



SUB-ZERO **WOLF**

THE KITCHEN THAT INSPIRES

A Higher Standard™





Create a kitchen that inspires a *higher standard.*

Imagine the perfect meal. It starts with the best ingredients, as fresh as the day you got them. It comes to life as sauces simmer, meats and vegetables roast, and flavours develop to their maximum potential.

Sub-Zero and Wolf are the talented duo of specialists behind every perfect meal—each with a single-minded focus on what it does best. Whether for food preservation or cooking, these two brands are unmatched in their areas of expertise. Together, they boast unrivaled performance, design, and quality that elevate your kitchen—and your home.

EXPERIENCE OUR PRODUCTS IN PERSON
WITH THE HELP OF YOUR LOCAL
SUB-ZERO AND WOLF SHOWROOM.





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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, a dual convection electric oven below.



2008

Adapting technology used by NASA, Sub-Zero introduces an air purification system that scrubs the air of ethylene gas and odour every 20 minutes.



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.



2020

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

TODAY

We continue our pursuit of bringing best-in-class appliances, beautiful design, and memorable moments to luxury homes around the world.

Quality without compromise

Since Sub-Zero was founded in 1945, it has been our goal to build best-in-class luxury appliances. Over the years, the legendary reliability of Sub-Zero and Wolf products has given our customers the confidence to invest not merely in a kitchen that meets their needs but one that fulfills their highest aspirations in both function and design, providing many years of satisfaction.



RIGOROUS TESTING

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



BUILT TO LAST

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



EXACTING CRAFTSMANSHIP

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





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

FRANK LLOYD WRIGHT

Solomon R. Guggenheim Museum, New York, USA

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



ICONS *of* DESIGN

The function came first—a dual refrigeration system for keeping food fresher longer. Then came the form—Sub-Zero’s classic louvered grille. It is a look that has become one of the most imitated in home-product design.

Our revolutionary appliances even impressed legendary American architect Frank Lloyd Wright, who commissioned Sub-Zero equipment for his visionary home designs. During the home automation boom of the 1950s, when kitchen appliances became a symbol of modern living, our products became icons and have remained so ever since. Through the years, Sub-Zero expanded its groundbreaking product line with built-in wine preservation, an expanded range of sizes and configurations, and integrated refrigeration that merges seamlessly into the décor.

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



Contemporary

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



ICBCSO3050CM/B



ICBSO3050CM/B



ICBDET3050WR



ICBDET3650CIID



ICBCI365TF/S



Transitional

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



ICBDEU2450BG



ICBSPO30TE/S/TH



ICBWWD300



ICBCL4850UFDID/S/T



ICBIR36550/S/T



Professional

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



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



ICBCSO2450TE/S/T
*-Available with optional
 Pro Handle Accessory*



ICBPW482418



ICBD03050PM/S/P



ICBPRO4850G





*Expertly engineered for
lasting freshness*

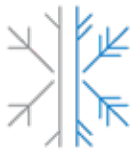
SUB*ZERO

A Higher Standard™



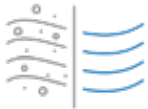
PRESERVE *what matters*

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



DUAL REFRIGERATION

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



ADVANCED AIR PURIFICATION

Adapting sophisticated aerospace technology, Sub-Zero's air purification system scrubs the air of ethylene gas and odour every 20 minutes.



PRECISE TEMPERATURE CONTROL

Wild fluctuations in temperature negatively impact food's freshness. Sub-Zero counteracts this issue with microprocessors that maintain interior temperatures within one degree of setpoint.



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 tailored to your unique needs and tastes.



BUILT AND TESTED TO LAST

Sub-Zero appliances are rigorously stress-tested to perform for years of daily use. To ensure reliability, Sub-Zero tests its door hinges over 300,000 times. We stand behind our products with a full two-year warranty and a full one-year warranty for Sub-Zero outdoor products.

The faces of SUB-ZERO



CLASSIC SERIES

The magnum opus of Sub-Zero design.



DESIGNER SERIES

*"Anywhere refrigeration"—
the epitome of customization.*



PRO SERIES

Bold, mighty stainless steel in and out.



WINE STORAGE

An impressive showcase for your collection.



DESIGNER SERIES
UNDERCOUNTER

Places refrigeration where you need it most.

A refrigerator full of **FRESH IDEAS**

SPLIT CLIMATE™ TECHNOLOGY

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

CLEAR SIGHT

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

FLEXIBLE STORAGE

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

NIGHT MODE

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

STAINLESS ACCENTS

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

INTUITIVE TOUCH CONTROL

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

NANO-COATED GLASS

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

MAGNETIC GASKET

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

ADVANCED WATER FILTRATION

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

MAX ICE MODE

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









FULL-SIZE REFRIGERATION

Classic Series

*Iconic, innovative design
and technology.*

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



Uniquely Sub-Zero

The Classic Series offers two distinct design approaches: stainless and overlay (on select models). Pair timeless stainless steel with pro or tubular handles—both styles coordinate with Wolf cooking equipment.











