

CG152TF/S



FEATURES

Maintain control with dual-stacked burners that go from 12,000 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

Pair this slim 15" width with other Wolf modules for a beautiful integrated look

Reignites flame automatically with spark ignition system

Cleanup is a snap as sealed, seamless burner pans contain sloshes and spills

Select stylish stainless control knobs capped in black

Move pots and pans easily across continuous cast-iron grates

ACCESSORIES

Filler Strip

Filler Strip for Downdraft

Accessories available through an authorized dealer.

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



COOKTOP SPECIFICATIONS

- Dual stacked sealed burners
- Flame recognition and automatic reignition
- 1 - 9,200 Btu burner
- 1 - 12,000 Btu burner

Model	CG152TF/S
Dimensions	15"W x 4"H x 21"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

