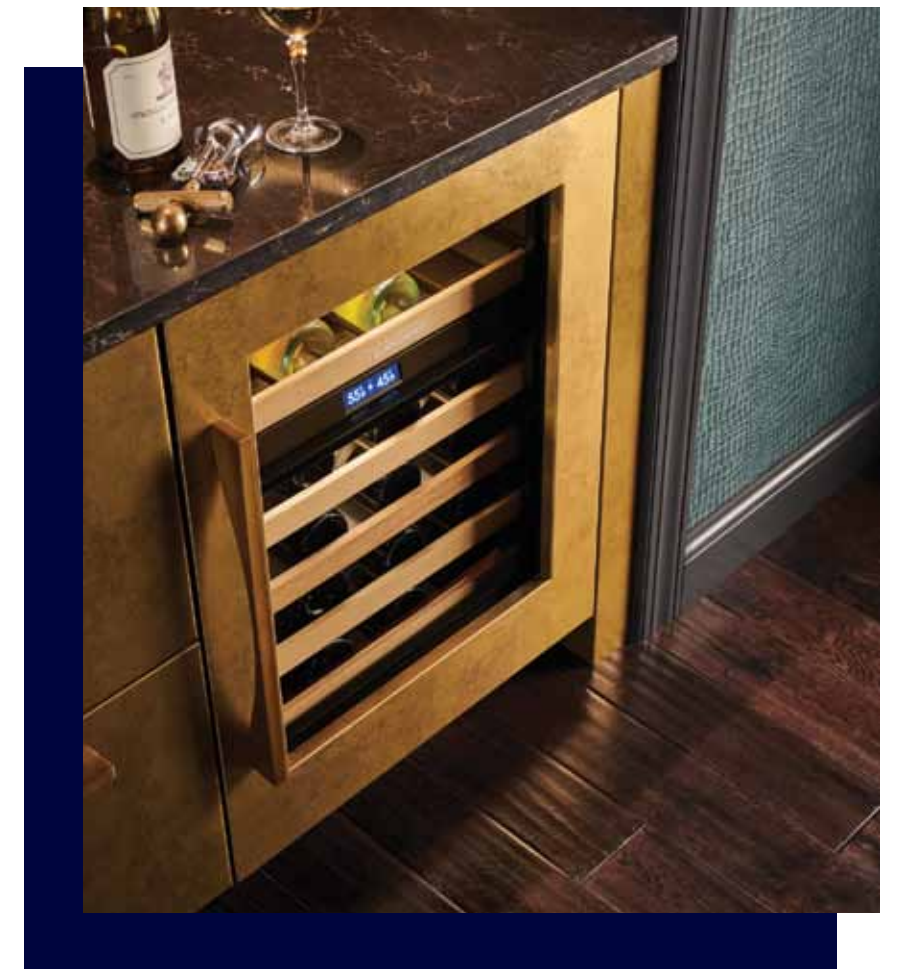
Dual evaporators maintain steady, moderate humidity, ensure corks stay supple and labels do not peel.



Undercounter Wine Storage

Why confine wine to the kitchen, the wine room, or wherever your principal wine preservation may be? Sub-Zero Undercounter Wine Storage raises the delightful prospect of "satellite" preservation: wine on hand in any room, ready to serve at precisely the right temperature. This model accommodates 42 bottles across two independently controlled storage zones. With fully customisable exteriors, integrated hinges and toe kicks, and consistent 3mm reveal, this efficiently sized model seamlessly integrates into any style room.

61 cm Designer Series Undercounter Wine Storage - ICBDEU2450W



Add wine storage anywhere—in a bar, lounge, or pool house.



76 cm Designer Column Refrigerator with Internal Dispenser - ICBIC-30RID, 76 cm Designer Wine Storage - ICBW-30,
91 cm Professional Gas Cooktop - 5 Burners - IBCG365PIS and 76 cm M Series Contemporary Built-In Double Oven - ICBDO30CMB









THE COOKING SPECIALIST

Embracing every
home-cooked meal.



PREDICT *delicious*

Cooking is all we do. Wolf specialises 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.



PRECISE HEAT AND TEMPERATURE 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.



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 pedigree, home cooks have enjoyed more satisfying cooking for nearly two decades.



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 products—two specialists harmonising in one exceptional kitchen.



RIGOROUS TESTING

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.



WORRY-FREE WARRANTY

Wolf offers an industry-leading full five-year warranty on appliances.

One ingredient to leave out: *Guesswork.*

Wolf solves the problem of imprecise equipment, helping you cook with confidence. The precise performance and genius of professional cooks find their way into Wolf products through intelligent features that help take the guesswork out of cooking.



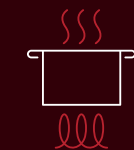
WOLF'S CONVECTION SYSTEMS

More consistent, more delicious results. That, in short, is what you can expect with Wolf's Dual Convection and Dual VertiCross™ convection systems. They control the heat and airflow inside Wolf electric ovens to eliminate hot spots and allow for multi-rack cooking. Pan rotation becomes a thing of the past.



STEAM

Discover a new level of versatility and control with steam cooking. Releasing the right amount of moisture and heat at critical moments, the Wolf Convection Steam Oven creates the precise environment for sous vide cooking, steam-baking crusty, golden loaves, and rejuvenating leftovers.



INDUCTION TECHNOLOGY

Induction cooktops create a magnetic field that induces heat in the cookware. It is ultra-efficient at transferring heat, with almost instantaneous temperature-adjustment response and boils water with amazing speed too.



DUAL-STACKED, SEALED GAS BURNERS

Power meets finesse in this Wolf innovation. The upper-tier burner delivers exceptionally high heat for searing and boiling. For simmering or melting, the lower-tier burner produces a more subtle flame. For easy cleaning, the burner pans are sealed and seamless.



INFRARED ELEMENTS

This feature of the chargrill and teppanyaki (griddle) generates higher temperatures for quick sears.



Wolf's convection systems



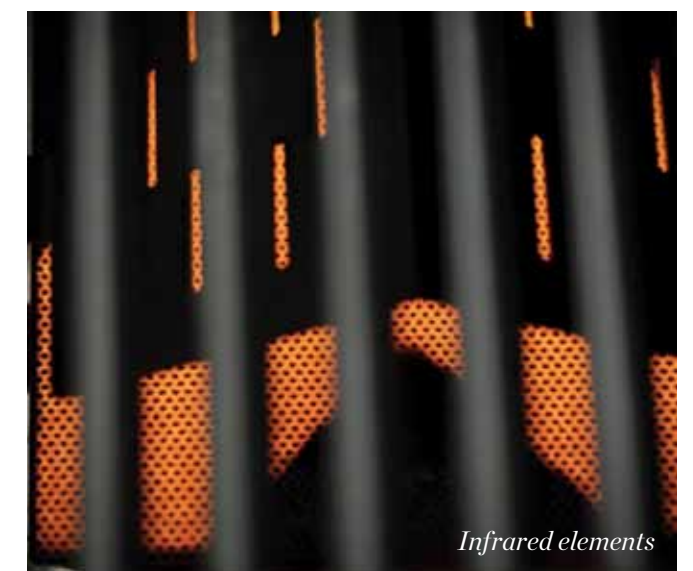
Convection Steam Ovens



Induction technology



Dual-stacked, sealed burners



Infrared elements

Explore the world of WOLF



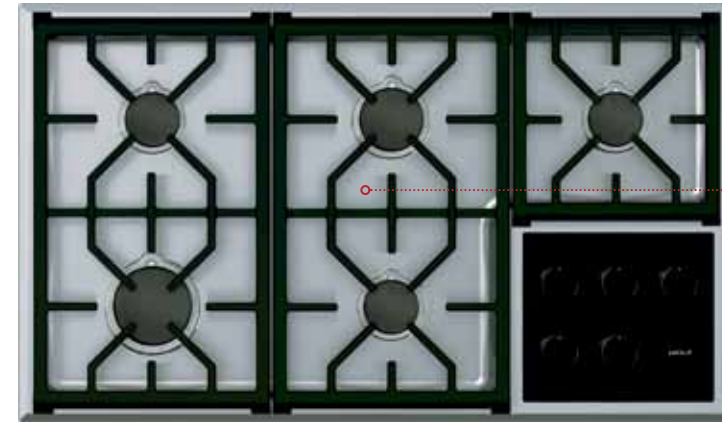
NEW
DUAL FUEL RANGES
The most iconic range, completely reimagined.



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

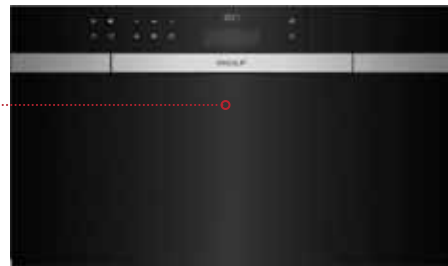


MODULES
Customised to the way you cook.



