

**WOLF** **SUB-ZERO** **COVE**

THE KITCHEN THAT INSPIRES

*A Higher Standard™*



*Memorable moments start with these three specialists.*

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Sub-Zero, the food preservation specialist, pioneers technology that keeps food fresher longer. Wolf, the cooking specialist, promises control and precision to ensure predictably delicious results. Cove, the cleaning specialist, guarantees spotlessly clean dishes and near-silent operation.

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



# 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.



2020

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

TODAY

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

# Thousands of Design Possibilities

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



## 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.



## 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.

## Transitional

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





# PRESERVE *what matters*

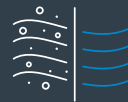
Sub-Zero is more than a refrigerator that keeps food cold. It is the food preservation specialist, delivering fresher, longer-lasting food through innovative advanced preservation technologies. Our commitment to beautiful design is just as strong, consistently leading the industry in built-in refrigeration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

## DUAL REFRIGERATION



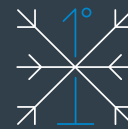
Cool and humid in the refrigerator, frigid and dry in the freezer. Maintaining these distinct environments is the foundation of the dual refrigeration system pioneered by Sub-Zero. For you, it means crisper, longer-lasting fresh foods and frozen items without freezer burn.

## ADVANCED AIR PURIFICATION



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

## PRECISE TEMPERATURE CONTROL



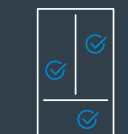
Wild fluctuations in temperature negatively impact food's freshness. Sub-Zero counteracts this issue with microprocessors that maintain interior temperatures within one degree of setpoint.

## 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 20 YEARS

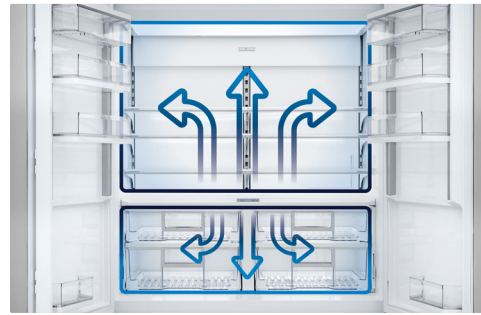


Sub-Zero appliances are rigorously stress-tested to perform for more than 20 years of daily use. To ensure reliability, Sub-Zero tests its door hinges over 300,000 times. We stand behind our products with a full two-year warranty and a full one-year warranty for Sub-Zero outdoor products.

# Classic *and* Designer Series

## FULL-SIZE REFRIGERATION

Timeless designs.  
*Fresh features.*



SPLIT CLIMATE®  
INTELLIGENT COOLING SYSTEM



CLEARLIGHT™ LED LIGHTING



STAINLESS ACCENTS



TOUCH CONTROL PANEL



  
48-INCH  
CLASSIC SERIES  
FRENCH DOOR  
REFRIGERATOR/FREEZER



NIGHT MODE



FLIP-UP DAIRY COMPARTMENT



NANO-COATED GLASS SHELVES



AIR PURIFICATION SYSTEM

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

FULL-SIZE REFRIGERATION

# Classic Series

*Iconic, innovative design  
and technology*

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

30" 36" 42" 48"



#### OVER-AND-UNDER

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



#### ALL REFRIGERATOR OR FREEZER

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



#### FRENCH DOOR

- Refrigerator above with single and double door access, freezer drawer below
- Internal water dispenser available



#### SIDE-BY-SIDE

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



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

FULL-SIZE REFRIGERATION

# Designer Series

*Endless design possibilities*

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.

18" 24" 30" 36"



**OVER-AND-UNDER**

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



**COLUMN**

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





FULL-SIZE REFRIGERATION

# PRO Series

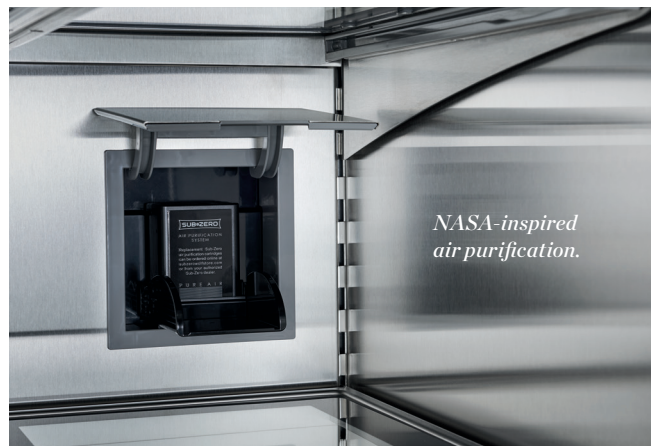
*A harmonious duet of form and function*

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.

36" 48"



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



*NASA-inspired air purification.*



## 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



DESIGNER SERIES

# Undercounter Refrigeration

*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.

15" 24" 27" 30" 36"



**ALL REFRIGERATOR**

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



**BEVERAGE CENTER**

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



**ICE MAKER**

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



*Create a handleless look with ADA height-compliant models.*



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



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



**REFRIGERATOR/FREEZER**

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



**DRAWER**

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



# Wine Storage

*The safekeeping your bottles deserve*

To preserve the integrity of every bottle, 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.

15" 18" 24" 30"



*Efficiently sized, Undercounter Wine Storage fits nearly anywhere and integrates seamlessly.*



## COLUMN

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



## OVER-AND-UNDER

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



## UNDERCOUNTER

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



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



# 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 flavor 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 and Cove products—three specialists harmonizing in one exceptional kitchen.



## 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.



## WORRY-FREE WARRANTY

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



Wolf's convection systems



Convection Steam Ovens



Induction technology



Dual-stacked, sealed burners



Infrared elements

# One ingredient to leave out: *Guesswork.*

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

## WOLF'S CONVECTION SYSTEMS



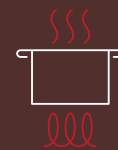
More consistent, more delicious results. That, in short, is what you can expect with Wolf's Dual Convection and Dual VertiFlow™ convection systems. They control the heat and airflow inside Wolf Convection Ovens to eliminate hot spots and allow for multi-rack cooking. Pan rotation is now a thing of the past.