FULL-SIZE REFRIGERATION

PRO Series

*A harmonious duet of
form and function.*

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

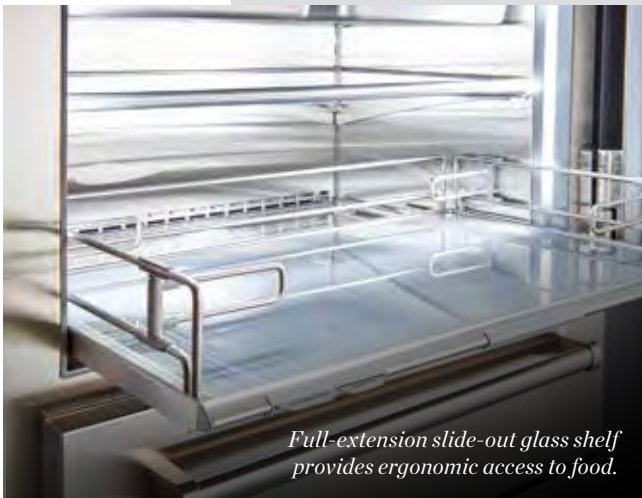


Bold and Mighty

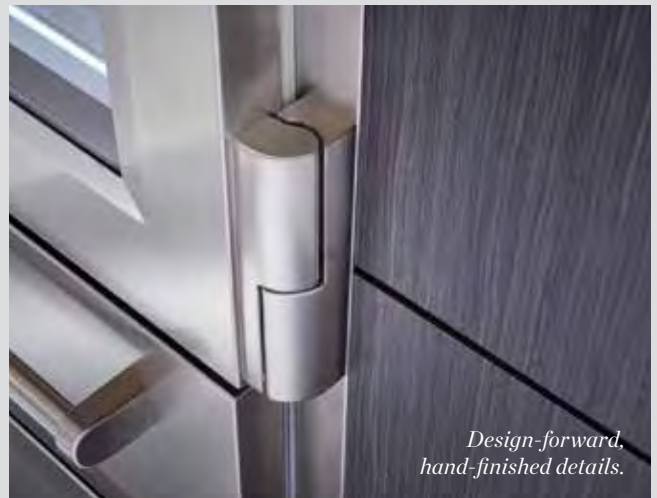
To keep food fresher longer, the PRO Series is fitted with the most advanced preservation system. Crafted with stainless steel inside and out, it ticks all the boxes for those desiring the most luxurious, professional aesthetic. Now in a compact 91 cm width, it offers new design opportunities for small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



NASA-inspired air purification system scrubs the air of ethylene gas and odour every 20 minutes.



Full-extension slide-out glass shelf provides ergonomic access to food.



Design-forward, hand-finished details.



The independently controlled crisper drawer ensures the ideal environment for produce and fresh foods.









FULL-SIZE REFRIGERATION

Designer Series

Endless design.

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



Seamless and Subtle

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







UNDERCOUNTER REFRIGERATION

Designer Series

*Anywhere refrigeration
for every style.*

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





Designer Series Undercounter Refrigeration

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



Designer Series Undercounter Drawers

Fresh produce in the kitchen island. Frozen foods in the pantry. Yoghurt and juice in the breakfast room. Chilled beverages in the home theatre, exercise room, or primary suite. Designer Series Undercounter Refrigeration Drawers provide endless ways to make refrigeration a discreet, convenient presence in your home. Two-drawer units are offered in all-refrigerator or all-freezer with ice maker configurations.









Wine Storage

The safekeeping your bottles deserve.

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



Protect your collection in style

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

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



BLOCKS HARMFUL RAYS

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



DEFEATS HEAT

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



DAMPENS VIBRATION

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



CONTROLS HUMIDITY

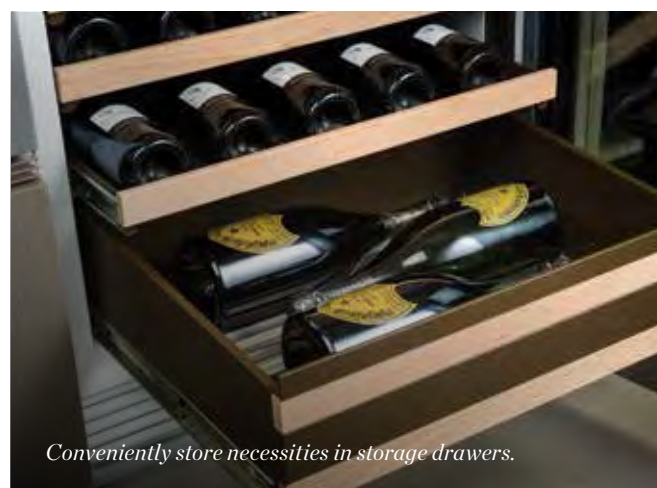
Dual evaporators maintain steady, moderate humidity—so corks stay supple and labels do not peel.



Organize your collection with wine tiles.



Safely stores 750ml, half, and magnum bottles.



Conveniently store necessities in storage drawers.



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

Designer Series Undercounter Wine Storage

Think beyond the kitchen or wine room to other, more compact places to store your collection. Sub-Zero Designer Series Undercounter Wine Storage raises the delightful prospect of wine on hand in any room, ready to serve at precisely the right temperature. This model accommodates 42 bottles across two independently controlled storage zones. With fully customisable exteriors, integrated hinges and toe kicks, and consistent 3-millimeter reveal, this efficiently sized model seamlessly integrates into any style room.











Iconic style
elevated taste



A Higher Standard™



Dark wood upper cabinet with silver handles.

Single built-in oven with a digital display and silver handle.

