

ICBSRT484W



FEATURES

Wok burner aptly handles the gamut of wok cooking techniques with equal precision, from searing highs of 37 MJ/h to simmering lows

Plumed wok burner flame focuses heat in the center of the wok pan and creates graduated temperature zones along the sides

Porcelain-coated cast-iron wok ring cradles a traditional round-bottom wok, offering extreme pan maneuverability and ability to angle the pan towards the cook for convenient access to contents

Wok burner grate extends the capability of the wok burner, enabling use with flat-bottom pans

Maintain control with dual-stacked burners that go from searing heat down to a mere breath of flame

Simmer and melt sauces, soups, and marinades easily with the lower tier of the dual-stacked burner

Cleanup is a snap as sealed, seamless burner pans and the drip zone around the wok burner chamber contain sloshes and spills

Move pots and pans effortlessly across the continuous cast-iron grates

Dual-stacked, sealed burners reignites flame automatically with spark ignition system

Match other Sub-Zero and Wolf products with heavy-gauge stainless steel and signature red infinite control knobs

ACCESSORIES

2-Burner Wok Grate

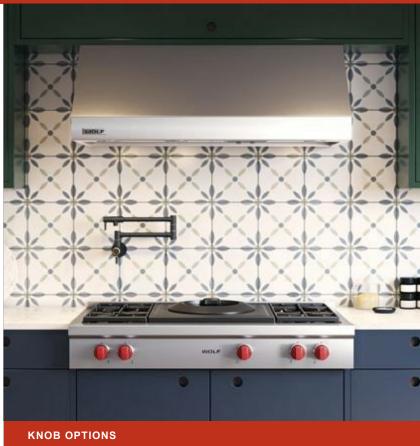
Filler Trim

Sealed Burner Rangetop Black Knob Kit

Sealed Burner Rangetop Red Knob Kit

Sealed Burner Rangetop Stainless Knob Kit

13 cm and 25 cm stainless steel risers, and 51 cm riser with shelf

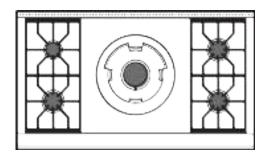








TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- · Stainless-steel island trim (included)
- · Stainless-steel bezels
- 1 37 MJ/h Wok Burner
- 3 13 MJ/h Burners
- 1 9 MJ/h Burner



122 CM SEALED BURNER RANGETOP - 4 BURNERS AND WOK BURNER

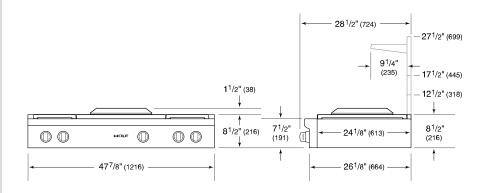


PRODUCT SPECIFICATIONS

Model	ICBSRT484W
Dimensions	1216mmW x 254mmH x 724mmD
Weight	114 kg

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS





THESE SPECIFICATIONS ARE A GUIDE ONLY. Not suitable for cabinetry, installation or services location.

SUB-ZERO AND WOLF OFFER A CUSTOMISED DESIGN CHECK SERVICE to ensure your new appliances are installed perfectly. Please contact our Customer Care team for further information regarding our Design Check Service, or for detailed product specification and installation advice.

Phone: 1300 808 859 Email: enquiries@subzero.com

Sub-Zero and Wolf Design Guides are also available via our website: www.subzero-wolf.com.au