COOKTOPS
Sizes, styles, and functions for any taste.

BUILT-IN OVENS
Consistently delicious results.



OUTDOOR GRILLS
Multi-function grills provide masterful control.



COFFEE SYSTEMS
For an exquisitely convenient cup prepared just so.



VENTILATION
Brilliant form and function.





122 cm Dual Fuel Range - ICBDF48450CG

*Unmistakable heirs
of professional ranges.*



NEW

DUAL FUEL RANGES

The completely redesigned Wolf Dual Fuel Range combines professional heritage, iconic aesthetics, and innovative performance into one bold cooking package. With abundant sizes, features, and customisable configurations, our ranges are the favorites of discerning home cooks.



Give your kitchen an iconic centerpiece.

Dual Fuel Ranges

Achieve delicious results above and below. Topside, Wolf's patented dual-stacked, sealed gas burners provide consistent high-to-low temperature control. Further customise your rangetop with the newly adjustable chargrill or redesigned teppanyaki (griddle).

Below, enjoy Wolf's most advanced dual convection oven. The Dual Verticross™ system produces consistent, flavourful multi-rack cooking every time. Discover simplicity with the oven's new Gourmet Mode: nearly 50 chef-tested presets that take the guesswork out of cooking a host of delicious dishes.



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

INFRARED CHARGRILL AND TEPPANYAKI (GRIDDLE)
The infrared chargrill is now adjustable, and the redesigned teppanyaki (griddle) features a larger cooking area. Both are capable of tackling a range of foods, from steaks and burgers to delicate fish fillets and vegetables.



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

GOURMET MODE
Like autopilot for your oven, this is the future of cooking technology. Gourmet Mode automatically controls the cooking process for simplified, delicious results guaranteed.

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.







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



NEW

INDUCTION RANGES

The Wolf Induction Range was completely redesigned—from top to bottom—to provide a contemporary alternative to the professional-style range. No more red knobs, only refined, clean lines. Plus, you'll find Wolf's signature range performance packed inside this modern shell.



*The ideal choice for more
kitchens than ever.*

Induction Ranges

Visually stunning, this range features equally impressive performance. The scratch-resistant, ceramic glass induction cooking surface proves consistent and precise across the temperature spectrum, achieving powerful boils and gentle melts with uniform mastery. Going from searing-hot highs to ultra-finessed lows in mere moments, it features 40 percent faster temperature response than gas or electric cooktops. Plus, the smooth glass surface is simple to clean.

The high-performing oven features the same state-of-the-art Dual Verticross™ electric convection ovens as the Dual Fuel Ranges. It evenly distributes the air, reducing hot and cold spots and enabling consistent multi-rack cooking. Directed by the completely integrated electronic touch screen, the oven offers 10 chef-tested cooking modes—including worry-free Gourmet Mode—to automatically tackle every type of dish.



*Designed with
you in mind.*

RANGETOPS and COOKTOPS

From sleek, stylish grace to bold, professional gravitas, Wolf has the look for your taste. Choose from dozens of sizes, styles, and technologies to precisely fit your cooking style.



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 91 cm and 122 cm sizes and three configurations that include infrared teppanyaki (griddle), infrared chargrill and wok.



The infrared elements of the chargrill and teppanyaki (griddle) preheat fast and generate high heat for quick sears.

DUAL-STACKED, SEALED BURNERS

The dual-stacked, sealed burners deliver exceptionally high heat for searing and boiling, along with ultra-gentle lows for simmering and melting. Plus, sealed burner pans make for easy cleanup.



122cm Sealed Burner Rangetop - ICBSRT486G





122 cm Sealed Burner Rangetop - 4 burners and wok - ICBSRT484W, 76 cm M Series Professional Double Oven - ICBDO30PM/SPH,
60 cm Coffee System - Stainless - ICBC24/S, 60 cm Cup Warming Drawer - ICBCW24/S and 122 cm Classic Pro Wall Hood - ICBPW482418





Continuous cast-iron grates are extremely durable and provide effortless pan mobility. They are easy to clean, too.

91 cm Professional Gas Cooktop - ICBCG365P/S



91 cm Professional Gas Cooktop - ICBCG365P/S



91 cm Professional Gas Cooktop - ICBCG365P/S

Gas Cooktops

Pick the style that speaks to you. Choose from the iconic look of Wolf red knobs, brushed stainless, or black controls against an all-glass control panel. No matter what look you choose, you can expect the precise, high-to-low control of dual-stacked gas burners. Sealed burner pans make sloshes and spills a snap to clean up.



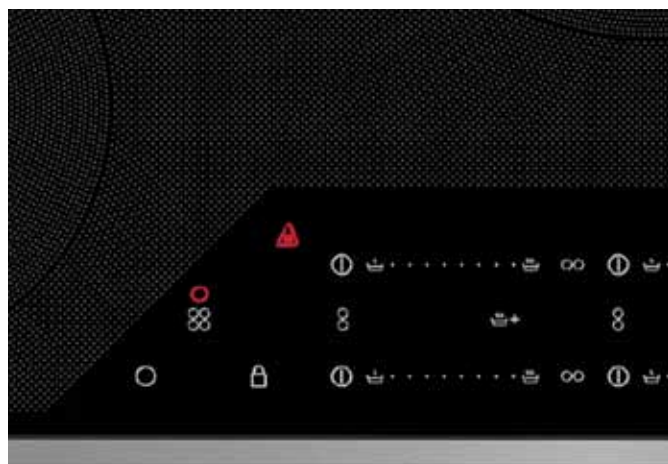
76 cm Transitional Gas Cooktop - ICBCG3047/S





