

Wolf Dual Fuel Range Has Had A Baby!

Wolf Dual Fuel Range now has a baby brother – meet the 762mm wide ICBDF304! With all the power, convenience and user friendly features of the 914mm, 1219mm and 1524mm models; the ICBDF304 is **perfect for both City apartments or as a companion range** for the traditionalists who are looking for an additional appliance to their less controllable, less energy efficient country-style ranges but don't want to replace it.

This robust, high performance, compact baby could also be the **perfect luxury but practical wedding gift** for generous friends and family. Designed to last at least 20 years and with an Investment For Life promise; when the happy couple decide it's time to move home, we offer to collect, refurbish and deliver to the new home free of charge. Now that really is an Investment for Life!



Offering a 98L capacity pyrolytic, self-cleaning oven with a choice of red, black or stainless steel controls, 10 cooking modes, 3 x 4.8kW dual stacked sealed gas burners with simmer feature and 1 x 2.7kW dual stacked sealed gas burner with melt feature, both exclusive to Wolf and competitively priced at £6,500 + VAT, the new Wolf ICBDF304 is a blooming baby boomer that's sure to become a firm favourite all round.

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Wolf ICBDF304 Dual Fuel Range

Overall Dimensions: **759mm x 937mm x 749mm**

Dual Stacked Sealed Burners: **3 x 4.8kW with simmer feature, 1 x 2.7kW with melt feature**

Interior Oven dimensions: **635mm x 419mm x 483mm**

Interior Useable Volume: **98 litres**

Oven Features:

Hydraulic dampened door

Hidden bake element and recessed broil/grill element

Large view, triple-pane window and dual halogen interior lights

Cobalt blue porcelain oven interior

Digital temperature probe

Pyrolytic self-clean

Delayed start, timed cook and Sabbath features

Six-level rack guides with two adjustable oven racks per oven

Full extension ball bearing rack

Grill pan

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Ten cooking modes:

Bake

Roast

Broil

Convection Bake

Convection Roast

Convection Broil

Convection

Proof

Dehydrate

Other Features

Crafted of heavy-duty stainless steel

Dual Stacked sealed burners

Flame recognition

Automatic re-ignition

Low profile, cast iron continuous burner grates

Island Trim

Seamless burner pan for easy clean-up

Individual spark ignition system – only the burner in use will spark

Red, black or stainless steel control knobs with infinite control

True simmer setting on all burners

Catalytic converter allows closed door grilling

**For high-resolution images or further press information please contact Juliette Raine
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Sub-Zero & Wolf stockist details: www.subzero-wolf.co.uk/locator

About Sub-Zero and Wolf

Founded in 1945 and headquartered in Madison, Sub-Zero, Inc., is the leading manufacturer of American-made luxury refrigeration, freezers and wine storage products. Specializing in food preservation, Sub-Zero pioneered the concept of dual refrigeration and prides itself on being the first company to store frozen foods at ultralow, “sub-zero” temperatures. In 2000, Wolf Appliance, Inc., the premier maker of ranges, ovens, cooktops and grills, was acquired by Sub-Zero; establishing the brands as corporate companions and kitchen soul mates.

Presently in its third generation of family ownership, the privately held company also operates manufacturing facilities in Fitchburg, Wis. and Goodyear, Ariz. Both brands are continually recognized for the highest achievements in refrigeration and cooking innovation and customer satisfaction. For more information about Sub-Zero and Wolf, please visit www.subzero-wolf.co.uk, or follow us on Facebook at www.facebook.com/subzerowolfuk or Twitter at @subzerowolfUK. For Sub-Zero and Wolf customer service, please call 0845 250 0010.

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