



Live deliciously.

WOLF **SUBZERO** **COVE**

Cooking. Refrigeration. Dishwashing.



A life lived more *deliciously*
starts 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 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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A History of Innovation



1926

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



1943

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



1945

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



1950s

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



1980s

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



1990s

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



1999

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



2000

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



2003

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



2008

Adapting technology used by NASA, Sub-Zero introduces an air purification system.



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.



2018

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



In 2020, Sub-Zero Group, Inc. celebrates 75 years of industry-leading *innovation* and *design*, and looks forward to the continued pursuit of building best-in-class luxury appliances.

Endless *Design* Possibilities



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, Wolf's transitional-style ovens and cooktops, and panel-ready Cove dishwashers.





The food preservation specialist

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



FRESHER LONGER DUAL REFRIGERATION

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



ADVANCED AIR PURIFICATION

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.



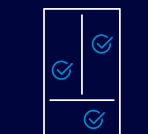
PRECISE TEMPERATURE CONTROL

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 the widest selection 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 FOR DECADES

Sub-Zero appliances are rigorously stress-tested to perform for over 20 years of daily use. We stand behind our products with a full two-year warranty and a full one-year warranty for Sub-Zero outdoor products.

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

SUB-ZERO



REFRIGERATION FULL OF FRESH IDEAS

DUAL REFRIGERATION

Creates precise, unique environments for fresh and frozen foods.

AIR PURIFICATION SYSTEM

Scrubs the air of odors and ethylene gas.

FLEXIBLE STORAGE

Provides abundant 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 superior visibility with LED lights designed to last the life of your refrigerator.

ADVANCED WATER FILTRATION

Reduces particles and pollutants for fresh tasting water and ice.

MAX ICE

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

MICROPROCESSOR

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

FRESHNESS CARDS

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

CONTROL PANEL

Places more information and greater temperature control at your fingertips.

FLIP-UP GRILLE

Provides easy access for quick routine maintenance.

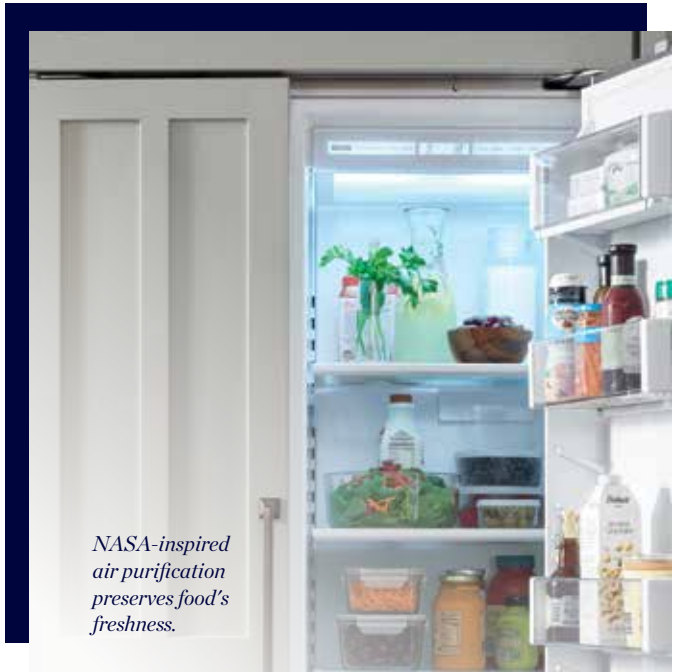
CLASSIC SERIES

Embodying more than six decades of advancements, Sub-Zero's Classic series features a suite of advanced preservation technologies. And it remains an icon of design thanks to its distinctive grille. 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. Alternatively, create a personalized look with your own custom hardware.

— 30" — — 36" — — 42" — — 48" — —



75
WATT LIGHT BULB USES
MORE ELECTRICITY
THAN THE AVERAGE
SUB-ZERO PRODUCT



NASA-inspired
air purification
preserves food's
freshness.



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



SIDE-BY-SIDE

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



Redesigned external dispenser
delivers filtered water and ice.

DESIGNER 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.

— 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
- Adjustable storage
- Internal water dispenser available



DRAWER

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



COLUMN

- All refrigerator, all freezer, or a combination
- 18" all freezer model is Sub-Zero's narrowest offering
- 24" combination model is an efficient small-space solution
- Internal water dispenser available



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 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"



