



EVERYTHING TASTES BETTER AL FRESCO

SUBZERO

WOLF



HERE'S TO MOMENTS WORTH SAVORING OUTDOORS

Expand the life of your home, and the horizons of outdoor living, with an outdoor kitchen by Wolf and Sub-Zero, the brands that define performance, design, and worry-free ownership in the kitchen — indoors or out.

Wolf, the cooking specialist, and Sub-Zero, the food preservation specialist, are built with premium-grade materials and tested for years of demanding outdoor use. Family-owned for decades, these corporate companions and kitchen soul mates bring uncompromising performance and craftsmanship to your outdoor kitchen.





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PREDICT DELICIOUS

Built into every Wolf product is a belief system. The central tenet: that your ideas and preferences, not the limitations of your equipment, should determine how your meals turn out. Like its indoor counterparts — Wolf ranges, ovens, and cooktops — a Wolf outdoor grill puts precise control in your hands, so that the dish you have in mind will be the dish you bring to the table.

MASTERFUL PERFORMANCE

Wolf outdoor gas grills use two types of heat, direct and radiant, to achieve the ideal temperature range and uniform heat distribution that are the keys to flawless grilling. Direct heat from the gas burners delivers high, searing temperatures and rapid preheating, while radiant heat sources distribute temperatures evenly.

With Wolf, you can count on exceptional performance through year after year of outdoor cooking. Every Wolf outdoor gas grill is sculpted in double-wall stainless steel, precision welded so it will not rust or hold water. The gas burners combine finesse with sheer power — up to 38 kW on the 137 cm model. The heavy-gauge lid opens with a light touch.

STEEL GRATES

Stout, 10 mm thick stainless steel grates retain and radiate more heat for more even grilling and restaurant-style sear marks. The stainless steel grates will not rust or chip, and they clean nicely with the supplied Wolf grill brush.

IGNITION SYSTEM

Wolf's ignition system is designed for reliability. Push in the knob, and a hot coil ignites the gas. Wolf briquettes emit consistent radiant heat that, combined with the burners, provides even temperature distribution.

ROTISSERIE

The rotisserie holds up to 11 kilograms of meat. Smooth rotation ensures even cooking. Two positions let you set the ideal distance from the burner, whether you're cooking small items such as game hens or large ones such as roasts.

SEAR STATION

A powerful, 7.3 kW sear station on the 91 cm, 107 cm and 137 cm models emits exceptionally high heat to sear meat, creating a delicious crust.





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DESIGN FLEXIBILITY

Outdoor kitchens come in all sizes. So do the Wolf outdoor gas grills — 76 cm, 91 cm, 107 cm and 137 cm. Each size can be built in, or optional carts are available for 76 cm, 91 cm and 107 cm models. For cart models, you may also specify an optional side burner for warming sauces and sautéing side dishes. All Wolf outdoor gas grills are available in natural gas or LP.

ILLUMINATED CONTROLS

LED lights positioned above the Wolf signature red knobs make it easy to adjust the controls in dim light. Black knobs are also available as a sales accessory.

WARMING RACK

It's called a warming rack, but with three positions, it can do so much more — roast vegetables, slow-roast ribs, warm buns, and keep foods ready to serve without drying them out.

SPRING HOOD

The spring hood assist opens and closes the stainless steel hood with a light touch. Heavy-duty concealed springs eliminate 50 percent of the weight. The handle design keeps hands away from the hot grilling surfaces.

HALOGEN LIGHTS

To take the guesswork out of nighttime grilling, dual halogen lights inside the grill produce brilliant white light for a true picture of the grilling surface.

ADDITIONAL FEATURES | Double-Wall Construction, Smoker Box, Thermometer, Drip Tray, Stainless Steel Finish







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CREATE A COMPLETE KITCHEN AL FRESCO

Imagine preparing the same delicious gourmet meals in your outdoor kitchen that 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 refrigeration drawers keep fresh foods, cold drinks and other necessities right at your fingertips.

Beyond performance, the Sub-Zero and Wolf outdoor kitchen gives you a stunning luxury look and design possibilities you may not have even dreamed of.

Enjoy al fresco dining and entertaining as never before with the masterful outdoor products of Sub-Zero and Wolf.

76 CM WARMING DRAWER

With the 76 cm Wolf warming drawer, now available for outdoor applications, dishes finished at different times stay warm, moist, and ready to serve on your schedule. Stainless panels with the pro handle are available in 76 cm and 91 cm widths.

33 CM BURNER MODULE

The burner module, also available as an attachment for grill cart models, lets you prepare side dishes or warm barbecue sauce without having to run inside. It produces 7.3 kW, great for sautéing and stir-frying.





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SUB-ZERO, A MUST FOR THE OUTDOOR KITCHEN

Bring the standard-setting design and worry-free performance of Sub-Zero to your outdoor kitchen. The integrated drawers are sealed to lock in moisture and ensure maximum freshness in the ideal low-temp, high-humidity environment for optimum food preservation. Sub-Zero outdoor drawers, paired with outdoor panels, are engineered for temperatures up to 43° C and clad in heavy-gauge stainless steel that withstands UV rays, salt, and moisture — elements that would corrode lesser materials.

UNDERCOUNTER DRAWERS 61 CM



ICBID-24RO

W 610 mm

H 876 mm

D 610 mm

OUTDOOR GRILLS

33 CM, 76 CM, 91 CM, 107 CM, 137 CM



ICBBM13
W 330 mm
H 273 mm
D 762mm



ICBSB13
W 330 mm
H 273 mm
D 762 mm



ICBOG30
W 762 mm
H 686 mm
D 762 mm



ICBOG36
W 914 mm
H 686 mm
D 762 mm



ICBOG42
W 1067 mm
H 686 mm
D 762 mm



ICBOG54
W 1372 mm
H 686 mm
D 762 mm

WARMING DRAWERS 76 CM



ICBWWD300
W 759 mm
H 264 mm
D 578 mm

SUBZERO WOLF

