

DESIGN GUIDE

OVENS | COOKTOPS | RANGES | RANGETOPS | BBQ GRILLS | VENTILATION

 WOLF®





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Features and specifications indicated herein and on our website are subject to change at any time without notice. Check our website, [wolfappliance.com](http://wolfappliance.com) for the most up-to-date specifications.

## IMPORTANT NOTE

As you follow these instructions, you will notice warning and caution symbols. This blocked information is important for the safe and efficient installation of Wolf equipment. There are two types of potential hazards that may occur during installation.

### CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

### WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

Another footnote we would like to identify is IMPORTANT NOTE: This highlights information that is especially relevant to a problem-free installation.



## WELCOME TO WOLF APPLIANCE

In this Design Guide, you'll find all the necessary information for specifying a Wolf oven, cooktop, range, rangetop, BBQ grill or ventilation equipment into the next kitchen or home you design.

Each unit is handcrafted with the knowledge and experience gleaned from being the premier supplier of cooking equipment to professional chefs and their restaurants for nearly 75 years.

Sub-Zero, a corporate companion and kitchen soul mate, shares the identical values and pride we take in providing the best cooking equipment.

A Wolf is beautiful and will complement any design you use, whether it be contemporary or traditional.

But that's not why many customers turn to us. We have a passion for cooking and it shows in our work. Consumers appreciate the unique features we have built in to our many different models. You can refer to specifics as you page through this guide.

The features are as numerous as the various units you have to choose from. But one of the more prominent highlights is the Wolf Dual Convection System that is in all of our built-in ovens and dual fuel ranges. It delivers even temperature and airflow throughout the oven. Its combination of fans and heating elements operate either simultaneously or in sequence, depending on which one of the eight different cooking modes your client chooses.

In addition, our Dual Stacked Burners on the gas cooktops and dual fuel ranges are all sealed and offer you the capability of simmering foods.

Our electric cooktops are unique to the industry with their capabilities of providing simmer on all elements and the melt feature on one of the elements. The triple element on the 36" (914) cooktop can generate up to 2,700 watts for those large pots that need fast boiling.

If you are looking for cooking performance, but don't want to shout it out in your kitchen design, one of our new unframed electric cooktops may be your choice. There's no stainless steel trim, just the sophisticated black ceramic glass top that can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

New for 2005 is the sleek Wolf 15-inch induction cooktop. While induction cooking is new to North America, it has been used in Europe for decades by professionals and homeowners demanding the best in performance.

The sizes, alternative tops, and selection of the standard classic stainless steel and the premium finishes of carbon or platinum stainless steel make your decision-making process much more fun for you and your clients. Now you can give them exactly what they want without sacrificing the quality they demand.

In all your applications you can depend on Wolf. That reputation is even stronger because it is backed by Sub-Zero. The combination of the two is really greater than their sum.

Each Wolf unit is backed by the best warranty in the business. Please refer to page 87 for details.

Review this Design Guide in greater detail when you get a chance and keep it as a handy reference. We are confident you will like what you see.

### WOLF WARRANTY

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

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**WOLF BUILT-IN OVENS**

It's hard to put into a few words the differences you will see in the Wolf built-in ovens compared to others on the market. Some of those differences are very dramatic, like the three finishes offered. There is the standard classic stainless steel along with two premium finishes offered in platinum and carbon stainless steel.

The platinum look lets you have the beauty of stainless steel without the sheen and reduces the number of fingerprints, whereas the carbon stainless steel is unlike any other black appliance you have experienced.

Look closer and you will see two different door styles offered—framed and unframed. The framed is more traditional and lends itself nicely with a professional rangetop, while the unframed is sleek and contemporary in appearance.

Did you notice that the control panel closes? It's an attractive feature and will enable you to hide that control panel that many of us have labored to make functional and tried to make beautiful.

Inside, the beauty, design and functionality continue. Brilliant halogen lights illuminate the beautiful blue interior. As you open the oven door, feel the smoothness of the door damper system. Pull that bottom oven rack all the way out and notice how it is nestled on the door rails. With the dual convection fans, all models offer eight different cooking modes.



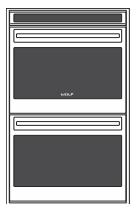
Model SO30F



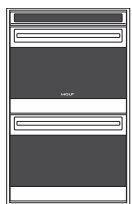
Model SO30U



Model SO36U



Model DO30F



Model DO30U

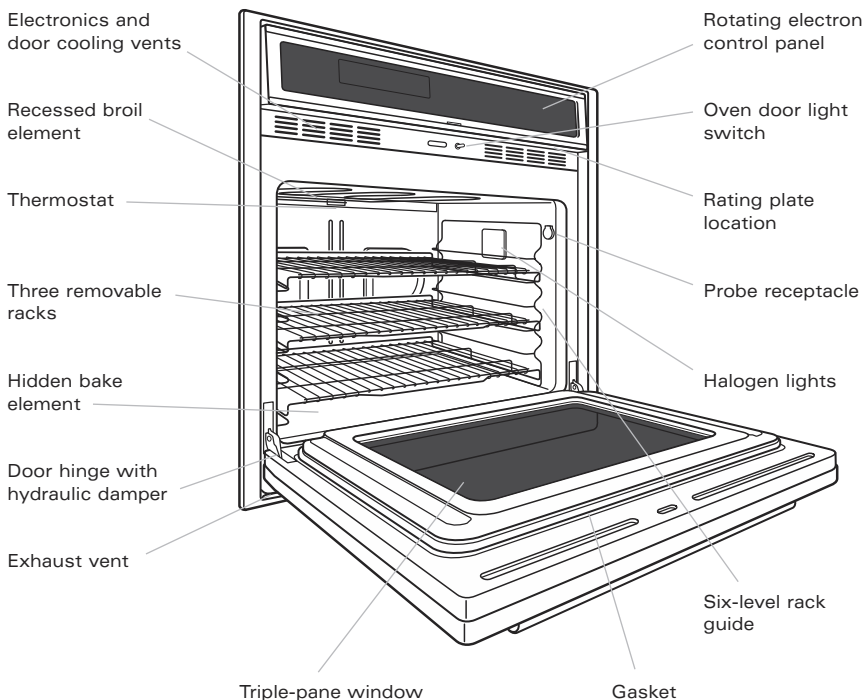
**FEATURES**

- Dual** convection logic control system
- Eight** cooking modes
- Rotating** glass touch control panel
- Cobalt** blue porcelain oven interior
- Three** removable racks, six-level rack guide and full-extension bottom rack—five-level rack guide for 36" (914) oven
- Large** viewing triple-pane window
- Dual** interior halogen lighting
- Hidden**, dual-ribbon bake element
- Recessed** broil element
- Temperature** probe and receptacle
- Delayed** start, self-clean, proofing feature, dehydration feature (accessory required) and sabbath feature
- Door** hinge with hydraulic damper assures smooth opening and closing of the door
- Factory-installed** trim
- CSA** certified for US and Canada

**K** This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

**BUILT-IN OVEN FEATURES**

*Model SO30F/S shown*



**COOKING MODES**

- Bake**
- Roast**
- Broil**
- Convection Bake**
- Convection Roast**
- Convection Broil**
- Convection**
- Bake Stone\***

*\*Accessory required.*



**PLANNING INFORMATION**

While you have many design options to consider from a selection point of view, there are only three different sizes to consider when planning for your layout. You can choose either a 30" (762) or 36" (914) single oven or a 30" (762) double oven.

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) ovens and 39" (991) wide cabinets with the 36" (914) oven. You will need a minimum 24" (610) of usable cabinet depth. The cabinet must be able to support 250 lbs (113 kg) for a single oven and 400 lbs for a double oven.

Wolf built-in ovens have a face trim on all four sides and will overlap stiles and rails. The trim overlaps 1/8" (3) on the bottom, 3/16" (5) on the top and 3/4" (19) on each side.

Specifications on the following pages provide overall dimensions, rough openings and installation specifics for the three different oven sizes.

A Wolf single oven may be installed below an electric or gas cooktop. Wolf built-in ovens are designed and agency approved for installation with Wolf cooktops only. The nominal width of the built-in oven should match the nominal width of the cooktop. Refer to the electric and gas cooktops sections for additional specifications. A built-in oven cannot be installed below a Wolf rangetop.

**ELECTRICAL REQUIREMENTS**

Single ovens require a separate, grounded 4-wire 240/208 V AC, 60 Hz, 30 amp service with its own circuit breaker. Double ovens require a separate, grounded 4-wire 240/208 V AC, 60 Hz, 50 amp service with its own circuit breaker.

**IMPORTANT NOTE:** Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. A 2" (51) diameter hole to route the conduit through cabinetry will be required. Refer to the Installation Specifications illustrations on the following pages for location of the electrical supply.

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

**WOLF WARRANTY**

**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, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

**MODEL OPTIONS**

*Built-In Ovens*

**30" (762) Single Oven - Framed**

Classic Stainless **SO30F/S**

**30" (762) Single Oven - Unframed**

Classic Stainless **SO30U/S**

Platinum Stainless **SO30U/P**

Carbon Stainless **SO30U/B**

**36" (914) Single Oven - Unframed**

Classic Stainless **SO36U/S**

Platinum Stainless **SO36U/P**

Carbon Stainless **SO36U/B**

**30" (762) Double Oven - Framed**

Classic Stainless **DO30F/S**

**30" (762) Double Oven - Unframed**

Classic Stainless **DO30U/S**

Platinum Stainless **DO30U/P**

Carbon Stainless **DO30U/B**

*Stainless steel finishes.*

**This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.**

**ACCESSORIES**

*Contact your Wolf Dealer*

**Bake stone accessory, includes stone, rack and peel**

**Additional oven racks**

**Two-piece broiler pan and temperature probe**

**Dehydration racks with door stop**

*Dimensions in parentheses are in millimeters unless otherwise specified.*

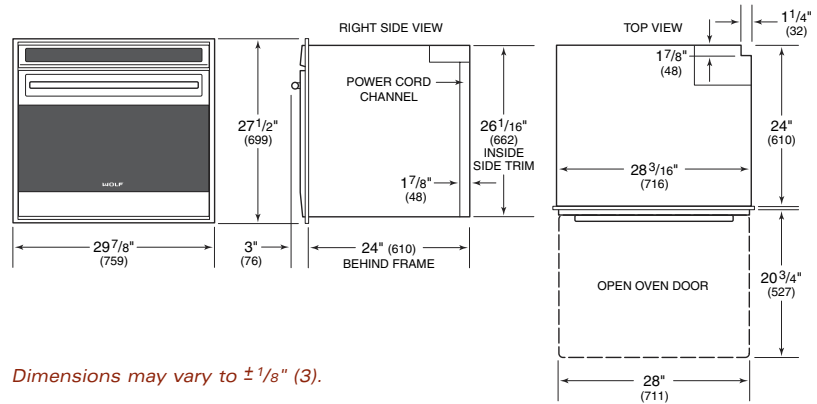


OVERALL DIMENSIONS  
30" (762) Built-In Single Oven

SPECIFICATIONS

30" (762) Built-In Single Oven

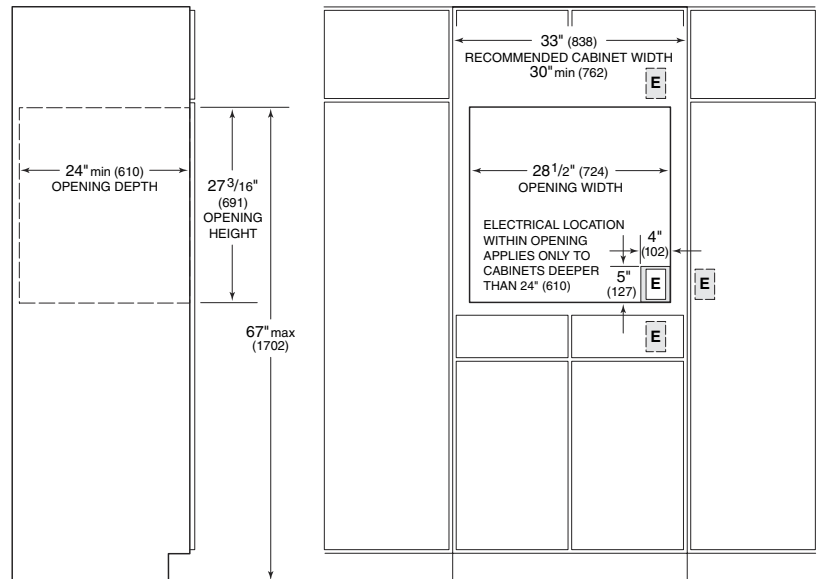
Overall Width	<b>29<sup>7</sup>/<sub>8</sub>" (759)</b>
Overall Height	<b>27<sup>1</sup>/<sub>2</sub>" (699)</b>
Overall Depth	<b>24" (610)</b>
Door Clearance	<b>20<sup>3</sup>/<sub>4</sub>" (527)</b>
Oven Interior Capacity	
Overall	<b>4.5 cu ft (127 L)</b>
Usable	<b>3.4 cu ft (96 L)</b>
Interior Dimensions (W x H x D)	<b>21<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 16<sup>3</sup>/<sub>8</sub>" (546 x 419 x 416)</b>
Rec Cabinet Width	<b>33" (838)</b>
Min Cabinet Width	<b>30" (762)</b>
Min Cabinet Depth	<b>24" (610)</b>
Min Base Support	<b>250 lbs (113 kg)</b>
Opening Width	<b>28<sup>1</sup>/<sub>2</sub>" (724)</b>
Opening Height	<b>27<sup>3</sup>/<sub>16</sub>" (691)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz</b> <b>30 amp dedicated circuit</b>
Conduit	<b>4' (1.2 m) flexible 4-wire</b>
Electrical Rating	<b>5.1 Kw at 240 V</b> <b>3.8 Kw at 208 V</b>
Total Amps	<b>21</b>
Shipping Weight	<b>273 lbs (124 kg)</b>



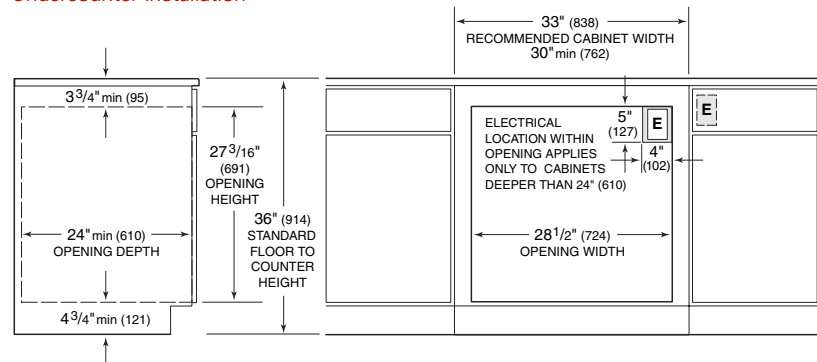
Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS

30" (762) Built-In Single Oven  
Wall Application



Undercounter Installation



INSTALLATION OPTIONS

The Wolf 30" (762) single oven may be installed below a Wolf 30" (762) electric or gas cooktop. Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The Wolf 30" (762) single oven may also be installed below a Wolf 36" (914) electric or gas cooktop.

The Wolf 30" (762) single oven may be installed in combination with a Wolf microwave and warming drawer. Refer to page 37 for specifications.

A Wolf 30" (762) single oven may be installed next to another 30" (762) single oven. You must allow for a 7<sup>1</sup>/<sub>2</sub>" (191) space between the oven rough openings. Also, a separate inner wall is required for each oven between openings.

INSTALLATION

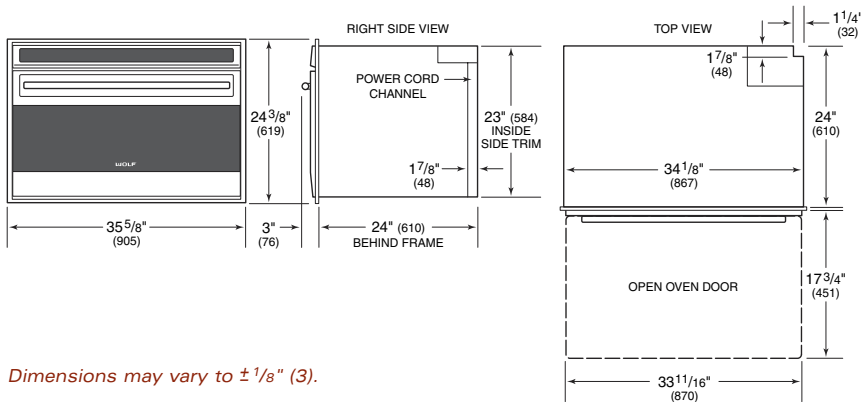
Refer to the installation instructions shipped with each Wolf product for detailed specifications.

**IMPORTANT NOTE:** Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

## BUILT-IN OVENS

### OVERALL DIMENSIONS

#### 36" (914) Built-In Single Oven

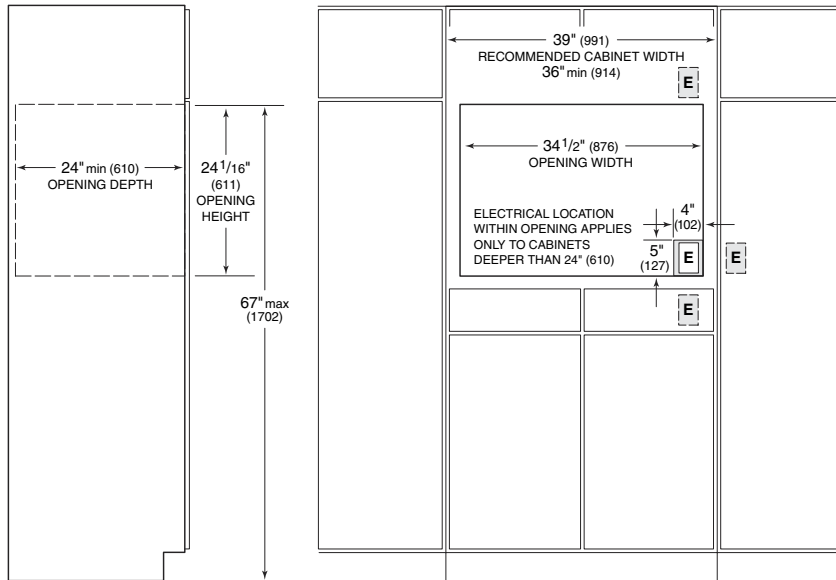


Dimensions may vary to  $\pm 1/8$ " (3).

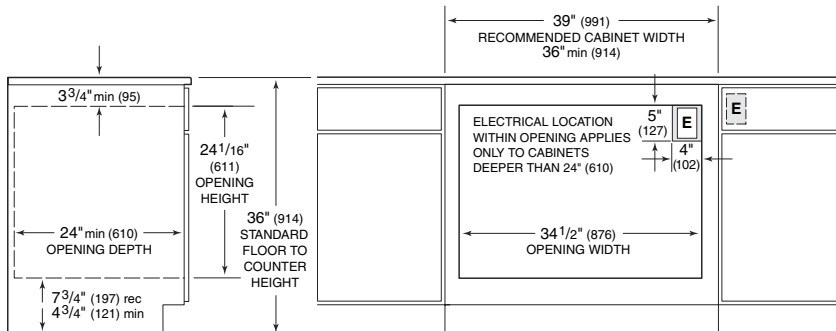
### INSTALLATION SPECIFICATIONS

#### 36" (914) Built-In Single Oven

##### Wall Application



##### Undercounter Installation



**IMPORTANT NOTE:** Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

### SPECIFICATIONS

#### 36" (914) Built-In Single Oven

Overall Width	<b>35<sup>5</sup>/<sub>8</sub>" (905)</b>
Overall Height	<b>24<sup>3</sup>/<sub>8</sub>" (619)</b>
Overall Depth	<b>24" (610)</b>
Door Clearance	<b>17<sup>3</sup>/<sub>4</sub>" (451)</b>
Oven Interior Capacity	
Overall	<b>4.4 cu ft (125 L)</b>
Usable	<b>3.4 cu ft (96 L)</b>
Interior Dimensions (W x H x D)	<b>26<sup>1</sup>/<sub>2</sub>" x 13<sup>1</sup>/<sub>4</sub>" x 16<sup>3</sup>/<sub>8</sub>" (673 x 337 x 416)</b>
Rec Cabinet Width	<b>39" (991)</b>
Min Cabinet Width	<b>36" (914)</b>
Min Cabinet Depth	<b>24" (610)</b>
Min Base Support	<b>250 lbs (113 kg)</b>
Opening Width	<b>34<sup>1</sup>/<sub>2</sub>" (876)</b>
Opening Height	<b>24<sup>1</sup>/<sub>16</sub>" (611)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 30 amp dedicated circuit</b>
Conduit	<b>3' (.9 m) flexible 4-wire</b>
Electrical Rating	<b>5.1 Kw at 240 V 3.8 Kw at 208 V</b>
Total Amps	<b>21</b>
Shipping Weight	<b>288 lbs (131 kg)</b>

### INSTALLATION OPTIONS

The Wolf 36" (914) single oven may be installed below a Wolf 36" (914) electric or gas cooktop. Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The 36" (914) single oven may also be installed below a Wolf 30" (762) framed electric cooktop, but not below a 30" (762) unframed electric cooktop or 30" (762) gas cooktop.

When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7<sup>3</sup>/<sub>4</sub>" (197) from the floor to ease the use of the oven door.

A Wolf 36" (914) single oven may be installed directly above another 36" (914) oven. You must allow enough space between the oven rough openings to accommodate a base support for the top oven. Each base cabinet support must be able to support 250 lbs (113 kg).

A Wolf 36" (914) single oven may be installed next to another 36" (914) oven. You must allow for a 7<sup>1</sup>/<sub>2</sub>" (191) space between the oven rough openings. Also, a separate inner wall is required for each oven between openings.

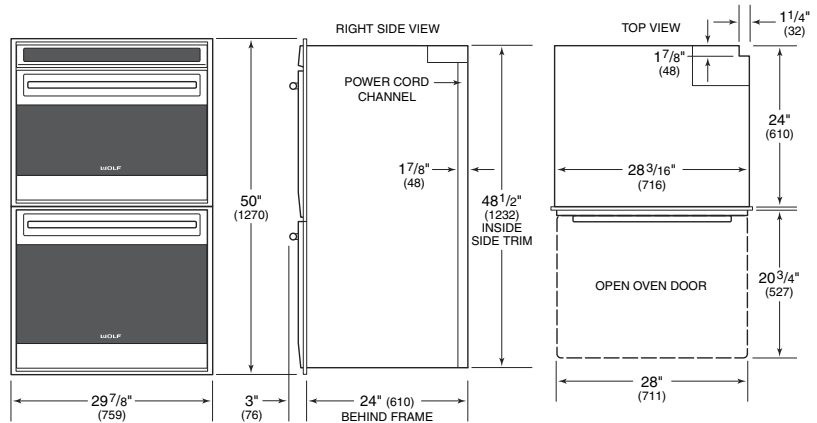


OVERALL DIMENSIONS  
30" (762) Built-In Double Oven

SPECIFICATIONS

30" (762) Built-In Double Oven

Overall Width	<b>29<sup>7</sup>/<sub>8</sub>" (759)</b>
Overall Height	<b>50" (1270)</b>
Overall Depth	<b>24" (610)</b>
Door Clearance	<b>20<sup>3</sup>/<sub>4</sub>" (527)</b>
Oven Interior Capacity	
Overall (per oven)	<b>4.5 cu ft (127 L)</b>
Usable (per oven)	<b>3.4 cu ft (96 L)</b>
Interior Dimensions (W x H x D)	<b>21<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 16<sup>3</sup>/<sub>8</sub>" (546 x 419 x 416) each</b>
Rec Cabinet Width	<b>33" (838)</b>
Min Cabinet Width	<b>30" (762)</b>
Min Cabinet Depth	<b>24" (610)</b>
Min Base Support	<b>400 lbs (181 kg)</b>
Opening Width	<b>28<sup>1</sup>/<sub>2</sub>" (724)</b>
Opening Height	<b>49<sup>5</sup>/<sub>8</sub>" (1260)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 50 amp dedicated circuit</b>
Conduit	<b>5' (1.5 m) flexible 4-wire</b>
Electrical Rating	<b>8.9 Kw at 240 V 6.7 Kw at 208 V</b>
Total Amps	<b>37</b>
Shipping Weight	<b>466 lbs (211 kg)</b>



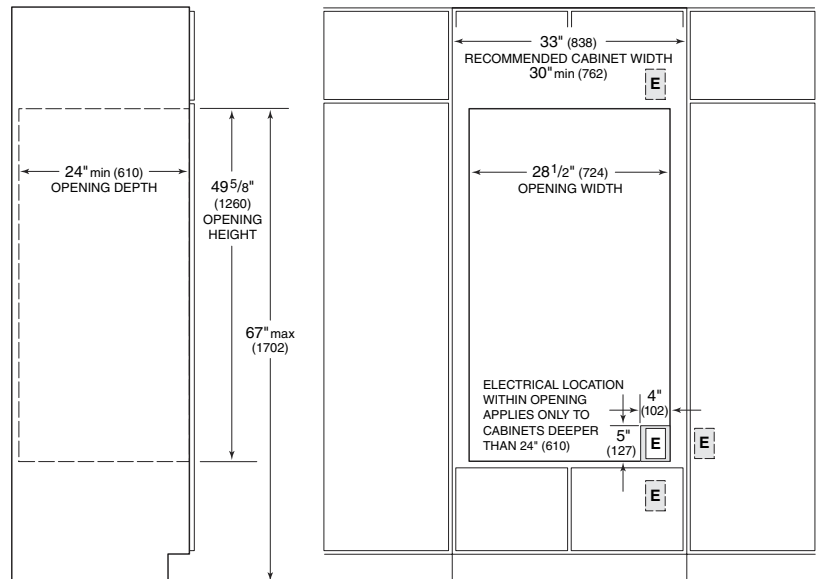
Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS

30" (762) Built-In Double Oven  
Wall Application

INSTALLATION

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



**IMPORTANT NOTE:** Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

WOLF FRAMED ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

The black ceramic glass top is beautifully complemented by the classic stainless steel trim finish, and for the 30" (762) and 36" (914) cooktops, you can choose the premium finishes of platinum or carbon stainless steel. The 15" (381) cooktop is available only in the classic stainless steel finish.

Multiple cooking elements with different zones allow your customer a variety of different applications. The 36" (914) cooktop features a 12" (305) diameter triple heating element—concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer True Simmer, and with each cooktop there is one element that enables you to set a temperature for melting.

FEATURES

**Classic**, platinum and carbon stainless steel trim finishes—Model CT15E in classic stainless only

**Easy-to-clean** black ceramic glass surface is resistant to scratching, staining, impact and heat—translucent surface allows you to see the glow of hot elements

**Illuminated** electronic touch controls with graduated control lighting

**True Simmer** setting on all elements

**Melt** setting on one element

**Hot** surface indicators on all elements

**High** frequency pulsation elements improve cooking performance and control

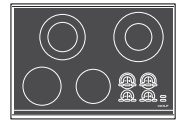
**Temperature** limiter to ensure that safe operating temperature of ceramic glass is never exceeded

**Child** safety lock key and universal off

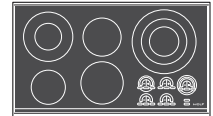
**CSA** certified for US and Canada



Model CT15E  
15" (381) Framed  
Electric Cooktop



Model CT30E  
30" (762) Framed  
Electric Cooktop



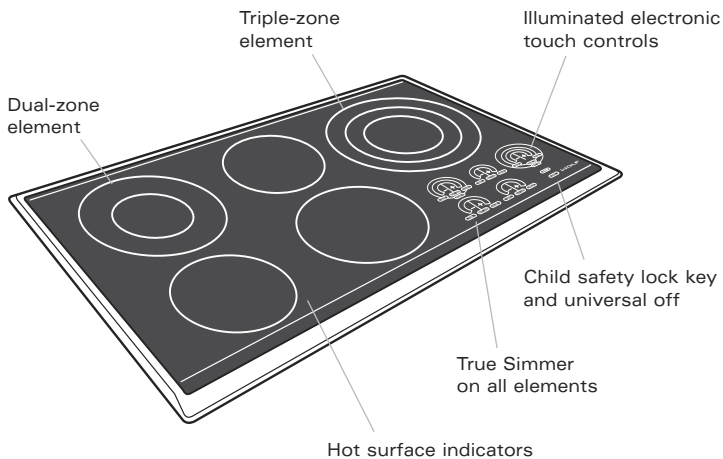
Model CT36E  
36" (914) Framed  
Electric Cooktop



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

FRAMED ELECTRIC COOKTOP FEATURES

Model CT36E shown



MODEL OPTIONS

Framed Electric Cooktops

15" (381) Framed Electric Cooktop

Classic Trim CT15E/S

30" (762) Framed Electric Cooktop

Classic Trim CT30E/S

Platinum Trim CT30E/P

Carbon Trim CT30E/B

36" (914) Framed Electric Cooktop

Classic Trim CT36E/S

Platinum Trim CT36E/P

Carbon Trim CT36E/B

Stainless steel trim finishes.

WOLF WARRANTY

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

Dimensions in parentheses are in millimeters unless otherwise specified.



## PLANNING INFORMATION

From a planning perspective, your selection process is made easier by the three different sizes you have to choose from. The 30" (762) and 36" (914) framed electric cooktops are available in three trim finishes—classic, platinum and carbon stainless steel. The 15" (381) cooktop is available with classic stainless steel trim only.

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different sized cooktops.

A Wolf single built-in oven may be installed below these cooktops. Wolf framed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. The nominal width of the cooktop should match the nominal width of the oven. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 23 when planning for this installation.

These cooktops can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66–86 for ventilation specifications.

## ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

## INSTALLATION

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

## ELECTRICAL REQUIREMENTS

The electrical requirements vary with the size of the framed electric cooktop. Refer to the specifications on the following pages for the three different cooktop sizes. Locate electrical supply within the shaded area shown in the Installation Specifications illustration for your model.

**IMPORTANT NOTE:** When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6–7 for additional specifications for built-in ovens.

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

### **⚠ WARNING**

**These cooktops are intended for indoor use.**

## ACCESSORIES

*Contact your Wolf Dealer*

### **Filler strip**

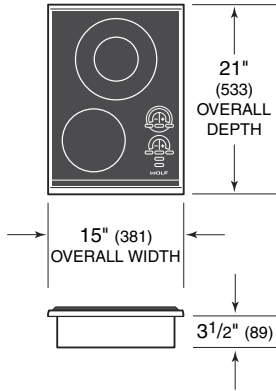
**Bracket supports for installation of two integrated modules with downdraft (Model CT15E)\***

*\*Accessory not available for every model.*

**This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.**

OVERALL DIMENSIONS

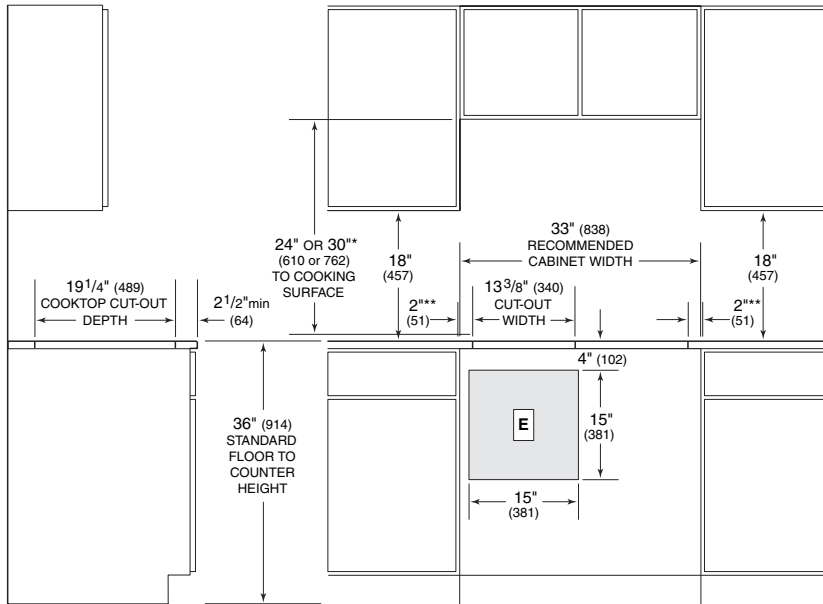
15" (381) Framed Electric Cooktop



Dimensions may vary to ± 1/8" (3).

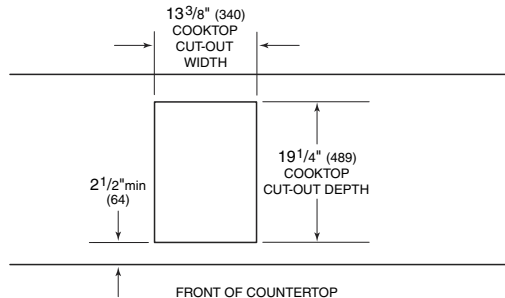
INSTALLATION SPECIFICATIONS

15" (381) Framed Electric Cooktop



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.  
 \*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
 \*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.



SPECIFICATIONS

15" (381) Framed Electric Cooktop

Overall Width	15" (381)
Overall Height	3 1/2" (89)
Overall Depth	21" (533)
Heating Elements	Two
Temperature Zones	Three
Max Element Power (dual)	750 W / 2200 W
Max Element Power (single)	1200 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	4" (102) min
Cut-Out Width*	13 3/8" (340)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 15 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	3.4 Kw at 240 V 2.6 Kw at 208 V
Shipping Weight	30 lbs (14 kg)

\*If the 15" (381) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356).

The outer diameter of the heating elements are 9" (229) and 6 1/2" (165).



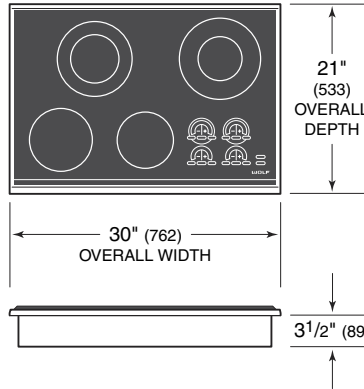
OVERALL DIMENSIONS

30" (762) Framed Electric Cooktop

SPECIFICATIONS

30" (762) Framed Electric Cooktop

Overall Width	<b>30" (762)</b>
Overall Height	<b>3 1/2" (89)</b>
Overall Depth	<b>21" (533)</b>
Heating Elements	<b>Four</b>
Temperature Zones	<b>Six</b>
Max Element Power (two dual)	<b>750 W / 2200 W and 950 W / 1900 W</b>
Max Element Power (two single)	<b>1200 W and 1500 W</b>
Cabinet Width	<b>33" (838) rec</b>
Cabinet Depth	<b>22 3/4" (578) min</b>
Height Clearance	<b>4" (102) min</b>
Cut-Out Width*	<b>28 3/8" (721)</b>
Cut-Out Depth	<b>19 1/4" (489)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 40 amp dedicated circuit</b>
Conduit	<b>4' (1.2 m) flexible 3-wire</b>
Electrical Rating	<b>6.8 Kw at 240 V 5.2 Kw at 208 V</b>
Shipping Weight	<b>45 lbs (20 kg)</b>



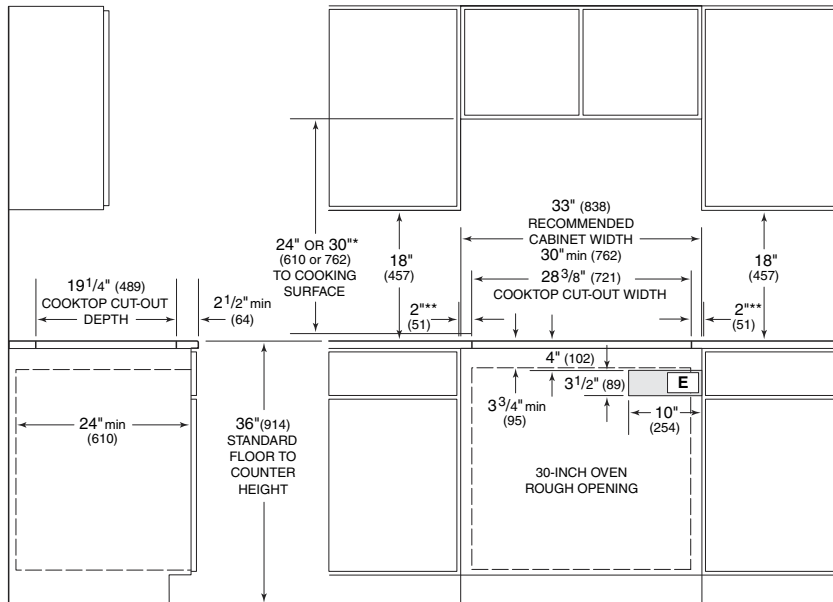
Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS

30" (762) Framed Electric Cooktop

*\*If the 30" (762) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 29" (737).*

*The outer diameter of the heating elements are 9" (229), 8 1/2" (216), 7" (179) and 6 1/2" (165).*



\*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
\*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

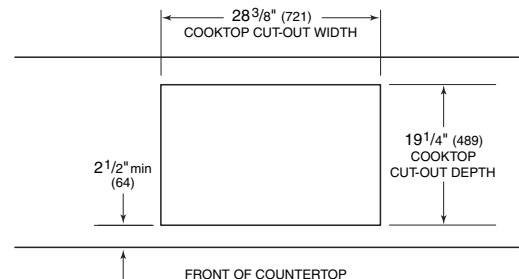
INSTALLATION OPTIONS

A Wolf 30" (762) single oven may be installed below the Wolf 30" (762) framed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 36" (914) single oven may also be installed below the Wolf 30" (762) framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

INSTALLATION

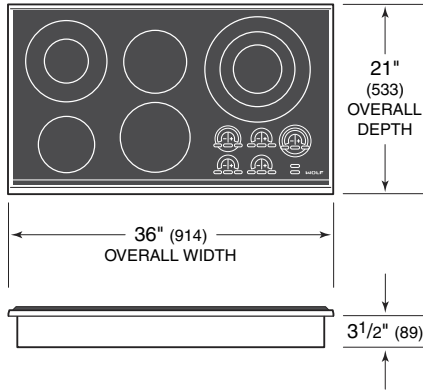
Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Countertop Cut-Out Dimensions



OVERALL DIMENSIONS

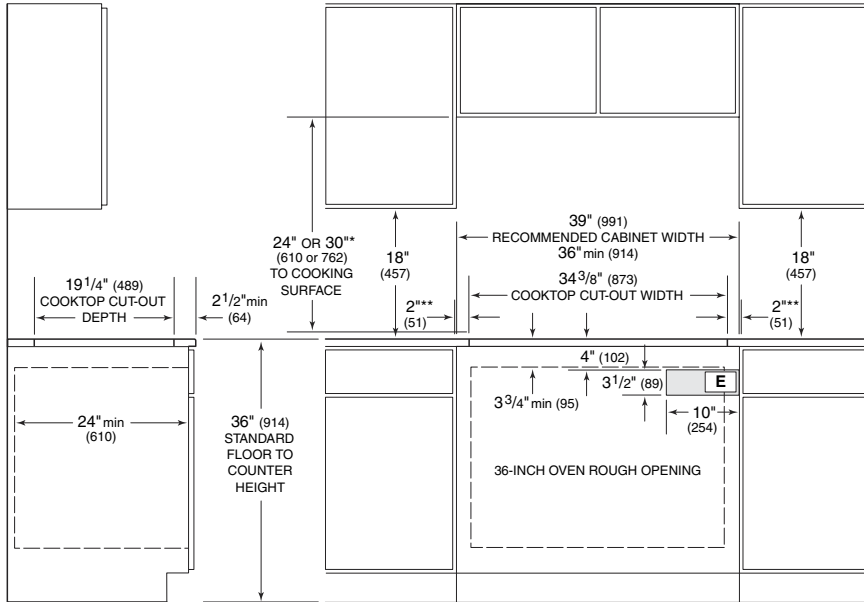
36" (914) Framed Electric Cooktop



Dimensions may vary to ±1/8" (3).

