# MODEL OPTIONS **Dual Fuel Ranges**



DF304



**DF366** 



DF364C



**DF364G** 



DF486C



DF486G



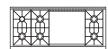
DF484CG



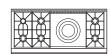
DF484DG



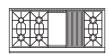
**DF484F** 



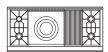
DF606DG



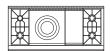
DF606F



DF606CG



DF604CF



DF604GF



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

#### WOLF DUAL FUEL RANGES

With Wolf's dual fuel ranges you have state-ofthe-art cooking expertise in any number of sizes to meet the discriminating consumers' precise needs. Patented features ensure this range stands out from the rest in performance and also beauty.

Wolf dual fuel ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top. All Wolf dual fuel ranges come in the classic stainless steel finish.

The electric oven(s) feature the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its combination of convection fans and heating elements give the user convenience and superior control over eight different cooking modes. These modes include bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory).

Advanced standard features such as dualstacked sealed burners, dual convection fans, cobalt blue porcelain oven interior, pivoting control panel, along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your dual fuel range will make you and your client look great.

#### COOKING MODES

Bake

Roast

Broil

Convection Bake

**Convection Roast** 

Convection Broil

Convection

Bake Stone\*

<sup>\*</sup>Accessory required.

#### **FEATURES**

Natural or LP gas rangetop with dual convection electric oven(s)

**18" (457)** oven on 48" (1219) range is single convection

**Optional** infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish with island trim

Distinctive red or black control knobs

**Platinum** bezels surround all knobs—chrome or brass bezels optional

**Dual-stacked** sealed 15,000 Btu/hr (4.4 kW) burners and one 9,200 Btu/hr (2.7 kW) burner, all with simmer capabilities and automatic reignition at all settings

Melt feature on 9,200 Btu/hr (2.7 kW) burner

Porcelain-coated cast iron continuous top grates

Pivoting hidden touch control panel

Eight cooking modes

Self-cleaning oven(s)

Cobalt blue porcelain oven interior

Coaxial temperature-displaying oven selector knob

**Proof** mode for 18" (457) oven on 48" (1219) range

Temperature probe feature

Three removable oven racks, six-level rack guide and full-extension bottom rack

**Hidden** bake element and recessed broil element in oven(s)

**Triple-pane** oven door window(s) and dual halogen lighting

Spring/damper door system on oven door(s)

Adjustable stainless steel legs in front and adjustable rear casters

CSA certified for US and Canada

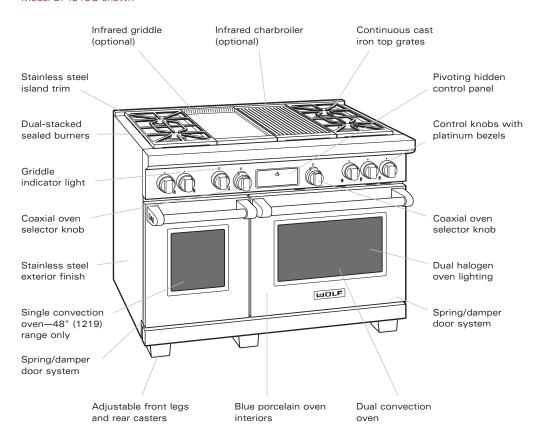
W O L F W A R R A N T Y

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

# DUAL FUEL RANGE FEATURES Model DF484CG shown



ACCESSORIES

Contact your Wolf Dealer

5" (127) and 10" (254) classic stainless steel risers

20" (508) classic stainless steel riser with shelf

Red or black control knobs\*

Bezel accent colors in chrome or brass

Porcelain cast dual wok grate

Porcelain cast dual S-grates

Hardwood cutting board

Additional oven racks

Two-piece broiler pan and temperature probe

**Dehydration accessory** 

Bake stone accessory

High altitude conversion kit

\*Red or black control knobs must be ordered with the range.

