

ICBSRT362W



FEATURES

Wok burner aptly handles the gamut of wok cooking techniques with equal precision, from searing highs of 35,000 Btu to simmering lows of 3,500 Btu

Plumed wok burner flame focuses heat in the center of the wok pan and creates graduated temperature zones along the sides

Porcelain-coated cast-iron wok ring cradles a traditional round-bottom wok, offering extreme pan maneuverability and ability to angle the pan towards the cook for convenient access to contents

Wok burner grate extends the capability of the wok burner, enabling use with flat-bottom pans

Maintain control with dual-stacked burners that go from 20,000 Btu down to a mere breath of flame

Simmer and melt sauces, soups, and marinades easily with the lower tier of the dual-stacked burner

Cleanup is a snap as sealed, seamless burner pans and the drip zone around the wok burner chamber contain sloshes and spills

Move pots and pans effortlessly across the continuous cast-iron grates

Dual-stacked, sealed burners reignites flame automatically with spark ignition system

Match other Sub-Zero, Wolf, and Cove products with heavy-gauge stainless steel and signature red infinite control knobs

ACCESSORIES

2-Burner Wok Grate

Filler Trim

S-Grates

Sealed Burner Rangetop with Wok Black Knobs

Sealed Burner Rangetop with Wok Red Knobs

Sealed Burner Rangetop with Wok Stainless Knobs

Stainless steel, brass or chrome bezels

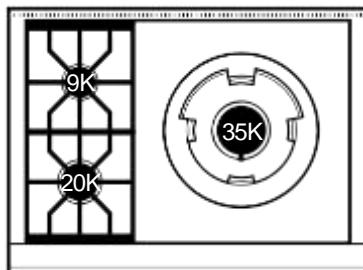
High altitude conversion kits available



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- Stainless-steel island trim (included)
- Stainless-steel bezels
- 2.8 kW burner
- 4.6 kW burner
- 10.3 kW wok burner
- Wok burner grate (included)

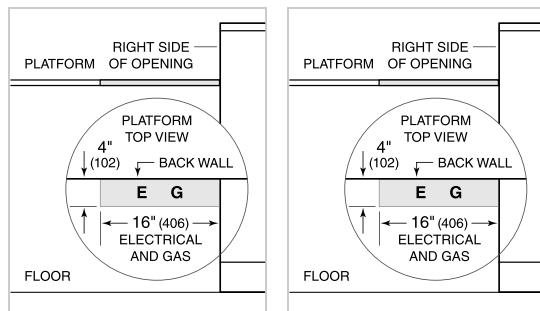
Accessories available through an authorized dealer.

PRODUCT SPECIFICATIONS

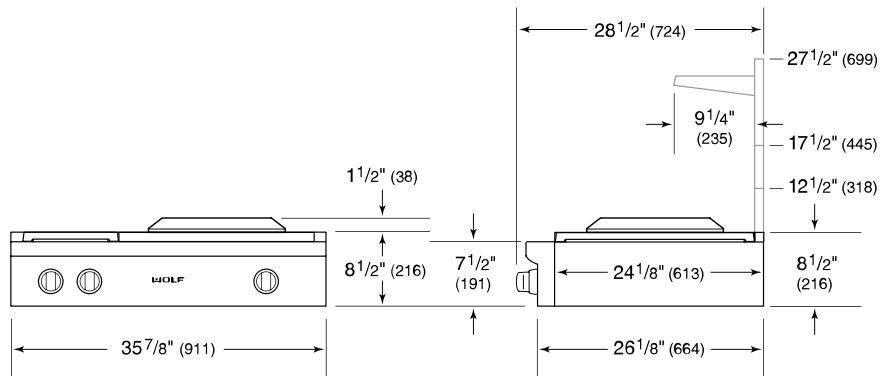
Model	ICBSRT362W
Dimensions	921 mm W x 254 mm H x 724 mm D
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	15 amp dedicated circuit
Gas Supply	≤ 1 A
Gas Inlet	10 mm diameter
Receptacle	ISO 7-1 or ISO 228-1

ELECTRICAL

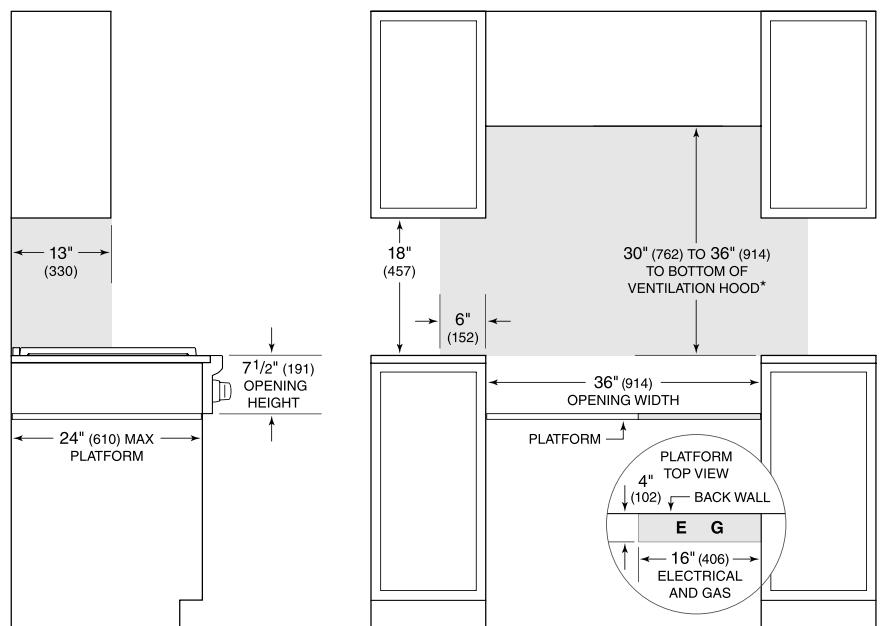
GAS



DIMENSIONS



STANDARD INSTALLATION



^aWithout ventilation hood. 36" (914) minimum clearance countertop to combustible materials. 44" (118) 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, 12" (305) minimum clearance back of range to combustible rear wall above countertop.