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WE ARE THE KITCHEN EQUIPMENT EXPERTS

Unlike many manufacturers, we are specialists. We focus solely on making the best cooking appliances and refrigeration possible. We have no distractions, and we make no compromises.

We have two brands, but only one driving passion: to build outstanding kitchen equipment that looks great and delivers the professional performance that instills real cooking confidence. Sub-Zero has been pioneering the best in refrigeration for over 60 years and Wolf has been building cooking equipment to satisfy the most demanding professional chefs and domestic cooks for more than 70 years. That experience shows.

We take pride in the fact that Sub-Zero & Wolf are regularly chosen for the most prestigious international architectural projects worldwide; such as the Burj Khalif in Dubai, Hesperia Tower in Barcelona, Pan Peninsula in London, and both the Trump and Bloomberg Tower in New York. Whatever vision you have for the kitchen in your home, Sub-Zero & Wolf will fit in beautifully.



WOLF DUAL FUEL RANGES

The range is the natural heart of any kitchen, so style and performance are vital. Wolf doesn't disappoint. A classic design with rugged good looks, its robust controls and heavy-duty cast iron burner grates are testament to its outstanding build quality. Available in three sizes and a choice of different configurations, Wolf offers the flexibility to meet all your cooking needs. Perfected by more than seven decades in the crucible of professional kitchens, our ranges set the standard by which others are measured.



CONTROL DESIGNED TO ENHANCE YOUR DAILY LIFE

Dual Fuel ranges offer precise, degree-by-degree control. Choose from Wolf trademark red or classic black controls, to suit your individual design scheme. Celsius and Fahrenheit settings are both available - according to your preference.

So whether your taste is contemporary or traditional, you can be sure that our Dual Fuel range will always feel right at home in your kitchen.

Intuitive, efficient and elegant, our designs are smart in every way.



PATENTED DUAL STACKED BURNERS OFFER UNRIVALLED CONTROL

Dual-stacked, sealed burners patented by Wolf, define power and control from the highest searing heat to the faintest breath of flame. This latter precision feature we call True Simmer. Pasta sauce or beef casserole can simmer for hours without boiling or scorching and chocolate can melt directly in the pan without splitting or burning.

Slide pots and pans smoothly and easily from burner to burner on the low-profile, heavy duty, cast iron porcelain coated grates which deliver superior heat distribution.

Wolf dual stacked burners offer the widest temperature range and control imaginable. The smallest 2.7kW burner can offer the merest hint of flame at its lowest 0.1kW setting for melting and simmering; while the larger burners offer a powerful 4.8kW, perfect for sauteeing and frying but also offer lower temperatures down to 0.3kW.

Auto-reignition as standard, on every Wolf gas burner ensures that no cooking time is lost. A safety feature which automatically re-lights the gas burner, if the flame is accidentally extinguished.

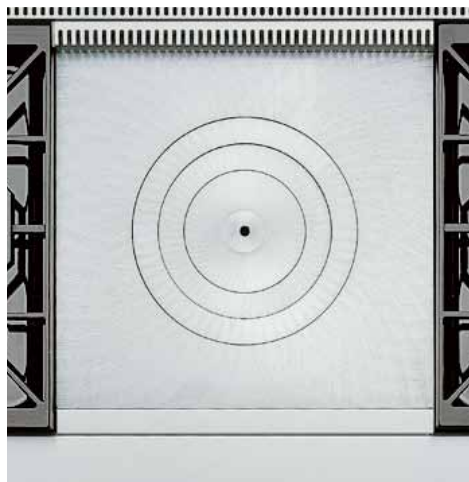


CHARBROILER, FRENCH TOP & GRIDDLE



CHARBROILER

This optional feature is designed with a powerful infrared gas burner to give the highest quality and most efficient method of gas grilling. A radiant plate with numerous holes distributes the heat evenly over the grate. The burner becomes an orange-red colour at the surface of the ceramic tile and when it glows, it transfers an intense heat to the food. This sears the outside of the food, leaving the inside tender, juicy and flavoursome. The gas burner is designed to operate at 5.6 kW at 100% full heat output.



FRENCH TOP

The 4.8 kW French Top is an optional feature that provides a 559mm cooking surface with the hottest temperature under the centre plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, pan fry chicken towards the centre, while simmering a sauce in one corner and keeping vegetables warm in another. The cooking surface is made of polished cast iron that is an excellent heat conductor. The several rings allow for the solid surface to expand with the heat while remaining flat.



