



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.

Many of the world's finest homes share a defining feature: a kitchen equipped with Sub-Zero and Wolf appliances. Whether they are the focal point of a kitchen or designed to blend into the background, they signal the good taste of their owners and lives being lived well.

To all of us at Sub-Zero and Wolf, our family-owned brands represent the best kind of luxury. Of course our appliances are stunning on the surface, with exquisite finishes and refined styling. But beyond their beauty are the highest-quality materials, decades of engineering innovations and our lifelong commitment to performance and service. In short, Sub-Zero Refrigeration and Wolf Ranges and Ovens are an investment for a lifetime.



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# 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, a dual convection electric oven 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.



2010

London showroom opens in Brompton Road, Knightsbridge



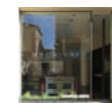
2012

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.



2016

French showroom relocates to new premises in Cannes.



2020

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



2023

We launch our completely redesigned Classic and Designer refrigeration lines, featuring a fresh suite of innovative features.



2024

We open the doors of our New Madrid showroom, this new space showcases the latest in luxury kitchen design and innovation, offering an immersive experience for our customers.

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 products 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 many years of satisfaction.



#### RIGOROUS TESTING

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



#### HANDMADE IN USA & BUILT TO LAST 20 YEARS

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



#### EXACTING CRAFTSMANSHIP

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





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

FRANK LLOYD WRIGHT

Solomon R. Guggenheim Museum, New York, USA

Designed by American architect Frank Lloyd Wright  
and opened six months after his death in 1959



## ICONS *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 revolutionary appliances even impressed legendary American 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 products became icons and have remained so ever since. Through the years, Sub-Zero expanded its groundbreaking product line with built-in wine preservation, an expanded range of sizes and configurations and integrated refrigeration that merges seamlessly into the décor.

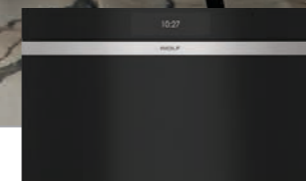
Likewise, Wolf, born of professional performance and durability, has influenced generations of appliance designers. The classic professional look has evolved, so in addition to bold chef-style ranges and cooktops with Wolf's iconic red knobs, new Wolf products include sleek contemporary designs that take a back seat to the surrounding kitchen. All of our products embrace the functional imperatives of their forebears: intuitive technology, superb ergonomics and carefully considered details with no unnecessary embellishment.



Get the Look

## Contemporary

Streamlined, contemporary-style kitchens are all about simplicity and clean lines. Sub-Zero's Designer Series Refrigeration can blend seamlessly into the room's décor and Wolf's sleek built-in appliances complement a minimalistic modern aesthetic.



ICBCSO3050CM/B



ICBSO3050CM/B



ICBDET3650CIID



ICBDET3050WR



ICBVW36B



ICBC1365TF/S



Get the Look

# Transitional

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



ICBDEU2450BG



ICBSPO30TE/S/TH



ICBWWD300



ICBCL4850UFDID



ICBIR36550/S/T





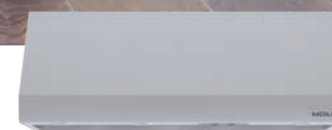
Get the Look

# Professional

For a kitchen that means business. Your kitchen will become synonymous with high-performing luxury thanks to the unmistakably bold features of Sub-Zero PRO Series Refrigeration and the emblematic red knobs of Wolf.



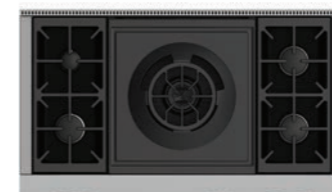
ICBSPO24TE/S/TH  
-Shown with optional Pro Handle Accessory



ICBPW482418



ICBCSO2450TE/S/T  
-Shown with optional Pro Handle Accessory



ICBRT484W



ICBD03050PM/S/P



ICBPRO4850G



*Expertly engineered for  
lasting freshness*

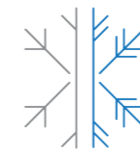
**SUBZERO**

*A Higher Standard™*



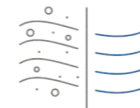
# PRESERVE *what matters*

Sub-Zero is more than a refrigerator that keeps food cold. It 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.



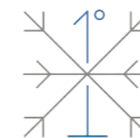
## DUAL REFRIGERATION

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 sophisticated aerospace technology, Sub-Zero's air purification system 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 customization. We believe your kitchen and home should be tailored to your unique needs and tastes.



## HANDMADE IN USA & TESTED TO LAST 20 YEARS

Sub-Zero appliances are rigorously stress-tested to perform for more than 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 two year warranty for Sub-Zero outdoor products.

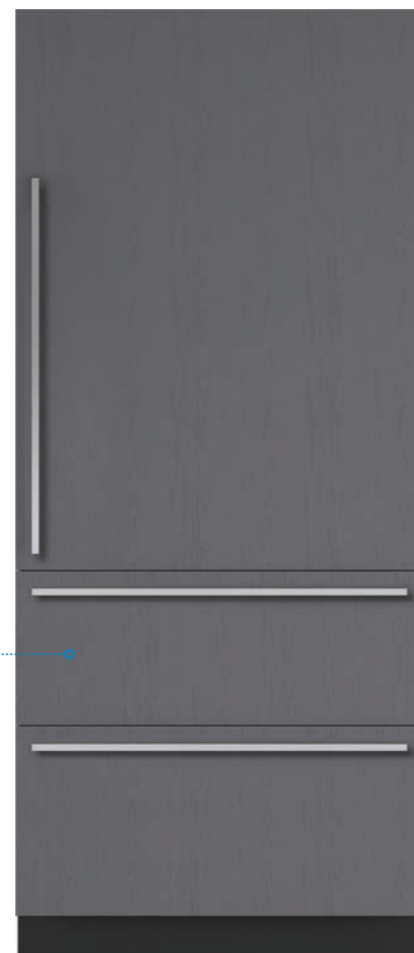
# The faces of SUB-ZERO



CLASSIC SERIES  
*The magnum opus of Sub-Zero design.*



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



DESIGNER SERIES  
*"Anywhere refrigeration"—  
the epitome of customisation.*



DESIGNER SERIES  
UNDERCOUNTER  
*Places refrigeration where you need it most.*



WINE STORAGE  
*An impressive showcase for your collection.*

# A refrigerator full of FRESH IDEAS

## SPLIT CLIMATE™ TECHNOLOGY

The Split Climate™ intelligent cooling system keeps food fresher longer thanks to a variable-speed compressor and two fans that optimise the refrigerator temperature.

## CLEAR SIGHT

Find your food more easily. ClearSight™ LED lighting fully illuminates the interior, reducing shadows and adding light where it's needed most—overhead, under each shelf and in each crisper drawer.

## FLEXIBLE STORAGE

Smooth-glide drawers and adjustable shelves and door bins create more usable interior space.

## NIGHT MODE

By detecting lower levels of ambient light, Night Mode reduces interior brightness by 90% in dim environments.

## STAINLESS ACCENTS

Sleek stainless accents trim the interior, matching the sophistication of the exterior.

## INTUITIVE TOUCH CONTROL

Easily customise settings—from lighting to humidity—with the tap of a finger via the conveniently accessible touch control panel.

## NANO-COATED GLASS

Nano coating lines the perimeter of each glass shelf to create a hydrophobic barrier that helps contain spills.

## MAGNETIC GASKET

Doors seal tightly, preventing air leaks and reducing energy consumption.