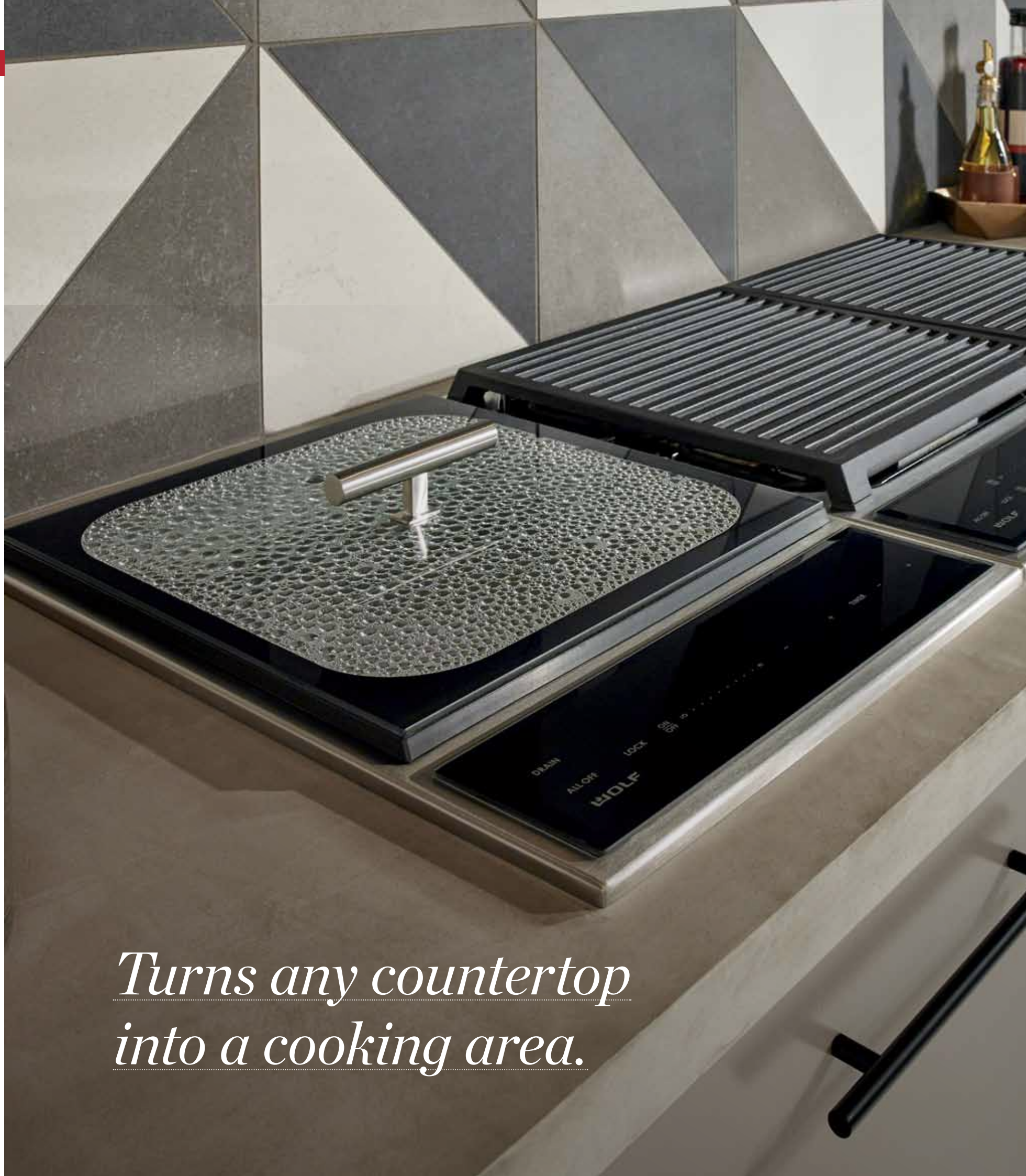
Induction Cooktops

Incredible speed. Precise control. Exceptional technology. Electromagnetic elements in the Induction Cooktops cause pots and pans to heat instantly and evenly. The cooktop surface remains relatively cool, making induction a relatively safe way to cook. Our 60 cm, 76 cm, and 91 cm Induction Cooktops are available in contemporary and transitional models. Contemporary and transitional styles fit into almost any kitchen design. Additionally, transitional models pair seamlessly with Wolf Module Cooktops for your ideal, custom cooking setup.



Induction cooktops are 40% more efficient than gas or electric.





*Turns any countertop
into a cooking area.*

MODULE COOKTOPS

Fashion your own, personalised cooking setup. Add modules as a complement to a larger counterpart or create a custom cooking array. Thoughtfully designed with a consistent look and stunning performance.

GAS COOKTOP

Wolf's innovative dual-stacked, sealed burners provide nuanced high-to-low control.

- Automatic spark re-ignition system
- Easy-to-clean sealed burner pans



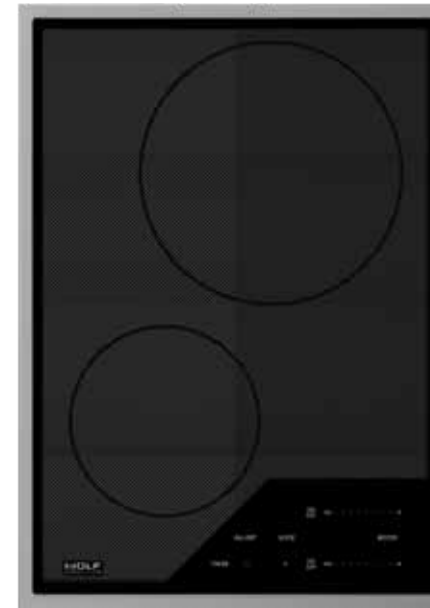
GRILL

Achieve restaurant-quality sear marks with two 1400-watt heating elements.

- Ceramic briquettes provide grill flavour and high heat
- Two dual-temperature cooking zones



Five different modules help you cook your way.



INDUCTION COOKTOP

Two ultra-efficient induction zones heat instantly, evenly, and precisely.

- Easy-to-clean, scratch-resistant, black ceramic glass surface
- Boost Mode for rapid boils

MULTIFUNCTION COOKTOP

High-output 8 kW burner shapes powerful flame for hot stir-frying and fast boiling.

- Flex between standard and wok grate
- Easy-to-clean sealed burner pan



STEAMER

Experience the versatility of ultra-consistent steam cooking.

- One-degree incremental temperature control
- One 2700-watt heating element
- Optional sous vide basket accessory



*Consistently
delicious results.*

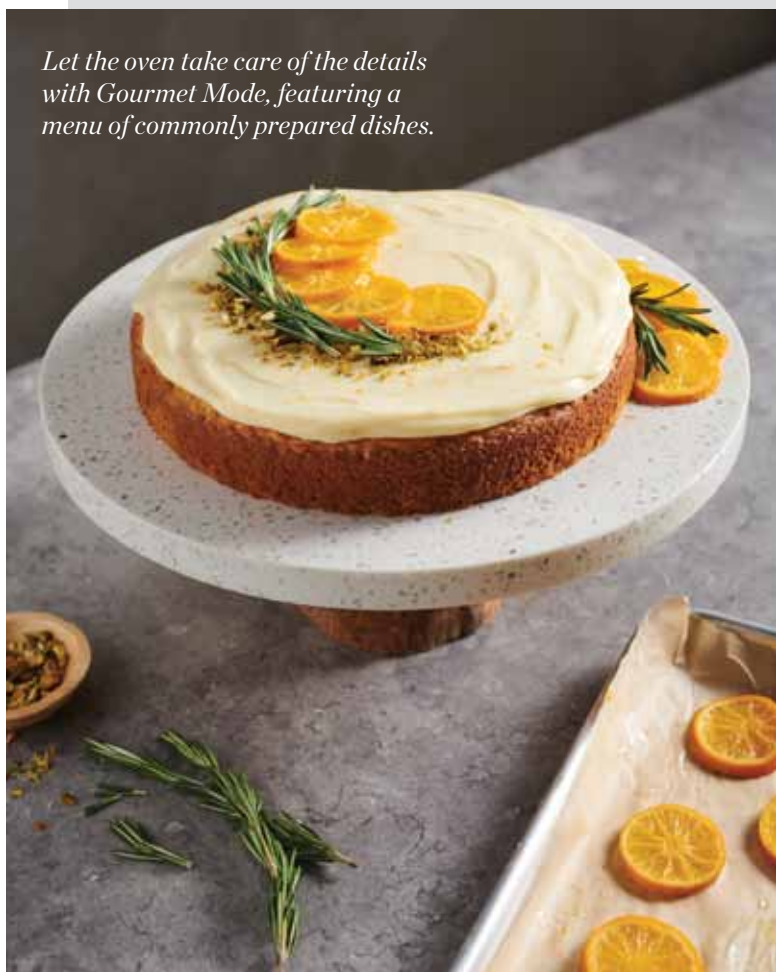
BUILT-IN OVENS

Since the day they were introduced, they have inspired choruses of acclaim from cooks, bakers, and designers alike. Never before have ovens incorporated so much innovation and precise control nor a wider spectrum of designs.

M Series Built-In 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. Refinements in M Series Built-In Ovens are more than aesthetic. Performance features include the advanced Dual VertiCross™ convection system, colour LCD touchscreen control, convenient preset cooking programs, and improved interior lighting. There is also more usable space inside the oven.

Let the oven take care of the details with Gourmet Mode, featuring a menu of commonly prepared dishes.



91 cm Professional Gas Cooktop - ICBCG365P/S, 76 cm M Series Contemporary Double Oven - ICBDO30CM/B,
76 cm Designer All Refrigerator Column - ICBIC-30RID



76 cm M Series Transitional Convection Steam Oven - ICBSO30TM/S/TH, 76 cm M Series Transitional Microwave Combi Oven - ICBSPO30TM/S/TH, 76 cm M Series Transitional Induction Cooktop - ICBCI365TF/S and 91 cm Downdraft Ventilation - ICBDD36



60 cm E Series Professional Microwave Combi Oven - ICBSPO24TE/S/PH, 60 cm E Series Professional Built-In Steam Oven - ICBCSO24PE/S/PH
60 cm Vacuum Seal Drawer - ICBVS24, 60 cm Cup Warming Drawer - ICBWC24/S and 152 cm Dual Fuel Range - ICBDF60650CG



76 cm E Series Professional Built-In Single Oven - ICBSO30PE/S/TH X 2

E Series Built-In Ovens

Precise control applies as much to the look of your kitchen as to the cooking performance you will enjoy there. Which design best complements your kitchen décor? The transitional with its stainless steel control panel and tubular handle? Or the professional with stainless control panel and pro handle? Smart technology enables ten cooking modes, including the versatile, even heat of dual convection. E series ovens can be installed flush with cabinets for a polished, integrated look.





76cm E-Series Professional Single Oven - 2x ICB5030PE/S/PH, 76cm Warming Drawer - 2x ICBWWD300 and 91cm Sealed Burner Rangetop - ICBSRT 364G





61 cm Designer Column Freezer with Ice Maker - ICBCI24FI, 46 cm Designer Wine Storage - ICBW18, 76 cm Transitional Framed Induction Cooktop - ICBCI304TFIS, 60 cm E Series Transitional Convection Steam Oven - ICBCSO24TE, 60 cm Vacuum Seal Drawer - ICBVS-24 and 60 cm E Series Transitional Built-In Single Oven - ICBSO24TE



60 cm E Series Transitional Built-In Oven

Looking for a smaller alternative? Enjoy the masterful performance and beauty of Wolf ovens in a smaller footprint. The 60 cm Transitional E Series Built-In Oven fits nearly anywhere and offers similar performance to its larger counterparts. For a compact kitchen any chef would admire, pair it with a 60 cm Induction Cooktop, Convection Steam Oven, 38 cm Modules, and narrower widths and drawers of Sub-Zero Refrigeration.

