

CG365P/S



## FEATURES

Dual-stacked burners go from 18,000 Btu down to a mere breath of flame

Lower tier of dual-stacked burner lets you simmer and melt

Continuous cast-iron grates for easy movement of pots and pans

Easy-clean seamless burner pan

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

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

Spark ignition system re-ignites when flame goes out

Signature red control knobs (black or stainless also available)

## ACCESSORIES

Signature red, black or brushed stainless control knobs

Center burner wok grate

High altitude conversion kit

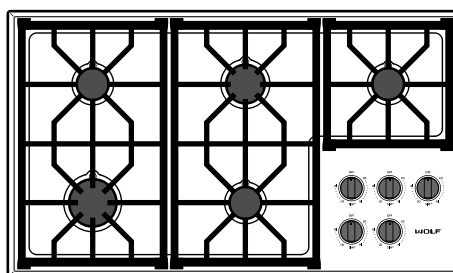
Accessories available through an authorized Sub-Zero dealer.  
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



## KNOB OPTIONS



## TOP CONFIGURATION



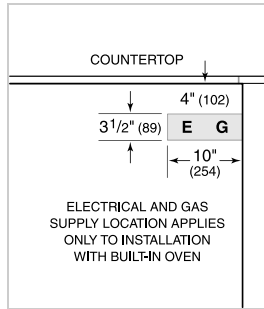
## COOKTOP SPECIFICATIONS

- 3 - 9,200 Btu Burner
- 1 - 12,000 Btu Burner
- 1 - 18,000 Btu Burner

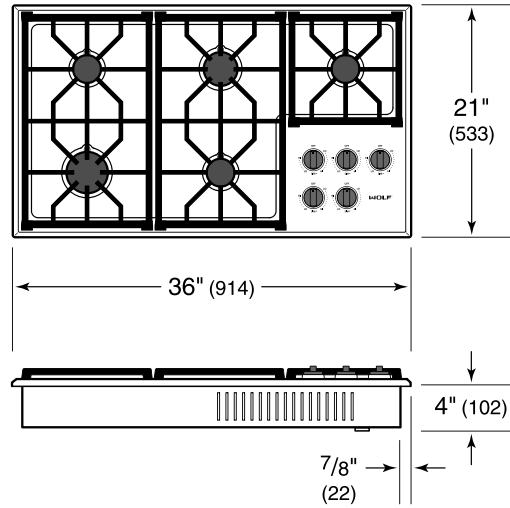
**PRODUCT SPECIFICATIONS**

Model	CG365P/S
Dimensions	36"W x 4"H x 21"D
Weight	67 lb
Electrical Supply	120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Gas Supply	3/4" rigid pipe
Gas Inlet	1/2" NPT female
Power Cord Length	6 feet
Receptacle	3-prong grounding-type

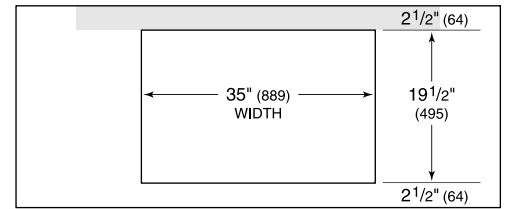
**ELECTRICAL AND GAS**



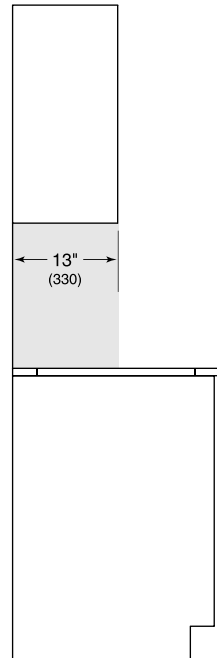
**DIMENSIONS**



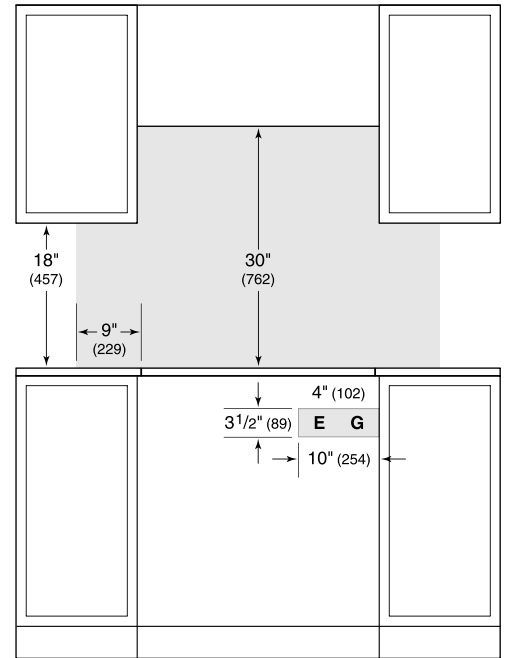
**STANDARD INSTALLATION**



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 and gas supply location only applies to installations with built-in oven.*