## ADVANCED WATER FILTRATION

By reducing particles and pollutants, water and ice always taste fresh.

## MAX ICE MODE

Planning a party? Max Ice Mode increases ice production by up to 30% for a 24-hour period.





FULL-SIZE REFRIGERATION  
**Classic Series**

*Iconic, innovative design  
and technology.*

Meet Sub-Zero's flagship lineup: iconic design coupled with more than 80 years of food preservation advancements. The newest generation reaches new heights of refinement, inside and out.



## Uniquely Sub-Zero

The Classic Series stands out with its iconic and timeless stainless steel design. 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











FULL-SIZE REFRIGERATION

# PRO Series

*A harmonious duet of  
form and function.*

Make a statement with a refrigerator inspired by professional kitchens. The only thing more impressive than the stunning exterior is the groundbreaking technology found inside.



## Bold and Mighty

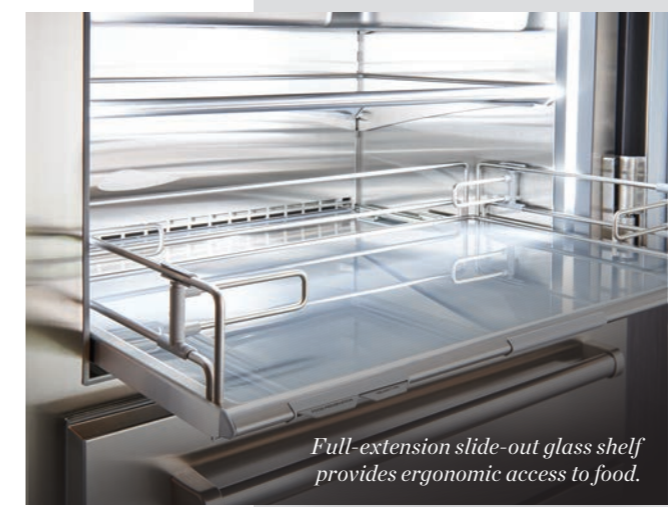
To keep food fresher longer, the PRO Series is fitted with the most advanced preservation system. Crafted with stainless steel inside and out, it ticks all the boxes for those desiring the most luxurious, professional aesthetic. Now in a compact 91 cm width, it offers new design opportunities for small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



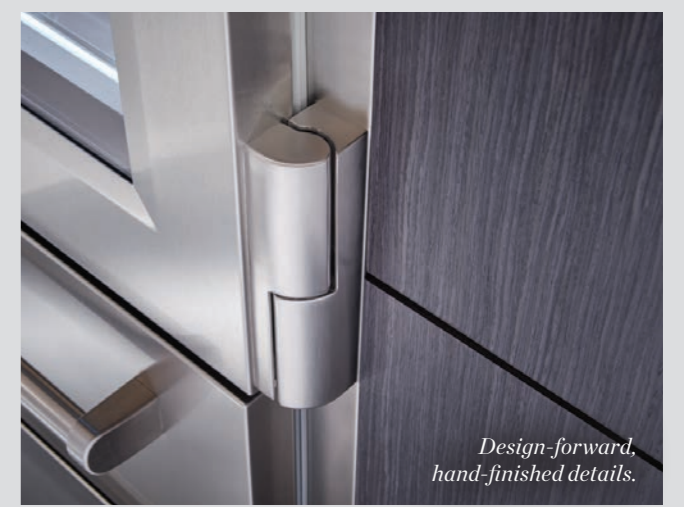
3°C | 2°C



*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.*





FULL-SIZE REFRIGERATION

# Designer Series

*Endless design.*

No one will guess there's such advanced food preservation technology hiding in plain sight. Designer Series Refrigeration offers a wide range of sizes and configurations to fit seamlessly into any décor.



## Seamless and Subtle

Let Sub-Zero Designer Series Refrigeration take your imagination in fresh, new directions. Think of refrigeration in entirely new ways and places—master suite or study, home gym or theatre room, kitchen island or pantry.







UNDERCOUNTER REFRIGERATION  
**Designer Series**

*Anywhere refrigeration  
for every style.*

Cold sparkling water, refreshing sodas and precisely chilled wine. In a perfect world, you wouldn't have to travel to the kitchen to satisfy your thirst. Welcome to the perfect world of Sub-Zero Designer Series Undercounter Refrigeration—an impressive range of compact refrigerators, freezers and wine coolers that fit into any décor.





## Designer Series Undercounter Refrigeration

Whether you want to add comfort and convenience to a primary suite, create a stunning cocktail bar in the study or complete your outdoor kitchen with convenient storage for poolside drinks and snacks, Sub-Zero Designer Series Undercounter Refrigeration is up to the challenge. Available in a wide range of sizes and styles—panel-ready or clad in stainless steel—it's refrigeration wherever you need it most.



# Designer Series Undercounter 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 primary suite. Designer Series Undercounter Refrigeration Drawers provide endless ways to make refrigeration a discreet, convenient presence in your home. Two-drawer units are offered in all-refrigerator or all-freezer with ice maker configurations.





# Wine Storage

*The safekeeping your bottles deserve.*

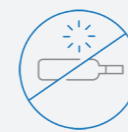
To preserve the integrity of every glass, Sub-Zero Wine Storage does more than just chill wine. Each of our full-size and undercounter units is built with advanced preservation technologies and protective features that guard against the harmful effects of heat, humidity, light and vibration.



## Protect your collection in style

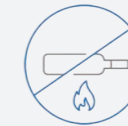
Raise a glass to better wine preservation. Toast to the pleasure of seeing your wines softly illuminated and displayed on shelves trimmed in fine cherrywood. Available in various sizes, styles and configurations, you can incorporate wine storage to fit your space and needs. Shelf fronts are stainable for further customisation.

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



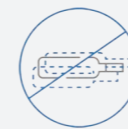
#### BLOCKS HARMFUL RAYS

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—so corks stay supple and labels do not peel.



Organise your collection with wine tiles.



Safely stores 750ml, half and magnum bottles.





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

## Designer Series Undercounter Wine Storage

Think beyond the kitchen or wine room to other, more compact places to store your collection. Sub-Zero Designer Series Undercounter Wine Storage raises the delightful prospect of 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 3-millimeter reveal, this efficiently sized model seamlessly integrates into any style room.







*Iconic style*  
**elevated taste**



*A Higher Standard™*



# PREDICT *delicious*

Your refrigerator is full of the finest and freshest ingredients—now it's time to turn them into beautiful meals. Wolf specialises in professional-level cooking appliances that bring out the flavour in every food and ensure every recipe leads to perfect results. So, whether you are a seasoned veteran, eager beginner or somewhere in between, you will have more confidence when you cook with the superior performance of Wolf.



#### PRECISE HEAT AND TEMPERATURE CONTROL

No more guesswork: Wolf appliances are expertly designed to skillfully wield the science behind the art of cooking with intuitive, easy-to-use technology and controls.



#### PROFESSIONAL HERITAGE

Long before we introduced the prowess of Wolf into the home, it was lauded as the best by restaurant chefs. Imbued with Wolf's professional kitchen pedigree, home cooks have enjoyed more satisfying cooking for more than 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

Handmade in USA and 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.



# Perfect every time.

Precise, reliable cooking is essential whenever you are feeding your hungry family or discerning guests. Intelligent features and chef-tested technology put performance—and peace of mind—at your fingertips.

