



FOUND IN THE WORLD'S FINEST KITCHENS,  
SUB-ZERO & WOLF APPLIANCES ARE DESIGNED TO  
SIMPLIFY AND ENHANCE YOUR LIFE  
FROM MORNING TO NIGHT.





# The greatest luxury

of all is to savour the good moments in life.

Many of the world's finest homes share a defining feature: a kitchen equipped with Sub-Zero & Wolf appliances. Whether they are the focal point of a kitchen or designed to blend into the background, they signal the good taste of their owners and lives being lived well.

To all of us at Sub-Zero & Wolf, our family-owned brands represent the best kind of luxury. Of course our appliances are stunning on the surface, with exquisite finishes and refined styling. But beyond their beauty are the highest-quality materials, decades of engineering innovations and our lifelong commitment to performance and service. In short, Sub-Zero Refrigeration and Wolf Ranges and Ovens are an investment for a lifetime.

Designer Column Fridge  
Freezer & Wine Storage with  
Bespoke Accessory Grill.





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# A History of Innovation



1926

In 1926, Westye F. Bakke packed up his family and their belongings and moved from Northern Wisconsin to Madison in search of new opportunities.



1943

A self-taught engineer, Westye built his first freestanding freezer in the basement of his home.



1945

Armed with a strategy to build the best, highest quality refrigeration, Westye founded Sub-Zero Freezer Company.



1950s

No more fishy ice cubes. Sub-Zero pioneers dual refrigeration—separate, sealed systems for refrigerator and freezer. Additionally, Sub-Zero revolutionises kitchen design with the invention of built-in refrigeration.



1960s

The phrase “Sub-Zero kitchen” enters the American real estate lexicon as shorthand for “a home that gets all the high-end details right.”



1970s

Sub-Zero leads the way in making energy-efficient products. Today, the average Sub-Zero unit consumes less energy than a 75-watt light bulb.



1980s

Our aim is true. While other brands’ temperatures fluctuate wildly, Sub-Zero’s award-winning 500 Series nails it within 1° for superior food preservation.



1990s

Sub-Zero introduced the disappearing refrigerator design in 1995 and has since expanded it to include columns of a uniform height for design flexibility.



1999

Cheers! Sub-Zero uncorks the first wine storage system that cools and protects wine bottles from its enemies: UV light, heat, vibration and improper humidity.



2000

Sub-Zero acquires the residential side of Wolf, a legend in commercial kitchens. Two specialists, now corporate companions and kitchen soul mates.



2003

Mouths water as Wolf introduces its first dual fuel range: gas cooking above, a dual convection electric oven below.



2008

Adapting technology used by NASA, Sub-Zero introduces an air purification system that scrubs the air of ethylene gas and odour every 20 minutes.



2010

London showroom opens in Brompton Road, Knightsbridge



2012

Wolf’s convection steam oven amazes with crusty steam-baked loaves, sous vide capabilities and leftovers rejuvenated to just-made deliciousness.



2013

Biggest new-product rollout in the company’s history. New technologies. New décor possibilities. New ways to use refrigeration from patio to home gym.



2016

French showroom relocates to new premises in Cannes.



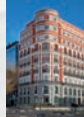
2020

Sub-Zero Group, Inc., celebrates 75 years of industry-leading innovation and design.



2023

We launch our completely redesigned Classic and Designer refrigeration lines, featuring a fresh suite of innovative features.



2024

We open the doors of our New Madrid showroom, this new space showcases the latest in luxury kitchen design and innovation, offering an immersive experience for our customers.

TODAY 80 YEARS

We continue our pursuit of bringing best-in-class appliances, beautiful design and memorable moments to luxury homes around the world.



**Jim Bakke, President and CEO of Sub-Zero & Wolf,** represents the third generation of family leadership. Under his guidance, the company remains rooted in a legacy of quality, innovation, and integrity. Jim champions a culture of craftsmanship and long-term thinking, values instilled by his grandfather, founder Westye Bakke. The brand continues to reflect a family-driven commitment to excellence in every product and partnership.



# GET *the* LOOK



## Professional

For a kitchen that means business. Your kitchen will become synonymous with high-performing luxury thanks to the unmistakably bold features of Sub-Zero PRO Series Refrigeration and the emblematic red knobs of Wolf.