## STEAM



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

## INDUCTION TECHNOLOGY



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

## DUAL-STACKED, SEALED GAS BURNERS



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

## INFRARED ELEMENTS



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

# Dual Fuel Ranges

*Unmistakable heirs of their professional counterparts*

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

30" 36" 48" 60"



*Durable powder-coated steel doors in striking black or white offer fresh alternatives to classic stainless steel and create a lustrous centerpiece for your kitchen.*



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



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



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

## Dual Fuel Ranges

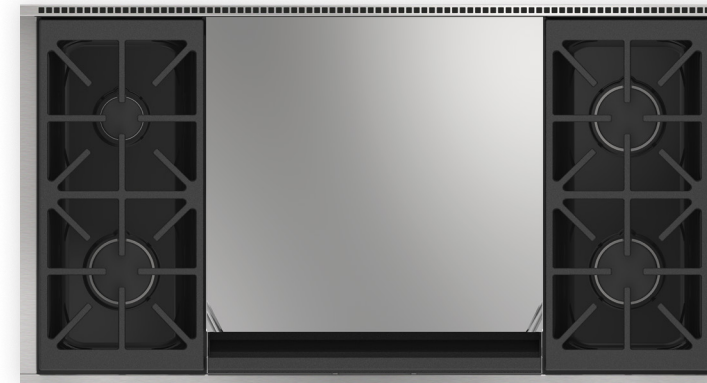
# CONFIGURATIONS

Select the rangetop that fits the way you cook from an abundant collection of sizes and configurations. Available in 30, 36, 48, and 60-inch widths, with infrared griddle, infrared charbroiler, and French top configurations. See all models on page 71.



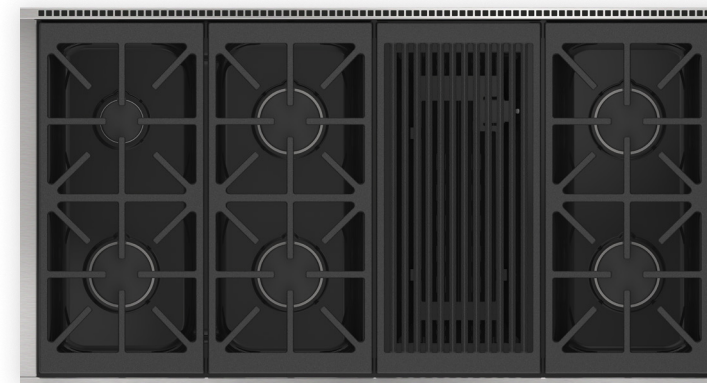
### ALL BURNER

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



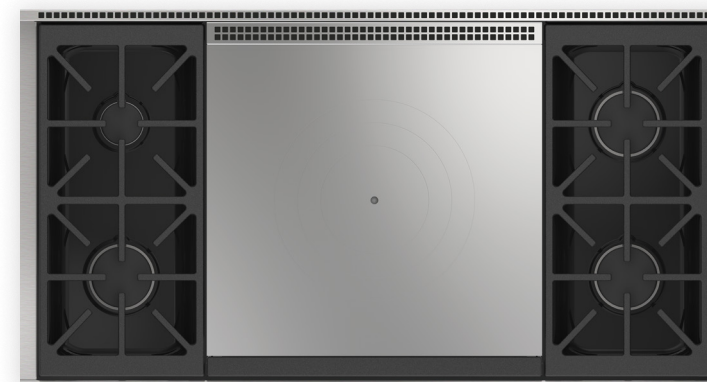
### INFRARED GRIDDLE

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



### ADJUSTABLE INFRARED CHARBROILER

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



### FRENCH TOP

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

# Induction Ranges

*The ideal choice for more kitchens than ever*

The Wolf Induction Range was completely redesigned from top to bottom to provide the precision and control of induction cooking in a contemporary shell. An integrated full-color touchscreen blends discreetly into the refined, clean profile and offers improved functionality. Plus, you'll find all the features of Wolf's signature dual convection oven packed inside this striking modern range.

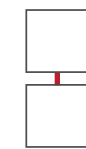
30" 36"



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



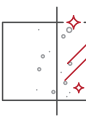
**GOURMET MODE**  
Never over- or undercook food again. Gourmet Mode is hands off, automatic cooking of nearly 50 chef-tested presets.



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



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



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





## Gas Ranges

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

30" 36" 48" 60"



Available in 10 unique configurations including an infrared griddle, infrared charbroiler, and wok burner.

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

# 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 10 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"



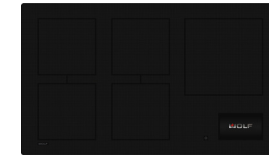
Pair with other Sub-Zero, Wolf, and Cove appliances for a unified, professional look.

# Cooktops

*Designed with you in mind*

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"



## INDUCTION COOKTOPS

- Inductive cooking zones with Bridge and Boost Modes and true simmer and melt settings
- Easy-to-clean, scratch-resistant, black glass surface
- Large full-color touchscreen

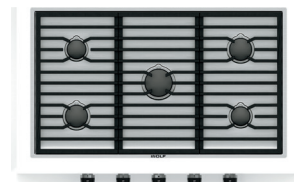


## ELECTRIC COOKTOPS

- 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



*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
- New finishes for knobs including brushed brass and brushed gray
- New brushed brass bezel option



### TRANSITIONAL GAS

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



# 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.

15"



## STEAMER

Experience the versatility of ultra-consistent steam cooking.

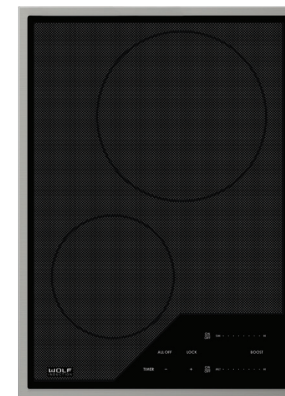
- *One-degree incremental temperature control*
- *One 2700-watt heating element*
- *Optional sous vide basket accessory*



## GRILL

Achieve restaurant-quality sears with two 1400-watt heating elements.

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



## INDUCTION COOKTOP

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

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



## FRYER

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

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



## MULTIFUNCTION COOKTOP

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

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



## GAS COOKTOP

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

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

# Built-In Ovens

*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.