## WOLF'S CONVECTION SYSTEMS



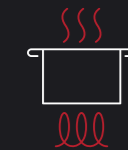
More consistent, more delicious results. That, in short, is what you can expect with Wolf Dual convection systems. They control the heat and airflow inside Wolf electric ovens to eliminate hot spots and allow for multi-rack cooking. Pan rotation—and worry—are now a thing of the past.

## 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 meats and vegetables, steam-baked crusty loaves and rejuvenated leftovers.

## INDUCTION TECHNOLOGY



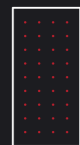
Induction cooktops create a magnetic field that induces heat in the cookware. It is ultra-efficient at transferring heat—with almost instantaneous temperature-adjustment response—and boils water with astonishing speed, too.

## 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



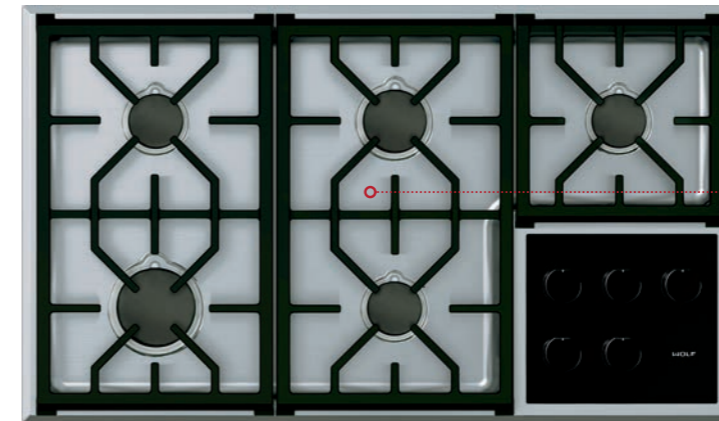
**DUAL FUEL RANGES**  
*The most iconic range, completely reimagined.*



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



**MODULES**  
*Customised to the way you cook.*



**COOKTOPS**  
*Sizes, styles and functions for any taste.*



**COMBI-MICROWAVE OVEN WITH GRILL**  
*The performance you expect from Wolf—now faster and smaller.*

**BUILT-IN OVENS**  
*Consistently delicious results.*



**OUTDOOR BARBECUES**  
*Multi-function barbecues provide masterful control.*



**COFFEE SYSTEMS**  
*For an exquisitely convenient cup prepared just so.*



**VENTILATION**  
*Brilliant form and function.*





# Dual Fuel Ranges

*Unmistakable heirs of professional ranges.*

The Wolf Dual Fuel Range combines professional heritage, iconic aesthetics and innovative performance in one bold cooking package. With abundant sizes, features and a variety of configurations, our ranges are the favourites of discerning home cooks.



## 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.

Below, enjoy Wolf's most advanced convection oven. The Dual VertiFlow™ convection system produces consistent, flavourful multi-rack cooking every time. The oven's smart Gourmet Mode automatically controls the cooking process for simplified, delicious results guaranteed.



*The infrared chargrill and teppanyaki (griddle) which features a larger cooking area. Both are capable of tackling a range of foods, from steaks and burgers to delicate fish fillets and vegetables.*



*The Wolf oven's cobalt interior enhances thermal performance by absorbing and retaining heat effectively, ensuring consistent cooking temperatures and improving overall energy efficiency.*

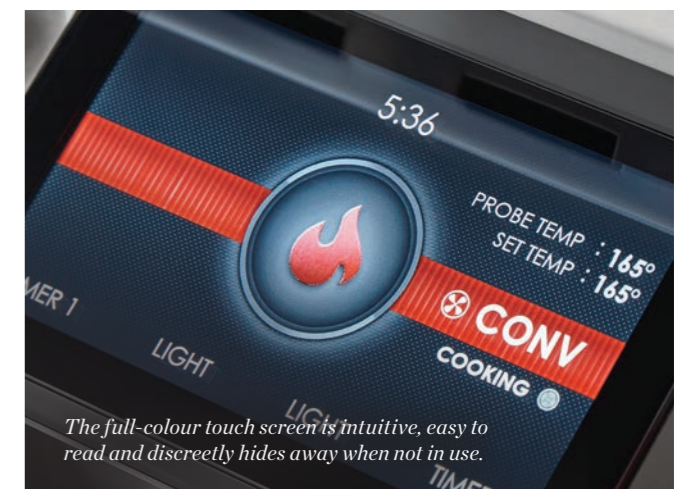
*Wolf's Dual VertiFlow™ convection system provides reliably even heat, reduces hot and cold spots and enables consistent multi-rack cooking.*



Customise your range's look with brushed grey knobs and brushed brass bezels. A variety of other knobs and colours are available.



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



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



# Induction Ranges

*The ideal choice for more kitchens than ever.*

The Wolf Induction Range was completely redesigned from top to bottom to provide a contemporary alternative to the professional-style range. An integrated full-colour touchscreen eliminates knobs for a refined, clean profile and improved functionality. Plus, you'll find all the features of Wolf's signature dual convection oven packed inside this striking modern shell.





## 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. With lightning-fast temperature adjustment, liquids go from searing-hot highs to ultra-finessed lows in mere moments. Plus, the smooth glass surface is simple to clean.

The high-performing oven features the same state-of-the-art Dual VertiFlow™ convection system found in Wolf 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 touchscreen, the oven offers 10 chef-tested cooking modes—including worry-free Gourmet Mode—to automatically tackle every type of dish.





# Professional Range Tops and Cooktops

*Designed with you in mind.*

From sleek, modern simplicity to bold, professional gravitas, Wolf has the look for your taste. Choose a variety of sizes, styles and technologies to precisely fit your cooking preferences.

## 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 five configurations that include infrared teppanyaki (griddle), infrared chargrill, dual-stacked, sealed burners and wok burner.

*The Sealed Rangetop with burners and griddle delivers masterful performance, offering precise cooking control and versatility for a variety of culinary tasks.*

## Gas Cooktops

Pick the style that speaks to you. Choose from the iconic look of Wolf red, brushed stainless, brushed brass, brushed grey or black knobs. 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.





## Induction Cooktops

Incredible speed. Precise control.  
Exceptional technology.

Our 60 cm, 76 cm and 91 cm Induction Cooktops are available in contemporary and transitional models that fit into almost any kitchen design. The framed transitional models pair seamlessly with Wolf Module Cooktops for your ideal custom cooking setup.



# Module Cooktops

*Turn any work surface into  
a cooking area.*

Fashion the cooktop that works for you. Add modules as a complement to a larger counterpart or create a custom cooking array. Thoughtfully designed with a consistent look and stunning performance.





*Five different modules  
help you cook your way.*

#### GAS COOKTOP

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

- Automatic spark reignition system
- Easy-to-clean sealed burner pans



#### MULTIFUNCTION COOKTOP

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

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

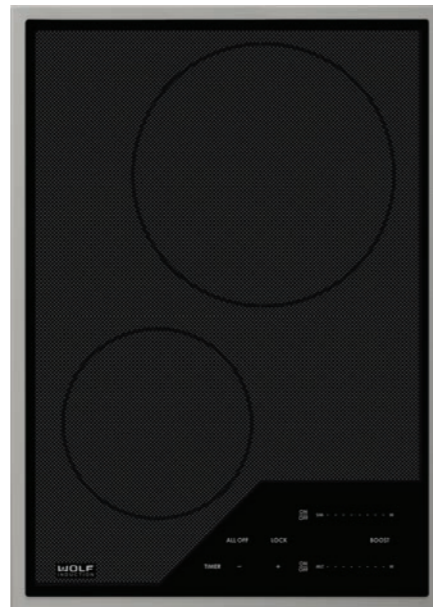


**GRILL**  
Achieve restaurant-quality sear marks with two 1400-watt heating elements.

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

**INDUCTION COOKTOP**  
Two ultra-efficient induction zones heat evenly, precisely and almost instantly.

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



**STEAMER**  
Experience the versatility of ultra-consistent steam cooking.

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





# Built-In Ovens

*Consistently delicious results.*

Since the day they were introduced, Wolf Built-In Ovens have inspired choruses of acclaim from cooks, bakers and designers alike. Never before have ovens incorporated so much innovation and precise control or a wider spectrum of designs.