Even the smallest kitchen can have a Wolf oven.



60 cm E-Series Transitional Microwave Combi Oven - ICBSPO24TE/IS/TH, 60 cm Coffee System - Stainless Steel - ICBEC24/S and 60 cm E-Series Transitional Convection Steam Oven - ICBCSO24TE/IS/TH



Convection Steam Ovens

This may be the world's most versatile oven. The Convection Steam Oven will single-handedly ease meal preparation. It places the power of steam and convection heat at your fingertips, with more tried and tested modes to help you create the dish you desire—flaky, golden pies, fall-off-the-bone ribs, better-than-yesterday leftovers, or tender steaks cooked sous vide. Flexibility abounds in design as well—new aesthetic refinements create a consistent look with other Wolf ovens.



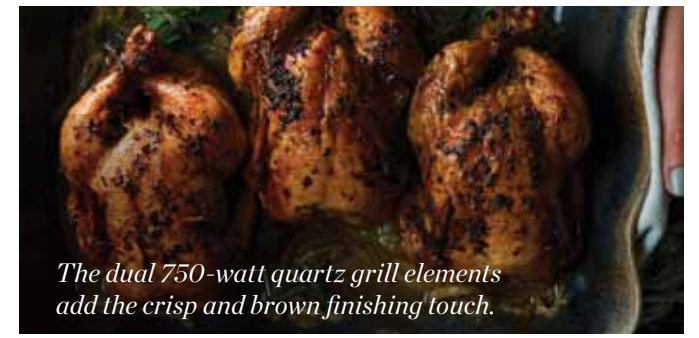
60 cm E Series Transitional Microwave Combi Oven, shown with Accessory Pro Handle - ICBSPO24TE
and 60 cm E Series Transitional Convection Steam Oven - ICBCSO24TE



Prepare entire meals with the power of 900-watt microwave preset modes.

Microwave Combi Ovens

The performance you expect from Wolf—now faster and smaller. Combining the power of convection, grill, and microwave, the Microwave Combi Oven offers all-in-one oven versatility so you can prepare a wider variety of delicious foods in reduced time. Its cooking versatility is matched only by its design flexibility, stylishly freeing up counter space and seamlessly coordinating with Wolf M and E series Built-In Ovens and other appliances. Save time in the kitchen while achieving delicious results with this multi-use appliance.



The dual 750-watt quartz grill elements add the crisp and brown finishing touch.



*It is like your own
personal barista.*



COFFEE SYSTEM *and*
CUP WARMING DRAWER

You may find yourself taking a few extra moments to enjoy your professional-quality beverage in a warmed teacup. Crafted to your precise taste, frothed and foamy with the touch of a button.



60 cm Coffee System - Stainless - ICBEC24/S and 60 cm Cup Warming Drawer - Stainless - ICBCW24/S



60 cm Coffee System - Black - ICBEC24/B

DESIGN COORDINATION
The design pairs beautifully, either side-by-side or stacked, with other Wolf products, such as the Convection Steam Oven.



Coffee System

The Wolf Coffee System's superior performance is elevated by numerous advanced features. No in-wall water line is required. Instead, a large internal reservoir holds nearly two liters of water at a time. Milk never enters the machinery, so the system can be cleaned without disassembly—simply press a button and a short burst of steam cleans the mechanism. A mounted glide system provides easy access to the unit, simplifying the task of replenishing the ground or whole bean coffee supply.



60 cm Coffee System - Black - ICBEC24/B, 60 cm Cup Warming Drawer - Black - ICBCW24/B



Cup Warming Drawer

A Cup Warming Drawer is the perfect companion to the Wolf Coffee System. It gently warms cups to ideal sipping temperature. A full-extension drawer glides smoothly, while a non-slip mat keeps cups and dinnerware from joggling.



DRAWERS

These efficiently-sized appliances prove satisfying in both performance and design. The Vacuum Seal Drawer is the ultimate cooking companion while the Warming Drawer is a must for flexible dinnertimes.

*Adds convenience
to home cooking.*



Pair with a Convection Steam Oven for a complete sous vide set up.

Vacuum Seal Drawer

Professional chefs used this tool for years, and now, you can enjoy the benefits at home. The Wolf chamber-style Vacuum Seal Drawer helps deliver more delicious meals. Better preserve frozen foods, remove air to prepare for sous vide cooking, or infuse flavours into proteins and vegetables with marinades and aromatics. It fits seamlessly into any kitchen design, accepting a custom panel or Wolf stainless steel or black glass panel options in 60 cm and 76 cm widths.



Reseal unfinished bottles with the wine attachment.



76 cm Warming Drawers - ICBWWD300



76 cm Warming Drawer - ICBWWD300, shown with optional 6-piece container set



76 cm Outdoor Warming Drawer - ICBWWD300

Warming Drawer

Some nights, it seems like every member of the family is on a different schedule. Keep dinner—and the dinnerware—warm for late arrivals. The Wolf Warming Drawer integrates beautifully into any kitchen, presenting a clean stainless front or blending into the surrounding cabinetry. Think outside the kitchen too—luxuriate in toasty towels when installed in a master suite or pool house, or include an Outdoor Warming Drawer in a patio kitchen. Indoor and outdoor models provide convenience wherever you need it most.



76 cm Warming Drawer - ICBWWD300



*Clears the air for a
more enjoyable kitchen.*

VENTILATION

Eliminate dinner's uninvited guests—smoke, grease, and odour—with powerful ventilation. Find sizes, designs, and speeds to fit any décor and cooking style.



Ventilation

In classic stainless steel, contemporary glass, or tucked away out of sight, Wolf ventilation is paramount in a thoughtfully designed kitchen. Powerful blowers, easy-to-use controls, and bright lighting keep your cooking area well lit, fresh, and clean, and filters are dishwasher-safe for easy cleaning.

CLASSIC PRO WALL HOODS
Behind their sculpted stainless steel lines, beautiful form is married to powerful performance. These classic, chimney-styled hoods are available in an array of sizes from 76 cm to 152 cm in width.



152 cm Pro Wall Hood - ICBPW602718

DOWNDRAFT VENTILATION
Switch on the unit and it rises quietly from the countertop to a height of 36 cm, drawing smoke and odours through a five-layer filter. It provides effective ventilation for all types of cookware.



91 cm Transitional Induction Cooktop - ICBC1365T/S, 91 cm Downdraft - ICBDD36





91 cm Stainless Wall Hood - ICBVW36S and 91 cm Sealed Burner Rangetop - ICBSRT364G



91 cm Black Cooktop Wall Hood - ICBVW36B



91 cm Ceiling-Mounted Hood - Stainless Steel - ICBVC36S and 91 cm Contemporary Induction Cooktop - ICBCI365C/B



91 cm Downdraft Ventilation - ICBDD36 and 91 cm Transitional Induction Cooktop - ICBCI365TF/S





*Here's to moments
worth savoring—outdoors.*

OUTDOOR KITCHENS

—

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.



137 cm Outdoor Grill - ICBOG54, 33 cm Built-In Burner Module - ICBBM13 and storage accessories



The teppanyaki (griddle) plate features a smooth cooking surface for grilling more delicate foods, such as vegetables and seafood.

137 cm Outdoor Grill - ICBOG54, shown with optional teppanyaki (griddle) Plate

Outdoor Kitchens

Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do indoors. With Sub-Zero and Wolf, you can. The Wolf Outdoor Grill gives you masterful control, using both direct and radiant heat to achieve the temperature range and uniform heat distribution that are the keys to flawless grilling. The sealed smoker box can enhance the smoky flavour of grilled foods. Add a teppanyaki (griddle) plate accessory for grilling more delicate items, such as vegetables and fish. It is available in 76 cm, 91 cm, 107 cm, and 137 cm* models. For convenient access to fresh foods, cold drinks, and other necessities, choose Sub-Zero's Outdoor Undercounter Refrigerator Drawers.

* Available as built-in model only

61 cm Designer Outdoor Refrigerator Drawers - ICBID-24RO, and storage accessories



Bring Sub-Zero Refrigeration to your outdoor kitchen. The Sub-Zero 61cm Drawers can be outfitted with weather-resistant, outdoor panels with or without a lock.



76 cm Outdoor Grill - ICBOG30 shown with 76 cm optional Cart - CART30

Outdoor Storage

Wolf Storage Cabinets, Doors, and Drawers take convenience to a whole new level. Store everything from mesquite chips and grill accessories to paper towels and trash and recycling receptacles in these dry, weatherproof units. With these organisation necessities in place, you can spend more time savoring moments al fresco. Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and nearly boundless design possibilities.



