

SRT366



## FEATURES

6 dual-stacked, seamless burners

Dual-stacked burners go from 20,000 Btu down to a mere breath of flame

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

Heavy-gauge stainless steel

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

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

Signature red infinite control knobs

Individual spark ignition system

## ACCESSORIES

Stainless steel, brass or chrome bezels

High altitude conversion kit

Cast iron S-grates and wok grate

Signature red, black or stainless steel control knobs

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

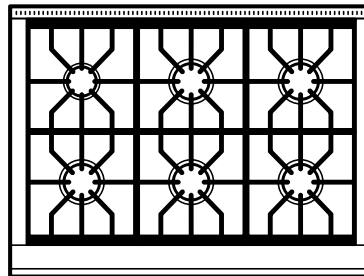
Accessories available through an authorized Sub-Zero dealer.  
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



## KNOB OPTIONS



## TOP CONFIGURATION



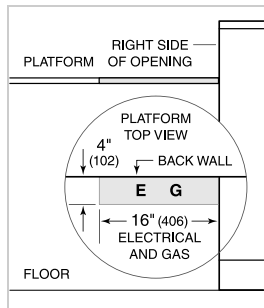
## RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu Burner
- 2 - 15,000 Btu Burners
- 2 - 18,000 Btu Burners
- 1 - 20,000 Btu Burner

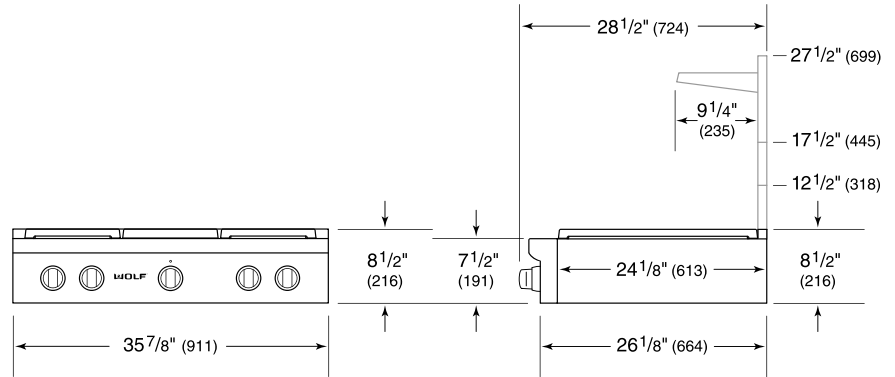
**PRODUCT SPECIFICATIONS**

Model	SRT366
Dimensions	35 7/8"W x 8 1/2"H x 28 1/2"D
Weight	220 lb
Electrical Supply	110/120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Gas Supply	3/4" rigid pipe
Gas Inlet	1/2" NPT female

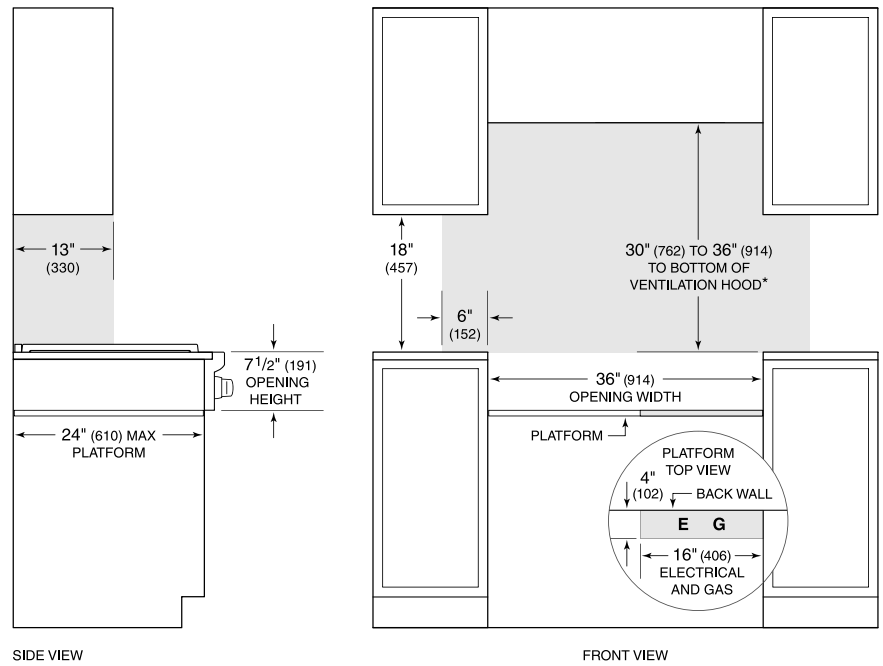
**ELECTRICAL AND GAS**



**DIMENSIONS**



**STANDARD INSTALLATION**



SIDE VIEW

FRONT VIEW

*\*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) for charbroiler.  
 NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.  
 Electrical and gas supply located through bottom of platform.  
 For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.*