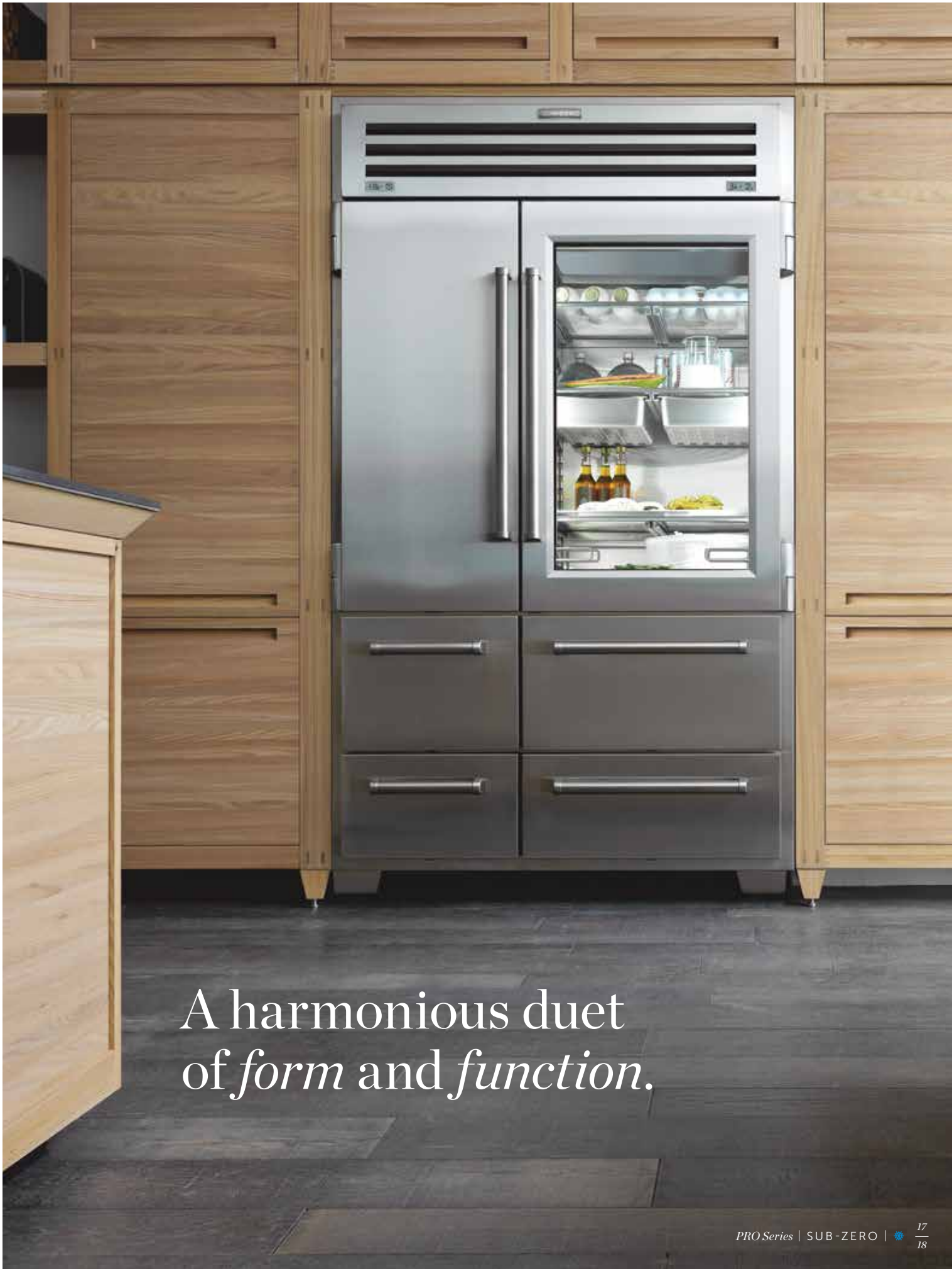
PRO 36

- 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



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

- Adjustable storage
- Clear storage bin
- Stainless steel or custom panels
- Outdoor models available



BEVERAGE CENTER

- Easy-glide wine rack
- Adjustable storage
- Clear storage bin
- Solid or glass door
- UV-resistant glass door



ICE MAKER

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



Indoors and out, every inch a Sub-Zero.

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 and installations, you can bring the pleasure of wine into any room.

— 18" — — 24" — — 30" —



FULL-SIZE

- 59 to 146 bottle capacity
- Distinct zones for red and white wines



WINE STORAGE AND REFRIGERATION DRAWERS

- 86 bottle capacity
- Two refrigerator drawers or a refrigerator and freezer combination



UNDERCOUNTER

- 46 bottle capacity
- Freestanding model available

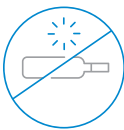


Humidor accessory safeguards cigars.



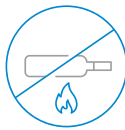
Conveniently store large bottles in the bulk drawer accessory.

THE ENEMIES OF WINE MEET THEIR MATCH



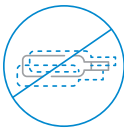
BLOCKS HARMFUL RAYS

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



DEFEATS HEAT

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



DAMPENS VIBRATION

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



CONTROLS HUMIDITY

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



The cooking specialist

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 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 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.



