



Three specialists. *One extraordinary kitchen.*



Cooking. Refrigeration. Dishwashing.





# *Memorable moments* start with these three specialists.

Sub-Zero, the food preservation specialist, pioneers technology that keeps food fresher longer. Wolf, the cooking specialist, delivers control so precise delicious results are practically ensured. Cove, the cleaning specialist, guarantees spotlessly clean dishes and near-silent operation.

When it comes to performance, design, and quality, these three specialists are of one mind. They are built with premium-grade materials, tested to perform for decades, thoughtfully and beautifully designed, and backed by the dedication of our family-owned company. We strive to deliver not only a stunning, high-performing kitchen but an invitation to embrace every delicious moment of life.





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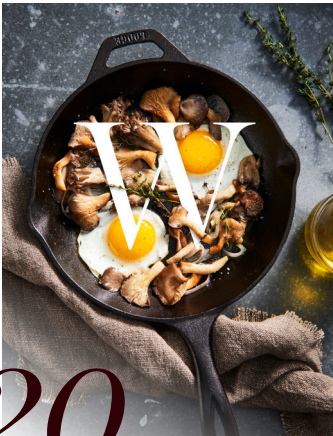
## SUB-ZERO REFRIGERATION



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# A History of Innovation

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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.



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.



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.





1950s

No more fishy ice cubes. Sub-Zero pioneers dual refrigeration—separate, sealed systems for refrigerator and freezer. Additionally, Sub-Zero revolutionizes 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.



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.



2018

On a mission to conquer clean, the company announces its newest brand, Cove, and sets a new standard in luxury dishwashing.

75 YEARS 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.



# Thousands *of* Design Possibilities

---

There is nothing quite as personal as your home. It is one of the purest expressions of your individual style. With endless ways to customize and configure your appliances, Sub-Zero, Wolf, and Cove are the ideal choice for more kitchens than ever.



## *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's PRO Series Refrigeration and the truly emblematic red knobs of Wolf. To complete the look, select the coordinating pro style handle for the Cove dishwasher.





## *Contemporary*

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

## *Transitional*

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









# The food preservation specialist

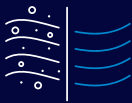
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Sub-Zero is more than a refrigerator that keeps food cold. Sub-Zero is the food preservation specialist, delivering food that tastes as fresh as the day it was picked. Our commitment to beautiful design is just as strong. With thousands of built-in refrigeration solutions, Sub-Zero Refrigeration offers the most designs customized to fit both your culinary and design tastes.



## 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.



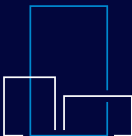
## ADVANCED AIR PURIFICATION

This NASA-inspired system springs into action every twenty minutes, scrubbing the air of odors and ethylene—a naturally-occurring compound that hastens food ripening and spoilage.



## 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.



## CUSTOMIZED MODULAR DESIGN

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



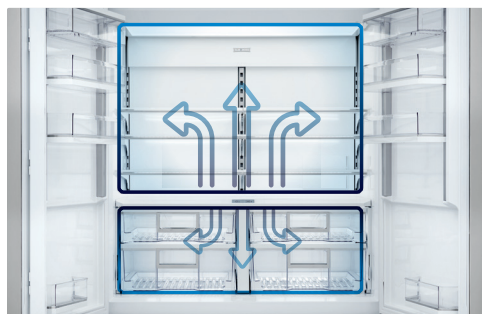
## BUILT AND TESTED TO LAST 20 YEARS

Sub-Zero appliances are rigorously stress-tested to perform for over 20 years of daily use. Sub-Zero tests its door hinges over 300,000 times, so it can pass the far more rigorous test of your kitchen for years to come.



# Classic *and* Designer Series

## FULL-SIZE REFRIGERATION



SPLIT CLIMATE™  
INTELLIGENT COOLING SYSTEM



CLEAR SIGHT™ LED LIGHTING



STAINLESS ACCENTS



TOUCH CONTROL PANEL



48-INCH  
CLASSIC SERIES  
FRENCH DOOR  
REFRIGERATOR/FREEZER



# Timeless designs. *Fresh features.*



NIGHT MODE



FLIP-UP DAIRY COMPARTMENT



NANO-COATED GLASS SHELVES



AIR PURIFICATION SYSTEM

**ADDITIONAL FEATURES** | Adjustable Door Shelves  
Wi-Fi Connectivity | Magnetic Door Seal | Freshness Cards  
Industry-Leading Warranty | Product Pairing



# Classic Series

Classic Series Refrigeration's iconic grille has served as an irrefutable badge of Sub-Zero's quality for more than six decades. While this distinct symbol of its predecessor's pioneering performance remains, the completely redesigned Classic Series—with its fresh suite of innovative features—reaches new levels of refinement both inside and out. Classic Series models come with wrapped stainless steel doors or ready for your choice of cabinetry. Many also offer a glass window option. Achieve a unified look with other Sub-Zero, Wolf, and Cove appliances with pro and tubular handles or create your own look with custom hardware.

— 30" —    — 36" —    — 42" —    — 48" —



## OVER-AND-UNDER

- Refrigerator above, freezer below
- Solid or glass door
- Internal water dispenser available



## ALL REFRIGERATOR OR FREEZER

- Spacious storage
- Solid door all freezer
- Solid or glass door all refrigerator



## FRENCH DOOR

- Refrigerator above with single and double door access, freezer drawer below
- Internal water dispenser available
- New 48" French Door model



## SIDE-BY-SIDE

- Freezer on left, refrigerator on right
- External and internal water and ice dispensers available with 42" and 48" models



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WATT LIGHT BULB USES  
MORE ELECTRICITY  
THAN THE AVERAGE  
SUB-ZERO PRODUCT

*Iconic, innovative  
design and technology.*



# Designer Series

Dubbed as the “disappearing refrigerator” when first introduced, the newly reimagined Sub-Zero Designer Series Refrigeration is just as seamless and subtle as before. Now, only its performance rivals its sophisticated aesthetic. Hidden behind fully integrated panels made to fit your exact style, you will find a mesmerizing collection of features that make owning a Sub-Zero more rewarding than ever.

— 18" — — 24" — — 27" —

— 30" — — 36" —



## OVER-AND-UNDER

- All refrigerator, all freezer, or a combination
- Adjustable storage
- Internal water dispenser available



## COLUMN

- All refrigerator or all freezer
- 18" All Freezer model is Sub-Zero's narrowest offering
- Internal water dispenser available



## DRAWER

- Add convenience to any room
- All refrigerator, all freezer, or a combination



*Endless design possibilities.*







*The slim Column Refrigerators and Freezers fit the most compact kitchens, yet still deliver the advanced food-preservation features Sub-Zero is famous for.*



# PRO Series

The only thing more impressive than the bold exterior of the PRO Series is the groundbreaking technology found inside. To keep food fresher longer, the PRO Series contains the most advanced preservation system, including air purification and dual refrigeration. Crafted with stainless steel inside and out, it checks all the boxes for those desiring the most luxurious, professional aesthetic.

36"

48"



Adjustable gates ensure items stay in place on the slide-out shelf.



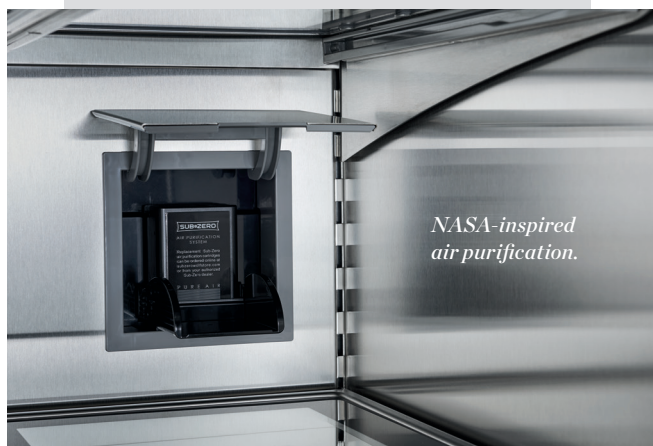
## PRO 36

- Refrigerator above and independent crisper and freezer drawers below
- Solid or UV-resistant glass door



## PRO 48

- Freezer on left, refrigerator on right
- Independent crisper drawers
- Solid or UV-resistant glass door



NASA-inspired air purification.





A harmonious duet  
of *form* and *function*.



# Undercounter Refrigeration

This diverse collection of modular undercounter refrigeration offers luxurious convenience and unmatched style while precisely preserving food, wine, and beverages throughout your home. Featuring fully customizable exteriors, various widths and heights, and assorted functions, Undercounter Refrigeration is truly “anywhere refrigeration” that seamlessly and beautifully integrates into any space, indoors or out.

