

CG304T/S



FEATURES

Maintain control with dual-stacked burners that go from 18,000 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 effortlessly across the continuous cast-iron grates

ACCESSORIES

2-Burner Wok Grate

30" Professional Grate Set

High altitude conversion kits available

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



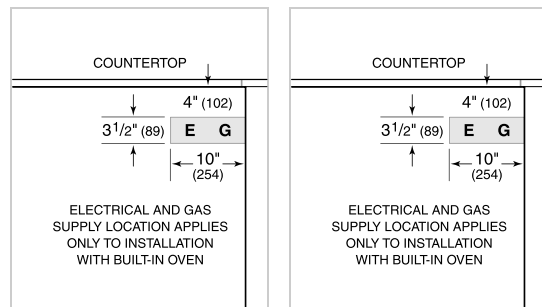
COOKTOP SPECIFICATIONS

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

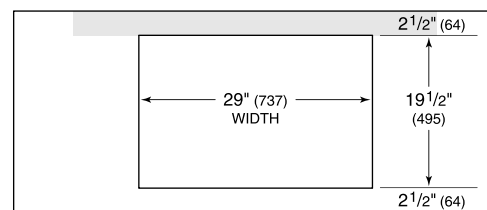
DIMENSIONS

Technical drawing of the cooktop showing front and side views with dimensions:

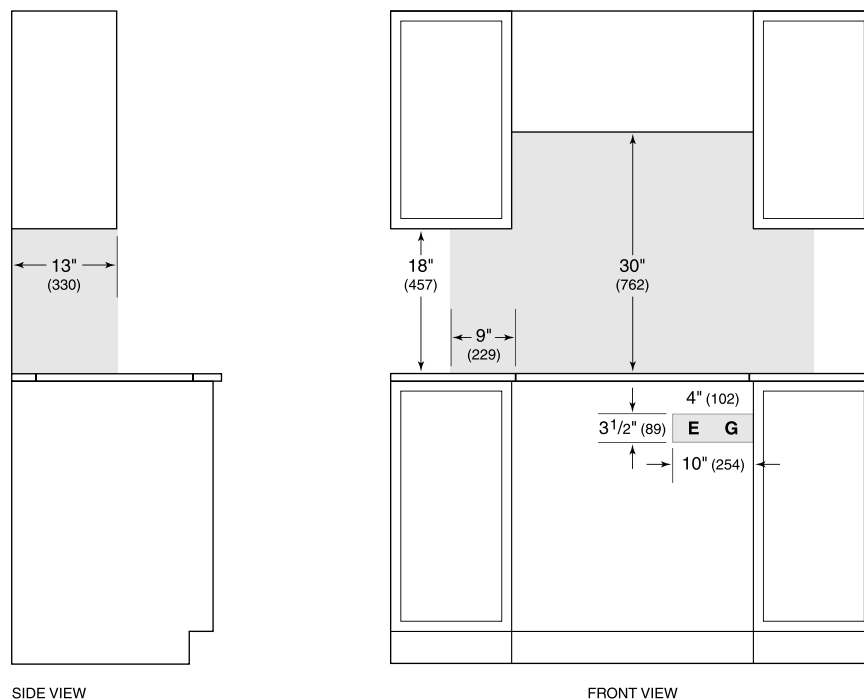
- Front View:** Shows a 30" (762) wide cooktop with four burners and a control panel on the right side. The control panel features four buttons labeled "OFF", "1", "2", and "3", and a "HOLD" button.
- Side View:** Shows the cooktop's profile with a height of 4" (102). The front edge has a 7/8" (22) thick lip.
- Overall Dimensions:** The total height of the cooktop is 21" (533).



STANDARD INSTALLATION



COUNTERTOP CUT-OUT



*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.*