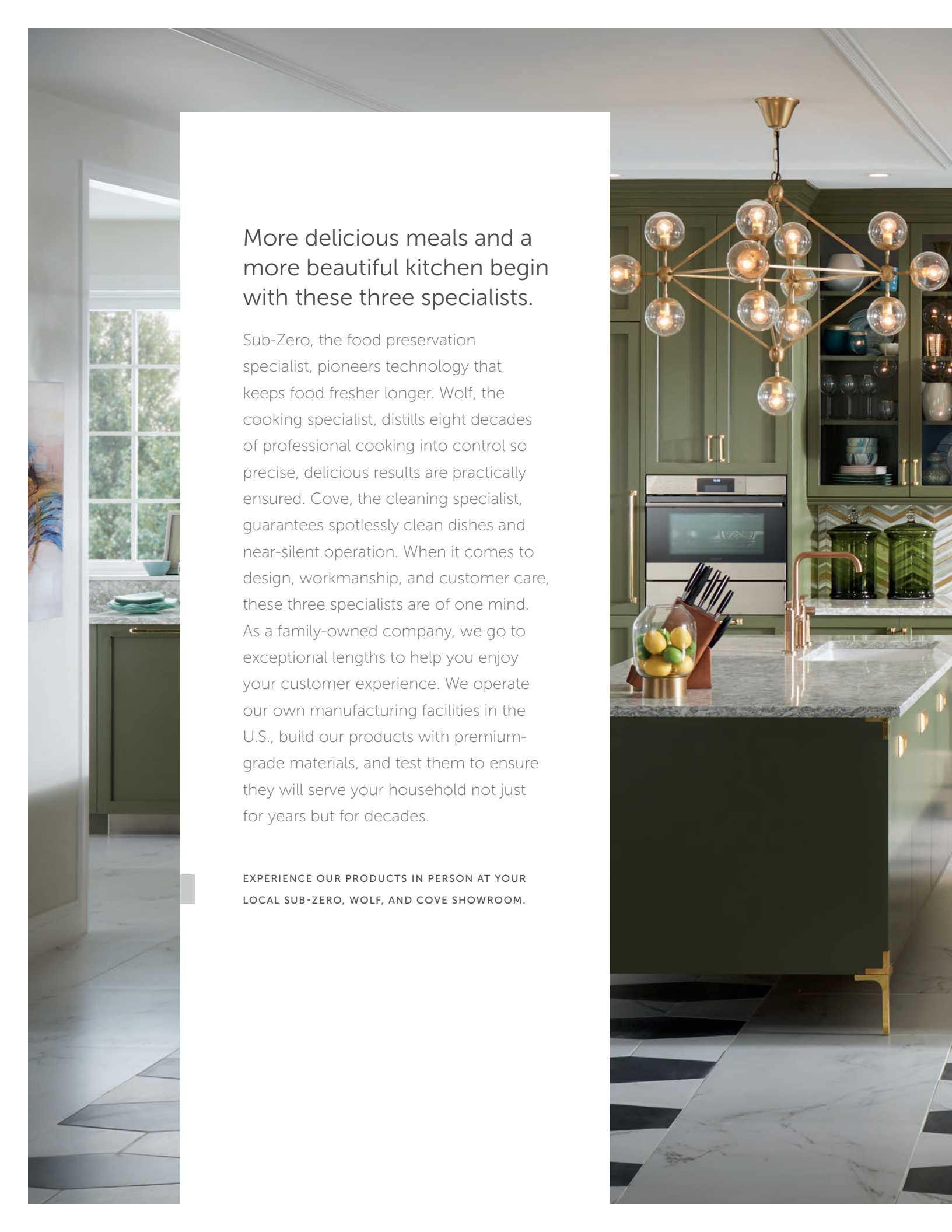


— THREE SPECIALISTS —
ONE EXTRAORDINARY KITCHEN



The image is a full-page advertisement for Sub-Zero, Wolf, and Cove. It features a high-end kitchen with green cabinetry, a large island with a marble countertop, and a multi-bulb brass chandelier. The text is centered in a white box. The left side of the image shows a window with a view of trees, and the right side shows the kitchen island and cabinets.

More delicious meals and a more beautiful kitchen begin with these three specialists.

Sub-Zero, the food preservation specialist, pioneers technology that keeps food fresher longer. Wolf, the cooking specialist, distills eight decades of professional cooking into control so precise, delicious results are practically ensured. Cove, the cleaning specialist, guarantees spotlessly clean dishes and near-silent operation. When it comes to design, workmanship, and customer care, these three specialists are of one mind. As a family-owned company, we go to exceptional lengths to help you enjoy your customer experience. We operate our own manufacturing facilities in the U.S., build our products with premium-grade materials, and test them to ensure they will serve your household not just for years but for decades.

EXPERIENCE OUR PRODUCTS IN PERSON AT YOUR
LOCAL SUB-ZERO, WOLF, AND COVE SHOWROOM.



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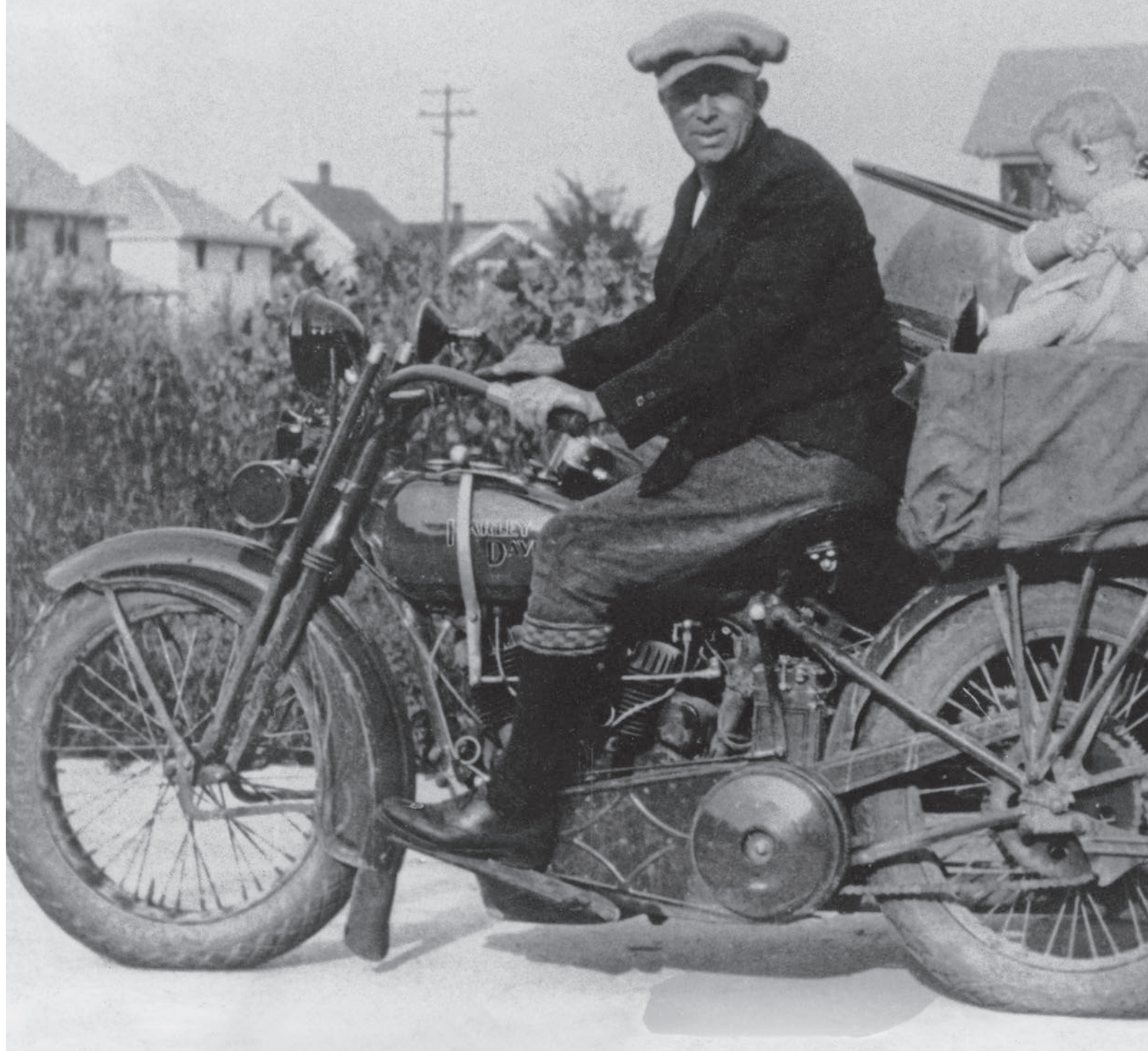
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1945



Our founder made a lifetime promise.

Sub-Zero's founder Westye F. Bakke was a world pioneer in preserving food at ultralow temperatures—literally sub-zero, below zero degrees Fahrenheit. A gifted engineer, he had a personal motive for developing reliable, high-performance home refrigeration in the 1940s: he needed it to store insulin for his diabetic son, Bud. Westye's innovations forever changed not only food preservation but also kitchen design, thanks to his introduction of revolutionary built-in refrigeration. Wolf's reputation for precise, supremely durable cooking equipment dates back even further. Acquired by Sub-Zero in 2000, Wolf builds cooking instruments with expertise amassed through more than 80 years in commercial kitchens. In 2018, the company introduced Cove—the only dishwasher with Sub-Zero and Wolf in its DNA. Engineered to adapt to the dishes you clean most, Cove ensures spotless results and near-silent operation. We remain a family-run business, headed by Westye's grandson, and we take our commitment to superior design and performance as personally as ever.



