



Live deliciously.

WOLF

SUBZERO

COVE

Cooking. Refrigeration. Dishwashing.





A life lived more *deliciously*
starts with these three
kitchen 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 customer care, 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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HONOR EVERY FRESH,
DELICIOUS BITE

From the moment food is picked, a countdown begins. Its flavor is never crisper, never brighter than when food is at the pinnacle of ripeness. Prolonging freshness, that fleeting taste and texture, is the single-minded mission of Sub-Zero.

Our founders made a lifetime promise.



SINCE

Sub-Zero's founder, Westye F. Bakke, was a world pioneer in preserving food at ultralow temperatures. A gifted engineer, he had a personal motive for developing reliable, high-performance home refrigeration in the 1940s: he needed it to store insulin for his diabetic son, Bud. Westye's innovations forever changed not only food preservation but also kitchen design, thanks to his introduction of built-in refrigeration—a revolutionary idea at the time.

We remain a family-run business, headed by Westye's grandson, and we take the commitment to superior design and performance as personally as ever.

QUALITY *and* INNOVATION

109



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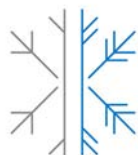




SUB-ZERO®

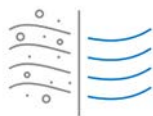
No other refrigerator rewards you in so many ways. In fact, Sub-Zero is more than just a refrigerator; it is a suite of food preservation technologies that guards food's freshness longer. And Sub-Zero preserves something else—your originality—by offering the most sizes of any brand and infinite ways to customize. It is no wonder you will find Sub-Zero as a centerpiece of the kitchen in so many of the world's finest homes.

Preserve what matters.



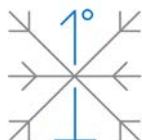
DUAL REFRIGERATION

Sub-Zero pioneered, and continues to advance, this innovative technology. Separate cooling systems ensure air is not shared between the refrigerator and freezer, optimizing humidity levels and temperatures for each. This simple idea makes a big difference in the freshness and flavor of your food.



NASA-INSPIRED AIR PURIFICATION

Sub-Zero's antimicrobial air purification system scrubs the air of odors, mold, viruses, bacteria, and ethylene gas, a natural compound emitted by fresh foods that hastens spoilage.



PRECISE TEMPERATURE CONTROL

Microprocessors maintain interior temperatures within one degree of the setpoint with advanced magnetic door seals around all four sides to prevent leaks and conserve energy.



CUSTOMIZED MODULAR DESIGN

Design a custom food preservation solution with Sub-Zero's flexible, modular units that pair flawlessly to suit any space or style.



WORRY-FREE WARRANTY

Sub-Zero appliances are built to last and have a full two-year warranty, full five-year sealed-system warranty, and a limited 12-year sealed-system warranty.



RIGOROUS TESTING

Built with premium-grade materials, Sub-Zero 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.

Classic Series

FORMERLY BUILT-IN SERIES

Embodying more than six decades of advancements, the newest generation of Sub-Zero classic series models reaches new heights of refinement, inside and out. Of course, the distinctive grille element that makes Sub-Zero a design icon is still unmistakable. Available with wrapped stainless doors, many with glass, and most can be faced with custom panels and hardware. Can be installed standard or flush with surrounding cabinetry.

— 30" — — 36" — — 42" — — 48" —





NASA-inspired air purification



OVER-AND-UNDER

Choose the slender 30" width or the roomy 36". Both are available with a solid or glass door.



ALL REFRIGERATOR / ALL FREEZER

Food storage space will never be an issue again with these spacious 36"-wide models. The refrigerator is also available with a glass door.



FRENCH DOOR

For access to the refrigerator, the two doors may be opened together or independently. An internal water dispenser is available. A 36" and 42" model is available.



SIDE-BY-SIDE

Offered in three widths—36", 42", and 48". The 42" and 48" models are available with an external or internal ice and water dispenser.



Redesigned external dispenser delivers filtered water and ice



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

PRO Series

The only thing more impressive than the PRO series' bold exterior is the groundbreaking technology found inside. To keep food fresher longer, the next-generation PRO series is fitted with 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" —



NASA-inspired air purification



Unequivocally design-forward with iconic, hand-finished details.



SOLID DOOR

Expansive and flexible storage. And now in a smaller 36" width, it opens up new design opportunities for small and large kitchens alike. Also available in 48" width.



GLASS DOOR

Even the door has a food preservation feature: built-in resistance to ultraviolet light. A stunning way to showcase your food, with the same capacity and performance. 36" and 48" models available.

Designer Series

FORMERLY INTEGRATED SERIES

Sub-Zero designer series refrigeration is advanced food preservation that merges seamlessly into the room's décor. It is more flexible than ever with our largest offering of sizes, configurations, and handleless designs. Make it fit your exact style with either lustrous stainless steel or custom cabinet panels and hardware. Designer series refrigeration is for so much more than the kitchen—integrate it into other rooms, such as the master suite or gym, and outdoors.

— 18" — — 24" — — 27" — — 30" — — 36" —



The slim column refrigerators and freezers fit the most compact kitchens, yet still deliver the advanced food preservation features Sub-Zero is famous for.



OVER-AND-UNDER

All refrigerator, all freezer, or a combination of both provide ample flexibility for designing refrigeration into your space. Available in 30" and 36" widths.



DRAWER

Add convenience to any room with all-refrigerator, all-freezer, and combination-refrigerator/freezer drawers. Available in 24", 30", and 36" widths. A 27" refrigerator-only drawer is also available.



COLUMN

Pair columns to create the exact storage space you need. Both all-refrigerator and all-freezer columns are available in 24", 30", and 36" widths. Our narrowest offering, an 18" all-freezer column, is an ultra-efficient small-space solution. The 24" refrigerator/freezer combination provides a dual function in a slim column.

Undercounter Refrigeration

Fresh produce in the kitchen island, chilled drinks in the exercise room, ice aplenty by the pool. Sub-Zero refrigeration is anywhere refrigeration. Whether you choose integrated drawers, beverage centers, undercounter refrigerators, or ice makers, our units fit seamlessly within the flow of your home.

— 15" — — 24" —



ALL REFRIGERATOR OR COMBINATION

Choose all-refrigerator or combination refrigerator/freezers in a 24" width. Outdoor and custom panel models also available.



BEVERAGE CENTER

Place refreshment in any room with this ultimate beverage center with wine storage, available in a 24" width. Choose between a clear-view glass door or custom cabinet panels.



ICE MAKER

Never run out of ice. The 15" model allows for a stainless steel door or custom cabinet panel. An outdoor model is also available.



The definition of design flexibility





Indoors and out, every inch a Sub-Zero

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

BI-36UFD1D



A REFRIGERATOR FULL OF FRESH IDEAS

DUAL REFRIGERATION

Creates precise, unique atmospheres for fresh and frozen foods.