## Professional M Series Built-In Ovens

Wolf's most advanced oven, the Professional M Series, is available in four distinct looks to suit any kitchen design.

A favourite among Celebrity chefs, the Professional M Series oven is renowned for its superior performance and stunning aesthetics. Its advanced features ensure that every dish is cooked to perfection, making it an indispensable tool for any culinary enthusiast.

The oven is equipped with the Dual VertiFlow™ convection system, which enhances hot air circulation around the food. This advanced system ensures the most evenly browned and succulent results, delivering professional-grade cooking performance in your home.

The Professional M Series oven offers convenient preset cooking programs and improved interior lighting. With over 30% more usable space internally, the oven accommodates larger dishes and multiple trays at once. The concaved interior design maximizes usable space, making it easier to cook large meals or bake multiple items simultaneously.



# Contemporary M Series Built-In Ovens

Stunning in performance and style, choose from minimalist, handleless contemporary styling in black glass or stainless steel, a stainless-steel-framed transitional design, or the bold professional style featuring Wolf's iconic red knobs.



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

**REFINED AESTHETICS**  
With their sleek, full-colour touchscreen and consistent 3-mm reveal, these ovens integrate beautifully and pair seamlessly with other Wolf ovens.

**PAIRS PERFECTLY**  
Create a harmonious look and the ultimate cooking experience when you pair the Wolf M series oven with the coordinating Wolf Convection Steam and Combi Microwave Oven with Grill.

# Transitional M Series Built-In Ovens

The Wolf Transitional M Series oven, framed in stainless steel, is the perfect blend of sleek design and stylish functionality. Combining form and function, it delivers exceptional performance and timeless elegance to your kitchen.



ALL M-SERIES OVENS ADDITIONAL FEATURES | 10 modes, including Bake, Broil (Grill), Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm | Full-colour touchscreen | Temperature probe | Coordinates with other Sub-Zero and Wolf appliances | Seamless integration with consistent 3-mm reveal



## E Series Built-In Ovens

E Series Built-In Ovens feature enhanced cooking performance inside and cleaner, design-friendly aesthetics outside. Their advanced dual convection system and chef-tested modes, including effortless Gourmet Mode, ensure consistently delicious results. Two distinct designs integrate seamlessly in kitchens of many styles.



# 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 E Series Transitional Built-In Oven fits nearly anywhere and offers the same performance as 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.







## Convection Steam Ovens

This may be the world's most versatile oven. The Convection Steam Oven will singlehandedly 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 any dish you desire—flaky, golden pies, perfect pasta bakes, better-than-yesterday leftovers or tender steaks cooked sous vide. Flexibility abounds in installation and design as well—there is a plumbed version that extends continuous steam cooking and new aesthetic refinements create a consistent look with other Wolf ovens.





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

## Combi-Microwave Oven with Grill

The performance you expect from Wolf—now in a faster, more compact package. Combining the power of convection, grill and microwave, the Combi-Microwave Oven with Grill 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 other Wolf and Sub-Zero appliances.





# Coffee System

*Your own personal barista.*

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





#### 15+ PROFESSIONAL-QUALITY BEVERAGES

Choose from more than 15 beverage options, including coffee, espresso, cappuccino, latte, macchiato, flat white and more.

#### SIMPLE TO USE

The full-colour touchscreen lets you easily customise every aspect of your beverage. Six independent user profiles ensure favourites are just a touch or two away.

#### REFINED DESIGN

Not requiring special water lines, the system can install nearly anywhere and its elegant, modern aesthetic integrates beautifully into kitchens, offices and bedrooms.



## Coffee System

Harkening to Wolf's professional heritage, the Built-In Coffee System provides at-home baristas the simplicity, control and performance they need to craft café-quality beverages. Customisable settings and a host of beverage choices unite for a flavourful, personalised brew every time. Their stunning, refined design enhances the beauty of every home. Inside and out, these superb coffee instruments promise cup after delicious cup.



# Ventilation

*Clear the air for a more enjoyable kitchen.*

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



## 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.

## 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.



## Cooktop Ventilation

Elegant and powerful, these contemporary style models, available in black and stainless steel, have front controls with four speeds. An indicator light indicates when the filter needs to be cleaned and is easily removable and dishwasher safe.



## Island Ventilation

The Wolf Island Hood in black finish offers a sleek, contemporary design paired with powerful performance. It seamlessly integrates into modern kitchens, efficiently removing smoke, odours, and grease with minimal noise, even at higher settings. The hood features variable speed control for customised ventilation.





# Drawers

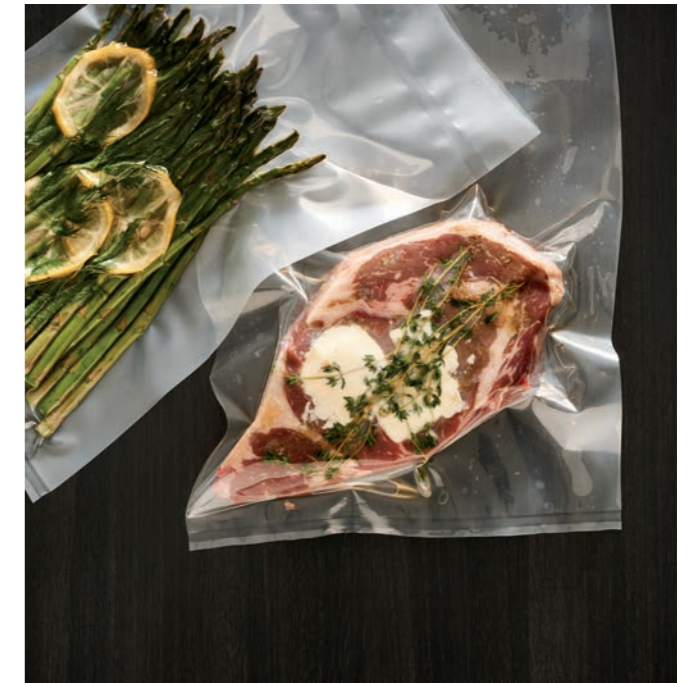
*Add convenience to home cooking.*

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.



## Vacuum Seal Drawer

Professional chefs have 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.*



## Warming Drawer

Some evenings, 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 surrounding cupboards. 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.

# Outdoor Kitchens

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



For many, the kitchen is the heart of the home—the place where life happens. But it doesn't have to happen indoors. Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do indoors. With Sub-Zero and Wolf outdoor kitchen appliances, you can.