## Contemporary

Streamlined, contemporary-style kitchens are all about simplicity and clean lines. Sub-Zero's Designer Series Refrigeration can blend seamlessly into the room's décor and Wolf's sleek built-in appliances complement a minimalistic modern aesthetic.

## Transitional

A distinct combination of tradition and modernity: elements of the old and the new gracefully duet in Sub-Zero's Classic Series and Wolf's transitional-style Ovens and Cooktops.

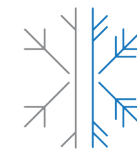






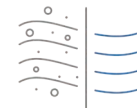
# PRESERVE *what matters*

Sub-Zero is more than a refrigerator that keeps food cold. It is the food preservation specialist, delivering fresher, longer-lasting food through innovative advanced preservation technologies. Our commitment to beautiful design is just as strong, consistently leading the industry in built-in refrigeration solutions for every style home.



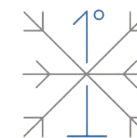
## DUAL REFRIGERATION

Cool and humid in the refrigerator, frigid and dry in the freezer. Maintaining these distinct environments is the foundation of the dual refrigeration system pioneered by Sub-Zero. For you, it means crisper, longer-lasting fresh foods and frozen items without freezer burn.



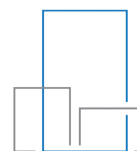
## ADVANCED AIR PURIFICATION

Adapting sophisticated aerospace technology, Sub-Zero's air purification system scrubs the air of ethylene gas and odour every 20 minutes.



## PRECISE TEMPERATURE CONTROL

Wild fluctuations in temperature negatively impact food's freshness. Sub-Zero counteracts this issue with microprocessors that maintain interior temperatures within one degree of setpoint.



## CUSTOMISED MODULAR DESIGN

Sub-Zero offers the widest selection of refrigeration solutions with various widths, innovative configurations and limitless exterior customization. We believe your kitchen and home should be tailored to your unique needs and tastes.



## HANDMADE IN USA & TESTED TO LAST 20 YEARS

Sub-Zero appliances are rigorously stress-tested to perform for more than 20 years of daily use. To ensure reliability, Sub-Zero tests its door hinges over 300,000 times. We stand behind our products with a full five year warranty and a full two year warranty for Sub-Zero outdoor products.



*Expertly engineered for*  
**lasting freshness**

**SUB-ZERO**

*A Higher Standard™*



# *A refrigerator full of* FRESH IDEAS

## SPLIT CLIMATE™ TECHNOLOGY

The Split Climate™ intelligent cooling system keeps food fresher longer thanks to a variable-speed compressor and two fans that optimise the refrigerator temperature.

## CLEAR SIGHT

Find your food more easily. ClearSight™ LED lighting fully illuminates the interior, reducing shadows and adding light where it's needed most—overhead, under each shelf and in each crisper drawer.

## FLEXIBLE STORAGE

Smooth-glide drawers and adjustable shelves and door bins create more usable interior space.

## NIGHT MODE

By detecting lower levels of ambient light, Night Mode reduces interior brightness by 90% in dim environments.

## STAINLESS ACCENTS

Sleek stainless accents trim the interior, matching the sophistication of the exterior.

## INTUITIVE TOUCH CONTROL

Easily customise settings—from lighting to humidity—with the tap of a finger via the conveniently accessible touch control panel.

## NANO-COATED GLASS

Nano coating lines the perimeter of each glass shelf to create a hydrophobic barrier that helps contain spills.

## MAGNETIC GASKET

Doors seal tightly, preventing air leaks and reducing energy consumption.

## ADVANCED WATER FILTRATION

By reducing particles and pollutants, water and ice always taste fresh.

## MAX ICE MODE

Planning a party? Max Ice Mode increases ice production by up to 30% for a 24-hour period.





FULL-SIZE REFRIGERATION

# Classic Series

*Iconic, innovative design  
and technology.*



Meet Sub-Zero's flagship  
lineup: iconic design  
coupled with more than  
80 years of food preservation  
advancements. The newest  
generation reaches new  
heights of refinement,  
inside and out.



## Uniquely Sub-Zero

The Classic Series stands out with its iconic and timeless stainless steel design. Pair timeless stainless steel with pro or tubular handles—both styles coordinate with Wolf cooking equipment. For smaller kitchens, a French door model makes efficient use of space.