AIR PURIFICATION SYSTEM

Scrubs the air of odors, air-borne particles, and natural ethylene gas that hastens spoilage.

FLEXIBLE STORAGE

Provides more usable interior space with smooth-glide drawers, versatile door storage, and spill-proof shelves.

MAGNETIC GASKET

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

INTERIOR LIGHTING

Offers better visibility with LED lights designed to last the life of your refrigerator.

ADVANCED WATER FILTRATION

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

MAX ICE

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

MICROPROCESSOR

Precisely controls the temperature and defrost, and stores diagnostic information for service technicians.

FRESHNESS CARDS

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

CONTROL PANEL

Places more information and greater temperature control at your fingertips.

FLIP-UP GRILLE

Provides easy access for quick routine maintenance.

Wine Storage

Better storage for the bottle means more enjoyment in the glass. Sub-Zero wine preservation units act not merely as coolers but as guardians against heat, humidity, vibration, and light—the four enemies that can rob wine of its complexity and character. A variety of widths, sizes, and installations lets you bring the pleasure of wine into any room.

— 18" — — 24" — — 30" —





FULL-SIZE WINE STORAGE

Available in 18", 24", and 30" widths, these handsome units provide ideal storage for 59 to 146 bottles. Choose the stainless steel look or match your custom cabinetry with panel-ready fronts.



WINE STORAGE + REFRIGERATION

Wine and cheese, anyone? Nine shelves of wine storage plus two refrigerator storage drawers below, in a 30" width.



UNDERCOUNTER WINE STORAGE

Under the counter or freestanding, these 24" models make efficient use of space without compromising the care you give your wine.

HOW SUB-ZERO PRESERVATION FOILS WINE'S NATURAL ENEMIES:

INDEPENDENT TEMPERATURE ZONES

Maintains temperature for the precise storage and serving temperature you prefer.

EASY-GLIDE RACKS

Bottles are gently cradled, providing easy access without agitating the wine.

UV-RESISTANT GLASS

Protects against light exposure that can affect aging and cause unpleasant aromas.

DUAL EVAPORATORS

Controls humidity, ensuring corks stay supple and labels do not peel and discolor.



Organize your collection with wine tiles



Humidor accessory safe-guards cigars



Safely stores 750ml, half, and magnum bottles

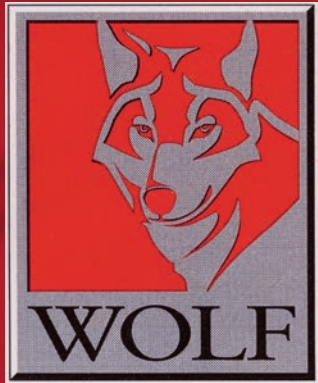
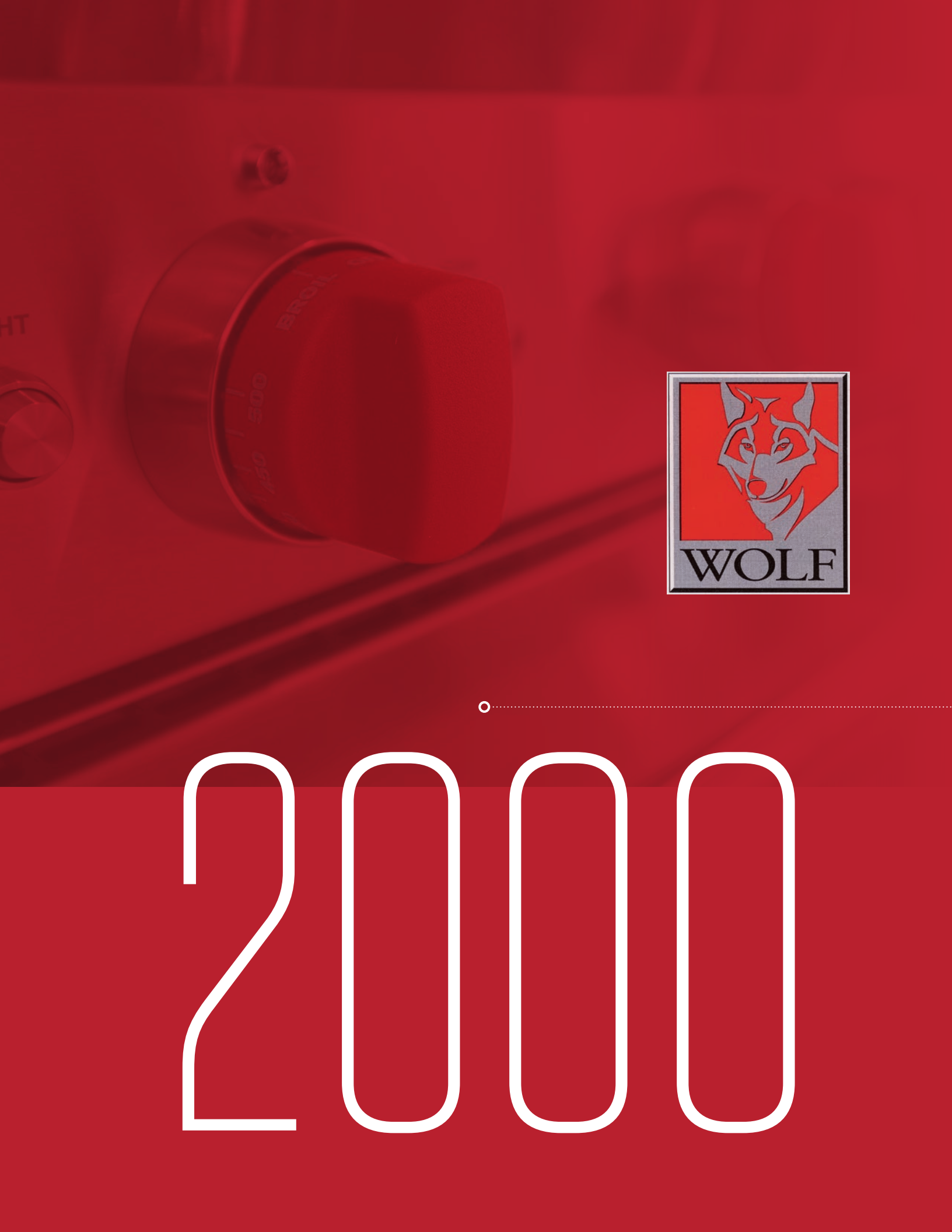


Conveniently store necessities in storage drawers



EMBRACE EVERY HOME-COOKED MEAL

Friends gathered around a table. Family recipes, lovingly served. And dishes, passed with pride—each one a seared, succulent, or slow-roasted masterpiece. From crusty artisan breads to grilled, glorious steaks, Wolf equips cooks with the confidence to create the meals that delicious memories are made of.



2000

Wolf redefines expectations.