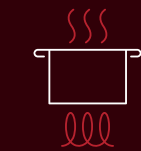
WOLF'S CONVECTION SYSTEMS

More consistent, more delicious results. That, in short, is what you can expect with Wolf's Dual Convection and Dual 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 cooking, steam-baking crusty, golden loaves, and rejuvenating leftovers.



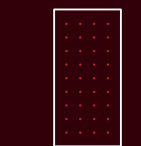
INDUCTION TECHNOLOGY

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



DUAL-STACKED, SEALED GAS BURNERS

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



INFRARED ELEMENTS

This feature of the charbroiler and griddle generates higher temperatures for quick sears.

RANGES

Unmistakable heirs of the professional cooking instruments that made Wolf famous, today's Wolf ranges are as noteworthy for their abundance of sizes and features as for their exhilarating performance. Customize your range with red, black, or stainless knobs.

30" 36" 48" 60"



Dual-stacked, sealed burners provide precise high-to-low control, and the sealed burner pans ensure easy cleanup.



Induction technology is gaining popularity in professional and home kitchens for its ultra-efficient and precise temperature control.



DUAL FUEL RANGES

- Dual-stacked, sealed gas burners
- Griddle, charbroiler, and French top configurations
- Convection electric oven(s)
- Professional style



GAS RANGES

- Dual-stacked, sealed gas burners
- Griddle, charbroiler, and French top configurations
- Gas oven(s)
- Professional style



INDUCTION RANGES

- Induction rangetop
- Convection electric oven
- Transitional or Professional style



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" —



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.

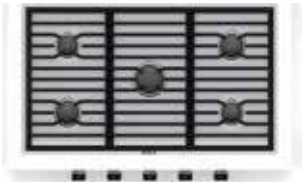
COOKTOPS

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" —

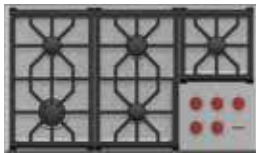


The contemporary gas cooktop provides the best of both gas cooking and sleek design.



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



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" —



TEPPANYAKI
Flexible cooking area features two bridge-enabled zones.

- Two 1400-watt induction heating zones
- Easy-to-clean, stainless steel surface
- Stainless steel cover 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



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



ELECTRIC COOKTOP
Two electric elements, featuring three zones, provide responsive control.

- True simmer and melt settings
- Easy-to-clean, scratch-resistant, black glass surface



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

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



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



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" — — 36" —



The 24" E series convection oven packs Wolf's superior performance into a efficiently sized package.



Professional



Transitional



Contemporary

M SERIES

- Dual VertiCross™ 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



Professional



Transitional



Contemporary

E SERIES

- Dual convection system
- 10 cooking modes
- Temperature probe
- Touch control panel



L SERIES

- Dual convection system
- 10 cooking modes
- Widest of all Wolf built-in ovens
- Temperature probe
- Rotating, touch control panel



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.

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" —



Professional



Transitional



Contemporary



Pair the vacuum seal drawer with the convection steam oven for a robust sous vide station.

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. Speed ovens 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





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.

COFFEE SYSTEMS

You may find yourself taking a few extra moments to enjoy a professional-quality beverage in a pre-warmed cup 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



Black



*Add a luxurious complement to your coffee system when you pair with a **cup warming drawer**. Features hidden electronic touch controls and room for 40 tea cups.*



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



- UNDER-CABINET HOOD INSERT**
- Provides a built-in, concealed look



- CEILING-MOUNTED HOODS**
- Discreetly out of sight
 - Available in white glass or stainless



- HOOD LINERS**
- Pairs professional power of Wolf ventilation within custom hoods





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-cancelling insulation, Cove offers 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 classic stainless steel panel accessory or integrate into your cabinetry with custom panels.



FULL FIVE-YEAR WARRANTY

Cove comes 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 Automatic 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

Cove's 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.



DISHWASHERS

Cove is 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.

— 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.



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 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.



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.*



BUILT-IN GRILLS

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



FREESTANDING GRILLS

- Create a freestanding grill configuration with the optional cart accessory
- Warming rack
- 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 for grill carts



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" —



PRO WALL HOOD

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

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 is 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.



REDUCING CONSUMER WASTE

We have built waste-reducing features right into our products. This includes the suite of advanced food preservation technologies in Sub-Zero products, ultra-efficient induction products from Wolf, and Cove dishwashers’ sensor-optimized wash cycles.

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

3.94-megawatt SOLAR PANELS

The installation of a 3.94-megawatt solar energy system is expected to decrease annual utility consumption by 30% at our Goodyear, Arizona facility.

LANDFILL DIVERSION RATE

Our manufacturing facilities are approaching a zero-waste status, with a 96.5% landfill diversion rate at our Wisconsin facilities and an 89.1% rate in Arizona.