GRIDDLE

The infrared gas griddle operates at 5.6 kW providing an evenly heated 381mm wide cooking surface, perfect for griddling large portions of bacon and eggs, pancakes, steaks and crepes. The griddle is thermostatically controlled, which means that once the set temperature is reached, the heat cycles to hold that temperature. Seasoning the griddle prior to use prevents food from sticking and protects the surface from moisture. To keep your griddle in tip-top condition, a griddle cleaning kit is available to purchase.

DUAL FUEL RANGE COOKING MODES ALL MODELS



BAKE – for baking one rack of pies, quiches or tarts; uses the hidden bake element (90%) and broil element (10%) for light top browning and crisping the base of pies and tarts.



ROAST – for stews, casseroles and slow cooking; good for less tender cuts of meat. Uses the hidden bake element (75%) and broil element (25%).



BROIL – for crème brûlée, cheese on toast and grilling meat, fish and poultry up to 2.5cm thick. Uses the broil element 100%. 3 settings: high 288°C, medium 232°C, low 176°C. Closed door grilling features a catalytic converter to eat away smoke.



BAKE STONE – for breads pizza & bagels. To produce a hot oven environment necessary for baking on a ceramic stone, the heat from all elements creates the “brick oven effect”. Both convection fans help circulate the air throughout the cavity, so even temperatures are achieved.



PROOF – for allowing dough to rise or making yogurt. A very low temperature setting which could also be used to warm plates.



CONVECTION BAKE – for baking pies, quiches and tarts on more than one rack. Uses the hidden bake element (90%) and broil element (10%) plus convection fans and elements for perfect results on every racks.



CONVECTION ROAST – for traditional roasts and whole poultry; uses heat from both convection fans with additional heat from the broil element, intensifies the convective & radiant heating in this mode



CONVECTION BROIL – for grilling meat, fish and poultry over 2.5cm thick. Uses the broil element 100%. 3 settings: high 288°C, medium 232°C, low 176°C plus convection fans with no heat, to cook thick cuts of meat without over browning. Closed door grilling features a catalytic converter to eat away smoke.



CONVECTION – for baking cakes and biscuits, also used for cooking different dishes on different racks without flavour transfer. Up to 25% faster cooking times. Uses fans and elements (100%).



SELF-CLEAN – for oven cavity cleaning; extremely high temperature, four hour, pyrolytic self-cleaning feature.





DUAL FUEL RANGE KEY FEATURES

DISCREET FLIP-DOWN LED DISPLAY CONTROL PANEL



Wolf Dual Fuel Ranges feature a discreet flip-down LED display control panel, which allows you to set timers, change from Fahrenheit to Celcius settings, 12 to 24 hour clock and to switch oven lights on and off. This panel also gives access to the temperature probe feature.



Diagram of open control panel for double oven models



Diagram of open control panel for single oven models

TEMPERATURE PROBE & FULL WIDTH BAKING TRAY

Provided as standard with every Dual Fuel Range, the temperature probe ensures perfect results every time. Monitor the internal temperature of your food while it's cooking to check that poultry is properly cooked and that beef is never overcooked.

Also provided as standard is a cobalt blue, full width baking tray with all large ovens except the 914 range



OVENS

CAPACITY



Oven Capacity - 71 litres,
Interior Dimensions -
356mm W
419mm H
483mm D
Available on all 1219mm
Dual Fuel Ranges



Oven Capacity - 127 litres,
Interior Dimensions -
635mm W
419mm H
483mm D
Available on all 1219 & 1524mm
Dual Fuel Ranges



Oven Capacity - 153 litres,
Interior Dimensions -
762mm W
419mm H
483mm D
Available on all 914mm
Dual Fuel Ranges

DAMPER DOOR SYSTEM

Unique to Wolf, the load-bearing damper door system features a hydraulic hinge that enables the door to gently float open. The lower internal oven rack is designed to fully extend onto the opened door and can easily support up to 43kg in weight, perfect for basting a turkey or stirring a casserole.

Two full width stainless steel oven racks are provided as standard for each Wolf oven, together with a full extension ball bearing rack for the larger oven, additional oven racks are available to purchase, if batch baking on all six rack positions is required.

