

#### CG365C/S



#### **FEATURES**

20,000 Btu burner for faster boils

Lower tier of dual-stacked burner lets you simmer and melt

Continuous cast-iron grates for easy movement of pots and pans

Individual spark ignition system

Dual-stacked, sealed burners for higher highs, lower lows

Easy-clean seamless burner pan

Illuminated control knobs

Stunning minimalist design sits virtually flush to countertop

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

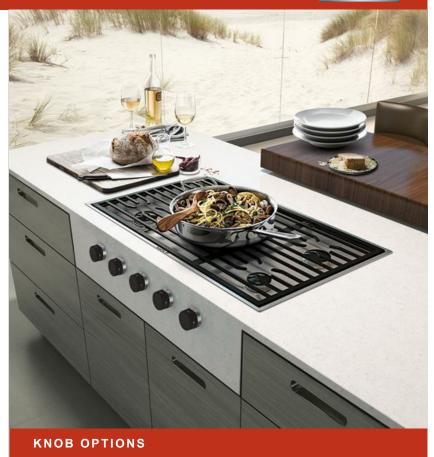
## **ACCESSORIES**

Center burner wok grate

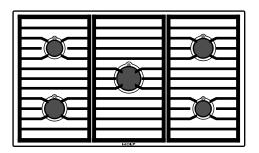
Signature red, black or brushed stainless control knobs

High altitude conversion kit

Accessories available through an authorized Sub-Zero dealer. For local dealer information, visit <a href="mailto:subzero-wolf.com/locator">subzero-wolf.com/locator</a>.



# TOP CONFIGURATION



## **COOKTOP SPECIFICATIONS**

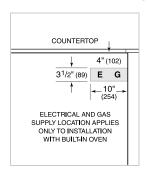
- 2 9,200 Btu Burner
- 2 12,000 Btu Burner
- 1 20,000 Btu Burner



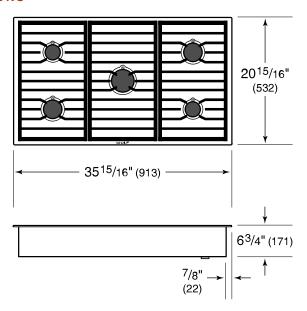
## PRODUCT SPECIFICATIONS

Model	CG365C/S
Dimensions	35 15/16"W x 6 3/4"H x 20 15/16"D
Weight	100 lb
Electrical Supply	120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Gas Supply	3/4" rigid pipe
Gas Inlet	1/2" NPT male
Power Cord Length	6 feet

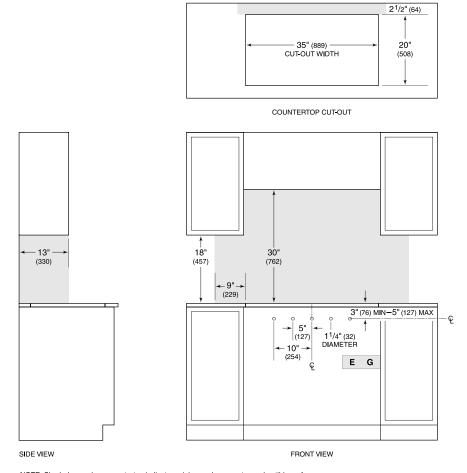
## **ELECTRICAL AND GAS**



## **DIMENSIONS**



## STANDARD INSTALLATION



NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

Maximum facade thickness 1" (25).