



Specifications for Project

MONGE

Q00020049 WESTHAVEN CONSTRUCTION SERVICES.INC

Salesperson

Alina Echavarri

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REMINDER:

To ensure a smooth project it is the responsibility of the homeowner / purchaser of appliances for this project to share all the attached specifications to ensure the cabinet provider, contractor, or any other tradesperson have all the information required to complete their work accurately.

Specifications are subject to change. If any tradesperson has questions regarding the attached specifications please contact our sales associate.

MONGE

Q00020049

WESTHAVEN CONSTRUCTION SERVICES.INC, ROGER

MONGE

CONTINIUM TOWER N 2803

305-458-5600



Fuse Specialty Appliances

fuseappliances.com

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Account Manager

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Quote **Q00020049**

Version 1.1

Fri, May 28, 2021

4:49 PM EDT



enterprise.steelcod.com/sp/fuse/7OQWPQS
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Models

Pages

IT-36CIID-RH

4-8

Sub-Zero Refrigeration

36" Designer Over-and-Under, Panel Ready, Refrigerator/Freezer with Internal Dispenser and Ice Maker

DEU2450W/R

9-12

Sub-Zero Refrigeration

24" Designer Undercounter Wine Storage - Panel Ready

DEU2450W/L

9-13-14

Sub-Zero Refrigeration

24" Designer Undercounter Wine Storage - Panel Ready

CI365C/B

15-18

Wolf Cooktop

36" Contemporary Induction Cooktop

DD36

19-26

Wolf Ventilation

36" Downdraft Ventilation

Note about page numbers:

Because the original manufacturer's documents are not altered in any way, the page numbers displayed on the page may not correspond to the page number within this package.

All specifications are intended for initial planning purposes only.

Manufacturers reserve the right to change specifications at any time without notice. Always consult the installation instructions found on the manufacturer's website or included with the appliances before installation.

SPO30TM/S/TH 27-30

Wolf Wall Oven

30" M Series Transitional Speed Oven

SO30TM/S/TH 31-34

Wolf Wall Oven

30" M Series Transitional Built-In Single Oven

WWD30 35-38

Wolf Warming Drawer

30" Warming Drawer

808152 39-40

Newport Brass Plumbing

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IT-36CIID



FEATURES

- Monitor and control remotely with Wi-Fi connectivity
- Accepts custom panels for an integrated look within cabinetry or stainless-steel accessory panels and handles to match other Sub-Zero, Wolf, and Cove products
- Preserves frozen foods with frigid, dry air
- Controls temperature within one degree of setpoint
- Locks in cold air with a magnetic door seal system
- Fight spoilage and odors with a NASA-inspired air purification system
- Filters water and ice, removing contaminants, chlorine taste, and odor
- Delivers fresh, filtered water through an internal dispenser designed to discreetly rest within the refrigerator
- Yields ice automatically and "max ice" for additional production
- Keeps produce fresher with high-humidity, sealed crisper and deli drawers
- Refer to freshness cards for tips on food preservation, use, and care
- Promotes easy clean-up with Nano-coated, spill-proof shelves
- Control brightness with soft-on LED lighting

ACCESSORIES

- Air Purification Cartridge
- Egg Container
- Reduced Toekick Divider
- Stainless Steel Side Panel
- Stainless Steel Top Panel
- Water Filter
- Stainless Steel Tubular Handles
- Stainless Steel Pro Handles
- Dual Installation Kits
- Stainless Steel Door Panels With Pro Handle
- Stainless Steel Door Panels With Tubular Handle
- Stainless Steel Drawer Panels With Pro Handles
- Stainless Steel Drawer Panels With Tubular Handles
- Stainless Steel Dual Installation Kickplates

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



HANDLE ACCESSORIES

PRO



TUBULAR



PRODUCT DETAILS

REFRIGERATOR

- LED refrigerator and freezer lights
- 4 glass refrigerator shelves (3 adjustable; 1 stationary)
- Crisper drawer with dividers and sliding cover
- 3 door bins (2 adjustable; 1 stationary)
- 1 adjustable dairy compartment
- Internal water dispenser

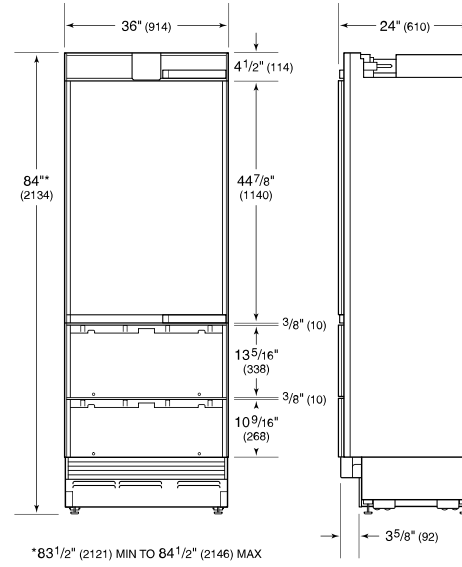
FREEZER

- 2 full-extension roll-out freezer drawers; one with adjustable dividers
- Automatic ice maker with removable ice container

PRODUCT SPECIFICATIONS

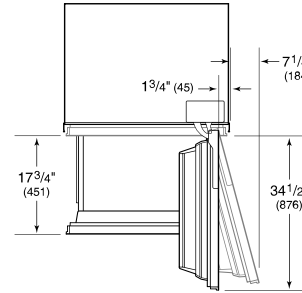
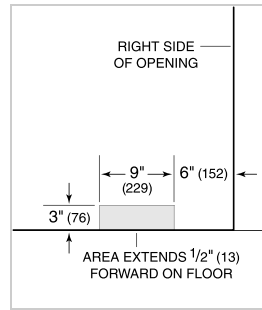
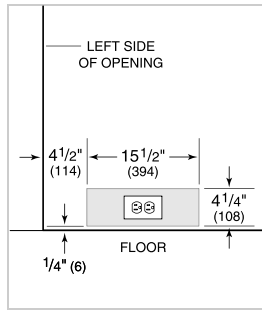
Model	IT-36CIID
Dimensions	36"W x 84"H x 24"D
Door Clearance	34 1/2"
Drawer Clearance	18 3/8"
Refrigerator Capacity	13.3 cu. ft.
Freezer Capacity	6.4 cu. ft.
Electrical Supply	115 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Plumbing Supply	1/4" OD copper, braided stainless steel or PEX tubing
Plumbing Pressure	35–120 psi

DIMENSIONS



ELECTRICAL

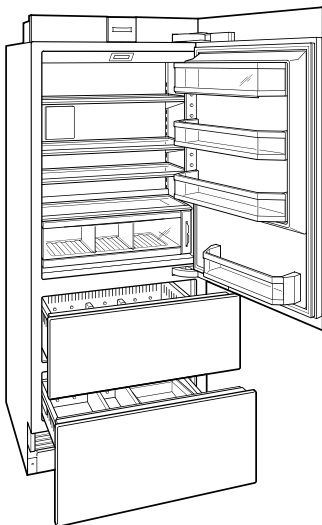
PLUMBING



PANEL SPECIFICATIONS For complete panels specifications including width/height, weight requirements and thickness requirements visit subzero-wolf.com/reveal.

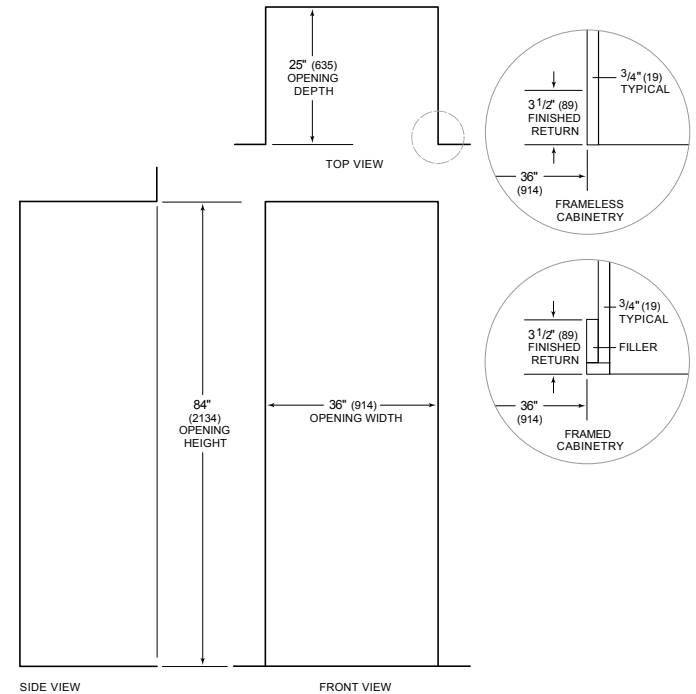
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

INTERIOR VIEW



This illustration is intended for interior reference only and may not represent the exterior of the model being specified.

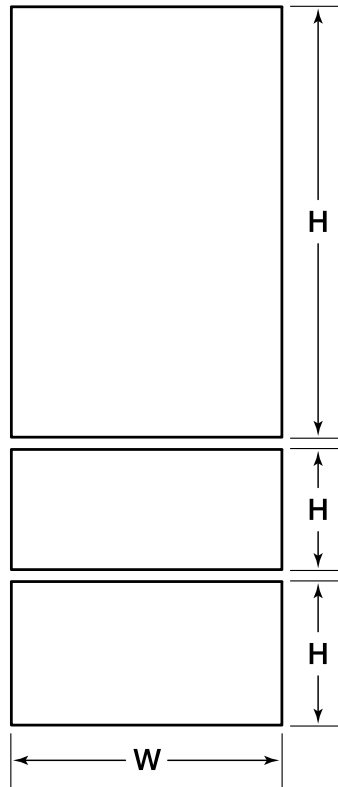
STANDARD INSTALLATION



NOTE: 3 1/2" (89) finished returns will be visible and should be finished to match cabinetry

Panel Specifications

Single Model: IT-36CIID



PANEL	WIDTH	HEIGHT	MIN THICKNESS	MAX WEIGHT
Door	35 3/4"	49 3/8"	5/8"	60 lbs
Drawer (Upper)	35 3/4"	13 9/16"	5/8"	15 lbs
Drawer (Lower)	35 3/4"	16 11/16"	5/8"	15 lbs

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/trade-resources/reveal> for exact dimensions.