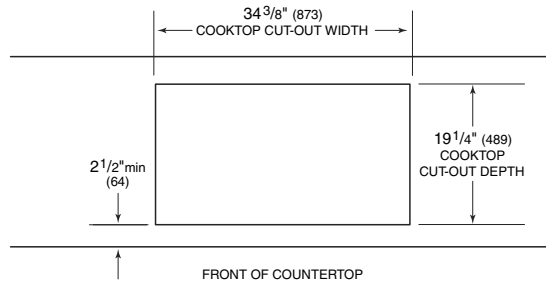
INSTALLATION SPECIFICATIONS

36" (914) Framed Electric Cooktop



\*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
 \*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.



SPECIFICATIONS

36" (914) Framed Electric Cooktop

Overall Width	<b>36" (914)</b>
Overall Height	<b>3 1/2" (89)</b>
Overall Depth	<b>21" (533)</b>
Heating Elements	<b>Five</b>
Temperature Zones	<b>Eight</b>
Max Element Power (triple)	<b>1050 W / 2200 W / 2700 W</b>
Max Element Power (dual)	<b>750 W / 2200 W</b>
Max Element Power (three single)	<b>1200 W, 1500 W and 1800 W</b>
Cabinet Width	<b>39" (991) rec</b>
Cabinet Depth	<b>22 3/4" (578) min</b>
Height Clearance	<b>4" (102) min</b>
Cut-Out Width*	<b>34 3/8" (873)</b>
Cut-Out Depth	<b>19 1/4" (489)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 50 amp dedicated circuit</b>
Conduit	<b>4' (1.2 m) flexible 3-wire</b>
Electrical Rating	<b>9.4 Kw at 240 V 7.1 Kw at 208 V</b>
Shipping Weight	<b>60 lbs (27 kg)</b>

\*If the 36" (914) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 35" (889).

The outer diameter of the heating elements are 11 7/8" (302), 9 1/8" (232), 7 7/8" (200), 7 1/8" (181) and 6 1/2" (165).

INSTALLATION OPTIONS

A Wolf 36" (914) single oven may be installed below the Wolf 36" (914) framed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.

WOLF UNFRAMED ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

If you are looking for cooking performance, but don't want to shout it out in your kitchen design, an unframed electric cooktop may be your choice. There's no stainless steel trim, just the sophisticated black ceramic glass top, with subtly patterned design. The 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

Multiple cooking elements with different zones allow your customer a variety of different applications. The 36" (914) cooktop features a 12" (305) diameter triple heating element—concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer True Simmer, and with each cooktop there is one element that enables you to set a temperature for melting.

FEATURES

**Can** be mounted flush with top of countertop or as a frameless installation sitting on top of the countertop surface

**Easy-to-clean** black ceramic glass surface is resistant to scratching, staining, impact and heat—translucent surface allows you to see the glow of hot elements

**Illuminated** electronic touch controls with graduated control lighting

**True** Simmer setting on all elements

**Melt** setting on one element

**Hot** surface indicators on all elements

**High** frequency pulsation elements improve cooking performance and control

**Temperature** limiter to ensure that safe operating temperature of ceramic glass is never exceeded

**Child** safety lock key and universal off

**CSA** certified for US and Canada



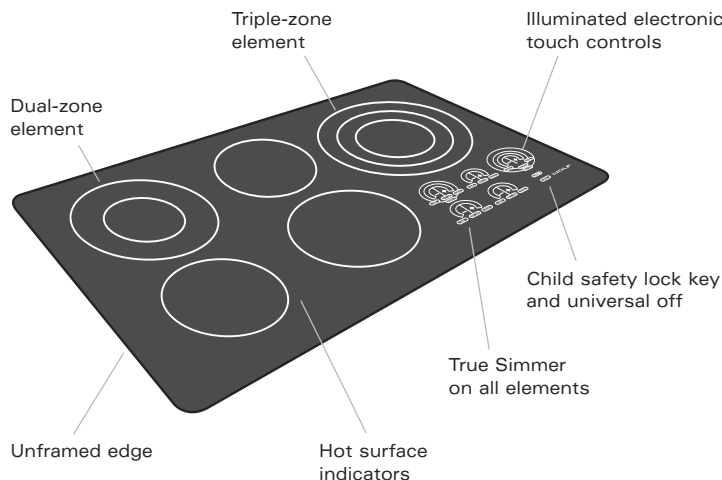
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

WOLF WARRANTY

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

UNFRAMED ELECTRIC COOKTOP FEATURES

Model CT36EU shown



MODEL OPTIONS

<b>Unframed Electric Cooktops</b>	
30" (762)	<b>CT30EU</b>
36" (914)	<b>CT36EU</b>

## PLANNING INFORMATION

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

The Wolf 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. There's no stainless steel trim, just the black ceramic glass surface. In either installation the cooktop cut-out dimensions are the same. If it is to be mounted flush with the countertop, you will need to provide a recessed area surrounding the cooktop cut-out.

**IMPORTANT NOTE:** If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the two different sized cooktops.

A Wolf single built-in oven may be installed below these cooktops. Wolf unframed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. The nominal width of the cooktop should match the nominal width of the oven. Also, be aware of the depth of the cooktop when planning for this installation.

A Wolf cooktop or Pro ventilation hood is recommended with these cooktops. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66-86 for ventilation specifications.

**IMPORTANT NOTE:** A Wolf downdraft ventilation system cannot be used with the unframed electric cooktops.

## ELECTRICAL REQUIREMENTS

The electrical requirements vary with the size of the unframed electric cooktop. Refer to the specifications on the following pages for the two different cooktop sizes. Locate electrical supply within the shaded area shown in the Installation Specifications illustration for your model.

**IMPORTANT NOTE:** When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6-7 for additional specifications for built-in ovens.

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

### ⚠ WARNING

**These cooktops are intended for indoor use.**

## ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

## INSTALLATION

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

**This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.**

*Dimensions in parentheses are in millimeters unless otherwise specified.*



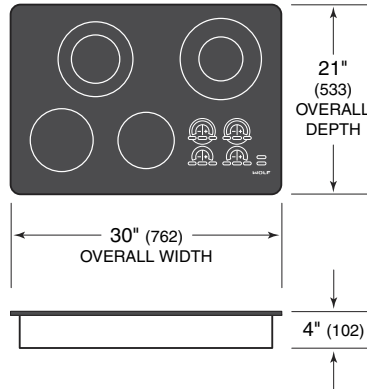
OVERALL DIMENSIONS

30" (762) Unframed Electric Cooktop

SPECIFICATIONS

30" (762) Unframed Electric Cooktop

Overall Width	<b>30" (762)</b>
Overall Height	<b>4" (102)</b>
Overall Depth	<b>21" (533)</b>
Heating Elements	<b>Four</b>
Temperature Zones	<b>Six</b>
Max Element Power (two dual)	<b>750 W / 2200 W and 950 W / 1900 W</b>
Max Element Power (two single)	<b>1200 W and 1500 W</b>
Cabinet Width	<b>33" (838) rec</b>
Cabinet Depth	<b>22<sup>3</sup>/<sub>4</sub>" (578) min</b>
Height Clearance	<b>4" (102) min</b>
Cut-Out Width	<b>28<sup>3</sup>/<sub>8</sub>" (721)</b>
Cut-Out Depth	<b>19<sup>3</sup>/<sub>8</sub>" (492)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 40 amp dedicated circuit</b>
Conduit	<b>4' (1.2 m) flexible 3-wire</b>
Electrical Rating	<b>6.8 Kw at 240 V 5.2 Kw at 208 V</b>
Shipping Weight	<b>45 lbs (20 kg)</b>



Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS

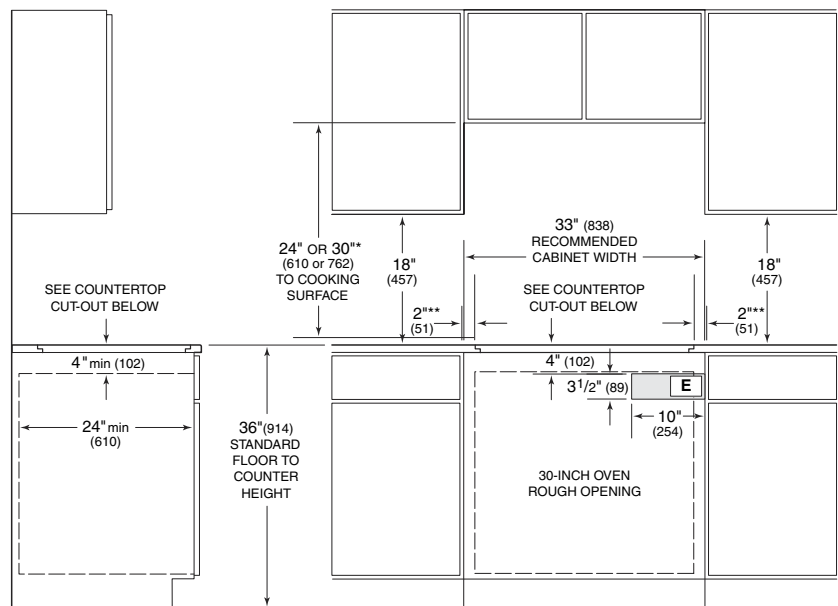
30" (762) Unframed Electric Cooktop

INSTALLATION OPTIONS

The Wolf 30" (762) unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If it is to be mounted flush with the countertop, you will need to provide a recessed area surrounding the cooktop cut-out.

**IMPORTANT NOTE:** If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

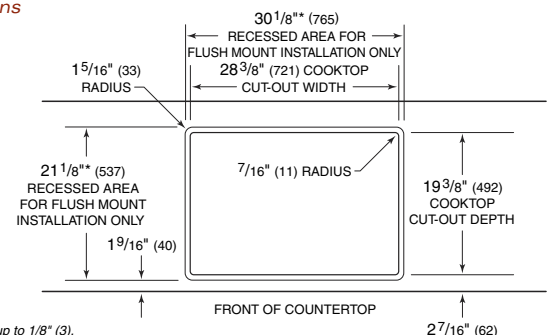
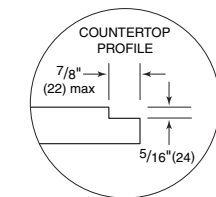
A Wolf 30" (762) single oven may be installed below the 30" (762) unframed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to page 6 for additional specifications.



\*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
\*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions

RECESSED AREA FOR FLUSH MOUNT INSTALLATION ONLY



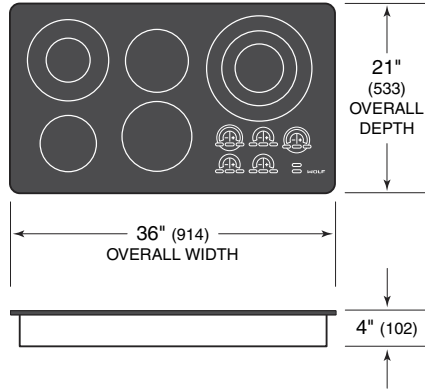
\*Minimum dimension, but may be exceeded by up to 1/8" (3).

INSTALLATION

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

OVERALL DIMENSIONS

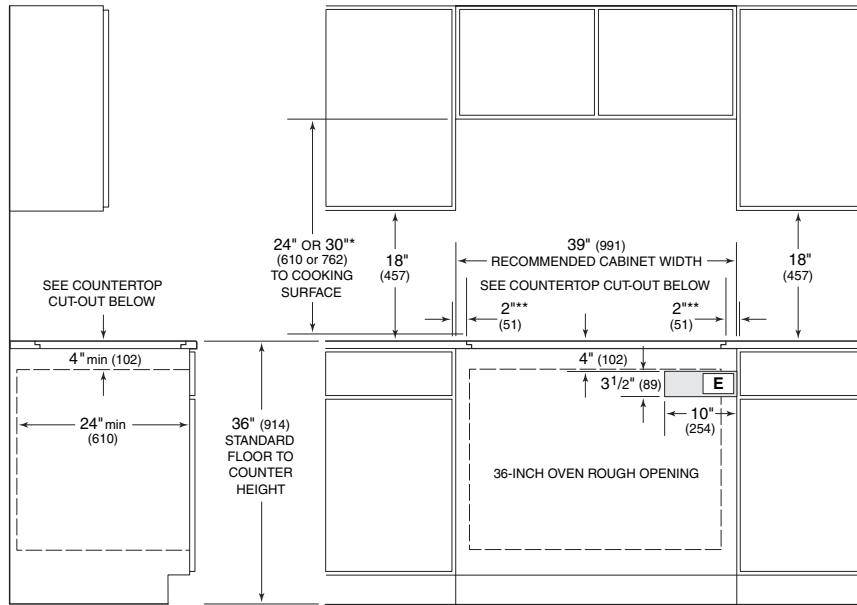
36" (914) Unframed Electric Cooktop



Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS

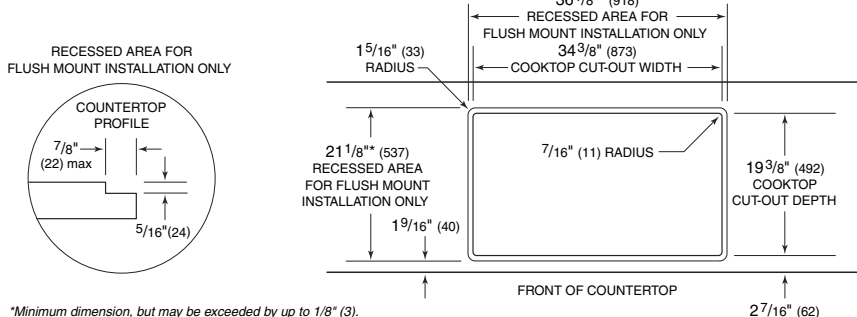
36" (914) Unframed Electric Cooktop



\*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

\*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



\*Minimum dimension, but may be exceeded by up to 1/8" (3).

Dimensions in parentheses are in millimeters unless otherwise specified.



SPECIFICATIONS

36" (914) Unframed Electric Cooktop

Overall Width	<b>36" (914)</b>
Overall Height	<b>4" (102)</b>
Overall Depth	<b>21" (533)</b>
Heating Elements	<b>Five</b>
Temperature Zones	<b>Eight</b>
Max Element Power (triple)	<b>1050 W / 2200 W / 2700 W</b>
Max Element Power (dual)	<b>750 W / 2200 W</b>
Max Element Power (three single)	<b>1200 W, 1500 W and 1800 W</b>
Cabinet Width	<b>39" (991) rec</b>
Cabinet Depth	<b>22 3/4" (578) min</b>
Height Clearance	<b>4" (102) min</b>
Cut-Out Width	<b>34 3/8" (873)</b>
Cut-Out Depth	<b>19 3/8" (492)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 50 amp dedicated circuit</b>
Conduit	<b>4' (1.2 m) flexible 3-wire</b>
Electrical Rating	<b>9.4 Kw at 240 V 7.1 Kw at 208 V</b>
Shipping Weight	<b>60 lbs (27 kg)</b>

INSTALLATION OPTIONS

The Wolf 36" (914) unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If it is to be mounted flush with the countertop, you will need to provide a recessed area surrounding the cooktop cut-out.

**IMPORTANT NOTE:** If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

A Wolf 36" (914) single oven may be installed below the 36" (914) unframed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) unframed electric cooktop. Refer to pages 6 and 7 for additional specifications.

When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.

WOLF GAS COOKTOPS

New features make cooking a greater pleasure than ever. For instance, at higher settings the Dual Stacked Burner design uses its upper-level burner for maximum heat transfer. Merely turn down the illuminated knob and the lower-tier burners deliver fine-tuning control and True Simmer. You'll see why we patented this concept when you can have the slightest of flame and enjoy a simmer with no boiling or scorching. This is heat tailored for every cooking vessel you're using—from the largest stockpot to the smallest melting pan.

All gas cooktops are available in the classic stainless steel finish, and for the 30" (762) and 36" (914) cooktops you can choose the premium platinum stainless steel finish. The 15" (381) gas cooktop is available only in the classic stainless steel finish.

A more powerful 15,000 Btu/hr (4.4 kWh) burner is standard on the 30" (762) and 36" (914) gas cooktops.

The sealed burners and deep recess of the seamless drawn pan area make clean up of any of those previously unsightly spills a snap.

FEATURES

**Available** in natural and LP gas

**Stainless** steel top construction, available in classic and platinum stainless steel finishes—Model CT15G available in classic finish only

**Large** 15,000 Btu/hr (4.4 kWh) sealed burner with 800 Btu/hr (.2 kWh) delivered at simmer—Models CT30G and CT36G only

**Medium** 12,000 Btu/hr (3.5 kWh) sealed burner with 800 Btu/hr (.2 kWh) delivered at simmer

**Small** 9,200 Btu/hr (2.7 kWh) sealed burners with 300 Btu/hr (.1 kWh) delivered at simmer

**Illuminated** control panel with two-tiered control knobs

**True** Simmer setting on all burners

**Individual** spark ignition system

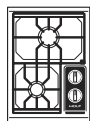
**Low-profile** cast iron continuous burner grates with matte porcelain finish

**Seamless** drawn burner pan

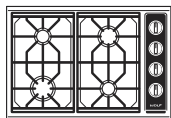
**CSA** certified for US and Canada



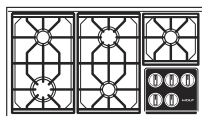
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).



Model CT15G  
15" (381)  
Gas Cooktop



Model CT30G  
30" (762)  
Gas Cooktop



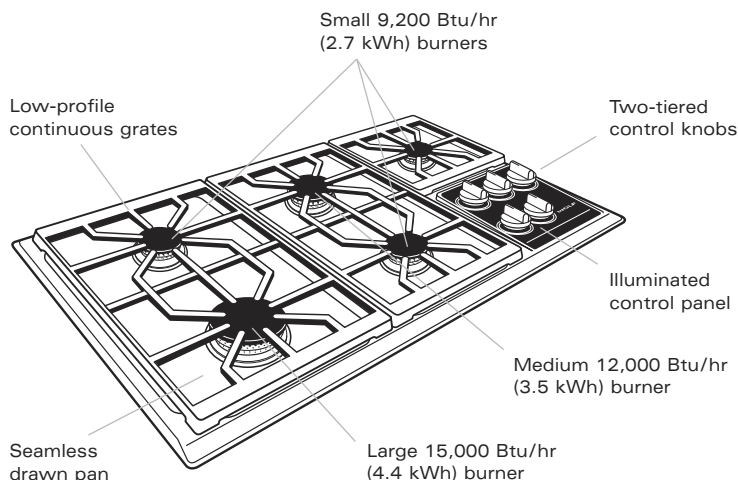
Model CT36G  
36" (914)  
Gas Cooktop

WOLF WARRANTY

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

GAS COOKTOP FEATURES

Model CT36G shown



MODEL OPTIONS

Gas Cooktops

15" (381) Gas Cooktop

Classic Stainless CT15G/S

30" (762) Gas Cooktop

Classic Stainless CT30G/S

Platinum Stainless CT30G/P

36" (914) Gas Cooktop

Classic Stainless CT36G/S

Platinum Stainless CT36G/P

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

## PLANNING INFORMATION

Wolf offers three sizes of gas cooktops to choose from to address your clients' needs. The 30" (762) and 36" (914) cooktops are available in classic and platinum stainless steel finish. The 15" (381) cooktop module comes in classic stainless steel only.

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different sized cooktops.

A Wolf single built-in oven may be installed below these cooktops. Wolf gas cooktops are designed and agency approved for installation with Wolf built-in ovens only. The nominal width of the cooktop should match the nominal width of the oven. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 23 when planning for this installation.

These cooktops can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66–86 for ventilation specifications.

## ELECTRICAL | GAS REQUIREMENTS

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burners. However, you need to make provisions for a separate 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 6' (1.8 m) power cord.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas cooktops are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. They are supplied with a 1/2" NPT male gas connection at the right rear corner on the bottom of the cooktop. The male connector exits the unit straight down, and you are supplied with a regulator with two female connectors.

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

**IMPORTANT NOTE:** When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6–7 for additional specifications for built-in ovens.

When a gas cooktop is installed above cabinets, the gas and electrical placement is not critical. A grounded outlet needs to be placed within 4' (1.2 m) of the right rear of the cooktop.

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

### ⚠ WARNING

**These cooktops are intended for indoor use.**

## ACCESSORIES

Contact your Wolf Dealer

**One-piece wok and single burner grate (Models CT30G and CT36G)\***

**Filler strip**

**High altitude conversion kit**

**Bracket supports for installation of two integrated modules with downdraft (Model CT15G)\***

*\*Accessory not available for every model.*

*Dimensions in parentheses are in millimeters unless otherwise specified.*



## ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

## HIGH ALTITUDE

**Wolf gas cooktops using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas installations from 8,000' (2438 m) to 10,000' (3048 m) need the high altitude conversion kit. LP gas installations will operate up to 10,000' (3048 m) without adjustment.**



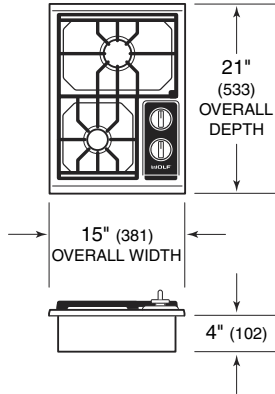
OVERALL DIMENSIONS

15" (381) Gas Cooktop

SPECIFICATIONS

15" (381) Gas Cooktop

Natural Gas	<b>Model CT15G</b>
LP Gas	<b>Model CT15G-LP</b>
Overall Width	<b>15" (381)</b>
Overall Height	<b>4" (102)</b>
Overall Depth	<b>21" (533)</b>
Burner Rating	<b>(1) 12,000 Btu/hr (3.5 kWh) with 800 Btu/hr (.2 kWh) delivered at simmer</b> <b>(1) 9,200 Btu/hr (2.7 kWh) with 300 Btu/hr (.1 kWh) delivered at simmer</b>



Dimensions may vary to ± 1/8" (3).

Cabinet Depth	<b>22 3/4" (578) min</b>
Height Clearance	<b>4" (102) min</b>
Cut-Out Width	<b>14" (356)</b>
Cut-Out Depth	<b>19 1/4" (489)</b>
Electrical Supply	<b>120 V AC, 60 Hz</b> <b>15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Gas Rating	<b>21,200 Btu/hr (6.2 kWh)</b>
Shipping Weight	<b>30 lbs (14 kg)</b>

Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS

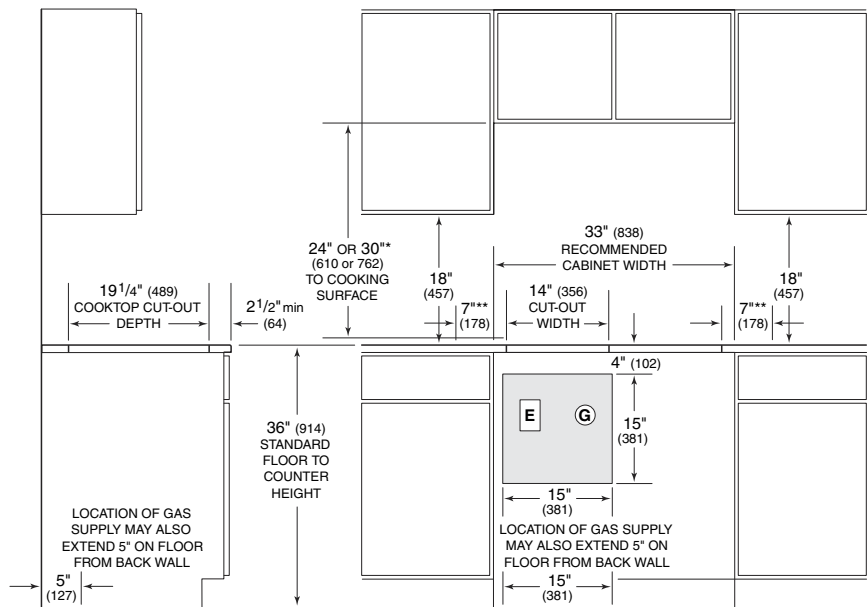
15" (381) Gas Cooktop

INSTALLATION OPTIONS

For the 15" (381) gas cooktop, the gas service may be supplied through the floor if the cooktop is not installed above an oven. Refer to the illustration for specifics on placement of gas and electrical.

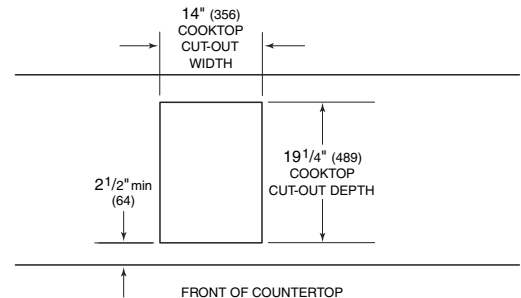
INSTALLATION

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



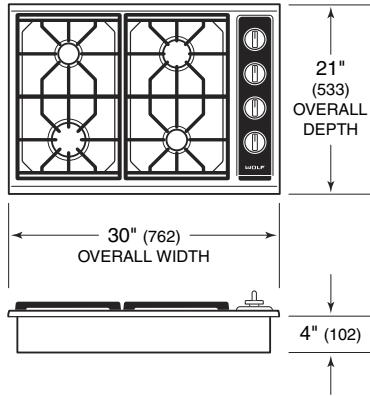
NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.  
\*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
\*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



OVERALL DIMENSIONS

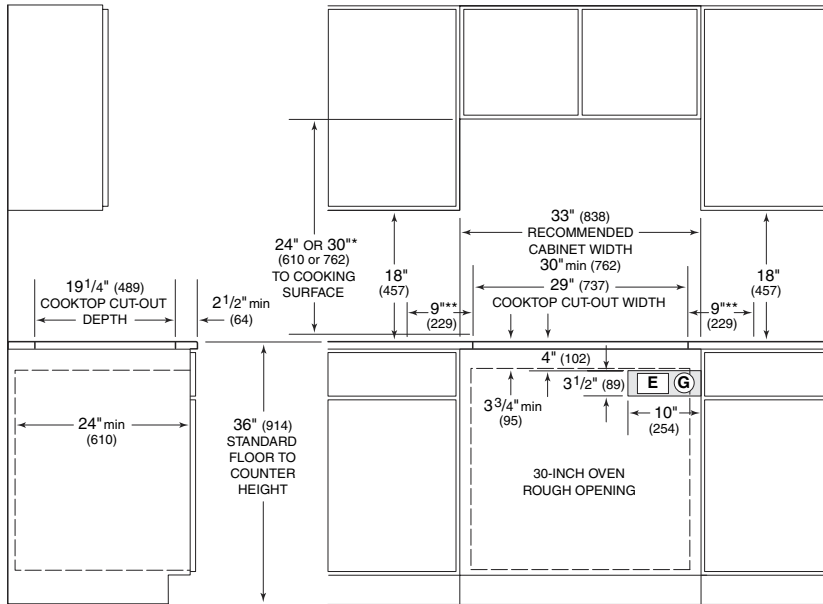
30" (762) Gas Cooktop



Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS

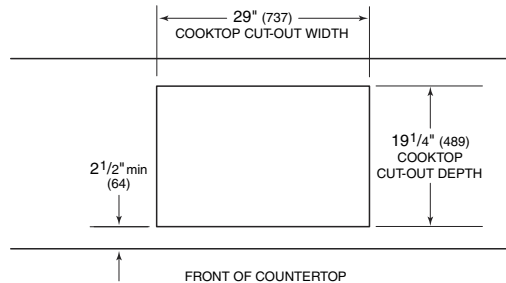
30" (762) Gas Cooktop



\*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

\*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.



SPECIFICATIONS

30" (762) Gas Cooktop

Natural Gas	<b>Model CT30G</b>
LP Gas	<b>Model CT30G-LP</b>
Overall Width	<b>30" (762)</b>
Overall Height	<b>4" (102)</b>
Overall Depth	<b>21" (533)</b>
Burner Rating	<b>(1) 15,000 Btu/hr (4.4 kWh) with 800 Btu/hr (.2 kWh) delivered at simmer</b> <b>(1) 12,000 Btu/hr (3.5 kWh) with 800 Btu/hr (.2 kWh) delivered at simmer</b> <b>(2) 9,200 Btu/hr (2.7 kWh) with 300 Btu/hr (.1 kWh) delivered at simmer</b>

Cabinet Width	<b>33" (838) rec</b>
Cabinet Depth	<b>22<sup>3</sup>/<sub>4</sub>" (578) min</b>
Height Clearance	<b>4" (102) min</b>
Cut-Out Width	<b>29" (737)</b>
Cut-Out Depth	<b>19<sup>1</sup>/<sub>4</sub>" (489)</b>
Electrical Supply	<b>120 V AC, 60 Hz</b> <b>15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Gas Rating	<b>45,400 Btu/hr (13.3 kWh)</b>
Shipping Weight	<b>50 lbs (23 kg)</b>

Dimensions may vary to ±1/8" (3).

INSTALLATION OPTIONS

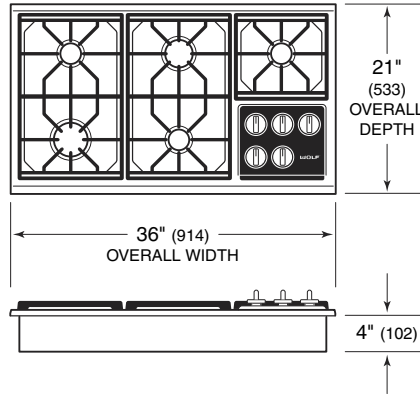
A Wolf 30" (762) single oven may be installed below the Wolf 30" (762) gas cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. Refer to page 6 for additional specifications.



OVERALL DIMENSIONS  
36" (914) Gas Cooktop

SPECIFICATIONS  
36" (914) Gas Cooktop

Natural Gas	<b>Model CT36G</b>
LP Gas	<b>Model CT36G-LP</b>
Overall Width	<b>36" (914)</b>
Overall Height	<b>4" (102)</b>
Overall Depth	<b>21" (533)</b>
Burner Rating	(1) 15,000 Btu/hr (4.4 kWh) with 800 Btu/hr (.2 kWh) delivered at simmer (1) 12,000 Btu/hr (3.5 kWh) with 800 Btu/hr (.2 kWh) delivered at simmer (3) 9,200 Btu/hr (2.7 kWh) with 300 Btu/hr (.1 kWh) delivered at simmer
Cabinet Width	<b>39" (991) rec</b>
Cabinet Depth	<b>22<sup>3</sup>/<sub>4</sub>" (578) min</b>
Height Clearance	<b>4" (102) min</b>
Cut-Out Width	<b>35" (889)</b>
Cut-Out Depth	<b>19<sup>1</sup>/<sub>4</sub>" (489)</b>
Electrical Supply	<b>120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Gas Rating	<b>54,600 Btu/hr (16.0 kWh)</b>
Shipping Weight	<b>67 lbs (30 kg)</b>



Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS  
36" (914) Gas Cooktop

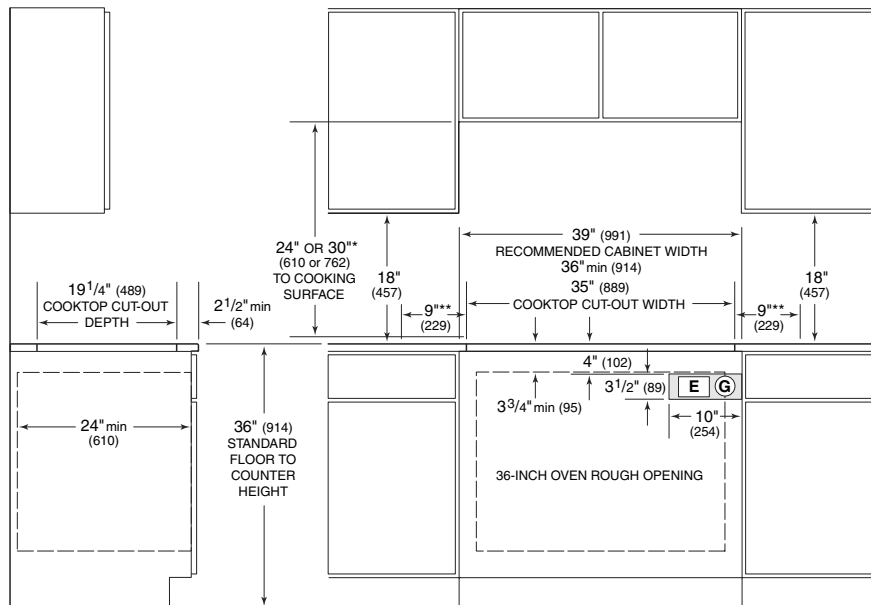
INSTALLATION OPTIONS

A Wolf 36" (914) single oven may be installed below the Wolf 36" (914) gas cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) gas cooktop. Refer to pages 6 and 7 for additional specifications.

When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7<sup>3</sup>/<sub>4</sub>" (197) from the floor to ease the use of the oven door.

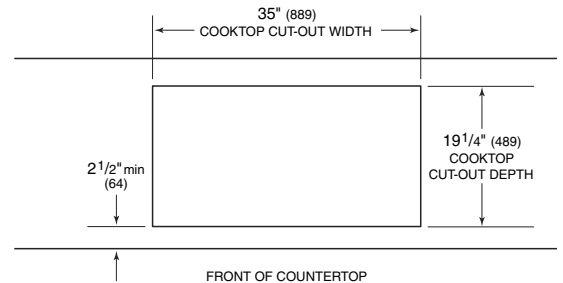
INSTALLATION

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



\*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
\*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



WOLF INTEGRATED MODULES

With Wolf’s integrated modules, you have the ultimate in customization. You can create your own design by mixing and matching the various components within this system. And when you couple these modules with other cooktops within the Wolf inventory, you and your client will truly understand freedom of choice.