24" 30"



## STYLISH AND SPACE SAVING

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

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



## M SERIES

- Dual VertiFlow™ convection system
- 10 cooking modes, including chef-tested Gourmet Mode
- Most spacious of all Wolf Built-In Ovens
- Temperature probe
- Full-color touchscreen
- Improved interior lighting
- New finishes for knobs including brushed brass and brushed gray (on professional models)
- New brushed brass bezel option

## E SERIES

- Dual convection system
- 10 cooking modes, including chef-tested Gourmet Mode
- Temperature probe
- Full-color touchscreen and stainless touch controls



Professional



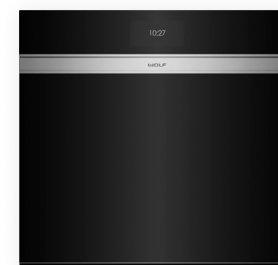
Transitional



Professional



Transitional



Contemporary Black



Contemporary Stainless Steel

NEED MORE COOKING CAPACITY?  
TRY A DOUBLE OVEN





## Vacuum Seal Drawers

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

24" 30"



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

## Convection Steam Ovens

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

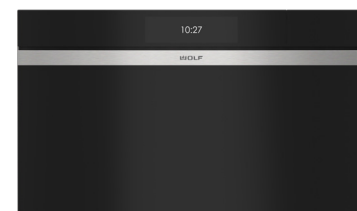
24" 30"



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

24" 30"



Professional



Transitional



Contemporary



Pair with a full-size built-in oven to maximize your cooking capabilities



# 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

*Add convenience to home cooking*

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 warmed 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

*Your own personal barista*

Harkening to Wolf's professional heritage, the Built-In Coffee System provides at-home baristas the simplicity, control, and performance they need to craft café-quality beverages. Customizable settings and a host of beverage choices unite for a flavorful, personalized brew every time. And their stunning, refined design enhances the beauty of every home. Inside and out, these superb coffee instruments promise cup after delicious cup.

24" 30"



*Professional*



*Transitional*



*Contemporary*



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





# Ventilation

*Clear the air for a more enjoyable kitchen*

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

24-66"



## PRO

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



## COOKTOP VENTILATION

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



## DOWNDRAFT

- A subtle solution, especially for open-concept kitchens



## HOOD LINERS

- Pairs professional power of Wolf Ventilation within custom hoods



## CEILING-MOUNTED HOODS

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



# SPOTLESSLY *clean*

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



## SPOTLESS AND SPARKLING

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



## SCRUBS IN SILENCE

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



## BUILT TO CUSTOMIZE

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



## FULL FIVE-YEAR WARRANTY

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



## RIGOROUS TESTING

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

Clean with *absolute confidence*.

COVE



## CLEANLINESS YOU CAN TRUST

### ADJUSTABLE TINES AND RACKS

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

### FAN-ASSISTED DRYING

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

### CUSTOMIZED CLEAN

The Auto wash cycle offers a superb all-around wash, while a full menu of pre-programmed wash settings provide specialized cycles.

### SILVERWARE RACK

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

### FOUR-STAGE FILTRATION

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

### LED INTERIOR LIGHTING

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

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



43  
—  
CLEANSING  
JETS

## Dishwashers

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

24"



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



### TWO MODEL OPTIONS, COMPLETELY CUSTOMIZABLE

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



# Outdoor Kitchens

*Here's to moments worth savoring—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.



## REFRIGERATOR

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



## DRAWERS AND ICE MAKER

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



*Luxurious stainless steel—inside and out.*



## BUILT-IN GRILLS

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



## SIDE BURNER

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



## FREESTANDING GRILLS

- Create a freestanding grill configuration with the optional cart accessory



## WARMING DRAWERS

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



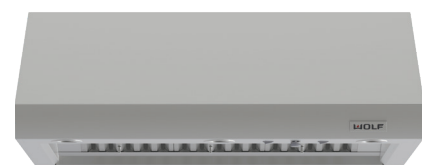
## Outdoor Storage

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.

## 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°F—keeping your environment clean and safe.

36" 48" 60"



*Dry Storage Cabinet*



*Double Trash and Recycling Drawer*



*Paper Towel Drawer*

# CLASSIC SERIES

## 30 INCHES



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

**CL3050U**  
– Stainless Steel or Panel Ready  
**CL3050UID**  
– Stainless Steel or Panel Ready  
– Internal Water Dispenser  
**W 30" x H 84" x D 24"**



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

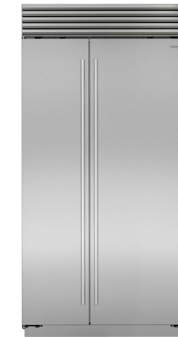
**CL3050UG**  
– Stainless Steel or Panel Ready  
**W 30" x H 84" x D 24"**

## 42 INCHES



**French Door**  
REFRIGERATOR/FREEZER

**CL4250UFD**  
– Stainless Steel or Panel Ready  
**CL4250UFDID**  
– Stainless Steel or Panel Ready  
– Internal Water Dispenser  
**W 42" x H 84" x D 24"**



**Side-by-Side**  
REFRIGERATOR/FREEZER

**CL4250S**  
– Stainless Steel or Panel Ready  
**CL4250SID**  
– Stainless Steel or Panel Ready  
– Internal Ice and Water Dispenser  
**W 42" x H 84" x D 24"**



**Side-by-Side**  
REFRIGERATOR/FREEZER

**CL4250SD**  
– Stainless Steel or Panel Ready  
– External Ice and Water Dispenser  
**W 42" x H 84" x D 24"**

## 36 INCHES



**All Refrigerator**  
or **All Freezer**

**CL3650R**  
– Stainless Steel or Panel Ready  
**CL3650RID**  
– Stainless Steel or Panel Ready  
– Internal Water Dispenser  
**CL3650F**  
– Stainless Steel or Panel Ready  
**W 36" x H 84" x D 24"**



**French Door**  
REFRIGERATOR/FREEZER

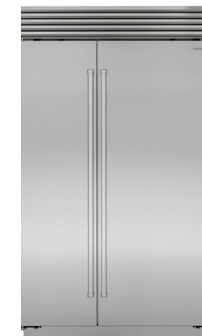
**CL3650UFD**  
– Stainless Steel or Panel Ready  
**CL3650UFDID**  
– Stainless Steel or Panel Ready  
– Internal Water Dispenser  
**W 36" x H 84" x D 24"**



