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WE ARE THE KITCHEN EQUIPMENT EXPERTS

Unlike many manufacturers, we are specialists. We focus solely on making the best refrigeration and cooking appliances possible. We have no distractions, and we make no compromises. Our expertise has been honed over generations. Sub-Zero has been designing the ultimate in refrigeration for more than six decades. Wolf has been building cooking equipment to satisfy the most demanding professional chefs and domestic cooks for more than seven decades. That experience shows.

We take pride in the fact that our products are regularly chosen for the most prestigious international architectural projects, such as the Burj in Dubai, the Hesperia Tower in Barcelona, the Pan Peninsula in London or the Bloomberg Tower in New York. Whatever vision you have for the kitchen in your home, our products will fit in beautifully. We have two brands, but only one driving passion: to build outstanding kitchen equipment that looks great and delivers the professional performance that instills real cooking confidence.

Right:
Sub-Zero Built-in Refrigerator/Freezer (ICBBI-48S/S), Wolf Built-in L Series Single Oven (2x ICBS030/S), Wolf Warming Drawer (2x ICBWWD30) and custom made ventilation grille.



OUR FOUNDERS MADE A LIFETIME PROMISE

Sub-Zero's founder Westye Bakke was a world pioneer in ultra-low-temperature storage – which is how the firm got its name. It was Westye's groundbreaking products that first made refrigeration a reality for the modern home. A shrewd businessman and an inspired engineer, he was driven by a personal motive too: he needed a reliable domestic fridge himself to store insulin for his diabetic son Bud.

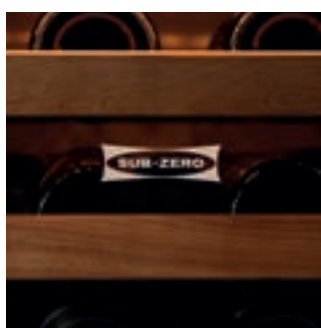
Those first products set benchmarks for quality, performance and reliability right back in 1945. Wolf's reputation for outstanding professional cooking equipment dates back even further. Acquired by Sub-Zero in 2000, Wolf brings its own lineage with more than seven decades of expertise with professional cooking equipment. We are still a family-run business, headed by Westye's grandson, and we are still proud to maintain those same traditions of excellence today.



DESIGNED TO ENHANCE YOUR DAILY LIFE

Our design philosophy has always been built on the union of form and function. Our designers and engineers are kitchen specialists, working hand-in-hand to constantly evolve and improve every detail of our products, inside and out. Our research team ensures that our obsession with our own products is complemented by a deep understanding of kitchen design trends. We work closely with some of the world's leading kitchen designers and architects to ensure our products complement their spaces to perfection. So whether your taste is contemporary or traditional, you can be sure that our products will always feel right at home in your kitchen.

Intuitive, efficient and elegant, our designs are smart in every way.