Dry Storage Cabinet

Outdoor Grills

FREESTANDING OUTDOOR GRILLS
Roll it out and you are ready. Wolf Outdoor Grills marry impressive performance with exceptional ease of use. Carts are available in 76 cm, 91 cm, and 107 cm widths. An optional Side Burner lets you prepare side dishes or warm sauces without running inside.

BUILT-IN OUTDOOR GRILLS
Built-In Outdoor Grills help you achieve delicious results with direct and indirect cooking—even smoking. Add a Side Burner Module to increase your outdoor cooking capabilities.



91 cm Outdoor Grill - ICBOG36 and storage accessories,
76 cm Outdoor Warming Drawer - ICBWWD300



*Paper Towel
Drawer*



*Double Trash and
Recycling Drawer*



137 cm Outdoor Grill - ICBOG54, 33 cm Built-In Burner Module - ICBBM13, 76 cm Outdoor Warming Drawer - ICBWWD300, and storage accessories





WOLF GOURMET

Better meals are close at hand. Wolf, the brand synonymous with delicious results, presents Wolf Gourmet – countertop appliances and kitchen tools that embody the precision control of their larger counterparts. From prepping ingredients to the finished dish, with Wolf Gourmet, the dish you envision will be the dish you serve.



High-Performance Blender - ICBWGBL100S



4 Slice Toaster - ICBWGTR104S



29cm Skillet - WGCW112S

HIGH-PERFORMANCE BLENDER

Spicy salsa. Tangy margaritas. Creamy milkshakes and malts like you remember. Homemade hollandaise sauce for your eggs benedict. It's hard to imagine any countertop appliance that gives you more pleasure than the Wolf Gourmet blender. It crafts whatever you crave, offering complete control for complex recipes and pre-programmed settings for one-touch smoothies and hot soups. It's easy to use, and it will open up whole new worlds of taste and nutrition in your kitchen.

2 AND 4 SLICE TOASTER

One of the great pleasures in life is a buttery toasted bagel or toast in the morning – the perfect complement to your cup of French roast. Yet many toasters struggle with fitting artisan breads, much less browning them to your taste. Our toasters incorporate innovative features to deliver delicious results – extra-wide toast slots for bagels and artisan breads, self-centering bread guides for even browning, extended bread lifter for easy removal of small bread. In short, nirvana for toast lovers.

MULTI-CLAD COOKWARE

Most chefs agree the best all-around cookware is multi-clad stainless steel like ours. It's incredibly durable, distributes heat quickly and evenly, and with its inner core of aluminum, provides superior heat conductivity. It is also nonreactive, meaning it doesn't pick up the taste of the pot or pan when preparing acidic or alkaline foods. With its many ergonomic features, Wolf Gourmet cookware will be a trustworthy, comfortable companion for a lifetime of culinary adventures.

DURABLE, FORGED KNIVES

Combine the best of European and Asian knives? Challenge accepted. Wolf Gourmet cutlery merges the precision of Japanese style blades with the durability of German forging to inspire confidence in the kitchen. Whether you're a seasoned pro, or just discovering the pleasure of cooking for the first time, these trusted culinary companions offer performance far beyond your expectations.

Classic Series Refrigeration

REFRIGERATORS AND FREEZERS 91 CM



All Refrigerator

MODEL OPTIONS

ICBBI-36R
-Stainless Steel

W 914 mm
H 2134 mm
D 610 mm

Capacity 613L



All Freezer

MODEL OPTIONS

ICBBI-36F
-Stainless Steel

W 914 mm
H 2134 mm
D 610 mm

Capacity 612L

OVER-AND-UNDER REFRIGERATORS/FREEZERS 91 CM



Over-and-Under Refrigerator/Freezer

MODEL OPTIONS

ICBBI-36UID
-Stainless Steel
-With Automatic Ice Maker and Internal Water Dispenser

W 914 mm
H 2134 mm
D 610 mm

Capacity R 367L F 143L

FRENCH DOOR REFRIGERATORS/FREEZERS 91 CM / 107CM



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBBI-36UFDID
-Stainless Steel
-French door with Automatic Ice Maker and Internal Water Dispenser

W 914 mm
H 2134 mm
D 610 mm

Capacity R 357L F 144L



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBBI-42UFDID
-Stainless Steel
-French door with Automatic Ice Maker and Internal Water Dispenser

W 1067 mm
H 2134 mm
D 610 mm

Capacity R 583L F 195L

SIDE-BY-SIDE REFRIGERATORS/FREEZERS 91 CM / 107 CM / 122 CM



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-36S
-Stainless Steel
-Automatic Ice Maker

W 914 mm
H 2134 mm
D 610 mm

Capacity R 328L F 225L



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-42S
-Stainless Steel
-Automatic Ice Maker

W 1067 mm
H 2134 mm
D 610 mm

Capacity R 430L F 220L



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-42SD
-Stainless Steel
-Automatic external ice and water dispenser

W 1067 mm
H 2134 mm
D 610 mm

Capacity R 408L F 194L



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-48S
-Stainless Steel
-Automatic Ice Maker

W 1219 mm
H 2134 mm
D 610 mm

Capacity R 500L F 264L



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-48SID
-Stainless Steel
-Internal Ice and Water Dispenser

W 1219 mm
H 2134 mm
D 610 mm

Capacity R 491L F 244L



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBBI-48SD
-Stainless Steel
-External Ice and Water Dispenser

W 1219 mm
H 2134 mm
D 610 mm

Capacity R 478L F 244L

PRO Refrigeration

PRO36 91 CM



PRO 36

MODEL OPTIONS

ICBPRO3650
-Stainless Steel
-Solid Door with Automatic Ice Maker

W 914 mm
H 2134 mm
D 610 mm

Capacity R 503L F 93L



PRO 36 with Glass Door

MODEL OPTIONS

ICBPRO3650G
-Stainless Steel
-Glass Door with Automatic Ice Maker

W 914 mm
H 2134 mm
D 610 mm

Capacity R 513L F 93L

PRO48 122 CM



PRO 48

MODEL OPTIONS

ICBPRO4850
-Stainless Steel
-Solid Door with Automatic Ice Maker

W 1219 mm
H 2134 mm
D 610 mm

Capacity R 463L F 280L



PRO 48 with Glass Door

MODEL OPTIONS

ICBPRO4850G
-Stainless Steel
-Glass Door with Automatic Ice Maker

W 1219 mm
H 2134 mm
D 610 mm

Capacity R 471L F 280L

Designer Series Refrigeration

COLUMN REFRIGERATORS AND FREEZERS 46 CM / 61 CM / 76 CM / 91 CM



All Freezer
Column

MODEL OPTIONS
ICBIC-18FI
-Panel Ready
-Stainless Steel Panels Available
-Automatic Ice Maker

W 457 mm
H 2134 mm
D 610 mm

Capacity 230L




All Refrigerator
Column

MODEL OPTIONS
ICBIC-24R
-Panel Ready
-Stainless Steel Panels Available

W 610 mm
H 2134 mm
D 610 mm

Capacity 352L



All Freezer
Column

MODEL OPTIONS
ICBIC-24FI
-Panel Ready
-Stainless Steel Panels Available
-Automatic Ice Maker

W 610 mm
H 2134 mm
D 610 mm

Capacity 338L



Combination
Column

MODEL OPTIONS
ICBIC-24C
-Panel Ready
-Stainless Steel Panels Available

W 610 mm
H 2134 mm
D 610 mm

Capacity R 193L F 58L



All Refrigerator
Column

MODEL OPTIONS
ICBIC-30RID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser

W 762 mm
H 2134 mm
D 610 mm

Capacity 475L



All Freezer
Column

MODEL OPTIONS
ICBIC-30FI
-Panel Ready
-Stainless Steel Panels Available
-Automatic Ice Maker

W 762 mm
H 2134 mm
D 610 mm

Capacity 415L



All Refrigerator
Column

MODEL OPTIONS
ICBIC-36RID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser

W 914 mm
H 2134 mm
D 610 mm

Capacity 606L

TALL COMBINATION 76 CM / 91 CM



Combination
Tall

MODEL OPTIONS
ICBIT-30CIID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser
-Automatic Ice Maker

W 762 mm
H 2134 mm
D 610 mm

Capacity R 295L F 95L




Combination
Tall

MODEL OPTIONS
ICBIT-36CIID
-Panel Ready
-Stainless Steel Panels Available
-Internal Water Dispenser
-Automatic Ice Maker

W 914 mm
H 2134 mm
D 610 mm

Capacity R 359L F 130L

DRAWER REFRIGERATOR 61 CM / 76 CM




All Refrigerator
Drawers

MODEL OPTIONS
ICBID-24RO
-Panel Ready
-Stainless Steel Panels Available
-Indoor or Outdoor