Dark wood lower cabinets with three drawers and silver handles.

Wolf stainless steel range hood with a white front panel and a silver front panel.

Wolf double oven with red knobs and a silver handle. The Wolf logo is visible on the front panel.

White lower cabinets with silver handles.

Open shelving unit with a green plant and a stack of plates.

Large, light-colored marble tiles with dark geometric patterns.

PREDICT *delicious*

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



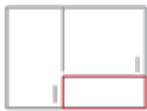
PRECISE HEAT AND TEMPERATURE CONTROL

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



PROFESSIONAL HERITAGE

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



DESIGNED WITH YOU IN MIND

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



RIGOROUS TESTING

Built with premium-grade materials, Wolf products are designed to last. Major components are subjected to extreme stress tests prior to going into the final design, and every major function is tested before shipping.



WORRY-FREE WARRANTY

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

Perfect every time.

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



WOLF'S CONVECTION SYSTEMS

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



STEAM

Discover a new level of versatility and control with steam cooking. Releasing the right amount of moisture and heat at critical moments, the Wolf Convection Steam Oven creates the precise environment for sous vide meats and vegetables, steam-baked crusty loaves, and rejuvenated leftovers.



INDUCTION TECHNOLOGY

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



DUAL-STACKED, SEALED GAS BURNERS

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



INFRARED ELEMENTS

This feature of the chargrill and teppanyaki (griddle) generates higher temperatures for quick sears.



Wolf's convection systems



Convection Steam Ovens



Induction technology



Dual-stacked, sealed burners



Infrared elements

Explore the world of WOLF

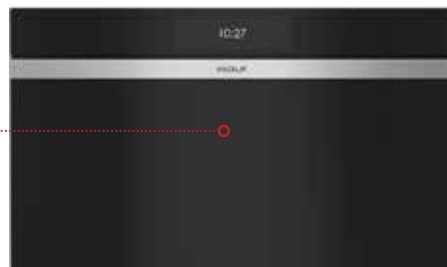


INDUCTION RANGES
*Wolf's superior performance—
sleeker than ever.*

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

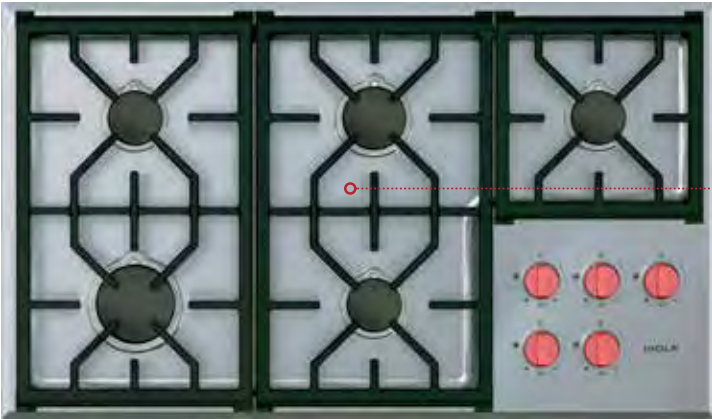


BUILT-IN OVENS
Consistently delicious results.





MODULES
Customised to the way you cook.



COOKTOPS
Sizes, styles, and functions for any taste.

VENTILATION
Brilliant form and function.



OUTDOOR GRILLS
Multi-function barbeques provide masterful control.







Dual Fuel Ranges

*Unmistakable heirs
of professional ranges.*

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



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

Dual Fuel Ranges

Achieve delicious results above and below. Topside, Wolf's patented dual-stacked, sealed gas burners provide consistent high-to-low temperature control. Further customize your rangetop with the newly adjustable chargrill or redesigned teppanyaki (griddle).

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



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



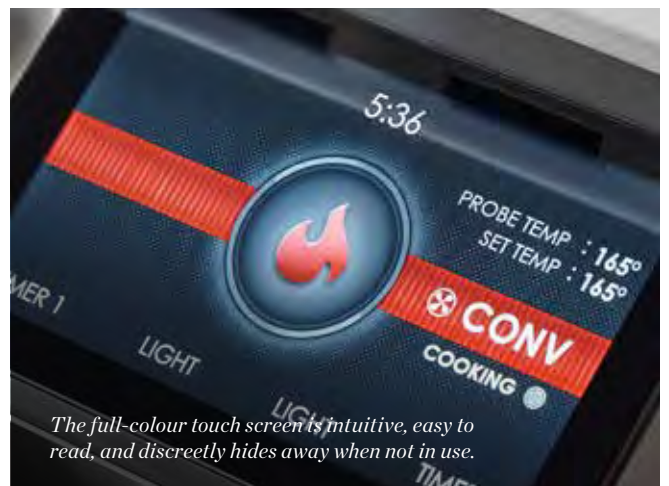
The double teppanyaki (griddle) features even, precise heat.



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



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



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





Induction Ranges

*The ideal choice for more
kitchens than ever.*

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









Induction Ranges

Visually stunning, this range features equally impressive performance. The scratch-resistant, ceramic glass induction cooking surface proves consistent and precise across the temperature spectrum, achieving powerful boils and gentle melts with uniform mastery. With lightning-fast temperature adjustment, liquids go from searing-hot highs to ultra-finessed lows in mere moments. Plus, the smooth glass surface is simple to clean.