Panel Planning Notes**Single Model: IT-36CIID**

For designer models, custom door panels and handle hardware must be provided.

The thickness of the custom panel can vary. A minimum 5/8" (16) thick panel is required, but the thickness can be increased provided it does not exceed the weight limit.

The depth of each designer model is 24" (610). Allow for panel thickness when planning the finished opening depth.

D-style handles are recommended. Door handles must be located near the edge of the panel opposite the hinge and should be centered top to bottom.

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations. Finish all sides of custom panels. They will be visible when the door/drawer is open.

Stainless steel tubular and pro handles are available through an authorized Sub-Zero dealer.

Drawer handles must be located near the top edge of each panel.

Minimum Panel Thickness

5/8"

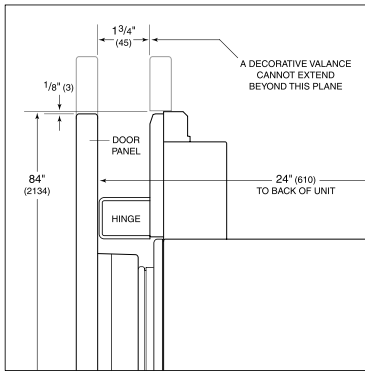
Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
IT-36CIID Door	33 1/4"	31 1/2"
IT-36CIID Drawer	33 1/4"	31 1/2"

Door Panel Height

Typical panel dimensions are based on an 84" (2134) finished height for column and tall models and 34 1/2" (876) for drawer models, with a 4" (102) toe kick and 1/8" (3) reveals. Panel dimensions must be adjusted accordingly for all other installations.

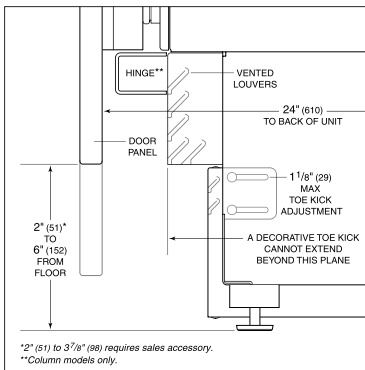
The height of the custom door panel can extend beyond the typical panel height, provided it does not exceed the weight limit.



Upper valance—column and tall (side view).

Toe Kick Clearance

The height of the toe kick area can extend beyond the typical toe kick height, provided it does not exceed the dimensions in the illustration below. Toe kick heights from 2" (51) to 3 7/8" (98) require a reduced toe kick accessory available through an authorized Sub-Zero dealer.



Toe kick (side view).

DEU2450W



FEATURES

Fully customizable exterior, accepting custom panels for an integrated look within cabinetry or stainless steel accessory panels and handles to coordinate other Sub-Zero, Wolf, and Cove appliances

Seamlessly integrating anywhere, undercounter wine storage adds comfort to your master suite, creates a corner for libations in the study—the options are endless

Offers 42-bottle capacity

Intuitive, touch control panel offers ergonomic, convenient access to settings

Store reds and whites in separate temperature zones that keep wines at proper serving temperatures, within one degree of setpoint

Full-extension wine racks provide easy access to standard-size bottles, half bottles, and magnums without agitating others

Dual evaporators maintain constant, moderate humidity so corks do not dry out

UV-resistant glass door shields wine from harmful light

Soft-on LED lighting fully illuminates the interior when the door is open and can be adjusted to four unique stand-by accent lighting settings

Inventory tile system aids collection organization

Wi-Fi enabled features enable remote control of independent temperatures zones, provide important door-ajar notifications, and assist with remote service diagnostics—all from your mobile device

ACCESSORIES

Custom Panel Lock Kit

Dual Install Kit - Handle-to-Drawer

Dual Install Kit - Handle-to-Handle

Pro Handle

Stainless Steel Dual Kickplate

Tubular Handle

Stainless Steel Glass Door Panels

Undercounter Solid Overlay Door

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



HANDLE ACCESSORIES

PRO



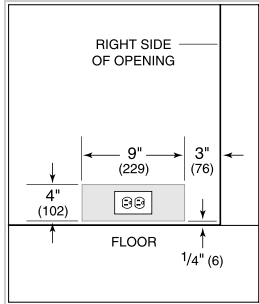
TUBULAR



PRODUCT SPECIFICATIONS

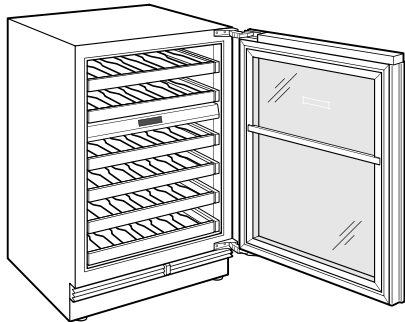
Model	DEU2450W
Dimensions	24"W x 34 1/2"H x 23 1/8"D
Door Clearance	26 1/2"
Electrical Supply	115 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Wine Storage Capacity	42 Bottles

ELECTRICAL



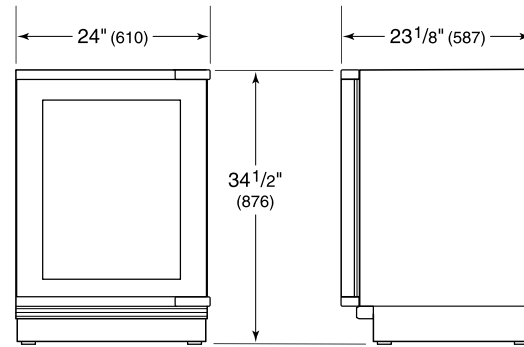
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

INTERIOR VIEW

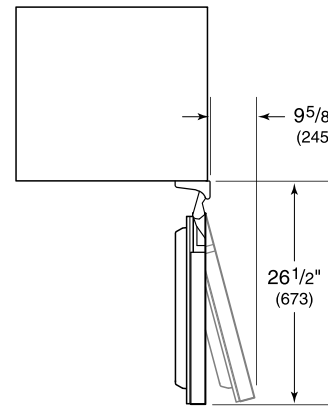


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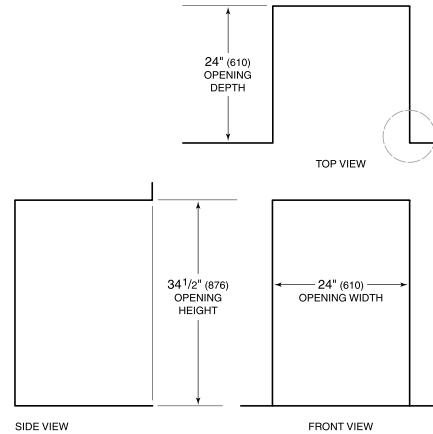
DIMENSIONS



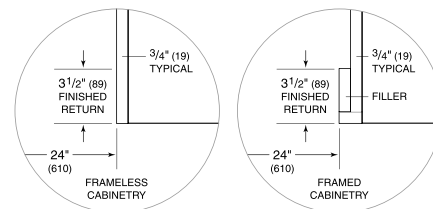
HEIGHT DIMENSIONS ± 1/2" (13)



STANDARD INSTALLATION

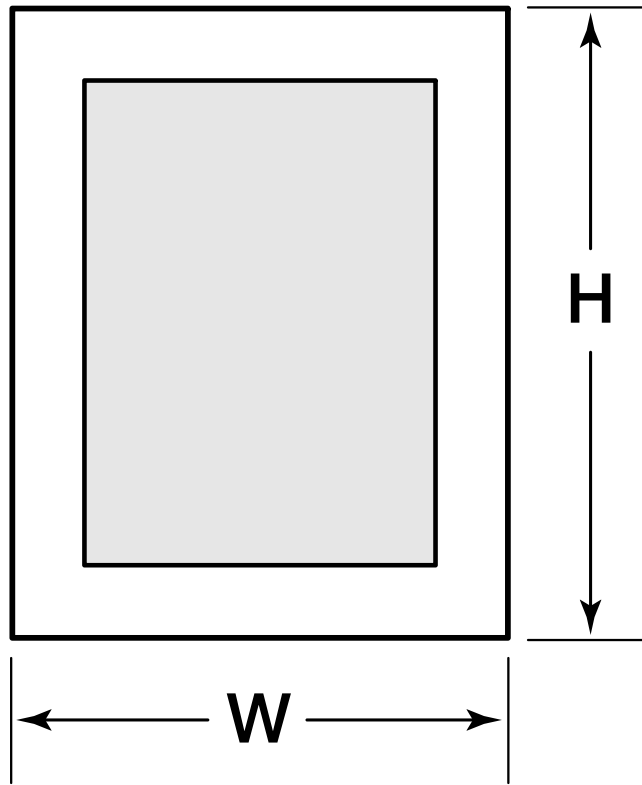


NOTE: 3 1/2" (89) finished returns will be visible and should be finished to match cabinetry.



Panel Specifications

Single Model: DEU2450W



PANEL	WIDTH	HEIGHT	MIN THICKNESS	MAX WEIGHT
Door	23 3/4"	30 3/8"	5/8"	22 lbs
Top Rail	--	3 1/2"	5/8"	--
Bottom Rail	--	4 1/2"	5/8"	--
Stiles	3 1/4"	--	5/8"	--

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/traderesources/reveal> for exact dimensions.

Panel Planning Notes

Single Model: DEU2450W

The thickness of the custom panel can vary. A 5/8" (16) minimum to 3/4" (19) maximum thick panel is required.

The depth of each designer model is 23 1/8" (587). Allow for panel thickness when planning the finished opening depth.

Finish all sides of custom panels. They will be visible when the door is open.

Stainless steel tubular and pro handles are available through an authorized Sub-Zero dealer.

Finish all sides of the custom panels. They may be visible when the door is open or through the glass.

A custom door panel will attach directly to the door frame with screws through a series of pre-drilled holes. Do not install a solid panel on a glass door unit. A solid door is available as a sales accessory and must be installed if a solid panel is being specified. Service may be required to install the door. Overall dimensions are the same for glass and solid door panels.