*If you build a quality product,
you will always have customers.*

WESTYE F. BAKKE





PRESERVATION



No other refrigerator rewards you in so many ways.

In fact, Sub-Zero is more than just a refrigerator; it is a suite of food preservation technologies that guards food's goodness longer. Sub-Zero products are built and tested for exceptionally long life—20 years or more. And Sub-Zero preserves something else—your originality—by offering the most sizes of any brand and infinite ways to customize. It is no wonder you will find Sub-Zero as a centerpiece of the kitchen in so many of the world's finest homes.



NASA-INSPIRED AIR PURIFICATION

Sub-Zero's antimicrobial air purification system scrubs the air of odors, mold, viruses, bacteria, and ethylene gas, a natural compound emitted by fresh foods that hastens spoilage.



PRECISE TEMPERATURE CONTROL

Microprocessors maintain interior temperatures within one degree of the setpoint with advanced magnetic door seals around all four sides to prevent leaks and conserve energy.



CUSTOMIZED MODULAR DESIGN

Design a custom food preservation solution with Sub-Zero's flexible, modular units that pair flawlessly to suit any space or style.



WORRY-FREE WARRANTY

Sub-Zero appliances are built to last with a full two-year warranty, full five-year sealed system warranty, and a limited 12-year sealed system warranty.



RIGOROUS TESTING

Sub-Zero tests each product component before assembly and every finished product for up to 24 hours after assembly to ensure appliances can withstand over 20 years of daily use.



BUILT-IN REFRIGERATION

Embodying more than six decades of advancements in built-in refrigeration design, the newest generation of Sub-Zero built-in models reaches new heights of refinement, inside and out. Of course, the elements that make Sub-Zero a design icon—the distinctive grille foremost among them—are still unmistakable. All built-in models are available with wrapped stainless doors, many with glass, and most can be faced with custom cabinet panels and your choice of hardware. Another installation option, flush inset, permits the front face to line up evenly with adjacent cabinets.

——— 30" ——— ——— 36" ——— ——— 42" ——— ——— 48" ———





NASA-inspired air purification



OVER-AND-UNDER

Choose the slender 30" width or the roomy 36". Both are available with a solid or glass door.



ALL REFRIGERATOR / ALL FREEZER

Food storage space will never be an issue again with these spacious 36"-wide models. The refrigerator is also available with a glass door.



FRENCH DOOR

Forty-two inches wide, the French door refrigerator/freezer is our newest addition to the Sub-Zero family of built-ins. For access to the refrigerator, the two doors may be opened together or independently. An internal water dispenser is available. A 36" French door model is also available.



SIDE-BY-SIDE

Offered in three widths—36", 42", and 48". The 42" and 48" models are available with an external or internal ice and water dispenser.



Redesigned external dispenser delivers filtered water and ice



PROFESSIONAL REFRIGERATION

Freshness finds unmistakable expression in the Sub-Zero PRO 48. Stainless steel inside and out, it boasts a refrigeration system enhanced with triple evaporators, a feature that permits storage conditions in the main refrigerator compartment and the refrigerator drawers to be adjusted separately, with microprocessor controls and digital temperature displays to ensure precision. Unequivocally design-forward, the PRO 48 is also all about detail, such as smooth-glide crisper drawers with a tight-sealing glass lid. Even the available glass door has a food preservation feature: built-in resistance to ultraviolet light.



*Unequivocally design-forward
with iconic, hand-finished details*



SOLID DOOR

The original PRO 48, sculpted of stainless steel, with over 30 cubic feet of storage space.



GLASS DOOR

A stunning way to showcase your food, while offering the same capacity and performance.



INTEGRATED REFRIGERATION

Where is the refrigerator? Anywhere you wish. Available as tall refrigerator and freezer units, slender columns, and drawers, Sub-Zero integrated refrigeration merges seamlessly into its surroundings. No visible grilles. Lustrous stainless steel or any cabinet panels and hardware you desire. Break out of the traditional kitchen layout with unmatched installation flexibility. Think outside the kitchen and integrate refrigeration into other rooms, such as the master suite or gym.

— 18" — — 24" — — 27" — — 30" — — 36" —



TALL

All refrigerator, all freezer, or a combination of both, in 30" and 36" widths, provide you ample flexibility for designing refrigeration into your décor.



COLUMN

Pair columns together to create the exact storage space you need. Both all refrigerator and all freezer columns are offered in 24", 30", and 36" widths. An 18" all freezer column and 24" refrigerator/freezer combination column is also available.



DRAWER

Integrated all refrigerator, all freezer, and combination refrigerator/freezer drawers provide the ultimate undercounter convenience for any room. Available in 24", 30", and 36" widths. A 27" refrigerator-only drawer is also available.



The slimmest Sub-Zero column with a refrigerator and freezer, at just 24" wide, fits the most compact kitchen, yet still delivers the advanced food preservation features Sub-Zero is famous for.

UNDERCOUNTER REFRIGERATION

Keep the hospitality flowing with Sub-Zero undercounter refrigeration. It is ideal for the living room, bar, home theater, or patio. Choose a beverage center, all refrigerator, or refrigerator/freezer. Outdoor-certified units are engineered to excel in temperatures up to 110 degrees Fahrenheit and to resist moisture, salt, and UV rays. And because no party should ever run low on ice, a Sub-Zero high-volume ice maker is a must. The design options of these compact yet roomy units ensure that they serve your home décor as ably as you serve your guests.

— 15" — — 24" —



ALL REFRIGERATOR OR COMBINATION

Choose all refrigerators or combination refrigerator/freezers in a 24" width. Outdoor and custom panel models also available.



BEVERAGE CENTER

Place refreshment in any room with this ultimate beverage center with wine storage, available in a 24" width. Choose between a clear-view glass door or custom cabinet panels.



ICE MAKER

Never run out of ice. The 15" models allow for a stainless steel door or custom cabinet panel. Outdoor models also available.



The definition of design flexibility





Indoors **and** out, every inch a Sub-Zero



HERE IS HOW SUB-ZERO STORAGE FOILS WINE'S NATURAL ENEMIES:

Independent Storage Zones Regulate Temperatures

Hold wine, beverages, and food at the storage and serving temperatures you prefer, within one degree of setpoint. Each wine storage unit includes two independent zones, and models with refrigeration and freezer drawers have additional zones.

Easy-Glide Racks Prevent Vibration

Each bottle is gently cradled, and racks glide smoothly, easily in and out, providing access without agitating wine.

UV-Resistant Glass Blocks Light

Tinted glass protects against light exposure that can affect aging and cause unpleasant aromas.

Dual Evaporators Control Humidity

Consistent, moderate humidity ensures that corks do not dry out and labels do not peel and discolor.

WINE STORAGE

Better storage for the bottle means more enjoyment in the glass. Sub-Zero wine preservation units act not merely as coolers but as guardians against heat, humidity, vibration, and light—the four enemies that can rob wine of its complexity and character. Available in three widths, from 18" to 30", with 46 to 146 bottle capacity, they let you bring the pleasures of wine into any room in your home.

— 18" — — 24" — — 30" —



FULL-SIZE WINE STORAGE

Available in 18", 24", and 30" widths, these handsome units provide ideal storage for 59 to 146 bottles. Choose the classic stainless steel look or match your custom cabinetry with panel-ready fronts.



WINE STORAGE PLUS REFRIGERATION

Wine and cheese, anyone? Nine shelves of wine storage plus two refrigerator storage drawers below, in a 30" width.



UNDERCOUNTER WINE STORAGE

Under the counter or freestanding, these 24" models make efficient use of space without compromising the care you give your wine.



Organize your collection with wine tiles



Humidor accessory safe-guards cigars



Safely stores 750 ml, half, and magnum bottles





WOLF

COOKING



With Wolf, you can predict delicious.

Built into every Wolf product is a belief system. The central tenet of our cooking credo: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out. Wolf puts precise control in your hands so the dish you have in mind will be the dish you bring to the table. Cooking, you see, is all we do; we are specialists in delicious results. Read on to learn more about the high-performance products that can take your cooking to a whole new level.





PRECISE HEAT AND TEMPERATURE CONTROL

Wolf is expertly designed to skillfully wield the physics and mechanics behind the art of cooking with intuitive, easy-to-use technology and controls, ultimately taking the guesswork out of cooking.



PROFESSIONAL HERITAGE

Long before we introduced the prowess of Wolf into the home, it was lauded as the best by professionals. Imbued with Wolf's professional kitchen pedigree, home cooks have enjoyed more satisfying cooking for nearly two decades.