Sub-Zero acquires the residential side of Wolf, a legend in commercial kitchens. Two specialists become corporate companions and kitchen soul mates. Home chefs begin to experience unmatched performance with Wolf ranges, ovens, cooktops, and ventilation, and Wolf cooking appliances race to the top of homeowners' wish lists.

SINCE





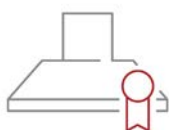
We believe your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out. Cooking, you see, is all we do; we are specialists in delicious results. Borne of professional-kitchen pedigree, Wolf puts precise control in your hands so the dish you have in mind will be the dish you bring to the table.

With Wolf, you can predict delicious.



PRECISE HEAT AND TEMPERATURE CONTROL

Wolf is expertly designed to skillfully wield the science behind the art of cooking with intuitive, easy-to-use technology and controls, ultimately taking the guesswork out of cooking.



PROFESSIONAL HERITAGE

Long before we introduced the prowess of Wolf into the home, it was lauded as the best by professionals. Imbued with Wolf's professional kitchen expertise, home cooks have enjoyed more satisfying cooking for nearly two decades.



DESIGNED WITH YOU IN MIND

Whatever your kitchen and cooking style, you will find limitless expression with Wolf. All Wolf designs coordinate with Sub-Zero and Cove products—three specialists harmonizing in one exceptional kitchen.



WORRY-FREE WARRANTY

Wolf offers an industry-leading full two-year warranty on appliances, along with a limited five-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.

One ingredient to leave out: *Guesswork.*

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

WOLF'S CONVECTION SYSTEMS

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

INDUCTION TECHNOLOGY

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

DUAL-STACKED, SEALED 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.



Wolf's convection systems



Convection steam ovens



Induction technology



Dual-stacked, sealed burners



Infrared elements

Ranges

Unmistakable heirs of the professional cooking instruments that made Wolf famous, today's Wolf dual fuel and gas ranges are as noteworthy for their abundance of sizes and features as for their exhilarating performance. New induction ranges offer equally impressive performance, with easy-clean convenience and stunning contemporary style.

30"

36"

48"

60"





Dual-stacked, sealed burners



INDUCTION RANGES

Now there is an exciting new alternative to gas. The Wolf induction range gives you a cooktop with incredible speed and precision. Down below, a dual convection oven bakes and roasts with reliably even heat.



DUAL FUEL RANGES

Gas cooking topside with Wolf dual convection electric ovens below. Customize your range's configuration with an infrared grill, infrared griddle, the innovative French top, and dual-stacked, sealed burners.



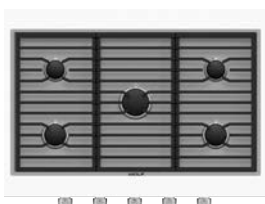
GAS RANGES

Perfected in professional kitchens, this range comes with over 80 years of expertise. Customize your range's configuration with an infrared grill, infrared griddle, the innovative French top, and dual-stacked, sealed burners.

Cooktops

Whether you prefer gas, electric, or induction, Wolf has precisely the 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 COOKTOP

For a striking, integrated look, control knobs mount to the cabinet panel of your choice. Dual-stacked, sealed burners offer up to 20,000 Btu for power and control. Available in a 36" width. Knobs also available in red or brushed stainless



PROFESSIONAL GAS COOKTOP

With signature red control knobs and innovative dual-stacked, sealed burners, it puts precise control in your hands. Knobs also available in black or brushed stainless. Available in 30" or 36" widths.



TRANSITIONAL GAS COOKTOP

Brushed stainless control knobs topped in black against an all-glass control panel, and dual-stacked, sealed burners provide up to 18,000 Btu and the precise control cooks appreciate. Available in 15", 24", 30", and 36" widths.



ELECTRIC COOKTOPS

Wolf electric cooktops combine sophisticated, minimalist design with high performance; all elements feature true simmer, which holds sauces and stews below boiling. Available in 15", 30", and 36" widths.



INDUCTION COOKTOPS

Ultrafast, ultraprecise, and easy to clean. Heat is induced directly in the cookware by a magnetic field, making these Wolf's most efficient cooktops. Available in 15", 24", 30", and 36" widths.





Sealed Burner Rangetops

Identical to the top of a dual fuel range, a Wolf sealed burner rangetop is an irresistible invitation to cook delicious meals. From high, searing heat to the subtleties of simmering and melting, the dual-stacked, sealed burners conquer any task. Customize your rangetop to your cooking style when you include a griddle, charbroiler, wok burner, or French top.

— 30" — — 36" — — 48" —



Simply change the look of your Wolf by changing the knobs.



Three sizes—30", 36", and 48"—and eleven configurations are available with the French top, infrared griddle, infrared charbroiler, and wok burner.



Dual-stacked, sealed burners

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" — — 36" —





M SERIES

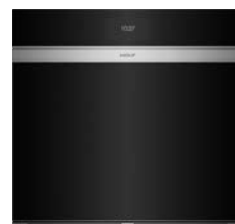
Refinements in the new M series are more than aesthetic. The new Dual VertiCross™ convection system creates more uniform heat and with it, more consistently delicious results. 14 percent greater interior usable capacity, decreased preheat time, new preset cooking programs, color touch-screen controls, and improved interior lighting reduce guesswork.



Professional



Transitional



Contemporary

E SERIES

With numerous exterior design options, the idea of precise control applies as much to the look of your kitchen as to the cooking performance.



Professional



Transitional



Contemporary

L SERIES

Wolf's original line of 36" built-in ovens, with durable stainless steel construction and a rotating, touch control panel for cooking. Dual convection and 10 cooking modes ensure delicious meals every time.





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.

— 24" — — 30" —



TRANSITIONAL

A timeless look that coordinates with E and M series ovens. Available in 24" and 30" widths.



PROFESSIONAL

With its stainless steel frame and professional handle design, this 30" oven integrates beautifully with a host of coordinating Sub-Zero, Wolf, and Cove appliances.



CONTEMPORARY

Styled for the most modern kitchens. The 30" model is available with a retractable handle for an extra sleek look that coordinates with M series single ovens.