Some modules integrate with their larger counterparts, right down to their low-profile grates, dual stacked gas burners, deep spill pan and illuminated controls. The two-element electric and dual stacked burner gas cooktop modules deliver the same performance and appearance as the larger electric and gas cooktops.

Some integrated modules can be installed together or with a 30" (762) or 36" (914) cooktop. When multiple cooktops and/or modules are installed side by side, the cut-out dimensions shown in the illustration below are derived by adding 1 1/4" (32) additional space for each additional unit, to give you your total cut-out width.

**IMPORTANT NOTE:** Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Review specific installation instructions for product to product capabilities. Additional information is provided in the specifications pdf files on our website, wolfappliance.com

Refer to the following illustration for countertop cut-out dimensions for the installation of multiple cooktops and/or modules.

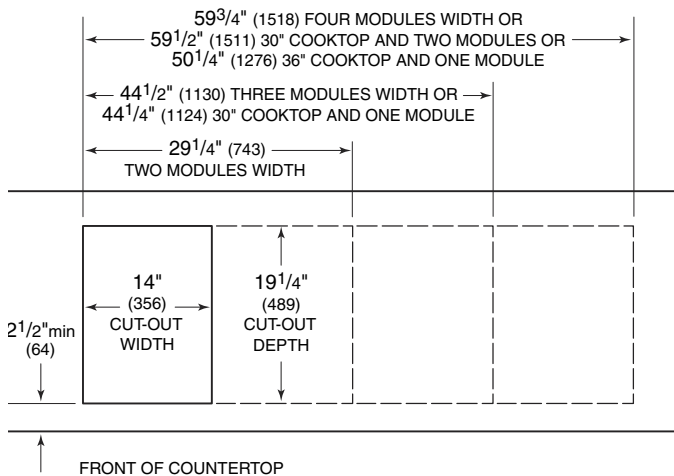
**IMPORTANT NOTE:** Where multiple cooktops and/or modules are installed side by side, each unit must have its own separate recommended electrical circuit. When multiple gas cooktops and/or modules are installed next to one another, they can receive their gas supply from a common line. However, each unit **must** have its own regulator installed between the mainline and the cooktop or module.

**⚠ WARNING**

**These integrated modules are intended for indoor use.**

COUNTERTOP CUT-OUT DIMENSIONS

*Installation of Multiple Cooktops and/or Modules*



**IMPORTANT NOTE:** When two or more modules are installed together, an integrated module filler strip is required. If a downdraft ventilation system is also installed, an integrated module support for downdraft ventilation is required. Contact your Wolf dealer for information on these accessory components.

INTEGRATED MODULES

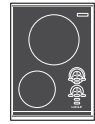
*15" (381) Width*

Induction Cooktop	<b>CT15I/S</b>
Electric Cooktop	<b>CT15E/S</b>
Electric Grill	<b>IG15/S</b>
Electric Steamer	<b>IS15/S</b>
Electric Fryer	<b>IF15/S</b>
Gas Cooktop	<b>CT15G/S</b>
Gas Multi-Function Cooktop	<b>IM15/S</b>

*All integrated modules are available in the classic stainless steel finish.*

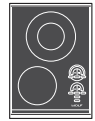
**IMPORTANT NOTE:** Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Specifications for Model CT15E/S are found on page 11 and Model CT15G/S specifications are on page 20.

**NEW**



**Model CT15I/S Induction Cooktop**

*Available Late Summer 2005*



**Model CT15E/S Electric Cooktop**



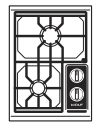
**Model IG15/S Electric Grill**



**Model IS15/S Electric Steamer**



**Model IF15/S Electric Fryer**



**Model CT15G/S Gas Cooktop**

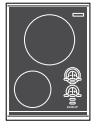


**Model IM15/S Gas Multi-Function Cooktop**

*Dimensions in parentheses are in millimeters unless otherwise specified.*



NEW



**Model CT15I/S**  
**Induction Cooktop**

Available Late Summer 2005

## WOLF WARRANTY

**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, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

## INDUCTION COOKTOP

New for 2005 is this sleek 15-inch powerhouse. While induction cooking is new to North America, it has been used in Europe for decades by professionals and homeowners demanding the best in performance.

Cooking with this unit is simply the best way to cook. Electricity flows through a coil to produce a magnetic field under the sleek black ceramic top. When an iron or magnetic stainless steel pan is placed on the surface, the magnetic field creates a current in the pan, exciting the molecules and heating the pan and not the cooktop. That's why the cooktop stays cool to the touch and the food cooks efficiently.

In fact, this unit is so efficient that it outperforms gas and electric cooktops. There is no wasted heat because energy is supplied directly to the cooking vessel, so nearly 90 percent of the energy gets used to cook.

You can keep sauces and chocolates melted at 50 watts of power, or with the touch of a finger, activate the hi-power boost feature and boil water in nearly half the time you normally do.

The Wolf induction cooktop has it all.

## FEATURES

**Integrated** design allows for use with multiple cooktop units

**Classic** stainless steel trim finish

**Easy-to-clean** black ceramic glass surface is resistant to scratching, staining, impact and heat

**Induction** elements heat cookware, not the glass, for a cooler, safer cooking surface

**Cookware** sensing—elements will not be energized without an iron or magnetic stainless steel pan on the cooktop surface

**Illuminated** electronic touch controls with graduated control lighting

**High-efficiency** elements deliver power and control

**Hi-Power** mode boosts power on rear element to 2200W maximum power output by diverting power from front element

**Simultaneous** operation of both elements at 1800 W each

**True** Simmer setting on both elements

**Melt** setting on both elements

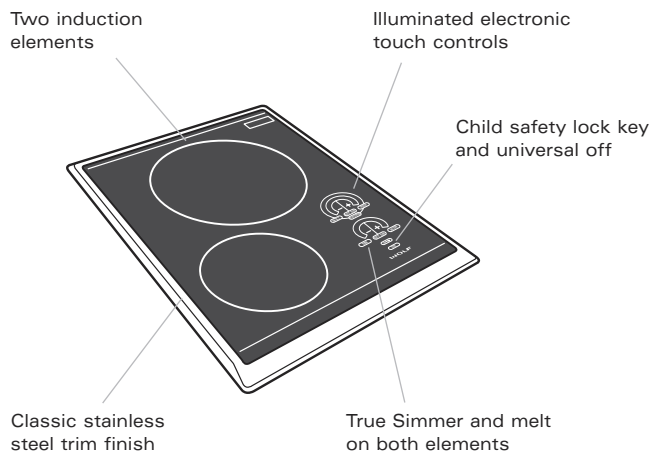
**Temperature** limiter to ensure that safe operating temperature of ceramic glass is never exceeded

**Child** safety lock key and universal off

**CSA** certified for US and Canada

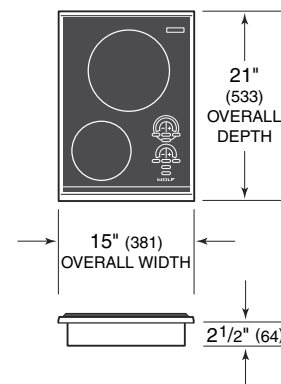
## INDUCTION COOKTOP FEATURES

*Model CT15I/S*



## OVERALL DIMENSIONS

*Induction Cooktop*



## ACCESSORIES

Contact your Wolf Dealer

### Filler strip

**Bracket supports for installation of two integrated modules with downdraft**

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

**IMPORTANT NOTE:** When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

This cooktop module can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66–86 for ventilation specifications.

ELECTRICAL REQUIREMENTS

The Wolf induction cooktop requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 20 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

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

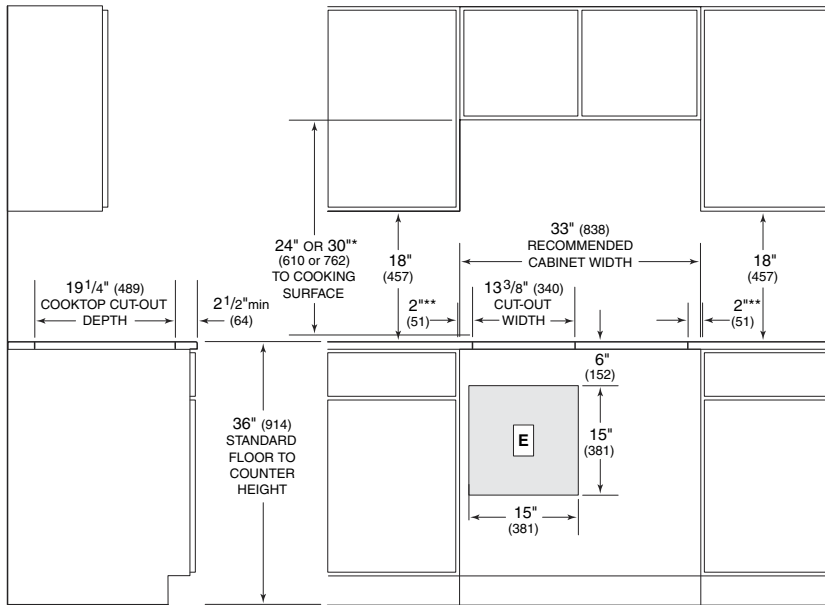


INSTALLATION

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

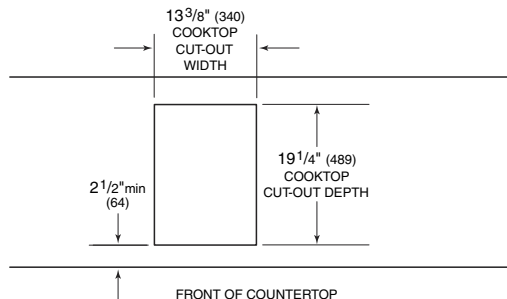
INSTALLATION SPECIFICATIONS

Induction Cooktop



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.  
 \*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
 \*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Induction Cooktop

Overall Width	15" (381)
Overall Height	2 1/2" (64)
Overall Depth	21" (533)
Heating Elements	Two
Max Element Power (front)	1800 W
Max Element Power (rear)	2200 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	6" (152) min
Cut-Out Width*	13 3/8" (340)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 20 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	3.4 Kw at 240 V 2.6 Kw at 208 V
Shipping Weight	30 lbs (14 kg)

\*If the induction cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356).

**IMPORTANT NOTE:** A minimum height clearance of 6" (152) is required. If a shelf is installed below the unit, a 1" (25) gap at the rear of the cabinet shelf is necessary to allow for proper ventilation. Failure to do so could result in decreased performance or product damage.

Dimensions may vary to ± 1/8" (3).

**ELECTRIC GRILL MODULE**



**Model IG15/S**  
Electric Grill Module

Who says you have to sacrifice the fun of grilling when the weather changes and you cannot take advantage of the outdoors? With this grill cooktop you can easily handle steaks and all sorts of food without the hassle of lava rocks or briquettes.

There are two individual heating elements—front and back—on this module that enable you to cook on one side while keeping other items at serving temperature.

For ease of cleaning, there are dishwasher safe porcelainized plates below two 1400-watt heating elements that accumulate any unwanted grease and drain it away.

The Wolf electric grill module is available in classic stainless steel.

**FEATURES**

**Integrated** design allows for use with multiple cooktop units

**Stainless** steel top construction with classic stainless steel finish

**Two** 1400-watt, individually controlled heating elements—front and back for even grilling

**Illuminated** electronic touch controls with graduated control lighting

**Low-profile**, one-piece cast iron grilling grate with matte porcelain finish

**Black** porcelain-coated grease deflection plates

**Easy-to-clean**, removable porcelain collection pan

**Independent** digital timer

**CSA** certified for US and Canada

WOLF  
WARRANTY

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

ACCESSORIES

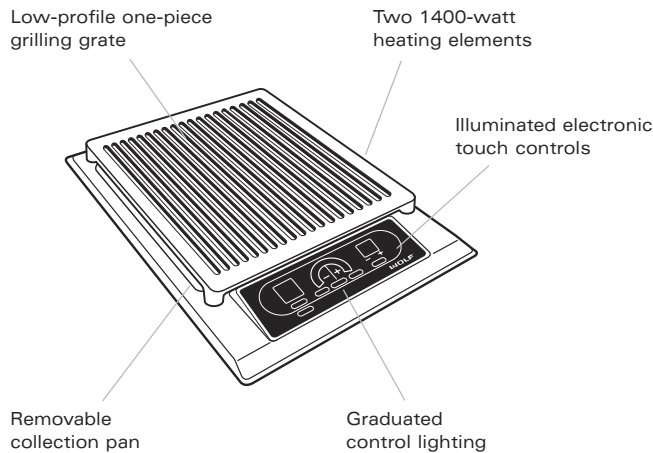
Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

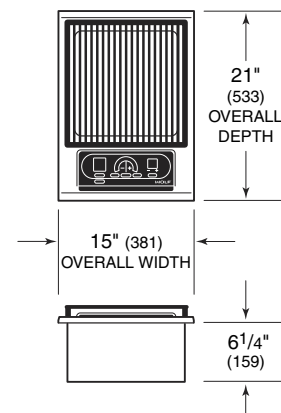
**ELECTRIC GRILL FEATURES**

*Model IG15/S*



**OVERALL DIMENSIONS**

*Electric Grill Module*



ACCESSORIES

Contact your Wolf Dealer

**Filler strip**

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

**IMPORTANT NOTE:** When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

The grill module can accommodate a Wolf cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66–86 for ventilation specifications.

**IMPORTANT NOTE:** Wolf does not recommend the use of downdraft ventilation with the electric grill module.

ELECTRICAL REQUIREMENTS

The Wolf electric grill module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

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

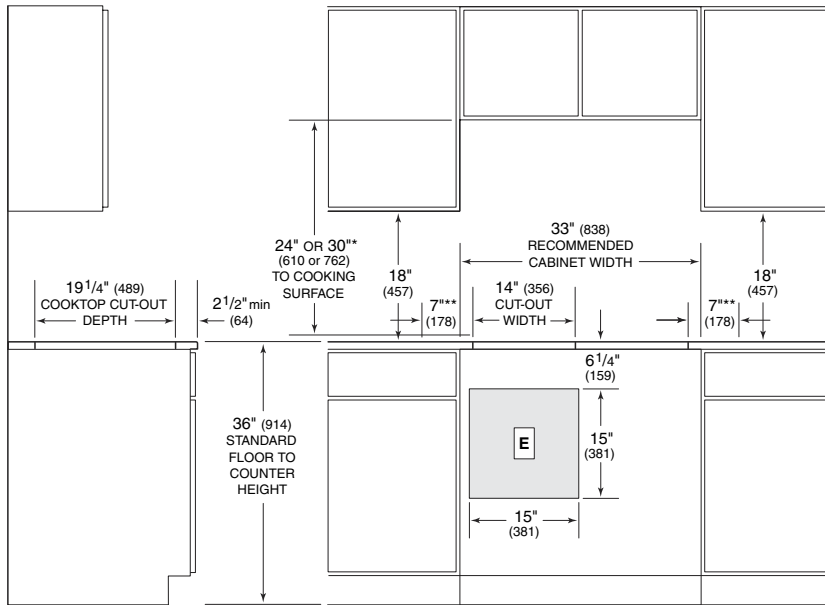


INSTALLATION

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

INSTALLATION SPECIFICATIONS

Electric Grill Module



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.  
 \*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
 \*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

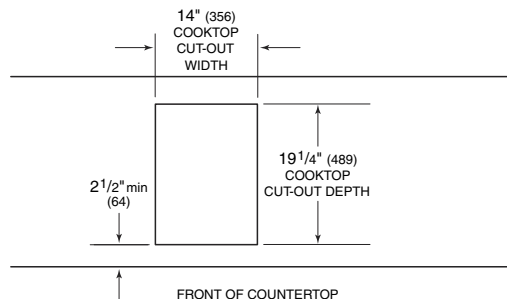
SPECIFICATIONS

Electric Grill Module

Overall Width	15" (381)
Overall Height	6 1/4" (159)
Overall Depth	21" (533)
Temperature Zones	Two
Heating Element Zone (front)	1400 W
Heating Element Zone (rear)	1400 W
Total Element Power	2800 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	6 1/4" (159) min
Cut-Out Width	14" (356)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 15 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	2.8 Kw at 240 V 2.1 Kw at 208 V
Shipping Weight	50 lbs (28 kg)

Dimensions may vary to ± 1/8" (3).

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

## ELECTRIC STEAMER MODULE

From a temperature of 140°F (60°C) to boil, you can keep food hot for long periods of time or defrost easily without drying out or losing flavor.

The beauty of this steamer module is accented by the sculptured glass domed lid, which is easily inverted for storage to keep a low profile.

The deep, large vessel with a two-gallon (7.6 L) capacity can hold up to 14 cups of cooked pasta. Includes one solid and one perforated stackable insert pan.

The diversity of our electric steamer includes slow cooking, double boiling, steaming eggs, steaming custard, proofing bread dough, warming food and melting chocolate as well as steaming vegetables.

The Wolf electric steamer module is available in classic stainless steel.

## FEATURES

**Integrated** design allows for use with multiple cooktop units

**Stainless** steel top construction with classic stainless steel finish

**Hidden** 2600-watt heating element

**Illuminated** electronic touch controls with graduated control lighting

**Large** two-gallon (7.6 L) maximum capacity tub—10-cup capacity for steaming

**Two** stackable stainless steel steamer insert pans—one solid and one perforated

**Uses** include steaming vegetables, eggs and custard, double boiling, proofing bread dough, warming food and melting chocolate

**Can** function as a slow cooker for 8–10 hours

**Reversible** domed glass lid for easy storage

**Independent** digital timer

**Digital** temperature readout and preheat indicator

**Electronic** drain

**CSA** certified for US and Canada



Model IS15/S  
Electric Steamer  
Module

WOLF  
WARRANTY

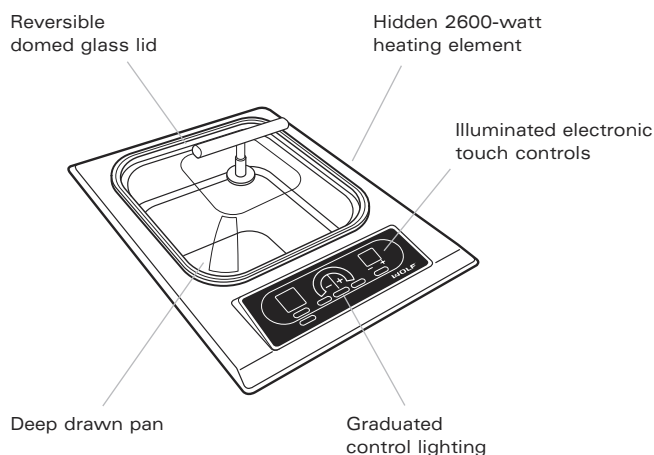
**Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.**

## ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

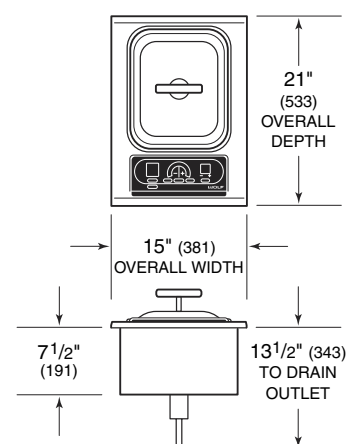
## ELECTRIC STEAMER FEATURES

Model IS15/S



## OVERALL DIMENSIONS

Electric Steamer Module



## ACCESSORIES

Contact your Wolf Dealer

**Filler strip**



PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

**IMPORTANT NOTE:** When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

For the drain connection, the 5/8" (16) outlet from the valve will accept a drain hose that must flow downward to and tie into an existing sink drain. Or a separate drain with a freefall may be installed. Following local building codes, your plumber will dictate how to plumb the unit. As a third option, the consumer will supply a heat resistant bucket for drainage in the location of the drain outlet. Refer to the illustration for location of the drain outlet.

The steamer module can accommodate a Wolf cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66–86 for ventilation specifications.

**IMPORTANT NOTE:** Wolf does not recommend the use of downdraft ventilation with the electric steamer module.

ELECTRICAL REQUIREMENTS

The Wolf electric steamer module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown.

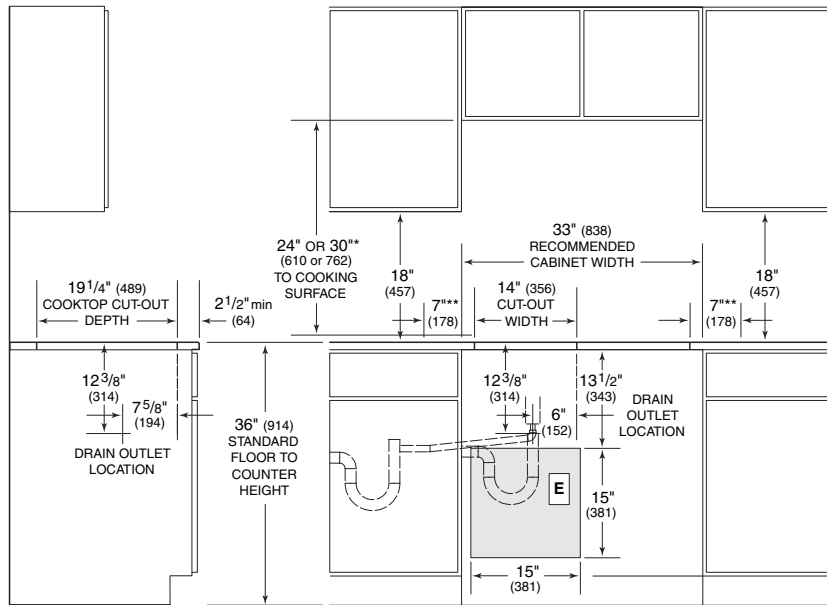
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

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

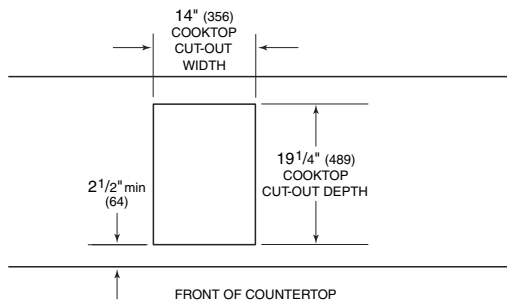
INSTALLATION SPECIFICATIONS

Electric Steamer Module



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.  
 \*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
 \*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Electric Steamer Module

Overall Width	15" (381)
Overall Height	13 1/2" (343)
Overall Depth	21" (533)
Heating Element	2600 W
Cabinet Depth	22 3/4" (578) min
Height Clearance	13 1/2" (343) min
Cut-Out Width	14" (356)
Cut-Out Depth	19 1/4" (489)
Electrical Supply	240/208 V AC, 60 Hz 15 amp dedicated circuit
Conduit	4' (1.2 m) flexible 3-wire
Electrical Rating	2.6 Kw at 240 V 1.9 Kw at 208 V
Shipping Weight	40 lbs (18 kg)

Dimensions may vary to ± 1/8" (3).

**⚠ WARNING**

This steamer module should not be installed immediately next to a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

## ELECTRIC FRYER MODULE



Model IF15/S  
Electric Fryer Module

To round out your options for the ideal kitchen, you can choose a fryer, and Wolf offers a great option that the market has never seen. When your client uses this module, they'll be able to create dinner specialties never tried before.

The accurate temperature control will enable your customer to seal in that great flavor of the food without absorbing any unnecessary grease. The fryer can handle a variety of goods at a wide range of oil temperatures.

The Wolf fryer module is available in classic stainless steel. In addition, there is a metal storage lid to keep the grease area free from particles falling into the fryer.

WOLF  
WARRANTY

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, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.

## FEATURES

**Integrated** design allows for use with multiple cooktop units

**Stainless** steel top construction with classic stainless steel finish

**Hidden** 2600-watt heating element

**Illuminated** electronic touch controls with graduated control lighting

**Large** 1<sup>1</sup>/<sub>4</sub> gallon (3.8 L) capacity tub

**Three** baskets included—one large and two small side by side, each with wire basket hanger

**Low-profile** lid

**Melt** feature for shortening or lard

**Independent** digital timer

**Digital** temperature readout and preheat indicator

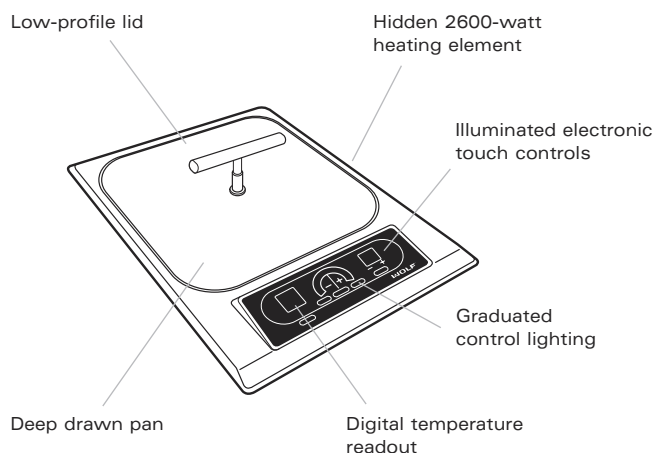
**Easy** manual locking drain capability

**Recommended** for installation with any Wolf framed electric cooktop or the Wolf electric grill module

**CSA** certified for US and Canada

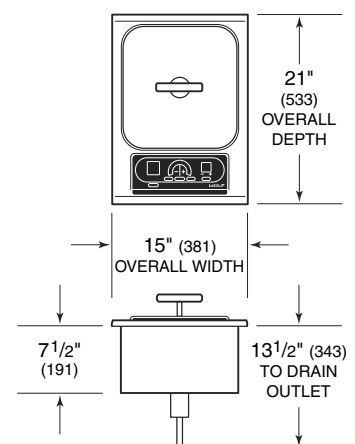
## ELECTRIC FRYER FEATURES

Model IF15/S



## OVERALL DIMENSIONS

Electric Fryer Module



## ACCESSORIES

Contact your Wolf Dealer

**Filler strip**



**PLANNING INFORMATION**

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

**IMPORTANT NOTE:** When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

The electric fryer module must be installed in a base cabinet with access to the bottom of the unit to drain the oil through a manual valve. The consumer must supply a heat resistant bucket to accept the drained oil. Refer to the illustration for location of the drain outlet.

The fryer module can accommodate a Wolf cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66–86 for ventilation specifications.

**IMPORTANT NOTE:** Wolf does not recommend the use of downdraft ventilation with the electric fryer module.

**ELECTRICAL REQUIREMENTS**

The Wolf electric fryer module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

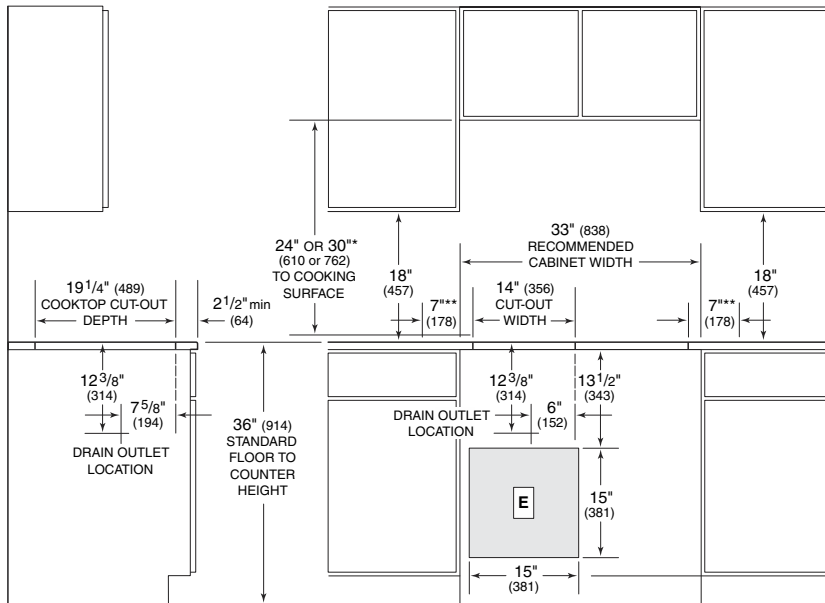
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

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

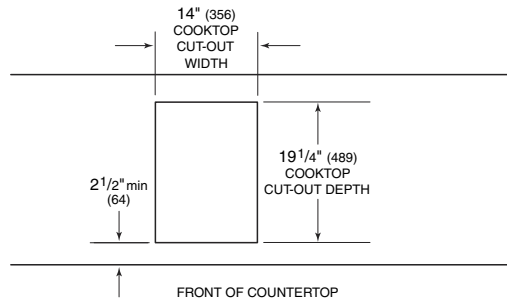
INSTALLATION SPECIFICATIONS

*Electric Fryer Module*



**NOTE:** Application shown allows for installation of two 15" (381) modules side-by-side. Fryer module must be installed in a base cabinet with access to manual valve at base of unit to drain oil into heat resistant receptacle.  
 \*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
 \*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

*Countertop Cut-Out Dimensions*



*Dimensions in parentheses are in millimeters unless otherwise specified.*

SPECIFICATIONS

*Electric Fryer Module*

Overall Width	<b>15" (381)</b>
Overall Height	<b>13 1/2" (343)</b>
Overall Depth	<b>21" (533)</b>
Heating Element	<b>2600 W</b>
Cabinet Depth	<b>22 3/4" (578) min</b>
Height Clearance	<b>13 1/2" (343) min</b>
Cut-Out Width	<b>14" (356)</b>
Cut-Out Depth	<b>19 1/4" (489)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 15 amp dedicated circuit</b>
Conduit	<b>4' (1.2 m) flexible 3-wire</b>
Electrical Rating	<b>2.6 Kw at 240 V 1.9 Kw at 208 V</b>
Shipping Weight	<b>30 lbs (14 kg)</b>

*Dimensions may vary to ± 1/8" (3).*

**⚠ WARNING**

**This fryer module cannot be installed immediately next to any open flame cooking device. The open flame may cause ignition of oil.**

**⚠ WARNING**

**This fryer module should not be installed immediately next to a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.**

## GAS MULTI-FUNCTION COOKTOP



**Model IM15/S**  
Gas Multi-Function  
Cooktop

It's really a misnomer to describe this wonderful cooktop module as a wok instrument because it is much more than that. The large, low-profile grate will fit in nicely with any Wolf gas cooktop.

For true wok cooking, the burner sculpts the gas flame into a plume, focusing heat in the center of the wok, then dispersing it outward for precisely controlled cooking. The larger grate will handle your wok perfectly, but also accommodate even your largest stockpots, Dutch ovens and the like. The powerful burner exceeds 18,000 Btu/hr (5.3 kWh).

The Wolf multi-function cooktop is available in classic stainless steel.

WOLF  
WARRANTY

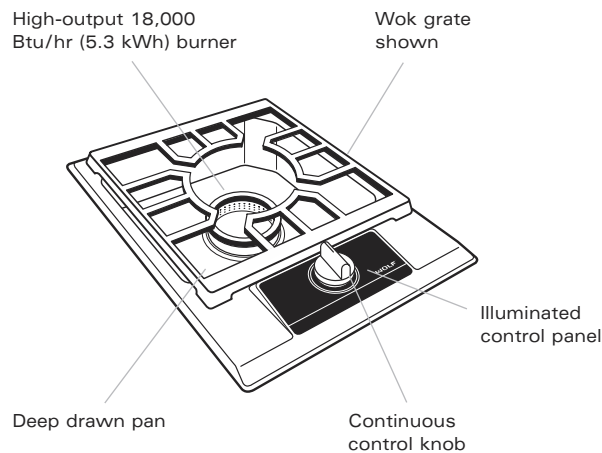
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

## ACCESSORIES

Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.

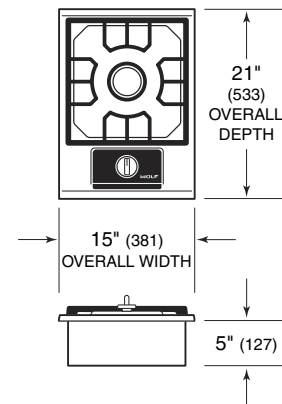
## GAS MULTI-FUNCTION COOKTOP FEATURES

*Model IM15/S*



## OVERALL DIMENSIONS

*Gas Multi-Function Cooktop*



## ACCESSORIES

Contact your Wolf Dealer

**Filler strip**

**High altitude conversion kit**

**Bracket supports for installation of two integrated modules with downdraft**

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

**IMPORTANT NOTE:** When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

This cooktop module can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 66–86 for ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burner. The Wolf gas multi-function cooktop requires a separate 120 V AC, 60 Hz power supply.

The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord. Locate electrical and gas supply within the shaded area shown in the illustration.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

The gas multi-function cooktop is designed to operate on natural gas at 5" WC (water column) pressure or LP gas at 10" (254) WC pressure. It is supplied with a 1/2" NPT female gas connection at the right rear corner of the module.

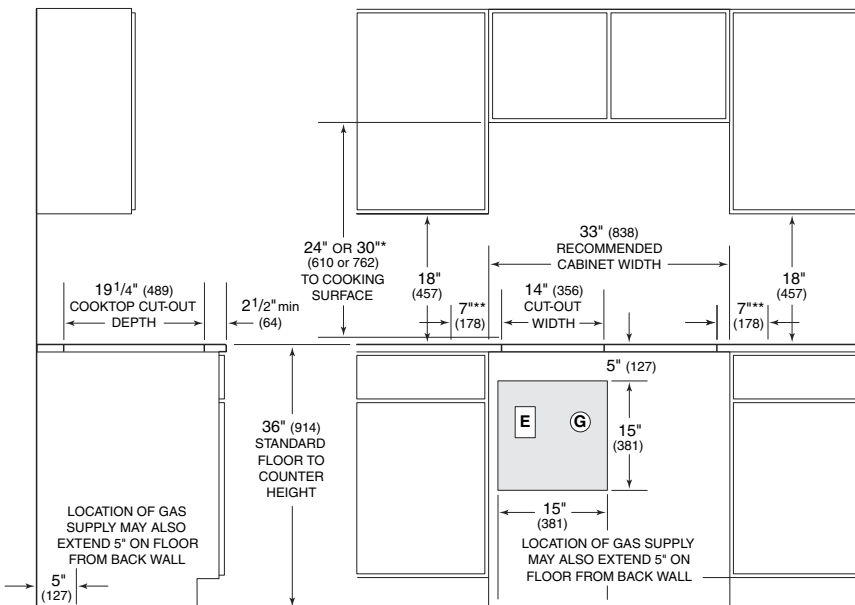
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

HIGH ALTITUDE

The Wolf gas multi-function cooktop functions up to 8,000' (2438 m) in altitude without any adjustment. If installation is above 8,000' (2438 m), contact your Wolf dealer.

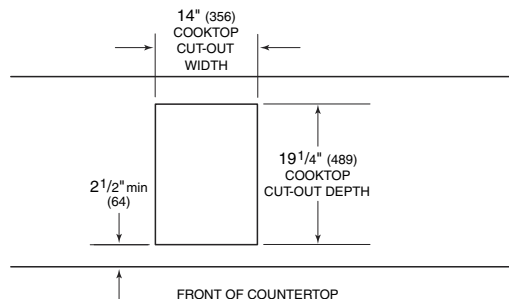
INSTALLATION SPECIFICATIONS

Gas Multi-Function Cooktop



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.  
 \*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.  
 \*\*Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Gas Multi-Function Cooktop

Natural Gas	<b>Model IM15/S</b>
LP Gas	<b>Model IM15/S-LP</b>
Overall Width	<b>15" (381)</b>
Overall Height	<b>5" (127)</b>
Overall Depth	<b>21" (533)</b>
Burner Rating	<b>18,000 Btu/hr (5.3 kWh)</b>
Cabinet Depth	<b>22 3/4" (578) min</b>
Height Clearance	<b>5" (127) min</b>
Cut-Out Width	<b>14" (356)</b>
Cut-Out Depth	<b>19 1/4" (489)</b>
Electrical Supply	<b>120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Gas Rating	<b>18,000 Btu/hr (5.3 kWh)</b>
Shipping Weight	<b>30 lbs (14 kg)</b>

Dimensions may vary to ±1/8" (3).

INSTALLATION

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



## WOLF CONVECTION MICROWAVE

Taking the experience we've gained from our microwave ovens and combining that with the expertise of convection, Wolf has brought the best of both cooking technologies together in one unit.

This handsome unit comes with trim kits to mount the unit above a 30" (762) or 36" (914) Wolf oven and finish off your cooking tower in a single look. The trim comes in three stainless steel looks—classic, platinum and carbon.

Aside from looking beautiful whether you use it in conjunction with an oven or not, the unit offers you all the performance you would expect from Wolf—a cooking company with a heritage of nearly 75 years in the kitchen.