**All Refrigerator**  
WITH GLASS DOOR

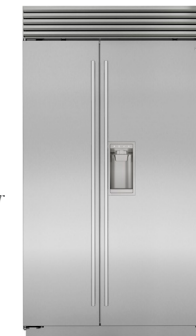
**CL3650RG**  
– Stainless Steel or Panel Ready  
**W 36" x H 84" x D 24"**

## 48 INCHES



**Side-by-Side**  
REFRIGERATOR/FREEZER

**CL4850S**  
– Stainless Steel or Panel Ready  
**CL4850SID**  
– Stainless Steel or Panel Ready  
– Internal Ice and Water Dispenser  
**W 48" x H 84" x D 24"**



**Side-by-Side**  
REFRIGERATOR/FREEZER

**CL4850SD**  
– Stainless Steel or Panel Ready  
– External Ice and Water Dispenser  
**W 48" x H 84" x D 24"**



**French Door**  
REFRIGERATOR/FREEZER

**CL4850UFD**  
– Stainless Steel or Panel Ready  
**CL4850UFDID**  
– Stainless Steel or Panel Ready  
– Internal Water Dispenser  
**W 48" x H 84" x D 24"**

## 36 INCHES (CONTINUED)



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

**CL3650U**  
– Stainless Steel or Panel Ready  
**CL3650UID**  
– Stainless Steel or Panel Ready  
– Internal Water Dispenser  
**W 36" x H 84" x D 24"**



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

**CL3650UG**  
– Stainless Steel or Panel Ready  
**W 36" x H 84" x D 24"**

# PRO SERIES



**PRO 36**  
REFRIGERATOR/FREEZER

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



**PRO 48**  
REFRIGERATOR/FREEZER

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

# DESIGNER SERIES

## 18 INCHES

### All Freezer COLUMN

DEC1850FI  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker

W 18" x H 84" x D 24"

## 24 INCHES

### All Refrigerator COLUMN

DEC2450R  
 – Panel Ready  
 – Stainless Steel Panels Available

W 24" x H 84" x D 24"

### All Freezer COLUMN

DEC2450FI  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker

W 24" x H 84" x D 24"

## 36 INCHES

### All Refrigerator COLUMN

DEC3650R  
 – Panel Ready  
 – Stainless Steel Panels Available  
 DEC3650RID  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Internal Water Dispenser

W 36" x H 84" x D 24"

### All Freezer COLUMN

DEC3650FI  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker

W 36" x H 84" x D 24"

### All Refrigerator TALL

DET3650R  
 – Panel Ready  
 – Stainless Steel Panels Available  
 DET3650RID  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Internal Water Dispenser

W 36" x H 84" x D 24"

## 30 INCHES

### All Refrigerator COLUMN

DEC3050R  
 – Panel Ready  
 – Stainless Steel Panels Available  
 DEC3050RID  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Internal Water Dispenser

W 30" x H 84" x D 24"

### All Freezer COLUMN

DEC3050FI  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker

W 30" x H 84" x D 24"

### All Refrigerator TALL

DET3050R  
 – Panel Ready  
 – Stainless Steel Panels Available  
 DET3050RID  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Internal Water Dispenser

W 30" x H 84" x D 24"

## 36 INCHES (CONTINUED)

### Combination TALL

DET3650CI  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker  
 DET3650CIID  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Internal Water Dispenser  
 – Ice Maker

W 36" x H 84" x D 24"

## 30 INCHES (CONTINUED)

### All Freezer TALL

DET3050FI  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker

W 30" x H 84" x D 24"

### Combination TALL

DET3050CI  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker  
 DET3050CIID  
 – Panel Ready  
 – Stainless Steel Panels Available  
 – Ice Maker  
 – Internal Water Dispenser

W 30" x H 84" x D 24"

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





Designer Series

# UNDERCOUNTER REFRIGERATION

## 15 INCHES




**Ice Machine**  
UNDERCOUNTER

UC-15I  
– Panel Ready  
– Stainless Steel Panels Available  
– Outdoor Model Available

UC-15IP  
– Panel Ready  
– Stainless Steel Panels Available  
– Drain Pump  
– Outdoor Model Available


W 15" x H 33<sup>5</sup>/<sub>8</sub>" x D 23"



**Beverage Center**  
UNDERCOUNTER

DEU1550B  
– Solid Door  
– Panel Ready  
– Stainless Steel Panels Available

W 15" x H 34<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"



**Beverage Center**  
UNDERCOUNTER

DEU1550BG  
– Glass Door  
– Panel Ready  
– Stainless Steel Panels Available

W 15" x H 34<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"

## 36 INCHES



**All Refrigerator**  
DRAWERS

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

W 36" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"




**Combination**  
DRAWERS

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

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

W 36" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"

## 24 INCHES



**Refrigerator**  
UNDERCOUNTER

DEU2450R  
– Panel Ready  
– Stainless Steel Panels Available

DEU2450RO  
– Stainless Steel  
– Outdoor


W 23<sup>7</sup>/<sub>8</sub>" x H 34<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"



**Beverage Center**  
UNDERCOUNTER

DEU2450BG  
– Panel Ready  
– Stainless Steel Panels Available


W 23<sup>7</sup>/<sub>8</sub>" x H 34<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"



**Combination**  
UNDERCOUNTER

DEU2450CI  
– Panel Ready  
– Stainless Steel Panels Available  
– Ice Maker

W 23<sup>7</sup>/<sub>8</sub>" x H 34<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"



**ADA Height**  
**Indoor Refrigerator**  
UNDERCOUNTER

DEU2450R/ADA  
– Panel Ready  
– Stainless Steel Panels Available

DEU2450RO  
– Stainless Steel


W 24" x H 32<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"



**ADA Height**  
**Beverage Center**  
UNDERCOUNTER

DEU2450BG/ADA  
– Panel Ready  
– Stainless Steel Panels Available

W 24" x H 32<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"




**All Refrigerator**  
DRAWERS

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

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

W 24" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"




**All Freezer**  
DRAWERS

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

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

W 24" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"

## 27 INCHES



**All Refrigerator**  
DRAWERS

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

W 27" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"

## 30 INCHES



**All Refrigerator**  
DRAWERS

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

W 30" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"



**All Freezer**  
DRAWERS

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

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

W 30" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"



**Combination**  
DRAWERS

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

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

W 30" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"