DUAL CONVECTION

Two convection fans, each with a heating element, operate from the back of the oven to move heated air throughout the entire oven cavity. The heat is cycled on and off to maintain the desired temperature, resulting in evenly cooked food every time. Uniform air movement makes multi-level rack cooking and baking a breeze.



TEMPERATURE RANGES

Professional chefs love Wolf Dual Fuel ranges for a variety of reasons. A wide temperature range is just one of them. From proving dough at 29°C to creating the perfect batch of yorkshire puddings at 232°C; set the temperature to the exact degree you desire up to a maximum temperature of 290°C.



DUAL FUEL RANGE OPTIONAL ACCESSORIES

BAKE STONE KIT – Convert your oven to a bread oven! Used in conjunction with the bake stone mode, this kit comprises of a ceramic stone which draws moisture out of the dough to crisp pizza bases and give breads an incredibly light texture with an excellent crust. Also included, is a stainless steel rack to position the stone within the oven and a wooden handled, stainless steel paddle to transfer breads and pizzas easily on and off of the hot stone.



FULL EXTENSION BALL BEARING RACK – A robust stainless steel rack with full extension capability to effortlessly bring heavy casserole dishes or large joints of meat to the perfect position for stirring or basting. One rack included with every large oven.



BROILER PAN & TEMPERATURE PROBE – The Cobalt blue enamel broiler pan is designed for use with closed door grilling together with the temperature probe which will ensure that your poultry is never overcooked.



FULL WIDTH ROASTING PAN – Use in place of one of the two standard oven racks, to give full width roasting capability with this cobalt blue, enamel roasting tray. Included with all large ovens excluding model width 914mm.



WOK GRATE – Replace one of the standard cast iron porcelain coated burner grates with this optional accessory, to provide the perfect support for oriental stir-fry cooking.



DEHYDRATION KIT – Includes three steel mesh racks and one rubber door stop to aid the dehydration process. Used to dry produce such as apples, bananas, mango and prunes or mushrooms, herbs and tomatoes.

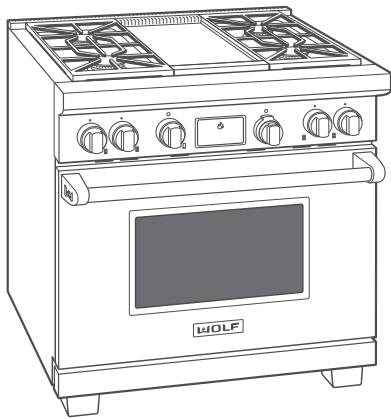


CHOPPING BOARD – Made from high quality, sustainable wood, this robust chopping board fits perfectly over the griddle area, to create extra preparation space or simply for storage when not in use.



DUAL FUEL RANGE FEATURES

914MM DUAL FUEL RANGE MODELS



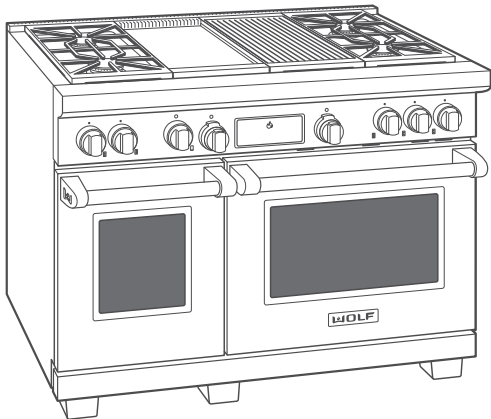
OVEN FEATURES

- Hydraulic dampened door
- Hidden bake element and recessed broil element
- Large viewing, triple-pane window and dual halogen interior lights
- Dual Convection system with two fans for even heat distribution
- Cobalt blue porcelain oven interior
- Temperature probe
- Pyrolytic self-clean
- Delayed start, time cook and Sabbath features
- Six-level rack guides with two adjustable oven racks per oven included
- Full extension ball bearing rack
- Ten cooking modes
- Crafted of heavy-duty stainless steel

SURFACE FEATURES

- Dual stacked sealed burners
- Flame recognition
- Automatic re-ignition
- Low profile, cast iron continuous burner grates
- Island trim
- Seamless burner pan for easy cleanup
- Individual Spark ignition system - only the burner in use will spark
- Red or black control knobs with infinite control
- True simmer setting on all burners
- Melt setting on one burner
- Optional infrared griddle with adjustable temperature
- Optional infrared charbroiler