Model MWC24  
Free-Standing



Model MWC24  
with 30" (762) Trim



Model MWC24  
with 36" (914) Trim

## FEATURES

**Built-in** or free-standing convection microwave oven with 1.5 cu ft (43 L) capacity and 900 watts of power

**30"** (762) or **36"** (914) trim kit allows microwave to be built in to fit above a Wolf built-in oven

**Classic**, platinum or carbon stainless steel trim finishes

**Sensor** cooking

**Slow** cook mode for up to four hours

**Easy-to-operate** control panel and programmable power options

**Interactive** display—99 minutes, 99 seconds

**Menu** label and recipe guide

**Multi-language**—English, French and Spanish

**Removable** 15<sup>3</sup>/<sub>8</sub>" (391) turntable and turntable support

**Oven** door with window

**Multiple** rack baking

**Safety** door latches—oven will not operate unless the door is closed

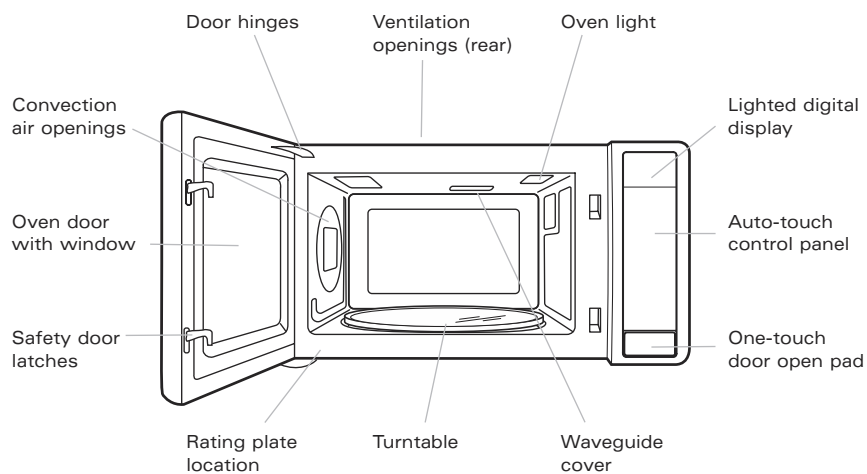
**Oven** light comes on when oven is operating or door is open

**Tight** door seals with one-touch door open pad

**Rear** ventilation openings

## CONVECTION MICROWAVE FEATURES

Model MWC24



## PLANNING INFORMATION

The Wolf convection microwave oven can be used free-standing or with optional 30" (762) or 36" (914) trim, or can be built in to fit above a Wolf 30" (762) or 36" (914) single oven.

**IMPORTANT NOTE:** In all instances, where the microwave oven is built in, you must use one of Wolf's trim kits to ensure proper ventilation.

Refer to the installation instructions provided with the trim kit for detailed specifications. These instructions can also be found on the Wolf website at [wolfappliance.com](http://wolfappliance.com).

When using the Wolf convection microwave oven as a free-standing unit, allow 2" (51) of airflow space on top, rear and both sides. A minimum 20<sup>1</sup>/<sub>8</sub>" (511) cabinet depth is required.

Specifications on the following pages provide overall dimensions, rough openings and installation options for the convection microwave oven.

The Wolf convection microwave oven with 30" (762) trim kit may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. With the 36" (914) trim kit, the convection microwave may be installed in combination with a 36" (914) single oven and warming drawer with integrated drawer front. Refer to installation options on the following pages.

## TRIM KIT OPTIONS

### *Convection Microwave*

#### **30" (762) Stainless Steel Trim**

Classic Trim	<b>MWCTRIM30/S</b>
Platinum Trim	<b>MWCTRIM30/P</b>
Carbon Trim	<b>MWCTRIM30/B</b>

#### **36" (914) Stainless Steel Trim**

Classic Trim	<b>MWCTRIM36/S</b>
Platinum Trim	<b>MWCTRIM36/P</b>
Carbon Trim	<b>MWCTRIM36/B</b>

*Optional trim kits are ordered and shipped as sales accessories.*

## ELECTRICAL REQUIREMENTS

The Wolf convection microwave oven requires a separate, grounded 110/120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

## WOLF WARRANTY

**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, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**



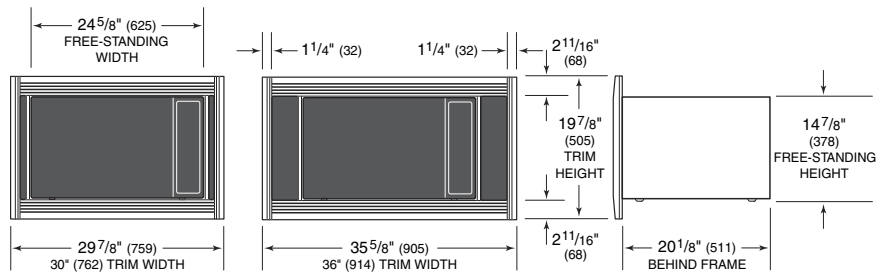
OVERALL DIMENSIONS

Convection Microwave and Trim

SPECIFICATIONS

Convection Microwave (free-standing)

Overall Width	<b>24<sup>5</sup>/<sub>8</sub>" (625)</b>
Overall Height	<b>14<sup>7</sup>/<sub>8</sub>" (378)</b>
Overall Depth	<b>20<sup>1</sup>/<sub>8</sub>" (511)</b>
Interior Oven Cap	<b>1.5 cu ft (43 L)</b>
Interior Oven Dim (W x H x D)	<b>16<sup>1</sup>/<sub>8</sub>" x 9<sup>5</sup>/<sub>8</sub>" x 16<sup>1</sup>/<sub>8</sub>" (410 x 244 x 410)</b>
Electrical Supply	<b>120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power	<b>900 W</b>
Power Requirement (with convection)	<b>1.6 kw</b>
Power Cord	<b>3<sup>1</sup>/<sub>2</sub>' (1.1 m) 3-prong</b>
Shipping Weight	<b>68 lbs (31 kg)</b>



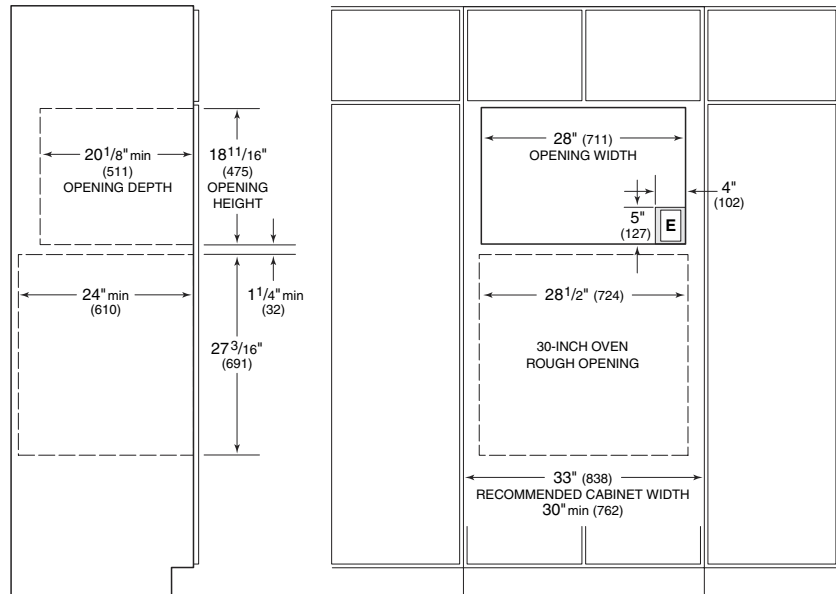
INSTALLATION SPECIFICATIONS

Convection Microwave with 30" (762) Trim  
Wall Application

SPECIFICATIONS

Convection Microwave with 30" (762) Trim

Overall Width	<b>29<sup>7</sup>/<sub>8</sub>" (759)</b>
Overall Height	<b>19<sup>7</sup>/<sub>8</sub>" (505)</b>
Overall Depth	<b>20<sup>1</sup>/<sub>8</sub>" (511)</b>
Rec Cabinet Width	<b>33" (838)</b>
Min Cabinet Width	<b>30" (762)</b>
Min Base Support	<b>125 lbs (57 kg)</b>
Opening Width	<b>28" (711)</b>
Opening Height	<b>18<sup>11</sup>/<sub>16</sub>" (475)</b>
Opening Depth	<b>20<sup>1</sup>/<sub>8</sub>" (511) min</b>



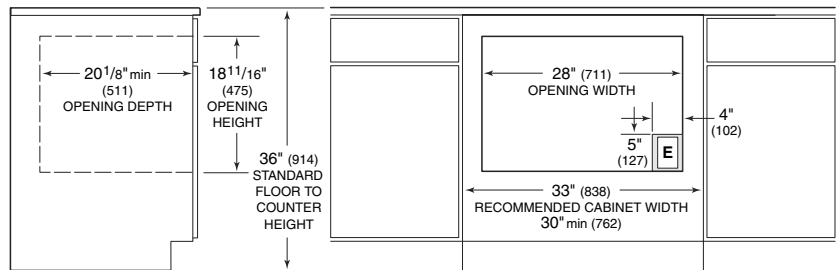
NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

SPECIFICATIONS

Convection Microwave with 36" (914) Trim

Overall Width	<b>35<sup>5</sup>/<sub>8</sub>" (905)</b>
Overall Height	<b>19<sup>7</sup>/<sub>8</sub>" (505)</b>
Overall Depth	<b>20<sup>1</sup>/<sub>8</sub>" (511)</b>
Rec Cabinet Width	<b>39" (991)</b>
Min Cabinet Width	<b>36" (914)</b>
Min Base Support	<b>125 lbs (57 kg)</b>
Opening Width	<b>34" (864)</b>
Opening Height	<b>18<sup>11</sup>/<sub>16</sub>" (475)</b>
Opening Depth	<b>20<sup>1</sup>/<sub>8</sub>" (511) min</b>

Undercounter Installation



NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

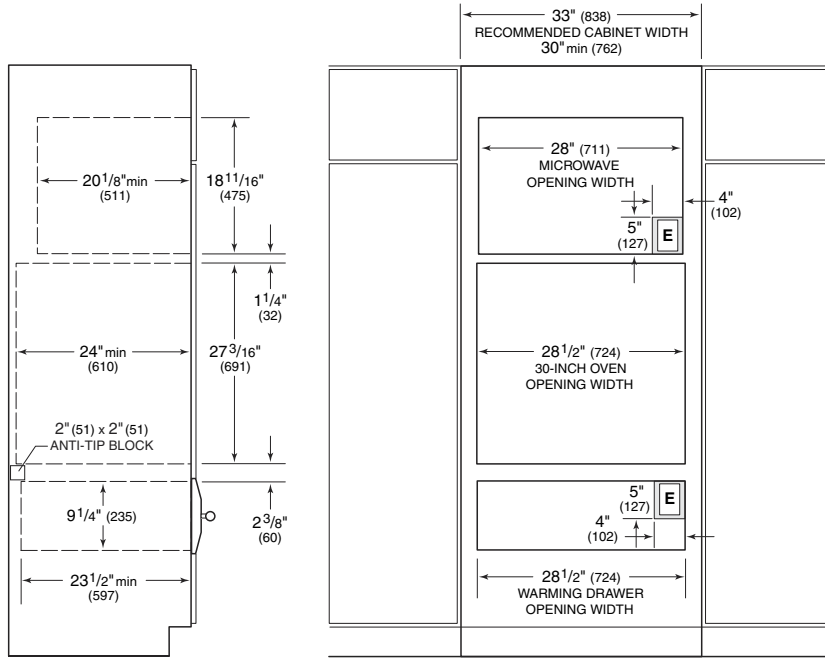
Dimensions may vary to ±1/8" (3).

**IMPORTANT NOTE:** At installation, wood cleats (not included) must be added to the microwave opening for the 30" (762) and 36" (914) trim. Refer to the installation instructions provided with the trim kit for detailed specifications.

**IMPORTANT NOTE:** For installation of the convection microwave with 36" (914) trim, add 6" (152) to the overall width dimensions shown in the illustrations.

INSTALLATION SPECIFICATIONS

Convection Microwave with 30" (762) Trim  
Installation with single oven and warming drawer



NOTE: Refer to the built-in 30" (762) single oven specifications for electrical location.  
NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

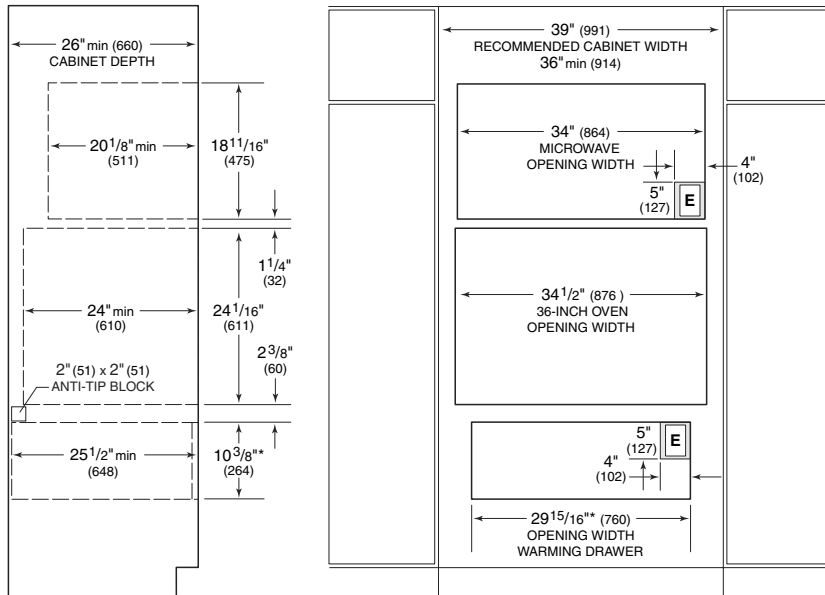
INSTALLATION OPTIONS

The Wolf convection microwave oven with 30" (762) trim kit may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. Refer to page 6 for installation specifications for the 30" (762) single oven.

Refer to the installation instructions provided with each microwave trim kit and warming drawer front for detailed specifications. These instructions can also be found on the Wolf website, wolfappliance.com. Dimensions will vary according to the specific installation.

INSTALLATION SPECIFICATIONS

Convection Microwave with 36" (914) Trim  
Installation with single oven and warming drawer



\*Dimension may vary by ± 1/8" (3)  
NOTE: Refer to the built-in 36" (914) single oven specifications for electrical location.  
NOTE: The width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation, but the rough opening width will remain 29-15/16" (760).  
NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

INSTALLATION OPTIONS

The Wolf convection microwave oven with 36" (914) trim kit may be installed in combination with a 36" (914) single oven and warming drawer with integrated drawer front. Refer to page 7 for installation specifications for the 36" (914) single oven.

Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The rough opening width will remain 29<sup>15</sup>/<sub>16</sub>" (760) whether installed in combination with a 30" (762) or 36" (914) single oven and microwave.

**IMPORTANT NOTE:** In all applications, a minimum 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

Refer to the installation instructions provided with each microwave trim kit and warming drawer front for detailed specifications. These instructions can also be found on the Wolf website, wolfappliance.com. Dimensions will vary according to the specific installation.

**WOLF NON-CONVECTION MICROWAVE**

What sort of microwave oven can you expect from a cooking company? This is the only non-convection microwave that deserves the Wolf name.

It's fast—1200 watts on high. Roomy—a full 2.0 cu ft (56 L). And it is a true cooking instrument with a vast range of advanced features including sensor cooking controlled from an interactive display.

The unit is black with optional trim available in the classic stainless steel finish.

With the trim in place, the microwave oven is identical in width to our 30" (762) oven, so it can be easily mounted above the oven to offer an attractive combination look.

**FEATURES**

**Built-in** or free-standing non-convection microwave oven with 2.0 cu ft (56 L) capacity and 1200 watts of power

**Classic** stainless steel trim finish

**Sensor** cooking

**Easy-to-operate** control panel and programmable power options

**Interactive** display—99 minutes, 99 seconds

**Warming** feature

**Menu** label and recipe guide

**Multi-language**—English, French and Spanish

**Removable** 16" (406) turntable and support

**Safety** door latches—oven will not operate unless the door is closed

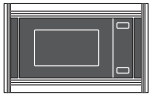
**Oven** light comes on when oven is operating or door is open

**Tight** door seals with one-touch door open pad

**Rear** ventilation openings



Model MW24 Free-Standing



Model MW24 with 30" (762) Trim

WOLF WARRANTY

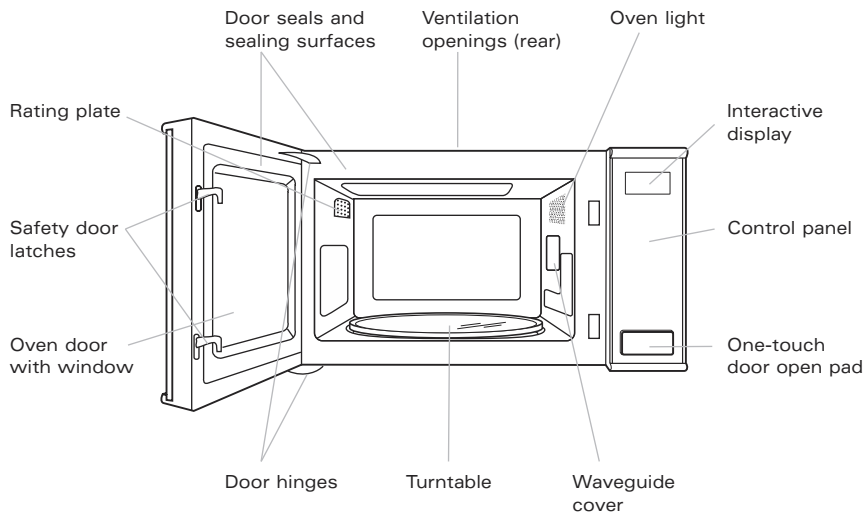
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at wolfappliance.com and click on the accessories section for your specific model.

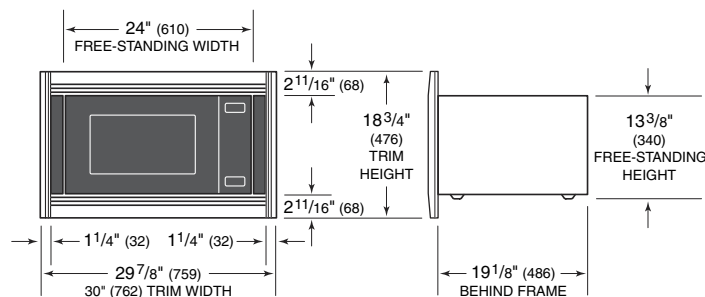
NON-CONVECTION MICROWAVE FEATURES

Model MW24



OVERALL DIMENSIONS

Non-Convection Microwave and Trim



TRIM OPTION

Non-Convection Microwave

30" (762)

Stainless Steel Trim

Classic MWTRIM30/S

The optional trim kit is ordered and shipped as a sales accessory.



PLANNING INFORMATION

The Wolf non-convection microwave oven can be used free-standing or with optional 30" (762) trim, or can be built in to fit above a Wolf 30" (762) single oven and/or 30" (762) warming drawer with stainless steel drawer front.

**IMPORTANT NOTE:** In all instances, where the microwave oven is built in, you must use the trim kit to ensure proper ventilation.

When using the Wolf microwave oven as a free-standing unit, allow 2" (51) of airflow space on top, rear and both sides. A minimum 20" (508) cabinet depth is required.

ELECTRICAL REQUIREMENTS

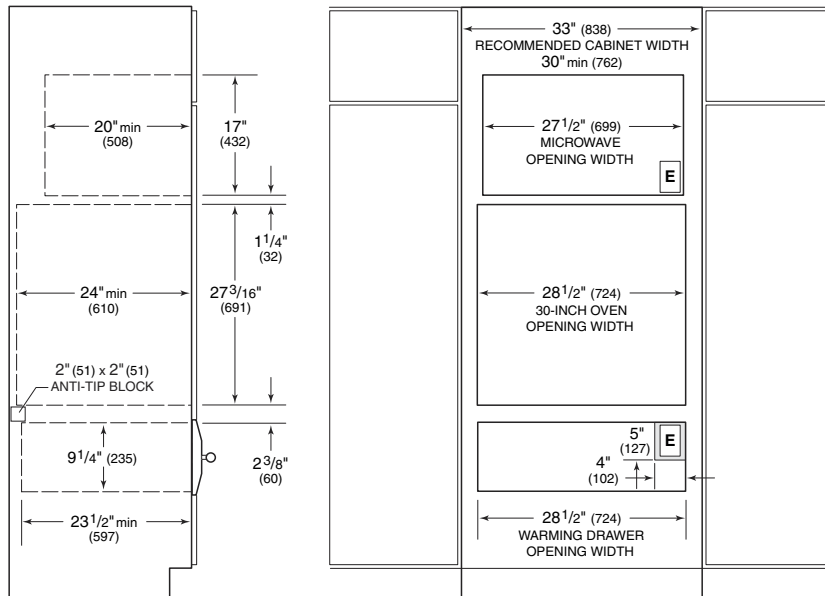
The Wolf microwave oven requires a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the power cord.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

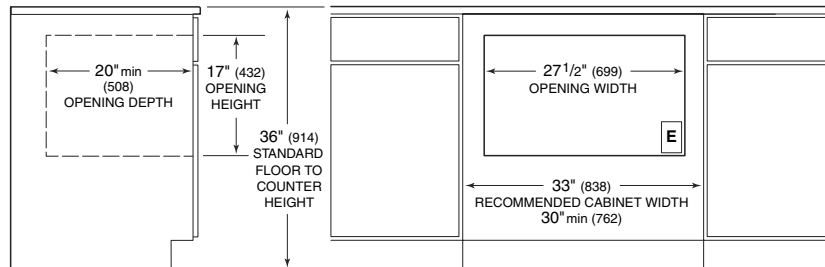
INSTALLATION SPECIFICATIONS

*Non-Convection Microwave with 30" (762) Trim Wall Application*



NOTE: Refer to the built-in 30" (762) single oven specifications for electrical location.

*Undercounter Installation*



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

*Non-Convection Microwave*

Overall Width (free-standing)	<b>24" (610)</b>
Overall Width with 30" (762) trim	<b>29<sup>7</sup>/<sub>8</sub>" (759)</b>
Overall Height (free-standing)	<b>13<sup>3</sup>/<sub>8</sub>" (340)</b>
Overall Height with 30" (762) trim	<b>18<sup>3</sup>/<sub>4</sub>" (476)</b>
Overall Depth	<b>19<sup>1</sup>/<sub>8</sub>" (486)</b>
Interior Oven Cap	<b>2.0 cu ft (57 L)</b>
Interior Oven Dim (W x H x D)	<b>17<sup>3</sup>/<sub>8</sub>" x 10<sup>1</sup>/<sub>2</sub>" x 18<sup>5</sup>/<sub>8</sub>" (441 x 267 x 473)</b>
Rec Cabinet Width	<b>33" (838)</b>
Min Cabinet Width	<b>30" (762)</b>
Min Base Support	<b>125 lbs (57 kg)</b>
Opening Width	<b>27<sup>1</sup>/<sub>2</sub>" (699)</b>
Opening Height	<b>17" (432)</b>
Opening Depth	<b>20" (508) min</b>
Electrical Supply	<b>120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power	<b>1200 W</b>
Power Cord	<b>3' (.9 m) 3-prong</b>
Shipping Weight	<b>50 lbs (23 kg)</b>

Dimensions may vary to ±1/8" (3).

INSTALLATION OPTIONS

The Wolf non-convection microwave oven may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. Refer to page 6 for installation specifications for the 30" (762) single oven.

Refer to the installation instructions provided with the trim kit for detailed specifications. These instructions can also be found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

WOLF WARMING DRAWERS

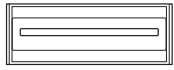
Warming drawers have a clear mission in life—to take good care of good food until it’s time for you to eat. Our improved air control helps keep moist foods moist and crisp foods crisp. In addition, Wolf warming drawers are some of the most capacious on the market, so you will have little problem storing items.

There are handy shelves for the inside, plus an optional set of five stainless steel containers that divide the drawer into sections, keeping different dishes warm at the same time.

From a design perspective, you have four choices for the drawer front. Electronic controls are hidden regardless of your panel selection. Choose from the classic stainless steel look or the premium finishes of platinum or carbon stainless steel. Also available is the integrated drawer front, which allows for a custom wood panel. Wolf offers optional decorative handles for the integrated drawer front. Keep in mind, there are significant changes to the installation procedure if you plan on using the integrated drawer front.

FEATURES

- Stainless** steel drawer front and handle available in classic, platinum and carbon finishes
- Integrated** drawer front allows for custom wood panel application
- 450-watt** heating element
- Hidden** electronic touch control panel
- Preset** and variable temperature control
- Preset** automatic shut-off, drawer can be left on indefinitely
- Stainless** steel interior
- Rack** for stacking food
- Removable** stainless steel drawer tub
- Full-extension**, ball bearing drawer glides
- UL** certified for US and Canada



Model WD30 with Stainless Steel Drawer Front



Model WD30 with Integrated Drawer Front

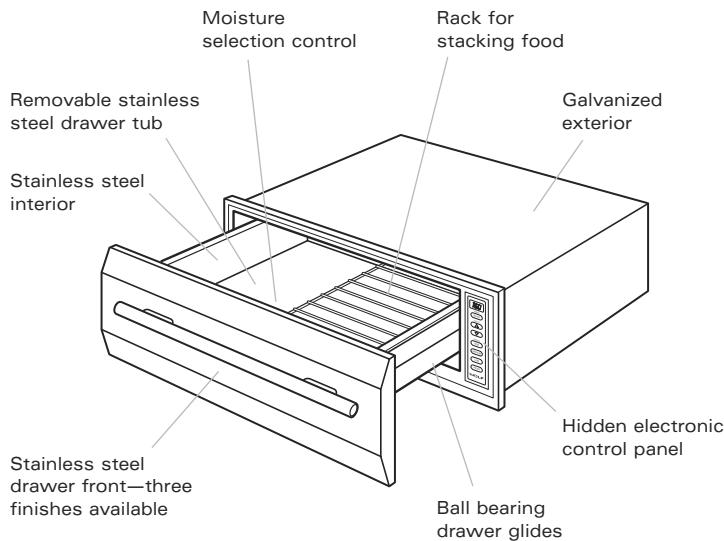


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

WARMING DRAWER FEATURES

Model WD30

(stainless steel drawer front shown)



ACCESSORIES

Contact your Wolf Dealer

**Five-piece container set**—includes five commercial pans with lids, one large 14-quart pan, two medium 6-quart pans and two small 3-quart pans



**PLANNING INFORMATION**

The Wolf 30" (762) warming drawer is shipped without any decorative drawer front. You must order one of three stainless steel drawer fronts (handle included) in classic, platinum or carbon finish or the integrated front (no handle) for a custom wood application.

Specifications on the following pages provide overall dimensions, rough openings and installation options for the warming drawer with stainless steel and integrated drawer fronts. Note that there are significant differences to the installation requirements for the integrated drawer front.

An anti-tip block must be installed to prevent the unit from tipping forward when the drawer is opened.

The base platform for the warming drawer must be able to support 175 lbs (79 kg). This platform must be a minimum of 1" (25) above the toe kick to allow for the 1/2" (13) overlap of the warming drawer trim.

A Wolf warming drawer may be installed below a Wolf single oven or an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom. The Wolf warming drawer may also be installed next to or above another Wolf warming drawer. Dimensions will vary according to the specific installation.

**ELECTRICAL REQUIREMENTS**

The Wolf warming drawer requires a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord and flush with the back wall. Locate electrical within the shaded area shown in the installation illustrations on the following pages.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

WOLF WARRANTY

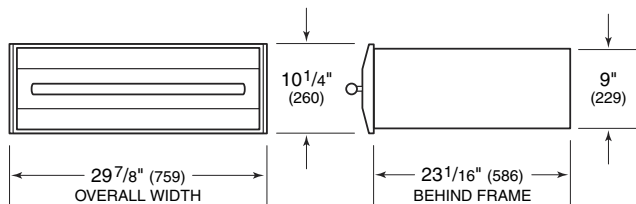
**Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.**

ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at wolfappliance.com and click on the accessories section for your specific model.**

OVERALL DIMENSIONS

Warming Drawer  
(stainless steel drawer front shown)



FRONT PANEL OPTIONS

Warming Drawer

**Model WD30**

- Classic Stainless **WDFRONT/S**
- Platinum Stainless **WDFRONT/P**
- Carbon Stainless **WDFRONT/B**
- Integrated **WDFRONT/I**  
(accepts wood panel)

*Optional drawer front panels are ordered and shipped as sales accessories. Stainless steel drawer front panels include matching tubular handle.*

*Dimensions in parentheses are in millimeters unless otherwise specified.*



INSTALLATION

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

SPECIFICATIONS

Warming Drawer with Stainless Steel Drawer Front

Overall Width	29 <sup>7</sup> / <sub>8</sub> " (759)
Overall Height	10 <sup>1</sup> / <sub>4</sub> " (340)
Overall Depth (behind frame)	23 <sup>1</sup> / <sub>16</sub> " (586)
Rec Cabinet Width	33" (838)
Min Cabinet Width	30" (762)
Min Cabinet Depth	24" (610)
Min Base Support	175 lbs (79 kg)
Opening Width	28 <sup>1</sup> / <sub>2</sub> " (724)
Opening Height	9 <sup>1</sup> / <sub>4</sub> " (235)
Opening Depth	23 <sup>1</sup> / <sub>2</sub> " (597)
Electrical Supply	120 V AC, 60 Hz 15 amp dedicated circuit
Heating Element	450 W
Power Cord	3' (.9 m) 3-prong
Shipping Weight	75 lbs (34 kg)

Dimensions may vary to ±1/8" (3).

INSTALLATION OPTIONS

The Wolf warming drawer with stainless steel drawer front may be installed above or below a Wolf 30" (762) single oven or below an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom, with a minimum base support of 175 lbs (79 kg). Refer to the cooktop and oven sections for additional specifications. It may also be installed next to or above another Wolf warming drawer. Dimensions will vary according to the specific installation.

The Wolf warming drawer with stainless steel drawer front may be installed in combination with a 30" (762) single oven and microwave oven with 30" (762) trim. Refer to the illustrations on pages 37 and 39.

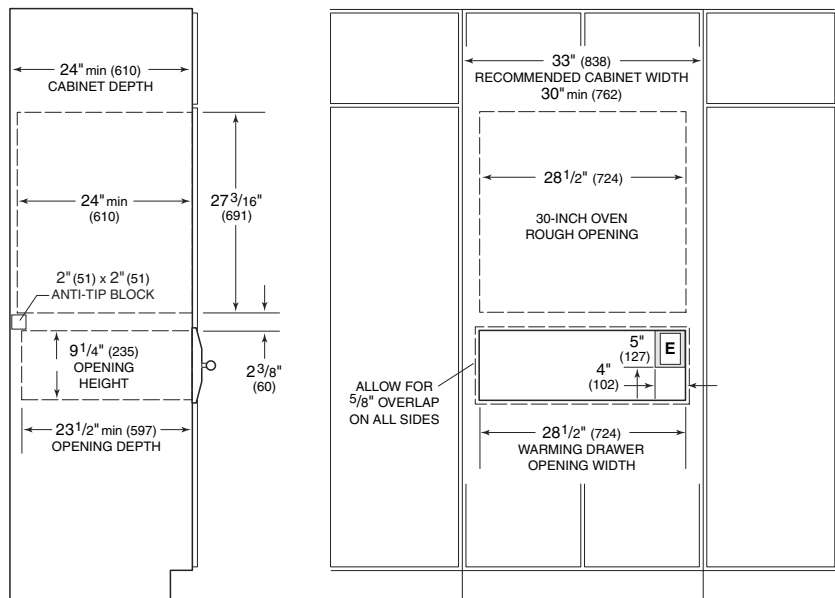
Refer to the installation instructions provided with the stainless steel drawer front for detailed specifications. These instructions can also be found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

STAINLESS STEEL DRAWER FRONT

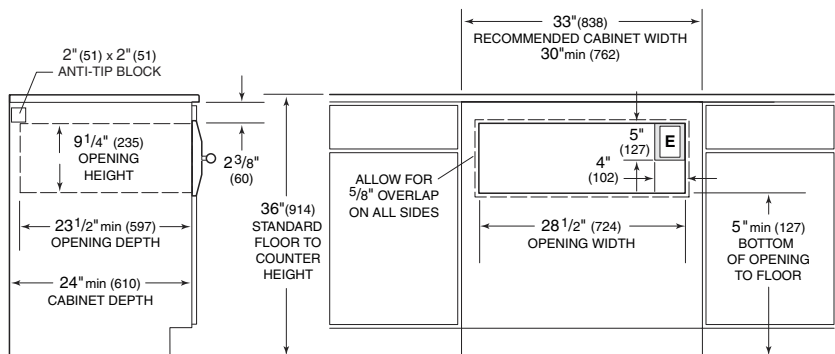
Wolf recommends using a 33" (838) wide cabinet for the warming drawer with stainless steel drawer front. A minimum 30" (762) wide by 24" (610) deep cabinet is required.

INSTALLATION SPECIFICATIONS

Warming Drawer with Stainless Steel Drawer Front  
Installation below Built-In Oven



Undercounter Installation





**INTEGRATED DRAWER FRONT**

**IMPORTANT NOTE:** A minimum 33" (838) wide by 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

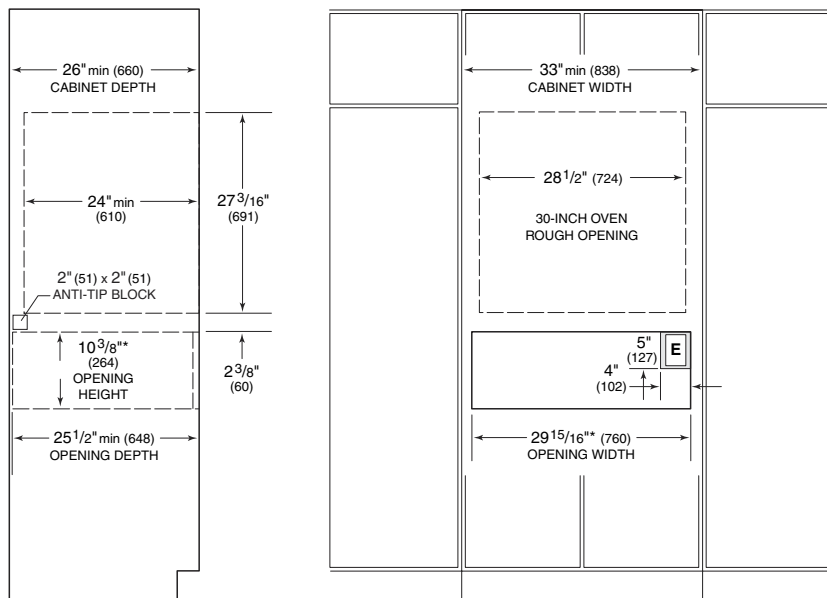
The Wolf warming drawer with an integrated drawer front can accommodate installations with a 30" (762) or 36" (914) wide cooktop. It may also be installed in combination with a 30" (762) or 36" (914) single oven. Dimensions will vary according to the specific installation.

Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The rough opening width will remain 29<sup>15</sup>/<sub>16</sub>" (760) whether installed in combination with a 30" (762) or 36" (914) cooktop or oven.

The decorative wood drawer front panel must be a minimum of 1/2" (13) thick.

**INSTALLATION SPECIFICATIONS**

*Warming Drawer with Integrated Drawer Front Installation below Built-In Oven*



**SPECIFICATIONS**

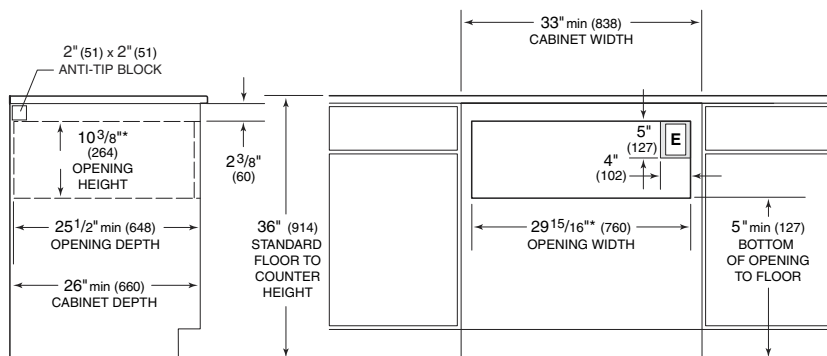
*Warming Drawer with Integrated Drawer Front*

Overall Width	<b>29<sup>7</sup>/<sub>8</sub>" (759)</b>
Overall Height	<b>10<sup>1</sup>/<sub>4</sub>" (340)</b>
Overall Depth (behind frame)	<b>23<sup>1</sup>/<sub>16</sub>" (586)</b>
Min Cabinet Width	<b>33" (838)</b>
Min Cabinet Depth	<b>26" (660)</b>
Min Base Support	<b>175 lbs (79 kg)</b>
Opening Width	<b>29<sup>15</sup>/<sub>16</sub>" (760)</b>
Opening Height	<b>10<sup>3</sup>/<sub>8</sub>" (264)</b>
Opening Depth	<b>25<sup>1</sup>/<sub>2</sub>" (648)</b>
Electrical Supply	<b>120 V AC, 60 Hz 15 amp dedicated circuit</b>
Heating Element	<b>450 W</b>
Power Cord	<b>3' (.9 m) 3-prong</b>
Shipping Weight	<b>75 lbs (34 kg)</b>

*Dimensions may vary to ± 1/8" (3).*

**INSTALLATION OPTIONS**

*Undercounter Installation*



**IMPORTANT NOTE:** A minimum 33" (838) wide by 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

The Wolf warming drawer with integrated drawer front may be installed above or below a 30" (762) or 36" (914) single oven or below an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom, with a minimum base support of 175 lbs (79 kg). Refer to the cooktop and oven sections for additional specifications. It may also be installed next to or above another Wolf warming drawer. Dimensions will vary according to the specific installation.

