



HERE'S TO MOMENTS WORTH SAVORING
OUTDOORS





The sounds and aromas of grilling food mingle with the laughter of family and friends, the chiming of ice in tall glasses, and a fresh breeze off the water. Moments that crystallize into cherished memories. Moments worth savoring. With an outdoor kitchen by Wolf and Sub-Zero, such moments can become everyday events.

Expand the life of your home, and the horizons of outdoor living, with an outdoor kitchen by Wolf and Sub-Zero, the brands that define performance, design, and worry-free ownership in the kitchen—indoors or out.

Wolf, the cooking specialist, and Sub-Zero, the food preservation specialist, are built in the USA with eco-friendly materials and methods. Family-owned for decades, these corporate companions and kitchen soul mates bring uncompromising performance and craftsmanship to your outdoor kitchen.



Achieve Delicious Results With Ease. With Wolf you can. Like its indoor counterparts—Wolf ranges, ovens, and cooktops—a Wolf outdoor gas grill marries virtuoso performance with exceptional simplicity of use. Wolf specializes in cooking and only cooking. Born in the professional kitchen and refined through more than seven decades of demanding commercial and residential use, Wolf is your able, amiable partner in the kitchen, helping you cook with the one ingredient every cook needs: confidence.







30" BUILT-IN OUTDOOR GRILL



36" BUILT-IN OUTDOOR GRILL



42" BUILT-IN OUTDOOR GRILL



54" BUILT-IN OUTDOOR GRILL

Design Flexibility

Outdoor kitchens come in all sizes. So do the Wolf outdoor gas grills—30", 36", 42" and 54". Each size can be built in or optional carts are available for 30", 36" and 42" models. For cart models, you may also specify an optional side burner for warming sauces and sautéing side dishes. All Wolf outdoor gas grills are available in natural gas or LP.



36" OUTDOOR GRILL
WITH OPTIONAL CART



42" OUTDOOR GRILL WITH
OPTIONAL CART AND SIDE BURNER



8

5

4

1

7

6

2

3

Masterful Performance. Wolf outdoor gas grills use two types of heat, direct and radiant, to achieve the ideal temperature range and uniform heat distribution that are the keys to flawless grilling. Direct heat from the gas burners delivers high, searing temperatures and rapid preheating, while radiant heat sources distribute temperatures evenly.

With Wolf, you can count on exceptional performance through year after year of outdoor cooking. Every Wolf outdoor gas grill is sculpted in double-wall stainless steel, precision welded so it will not rust or hold water. The gas burners combine finesse with sheer power—up to 130,000 Btu on the 54" model. The heavy-gauge lid opens with a light touch.



Stout, $\frac{3}{8}$ "-thick stainless steel grates retain and radiate more heat for more even grilling and restaurant-style sear marks. The stainless steel grates will not rust or chip, and they clean nicely with a grill brush.



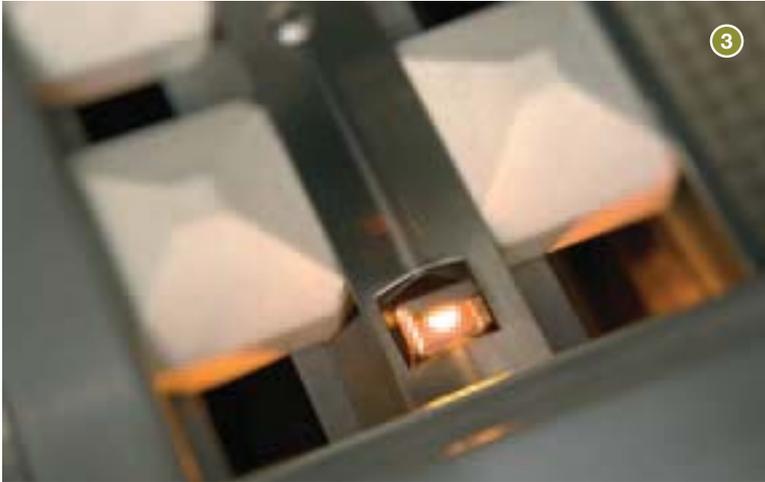
LED lights positioned above the Wolf signature red knobs make it easy to adjust the controls in dim light. Black knobs are also available as a sales accessory.



To take the guesswork out of nighttime grilling, dual halogen lights inside the grill produce brilliant white light for a true picture of the grilling surface.



A powerful, 25,000-Btu sear station on the 36", 42" and 54" models emits exceptionally high heat to sear meats faster and deeper, sealing in flavorful juices.



Wolf's ignition system is the most reliable in the industry. Push in the knob, and a hot coil ignites the gas. Wolf briquettes emit consistent radiant heat that, combined with the burners, provides even temperature distribution.



It's called a warming rack, but with three positions, it can do so much more—roast vegetables, slow-roast ribs, warm buns, and keep foods ready to serve without drying them out.



The rotisserie holds up to 25 pounds of meat. Smooth rotation ensures even cooking. Two positions let you set the ideal distance from the burner, whether you're cooking small items such as game hens or large ones such as roasts.



The spring hood assist opens and closes the stainless steel hood with a light touch. Heavy-duty concealed springs eliminate 50 percent of the weight. The handle design keeps hands away from the hot grilling surfaces.



Create a Complete Kitchen Alfresco



With the 30" Wolf warming drawer, now available for outdoor applications, dishes you finish at different times stay warm, moist, and ready to serve on your schedule. Classic stainless panels with the pro handle are available in 30" and 36" widths.



The burner module, also available as an attachment for grill cart models, lets you prepare side dishes or warm barbecue sauce without having to run inside. It produces 25,000 Btu, great for sautéing and stir-frying.



