



TRANSITIONAL GAS TWO BURNER MODULE W.381 ICBCG152TF/S

- Integrated design, slim 15" width pairs well with other Wolf modules
- Dual-stacked burners go from 12,000 Btu down to a mere breath of flame
- Lower tier of dual-stacked burner lets you simmer and melt
- Spark ignition system re-ignites if flame goes out
- Easy-clean seamless burner pan
- Stylish stainless control knobs capped in black
- Continuous cast-iron grate for easy movement of pots and pans

SPECIFICATIONS

Key Features:

- Integrated design and slim 15" width lets you use it à la carte with other modules for a custom cooking array. Modules have a streamlined control layout and frame – to seamlessly pair with one another.
- The lower tier of the Wolf dual-stacked burner provides a range of precision control down to the merest breath of a flame, to splendidly melt fine chocolate or reduce sauces without scorching, or keep soups at an ideal, gently-bubbling simmer for hours.
- Made of seamless stainless steel, so clean up is a breeze.
- Continuous cast-iron grate with a matte black, porcelain finish lets you slide pots easily on and off heat, or from one burner to another.
- Wolf's patented dual-stacked burner design means each spot on your cooktop is really two burners in one. The upper tier of the back burner produces up to 12,000 Btu for searing steaks and fast boils.
- Each burner has a sensor that detects if the flame has gone out while you're cooking and automatically re-ignites it for improved temperature control and added safety.
- Stainless control knobs capped in black are set against an all-glass control panel. LED-backlit indicator lights appear only as controls are engaged, giving the panel a clean look.
- Built with superior-quality materials, Wolf products are designed to last a minimum of 20 years under far heavier use than any home cook will ever subject them to. To ensure reliability, engineers stress-test designs under laboratory conditions that simulate years of use. Major components are tested and subjected to extreme stresses prior to going into the final design of the unit, and every major function of every completed product is tested before shipping.



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PLANNING INFORMATION

- IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the steamer or grill modules.
- A minimum 51 mm is required from the bottom of the module to combustible materials. For the teppanyaki module, a minimum 22 mm is required from the bottom of the unit to any material.
- Refer to illustrations on the following pages for installation of modules.
- When multiple modules are installed side by side, refer to the chart and illustration below for typical configurations. The cutout dimensions provided will accommodate the use of an optional filler strip if desired.

ELECTRICAL

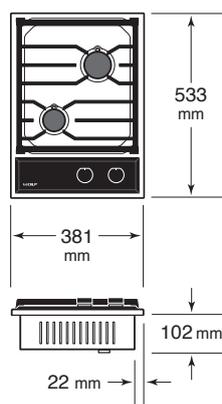
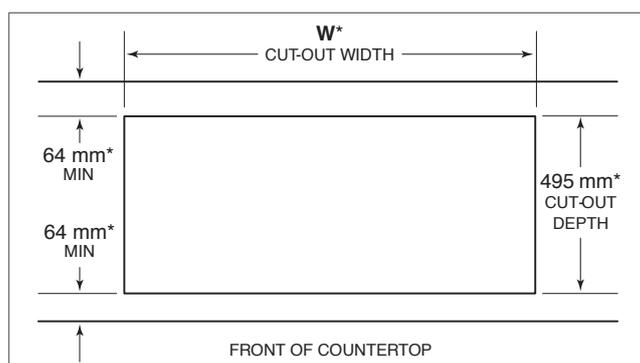
- Installation must comply with all applicable electrical codes and be properly grounded (earthed).
- Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.
- The induction cooktop is supplied with a single phase and 3-phase convertible power inlet box.
- When multiple cooktops or modules are installed side by side, each must have its own separate electrical supply.