1219MM DUAL FUEL RANGE MODELS



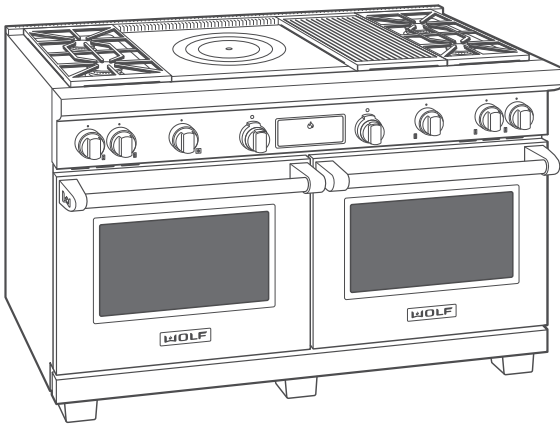
OVEN FEATURES

- Hydraulic dampened door
- Hidden bake element and recessed broil element
- Large viewing, triple-pane window and dual halogen interior lights
- Dual Convection system with two fans for even heat distribution
- Cobalt blue porcelain oven interior
- Temperature probe
- Pyrolytic self-clean
- Delayed start, time cook and Sabbath features
- Six-level rack guides with two adjustable oven racks per oven included
- Full extension ball bearing rack in large oven
- Ten cooking modes
- Full width baking tray for large oven
- Crafted of heavy-duty stainless steel
- 3 phase compatible (extra cost)

SURFACE FEATURES

- Dual stacked sealed burners
- Flame recognition
- Automatic re-ignition
- Low profile, cast iron continuous burner grates
- Island trim
- Seamless burner pan for easy cleanup
- Individual Spark ignition system - only the burner in use will spark
- Red or black control knobs with infinite control
- True simmer setting on all burners
- Melt setting on one burner
- Optional infrared griddle with adjustable temperature
- Optional infrared charbroiler
- Optional French Top

1524MM DUAL FUEL RANGE MODELS



OVEN FEATURES

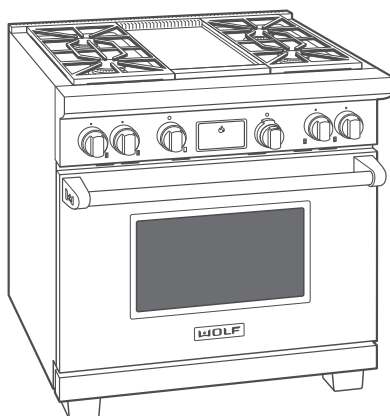
- Hydraulic dampened door
- Hidden bake element and recessed broil element
- Large viewing, triple-pane window and dual halogen interior lights
- Dual Convection system with two fans for even heat distribution
- Cobalt blue porcelain oven interior
- Temperature probe
- Pyrolytic self-clean
- Delayed start, time cook and Sabbath features
- Six-level rack guides with two adjustable oven racks per oven included
- Full extension ball bearing rack in each oven
- Ten cooking modes
- Full width baking tray for each oven
- Crafted of heavy-duty stainless steel
- 3 phase compatible (extra cost)

SURFACE FEATURES

- Dual stacked sealed burners
- Flame recognition
- Automatic re-ignition
- Low profile, cast iron continuous burner grates
- Island trim
- Seamless burner pan for easy cleanup
- Individual Spark ignition system - only the burner in use will spark
- Red or black control knobs with infinite control
- True simmer setting on all burners
- Melt setting on one burner
- Infrared charbroiler
- Optional infrared griddle with adjustable temperature
- Optional French Top



DUAL FUEL RANGE SPECIFICATIONS



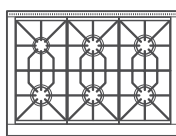
ICBDF364G

914mm Dual Fuel Range

Dimensions

Width: 911mm
 Height: 937mm
 Depth: 749mm

Interior capacity 153 litres



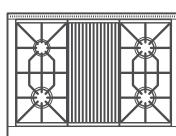
ICBDF366

914mm Dual Fuel Range with 6 gas burners

Versions Available
 Natural Gas and LP Gas

Surface Burners
 5 x 4.8Kw-0.3kW
 1 x 2.7kW-0.1kW

Electrical Connection
 30 amp (mono phase)*



ICBDF364C

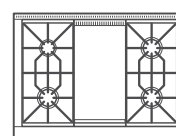
914mm Dual Fuel Range with 4 gas burners and charbroiler