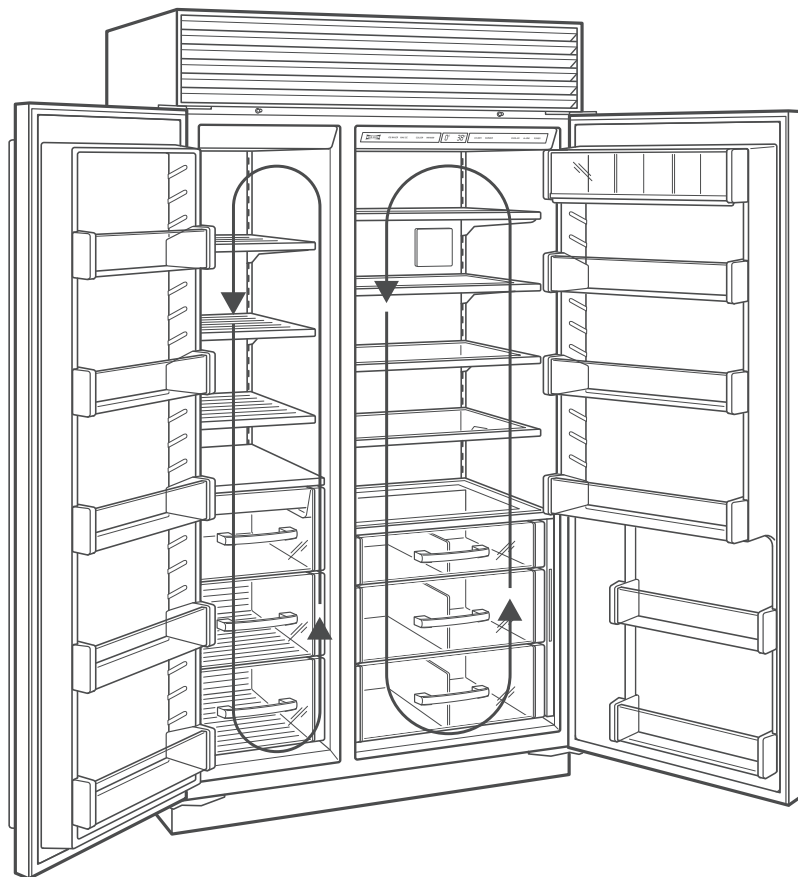


DUAL COMPRESSORS ENSURE OPTIMUM STORAGE THROUGHOUT

Fresh and frozen foods need different environments to keep them at their best. Frozen foods need frigid, dry conditions, while fresh foods need chilly, humid air to keep them from drying out. Yet most fridge/freezers circulate the same super-dry air from the freezer round the whole unit, taking with it undesirable smells and flavours that can taint and spoil your food. Not Sub-Zero.

Our dual refrigeration system means that both the freezer and the fridge have their own independent sealed system, each run by its own compressor. What does that mean? It means that your ice cream stays creamier, your salad doesn't wilt, your fridge never has that stale metallic smell, and your ice never tastes of fish. It's not rocket science. All it takes is a little more thought, and a lot more care.

Because each side has its own compressor, both fridge and freezer have the optimum food storage conditions for food preservation, plus unwanted food smells aren't circulated between the two.



INNOVATIVE TECHNOLOGY KEEPS YOUR FOOD FRESHER FOR LONGER



ADVANCED AIR PURIFICATION

Incorporating technology developed for NASA, Sub-Zero's antimicrobial air purification system refreshes and 'scrubs' the air in the unit every 20 minutes, removing any bacteria, mould and viruses in the process. It's so efficient, it even removes food odours and the ethylene gas naturally emitted by some foods (such as apples) that causes over-ripening and hastens spoilage and waste.



FRIDGE WITHIN A FRIDGE

Thanks to an innovative redesign of the evaporator portion of the refrigerator unit, Sub-Zero has created a unique high-humidity, low temperature zone that remains one degree Celsius; two degrees Fahrenheit cooler than the air elsewhere – effectively a fridge within a fridge. It creates the perfect conditions for storage of foods, particularly helping salad and vegetables stay fresher and crisper for longer.

DIGITAL PRECISION

Microprocessors keep the temperature within one degree of its thermostat setting. The system is so smart, it adjusts the defrost cycle to match your usage patterns.



FRESHNESS CARDS

A handy fingertip filing system provides easy-access information on the proper storage of food, plus important use and care details.

SPILL-PROOF SHELVES

The adjustable cantilever glass shelves have a protective rim that prevents leaks and spills saturating the whole refrigerator, keeping cleaning to a minimum.

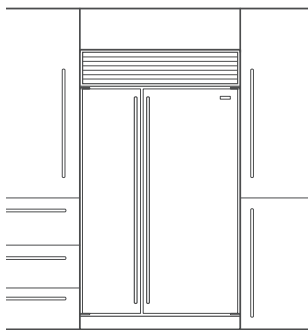
SUB-ZERO COLLECTION

The Sub-Zero collection is versatile and stylish enough to look at home in any kitchen, whether contemporary or traditional. Because we've been doing this longer than anyone else, we know more than anyone else, and that shows in the breadth and depth of our range. We have styles and configurations to appeal to every taste and to suit any look, with a wide choice of sizes to fit every kitchen.

There are three lines: the built-in line, for the classic Sub-Zero look, with its sleek lines and iconic design touches; the Sub-Zero PRO line, a bold style statement second to none; and our Integrated line, designed to totally disappear into your kitchen so that nothing gets in the way of your creative vision. Each has its own distinct look, but all have the same obsessive attention to detail and build quality that makes Sub-Zero a class apart.

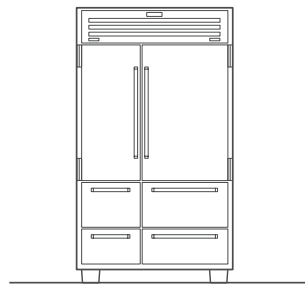
BUILT-IN

This range offers the classic Sub-Zero look and is designed for those who want their units built into their kitchen, but still want to see the products' handsome lines and sleek hinges, and the stylish sheen of heavy-gauge stainless steel. Alternatively, with the overlay design and flush inset application, you can customise the built-in units with your choice of finish or with Sub-Zero classic stainless panels, either to match or act as a counterpoint to surrounding cabinetry.



