



TRANSITIONAL MULTIFUNCTION MODULE W.381 ICBMM15TF/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, slim 15" width pairs well with other Wolf modules
- High-output 22,000 Btu burner sculpts its flame for perfect stir frying
- Automatic re-ignition system
- Innovative "two in one" grate for standard or wok cooking
- Seamless burner pan for easy clean-up
- Illuminated control panel
- Burner has a sensor that detects if the flame has gone out while you're cooking and automatically re-ignites it.
- Just use a clean cloth or sponge, warm water and mild detergent. No seams to collect food debris.
- Just what your wok has been wishing for: concentrates its flame in exactly the right spot for quick, delicious stir frying – or quick boiling.
- With center ring in place, it functions as a standard grate. Remove the center ring, and it allows you to drop the wok pan closer to the flame, for the high heat you need for crisp, delicious quick cooking.
- Stainless control knob capped in black is set against an all-glass control panel. LED-backlit indicator lights appear only as the control is engaged, giving the panel a clean look.



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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

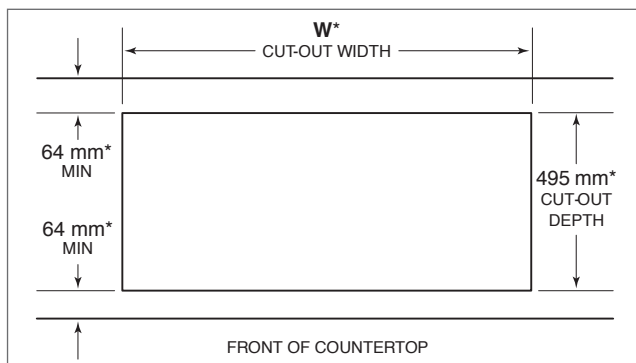
- Installation must comply with all applicable electrical codes and be properly grounded (earthed).
- Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.
- The induction cooktop is supplied with a single phase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

NATURAL GAS

Supply Pressure

WC

25 mbar

LP GAS

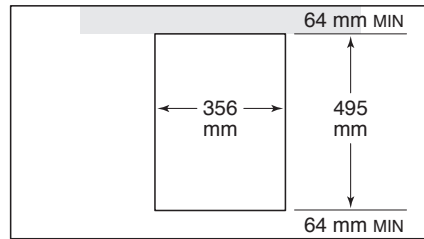
Supply Pressure

WC

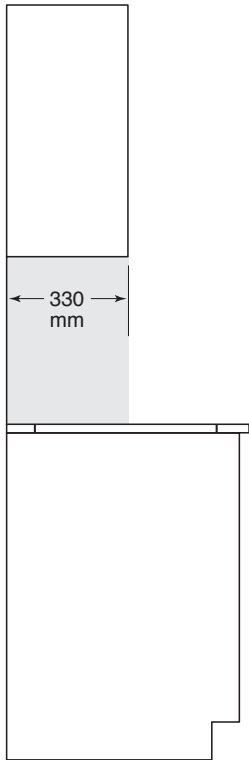
37 mbar



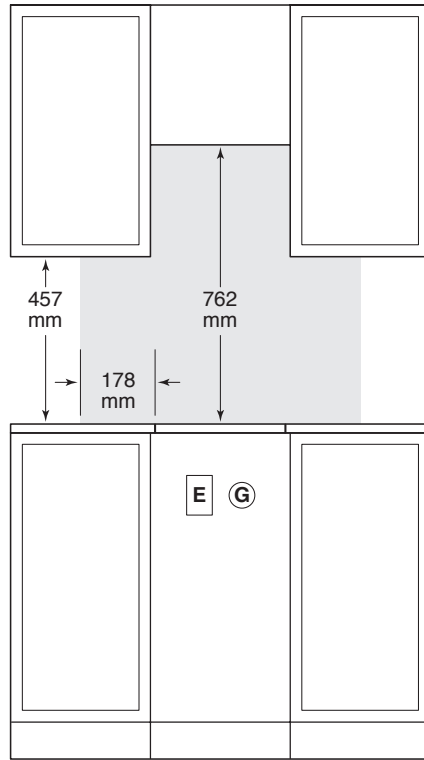
TRANSITIONAL MULTIFUNCTION MODULE W.381 ICBMM15TF/S STANDARD INSTALLATION



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.