

ICBCG304T/S

FEATURES

Lower tier of dual-stacked burner lets you simmer and melt

Continuous cast-iron grates for easy movement of pots and pans

Easy-clean seamless burner pan

Dual-stacked burners go from 17 MJ down to a mere breath of flame

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional support from our Customer Care team

Spark ignition system re-ignites if flame goes out

Stylish stainless control knobs capped in black

ACCESSORIES

Center burner wok grate

High altitude conversion kit

Accessories available through an authorized Sub-Zero dealer. For local dealer information, visit ${\color{red} \underline{subzero-wolf.com/locator}}.$



COOKTOP SPECIFICATIONS

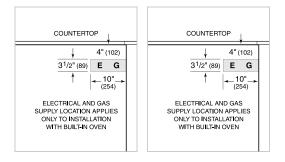
- 2 9 MJ/h Burner
- 1 12 MJ/h Burner
- 1 17 MJ/h Burner



PRODUCT SPECIFICATIONS

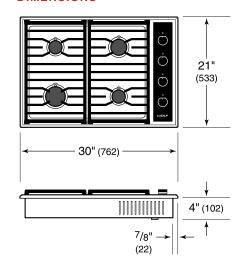
Model	ICBCG304T/S
Dimensions	762mmW x 102mmH x 533mmD
Weight	23 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	0.2 A
Gas Supply	Nat - 19 mm; LP - 13 mm
Gas Inlet	Class B or Class D
Power Cord Length	1 Meters

ELECTRICAL GAS

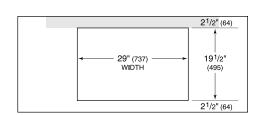


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

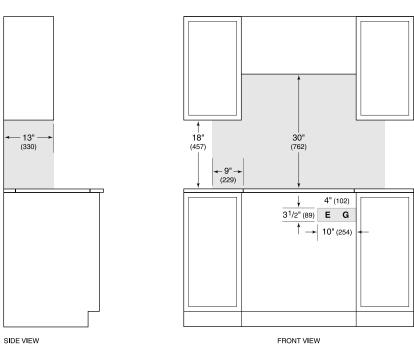
DIMENSIONS



STANDARD INSTALLATION



COUNTERTOP CUT-OUT



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

Electrical and gas supply location only applies to installations with built-in oven.



THESE SPECIFICATIONS ARE A GUIDE ONLY. Not suitable for cabinetry, installation or services location.

SUB-ZERO AND WOLF OFFER A CUSTOMISED DESIGN CHECK SERVICE to ensure your new appliances are installed perfectly. Please contact our Customer Care team for further information regarding our Design Check Service, or for detailed product specification and installation advice.

Phone: 03 9600 2218 Email: enquiries@subzero.com

Sub-Zero and Wolf Design Guides are also available via our website: www.subzero-wolf.com.au