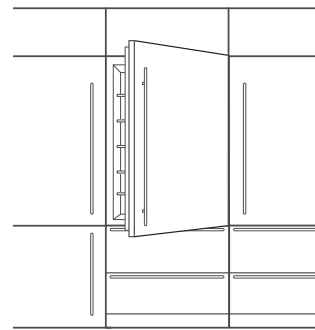
PRO

The height of industrial chic, the PRO is more sculpture than refrigerator. Crafted from stainless steel inside and out, it is the ultimate in food preservation technology. Built to keep your food in ideal conditions at all times, its powerful presence will be a talking point of any kitchen. Available as built-in or freestanding.



INTEGRATED

Totally integrated within your cabinets, with no visible hinges or grilles, these are designed to merge seamlessly with your kitchen, matching your other cabinetry so perfectly that only you will know where they are. They are also flexible enough to be placed wherever you need refrigeration or wine preservation, such as a dining room, study, den or bedroom.





SUB-ZERO BUILT-IN

Sleek clean designs, exceptional materials and that unmistakable louvred grille. Our built-in units come in many configurations and a wide variety of sizes, but they all make a statement. Whether you choose our trademark stainless steel doors or custom cabinets to match your kitchen, our units are perfectly at home in traditional or contemporary designs. They naturally become a focal point of any kitchen.



Sub-Zero Built-in All Refrigeration (ICBBI-36R/S)
and All Freezer (ICBBI-36F/S) arranged side by side
with a dual wide grille

SUB-ZERO PRO

As much a sculpture as a fridge, the Sub-Zero PRO is the ultimate kitchen style statement. Crafted entirely from heavy-gauge stainless steel, it is also available with a UV-resistant glass door, so you can see the workmanship inside and out. The quintessential refrigerator, it is a masterpiece of functional design, built to preserve your food in ideal conditions at all times.



Sub-Zero PRO Refrigerator/Freezer
with glass door (ICB648PROG)

SUB-ZERO INTEGRATED

Sub-Zero integrated appliances are invisible appliances. Designed to fit perfectly flush with the rest of your kitchen, they have no grilles and no visible hinges. With custom cabinets and hardware, they give you infinite design options and complete creative freedom. And, of course, being Sub-Zero, they don't just blend to perfection, they perform to perfection too.

Designed to disappear into your kitchen, Sub-Zero integrated appliances are only revealed when they're opened.



Sub-Zero Integrated Tall Refrigerator/
Freezer with icemaker (ICB700TCI).

A Sub-Zero innovation, integrated drawer units are handy, versatile and beautifully made. They can be placed anywhere in the house or office: the drawers glide open to offer plenty of carefully thought out storage space, putting refrigeration at your fingertips wherever you need it.



Sub-Zero Integrated Refrigeration Drawers (ICB700BR)

SUB-ZERO WINE PRESERVATION

It's often said that there is no such thing as a great wine, only great bottles of wine. That's because quality varies so much from one bottle to another, largely as a result of varying storage conditions. Sub-Zero carefully designs its wine preservation units so that you're never disappointed. Much more than mere coolers, they provide the perfect storage conditions, protecting against the adverse heat, humidity, light and vibration that can damage your wine.

Two independent storage zones, each sealed and digitally controlled, allow you to simultaneously maintain perfect cellar and serving conditions in the same unit. Microprocessor control maintains even temperatures to within one degree of your presets. The ultraviolet glass panel filters out the harmful rays that can cause premature aging. The quiet compressor lets wines rest undisturbed, without the vibration that can harm delicate wines. Shelves glide out smoothly, providing access without agitation. The result? Perfect conditions, and perfect wine.

WHEN YOU BUY THE BEST, YOU WANT IT TO STAY THE BEST

Right:
Sub-Zero Integrated Tall Refrigerator/
Freezer with Icemaker (2x ICB700TCI),
Wine Preservation (2x ICB427RG).



WOLF BUILT-IN OVENS

Wolf built-in ovens are the perfect demonstration of our professional heritage, combining advanced, easy-to-use technology with striking functional design. Inside, the dual convection system delivers even temperature and airflow for more consistent and faster results. Outside, the stainless steel finish is seamless and sleek, equally at home in a contemporary or traditional setting. Whether you choose from the classic L series or the chic new E series, a Wolf built-in oven is designed to be the core of your kitchen.