Vacuum Seal Drawers

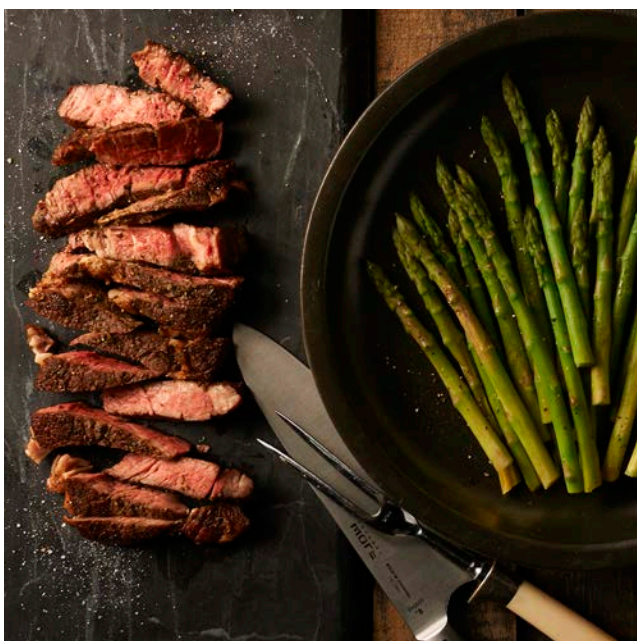
The vacuum seal drawer is a practical, economical, and creative tool for portioning, protecting, and preparing more delicious food. Aside from its uses in the kitchen, it can protect important items from moisture-damage and help save precious space during travel. Pair the vacuum seal drawer with the convection steam oven for a complete sous vide cooking system.

— 24" — — 30" —



FLEXIBLE PANEL FRONTS FIT ANY KITCHEN DESIGN

Flexibility abounds with finishes and sizes to match any style, coordinating seamlessly with other Sub-Zero, Wolf, and Cove appliances. Choose either a 24" or 30" front, in stainless, black glass, or fit with your own choice of custom cabinetry.





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 wall ovens, and sized to stack seamlessly with 24" and 30" convection steam ovens and coffee systems.



DRAWER

Install undercounter, in a corner, or in a wall of cabinetry for ultimate cooking convenience. Available in 24" and 30" widths.



STANDARD (SIDE-SWING)

Choose convection or standard models—both are powerful cooking tools, with Gourmet mode for quick, easy meals, and Keep Warm mode for late arrivals. The convection model provides the most versatile cooking of any Wolf microwave.

Speed Ovens

An all-in-one oven solution. It pairs the efficient heat distribution and browning capabilities of a convection wall oven with the power, speed, and compact size of a microwave oven. 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" —



CONTEMPORARY
For those desiring the sleekest look. Pair with a stainless steel or black handle. Available in 30".



TRANSITIONAL
Available in 24" and 30", this look coordinates with other E and M series ovens. The stainless steel control panel offers a flexible aesthetic for both modern and traditional kitchens.



PROFESSIONAL
The stainless steel exterior and bold handle harken to the professional heritage of Wolf appliances. Available in 30".





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 cooktop. Designed with a consistent look and the same stunning performance you expect from Wolf.

— 15" —





TEPPANYAKI

Dual-zone induction power goes directly to the stainless steel surface, providing rapid heating for low-fat stir-frying and sautéing. Preheats faster than a traditional griddle.



MULTIFUNCTION COOKTOP

Removable center ring lets you flex between a full grate and a wok grate. The 22,000 Btu burner shapes its powerful flame to concentrate heat in precisely the right spot for stir-frying and fast boiling.



STEAMER

Enjoy delicious, nutritious steam cooking. Now with sous vide capabilities (with accessory basket) and one-degree increments of temperature control.



GRILL

Grilling year-round and a bit of “open flame” taste with no flare-ups. Two 1400-watt elements for precise control and dual-temperature cooking.



ELECTRIC COOKTOP

Two electric elements operate with Wolf’s high-frequency pulsation technology for the responsive control cooks appreciate.



FRYER

Shrimp tempura, golden chicken, shoestring potatoes—your fried foods emerge crisp and light, thanks to precise temperature control.



INDUCTION COOKTOP

Induction-capable cookware heats instantly and evenly, yet the cooktop stays relatively cool. Ultrafast and ultraprecise.



GAS COOKTOP

Big performance in a smaller space. Same dual-stacked, sealed burners as Wolf full-sized cooktops, with nuanced control from the merest breath of flame to a searing 12,000 Btu.



Coffee Systems and Cup Warming Drawers

You may find yourself taking a few extra moments to enjoy a professional-quality beverage in a pre-warmed teacup with the coffee system and cup warming drawer. Craft your drink to your precise taste, frothed and foamy with the touch of a button. Uses either whole-bean or ground coffee. Available in stainless or black, the system and drawer pair side-by-side or stacked with a suite of Wolf appliances.

— 24" — — 30" —



STAINLESS COFFEE SYSTEM

With its classic stainless steel styling, this 24" system is designed to install seamlessly alongside other Wolf products.



BLACK COFFEE SYSTEM

Our black 24" system can be purchased for standalone installation, or with any of five 30" trim kits to coordinate with Wolf oven styles.



CUP WARMING DRAWER

The luxurious complement to your coffee system, with hidden electronic touch controls and room for up to 40 tea cups or 80 espresso cups at a time. Available in 24" stainless steel or sleek black glass.

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" —



WARMING DRAWERS

30" and 36" front and handle kits available to coordinate with ovens, ranges, and sealed burner rangetops. Or select a custom cabinet front for indoor models.



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 VENTILATION

Available in seven widths ranging from 30" to 66", all Wolf pro hoods are produced using 16-gauge stainless steel.



COOKTOP VENTILATION

Add a dramatic sculptural element to your kitchen with a low-profile hood in glass, black, or stainless steel. Available in wall and island configurations.





DOWNDRAFT VENTILATION

Touch a button and this powerful unit rises to a height of 14 inches, providing more efficient ventilation for tall cookware.



CEILING-MOUNTED HOODS

Behind its sculpted lines, there is hard-nosed performance that will keep the cooking area bright, clean, and fresh, no matter what is on the menu.



UNDER-CABINET HOOD INSERTS

Incorporate all the controls, lighting, and convenience of Wolf ventilation without interrupting your kitchen design.



ENSURE SPOTLESS, SPARKLING TOASTS

No other feeling compares to the excited anticipation before the start of a meal.

The table is beautifully set, the silverware is gleaming, and the wine is uncorked and ready to fill each glistening glass.

With Cove dishwashing, every occasion can begin brilliantly.



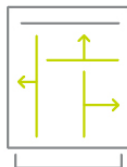
From the pioneers of peerless food preservation and professionally-inspired cooking comes the final specialist of the luxury kitchen trifecta: Cove, the dishwashing specialist. It is the culmination of years of research and refinement. With Cove, we sought a more enlightened way to wash and succeeded in exposing a higher standard of clean. It is the only dishwasher with the same commitment to quality and innovation as Sub-Zero and Wolf, ensuring spotless and dry dishes every time.

Clean with *absolute confidence*.



POWERFUL CLEANING

Sparkling stemware. Sanitized bottles. Scrubbed-new pots and pans. From wire whisks to fine china, every dish will emerge brilliantly clean and dry, every time.



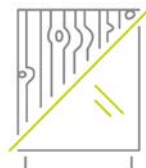
FITS ANY (AND EVERY) DISH

Cove adapts to any lifestyle or cooking style. And with adjustable racks and tines, it adapts to your dishes too, ensuring the safety of delicate stemware and china.