DESIGNED WITH YOU IN MIND

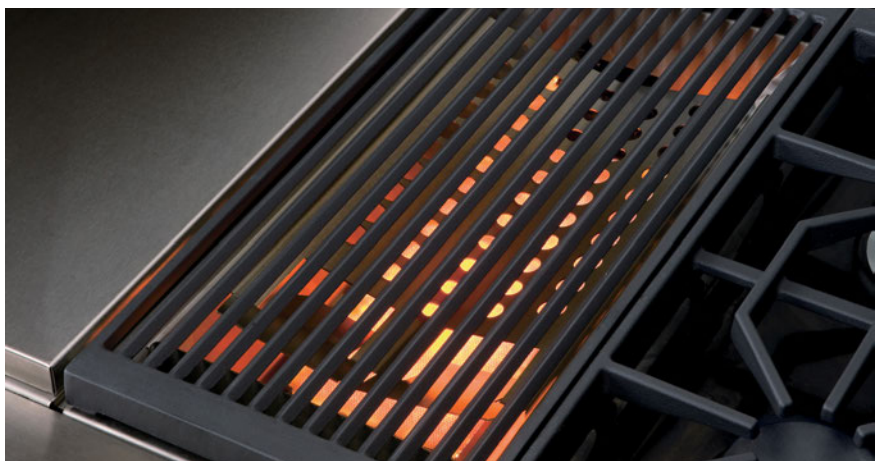
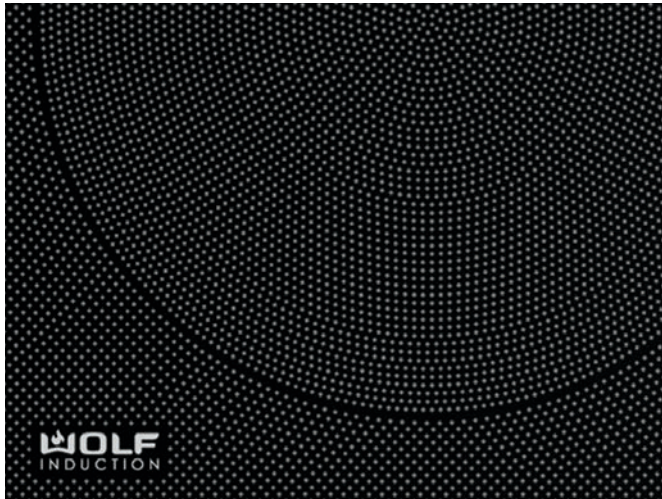
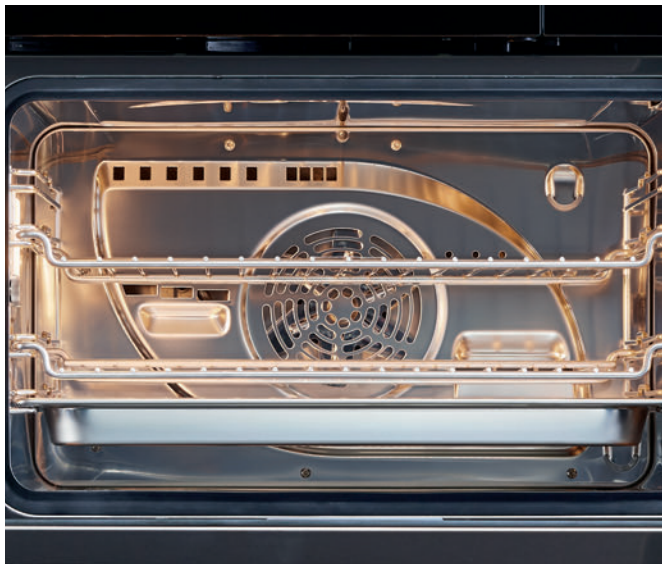
Whatever your kitchen and cooking style, you will find limitless expression with Wolf. All Wolf designs coordinate with Sub-Zero and Cove products—three specialists harmonizing in one exceptional kitchen.



RIGOROUS TESTING

To ensure reliability, engineers stress-test our designs under laboratory conditions that simulate decades of extreme use. One hundred percent of the major components are tested before going into the final design, and every major function is tested before shipping.





One ingredient to leave out: Guesswork.

Wolf solves the problem of imprecise equipment, helping you cook with confidence. The precise performance and genius of professional cooks find their way into Wolf products through intelligent features that help take the guesswork out of cooking.

WOLF'S CONVECTION SYSTEMS



More consistent, more delicious results. That, in short, is what you can expect with Wolf's Dual Convection and Dual VertiCross™ convection systems. They control the heat and airflow inside Wolf electric ovens to eliminate hot spots and allow for multi-rack cooking. Pan rotation becomes a thing of the past.

STEAM



Is this the world's most versatile oven? Steam-roast poultry that is golden brown and gloriously juicy. Steam vegetables and retain up to 22 percent more vitamins. Bake bread worthy of a boulangerie. Even bring leftovers back to moist, flavorful life.

DUAL-STACKED, SEALED BURNERS



Power meets finesse in this Wolf innovation. The upper-tier burner delivers exceptionally high Btu for searing and boiling. For simmering or melting, the lower-tier burner produces a more subtle flame. For easy cleaning, the burner pans are sealed and seamless.

INFRARED ELEMENTS



This feature of the charbroiler and griddle preheats fast and generates higher temperatures for quick sears.

INDUCTION TECHNOLOGY



Induction cooktops create a magnetic field that induces heat in the pan. The cookware becomes the heating element. It is ultraefficient at transferring heat, with almost instantaneous temperature-adjustment response. Boils water with amazing speed too.

RANGES

Unmistakable heirs of the professional cooking instruments that made Wolf famous, today's Wolf dual fuel and gas ranges are as noteworthy for their abundance of sizes and features as for their exhilarating performance. New induction ranges offer equally impressive performance, with easy-clean convenience and stunning contemporary style.

———— 30" ———— ———— 36" ———— ———— 48" ———— ———— 60" ————





Dual-stacked, sealed burners



INDUCTION RANGES

Now there is an exciting new alternative to gas. The Wolf induction range gives you a cooktop with incredible speed and precision—boils water faster than gas, yet provides you exact high-to-low temperature control. Down below, a dual convection oven bakes and roasts with reliably even heat.



DUAL FUEL RANGES

Discover a new world of cooking—the best of two worlds, actually. Wolf dual fuel ranges have gas cooking topside with Wolf dual convection electric ovens below. Customize your range's configuration with combinations of an infrared grill, infrared griddle, the innovative French top, and dual-stacked, sealed burners.



GAS RANGES

Perfected in professional kitchens, this range comes with over 80 years of experience. Customize your range's configuration with combinations of an infrared grill, infrared griddle, the innovative French top, and dual-stacked, sealed burners.

COOKTOPS

Whether you prefer gas, electric, or induction, Wolf has precisely the cooktop you need and design that is ideal for your kitchen. Wolf gas cooktops, in 30" or 36" widths, are now available in contemporary, professional, and transitional designs that pair beautifully with our built-in ovens. The sleek electric and induction cooktops are available in transitional and contemporary models, and induction cooktops are available in 24", 30", and 36" widths.

— 15" — — 24" — — 30" — — 36" —



CONTEMPORARY GAS COOKTOP

For a striking, integrated look, control knobs mount to the cabinet panel of your choice. Dual-stacked, sealed burners offer up to 20,000 Btu for power and control. Available in a 36" width. Knobs also available in red or brushed stainless.



PROFESSIONAL GAS COOKTOP

With signature red control knobs and innovative dual-stacked, sealed burners, it adjusts from a mere breath of flame to as much as 18,000 Btu for searing power. Knobs also available in black or brushed stainless.



TRANSITIONAL GAS COOKTOP

The right look for any kitchen, with brushed stainless control knobs topped in black against an all-glass control panel, and dual-stacked, sealed burners providing up to 18,000 Btu and the precise control cooks appreciate.



ELECTRIC COOKTOPS

Wolf electric cooktops combine sophisticated, minimalist design with high performance; all elements feature true simmer, which holds sauces and stews below boiling.



INDUCTION COOKTOPS

Ultrafast, ultraprecise, and easy to clean, Wolf induction cooktops use electromagnetic generators to quickly heat pots and pans.



SEALED BURNER RANGETOPS

Wolf sealed burner rangetops have the dual-stacked, sealed burners that bring new dimensions of control to your cooking—from high, searing heat to the subtleties of simmering and melting. Customize to your cooking style when you include a griddle, charbroiler, or French top in your rangetop configuration. It is precise gas cooking that fits into almost any kitchen design.

— 30" — — 36" — — 48" —



Dual-stacked, sealed burners



Three sizes—30", 36", and 48"—and nine configurations are available with options, such as the French top, infrared griddle, and charbroiler.



Simply change the look of your Wolf by changing the knobs.



BUILT-IN OVENS

Since the day they were introduced, Wolf built-in ovens have inspired choruses of acclaim from cooks, bakers, and designers alike. Never before had ovens incorporated so much innovation and precise control for consistently flawless results. And now the ovens that revolutionized life in the kitchen do the same for the décor. With a new, wider spectrum of exterior designs, Wolf built-in ovens prove ideal for more homes than ever.

— 24" — — 30" — — 36" —



M SERIES

Refinements in the new M series are more than aesthetic. The Dual VertiCross™ convection system creates more uniform heat and with it, more consistently delicious results. 14 percent greater interior usable capacity, decreased preheat time, new preset cooking programs, color touch-screen controls, and improved interior lighting reduce guesswork.



Transitional

Available as 30" single or double ovens, this design has a full-color LCD touch-screen.



Professional

Bold 30" ovens combine the LCD touch panel with control knobs in red, black, or stainless.



Contemporary

Minimalist, handleless design and a color LCD touch panel. Single or double in 30" widths.

E SERIES

With the numerous exterior design options in the E series, the idea of precise control applies as much to the look of your kitchen as to the cooking performance you will enjoy there.



