

GR364C



FEATURES

- Convection oven for faster, more consistent cooking
- Dual-stacked, sealed burners for higher highs, lower lows
- Infrared broiler inside oven sears quickly and evenly
- Continuous cast-iron grates for easy movement of pots and pans
- Heavy-gauge stainless steel
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Signature red infinite control knobs
- Spark ignition system re-ignites if flame goes out
- Adjustable legs for stability, plus rear casters
- 4 dual-stacked burners plus 16,000 Btu infrared charbroiler

ACCESSORIES

- 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

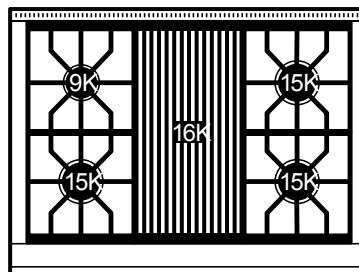
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



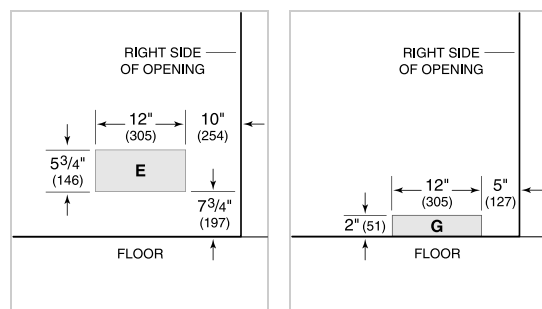
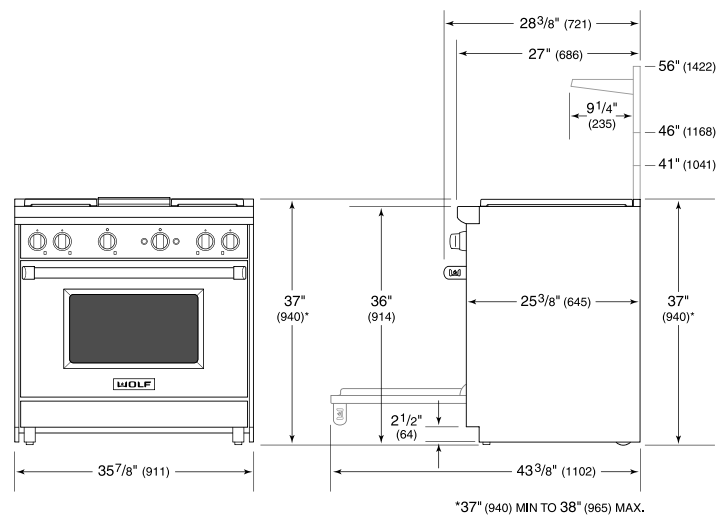
TOP CONFIGURATION



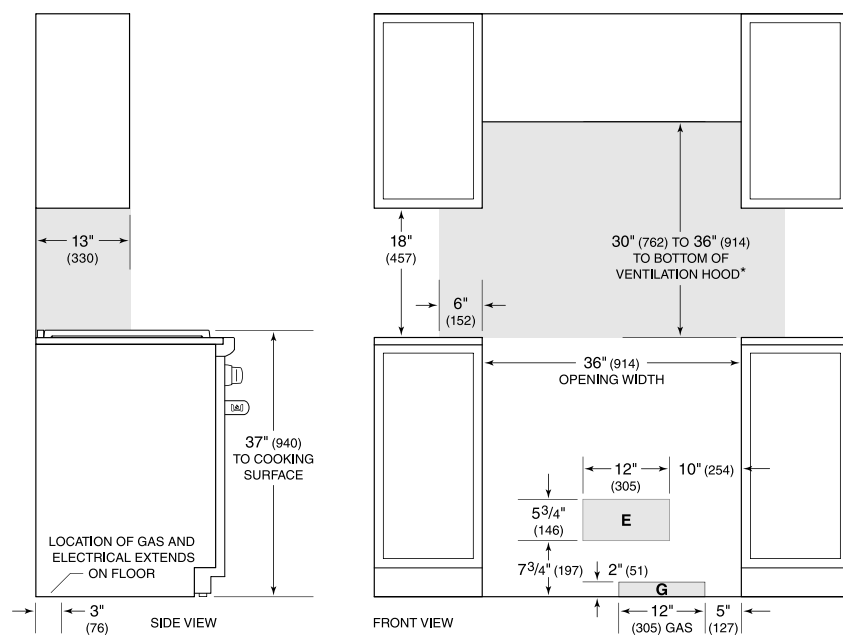
RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu Burner
- 3 - 15,000 Btu Burners
- 16,000 Btu Charbroiler

DIMENSIONS



Dimensions in parenthesis are in millimeters unless otherwise specified



**Without ventilation hood, 42" (1067) minimum clearance countertop to combustible materials, charbroiler requires 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.