Minimum Panel Thickness

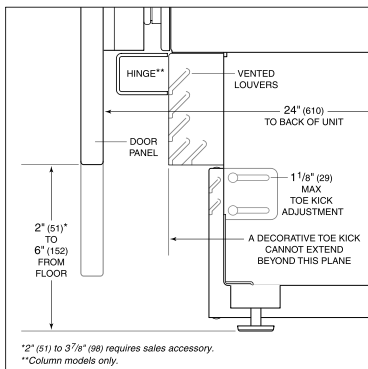
5/8"

Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
DEU2450W Door	24 3/16"	22 1/2"

Toe Kick Clearance

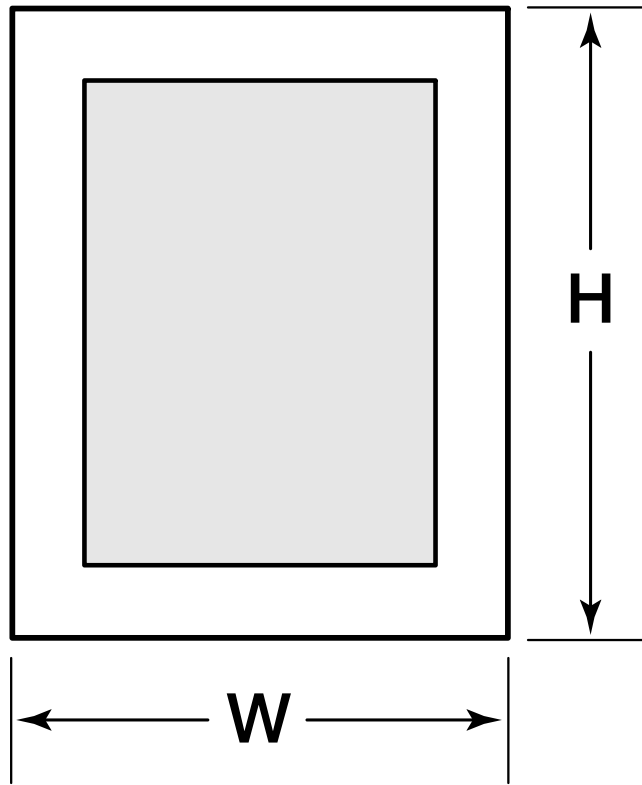
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Toe kick (side view).

Panel Specifications

Single Model: DEU2450W



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Door	23 3/4"	30 3/8"	5/8"	22 lbs
Top Rail	--	3 1/2"	5/8"	--
Bottom Rail	--	4 1/2"	5/8"	--
Stiles	3 1/4"	--	5/8"	--

PLEASE NOTE: Panel specs change slightly when units are combined. Visit <http://www.subzerowolf.com/traderesources/reveal> for exact dimensions.

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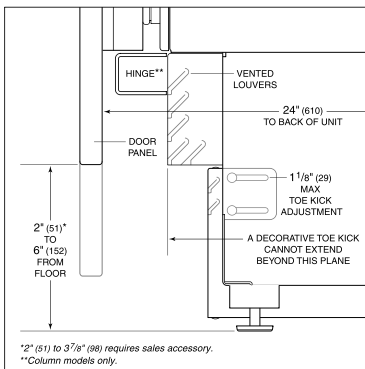
5/8"

Standard Handle Lengths (Optional)

HANDLE	TUBULAR	PRO
DEU2450W Door	24 3/16"	22 1/2"

Toe Kick Clearance

The height of the toe kick area can extend beyond the typical toe kick height, provided it does not exceed the dimensions in the illustration below.



Toe kick (side view).

C1365C/B

FEATURES

Distributes heat more evenly with 40 percent faster temperature response than gas or electric

Transfers heat more efficiently because the energy is supplied directly to the cookware

Enjoy cooking with lightning-fast highs and subtle lows

Accommodates different pan sizes due to three elements and an additional bridging option

Install flush against counter for a clean contemporary design

Promote safer and easier cooking with cookware sensing guards

Cleanup is a snap with the black ceramic glass surface

Enjoy the illuminated touch controls and convenient lock feature



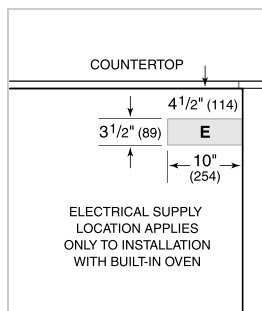
COOKTOP SPECIFICATIONS

- Unframed edge for flush installation
- Black glass ceramic surface
- True simmer and melt settings
- Boost mode for high heat
- 2 - 2,100 W element
- 2 - 2,100 W element with 3,000 W boost
- 1 - 2,600 W element with 3,700 W boost

PRODUCT SPECIFICATIONS

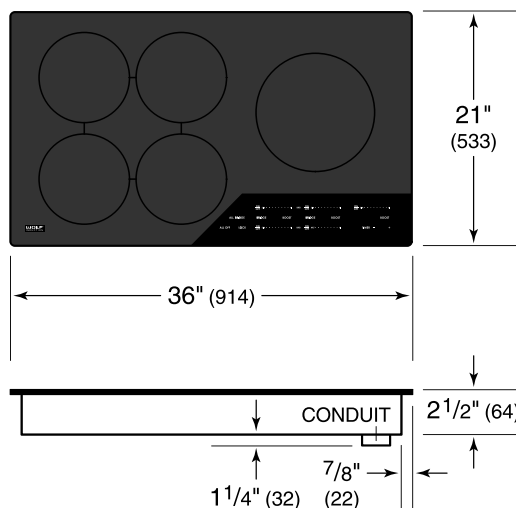
Model	CI365C/B
Dimensions	36"W x 2 1/2"H x 21"D
Weight	61 lbs
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

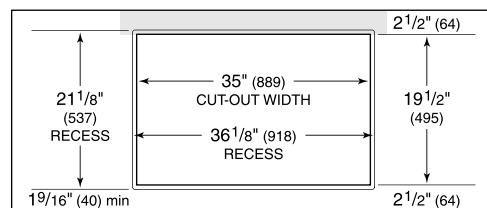
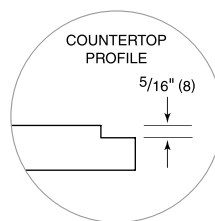


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

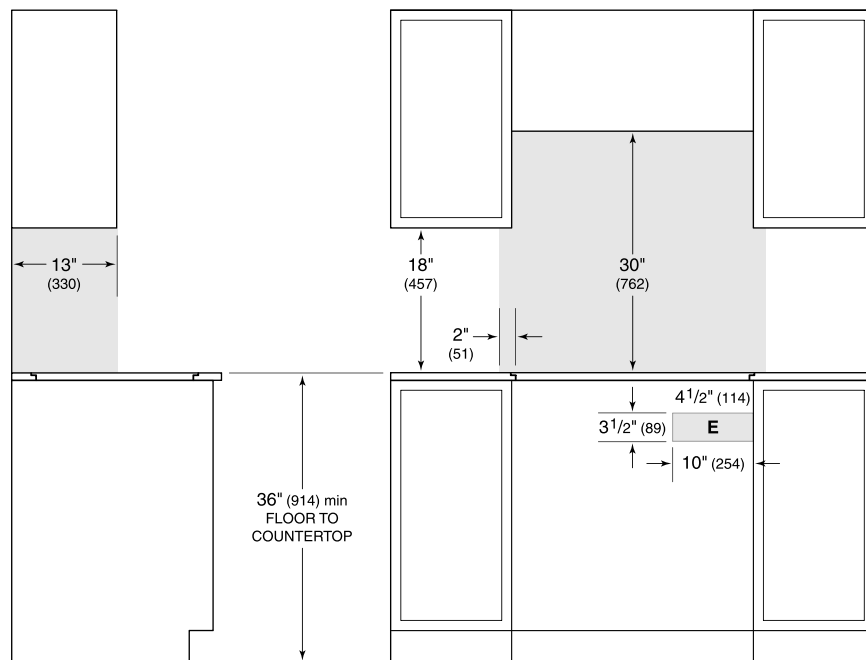
DIMENSIONS



FLUSH INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Electrical supply location only applies to installations with built-in oven. Outside corner radius 7/16" (11).

C1365C/B

FEATURES

Distributes heat more evenly with 40 percent faster temperature response than gas or electric

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COOKTOP SPECIFICATIONS

- Unframed edge for flush installation
- Black glass ceramic surface
- True simmer and melt settings
- Boost mode for high heat
- 2 - 2,100 W element
- 2 - 2,100 W element with 3,000 W boost
- 1 - 2,600 W element with 3,700 W boost

PRODUCT SPECIFICATIONS

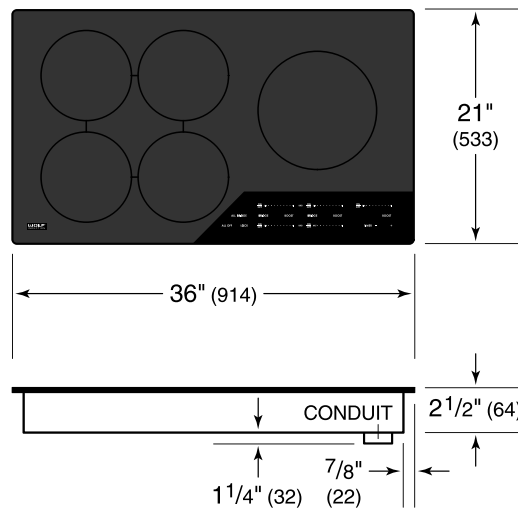
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Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

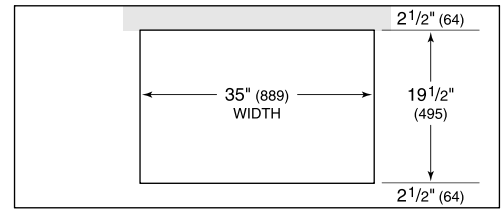


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

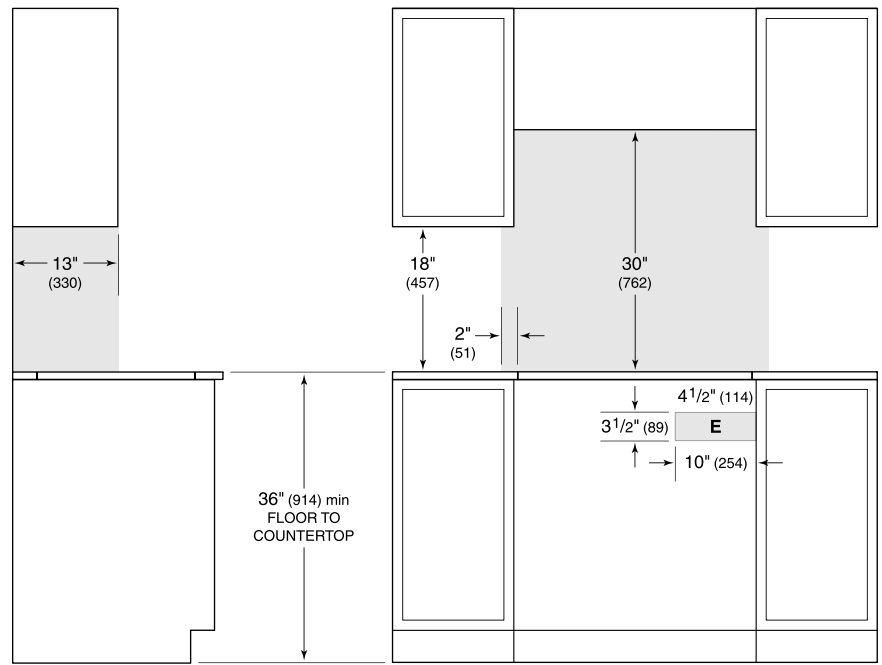
DIMENSIONS



STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Electrical supply location only applies to installations with built-in oven.