The high-performing oven features the same state-of-the-art Dual VertiFlow™ convection system found in Wolf Dual Fuel Ranges. It evenly distributes the air, reducing hot and cold spots and enabling consistent multi-rack cooking. Directed by the completely integrated electronic touchscreen, the oven offers 10 chef-tested cooking modes—including worry-free Gourmet Mode—to automatically tackle every type of dish.





WOLF





Ranges and Cooktops

Designed with you in mind.

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





Sealed Burner Rangetops

Identical to the top of a Dual Fuel Range, a Wolf Sealed Burner Rangetop is an irresistible invitation to cook delicious meals.

It is the ideal companion for Wolf Built-In Ovens.

Choose from 91 cm and 122 cm sizes and three configurations that include infrared teppanyaki (griddle), infrared chargrill and dual-stacked, sealed burners.

Gas Cooktops

Pick the style that speaks to you. Choose from the iconic look of Wolf red, brushed stainless, brushed brass, brushed grey, or black knobs. No matter what look you choose, you can expect the precise, high-to-low control of dual-stacked gas burners. Sealed burner pans make sloshes and spills a snap to clean up.









Induction Cooktops

Incredible speed. Precise control.
Exceptional technology.

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



Module Cooktops

*Turn any work surface into
a cooking area.*

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







Five different modules help you cook your way.

GAS COOKTOP

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

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



MULTIFUNCTION COOKTOP

High-output 24 MJ/h burner produces powerful flame for hot stir-frying and fast boiling.

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



GRILL

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

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

INDUCTION COOKTOP

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

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



STEAMER

Experience the versatility of ultra-consistent steam cooking.

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







Built-In Ovens

Consistently delicious results.

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



M Series Built-In Ovens

Four distinct looks—minimalist, handleless contemporary styling in black glass or stainless steel, stainless-steel-framed transitional, and bold professional —are just the beginning. Refinements in M Series Built-In Ovens are more than aesthetic. Performance features include the advanced Dual VertiFlow™ convection system, colour LCD touchscreen control, convenient preset cooking programs, and improved interior lighting. There is also more usable space inside the oven.





E Series Built-In Ovens

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



60 cm E Series Transitional Built-In Oven

Looking for a smaller alternative? Enjoy the masterful performance and beauty of Wolf ovens in a smaller footprint. The 60 cm E Series Transitional Built-In Oven fits nearly anywhere and offers the same performance as its larger counterparts. For a compact kitchen any chef would admire, pair it with a 60 cm Induction Cooktop, Convection Steam Oven, 38 cm Modules, and narrower widths and drawers of Sub-Zero Refrigeration.











Convection Steam Ovens

This may be the world's most versatile oven. The Convection Steam Oven will singlehandedly ease meal preparation. It places the power of steam and convection heat at your fingertips, with more tried and tested modes to help you create any dish you desire—flaky, golden pies, perfect pasta bakes, better-than-yesterday leftovers, or tender steaks cooked sous vide. Flexibility abounds in installation and design.





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

Convection Speed Ovens

The performance you expect from Wolf—now in a faster, more compact package. Combining the power of convection, grill, and microwave, the Convection Speed Oven offers all-in-one oven versatility so you can prepare a wider variety of delicious foods in reduced time. Its cooking versatility is matched only by its design flexibility, stylishly freeing up counter space and seamlessly coordinating with other Wolf and Sub-Zero appliances.







Ventilation

Clear the air for a more enjoyable kitchen.

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







Switch on the unit and it rises quietly from the countertop to a height of 36 cm, drawing smoke and odours through a five-layer filter. It provides effective ventilation for all types of cookware.



Behind their sculpted stainless-steel lines, beautiful form is married to powerful performance.

Ventilation

In classic stainless steel, or tucked away out of sight, Wolf ventilation is paramount in a thoughtfully designed kitchen. Powerful blowers, easy-to-use controls, and bright lighting keep your cooking area perfectly illuminated, fresh, and clean, and filters are dishwasher-safe for easy cleaning.









Warming Drawer

*Add convenience to
home cooking.*

The versatile Warming Drawer is satisfying in both performance and design and is a must for flexible dinnertimes. Keep dinner—and the dinnerware—warm for late arrivals.



Warming Drawer

Some evenings, it seems like every member of the family is on a different schedule. Keep dinner—and the dinnerware—warm for late arrivals. The Wolf Warming Drawer integrates beautifully into any kitchen, presenting a clean stainless front or blending into surrounding cupboards. Think outside the kitchen too—luxuriate in toasty towels when installed in a master suite or pool house, or include an Outdoor Warming Drawer in a patio kitchen. Indoor and outdoor models provide convenience wherever you need it most.