FULL-SIZE REFRIGERATION

# PRO Series

*A harmonious duet of  
form and function.*

Make a statement with a refrigerator inspired by professional kitchens. The only thing more impressive than the stunning exterior is the groundbreaking technology found inside.



## Bold and Mighty

To keep food fresher longer, the PRO Series is fitted with the most advanced preservation system. Crafted with stainless steel inside and out, it ticks all the boxes for those desiring the most luxurious, professional aesthetic. Now in a compact 91 cm width, it offers new design opportunities for small and large kitchens alike.



FULL-SIZE REFRIGERATION

# Designer Series

*Endless design.*

No one will guess there's such advanced food preservation technology hiding in plain sight. Designer Series Refrigeration offers a wide range of sizes and configurations to fit seamlessly into any décor.



## Seamless and Subtle

Let Sub-Zero Designer Series Refrigeration take your imagination in fresh, new directions. Think of refrigeration in entirely new ways and places—master suite or study, home gym or theatre room, kitchen island or pantry.



UNDERCOUNTER REFRIGERATION  
**Designer Series**

*Anywhere refrigeration  
for every style.*

Cold sparkling water,  
refreshing sodas and precisely  
chilled wine. In a perfect  
world, you wouldn't have to  
travel to the kitchen to satisfy  
your thirst. Welcome to the  
perfect world of Sub-Zero  
Designer Series Undercounter  
Refrigeration—an impressive  
range of compact refrigerators,  
freezers, drawers and wine  
coolers that fit into any décor.