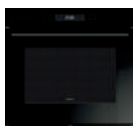
Transitional

A stainless steel control panel is just one exceptional feature of these 24" single and 30" single and double ovens.



Professional

Arrestingly designed with pro handles and a stainless steel control panel. Available as a 30" single or 30" double.



Contemporary

Single or double 30" ovens with black-glass front and a black handle give your kitchen a striking, design-forward look.

L SERIES

Wolf's original line of built-in ovens, with durable stainless steel construction and a rotating, touch control panel for stylish cooking. Dual convection and 10 cooking modes ensure delicious meals every time.





CONVECTION STEAM OVEN

Wolf's redesigned convection steam oven provides you both spectacular food and sophisticated design. Reimagined to effortlessly integrate into any kitchen style, the convection steam oven will single-handedly ease meal preparation. It places the expertise of Wolf's chefs at your fingertips, with more tried and tested modes to help you create flaky, golden pies, fall-off-the-bone ribs, rejuvenated leftovers, or juicy steaks cooked sous vide. This oven provides the ultimate cooking control, releasing ideal amounts of steam and heat at critical moments.

— 24" — — 30" —



TRANSITIONAL

The right look for almost any kitchen, from traditional to modern, with a sleek look that coordinates with E and M series ovens. Available in 24" and 30" models.



PROFESSIONAL

With its stainless steel frame and professional handle, it coordinates beautifully with the Wolf professional gas cooktop and E or M series built-in ovens. Available in a 30" width.



CONTEMPORARY

Styled for the most design-forward kitchens. 30" model now available with a retractable handle for an extra sleek look that coordinates with M series single ovens.

VACUUM SEAL DRAWER

The vacuum seal drawer is a practical, economical, and creative tool for portioning, protecting, and preparing more delicious food. Say goodbye to freezer burn. Pack soups, sauces, and dry goods alike, and make dinner a mouthwatering snap when you speed-marinate, pickle, and infuse. Effortlessly prepare food for sous vide cooking and consistently achieve succulent results. Aside from its uses in the kitchen, it can protect important items from moisture-damage and help save precious space during travel.

— 24" — — 30" —



FIT ANY KITCHEN DESIGN

Flexibility abounds with finishes and sizes to match any style, coordinating seamlessly with other Sub-Zero, Wolf, and Cove appliances. Choose either a 24" or 30" front, in stainless, black glass, or fit with custom cabinetry.

Custom Panel

Integrated panel kit required





MICROWAVES

Do more than reheat leftovers in a Wolf microwave—you can prepare entire meals. A true cooking instrument, it excels at many of the things you would expect of a full-size oven. And drawer, drop-down door, and side-swing models integrate beautifully into any kitchen design.

— 24" — — 30" —





DROP-DOWN DOOR MICROWAVE

Styled to match Wolf E and M series wall ovens, and sized to stack seamlessly with 24" and 30" convection steam ovens and coffee systems. Gourmet mode and other performance features let you fix real meals, real fast.



DRAWER MICROWAVE

Install undercounter, in a corner, or in a wall of cabinetry for ultimate cooking convenience. Available in 24" and 30" widths.



STANDARD (SIDE-SWING) MICROWAVE

Choose convection or standard models—both are powerful speed cooking tools, with Gourmet mode for quick, easy meals, and Keep Warm mode for late arrivals. The convection model provides the most versatile cooking of any Wolf microwave.



Match your Wolf oven using the M, E, and L Series trim kits



SPECIALTY MODULES

Passion for cooking reaches new dimensions with our 15" module cooktops. Combine modules à la carte to create a custom cooktop. Turn any countertop into a cooking area. Add specialty functions alongside a full-size cooktop or range. The designs coordinate nicely with their larger counterparts, with equal performance.

— 15" —





TEPPENYAKI

Dual-zone induction power goes directly to the stainless steel surface, providing rapid heating ideal for low-fat stir frying and sautéing. Preheats faster than a traditional griddle.



MULTIFUNCTION COOKTOP

Removable center ring lets you flex between a full grate and a wok grate. The 22,000 Btu burner shapes its flame for stir frying and fast boiling.



STEAMER

Enjoy delicious, nutritious steam cooking. Now with sous vide capabilities (with accessory basket) and one-degree increments of temperature control.



GRILL

Grilling year-round and a bit of "open flame" taste with no flare-ups. Two 1400-watt elements for precise control and dual-temperature cooking.



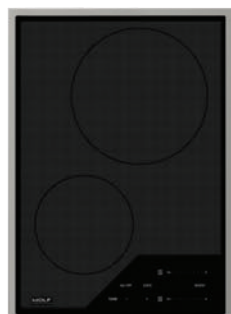
ELECTRIC COOKTOP

Two electric elements operate with Wolf's high-frequency pulsation technology for the responsive control cooks appreciate.



FRYER

Shrimp tempura, golden chicken, shoestring potatoes—your fried foods emerge crisp and light, thanks to precise temperature control.



INDUCTION COOKTOP

Induction capable cookware heats instantly and evenly, yet the cooktop stays relatively cool. Fast and precise temperature control.



GAS COOKTOP

Same dual-stacked, sealed burners as Wolf cooktops, with nuanced control from the merest breath of flame to a searing 12,000 Btu.



COFFEE SYSTEM AND CUP WARMING DRAWER

Make a professional-quality brewed coffee, espresso, cappuccino, macchiato, or latte with ease. The Wolf built-in coffee system is like having your own personal barista. Imagine, milk steamed and frothed to foamy perfection, automatically. Available in stainless or black, the system pairs beautifully, either side by side or stacked with other Wolf products, such as the convection steam oven and drop-down door microwave oven. Uses either whole-bean or ground coffee.

— 24" — — 30" —



STAINLESS COFFEE SYSTEM

With its classic stainless steel styling, this 24" system is designed to install seamlessly alongside other 24" Wolf products.



BLACK COFFEE SYSTEM

Our black 24" system can be purchased for standalone installation, or with any of five 30" trim kits to coordinate with Wolf oven styles.



CUP WARMING DRAWER

The luxurious complement to your coffee system, with hidden electronic touch controls setting temperatures from 85 to 175 degrees Fahrenheit and room for up to 40 tea cups or 80 espresso cups at a time. Available in 24" stainless steel or sleek black.

WARMING DRAWERS

Mealtime flexibility abounds with this little-known kitchen assistant. Keep dinner warm for late arrivals, proof dough, or preheat dinnerware. And think outside the kitchen—luxuriate in toasty towels when installed in a master suite or pool house. Indoor and outdoor models provide convenience wherever you need it most.

—— 30" —— —— 36" ——



WARMING DRAWERS

30" and 36" front and handle kits available to coordinate with ovens, ranges, and sealed burner range tops. Or create a custom cabinet front for indoor models.



VENTILATION

Wall hoods, island hoods, downdraft units—Wolf ventilation systems marries beautiful form with powerful performance. Vent liners also available in several widths and depths.

30-66"



PRO VENTILATION

Available in seven widths ranging from 30" to 66", all Wolf pro hoods are produced using 16-gauge stainless steel.



COOKTOP VENTILATION

Add a dramatic sculptural element to your kitchen with a low-profile hood in glass, black, or stainless steel. Available in wall and island configurations.





DOWNDRAFT VENTILATION

Touch a button and this powerful unit rises to a height of 14", providing more efficient ventilation for tall cookware.



CEILING-MOUNTED HOOD

Behind its sculpted lines, there is hard-nosed performance that will keep the cooking area bright, clean, and fresh, no matter what is on the menu.



UNDER-CABINET INSERTS

Incorporate all the controls, lighting, and convenience of Wolf ventilation without interrupting your kitchen design.



COVE

CLEANING



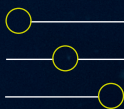
The only dishwasher with Sub-Zero and Wolf in its DNA.

From the pioneers of Sub-Zero food preservation and Wolf precision cooking, comes Cove dishwashing. It is the culmination of years of research and refinement. Cove appliances are engineered to adapt to the dishes you clean most—with wash cycles that ensure spotless results and near-silent operation. Thoughtfully designed with adjustable interiors, customizable exterior finishes, an industry-leading warranty, and best-in class customer service, Cove is simply a more enlightened way to wash.



POWERFUL CLEANING

Sparkling stemware. Sanitized bottles. Scrubbed-new pots and pans. From wire whisks to fine china, every dish you wash with Cove will emerge sparkling clean and dry, every time.



ENVIABLE ADAPTABILITY

Cove adapts to any lifestyle or cooking style. And with adjustable racks and tines, it adapts to your dishes too, ensuring the safety of delicate stemware and china.



LONGER LIFE

Cove is built and tested in the same USA facilities as Sub-Zero and Wolf, to provide reliable performance not just for years, but for decades. We are so confident in Cove, we back it with a rarely-seen, full five-year warranty.



FLEXIBLE DESIGN

Cove is installed flush to surrounding cabinetry with hidden controls, and can be fitted with stainless steel or custom panels to blend seamlessly into any kitchen design.



DISHWASHERS

Cove dishwashers clean to a higher standard. They are built to ensure that every dish and utensil emerges from the dishwasher spotlessly clean and dry—no pre-rinsing required, and it is so quiet that it will never interrupt a conversation. Discover flexibility inside and out with a vast array of custom wash and dry options, an interior that fully adjusts to any combination of dishes, and panel-ready or stainless steel exteriors that seamlessly coordinate with its Sub-Zero and Wolf companions. Just like our other brands, Cove is built to last for decades. Cove offers a clean beyond anything you have ever seen.

