





THE COOKING SPECIALIST

Embracing every
home-cooked meal.



PREDICT *delicious*

Cooking is all we do. Wolf specialises in professional-performance appliances that ensure delicious results every time. So, whether you are a seasoned veteran, eager beginner, or likely, somewhere in between, you will have more confidence when you cook with the superior performance of Wolf.



PRECISE HEAT AND TEMPERATURE CONTROL

Wolf appliances are expertly designed to skillfully wield the science 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 products—two specialists harmonising in one exceptional kitchen.



RIGOROUS TESTING

Built with premium-grade materials, Wolf products are designed to last a minimum of 20 years. Major components are subjected to extreme stress tests prior to going into the final design, and every major function is tested before shipping.



WORRY-FREE WARRANTY

Wolf offers an industry-leading full five-year warranty on appliances.

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.



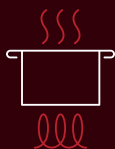
WOLF'S CONVECTION SYSTEMS

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

Discover a new level of versatility and control with steam cooking. Releasing the right amount of moisture and heat at critical moments, the Wolf Convection Steam Oven creates the precise environment for sous vide cooking, steam-baking crusty, golden loaves, and rejuvenating leftovers.



INDUCTION TECHNOLOGY

Induction cooktops create a magnetic field that induces heat in the cookware. It is ultra-efficient at transferring heat, with almost instantaneous temperature-adjustment response and boils water with amazing speed too.



DUAL-STACKED, SEALED GAS BURNERS

Power meets finesse in this Wolf innovation. The upper-tier burner delivers exceptionally high heat 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 chargrill and teppanyaki (griddle) generates higher temperatures for quick sears.

61 cm Designer Wine Storage - ICBW24 x 2, 91 cm Contemporary Induction Cooktop - ICBCI365C/B, 76 cm M Series Contemporary Convection Steam Oven - ICBCSO30CM/B,
Vacuum Seal Drawer - ICBVS24 and 76 cm M Series Contemporary Built-In Single Oven - ICBSO30CM/B

*Designed with
you in mind.*





RANGETOPS *and* COOKTOPS

From sleek, stylish grace to bold, professional gravitas, Wolf has the look for your taste. Choose from dozens of sizes, styles, and technologies to precisely fit your cooking style.

91 cm Classic Stainless Refrigerator - ICBB1-36R/S/TH x 2, 91 cm Sealed Burner Rangetop - 4 burners and infra-red teppanyaki - ICBSRT364G,
76 cm Professional E Series Single Oven - ICBSO3050PE/S/IP and 76 cm Warming Drawer - ICBWWWD300





Sealed Burner Rangetops

Identical to the top of a Dual Fuel Range, a Wolf Sealed Burner Rangetop is an irresistible invitation to cook delicious meals. It is the ideal companion for Wolf Built-In Ovens. Choose from 91 cm and 122 cm sizes and three configurations that include infrared teppanyaki (griddle), infrared chargrill and wok.

The infrared elements of the chargrill and teppanyaki (griddle) preheat fast and generate high heat for quick sears.



DUAL-STACKED, SEALED BURNERS

The dual-stacked, sealed burners deliver exceptionally high heat for searing and boiling, along with ultra-gentle lows for simmering and melting. Plus, sealed burner pans make for easy cleanup.



Continuous cast-iron grates are extremely durable and provide effortless pan mobility. They are easy to clean, too.

91 cm Professional Gas Cooktop - ICBCG365P/S



91 cm Professional Gas Cooktop - ICBCG365P/S



91 cm Professional Gas Cooktop - ICBCG365P/S

Gas Cooktops

Pick the style that speaks to you. Choose from the iconic look of Wolf red knobs, brushed stainless, or black controls against an all-glass control panel. No matter what look you choose, you can expect the precise, high-to-low control of dual-stacked gas burners. Sealed burner pans make splashes and spills a snap to clean up.



122cm Sealed Burner Rangetop - ICBSRT486G







Induction Cooktops

Incredible speed. Precise control. Exceptional technology. Electromagnetic elements in the Induction Cooktops cause pots and pans to heat instantly and evenly. The cooktop surface remains relatively cool, making induction a relatively safe way to cook. Our 60 cm, 76 cm, and 91 cm Induction Cooktops are available in contemporary and transitional models. Contemporary and transitional styles fit into almost any kitchen design. Additionally, transitional models pair seamlessly with Wolf Module Cooktops for your ideal, custom cooking setup.



Induction cooktops are 40% more efficient than gas or electric.







*Turns any countertop
into a cooking area.*



MODULE COOKTOPS

Fashion your own, personalised cooking setup. Add modules as a complement to a larger counterpart or create a custom cooking array. Thoughtfully designed with a consistent look and stunning performance.



