

GR364G



FEATURES

- 4 dual-stacked burners plus 15,000 Btu infrared griddle
- Convection oven for faster, more consistent cooking
- Dual-stacked, sealed burners for higher highs, lower lows
- Infrared broiler inside oven sears quickly and evenly
- Heavy-gauge stainless steel
- Continuous cast-iron grates for easy movement of pots and pans
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Signature red infinite control knobs
- Individual spark ignition system
- Adjustable legs for stability, plus rear casters

ACCESSORIES

- Bake stone kit (stone, rack and peel)
- Stainless steel, brass or chrome bezels
- High altitude conversion kit
- Full-extension easy glide oven rack
- Cast iron S-grates and wok grate
- Stainless steel kickplate
- Signature red, black or stainless steel control knobs
- Front leg covers
- 5" and 10" stainless steel risers, and 20" riser with shelf

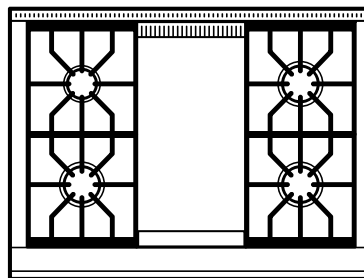
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu Burner
- 3 - 15,000 Btu Burners
- 1 - 15,000 Btu (13,000 Btu LP) Griddle