Outdoor Kitchens

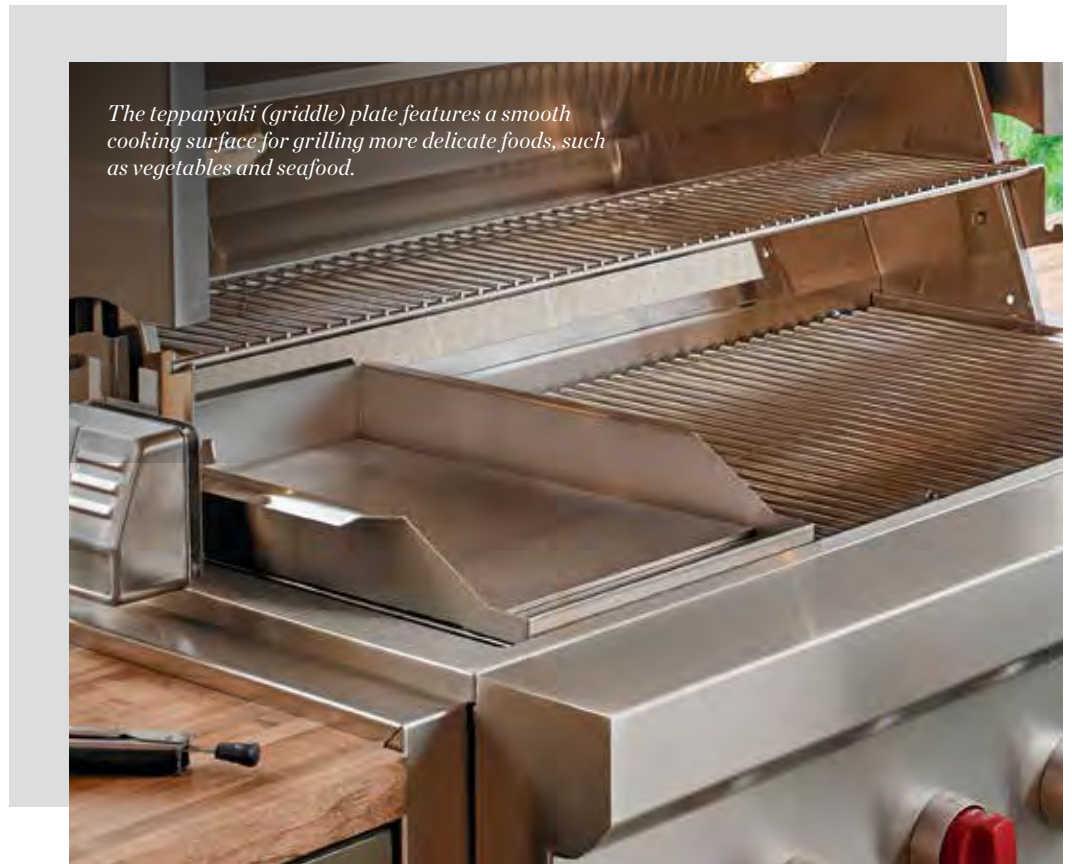
*Here's to moments worth
savouring—outdoors.*

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



Outdoor Kitchens

Sharing a meal outside with family and friends is one of life's great pleasures. And with Wolf, you no longer have to make do with inferior cooking equipment. The Wolf Outdoor Grill gives you masterful control, using both direct and radiant heat to achieve the temperature range and uniform heat distribution that are the keys to flawless barbequeing. The sealed smoker box can enhance the smoky flavour of barbequed foods. The griddle plate is ideal for barbequeing more delicate items, such as vegetables and fish. It is available in 76 cm, 91 cm, 107 cm, and 137cm built-in models. For convenient access to fresh foods, cold drinks, and other necessities, choose Sub-Zero Outdoor Undercounter Refrigerator Drawers.



The teppanyaki (griddle) plate features a smooth cooking surface for grilling more delicate foods, such as vegetables and seafood.



Bring Sub-Zero Refrigeration to your outdoor kitchen. The Sub-Zero 61cm Drawers can be outfitted with weather-resistant, outdoor panels with or without a lock.



Outdoor Grills

Wolf outdoor grills specialise in nuanced temperature control—the key to successful grilling.

We combine the searing power of independent grill burners with even, radiant heat from ceramic briquettes. The result? Predictably delicious meals.

The precise high to low temperature control lets you masterfully grill anything from mouthwatering ribeyes to enticingly crosshatched vegetables.

With Wolf, you can count on exceptional performance; every Wolf outdoor grill is precision-welded, double-walled stainless steel. The heavy-gauge hood lifts with a light touch, assisted by concealed springs.



Outdoor Kitchen

Imagine preparing the same gourmet meals in your outdoor kitchen that 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 and other necessities conveniently at your fingertips.



WARMING DRAWER
Dishes prepared at different times stay warm and ready to serve on your schedule. 76 cm and 91 cm stainless steel outdoor front panels are available.



BURNER MODULE
The 33cm burner module can be built into your outdoor kitchen and lets you prepare side dishes or warm sauces without having to run inside.



REFRIGERATOR DRAWERS
The Sub-Zero 61cm drawers are sealed to lock in moisture and ensure maximum freshness in the ideal low-temp, high-humidity environment for optimum food preservation.