GAS COOKTOP

Wolf's innovative dual-stacked, sealed burners provide nuanced high-to-low control.

- Automatic spark reignition system
- Easy-to-clean sealed burner pans



GRILL

Achieve restaurant-quality sear marks with two 1400-watt heating elements.

- Ceramic briquettes provide grill flavour and high heat
- Two dual-temperature cooking zones



*Five different modules
help you cook your way.*





INDUCTION COOKTOP

Two ultra-efficient induction zones heat instantly, evenly, and precisely.

- Easy-to-clean, scratch-resistant, black ceramic glass surface
- Boost Mode for rapid boils

MULTIFUNCTION COOKTOP

High-output 8 kW burner shapes powerful flame for hot stir-frying and fast boiling.

- Flex between standard and wok grate
- Easy-to-clean sealed burner pan



STEAMER

Experience the versatility of ultra-consistent steam cooking.

- One-degree incremental temperature control
- One 2700-watt heating element
- Optional sous vide basket accessory

Rangetops

SEALED BURNER 91CM / 122CM



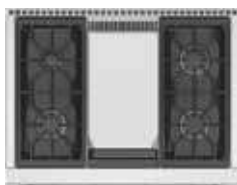
4 Burners

and Infrared Teppanyaki

MODEL OPTIONS

ICBSRT364G

W 911 mm H 216 mm D 724 mm



2 Burners

and Wok

MODEL OPTIONS

ICBSRT362W

W 911 mm H 216 mm D 724 mm



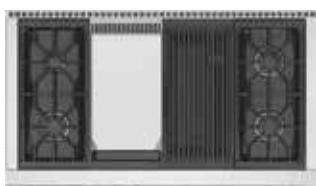
4 Burners

and Infrared Teppanyaki & Infrared Chargrill

MODEL OPTIONS

ICBSRT484CG

W 1216 mm H 216 mm D 724 mm



4 Burners

and Wok

MODEL OPTIONS

ICBSRT484W

W 1216 mm H 216 mm D 724 mm



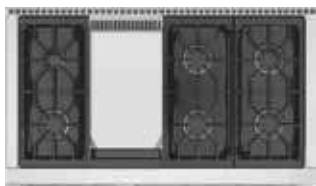
6 Burners

and Infrared Teppanyaki

MODEL OPTIONS

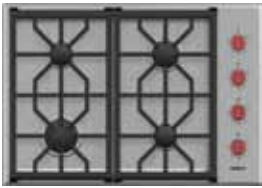
ICBSRT486G

W 1216 mm H 216 mm D 724 mm



Cooktops

GAS



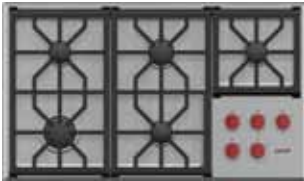
Gas
Professional

MODEL OPTIONS
ICBCG304P/S
W 762 mm H 102 mm D 533 mm



Gas
Transitional

MODEL OPTIONS
ICBCG304T/S
W 762 mm H 102 mm D 533 mm



Gas
Professional

MODEL OPTIONS
ICBCG365P/S
W 914 mm H 102 mm D 533 mm



Gas
Transitional

MODEL OPTIONS
ICBCG365T/S
W 914 mm H 102 mm D 533 mm

INDUCTION



Induction
Contemporary

MODEL OPTIONS
ICBCI243C/B
W 600 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI243TF/S
W 600 mm H 51 mm D 533 mm



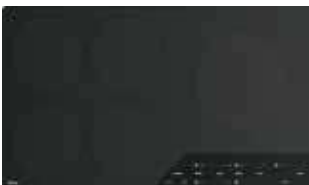
Induction
Contemporary

MODEL OPTIONS
ICBCI304C/B
W 762 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI304TF/S
W 762 mm H 51 mm D 533 mm



Induction
Contemporary

MODEL OPTIONS
ICBCI365C/B
W 914 mm H 64 mm D 533 mm



Induction
Transitional - Framed

MODEL OPTIONS
ICBCI365TF/S
W 914 mm H 51 mm D 533 mm

Module Cooktops

38 CENTIMETERS



Induction Cooktop
Transitional

MODEL OPTIONS
ICBCI152TF/S

W 381 mm **H** 51 mm **D** 533 mm



Gas Cooktop
Transitional

MODEL OPTIONS
ICBCG152TF/S

W 381 mm **H** 102 mm **D** 533 mm



Multifunction Module
Transitional

MODEL OPTIONS
ICBMM15TF/S

W 381 mm **H** 127 mm **D** 533 mm



Grill Module
Transitional

MODEL OPTIONS
ICBGM15TF/S

W 381 mm **H** 127 mm **D** 533 mm



Steamer Module
Transitional

MODEL OPTIONS
ICBSM15TF/S

W 381 mm **H** 222 mm **D** 533 mm

