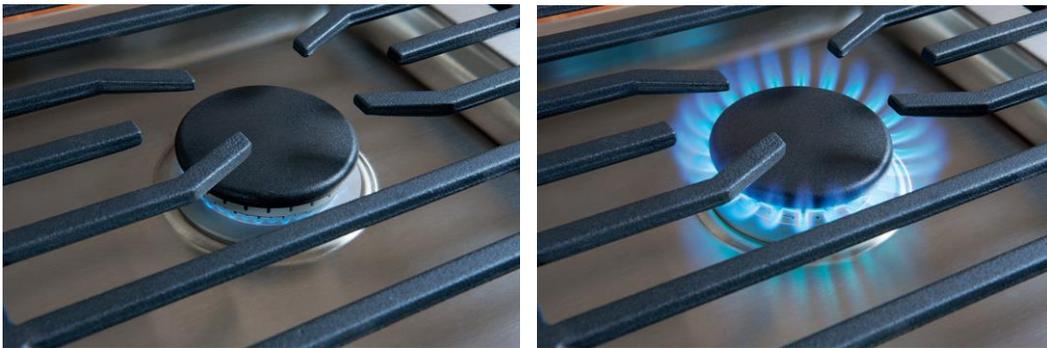




Wolf Appliance Inc. to Introduce New Line of Gas Cooktops
Features Include Three New Design Styles, Wider Range of Heat

[Wolf Appliance Inc.](#), the industry leader in premium cooking equipment, is introducing an all-new line of gas cooktops as part of the New Generation product launch, the largest product rollout in company history. The gas cooktops boast Wolf's most powerful dual stacked, sealed burner yet, providing more precise control for more consistent meals. New gas cooktops come in a variety of styles and sizes and are designed to seamlessly integrate into any kitchen.

“Our new line of gas cooktops gives owners precise control in the shape of three unique styles to fit any kitchen design,” said Jim Bakke, president and CEO of Sub-Zero and Wolf. “We’ve added performance enhancements, including dual stacked, sealed burners with two tiers of flame and one burner capable of 5.3kW, giving our customers the widest range of heat on the market to help them achieve the results they want, while our new style options and sizes reflect the design standards they’ve come to expect.”



[Patented dual stacked, sealed burners designed with two-tier flame ports for more accurate heat output]

New Gas Cooktop Performance Features

Wolf's new gas cooktops maintain patented dual-stacked, sealed burners designed with two-tier flame ports for more accurate heat output. The upper-tier ports are positioned closer to the cookware for more efficient heat transfer, yielding a fast boil or high sear,

while the lower flame ports are farther from the pan and therefore, produce subtle heat ideal for gentle simmers without scorching. All Wolf gas cooktops now offer burners capable of up to 5.3kW; .4kW more than previous models and a wider range of heat than possible in previous cooktops – reducing time to boil by 25 percent.

Conversely, the burners are capable of producing no more than a breath of heat to melt chocolate and hold delicate sauces for hours without scorching; the setting stays low, never cycling on and off. Sealed burners keep liquid from seeping into hard-to-clean areas so owners can heat precisely and stir confidently without concern for spills.

Additional features standard in all new gas cooktops include a continuous stainless steel burner pan for easy cleanup, automatic individual flame detection and burner re-ignition, and continuous grates allowing users to slide pots from burner to burner without lifting.



*[914 mm Professional gas cooktop (left); 914 mm Transitional gas cooktop (right);
914 mm Contemporary gas cooktop (bottom)]*

New Gas Cooktop Design Styles

Gas cooktops will be available in distinct styles offering more design flexibility than ever, to fit into any kitchen. The three unique styles – ultra-sleek contemporary, classic yet flexible transitional, and bold professional – offer a myriad of design possibilities ranging from 381 mm to 914 mm in width.

Transitional: Available in 381 mm (two burners), 762 mm (four burners), and 914 mm (five burners), a combination of stainless steel and black glass make the transitional cooktop the most design-friendly for spaces that blend traditional and contemporary elements. Features include a stainless steel burner pan and push-to-activate LED backlit controls that illuminate when in use, that are flush inset into the cooking pan for a clean look. Knobs are two-tone black with a brushed stainless steel base. Grates are porcelain-coated cast iron.

Professional: Available in 762 mm and 914 mm sizes, iconic knobs and brushed stainless steel bezels give it a bold look. The burner pan is a single piece of stainless steel, making for easy cleanup. A stainless steel control panel features laser-etched graphics and three knob options in signature Wolf red, brushed stainless steel, or black that illuminate when in use.

Contemporary: Available in 914 mm (five burners), the contemporary style gas cooktop integrates directly into cabinetry, and is installed flush with countertops making it ideal for modern spaces.

Owners can pair a gas cooktop with other Wolf products, like the new E series built-in ovens, convection steam oven, integrated modules and the family of ventilation products.

A third-generation, family-owned company, Sub-Zero, Inc., acquired Wolf in 2000. Sub-Zero and Wolf appliances are manufactured in the United States using only premium-quality materials that are proven to stand the test of time. For further information, or to reach a Wolf distributor in your area, please visit subzero-wolf.co.uk

About Sub-Zero and Wolf

Founded in 1945 and headquartered in Madison, Wis., Sub-Zero, Inc., is the leading manufacturer of American-made luxury refrigeration, freezer and wine storage products. Specializing in food preservation, Sub-Zero pioneered the concept of dual refrigeration and prides itself on being the first company to store frozen foods at ultralow, “sub-zero” temperatures. In 2000, the Wolf brand was created as the premier maker of residential cooking appliances with the acquisition of brand rights from Wolf Range Company. Wolf therefore joined Sub-Zero, establishing the brands as corporate companions and kitchen soul mates. In its third generation of family ownership, the privately-held company also operates manufacturing facilities in Fitchburg, Wis., and Goodyear, Ariz. Both brands are continually recognized for the highest achievements in refrigeration and cooking innovation and customer satisfaction. For more information about Sub-Zero and Wolf, visit subzero-wolf.com or follow us on Facebook at facebook.com/subzerowolfuk or Twitter at [@subzerowolfuk](https://twitter.com/subzerowolfuk) For Sub-Zero and Wolf Customer Care, call 0845 250 0010.