FEATURES

Maintain control with dual-stacked burners that go from 18,000 Btu down to a mere breath of flame

Simmer and melt sauces, soups, and marinades easily with the lower tier of the dual-stacked burner

Matches the professional look of other Sub-Zero, Wolf, and Cove products

Reignites flame automatically with spark ignition system

Cleanup is a snap as sealed, seamless burner pans contain sloshes and spills

Move pots and pans effortlessly across the continuous cast-iron grates

ACCESSORIES

2-Burner Wok Grate

36" Transitional Grate Set

Transitional Grates

Signature red, black or brushed stainless control knobs

High altitude conversion kits available

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

COOKTOP SPECIFICATIONS

• 3 - 9,200 Btu Burner
• 1 - 12,000 Btu Burner
• 1 - 18,000 Btu Burner
36" PROFESSIONAL GAS COOKTOP - 5 BURNERS

PRODUCT SPECIFICATIONS

Model CG365P/S
Dimensions 36"W x 4"H x 21"D
Electrical Supply 120 VAC, 60 Hz
Electrical Service 15 amp dedicated circuit
Gas Supply 3/4" ID line
Gas Inlet 1/2" NPT female

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified.

Specifications are subject to change without notice. This information was generated on April 21, 2020. Verify specifications prior to finalizing your cabinetry/enclosures.