— 15" —    — 24" —



## ALL REFRIGERATOR

- One stationary and two adjustable shelves
- Two on-door shelves
- Clear storage drawer
- ADA Height and Outdoor models available



## BEVERAGE CENTER

- Patented, full-extension upright beverage shelf (24" model)
- Full-extension multipurpose shelf (24" model)
- Adjustable LED accent lighting
- ADA Height model available



## ICE MAKER

- Produces up to 50 pounds of ice a day
- Built-in ice scoop
- Stainless steel or custom panels
- Outdoor models available



*Looking for a stainless steel interior? Choose the all-stainless Outdoor Refrigerator.*



*The Dual Installation Kit enables side-by-side pairing of two undercounter units, like the 15" Wine Storage and Beverage Center here.*





Create a handleless look with  
ADA height-compliant models.



#### REFRIGERATOR/FREEZER

- One stationary and one adjustable shelf
- One on-door shelf
- Automatic icemaker, with Max Ice Mode
- Soft-on LED lighting



#### DRAWER

- All refrigerator, all freezer, or a combination
- Stainless steel or custom panels
- Outdoor models available





# Wine Storage

Sub-Zero Wine Storage units are more than just coolers. Built with advanced preservation technologies and protective features, they guard against the harmful effects of heat, humidity, light, and vibration. Available in a variety of sizes, configurations, and installations, you can bring the pleasure of wine into any room.

— 15" —    — 18" —    — 24" —    — 30" —







Refrigerator drawers provide additional convenience.



#### FULL-SIZE

- 59 to 146 bottle capacity
- Distinct zones for red and white wines
- Full-extension wine racks
- UV-resistant glass
- Classic and Designer Series styles available



#### WINE STORAGE AND REFRIGERATION DRAWERS

- 86 bottle capacity
- Two refrigerator drawers
- Full-extension wine racks
- UV-resistant glass



#### UNDERCOUNTER

- 24 to 42 bottle capacity
- Full-extension wine racks
- Adjustable LED accent lighting
- UV-resistant glass
- ADA Height model available



The 15" Wine Storage unit stores up to 24 bottles.







# The cooking specialist

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



## 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 Wolf into the home, it was lauded as the best by professionals. Infused with Wolf's professional kitchen expertise, home cooks have enjoyed more satisfying cooking for over 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 and Cove products—three specialists harmonizing in one exceptional kitchen.



## WORRY-FREE WARRANTY

Wolf stands behind the superior craftsmanship of its products by offering a full two-year and limited five-year warranty. Wolf outdoor appliances have a full one-year warranty.



## 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.





*Wolf's convection systems*



*Convection Steam Ovens*



*Induction technology*



*Dual-stacked,  
sealed burners*



*Infrared elements*



# 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 and innovative technology that help take the guesswork out of cooking.



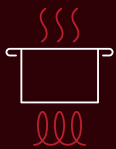
## WOLF'S CONVECTION SYSTEMS

More consistent, more delicious results. That, in short, is what you can expect with Wolf's Dual Convection and Dual VertiFlow™ convection systems. They control the heat and airflow inside Wolf Convection Ovens to eliminate hot spots and allow for multi-rack cooking. Pan rotation is 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 cooking, steam-baking crusty, golden loaves, and rejuvenating leftovers.



## INDUCTION TECHNOLOGY

Induction Cooktops create a magnetic field that induces heat in the cookware. They are ultra-efficient at transferring heat, with almost instantaneous temperature-adjustment response and boil 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 charbroiler and griddle generates higher temperatures for quick sears.





# Dual Fuel Ranges

The completely redesigned Wolf Dual Fuel Range combines professional heritage, iconic aesthetics, and innovative performance into one bold cooking package. On top, Wolf's patented dual-stacked, sealed gas burners provide consistent high-to-low temperature control and easy cleaning. Below, discover Wolf's most advanced dual convection electric oven, featuring the Dual VertiFlow™ convection system and guesswork-free Gourmet Mode.



30"

36"

48"

60"



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





*Customize your range's look with brushed gray knobs and brushed brass bezels. Brushed brass, red, black, or stainless knobs are also available.*



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



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



## Dual Fuel Ranges

# CONFIGURATIONS

Select the rangetop that fits the way you cook from an abundant collection of sizes and configurations. Available in 30, 36, 48, and 60-inch widths, with infrared griddle, infrared charbroiler, and French top configurations. See all models on page 64.

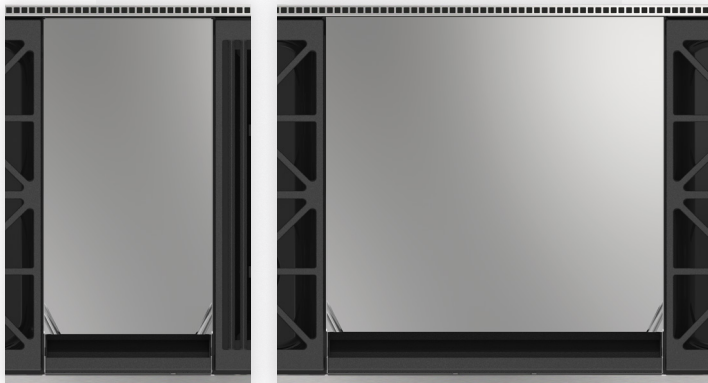






#### ALL BURNER

Choose from the four, six, or the all-new eight burner configuration. Spanning 9.2K to 20K Btu burner options, the all-burner rangetop offers precise high-to-low temperature control thanks to the dual-stacked, sealed burners.



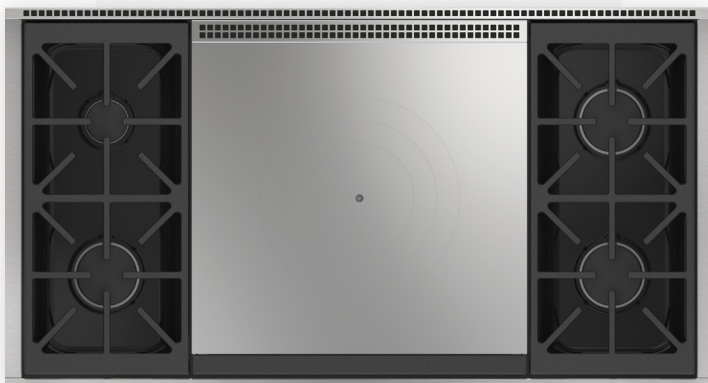
#### INFRARED GRIDDLE

The redesigned 15K Btu griddle and 30K Btu double griddle tackle more than just breakfast. Thanks to their even, precise heat, they handle pancakes, bacon, and eggs with equal finesse as seared burgers and stir-fried vegetables.



#### ADJUSTABLE INFRARED CHARBROILER

Now featuring a high and low setting, the adjustable 16K Btu infrared charbroiler aptly handles a range of foods. Serve up everything from steaks, chops, and burgers to delicate fish fillets, fruits, and vegetables.



#### FRENCH TOP

Easily slide pots across the 15K Btu French top for a graduated cooking surface: hottest under the center plate and lowest on the outer edges.





# Induction Ranges

The Wolf Induction Range was completely redesigned—from top to bottom—to be a sleek alternative to the professional-style range. No more red knobs. Only refined, clean lines. In terms of performance, the scratch-resistant, ceramic glass induction cooking surface provides consistent, precise, and instantaneous control. The oven, featuring the same technology as the Wolf Dual Fuel convection electric ovens, promises reliable results with the help of Wolf's state-of-the-art Dual VertiFlow™ convection system and automatic, worry-free Gourmet Mode.

30"

36"



*The refined transitional style integrates beautifully into modern kitchens.*

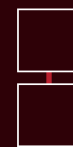






#### GOURMET MODE

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



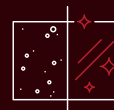
#### BRIDGE FUNCTION

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



#### BOOST MODE

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



#### CLEANING

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





30K

BTU GAS  
CONVECTION  
OVEN BURNER

18K

BTU OVEN BROILER  
BROWNS AND  
CRISPS FOOD

20

YEARS OF  
DAILY USE







## Gas Ranges

Perfected in professional kitchens, this range comes with over 80 years of experience. It pairs Wolf's patented innovation—the dual-stacked, sealed burner—with a spacious gas convection oven. Available in four distinct sizes and a dozen topside configurations, with options including an infrared griddle, infrared charbroiler, and French top, so you can choose the one that fits your cooking style and space.

— 30" —      — 36" —      — 48" —      — 60" —





## Sealed Burner Rangetops

Identical to the top of a Wolf Dual Fuel Range, Sealed Burner Rangetops come in three sizes—30, 36, and 48 inches—and nearly a dozen configurations. The dual-stacked, sealed gas burners deliver exceptionally high heat for searing and boiling, along with gentle lows for simmering and melting.

30"

36"

48"





35K BTU WOK BURNER  
CONFIGURATION



Available in eleven unique configurations including a French top, infrared griddle, infrared charbroiler, and wok burner.

Customize your rangetop's look with red, black, or stainless knobs.



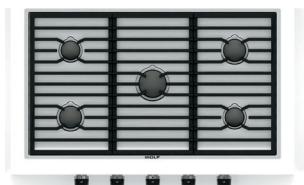
Pair with other Sub-Zero, Wolf, and Cove appliances for a unified, professional look.