Versions Available
 Natural Gas and LP Gas

Surface Burners
 3 x 4.8Kw-0.3kW
 1 x 2.7kW-0.1kW

Surface Feature
 5.6kW Charbroiler

Electrical Connection
 30 amp (mono phase)*



ICBDF364G

914mm Dual Fuel Range with 4 gas burners and griddle

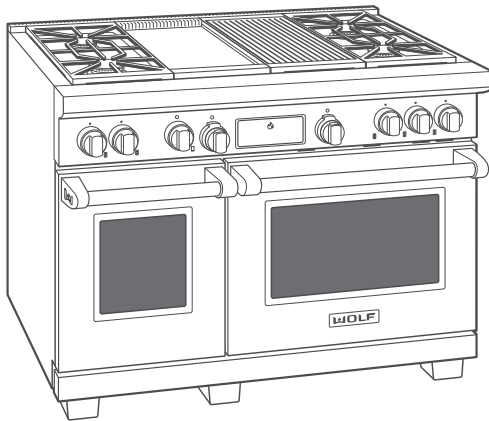
Versions Available
 Natural Gas and LP Gas

Surface Burners
 3 x 4.8Kw-0.3kW
 1 x 2.7kW-0.1kW

Surface Feature
 5.6kW Griddle

Electrical Connection
 30 amp (mono phase)*

* Mono phase connection may not be suitable for use outside the UK. Please contact us for details.



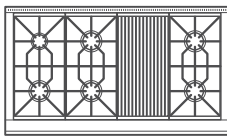
ICBDF484CG

1219mm Dual Fuel Range

Dimensions

Width: 1216mm
 Height: 937mm
 Depth: 749mm

Interior capacity 71 litres - small oven
 127 litres - large oven



ICBDF486C

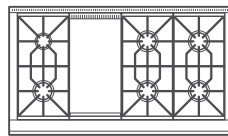
1219mm Dual Fuel Range with 6 gas burners and charbroiler

Versions Available
 Natural Gas and LP Gas

Surface Burners
 5 x 4.8kW-0.3kW
 1 x 2.7kW-0.1kW

Surface Feature
 5.6kW Charbroiler

Electrical Connection
 50 amp (mono phase)*



ICBDF486G

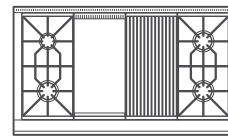
1219mm Dual Fuel Range with 6 gas burners and griddle

Versions Available
 Natural Gas and LP Gas

Surface Burners
 5 x 4.8kW-0.3kW
 1 x 2.7kW-0.1kW

Surface Feature
 5.6kW Griddle

Electrical Connection
 50 amp (mono phase)*



ICBDF484CG

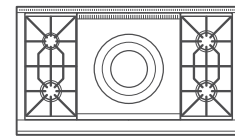
1219mm Dual Fuel Range with 4 gas burners, charbroiler and griddle

Versions Available
 Natural Gas and LP Gas

Surface Burners
 3 x 4.8kW-0.3kW
 1 x 2.7kW-0.1kW

Surface Features
 5.6kW Charbroiler
 5.6kW Griddle

Electrical Connection
 50 amp (mono phase)*



ICBDF484F

1219mm Dual Fuel Range with 4 gas burners and French Top

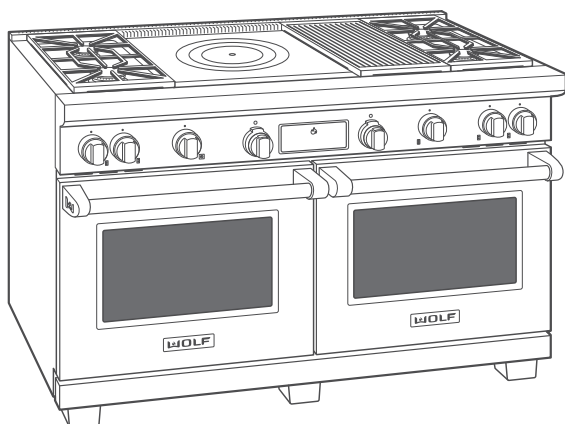
Versions Available
 Natural Gas and LP Gas

Surface Burners
 3 x 4.8kW-0.3kW
 1 x 2.7kW-0.1kW

Surface Feature
 4.8kW French Top

Electrical Connection
 50 amp (mono phase)*

* Mono phase connection may not be suitable for use outside the UK. Please contact us for details.



