

ICBCG365P/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
- Signature red control knobs (black or stainless also available)

ACCESSORIES

- Signature red, black or brushed stainless control knobs
- Center burner wok grate
- High altitude conversion kit

Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



COOKTOP SPECIFICATIONS

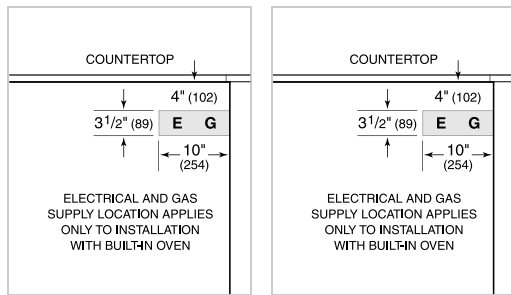
- 3 - 9 MJ/h Burner
- 1 - 12 MJ/h Burner
- 1 - 17 MJ/h Burner

PRODUCT SPECIFICATIONS

Model	ICBCG365P/S
Dimensions	914mmW x 102mmH x 533mmD
Weight	30 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

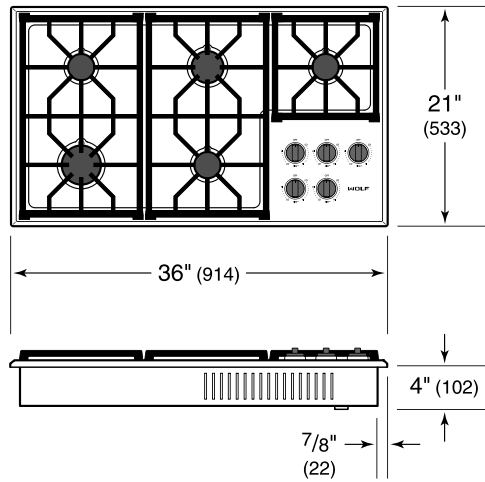
ELECTRICAL

GAS

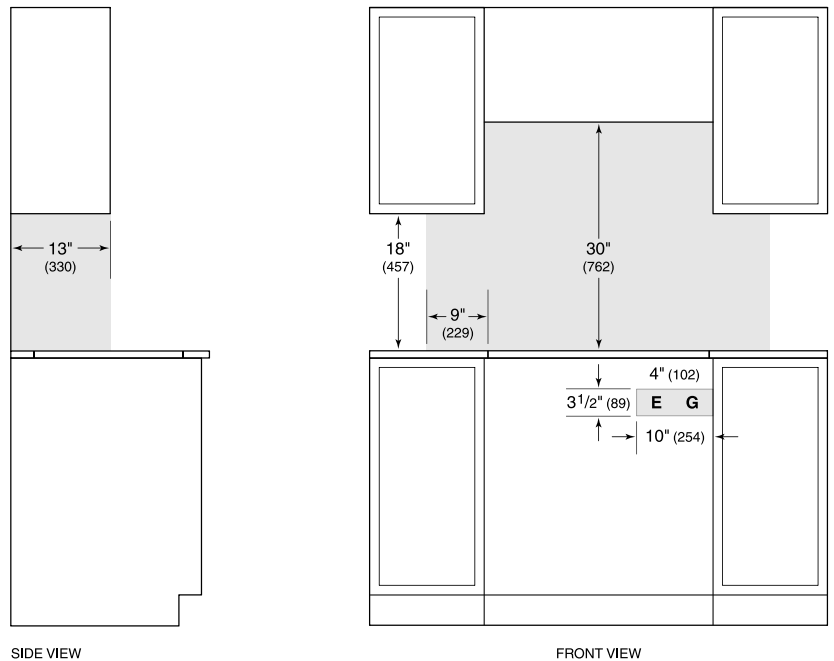
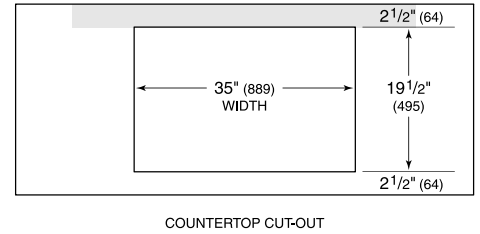


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



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.

GUIDE ONLY.

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