# Cooktops

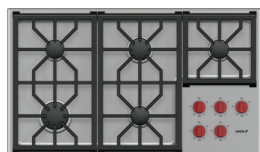
Whether you prefer gas, electric, or induction, Wolf has a cooktop configuration for your cooking style. From sleek, stylish grace to bold, professional gravitas, Wolf also has the look for your personal taste.

— 15" —    — 24" —    — 30" —    — 36" —



## CONTEMPORARY GAS

- Dual-stacked, sealed gas burners
- Illuminated, front-facing control knobs



## PROFESSIONAL GAS

- Dual-stacked, sealed gas burners
- Coordinates with professional look of other products
- Coming soon: brushed brass and brushed gray knobs



## TRANSITIONAL GAS

- Dual-stacked, sealed gas burners
- All-glass control panel with black-topped, brushed stainless control knobs







#### INDUCTION COOKTOPS

- Inductive cooking zones with Bridge and Boost Modes and true simmer and melt settings
- Easy-to-clean, scratch-resistant, black glass surface
- Illuminated touch control panel with lock feature



#### ELECTRIC COOKTOPS

- Electric cooking zones with Bridge Mode and true simmer and melt settings
- Easy-to-clean, scratch-resistant, black glass surface
- Illuminated touch control panel with lock feature

40%

INDUCTION IS 40%  
MORE EFFICIENT  
THAN GAS  
OR ELECTRIC







## Module Cooktops

Fashion your own, personalized cooking setup. Add any assortment of these 15" modules as a complement to a larger counterpart, or combine them à la carte to create a custom array. Designed with a consistent, transitional look and the same stunning performance you expect from other Wolf Cooktops.

— 15" —







### STEAMER

Experience the versatility of ultra-consistent steam cooking.

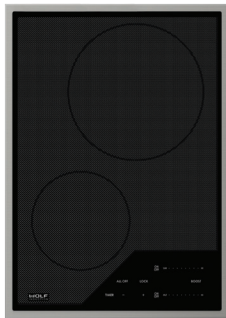
- *One-degree incremental temperature control*
- *One 2700-watt heating element*
- *Optional sous vide basket accessory*



### GRILL

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

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



### INDUCTION COOKTOP

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

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



### FRYER

Fried foods emerge crisp and light, thanks to precise temperature control.

- *Low-profile, stainless steel lid included*
- *Three dishwasher-safe wire baskets included*



### MULTIFUNCTION COOKTOP

High-output 22,000 Btu burner shapes powerful flame for hot stir-frying and fast boiling.

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



### GAS COOKTOP

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

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



# Built-In Ovens

Since the day they were introduced, Wolf Built-In Ovens have inspired choruses of acclaim from cooks, bakers, and designers alike. Their innovative features and precise control revolutionized life in the kitchen and does the same for the décor. With a wider spectrum of exterior designs, they prove ideal for more homes than ever.

— 24" —      — 30" —





## STYLISH AND SPACE SAVING

Looking for a smaller alternative? Enjoy the masterful performance and beauty of Wolf ovens in a smaller footprint. The **24-inch Transitional E Series Convection Oven** fits nearly anywhere and offers similar performance to its larger counterparts.

- Convection
- 13 cooking modes, including chef-tested Gourmet and Gourmet+ modes
- Touch control panel
- Temperature probe



## M SERIES

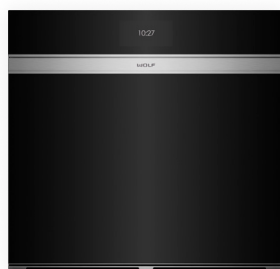
- Dual VertiFlow™ convection system
- 10 cooking modes, including chef-tested Gourmet Mode
- Most spacious of all Wolf Built-In Ovens
- Temperature probe
- Color touchscreen control panel
- Improved interior lighting
- Coming soon: brushed brass and brushed gray knobs on professional model



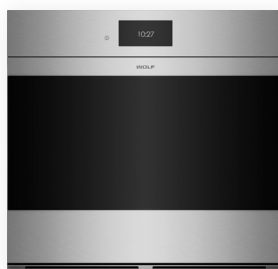
*Professional*



*Transitional*



*Contemporary  
Black*



*Contemporary  
Stainless Steel*

## E SERIES

- Dual convection system
- 10 cooking modes, including chef-tested Gourmet Mode
- Temperature probe
- Full-color, 7-inch touchscreen



*Professional*



*Transitional*





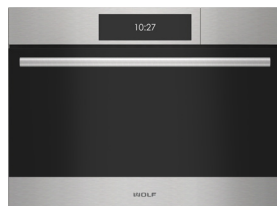
## Convection Steam Ovens

Reimagined to effortlessly integrate into any kitchen style, 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 flaky, golden pies, fall-off-the-bone ribs, rejuvenated leftovers, or juicy steaks cooked sous vide. New model line-up features both plumbed and non-plumbed options for maximum installation flexibility.

— 24" —      — 30" —



*Professional*



*Transitional*



*Contemporary*



# Vacuum Seal Drawers

The Vacuum Seal Drawer is a practical, economical, and creative tool for portioning, protecting, and preparing more delicious food. Aside from its uses in the kitchen, it can protect important items from moisture damage and help save precious space during travel. Pair the Vacuum Seal Drawer with the Convection Steam Oven for a complete sous vide cooking system.

— 24" —      — 30" —



*Black, stainless steel, or custom panel fronts ensure it seamlessly integrates into any kitchen.*



*Pair the Vacuum Seal Drawer with the Convection Steam Oven for a robust sous vide station.*



# Speed Ovens

An all-in-one oven solution. Speed Ovens pair the efficient heat distribution and browning capabilities of a convection wall oven with the power, speed, and compact size of a microwave oven. They truly take the guesswork out of cooking with 12 specialized modes, including Wolf's intuitive, chef-tested Gourmet Mode. Available in a myriad of styles—with optional handle and trim kit accessories—to help you achieve a seamless aesthetic with other Sub-Zero, Wolf, and Cove appliances.

— 24" —      — 30" —



*Professional*



*Transitional*



*Contemporary*







# Microwave Ovens

Do more than reheat leftovers—prepare entire meals. True cooking instruments, Wolf Microwave Ovens excel at many of the cooking tasks you would expect of a full-size oven. And drawer, drop-down door, and side-swing models provide flexible options for every kitchen size and design.

— 24" —      — 30" —



## DROP-DOWN DOOR

- *Styled to match Wolf E and M Series Ovens*
- *Stack with Wolf Convection Steam Ovens and Coffee Systems*



## DRAWER

- *Conveniently installs undercounter, in a corner, or in a wall of cabinetry*



## STANDARD (SIDE-SWING)

- *Convection and standard models*
- *Chef-tested Gourmet Mode*





*Add a luxurious complement to your 24" Built-In Coffee System when you pair with a Cup Warming Drawer. Features hidden electronic touch controls and room for 40 tea cups.*

## Built-In Coffee Systems

Passionate at-home baristas can now craft café-quality beverages at home, thanks to the simplicity, control, and performance of the Wolf Built-In Coffee System. Customizable settings and a host of beverage choices unite for a flavorful, personalized brew every time. Pairing side-by-side or stacked with a suite of Wolf appliances, the refined design enhances the beauty of every home. Inside and out, this superb Coffee System promises delicious cup after cup. Install the Wolf Coffee System anywhere—kitchen, study, rec room—without additional plumbing.

— 24" —      — 30" —



*Professional*



*Transitional*



*Contemporary*



# Warming Drawers

Mealtime flexibility abounds with this little-known kitchen assistant. Keep dinner warm for late arrivals, proof dough, or preheat dinnerware. And think outside the kitchen—luxuriate in toasty towels when installed in a master suite or pool house.

— 30" —      — 36" —



*Available with handles and front panels that coordinate with other Wolf products. Custom cabinet front kits available for indoor models.*



*Outdoor Warming Drawers keep food hot and close at hand, saving you trips back inside.*





# Ventilation

Eliminate dinner's uninvited guests—smoke, grease, and odor—with Wolf's powerful Ventilation. In a vast number of sizes, designs, and speeds, Wolf Ventilation marries beautiful form with exceptional performance. Vent Liners also available in several widths and depths.

24-66"



## PRO

- Provides an all-stainless, professional look that coordinates with other Sub-Zero, Wolf, and Cove products



## COOKTOP VENTILATION

- For those desiring a more contemporary look
- Comes in black, glass, or stainless steel
- Island hoods feature telescoping chimney







#### DOWNDRAFT

- A subtle solution, especially for open-concept kitchens



#### HOOD LINERS

- Pairs professional power of Wolf Ventilation within custom hoods



#### CEILING-MOUNTED HOODS

- Discreetly out of sight
- Available in white glass or stainless







# The cleaning specialist

---

After years of research and refinement, Cove Dishwashers were engineered to ensure spotlessly clean and dry dishes every time. It is the only dishwasher designed to complete the Sub-Zero and Wolf kitchen, and the only one with same commitment to quality and innovation you expect from our company.



