

ELLEDECOR

strike
a pose

Set the Mood

Alluring Rooms

Dazzling Colors

Casual Chic

Dining in Style



elegance



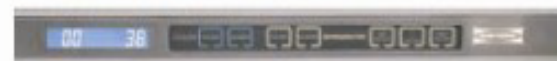


THE REFRIGERATOR
DISAPPEARS, AS DOES ANY
POSSIBILITY OF
PRAWN-SCENTED FRUIT POPS.



Where do great meals begin? At precisely Sub-Zero, we'd like to think.

It's where dual refrigeration was born. Where fresh and frozen foods maintain their goodness – and a respectful distance –



in separate, digitally controlled climates. It's where the refrigerator

can blend into the décor, but the aroma of seafood can never, ever blend into the frozen treats. An age-old problem, licked.



*Goodness worth preserving.
Mexican shrimp cocktail marinated
overnight under ideal conditions.*



subzero.com 800-222-7820

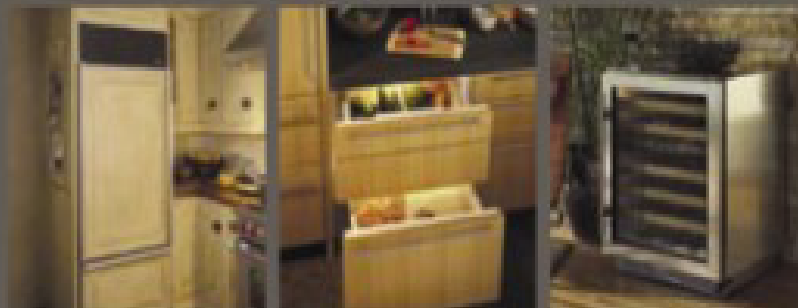


A tale of two compressors. Below, operating under microprocessor control, the freezer's compressor creates the optimum low-humidity environment to keep your fruit pops free not only of fresh food odors but of freezer burn too. Please don't attempt this at home – not with a single-compressor system.



Model 730

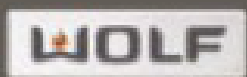
Due north lies the fresh food region. Here, a wet refrigeration coil creates the ideal humidity-controlled climate. In this utopia of fresh foods, cilantro keeps its crisp youthfulness and prawns stay fresher, tastier, longer. Sub-Zero dual compressors – honorary members of the food preservation society.



Built-In

Integrated

Wine storage



Fuel your passion for cooking. Visit Sub-Zero's corporate companion and kitchen soul mate, Wolf, at wolfappliance.com.

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