



ICBDF48650G/S/P

FEATURES

Wolf’s patented gas dual-stacked, sealed burner design provides precise high-to-low temperature control and a spark ignition system that reignites the burner automatically

Wolf’s Dual VertiFlow™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking

Gourmet Mode features nearly 50 presets that automatically control the oven to ensure delicious results

The redesigned teppanyaki (griddle) features even, precise heat, handling breakfast with equal finesse as seared burgers and stir-fried vegetables

Six dual-stacked gas burners provide high-to-low temperature control, from fast boils and intense sears to true simmers and worry-free melts

Ten cooking modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm, were developed by Wolf chefs to maximize the performance of your oven

For improved temperature control and safety, the spark ignition system reignites burners automatically

The full-colour touchscreen is intuitive and easy to read, discreetly hiding away when not in use

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

The oven offers self-clean, delayed start, timed cook, and Sabbath features

The temperature probe alerts you when your dish has reached the desired temperature

Create a cohesive look in your kitchen with the range’s stainless construction, pro-style handles, and choice of iconic red, black, brushed stainless, brushed brass, or brushed grey knobs

ACCESSORIES

1216 and 152 CM Dual Fuel Brushed Brass Bezel Kit

1216 and 1521 MM Dual Fuel Brushed Brass Knob Kit

1216 and 1521 MM Dual Fuel Brushed Gray Knob Kit

2-burner wok grate

Dehydration rack set

Bake stone kit

Filler trim

Stainless steel kickplates

13 cm and 25 cm stainless steel risers, and 51 cm riser with shelf

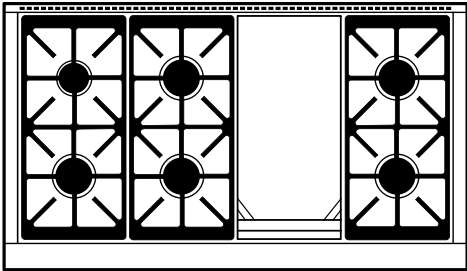
Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- 1 - 19 MJ/h Burner
- 4 - 13 MJ/h Burner
- 1 - 10 MJ/h Burner
- 1 - 16MJ/h Teppanyaki



PRODUCT SPECIFICATIONS

Model	ICBDF48650G/S/P
Dimensions	1216mmW x 929mmH x 749mmD
Oven 1 Interior Dimensions	356mmW x 419mmH x 483mmD
Oven 2 Interior Dimensions	635mmW x 419mmH x 483mmD
Oven 1 Overall Capacity	76 L
Oven 2 Overall Capacity	144 L
Door Clearance	533mm
Weight	340 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	38.9 amp
Gas Inlet	Refer to Design Guide and Installation Guide for gas requirements

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS