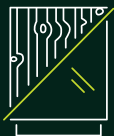
## SPOTLESS AND SPARKLING

Infinite adjustable-interior variations married with a vast array of custom wash and dry options ensure every dish and utensil emerges spotlessly clean and dry.



## SCRUBS IN SILENCE

Packed with heavy-duty, noise-canceling insulation, Cove Dishwashers offer near-silent operation.



## BUILT TO CUSTOMIZE

Just like Sub-Zero and Wolf appliances, Cove Dishwashers are easily adaptable and designed to blend into the existing look of the kitchen. Apply a stainless steel panel accessory or integrate into your cabinetry with custom panels.



## FULL FIVE-YEAR WARRANTY

Cove Dishwashers come with an industry-leading, full five-year warranty—and Sub-Zero, Wolf, and Cove's unrivaled customer assistance for the life of the dishwasher.



## RIGOROUS TESTING

Built with premium-grade materials, Cove Dishwashers are designed to last a minimum of 20 years. Major components are subjected to extreme stress tests during product design, and every major function is tested before shipping.



Clean with absolute confidence.

COVE





# CLEANLINESS YOU CAN TRUST

## ADJUSTABLE TINES AND RACKS

Wherever you see green inside a Cove Dishwasher, there is an adjustment point. Rotate tines or tilt the middle rack to make room for hard-to-fit items.

## FAN-ASSISTED DRYING

Cove assures every dish and utensil emerges entirely dry, with no need to towel dry after the cycle is complete.

## CUSTOMIZED CLEAN

The Auto wash cycle offers a superb all-around wash, while a full menu of pre-programmed wash cycles provides a specialized clean and dry.

## SILVERWARE RACK

Cutlery fits neatly in the upper silverware rack and utensil baskets.

## FOUR-STAGE FILTRATION

An innovative filter catches and removes food particles, ensuring only clean water passes back through the jets during subsequent washing and rinsing.

## LED INTERIOR LIGHTING

Bright, long-lasting, energy-efficient LED lights illuminate the stainless steel interior.

**ADDITIONAL FEATURES** | 43 cleansing jets | Three spray arms |  
Stainless steel interior | Sleek controls | Floor status light





43 CLEANSING  
JETS

## Dishwashers

Cove Dishwashers are engineered to adapt to the dishes you clean most. Customizable interiors and adaptable wash and dry cycles ensure spotless and dry dishes—including large pots and pans, fine china and stemware, and tricky-to-clean whisks and utensils. No pre-rinsing is required, and it is so quiet it will never interrupt the life of its owner. Thoughtfully and flexibly designed, it coordinates perfectly with its Sub-Zero and Wolf kitchen companions.





Wherever you see **green** inside a Cove Dishwasher, there is an adjustment point.

#### TWO MODEL OPTIONS, COMPLETELY CUSTOMIZABLE

- Available with or without a built-in water softener, Cove Dishwashers ensure optimal performance at all times. The built-in water softener model automatically adjusts the amount of salt used per wash to the hardness level of your water, reducing hard water spots, for sparkling clean dishes.
- Custom handles. Custom cabinetry. Custom interior configurations. Cove is crafted to be a flexible partner that never competes with the design style of a room or the lifestyle of its owner.





# Outdoor Kitchens

Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do inside your home. With Sub-Zero and Wolf, you can. Our multi-function Outdoor Grills give you masterful control, while Outdoor Warming Drawers lend a helping hand. Sub-Zero Undercounter Refrigeration keeps fresh foods, cold drinks, ice, and other necessities conveniently at your fingertips. Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and design possibilities.



## REFRIGERATOR

- One stationary and two adjustable shelves
- Stainless steel interior
- Incorporates seamlessly into outdoor and indoor spaces
- Accepts outdoor-rated stainless steel panels.



## DRAWERS AND ICE MAKER

- Bring the standard-setting design and worry-free performance of Sub-Zero to your outdoor kitchen with Outdoor Drawers, as well as a 15" Ice Maker.



Luxurious stainless steel—inside and out.





#### BUILT-IN GRILLS

- 25,000 Btu sear station
- Warming rack
- Infrared Rotisserie
- Stainless steel grates
- Spring-assisted hood
- Halogen lights



#### SIDE BURNER

- Prepare side dishes and sauces without having to run inside
- Available as a built-in module or as an attachment to Grill Carts



#### FREESTANDING GRILLS

- Create a freestanding grill configuration with the optional cart accessory



#### WARMING DRAWERS

- Keep food warmed, moist, and ready to serve
- 30" and 36" front panels available

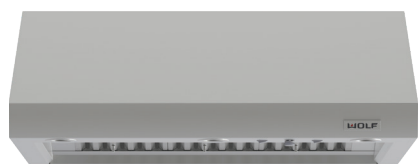




## Outdoor Ventilation

Clear the air in your outdoor kitchen with the same power and finesse as indoor Pro Wall Hoods. Wolf Outdoor Ventilation matches the heavy-duty stainless steel construction and hand-finished details as other Sub-Zero, Wolf, and Cove products, and amply illuminates your grilling surface with bright halogen lighting. The heat sentry automatically starts the blower when exhaust temperatures exceed 200 degrees Fahrenheit—keeping your environment clean and safe.

— 36" —      — 48" —      — 60" —





# Outdoor Storage

Make your outdoor kitchen work as aptly as you do, and limit your trips back inside, with Wolf Outdoor Storage options. Cabinets, Doors, and Drawers provide the space to store everything from mesquite chips and grill accessories to paper towels and trash and recycling receptacles. With these organizational necessities in place, you can spend more time savoring special moments.



*Dry Storage Cabinet*



*Double Trash and Recycling Drawer*



*Paper Towel Drawer*



# CLASSIC SERIES

## 30 INCHES



**Over-and-Under**  
REFRIGERATOR/FREEZER

**CL3050U**

– Stainless Steel or Panel Ready

**CL3050UID**

– Stainless Steel or Panel Ready

– Internal Water Dispenser

W 30" x H 84" x D 24"



**Over-and-Under**  
WITH GLASS DOOR

**CL3050UG**

– Stainless Steel or Panel Ready

W 30" x H 84" x D 24"

## 36 INCHES



**All Refrigerator**  
or All Freezer

**CL3650R**

– Stainless Steel or Panel Ready

**CL3650RID**

– Stainless Steel or Panel Ready

– Internal Water Dispenser

**CL3650F**

– Stainless Steel or Panel Ready

W 36" x H 84" x D 24"



**French Door**  
REFRIGERATOR/FREEZER

**CL3650UFD**

– Stainless Steel or Panel Ready

**CL3650UFDID**

– Stainless Steel or Panel Ready

– Internal Water Dispenser

W 36" x H 84" x D 24"



**All Refrigerator**  
WITH GLASS DOOR

**CL3650RG**

– Stainless Steel or Panel Ready

W 36" x H 84" x D 24"

## 36 INCHES (CONTINUED)



**Over-and-Under**  
REFRIGERATOR/FREEZER

**CL3650U**

– Stainless Steel or Panel Ready

**CL3650UID**

– Stainless Steel or Panel Ready

– Internal Water Dispenser

W 36" x H 84" x D 24"



**Over-and-Under**  
WITH GLASS DOOR

**CL3650UG**

– Stainless Steel or Panel Ready

W 36" x H 84" x D 24"



## 42 INCHES



### French Door REFRIGERATOR/FREEZER

#### CL4250UFD

– Stainless Steel or Panel Ready

#### CL4250UFDID

– Stainless Steel or Panel Ready  
– Internal Water Dispenser

W 42" x H 84" x D 24"



### Side-by-Side REFRIGERATOR/FREEZER

#### CL4250S

– Stainless Steel or Panel Ready

#### CL4250SID

– Stainless Steel or Panel Ready  
– Internal Ice and Water Dispenser

W 42" x H 84" x D 24"



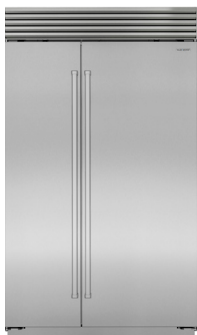
### Side-by-Side REFRIGERATOR/FREEZER

#### CL4250SD

– Stainless Steel or Panel Ready  
– External Ice and Water Dispenser

W 42" x H 84" x D 24"

## 48 INCHES



### Side-by-Side REFRIGERATOR/FREEZER

#### CL4850S

– Stainless Steel or Panel Ready

#### CL4850SID

– Stainless Steel or Panel Ready  
– Internal Ice and Water Dispenser

W 48" x H 84" x D 24"



### Side-by-Side REFRIGERATOR/FREEZER

#### CL4850SD

– Stainless Steel or Panel Ready  
– External Ice and Water Dispenser

W 48" x H 84" x D 24"



### French Door REFRIGERATOR/FREEZER

#### CL4850UFD

– Stainless Steel or Panel Ready

#### CL4850UFDID

– Stainless Steel or Panel Ready  
– Internal Water Dispenser

W 48" x H 84" x D 24"

## PRO SERIES



### PRO 36 REFRIGERATOR/FREEZER

#### PRO3650

– Stainless Steel

#### PRO3650G

– Stainless Steel  
– Glass Door

W 36" x H 84" x D 24"