DD36**FEATURES**

Rises 14 inches to whisk away smoke and odors

Heavy-gauge stainless steel

Lowers when not in use

Remote control operation from up to 9' away

Blower required (internal, in-line or remote blowers available)

Adjustable discharge lets you negotiate around ducting

Delay-off feature

Delay-off feature shuts off blower after approximately 5 minutes

Reversible motor box can be installed on either side of the downdraft

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

ACCESSORIES

600 CFM In-Line Blower

Trim kit for installation with sealed burner rangetop

Make-up air damper

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

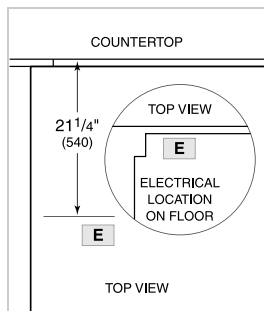
**BLOWER OPTIONS**

- 600 CFM Internal
- 600 CFM Inline
- 600 CFM Remote
- 1200 CFM Remote

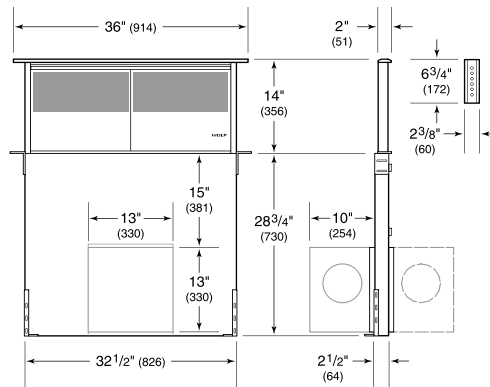
PRODUCT SPECIFICATIONS

Model	DD36
Dimensions	36"W x 14"H x 2"D
Weight	80 lbs
Electrical Supply	110/120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Discharge Location	Vertical or Horizontal
Discharge Dimensions	6" round internal or 10" round inline or remote
Receptacle	3-prong grounding-type

ELECTRICAL

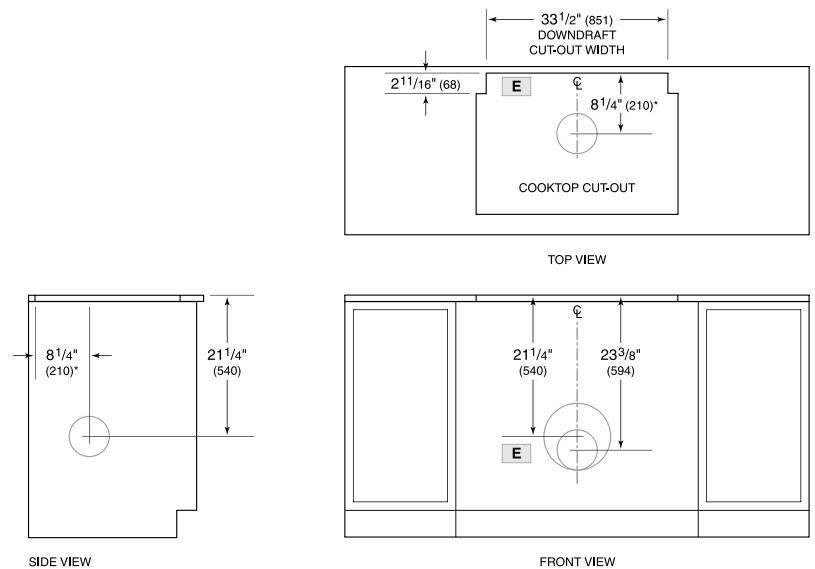


DIMENSIONS



NOTE: Shown with front mounted internal blower with 6" (152) round discharge, dashed line represents rear mount.

STANDARD INSTALLATION



*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

DD36

FEATURES

Breathe cleaner air and enjoy less greasy residue in your kitchen

"Disappears" when not in use for a sleek, minimal look and use in open-concept kitchens

Lowers when not in use, and rises 14 inches to whisk away smoke and odors

Enjoy remote control operation within nine feet of unit

Matches the heavy-gauge stainless steel look of Sub-Zero, Wolf, and Cove

Select from internal, in-line, or remote blower options (blower required)

Automatically turns off the blower with a five-minute "delay-off" feature

Minimizes the backward flow of cold air with backdraft transition

Install a reversible motor box on either side of the downdraft for design flexibility

ACCESSORIES

10" Round Inline Damper

8" Round Inline Damper

Contemporary Cooktop/Downdraft Trim

Make-Up Air Damper

Recirculating Filter

Recirculating Kit

SRT Downdraft Trim

Inline Blowers

Internal Blowers

Remote Blowers

Accessories available through an authorized dealer.

For local dealer information, visit subzero-wolf.com/locator.



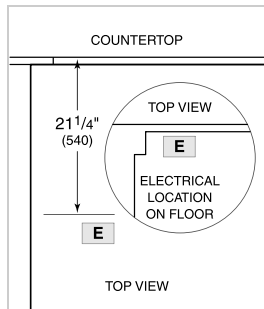
BLOWER OPTIONS

- 600 CFM Internal
- 600 CFM Inline
- 600 CFM Remote
- 1200 CFM Remote

PRODUCT SPECIFICATIONS

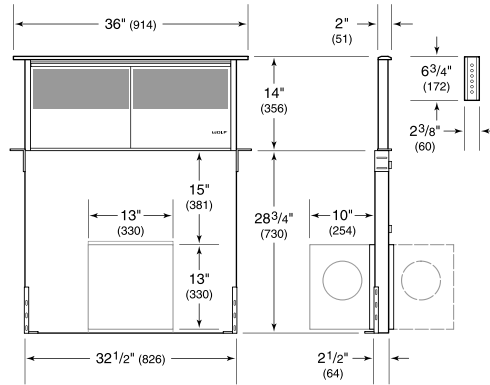
Model	DD36
Dimensions	36"W x 14"H x 2"D
Weight	80 lbs
Electrical Supply	110/120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Discharge Location	Vertical or Horizontal
Discharge Dimensions	6" round internal or 10" round inline or remote
Receptacle	3-prong grounding-type

ELECTRICAL



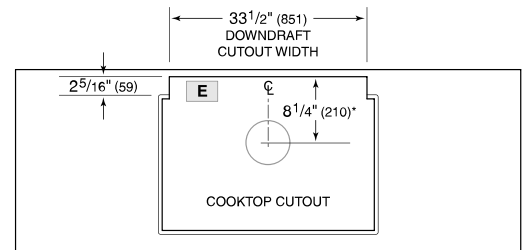
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS

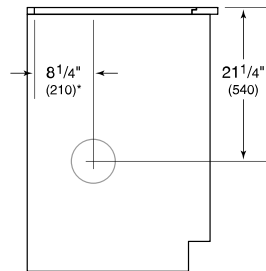


NOTE: Shown with front mounted internal blower with 6" (152) round discharge, dashed line represents rear mount.

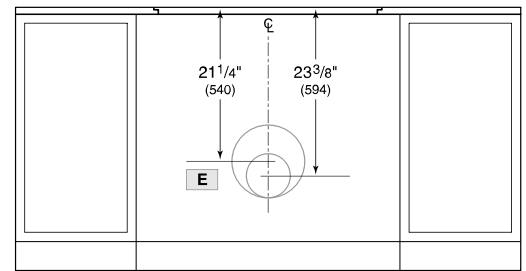
FLUSH INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

*6" (152) back from countertop cutout when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear, or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cutout.

DD36

FEATURES

Breathe cleaner air and enjoy less greasy residue in your kitchen

"Disappears" when not in use for a sleek, minimal look and use in open-concept kitchens

Lowers when not in use, and rises 14 inches to whisk away smoke and odors

Enjoy remote control operation within nine feet of unit

Matches the heavy-gauge stainless steel look of Sub-Zero, Wolf, and Cove

Select from internal, in-line, or remote blower options (blower required)

Automatically turns off the blower with a five-minute "delay-off" feature

Minimizes the backward flow of cold air with backdraft transition

Install a reversible motor box on either side of the downdraft for design flexibility

ACCESSORIES

10" Round Inline Damper

8" Round Inline Damper

Contemporary Cooktop/Downdraft Trim

Make-Up Air Damper

Recirculating Filter

Recirculating Kit

SRT Downdraft Trim

Inline Blowers

Internal Blowers

Remote Blowers

Accessories available through an authorized dealer.

For local dealer information, visit subzero-wolf.com/locator.