Wolf Built-in L Series
Single Oven (ICBS036U/S)

MICROWAVE OVEN

Microwave ovens were once a cut-corner compromise guaranteeing lacklustre food. Not any more. Our Wolf microwave offers uncompromising performance, delivering high-speed cooking and perfect results. Refined controls allow you to bring out the best from your cooking, while the design blends perfectly with the rest of your kitchen.



Wolf Microwave (ICBMW30)

E SERIES OVEN

The latest addition to the Wolf line, the new E series is a striking centrepiece for any kitchen. With its sleek lines, discreet touch-sensitive control panel and trademark Wolf cobalt blue oven interior, it is a virtuoso example of simply beautiful functional design – with performance to match. A masterclass in smart technology, the E series has ten easy-to-use cooking modes controlled by a simple keypress on the intuitive control panel, plus Wolf's innovative dual convection system in single units and in the upper unit of double ovens. The result? An oven that cooks as good as it looks.



Wolf Built-in E Series Single Oven (ICBS030-2U/S)

WARMING DRAWERS

With adjustable temperature via touch-sensitive controls, Wolf warming drawers will keep your prepared food in perfect condition until it's time to serve. The superior air control helps keep moist foods moist and crisp foods crisp, and there is even a setting for proofing bread to perfection. A six-piece container set is available as an option.



Wolf Warming Drawers (2x ICBWWD30)

WOLF RANGES

The range is the natural heart of any kitchen, so style and performance are vital. Wolf doesn't disappoint. A classic design with rugged good looks, its robust controls and heavy-duty cast iron cooktop plates are testament to its outstanding build quality. Available with gas throughout or a dual fuel combination with electric self-cleaning oven(s). Perfected by more than seven decades in the crucible of professional kitchens, our ranges set the standard by which others are measured.



WOLF COOKTOPS

Wolf understands that different chefs have different needs, which is why we believe that choice is paramount. Our cooktops come in a multitude of variations, allowing you to custom-build your perfect stove. Choose from electric or gas cooktops, then pick the size that's right for you.

SEALED BURNER RANGETOPS

Dual-stacked sealed burners deliver high power and total control, from an ultra high 4.6kW for boiling and searing to a mere .09kW for gentle simmering. There are seven top configurations available in widths of 762, 914 and 1219mm. With heavy-duty grates and infrared charbroiler and griddle along with a French Top option, a Wolf gas rangetop is built to satisfy the most demanding professionals.



Wolf Sealed Burner Rangetop
(ICBSRT484CG)



Wolf Electric Unframed Cooktop
(ICBCT30EU)

ELECTRIC COOKTOPS

Behind the sophisticated minimalist exterior of a Wolf electric cooktop lies a high-performance cooking instrument that delivers pinpoint control, from gentle melt to scorching heat. It is powered by a 'bridge' design, so named because it bridges two elements to create a single large heating space that's perfect for large speciality saucepans. Available framed or unframed, the minimalist design of the electric cooktop maintains the pure line of your kitchen surfaces.

GAS COOKTOPS

With its dual-stacked sealed burner design, a Wolf gas cooktop delivers precise control. On its lowest setting, one set of burners can deliver just .09kW. That's the merest breath of a flame, which is ideal for melting and simmering slow-cooked food for hours. By contrast, on high setting, another set of burners can deliver a ferocious 4.9kW making it perfect for searing.



Wolf Gas Cooktop (ICBCT36G/S)

WOLF INTEGRATED MODULES



381mm Gas Cooktop
ICBCT15G/S



381mm Multi-Function Module
ICBIM15/S



381mm Steamer Module
ICBIS15/S



381mm Fryer Module
ICBIF15/S



381mm Electric Cooktop
ICBCT15E/S



381mm Grill Module
ICBIG15/S



Our choice of six integrated modules cover every type of cooking technique, from steaming to deep frying to stir frying, and can be mixed and matched to create your own perfect cooktop. You can turn any counter area into a cooktop, even adding speciality functions to an existing cooktop or range, giving you the flexibility and control to cook with confidence.



WOLF VENTILATION

Wolf's professional heritage shines through in our ventilation systems. Powerful multispeed blowers deliver maximum performance, keeping the air free from smoke and smells, however busy the kitchen. Made from heavy-duty welded steel, the exteriors are so finely finished that they appear seamless. Their sculpted lines look good in any kitchen, while their brilliant halogen lights illuminate your cooking surface to perfection. With aluminium filters that are easily removed and dishwasher-safe for extra convenience, Wolf ventilation systems deliver on every detail. And the sleek yet powerful contemporary hoods are perfect complements to our electric and gas cooktops.