ZERO WASTE WATER

No waste water is produced in the manufacturing of Sub-Zero or Wolf products.





Your future kitchen *starts here.*

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

Visit subzero-wolf.com/showroom to schedule an appointment.



WHAT YOU CAN EXPECT AT OUR SHOWROOM

START HERE

Begin your journey to the kitchen of your dreams at a showroom. A visit ensures you have the information and resources you need for a smooth, enjoyable project.

MEET YOUR DEDICATED RESOURCE

Throughout your entire project, you will be paired with a consultant who will answer questions, provide helpful solutions, and offer advice and assistance.

VIEW AN ARRAY OF OPTIONS

No matter your style, find appliances that fit your taste. View an array of options and see what they look like in full-size kitchen vignettes.

TEST DRIVE APPLIANCES

Experience how your appliances will look—and perform. Turn knobs. Open drawers. Ignite flames. Experience your favorites to determine the best fit for you.

BE INSPIRED BY CHEF-LED DEMONSTRATIONS

Seeing appliances in action is an important step of the journey. Our chef-led demonstrations provide the opportunity to ask questions of the experts who use the appliances every day.

JOIN OUR FAMILY

Your relationship with the showroom doesn't end after your appliances are installed. You can expect a lifetime of support and helpful resources to help you gain the most out of your new appliances.



WHAT OWNERS CAN EXPECT

A Lifetime of Support

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.

FACE-TO-FACE EXPERTISE

Attend a Use and Care class or get answers to product questions from the kitchen experts at your nearest Sub-Zero, Wolf, and Cove Showroom.

RICH ONLINE RESOURCES

Watch use and care videos, browse recipes, and learn cooking tips and maintenance information. It is all at your fingertips at subzero-wolf.com.

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.



EVEN THE WARRANTY IS BUILT TO LAST

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.

Limited-time offer

GRAND KITCHEN *Event*

CREATE THE KITCHEN OF YOUR DREAMS AND SAVE

Now receive **three additional years of protection or a \$1,000 rebate** when you purchase a qualifying Sub-Zero and Wolf appliance package. With an additional purchase of qualifying products, including Cove and ASKO, you will also receive points to redeem for Wolf Gourmet products.

Learn more at SUBZERO-WOLF.COM/PROMOTION



Gain an *additional year* of warranty with Factory Certified Installation.

CLASSIC SERIES

30 INCHES



Over-and-Under
REFRIGERATOR/FREEZER

BI-30U
– Stainless Steel or Panel Ready
W 30" × H 84" × D 24"



Over-and-Under
WITH GLASS DOOR

BI-30UG
– Stainless Steel or Panel Ready
W 30" × H 84" × D 24"

36 INCHES
(CONTINUED)



Over-and-Under
WITH GLASS DOOR

BI-36UG
– Stainless Steel or Panel Ready
W 36" × H 84" × 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" × H 84" × D 24"



Side-by-Side
REFRIGERATOR/FREEZER

BI-36S
– Stainless Steel or Panel Ready
W 36" × H 84" × 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" × H 84" × D 24"



Side-by-Side
REFRIGERATOR/FREEZER

BI-48SD
– Stainless Steel or Panel Ready
– External Ice and Water Dispenser
W 48" × H 84" × 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" × H 84" × D 24"



All Refrigerator
WITH GLASS DOOR

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



Side-by-Side
REFRIGERATOR/FREEZER

BI-42SD
– Stainless Steel or Panel Ready
– External Ice and Water Dispenser
W 42" × H 84" × D 24"

PRO SERIES



PRO 36
REFRIGERATOR/FREEZER

PRO3650
– Stainless Steel
PRO3650G
– Stainless Steel
– Glass Door
W 36" × H 84" × D 24"



PRO 48
REFRIGERATOR/FREEZER

PRO4850
– Stainless Steel
PRO4850G
– Stainless Steel
– Glass Door
W 48" × H 84" × D 24"

DESIGNER SERIES

18 INCHES

24 INCHES

27 INCHES



All Freezer
COLUMN

IC-18FI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 18" × H 84" × D 24"



All Refrigerator
COLUMN

IC-24R
– Panel Ready
– Stainless Steel Panels Available

W 24" × H 84" × D 24"



All Freezer
COLUMN

IC-24FI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 24" × H 84" × D 24"



Combination
COLUMN

IC-24C
– Panel Ready
– Stainless Steel Panels Available

IC-24CI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 24" × H 84" × D 24"



All Refrigerator
DRAWERS

ID-24R
– Panel Ready
– Stainless Steel Panels Available

ID-24RO
– Panel Ready
– Stainless Steel Panels Available
– Outdoor

W 24" × H 34½" × 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" × H 34½" × D 24"



All Refrigerator
DRAWERS

ID-27R
– Panel Ready
– Stainless Steel Panels Available

W 27" × H 34½" × 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" × H 84" × D 24"