Classic Series Refrigeration

91 CENTIMETRES



All Refrigerator or All Freezer

MODEL OPTIONS

ICBCL3650RID
-Stainless Steel

ICBCL3650F
-Stainless Steel

W 914 mm

H 2134 mm

D 610 mm



Over-and-Under Refrigerator/Freezer

MODEL OPTIONS

ICBCL3650UID
-Stainless Steel
-Internal Water Dispenser

W 914 mm

H 2134 mm

D 610 mm



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBCL3650UFDID
-Stainless Steel
-Internal Water Dispenser

W 914 mm

H 2134 mm

D 610 mm

107 CENTIMETRES



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBCL4250UFDID
-Stainless Steel
-Internal Water Dispenser

W 1067 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBCL4250S
-Stainless Steel or Panel Ready

ICBCL4250SID
-Stainless Steel or Panel Ready
-Internal Water Dispenser

W 1067 mm

H 2134 mm

D 610 mm

122 CENTIMETRES



French Door Refrigerator/Freezer

MODEL OPTIONS

ICBCL4850UFDID
-Stainless Steel
-Internal Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBCL4850S
-Stainless Steel or Panel Ready

ICBCL4850SID
-Stainless Steel or Panel Ready
-Internal Ice and Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

ICBCL4850SD
-Stainless Steel or Panel Ready
-External Ice and Water Dispenser

W 1219 mm

H 2134 mm

D 610 mm

PRO Refrigeration

91 CENTIMETRES



PRO
Refrigerator/Freezer

MODEL OPTIONS

ICBPRO3650
-Stainless Steel

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



PRO
*Refrigerator/Freezer
with Glass Door*

MODEL OPTIONS

ICBPRO3650G
-Stainless Steel

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

122 CENTIMETRES



PRO
Refrigerator/Freezer

MODEL OPTIONS

ICBPRO4850
-Stainless Steel

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



PRO
*Refrigerator/Freezer
with Glass Door*

MODEL OPTIONS

ICBPRO4850G
-Stainless Steel

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

Designer Series Refrigeration

46 CENTIMETRES

61 CENTIMETRES



All Freezer Column

MODEL OPTIONS

ICBDEC1850FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 457 mm

H 2134 mm

D 610 mm



All Refrigerator Column

MODEL OPTIONS

ICBDEC2450R

- Panel Ready
- Stainless Steel Panels Available

W 610 mm

H 2134 mm

D 610 mm



All Freezer Column

MODEL OPTIONS

ICBDEC2450FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 610 mm

H 2134 mm

D 610 mm

76 CENTIMETRES



All Refrigerator Column

MODEL OPTIONS

ICBDEC3050RID

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

W 762 mm

H 2134 mm

D 610 mm



All Freezer Column

MODEL OPTIONS

ICBDEC3050FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 762 mm

H 2134 mm

D 610 mm



Combination Tall

MODEL OPTIONS

ICBDET3050CIID

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

W 762 mm

H 2134 mm

D 610 mm

91 CENTIMETRES



All Refrigerator Column

MODEL OPTIONS

ICBDEC3650RID

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

W 914 mm

H 2134 mm

D 610 mm



Combination Tall

MODEL OPTIONS

ICBDET3650CIID

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

W 914 mm

H 2134 mm

D 610 mm

Designer Series Undercounter Refrigeration

61 CENTIMETRES



All Refrigerator

Drawers

MODEL OPTIONS

ICBID-24RO

-Panel Ready
-Stainless Steel Panels Available
-Indoor or Outdoor

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



Refrigerator

Undercounter

ICBDEU2450R

- Panel Ready
- Stainless Steel Panels Available

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



Beverage Center

Undercounter

ICBDEU2450BG

- Panel Ready
- Stainless Steel Panels Available

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

76 CENTIMETRES



All Refrigerator

Drawers

MODEL OPTIONS

ICBID-30R

-Panel Ready
-Stainless Steel Panels Available

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



All Freezer

Drawers

MODEL OPTIONS

ICBID-30FI

-Panel Ready
-Stainless Steel Panels Available
-Ice Maker

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

Wine Storage

46 CENTIMETRES

61 CENTIMETRES



Wine Storage *Designer Series*

MODEL OPTIONS

ICBDEC1850W

-Panel Ready
-Stainless Steel Panels Available

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



Wine Storage *Designer Series*

MODEL OPTIONS

ICBDEC2450W

-Panel Ready
-Stainless Steel Panels Available

