

SRT484W



FEATURES

Wok burner aptly handles the gamut of wok cooking techniques with equal precision, from searing highs of 35,000 Btu to simmering lows of 3,500 Btu

Plumed wok burner flame focuses heat in the center of the wok pan and creates graduated temperature zones along the sides

Porcelain-coated cast-iron wok ring cradles a traditional round-bottom wok, offering extreme pan maneuverability and ability to angle the pan towards the cook for convenient access to contents

Wok burner grate extends the capability of the wok burner, enabling use with flat-bottom pans

Maintain control with 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

Cleanup is a snap as sealed, seamless burner pans and the drip zone around the wok burner chamber contain splashes and spills

Move pots and pans effortlessly across the continuous cast-iron grates

Dual-stacked, sealed burners reignites flame automatically with spark ignition system

Match other Sub-Zero, Wolf, and Cove products with heavy-gauge stainless steel and signature red infinite control knobs

ACCESSORIES

2-Burner Wok Grate

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36" Brass Bezels

36" Brushed Stainless Bezels

36" Chrome Bezels

Filler Trim

High altitude conversion kits available

5" and 10" stainless steel risers, and 20" riser with shelf

Red, black, brushed stainless knob kits

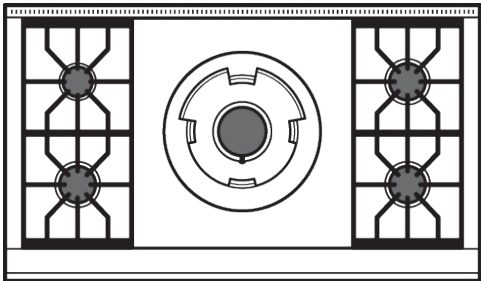
Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



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 - 35,000 Btu wok burner