All Freezer
COLUMN

IC-30FI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 30" × H 84" × 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" × H 84" × D 24"



All Freezer
TALL

IT-30FI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 30" × H 84" × 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" × H 84" × D 24"



All Refrigerator
DRAWERS

ID-30R
– Panel Ready
– Stainless Steel Panels Available

W 30" × H 34½" × D 24"

30 INCHES
(CONTINUED)

36 INCHES



All Freezer
DRAWERS

ID-30F
– Panel Ready
– Stainless Steel Panels Available

ID-30FI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 30" × H 34½" × D 24"



Combination
DRAWERS

ID-30C
– Panel Ready
– Stainless Steel Panels Available

ID-30CI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 30" × H 34½" × D 24"



All Refrigerator
COLUMN

IC-36R
– Panel Ready
– Stainless Steel Panels Available

IC-36RID
– Panel Ready
– Stainless Steel Panels Available
– Internal Water Dispenser

W 36" × H 84" × D 24"



All Freezer
COLUMN

IC-36FI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 36" × H 84" × 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" × H 84" × 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" × H 84" × D 24"

36 INCHES
(CONTINUED)



All Refrigerator
DRAWERS

ID-36R
– Panel Ready
– Stainless Steel Panels Available

W 36" × H 34½" × D 24"



Combination
DRAWERS

ID-36C
– Panel Ready
– Stainless Steel Panels Available

ID-36CI
– Panel Ready
– Stainless Steel Panels Available
– Ice Maker

W 36" × H 34½" × D 24"



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" × H 33½" × D 23"

24 INCHES



All Refrigerator
UNDERCOUNTER

UC-24R

– Panel Ready

– Stainless Steel Panels Available

UC-24RO

– Stainless Steel

– Outdoor

W 23⅞" × H 34" × D 24"



Beverage Center
UNDERCOUNTER

UC-24BG

– Stainless Steel or Panel Ready

W 23⅞" × H 34" × D 24"



Combination
UNDERCOUNTER

UC-24C

– Panel Ready

– Stainless Steel Panels Available

UC-24CI

– Panel Ready

– Stainless Steel Panels Available

– Ice Maker

W 23⅞" × H 34" × D 24"

WINE STORAGE

18 INCHES



Wine Storage
DESIGNER

IW-18

– Panel Ready

– Stainless Steel Panels Available

W 18" × H 84" × D 24"

24 INCHES



Wine Storage
DESIGNER

IW-24

– Panel Ready

– Stainless Steel Panels Available

W 24" × H 84" × D 24"



Wine Storage
UNDERCOUNTER

UW-24

– Stainless Steel or Panel Ready

W 23⅞" × H 34" × D 24"

30 INCHES



Wine Storage
FREESTANDING

UW-24FS

– Stainless Steel

W 24¼" × H 34⅝" × D 24⅝"



Wine Storage
DESIGNER

IW-30

– Panel Ready S

– Stainless Steel Panels Available

W 30" × H 84" × D 24"



Wine Storage
WITH REFRIGERATOR DRAWERS

IW-30R

– Panel Ready

– Stainless Steel Panels Available

W 30" × H 84" × D 24"

30 INCHES
(CONTINUED)



Wine Storage
WITH COMBINATION DRAWERS

IW-30CI

– Panel Ready

– Stainless Steel Panels Available

– Ice Maker

W 30" × H 84" × D 24"



Wine Storage
CLASSIC

BW-30

– Stainless Steel or Panel Ready

W 30" × H 84" × 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

SPECIFICATIONS | 65
66

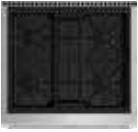
RANGES

30 INCHES



Dual Fuel

MODEL OPTIONS



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



Gas

MODEL OPTIONS



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



Induction
PROFESSIONAL

MODEL OPTIONS



W 29⁷/₈" × H 36" × D 29¹/₂"
IR304PE/S/PH
4 Zones



Induction
TRANSITIONAL

MODEL OPTIONS



W 29⁷/₈" × H 36" × D 29¹/₂"
IR304TE/S/TH
4 Zones

36 INCHES



Dual Fuel

MODEL OPTIONS



W 35⁷/₈" × H 36⁷/₈" × D 29¹/₂"

DF366
6 Burners



DF364G
4 Burners and
Infrared Griddle



DF364C
4 Burners and
Infrared Charbroiler



Gas

MODEL OPTIONS

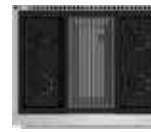


W 35⁷/₈" × H 37" × D 28³/₈"

GR366
6 Burners



GR364G
4 Burners and
Infrared Griddle



GR364C
4 Burners and
Infrared Charbroiler



Induction
PROFESSIONAL

MODEL OPTIONS



W 35⁷/₈" × H 36" × D 29¹/₂"