LONGER LIFE

Cove is built and tested in the same facilities as Sub-Zero and Wolf, created to provide reliable performance not just for years, but for decades. We are so confident in Cove, we back it with a rarely-seen, full five-year warranty.



FLEXIBLE DESIGN

Just as modular as the interior, Cove dishwashers' exteriors can adapt to any kitchen style. Sleek controls provide a seamless look, and the door accepts stainless steel or your choice of custom panels.



RIGOROUS TESTING

Built with premium-grade materials, Cove 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.



Dishwashers

Cove dishwashers are built to ensure that every dish and utensil emerges from the dishwasher spotlessly clean and dry—no pre-rinsing required, and it is so quiet that it will never interrupt a conversation. Discover flexibility inside and out with a vast array of custom wash and dry options and an interior that fully adjusts to any combination of dishes. Available in a 24" width.

— 24" —



Wherever you see green inside a Cove, 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.



IT'S AN OPEN AND SHUT CASE:

Cove gets dishes cleaner.

UPPER SILVERWARE RACK

ADJUSTABLE MIDDLE RACK

ADJUSTABLE TINES

BRIGHT LED LIGHTING

STAINLESS STEEL INTERIOR

LOWER RACK

43 CLEANSING JETS

POWERFUL BRUSHLESS DC MOTOR

FOUR-STAGE FILTRATION

BASKET FOR LARGER UTENSILS

TOUCH CONTROLS

CYCLE/OPTION COMBINATIONS



COVE

2:45 hr

AUTO

NORMAL

HEAVY

QUICK

CYCLES+

OPTIONS

ENTER

CANCEL

START

COVE



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

Create a complete outdoor kitchen.

Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do in your indoor kitchen. With Sub-Zero and Wolf, you can. Our multi-function grill gives you masterful control, while 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.



BUILT-IN OUTDOOR GRILLS
Offered in four sizes: 30", 36", 42", and 54".



SIDE-BURNER
Available as a built-in module or as an attachment for grill carts. 13" width.



FREESTANDING OUTDOOR GRILLS
Roll it out and you are ready. Available in 30", 36", and 42" widths. Carts sold separately.



WARMING DRAWERS
Keep food warmed, moist, and ready to serve. 30" and 36" front panels available.



REFRIGERATORS AND ICE MAKER
Bring the standard-setting design and worry-free performance of Sub-Zero to your outdoor kitchen. We offer 24" outdoor refrigerators and drawers as well as a 15" ice maker.



Outdoor Ventilation

Behind the sculpted lines of Wolf outdoor pro wall hoods, you will find power and finesse. And multi-setting, bright halogen lighting illuminates your cooking surface for day and night-time grilling. A powerful, multi-speed internal, in-line, or remote blower is required.

36"

48"

60"



OUTDOOR PRO WALL HOOD

Create a cohesive look with the same heavy-duty stainless steel construction, hand-finished hemmed edges, and welded seams as the rest of your Sub-Zero and Wolf outdoor kitchen. Available in 36", 48", and 60" widths.

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.



Double-access doors



Double trash and recycling drawer



Paper towel drawer

Classic Series

30 INCHES



Over-and-Under
REFRIGERATOR/FREEZER

BI-30U
– *Stainless Steel or Panel Ready*

W 30" x H 84" x D 24"



Over-and-Under
WITH GLASS DOOR

BI-30UG
– *Stainless Steel or Panel Ready*

W 30" x H 84" x D 24"

36 INCHES (CONTINUED)



Over-and-Under
WITH GLASS DOOR

BI-36UG
– *Stainless Steel or Panel Ready*

W 36" x H 84" x D 24"



French Door
REFRIGERATOR/FREEZER

BI-36UFD
– *Stainless Steel or Panel Ready*

BI-36UFDID
– *Stainless Steel or Panel Ready*
– *Internal Water Dispenser*

W 36" x H 84" x D 24"



Side-by-Side
REFRIGERATOR/FREEZER

BI-36S
– *Stainless Steel or Panel Ready*

W 36" x H 84" x D 24"

48 INCHES



Side-by-Side
REFRIGERATOR/FREEZER

BI-48S
– *Stainless Steel or Panel Ready*

BI-48SID
– *Stainless Steel or Panel Ready*
– *Internal Ice and Water Dispenser*

W 48" x H 84" x D 24"



Side-by-Side
REFRIGERATOR/FREEZER

BI-48SD
– *Stainless Steel or Panel Ready*
– *External Ice and Water Dispenser*

W 48" x H 84" x D 24"

36 INCHES

All Refrigerator
or All Freezer

BI-36R
– *Stainless Steel or Panel Ready*
BI-36F
– *Stainless Steel or Panel Ready*
W 36" x H 84" x D 24"

All Refrigerator
WITH GLASS DOOR

BI-36RG
– *Stainless Steel or Panel Ready*
W 36" x H 84" x D 24"

Over-and-Under
REFRIGERATOR/FREEZER

BI-36U
– *Stainless Steel or Panel Ready*
BI-36UID
– *Stainless Steel or Panel Ready*
– *Internal Water Dispenser*
W 36" x H 84" x D 24"

42 INCHES

French Door
REFRIGERATOR/FREEZER

BI-42UFD
– *Stainless Steel or Panel Ready*
BI-42UFDID
– *Stainless Steel or Panel Ready*
– *Internal Water Dispenser*
W 42" x H 84" x D 24"

Side-by-Side
REFRIGERATOR/FREEZER

BI-42S
– *Stainless Steel or Panel Ready*
BI-42SID
– *Stainless Steel or Panel Ready*
– *Internal Ice and Water Dispenser*
W 42" x H 84" x D 24"

Side-by-Side
REFRIGERATOR/FREEZER

BI-42SD
– *Stainless Steel or Panel Ready*
– *External Ice and Water Dispenser*
W 42" 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

24 INCHES



All Freezer COLUMN

IC-18FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 18" x H 84" x D 24"



All Refrigerator COLUMN

IC-24R

- Panel Ready
- Stainless Steel Panels Available

W 24" x H 84" x D 24"



All Freezer COLUMN

IC-24FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 24" x H 84" x D 24"



Combination COLUMN

IC-24C

- Panel Ready
- Stainless Steel Panels Available

IC-24CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 24" x H 84" x D 24"

30 INCHES



All Refrigerator COLUMN

IC-30R

- Panel Ready
- Stainless Steel Panels Available

IC-30RID

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

W 30" x H 84" x D 24"



All Freezer COLUMN

IC-30FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" x H 84" x D 24"



All Refrigerator TALL

IT-30R

- Panel Ready
- Stainless Steel Panels Available

IT-30RID

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

W 30" x H 84" x D 24"

30 INCHES
(CONTINUED)



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 COLUMN

IC-36R

- Panel Ready
- Stainless Steel Panels Available

IC-36RID

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

W 36" x H 84" x D 24"