### PRO 48 REFRIGERATOR/FREEZER

#### PRO4850

– Stainless Steel

#### PRO4850G

– Stainless Steel  
– Glass Door

W 48" x H 84" x D 24"



# DESIGNER SERIES

18 INCHES



## All Freezer COLUMN

DEC1850FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 18" x H 84" x D 24"

24 INCHES



## All Refrigerator COLUMN

DEC2450R

- Panel Ready
- Stainless Steel Panels Available

W 24" x H 84" x D 24"



## All Freezer COLUMN

DEC2450FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 24" x H 84" x D 24"

30 INCHES



## All Refrigerator COLUMN

DEC3050R

- Panel Ready
- Stainless Steel Panels Available

DEC3050RID

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

W 30" x H 84" x D 24"



## All Freezer COLUMN

DEC3050FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" x H 84" x D 24"



## All Refrigerator TALL

DET3050R

- Panel Ready
- Stainless Steel Panels Available

DET3050RID

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

W 30" x H 84" x D 24"

30 INCHES  
(CONTINUED)



## All Freezer TALL

DET3050FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" x H 84" x D 24"



## Combination TALL

DET3050CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

DET3050CIID

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

W 30" x H 84" x D 24"



36 INCHES



All Refrigerator  
COLUMN

- DEC3650R  
– Panel Ready  
– Stainless Steel Panels Available
- DEC3650RID  
– Panel Ready  
– Stainless Steel Panels Available  
– Internal Water Dispenser
- W 36" × H 84" × D 24"



All Freezer  
COLUMN

- DEC3650FI  
– Panel Ready  
– Stainless Steel Panels Available  
– Ice Maker
- W 36" × H 84" × D 24"



All Refrigerator  
TALL

- DET3650R  
– Panel Ready  
– Stainless Steel Panels Available
- DET3650RID  
– Panel Ready  
– Stainless Steel Panels Available  
– Internal Water Dispenser
- W 36" × H 84" × D 24"

36 INCHES  
(CONTINUED)



Combination  
TALL

- DET3650CI  
– Panel Ready  
– Stainless Steel Panels Available  
– Ice Maker
- DET3650CIID  
– Panel Ready  
– Stainless Steel Panels Available  
– Internal Water Dispenser  
– Ice Maker
- W 36" × H 84" × D 24"

PRO AND TUBULAR HANDLES AVAILABLE ON  
ALL CLASSIC AND DESIGNER SERIES MODELS

Pro



Tubular





# UNDERCOUNTER REFRIGERATION

## 15 INCHES



### Ice Machine UNDERCOUNTER

#### UC-15I

- Panel Ready
- Stainless Steel Panels Available
- Outdoor Model Available

#### UC-15IP

- Panel Ready
- Stainless Steel Panels Available
- Drain Pump
- Outdoor Model Available

W 15" x H 33½" x D 23"



### Beverage Center UNDERCOUNTER

#### DEU1550B

- Solid Door
- Panel Ready
- Stainless Steel Panels Available

W 15" x H 34½" x D 23½"



### Beverage Center UNDERCOUNTER

#### DEU1550BG

- Glass Door
- Panel Ready
- Stainless Steel Panels Available

W 15" x H 34½" x D 23½"

## 24 INCHES



### Refrigerator UNDERCOUNTER

#### DEU2450R

- Panel Ready
- Stainless Steel Panels Available

#### DEU2450RO

- Stainless Steel
- Outdoor

W 23⅞" x H 34½" x D 23½"



### Beverage Center UNDERCOUNTER

#### DEU2450BG

- Panel Ready
- Stainless Steel Panels Available

W 23⅞" x H 34½" x D 23½"



### Combination UNDERCOUNTER

#### DEU2450CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 23⅞" x H 34½" x D 23½"



### ADA Height Indoor Refrigerator UNDERCOUNTER

#### DEU2450R/ADA

- Panel Ready
- Stainless Steel Panels Available

W 24" x H 32½" x D 23½"



### ADA Height Beverage Center UNDERCOUNTER

#### DEU2450BG/ADA

- Panel Ready
- Stainless Steel Panels Available

W 24" x H 32½" x D 23½"

## 27 INCHES



### All Refrigerator DRAWERS

#### ID-24R

- Panel Ready
- Stainless Steel Panels Available

#### ID-24RO

- Panel Ready
- Stainless Steel Panels Available
- Outdoor

W 24" x H 34½" x D 24"



### All Freezer DRAWERS

#### ID-24F

- Panel Ready
- Stainless Steel Panels Available

#### ID-24FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 24" x H 34½" x D 24"



### All Refrigerator DRAWERS

#### ID-27R

- Panel Ready
- Stainless Steel Panels Available

W 27" x H 34½" x D 24"

## 30 INCHES



### All Refrigerator DRAWERS

#### ID-30R

- Panel Ready
- Stainless Steel Panels Available

W 30" x H 34½" x D 24"



### All Freezer DRAWERS

#### ID-30F

- Panel Ready
- Stainless Steel Panels Available

#### ID-30FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" x H 34½" x D 24"



### Combination DRAWERS

#### ID-30C

- Panel Ready
- Stainless Steel Panels Available

#### ID-30CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" x H 34½" x D 24"



## 36 INCHES



### All Refrigerator DRAWERS

#### ID-36R

- Panel Ready
- Stainless Steel Panels Available

W 36" x H 34½" x D 24"



### Combination DRAWERS

#### ID-36C

- Panel Ready
- Stainless Steel Panels Available

#### ID-36CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 36" x H 34½" x D 24"

## WINE STORAGE

## 15 INCHES



### Wine Storage DESIGNER

#### DEU1550W

- Panel Ready
- Stainless Steel Panels Available

W 15" x H 34½" x D 23½"

## 18 INCHES



### Wine Storage DESIGNER

#### DEC1850W

- Panel Ready
- Stainless Steel Panels Available

W 18" x H 84" x D 24"

## 24 INCHES



### Wine Storage DESIGNER

#### DEC2450W

- Panel Ready
- Stainless Steel Panels Available

W 24" x H 84" x D 24"

## 24 INCHES (CONTINUED)



### Wine Storage UNDERCOUNTER

#### DEU2450W

- Panel Ready
- Stainless Steel Panels Available

W 23⅞" x H 34½" x D 23⅞"



### ADA Height Wine Storage UNDERCOUNTER

#### DEU2450W/ADA

- Panel Ready
- Stainless Steel Panels Available

W 24" x H 32½" x D 23⅞"

## 30 INCHES



### Wine Storage DESIGNER

#### DEC3050W

- Panel Ready
- Stainless Steel Panels Available

W 30" x H 84" x D 24"



### Wine Storage WITH REFRIGERATOR DRAWERS

#### DET3050WR

- Panel Ready
- Stainless Steel Panels Available

W 30" x H 84" x D 24"



### Wine Storage CLASSIC

#### CL3050W

- Stainless Steel or Panel Ready

W 30" x H 84" x D 24"



# RANGES

## 30 INCHES



### Dual Fuel

#### MODEL OPTIONS



W 29 $\frac{7}{8}$ " x H 36 $\frac{1}{2}$ " x D 29 $\frac{1}{2}$ "  
DF30450  
4 Burners



### Gas

#### MODEL OPTIONS



W 29 $\frac{7}{8}$ " x H 37" x D 28 $\frac{3}{8}$ "  
GR304  
4 Burners



### Induction

#### MODEL OPTIONS



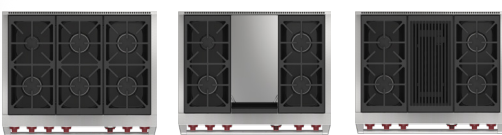
W 29 $\frac{7}{8}$ " x H 36 $\frac{1}{2}$ " x D 29 $\frac{1}{2}$ "  
IR30450  
4 Zones

## 36 INCHES



### Dual Fuel

#### MODEL OPTIONS



W 35 $\frac{7}{8}$ " x H 36 $\frac{1}{2}$ " x D 29 $\frac{1}{2}$ "  
DF36650  
6 Burners

DF36450G  
4 Burners and  
Infrared Griddle

DF36450C  
4 Burners and  
Infrared Charbroiler



### Gas

#### MODEL OPTIONS



W 35 $\frac{7}{8}$ " x H 37" x D 28 $\frac{3}{8}$ "

GR366  
6 Burners

GR364G  
4 Burners and  
Infrared Griddle

GR364C  
4 Burners and  
Infrared Charbroiler



### Induction

#### MODEL OPTIONS



W 35 $\frac{7}{8}$ " x H 36 $\frac{1}{2}$ " x D 29 $\frac{1}{2}$ "

IR36550  
5 Zones



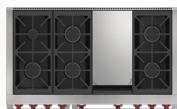
## 48 INCHES



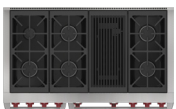
W 47 $\frac{7}{8}$ " x H 36 $\frac{1}{2}$ " x D 29 $\frac{1}{2}$ "

