CG365P/S

FEATURES

Dual-stacked burners go from 18,000 Btu down to a mere breath of flame
Lower tier of dual-stacked burner lets you simmer and melt
Continuous cast-iron grates for easy movement of pots and pans
Easy-clean seamless burner pan
Rigorously tested in our U.S. manufacturing facilities for decades of use
Exceptional 24/7 support from our Customer Care team in Madison
Spark ignition system re-ignites if flame goes out
Signature red control knobs (black or stainless also available)

ACCESSORIES

2-Burner Wok Grate
36" Transitional Grate Set
Signature red, black or brushed stainless control knobs
High altitude conversion kit

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

Specifications are subject to change without notice. This information was generated on February 18, 2019. Verify specifications prior to finalizing your cabinetry/enclosures.
36" PROFESSIONAL GAS COOKTOP - 5 BURNERS

PRODUCT SPECIFICATIONS

Model
CG365P/S

Dimensions
36"W x 4"H x 21"D

Weight
67 lbs

Electrical Supply
120 VAC, 60 Hz

Electrical Service
15 amp dedicated circuit

Gas Supply
3/4" ID line

Gas Inlet
1/2" NPT female

ELECTRICAL

GAS

DIMENSIONS

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

STANDARD INSTALLATION

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Electrical and gas supply location only applies to installations with built-in oven.