

SRT486G**FEATURES**

Maintain control with six 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

Match other Sub-Zero, Wolf, and Cove products with heavy-gauge stainless steel and signature red infinite control knobs

Sear in seconds with the additional 15,000 Btu infrared griddle

Cleanup is a snap as sealed, seamless burner pans contain splashes and spills

Move pots and pans easily across continuous cast-iron grates

Reignites flame automatically with spark ignition system

ACCESSORIES

11" Cutting Board

2-Burner Wok Grate

Filler Trim

Griddle Cleaning Pads

Griddle Cleaning Kit

Griddle Cleaning Solution

S-Grates

Stainless steel, brass or chrome bezels

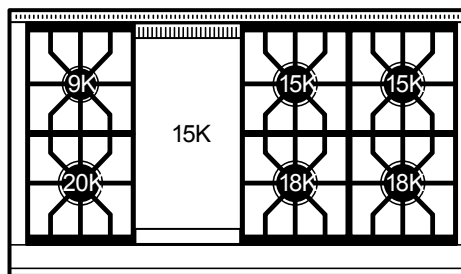
High altitude conversion kit

Signature red, black or stainless steel control knobs

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

Accessories available through an authorized dealer.

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

**KNOB OPTIONS****TOP CONFIGURATION****RANGETOP SPECIFICATIONS**

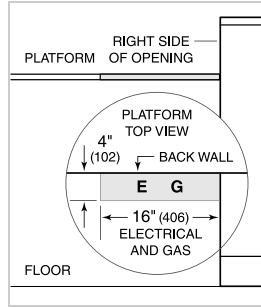
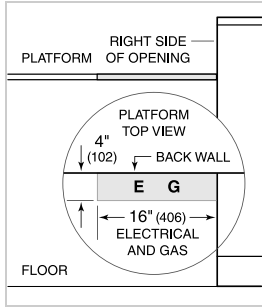
- Stainless-steel island trim (included)
- Stainless-steel bezels
- 1 - 9,200 Btu burner
- 2 - 15,000 Btu burners
- 2 - 18,000 Btu burners
- 1 - 20,000 Btu burner
- 1- Infrared 15,000 Btu (13,000 Btu LP) griddle

PRODUCT SPECIFICATIONS

Model	SRT486G
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