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



Wine Storage

Designer Series - Undercounter

MODEL OPTIONS

ICBDEU2450W

-Stainless Steel or Panel Ready

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

76 CENTIMETRES



Wine Storage *Designer Series*

MODEL OPTIONS

ICBDEC3050W

-Panel Ready
-Stainless Steel Panels Available

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



Wine Storage

with Refrigerator Drawers

MODEL OPTIONS

ICBDET3050WR

-Panel Ready
-Stainless Steel Panels Available

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



Wine Storage

Classic Series

MODEL OPTIONS

ICBCL3050W

-Stainless Steel or Panel Ready

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

Dual Fuel Ranges

76 CENTIMETRES



Dual Fuel

MODEL OPTIONS



W 759 mm
H 927 mm
D 749 mm

ICBDF30450
4 Burners

91 CENTIMETRES



Dual Fuel

MODEL OPTIONS



W 911 mm
H 927 mm
D 749 mm

ICBDF36650
6 Burners



ICBDF36450G
4 Burners and
Infrared Teppanyaki

122 CENTIMETRES



W 1216 mm
H 927 mm
D 749 mm

Dual Fuel

MODEL OPTIONS



ICBDF48450CG
4 Burners, Infrared
Chargrill, and Infrared
Teppanyaki



ICBDF48650G
6 Burners and
Infrared Teppanyaki



ICBDF48450DG
4 Burners and Infrared
Dual Teppanyaki



ICBDF48850
8 Burners

152 CENTIMETRES



W 1521 mm
H 927 mm
D 749 mm

Dual Fuel

MODEL OPTIONS



ICBDF60650CG
6 Burners, Infrared Teppanyaki,
and Infrared Chargrill



ICBDF60650DG
6 Burners and Infrared
Dual Teppanyaki

DUAL FUEL RANGES KNOB OPTIONS

Red, Black, Brushed Stainless Steel,
Brushed Grey, or Brushed Brass



Induction Ranges

76 CENTIMETRES

91 CENTIMETRES



Induction

MODEL OPTIONS



W 759 mm
H 902 mm
D 718 mm

ICBIR30450/S/T
4 Zones



Induction

MODEL OPTIONS



W 911 mm
H 902 mm
D 718 mm

ICBIR36550/S/T
5 Zones

Sealed Burner Rangetops

91 CENTIMETRES



4 Burners

and Infrared Teppanyaki

MODEL OPTIONS

ICBSRT364G

W 911 mm H 216 mm D 724 mm

122 CENTIMETRES



4 Burners

and Infrared Teppanyaki and Infrared Chargrill

MODEL OPTIONS

ICBSRT484CG

W 1216 mm H 216 mm D 724 mm



6 Burners

and Infrared Teppanyaki

MODEL OPTIONS

ICBSRT486G

W 1216 mm H 216 mm D 724 mm

SEALED BURNER RANGETOPS KNOB OPTIONS

Red, Black or Brushed Stainless Steel



Module Cooktops

38 CENTIMETRES



Induction Cooktop
Transitional

MODEL OPTIONS

ICBCI152TF/S

W 381 mm H 51 mm D 533 mm



Gas Cooktop
Transitional

MODEL OPTIONS

ICBCG152TF/S

W 381 mm H 102 mm D 533 mm



Multifunction Module
Transitional

MODEL OPTIONS

ICBMM15TF/S

W 381 mm H 127 mm D 533 mm



Grill Module
Transitional

MODEL OPTIONS

ICBGM15TF/S

W 381 mm H 152 mm D 533 mm



Steamer Module
Transitional

MODEL OPTIONS

ICBSM15TF/S

W 381 mm H 343 mm D 533 mm

Cooktops

60 CENTIMETRES



Induction

Transitional - Framed

MODEL OPTIONS

ICBCI243TF/S

W 600 mm H 51 mm D 533 mm

76 CENTIMETRES



Gas

Professional

MODEL OPTIONS

ICBCG304P/S

W 762 mm H 102 mm D 533 mm



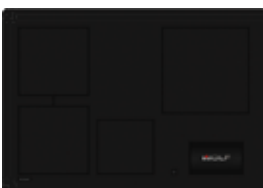
Gas

Transitional

MODEL OPTIONS

ICBCG304T/S

W 762 mm H 102 mm D 533 mm



Induction

Contemporary

MODEL OPTIONS

ICBCI30460C/B

W 762 mm H 64 mm D 533 mm



Induction

Transitional - Framed

MODEL OPTIONS

ICBCI304TF/S

W 762 mm H 51 mm D 533 mm

91 CENTIMETRES



Induction

Contemporary

MODEL OPTIONS

ICBCI36560C/B

W 914 mm H 64 mm D 533 mm



Induction

Transitional - Framed

MODEL OPTIONS

ICBCI365TF/S

W 914 mm H 51 mm D 533 mm



Gas

Professional

MODEL OPTIONS

ICBCG365P/S

W 914 mm H 102 mm D 533 mm



Gas

Transitional

MODEL OPTIONS

ICBCG365T/S

W 914 mm H 102 mm D 533 mm

PROFESSIONAL GAS COOKTOP KNOB OPTIONS

Red, Black, Brushed Stainless Steel,
Brushed Grey, or Brushed Brass



Built-In Ovens

60 CENTIMETRES



E Series

Transitional

MODEL OPTIONS

ICBSO2450TE/S/T

-Single Oven

W 597 mm H 597 mm D 572 mm



Convection Steam

E Series - Transitional

MODEL OPTIONS

ICBCSO2450TE/S/T

W 597 mm H 454 mm D 572 mm



Convection Steam

*M Series - Contemporary
Stainless Handleless*

MODEL OPTIONS

ICBCSO2450CM/S

W 597 mm H 454 mm D 572 mm

76 CENTIMETRES



M Series

Contemporary Handleless

MODEL OPTIONS

ICBSO3050CM/B

-Single Oven

W 759 mm H 724 mm D 584 mm

ICBDO3050CM/B

-Double Oven

W 759 mm H 1292 mm D 584 mm



Convection Steam

M Series - Contemporary Handleless