# WINE STORAGE

## 15 INCHES



**Wine Storage**  
DESIGNER

DEU1550W  
– Panel Ready  
– Stainless Steel Panels Available

W 15" x H 34<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"

## 18 INCHES



**Wine Storage**  
DESIGNER

DEC1850W  
– Panel Ready  
– Stainless Steel Panels Available

W 18" x H 84" x D 24"

## 24 INCHES



**Wine Storage**  
DESIGNER

DEC2450W  
– Panel Ready  
– Stainless Steel Panels Available

W 24" x H 84" x D 24"

## 24 INCHES (CONTINUED)



**Wine Storage**  
UNDERCOUNTER

DEU2450W  
– Panel Ready  
– Stainless Steel Panels Available

W 23<sup>7</sup>/<sub>8</sub>" x H 34<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"



**ADA Height**  
**Wine Storage**  
UNDERCOUNTER

DEU2450W/ADA  
– Panel Ready  
– Stainless Steel Panels Available

W 24" x H 32<sup>1</sup>/<sub>2</sub>" x D 23<sup>1</sup>/<sub>8</sub>"

## 30 INCHES



**Wine Storage**  
DESIGNER

DEC3050W  
– Panel Ready S  
– Stainless Steel Panels Available

W 30" x H 84" x D 24"



**Wine Storage**  
WITH REFRIGERATOR DRAWERS

DET3050WR  
– Panel Ready  
– Stainless Steel Panels Available

W 30" x H 84" x D 24"



**Wine Storage**  
CLASSIC

CL3050W  
– Stainless Steel or Panel Ready

W 30" x H 84" x D 24"

# RANGES

## 30 INCHES



Dual Fuel

MODEL OPTIONS



W 29<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
DF30450  
4 Burners



Gas

MODEL OPTIONS



W 29<sup>7</sup>/<sub>8</sub>" x H 37" x D 28<sup>3</sup>/<sub>8</sub>"  
GR304  
4 Burners



Induction  
TRANSITIONAL

MODEL OPTIONS



W 29<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
IR30450/S/T  
4 Zones



Induction  
PROFESSIONAL

MODEL OPTIONS



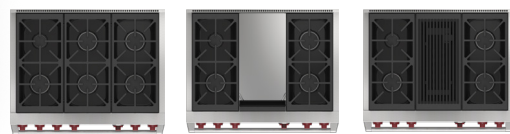
W 29<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
IR30450/S/P  
4 Zones

## 36 INCHES



Dual Fuel

MODEL OPTIONS



W 35<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
DF36650  
6 Burners  
DF36450G  
4 Burners and  
Infrared Griddle  
DF36450C  
4 Burners and  
Infrared Charbroiler



Gas

MODEL OPTIONS



W 35<sup>7</sup>/<sub>8</sub>" x H 37" x D 28<sup>3</sup>/<sub>8</sub>"  
GR366  
6 Burners  
GR364G  
4 Burners and  
Infrared Griddle  
GR364C  
4 Burners and  
Infrared Charbroiler



Induction  
TRANSITIONAL

MODEL OPTIONS



W 35<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
IR36550/S/T  
5 Zones



Induction  
PROFESSIONAL

MODEL OPTIONS



W 35<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
IR36550/S/P  
5 Zones

## 48 INCHES



Dual Fuel

MODEL OPTIONS



W 47<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
DF48650G  
6 Burners and  
Infrared Griddle  
DF48650C  
6 Burners and  
Infrared Charbroiler  
DF48450CG  
4 Burners, Infrared  
Charbroiler, and  
Infrared Griddle  
DF48450DG  
4 Burners and Infrared  
Dual Griddle  
DF48450F  
4 Burners and  
French Top  
DF48850  
8 Burners



Gas

MODEL OPTIONS



W 47<sup>7</sup>/<sub>8</sub>" x H 37" x D 28<sup>3</sup>/<sub>8</sub>"  
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 59<sup>7</sup>/<sub>8</sub>" x H 36<sup>1</sup>/<sub>2</sub>" x D 29<sup>1</sup>/<sub>2</sub>"  
DF60650CG  
6 Burners, Infrared Griddle,  
and Infrared Charbroiler  
DF60650DG  
6 Burners and  
Infrared Dual Griddle  
DF60650F  
6 Burners and French Top



Gas

MODEL OPTIONS



W 60<sup>1</sup>/<sub>8</sub>" x H 37" x D 28<sup>3</sup>/<sub>8</sub>"  
GR606CG  
6 Burners, Infrared Griddle,  
and Infrared Charbroiler  
GR606DG  
6 Burners and  
Infrared Dual Griddle

# COOKTOPS

## 24 INCHES



**Induction**  
TRANSITIONAL - FRAMED

**CI243TF/S**  
- 3 Zones

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

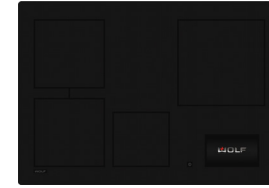


**Gas**  
TRANSITIONAL - FRAMED

**CG243TF/S**  
- 3 Burners

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

## 30 INCHES



**Induction**  
CONTEMPORARY

**CI30460C/B**  
- 4 Zones

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



**Induction**  
TRANSITIONAL

**CI30460T/S**  
- 4 Zones

W 30" x H 2" x D 21"

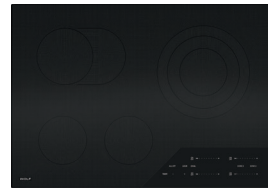
## 30 INCHES (CONTINUED)



**Induction**  
TRANSITIONAL - FRAMED

**CI304TF/S**  
- 4 Zones

W 30" x H 2" x D 21"



**Electric**  
CONTEMPORARY

**CE304C/B**  
- 4 Zones

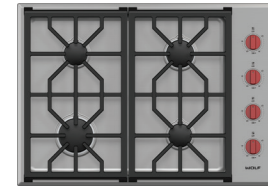
W 30" x H 2<sup>1</sup>/<sub>2</sub>" x D 21"



**Electric**  
TRANSITIONAL

**CE304T/S**  
- 4 Zones

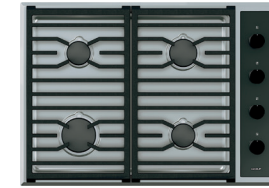
W 30" x H 3<sup>1</sup>/<sub>2</sub>" x D 21"