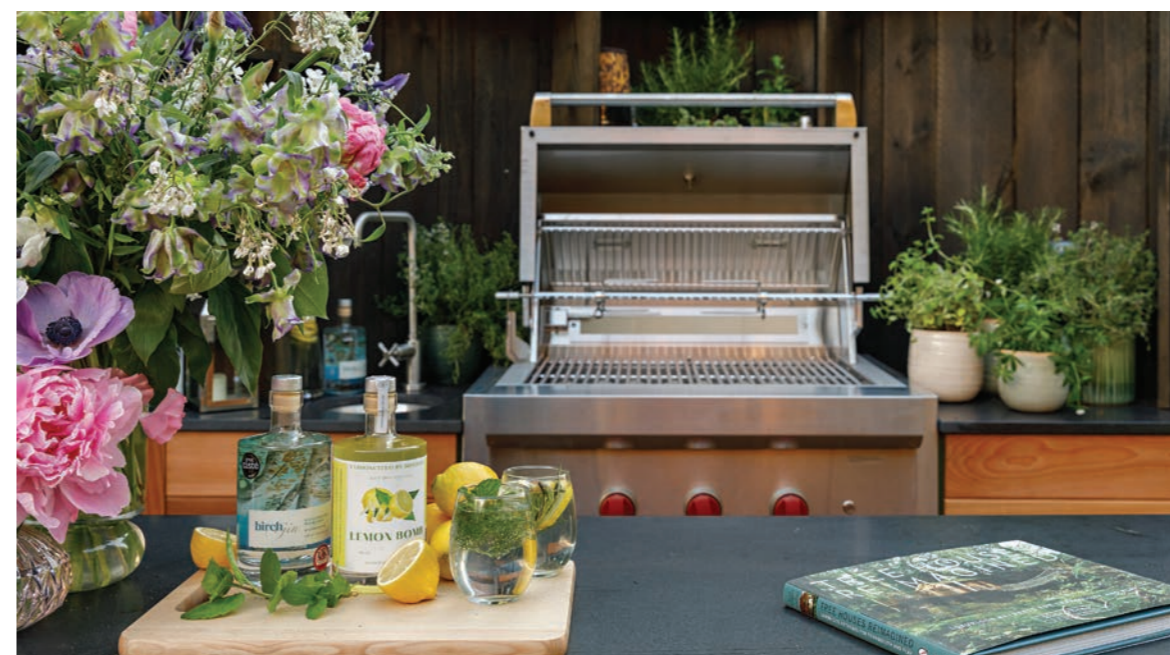


## Outdoor Cooking and Refrigeration

Sharing a meal outside with family and friends is one of life's great pleasures. With Wolf, you no longer have to make do with inferior cooking equipment. The Wolf barbecue 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 barbecuing. The sealed smoker box can enhance the smoky flavour of barbecued foods. Add a teppanyaki (griddle) plate accessory for barbecuing more delicate items, such as vegetables and fish. Models are available in sizes 76 cm, 91 cm, 107 cm and 137 cm\*, either as a freestanding unit, or built in within outdoor cabinetry.

For easy access to fresh foods and cold drinks, opt for Sub-Zero Outdoor Undercounter Refrigerator Drawers. Pair them with a Wolf warming drawer to keep food warm, making them the perfect companions for your outdoor barbecue.

*\* Available as built-in model only*







## Additional Features

### ROTISSERIE

The 4.1Kw rotisserie holds up to 11kg 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.



### 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.



## Outdoor Barbecue

### FREESTANDING GAS BARBECUE

Roll it out and you are ready. Wolf Outdoor Barbecues marry impressive performance with exceptional ease of use. 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.

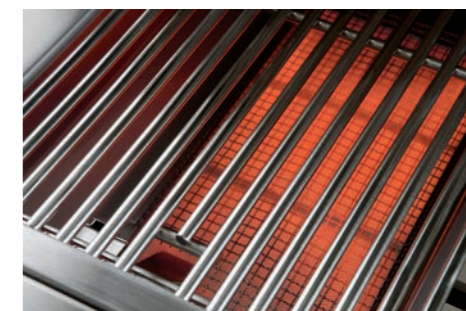
### BUILT-IN GAS BARBECUE

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



### 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 flavour for mouth-watering results.



### SMOKER BOX

Your barbecue can act as a smoker with the help of the included sealed smoker box. Using your choice of wood chips, add extra smoky flavour to your barbecue.



