

IR48751/S/P



FEATURES

Wolf induction technology offers consistent, precise temperature control and nearly instantaneous temperature adjustment response

Every induction zone features Boost Mode for quick boils. The new 5500-watt zone supercharges Boost Mode to heat liquid in even the largest pots with incredible speed

Sturdy knobs mimic the experience of cooking with gas, offering precision across the temperature range. Flick past the highest setting to quickly engage Boost Mode

The Bridge function joins two induction zones into one large area, enabling use of an induction-capable griddle, open roaster, or fish poacher

Wolf's Dual VertiFlow™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking

Take the guesswork out of cooking with 10 chef-created cooking modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm

Control your range from wherever you are using our convenient Owners' App—remotely preheat, adjust temperatures, select modes, and more

ACCESSORIES

- 18" Broiler Pan
- 18" Full-Extension Ball-Bearing Oven Rack
- 18" Standard Oven Rack
- 30" Broiler Pan and Rack
- 30" Full-Extension Ball-Bearing Oven Rack
- 30" Multifunction Pan
- 30" Premier Baking Sheet
- 30" Standard Oven Rack
- 48" Induction Range Brushed Brass Bezel Kit
- 5" and 10" stainless steel risers, and 20" riser with shelf
- Bake Stone Kit
- Deydration Rack Sets
- Filler Trim
- Professional Induction Range Knob Kits
- Range Finish Kits
- Rear Caster Covers
- Stainless Steel Kickplates
- Temperature Probe

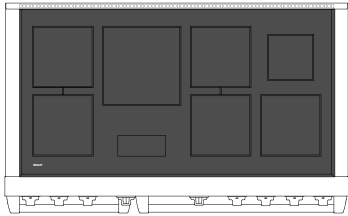
Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



COOKTOP SPECIFICATIONS

- Seven induction zones
- 1 - 6" 1,400 W Zone with 2,200 W Boost
- 5 - 8" 2,100 W Zones with 3,700 W Boost
- 1 - 11" 2,600 W Zone with 5,500 W Boost