Stainless steel accessory drawers are available in 13" and 30" widths in multiple configurations to provide additional storage. Drawers glide open and shut on a precision ball-bearing system.



Stainless accessory doors varying from 18" to 54" widths provide yet more storage that every outdoor kitchen needs. As with the accessory drawers, they won't corrode in the elements.



Sub-Zero, a Must for the Outdoor Kitchen. Bring the standard-setting design and worry-free performance of Sub-Zero to your outdoor kitchen. The Sub-Zero outdoor refrigerator in classic stainless has a fully insulated cabinet to preserve food and minimize energy use, whatever the weather. A Sub-Zero ice maker supplies any cookout or pool party with unlimited chilled drinks. Sub-Zero outdoor products are engineered for temperatures up to 110°F and clad in heavy-gauge stainless steel that withstands UV rays, salt, and moisture—elements that would corrode lesser materials.



**UNDERCOUNTER OUTDOOR ICE MAKER
(PICTURED LEFT)**

The outdoor ice maker's heavily insulated solid-core door with door closer and gasket keeps your ice fresh and deeply chilled even in extreme heat. The large-capacity ice bin keeps up to 26 pounds of ice at the ready. The unit can make up to 50 pounds of crystal clear ice per day, so you know your party will never run short.

**UNDERCOUNTER OUTDOOR REFRIGERATOR
(PICTURED RIGHT)**

The outdoor refrigerator puts a lot of Sub-Zero technology into a compact 5.8 cubic feet unit. A digital LCD display lets you set the temperature precisely as you want it and as low as 34°F. Microprocessor control maintains the temperature within 1°F of the set point. Steady temperatures keep foods fresher longer. The unit's electronic controls are up front and easy to see and reach. For worry-free ownership, the electronic control panel will alert you if the unit needs attention.



WOLF OUTDOOR PRODUCTS



30" Grill
Model OG30
30"w x 27"h x 30"d



36" Grill
Model OG36
36"w x 27"h x 30"d



42" Grill
Model OG42
42"w x 27"h x 30"d



54" Grill
Model OG54
54"w x 27"h x 30"d



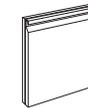
30" Grill Cart
Model CART30
30"w x 36½"h x 27¾"d



36" Grill Cart
Model CART36
36"w x 36½"h x 27¾"d



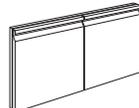
42" Grill Cart
Model CART42
42"w x 36½"h x 27¾"d



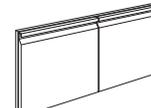
18" Single Door
18"w x 20¾"h x 2"d



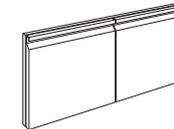
30" Double Doors
30"w x 20¾"h x 2"d



36" Double Doors
36"w x 20¾"h x 2"d



42" Double Doors
42"w x 20¾"h x 2"d



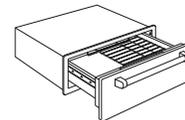
54" Double Doors
54"w x 20¾"h x 2"d



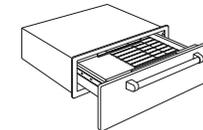
13" Burner Module
Model BM13
13"w x 10¾"h x 30"d



Side Burner for Cart
Model SB13
13"w x 10¾"h x 30"d



30" Warming Drawer
with 30" Front Panel
Model WWD300
29⅞"w x 10⅜"h x 24¾"d



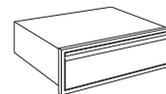
30" Warming Drawer
with 36" Front Panel
Model WWD300
35⅞"w x 10⅜"h x 24¾"d



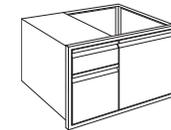
13" Double Drawers
13"w x 20¾"h x 20¾"d



13" Triple Drawers
13"w x 20¾"h x 20¾"d



30" Single Drawer
30"w x 11⅝"h x 26⅝"d



30" Double Drawers
with Door
30"w x 20¾"h x 20¾"d

SUB-ZERO OUTDOOR PRODUCTS



Undercounter Refrigerator
Model UC-24RO
23⅞"w x 34"h x 24"d



Undercounter Ice Maker
Model UC-15(P)O
14¾"w x 33⅝"h x 23"d

Visit subzero-wolf.com for full product information.

Visit Us for More Information and Inspiration

Your Official Sub-Zero and Wolf Showroom. We invite you to visit our indoor and outdoor kitchen experts at your official Sub-Zero and Wolf Showroom. Whether you're seeking design recommendations, need contacts for top contractors and designers, or just want to get hands-on with live product in realistic vignettes to learn about the finest details of Sub-Zero and Wolf, our specialist are at your service. We like to think of them as your own personal concierge. Or you can visit subzero-wolf.com/locator to find your nearest authorized dealer and make your dream kitchen a reality.

Online Showroom. The virtual showroom at subzero-wolf.com features all the outdoor products available, as well as galleries of inspiring kitchen photos to spark new design ideas. Open a free My Sub-ZeroWolf account and you can save all your product preferences for later reference, gain access to design guides, and download technical resources for your designer and contractor.

A New Kind of Ownership Experience. Sub-Zero and Wolf owners enjoy the consistent package of service and support they deserve. Our aim is to make ownership of Sub-Zero and Wolf products worry-free and an experience worth recommending to others.

What Owners Can Expect:

- One of the best warranties in the industry: full one-year warranty on Sub-Zero and Wolf products*;
full five-year sealed system warranty on Sub-Zero products, lifetime limited warranty on Wolf products
- Factory certified service providers
- A private online account for product registration, routine maintenance alerts, and other valuable updates
- A 24/7 customer care center

*For one year from the date of original installation, your Sub-Zero and Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship.

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