

CG304P/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 if flame goes out

Signature red control knobs (black or stainless also available)

ACCESSORIES

2-Burner Wok Grate

30" Transitional Grate Set

Signature red, black or brushed stainless control knobs

High altitude conversion kit

Accessories available through an authorized dealer.

For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



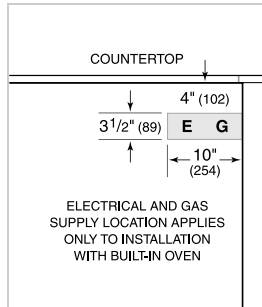
COOKTOP SPECIFICATIONS

- 2 - 9,200 Btu Burner
- 1 - 12,000 Btu Burner
- 1 - 18,000 Btu Burner

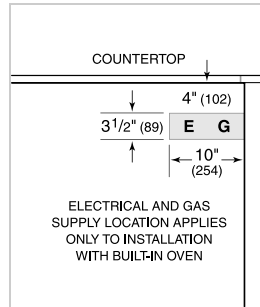
PRODUCT SPECIFICATIONS

Model	CG304P/S
Dimensions	30"W x 4"H x 21"D
Weight	50 lbs
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

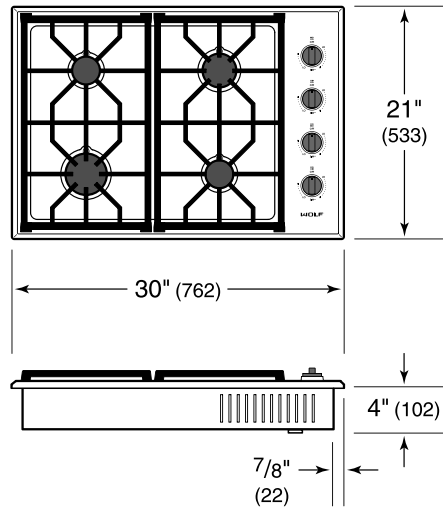


GAS

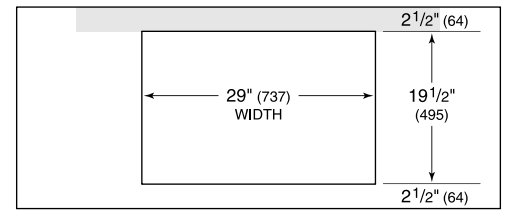


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

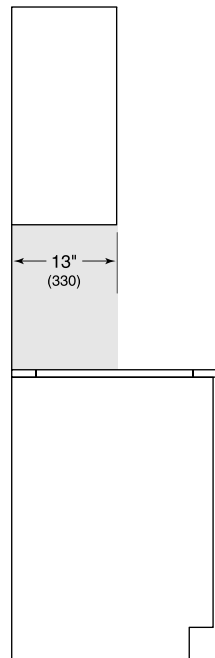
DIMENSIONS



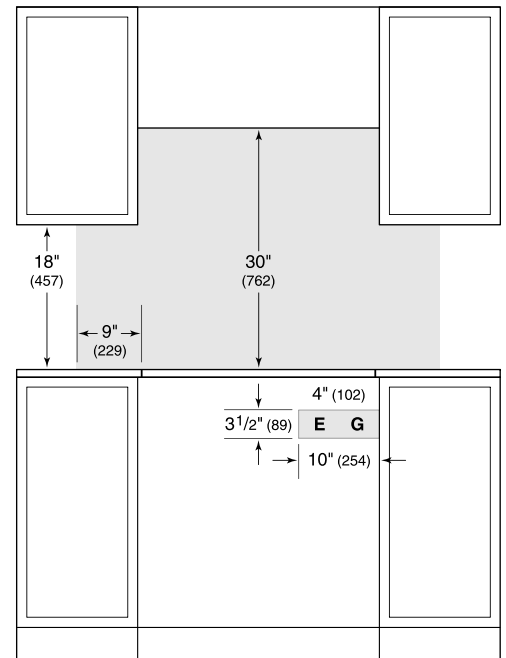
STANDARD INSTALLATION



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