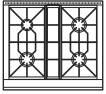
The Wolf warming drawer with integrated drawer front may be installed in combination with a 30" (762) or 36" (914) single oven and microwave oven with 30" (762) or 36" (914) trim. Refer to page 37. Dimensions will vary according to the specific installation.

Refer to the installation instructions provided with the integrated drawer front for detailed specifications. These instructions can also be found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

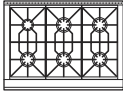
*Dimensions in parentheses are in millimeters unless otherwise specified.*



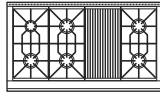
MODEL OPTIONS  
Dual Fuel Ranges



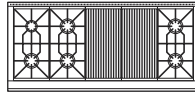
DF304



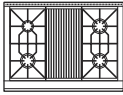
DF366



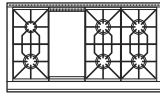
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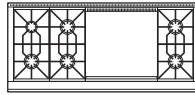
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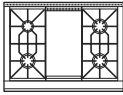
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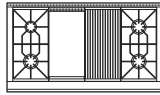
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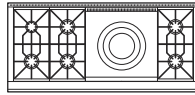
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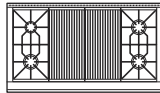
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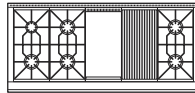
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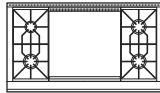
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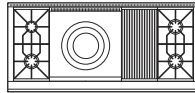
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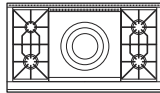
DF606CG



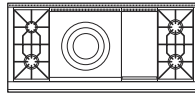
DF484DG



DF604CF



DF484F



DF604GF



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

WOLF DUAL FUEL RANGES

With Wolf's dual fuel ranges you have state-of-the-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, (DC) double charbroiler, (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 dual stacked 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\*

\*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 kWh) burners and one 9,200 Btu/hr (2.7 kWh) burner, all with simmer capabilities and automatic reignition at all settings
- Melt** feature on 9,200 Btu/hr (2.7 kWh) 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** adjustable oven racks with 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

WOLF WARRANTY

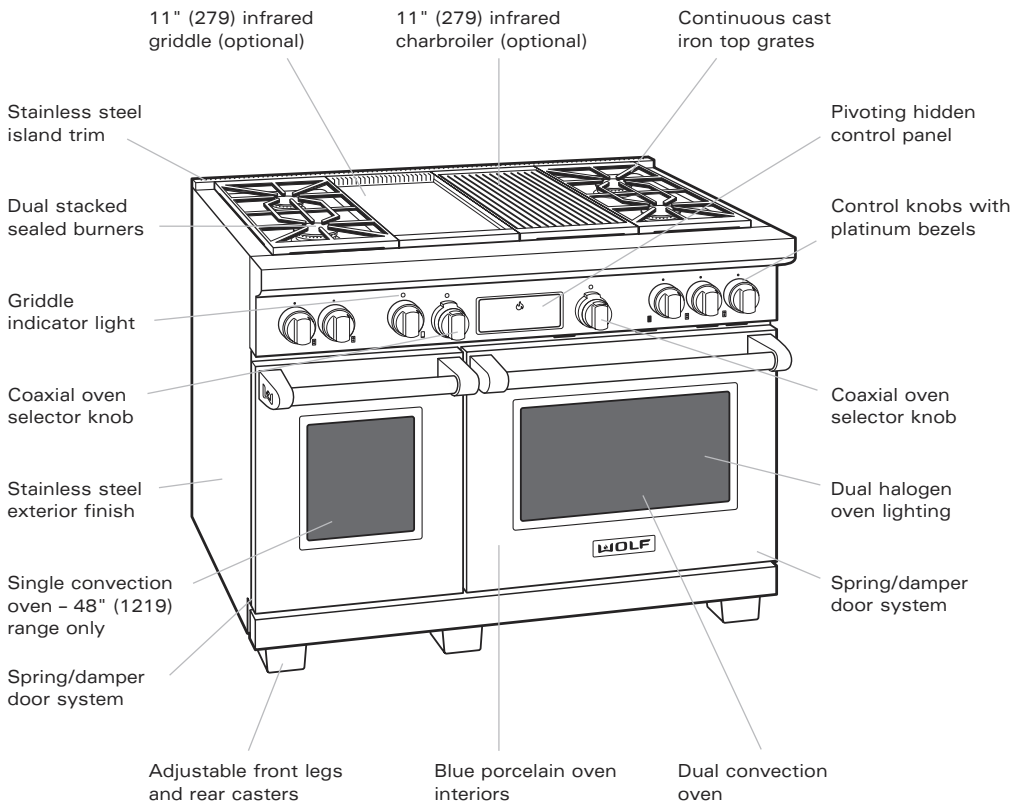
**Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.**

ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

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**
- Dehydration accessory**
- Bake stone accessory**
- High altitude conversion kit**

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

*Dimensions in parentheses are in millimeters unless otherwise specified.*



## 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 wall or Pro island ventilation hood with the Wolf dual fuel range. Refer to pages 75–83 for Pro ventilation specifications.

## 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.

### 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.

### BURNER RATING

#### *Dual Fuel Ranges*

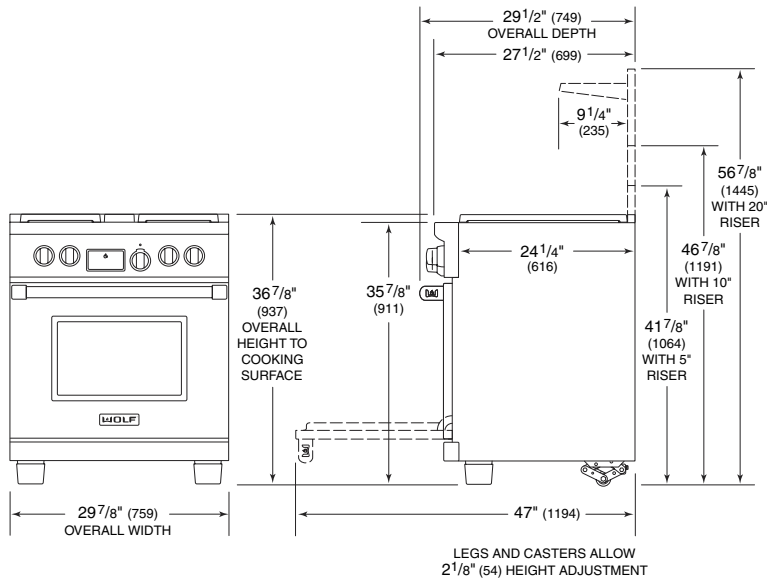
Surface Burners	<b>15,000 Btu/hr</b> <b>(4.4 kWh) with</b> <b>950 Btu/hr (.3 kWh)</b> <b>delivered at simmer</b> <b>(1) 9,200 Btu/hr</b> <b>(2.7 kWh) with</b> <b>325 Btu/hr (.1 kWh)</b> <b>delivered at simmer</b>
11" (279) Infrared Charbroiler	<b>16,000 Btu/hr</b> <b>(4.7 kWh)</b>
11" (279) Infrared Griddle	<b>18,000 Btu/hr</b> <b>(5.3 kWh)</b>
Double Infrared Charbroiler	<b>(2) 16,000 Btu/hr</b> <b>(4.7 kWh)</b>
Double Infrared Griddle	<b>(2) 18,000 Btu/hr</b> <b>(5.3 kWh)</b>
French Top	<b>15,000 Btu/hr</b> <b>(4.4 kWh)</b>

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

## WOLF DUAL FUEL RANGES

### OVERALL DIMENSIONS

30" (762) Dual Fuel Range



### SPECIFICATIONS

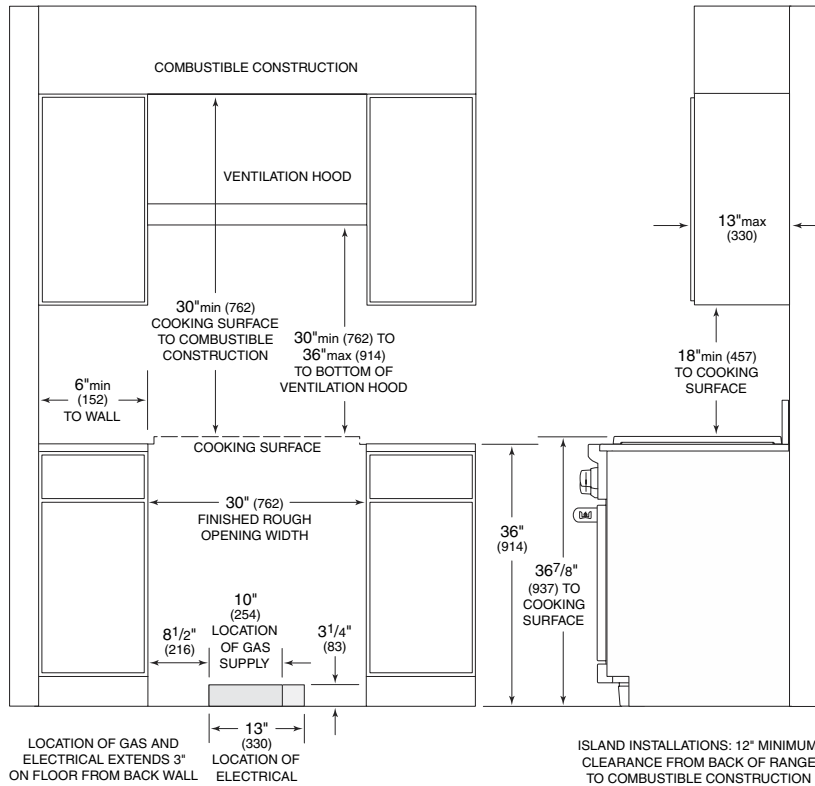
30" (762) Dual Fuel Range

Overall Width	<b>29 7/8" (759)</b>
Overall Height (to cooking surface)	<b>36 7/8" (937)</b>
Overall Depth	<b>29 1/2" (749)</b>
Oven Interior Capacity	
Overall	<b>4.5 cu ft (127 L)</b>
Usable	<b>3.4 cu ft (96 L)</b>
Interior Dimensions (W x H x D)	<b>21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416)</b>
Opening Width	<b>30" (762)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 30 amp dedicated circuit</b>
Electrical Rating	<b>5.2 Kw at 240 V 4.5 Kw at 208 V</b>
Total Amps	<b>21.7</b>
Shipping Weight	<b>325 lbs (147 kg)</b>

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.

Dimensions in parentheses are in millimeters unless otherwise specified.

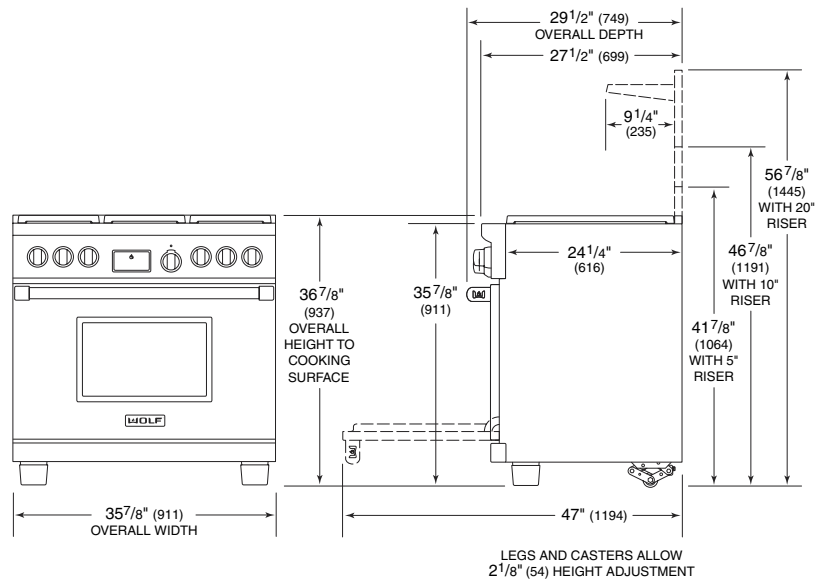


OVERALL DIMENSIONS  
36" (914) Dual Fuel Ranges

SPECIFICATIONS

36" (914) Dual Fuel Ranges

Overall Width	<b>35<sup>7</sup>/<sub>8</sub>" (911)</b>
Overall Height (to cooking surface)	<b>36<sup>7</sup>/<sub>8</sub>" (937)</b>
Overall Depth	<b>29<sup>1</sup>/<sub>2</sub>" (749)</b>
Oven Interior Capacity	
Overall Usable	<b>5.3 cu ft (150 L)</b>
	<b>4.2 cu ft (119 L)</b>
Interior Dimensions (W x H x D)	<b>26<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 16<sup>3</sup>/<sub>8</sub>" (673 x 419 x 416)</b>
Opening Width	<b>36" (914)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz</b> <b>30 amp dedicated circuit</b>
Electrical Rating	<b>5.2 Kw at 240 V</b> <b>4.5 Kw at 208 V</b>
Total Amps	<b>21.7</b>
Shipping Weight	<b>445-470 lbs</b> <b>(202-213 kg)</b>



Dimensions may vary to ±1/8" (3).

MODEL OPTIONS

36" (914) Dual Fuel Ranges

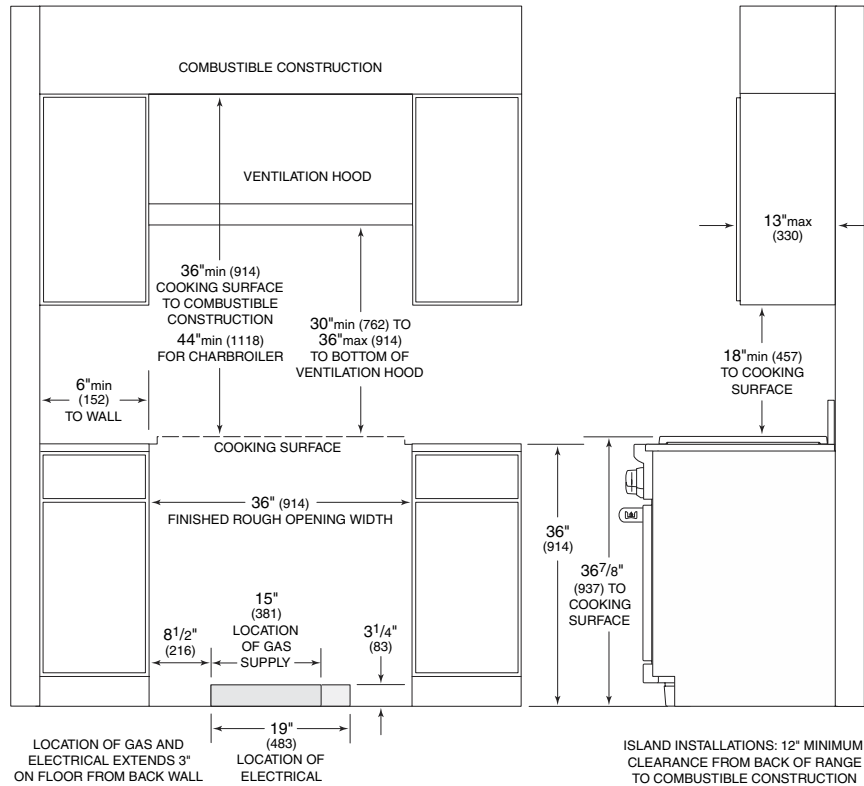
- Six Surface Burners** DF366
- Four Surface Burners**
- with Charbroiler **DF364C**
- with Griddle **DF364G**

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

**IMPORTANT NOTE:** In non-island applications, a minimum 5" (127) riser is required for Model DF366 and minimum 10" (254) riser required for Models DF364C and DF364G installed against a combustible surface. The island trim and 5" (127) riser may only be used against a non-combustible surface for Models DF364C and DF364G.

INSTALLATION SPECIFICATIONS

36" (914) Dual Fuel Ranges



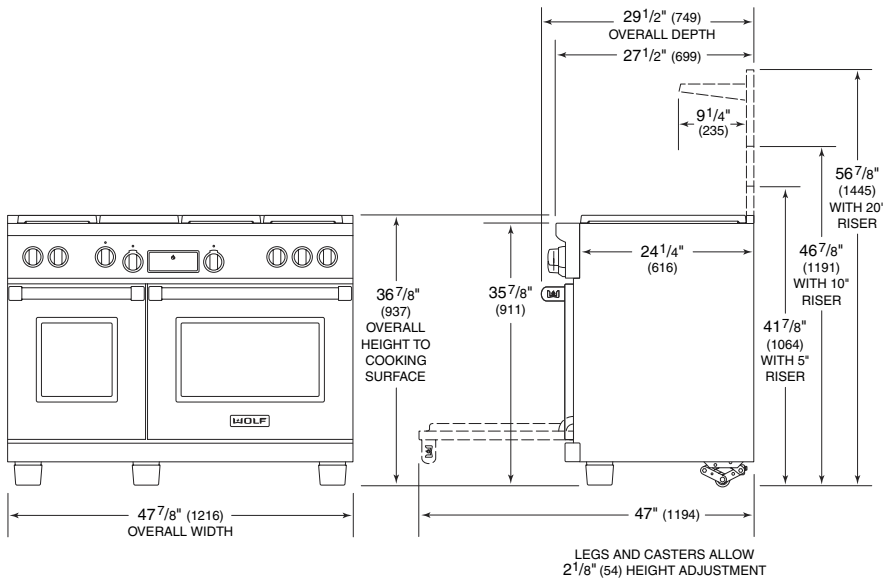
INSTALLATION

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

## WOLF DUAL FUEL RANGES

### OVERALL DIMENSIONS

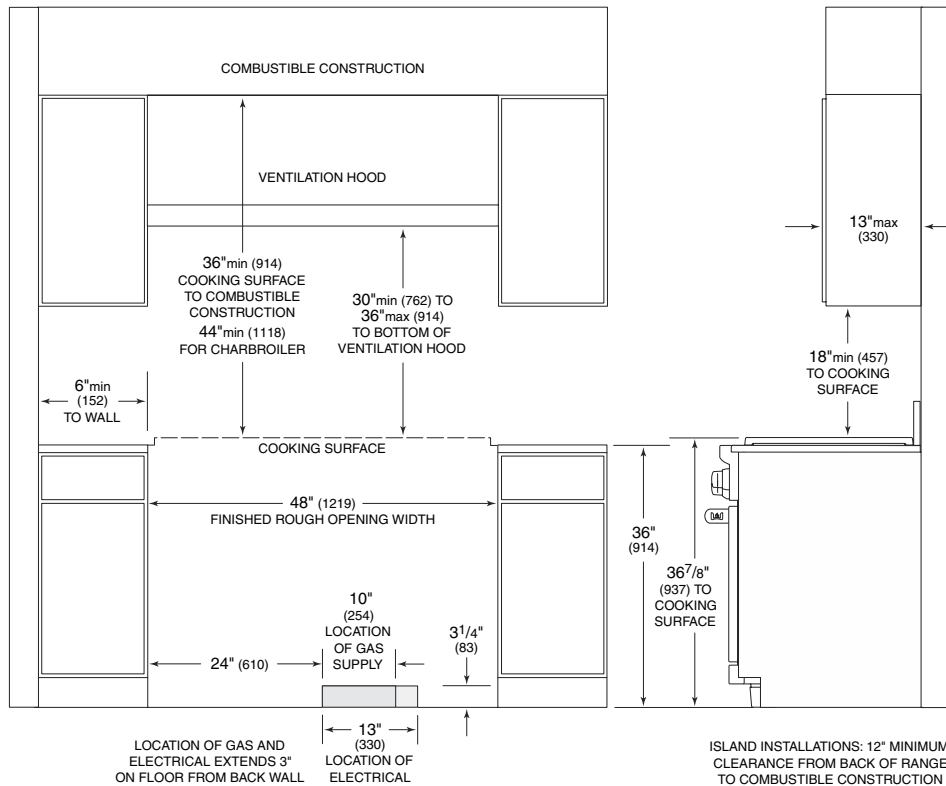
48" (1219) Dual Fuel Ranges



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

### INSTALLATION SPECIFICATIONS

48" (1219) Dual Fuel Ranges



### 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 Charbroiler **DF484DC**  
with Double Griddle **DF484DG**  
with French Top **DF484F**

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

**IMPORTANT NOTE:** In non-island applications, a minimum 10" (254) riser is required for all 48" (1219) models installed against a combustible surface. The island trim and 5" (127) riser may only be used against a non-combustible surface.

### SPECIFICATIONS

48" (1219) Dual Fuel Ranges

Overall Width	<b>47<sup>7</sup>/<sub>8</sub>" (1216)</b>
Overall Height (to cooking surface)	<b>36<sup>7</sup>/<sub>8</sub>" (937)</b>
Overall Depth	<b>29<sup>1</sup>/<sub>2</sub>" (749)</b>
Large Oven Interior Capacity Overall	<b>4.5 cu ft (127 L)</b>
Usable	<b>3.4 cu ft (96 L)</b>
Interior Dimensions (W x H x D)	<b>21<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 16<sup>3</sup>/<sub>8</sub>" (546 x 419 x 416)</b>
Small Oven Interior Capacity Overall	<b>2.5 cu ft (71 L)</b>
Usable	<b>1.8 cu ft (51 L)</b>
Interior Dimensions (W x H x D)	<b>11<sup>5</sup>/<sub>8</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 16<sup>3</sup>/<sub>8</sub>" (295 x 419 x 416)</b>
Opening Width	<b>48" (1219)</b>
Electrical Supply	<b>240/208 V AC, 60 Hz 50 amp dedicated circuit</b>
Electrical Rating	<b>10.0 Kw at 240 V 8.7 Kw at 208 V</b>
Total Amps	<b>42.5</b>
Shipping Weight	<b>665-750 lbs (302-340 kg)</b>

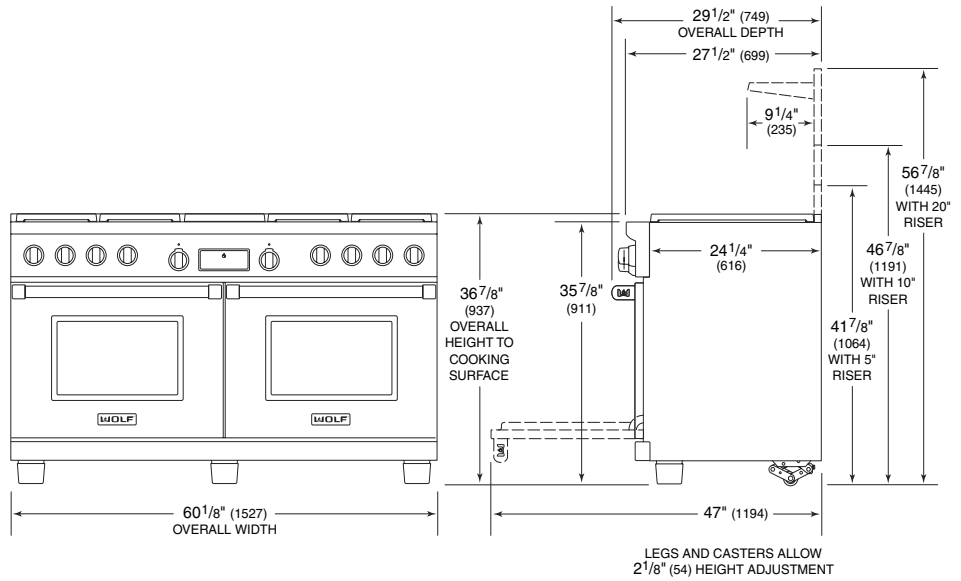
Dimensions in parentheses are in millimeters unless otherwise specified.

OVERALL DIMENSIONS  
60" (1524) Dual Fuel Ranges

SPECIFICATIONS

60" (1524) Dual Fuel Ranges

Overall Width	60 <sup>1</sup> / <sub>8</sub> " (1527)
Overall Height (to cooking surface)	36 <sup>7</sup> / <sub>8</sub> " (937)
Overall Depth	29 <sup>1</sup> / <sub>2</sub> " (749)
Oven Interior Capacity	
Overall (per oven)	4.5 cu ft (127 L)
Usable (per oven)	3.4 cu ft (96 L)
Interior Dimensions (W x H x D)	21 <sup>1</sup> / <sub>2</sub> " x 16 <sup>1</sup> / <sub>2</sub> " x 16 <sup>3</sup> / <sub>8</sub> " (546 x 419 x 416) each
Opening Width	60 <sup>1</sup> / <sub>4</sub> " (1530)
Electrical Supply	240/208 V AC, 60 Hz 50 amp dedicated circuit
Electrical Rating	10.0 Kw at 240 V 8.7 Kw at 208 V
Total Amps	42.5
Shipping Weight	875-950 lbs (397-431 kg)



Dimensions may vary to ±1/8" (3).

MODEL OPTIONS

60" (1524) Dual Fuel Ranges

Six Surface Burners

with Double Charbroiler	DF606DC
with Double Griddle	DF606DG
with French Top	DF606F
with Charbroiler and Griddle	DF606CG

Four Surface Burners

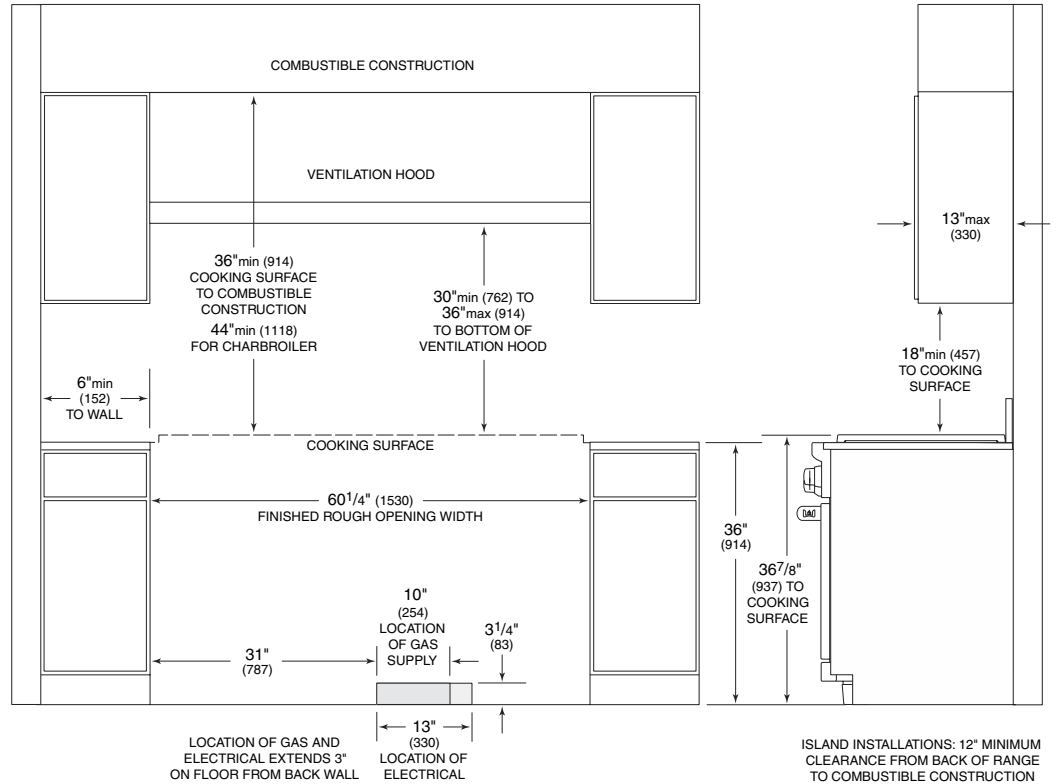
with Charbroiler and French Top	DF604CF
with Griddle and French Top	DF604GF

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

IMPORTANT NOTE: In non-island applications, a minimum 10" (254) riser is required for all 60" (1524) models installed against a combustable surface. The island trim and 5" (127) riser may only be used against a non-combustible surface.

INSTALLATION SPECIFICATIONS

60" (1524) Dual Fuel Ranges



WOLF GAS RANGES

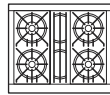
If it looks as if it could be in a restaurant kitchen, well, that's natural. That's precisely where Wolf has spent the past seven decades, perfecting the form, function and sheer durability of our stainless steel gas ranges.

Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths, and combined with the range top options, the different configurations you can choose from are numerous. Model numbers indicate the range top features: (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French Top.

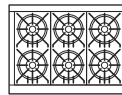
Advanced standard features such as an infrared oven broiler, convection baking, dual burners, along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your gas range will make you and your client look great.

All Wolf gas ranges come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

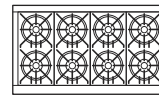
TOP CONFIGURATIONS  
Gas Ranges



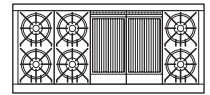
R304



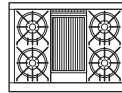
R366



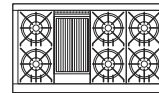
R488



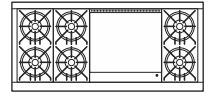
R606DC



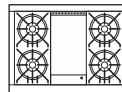
R364C



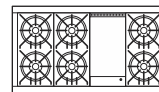
R486C



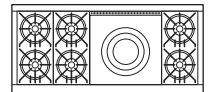
R606DG



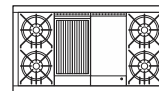
R364G



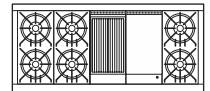
R486G



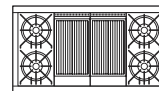
R606F



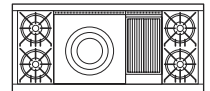
R484CG



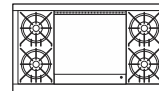
R606CG



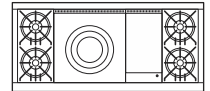
R484DC



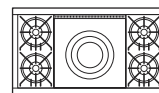
R604CF



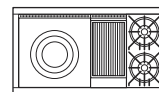
R484DG



R604GF



R484F



R482CF



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

**FEATURES**

**Natural** or LP gas models

**Fits** standard 24" (610) deep cabinets with zero clearance for easy installation

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

**Classic** stainless steel exterior finish

**Dual** brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kWh) simmer to 16,000 Btu/hr (4.7 kWh) high

**Porcelain-coated** cast iron top grates

**Large** red control knobs with four position settings and chrome bezels—optional black knobs available

**Large** capacity convection oven(s) with broiler, porcelain interior, three adjustable racks, lights and door window

**18"** (457) oven with porcelain interior and two adjustable racks on 48" (1219) range

**Stainless** steel drip tray on ball bearing slides

**Adjustable** 3" (76) stainless steel legs in front and rear casters

**Full** side panels and skirt

**High** altitude conversion kits available

**CSA** certified for US and Canada

WOLF WARRANTY

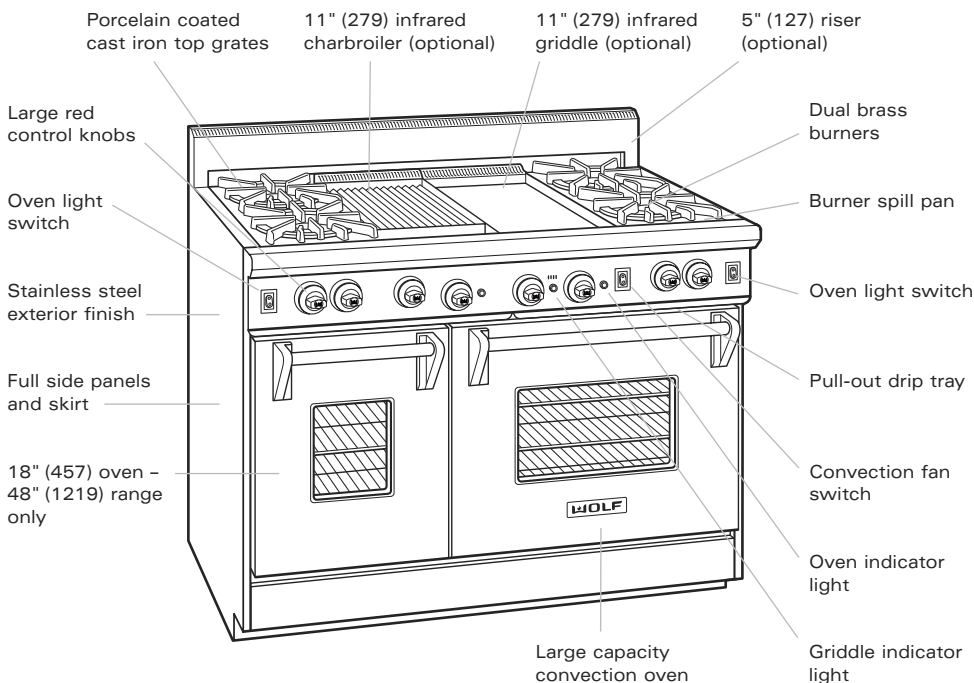
**Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.**

GAS RANGE FEATURES

*Model R484CG shown with 5" (127) riser*

ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at wolfappliance.com and click on the accessories section for your specific model.**



ACCESSORIES

*Contact your Wolf Dealer*

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

**20" (508) classic stainless steel riser with shelf**

**Classic stainless steel island trim**

**Black control knobs\***

**Porcelain cast iron wok grate**

**Porcelain cast iron S-grates**

**Hardwood cutting board**

**Additional oven racks**

**High altitude conversion kit**

*\*Black control knobs are available at no cost.*



**PLANNING INFORMATION**

Wolf gas 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 gas 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 gas 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 wall or Pro island ventilation hood with the Wolf gas range. Refer to pages 75–83 for Pro ventilation specifications.

**ELECTRICAL | GAS REQUIREMENTS**

The Wolf gas range requires a 110/120 V electrical supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

Wolf gas 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.

**HIGH ALTITUDE**

**The Wolf gas range functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.**

**BURNER RATING**

*Gas Ranges*

Surface Burners	<b>16,000 Btu/hr</b> <b>(4.7 kWh) with</b> <b>500 Btu/hr (.1 kWh)</b> <b>delivered at simmer</b>
11" (279) Infrared Charbroiler	<b>16,000 Btu/hr</b> <b>(4.7 kWh)</b>
11" (279) Infrared Griddle	<b>18,000 Btu/hr</b> <b>(5.3 kWh)</b>
Double Infrared Charbroiler	<b>(2) 16,000 Btu/hr</b> <b>(4.7 kWh)</b>
Double Infrared Griddle	<b>(2) 18,000 Btu/hr</b> <b>(5.3 kWh)</b>
French Top	<b>15,000 Btu/hr</b> <b>(4.4 kWh)</b>
Oven Burner (Bake)	<b>30,000 Btu/hr</b> <b>(8.8 kWh)</b>
Infrared Oven Broiler	<b>18,000 Btu/hr</b> <b>(5.3 kWh)</b>

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

*Dimensions in parentheses are in millimeters unless otherwise specified.*



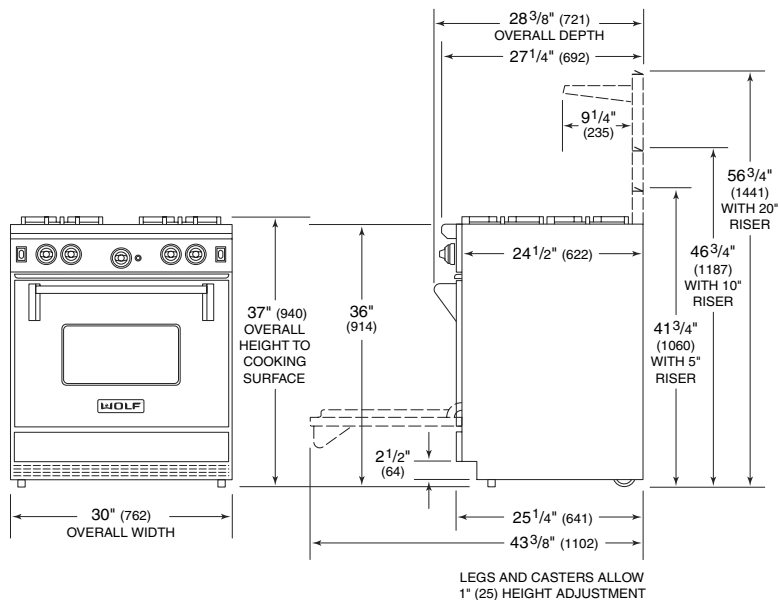
OVERALL DIMENSIONS

30" (762) Gas Range

SPECIFICATIONS

30" (762) Gas Range

Overall Width	<b>30" (762)</b>
Overall Height (to cooking surface)	<b>37" (940)</b>
Overall Depth	<b>28<sup>3</sup>/<sub>8</sub>" (721)</b>
Oven Interior Capacity	
Overall Usable	<b>3.9 cu ft (110 L)</b>
	<b>3.4 cu ft (96 L)</b>
Oven Interior Dim (W x H x D)	<b>24" x 16<sup>1</sup>/<sub>2</sub>" x 17" (610 x 419 x 432)</b>
Opening Width	<b>30<sup>1</sup>/<sub>4</sub>" (768)</b>
Electrical Supply	<b>110/120 V AC, 60 Hz</b>
	<b>15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Shipping Weight	<b>325 lbs (147 kg)</b>



LEGS AND CASTERS ALLOW 1" (25) HEIGHT ADJUSTMENT

Dimensions may vary to ±1/8" (3).