— 24" —



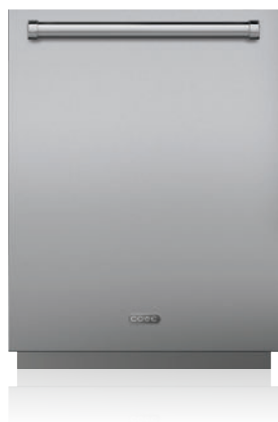


Wherever you see **green** inside a Cove,
there is an adjustment point

TWO MODEL OPTIONS, COMPLETELY CUSTOMIZABLE

Available with or without a built-in water softener, Cove dishwashers ensure optimal performance at all times. The built-in water softener model automatically adjusts the amount of salt used per wash to the hardness level of your water, reducing hard water spots, for sparkling clean dishes.

Custom handles. Custom cabinetry. Custom interior configurations. Cove is crafted to be a flexible partner that never competes with the design style of a room or the lifestyle of its owner.



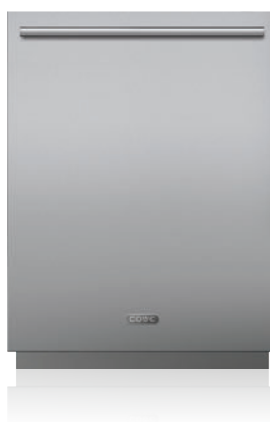
Dishwasher

MODEL OPTIONS

DW2450

-Panel Ready

W 23 5/8" H 34 1/2" D 23 1/4"



Dishwasher

With Water Softener

MODEL OPTIONS

DW2450WS

-Panel Ready

W 23 5/8" H 34 1/2" D 23 1/4"



Clean with absolute confidence

..... THIRD ROW UTENSIL RACK

..... ADJUSTABLE MIDDLE BASKET

..... ADJUSTABLE TINES

..... BRIGHT LED LIGHTING

..... STAINLESS STEEL INTERIOR

..... BASKET FOR LARGER UTENSILS

..... LOWER BASKET

3 SPRAY ARMS

POWERFUL, BRUSHLESS DC MOTOR

FOUR-STAGE FILTRATION

..... CUSTOM WASH/DRY OPTIONS

..... TOUCH CONTROLS



Please note: Always consult your builder to ensure that Sub-Zero and Wolf outdoor kitchen appliances are installed according to building code requirements.

Create a complete kitchen al fresco.

Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do in your indoor kitchen. With Sub-Zero and Wolf, you can. Our multi-function grill gives you masterful control, while warming drawers lend a helping hand. Sub-Zero undercounter refrigeration keeps fresh foods, cold drinks, ice, and other necessities right at your fingertips. Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and new design possibilities.



BUILT-IN OUTDOOR GRILLS

Offered in four sizes: 30", 36", 42", and 54".



FREESTANDING OUTDOOR GRILLS

Roll it out and you are ready. Available in 30", 36", and 42" widths. Carts sold separately.



REFRIGERATORS AND ICE MAKER

Bring the standard-setting design and worry-free performance of Sub-Zero to your outdoor kitchen. We offer 24" outdoor refrigerators and drawers as well as a 15" ice maker.

BUILT-IN REFRIGERATION

30 INCHES



Over-and-Under Refrigerator/Freezer

MODEL OPTIONS

BI-30U

-Stainless Steel or Panel Ready

W 30" H 84" D 24"



Over-and-Under with Glass Door

MODEL OPTIONS

BI-30UG

-Stainless Steel or Panel Ready

W 30" H 84" D 24"

36 INCHES

(continued)



Over-and-Under with Glass Door

MODEL OPTIONS

BI-36UG

-Stainless Steel or Panel Ready

W 36" H 84" D 24"



French Door Refrigerator/Freezer

MODEL OPTIONS

BI-36UFD

-Stainless Steel or Panel Ready

BI-36UFDID

-Stainless Steel or Panel Ready
-Internal Water Dispenser

W 36" H 84" D 24"



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

BI-36S

-Stainless Steel or Panel Ready

W 36" H 84" D 24"

48 INCHES



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

BI-48S

-Stainless Steel or Panel Ready

BI-48SID

-Stainless Steel or Panel Ready
-Internal Water Dispenser

W 48" H 84" D 24"



Side-by-Side Refrigerator/Freezer

MODEL OPTIONS

BI-48SD

-Stainless Steel or Panel Ready
-External Water Dispenser

W 48" H 84" D 24"

36 INCHES

**All Refrigerator
or All Freezer****MODEL OPTIONS****BI-36R**

-Stainless Steel or Panel Ready

BI-36F

-Stainless Steel or Panel Ready

W 36" H 84" D 24"

**All Refrigerator
with Glass Door****MODEL OPTIONS****BI-36RG**

-Stainless Steel or Panel Ready

W 36" H 84" D 24"

**Over-and-Under
Refrigerator/Freezer****MODEL OPTIONS****BI-36U**

-Stainless Steel or Panel Ready

BI-36UID-Stainless Steel or Panel Ready
-Internal Water Dispenser

W 36" H 84" D 24"

42 INCHES

**French Door
Refrigerator/Freezer****MODEL OPTIONS****BI-42UFD**

-Stainless Steel or Panel Ready

BI-42UFDID-Stainless Steel or Panel Ready
-Internal Water Dispenser

W 42" H 84" D 24"

**Side-by-Side
Refrigerator/Freezer****MODEL OPTIONS****BI-42S**

-Stainless Steel or Panel Ready

BI-42SID-Stainless Steel or Panel Ready
-Internal Water Dispenser

W 42" H 84" D 24"

**Side-by-Side
Refrigerator/Freezer****MODEL OPTIONS****BI-42SD**-Stainless Steel or Panel Ready
-External Water Dispenser

W 42" H 84" D 24"

PROFESSIONAL REFRIGERATION

48 INCHES

**PRO 48****MODEL OPTIONS****648PRO**

-Stainless Steel

W 48" H 84" D 24"

**PRO 48
with Glass Door****MODEL OPTIONS****648PROG**

-Stainless Steel

W 48" H 84" D 24"

INTEGRATED REFRIGERATION

18 INCHES — 24 INCHES



All Freezer Column

MODEL OPTIONS

IC-18FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 18" H 84" D 24"



All Refrigerator Column

MODEL OPTIONS

IC-24R

- Panel Ready
- Stainless Steel Panels Available

W 24" H 84" D 24"



All Freezer Column

MODEL OPTIONS

IC-24FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 24" H 84" D 24"



Combination Column

MODEL OPTIONS

IC-24C

- Panel Ready
- Stainless Steel Panels Available

IC-24CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 24" H 84" D 24"

30 INCHES



All Refrigerator Column

MODEL OPTIONS

IC-30R

- Panel Ready
- Stainless Steel Panels Available

IC-30RID

- Panel Ready
- Stainless Steel Panels Available
- Internal Water Dispenser

W 30" H 84" D 24"



All Freezer Column

MODEL OPTIONS

IC-30FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" H 84" D 24"



All Refrigerator Tall

MODEL OPTIONS

IT-30R

- Panel Ready
- Stainless Steel Panels Available

IT-30RID

- Panel Ready
- Stainless Steel Panels Available
- Internal Water Dispenser

W 30" H 84" D 24"

30 INCHES

(continued)



All Freezer Drawers

MODEL OPTIONS

ID-30F

- Panel Ready
- Stainless Steel Panels Available

ID-30FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" H 34 1/2" D 24"



Combination Drawers

MODEL OPTIONS

ID-30C

- Panel Ready
- Stainless Steel Panels Available

ID-30CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" H 34 1/2" D 24"

36 INCHES



All Refrigerator Column

MODEL OPTIONS

IC-36R

- Panel Ready
- Stainless Steel Panels Available

IC-36RID

- Panel Ready
- Stainless Steel Panels Available
- Internal Water Dispenser

W 36" H 84" D 24"

36 INCHES

(continued)



All Refrigerator Drawers

MODEL OPTIONS

ID-36R

- Panel Ready
- Stainless Steel Panels Available

ID-36RP

- Panel Ready
- Stainless Steel Panels Available
- Air Purification

W 36" H 34 1/2" D 24"



Combination Drawers

MODEL OPTIONS

ID-36C

- Panel Ready
- Stainless Steel Panels Available

ID-36CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 36" H 34 1/2" D 24"

27 INCHES



All Refrigerator

Drawers

MODEL OPTIONS

ID-24R

- Panel Ready
- Stainless Steel Panels Available

ID-24RO

- Panel Ready
- Stainless Steel Panels Available
- Outdoor

W 24" H 34 1/2" D 24"



All Freezer

Drawers

MODEL OPTIONS

ID-24F

- Panel Ready
- Stainless Steel Panels Available

ID-24FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 24" H 34 1/2" D 24"



All Refrigerator

Drawers

MODEL OPTIONS

ID-27R

- Panel Ready
- Stainless Steel Panels Available

W 27" H 34 1/2" D 24"



All Freezer

Tall

MODEL OPTIONS

IT-30FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 30" H 84" D 24"