### Dual Fuel

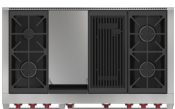
#### MODEL OPTIONS



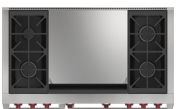
**DF48650G**  
6 Burners and  
Infrared Griddle



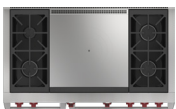
**DF48650C**  
6 Burners and  
Infrared Charbroiler



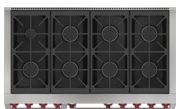
**DF48450CG**  
4 Burners, Infrared  
Charbroiler, and  
Infrared Griddle



**DF48450DG**  
4 Burners and Infrared  
Dual Griddle



**DF48450F**  
4 Burners and  
French Top



**DF48850**  
8 Burners



W 47 $\frac{7}{8}$ " x H 37" x D 28 $\frac{3}{8}$ "

### Gas

#### MODEL OPTIONS



**GR488**  
8 Burners



**GR486G**  
6 Burners and  
Infrared Griddle



**GR486C**  
4 Burners and  
Infrared Charbroiler



**GR484DG**  
4 Burners and  
Infrared Dual Griddle



**GR484CG**  
4 Burners, Infrared  
Charbroiler, and  
Infrared Griddle

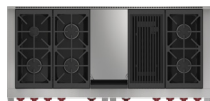
## 60 INCHES



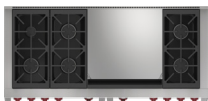
W 59 $\frac{7}{8}$ " x H 36 $\frac{1}{2}$ " x D 29 $\frac{1}{2}$ "

### Dual Fuel

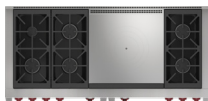
#### MODEL OPTIONS



**DF60650CG**  
6 Burners, Infrared Griddle,  
and Infrared Charbroiler



**DF60650DG**  
6 Burners and  
Infrared Dual Griddle



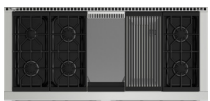
**DF60650F**  
6 Burners and French Top



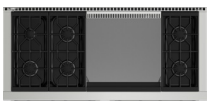
W 60 $\frac{1}{8}$ " x H 37" x D 28 $\frac{3}{8}$ "

### Gas

#### MODEL OPTIONS



**GR606CG**  
6 Burners, Infrared Griddle,  
and Infrared Charbroiler



**GR606DG**  
6 Burners and  
Infrared Dual Griddle



# COOKTOPS

## 24 INCHES



**Induction**  
TRANSITIONAL - FRAMED

CI243TF/S  
– 3 Zones

W 23<sup>5</sup>/<sub>8</sub>" x H 2<sup>1</sup>/<sub>4</sub>" x D 21"



**Gas**  
TRANSITIONAL - FRAMED

CG243TF/S  
– 3 Burners

W 23<sup>5</sup>/<sub>8</sub>" x H 4" x D 21"

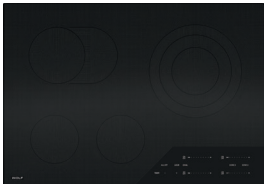
## 30 INCHES (CONTINUED)



**Induction**  
TRANSITIONAL - FRAMED

CI304TF/S  
– 4 Zones

W 30" x H 2" x D 21"

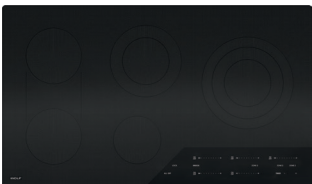


**Electric**  
CONTEMPORARY

CE304C/B  
– 4 Zones

W 30" x H 2<sup>1</sup>/<sub>2</sub>" x D 21"

## 36 INCHES



**Electric**  
CONTEMPORARY

CE365C/B  
– 5 Zones

W 36" x H 4" x D 21"



**Electric**  
TRANSITIONAL

CE365T/S  
– 5 Zones

W 36" x H 3<sup>1</sup>/<sub>2</sub>" x D 21"

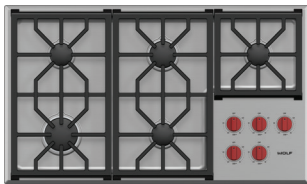
## 36 INCHES (CONTINUED)



**Induction**  
TRANSITIONAL - FRAMED

CI365TF/S  
– 5 Zones

W 36" x H 2<sup>1</sup>/<sub>2</sub>" x D 21"



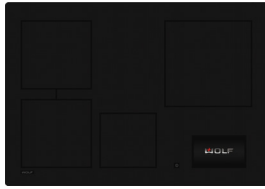
**Gas**  
PROFESSIONAL

CG365P/S  
– 5 Burners

W 36" x H 4" x D 21"



## 30 INCHES



**Induction**  
CONTEMPORARY

CI30460C/B  
– 4 Zones

W 30" x H 2½" x D 21"



**Induction**  
TRANSITIONAL

CI30460T/S  
– 4 Zones

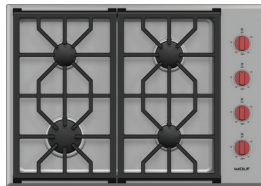
W 30" x H 2" x D 21"



**Electric**  
TRANSITIONAL

CE304T/S  
– 4 Zones

W 30" x H 3½" x D 21"



**Gas**  
PROFESSIONAL

CG304P/S  
– 4 Burners

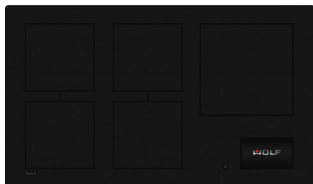
W 30" x H 4" x D 21"



**Gas**  
TRANSITIONAL

CG304T/S  
– 4 Burners

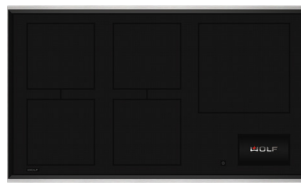
W 30" x H 4" x D 21"



**Induction**  
CONTEMPORARY

CI36560C/B  
– 5 Zones

W 36" x H 2½" x D 21"



**Induction**  
TRANSITIONAL

CI36560T/S  
– 5 Zones

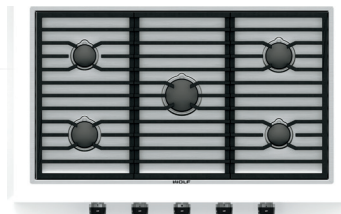
W 36" x H 2" x D 21"



**Gas**  
TRANSITIONAL

CG365T/S  
– 5 Burners

W 36" x H 4" x D 21"



**Gas**  
CONTEMPORARY

CG365C/S  
– 5 Burners

W 36" x H 6¾" x D 21"



# SEALED BURNER RANGETOPS

30 INCHES



4 Burners

SRT304

W 29<sup>7</sup>/<sub>8</sub>" x H 8<sup>1</sup>/<sub>2</sub>" x D 28<sup>1</sup>/<sub>2</sub>"

36 INCHES



6 Burners

SRT366

W 35<sup>7</sup>/<sub>8</sub>" x H 8<sup>1</sup>/<sub>2</sub>" x D 28<sup>1</sup>/<sub>2</sub>"

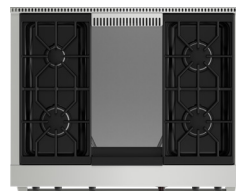


4 Burners

AND INFRARED CHARBROILER

SRT364C

W 35<sup>7</sup>/<sub>8</sub>" x H 8<sup>1</sup>/<sub>2</sub>" x D 28<sup>1</sup>/<sub>2</sub>"



4 Burners

AND INFRARED GRIDDLE

SRT364G

W 35<sup>7</sup>/<sub>8</sub>" x H 8<sup>1</sup>/<sub>2</sub>" x D 28<sup>1</sup>/<sub>2</sub>"

48 INCHES  
(CONTINUED)

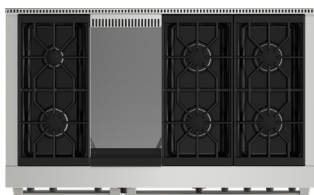


6 Burners

AND INFRARED CHARBROILER

SRT486C

W 47<sup>7</sup>/<sub>8</sub>" x H 8<sup>1</sup>/<sub>2</sub>" x D 28<sup>1</sup>/<sub>2</sub>"

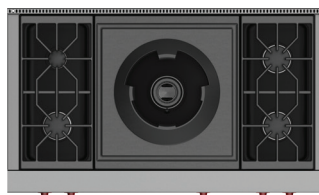


6 Burners

AND INFRARED GRIDDLE

SRT486G

W 47<sup>7</sup>/<sub>8</sub>" x H 8<sup>1</sup>/<sub>2</sub>" x D 28<sup>1</sup>/<sub>2</sub>"



4 Burners

AND WOK BURNER

SRT484W

W 47<sup>7</sup>/<sub>8</sub>" x H 10" x D 28<sup>1</sup>/<sub>2</sub>"

# WARMING DRAWERS

30 INCHES



Indoor

WWD30

W 29<sup>7</sup>/<sub>8</sub>" x H 10<sup>3</sup>/<sub>8</sub>" x D 22<sup>3</sup>/<sub>4</sub>"



