



***Expert Cooking: Dual Fuel Range from Wolf***

Kitchen connoisseur, Wolf, introduces the Dual Fuel Range; the ultimate all-round cooking appliance for both the at-home cook and celebrity chef alike.

Coveted as the must-have kitchen appliance, the Dual Fuel Range combines form and function to provide unrivalled precision, unbeatable performance and sophisticated design aesthetics.



**Wolf ICBDF484F 1219mm Dual Fuel Range with 4 Burners and French Top - £15,192 inc VAT**

True to Wolf's trademark-style, the sleek, stainless steel range offers innovative, easy to use features. The cavernous, large capacity, dual convection ovens, distribute heat evenly and efficiently, to deliver perfect results every time. Available in 762mm, 914mm, 1219mm and 1524mm models, with a choice of 10 different cooking surface configurations, to suit individual cooking styles and dietary requirements.

Gas charbroilers are perfect for summer bbq cooking (when the weather doesn't hold out) for steaks, hamburgers, tuna, salmon and great for chargrilling vegetables. The gas griddle is hugely versatile from full English breakfast to American pancakes, Chinese stirfry or egg fried rice and of course Japanese tepanyaki.

A French top option, designed to cook an entire meal on one surface, is often found in a commercial kitchen and offers a large, temperature controlled cooking surface from sautéing and fast boiling to low heat for simmering sauces.



**Wolf ICBDF606CG 1524mm Dual Fuel Range with 6 Burners, Charbroiler and Griddle - £19,284 inc VAT**

**Standard key features of the Dual Fuel Range include:**

- **10** different cooking modes, including **dehydration mode, pizza/bread bakestone mode & dough 'proving' mode**
- **Dual convection system** for **fast and even heat distribution**
- **Pyrolytic self cleaning** ovens, up to **128 litre capacity** with cobalt blue porcelain interior
- **Wolf Exclusive Dual stacked sealed gas** burners - 2.7 kW to 4.8 kW + **100 watt melt setting**
- **Flame recognition and auto re-ignition** for **safety and ease of use.**

– more –

- Porcelain-coated, cast iron grates for durability and ease of cleaning
- Digital temperature read-out, robust control knobs available in red, black and stainless steel
- Hydraulic, load bearing oven doors for smooth opening and closing
- Delayed timers for convenience
- Digital Temperature probe, telescopic oven rack and full width cobalt blue baking tray
- Triple glazed oven door for clear view, staying cool to the touch for safety



**Wolf ICBDF364C 914 mm Dual Fuel Range with 4 Burners and Charbroiler - £11,712 inc VAT**

Wolf's unsurpassed attention to detail and devotion to the demands of the modern cook, really make the Dual Fuel Range stand out, providing a cooker that is not only functional and durable but sleek and sophisticated.

**For high-resolution images or further press information please contact Juliette Raine  
jraine@subzero-wolf.co.uk**

**Sub-Zero & Wolf stockist details: [www.subzero-wolf.co.uk/locator](http://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](http://www.subzero-wolf.co.uk), or follow us on Facebook at [www.facebook.com/subzerowolfuk](http://www.facebook.com/subzerowolfuk) or Twitter at @subzerowolfUK. For Sub-Zero and Wolf customer service, please call 0845 250 0010