Combination

Tall

MODEL OPTIONS

IT-30CI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

IT-30CIID

- Panel Ready
- Stainless Steel Panels Available
- Internal Water Dispenser
- Ice Maker

W 30" H 84" D 24"



All Refrigerator

Drawers

MODEL OPTIONS

ID-30R

- Panel Ready
- Stainless Steel Panels Available

ID-30RP

- Panel Ready
- Stainless Steel Panels Available
- Air Purification

W 30" H 34 1/2" D 24"



All Freezer

Column

MODEL OPTIONS

IC-36FI

- Panel Ready
- Stainless Steel Panels Available
- Ice Maker

W 36" H 84" D 24"



All Refrigerator

Tall

MODEL OPTIONS

IT-36R

- Panel Ready
- Stainless Steel Panels Available

IT-36RID

- Panel Ready
- Stainless Steel Panels Available
- Internal Water Dispenser

W 36" H 84" D 24"



Combination

Tall

MODEL OPTIONS

IT-36C

- Panel Ready
- Stainless Steel Panels Available

IT-36CIID

- Panel Ready
- Stainless Steel Panels Available
- Internal Water Dispenser
- Ice Maker

W 36" H 84" D 24"

PRO AND TUBULAR HANDLES AVAILABLE



UNDERCOUNTER REFRIGERATION

15 INCHES



Ice Machine *Undercounter*

MODEL OPTIONS

UC-15I

-Panel Ready
-Outdoor Model Available

UC-15IP

-Drain Pump
-Panel Ready
-Outdoor Model Available

W 15" H 33 7/8" D 23"

24 INCHES



All Refrigerator *Undercounter*

MODEL OPTIONS

UC-24R

-Panel Ready

UC-24RO

-Stainless Steel
-Outdoor

W 23 7/8" H 34" D 24"



Beverage Center *Undercounter*

MODEL OPTIONS

UC-24BG

-Stainless Steel or Panel Ready

W 23 7/8" H 34" D 24"

WINE STORAGE

18 INCHES



Wine Storage *Integrated*

MODEL OPTIONS

IW-18

-Panel Ready

W 18" H 84" D 24"

24 INCHES



Wine Storage *Integrated*

MODEL OPTIONS

IW-24

-Panel Ready

W 24" H 84" D 24"



Wine Storage *Undercounter*

MODEL OPTIONS

UW-24

-Stainless Steel or Panel Ready

W 23 7/8" H 34" D 24"

30 INCHES

(continued)



Wine Storage *with Combination Drawers*

MODEL OPTIONS

IW-30CI

-Panel Ready
-Ice Maker

W 30" H 84" D 24"



Wine Storage *Built-in*

MODEL OPTIONS

BW-30

-Stainless Steel or Panel Ready

W 30" H 84" D 24"



Combination

Undercounter

MODEL OPTIONS

UC-24C
-Panel Ready

UC-24CI
-Panel Ready
-Ice Maker

W 23 1/8" H 34" D 24"

30 INCHES



Wine Storage

Freestanding

MODEL OPTIONS

UW-24FS
-Stainless Steel

W 24 1/4" H 34 3/8" D 24 1/2"



Wine Storage

Integrated

MODEL OPTIONS

IW-30
-Panel Ready

W 30" H 84" D 24"



Wine Storage

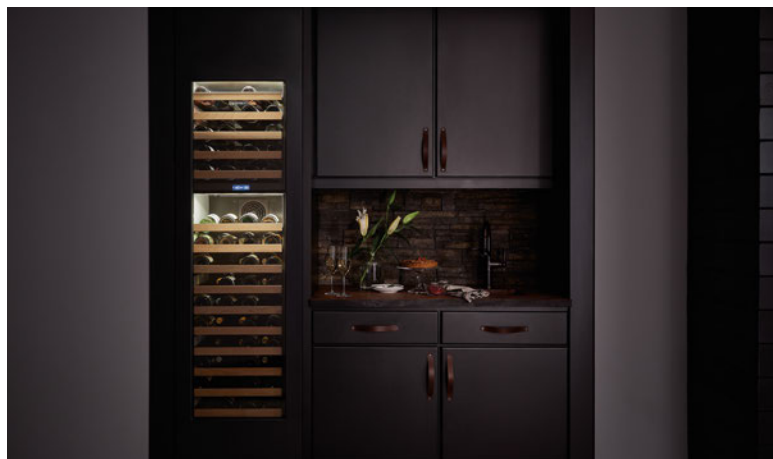
with Refrigerator Drawers

MODEL OPTIONS

IW-30R
-Panel Ready

W 30" H 84" D 24"

ACHIEVE A HANDLELESS DESIGN FOR YOUR SUB-ZERO INTEGRATED COLUMN OR WINE STORAGE UNIT WITH THE **PRESS-TO-OPEN KIT**



KIT OPTIONS

INTEGRATED COLUMNS (WHITE DOOR FRAME)

Right Hinge

Left Hinge

Internal Dispenser - Right Hinge

-For use with IC-30RID-RH and IC-36RID-RH

INTEGRATED WINE (DARK DOOR FRAME)

Right Hinge

-Cannot be used with IW-30R or IW-30CI

Left Hinge

-Cannot be used with IW-30R or IW-30CI

RANGES

30 INCHES



Dual Fuel

MODEL OPTIONS



W 29 7/8" H 36 1/8" D 29 1/2"

DF304
4 Burners



Gas

MODEL OPTIONS



W 29 7/8" H 37" D 28 3/8"

GR304
4 Burners



Induction Professional

MODEL OPTIONS



W 29 7/8" H 36" D 29 1/2"

IR304PE/S/PH



Induction Transitional

MODEL OPTIONS



W 29 7/8" H 36" D 29 1/2"

IR304TE/S/TH

36 INCHES



Dual Fuel

MODEL OPTIONS



W 35 7/8" H 36 1/8" D 29 1/2"

DF366
6 Burners



DF364G
4 Burners and
Infrared Griddle



DF364C
4 Burners and
Infrared Charbroiler



Gas

MODEL OPTIONS



W 35 7/8" H 37" D 28 3/8"

GR366
6 Burners



GR364G
4 Burners and
Infrared Griddle



GR364C
4 Burners and
Infrared Charbroiler



Induction Professional

MODEL OPTIONS



W 35 7/8" H 36" D 29 1/2"

IR365PE/S/PH



Induction Transitional

MODEL OPTIONS



W 35 7/8" H 36" D 29 1/2"

IR365TE/S/TH

48 INCHES



W 47 7/8" H 36 7/8" D 29 1/2"

Dual Fuel

MODEL OPTIONS



DF486G
6 Burners and
Infrared Griddle



DF486C
6 Burners and
Infrared Charbroiler



DF484CG
4 Burners, Infrared
Charbroiler, and
Infrared Griddle



DF484DG
4 Burners and
Infrared Dual Griddle



DF484F
4 Burners and
French Top



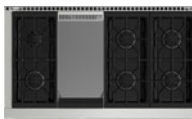
W 47 7/8" H 37" D 28 3/8"

Gas

MODEL OPTIONS



GR488
8 Burners



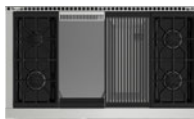
GR486G
6 Burners and
Infrared Griddle



GR486C
4 Burners and
Infrared Charbroiler



GR484DG
4 Burners and
Infrared Dual Griddle



GR484CG
4 Burners, Infrared
Charbroiler, and
Infrared Griddle

60 INCHES



W 60 1/8" H 36 7/8" D 29 1/2"

Dual Fuel

MODEL OPTIONS



DF606CG
6 Burners, Infrared Griddle,
and Infrared Charbroiler



DF606DG
6 Burners and Infrared
Dual Griddle



DF606F
6 Burners and French Top



DF604GF
4 Burners, Infrared Griddle,
and French Top



DF604CF
4 Burners, Infrared
Charbroiler, and French Top



W 60 1/8" H 37" D 28 3/8"

Gas

MODEL OPTIONS



GR606CG
6 Burners, Infrared Griddle,
and Infrared Charbroiler



GR606DG
6 Burners and Infrared
Dual Griddle



GR606F
6 Burners and French Top

COOKTOPS

24 INCHES



Induction
Contemporary

MODEL OPTIONS
CI243C/B
W 23 5/8" H 2 1/4" D 21"



Induction
Transitional - Framed

MODEL OPTIONS
CI243TF/S
Framed
W 23 5/8" H 2 1/4" D 21"



Gas
Transitional - Framed

MODEL OPTIONS
CG243TF/S
Framed
W 23 5/8" H 4" D 21"

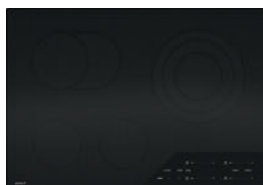
30 INCHES

(continued)



Induction
Transitional - Framed

MODEL OPTIONS
CI304TF/S
Framed
W 30" H 2" D 21"



Electric
Contemporary

MODEL OPTIONS
CE304C/B
W 30" H 2 1/2" D 21"

36 INCHES



Electric
Contemporary

MODEL OPTIONS
CE365C/B
W 36" H 4" D 21"



Electric
Transitional

MODEL OPTIONS
CE365T/S
W 36" H 3 1/2" D 21"

36 INCHES

(continued)