## HIGH ALTITUDE

Wolf dual fuel ranges using natural gas function up to an altitude of 8,000 (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details.

#### INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

#### PLANNING INFORMATION

Wolf dual fuel ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of dual fuel range. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood with the Wolf dual fuel range. Refer to pages 76-85 for Pro ventilation specifications.

#### BURNER RATING **Dual Fuel Ranges**

Surface Burners

Surface burners	(4.4 kW) with 950 Btu/hr (.3 kW) delivered at simmer
	(1) 9,200 Btu/hr (2.7 kW) with 325 Btu/hr (.1 kW) delivered at simmer
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle	18,000 Btu/hr (5.3 kW)
Infrared Double Griddle	(2) 18,000 Btu/hr (5.3 kW)
French Top	15,000 Btu/hr

15 000 Rtu/hr

Refer to the specific model requirements for risers in non-island installations.

(4.4 kW)

#### ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of dual fuel range.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

Wolf dual fuel ranges are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knockouts on the base of the unit are provided to allow a certified electrical contractor to wire the range directly to the electrical supply. The terminal block will also accept an appliance cord that is sized correctly for the voltage and amperage of your range.

Wolf dual fuel ranges are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC, .5 psi (3.5 kPa).

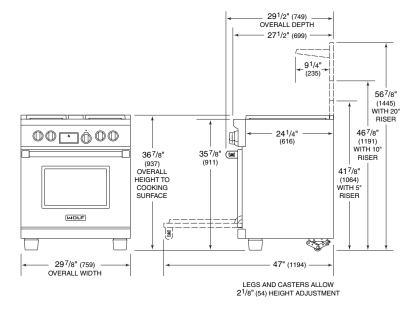
Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose must be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

### OVERALL DIMENSIONS

30" (762) Dual Fuel Range



# SPECIFICATIONS 30" (762) Dual Fuel Range

Overall Width 297/8" (759)

Overall Height

(to cooking surface)  $36^{7}/8$ " (937) Overall Depth  $29^{1}/2$ " (749)

Oven Interior Capacity

Overall 4.5 cu ft (127 L)
Usable 3.4 cu ft (96 L)

Interior Dimensions  $21^{1}/2$ " x  $16^{1}/2$ " x  $16^{3}/8$ "

 $(W \times H \times D)$ 

(546 x 419 x 416)

Opening Width 30" (762)

Electrical Supply 240/208 V AC, 60 Hz

30 amp dedicated

circuit

Electrical Rating 5.2 kW at 240 V

4.5 kW at 208 V

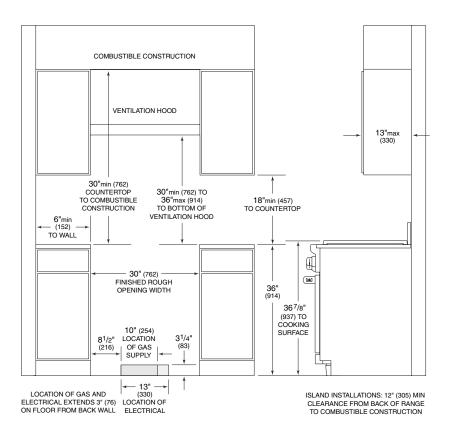
Total Amps 21.7

Shipping Weight 325 lbs (147 kg)

Dimensions may vary to  $\pm 1/8$ " (3).

#### INSTALLATION SPECIFICATIONS

30" (762) Dual Fuel Range



MODEL OPTIONS

30" (762) Dual Fuel Range

Four Surface

Burners DF304

Natural gas model listed; for LP gas add (-LP) to the model number.

