

IR36551/S/P



CARACTÉRISTIQUES

Wolf induction technology offers consistent, precise temperature control and nearly instantaneous temperature adjustment response

Every induction zone features Boost Mode for quick boils. The new 5500-watt zone supercharges Boost Mode to heat liquid in even the largest pots with incredible speed

Sturdy knobs mimic the experience of cooking with gas, offering precision across the temperature range. Flick past the highest setting to quickly engage Boost Mode

Slick ceramic glass surface resists scratching, staining, and impact; because the cooktop stays relatively cool, spills wipe off easily

The Bridge function joins two induction zones into one large area, enabling use of an induction-capable griddle, open roaster, or fish poacher

Wolf's Dual VertiFlow™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking

Obtenez une cuisson parfaite en ne laissant rien au hasard. Profitez des 10 modes de cuisson conçus par des chefs experts, comprenant Cuire, Griller, Convection, Rôtir par convection, Déshydrater, Gourmet, Apprêt, Rôtir, Pierre et Garder au chaud

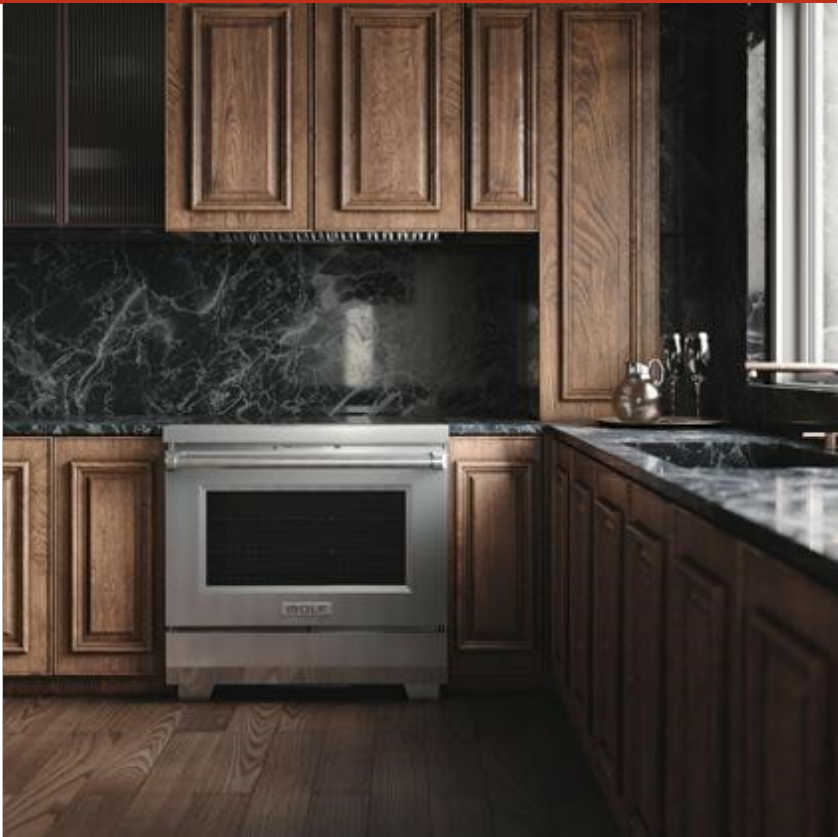
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Control your range from wherever you are using our convenient Owners' App—remotely preheat, adjust temperatures, select modes, and more

Stainless-steel construction, heavy-duty handles, and Wolf's iconic knobs make a striking statement and coordinate elegantly with similarly styled Sub-Zero, Wolf, and Cove appliances

ACCESSOIRES

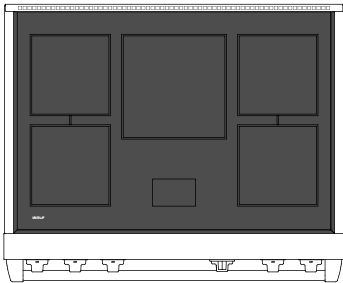
- 36" Induction Range Brushed Brass Bezel Kit
 - Ensemble de grilles de déshydratation 36 po
 - Ensemble pierre de cuisson
 - Grille de four à extension complète sur roulement à billes 36 po
 - Poêle multifonction
 - Poêle à griller de 30 pouces
 - Sonde de température
 - Tôle à biscuits de luxe 30 po
 - Plaques de protection en acier inoxydable
 - Couvercles pour roulettes arrière
 - Couvercles d'extension pour pieds avant
 - Professional Induction Range Knob Kits
 - 5" and 10" stainless steel risers, and 20" riser with shelf
- Des accessoires sont offerts par les dépositaires Sub-Zero agréés. Pour obtenir des renseignements sur votre dépositaire local, rendez-vous à l'adresse subzero-wolf.com/locator.



