





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.



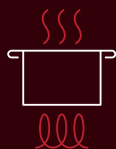
WOLF'S CONVECTION SYSTEMS

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.



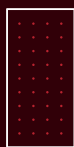
INDUCTION TECHNOLOGY

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.



Wolf's convection systems



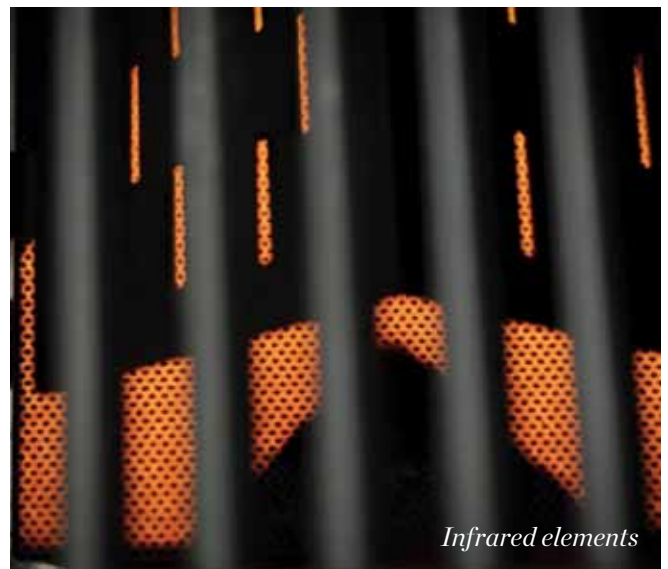
Convection Steam Ovens



Induction technology



Dual-stacked, sealed burners



Infrared elements

Explore the world of
WOLF



NEW

INDUCTION RANGES
*Wolf's superior performance—
sleeker than ever.*

NEW

DUAL FUEL RANGES
*The most iconic range, completely
reimagined.*



122 cm Dual Fuel Range - ICBDF48450CG

*Unmistakable heirs
of professional ranges.*





NEW

DUAL FUEL RANGES

The completely redesigned Wolf Dual Fuel Range combines professional heritage, iconic aesthetics, and innovative performance into one bold cooking package. With abundant sizes, features, and customisable configurations, our ranges are the favorites of discerning home cooks.





*Give your kitchen an
iconic centerpiece.*

Dual Fuel Ranges

Achieve delicious results above and below. Topside, Wolf's patented dual-stacked, sealed gas burners provide consistent high-to-low temperature control. Further customise your rangetop with the newly adjustable chargrill or redesigned Teppanyaki (griddle).

Below, enjoy Wolf's most advanced dual convection oven. The Dual Verticross™ system produces consistent, flavourful multi-rack cooking every time. Discover simplicity with the oven's new Gourmet Mode: nearly 50 chef-tested presets that take the guesswork out of cooking a host of delicious dishes.



The full-colour touch screen is intuitive, easy to read, and discreetly hides away when not in use.



LED backlit control knobs illuminate when in use, indicating which burners are active.

GOURMET MODE
Like autopilot for your oven, this is the future of cooking technology. Gourmet Mode automatically controls the cooking process for simplified, delicious results guaranteed.

DUAL VERTICROSS™ CONVECTION SYSTEM
Wolf's Dual VertiCross™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking.

INFRARED CHARGRILL
AND TEPPANYAKI (GRIDDLE)

The infrared chargrill is now adjustable, and the redesigned teppanyaki (griddle) features a larger cooking area. Both are capable of tackling a range of foods, from steaks and burgers to delicate fish fillets and vegetables.







*Wolf's sleekest look
paired with professional
performance.*

91 cm Induction Range - ICBIR36550S/T

WOLF



NEW

INDUCTION RANGES

The Wolf Induction Range was completely redesigned—from top to bottom—to provide a contemporary alternative to the professional-style range. No more red knobs, only refined, clean lines. Plus, you'll find Wolf's signature range performance packed inside this modern shell.





*The ideal choice for more
kitchens than ever.*

Induction Ranges

Visually stunning, this range features equally impressive performance. The scratch-resistant, ceramic glass induction cooking surface proves consistent and precise across the temperature spectrum, achieving powerful boils and gentle melts with uniform mastery. Going from searing-hot highs to ultra-finessed lows in mere moments, it features 40 percent faster temperature response than gas or electric cooktops. Plus, the smooth glass surface is simple to clean.

The high-performing oven features the same state-of-the-art Dual Verticross™ electric convection ovens as the Dual Fuel Ranges. It evenly distributes the air, reducing hot and cold spots and enabling consistent multi-rack cooking. Directed by the completely integrated electronic touch screen, the oven offers 10 chef-tested cooking modes—including worry-free Gourmet Mode—to automatically tackle every type of dish.

Dual Fuel Ranges

RANGES 76 CM / 91 CM / 122 CM / 152 CM



Dual Fuel

MODEL OPTIONS



ICBDF30450
4 Burners

W 759 mm
H 927 mm
D 749 mm



Dual Fuel

MODEL OPTIONS



ICBDF36650
6 Burners



ICBDF36450G
4 Burners and
Infrared Teppanyaki

W 911 mm
H 927 mm
D 749 mm



Dual Fuel

MODEL OPTIONS



ICBDF48450CG
4 Burners, Infrared
Chargrill, and Infrared
Teppanyaki



ICBDF48650G
6 Burners and
Infrared Teppanyaki



ICBDF48450DG
4 Burners and Infrared
Dual Teppanyaki



ICBDF48850
8 Burners

W 1216 mm
H 927 mm
D 749 mm



Dual Fuel

MODEL OPTIONS



ICBDF60650CG
6 Burners, Infrared Teppanyaki,
and Infrared Chargrill



ICBDF60650DG
6 Burners and Infrared
Dual Teppanyaki

W 1521 mm
H 927 mm
D 749 mm

Induction Ranges

76 CM



Induction

MODEL OPTIONS



W 759 mm
H 902 mm
D 718 mm

ICBIR30450/S/T
4 Zones

91 CM



Induction

MODEL OPTIONS



W 911 mm
H 902 mm
D 718 mm

ICBIR36550/S/T
5 Zones