# Wine Storage

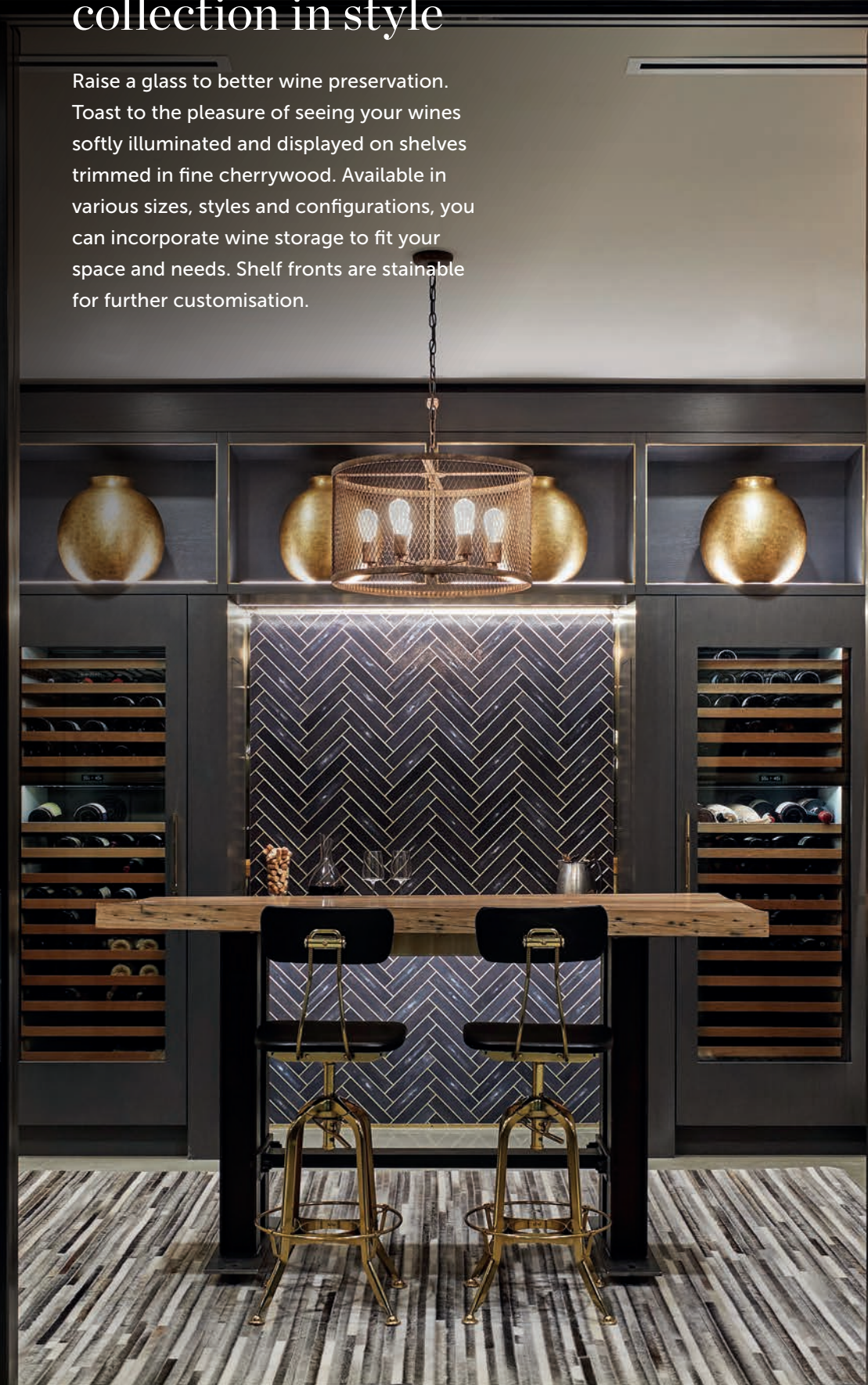
*The safekeeping your bottles deserve.*

To preserve the integrity of every glass, Sub-Zero Wine Storage does more than just chill wine. Each of our full-size and undercounter units is built with advanced preservation technologies and protective features that guard against the harmful effects of heat, humidity, light and vibration.



## Protect your collection in style

Raise a glass to better wine preservation. Toast to the pleasure of seeing your wines softly illuminated and displayed on shelves trimmed in fine cherrywood. Available in various sizes, styles and configurations, you can incorporate wine storage to fit your space and needs. Shelf fronts are stainable for further customisation.







# PREDICT *delicious*

Your refrigerator is full of the finest and freshest ingredients—now it's time to turn them into beautiful meals. Wolf specialises in professional-level cooking appliances that bring out the flavour in every food and ensure every recipe leads to perfect results. So, whether you are a seasoned veteran, eager beginner or somewhere in between, you will have more confidence when you cook with the superior performance of Wolf.



## PRECISE HEAT AND TEMPERATURE CONTROL

No more guesswork: Wolf appliances are expertly designed to skillfully wield the science behind the art of cooking with intuitive, easy-to-use technology and controls.



## PROFESSIONAL HERITAGE

Long before we introduced the prowess of Wolf into the home, it was lauded as the best by restaurant chefs. Imbued with Wolf's professional kitchen pedigree, home cooks have enjoyed more satisfying cooking for more than 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

Handmade in USA and 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.

*Iconic style*  
**elevated taste**



*A Higher Standard™*



# Perfect every time.

Precise, reliable cooking is essential whenever you are feeding your hungry family or discerning guests. Intelligent features and chef-tested technology put performance—and peace of mind—at your fingertips.



## WOLF'S CONVECTION SYSTEMS

More consistent, more delicious results. That, in short, is what you can expect with Wolf Dual convection systems. They control the heat and airflow inside Wolf electric ovens to eliminate hot spots and allow for multi-rack cooking. Pan rotation—and worry—are now 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 meats and vegetables, steam-baked crusty loaves and rejuvenated leftovers.



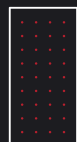
## INDUCTION TECHNOLOGY

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 astonishing 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.



## PYROLYTIC SELF-CLEANING FUNCTION

Wolf ovens feature a pyrolytic self-cleaning function, which uses high heat to incinerate food residue and grease, reducing them to a fine ash that can be easily wiped away. This chemical-free process ensures effortless maintenance while preserving the oven's performance and pristine interior.



Wolf's convection systems



Convection Steam Ovens



Induction Range  
Model ICBIR36550



Dual-stacked, sealed burners



Infrared elements



# Dual Fuel Ranges

*Unmistakable heirs  
of professional ranges.*

The Wolf Dual Fuel Range combines professional heritage, iconic aesthetics and innovative performance in one bold cooking package. With abundant sizes, features and a variety of configurations, our ranges are the favourites of discerning home cooks.