**Gas**  
PROFESSIONAL

**CG304P/S**  
- 4 Burners

W 30" x H 4" x D 21"

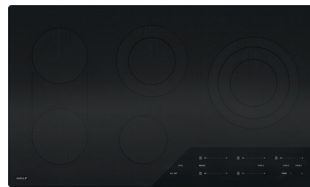


**Gas**  
TRANSITIONAL

**CG304T/S**  
- 4 Burners

W 30" x H 4" x D 21"

## 36 INCHES



**Electric**  
CONTEMPORARY

**CE365C/B**  
- 5 Zones

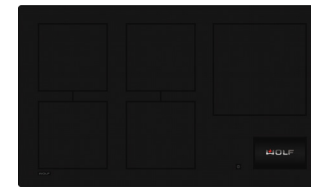
W 36" x H 4" x D 21"



**Electric**  
TRANSITIONAL

**CE365T/S**  
- 5 Zones

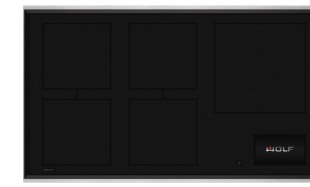
W 36" x H 3<sup>1</sup>/<sub>2</sub>" x D 21"



**Induction**  
CONTEMPORARY

**CI36560C/B**  
- 5 Zones

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



**Induction**  
TRANSITIONAL

**CI36560T/S**  
- 5 Zones

W 36" x H 2" x D 21"

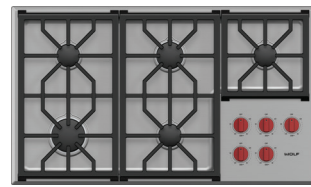
## 36 INCHES (CONTINUED)



**Induction**  
TRANSITIONAL - FRAMED

**CI365TF/S**  
- 5 Zones

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



**Gas**  
PROFESSIONAL

**CG365P/S**  
- 5 Burners

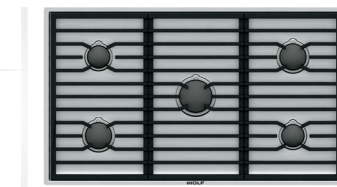
W 36" x H 4" x D 21"



**Gas**  
TRANSITIONAL

**CG365T/S**  
- 5 Burners

W 36" x H 4" x D 21"



**Gas**  
CONTEMPORARY

**CG365C/S**  
- 5 Burners

W 36" x H 6<sup>3</sup>/<sub>4</sub>" x D 21"

# SEALED BURNER RANGETOPS

30 INCHES



4 Burners

SRT304

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

36 INCHES



6 Burners

SRT366

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



4 Burners  
AND INFRARED CHARBROILER

SRT364C

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

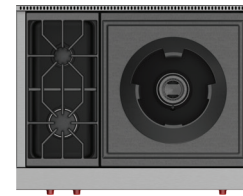


4 Burners  
AND INFRARED GRIDDLE

SRT364G

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

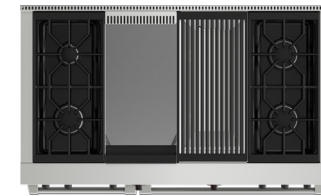
48 INCHES



2 Burners  
AND WOK BURNER

SRT362W

W 35<sup>7</sup>/<sub>8</sub>" x H 10" x D 28<sup>1</sup>/<sub>2</sub>"



4 Burners AND INFRARED CHARBROILER  
AND INFRARED GRIDDLE

SRT484CG

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



4 Burners  
AND INFRARED DUAL GRIDDLE

SRT484DG

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

48 INCHES  
(CONTINUED)



6 Burners  
AND INFRARED CHARBROILER

SRT486C

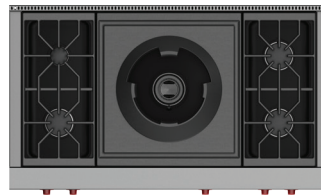
W 47<sup>7</sup>/<sub>8</sub>" x H 8<sup>1</sup>/<sub>2</sub>" x D 28<sup>1</sup>/<sub>2</sub>"



6 Burners  
AND INFRARED GRIDDLE

SRT486G

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



4 Burners  
AND WOK BURNER

SRT484W

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

# WARMING DRAWERS

30 INCHES



Indoor

WWD30

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



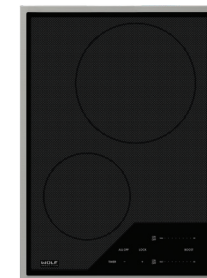
Outdoor

WWD30O

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

# MODULE COOKTOPS

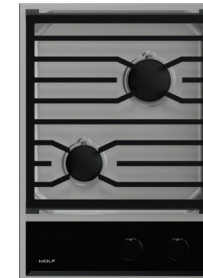
15 INCHES



Induction Cooktop  
TRANSITIONAL - 2 ZONES

CI152TF/S

W 15" x H 2" x D 21"



Gas Cooktop  
TRANSITIONAL - 2 BURNERS

CG152TF/S

W 15" x H 4" x D 21"



Multifunction Module  
TRANSITIONAL - 1 BURNER

MM15TF/S

W 15" x H 5" x D 21"



Fryer Module  
TRANSITIONAL

FM15TF/S

W 15" x H 13<sup>1</sup>/<sub>2</sub>" x D 21"



Grill Module  
TRANSITIONAL

GM15TF/S

W 15" x H 6" x D 21"



Steamer Module  
TRANSITIONAL

SM15TF/S

W 15" x H 13<sup>1</sup>/<sub>2</sub>" x D 21"

# BUILT-IN OVENS

## 24 INCHES



**Convection**  
E SERIES - TRANSITIONAL

SO2450TE/S/T

W 23½" x H 23½" x D 22½"



**Convection Steam**  
E SERIES - TRANSITIONAL

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

W 23½" x H 17⅞" x D 22½"



**Speed**  
E SERIES - TRANSITIONAL

SPO24TE/S/TH

W 23½" x H 17⅞" x D 21½"



**Convection Steam**  
M SERIES - CONTEMPORARY HANDLELESS

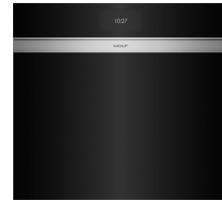
CSO2450CM/S  
- Non-Plumbed  
CSOP2450CM/S  
- Plumbed

