



HERE'S TO MOMENTS WORTH SAVORING
OUTDOORS





The sounds and aromas of grilling food mingle with the laughter of family and friends, the chiming of ice in tall glasses, and a fresh breeze off the water. Moments that crystallize into cherished memories. Moments worth savoring. With an outdoor kitchen by Wolf and Sub-Zero, such moments can become everyday events.

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 in the USA with eco-friendly materials and methods. Family-owned for decades, these corporate companions and kitchen soul mates bring uncompromising performance and craftsmanship to your outdoor kitchen.



Achieve Delicious Results With Ease. With Wolf you can. Like its indoor counterparts—Wolf ranges, ovens, and cooktops—a Wolf outdoor gas grill marries virtuoso performance with exceptional simplicity of use. Wolf specializes in cooking and only cooking. Born in the professional kitchen and refined through more than seven decades of demanding commercial and residential use, Wolf is your able, amiable partner in the kitchen, helping you cook with the one ingredient every cook needs: confidence.







30" BUILT-IN OUTDOOR GRILL
MODEL OG30



36" BUILT-IN OUTDOOR GRILL
MODEL OG36



42" BUILT-IN OUTDOOR GRILL
MODEL OG42

Design Flexibility

Outdoor kitchens come in all sizes. So do the Wolf outdoor gas grills—30", 36", and 42". Each size is available with an optional cart or as a built-in unit. For grill 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 and LP models.



ALL SIZES AVAILABLE WITH GRILL CART*
MODEL OG36 WITH OPTIONAL CART
(CART36) SHOWN



ALL GRILL CARTS AVAILABLE WITH SIDE BURNER*
MODEL OG42 WITH OPTIONAL CART (CART42)
AND OPTIONAL SIDE BURNER (SB13)** SHOWN

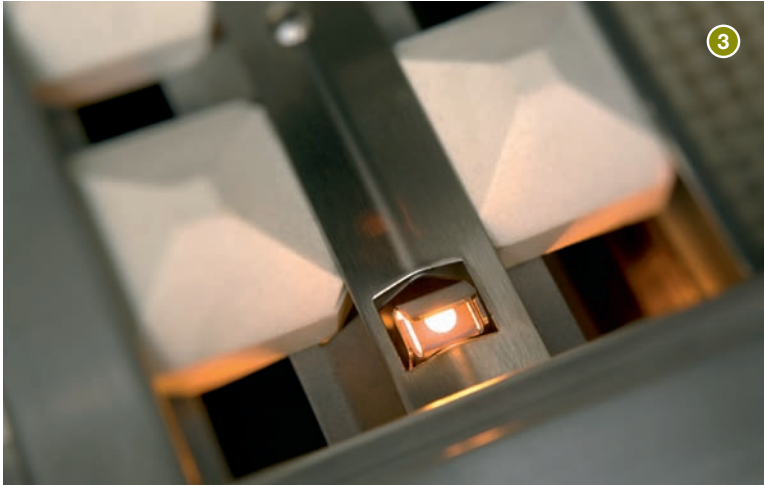
*Cart and side burner sold separately.
**Side burner for cart available early 2010.



36" OUTDOOR GAS GRILL SHOWN WITH OPTIONAL CART

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 90,000 Btu on the 36" and 42" models. The heavy-gauge lid opens with a light touch. Wolf outdoor gas grills are available in 30", 36", and 42" models, built-in or with an optional free-standing cart.



Wolf's ignition system is the most reliable in the industry. Push in the knob, and a hot coil ignites the gas. Wolf briquettes emit consistent radiant heat that combines with the burners' direct heat for even temperature distribution.



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



The rotisserie holds up to 25 pounds 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.



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.