## 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.

Below, enjoy Wolf's most advanced convection oven. The Dual VertiFlow™ convection system produces consistent, flavourful multi-rack cooking every time. The oven's smart Gourmet Mode automatically controls the cooking process for simplified, delicious results guaranteed.





# Professional Range Tops and Cooktops

*Designed with you in mind.*

From sleek, modern simplicity to bold, professional gravitas, Wolf has the look for your taste. Choose a variety of sizes, styles and technologies to precisely fit your cooking preferences.





# Built-In Ovens

*Consistently delicious results.*

Since the day they were introduced, Wolf Built-In Ovens have inspired choruses of acclaim from cooks, bakers and designers alike. Never before have ovens incorporated so much innovation and precise control or a wider spectrum of designs.



**M series Professional double oven with red knobs**



**Contemporary Steam and Coffee System (top) paired with Contemporary Single Ovens**



**Stacked Transitional Steam Oven and Single Oven**



# Convection Steam Ovens

This may be the world’s most versatile oven. The Convection Steam Oven will singlehandedly ease meal preparation. It places the power of steam and convection heat at your fingertips, with more tried and tested modes to help you create any dish you desire—flaky, golden pies, perfect pasta bakes, better-than-yesterday leftovers or tender steaks cooked sous vide. Flexibility abounds in installation and design as well—there is a plumbed version that extends continuous steam cooking and new aesthetic refinements create a consistent look with other Wolf ovens.



# Combi-Microwave Oven with Grill

The performance you expect from Wolf—now in a faster, more compact package. Combining the power of convection, grill and microwave, the Combi-Microwave Oven with Grill offers all-in-one oven versatility so you can prepare a wider variety of delicious foods in reduced time. Its cooking versatility is matched only by its design flexibility, stylishly freeing up counter space and seamlessly coordinating with other Wolf and Sub-Zero appliances.





# Outdoor

*Here's to moments worth savouring—outdoors.*

For many, the kitchen is the heart of the home—the place where life happens. But it doesn't have to happen indoors. Imagine preparing the same delicious gourmet meals in your outdoor kitchen as you do indoors. With Sub-Zero & Wolf outdoor kitchen appliances, you can.



## Outdoor Cooking and Refrigeration

Sharing a meal outdoors is one of life's great pleasures, and with Wolf, you enjoy precision control and exceptional results. The Wolf outdoor BBQ delivers even heat via direct and radiant cooking, with optional smoker box and Teppanyaki plate for added versatility. Available in 76 cm to 137 cm models, built-in or freestanding. Complete your setup with Sub-Zero undercounter refrigeration and a Wolf warming drawer, the ultimate outdoor pairing.





# Beyond the Kitchen

*Appliances that redefine luxury, beyond the kitchen.*

Sub-Zero & Wolf bring elevated performance to every space, not just the kitchen.

From poolside bars and dressing rooms to private yachts, aircraft, studies, and bedrooms, our refrigeration and compact 60cm Wolf appliances integrate seamlessly into any luxury environment.



Warming drawers bring spa-like comfort to bathrooms, while refrigeration solutions provide discreet, high-performance convenience throughout the home. Wherever exceptional living happens, Sub-Zero & Wolf is there seamlessly, by design.



@clivechristian\_interiors



# AMBASSADORS *of* SUB-ZERO & WOLF



## Our Friends of Sub-Zero & Wolf

community brings together an extraordinary group of chefs, restaurateurs, critics, sommeliers, growers and celebrities, all united by a shared passion for exceptional food and uncompromising quality.

"The combination of high technology, robustness and design. The Sub-Zero & Wolf ranges are indisputably the must in kitchen equipment." **Chef Alain Ducasse**



"The settings on the oven are very similar to the ones I use in my kitchens, you can set the humidity in the ovens and control the exact temperature for precise cooking." **Chef Matthew Ryle**

"To have Sub-Zero & Wolf is like having a professional kitchen in your house."

**Chef Claude Bosi**



Actor & TV personality  
**Stanley Tucci**



**Chef James Martin**



TV Personality  
**Tim Lovejoy**



Model **David Gandy**

© Bakehouse Kitchens



**Chef Tom Kerridge**



**Chef Gordon Ramsay**

## OUR CULINARY EXPERTS

Our internationally acclaimed in-house chefs across the UK and Europe deliver immersive live cooking demonstrations for prospective and existing customers, offering a unique opportunity to "test drive" Sub-Zero & Wolf appliances. These expert-led sessions showcase the full capabilities of our products—allowing guests to explore their performance before purchase and gain valuable culinary insights after installation, ensuring long-term confidence and satisfaction.