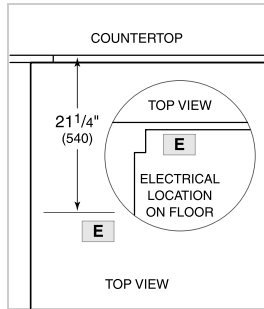
BLOWER OPTIONS

- 600 CFM Internal
- 600 CFM Inline
- 600 CFM Remote
- 1200 CFM Remote

PRODUCT SPECIFICATIONS

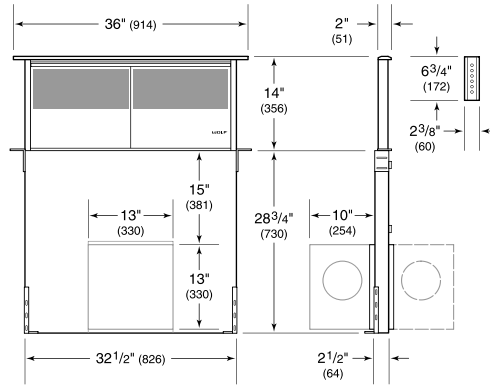
Model	DD36
Dimensions	36"W x 14"H x 2"D
Weight	80 lbs
Electrical Supply	110/120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Discharge Location	Vertical or Horizontal
Discharge Dimensions	6" round internal or 10" round inline or remote
Receptacle	3-prong grounding-type

ELECTRICAL



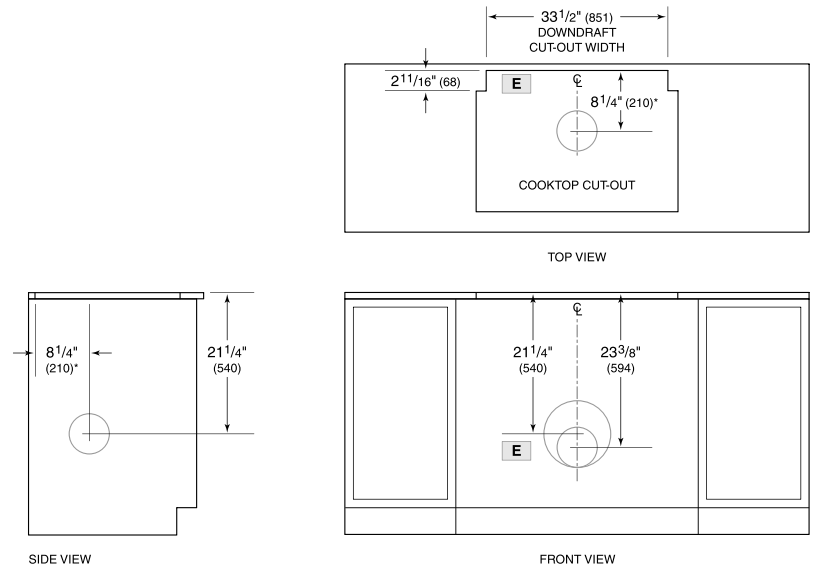
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



NOTE: Shown with front mounted internal blower with 6" (152) round discharge, dashed line represents rear mount.

STANDARD INSTALLATION



*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

DD36

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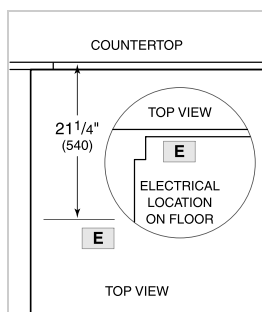
BLOWER OPTIONS

- 600 CFM Internal
- 600 CFM Inline
- 600 CFM Remote
- 1200 CFM Remote

PRODUCT SPECIFICATIONS

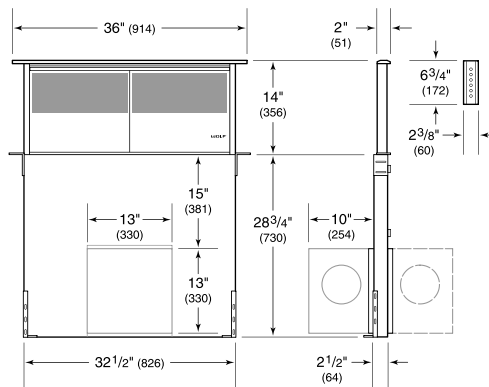
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Electrical Service	15 amp dedicated circuit
Discharge Location	Vertical or Horizontal
Discharge Dimensions	6" round internal or 10" round inline or remote
Receptacle	3-prong grounding-type

ELECTRICAL



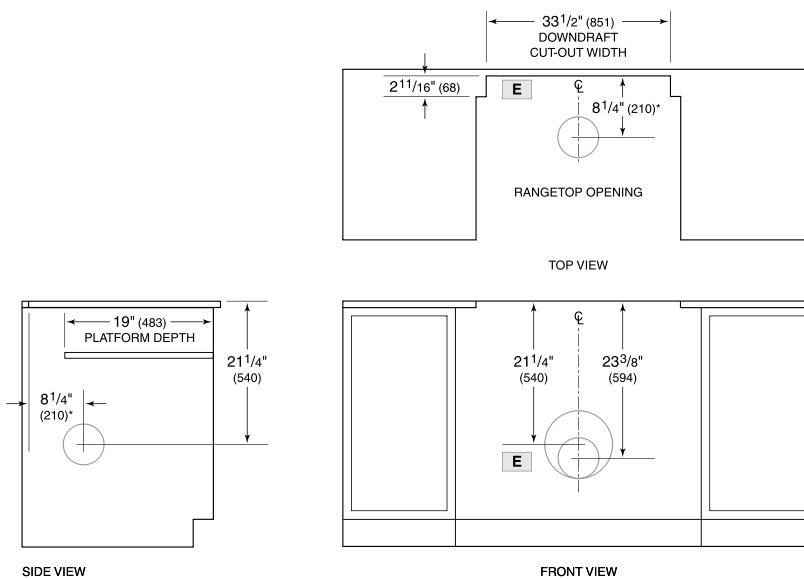
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



NOTE: Shown with front mounted internal blower with 6" (152) round discharge, dashed line represents rear mount.

STANDARD INSTALLATION



*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

SPO30TM/S/TH

FEATURES

Combines microwave, convection, and broil technologies to provide all-in-one oven versatility

Provides more cooking power than a traditional microwave with the help of convection and broil

Assures predictably delicious results with 10 microwave power levels, convenient quick-start modes, and an intuitive Gourmet mode

Fits a 9-by-13 pan in the 1.6 cubic feet, stainless-steel interior

Micro Bake and Micro Roast modes reduce or completely eliminate preheat times

Frees up counter space with efficient drop-down door design

Coordinates with other Wolf built-in ovens and appliances with various handle and trim options

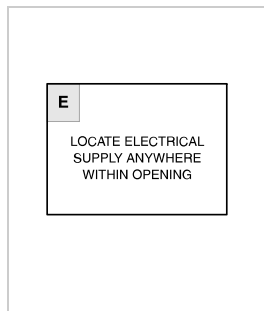
Master your technique with tips and recipes from the Mastering the Speed Oven guide



PRODUCT SPECIFICATIONS

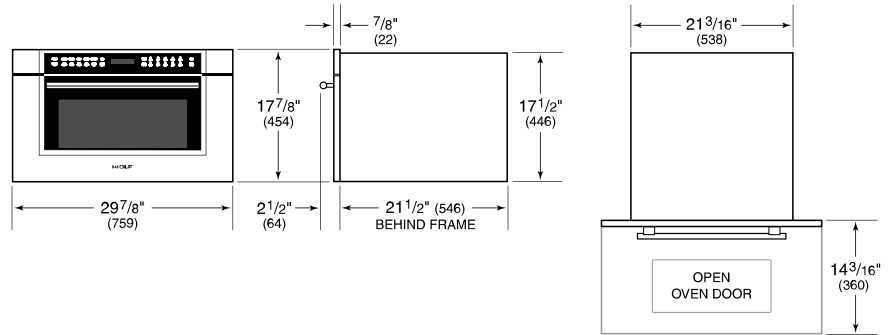
Model	SPO30TM/S/TH
Dimensions	29 7/8"W x 17 7/8"H x 21 1/2"D
Capacity	1.6 cu. ft.
Door Clearance	14 3/16"
Weight	82 lbs
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding type

ELECTRICAL

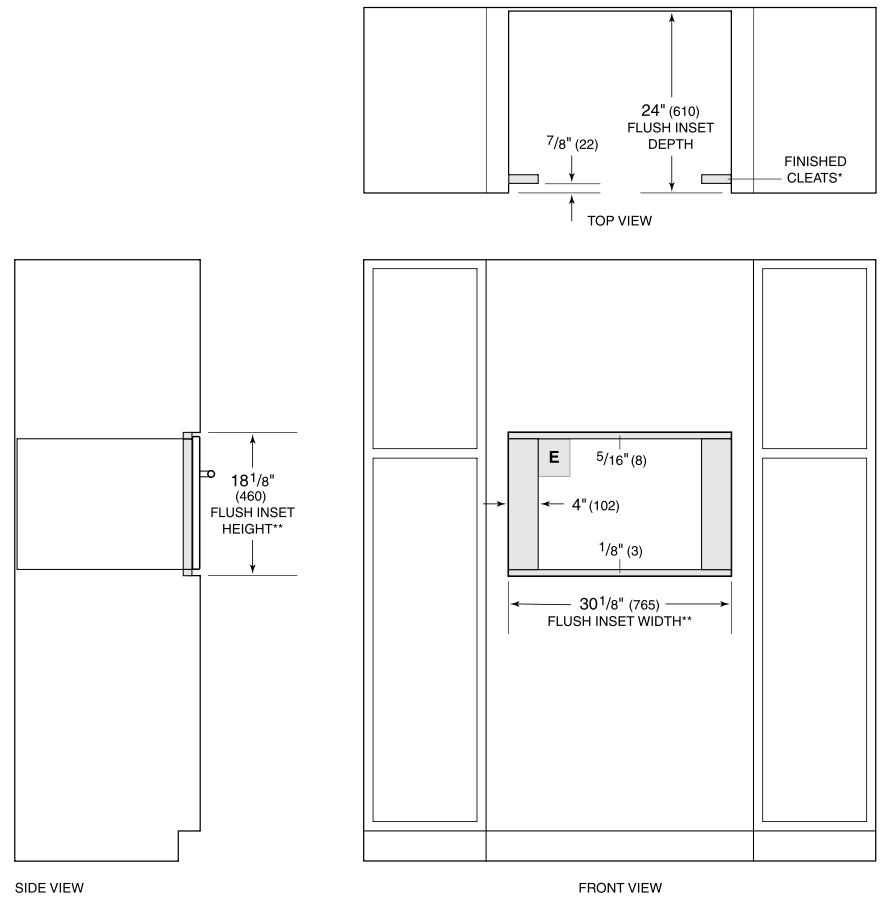


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



FLUSH INSTALLATION



*Will be visible and should be finished to match cabinetry.
**Dimension provides minimum reveals.