MODEL OPTIONS

ICBCSO3050CM/B

W 759 mm H 454 mm D 572 mm



Convection Steam

M Series - Contemporary

MODEL OPTIONS

ICBCSO3050CM/B/T

W 759 mm H 454 mm D 572 mm



M Series

Contemporary Stainless

MODEL OPTIONS

ICBSO3050CM/S

-Single Oven

W 759 mm H 724 mm D 584 mm

ICBDO3050CM/S

-Double Oven

W 759 mm H 1292 mm D 584 mm



Convection Steam

*M Series - Contemporary
Stainless Handleless*

MODEL OPTIONS

ICBCSO3050CM/S

W 759 mm H 454 mm D 572 mm

76 CENTIMETRES

Continued



M Series

Transitional

MODEL OPTIONS

ICBSO3050TM/S/TH

-Single Oven

W 759 mm H 724 mm D 584 mm

ICBDO3050TM/S/TH

-Double Oven

W 759 mm H 1292 mm D 584 mm



M Series

Professional

MODEL OPTIONS

ICBSO3050PM/S/PH

-Single Oven

W 759 mm H 724 mm D 584 mm

ICBDO3050PM/S/P

-Double Oven

W 759 mm H 1292 mm D 584 mm



Convection Steam

M Series - Transitional

MODEL OPTIONS

ICBCSO3050TM/S/T

W 759 mm H 454 mm D 572 mm



Convection Steam

M Series - Professional

MODEL OPTIONS

ICBCSO3050PM/S/P

W 759 mm H 454 mm D 572 mm



E Series

Transitional

MODEL OPTIONS

ICBSO3050TE/S/T

-Single Oven

W 759 mm H 724 mm D 584 mm



E Series

Professional

MODEL OPTIONS

ICBSO3050PE/S/P

-Single Oven

W 759 mm H 724 mm D 584 mm



Convection Steam

E Series - Transitional

MODEL OPTIONS

ICBCSO3050TE/S/T

W 759 mm H 454 mm D 572 mm



Convection Steam

E Series - Professional

MODEL OPTIONS

ICBCSO3050PE/S/P

W 759 mm H 454 mm D 572 mm

NEED MORE COOKING CAPACITY?
TRY AN M SERIES DOUBLE OVEN



PROFESSIONAL M SERIES OVEN KNOB OPTIONS

Red, Black, Brushed Stainless Steel,
Brushed Grey, or Brushed Brass



Speed Ovens

60 CENTIMETRES



Speed Oven
E Series - Transitional

MODEL OPTIONS

ICBSPO24TE/S/TH

W 597 mm H 454 mm D 546 mm



Speed Oven
E Series - Professional

MODEL OPTIONS

ICBSPO24TE/S/TH

-Shown with optional Pro Handle Accessory

W 597 mm H 454 mm D 546 mm

76 CENTIMETRES



Speed Oven
M Series - Transitional

MODEL OPTIONS

ICBSPO30TM/S/TH

W 759 mm H 454 mm D 546 mm



Speed Oven
E Series - Transitional

MODEL OPTIONS

ICBSPO30TE/S/TH

W 759 mm H 454 mm D 546 mm



Speed Oven
M Series - Professional

MODEL OPTIONS

ICBSPO30PM/S/PH

W 759 mm H 454 mm D 546 mm



Speed Oven
E Series - Professional

MODEL OPTIONS

ICBSPO30PE/S/PH

W 759 mm H 454 mm D 546 mm



Speed Oven
M Series - Contemporary

MODEL OPTIONS

ICBSPO30CM/B/TH

W 759 mm H 454 mm D 546 mm

Warming Drawer

76 CENTIMETRES



Indoor/Outdoor

MODEL OPTIONS

ICBWWD300*

W 759 mm H 264 mm D 578 mm

*Requires drawer front accessory to match E & M Ovens or integrated drawer front accessory for custom cabinetry and handle.

Ventilation

WALL HOODS



Professional

MODEL OPTIONS

91 CENTIMETRES

ICBPW362418*
-61 cm Depth

122 CENTIMETRES

ICBPW482418*
-61 cm Depth

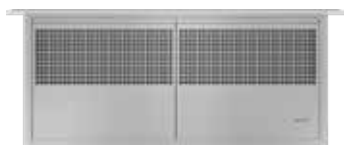
ICBPW482718*
-69 cm Depth

152 CENTIMETRES

ICBPW602718*
-69 cm Depth

* Blower required.

DOWNDRAFT



91 Centimetres

MODEL OPTIONS

ICBDD36*

W 914 mm **H** 356 mm **D** 51 mm

* Blower required.

Outdoor Grills

76 CENTIMETRES



Outdoor Grill

MODEL OPTIONS

ICBOG30
-Built-in

W 762 mm H 686 mm D 762 mm

91 CENTIMETRES



Outdoor Grill

MODEL OPTIONS

ICBOG36
-Built-in

W 914 mm H 686 mm D 762 mm

33 CENTIMETRES



Built-in Burner Module

MODEL OPTIONS

ICBBM13

W 330 mm H 273 mm D 762 mm

107 CENTIMETRES



Outdoor Grill

MODEL OPTIONS

ICBOG42
-Built-in

W 1067 mm H 686 mm D 762 mm

137 CENTIMETRES



Outdoor Grill

MODEL OPTIONS

ICBOG54
-Built-in

W 1372 mm H 686 mm D 762 mm

Your future kitchen
starts here.

A visit to a Sub-Zero and Wolf showroom is no ordinary shopping trip. Instead, it is an immersive experience to help you realise the possibilities of your future kitchen. In a no-pressure environment, you can explore features and compare appliances side by side, guided by a helpful and knowledgeable consultant whose sole focus is catering the visit to your needs.

Contact our showrooms to schedule an appointment.

MELBOURNE SHOWROOM

Bank House, 11 – 19 Bank Place

Melbourne VIC 3000

1300 808 859

melbourne.showroom@subzero.com

SYDNEY SHOWROOM

Foveaux House, 63 Foveaux Street

Surry Hills NSW 2010

1300 808 859

sydney.showroom@subzero.com





SUB*ZERO

WOLF

A Higher Standard™