#### OVERALL DIMENSIONS 36" (914) Dual Fuel Ranges

# SPECIFICATIONS 36" (914) Dual Fuel Ranges

Overall Width 35<sup>7</sup>/8" (911)

Overall Height

(to cooking surface)  $36^{7}/8$ " (937) Overall Depth  $29^{1}/2$ " (749)

Oven Interior Capacity

Overall 5.3 cu ft (150 L)
Usable 4.2 cu ft (119 L)

Interior Dimensions  $26^{1}/2$ "  $\times 16^{1}/2$ "  $\times 16^{3}/8$ "

 $(W \times H \times D)$ 

(673 x 419 x 416)

Opening Width 36" (914)

Electrical Supply 240/208 V AC, 60 Hz

30 amp dedicated circuit

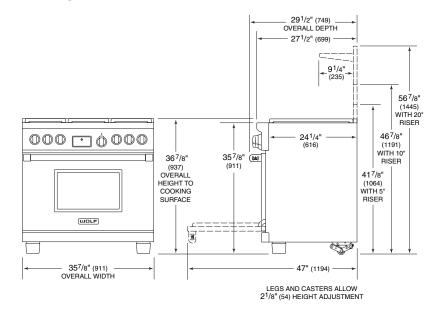
Electrical Rating 5.2 kW at 240 V 4.5 kW at 208 V

4.5 KW at 2

Total Amps 21.7

Shipping Weight 445-470 lbs

(202-213 kg)



Dimensions may vary to  $\pm \frac{1}{8}$ " (3).

# MODEL OPTIONS 36" (914) Dual Fuel Ranges

### Six Surface

Burners DF366

### Four Surface Burners

with Charbroiler DF364C with Griddle DF364G

Natural gas models listed; for LP gas add (-LP) to the model number.

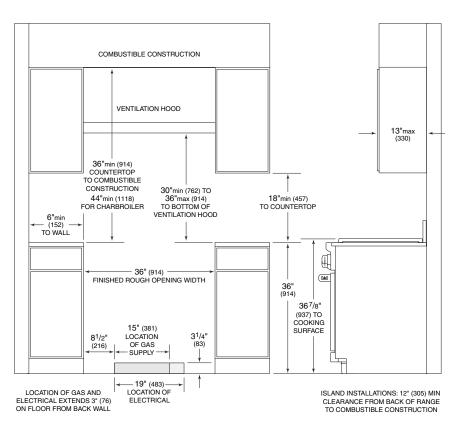
IMPORTANT NOTE: A minimum 10" (254) riser is required when installing a 36" (914) dual fuel range with a charboiler or griddle against a combustible surface.

#### INSTALLATION

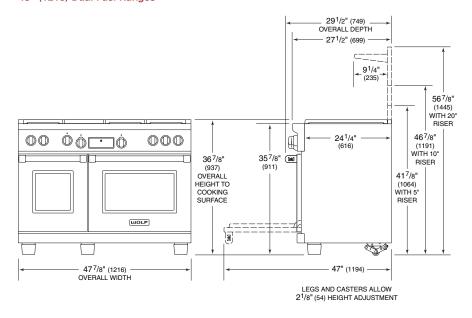
Refer to the installation instructions shipped with each Wolf product for detailed specifications.

### INSTALLATION SPECIFICATIONS

36" (914) Dual Fuel Ranges



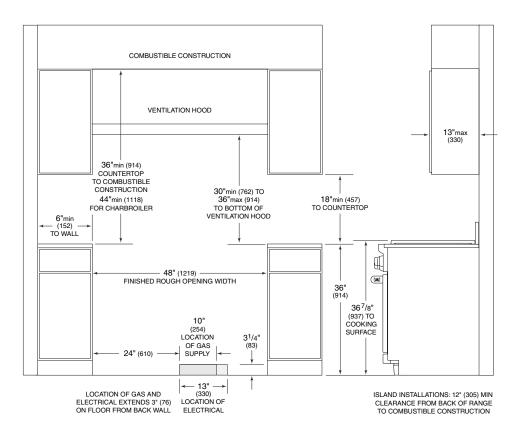
# OVERALL DIMENSIONS 48" (1219) Dual Fuel Ranges



Dimensions may vary to ± 1/8" (3).