W 610 mm
H 876 mm
D 610 mm

Capacity 76L




All Refrigerator
Drawers

MODEL OPTIONS
ICBID-30R
-Panel Ready
-Stainless Steel Panels Available

W 762 mm
H 876 mm
D 610 mm

Capacity 97L



All Freezer
Drawers

MODEL OPTIONS
ICBID-30FI
-Panel Ready
-Stainless Steel Panels Available
-Automatic Ice Maker

W 762 mm
H 876 mm
D 610 mm

Capacity 101L

Wine Storage



Wine Storage
Designer Series

MODEL OPTIONS
ICBIW-18
-Panel Ready
-Stainless Steel Panels Available

W 457 mm
H 2134 mm
D 610 mm

59 Bottles (750 ml)




Wine Storage
Designer Series

MODEL OPTIONS
ICBIW-24
-Panel Ready
-Stainless Steel Panels Available

W 610 mm
H 2134 mm
D 610 mm

102 Bottles (750 ml)




Wine Storage
Designer Series

MODEL OPTIONS
ICBIW-30
-Panel Ready
-Stainless Steel Panels Available

W 762 mm
H 2134 mm
D 610 mm

146 Bottles (750 ml)



Wine Storage
with Refrigerator Drawers

MODEL OPTIONS
ICBIW-30R
-Panel Ready
-Stainless Steel Panels Available

W 762 mm
H 2134 mm
D 610 mm

86 Bottles (750 ml)
Fridge Capacity 113L



Wine Storage
Classic Series

MODEL OPTIONS
ICBBW-30
-Stainless Steel

W 762 mm
H 2134 mm
D 610 mm

146 Bottles (750 ml)



Wine Storage
Designer Series - Undercounter

MODEL OPTIONS
ICBDEU2450W
-Stainless Steel

W 610 mm
H 876 mm
D 587 mm

42 Bottles (750 ml)

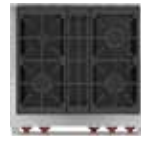
Dual Fuel Ranges

RANGES 76 CM / 91 CM / 122 CM / 152 CM



Dual Fuel

MODEL OPTIONS



ICBDF30450
4 Burners

W 759 mm
H 927 mm
D 749 mm



Dual Fuel

MODEL OPTIONS



ICBDF36650
6 Burners

ICBDF36450G
4 Burners and Infrared Teppanyaki

W 911 mm
H 927 mm
D 749 mm



Dual Fuel

MODEL OPTIONS



ICBDF48450CG
4 Burners, Infrared Chargrill, and Infrared Teppanyaki

ICBDF48650G
6 Burners and Infrared Teppanyaki

ICBDF48450DG
4 Burners and Infrared Dual Teppanyaki

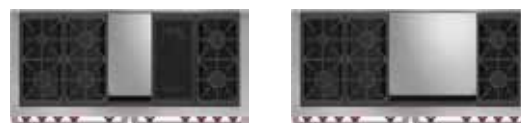
ICBDF48850
8 Burners

W 1216 mm
H 927 mm
D 749 mm



Dual Fuel

MODEL OPTIONS



ICBDF60650CG
6 Burners, Infrared Teppanyaki, and Infrared Chargrill

ICBDF60650DG
6 Burners and Infrared Dual Teppanyaki

W 1521 mm
H 927 mm
D 749 mm

Induction Ranges

76 CM



Induction

MODEL OPTIONS



ICBIR30450/S/T
4 Zones

W 759 mm
H 902 mm
D 718 mm

91 CM



Induction

MODEL OPTIONS



ICBIR36550/S/T
5 Zones

W 911 mm
H 902 mm
D 718 mm

Rangetops

SEALED BURNER 91CM / 122CM



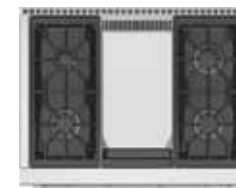
4 Burners

and Infrared Teppanyaki

MODEL OPTIONS

ICBIRT364G

W 911 mm H 216 mm D 724 mm



2 Burners

and Wok

MODEL OPTIONS

ICBIRT362W

W 911 mm H 216 mm D 724 mm



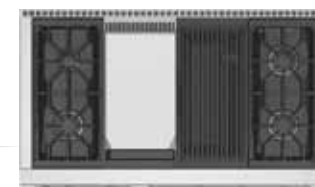
4 Burners

and Infrared Teppanyaki & Infrared Chargrill

MODEL OPTIONS

ICBIRT484CG

W 1216 mm H 216 mm D 724 mm



4 Burners

and Wok

MODEL OPTIONS

ICBIRT484W

W 1216 mm H 216 mm D 724 mm



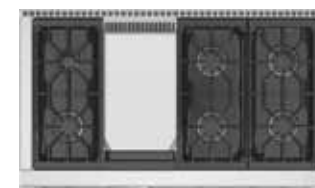
6 Burners

and Infrared Teppanyaki

MODEL OPTIONS

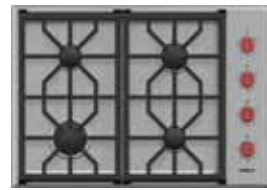
ICBIRT486G

W 1216 mm H 216 mm D 724 mm



Cooktops

GAS



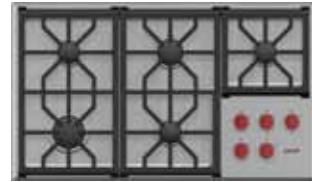
Gas
Professional

MODEL OPTIONS
ICBCG304P/S
W 762 mm H 102 mm D 533 mm



Gas
Transitional

MODEL OPTIONS
ICBCG304T/S
W 762 mm H 102 mm D 533 mm



Gas
Professional

MODEL OPTIONS
ICBCG365P/S
W 914 mm H 102 mm D 533 mm



Gas
Transitional

MODEL OPTIONS
ICBCG365T/S
W 914 mm H 102 mm D 533 mm

INDUCTION



Induction
Contemporary

MODEL OPTIONS
ICBCI243C/B
W 600 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI243TF/S
W 600 mm H 51 mm D 533 mm



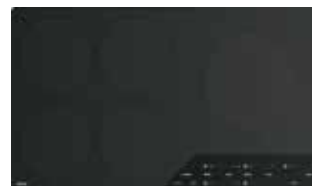
Induction
Contemporary

MODEL OPTIONS
ICBCI304C/B
W 762 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI304TF/S
W 762 mm H 51 mm D 533 mm



Induction
Contemporary

MODEL OPTIONS
ICBCI365C/B
W 914 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI365TF/S
W 914 mm H 51 mm D 533 mm

Module Cooktops

38 CENTIMETERS



Induction Cooktop
Transitional

MODEL OPTIONS
ICBCI152TF/S
W 381 mm H 51 mm D 533 mm



Gas Cooktop
Transitional

MODEL OPTIONS
ICBCG152TF/S
W 381 mm H 102 mm D 533 mm



Multifunction Module
Transitional

MODEL OPTIONS
ICBMM15TF/S
W 381 mm H 127 mm D 533 mm



Grill Module
Transitional

MODEL OPTIONS
ICBGM15TF/S
W 381 mm H 127 mm D 533 mm



Steamer Module
Transitional

MODEL OPTIONS
ICBSM15TF/S
W 381 mm H 222 mm D 533 mm

Built-In Ovens

M SERIES 76 CM



M Series
Transitional

ICBSO30TM/S/TH
-Single Oven
W 759 mm H 724 mm D 584 mm
Interior Useable Volume - 125 L



M Series
Transitional

ICBDO30TM/S/TH
-Double Oven
W 759 mm H 1292 mm D 584 mm
Interior Useable Volume - 2x 125 L



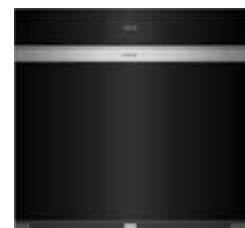
M Series
Professional

ICBSO30PM/S/PH
-Single Oven
W 759 mm H 724 mm D 584 mm
Interior Useable Volume - 125 L



M Series
Professional

ICBDO30PM/S/PH
-Double Oven
W 759 mm H 1292 mm D 584 mm
Interior Useable Volume - 2x 125 L



M Series
Contemporary Black Glass

ICBSO30CM/B
-Single Oven
W 759 mm H 724 mm D 584 mm
Interior Useable Volume - 125 L



M Series
Contemporary Black Glass

ICBDO30CM/B
-Double Oven
W 759 mm H 1292 mm D 584 mm
Interior Useable Volume - 2x 125 L



M Series
Contemporary Stainless

ICBSO30CM/S
-Single Oven
W 759 mm H 724 mm D 584 mm
Interior Useable Volume - 125 L