WOLF COOKTOP VENTILATION

Wolf's low-profile cooktop wall and island hoods offer both powerful ventilation technology and sleek lines. The multi-speed blowers whisk away smoke and odours, and the models are available with either recirculating charcoal filters or can alternatively be ducted externally. Available in four widths, these sleek stainless steel and black glass hoods are recommended for use with Wolf's electric cooktops, gas cooktops and integrated modules.

Widths:
762mm (wall)
914mm (wall) ,
1143mm (wall) ,
1067mm (island)



Wolf Island Hood (ICBCTEIH42), Wolf Integrated Grill Module (ICBIG15/S), Multi-Function Module (ICBIM15/S) and Wolf Gas Cooktop (ICBCT36G/S)

DOWNDRAFT EXTRACTION

Discreet, elegant, effective. At the touch of a button, the streamlined, stainless steel Wolf downdraft ventilation unit rises smoothly from the counter to effortlessly remove unwanted smoke and smells with its highly efficient five-layer mesh filter.



Wolf Downdraft System (ICBDD451)

PRO HOOD EXTRACTION

The ultimate in professional kitchen ventilation, the Wolf Pro hood extraction is made from heavy-duty, 16-gauge stainless steel, with a stainless steel-enclosed liner. The seams are continuously welded with hemmed edges and sides for sculpted beauty. The controls are recessed for easy access, with infinite speed selection and the option of infrared heat lamps to keep plates of food warm until you need them. Available with a wide range of duct cover sizes, and a 96cm high backsplash with or without warming racks, it is the perfect finishing touch for your kitchen.



Wolf Pro Wall Hood (ICBPW482418)
and Dual Fuel Range (ICBDF484CG)

SUB-ZERO AND WOLF OFFICIAL SHOWROOM

This beautiful showroom stylishly showcases the best that Sub-Zero and Wolf has to offer. With the largest range of Sub-Zero and Wolf Appliances ... **(place your personalized information here)**, it is certain to inspire new levels of creativity with each visit.



Sub-Zero and Wolf know that, as a design-savvy individual, you demand perfection. Our showroom is open **(personalize for your country here)**. It is a perfect haven to discuss and review your plans, while **(personalize here)**.

Place your contact information here if you offer cooking, wine classes or product demonstrations.

SERVICE PERFECTION

Here at Sub-Zero and Wolf, we take customer care very seriously and pride ourselves on delivering nothing short of Service Perfection at all times.

So, whether you're simply looking for product advice, would like to order spares or accessories or wish to book an engineer, our customer support team is ready to provide you with individual, personalised service.

Nationwide Service

FPO-Customize text below for your particular country.

Our team of extensively trained technicians are highly skilled and take part in regular training at our manufacturer's Madison, Wisconsin headquarters; ensuring they are up to date on the latest appliance technology. Our engineers aim to visit within two working days and hold 90% of parts on their vans. All Sub-Zero and Wolf units are supplied with a two year parts and labour warranty and all our repairs carry a 12 month guarantee.

The Latest Technology

FPO-Customize text below for your particular country.

We have recently invested in the most up to date Service software and you may not even notice some of the 'behind the scenes' improvements that this software provides us with but you will definitely notice that your interaction with our Service team will be a smooth and simple one. Here are a few of the benefits that you will notice and that will, we think, make life a little easier for you.

Updates:

FPO-Customize text below for your particular country.

Provide us with either your landline, mobile or email address and we will keep you informed of the status of your service visit and engineer arrival time.

Satellite Tracked Vehicles:

FPO-Customize text below for your particular country.

Our fleet of service vehicles are fully satellite tracked, so we can instantly pinpoint the location of your dedicated engineer, providing you with a faster response time.

Laptop Equipped Engineers:

FPO-Customize text below for your particular country.

Each of our in-house engineers is fully equipped with the latest laptop technology. This allows them to access parts inventory, both on their vans and in our main stock and also allows them to gain access to the latest manuals and technical documentation, which all helps to increase first time fix rate.

Customer Support

Place your contact phone number and information on service, warranty, etc. here.

SHOWROOMS

Your official Sub-Zero and Wolf distributor is available to provide information on products and where to find your nearest showroom where you'll be able to view all our products in live settings.

SHOWROOMS WORLDWIDE

FPO - list your showroom info here...



OTHER LOCATIONS WORLDWIDE

Sub-Zero and Wolf products are sold worldwide. To see all the countries where Sub-Zero and Wolf are sold, check subzerowolfintl.com