### INSTALLATION SPECIFICATIONS

#### 48" (1219) Dual Fuel Ranges



# SPECIFICATIONS 48" (1219) Dual Fuel Ranges

Overall Width 477/8" (1216)

Overall Height

(to cooking surface)  $36^{7}/8$ " (937) Overall Depth  $29^{1}/2$ " (749)

Large Oven Interior Capacity

Overall 4.5 cu ft (127 L)
Usable 3.4 cu ft (96 L)

Interior Dimensions 21<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 16<sup>3</sup>/<sub>8</sub>"

 $(W \times H \times D)$  (546 x 419 x 416)

Small Oven Interior Capacity

Overall 2.5 cu ft (71 L)
Usable 1.8 cu ft (51 L)

Interior Dimensions 11<sup>5</sup>/8" x 16<sup>1</sup>/2" x 16<sup>3</sup>/8"

 $(W \times H \times D)$  (295 x 419 x 416)

Opening Width 48" (1219)

Electrical Supply 240/208 V AC, 60 Hz

50 amp dedicated

circuit

Electrical Rating 10.2 kW at 240 V

8.8 kW at 208 V

Total Amps 42.5

Shipping Weight 665-750 lbs

(302-340 kg)

MODEL OPTIONS

48" (1219) Dual Fuel Ranges

#### Six Surface Burners

with Charbroiler DF486C with Griddle DF486G

#### Four Surface Burners

with Charbroiler

and Griddle DF484CG

with Double

Griddle **DF484DG** with French Top **DF484F** 

Natural gas models listed; for LP gas add (-LP) to the

model number.

IMPORTANT NOTE: A minimum 10" (254) riser is required for all 48" (1219) dual fuel range models installed against a combustible surface.

## OVERALL DIMENSIONS

### 60" (1524) Dual Fuel Ranges

### SPECIFICATIONS 60" (1524) Dual Fuel Ranges

Overall Width 60<sup>1</sup>/8" (1527)

Overall Height

(to cooking surface) 367/8" (937) Overall Depth 291/2" (749)

Oven Interior Capacity

Overall (per oven) 4.5 cu ft (127 L) 3.4 cu ft (96 L) Usable (per oven)

Interior Dimensions 21<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 16<sup>3</sup>/<sub>8</sub>"  $(W \times H \times D)$ 

(546 x 419 x 416) each

Opening Width 60<sup>1</sup>/<sub>4</sub>" (1530)

240/208 V AC, 60 Hz **Electrical Supply** 

50 amp dedicated

circuit

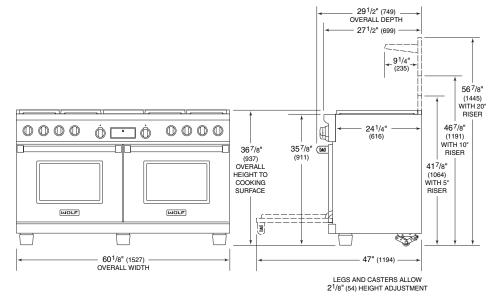
10.2 kW at 240 V **Electrical Rating** 

8.8 kW at 208 V

42.5 Total Amps

875-950 lbs Shipping Weight

(397-431 kg)



Dimensions may vary to  $\pm \frac{1}{8}$ " (3).

#### MODEL OPTIONS 60" (1524) Dual Fuel Ranges

#### Six Surface Burners

with Double

Griddle DF606DG DF606F with French Top

with Charbroiler

DF606CG and Griddle

#### Four Surface Burners

with Charbroiler

DF604CF and French Top

with Griddle

and French Top DF604GF

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 10" (254) riser is required for all 60" (1524) dual fuel range models installed against a combustible surface.

## INSTALLATION SPECIFICATIONS