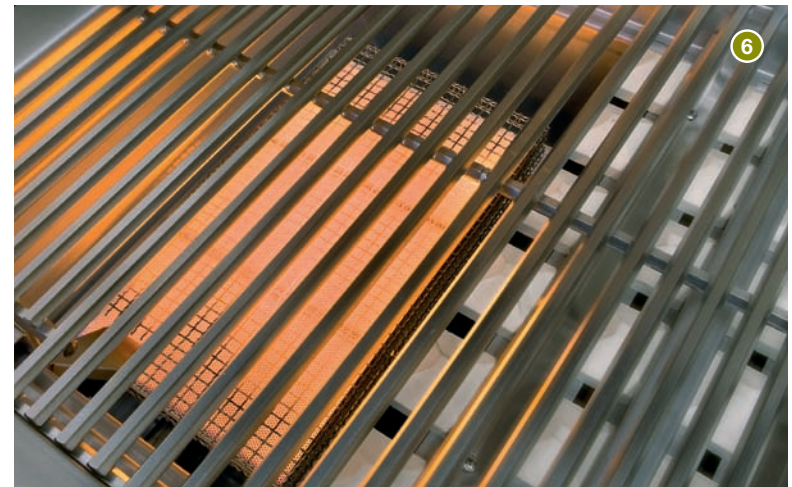
Stout, $\frac{3}{8}$ "-thick hexagonal grates retain and radiate more heat for more even grilling and restaurant-style sear marks. The stainless steel grates will not rust or chip, and they clean nicely with the supplied Wolf grill brush.



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.



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.



A powerful, 25,000-Btu sear station on the 36" and 42" models emits exceptionally high heat to sear meats faster and deeper, sealing in flavorful juices.



Create a Complete Kitchen Alfresco



With the 30" Wolf warming drawer, now available for outdoor applications, dishes you finish at different times stay warm, moist, and ready to serve on your schedule. Classic stainless panels with the pro handle are available in 30" and 36" widths.



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 25,000 Btu, great for sautéing and stir-frying.



The powerful 25,000-Btu sear module, an ideal accessory for the 30" Wolf grill or for use as an additional workstation, produces the dark sear that locks in meat's juices and flavor.



Stainless steel accessory doors and drawers, available in multiple sizes, provide the storage every outdoor kitchen needs. And they won't corrode in the elements. Drawers glide open and shut on a precision ball-bearing system.

Note: Sear and burner modules and side burner for cart available early 2010.



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 Sub-Zero outdoor refrigerator in classic stainless has a fully insulated cabinet to preserve food and minimize energy use, whatever the weather. A Sub-Zero ice maker supplies any cookout or pool party with unlimited chilled drinks. Sub-Zero outdoor products are engineered for temperatures up to 110°F and clad in heavy-gauge stainless steel that withstands UV rays, salt, and moisture—elements that would corrode lesser materials.



**UNDERCOUNTER OUTDOOR ICE MAKER
MODEL UC-15I(P)O (PICTURED LEFT)**

The outdoor ice maker's heavily insulated solid-core door with door closer and gasket keeps your ice fresh and deeply chilled even in extreme heat. The large-capacity ice bin keeps up to 26 pounds of ice at the ready. The unit can make up to 50 pounds of crystal clear ice per day, so you know your party will never run short.

**UNDERCOUNTER OUTDOOR REFRIGERATOR
MODEL UC-24RO (PICTURED RIGHT)**

The outdoor refrigerator puts a lot of Sub-Zero technology into a compact unit. A digital LCD display lets you set the temperature precisely as you want it. Microprocessor control maintains the temperature within 1°F of the set point. Steady temperatures keep foods fresher longer. The unit's electronic controls are up front and easy to see and reach. For worry-free ownership, the electronic control panel will alert you if the unit needs attention.