SPO30TM/S/TH

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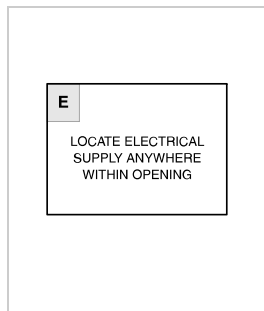
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PRODUCT SPECIFICATIONS

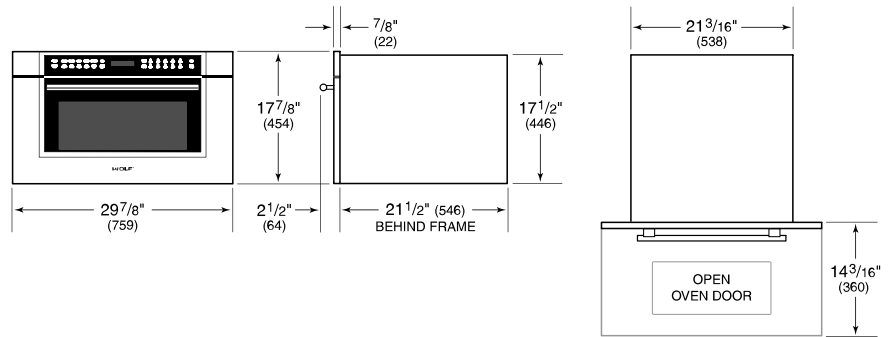
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Electrical Service	15 amp dedicated circuit
Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding type

ELECTRICAL

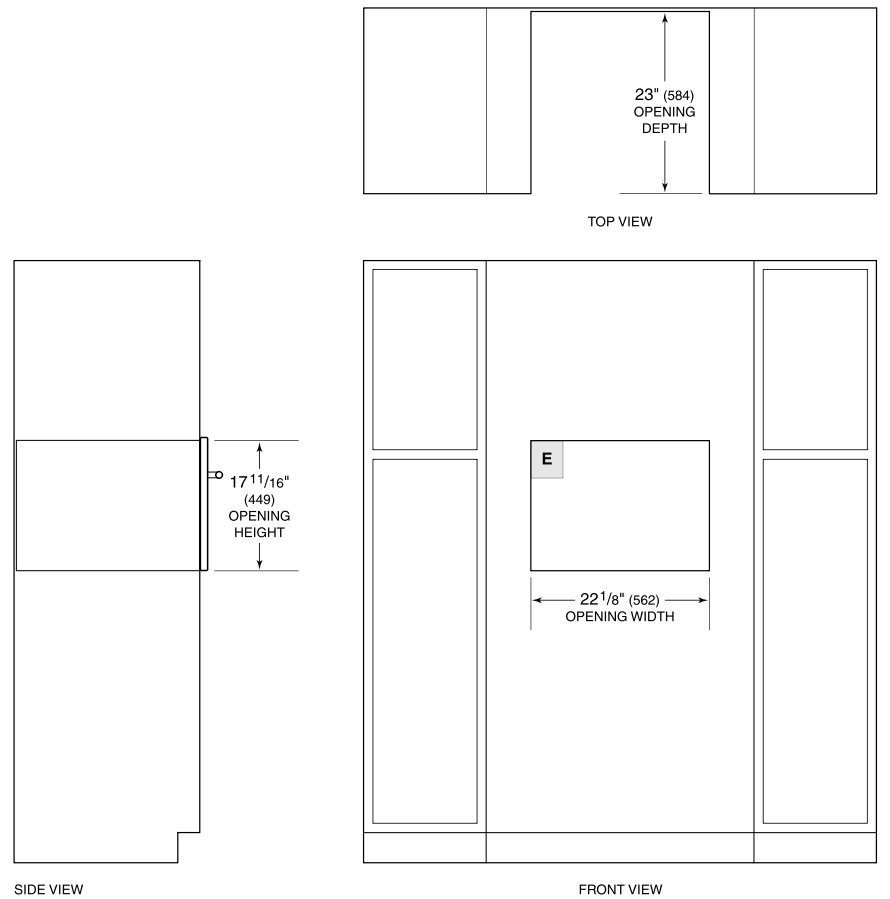


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



SIDE VIEW

FRONT VIEW

NOTE: 24" (610) and 30" (762) models require the same opening dimensions.

SO30TM/S/TH



FEATURES

Preheats faster and cooks more consistently across all racks due to its advanced Dual VertiCross™ convection system

Assures predictably delicious results with a variety of modes, including Convection Roast, Proof, and Dehydrate

Prepares 50 popular dishes with the Gourmet feature that automatically adjusts cook times and temperatures

Handles multiple dishes simultaneously with our largest capacity oven (13 percent larger)

Insert a temperature probe to tell you exactly when it is done—and in gourmet mode, it will alert you the moment the dish is ready

Uncomplicate cooking with innovative, interactive color touchscreen controls

Complements any kitchen with its design versatility

Integrates beautifully into surrounding cabinetry with flush installation

Ensures excellent visibility via three bright halogen lights and large, triple-panel-glass door windows

Master your technique with tips and recipes from the Mastering the M series oven guide

ACCESSORIES

30" Broiler Pan

30" Full-Extension Ball-Bearing Oven Rack

30" Premier Baking Sheet

30" Standard Oven Rack

Bake Stone Kit

Dehydration Kit

Dual Installation Kit

Full-Extension Ball Bearing Rack

Multi-Function Pan

Oven Rack Set (3)

Temperature Probe

Accessories available through an authorized dealer.

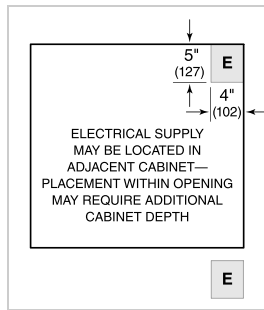
For local dealer information, visit subzero-wolf.com/locator.



PRODUCT SPECIFICATIONS

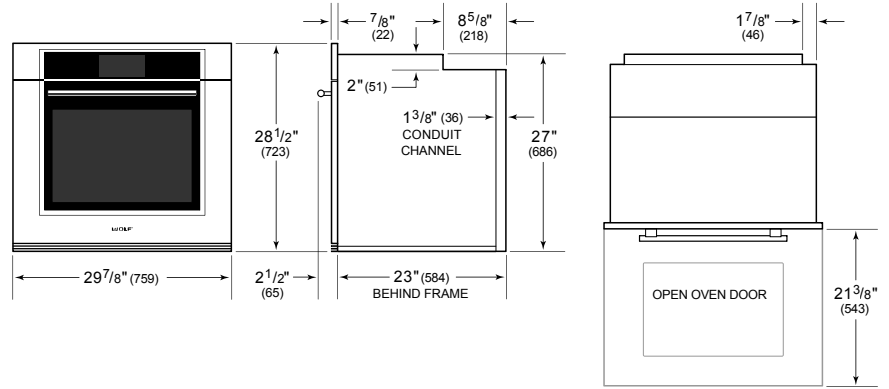
Model	SO30TM/S/TH
Dimensions	29 7/8"W x 28 1/2"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu. ft.
Usable Capacity	3.3 cu. ft.
Door Clearance	21 3/8"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

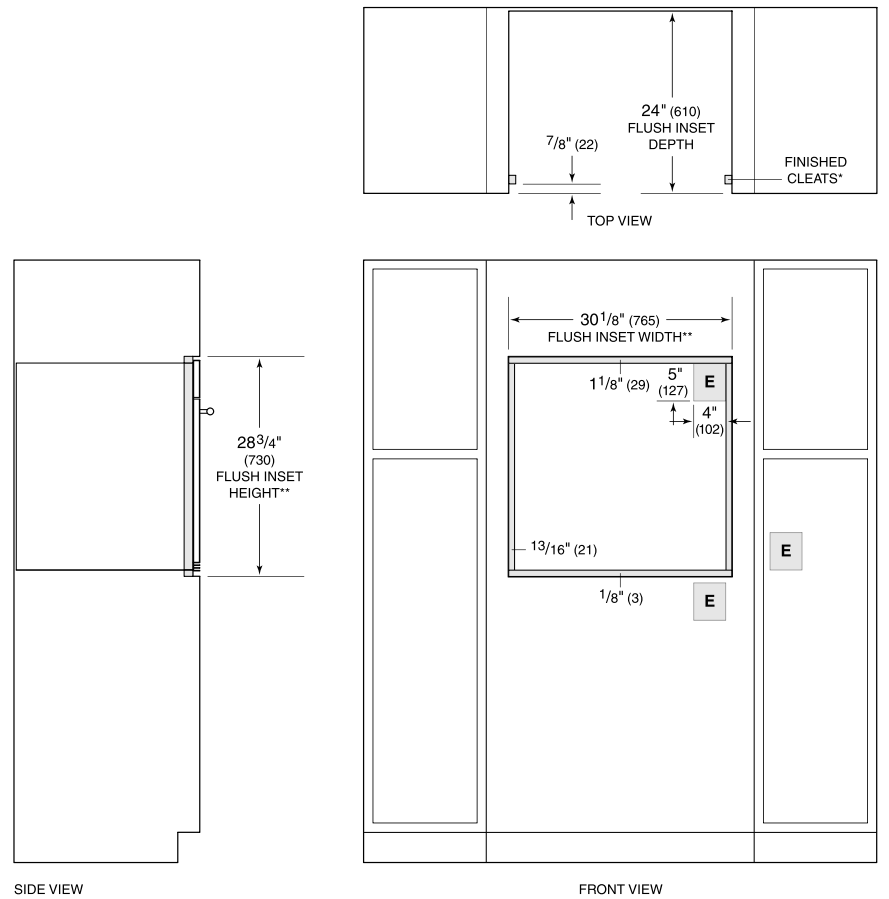


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



FLUSH INSTALLATION



*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.

**Dimension provides minimum reveals.

NOTE: Location of electrical supply within opening may require additional cabinet depth.

SO30TM/S/TH



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30" Broiler Pan

30" Full-Extension Ball-Bearing Oven Rack

30" Premier Baking Sheet

30" Standard Oven Rack

Bake Stone Kit

Dehydration Kit

Dual Installation Kit

Full-Extension Ball Bearing Rack

Multi-Function Pan

Oven Rack Set (3)

Temperature Probe

Accessories available through an authorized dealer.

For local dealer information, visit subzero-wolf.com/locator.