W 23½" x H 17⅞" x D 22½"

NEED MORE COOKING CAPACITY?  
TRY A DOUBLE OVEN



## 30 INCHES



**Convection**  
M SERIES - CONTEMPORARY HANDLELESS

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

W 29⅞" x H 28½" x D 23"



**Convection Steam**  
M SERIES - CONTEMPORARY HANDLELESS

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

W 29⅞" x H 17⅞" x D 22½"



**Convection Steam**  
M SERIES - CONTEMPORARY

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

W 29⅞" x H 17⅞" x D 22½"



**Speed**  
M SERIES - CONTEMPORARY

SPO30CM/B/TH

W 29⅞" x H 17⅞" x D 21½"



**Convection**  
M SERIES - CONTEMPORARY HANDLELESS

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

W 29⅞" x H 28½" x D 23"



**Convection Steam**  
M SERIES - CONTEMPORARY HANDLELESS

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

W 29⅞" x H 17⅞" x D 22½"



**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

CSO3050TM/S/T  
- Non-Plumbed  
CSOP3050TM/S/T  
- Plumbed

W 29⅞" x H 17⅞" x D 22½"



**Speed**  
M SERIES - TRANSITIONAL

SPO30TM/S/TH

W 29⅞" x H 17⅞" x D 21½"



**Convection**  
E SERIES - TRANSITIONAL

SO3050TE/S/T  
- Single Oven  
DO3050TE/S/T  
- Double Oven

W 29⅞" x H 28½" x D 23"



**Convection Steam**  
E SERIES - TRANSITIONAL

CSO3050TE/S/T  
- Non-Plumbed  
CSOP3050TE/S/T  
- Plumbed

W 29⅞" x H 17⅞" x D 22½"



**Speed**  
E SERIES - TRANSITIONAL

SPO30TE/S/TH

W 29⅞" x H 17⅞" x D 21½"



**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

CSO3050PM/S/P  
- Non-Plumbed  
CSOP3050PM/S/P  
- Plumbed

W 29⅞" x H 17⅞" x D 22½"



**Speed**  
M SERIES - PROFESSIONAL

SPO30PM/S/PH

W 29⅞" x H 17⅞" x D 21½"



**Convection**  
E SERIES - PROFESSIONAL

SO3050PE/S/P  
- Single Oven  
DO3050PE/S/P  
- Double Oven

W 29⅞" x H 28½" x D 23"



**Convection Steam**  
E SERIES - PROFESSIONAL

CSO3050PE/S/P  
- Non-Plumbed  
CSOP3050PE/S/P  
- Plumbed

W 29⅞" x H 17⅞" x D 22½"



**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"

# MICROWAVE OVENS

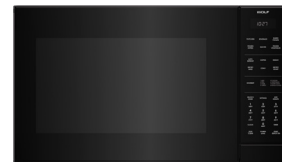
## 24 INCHES



Standard

MS24

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



Convection

MC24

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



Drop-Down Door  
E SERIES - CONTEMPORARY

MDD24TE/S/TH

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



Drawer  
TRANSITIONAL

MD24TE/S

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



MATCH YOUR WOLF OVEN WITH M AND E TRIM KITS

## 30 INCHES



Drop-Down Door  
M SERIES - TRANSITIONAL

MDD30TM/S/TH

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



Drop-Down Door  
E SERIES - TRANSITIONAL

MDD30TE/S/TH

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



Drop-Down Door  
M SERIES - PROFESSIONAL

MDD30PM/S/PH

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



Drop-Down Door  
E SERIES - PROFESSIONAL

MDD30PE/S/PH

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



Drop-Down Door  
M SERIES - CONTEMPORARY

MDD30CM/B/TH

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

## 30 INCHES (CONTINUED)



Drawer  
PROFESSIONAL

MD30PE/S

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



Drawer  
TRANSITIONAL

MD30TE/S

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

# BUILT-IN COFFEE SYSTEMS

## 24 INCHES



Coffee System  
E SERIES - TRANSITIONAL

EC2450TE/S

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

## 30 INCHES



Coffee System  
E SERIES - TRANSITIONAL

EC3050TE/S

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



Coffee System  
M SERIES - TRANSITIONAL

EC3050TM/S

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



Coffee System  
E SERIES - PROFESSIONAL

EC3050PE/S

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



Coffee System  
M SERIES - PROFESSIONAL

EC3050PM/S

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



Coffee System  
M SERIES - CONTEMPORARY

EC3050CM/S

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



Coffee System  
M SERIES - CONTEMPORARY

EC3050CM/B

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

# VENTILATION

## WALL HOODS



Low Profile



### Pro

**30 INCHES**      **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
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### Cooktop

**30 INCHES**      **36 INCHES**      **45 INCHES**

VW30B – Black	VW36B – Black	VW45B – Black
VW30S – Stainless	VW36G – Glass	VW45G – Glass
	VW36S – Stainless	



Stainless

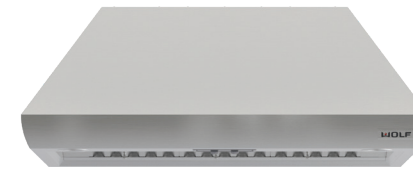


Glass



Black

## ISLAND HOODS



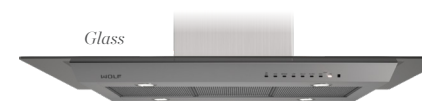
### Pro

**36 INCHES**      **42 INCHES**      **54 INCHES**      **66 INCHES**

PI363418	PI423418	PI543418	PI663418
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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" x H 12¼" x D 21"

VC48S  
- Stainless  
W 47¼" x H 12¼" x D 21"

White Glass



VC36W  
- White Glass  
W 35½" x H 12¼" x D 21"

VC48W  
- White Glass  
W 47¼" x H 12¼" x D 21"

