

CG304T/S



FEATURES

Maintain control with dual-stacked burners that go from 12,000 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

Makes an attractive statement even when installed alone

Reignites flame automatically with spark ignition system

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

Move pots and pans easily across continuous cast-iron grates

ACCESSORIES

2-Burner Wok Grate

30" Professional Grate Set

High altitude conversion kit

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



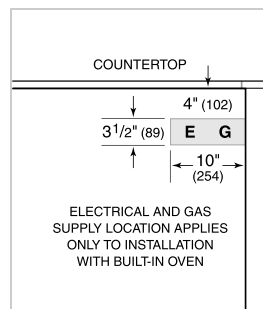
COOKTOP SPECIFICATIONS

- 2 - 9,200 Btu Burner
- 1 - 12,000 Btu Burner
- 1 - 18,000 Btu Burner

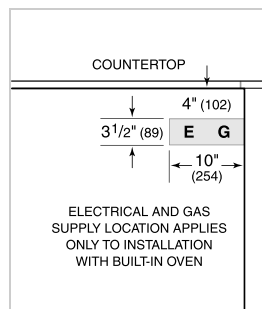
PRODUCT SPECIFICATIONS

| | |
|--------------------|--------------------------|
| Model | CG304T/S |
| Dimensions | 30"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 |

ELECTRICAL

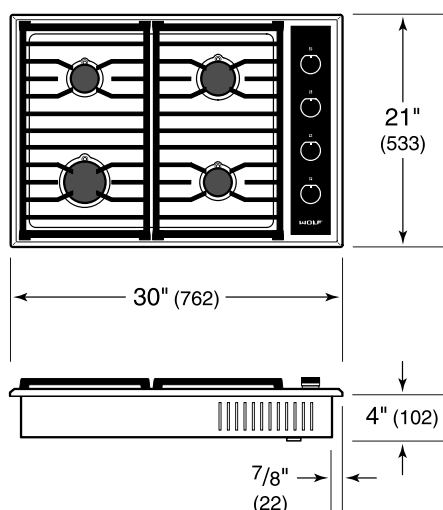


GAS

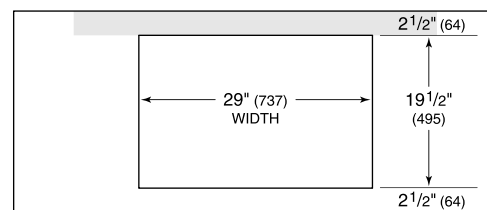


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

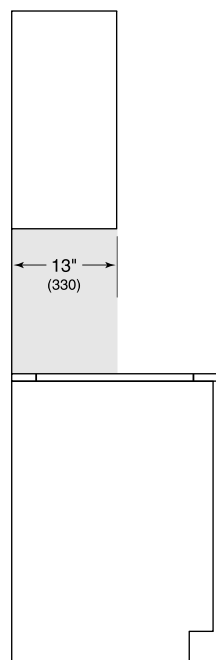
DIMENSIONS



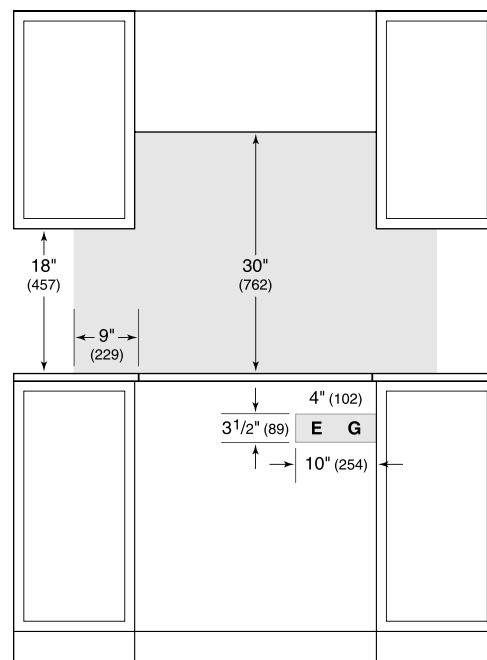
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

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.