PRODUCT SPECIFICATIONS

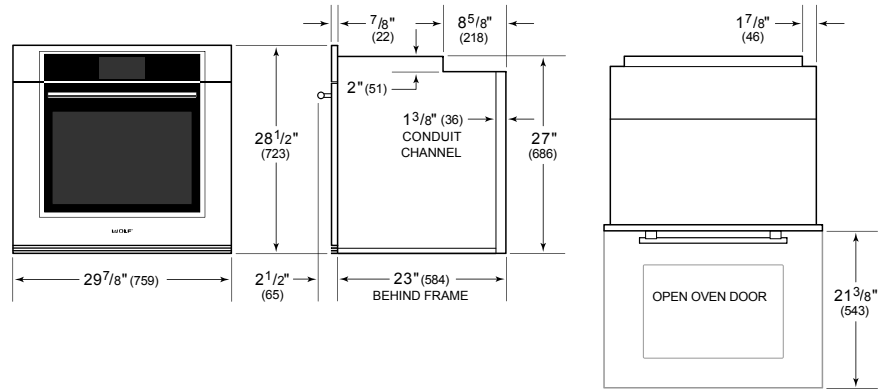
Model	SO30TM/S/TH
Dimensions	29 7/8"W x 28 1/2"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu. ft.
Usable Capacity	3.3 cu. ft.
Door Clearance	21 3/8"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

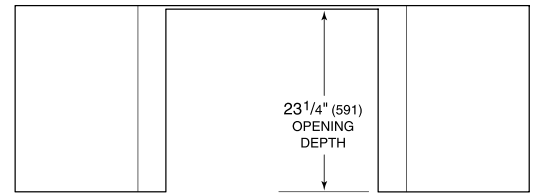


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

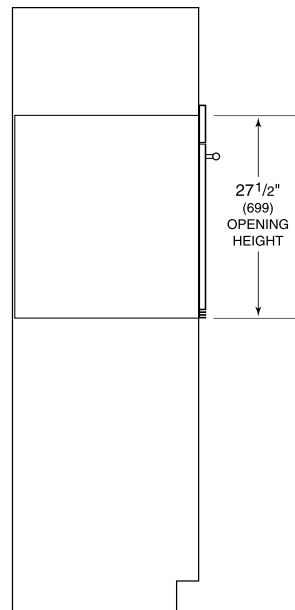
DIMENSIONS



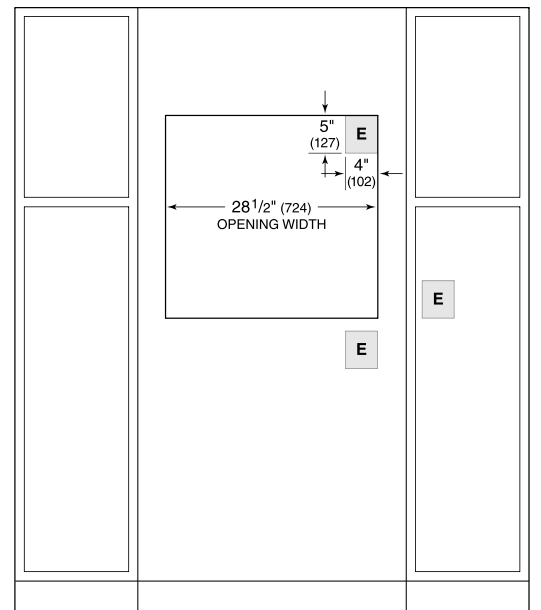
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.

WWD30



FEATURES

Distributes heat evenly from 80 to 200 degrees Fahrenheit using fans

Includes food presets, such as bread, cooked cereals, and pizza

Tested and approved for warming towels

Fits entrées and sides easily in its generous 30 inch drawer cavity

Includes hidden electronic controls

Offers automatic shut-off

ACCESSORIES

30" Stainless Professional Front Panel - 2" Thick

36" Stainless Professional Front Panel - 2" Thick

6-Piece Container Set

Contemporary Handle- E Series

Contemporary/Transitional Handle

Professional Handle-E Series

Professional Handle-M Series

Transitional Handle- M Series

Warming Drawer Front Panel - Integrated

Warming Drawer Front Panels - M Series

Warming Drawer Front Panels - E Series

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



FRONT PANEL OPTIONS



30" E SERIES TRANSITIONAL



30" E SERIES PROFESSIONAL



30" E SERIES CONTEMPORARY



30" M SERIES CONTEMPORARY



30" M SERIES TRANSITIONAL



30" M SERIES CONTEMPORARY STAINLESS



30" M SERIES PROFESSIONAL



30" L SERIES

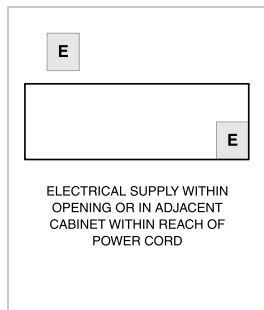


30" INTEGRATED

PRODUCT SPECIFICATIONS

Model	WWD30
Dimensions	29 7/8"W x 10 3/8"H x 22 3/4"D
Capacity	1.6 cu. ft.
Weight	75 lbs
Electrical Supply	120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Power Cord Length	3 Feet
Receptacle	3-prong grounding-type

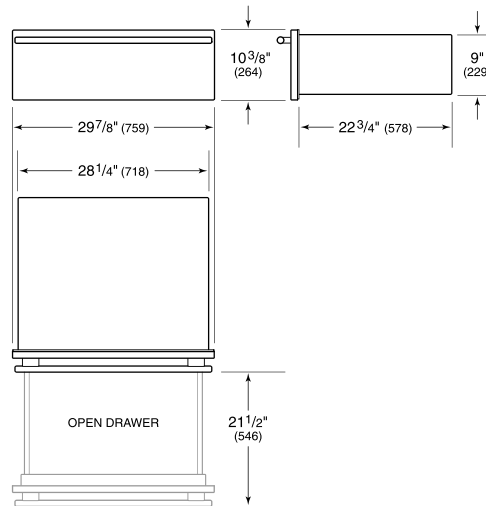
ELECTRICAL



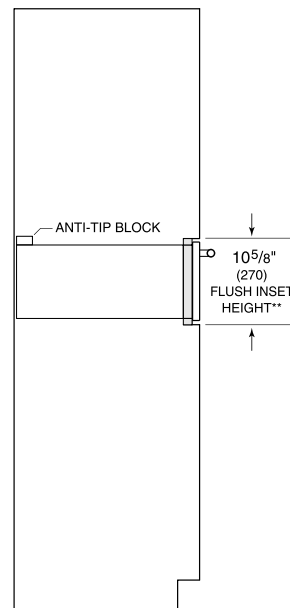
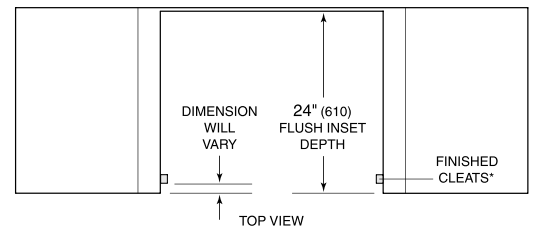
INSTALLATION WITH FRONT PANEL Accessory front panels may affect overall product dimensions and opening dimensions. Refer to Reveal for more information: subzero-wolf.com/reveal

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

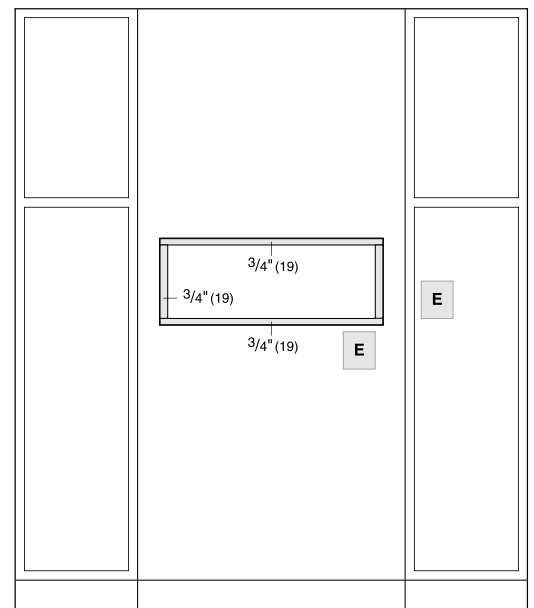
DIMENSIONS



FLUSH INSTALLATION



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.

NOTE: Location of electrical supply within opening may require additional cabinet depth.

WWD30



FEATURES

- _____ Distributes heat evenly from 80 to 200 degrees Fahrenheit using fans
- _____ Includes food presets, such as bread, cooked cereals, and pizza
- _____ Tested and approved for warming towels
- _____ Fits entrées and sides easily in its generous 30 inch drawer cavity
- _____ Includes hidden electronic controls
- _____ Offers automatic shut-off

ACCESSORIES

- _____ 30" Stainless Professional Front Panel - 2" Thick
- _____ 36" Stainless Professional Front Panel - 2" Thick
- _____ 6-Piece Container Set
- _____ Contemporary Handle- E Series
- _____ Contemporary/Transitional Handle
- _____ Professional Handle-E Series
- _____ Professional Handle-M Series
- _____ Transitional Handle- M Series
- _____ Warming Drawer Front Panel - Integrated
- _____ Warming Drawer Front Panels - M Series
- _____ Warming Drawer Front Panels - E Series

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



FRONT PANEL OPTIONS



30" E SERIES TRANSITIONAL



30" E SERIES PROFESSIONAL



30" E SERIES CONTEMPORARY



30" M SERIES CONTEMPORARY



30" M SERIES TRANSITIONAL



30" M SERIES CONTEMPORARY STAINLESS



30" M SERIES PROFESSIONAL



30" L SERIES

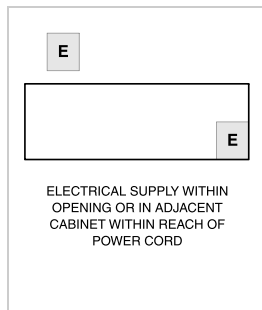


30" INTEGRATED

PRODUCT SPECIFICATIONS

Model	WWD30
Dimensions	29 7/8"W x 10 3/8"H x 22 3/4"D
Capacity	1.6 cu. ft.
Weight	75 lbs
Electrical Supply	120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Power Cord Length	3 Feet
Receptacle	3-prong grounding-type

