

GR486G



FEATURES

- 6 dual-stacked burners plus 15,000 Btu infrared griddle
- Continuous cast-iron grates for easy movement of pots and pans
- Convection oven for faster, more consistent cooking
- Infrared broiler inside 30" oven sears quickly and evenly
- Dual-stacked, sealed burners for higher highs, lower lows
- Second, 18" non-convection oven
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Heavy-gauge stainless steel
- Signature red infinite control knobs
- Spark ignition system re-ignites if flame goes out
- Adjustable legs for stability, plus rear casters

ACCESSORIES

- 11" Cutting Board
- 48" Stainless Steel Kickplate
- Stainless Steel Kickplate
- Bake stone kit (stone, rack and peel)
- Stainless steel, brass or chrome bezels
- High altitude conversion kit
- Full-extension easy glide oven rack
- Cast iron S-grates and wok grate
- Stainless steel kickplate
- Signature red, black or stainless steel control knobs
- Front leg covers
- 5" and 10" stainless steel risers, and 20" riser with shelf

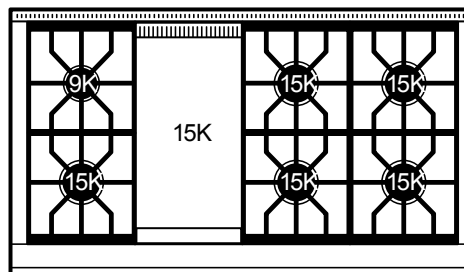
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu Burner
- 5 - 15,000 Btu Burners
- 1 - 15,000 Btu (13,000 Btu LP) Griddle

**Without ventilation hood, 42" (1067) minimum clearance countertop to combustible materials, charbroiler and GR488 require non-combustible materials.*

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.