



SEALED BURNER RANGETOP - 6 BURNERS AND INFRARED GRIDDLE W.1219

ICBSRT486G



- 6 dual-stacked burners plus 15,000 Btu infrared griddle
- Dual-stacked burners go from 20,000 Btu down to a mere breath of flame
- Continuous cast-iron grates for easy movement of pots and pans
- Heavy-gauge stainless steel
- Three knob options.

SPECIFICATIONS

Key Features:

- Optional top configurations including infrared griddle, infrared charbroiler and French Top.
- Dual stacked, sealed burners.
- 4.6kWh burners with 300W simmer.
- 2.8kWh burner with 100W melt feature.
- Auto reignition
- Flame recognition.
- Natural or LP gas units.
- Stainless steel covers.
- Continuous porcelain-coated cast-iron grates.
- Drip-proof pan for easy cleaning of spills.
- Black knobs available at no additional cost.
- Island trim included on all models.

Specifications:

- 3-5 Large Burners with 4.6 kWh high and 300W simmer
- 1 Small Burner with 2.8 kWh high and 100W simmer
- 279mm 5.8 kWh infrared charbroiler
- 279mm 5.5 kWh infrared griddle
- 559mm 4.4 kWh French Top
- Dimensions: 1216 W x 724 D x 216 H
- Six Surface Burners
- 279mm Infrared Griddle
- 118 kgs. Shipping Wt.
- Electrical connection 13 amp



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PLANNING INFORMATION

- The platform to support the sealed burner rangetop must include a cutout for electrical and gas supply connections. Refer to the chart below for minimum base support.
- When installing against a combustible surface, a minimum 254 mm riser is required for 91 cm and 122 cm sealed burner rangetops with a charbroiler or griddle. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.
- A Wolf pro ventilation hood is recommended with the sealed burner rangetop. Refer to page 89 for Pro Ventilation.
- A downdraft can be used with model ICBSRT304. An accessory trim kit is necessary for this installation. Contact an authorized Wolf dealer for details.

INSTALLATION REQUIREMENTS

PLATFORM

Thickness 19mm

BASE SUPPORT

MIN

76 cm Rangetop 91 kg

91 cm Rangetop 113 kg

122 cm Rangetop

ELECTRICAL

- Installation must comply with all applicable electrical codes and be properly grounded (earthed).
- Locate the electrical supply within the shaded area shown in the illustration on the following page. A separate circuit, servicing only this appliance is required.

ELECTRICAL REQUIREMENTS

Required Power Supply grounded, 220-240 VAC; 50/60 Hz

Service 0.2 A

Receptacle 3-prong grounding-type

Power cord 2 m

GAS SUPPLY

- Installation must conform with all applicable gas codes.
- A gas supply line of 19 mm rigid pipe must be provided to the rangetop. 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 female inlet to the gas supply line.
- Wolf natural gas rangetops will function up to 3124 m in altitude without adjustment and LP gas ranges will function up to 2621 m. If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

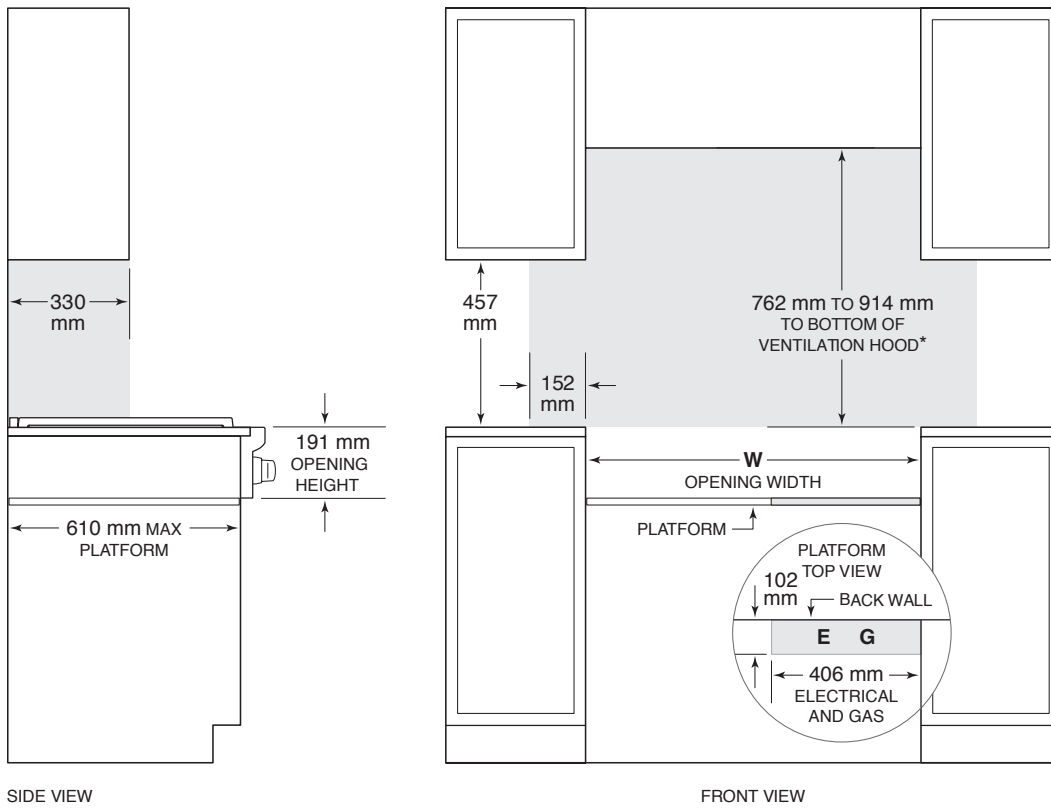
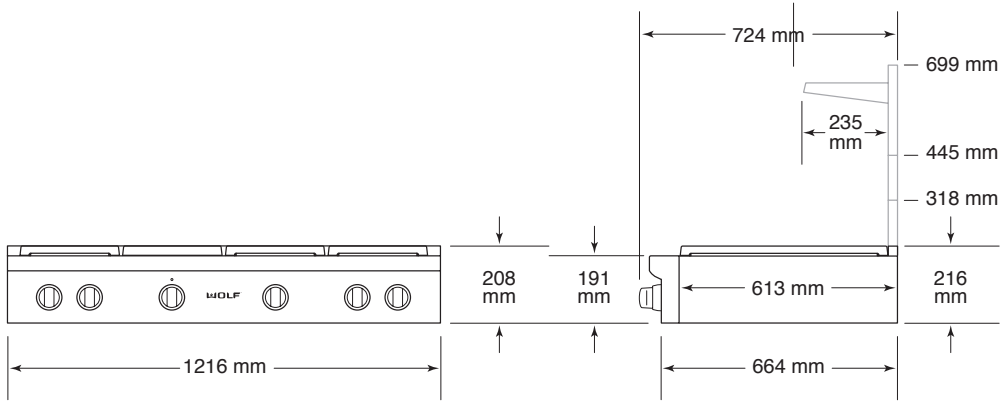
GAS REQUIREMENTS

NATURAL GAS WC
Supply Pressure 25 mbar

LP GAS WC
Supply Pressure 37 mbar



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SIDE VIEW

FRONT VIEW

*Without ventilation hood, 914 mm minimum clearance countertop to combustible materials, 118 mm for charbroiler.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces,

combustible materials cannot be located within this area.

Electrical and gas supply located through bottom of platform.

For island installation, 305 mm minimum clearance back of range to combustible rear wall above countertop.

CUTOUT WIDTH

76 cm Model
91 cm Model
122 cm Model

W

762 mm
914 mm
1219 mm