36 INCHES
(CONTINUED)



All Refrigerator DRAWERS

ID-36R

- Panel Ready
- Stainless Steel Panels Available

ID-36RP

- Panel Ready
- Stainless Steel Panels Available
- Air Purification

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"

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"

**All Freezer**
TALL**IT-30FI**

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" x H 84" x D 24"

**Combination**
TALL**IT-30CI**

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

IT-30CIID

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

W 30" x H 84" x D 24"

**All Refrigerator**
DRAWERS**ID-30R**

- Panel Ready
- Stainless Steel Panels Available

ID-30RP

- Panel Ready
- Stainless Steel Panels Available
- Air Purification

W 30" x H 34½" x D 24"

**All Freezer**
COLUMN**IC-36FI**

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 36" x H 84" x D 24"

**All Refrigerator**
TALL**IT-36R**

- Panel Ready
- Stainless Steel Panels Available

IT-36RID

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

W 36" x H 84" x D 24"

**Combination**
TALL**IT-36CI**

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

IT-36CIID

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

W 36" x H 84" x D 24"

PRO AND TUBULAR HANDLES AVAILABLE

*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 33 5/8" x D 23"

24 INCHES



All Refrigerator UNDERCOUNTER

UC-24R

- Panel Ready
- Stainless Steel Panels Available

UC-24RO

- Stainless Steel
- Outdoor

W 23 7/8" x H 34" x D 24"



Beverage Center UNDERCOUNTER

UC-24BG

- Stainless Steel or Panel Ready

W 23 7/8" x H 34" x D 24"

Wine Storage

18 INCHES



Wine Storage DESIGNER

IW-18

- Panel Ready
- Stainless Steel Panels Available

W 18" x H 84" x D 24"

24 INCHES



Wine Storage DESIGNER

IW-24

- Panel Ready
- Stainless Steel Panels Available

W 24" x H 84" x D 24"



Wine Storage UNDERCOUNTER

UW-24

- Stainless Steel or Panel Ready

W 23 7/8" x H 34" x D 24"

30 INCHES (CONTINUED)



Wine Storage WITH COMBINATION DRAWERS

IW-30CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" x H 84" x D 24"



Wine Storage CLASSIC

BW-30

- Stainless Steel or Panel Ready

W 30" x H 84" x D 24"



Combination UNDERCOUNTER

UC-24C

- Panel Ready
- Stainless Steel Panels Available

UC-24CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 23⁷/₈" x H 34" x D 24"

30 INCHES



Wine Storage FREESTANDING

UW-24FS

- Stainless Steel

W 24¹/₄" x H 34³/₁₆" x D 24⁵/₁₆"



Wine Storage DESIGNER

IW-30

- Panel Ready S
- Stainless Steel Panels Available

W 30" x H 84" x D 24"



Wine Storage

WITH REFRIGERATOR DRAWERS

IW-30R

- Panel Ready
- Stainless Steel Panels Available

W 30" x H 84" x D 24"

ACHIEVE A HANDLELESS DESIGN FOR YOUR SUB-ZERO DESIGNER COLUMN OR WINE STORAGE UNIT WITH THE [PRESS-TO-OPEN KIT](#)



Kit Options

DESIGNER SERIES COLUMNS

(WHITE DOOR FRAME)

Right Hinge

Left Hinge

Internal Dispenser - Right Hinge

- For use with IC-30RID-RH and IC-36RID-RH

DESIGNER SERIES WINE

(DARK DOOR FRAME)

Right Hinge

- Cannot be used with IW-30R or IW-30CI

Left Hinge

- Cannot be used with IW-30R or IW-30CI

Ranges

30 INCHES



Dual Fuel

MODEL OPTIONS



W 29⁷/₈" x H 36⁷/₈" x D 29¹/₂"
DF304
4 Burners



Gas

MODEL OPTIONS



W 29⁷/₈" x H 37" x D 28³/₈"
GR304
4 Burners



Induction
PROFESSIONAL

MODEL OPTIONS



W 29⁷/₈" x H 36" x D 29¹/₂"
IR304PE/S/PH



Induction
TRANSITIONAL

MODEL OPTIONS



W 29⁷/₈" x H 36" x D 29¹/₂"
IR304TE/S/TH

36 INCHES



Dual Fuel

MODEL OPTIONS



W 35⁷/₈" x H 36⁷/₈" x D 29¹/₂"

DF366
6 Burners

DF364G
4 Burners and
Infrared Griddle

DF364C
4 Burners and
Infrared Charbroiler



Gas

MODEL OPTIONS



W 35⁷/₈" x H 37" x D 28³/₈"

GR366
6 Burners

GR364G
4 Burners and
Infrared Griddle

GR364C
4 Burners and
Infrared Charbroiler



Induction
PROFESSIONAL

MODEL OPTIONS



W 35⁷/₈" x H 36" x D 29¹/₂"

IR365PE/S/PH



Induction
TRANSITIONAL

MODEL OPTIONS



W 35⁷/₈" x H 36" x D 29¹/₂"

IR365TE/S/TH

48 INCHES



Dual Fuel

MODEL OPTIONS



DF486G
6 Burners and
Infrared Griddle



DF486C
6 Burners and
Infrared Charbroiler



DF484CG
4 Burners, Infrared
Charbroiler, and
Infrared Griddle



DF484DG
4 Burners and Infrared
Dual Griddle



DF484F
4 Burners and
French Top

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



Gas

MODEL OPTIONS



GR488
8 Burners



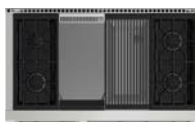
GR486G
6 Burners and
Infrared Griddle



GR486C
4 Burners and
Infrared Charbroiler



GR484DG
4 Burners and
Infrared Dual Griddle



GR484CG
4 Burners, Infrared
Charbroiler, and
Infrared Griddle

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

60 INCHES



Dual Fuel

MODEL OPTIONS



DF606CG
6 Burners, Infrared Griddle,
and Infrared Charbroiler



DF606DG
6 Burners and
Infrared Dual Griddle



DF606F
6 Burners and French Top



DF604GF
4 Burners, Infrared
Griddle, and French Top



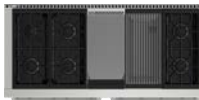
DF604CF
4 Burners, Infrared
Charbroiler, and French Top

W 60 $\frac{1}{8}$ " x H 36 $\frac{7}{8}$ " x D 29 $\frac{1}{2}$ "



Gas

MODEL OPTIONS



GR606CG
6 Burners, Infrared Griddle,
and Infrared Charbroiler



GR606DG
6 Burners and
Infrared Dual Griddle



GR606F
6 Burners and French Top

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

Cooktops

24 INCHES



Induction
CONTEMPORARY

CI243C/B

W 23⁵/₈" x H 2¹/₂" x D 21"



