

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 splashes 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

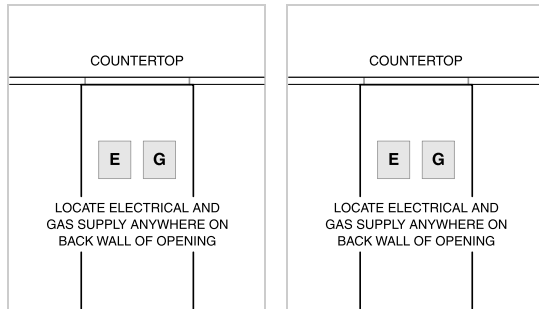
- Dual stacked sealed burners
- Flame recognition and automatic reignition
- 1 - 9,200 Btu burner
- 1 - 12,000 Btu burner

PRODUCT SPECIFICATIONS

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

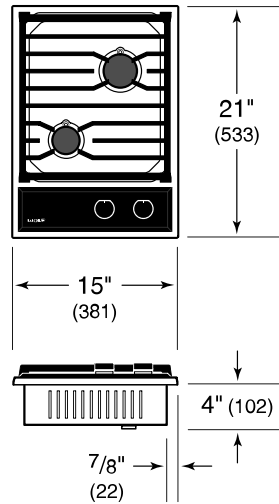
ELECTRICAL

GAS

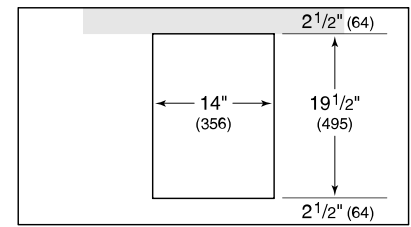


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

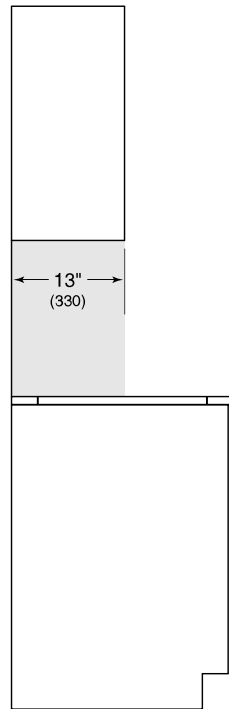
DIMENSIONS



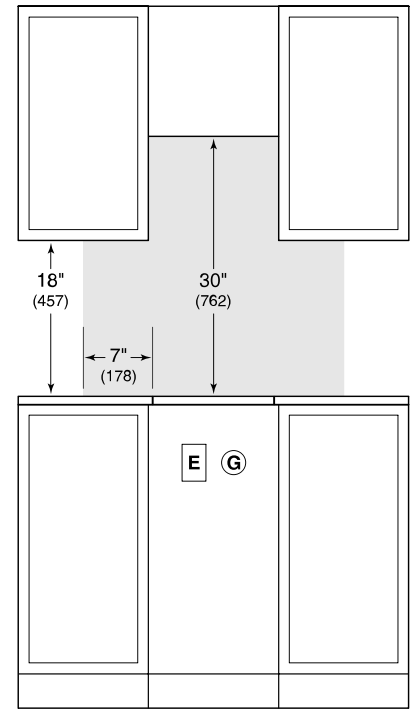
STANDARD INSTALLATION



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.