IR365PE/S/PH
5 Zones



Induction
TRANSITIONAL

MODEL OPTIONS



W 35⁷/₈" × H 36" × D 29¹/₂"

IR365TE/S/TH
5 Zones

48 INCHES



Dual Fuel

MODEL OPTIONS



W 47⁷/₈" × H 36⁷/₈" × D 29¹/₂"

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



Gas

MODEL OPTIONS



W 47⁷/₈" × H 37" × D 28³/₈"

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



Dual Fuel

MODEL OPTIONS



W 60¹/₈" × H 36⁷/₈" × D 29¹/₂"

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



Gas

MODEL OPTIONS



W 60¹/₈" × H 37" × D 28³/₈"

GR606CG
6 Burners, Infrared Griddle,
and Infrared Charbroiler



GR606DG
6 Burners and
Infrared Dual Griddle



GR606F
6 Burners and French Top

COOKTOPS

24 INCHES



Induction
CONTEMPORARY

CI243C/B
– 3 Zones

W 23⅞" × H 2½" × D 21"



Induction
TRANSITIONAL - FRAMED

CI243TF/S
– 3 Zones

W 23⅞" × H 2¼" × D 21"



Gas
TRANSITIONAL - FRAMED

CG243TF/S
– 3 Burners

W 23⅞" × H 4" × D 21"

30 INCHES



Induction
CONTEMPORARY

CI304C/B
– 4 Zones

W 30" × H 2½" × D 21"



Induction
TRANSITIONAL

CI304T/S
– 4 Zones

W 30" × H 2" × D 21"

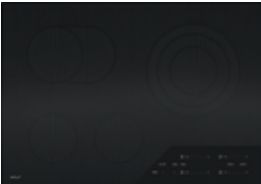
30 INCHES
(CONTINUED)



Induction
TRANSITIONAL - FRAMED

CI304TF/S
– 4 Zones

W 30" × H 2" × D 21"



Electric
CONTEMPORARY

CE304C/B
– 4 Zones

W 30" × H 2½" × D 21"



Electric
TRANSITIONAL

CE304T/S
– 4 Zones

W 30" × H 3½" × D 21"



Gas
PROFESSIONAL

CG304P/S
– 4 Burners

W 30" × H 4" × D 21"

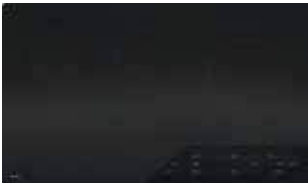


Gas
TRANSITIONAL

CG304T/S
– 4 Burners

W 30" × H 4" × D 21"

36 INCHES



Electric
CONTEMPORARY

CE365C/B
– 5 Zones

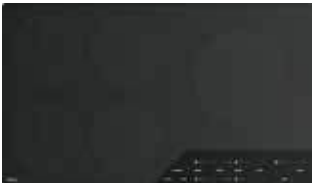
W 36" × H 4" × D 21"



Electric
TRANSITIONAL

CE365T/S
– 5 Zones

W 36" × H 3½" × D 21"



Induction
CONTEMPORARY

CI365C/B
– 5 Zones

W 36" × H 2½" × D 21"



Induction
TRANSITIONAL

CI365T/S
– 5 Zones

W 36" × H 2½" × D 21"

36 INCHES
(CONTINUED)



Induction
TRANSITIONAL - FRAMED

CI365TF/S
– 5 Zones

W 36" × H 2½" × D 21"



Gas
PROFESSIONAL

CG365P/S
– 5 Burners

W 36" × H 4" × D 21"



Gas
TRANSITIONAL

CG365T/S
– 5 Burners

W 36" × H 4" × D 21"



Gas
CONTEMPORARY

CG365C/S
– 5 Burners

W 36" × H 6¾" × D 21"

SEALED BURNER RANGETOPS

30 INCHES



4 Burners

SRT304

W 297⁄8" × H 8½" × D 28½"

36 INCHES



6 Burners

SRT366

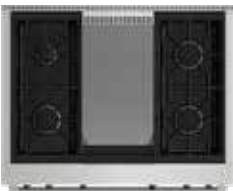
W 357⁄8" × H 8½" × D 28½"



4 Burners
AND INFRARED CHARBROILER

SRT364C

W 357⁄8" × H 8½" × D 28½"



4 Burners
AND INFRARED GRIDDLE

SRT364G

W 357⁄8" × H 8½" × D 28½"

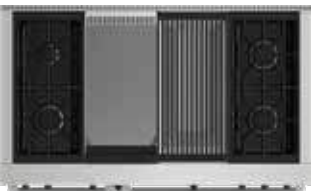
48 INCHES



2 Burners
AND WOK BURNER

SRT362W

W 357⁄8" × H 10" × D 28½"



4 Burners AND INFRARED CHARBROILER
AND INFRARED GRIDDLE

SRT484CG

W 477⁄8" × H 8½" × D 28½"