Induction
TRANSITIONAL - FRAMED

CI243TF/S

- Framed

W 23⁵/₈" x H 2¹/₄" x D 21"



Gas
TRANSITIONAL - FRAMED

CG243TF/S

- Framed

W 23⁵/₈" x H 4" x D 21"

30 INCHES (CONTINUED)



Induction
TRANSITIONAL - FRAMED

CI304TF/S

- Framed

W 30" x H 2" x D 21"

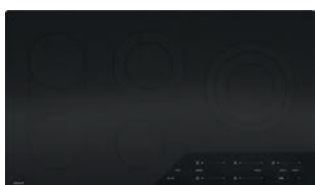


Electric
CONTEMPORARY

CE304C/B

W 30" x H 2¹/₂" x D 21"

36 INCHES



Electric
CONTEMPORARY

CE365C/B

W 36" x H 4" x D 21"



Electric
TRANSITIONAL

CE365T/S

W 36" x H 3¹/₂" x D 21"

36 INCHES (CONTINUED)



Induction
TRANSITIONAL - FRAMED

CI365TF/S

- Framed

W 36" x H 2¹/₂" x D 21"



Gas
PROFESSIONAL

CG365P/S

W 36" x H 4" x D 21"

30 INCHES



Induction
CONTEMPORARY

CI304C/B

W 30" x H 2½" x D 21"



Induction
TRANSITIONAL

CI304T/S

W 30" x H 2" x D 21"



Electric
TRANSITIONAL

CE304T/S

W 30" x H 3½" x D 21"



Gas
PROFESSIONAL

CG304P/S

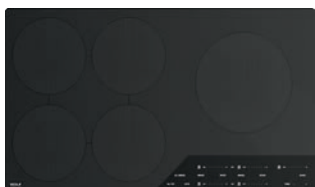
W 30" x H 4" x D 21"



Gas
TRANSITIONAL

CG304T/S

W 30" x H 4" x D 21"



Induction
CONTEMPORARY

CI365C/B

W 36" x H 2½" x D 21"



Induction
TRANSITIONAL

CI365T/S

W 36" x H 2½" x D 21"



Gas
TRANSITIONAL

CG365T/S

W 36" x H 4" x D 21"



Gas
CONTEMPORARY

CG365C/S

W 36" x H 6¾" x D 21"

Sealed Burner Rangetops

30 INCHES

36 INCHES



4 Burners

SRT304

W 29⁷/₈" x H 8¹/₂" x D 28¹/₂"



6 Burners

SRT366

W 35⁷/₈" x H 8¹/₂" x D 28¹/₂"



4 Burners
AND INFRARED CHARBROILER

SRT364C

W 35⁷/₈" x H 8¹/₂" x D 28¹/₂"



4 Burners
AND INFRARED GRIDDLE

SRT364G

W 35⁷/₈" x H 8¹/₂" x D 28¹/₂"

48 INCHES
(CONTINUED)



4 Burners
AND FRENCH TOP

SRT484F

W 47⁷/₈" x H 8¹/₂" x D 28¹/₂"



6 Burners
AND INFRARED CHARBROILER

SRT486C

W 47⁷/₈" x H 8¹/₂" x D 28¹/₂"



6 Burners
AND INFRARED GRIDDLE

SRT486G

W 47⁷/₈" x H 8¹/₂" x D 28¹/₂"



4 Burners
AND WOK

SRT484W

W 47⁷/₈" x H 10" x D 28¹/₂"

Warming Drawers

30 INCHES



Indoor

WWD30

W 29⁷/₈" x H 10³/₈" x D 22³/₄"



Outdoor

WWD300

W 29⁷/₈" x H 10³/₈" x D 22³/₄"

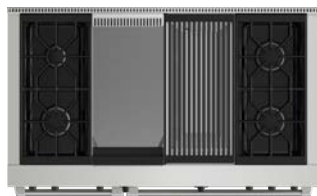
48 INCHES



2 Burners
AND WOK

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

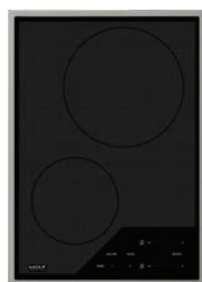
15 INCHES



Electric Cooktop
TRANSITIONAL

CE152TF/S

W 15" x H 3 $\frac{1}{2}$ " x D 21"



Induction Cooktop
TRANSITIONAL

CI152TF/S

W 15" x H 2" x D 21"



Gas Cooktop
TRANSITIONAL

CG152TF/S

W 15" x H 4" x D 21"



Multifunction Module
TRANSITIONAL

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"



Teppanyaki Module
TRANSITIONAL

TM15TF/S

W 15" x H 4" x D 21"

Built-in Ovens

24 INCHES



Convection
E SERIES - TRANSITIONAL

SO24TE/S/TH

W 23½" x H 23½" x D 21½"



Convection Steam
E SERIES - TRANSITIONAL

CSO24TE/S/TH

W 23½" x H 17⅞" x D 21½"



Speed
E SERIES - TRANSITIONAL

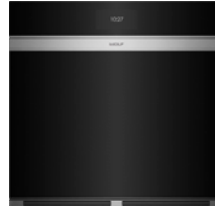
SPO24TE/S/TH

W 23½" x H 17⅞" x D 21½"

NEED MORE COOKING CAPACITY?
TRY A DOUBLE OVEN



30 INCHES



Convection
M SERIES - CONTEMPORARY BLACK GLASS

SO30CM/B
- Single Oven
DO30CM/B
- Double Oven

W 29⅞" x H 28½" x D 23"



Convection Steam
M SERIES - CONTEMPORARY BLACK GLASS

CSO30CM/B

W 29⅞" x H 17⅞" x D 21½"



Speed
M SERIES - CONTEMPORARY BLACK GLASS

SPO30CM/B/TH

W 29⅞" x H 17⅞" x D 21½"



Convection
M SERIES - CONTEMPORARY STAINLESS

SO30CM/S
- Single Oven
DO30CM/S
- Double Oven

W 29⅞" x H 28½" x D 23"



Convection Steam
M SERIES - CONTEMPORARY STAINLESS

CSO30CM/S

W 29⅞" x H 17⅞" x D 21½"



Convection
E SERIES - CONTEMPORARY WITH BLACK HANDLE

SO30CE/B/TH
- Single Oven
DO30CE/B/TH
- Double Oven

W 29⅞" x H 28½" x D 23"



Convection Steam
E SERIES - CONTEMPORARY WITH BLACK HANDLE

CSO30CM/B/TH
- Shown with Optional Black Handle Accessory

W 29⅞" x H 17⅞" x D 21½"



Speed
E SERIES - CONTEMPORARY WITH BLACK HANDLE

SPO30CM/B/TH
- Shown with Optional Black Handle Accessory

W 29⅞" x H 17⅞" x D 21½"