MODEL OPTIONS

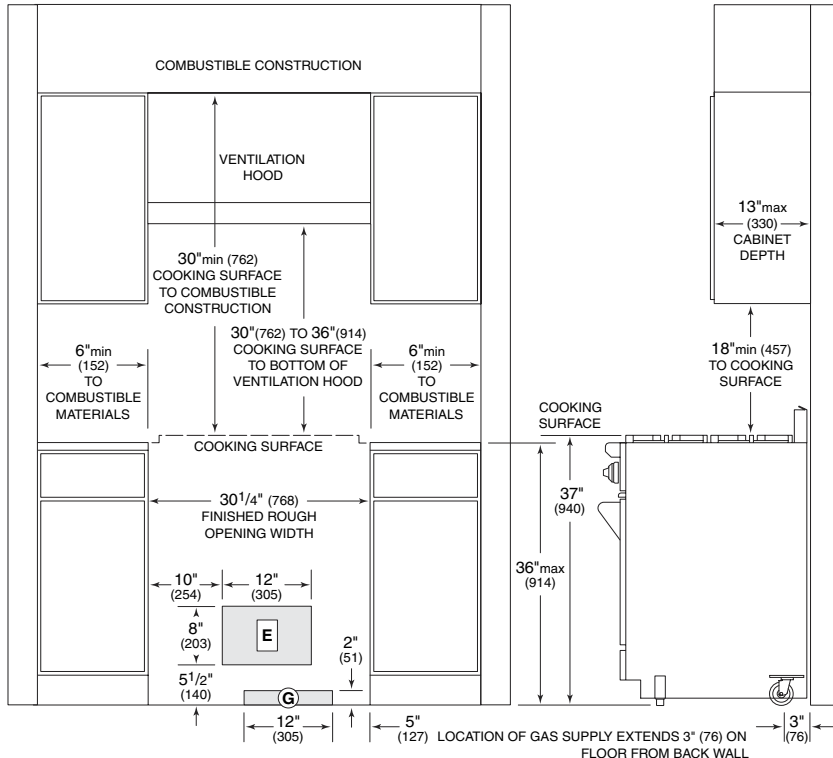
30" (762) Gas Range

**Four Surface Burners R304**

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

INSTALLATION SPECIFICATIONS

30" (762) Gas Range



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE MATERIALS - 0" (0) TO NON-COMBUSTIBLE MATERIALS - NO SIDE WALL OR REAR WALL ABOVE COOKING SURFACE

PENINSULA INSTALLATIONS: NO SIDE WALL ABOVE COOKING SURFACE

INSTALLATION

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

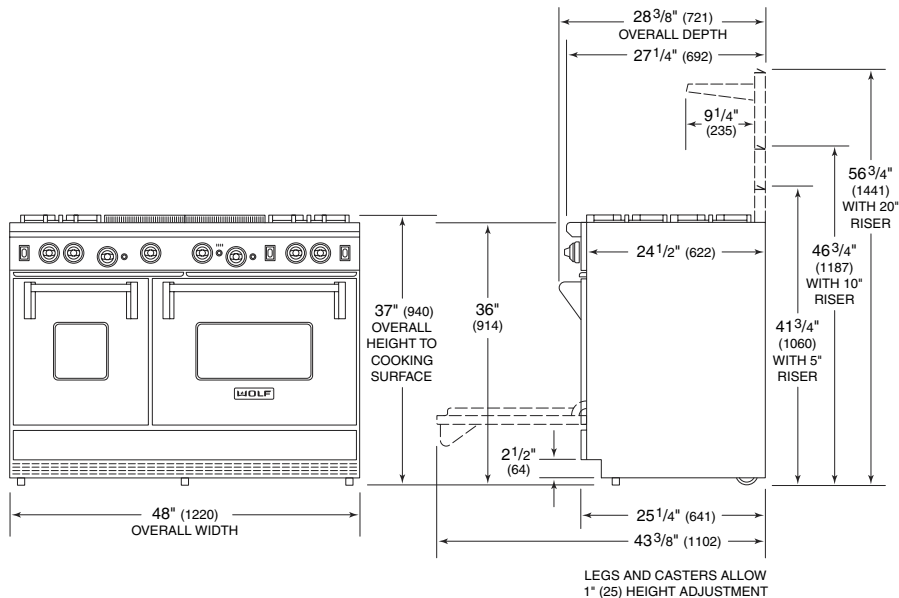




OVERALL DIMENSIONS  
48" (1219) Gas Ranges

SPECIFICATIONS  
48" (1219) Gas Ranges

Overall Width	<b>48" (1219)</b>
Overall Height (to cooking surface)	<b>37" (940)</b>
Overall Depth	<b>28<sup>3</sup>/<sub>8</sub>" (721)</b>
Large Oven Interior Capacity	
Overall	<b>3.9 cu ft (110 L)</b>
Usable	<b>3.4 cu ft (96 L)</b>
Interior Dimensions (W x H x D)	<b>24" x 16<sup>1</sup>/<sub>2</sub>" x 17"</b> <b>(610 x 419 x 432)</b>
Small Oven Interior Capacity	
Overall	<b>2.4 cu ft (68 L)</b>
Usable	<b>1.7 cu ft (48 L)</b>
Interior Dimensions (W x H x D)	<b>13<sup>1</sup>/<sub>2</sub>" x 16<sup>1</sup>/<sub>2</sub>" x 17"</b> <b>(343 x 419 x 432)</b>
Opening Width	<b>48<sup>1</sup>/<sub>4</sub>" (1226)</b>
Electrical Supply	<b>110/120 V AC, 60 Hz</b> <b>15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Shipping Weight	<b>650-750 lbs</b> <b>(295-340 kg)</b>



*Dimensions may vary to ±1/8" (3).*

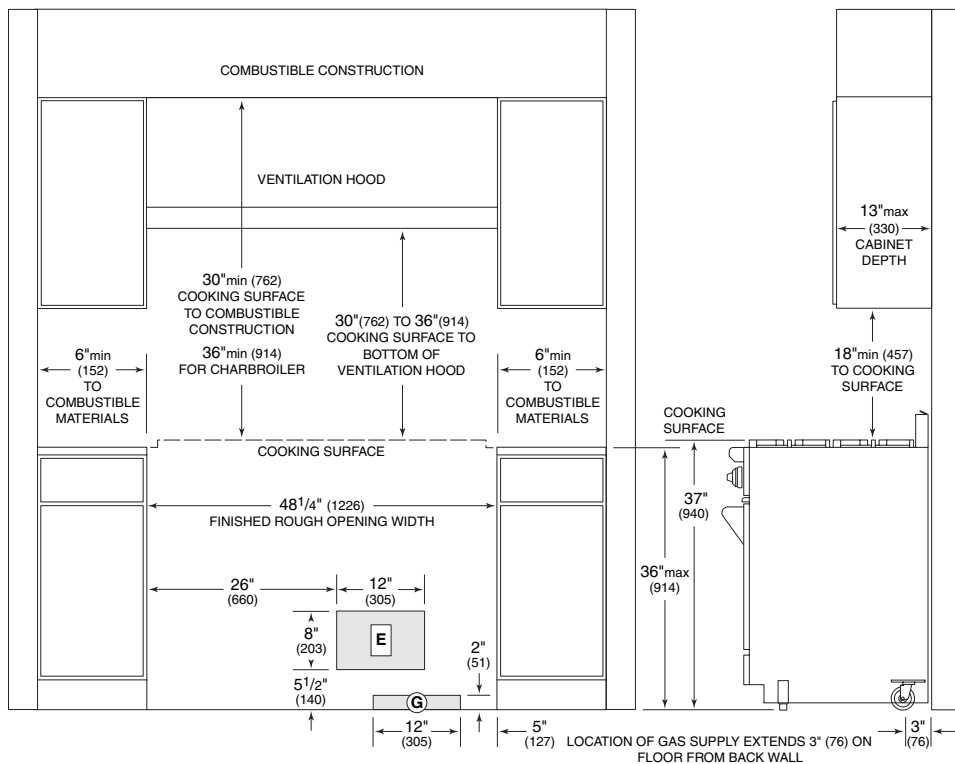
INSTALLATION SPECIFICATIONS  
48" (1219) Gas Ranges

MODEL OPTIONS  
48" (1219) Gas Ranges

- Eight Surface Burners**     **R488**
- Six Surface Burners**
- with Charbroiler     **R486C**
- with Griddle     **R486G**
- Four Surface Burners**
- with Charbroiler and Griddle     **R484CG**
- with Double Charbroiler     **R484DC**
- with Double Griddle     **R484DG**
- with French Top     **R484F**
- Two Surface Burners**
- with Charbroiler and French Top     **R482CF**

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

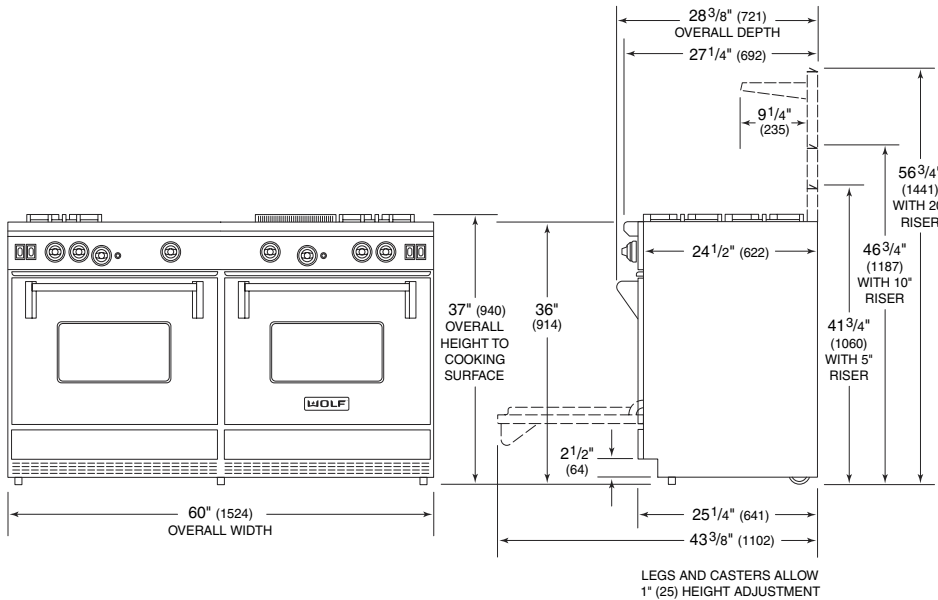
**IMPORTANT NOTE:** In non-island applications, a minimum 10" (254) riser is required for all 48" (1219) models installed against a combustible surface. The 5" (127) riser may only be used against a non-combustible surface.



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE MATERIALS - 0" (0) TO NON-COMBUSTIBLE MATERIALS - NO SIDE WALL OR REAR WALL ABOVE COOKING SURFACE  
PENNINSULA INSTALLATIONS: NO SIDE WALL ABOVE COOKING SURFACE

OVERALL DIMENSIONS

60" (1524) Gas Ranges



SPECIFICATIONS

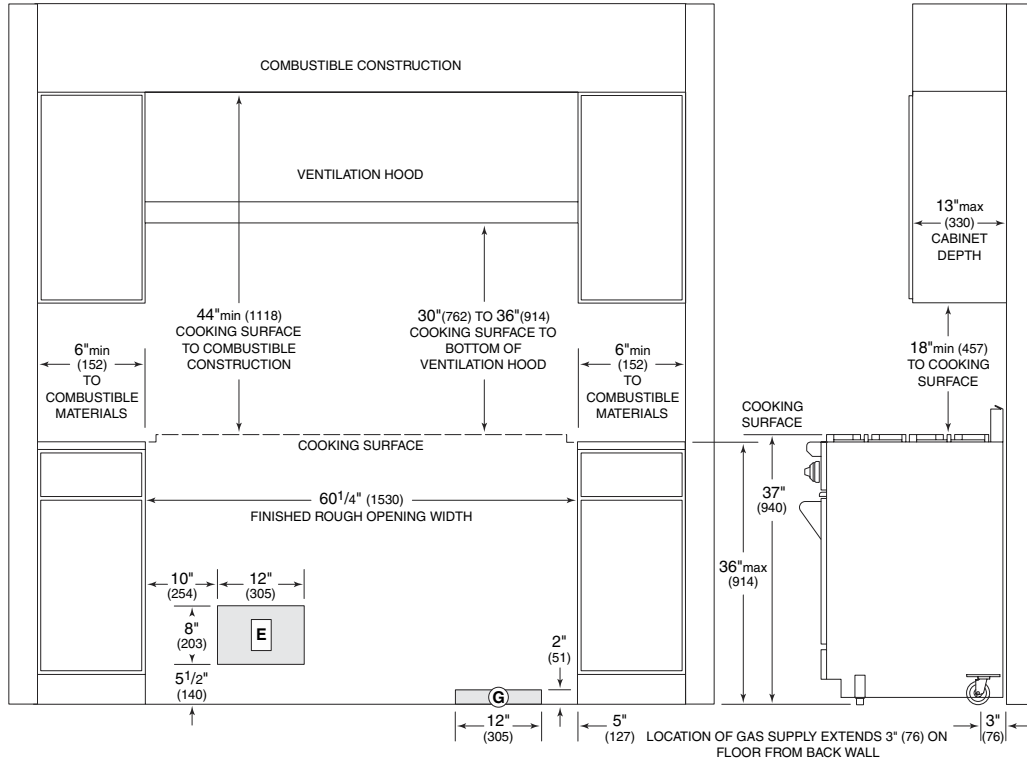
60" (1524) Gas Ranges

Overall Width	<b>60" (1524)</b>
Overall Height (to cooking surface)	<b>37" (940)</b>
Overall Depth	<b>28<sup>3</sup>/<sub>8</sub>" (721)</b>
Oven Interior Capacity (per oven)	
Overall	<b>3.9 cu ft (110 L)</b>
Usable	<b>3.4 cu ft (96 L)</b>
Oven Interior Dim (W x H x D)	<b>24" x 16<sup>1</sup>/<sub>2</sub>" x 17" (610 x 419 x 432)</b>
Opening Width	<b>60<sup>1</sup>/<sub>4</sub>" (1530)</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Shipping Weight	<b>875-950 lbs (397-431 kg)</b>

Dimensions may vary to ±1/8" (3).

INSTALLATION SPECIFICATIONS

60" (1524) Gas Ranges



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE MATERIALS - 0" (0) TO NON-COMBUSTIBLE MATERIALS - NO SIDE WALL OR REAR WALL ABOVE COOKING SURFACE  
 PENINSULA INSTALLATIONS: NO SIDE WALL ABOVE COOKING SURFACE

MODEL OPTIONS

60" (1524) Gas Ranges

- Six Surface Burners**
- with Double Charbroiler **R606DC**
  - with Double Griddle **R606DG**
  - with French Top **R606F**
  - with Charbroiler and Griddle **R606CG**
- Four Surface Burners**
- with Charbroiler and French Top **R604CF**
  - with Griddle and French Top **R604GF**

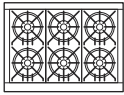
Natural gas models listed; for LP gas add (-LP) to the model number.

**IMPORTANT NOTE:** In non-island applications, a minimum 10" (254) riser is required for all 60" (1524) models installed against a combustible surface. The 5" (127) riser may only be used against a non-combustible surface.

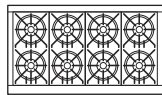
Dimensions in parentheses are in millimeters unless otherwise specified.



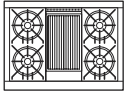
TOP CONFIGURATIONS  
Gas Rangetops



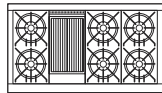
RT366



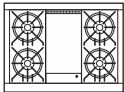
RT488



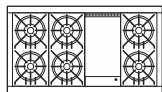
RT364C



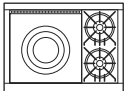
RT486C



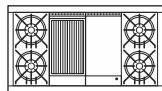
RT364G



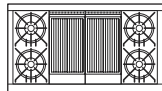
RT486G



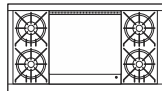
RT362F



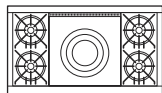
RT484CG



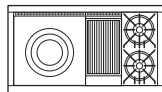
RT484DC



RT484DG



RT484F



RT482CF

**This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).**

WOLF GAS RANGETOPS

If you want to offer a more professional look to your client's kitchen and still use a cooktop, look to the rangetops from Wolf. They offer you that commercial look but give you flexibility to use the ovens in other locations in the kitchen. In fact, the Wolf framed ovens would be a beautiful complement to these cooking instruments.

Wolf gas rangetops come in 36" (914) and 48" (1219) 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, (DC) double charbroiler, (DG) double griddle and (F) French Top.

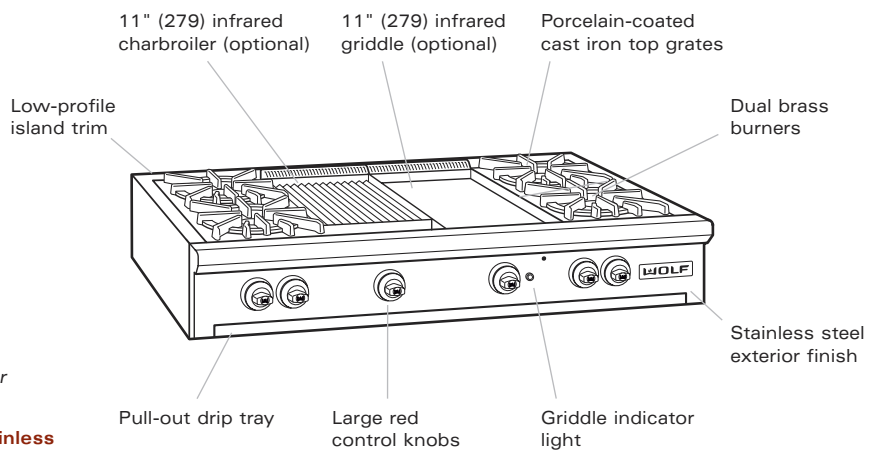
Choose from two, four, six or eight dual burners or consider the Wolf exclusive infrared charbroiler, infrared griddle or French Top for the ultimate in restaurant cooking in the home.

The dual burners can produce 16,000 Btu/hr (4.7 kWh) for professional cooking heat and turn down to 500 Btu/hr (.1 kWh) for those delicate jobs like melting chocolate.

All Wolf gas rangetops come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

GAS RANGETOP FEATURES

Model RT484CG shown with island trim



ACCESSORIES

Contact your Wolf Dealer

**10<sup>1</sup>/<sub>2</sub>" (267) classic stainless steel riser**

**Standard or island trim in classic stainless steel**

**Black control knobs\***

**Porcelain cast iron wok grate**

**Porcelain cast iron S-grates**

**Hardwood cutting board**

**High altitude conversion kit**

\*Black control knobs are available at no cost.



**FEATURES**

- Natural** or LP gas models
- Fits** standard 24" (610) deep cabinets with zero clearance for easy installation
- Optional** infrared charbroiler, infrared griddle and French Top configurations
- Classic** stainless steel exterior finish
- Dual** brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kWh) simmer to 16,000 Btu/hr (4.7 kWh) high
- Porcelain-coated** cast iron top grates
- Large** red control knobs with four position settings and chrome bezels—optional black knobs available
- Stainless** steel drip tray on ball bearing slides
- High** altitude conversion kits available
- CSA** certified for US and Canada

**PLANNING INFORMATION**

Wolf gas rangetops come in 36" (914) and 48" (1219) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas rangetop.

**IMPORTANT NOTE:** Caution must be used in planning the proper installation of the Wolf gas rangetop 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 wall or Pro island ventilation hood with the Wolf gas rangetop. Refer to pages 75–83 for Pro ventilation specifications.

WOLF WARRANTY

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

**ELECTRICAL | GAS REQUIREMENTS**

The Wolf gas rangetop requires a 110/120 V electrical supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

Wolf gas rangetops 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.

ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at wolfappliance.com and click on the accessories section for your specific model.**

HIGH ALTITUDE

**The Wolf gas rangetop functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.**

BURNER RATING

*Gas Rangetops*

Surface Burners	<b>16,000 Btu/hr (4.7 kWh) with 500 Btu/hr (.1 kWh) delivered at simmer</b>
11" (279) Infrared Charbroiler	<b>16,000 Btu/hr (4.7 kWh)</b>
11" (279) Infrared Griddle	<b>18,000 Btu/hr (5.3 kWh)</b>
Double Infrared Charbroiler	<b>(2) 16,000 Btu/hr (4.7 kWh)</b>
Double Infrared Griddle	<b>(2) 18,000 Btu/hr (5.3 kWh)</b>
French Top	<b>15,000 Btu/hr (4.4 kWh)</b>

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

*Dimensions in parentheses are in millimeters unless otherwise specified.*

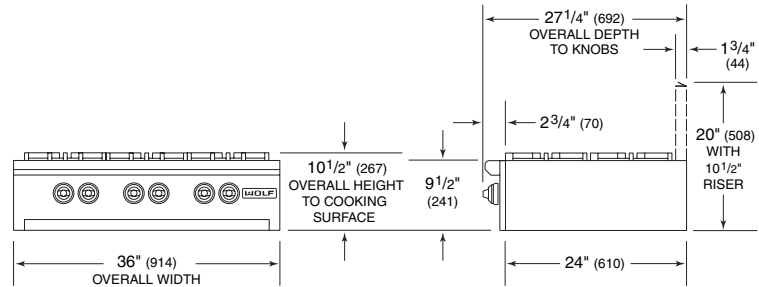


OVERALL DIMENSIONS  
36" (914) Gas Rangetops

SPECIFICATIONS

36" (914) Gas Rangetops

Overall Width	<b>36" (914)</b>
Overall Height (to cooking surface)	<b>10 1/2" (267)</b>
Overall Depth	<b>27 1/4" (692)</b>
Opening Width	<b>36 1/4" (921)</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Shipping Weight	<b>190-220 lbs (86-100 kg)</b>



Dimensions may vary to ± 1/8" (3).

MODEL OPTIONS

36" (914) Gas Rangetops

- Six Surface Burners** RT366
- Four Surface Burners**
  - with Charbroiler RT364C
  - with Griddle RT364G
- Two Surface Burners**
  - with French Top RT362F

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

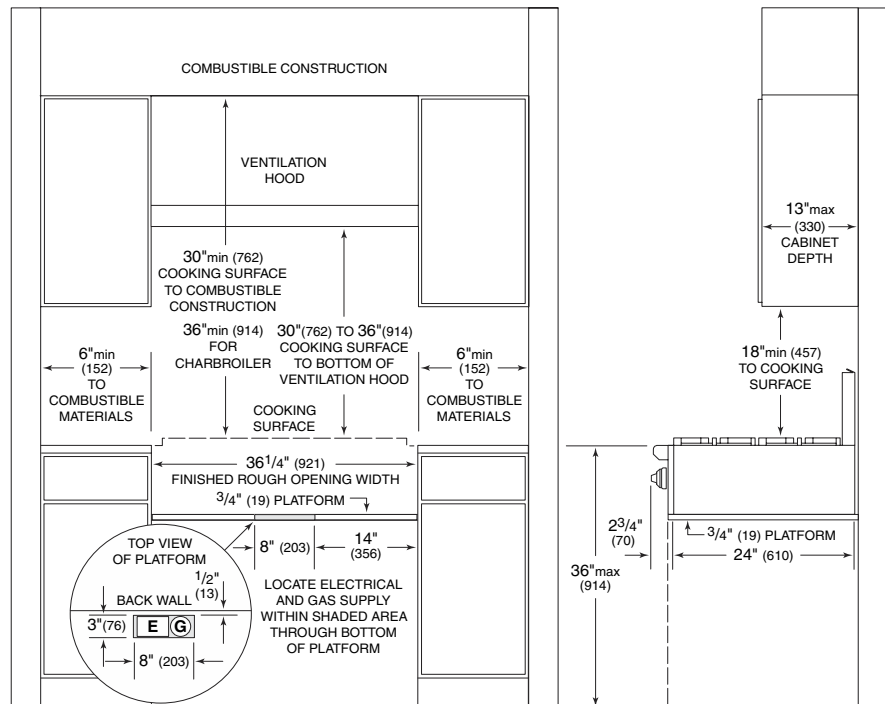
**IMPORTANT NOTE:** A riser is required for all 36" (914) models in non-island installations.

INSTALLATION SPECIFICATIONS

36" (914) Gas Rangetops

INSTALLATION

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

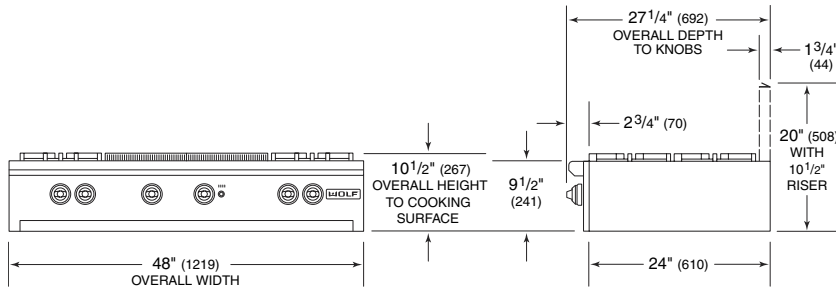


ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE MATERIALS – 0" (0) TO NON-COMBUSTIBLE MATERIALS – NO SIDE WALL OR REAR WALL ABOVE COOKING SURFACE  
PENNINSULA INSTALLATIONS: NO SIDE WALL ABOVE COOKING SURFACE

## WOLF GAS RANGETOPS

### OVERALL DIMENSIONS

48" (1219) Gas Rangetops



### SPECIFICATIONS

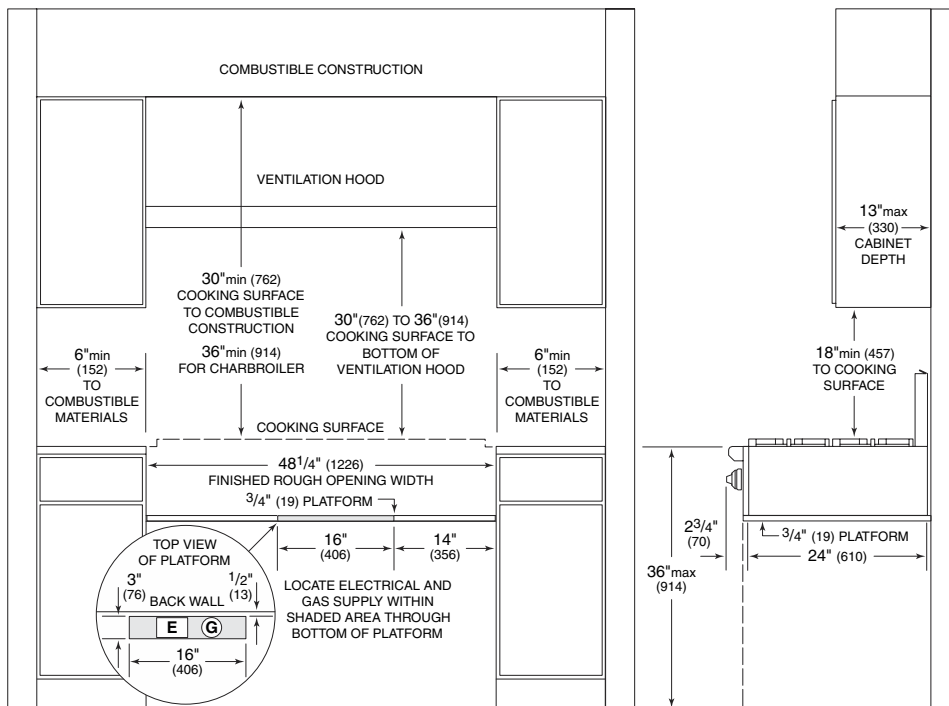
48" (1219) Gas Rangetops

Overall Width	<b>48" (1219)</b>
Overall Height (to cooking surface)	<b>10 1/2" (267)</b>
Overall Depth	<b>27 1/4" (692)</b>
Opening Width	<b>48 1/4" (1226)</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power Cord	<b>6' (1.8 m) 3-prong</b>
Shipping Weight	<b>220-280 lbs (100-127 kg)</b>

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

### INSTALLATION SPECIFICATIONS

48" (1219) Gas Rangetops



### MODEL OPTIONS

48" (1219) Gas Rangetops

<b>Eight Surface Burners</b>	<b>RT488</b>
<b>Six Surface Burners</b>	
with Charbroiler	<b>RT486C</b>
with Griddle	<b>RT486G</b>
<b>Four Surface Burners</b>	
with Charbroiler and Griddle	<b>RT484CG</b>
with Double Charbroiler	<b>RT484DC</b>
with Double Griddle	<b>RT484DG</b>
with French Top	<b>RT484F</b>
<b>Two Surface Burners</b>	
with Charbroiler and French Top	<b>RT482CF</b>

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

**IMPORTANT NOTE:** A riser is required for all 48" (1219) models in non-island installations.

ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE MATERIALS - 0" (0) TO NON-COMBUSTIBLE MATERIALS - NO SIDE WALL OR REAR WALL ABOVE COOKING SURFACE

PENINSULA INSTALLATIONS: NO SIDE WALL ABOVE COOKING SURFACE

Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF GAS BBQ GRILLS

Cooking to our way of thinking, is every bit as much a performing art as music or theater. So here is our logic. When the symphony or the Shakespeare troupe moves outdoors for the festival season, the venue is more casual than usual, but the performance loses nothing in terms of artistry. Why can't cooking be the same way? With Wolf they are.

Wolf gas BBQ grills are, like their kitchen counterparts, precision instruments.

Constructed of heavy-duty stainless steel, both the 36" (914) and 48" (1219) models are available built-in or as a free-standing grill on a cart. Model numbers followed by (BI) indicate a built-in unit, while (C) indicates that the grill is on a free-standing cart. Features include a 115-volt rotisserie, an infrared rear burner for precise, consistent grilling, and optional side burners.

FEATURES

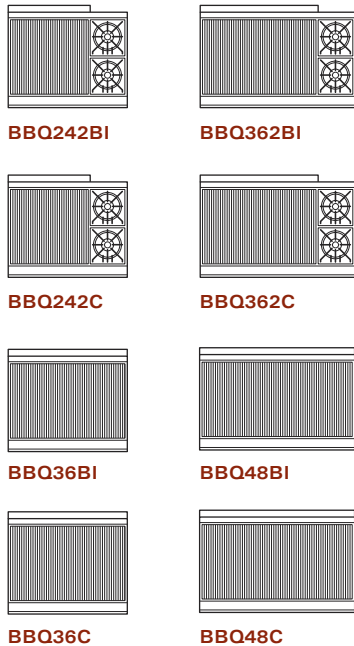
- Natural** or LP gas units
- Built-in** (BI) or free-standing cart (C) models
- Heavy-duty** 18-gauge stainless steel construction with classic stainless steel exterior finish
- Push-button**, battery-powered ignition
- Individually-controlled** 10,000 Btu/hr (2.9 kWh) burners spaced five inches apart
- Optional** 16,000 Btu/hr (4.7 kWh) step-up cast iron side burners
- Cast** iron porcelain-coated grill grates
- New** redesigned burner radiant plates
- 115-volt** rotisserie motor and infrared rear rotisserie burner
- Two-piece** stainless steel hood and handle
- LP** gas models include gas regulator, hose and 5-gallon (19 L) tank
- Heavy-duty** locking swivel casters on cart models
- Optional** insulated liner for built-in applications
- Scraper** and protective canvas cover included

WOLF WARRANTY

Two and five year residential warranty, along with a limited lifetime warranty on the BBQ body and hood (exclusions apply). See warranty details at the end of this guide.

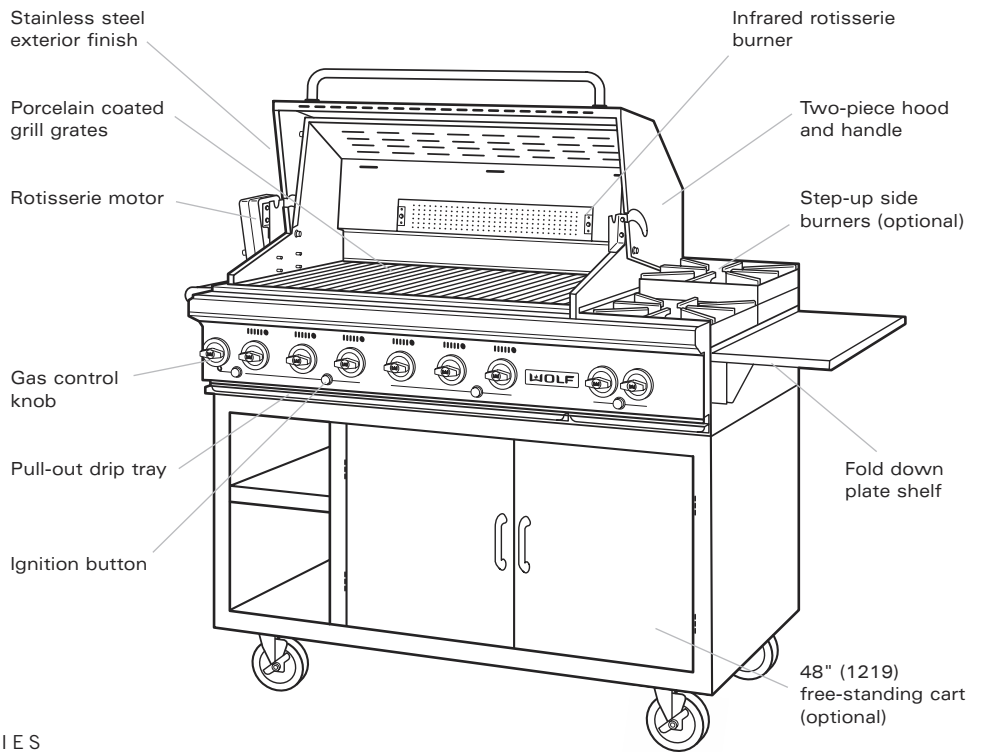
TOP CONFIGURATIONS

Gas BBQ Grills



GAS BBQ GRILL FEATURES

Model BBQ362C shown



ACCESSORIES  
Contact your Wolf Dealer

- Black control knobs\***
- Insulating liner**

\*Black control knobs are available at no cost.



**PLANNING INFORMATION**

It goes without saying that the BBQ grill mounted on the free-standing cart takes very little planning from a design perspective. However, there are provisions you need to take into account when planning for a built-in application.

When choosing a permanent built-in location for your Wolf gas BBQ grill, keep the gas lines as short as possible. Allow for an adequate supply of fresh air for proper combustion and ventilation. The BBQ grill should not be exposed to the wind, but never locate the grill in an enclosed area.

The Wolf gas BBQ grill is designed for easy placement into a built-in enclosure. For a combustible enclosure, use the Wolf-approved insulated jacket and maintain minimum clearances to combustible surfaces. Built-in installations require a deck to support the BBQ grill. The supporting deck should be level and strong enough to support 400 lbs (181 kg).

Wolf gas BBQ grills come in 36" (914) and 48" (1219) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas BBQ grill.

**IMPORTANT NOTE:** The Wolf gas BBQ grill must be specified natural or LP gas at the time of order. The gas type cannot be converted.