# Classic Series Refrigeration

## REFRIGERATOR AND FREEZER 91 CM



### All Refrigerator

**ICBCL3650RID**  
-Stainless Steel

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm



### All Freezer

**ICBCL3650F**  
-Stainless Steel

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm

## OVER-AND-UNDER REFRIGERATOR/FREEZER 91 CM



### Over-and-Under Refrigerator/Freezer

**ICBCL3650UID**  
-Stainless Steel  
-Internal Water Dispenser

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm

## FRENCH DOOR REFRIGERATORS/FREEZERS 91 CM / 107 CM / 122 CM



### French Door Refrigerator/Freezer

**ICBCL3650UFDID**  
-Stainless Steel  
-Internal Water Dispenser

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm



### French Door Refrigerator/Freezer

**ICBCL4250UFDID**  
-Stainless Steel  
-Internal Water Dispenser

**W** 1067 mm  
**H** 2134 mm  
**D** 610 mm



### French Door Refrigerator/Freezer

**ICBCL4850UFDID**  
-Stainless Steel  
-Internal Water Dispenser

**W** 1219 mm  
**H** 2134 mm  
**D** 610 mm

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



### Side-by-Side Refrigerator/Freezer

**ICBCL4250S**  
-Stainless Steel

**W** 1067 mm  
**H** 2134 mm  
**D** 610 mm



### Side-by-Side Refrigerator/Freezer

**ICBCL4250SID**  
-Stainless Steel  
-Internal Water Dispenser

**W** 1067 mm  
**H** 2134 mm  
**D** 610 mm



### Side-by-Side Refrigerator/Freezer

**ICBCL4850S**  
-Stainless Steel

**W** 1219 mm  
**H** 2134 mm  
**D** 610 mm



### Side-by-Side Refrigerator/Freezer

**ICBCL4850SID**  
-Stainless Steel  
-Internal Ice and Water Dispenser

**W** 1219 mm  
**H** 2134 mm  
**D** 610 mm



### Side-by-Side Refrigerator/Freezer

**ICBCL4850SD**  
-Stainless Steel  
-External Ice and Water Dispenser

**W** 1219 mm  
**H** 2134 mm  
**D** 610 mm

# PRO Refrigeration

## PRO36 91 CM



### PRO Refrigerator/Freezer

**ICBPRO3650**  
-Stainless Steel

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm



### PRO Refrigerator/Freezer with Glass Door

**ICBPRO3650G**  
-Stainless Steel

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm

## PRO48 122 CM



### PRO Refrigerator/Freezer

**ICBPRO4850**  
-Stainless Steel

**W** 1219 mm  
**H** 2134 mm  
**D** 610 mm



### PRO Refrigerator/Freezer with Glass Door

**ICBPRO4850G**  
-Stainless Steel

**W** 1219 mm  
**H** 2134 mm  
**D** 610 mm

# Designer Series Refrigeration

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



### All Freezer Column

**ICBDEC1850FI**  
-Panel Ready  
-Stainless Steel Panels Available  
-Ice Maker

**W** 457 mm  
**H** 2134 mm  
**D** 610 mm



### All Refrigerator Column

**ICBDEC2450R**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 610 mm  
**H** 2134 mm  
**D** 610 mm



### All Freezer Column

**ICBDEC2450FI**  
-Panel Ready  
-Stainless Steel Panels Available  
-Ice Maker

**W** 610 mm  
**H** 2134 mm  
**D** 610 mm



### All Refrigerator Column

**ICBDEC3050RID**  
-Panel Ready  
-Stainless Steel Panels Available  
-Internal Water Dispenser

**W** 762 mm  
**H** 2134 mm  
**D** 610 mm



### All Freezer Column

**ICBDEC3050FI**  
-Panel Ready  
-Stainless Steel Panels Available  
-Ice Maker

**W** 762 mm  
**H** 2134 mm  
**D** 610 mm



### All Refrigerator Column

**ICBDEC3650RID**  
-Panel Ready  
-Stainless Steel Panels Available  
-Internal Water Dispenser

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm

## TALL COMBINATION 76 CM / 91 CM



### Combination Tall

**ICBDET3050CIID**  
-Panel Ready  
-Stainless Steel Panels Available  
-Internal Water Dispenser  
-Ice Maker

**W** 762 mm  
**H** 2134 mm  
**D** 610 mm



### Combination Tall

**ICBDET3650CIID**  
-Panel Ready  
-Stainless Steel Panels Available  
-Internal Water Dispenser  
-Ice Maker

**W** 914 mm  
**H** 2134 mm  
**D** 610 mm

# Designer Series Undercounter Refrigeration

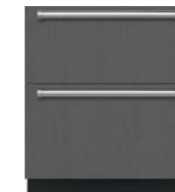
## DRAWER REFRIGERATOR 61 CM / 76 CM



### All Refrigerator Drawers

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

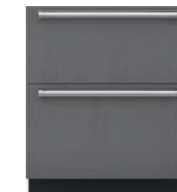
**W** 610 mm  
**H** 876 mm  
**D** 610 mm



