



ELECTRIC STEAMER MODULE W.381 ICBSM15TF/S

- Quickly steam meats, vegetables, eggs, custard and grains beautifully and healthfully, retaining more nutrients and bringing out the natural flavors.
- The Wolf steamer module can also function as a slow cooker for 8-10 hours, creating delicious stews, soups and more.
- Just to note a few of our module's other uses: double boiling, proofing bread, warming food, melting chocolate, bringing leftovers back to moist and flavorful.
- Use the perforated pan for steaming vegetables, meats, fish, while the solid pan is great for rice, couscous, chocolate and more.

SPECIFICATIONS

Key Features:

- Integrated design, slim 15" width pairs well with other Wolf modules
- Powerful 2700-watt heating element quickly steams meats, grains and more
- Functions as a slow cooker for 8-10 hours
- Increased precision with 10 preset power levels and the ability to adjust in 1° increments
- Does everything from proofing bread to melting fine chocolate
- Holds 20 cups of liquid
- Stackable stainless steel pans
- Advanced lid seal holds in steam for consistent temperature
- Electronic drain releases full capacity of water in just 2 minutes
- ELECTRONIC DRAIN: Touch DRAIN on the keypad, and the drain valve will open for 2 minutes – long enough to drain a full capacity of water.
- LARGE CAPACITY: Holds a full 20 cups of liquid – great if you have a large family, do a lot of entertaining, or just eat a lot of fresh vegetables. You can also use it to hold mulled wine and other treats at the ideal temperature throughout your holiday party.



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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

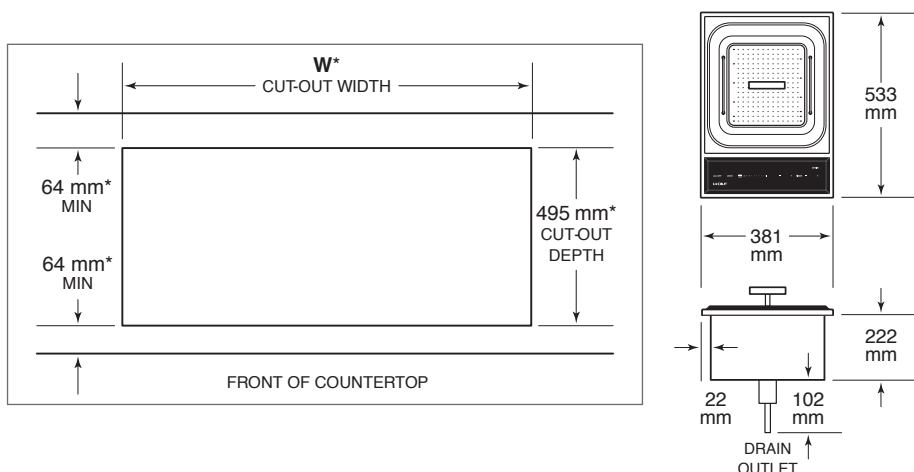
- Installation must comply with all applicable electrical codes and be properly grounded (earthed).
- Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.
- The induction cooktop is supplied with a single phase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

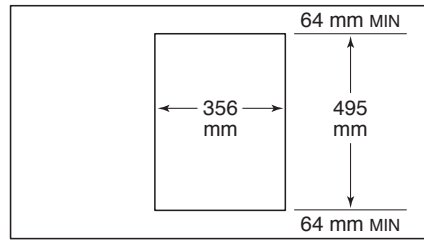
Supply Pressure

WC

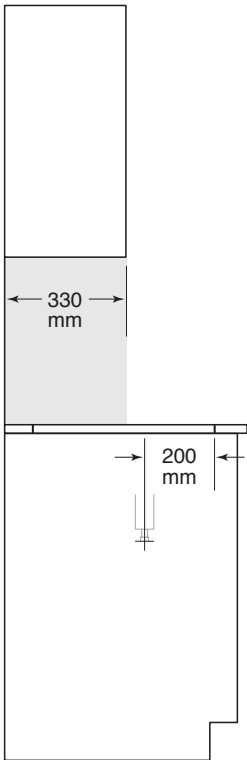
37 mbar



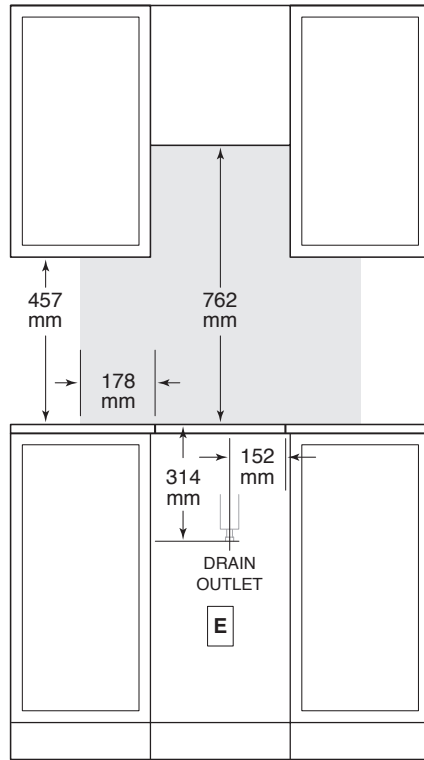
ELECTRIC STEAMER MODULE W.381
ICBSM15TF/S STANDARD INSTALLATION



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.