CG243TF/S



FEATURES

Maintain control with dual-stacked burners that go from 18,000 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

Pairs easily with other transitional framed cooktops

Reignites flame automatically with spark ignition system

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

Select stylish stainless control knobs capped in black

Move pots and pans effortlessly across the continuous cast-iron grates

ACCESSORIES

Cooktop/Module Filler Strip

Cooktop/Module Filler Strip for Downdrafts

Single Burner Wok Grate

Accessories available through an authorized dealer. For local dealer information, visit <u>subzero-wolf.com/locator</u>.



COOKTOP SPECIFICATIONS

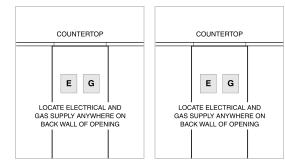
- 1 9,200 Btu Burner
- 1 12,000 Btu Burner
- 1 18,000 Btu Burner

PRODUCT SPECIFICATIONS

Model	CG243TF/S
Dimensions	23 5/8"W x 4"H x 21"D
Weight	49 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

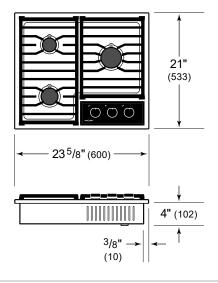
ELECTRICAL

GAS

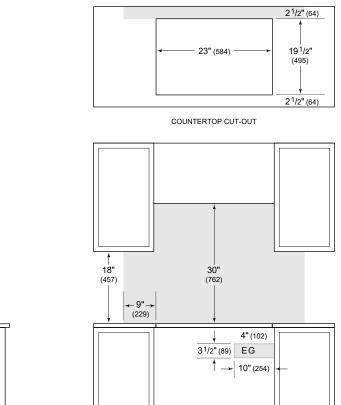


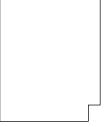
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION





13"

(330)

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.

SIDE VIEW