### All Refrigerator Drawers

**ICBID-30R**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 762 mm  
**H** 876 mm  
**D** 610 mm



### All Freezer Drawers

**ICBID-30FI**  
-Panel Ready  
-Stainless Steel Panels Available  
-Ice Maker

**W** 762 mm  
**H** 876 mm  
**D** 610 mm

## UNDERCOUNTER 61 CM



### Refrigerator Undercounter

**ICBDEU2450R**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 610 mm  
**H** 876 mm  
**D** 587 mm



### Beverage Centre Undercounter

**ICBDEU2450BG**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 610 mm  
**H** 876 mm  
**D** 587 mm



### Wine Storage Designer Series - Undercounter

**ICBDEU2450W**  
-Stainless Steel or Panel Ready

**W** 610 mm  
**H** 876 mm  
**D** 587 mm

# Wine Storage

## 46 CM / 61 CM / 76 CM



### Wine Storage Designer Series

**ICBDEC1850W**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 457 mm  
**H** 2134 mm  
**D** 610 mm



### Wine Storage Designer Series

**ICBDEC2450W**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 610 mm  
**H** 2134 mm  
**D** 610 mm



### Wine Storage Designer Series

**ICBDEC3050W**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 762 mm  
**H** 2134 mm  
**D** 610 mm



### Wine Storage with Refrigerator Drawers

**ICBDET3050WR**  
-Panel Ready  
-Stainless Steel Panels Available

**W** 762 mm  
**H** 2134 mm  
**D** 610 mm



### Wine Storage Classic Series

**ICBCL3050W**  
-Stainless Steel

**W** 762 mm  
**H** 2134 mm  
**D** 610 mm

# 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

W 911 mm  
H 927 mm  
D 749 mm



ICBDF36450G  
4 Burners and  
Infrared Teppanyaki



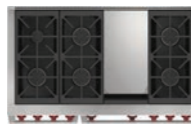
## Dual Fuel

### MODEL OPTIONS

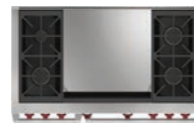


ICBDF48450CG  
4 Burners, Infrared  
Chargrill and Infrared  
Teppanyaki

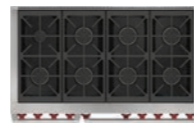
W 1216 mm  
H 927 mm  
D 749 mm



ICBDF48650G  
6 Burners and  
Infrared Teppanyaki



ICBDF48450DG  
4 Burners and Infrared  
Dual Teppanyaki

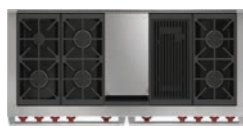


ICBDF48850  
8 Burners



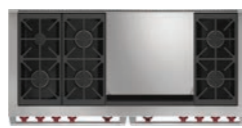
## Dual Fuel

### MODEL OPTIONS



ICBDF60650CG  
6 Burners, Infrared  
Teppanyaki and  
Infrared Chargrill

W 1521 mm  
H 927 mm  
D 749 mm



ICBDF60650DG  
6 Burners and Infrared  
Dual Teppanyaki

# Induction Ranges

76 CM



## Induction



ICBIR30450/S/T  
4 Zones

W 759 mm  
H 902 mm  
D 718 mm

91 CM



## Induction



ICBIR36550/S/T  
5 Zones

W 911 mm  
H 902 mm  
D 718 mm

# Rangetops

SEALED BURNER 91CM / 122CM

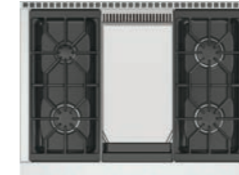


## 4 Burners

and Infrared Teppanyaki

ICBSRT364G

W 911 mm H 216 mm D 724 mm



## 2 Burners

and Wok Burner

ICBSRT362W

W 911 mm H 254 mm D 724 mm

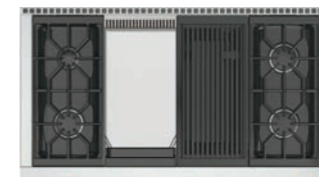


## 4 Burners

and Infrared Teppanyaki & Infrared Chargrill

ICBSRT484CG

W 1216 mm H 216 mm D 724 mm

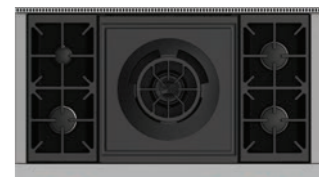


## 4 Burners

and Wok

ICBSRT484W

W 1216 mm H 254 mm D 724 mm

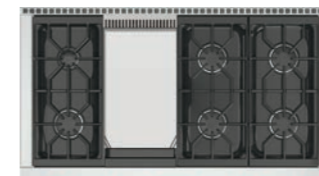


## 6 Burners

and Infrared Teppanyaki

ICBSRT486G

W 1216 mm H 216 mm D 724 mm



# Module Cooktops

38 CM



**Induction Cooktop**  
*Transitional*

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



**Gas Cooktop**  
*Transitional*

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



**Multifunction Module**  
*Transitional*

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



**Grill Module**  
*Transitional*

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



**Steamer Module**  
*Transitional*

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

# Cooktops

GAS



**Gas**  
*Professional*

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



**Gas**  
*Transitional*

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



**Gas**  
*Professional*

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



**Gas**  
*Transitional*

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

INDUCTION



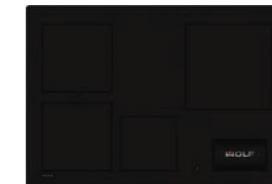
**Induction**  
*Transitional - Framed*

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



**Induction**  
*Transitional - Framed*

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



**Induction**  
*Contemporary*

ICBCI30460C/B  
W 762 mm H 64 mm D 533 mm



**Induction**  
*Transitional - Framed*

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



**Induction**  
*Contemporary*

ICBCI36560C/B  
W 914 mm H 64 mm D 533 mm

# Built-In Ovens

## M SERIES 76 CM



**M Series**  
*Transitional*

**ICBSO3050TM/S/TH**  
-Single Oven  
W 759 mm H 724 mm D 584 mm



**M Series**  
*Transitional*

**ICBDO3050TM/S/TH**  
-Double Oven  
W 759 mm H 1292 mm D 584 mm



**M Series**  
*Professional*

**ICBSO3050PM/S/PH**  
-Single Oven  
W 759 mm H 724 mm D 584 mm



**M Series**  
*Professional*

**ICBDO3050PM/S/P**  
-Double Oven  
W 759 mm H 1292 mm D 584 mm



**M Series**  
*Contemporary Handleless*

**ICBSO3050CM/B**  
-Single Oven  
W 759 mm H 724 mm D 584 mm



**M Series**  
*Contemporary Handleless*

**ICBDO3050CM/B**  
-Double Oven  
W 759 mm H 1292 mm D 584 mm



**M Series**  
*Contemporary Stainless*

**ICBSO3050CM/S**  
-Single Oven  
W 759 mm H 724 mm D 584 mm



**M Series**  
*Contemporary Stainless*

**ICBDO3050CM/S**  
-Double Oven  
W 759 mm H 1292 mm D 584 mm

## E SERIES 60 CM



**E Series**  
*Transitional*

**ICBSO2450TE/S/T**  
-Single Oven  
W 597 mm H 597 mm D 572 mm



**E Series**  
*Transitional*

**ICBSO2418TE/S/TH**  
-Single Oven  
W 597 mm H 454 mm D 546 mm

## E SERIES 76 CM



**E Series**  
*Transitional*

**ICBSO3050TE/S/T**  
-Single Oven  
W 759 mm H 724 mm D 584 mm



**E Series**  
*Professional*

**ICBSO3050PE/S/P**  
-Single Oven  
W 759 mm H 724 mm D 584 mm

# Convection Steam Ovens

## M SERIES 76 CM



### Convection Steam

*M Series - Transitional*

ICBCSO3050TM/S/T  
**W** 759 mm **H** 454 mm **D** 572 mm



### Convection Steam

*M Series - Professional*

ICBCSO3050PM/S/P  
**W** 759 mm **H** 454 mm **D** 572 mm



### Convection Steam

*M Series - Contemporary Handleless*

ICBCSO3050CM/B  
**W** 759 mm **H** 454 mm **D** 572 mm



### Convection Steam

*M Series - Contemporary*

ICBCSO3050CM/B/T  
**W** 759 mm **H** 454 mm **D** 572 mm



### Convection Steam

*M Series - Contemporary  
Stainless Handleless*

ICBCSO3050CM/S  
**W** 759 mm **H** 454 mm **D** 572 mm

## E SERIES 60 CM



### Convection Steam

*E Series - Transitional*

**MODEL OPTIONS**  
 ICBCSO2450TE/S/T  
 - Non-plumbed  
 ICBCSOP2450TE/S/T  
 - Plumbed  
**W** 597 mm **H** 454 mm **D** 572 mm



### Convection Steam

*E Series - Transitional*

**MODEL OPTIONS**  
 ICBCSO2450TE/S/T  
 - Non-plumbed  
 - Shown with optional Pro Handle Accessory  
 ICBCSOP2450TE/S/T  
 - Plumbed  
 - Shown with optional Pro Handle Accessory  
**W** 597 mm **H** 454 mm **D** 572 mm



### Convection Steam

*E Series - Contemporary*

ICBCSO2450CM/S  
**W** 597 mm **H** 454 mm **D** 572 mm

## E SERIES 76 CM



### Convection Steam

*E Series - Transitional*

ICBCSO3050TE/S/T  
**W** 759 mm **H** 454 mm **D** 572 mm



### Convection Steam

*E Series - Professional*

ICBCSO3050PE/S/P  
**W** 759 mm **H** 454 mm **D** 572 mm

# Combi-Microwave Oven with Grill

## M SERIES 76 CM



### Combi-Microwave Oven with Grill

*M Series - Transitional*

ICBSPO30TM/S/TH  
**W** 759 mm **H** 454 mm **D** 546 mm



### Combi-Microwave Oven with Grill

*M Series - Professional*

ICBSPO30PM/S/PH  
**W** 759 mm **H** 454 mm **D** 546 mm



### Combi-Microwave Oven with Grill

*M Series - Contemporary*

ICBSPO30CM/B/TH  
**W** 759 mm **H** 454 mm **D** 546 mm



### Combi-Microwave Oven with Grill

*M Series - Contemporary*

ICBSPO30CM/S/TH  
**W** 759 mm **H** 454 mm **D** 546 mm

## E SERIES 60 CM



### Combi-Microwave Oven with Grill

*E Series - Transitional*

ICBSPO24TE/S/TH  
**W** 597 mm **H** 454 mm **D** 546 mm



### Combi-Microwave Oven with Grill

*E Series - Professional*

ICBSPO24TE/S/TH  
 - Shown with optional Pro Handle Accessory  
**W** 597 mm **H** 454 mm **D** 546 mm