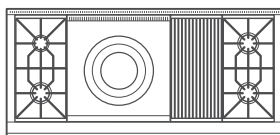
ICBDF604CF

1524mm Dual Fuel Range

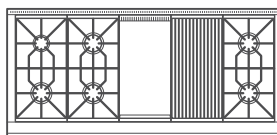
Dimensions

Width: 1527mm
 Height: 937mm
 Depth: 749mm

Interior capacity 127 litres for each oven



ICBDF604CF



ICBDF606CG

**1524mm Dual Fuel Range
 with 4 gas burners,
 charbroiler and French Top**

Versions Available
 Natural Gas and LP Gas

Surface Burners
 3 x 4.8kW-0.3kW
 1 x 2.7kW-0.1kW

Surface Features
 5.6kW Charbroiler
 4.8kW French Top

Electrical Connection
 50 amp (mono phase)*

**1524mm Dual Fuel Range
 with 6 gas burners,
 charbroiler and griddle**

Versions Available
 Natural Gas and LP Gas

Surface Burners
 5 x 4.8kW-0.3kW
 1 x 2.7kW-0.1kW

Surface Features
 5.6kW Charbroiler
 5.6kW Griddle

Electrical Connection
 50 amp (mono phase)*

* Mono phase connection may not be suitable for use outside the UK. Please contact us for details.

LIVING KITCHEN LONDON

Located within the heart of London's Brompton Design District, this beautiful showroom stylishly showcases the best that Sub-Zero and Wolf has to offer. With the largest range of Sub-Zero and Wolf appliances on display in central London, it is certain to inspire new levels of creativity with each visit.



Sub-Zero & Wolf know that as a design savvy individual, you demand perfection. Our Living Kitchen is open 6 days a week and is the perfect haven to discuss and review your plans, whilst sipping a hot cappuccino - or deliberating which models perfectly complement your design, over a chilled glass of Chablis.

If you are interested in attending a cookery or product demonstration, or would like to make an appointment to visit the showroom, please contact our Living Kitchen London on 0845 250 0010 or email knightsbridge@westye.co.uk

SERVICE PERFECTION

Here at Sub-Zero & Wolf, we take customer care very seriously and pride ourselves on delivering nothing short of Service Perfection at all times.

So, whether you're simply looking for product advice, would like to order spares or accessories or wish to book an engineer, our customer support team is ready to provide you with individual, personalised service.

Nationwide Service

Our team of extensively trained technicians are highly skilled and take part in regular training at our manufacturer's Madison, Wisconsin headquarters; ensuring they are up to date on the latest appliance technology. Our engineers aim to visit within two working days and hold 90% of parts on their vans. All Sub-Zero & Wolf units are supplied with a two year parts and labour warranty and all our repairs carry a 12 month guarantee.

The Latest Technology

We have recently invested in the most up to date Service software and you may not even notice some of the 'behind the scenes' improvements that this software provides us with but you will definitely notice that your interaction with our Service team will be a smooth and simple one. Here are a few of the benefits that you will notice and that will, we think, make life a little easier for you.

Updates: Provide us with either your landline, mobile or email address and we will keep you informed of the status of your service visit and engineer arrival time.

Satellite Tracked Vehicles: Our fleet of service vehicles are fully satellite tracked, so we can instantly pinpoint the location of your dedicated engineer, providing you with a faster response time.

Laptop Equipped Engineers: Each of our in-house engineers is fully equipped with the latest laptop technology. This allows them to access parts inventory, both on their vans and in our main stock and also allows them to gain access to the latest manuals and technical documentation, which all helps to increase first time fix rate.

Customer Support

24 hour customer service: 020 8418 3877

Email: customercare@westye.co.uk

Book a Service Visit: 020 8418 3877
Spares & Accessories: 020 8418 3818
Warranty Information: 020 8418 3834
Use & Care Advice: 020 8418 3877

SHOWROOMS

Your regional Sub-Zero and Wolf distributor is available to provide information on products and where to find your nearest showroom where you'll be able to view all our products in live settings.

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OTHER LOCATIONS WORLDWIDE

Sub-Zero and Wolf products are sold worldwide. To see all the countries where Sub-Zero and Wolf are sold, check subzerowolfintl.com