

SRT362W



FEATURES

Rigorously tested for decades of use

Exceptional support from our Customer Care team in Madison

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 two 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 easily across 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

Filler Trim

S-Grates

Stainless steel, brass or chrome bezels

High altitude conversion kit

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

Signature red, black or stainless steel control knobs

Accessories available through an authorized dealer.

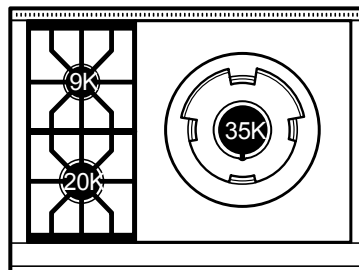
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

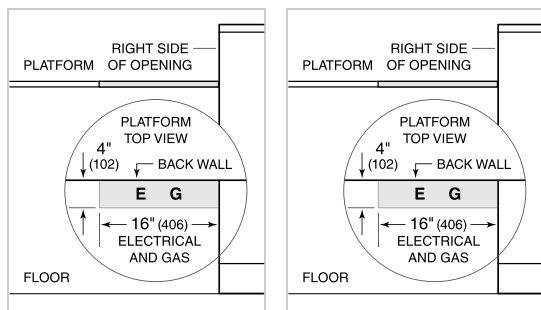
- 1 - 9,200 Btu Burner
- 1 - 20,000 Btu Burner
- 1 - 35,000 Btu Wok Burner

PRODUCT SPECIFICATIONS

Model	SRT362W
Dimensions	35 7/8"W x 10"H x 28 1/2"D
Weight	220 lbs
Electrical Supply	110/120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female
Receptacle	3-prong grounding-type

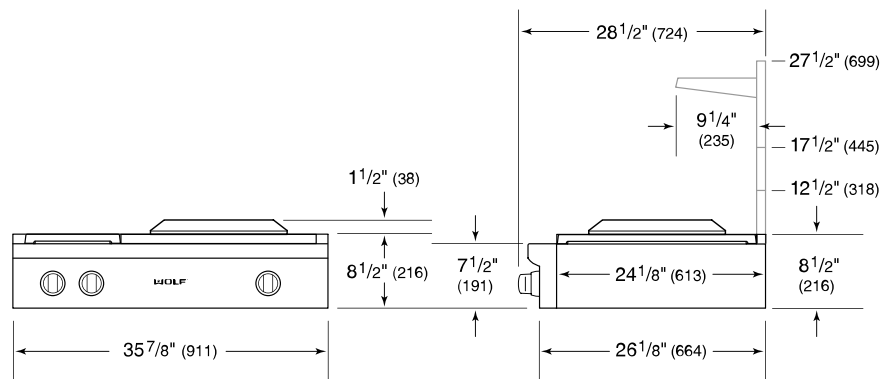
ELECTRICAL

GAS

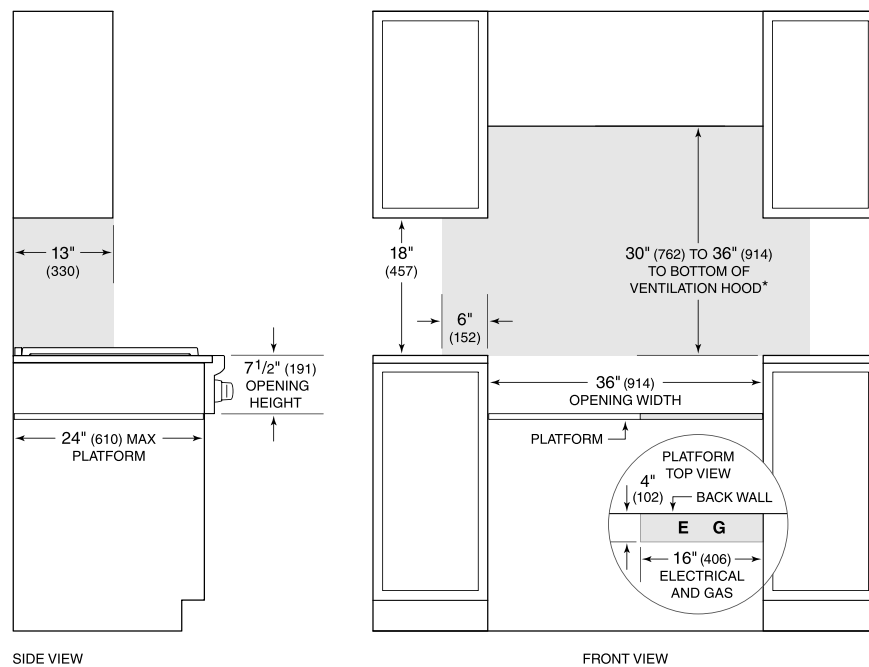


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



**Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) for charbroiler.*
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.
 Electrical and gas supply located through bottom of platform.
 For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.