

SRT364G



FEATURES

- Maintain control with four dual-stacked burners that go from 20,000 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
- Match other Sub-Zero, Wolf, and Cove products with heavy-gauge stainless steel and signature red infinite control knobs
- Seal in seconds with the additional 15,000 Btu infrared griddle
- Cleanup is a snap as sealed, seamless burner pans contain splashes and spills
- Move pots and pans effortlessly across the continuous cast-iron grates
- Reignites flame automatically with spark ignition system

ACCESSORIES

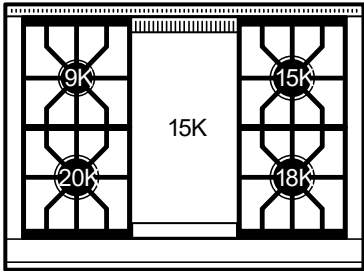
- 11" Cutting Board
  - 2-Burner Wok Grate
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  - 36" Brass Bezels
  - 36" Brushed Stainless Bezels
  - 36" Chrome Bezels
  - Filler Trim
  - Griddle Cleaning Kit
  - Griddle Cleaning Pads
  - Griddle Cleaning Solution
  - Sealed Burner Rangetop with Wok Black Knobs
  - Sealed Burner Rangetop with Wok Brushed Stainless Knobs
  - Sealed Burner Rangetop with Wok Red Knobs
  - High altitude conversion kits available
  - 5" and 10" stainless steel risers, and 20" riser with shelf
- Accessories available through an authorized dealer.  
For local dealer information, visit [subzero-wolf.com/locator](https://subzero-wolf.com/locator).



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

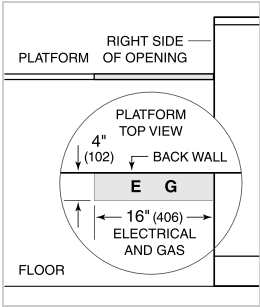
- Stainless-steel island trim (included)
- Stainless-steel bezels
- 1 - 9,200 Btu burner
- 1 - 15,000 Btu burner
- 1 - 18,000 Btu burner
- 1 - 20,000 Btu burner
- 1- Infrared 15,000 Btu griddle



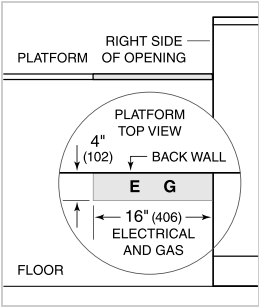
PRODUCT SPECIFICATIONS

Model	SRT364G
Dimensions	35 7/8"W x 8 1/2"H x 28 1/2"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
Receptacle	3-prong grounding-type

ELECTRICAL

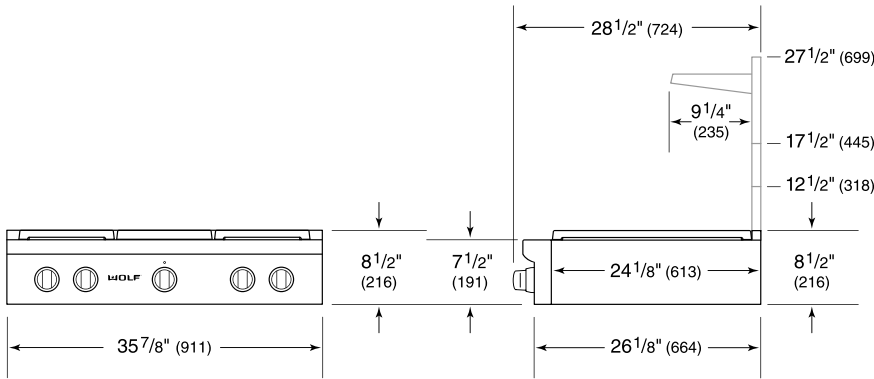


GAS

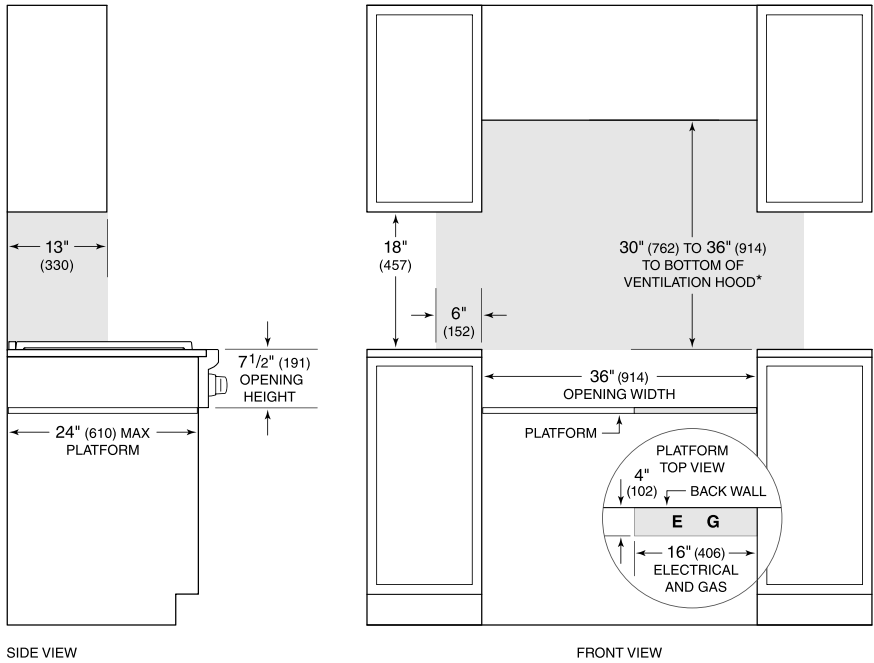


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



SIDE VIEW

FRONT VIEW

*\*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) for charbroiler.*  
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.*  
*Electrical and gas supply located through bottom of platform.*  
*For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.*