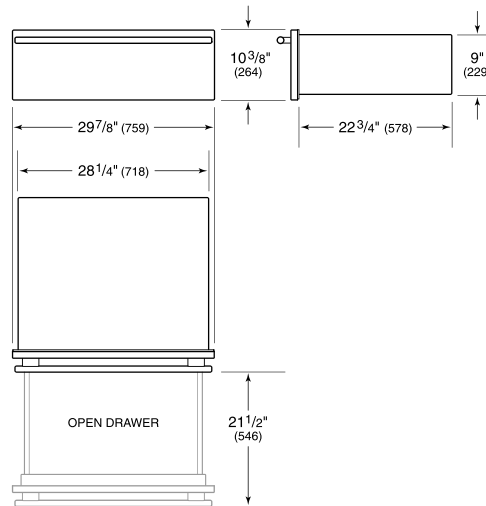
ELECTRICAL



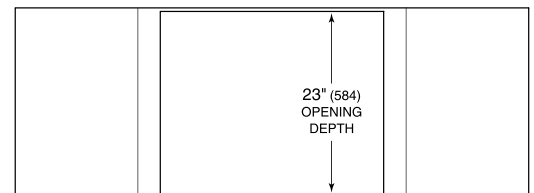
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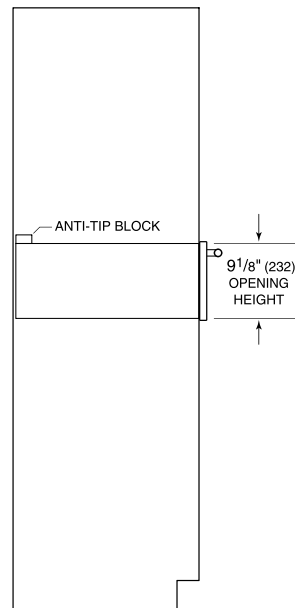
DIMENSIONS



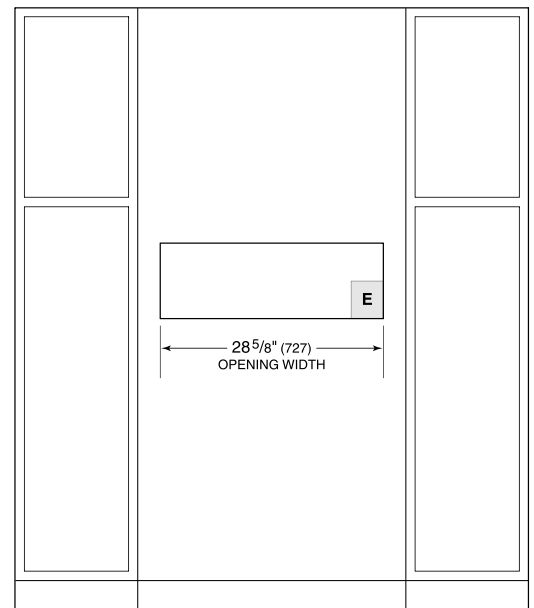
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.

Prep Sink / Bar Faucet

8081



Features

- Solid brass construction
- Forged brass body with integral rotating spout and handles
- Quarter-turn washerless ceramic disc valve cartridges
- ADA compliant traditional lever handles
- Rotating spout assembly with integral supply hoses
- 10" (25.4 cm) spout height at outlet
- 5-1/4" (13.3 cm) spout reach (c-c)
- For single hole configurations
- 1.5 gallons (5.7 liters) per minute maximum flow rate

Codes / Standards Compliance

Meets or exceeds the following at date of manufacture:

- ASME A112.18.1/CSA B125.1
- IAPMO/cUPC
- IPC
- NSF 61
- ADA
- ICC/ANSI A117.1
- Energy Policy Act of 1992
- All applicable US Federal and State material regulations

Colors / Finishes

- 10B: Oil Rubbed Bronze
- 15: Polished Nickel
- 15A: Antique Nickel
- 26: Polished Chrome
- Other: Refer to the Newport Brass catalog for additional color/finish options.

Specified Model

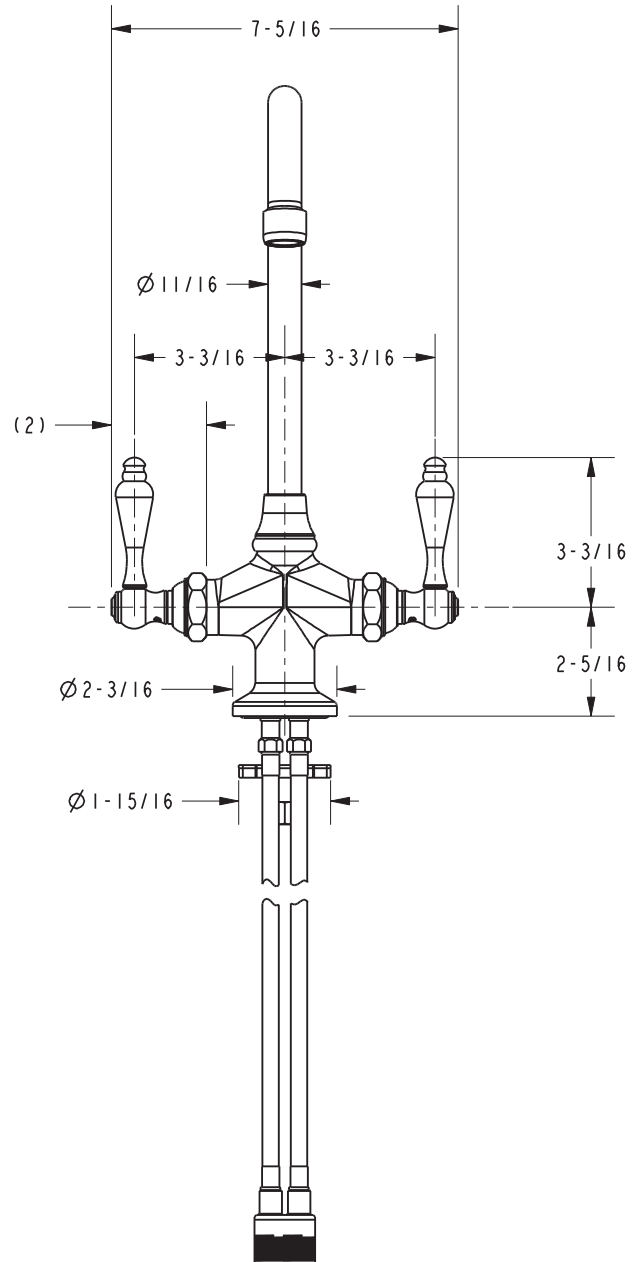
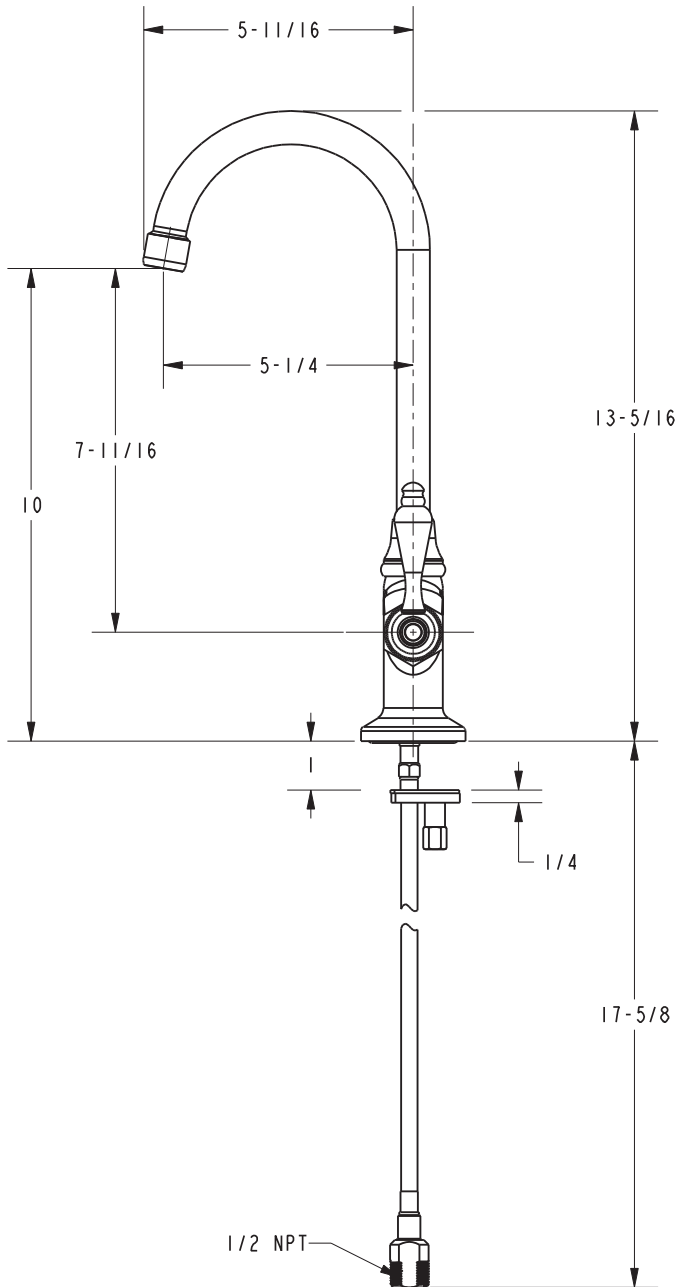
Model	Description	Colors Finishes
8081	Two-Handle Prep Sink / Bar Faucet	<input type="checkbox"/> 10B <input type="checkbox"/> 15 <input type="checkbox"/> 15A <input type="checkbox"/> 26 <input type="checkbox"/> Other

Product Specification: Add "Color / Finish" suffix to Model number, below.

The Two-Handle Prep Sink / Bar Faucet shall be made of solid brass construction. Faucet shall feature a forged brass body incorporating quarter-turn washerless ceramic disc valve cartridges. Faucet shall have a 1.5 gallon (5.7 liter) per minute maximum flow rate. Product shall accommodate single hole configurations. Product shall incorporate a 10" (25.4 cm) spout height at outlet and a 5-1/4" (13.3 cm) spout reach (c-c). Faucet shall incorporate ADA compliant traditional lever handles. Prep Sink / Bar Faucet shall be Newport Brass Model 8081/_____.

8081

PRODUCT DIMENSIONS *(Units are in inches)*



Nadya Prep Sink / Bar Faucet 8081