Wolf Outdoor Product Dimensions

EQUIPMENT CONFIGURATIONS	PRODUCT DIMENSIONS			ROUGH-IN DIMENSIONS		
	Width	Height	Depth	Width	Height	Depth
OUTDOOR GAS GRILLS¹						
30" Grill	30"	27"	30"	28½"	11¾"	24¼"
36" Grill	36"	27"	30"	34½"	11¾"	24¼"
42" Grill	42"	27"	30"	40½"	11¾"	24¼"
CARTS, MODULES, SIDE BURNER, AND WARMING DRAWER						
30" Cart*	30"***	36½"	27¾"	–	–	–
36" Cart*	36"***	36½"	27¾"	–	–	–
42" Cart*	42"***	36½"	27¾"	–	–	–
Burner Module ^{†††}	13"	10¾"	30"	12"	10"	24¼"
Sear Module ^{†††}	13"	12½"	30"	12"	11¾"	24¼"
Side Burner (for cart) ^{†††}	13"****	10¾"	30"	–	–	–
Warming Drawer (with 30" or 36" front panel)	29⅞" or 35⅞" ^{††}	10¾" ^{††}	24¾" ^{†††}	28⅝"	9⅞"	23⅞"
ACCESSORIES						
Stainless Steel Doors						
18" Single Door	18"	20¾"	2"	16¼"	19"	–
30" Double Doors	30"	20¾"	2"	28¼"	19"	–
36" Double Doors	36"	20¾"	2"	34¼"	19"	–
42" Double Doors	42"	20¾"	2"	40¼"	19"	–
Stainless Steel Drawers						
13" Double Drawers	13"	20¾"	24"	12⅞"	19"	24¼"
30" Single Drawer	30"	11⅝"	24"	27¼"	9¾"	24¼"
13" Triple Drawers	13"	20¾"	24"	12⅞"	19"	24¼"
30" Double Drawers With Door	30"	20¾"	24"	29¼"	19"	24¼"

Sub-Zero Outdoor Product Dimensions

MODEL OPTIONS	PANEL OPTIONS		STORAGE CAPACITY		PRODUCT DIMENSIONS		
	Classic Stainless	Totally Integrated	Refrigerator	Ice Maker	Width	Height	Depth
UNDERCOUNTER UNITS							
24" Outdoor Refrigerator E	■		5.7 cu. ft.		23⅞"	34"	24"
15" Outdoor Ice Maker	■	■		26 lbs.	15⅜"	33⅝"	24"

Features and specifications indicated herein and on our web site are subject to change at any time without notice. Check our website, wolfappliance.com, for the most up-to-date specifications.

*Carts and side burner are separate model numbers and must be ordered separately.

**Shelves on each side of cart extend 12" when in use.

***Side burner extends 13" from side of cart.

E ENERGY STAR® qualified.

¹Rough-in dimensions are for grills using built-in noncombustible enclosure.

^{††}Dimensions include panel.

^{†††}Modules and side burner for cart available early 2010.

Visit Us for More Information and Inspiration

Your Regional Showroom. A regional Sub-Zero and Wolf Showroom is your resource center where you can get hands-on with Sub-Zero and Wolf products in inspiring, full-scale kitchen settings. You can even see cooking demonstrations. Knowledgeable consultants can help you plan your outdoor kitchen, then refer you to a local Sub-Zero and Wolf authorized dealer to make it a reality. Find the regional showroom nearest you at subzero.com/locator.

Online Showroom. The virtual showroom at subzero.com features all the outdoor products available, as well as galleries of inspiring kitchen photos to spark new design ideas. Open a free My Sub-Zero/Wolf account and you can save all your product preferences for later reference, gain access to design guides, and download technical resources for your designer and contractor.

A New Kind of Ownership Experience. Sub-Zero and Wolf owners enjoy the consistent package of service and support they deserve. Our aim is to make ownership of Sub-Zero and Wolf products worry-free and an experience worth recommending to others.

What Owners Can Expect:

- One of the best warranties in the industry: full one-year warranty on Sub-Zero and Wolf products*; full five-year sealed system warranty on Sub-Zero products, lifetime limited warranty on Wolf products
- Certified installers and service providers
- A private online account for product registration, routine maintenance alerts, and other valuable updates
- A 24/7 customer call center

*For one year from the date of original installation, your Sub-Zero or Wolf warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in material or workmanship.

SUB-ZERO, INC. AND WOLF APPLIANCE, INC.

P.O. BOX 44130 MADISON, WI 53744

SUBZERO.COM 800-222-7820 • WOLFAPPLIANCE.COM 800-332-9513

814786 ISSUE DATE 06/2009