### LONDON



**Elliot Johnson-Paul**



**Olivia Burt**

### MADRID



**Diego Ferrer**



**Sergio Pérez**



# What owners can expect

## BEST-IN-CLASS CUSTOMER CARE

Assistance is only a call away. Sub-Zero & Wolf Customer Care representatives are standing by to answer your questions at **020 8418 3877**.

## ONE-ON-ONE EXPERTISE

Attend a virtual or in-person Use and Care class or get answers to product questions from the experts at the Sub-Zero & Wolf Knightsbridge showroom.

## RICH ONLINE RESOURCES

Watch use and care videos, browse recipes and learn cooking tips and maintenance information. It is all at your fingertips at **subzero-wolf.co.uk**

## FACTORY CERTIFIED SERVICE

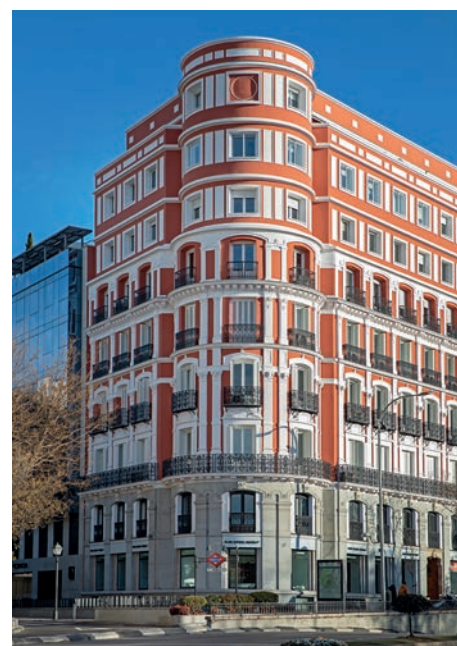
As experts in Sub-Zero & Wolf genuine replacement parts, product maintenance, diagnostics, repair and customer relations, you can rest assured any problem will be resolved quickly, completely and worry-free.

## EVEN THE WARRANTY IS BUILT TO LAST

We stand behind our meticulous engineering, premium-grade materials and rigorous testing by offering a 5 year warranty.



*Enjoy the peace of mind  
that accompanies our  
white-glove service.*



## Showrooms

We invite you to visit our showrooms in Knightsbridge, Cannes, or Madrid to experience our brands first hand.

Our knowledgeable team will guide you through a personalised tour and offer expert advice to help you find the perfect products for your lifestyle.

### Knightsbridge

251 Brompton Road, Knightsbridge, London SW3 2EP

#### Opening times

Monday – Saturday 10am - 5pm

[knightsbridge@subzero-wolf.co.uk](mailto:knightsbridge@subzero-wolf.co.uk)

020 7858 3480

Nearest tube stations  
South Kensington or Knightsbridge

### Cannes

135 rue d'Antibes, 06 400 Cannes

#### Opening times

Monday – Friday, 9am - 6pm

Saturday 10am - 6pm

[info@subzero-wolf.fr](mailto:info@subzero-wolf.fr)

[www.subzero-wolf.fr](http://www.subzero-wolf.fr)

+33(0)4 93 999 888

### Madrid

Calle Alcalá, 85 - 28009, Madrid

#### Opening times

Monday – Friday, 10am - 5pm

[info@subzero-wolf.es](mailto:info@subzero-wolf.es)

[www.subzero-wolf.es](http://www.subzero-wolf.es)

+34(0)91 123 8580

### European Head Office

9 The Street, Heybridge, Maldon, Essex CM9 4XB

#### Opening times

Monday – Friday 9am - 5pm

[info@subzero-wolf.co.uk](mailto:info@subzero-wolf.co.uk)

020 8418 3800

Alternatively, visit [subzero-wolf.co.uk](http://subzero-wolf.co.uk)  
to find your nearest dealer.





251 Brompton Road, Knightsbridge,  
London, SW3 2EP

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