**ELECTRICAL | GAS REQUIREMENTS**

The Wolf gas BBQ grill requires a 110/120 V electrical supply to operate the rotisserie motor. The 6' (1.8 m) power supply cord provided with the grill is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

Wolf gas BBQ grills 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.

ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**

HIGH ALTITUDE

**The Wolf gas BBQ grill functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.**

BURNER RATING

*Gas BBQ Grills*

Grill Burners (per burner)	<b>10,000 Btu/hr</b> <b>(2.9 kWh)</b>
Side Burners (per burner)	<b>(2) 16,000 Btu/hr</b> <b>(4.7 kWh)</b>
Infrared Burner	<b>8,000 Btu/hr*</b> <b>(2.3 kWh)</b>
Infrared Burner	<b>9,000 Btu/hr</b> <b>(2.6 kWh)</b>

*\* Models BBQ36BI and BBQ242C only.*

*Dimensions in parentheses are in millimeters unless otherwise specified.*



OVERALL DIMENSIONS

36" (914) Gas BBQ Grills  
Model BBQ36C shown

SPECIFICATIONS

36" (914) Gas BBQ Grills

- Overall Width **36" (914)**
- Overall Height (BI) Models **26" (660)**
- (C) Models **52<sup>3</sup>/<sub>4</sub>" (1340)**
- Overall Depth **30" (762)**

Combustible Enclosure

- Opening Width **38<sup>1</sup>/<sub>4</sub>" (972)**
- Opening Depth **27<sup>3</sup>/<sub>4</sub>" (705)**

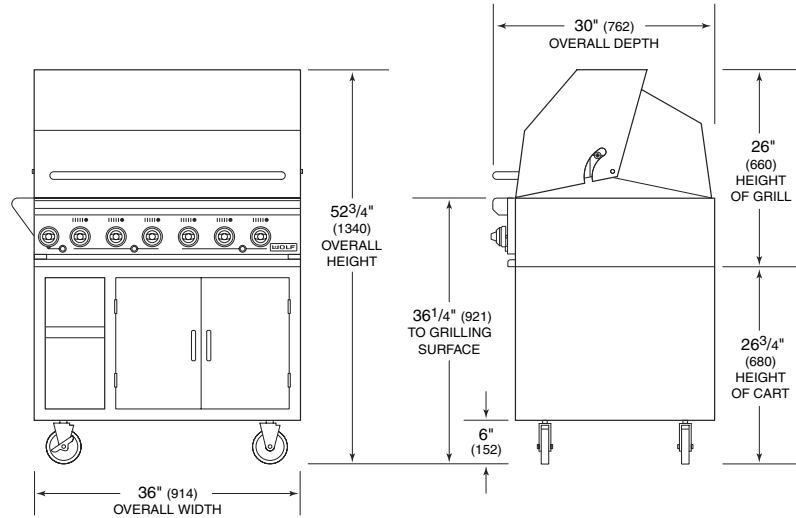
Non-Combustible Enclosure

- Opening Width **36<sup>1</sup>/<sub>4</sub>" (921)**
- Opening Depth **26<sup>3</sup>/<sub>4</sub>" (679)**

- Electrical Supply **110/120 V AC, 60 Hz**  
**15 amp dedicated circuit**

- Power Cord **6' (1.8 m) 3-prong**

- Shipping Weight **340-460 lbs**  
**(154-209 kg)**



Dimensions may vary to ± 1/8" (3).

MODEL OPTIONS

36" (914) Gas BBQ Grills

Built-In Models

- with Side Burners **BBQ242BI**
- w/o Side Burners **BBQ36BI**

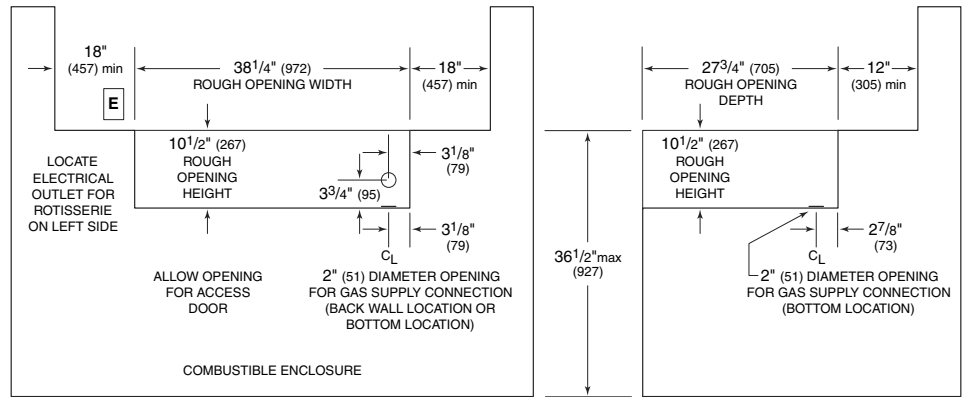
Free-Standing Cart Models

- with Side Burners **BBQ242C**
- w/o Side Burners **BBQ36C**

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

INSTALLATION SPECIFICATIONS

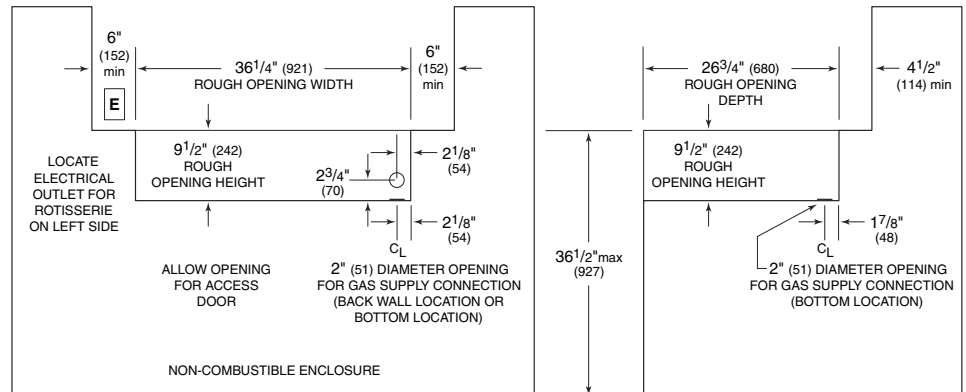
36" (914) Gas BBQ Grills - Built-In (BI) Models  
Combustible Enclosure



INSTALLATION

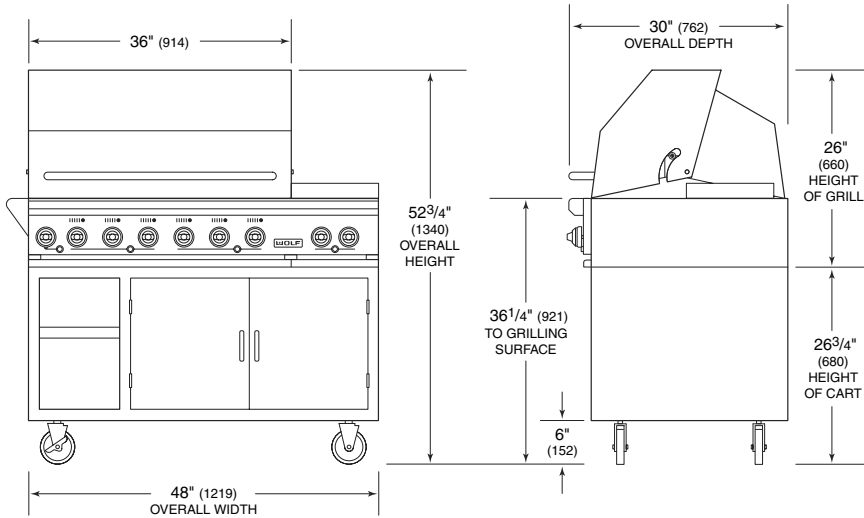
Refer to the installation  
instructions shipped with  
each Wolf product for  
detailed specifications.

Non-Combustible Enclosure



OVERALL DIMENSIONS

48" (1219) Gas BBQ Grills  
Model BBQ362C shown



Dimensions may vary to ±1/8" (3).

SPECIFICATIONS

48" (1219) Gas BBQ Grills

Overall Width	48" (1219)
Overall Height	(BI) Models 26" (660)
	(C) Models 52 3/4" (1340)
Overall Depth	30" (762)

Combustible Enclosure

Opening Width	50 1/4" (1276)
Opening Depth	27 3/4" (705)

Non-Combustible Enclosure

Opening Width	48 1/4" (1226)
Opening Depth	26 3/4" (679)

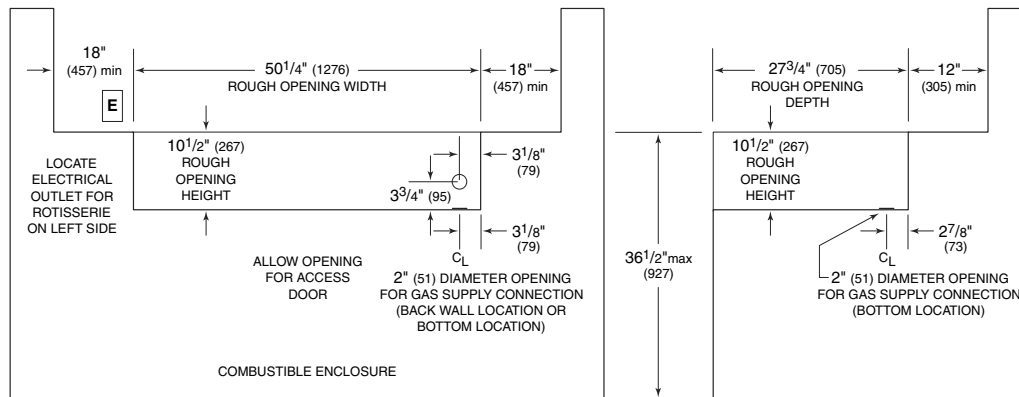
Electrical Supply 110/120 V AC, 60 Hz  
15 amp dedicated circuit

Power Cord 6' (1.8 m) 3-prong

Shipping Weight 525-560 lbs  
(238-254 kg)

INSTALLATION SPECIFICATIONS

48" (1219) Gas BBQ Grills - Built-In (BI) Models  
Combustible Enclosure



MODEL OPTIONS

48" (1219) Gas BBQ Grills

Built-In Models

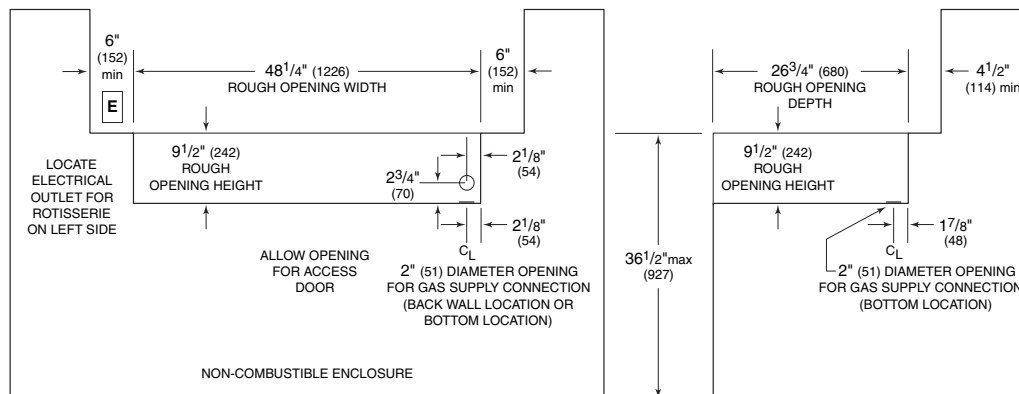
- with Side Burners **BBQ362BI**
- w/o Side Burners **BBQ48BI**

Free-Standing Cart Models

- with Side Burners **BBQ362C**
- w/o Side Burners **BBQ48C**

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

Non-Combustible Enclosure



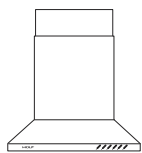
Dimensions in parentheses are in millimeters unless otherwise specified.



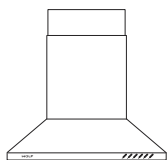
**WOLF COOKTOP VENTILATION HOODS**

Powerful multi-speed blowers draw odors and smoke into the five-layer mesh filter. Filters remove easily for cleaning. The sculpted classic stainless steel shape not only provides the power you expect from Wolf, but also the beauty you have come to appreciate as well.

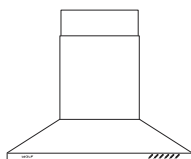
Wolf chimney-style cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops and integrated modules. For Wolf dual fuel ranges, gas ranges and rangetops a Pro ventilation hood is required.



Model CTWH30



Model CTWH36



Model IH4227

**FEATURES**

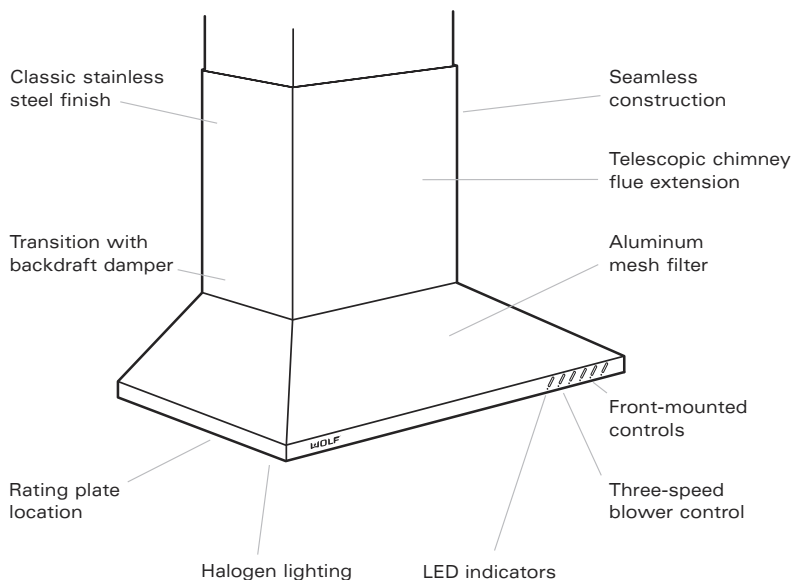
- Classic** stainless steel finish
- Internal** or remote blower options
- Front-mounted** controls with LED indicator
- Heavy-duty** stainless steel seamless construction
- Three-speed** blower control
- Variable-speed** blowers
- Filter** clean timer lets you know when the filter needs cleaning
- Delay-off** feature automatically turns unit off
- Sealed** halogen lighting with three settings
- Stainless** steel filter cover with dishwasher safe aluminum mesh filter
- Heat** sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed
- Transition** with back draft damper included
- Fits** 8' (2.4 m) to 9' (2.7 m) ceilings—flue extension to accommodate 10' (3 m) ceilings is available
- UL** listed to US and Canadian safety standards

**WOLF WARRANTY**

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

**COOKTOP VENTILATION HOOD FEATURES**

*Model CTWH36 shown*



**MODEL OPTIONS**

*Cooktop Ventilation Hoods*

- Wall Hoods**
- 30" (762) Width **CTWH30**
- 36" (914) Width **CTWH36**
- Island Hood** **IH4227**



PLANNING INFORMATION

Chimney-style cooktop wall hoods are 21" (533) deep and come in 30" (762) and 36" (914) widths. The island hood is 42" (1067) wide by 27" (686) deep.

**IMPORTANT NOTE:** Wolf cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops along with integrated modules, and should be at least as wide as the cooking surface. A Pro ventilation hood must be used with Wolf dual fuel ranges, gas ranges and rangetops. Refer to pages 75–83 for Pro ventilation specifications.

Wolf cooktop wall and island hoods come with a telescopic chimney flue extension that allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m) with a finished look. A flue extension to accommodate 10' (3 m) ceilings is available.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for cooktop wall and island hoods. Also refer to the cooktop ventilation recommendations on page 84.

Installation of the cooktop wall or island hood should be 24" (610) to 30" (762) from the bottom of the hood to the cooking surface.

ELECTRICAL REQUIREMENTS

Wolf cooktop wall and island hoods require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120 V AC power cable.

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

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

ACCESSORIES

**Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at wolfappliance.com and click on the accessories section for your specific model.**

VENTILATION GUIDE

**For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, wolfappliance.com.**

ACCESSORIES

Contact your Wolf Dealer

**Flue extension to accommodate 10' (3 m) ceilings**

**30" (762) and 36" (914) wall shields\***

\*Wall hoods only.

Dimensions in parentheses are in millimeters unless otherwise specified.



SPECIFICATIONS

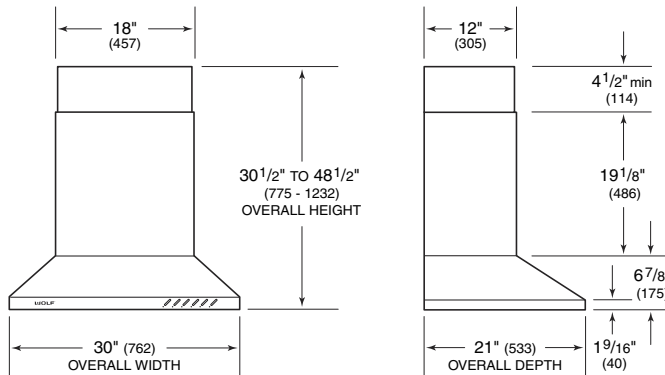
Model CTWH30

- Overall Width **30" (762)**
- Overall Height (excluding chimney) **6<sup>7</sup>/<sub>8</sub>" (175)**
- Overall Height (including chimney) **30<sup>1</sup>/<sub>2</sub>" (775)**
- Maximum Height (full extension) **48<sup>1</sup>/<sub>2</sub>" (1232)**
- Overall Depth **21" (533)**
- Bottom of Hood to Cooking Surface **24" (610) to 30" (762)**
- Duct Size **8" (203) Round**
- Discharge **Vertical**
- Blower Options\* **450 CFM Internal  
600, 900, 1200 or  
1500 CFM Remote**
- Electrical Supply **110/ 120 V AC, 60 Hz  
15 amp dedicated circuit**
- Shipping Weight (shell only) **85 lbs (39 kg)**

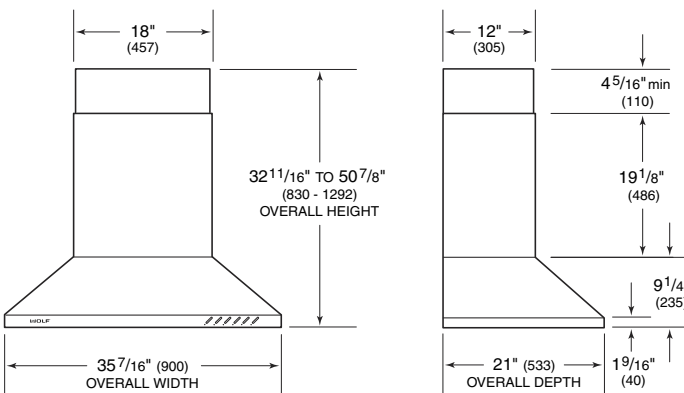
\*Refer to the cooktop ventilation recommendations on page 84.

OVERALL DIMENSIONS

Cooktop Wall Hoods  
Model CTWH30



Model CTWH36



SPECIFICATIONS

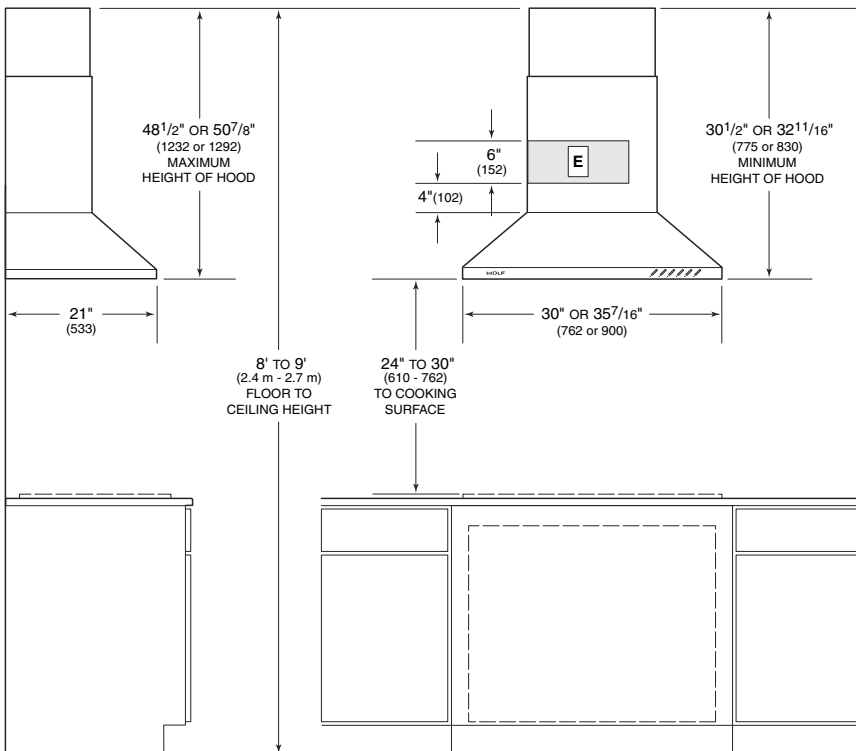
Model CTWH36

- Overall Width **35<sup>7</sup>/<sub>16</sub>" (900)**
- Overall Height (excluding chimney) **9<sup>1</sup>/<sub>4</sub>" (235)**
- Overall Height (including chimney) **32<sup>11</sup>/<sub>16</sub>" (830)**
- Maximum Height (full extension) **50<sup>7</sup>/<sub>8</sub>" (1292)**
- Overall Depth **21" (533)**
- Bottom of Hood to Cooking Surface **24" (610) to 30" (762)**
- Duct Size **8" (203) Round**
- Discharge **Vertical**
- Blower Options\* **600 or 900 CFM Internal  
600, 900, 1200 or  
1500 CFM Remote**
- Electrical Supply **110/ 120 V AC, 60 Hz  
15 amp dedicated circuit**
- Shipping Weight (shell only) **100 lbs (45 kg)**

\*Refer to the cooktop ventilation recommendations on page 84.

INSTALLATION SPECIFICATIONS

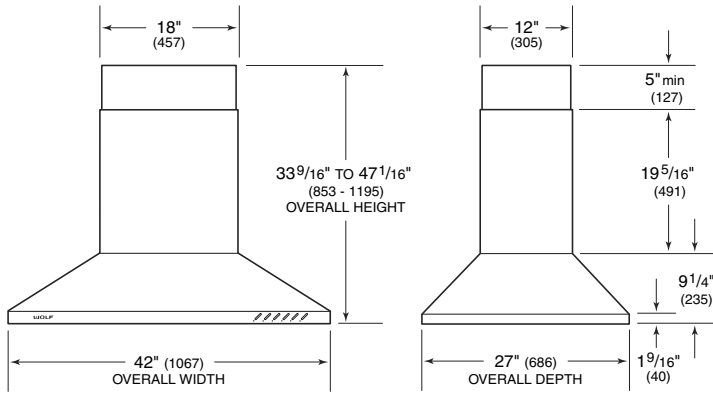
Cooktop Wall Hoods



# WOLF COOKTOP VENTILATION

## OVERALL DIMENSIONS

Cooktop Island Hood



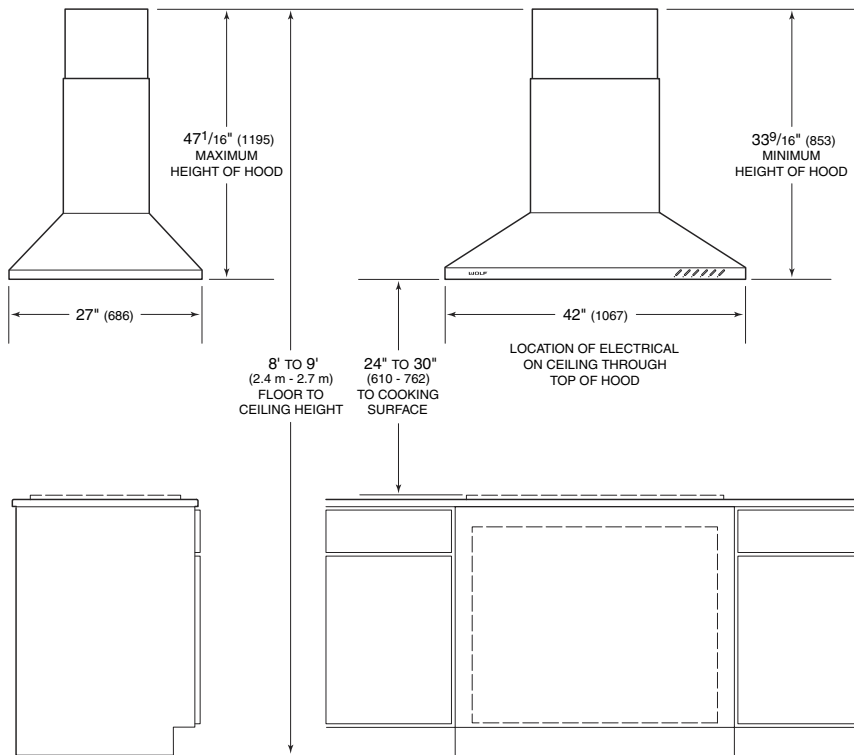
## SPECIFICATIONS

Model IH4227

Overall Width	<b>42" (1067)</b>
Overall Height (excluding chimney)	<b>9 1/4" (235)</b>
Overall Height (including chimney)	<b>33 9/16" (853)</b>
Maximum Height (full extension)	<b>47 1/16" (1195)</b>
Overall Depth	<b>27" (686)</b>
Bottom of Hood to Cooking Surface	<b>24" (610) to 30" (762)</b>
Duct Size	<b>8" (203) Round</b>
Discharge	<b>Vertical</b>
Blower Options*	<b>600 or 900 CFM Internal 600, 900, 1200 or 1500 CFM Remote</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Shipping Weight (shell only)	<b>110 lbs (50 kg)</b>

## INSTALLATION SPECIFICATIONS

Cooktop Island Hood



\*Refer to the cooktop ventilation recommendations on page 84.

## VENTILATION GUIDE

For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

## INSTALLATION

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

Dimensions in parentheses are in millimeters unless otherwise specified.



**BLOWER CONSIDERATIONS**

Wolf cooktop wall and island hoods are shipped without the blower assembly. Internal or remote blower assemblies are available. For wall hoods, the remote blower can be mounted on the roof or an exterior wall. For island hoods, the remote blower will be mounted on the roof.

The blower will vary in size and is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

A remote mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely. All remote blowers will require a transition to a 10" (254) duct.

**IMPORTANT NOTE:** Install this ventilation hood only with a Wolf blower.

**DUCTING CONSIDERATIONS**

**IMPORTANT NOTE:** All Wolf ventilation hoods must be vented to the outside. Use only metal ductwork.

Wolf cooktop wall hoods have an 8" (203) round vertical discharge. Ducting can run through the roof or an external wall. The island hood has an 8" (203) round vertical discharge. Ducting can run through the roof or through an eave. Refer to the illustrations below.

Local building codes may require the use of make-up air. Consult your local HVAC professional for specific requirements in your area.

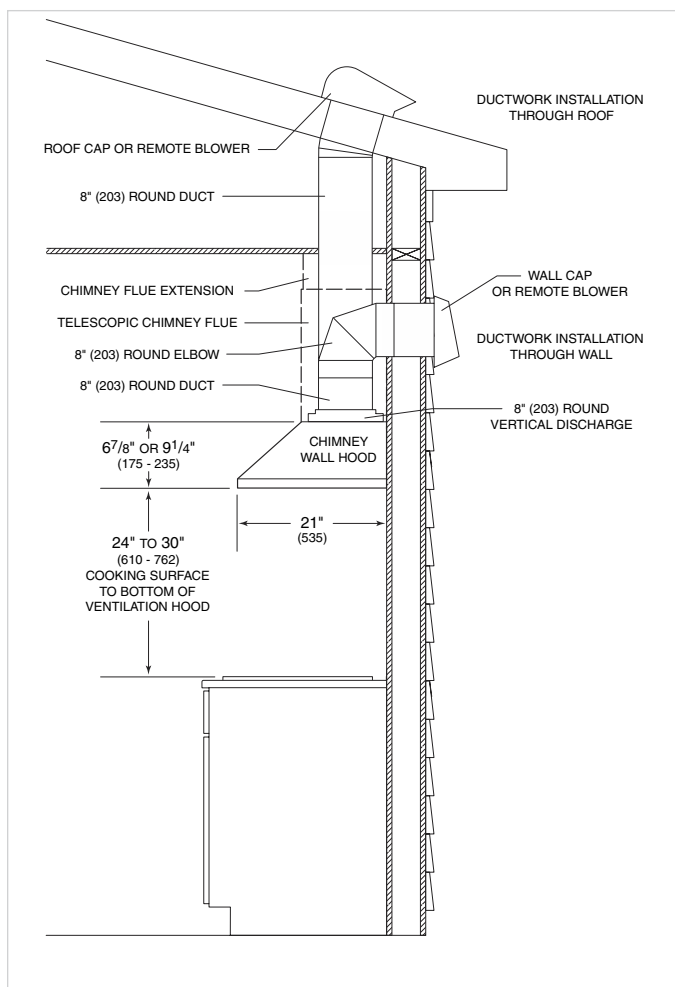
Refer to the cooktop ventilation recommendations on page 84.

VENTILATION GUIDE

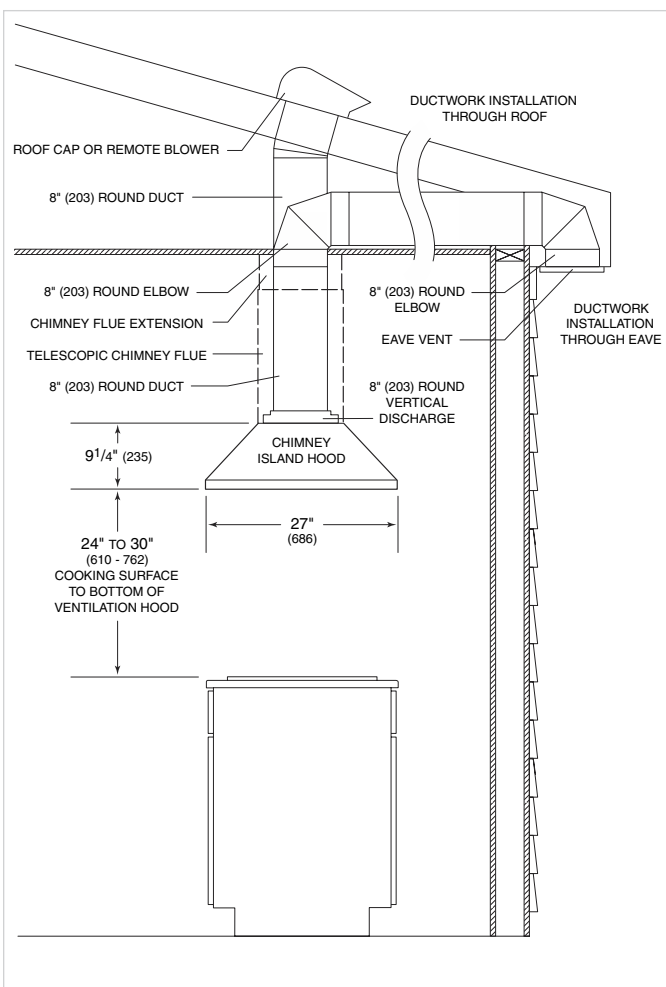
For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

DUCTING CONSIDERATIONS

*Cooktop Wall Hoods*



*Cooktop Island Hood*



WOLF DOWNDRAFT SYSTEMS

The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter. The control module and top cover are available in the exclusive premium finishes of platinum or carbon stainless steel, or the standard classic stainless steel for ease in matching your cooktop.

Wolf downdraft systems come in 30" (762) and 36" (914) widths and are recommended for use with Wolf framed electric cooktops, gas cooktops and integrated modules.

**IMPORTANT NOTE:** Wolf downdraft ventilation systems cannot be used with unframed electric cooktops and are not recommended for use with the electric grill, steamer and fryer modules.

A Pro ventilation hood must be used with Wolf dual fuel ranges, gas ranges and rangetops. Refer to pages 75–83 for Pro ventilation specifications.

FEATURES

**Classic**, platinum or carbon stainless steel finishes available on control module and top cover

**Remote-mounted** control module

**Internal** and remote blower options

**Three-speed** blower control

**Filter** clean timer lets you know when the filter needs cleaning

**Delay-off** feature automatically turns unit off, chimney remains up

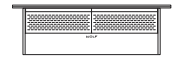
**Stainless** steel filter cover with dishwasher safe aluminum mesh filter

**LED** indicators

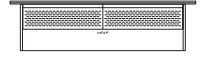
**9"** (229) chimney elevation

**Downdraft** control kit includes control module, top cover, mounting brackets, DIN connector and necessary hardware

**UL** listed to US and Canadian safety standards



Model DD30

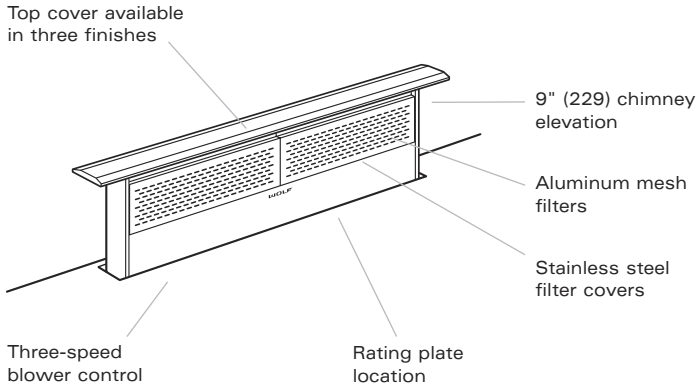


Model DD36



DOWNDRAFT SYSTEM FEATURES

Model DD36 shown



MODEL OPTIONS

Downdraft Systems

**Downdraft with 500 CFM Internal Blower**

30" (762) Width	<b>DD30I</b>
36" (914) Width	<b>DD36I</b>

**Downdraft Only**

30" (762) Width	<b>DD30R*</b>
36" (914) Width	<b>DD36R*</b>

\*Requires remote blower.

WOLF WARRANTY

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

CONTROL KIT OPTIONS

Contact your Wolf Dealer

**Model DD30I | DD30R**

Classic	<b>DD30CONTROL/S</b>
Platinum	<b>DD30CONTROL/P</b>
Carbon	<b>DD30CONTROL/B</b>

**Model DD36I | DD36R**

Classic	<b>DD36CONTROL/S</b>
Platinum	<b>DD36CONTROL/P</b>
Carbon	<b>DD36CONTROL/B</b>

Control module and top cover have the stainless steel finish. Control kits also include mounting brackets, DIN connector and hardware and are ordered and shipped as sales accessories.

Dimensions in parentheses are in millimeters unless otherwise specified.



## VENTILATION GUIDE

For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

## INSTALLATION

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

## PLANNING INFORMATION

Wolf downdraft ventilation systems are available in 30" (762) and 36" (914) widths. The downdraft should be at least as wide as the cooking surface you are designing into the home.

The 30" (762) downdraft will fit most 30" (762) wide cabinets and the 36" (914) downdraft will fit most 36" (914) wide cabinets. Cabinet backs may need to be removed. It is recommended that oversized cabinets be used for easier installation.

**IMPORTANT NOTE:** To install a downdraft system and a Wolf cooktop, you must allow for a minimum 25<sup>1</sup>/<sub>8</sub>" (638) flat counter space from front to back. A countertop with a raised lip and/or backsplash may not allow enough space for proper installation. 2<sup>3</sup>/<sub>8</sub>" (60) of flat countertop is required behind the cooktop and 1<sup>3</sup>/<sub>4</sub>" (44) is necessary between the back edge of the cooktop and inside of cabinet back.

**IMPORTANT NOTE:** This appliance must be used with a Wolf-approved control module and top cover. The remote-mounted control module is available as a sales accessory.

The installation of the control module must be within 10' (3 m) of the downdraft assembly and a minimum of 4" (102) from the outer edge of cooktop element or burner. You will be required to drill three holes and connect the two units by the provided wire.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for downdraft ventilation systems. Also refer to the cooktop ventilation recommendations on page 84.

If a downdraft system is installed in combination with two integrated modules, an integrated module support for downdraft ventilation is required.

## ELECTRICAL REQUIREMENTS

Wolf downdraft ventilation systems require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 2' (.6 m) power cord. The specific location of the outlet is not critical, as long as it is within reach of the power cord that is located mid-way, top and bottom, on the right side of the downdraft.

**IMPORTANT NOTE:** If the 30" (762) downdraft is being installed in a 30" (762) wide cabinet, or the 36" (914) downdraft in a 36" (914) wide cabinet, the outlet cannot be located on the back wall of the cabinet. The outlet may be placed in adjacent cabinetry.