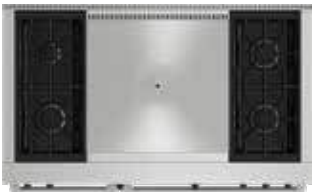


4 Burners
AND INFRARED DUAL GRIDDLE

SRT484DG

W 477⁄8" × H 8½" × D 28½"

48 INCHES
(CONTINUED)



4 Burners
AND FRENCH TOP

SRT484F

W 477⁄8" × H 8½" × D 28½"



6 Burners
AND INFRARED CHARBROILER

SRT486C

W 477⁄8" × H 8½" × D 28½"



6 Burners
AND INFRARED GRIDDLE

SRT486G

W 477⁄8" × H 8½" × D 28½"



4 Burners
AND WOK BURNER

SRT484W

W 477⁄8" × H 10" × D 28½"

WARMING DRAWERS

30 INCHES



Indoor

WWD30

W 297⁄8" × H 103⁄8" × D 223⁄4"



Outdoor

WWD30O

W 297⁄8" × H 103⁄8" × D 223⁄4"

MODULE COOKTOPS

15 INCHES



Electric Cooktop
TRANSITIONAL - 2 ZONES

CE152TF/S

W 15" × H 3½" × D 21"



Induction Cooktop
TRANSITIONAL - 2 ZONES

CI152TF/S

W 15" × H 2" × D 21"



Gas Cooktop
TRANSITIONAL - 2 BURNERS

CG152TF/S

W 15" × H 4" × D 21"



Multifunction Module
TRANSITIONAL - 1 BURNER

MM15TF/S

W 15" × H 5" × D 21"



Fryer Module
TRANSITIONAL

FM15TF/S

W 15" × H 13½" × D 21"



Grill Module
TRANSITIONAL

GM15TF/S

W 15" × H 6" × D 21"



Steamer Module
TRANSITIONAL

SM15TF/S

W 15" × H 13½" × D 21"



Teppanyaki Module
TRANSITIONAL

TM15TF/S

W 15" × H 4" × 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 29⅞" x H 28½" x D 23"



Convection Steam
M SERIES - TRANSITIONAL

CSO30TM/S/TH

W 29⅞" x H 17⅞" x D 21½"



Speed
M SERIES - TRANSITIONAL

SPO30TM/S/TH

W 29⅞" x H 17⅞" x D 21½"



Convection
E SERIES - TRANSITIONAL

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

W 29⅞" x H 28½" x D 23"



Convection Steam
E SERIES - TRANSITIONAL

CSO30TE/S/TH

W 29⅞" x H 17⅞" x D 21½"



Speed
E SERIES - TRANSITIONAL

SPO30TE/S/TH

W 29⅞" x H 17⅞" x D 21½"

36 INCHES



L Series

SO36U/S

W 35⅞" x H 24⅜" x D 24"



Convection
M SERIES - PROFESSIONAL

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

W 29⅞" x H 28½" x D 23"



Convection Steam
M SERIES - PROFESSIONAL

CSO30PM/S/PH

W 29⅞" x H 17⅞" x D 21½"



Speed
M SERIES - PROFESSIONAL

SPO30PM/S/PH

W 29⅞" x H 17⅞" x D 21½"



Convection
E SERIES - PROFESSIONAL

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

W 29⅞" x H 28½" x D 23"



Convection Steam
E SERIES - PROFESSIONAL

CSO30PE/S/PH

W 29⅞" x H 17⅞" x D 21½"



Speed
E SERIES - PROFESSIONAL

SPO30PE/S/PH

W 29⅞" x H 17⅞" x D 21½"

VACUUM SEAL DRAWER



VS24

W 23⅞" x H 5½" x D 21"



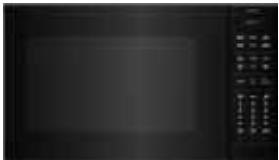
Available in 24" and 30" widths and a stainless, black glass, or custom panel finish

MICROWAVE OVENS

24 INCHES



Standard
MS24
W 24" x H 13⅞" x D 19⅛"



Convection
MC24
W 24¾" x H 14⅞" x D 20⅛"



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 15¼" x D 21⅞"



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

30 INCHES



Drop-Down Door
M SERIES - CONTEMPORARY
MDD30CM/B/TH
W 29⅞" x H 17⅞" x D 20"



Drop-Down Door
E SERIES - CONTEMPORARY
MDD30CM/B/TH
– Shown with Optional Black Handle Accessory
W 29⅞" x H 17⅞" x D 20"



Drawer
PROFESSIONAL
MD30PE/S
W 29⅞" x H 15¼" x D 21⅞"



Drawer
TRANSITIONAL
MD30TE/S
W 29⅞" x H 15¼" x D 21⅞"