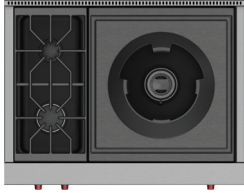
Outdoor

WWD300

W 29<sup>7</sup>/<sub>8</sub>" x H 10<sup>3</sup>/<sub>8</sub>" x D 22<sup>3</sup>/<sub>4</sub>"



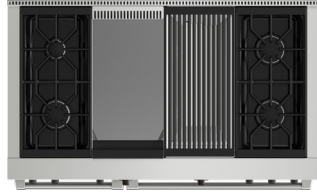
48 INCHES



**2 Burners**  
AND WOK BURNER

SRT362W

W 35 $\frac{7}{8}$ " x H 10" x D 28 $\frac{1}{2}$ "



**4 Burners** AND INFRARED CHARBROILER  
AND INFRARED GRIDDLE

SRT484CG

W 47 $\frac{7}{8}$ " x H 8 $\frac{1}{2}$ " x D 28 $\frac{1}{2}$ "



**4 Burners**  
AND INFRARED DUAL GRIDDLE

SRT484DG

W 47 $\frac{7}{8}$ " x H 8 $\frac{1}{2}$ " x D 28 $\frac{1}{2}$ "

## MODULE COOKTOPS

15 INCHES



**Induction Cooktop**  
TRANSITIONAL - 2 ZONES

CI152TF/S

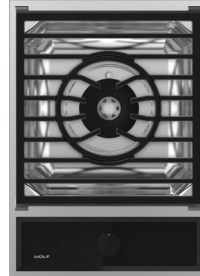
W 15" x H 2" x D 21"



**Gas Cooktop**  
TRANSITIONAL - 2 BURNERS

CG152TF/S

W 15" x H 4" x D 21"



**Multifunction Module**  
TRANSITIONAL - 1 BURNER

MM15TF/S

W 15" x H 5" x D 21"



**Fryer Module**  
TRANSITIONAL

FM15TF/S

W 15" x H 13 $\frac{1}{2}$ " x D 21"



**Grill Module**  
TRANSITIONAL

GM15TF/S

W 15" x H 6" x D 21"



**Steamer Module**  
TRANSITIONAL

SM15TF/S

W 15" x H 13 $\frac{1}{2}$ " x D 21"



# BUILT-IN OVENS

## 24 INCHES



W 23½" x H 23½" x D 22½"

### Convection E SERIES - TRANSITIONAL

SO2450TE/S/T



W 23½" x H 17⅞" x D 22½"

### Convection Steam E SERIES - TRANSITIONAL

CSO2450TE/S/T  
– Non-Plumbed  
CSOP2450TE/S/T  
– Plumbed



W 23½" x H 17⅞" x D 21½"

### Speed E SERIES - TRANSITIONAL

SPO24TE/S/TH

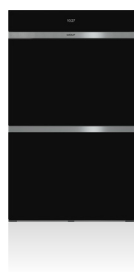


W 23½" x H 17⅞" x D 22½"

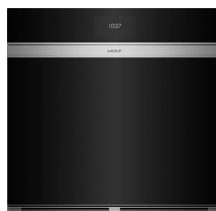
### Convection Steam M SERIES - CONTEMPORARY HANDLELESS

CSO2450CM/S  
– Non-Plumbed  
CSOP2450CM/S  
– Plumbed

NEED MORE COOKING CAPACITY?  
TRY A DOUBLE OVEN



## 30 INCHES



W 29⅞" x H 28½" x D 23"

### Convection M SERIES - CONTEMPORARY HANDLELESS

SO30CM/B  
– Single Oven  
DO30CM/B  
– Double Oven



W 29⅞" x H 17⅞" x D 22½"

### Convection Steam M SERIES - CONTEMPORARY HANDLELESS

CSO3050CM/B  
– Non-Plumbed  
CSOP3050CM/B  
– Plumbed



W 29⅞" x H 17⅞" x D 22½"

### Convection Steam M SERIES - CONTEMPORARY

CSO3050CM/B/T  
– Non-Plumbed  
CSOP3050CM/B/T  
– Plumbed



W 29⅞" x H 17⅞" x D 21½"

### Speed M SERIES - CONTEMPORARY

SPO30CM/B/TH



W 29⅞" x H 28½" x D 23"

### Convection M SERIES - CONTEMPORARY HANDLELESS

SO30CM/S  
– Single Oven  
DO30CM/S  
– Double Oven



W 29⅞" x H 17⅞" x D 22½"

### Convection Steam M SERIES - CONTEMPORARY HANDLELESS

CSO3050CM/S  
– Non-Plumbed  
CSOP3050CM/S  
– Plumbed





W 29<sup>7</sup>/<sub>8</sub>" x H 28<sup>1</sup>/<sub>2</sub>" x D 23"

## Convection

M SERIES - TRANSITIONAL

SO30TM/S/TH

– Single Oven

DO30TM/S/TH

– Double Oven



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 22<sup>1</sup>/<sub>2</sub>"

## Convection Steam

M SERIES - TRANSITIONAL

CSO3050TM/S/T

– Non-Plumbed

CSOP3050TM/S/T

– Plumbed



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 21<sup>1</sup>/<sub>2</sub>"

## Speed

M SERIES - TRANSITIONAL

SPO30TM/S/TH



W 29<sup>7</sup>/<sub>8</sub>" x H 28<sup>1</sup>/<sub>2</sub>" x D 23"

## Convection

M SERIES - PROFESSIONAL

SO30PM/S/PH

– Single Oven

DO30PM/S/PH

– Double Oven



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 22<sup>1</sup>/<sub>2</sub>"

## Convection Steam

M SERIES - PROFESSIONAL

CSO3050PM/S/P

– Non-Plumbed

CSOP3050PM/S/P

– Plumbed



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 21<sup>1</sup>/<sub>2</sub>"

## Speed

M SERIES - PROFESSIONAL

SPO30PM/S/PH



W 29<sup>7</sup>/<sub>8</sub>" x H 28<sup>1</sup>/<sub>2</sub>" x D 23"

## Convection

E SERIES - TRANSITIONAL

SO3050TE/S/T

– Single Oven

DO3050TE/S/T

– Double Oven



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 22<sup>1</sup>/<sub>2</sub>"

## Convection Steam

E SERIES - TRANSITIONAL

CSO3050TE/S/T

– Non-Plumbed

CSOP3050TE/S/T

– Plumbed



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 21<sup>1</sup>/<sub>2</sub>"

## Speed

E SERIES - TRANSITIONAL

SPO30TE/S/TH



W 29<sup>7</sup>/<sub>8</sub>" x H 28<sup>1</sup>/<sub>2</sub>" x D 23"

## Convection

E SERIES - PROFESSIONAL

SO3050PE/S/P

– Single Oven

DO3050PE/S/P

– Double Oven



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 22<sup>1</sup>/<sub>2</sub>"

## Convection Steam

E SERIES - PROFESSIONAL

CSO3050PE/S/P

– Non-Plumbed

CSOP3050PE/S/P

– Plumbed



W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 21<sup>1</sup>/<sub>2</sub>"

## Speed

E SERIES - PROFESSIONAL

SPO30PE/S/PH

# VACUUM SEAL DRAWER



VS24

W 23<sup>7</sup>/<sub>8</sub>" x H 5<sup>1</sup>/<sub>2</sub>" x D 21"



# MICROWAVE OVENS

## 24 INCHES



### Standard

MS24

W 24" x H 13<sup>3</sup>/<sub>8</sub>" x D 19<sup>1</sup>/<sub>8</sub>"



### Convection

MC24

W 24<sup>3</sup>/<sub>4</sub>" x H 14<sup>7</sup>/<sub>8</sub>" x D 20<sup>1</sup>/<sub>8</sub>"



### Drop-Down Door E SERIES - CONTEMPORARY

MDD24TE/S/TH

W 23<sup>1</sup>/<sub>2</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 20"



### Drawer TRANSITIONAL

MD24TE/S

W 23<sup>7</sup>/<sub>8</sub>" x H 15<sup>1</sup>/<sub>8</sub>" x D 21<sup>7</sup>/<sub>8</sub>"



MATCH YOUR WOLF OVEN WITH M AND E TRIM KITS

## 30 INCHES



### Drop-Down Door M SERIES - TRANSITIONAL

MDD30TM/S/TH

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 20"



### Drop-Down Door E SERIES - TRANSITIONAL

MDD30TE/S/TH

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 20"



### Drop-Down Door M SERIES - PROFESSIONAL

MDD30PM/S/PH

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 20"



### Drop-Down Door E SERIES - PROFESSIONAL

MDD30PE/S/PH

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 20"



### Drop-Down Door M SERIES - CONTEMPORARY

MDD30CM/B/TH

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 20"



## 30 INCHES (CONTINUED)



### Drawer PROFESSIONAL

MD30PE/S

W 29<sup>7</sup>/<sub>8</sub>" x H 15<sup>1</sup>/<sub>8</sub>" x D 21<sup>7</sup>/<sub>8</sub>"



