

CG304T/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

Makes an attractive statement even when installed alone

Reignites flame automatically with spark ignition system

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

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

### ACCESSORIES

2-Burner Wok Grate

30" Professional Grate Set

High altitude conversion kits available

Accessories available through an authorized dealer.  
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



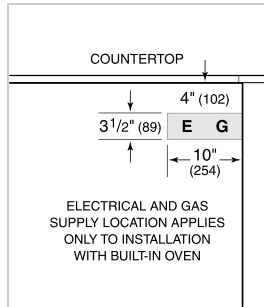
### COOKTOP SPECIFICATIONS

- 2 - 9,200 Btu Burner
- 1 - 12,000 Btu Burner
- 1 - 18,000 Btu Burner

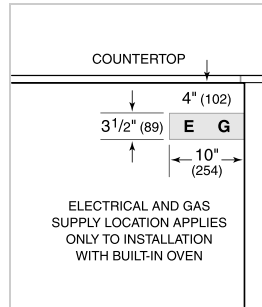
**PRODUCT SPECIFICATIONS**

|                    |                          |
|--------------------|--------------------------|
| Model              | CG304T/S                 |
| Dimensions         | 30"W x 4"H x 21"D        |
| Weight             | 56 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**

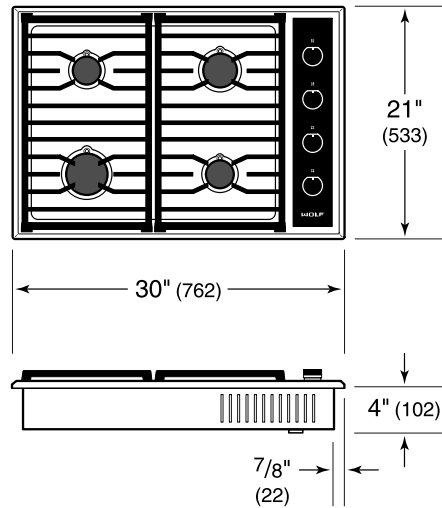


**GAS**

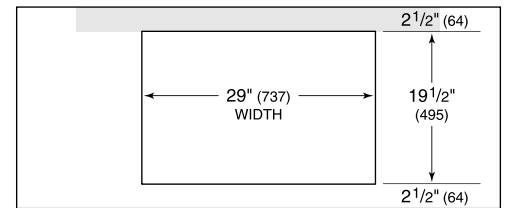


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

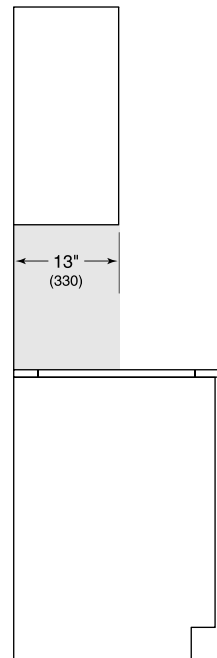
**DIMENSIONS**



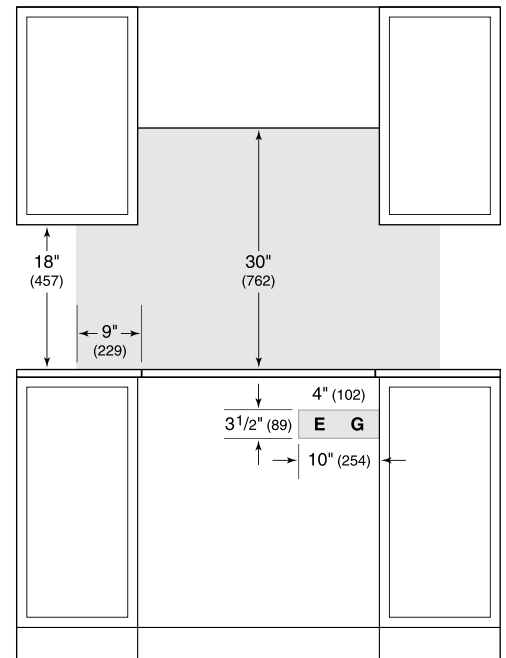
**STANDARD INSTALLATION**



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. Electrical and gas supply location only applies to installations with built-in oven.