## E SERIES 76 CM



### Combi-Microwave Oven with Grill

*E Series - Transitional*

ICBSPO30TE/S/TH  
**W** 759 mm **H** 454 mm **D** 546 mm



### Combi-Microwave Oven with Grill

*E Series - Professional*

ICBSPO30PE/S/PH  
**W** 759 mm **H** 454 mm **D** 546 mm

# Warming Drawer

76 CM



Indoor/Outdoor

ICBWWD300

W 759 mm H 264 mm D 578 mm

# Vacuum Seal Drawer

60 CM / 76 CM



Stainless



Black

Vacuum Seal Drawer

ICBVS24

-Panel Ready  
-Available with 60 cm or 76 cm front panels

W 597 mm H 140 mm D 533 mm



Custom

# Coffee Systems

M SERIES 76 CM



Coffee System

M Series - Transitional

ICBEC3050TM/S

W 759 mm H 454 mm D 483 mm



Coffee System

M Series - Professional

ICBEC3050PM/S

W 759 mm H 454 mm D 483 mm



Coffee System

M Series - Contemporary

ICBEC3050CM/B

W 759 mm H 454 mm D 483 mm



Coffee System

M Series - Contemporary Stainless

ICBEC3050CM/S

W 759 mm H 454 mm D 483 mm

E SERIES 60 CM / 76 CM



Coffee System

E Series - Transitional

ICBEC2450TE/S

W 597 mm H 454 mm D 483 mm



Coffee System

E Series - Transitional

ICBEC3050TE/S

W 759 mm H 454 mm D 483 mm



Coffee System

E Series - Professional

ICBEC3050PE/S

W 759 mm H 454 mm D 483 mm

# Ventilation

CLASSIC PRO WALL HOODS 91 CM / 122 CM / 152 CM



Pro Wall Hood

Professional

91 CM

ICBPW362418

W 914 mm H 457 mm D 610 mm



Pro Wall Hood

Professional

MODEL OPTIONS

122 CM

ICBPW482418

W 1219 mm H 457 mm D 610 mm

122 CM

ICBPW482418

W 1219 mm H 457 mm D 686 mm



Pro Wall Hood

Professional

152 CM

ICBPW602718

W 1524 mm H 457 mm D 686 mm

DESIGNER PRO WALL HOODS 76 CM / 91 CM / 107 CM / 122 CM / 152 CM



Pro Wall Hood

Professional

76 CM

ICBPW302418I

W 762 mm H 450 mm D 610 mm



Pro Wall Hood

Professional

91 CM

ICBPW362418I

W 914 mm H 450 mm D 610 mm



Pro Wall Hood

Professional

107 CM

ICBPW422418I

W 1067 mm H 450 mm D 610 mm



Pro Wall Hood

Professional

122 CM

ICBPW482418I

W 1219 mm H 450 mm D 610 mm



Pro Wall Hood

Professional

152 CM

ICBPW602418I

W 1524 mm H 450 mm D 610 mm



## WALL CHIMNEY HOODS 76 CM / 91 CM



### Wall Chimney Hood

Cooktop

76 CM

ICBVW30S

W 762 mm H 152 mm D 559 mm



### Wall Chimney Hood

Cooktop

91 CM

ICBVW36S

W 914 mm H 152 mm D 559 mm



### Wall Chimney Hood

Cooktop

91 CM

ICBVW36B

W 914 mm H 57 mm D 489 mm

## ISLAND HOOD 107 CM



### Island Hood

Cooktop

ICBVI42B

-Black

W 1067 mm H 57 mm D 673 mm

## DOWNDRAFT 91 CM



### Downdraft

ICBDD36

W 914 mm H 356 mm D 51 mm

# Outdoor Barbecue Built-In

Insulating liners, stainless steel doors and drawers are available through an authorised dealer.

## OUTDOOR BARBECUES 76 CM / 91 CM / 107 CM / 137 CM



### Outdoor Barbecue

ICBOG30

Built-in

W 762 mm

H 686 mm

D 762 mm



### Outdoor Barbecue

ICBOG36

Built-in

W 914 mm

H 686 mm

D 762 mm



### Outdoor Barbecue

ICBOG42

Built-in

W 1067 mm

H 686 mm

D 762 mm



### Outdoor Barbecue

ICBOG54

Built-in

W 1372 mm

H 686 mm

D 762 mm

# Outdoor Barbecue Freestanding



### Outdoor Barbecue

ICBOG30C

Freestanding

W 1422 mm

H 927 mm

D 762 mm



### Outdoor Barbecue

ICBOG36C

Freestanding

W 1574 mm

H 927 mm

D 762 mm



### Outdoor Barbecue

ICBOG42C

Freestanding

W 1727 mm

H 927 mm

D 762 mm

## 33 CM



### Side Burner

ICBSB13

W 330 mm H 273 mm D 762 mm



### Built-in Burner Module

ICBBM13

W 330 mm H 273 mm D 762 mm

# Outdoor Warming Drawer

76 CM



**Outdoor**

**ICBWWD300**

W 759 mm H 264 mm D 578 mm

# Outdoor Refrigeration

**DRAWER REFRIGERATOR 61 CM**



**All Refrigerator**

*Drawers*

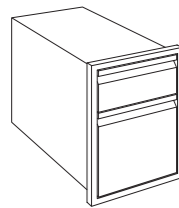
**ICBID-24RO**

-Panel Ready  
-Stainless Steel Panels Available  
-Outdoor

W 610 mm H 876 mm D 610 mm

# Storage Drawers

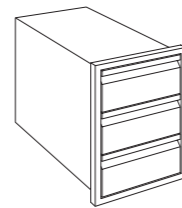
33 CM / 76CM



**Double Drawers**

**33 CM**

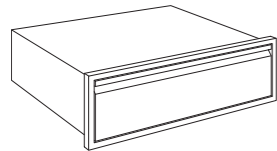
W 330 mm H 527 mm D 610 mm



**Triple Drawers**

**33 CM**

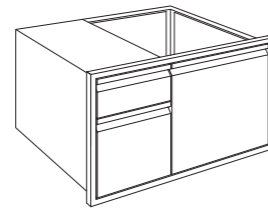
W 330 mm H 527 mm D 610 mm



**Single Drawer**

**76 CM**

W 762 mm H 287 mm D 686 mm



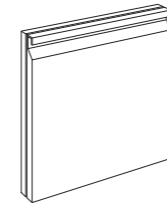
**Door and Two Drawers**

**76 CM**

W 762 mm H 527 mm D 610 mm

# Storage Doors

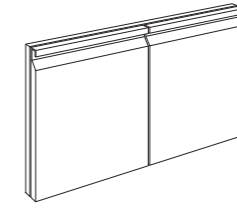
46CM / 76CM / 91CM / 107CM / 137 CM



**Single Door**

**46 CM**

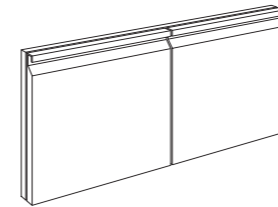
W 457 mm H 527 mm D 70 mm



**Double Doors**

**76 CM**

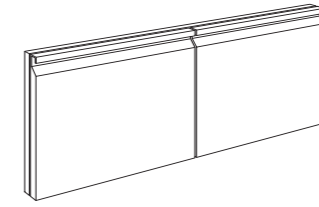
W 762 mm H 527 mm D 70 mm



**Double Doors**

**91 CM**

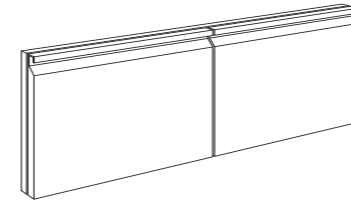
W 914 mm H 527 mm D 70 mm



**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

# Barbecue Covers



**Freestanding  
Barbecue Cover**

**MODEL OPTIONS**

**Sizes:**  
76CM  
91CM  
107CM



**Built-In  
Barbecue Cover**

**MODEL OPTIONS**

**Sizes:**  
76CM  
91CM  
107CM  
137CM

# 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 **020 8418 3877**.

## ONE-ON-ONE EXPERTISE

Attend a virtual or in-person Use and Care class or get answers to product questions from the experts at the Sub-Zero and Wolf Knightsbridge 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.co.uk**

## 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.

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## EVEN THE WARRANTY IS BUILT TO LAST

We stand behind our meticulous engineering, premium-grade materials and rigorous testing by offering a 5 year warranty.



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



# Showrooms

We invite you to visit our showrooms in Knightsbridge, Cannes, or Madrid to explore and experience our brands first hand. Our knowledgeable team will provide a personal tour and offer expert advice on the best products to suit your lifestyle.

## Knightsbridge

251 Brompton Road, Knightsbridge, London SW3 2EP

### Opening times

Monday – Saturday 10am - 5pm

[knightsbridge@subzero-wolf.co.uk](mailto:knightsbridge@subzero-wolf.co.uk)

020 7858 3480

Nearest tube stations

South Kensington or Knightsbridge

## Cannes

135 rue d'Antibes, 06 400 Cannes

### Opening times

Monday – Friday, 9am - 6pm

Saturday 10am - 6pm

[info@subzero-wolf.fr](mailto:info@subzero-wolf.fr)

[www.subzero-wolf.fr](http://www.subzero-wolf.fr)

+33(0)4 93 999 888

## Madrid

Calle Alcalá, 85 - 28009, Madrid

### Opening times

Monday – Friday, 10am - 5pm

[info@subzero-wolf.es](mailto:info@subzero-wolf.es)

[www.subzero-wolf.es](http://www.subzero-wolf.es)

+34(0)91 123 8580

## European Head Office

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

### Opening times

Monday – Friday 9am - 5pm

[info@subzero-wolf.co.uk](mailto:info@subzero-wolf.co.uk)

020 8418 3800

Alternatively, visit [subzero-wolf.co.uk](http://subzero-wolf.co.uk) to find your nearest dealer.