### Drawer TRANSITIONAL

MD30TE/S

W 29<sup>7</sup>/<sub>8</sub>" x H 15<sup>1</sup>/<sub>8</sub>" x D 21<sup>7</sup>/<sub>8</sub>"

## BUILT-IN COFFEE SYSTEMS

## 24 INCHES



### Coffee System E SERIES - TRANSITIONAL

EC2450TE/S

W 23<sup>1</sup>/<sub>2</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 19"



### Cup Warming Drawer CW24/S

W 23<sup>1</sup>/<sub>2</sub>" x H 5<sup>1</sup>/<sub>2</sub>" x D 21"

## 30 INCHES



### Coffee System E SERIES - TRANSITIONAL

EC3050TE/S

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 19"



### Coffee System M SERIES - TRANSITIONAL

EC3050TM/S

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 19"



### Coffee System E SERIES - PROFESSIONAL

EC3050PE/S

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 19"



### Coffee System M SERIES - PROFESSIONAL

EC3050PM/S

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 19"



### Coffee System M SERIES - CONTEMPORARY

EC3050CM/S

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 19"



### Coffee System M SERIES - CONTEMPORARY

EC3050CM/B

W 29<sup>7</sup>/<sub>8</sub>" x H 17<sup>7</sup>/<sub>8</sub>" x D 19"



# VENTILATION

## WALL HOODS



Low Profile



### Pro

#### 30 INCHES

PW302210

– Low Profile

PW302418

– 24" Depth

PW302718

– 27" Depth

#### 36 INCHES

PW362210

– Low Profile

PW362418

– 24" Depth

PW362718

– 27" Depth

#### 42 INCHES

PW422210

– Low Profile

PW422418

– 24" Depth

PW422718

– 27" Depth

#### 48 INCHES

PW482210

– Low Profile

PW482418

– 24" Depth

PW482718

– 27" Depth

#### 54 INCHES

PW542418

– 24" Depth

PW542718

– 27" Depth

#### 60 INCHES

PW602418

– 24" Depth

PW602718

– 27" Depth

#### 66 INCHES

PW662418

– 24" Depth

PW662718

– 27" Depth

## WALL CHIMNEY HOODS



### Pro

#### 36 INCHES

PWC362418

#### 42 INCHES

PWC422418

#### 48 INCHES

PWC482418

#### 54 INCHES

PWC542418

Stainless



Glass



Black



### Cooktop

#### 30 INCHES

VW30B

– Black

VW30S

– Stainless

#### 36 INCHES

VW36B

– Black

VW36G

– Glass

VW36S

– Stainless

#### 45 INCHES

VW45B

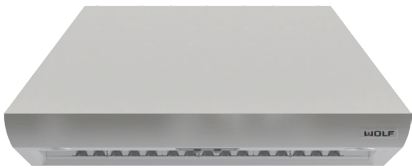
– Black

VW45G

– Glass



ISLAND HOODS



Pro

36 INCHES	42 INCHES	54 INCHES	66 INCHES
PI363418	PI423418	PI543418	PI663418



Cooktop

42 INCHES	45 INCHES
VI42B - Black	VI45G - Glass
VI42S - Stainless	



DOWNDRAFT



30 INCHES

DD30  
W 30" x H 14" x D 2"



36 INCHES

DD36  
W 36" x H 14" x D 2"



45 INCHES

DD45  
W 45" x H 14" x D 2"



# VENTILATION

## CEILING-MOUNTED

### Stainless



**VC36S**  
– Stainless

W 35½" x H 12¼" x D 21"

**VC48S**  
– Stainless

W 47¼" x H 12¼" x D 21"

### White Glass



**VC36W**  
– White Glass

W 35½" x H 12¼" x D 21"

**VC48W**  
– White Glass

W 47¼" x H 12¼" x D 21"

## HOOD LINER



### Pro

#### 34 INCHES

**PL341912**  
– 19" Depth

**PL342212**  
– 22" Depth

#### 40 INCHES

**PL401912**  
– 19" Depth

**PL402212**  
– 22" Depth

#### 46 INCHES

**PL461912**  
– 19" Depth

**PL462212**  
– 22" Depth

#### 52 INCHES

**PL521912**  
– 19" Depth

**PL522212**  
– 22" Depth

#### 58 INCHES

**PL581912**  
– 19" Depth

**PL582212**  
– 22" Depth

## OUTDOOR WALL HOOD



### Pro

#### 36 INCHES

**PW363318O**

#### 48 INCHES

**PW483318O**

#### 60 INCHES

**PW603318O**



# OUTDOOR GRILLS

13 INCHES



Side Burner

SB13

W 13" x H 10¾" x D 30"



Built-in Burner Module

BM13

W 13" x H 10¾" x D 30"



30 INCHES

Outdoor Grill

OG30

– Built-in or Freestanding

W 30" x H 27" x D 30"

Outdoor Grill Cart

CART30

W 30" x H 36½" x D 27¾"



36 INCHES

Outdoor Grill

OG36

– Built-in or Freestanding

W 36" x H 27" x D 30"

Outdoor Grill Cart

CART36

W 36" x H 36½" x D 27¾"



42 INCHES

Outdoor Grill

OG42

– Built-in or Freestanding

W 42" x H 27" x D 30"

Outdoor Grill Cart

CART42

W 42" x H 36½" x D 27¾"



54 INCHES

Outdoor Grill

OG54

– Built-in

W 54" x H 27" x D 30"



# OUTDOOR STORAGE

## DOOR

---



Single Door

**18 INCHES**  
*- Available in Left or Right Hinge*



Double Door

**30 INCHES**



Double Door

**36 INCHES**



Double Door

**42 INCHES**



Double Door

**54 INCHES**

## DRAWERS

---



Paper Towel Drawer

**18 INCHES**



Single Trash/Recycling

**18 INCHES**



Double Trash/Recycling

**18 INCHES**



Single Storage

**30 INCHES**



Double Storage

**13 INCHES**



Triple Storage

**13 INCHES**



DOOR/DRAWER COMBO



Combination Double  
Drawer and Door Storage

30 INCHES

CABINETS



Tall Dry Storage

24 INCHES

– Available in Left or Right Hinge



Short Dry Storage

36 INCHES

DISHWASHERS



Dishwasher

- DW2450
- Panel Ready
  - Stainless Steel Panels Available
  - Pro and Tubular Handles Available
- DW2450WS
- Panel Ready
  - Stainless Steel Panels Available
  - Pro and Tubular Handles Available
  - Water Softener

W 23½" × H 34½" × D 24"



# *Receive an extra year of warranty with Factory Certified Installation.*

## EVEN THE WARRANTY IS BUILT TO LAST

We stand behind our meticulous engineering, premium-grade materials, and rigorous testing that go into making our products. That's why we offer industry leading warranties. And with our trusted Factory Certified Installations, you gain an additional year on your full warranty.

*For full warranty details, visit [subzero-wolf.com](https://subzero-wolf.com).*



## WHAT OWNERS CAN EXPECT

# A Lifetime of Support

### FACTORY CERTIFIED INSTALLATION

Receive an extra year of full warranty by using one of our certified installers—professionals vetted and trained by Sub-Zero, Wolf, and Cove.

### FACTORY CERTIFIED SERVICE

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

### BEST-IN-CLASS CUSTOMER CARE

Assistance is only a call away. The Sub-Zero, Wolf, and Cove Customer Care team is standing by to answer your questions at 1-800-222-7820.

### RICH ONLINE RESOURCES

Watch use and care videos, browse recipes, and learn cooking tips and maintenance information. It is all at your fingertips at [subzero-wolf.com](https://subzero-wolf.com).



## SUSTAINABILITY

# Committed to a better future for *people* and the *planet*

Our holistic approach to sustainability ensures we do right by our owners, support social wellness, and minimize our negative environmental impact. We continue to grow our employee wellness program and support our communities through philanthropic programs and events. The ways in which we manufacture are always done with an eye towards sustainability. Additionally, we craft products that better our owners' lives, promising fresher food, more delicious meals, and spotless dishes—all in support of the planet. We are proud of what we have accomplished and continue to do more, more often.

### ENERGY-STAR RATED PRODUCTS

Sub-Zero, Wolf, and Cove offer thirty ENERGY STAR rated appliances that exceed the federal minimum standard for energy efficiency.

### LONG-LASTING APPLIANCES

Built and tested to last for more than twenty years, we keep appliances in your home and out of landfills. And at the end of their very long life, our appliances can be recycled.



75% OF THE STAINLESS  
STEEL USED IS  
FROM RECYCLED  
MATERIAL

50% OF THE PLASTIC  
USED IN OUR  
REFRIGERATORS IS  
FROM RECYCLED  
MATERIAL

40% OF SUB-ZERO  
PRODUCTS  
ARE ENERGY  
STAR RATED





## Your future kitchen *starts here.*

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

Visit [subzero-wolf.com/showroom](http://subzero-wolf.com/showroom)  
to schedule an appointment.



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