Convection

M SERIES - TRANSITIONAL

SO30TM/S/TH
– Single Oven
DO30TM/S/TH
– Double Oven

W 29⁷/₈" x H 28¹/₂" x D 23"



Convection Steam

M SERIES - TRANSITIONAL

CSO30TM/S/TH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"



Speed

M SERIES - TRANSITIONAL

SPO30TM/S/TH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"



Convection

E SERIES - TRANSITIONAL

SO30TE/S/TH
– Single Oven
DO30TE/S/TH
– Double Oven

W 29⁷/₈" x H 28¹/₂" x D 23"



Convection Steam

E SERIES - TRANSITIONAL

CSO30TE/S/TH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"



Speed

E SERIES - TRANSITIONAL

SPO30TE/S/TH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"



Convection

M SERIES - PROFESSIONAL

SO30PM/S/PH
– Single Oven
DO30PM/S/PH
– Double Oven

W 29⁷/₈" x H 28¹/₂" x D 23"



Convection Steam

M SERIES - PROFESSIONAL

CSO30PM/S/PH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"



Speed

M SERIES - PROFESSIONAL

SPO30PM/S/PH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"



Convection Steam

E SERIES - PROFESSIONAL

SO30PE/S/PH
– Single Oven
DO30PE/S/PH
– Double Oven

W 29⁷/₈" x H 28¹/₂" x D 23"



Convection Steam

E SERIES - PROFESSIONAL

CSO30PE/S/PH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"



Speed

E SERIES - PROFESSIONAL

SPO30PE/S/PH

W 29⁷/₈" x H 17⁷/₈" x D 21¹/₂"

36 INCHES



L Series

SO36U/S

W 35⁵/₈" x H 24³/₈" x D 24"

Vacuum Seal Drawer



VS24

W 23⁷/₈" x H 5¹/₂" x D 21"



AVAILABLE IN 24" AND 30" WIDTHS AND A STAINLESS, BLACK GLASS, OR CUSTOM PANEL FINISH.

Microwaves

24 INCHES



Standard

MS24

W 24" x H 13³/₈" x D 19¹/₈"



Convection

MC24

W 24³/₄" x H 14⁷/₈" x D 20¹/₈"



MATCH YOUR WOLF OVEN WITH M, E, AND L SERIES TRIM KITS

30 INCHES



Drop-Down Door

M SERIES - CONTEMPORARY

MDD30CM/B/TH

W 29⁷/₈" x H 17⁷/₈" x D 20"



Drop-Down Door

E SERIES - CONTEMPORARY

MDD30CM/B/TH

- Shown with Optional Black Handle Accessory

W 29⁷/₈" x H 17⁷/₈" x D 20"



Drop-Down Door

M SERIES - TRANSITIONAL

MDD30TM/S/TH

W 29⁷/₈" x H 17⁷/₈" x D 20"



Drop-Down Door

E SERIES - TRANSITIONAL

MDD30TE/S/TH

W 29⁷/₈" x H 17⁷/₈" x D 20"



Drop-Down Door

M SERIES - PROFESSIONAL

MDD30PM/S/PH

W 29⁷/₈" x H 17⁷/₈" x D 20"



Drop-Down Door

E SERIES - PROFESSIONAL

MDD30PE/S/PH

W 29⁷/₈" x H 17⁷/₈" x D 20"



Drop Down Door

E SERIES - CONTEMPORARY

MDD24TE/S/TH

W 23½" x H 17⅞" x D 20"



Drawer

TRANSITIONAL

MD24TE/S

W 23⅞" x H 15⅞" x D 21⅞"



Drawer

PROFESSIONAL

MD30PE/S

W 29⅞" x H 15⅞" x D 21⅞"



Drawer

TRANSITIONAL

MD30TE/S

W 29⅞" x H 15⅞" x D 21⅞"

Coffee System and Cup Warming Drawer

24 INCHES



Stainless

EC24/S
– Coffee System

W 23½" x H 17⅞" x D 18"

CW24/S
– Cup Warming Drawer

W 23½" x H 5½" x D 21"



Black

EC24/B
– Coffee System

W 23½" x H 17⅞" x D 18"

CW24/B
– Cup Warming Drawer

W 23½" x H 5½" x D 21"

Ventilation

WALL HOODS



Low Profile



Professional

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



Professional

36 INCHES

PWC362418

42 INCHES

PWC422418

48 INCHES

PWC482418

54 INCHES

PWC542418

Stainless



Cooktop

30 INCHES

VW30B
- Black
VW30S
- Stainless

36 INCHES

VW36B
- Black
VW36G
- Glass
VW36S
- Stainless

45 INCHES

VW45B
- Black
VW45G
- Glass

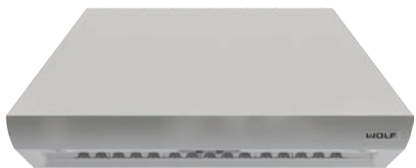
Glass



Black



ISLAND HOODS



Professional

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



Cooktop

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



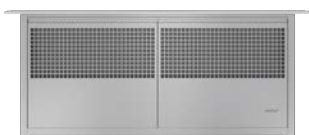
DOWNDRAFT



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"

UNDER-CABINET



24 inches

VU24S

W 20½" x H 13¾" x D 11¾"



30 inches

VU30S

W 27⅝" x H 13¾" x D 11¾"

HOOD LINER



Professional

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



Professional

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

DW2450WS

- Panel Ready
- Stainless Steel Panels Available
- Water Softener

W 23 $\frac{5}{8}$ " x H 34 $\frac{1}{2}$ " x D 24"





IT IS MORE THAN A SHOWROOM

It Is a Feast for the Senses.

Experience the sights, sounds, and smells of your next kitchen in your official Sub-Zero, Wolf, and Cove Showroom. From cooking demonstrations to on-site classes, chef dinners to designer kitchens, we invite you to feast your senses. See, hear, and taste what is possible for your next kitchen.

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Open doors, turn knobs, and start cooking. Compare products, configurations, and options. We invite you to take a different approach to your kitchen project, with all of your senses engaged.

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Do you prefer a traditional, transitional, or contemporary kitchen? Whether you want the classic look of stainless steel or the clean lines of fully integrated refrigeration, we will help you find the best fit for your taste and lifestyle.

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Learn how to prepare recipes to crisp, chewy, or juicy perfection, and get tips from our expert chefs. Consult with product experts and discover the appliances that are best for you.

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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.

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Sub-Zero. Full two-year warranty. Five-year sealed system warranty. Limited twelve-year warranty.

Sub-Zero Outdoor Products. Full one-year warranty. Five-year sealed system warranty.

Wolf. Full two-year warranty. Limited five-year warranty.

Wolf Outdoor Products. Full one-year warranty. Limited five-year warranty. Limited lifetime warranty.

Cove. Full five-year warranty. Limited lifetime warranty.

For full warranty details, visit subzero-wolf.com.







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