M Series
Contemporary Stainless

ICBDO30CM/S
-Double Oven
W 759 mm H 1292 mm D 584 mm
Interior Useable Volume - 2x 125 L

E SERIES 60 CM



E Series
Transitional

MODEL OPTIONS
ICBSO24TE/S/TH
W 597 mm H 597 mm D 546 mm
Interior Useable Volume - 68 L



E Series
Transitional

MODEL OPTIONS
ICBSO2418TE/S/TH
W 597 mm H 454 mm D 546 mm
Interior Useable Volume - 50 L



E Series
Professional

MODEL OPTIONS
ICBSO24PE/S/PH
W 597 mm H 597 mm D 546 mm
Interior Useable Volume - 68 L



E Series
Professional

MODEL OPTIONS
ICBSO2418PE/S/PH
W 597 mm H 454 mm D 546 mm
Interior Useable Volume - 50 L

E SERIES 76 CM



E Series
Transitional

MODEL OPTIONS
ICBSO30TE/S/TH
-Single Oven
W 759 mm H 708 mm D 603 mm
Interior Useable Volume - 111 L



E Series
Professional

MODEL OPTIONS
ICBSO30PE/S/PH
-Single Oven
W 759 mm H 708 mm D 603 mm
Interior Useable Volume - 111 L

Convection Steam Ovens

M SERIES 76 CM



Convection Steam
M Series - Transitional

MODEL OPTIONS

ICBCSO30TM/S/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L



Convection Steam
M Series - Professional

MODEL OPTIONS

ICBCSO30PM/S/PH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L



Convection Steam
M Series - Contemporary Black Glass

MODEL OPTIONS

ICBCSO30CM/B/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L



Convection Steam
M Series - Contemporary Stainless

MODEL OPTIONS

ICBCSO30CM/S/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L



Convection Steam
M Series - Contemporary Black Glass

MODEL OPTIONS

ICBCSO30CM/B

-Retractable Handle
W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L



Convection Steam
M Series - Contemporary Stainless

MODEL OPTIONS

ICBCSO30CM/S

-Retractable Handle
W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L

E SERIES 60 CM



Convection Steam
E Series - Transitional

MODEL OPTIONS

ICBCSO24TE/S/TH

W 597 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L



Convection Steam
E Series - Professional

MODEL OPTIONS

ICBCSO24PE/S/PH

W 597 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L

E SERIES 76 CM



Convection Steam
E Series - Transitional

MODEL OPTIONS

ICBCSO30TE/S/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L



Convection Steam
E Series - Professional

MODEL OPTIONS

ICBCSO30PE/S/PH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 51 L

Microwave Combi Ovens

M SERIES 76 CM



Microwave Combi Oven
M Series - Transitional

MODEL OPTIONS

ICBSPO30TM/S/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L



Microwave Combi Oven
M Series - Professional

MODEL OPTIONS

ICBSPO30PM/S/PH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L



Microwave Combi Oven
M Series - Contemporary

MODEL OPTIONS

ICBSPO30CM/B/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L



Microwave Combi Oven
M Series - Contemporary

MODEL OPTIONS

ICBSPO30CM/S/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L

E SERIES 60 CM



Microwave Combi Oven
E Series - Transitional

MODEL OPTIONS

ICBSPO24TE/S/TH

W 597 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L



Microwave Combi Oven
E Series - Professional

MODEL OPTIONS

ICBSPO24TE/S/PH

W 597 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L

E SERIES 76 CM



Microwave Combi Oven
E Series - Transitional

MODEL OPTIONS

ICBSPO30TE/S/TH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L



Microwave Combi Oven
E Series - Professional

MODEL OPTIONS

ICBSPO30PE/S/PH

W 759 mm H 454 mm D 546 mm
Interior Useable Volume - 43 L

Warming Drawer

76 CM



Indoor/Outdoor

MODEL OPTIONS

ICBWWD300

W 759 mm H 264 mm D 578 mm

Vacuum Seal Drawer

60 CM / 76 CM

Stainless



Vacuum Seal Drawer

MODEL OPTIONS

ICBVS24/S

-Available with 60 cm or 76 cm front panels

W 597 mm H 140 mm D 533 mm

Black



Custom



Coffee System and Cup Warming Drawer

60 CM



Stainless

MODEL OPTIONS

ICBEC24/S

-Coffee System

W 597 mm H 454 mm D 394 mm



Black

MODEL OPTIONS

ICBEC24/B

-Coffee System

W 597 mm H 454 mm D 394 mm



ICBCW24/S

-Cup Warming Drawer

W 597 mm H 140 mm D 533 mm



ICBCW24/B

-Cup Warming Drawer

W 597 mm H 140 mm D 533 mm

M SERIES 76 CM



Coffee System

M Series - Transitional

MODEL OPTIONS

ICBEC30TM/B

W 759 mm H 454 mm D 394 mm



Coffee System

M Series - Professional

MODEL OPTIONS

ICBEC30PM/B

W 759 mm H 454 mm D 394 mm



Coffee System

M Series - Contemporary

MODEL OPTIONS

ICBEC30CM/S

W 759 mm H 454 mm D 394 mm



Coffee System

M Series - Contemporary

MODEL OPTIONS

ICBEC30CM/B

W 759 mm H 454 mm D 394 mm

E SERIES 76 CM



Coffee System

E Series - Transitional

MODEL OPTIONS

ICBEC30TE/B

W 759 mm H 454 mm D 394 mm



Coffee System

E Series - Professional

MODEL OPTIONS

ICBEC30PE/B

W 759 mm H 454 mm D 394 mm

Ventilation

WALL HOODS

Classic Pro Wall Hoods (Remote Motor Only) 76CM / 91CM / 107CM / 122CM / 152CM

MODEL OPTIONS



76 CM

ICBPW302718

W 762 mm H 457 mm D 686 mm



91 CM

ICBPW362418

W 914 mm H 457 mm D 610 mm

ICBPW362718

W 914 mm H 457 mm D 686 mm



107 CM

ICBPW422718

W 1067 mm H 457 mm D 686 mm



122 CM

ICBPW482418

W 1219 mm H 457 mm D 610 mm

ICBPW482718

W 1219 mm H 457 mm D 686 mm



152 CM

ICBPW602718

W 1524 mm H 457 mm D 686 mm

Designer Pro Wall Hoods (Internal Motor Only) 76CM / 91CM / 107CM / 122CM / 152CM

MODEL OPTIONS



76 CM

ICBPW302418I

W 762 mm H 457 mm D 686 mm



91 CM

ICBPW362418I

W 914 mm H 457 mm D 610 mm



107 CM

ICBPW422418I

W 1067 mm H 457 mm D 686 mm



122 CM

ICBPW482418I

W 1219 mm H 457 mm D 610 mm



152 CM

ICBPW602418I

W 1524 mm H 457 mm D 686 mm

Wall Chimney 76CM / 91CM / 114CM

MODEL OPTIONS

76 CENTIMETERS



ICBVW30S

-Stainless

W 762 mm H 152 mm D 559 mm

91 CENTIMETERS



ICBVW36B

-Black

W 914 mm H 57 mm D 489 mm



ICBVW36S

-Stainless

W 914 mm H 152 mm D 559 mm



ICBVW36G

-Glass

W 914 mm H 57 mm D 489 mm

114 CENTIMETERS



ICBVW45G

-Glass

W 1143 mm

H 57 mm

D 489 mm

W 1143 mm H 57 mm D 489 mm

ISLAND HOODS 107 CM

Cooktop

MODEL OPTIONS



ICBVI42S

-Stainless

W 1067 mm H 133 mm D 673 mm



ICBVI42B

-Black

W 1067 mm H 57 mm D 673 mm

CEILING-MOUNTED 91 CM / 122 CM

Stainless

MODEL OPTIONS



ICBVC36S

-Stainless

W 900 mm H 315 mm D 532 mm

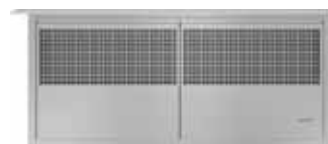


ICBVC48S

-Stainless

W 1199 mm H 315 mm D 532 mm

DOWNDRAFT 91 CM



MODEL OPTIONS

ICBDD36

W 914 mm H 356 mm D 51 mm

Outdoor Grills

Grill carts, insulating liners, and stainless steel doors and drawers are available through an authorised dealer.