Induction
Transitional - Framed

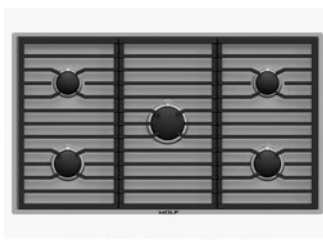
MODEL OPTIONS
CI365TF/S
Framed
W 36" H 2 1/2" D 21"



Gas
Professional

MODEL OPTIONS
CG365P/S
W 36" H 4" D 21"

30 INCHES

**Induction**
*Contemporary***MODEL OPTIONS**
CI304C/B**W** 30" **H** 2 ½" **D** 21"**Induction**
*Transitional***MODEL OPTIONS**
CI304T/S**W** 30" **H** 2" **D** 21"**Electric**
*Transitional***MODEL OPTIONS**
CE304T/S**W** 30" **H** 3 ½" **D** 21"**Gas**
*Professional***MODEL OPTIONS**
CG304P/S**W** 30" **H** 4" **D** 21"**Gas**
*Transitional***MODEL OPTIONS**
CG304T/S**W** 30" **H** 4" **D** 21"**Induction**
*Contemporary***MODEL OPTIONS**
CI365C/B**W** 36" **H** 2 ½" **D** 21"**Induction**
*Transitional***MODEL OPTIONS**
CI365T/S**W** 36" **H** 2 ½" **D** 21"**Gas**
*Transitional***MODEL OPTIONS**
CG365T/S**W** 36" **H** 4" **D** 21"**Gas**
*Contemporary***MODEL OPTIONS**
CG365C/S**W** 36" **H** 6 ¾" **D** 21"

SEALED BURNER RANGETOPS

30 INCHES

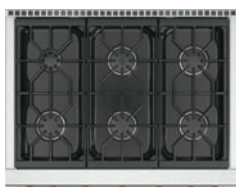


4 Burners

MODEL OPTIONS
SRT304

W 29 7/8" H 8 1/2" D 28 1/2"

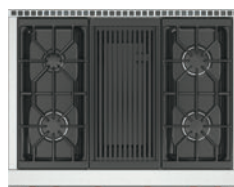
36 INCHES



6 Burners

MODEL OPTIONS
SRT366

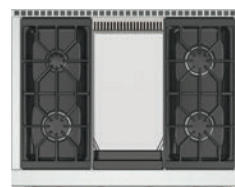
W 35 7/8" H 8 1/2" D 28 1/2"



4 Burners and Infrared Charbroiler

MODEL OPTIONS
SRT364C

W 35 7/8" H 8 1/2" D 28 1/2"

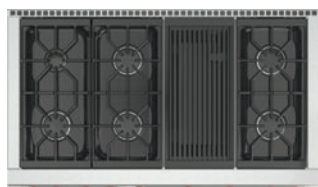


4 Burners and Infrared Griddle

MODEL OPTIONS
SRT364G

W 35 7/8" H 8 1/2" D 28 1/2"

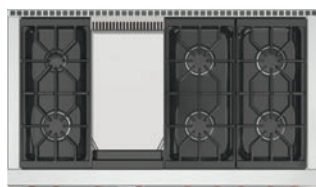
48 INCHES (continued)



6 Burners and Infrared Charbroiler

MODEL OPTIONS
SRT486C

W 47 1/8" H 8 1/2" D 28 1/2"



6 Burners and Infrared Griddle

MODEL OPTIONS
SRT486G

W 47 1/8" H 8 1/2" D 28 1/2"

WARMING DRAWERS

30 INCHES



Indoor

MODEL OPTIONS
WWD30

W 29 7/8" H 10 3/8" D 22 3/4"

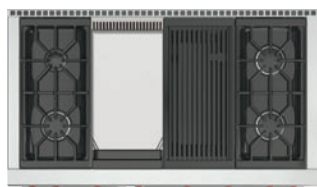
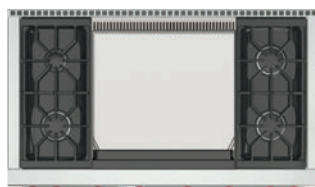
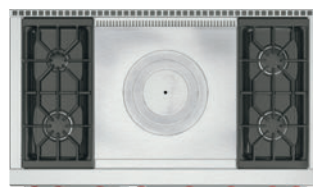


Outdoor

MODEL OPTIONS
WWD30O

W 29 7/8" H 10 3/8" D 22 3/4"

48 INCHES

**4 Burners***and Infrared Charbroiler and Infrared Griddle***MODEL OPTIONS****SRT484CG****W** 47 7/8" **H** 8 1/2" **D** 28 1/2"**4 Burners***and Infrared Dual Griddle***MODEL OPTIONS****SRT484DG****W** 47 7/8" **H** 8 1/2" **D** 28 1/2"**4 Burners***and French Top***MODEL OPTIONS****SRT484F****W** 47 7/8" **H** 8 1/2" **D** 28 1/2"

MODULE COOKTOPS

15 INCHES

**Electric Cooktop***Transitional***MODEL OPTIONS****CE152TF/S****W** 15" **H** 3 1/2" **D** 21"**Induction Cooktop***Transitional***MODEL OPTIONS****CI152TF/S****W** 15" **H** 2" **D** 21"**Gas Cooktop***Transitional***MODEL OPTIONS****CG152TF/S****W** 15" **H** 4" **D** 21"**Multifunction Module***Transitional***MODEL OPTIONS****MM15TF/S****W** 15" **H** 5" **D** 21"**Fryer Module***Transitional***MODEL OPTIONS****FM15TF/S****W** 15" **H** 13 1/2" **D** 21"**Grill Module***Transitional***MODEL OPTIONS****GM15TF/S****W** 15" **H** 6" **D** 21"**Steamer Module***Transitional***MODEL OPTIONS****SM15TF/S****W** 15" **H** 13 1/2" **D** 21"**Teppanyaki Module***Transitional***MODEL OPTIONS****TM15TF/S****W** 15" **H** 4" **D** 21"

BUILT-IN OVENS

24 INCHES



E Series

Transitional

MODEL OPTIONS

SO24TE/S/TH

W 23 1/2" H 23 1/2" D 21 1/2"



Convection Steam

E Series - Transitional

MODEL OPTIONS

CSO24TE/S/TH

W 23 1/2" H 17 7/8" D 21 1/2"

30 INCHES



M Series

Contemporary Black Glass

MODEL OPTIONS

SO30CM/B

-Single Oven

DO30CM/B

-Double Oven

W 29 7/8" H 28 1/2" D 23"



Convection Steam

M Series - Contemporary Black Glass

MODEL OPTIONS

CSO30CM/B

W 29 7/8" H 17 7/8" D 21 1/2"



M Series

Contemporary Stainless

MODEL OPTIONS

SO30CM/S

-Single Oven

DO30CM/S

-Double Oven

W 29 7/8" H 28 1/2" D 23"



Convection Steam

M Series - Contemporary Stainless

MODEL OPTIONS

CSO30CM/S

W 29 7/8" H 17 7/8" D 21 1/2"

NEED MORE COOKING CAPACITY?

TRY A DOUBLE OVEN



E Series

Contemporary with Black Handle

MODEL OPTIONS

SO30CE/B/TH

-Single Oven

DO30CE/B/TH

-Double Oven

W 29 7/8" H 28 1/2" D 23"



Convection Steam

E Series - Contemporary with Black Handle

MODEL OPTIONS

CSO30CM/B/TH

-Shown with optional Black Handle Accessory

W 29 7/8" H 17 7/8" D 21 1/2"



M Series

Transitional

MODEL OPTIONS

SO30TM/S/TH
-Single Oven

DO30TM/S/TH
-Double Oven

W 29 7/8" H 28 1/2" D 23"



Convection Steam

M Series - Transitional

MODEL OPTIONS

CSO30TM/S/TH

W 29 7/8" H 17 7/8" D 21 1/2"



M Series

Professional

MODEL OPTIONS

SO30PM/S/PH
-Single Oven

DO30PM/S/PH
-Double Oven

W 29 7/8" H 28 1/2" D 23"



Convection Steam

M Series - Professional

MODEL OPTIONS

CSO30PM/S/PH

W 29 7/8" H 17 7/8" D 21 1/2"



E Series

Transitional

MODEL OPTIONS

SO30TE/S/TH
-Single Oven

DO30TE/S/TH
-Double Oven

W 29 7/8" H 28 1/2" D 23"



Convection Steam

E Series - Transitional

MODEL OPTIONS

CSO30TE/S/TH

W 29 7/8" H 17 7/8" D 21 1/2"



E Series

Professional

MODEL OPTIONS

SO30PE/S/PH
-Single Oven

DO30PE/S/PH
-Double Oven

W 29 7/8" H 28 1/2" D 23"



Convection Steam

E Series - Professional

MODEL OPTIONS

CSO30PE/S/PH

W 29 7/8" H 17 7/8" D 21 1/2"

36 INCHES



L Series

MODEL OPTIONS

SO36U/S

W 35 3/8" H 24 3/8" D 24"

MICROWAVES

24 INCHES



Standard

MODEL OPTIONS
MS24

W 24" H 13 3/8" D 19 1/8"



Convection

MODEL OPTIONS
MC24

W 24 3/4" H 14 7/8" D 20 1/8"



MATCH YOUR WOLF OVEN WITH **M, E, AND L** SERIES TRIM KITS

30 INCHES



Drop-Down Door

M Series - Contemporary

MODEL OPTIONS
MDD30CM/B/TH

W 29 7/8" H 17 7/8" D 20"



