

SM15TF/S

**FEATURES**

Steam meats, grains, and more with the powerful 2700-watt heating element

Increases precision cooking as well as the ability to adjust in 1-degree increments with 10 preset power levels for sous vide cooking

Melt fine chocolate, proof bread, and more

Slow cooks for eight to ten hours

Holds steam for more consistent temperatures with the advanced lid seal

Pair the slim 15" modules with other modules and full-size transitional framed cooktops

Holds up to 20 cups of liquid

Stack stainless steel pans with ease

Release full water capacity in just two minutes with an electronic drain

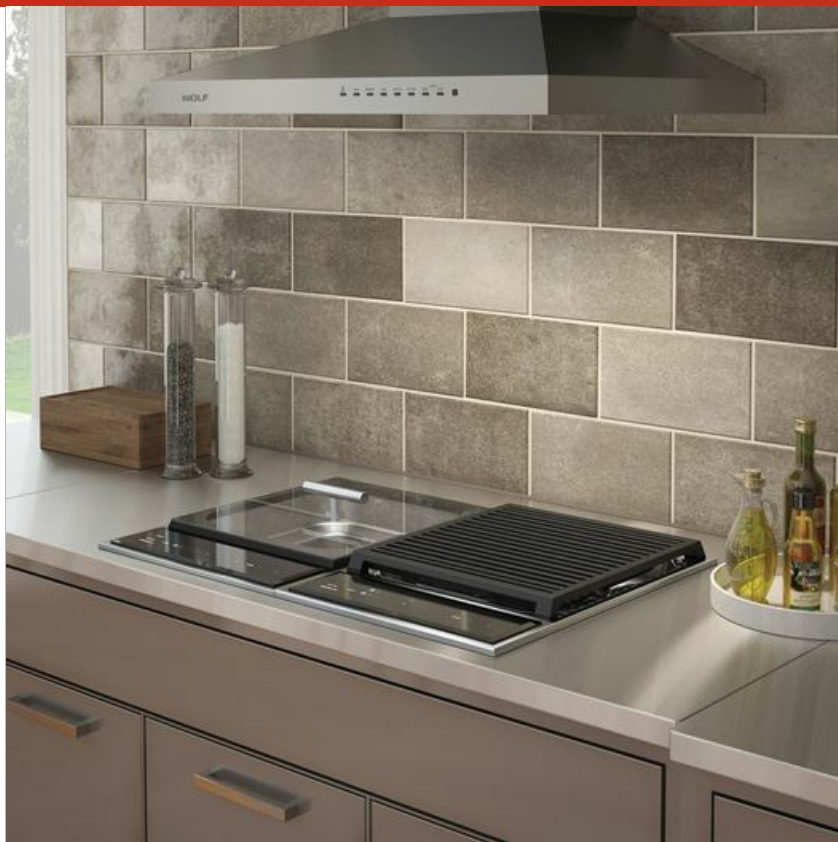
ACCESSORIES

Filler Strip

Sous Vide Basket

Accessories available through an authorized dealer.

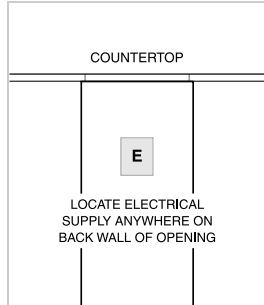
For local dealer information, visit subzero-wolf.com/locator.



PRODUCT SPECIFICATIONS

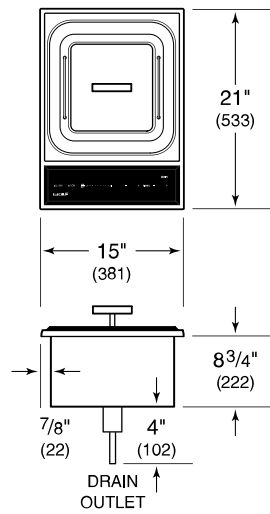
Model	SM15TF/S
Dimensions	15"W x 13 1/2"H x 21"D
Electrical Supply	3-wire, 240/208 VAC, 50/60 Hz
Electrical Service	15 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

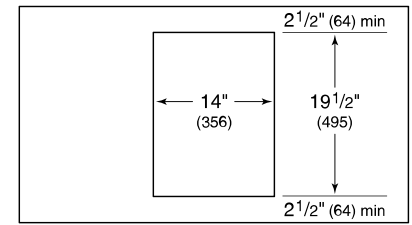


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

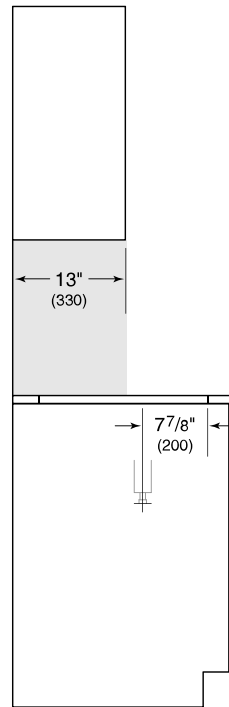
DIMENSIONS



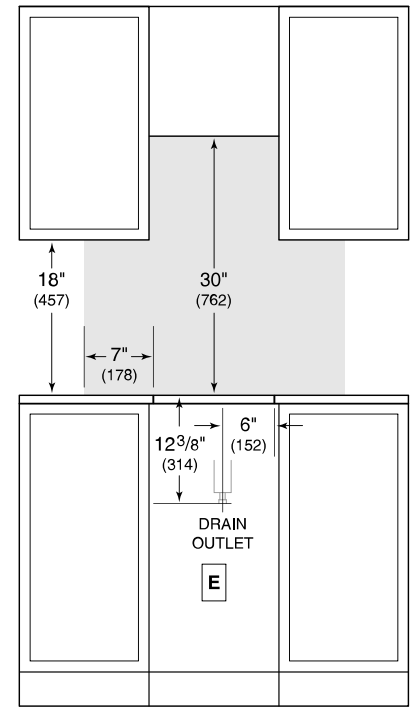
STANDARD INSTALLATION



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.