



## ELECTRIC GRILL MODULE W.381

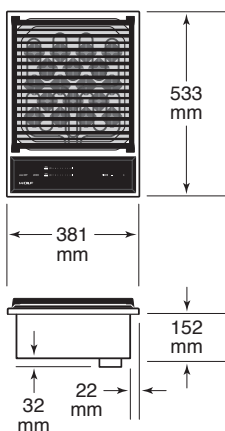
### ICBGM15TF/S

- Ceramic briquettes provide even heating and a delicious smoky flavor. Searing is quicker and tastier too, with a nickel-plated collection pan that reflects heat up to the cooking surface. And the pan is easy to clean.
- Illuminated white LED sliding touch controls are crisp and easy to read. Control panel lock prevents unwanted use of cooktop.
- The porcelain-coated cast iron holds in heat for powerful grilling performance – and the distinct grill marks you insist upon.
- Two 1400-watt heating elements – front and back – enable you to grill on one side of the module while keeping other items at serving temperature.

## SPECIFICATIONS

### Key Features:

- Integrated design, slim 15" width pairs well with other Wolf modules
- Two independent heating modules for grilling multiple items
- Added flavor and even heating with ceramic briquettes
- Low-profile grilling grates for seamless design
- Illuminated touch controls and convenient lock feature
- 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.





## ELECTRIC GRILL MODULE W.381

ICBGM15TF/S

### 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

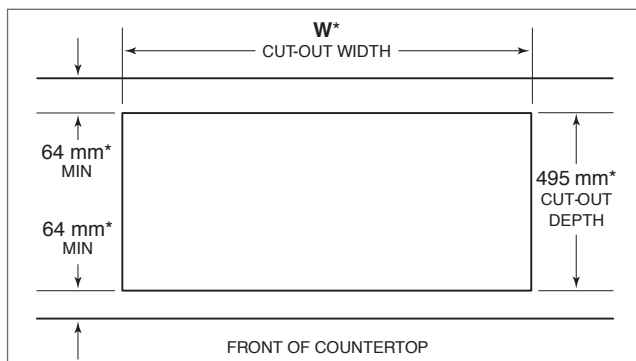
- Installation must comply with all applicable electrical codes and be properly grounded (earthed).
- Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.
- The induction cooktop is supplied with a single phase 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, ICBGM15TF/S, ICBTM15TF/S and ICBMM15TF/S.**





## ELECTRIC GRILL MODULE W.381

ICBGM15TF/S

### 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 REQUIREMENTS

#### NATURAL GAS

Supply Pressure

WC

25 mbar

#### LP GAS

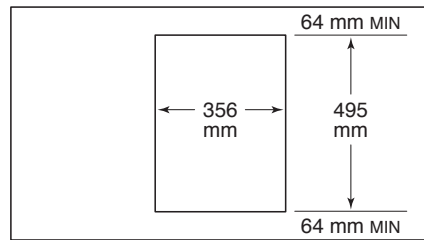
Supply Pressure

WC

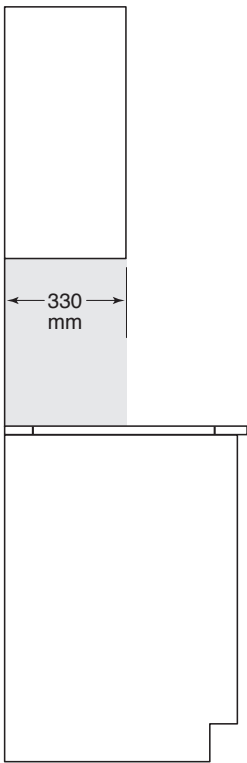
37 mbar



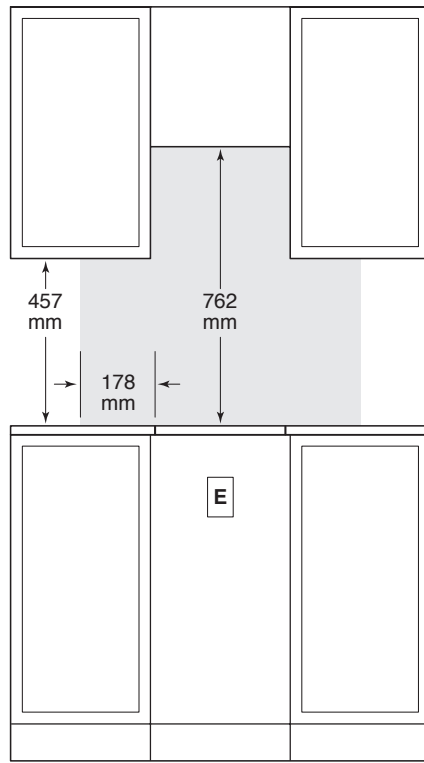
**ELECTRIC GRILL MODULE W.381**  
**ICBGM15TF/S STANDARD INSTALLATION**



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.*