Drop-Down Door

E Series - Contemporary

MODEL OPTIONS
MDD30CM/B/TH

-Shown with optional Black Handle Accessory

W 29 7/8" H 17 7/8" D 20"



Drop-Down Door

M Series - Transitional

MODEL OPTIONS
MDD30TM/S/TH

W 29 7/8" H 17 7/8" D 20"



Drop-Down Door

E Series - Transitional

MODEL OPTIONS
MDD30TE/S/TH

W 29 7/8" H 17 7/8" D 20"



Drop-Down Door

M Series - Professional

MODEL OPTIONS
MDD30PM/S/PH

W 29 7/8" H 17 7/8" D 20"



Drop-Down Door

E Series - Professional

MODEL OPTIONS
MDD30PE/S/PH

W 29 7/8" H 17 7/8" D 20"



Drop Down Door

E Series - Contemporary

MODEL OPTIONS

MDD24TE/S/TH

W 23 1/2" H 17 7/8" D 20"



Drawer

Transitional

MODEL OPTIONS

MD24TE/S

W 23 7/8" H 15 1/8" D 21 7/8"



Drawer

Professional

MODEL OPTIONS

MD30PE/S

W 29 7/8" H 15 1/8" D 21 7/8"



Drawer

Transitional

MODEL OPTIONS

MD30TE/S

W 29 7/8" H 15 1/8" D 21 7/8"

COFFEE SYSTEM AND CUP WARMING DRAWER

24 INCHES



Stainless

MODEL OPTIONS

EC24/S
-Coffee System

W 23 1/2" H 17 7/8" D 18"

CW24/S
-Cup Warming Drawer

W 23 1/2" H 5 1/2" D 21"



Black

MODEL OPTIONS

EC24/B
-Coffee System

W 23 1/2" H 17 7/8" D 18"

CW24/B
-Cup Warming Drawer

W 23 1/2" H 5 1/2" D 21"

VENTILATION

WALL HOODS



Low Profile

Professional

MODEL OPTIONS

30-INCHES

PW302210

-Low Profile

PW302418

-24" Depth

PW302718

-27" Depth

54-INCHES

PW542418

-24" Depth

PW542718

-27" Depth

36-INCHES

PW362210

-Low Profile

PW362418

-24" Depth

PW362718

-27" Depth

60-INCHES

PW602418

-24" Depth

PW602718

-27" Depth

42-INCHES

PW422210

-Low Profile

PW422418

-24" Depth

PW422718

-27" Depth

66-INCHES

PW662418

-24" Depth

PW662718

-27" Depth

48-INCHES

PW482210

-Low Profile

PW482418

-24" Depth

PW482718

-27" Depth

WALL CHIMNEY HOODS



Professional

MODEL OPTIONS

36-INCHES

PWC362418

42-INCHES

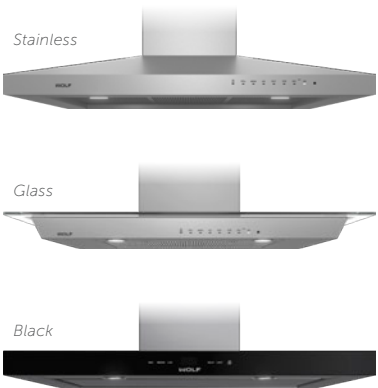
PWC422418

48-INCHES

PWC482418

54-INCHES

PWC542418



Stainless

Glass

Black

Cooktop

MODEL OPTIONS

30-INCHES

VW30B

-Black

VW30S

-Stainless

36-INCHES

VW36B

-Black

VW36G

-Glass

VW36S

-Stainless

45-INCHES

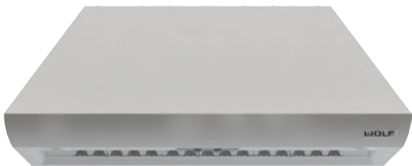
VW45B

-Black

VW45G

-Glass

ISLAND HOODS



Professional

MODEL OPTIONS

36-INCHES	42-INCHES	54-INCHES	66-INCHES
PI363418	PI423418	PI543418	PI663418

Stainless



Glass



Black



Cooktop

MODEL OPTIONS

42-INCHES	45-INCHES
VI42B -Black	VI45G -Glass
VI42S -Stainless	

DOWNDRAFT



30-Inches

MODEL OPTIONS

DD30

W 30" H 14" D 2"



36-Inches

MODEL OPTIONS

DD36

W 36" H 14" D 2"



45-Inches

MODEL OPTIONS

DD45

W 45" H 14" D 2"

VENTILATION

CEILING-MOUNTED

Stainless



MODEL OPTIONS

VC36S
-Stainless

W 35 1/2" H 12 1/4" D 21"

VC48S
-Stainless

W 47 1/4" H 12 1/4" D 21"

White Glass



MODEL OPTIONS

VC36W
-White Glass

W 35 1/2" H 12 1/4" D 21"

VC48W
-White Glass

W 47 1/4" H 12 1/4" D 21"

UNDER-CABINET



24-Inches

MODEL OPTIONS

VU24S

W 20 1/2" H 13 3/4" D 11 1/4"



30-Inches

MODEL OPTIONS

VU30S

W 27 5/8" H 13 3/4" D 11 1/4"

HOOD LINER



Professional

MODEL OPTIONS

34-INCHES

PL341912
-19" Depth

PL342212
-22" Depth

40-INCHES

PL401912
-19" Depth

PL402212
-22" Depth

46-INCHES

PL461912
-19" Depth

PL462212
-22" Depth

52-INCHES

PL521912
-19" Depth

PL522212
-22" Depth

58-INCHES

PL581912
-19" Depth

PL582212
-22" Depth

OUTDOOR GRILLS

13 INCHES



Side Burner

MODEL OPTIONS

SB13

W 13" H 10 3/4" D 30"



Built-in Burner Module

MODEL OPTIONS

BM13

W 13" H 10 3/4" D 30"

30 INCHES



Outdoor Grill

MODEL OPTIONS

OG30

-Built-in or Freestanding

W 30" H 27" D 30"

36 INCHES



Outdoor Grill

MODEL OPTIONS

OG36

-Built-in or Freestanding

W 36" H 27" D 30"

42 INCHES



Outdoor Grill

MODEL OPTIONS

OG42

-Built-in or Freestanding

W 42" H 27" D 30"

54 INCHES



Outdoor Grill

MODEL OPTIONS

OG54

-Built-in

W 54" H 27" D 30"





IT IS MORE THAN A SHOWROOM

It is a Feast for the Senses.

Experience the sights, sounds, and smells of your next kitchen in your official Sub-Zero, Wolf, and Cove Showroom. From cooking demonstrations to on-site classes, chef dinners to designer kitchens, we invite you to feast your senses. See, hear, and taste what is possible for your next kitchen.

Visit subzero-wolf.com/showroom to schedule an appointment.



GET HANDS-ON WITH APPLIANCES

Open doors, turn knobs, and start cooking. Compare products, configurations, and options. We invite you to take a different approach to your kitchen project, with all of your senses engaged.

REALIZE YOUR VISION

Do you prefer a traditional, transitional, or contemporary kitchen? Whether you want the classic look of stainless steel or the clean lines of fully integrated refrigeration, we will help you find the best fit for your taste and lifestyle.

TALK WITH EXPERTS

Learn how to prepare recipes to crisp, chewy, or juicy perfection, and get tips from our expert chefs. Consult with product experts and discover the appliances that are best for you.

SMELL SIMMERING CHEF-MADE DISHES

Enjoy food that stays fresher, longer. Attend a (delicious) product use and care class. Take in every appetizing aroma.

TAKE A DELICIOUS TEST DRIVE

Taste what is possible at a chef-led cooking demonstration, learn how to prepare dishes with the latest Wolf appliances, and enjoy every masterful, chef-made bite.



WHAT OWNERS CAN EXPECT

A Lifetime of Support

BEST-IN-CLASS CUSTOMER CARE

Assistance is only a call away. The Sub-Zero, Wolf, and Cove Customer Care team is standing by to answer your questions at 1-800-222-7820.

FACE-TO-FACE EXPERTISE

Attend a Use and Care class or get answers to product questions from the kitchen experts at your nearest Sub-Zero, Wolf, and Cove Showroom.

RICH ONLINE RESOURCES

Watch use and care videos, browse recipes, and learn cooking tips and maintenance information. It is all at your fingertips at subzero-wolf.com.

FACTORY CERTIFIED INSTALLATION

Receive an extra year of full warranty by using one of our certified installers—professionals vetted and trained by Sub-Zero, Wolf, and Cove.

FACTORY CERTIFIED SERVICE

As experts in Sub-Zero, Wolf, and Cove genuine replacement parts, product maintenance, diagnostics, repair, and customer relations, you can rest assured any problem will be resolved quickly, completely, and worry-free.

EVEN THE WARRANTY IS BUILT TO LAST

Sub-Zero. Full two-year warranty. Five-year sealed system warranty. Limited twelve-year warranty.

Sub-Zero Outdoor Products. Full one-year warranty. Five-year sealed system warranty.

Wolf. Full two-year warranty. Limited five-year warranty.

Wolf Outdoor Products. Full one-year warranty. Limited five-year warranty. Limited lifetime warranty.

Cove. Full five-year warranty. Limited lifetime warranty.



For full warranty details, visit subzero-wolf.com.





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