Drop-Down Door
M SERIES - TRANSITIONAL
MDD30TM/S/TH
W 29⅞" x H 17⅞" x D 20"



Drop-Down Door
E SERIES - TRANSITIONAL
MDD30TE/S/TH
W 29⅞" x H 17⅞" x D 20"



Drop-Down Door
M SERIES - PROFESSIONAL
MDD30PM/S/PH
W 29⅞" x H 17⅞" x D 20"



Drop-Down Door
E SERIES - PROFESSIONAL
MDD30PE/S/PH
W 29⅞" x H 17⅞" x D 20"

COFFEE SYSTEMS

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



Pro			
30 INCHES	36 INCHES	42 INCHES	48 INCHES
PW302210 – Low Profile	PW362210 – Low Profile	PW422210 – Low Profile	PW482210 – Low Profile
PW302418 – 24" Depth	PW362418 – 24" Depth	PW422418 – 24" Depth	PW482418 – 24" Depth
PW302718 – 27" Depth	PW362718 – 27" Depth	PW422718 – 27" Depth	PW482718 – 27" Depth
54 INCHES	60 INCHES	66 INCHES	
PW542418 – 24" Depth	PW602418 – 24" Depth	PW662418 – 24" Depth	
PW542718 – 27" Depth	PW602718 – 27" Depth	PW662718 – 27" Depth	

WALL CHIMNEY HOODS



Pro			
36 INCHES	42 INCHES	48 INCHES	54 INCHES
PWC362418	PWC422418	PWC482418	PWC542418



Stainless



Glass



Black

Cooktop		
30 INCHES	36 INCHES	45 INCHES
VW30B – Black	VW36B – Black	VW45B – Black
VW30S – Stainless	VW36G – Glass	VW45G – Glass
	VW36S – Stainless	

ISLAND HOODS



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



Stainless



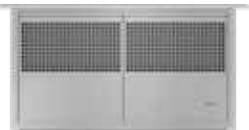
Glass



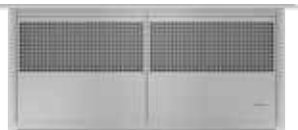
Black

Cooktop	
42 INCHES	45 INCHES
VI42B – Black	VI45G – Glass
VI42S – Stainless	

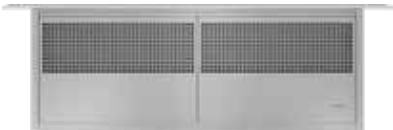
DOWNDRAFT



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" × H 12¼" × D 21"

VC48S
– Stainless
W 47¼" × H 12¼" × D 21"

White Glass



VC36W
– White Glass
W 35½" × H 12¼" × D 21"

VC48W
– White Glass
W 47¼" × H 12¼" × D 21"

UNDER-CABINET



24 inches
VU24S
W 20½" × H 13¾" × D 11¼"



30 inches
VU30S
W 27⅞" × H 13¾" × D 11¼"

HOOD LINER



Pro				
34 INCHES	40 INCHES	46 INCHES	52 INCHES	58 INCHES
PL341912 – 19" Depth	PL401912 – 19" Depth	PL461912 – 19" Depth	PL521912 – 19" Depth	PL581912 – 19" Depth
PL342212 – 22" Depth	PL402212 – 22" Depth	PL462212 – 22" Depth	PL522212 – 22" Depth	PL582212 – 22" Depth

OUTDOOR WALL HOOD



Pro		
36 INCHES	48 INCHES	60 INCHES
PW363318O	PW483318O	PW603318O

OUTDOOR GRILLS

13 INCHES



Side Burner
SB13
W 13" × H 10¾" × D 30"



Built-in Burner Module
BM13
W 13" × H 10¾" × D 30"

30 INCHES



Outdoor Grill
OG30
– Built-in or Freestanding
W 30" × H 27" × D 30"

Outdoor Grill Cart
CART30
W 30" × H 36½" × D 27¾"

36 INCHES



Outdoor Grill
OG36
– Built-in or Freestanding
W 36" × H 27" × D 30"

Outdoor Grill Cart
CART36
W 36" × H 36½" × D 27¾"

42 INCHES



Outdoor Grill
OG42
– Built-in or Freestanding
W 42" × H 27" × D 30"

Outdoor Grill Cart
CART42
W 42" × H 36½" × D 27¾"

54 INCHES



Outdoor Grill
OG54
– Built-in
W 54" × H 27" × D 30"



FOUNDED 1945

SUBZERO-WOLF.COM

190262



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 23⅞" × H 34½" × D 24"

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
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Short Dry Storage
36 INCHES

DISHWASHERS



Dishwasher
DW2450
- Panel Ready
- Stainless Steel Panels Available
DW2450WS
- Panel Ready
- Stainless Steel Panels Available
- Water Softener
W 23⅞" × H 34½" × D 24"