COUNTERTOP CUTOUT

W*

(2) 38 cm Modules	737 mm
(3) 38 cm Modules	1118 mm
(4) 38 cm Modules	1505 mm
(5) 38 cm Modules	1886 mm
(6) 38 cm Modules	2267 mm

***Dimensions apply to ICBCI152TF/S, ICBCE152TF/S, ICBCG152TF/S, ICBSM15TF/S, ICBG-M15TF/S, ICBTM15TF/S and ICBMM15TF/S.**





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GAS SUPPLY

- Installation must conform with all applicable gas codes.
- For gas modules, a gas supply line of 19 mm rigid pipe must be provided to the module. If local codes permit, a certified, .9 m long, 13 mm, or 19 mm ID flexible metal appliance connector is recommended to connect the units ISO 7/1-14 male inlet to the gas supply line.
- When multiple gas cooktops or modules are installed side by side, they can receive their gas supply from a common line. However, each unit must have its own regulator installed between the mainline and the cooktop or module.
- Wolf natural gas cooktops will function up to 3124 m in altitude without adjustment and LP gas cooktops will function up to 2621 m. If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

DRAIN OUTLET

The steamer module requires a method for draining hot water. Options include connecting a drain hose from the 16 mm outlet tied into an existing drain, a separate drain with freefall, or placing a heat-resistant receptacle under the drain outlet.

INDUCTION MODULE

TOTAL AMPS

16

SINGLE PHASE

220-240 VAC
50/60 Hz

3-PHASE

380-415 V AC
50 Hz

ELECTRIC MODULES

STEAMER/ TEPPANYAKI

2700 W

ELECTRICAL SUPPLY

220-240 VAC
50/60 Hz

GRILL

2800 W

GAS MODULES

Required Power Supply
Service
Receptacle
Power cord

220-240 V AC; 50/60 Hz
0.2 A
3 prong grounding-type
1.8 m

GAS REQUIRMENTS

NATURAL GAS

Supply Pressure

WC

25 mbar

LP GAS

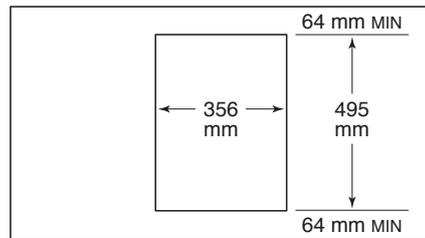
Supply Pressure

WC

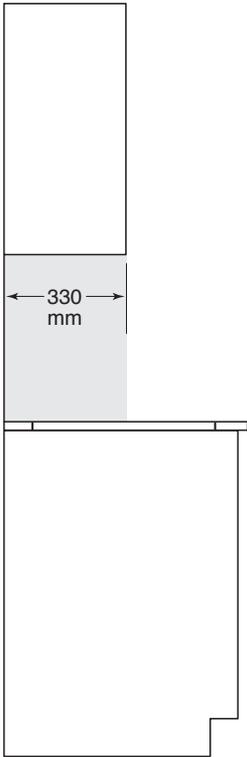
37 mbar



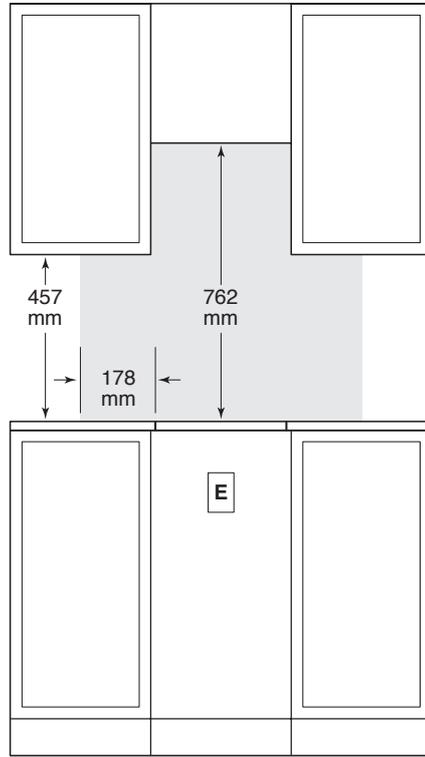
TRANSITIONAL GAS TWO BURNER MODULE W.381 ICBCG152TF/S STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.