OUTDOOR GRILLS AND GRILL CARTS 76 CM / 91 CM / 107 CM / 137 CM



Outdoor Grill

MODEL OPTIONS

ICBOG30
-Built-in or Freestanding

W 762 mm H 686 mm D 762 mm



CART30



Outdoor Grill

MODEL OPTIONS

ICBOG36
-Built-in or Freestanding

W 914 mm H 686 mm D 762 mm



CART36



Outdoor Grill

MODEL OPTIONS

ICBOG42
-Built-in or Freestanding

W 1067 mm H 686 mm D 762 mm



CART42



Outdoor Grill

MODEL OPTIONS

ICBOG54
-Built-in

W 1372 mm H 686 mm D 762 mm

OUTDOOR SIDE BURNERS 33 CM



Side Burner

MODEL OPTIONS

ICBSB13

W 330 mm H 273 mm D 762 mm



Built-in Burner Module

MODEL OPTIONS

ICBBM13

W 330 mm H 273 mm D 762 mm

Outdoor Warming Drawer

76 CM



Outdoor

MODEL OPTIONS

ICBWW300

W 759 mm H 264 mm D 578 mm

Outdoor Refrigeration

DRAWER REFRIGERATOR 61 CM



All Refrigerator

Drawers

MODEL OPTIONS

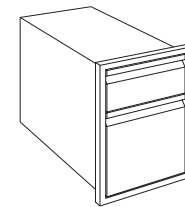
ICBID-24RO

-Panel Ready
-Stainless Steel Panels Available
-Outdoor

H 876 mm W 610 mm D 610 mm

Storage Drawers

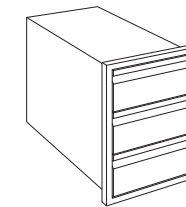
33 CM / 76CM



Double Drawers

33 CM

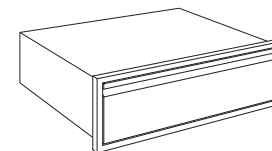
W 330 mm H 527 mm D 610 mm



Triple Drawers

33 CM

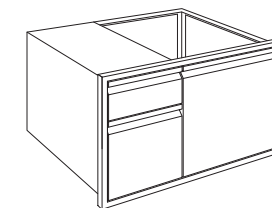
W 330 mm H 527 mm D 610 mm



Single Drawer

76 CM

W 762 mm H 287 mm D 686 mm



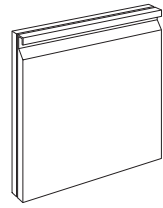
Door and Two Drawers

76 CM

W 762 mm H 527 mm D 610 mm

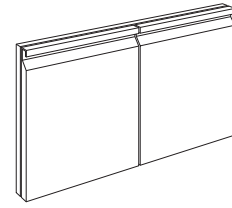
Storage Doors

46CM / 76CM / 91CM / 107CM / 137 CM



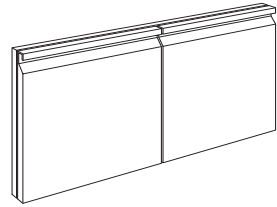
Single Door
46 CM

W 457 mm H 527 mm D 70 mm



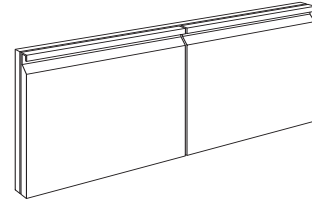
Double Doors
76 CM

W 762 mm H 527 mm D 70 mm



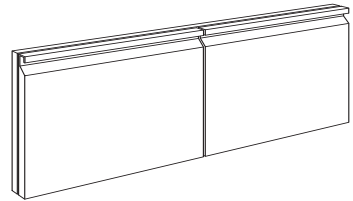
Double Doors
91 CM

W 914 mm H 527 mm D 70 mm



Double Doors
107 CM

W 1067 mm H 527 mm D 70 mm



Double Doors
137 CM

W 1372 mm H 527 mm D 70 mm

Grill Covers



Freestanding Grill Cover

MODEL OPTIONS

Sizes:
76CM
91CM
107CM



Built-In Grill Cover

MODEL OPTIONS

Sizes:
76CM
91CM
107CM
137CM

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

Countertop Appliances

HIGH-PERFORMANCE BLENDER



ICBWGBL100S

W 191 mm H 454 mm D 229 mm

TOASTERS



ICBWGTR102S

W 178 mm H 203 mm D 305 mm



ICBWGTR104S

W 308 mm H 203 mm D 305 mm

MULTI-FUNCTION COOKER



ICBWGSC200S

W 438 mm H 355 mm D 365 mm

COFFEE



ICBWGCM100S

W 290 mm H 371 mm D 269 mm

STAND MIXER



ICBWGSM100S

W 432 mm H 448 mm D 267 mm

FOOD GRINDER



ICBWGSM300

Knives

7 PIECE KNIFE SET



ICBWGCU100S
 20cm Chef's Knife, 7cm Paring Knife, 16cm Santoku Knife, Shears, 26cm Serrated Bread Knife, 25cm Honing Steel, Cutlery Storage Block with Recipe Tablet/Book Rest

20CM CHEF'S KNIFE



WGPU118S
 W 330 mm
 H 51 mm
 D 19 mm
 Blade Length 200mm

25CM HONING STEEL



WGPU190S
 W 43 mm
 H 28 mm
 D 373 mm
 Steel Length 250mm

8CM PARING KNIFE



WGPU133S
 W 181 mm
 H 22 mm
 D 20 mm
 Blade Length 80mm

14CM UTILITY KNIFE



WGPU155S
 W 264 mm
 H 38 mm
 D 19 mm
 Blade Length 140mm

16CM HOLLOW EDGE SANTOKU KNIFE



WGPU127S
 W 299 mm
 H 51 mm
 D 19 mm
 Blade Length 160mm

25CM SERRATED BREAD KNIFE



WGPU140S
 W 387 mm
 H 40 mm
 D 19 mm
 Blade Length 250mm

17CM BONING KNIFE



WGPU167S
 W 305 mm
 H 32 mm
 D 19 mm
 Blade Length 170mm

22CM CARVING KNIFE



WGPU179S
 W 356 mm
 H 38 mm
 D 19 mm
 Blade Length 220mm

14CM SERRATED UTILITY KNIFE



WGPU156S
 W 359 mm
 H 89 mm
 D 35 mm
 Blade Length 140mm

15CM DEEP CHEF KNIFE



WGPU206S
 W 89 mm
 H 35 mm
 D 362 mm
 Blade Length 150mm

CARVING SET



WGPU211S
 W 392 mm
 H 37 mm
 D 122 mm

STEAK KNIFE SET (4PC)



WGPU284S
 W 283 mm
 H 27 mm
 D 141 mm

Cookware

6 PIECE COOKWARE SET



ICBWGCW100S

3.4 litre sauté pan with lid
 29cm skillet
 21cm skillet
 5.6 litre casserole pan with lid
 2.8 litre saucepan with lid
 1.9 litre saucier pan with lid

21CM SKILLET



WGCW118S
 Capacity:
 1.7 quarts
 1.6 litres
 6.8 cups

25CM SKILLET



WGCW110S
 Capacity:
 2.4 quarts
 2.2 litres
 9.6 cups

29CM SKILLET



WGCW112S
 Capacity:
 3.1 quarts
 3 litres
 12.4 cups

2 LITRE SAUCEPAN WITH LID



WGCW132S
 Capacity:
 2 quarts
 2.1 litres
 8 cups

1.9 LITRE SAUCIER PAN WITH LID



WGCW152S
 Capacity:
 2 quarts
 1.9 litres
 8 cups

2.8 LITRE SAUCEPAN WITH LID



WGCW133S
 Capacity:
 3 quarts
 2.8 litres
 12 cups

3.4 LITRE SAUTÉ PAN WITH LID



WGCW123S
 Capacity:
 3.5 quarts
 3.4 litres
 14 cups

5.6 LITRE CASSEROLE PAN WITH LID



WGCW146S
 Capacity:
 6 quarts
 5.6 litres
 24 cups

7.6 LITRE CASSEROLE PAN WITH LID



WGCW148S
 Capacity:
 8 quarts
 7.6 litres
 32 cups

Your future kitchen starts here.

A visit to a Sub-Zero and Wolf showroom is no ordinary shopping trip. Instead, it is an immersive experience to help you realise the possibilities of your future kitchen. In a no-pressure environment, you can discover what your kitchen might feel, look, and taste like—guided by a helpful and knowledgeable consultant whose sole focus is catering the visit to your needs.

Knightsbridge

251 Brompton Road, Knightsbridge,
London SW3 2EP

Opening times

Monday – Saturday 10am – 5pm

knightsbridge@subzero-wolf.co.uk
020 7858 3480

Nearest tube stations

South Kensington or Knightsbridge

Maldon

9 The Street, Heybridge, Maldon, Essex
CM9 4XB

Opening times

Monday – Friday 9am – 5pm

maldon@subzero-wolf.co.uk
0845 250 0010

Alternatively, visit subzero-wolf.co.uk
to find your nearest showroom.