OPTIONS DE BOUTON



CONFIGURATION PRINCIPALE



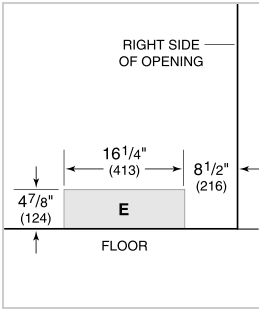
SPÉCIFICATIONS DE LA SURFACE DE CUISSON

- Cinq zones à induction
- 4 - 8" 2,100 Watt element with 3,700 W Boost
- 1 - 11" 2,600 W Zone with 5,500 W Boost

SPÉCIFICATIONS DU PRODUIT

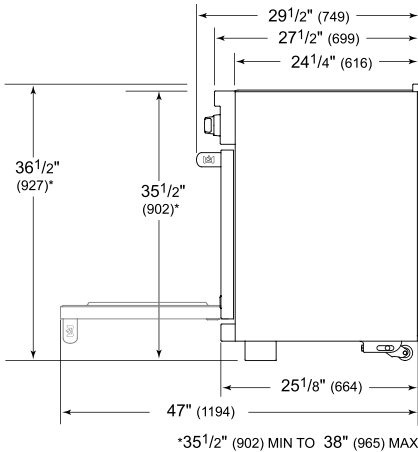
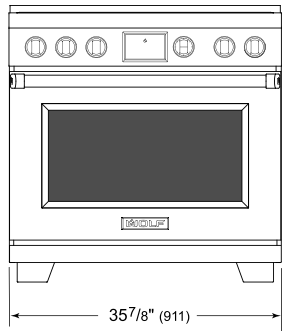
Modèle	IR36551/S/P
Dimensions	35 7/8"W x 36 1/2"H x 29 1/2"D
Dimensions intérieures du four 1	31 1/4"W x 17 1/2"H x 20"D
Capacité utilisable du four 1	4.1 cu. ft.
Capacité globale du four 1	6.3 cu. ft.
Dégagement de la porte	21"
Poids	445 lbs
Alimentation électrique	240/208 VAC, 60 Hz
Service électrique	Service dédié de 50 A

ÉLECTRIQUE

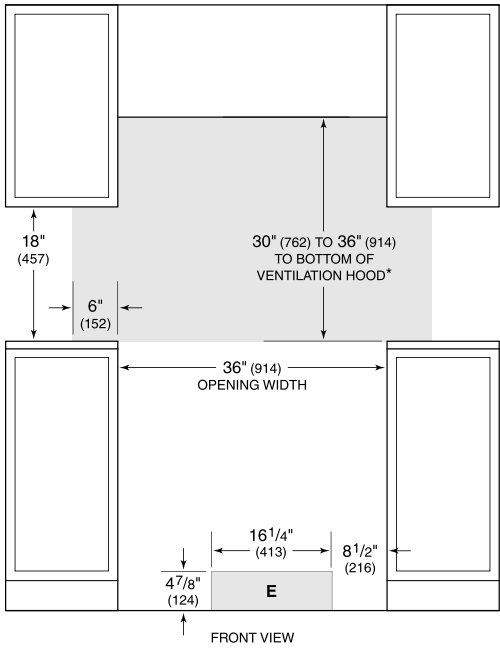
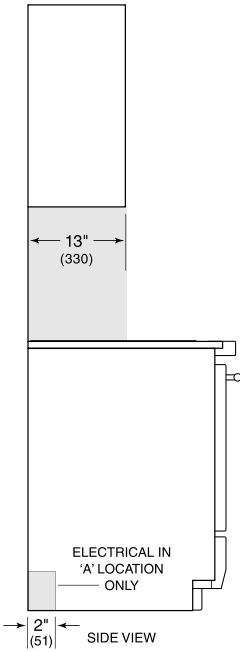


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



**Without ventilation hood, 36"(914) minimum clearance countertop to combustible materials.*
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.
For island installation, 12"(305) minimum clearance back of range to combustible rear wall above countertop.