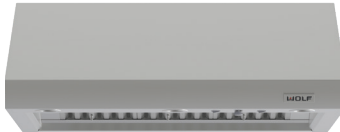
## HOOD LINER



Pro

34 INCHES	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" x H 10¾" x D 30"



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



30 INCHES  
Outdoor Grill  
OG30  
- Built-in or Freestanding  
W 30" x H 27" x D 30"

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



36 INCHES  
Outdoor Grill  
OG36  
- Built-in or Freestanding  
W 36" x H 27" x D 30"

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



42 INCHES  
Outdoor Grill  
OG42  
- Built-in or Freestanding  
W 42" x H 27" x D 30"

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



54 INCHES  
Outdoor Grill  
OG54  
- Built-in  
W 54" x H 27" x D 30"



# OUTDOOR STORAGE

## DOOR



Single Door

18 INCHES

- Available in Left or Right Hinge



Double Door

30 INCHES



Double Door

36 INCHES



Double Door

42 INCHES



Double Door

54 INCHES

## DRAWERS



Paper Towel Drawer

18 INCHES



Single Trash/Recycling

18 INCHES



Double Trash/Recycling

18 INCHES



Single Storage

30 INCHES



Double Storage

13 INCHES



Triple Storage

13 INCHES

## DOOR/DRAWER COMBO



Combination Double  
Drawer and Door Storage

30 INCHES

## CABINETS



Tall Dry Storage

24 INCHES

- Available in Left or Right Hinge



Short Dry Storage

36 INCHES

## DISHWASHERS



Dishwasher

DW2450

- Panel Ready

- Stainless Steel Panels Available

- Pro and Tubular Handles Available

DW2450WS

- Panel Ready

- Stainless Steel Panels Available

- Pro and Tubular Handles Available

- Water Softener

W 23<sup>5</sup>/<sub>8</sub>" x H 34<sup>1</sup>/<sub>2</sub>" x D 24"

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

**EVEN THE WARRANTY IS BUILT TO LAST**

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

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



SUSTAINABILITY

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

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

**ENERGY-STAR RATED PRODUCTS**

Sub-Zero offer over forty 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.

WHAT OWNERS CAN EXPECT

## A Lifetime of Support

**FACTORY CERTIFIED INSTALLATION**

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

**FACTORY CERTIFIED SERVICE**

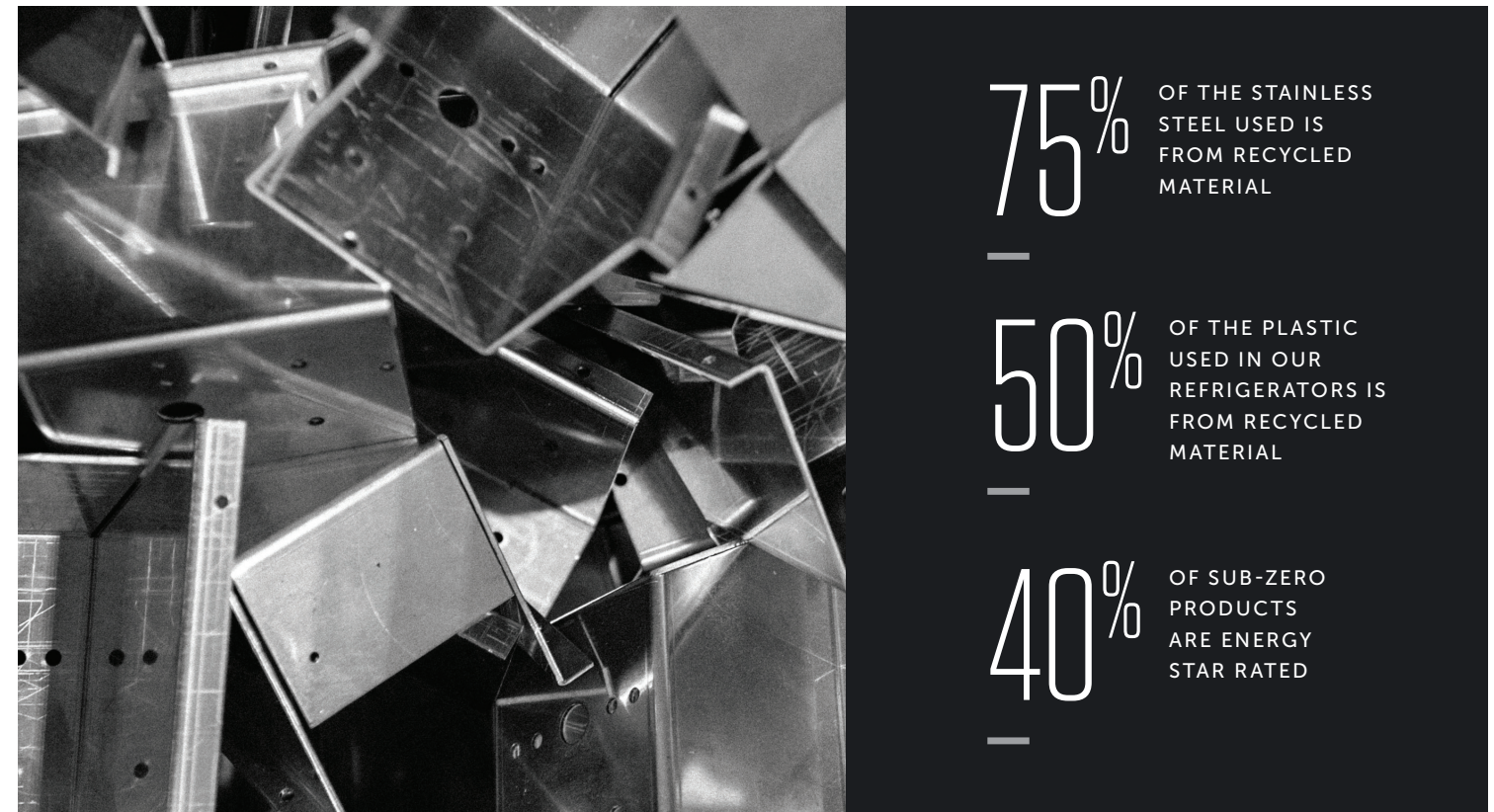
As experts in Sub-Zero, Wolf, and Cove genuine replacement parts, product maintenance, diagnostics, repair, and customer relations, you can rest assured any problem will be resolved quickly, completely, and worry free.

**BEST-IN-CLASS CUSTOMER CARE**

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

**RICH ONLINE RESOURCES**

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





## Your future kitchen *starts here.*

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The Sub-Zero, Wolf, and Cove showroom is your dedicated resource in bringing your vision to life. We invite you to discover the possibilities of your new kitchen through an experience crafted just for you.

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



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