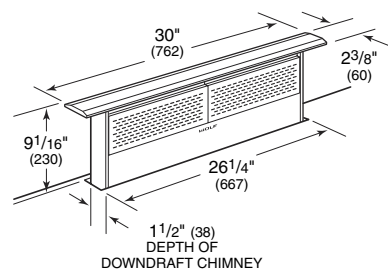
Locate electrical within the shaded area shown in the Installation Specifications illustrations.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

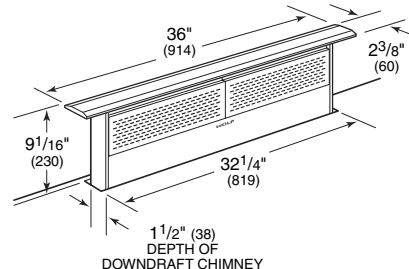
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

## OVERALL DIMENSIONS

*Downdraft Systems*  
*Models DD30I | DD30R*



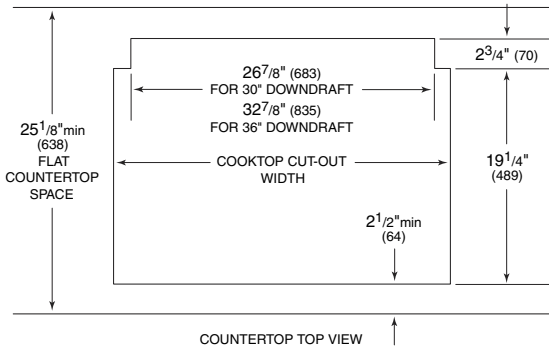
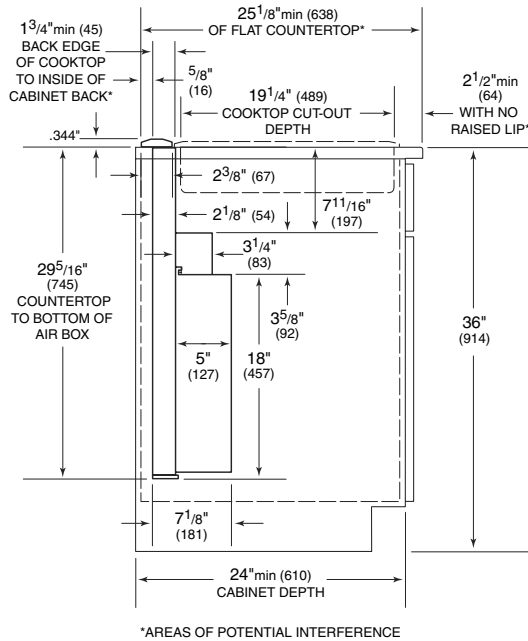
*Models DD36I | DD36R*



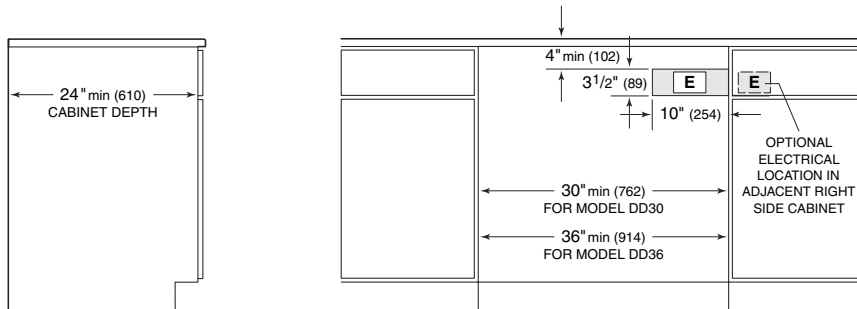
# WOLF COOKTOP VENTILATION

## INSTALLATION SPECIFICATIONS

### Downdraft Systems



### Location of Electrical Supply



**IMPORTANT NOTE:** Certain installations may require that the electrical supply be placed in an adjacent cabinet within reach of the power cord. Choose the location shown in the illustration that best suits your installation.

Dimensions in parentheses are in millimeters unless otherwise specified.



## SPECIFICATIONS

### Models DD30I | DD30R

Overall Width	<b>30" (762)</b>
Overall Height (above countertop)	<b>9 1/16" (230)</b>
Overall Depth	<b>2 3/8" (60)</b>
Duct Size (DD30I)	<b>3 1/4" (83) x 10" (254)</b>
Duct Size (DD30R)	<b>3 1/4" (83) x 14" (356)</b>
Discharge	<b>Adjustable</b>
Blower (DD30I)	<b>500 CFM Internal</b>
Blower Options* (DD30R)	<b>900, 1200 or 1500 CFM Remote</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power Cord	<b>2 1/2' (.8 m) 3-prong</b>
Shipping Weight	<b>80 lbs (36 kg)</b>

\*Refer to the cooktop ventilation recommendations on page 84.

## SPECIFICATIONS

### Models DD36I | DD36R

Overall Width	<b>36" (914)</b>
Overall Height (above countertop)	<b>9 1/16" (230)</b>
Overall Depth	<b>2 3/8" (60)</b>
Duct Size (DD36I)	<b>3 1/4" (83) x 10" (254)</b>
Duct Size (DD36R)	<b>3 1/4" (83) x 14" (356)</b>
Discharge	<b>Adjustable</b>
Blower (DD36I)	<b>500 CFM Internal</b>
Blower Options* (DD36R)	<b>900, 1200 or 1500 CFM Remote</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Power Cord	<b>2 1/2' (.8 m) 3-prong</b>
Shipping Weight	<b>80 lbs (36 kg)</b>

\*Refer to the cooktop ventilation recommendations on page 84.

**BLOWER CONSIDERATIONS**

Except for Models DD30I and DD36I, which include a 500 cfm internal blower, Wolf down-drafts are shipped without the blower assembly. Remote blower assemblies are available. The blower will vary in size and is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

A remote-mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely.

**IMPORTANT NOTE:** Install this downdraft system only with a Wolf blower.

Refer to the cooktop ventilation recommendations on page 84.

**DUCTING CONSIDERATIONS**

Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles. Three different discharge locations are available with side-to-side adjustment for accurate alignment of ductwork. Refer to the illustration below for discharge location and adjustment.

**IMPORTANT NOTE:** All Wolf ventilation products must be vented to the outside. Use only metal ductwork.

For best performance, 10" (254) round ductwork is recommended. The downdraft will operate most efficiently when ductwork does not exceed 40' (12 m) in length.

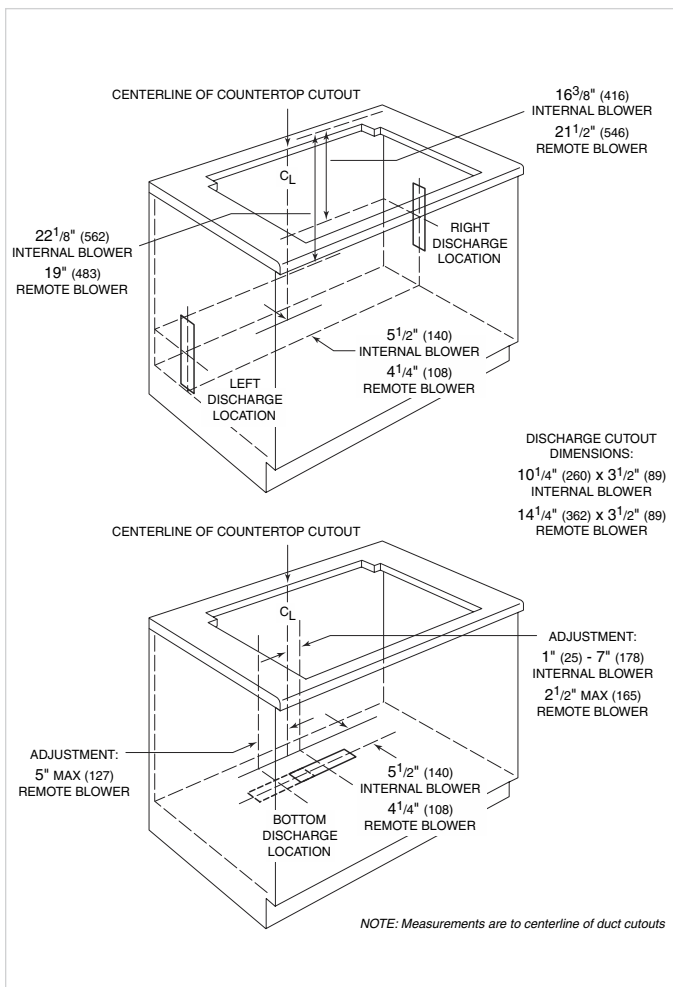
Choose the ducting option that allows the shortest length of ductwork and a minimum number of elbows and transitions. Refer to the illustration below for ducting options.

INSTALLATION

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

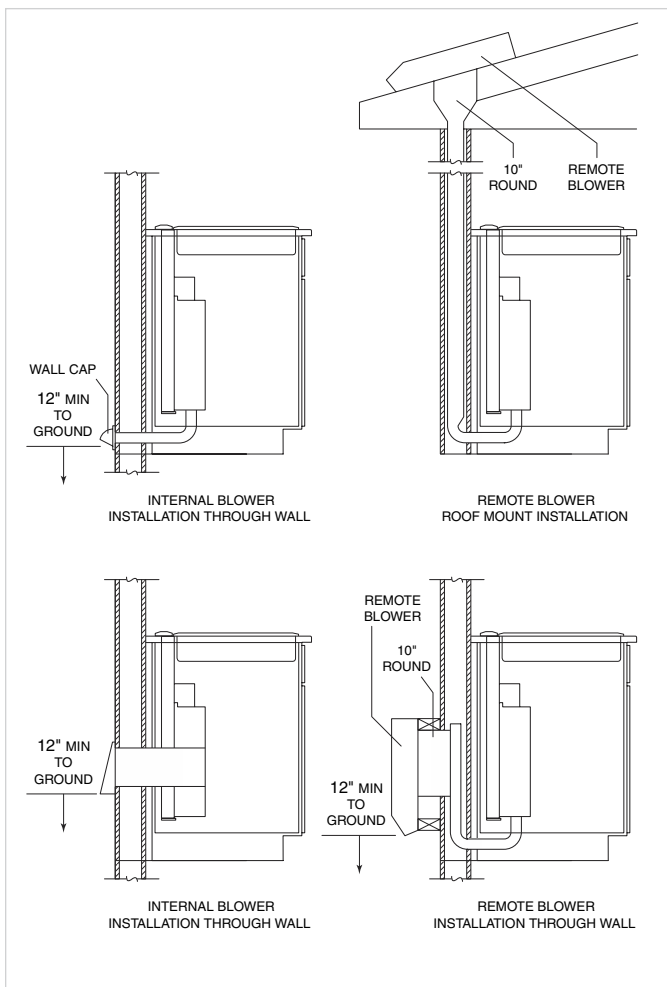
DISCHARGE LOCATION

*Downdraft Systems*



DUCTING OPTIONS

*Downdraft Systems*



WOLF PRO VENTILATION HOODS

Wolf Pro wall and island hoods provide the ultimate in ventilation. With standard elements like heat sentry and dual-setting halogen lighting, Wolf elevates the need for ventilation to an enjoyable perk.

The deepest of the Wolf Pro wall hoods, the 27" (686) model provides an additional exclusive feature—heat lamps. Hosting your dream dinner party and the warming drawer is already filled? Not a problem. Turn on your heat lamps and relax.

Pro wall and island hoods are recommended for use with all Wolf cooking appliances with the following exceptions. The low-profile wall hoods cannot be used with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle. The 24" (610) deep wall hoods are not recommended for use with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.

All Pro wall and island hoods are available in classic stainless steel. Rail option hoods (R) come with a classic stainless steel decorative rail and stand-offs. Optional platinum and brass rails to match the dual fuel range bezels are available as sales accessories.

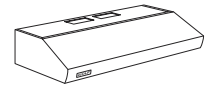
MODEL OPTIONS  
Pro Ventilation Hoods

<b>Low-Profile Pro Wall Hoods</b>	
30" (762) Width	<b>W302210I*</b>
36" (914) Width	<b>W362210</b> <b>W362210I*</b>
42" (1067) Width	<b>W422210</b>
48" (1219) Width	<b>W482210</b>
<b>24" (610) Deep Pro Wall Hoods</b>	
30" (762) Width	<b>W302418</b>
36" (914) Width	<b>W362418</b>
42" (1067) Width	<b>W422418</b>
48" (1219) Width	<b>W482418</b>
54" (1372) Width	<b>W542418</b>
60" (1524) Width	<b>W602418</b>
66" (1676) Width	<b>W662418</b>
<b>27" (610) Deep Pro Wall Hoods</b>	
30" (762) Width	<b>W302718</b>
36" (914) Width	<b>W362718</b>
42" (1067) Width	<b>W422718</b>
48" (1219) Width	<b>W482718</b>
54" (1372) Width	<b>W542718</b>
60" (1524) Width	<b>W602718</b>
66" (1676) Width	<b>W662718</b>
<b>Pro Island Hoods</b>	
36" (914) Width	<b>I363418</b>
42" (1067) Width	<b>I423418</b>
54" (1372) Width	<b>I543418</b>
66" (1676) Width	<b>I663418</b>

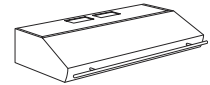
*\*(I) Models include 600 CFM internal blower.*

*Models without decorative rail(s) listed; for hoods with rail(s) add (R) to the model number.*

**IMPORTANT NOTE:** *The low-profile wall hoods cannot be used with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle. The 24" (610) deep wall hoods are not recommended for use with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.*



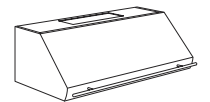
Low-Profile Wall Hood



Low-Profile Wall Hood (R) Rail Option



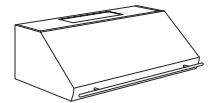
24" (610) Wall Hood



24" (610) Wall Hood (R) Rail Option



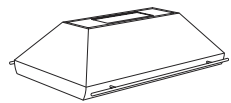
27" (686) Wall Hood



27" (686) Wall Hood (R) Rail Option



Island Hood



Island Hood (R) Rail Option

*Dimensions in parentheses are in millimeters unless otherwise specified.*



## WOLF WARRANTY

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

## FEATURES

**22"** (559), **24"** (610), **27"** (686) deep wall ventilation hoods in a variety of widths with classic stainless steel finish

**Island** ventilation hoods in a variety of widths with classic stainless steel finish

**Rail** option wall hoods (R) come with a classic stainless steel decorative rail and stand-offs—optional platinum or brass rail available to match dual fuel range bezels

**Rail** option island hoods (R) come with classic stainless steel decorative rails and stand-offs for both sides of the hood—optional platinum or brass rails available to match dual fuel range bezels

**Internal** or remote blower options

**Heavy-duty** 16-gauge brushed stainless steel construction

**Stainless** steel enclosed liner

**Continually** welded seams, hemmed edges and sides, and hand-finished craftsmanship

**Recessed** easy-access controls

**Infinite-speed** ventilator control

**Heat** sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

**Halogen** lighting with two settings

**Heat** lamps on 27" (686) deep wall hoods—two R40 250-watt maximum bulbs required (bulbs not included)

**Removable**, easy-to-clean restaurant-grade stainless steel baffle filters and drip trays

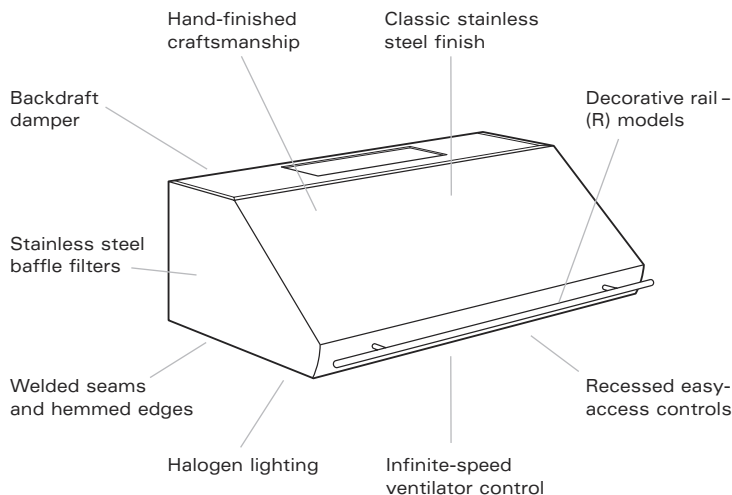
**Transition** with backdraft damper included

**UL** listed to US and Canadian safety standards

**UL** approved for covered outdoor applications

## PRO VENTILATION HOOD FEATURES

*Model W482718R shown*



## ACCESSORIES

Contact your Wolf Dealer

**Platinum or brass decorative rails and stand-offs\***

**6" (152) and 12" (305) classic stainless steel duct covers**

**38" (965) high classic stainless steel backsplash**

**38" (965) high classic stainless steel backsplash with warming rack**

\*Accessory not available for every model.

## PLANNING INFORMATION

Pro 22" (559) deep low-profile wall hoods are available in 30" (762), 36" (914), 42" (1067) and 48" (1219) widths. (I) models include a 600 cfm internal blower. These hoods cannot be used with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.

Pro 24" (610) deep wall hoods are available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths. These hoods are not recommended for use with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.

Pro 27" (686) deep wall hoods are available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths.

Pro island hoods are available in 36" (914), 42" (1067), 54" (1372) and 66" (1676) widths.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for Pro wall and island hoods. Also refer to the Pro ventilation recommendations on pages 85–86.

The overall dimensions illustrations include the optional rail dimensions. Overall width, height and depth dimensions will remain the same if a decorative rail is not to be used.

Pro wall hoods should be at least as wide as the cooking surface; an overlap of 3" (76) on either side is recommended. Island hoods should always be larger than the cooking surface by a minimum of 3" (76) on each side.

Installation of all Pro wall and island hoods should be 30" (762) to 36" (914) from the bottom of the hood to the cooking surface.

Optional classic stainless steel duct covers are available in heights of 6" (152) and 12" (305) for all Pro wall and island hoods.

## ELECTRICAL REQUIREMENTS

Wolf Pro wall and island hoods require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120 V AC power cable. Note that for some wall hoods, placement of the electrical supply will differ between vertical and horizontal discharge locations. Refer to pages 82–83 for blower and ducting considerations to determine discharge location.

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

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

## VENTILATION GUIDE

For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

## ACCESSORIES

Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.



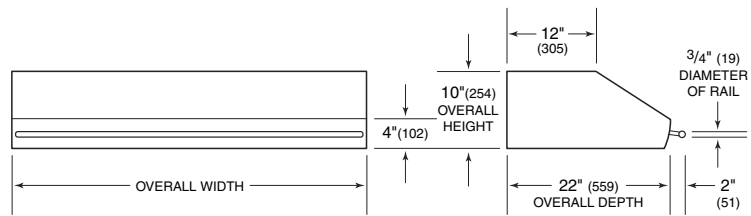
OVERALL DIMENSIONS

Low-Profile Pro Wall Hoods

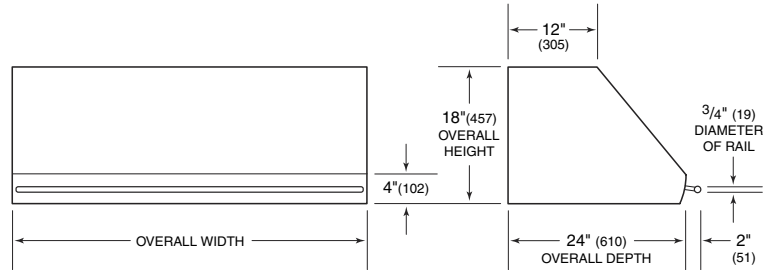
SPECIFICATIONS

Low-Profile Pro Wall Hoods

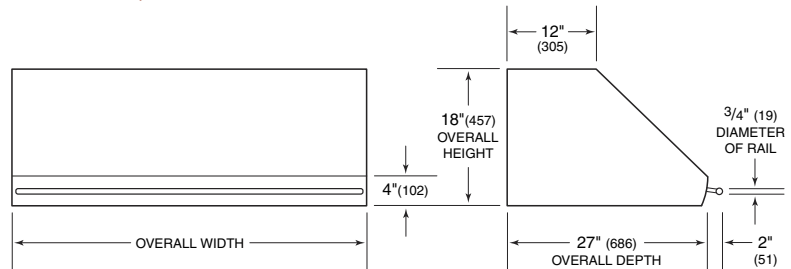
Overall Width	
W3022101*	<b>30" (762)</b>
W362210	<b>36" (914)</b>
W3622101*	<b>36" (914)</b>
W422210	<b>42" (1067)</b>
W482210	<b>48" (1219)</b>
Overall Height	<b>10" (254)</b>
Overall Depth	<b>22" (559) excluding rail</b>
Bottom of Hood to Cooking Surface	<b>30" (762) to 36" (914)</b>
Duct Size	<b>8" (203) Round</b>
Discharge	<b>Vertical or Horizontal</b>
Blower Options**	<b>600 or 900 CFM Remote</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Shipping Weight (shell only)	<b>39-55 lbs (18-25 kg)</b>



24" (610) Deep Pro Wall Hoods



27" (686) Deep Pro Wall Hoods



\*Models W3022101 and W3622101 include a 600 CFM internal blower and are vertical discharge only.

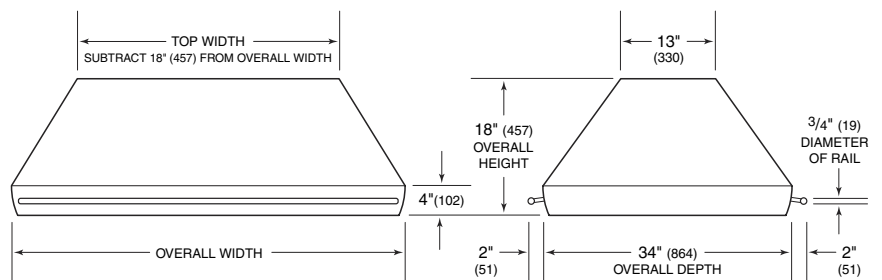
\*\*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 85-86.

SPECIFICATIONS

24" (610) Deep Pro Wall Hoods

Overall Width	
W302418	<b>30" (762)</b>
W362418	<b>36" (914)</b>
W422418	<b>42" (1067)</b>
W482418	<b>48" (1219)</b>
W542418	<b>54" (1372)</b>
W602418	<b>60" (1524)</b>
W662418	<b>66" (1676)</b>
Overall Height	<b>18" (457)</b>
Overall Depth	<b>24" (610) excluding rail</b>
Bottom of Hood to Cooking Surface	<b>30" (762) to 36" (914)</b>
Duct Size	<b>10" (254) Round</b>
Discharge	<b>Vertical or Horizontal</b>
Blower Options*	<b>900 or 1200 CFM Internal 600, 900, 1200 or 1500 CFM Remote</b>
Electrical Supply	<b>110/120 V AC, 60 Hz 15 amp dedicated circuit</b>
Shipping Weight (shell only)	<b>67-126 lbs (30-57 kg)</b>

Pro Island Hoods



Dimensions may vary to ±1/8" (3).

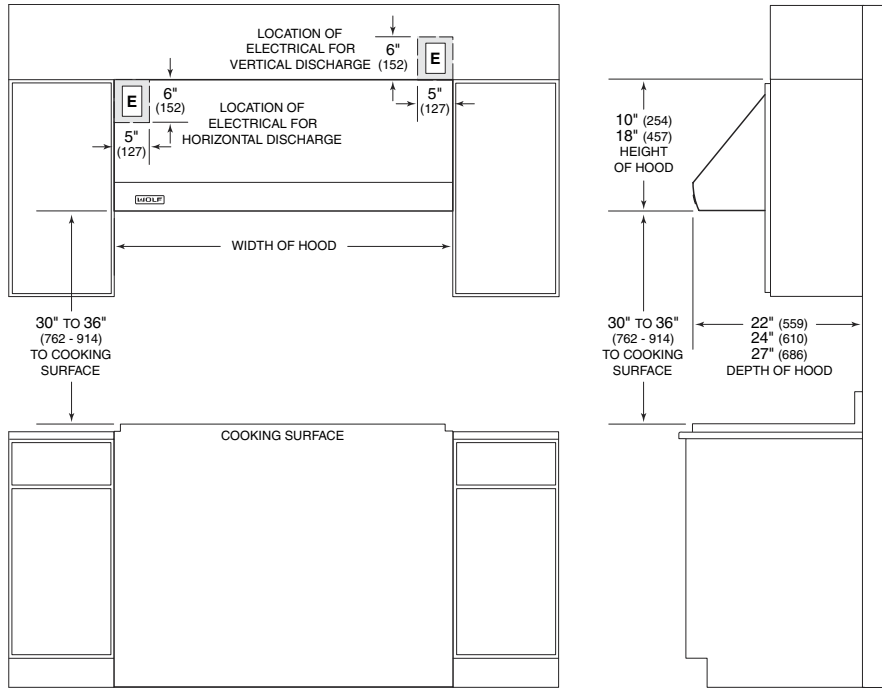
\*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 85-86.

NOTE: The 900 CFM internal blower is vertical discharge only.

Dimensions in parentheses are in millimeters unless otherwise specified.

INSTALLATION SPECIFICATIONS

Pro Wall Hoods



SPECIFICATIONS

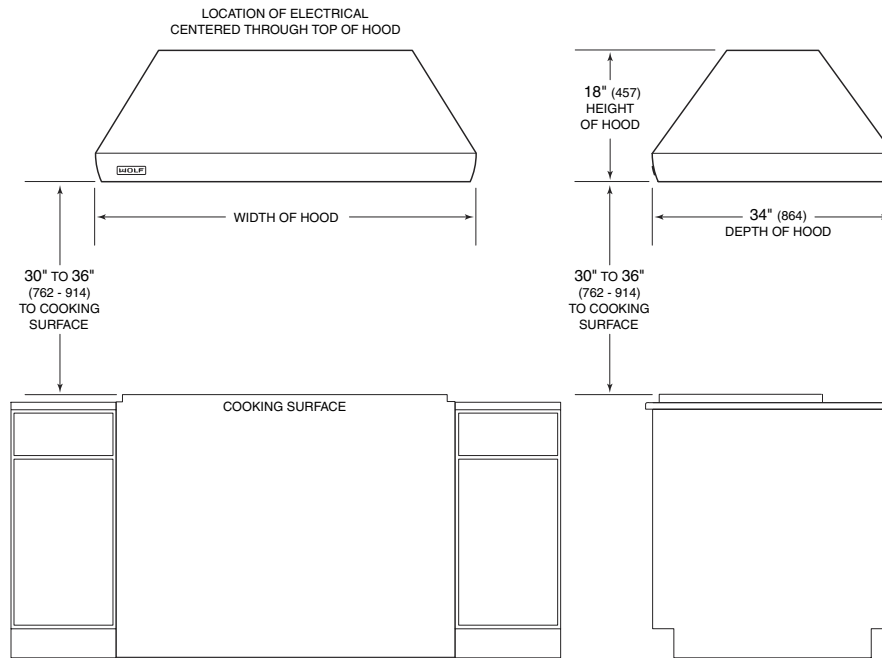
27" (686) Deep Pro Wall Hoods

Overall Width	
W302718	30" (762)
W362718	36" (914)
W422718	42" (1067)
W482718	48" (1219)
W542718	54" (1372)
W602718	60" (1524)
W662718	66" (1676)
Overall Height	18" (457)
Overall Depth	27" (686) excluding rail
Bottom of Hood to Cooking Surface	30" (762) to 36" (914)
Duct Size	10" (254) Round
Discharge	Vertical
Blower Options*	900 or 1200 CFM Internal 600, 900, 1200 or 1500 CFM Remote
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	69-128 lbs (31-58 kg)

\*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 85-86.

INSTALLATION SPECIFICATIONS

Pro Island Hoods



SPECIFICATIONS

Pro Island Hoods

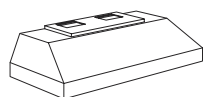
Overall Width	
I363418	36" (914)
I423418	42" (1067)
I543418	54" (1372)
I663418	66" (1676)
Overall Height	18" (457)
Overall Depth	34" (864) excluding rails
Bottom of Hood to Cooking Surface	30" (762) to 36" (914)
Duct Size	10" (254) Round
Discharge	Vertical
Blower Options*	1200 CFM Internal 900, 1200 or 1500 CFM Remote
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	95-168 lbs (43-76 kg)

\*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 85-86.

INSTALLATION

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





Pro Hood Liner

VENTILATION  
GUIDE

For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

## ACCESSORIES

Optional accessories are available through your Wolf dealer, or call Wolf Appliance at 800-332-9513. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.

## WOLF PRO HOOD LINERS

Wolf Pro hood liners allow you to incorporate superior ventilation within your kitchen design. Whether you prefer French country or modernist, the Pro hood liners take care of the interior design, with true superior ventilation. All you have to do is decide what it will look like.

Sometimes referred to as power packs, these liners bring all of the controls, lighting and convenience of our new ventilation line for those applications with a custom exterior treatment.

Wolf Pro hood liners are recommended for use with all Wolf cooking appliances and are available to accommodate 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372) and 60" (1524) wide hoods.

## FEATURES

**Stainless** steel enclosed liner with seamed construction

**Internal** or remote blower options

**Recessed** easy-access controls

**Variable-speed** ventilator control

**Heat** sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

**Halogen** lighting with two settings

**Removable**, easy-to-clean restaurant-grade stainless steel baffle filters

**Transition** with backdraft damper included

## PLANNING INFORMATION

Pro hood liners are available to accommodate 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372) and 60" (1524) wide hoods. (I) models include a 600 cfm internal blower.

The ventilation hood should be at least as wide as the cooking surface. It is recommended that the hood overlap the cooking surface by 3" (76) on either side.

Installation of all Pro hood liners should be 30" (762) to 36" (914) from the bottom of the decorative hood to the cooking surface.

The specifications provide overall dimensions and installation specifics for Pro hood liners. Refer to pages 82–83 for blower and ducting considerations and pages 85–86 for Pro ventilation recommendations.

## ELECTRICAL REQUIREMENTS

Wolf Pro hood liners require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120 V AC power cable.

Locate electrical within the shaded area shown in the Installation Specifications illustration.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

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

## MODEL OPTIONS

*Pro Hood Liners*

For 30" (762) Hood	<b>L282212I*</b>
For 36" (914) Hood	<b>L342212</b>
For 42" (1067) Hood	<b>L402212</b>
For 48" (1219) Hood	<b>L462212</b>
For 54" (1372) Hood	<b>L522212</b>
For 60" (1524) Hood	<b>L582212</b>

*\*(I) Model includes 600 CFM internal blower.*

## ACCESSORIES

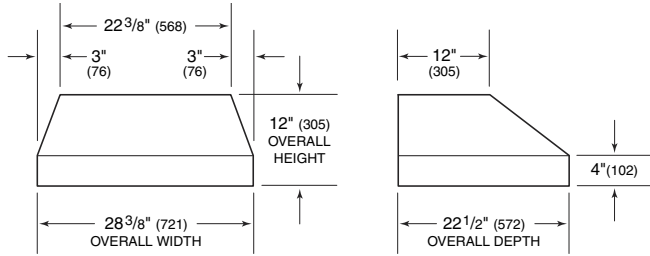
*Contact your Wolf Dealer*

**38" (965) high classic stainless steel backsplash**

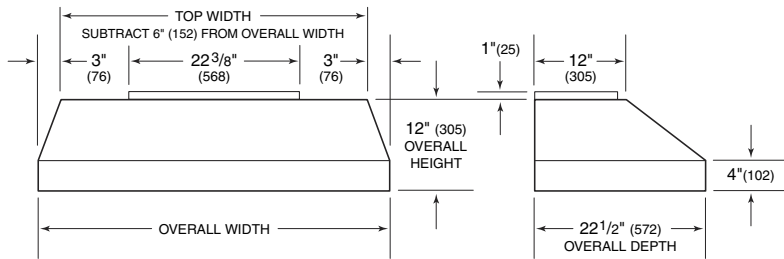
**38" (965) high classic stainless steel backsplash with warming rack**

OVERALL DIMENSIONS

Model L282212I



Pro Hood Liners (except Model L282212I)



Dimensions may vary to ±1/8" (3).

SPECIFICATIONS

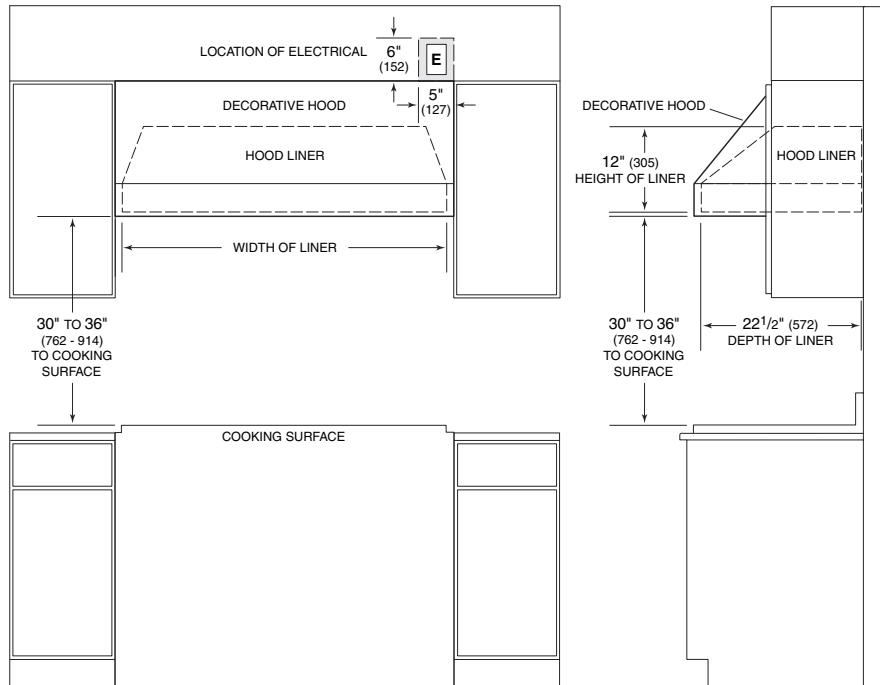
Pro Hood Liners

Overall Width	
L282212I	28 <sup>3</sup> / <sub>8</sub> " (721)
L342212	34 <sup>3</sup> / <sub>8</sub> " (873)
L402212	40 <sup>3</sup> / <sub>8</sub> " (1026)
L462212	46 <sup>3</sup> / <sub>8</sub> " (1178)
L522212	52 <sup>3</sup> / <sub>8</sub> " (1330)
L582212	58 <sup>3</sup> / <sub>8</sub> " (1483)
Overall Height	12" (305)
Overall Depth	22 <sup>1</sup> / <sub>2</sub> " (572)
Bottom of Hood to Cooking Surface	30" (762) to 36" (914)
Duct Size	8" (203) and 10" (254) Round
Discharge	Vertical
Blower Options*	1200 CFM Internal 900, 1200 or 1500 CFM Remote
Electrical Supply	110/120 V AC, 60 Hz 15 amp dedicated circuit
Shipping Weight (shell only)	39-65 lbs (18-29 kg)

\*Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 85-86.

INSTALLATION SPECIFICATIONS

Pro Hood Liners



DECORATIVE HOOD

A decorative hood can be created out of wood, plaster, tile or metal. The shape of the decorative hood is not critical. The only place where the liner and outside cover must meet is at the bottom edge of the metal liner. The decorative hood and liner must fit at the bottom edge in both width and depth.

The height of the liner does not have to be the same as the height of the decorative hood and is generally shorter.

The top depth of the liner, which is 12" (305) standard, must be less than the interior depth of the decorative hood. Measure the interior depth of the hood at the top height of the liner to make sure the liner will fit inside the decorative hood.

The hood liner comes standard with a 4" (102) lower reveal. Be sure to include this dimension in your decorative hood selection.

Always use the interior measurements of the decorative hood and measure in multiple places. Use the smallest dimensions to verify hood liner specifications.

Dimensions in parentheses are in millimeters unless otherwise specified.

**BLOWER CONSIDERATIONS**

Wall hood Models W302210I and W362210I come with internal blowers. All other Pro wall and island hoods are shipped without the blower assembly. Internal or remote blower assemblies are available. For Pro wall hoods, the remote blower can be mounted on the roof or an exterior wall. For island hoods, the remote blower will be mounted on the roof.

Hood liner Model L282212I comes with an internal blower. All other Pro hood liners are shipped without the blower assembly. Internal or remote blower assemblies are available. For Pro hood liners, the remote blower will be mounted on the roof.

The blower assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

A remote-mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely.

**IMPORTANT NOTE:** Install this ventilation hood or hood liner only with a Wolf blower.

Refer to the Pro ventilation recommendations on pages 85–86.

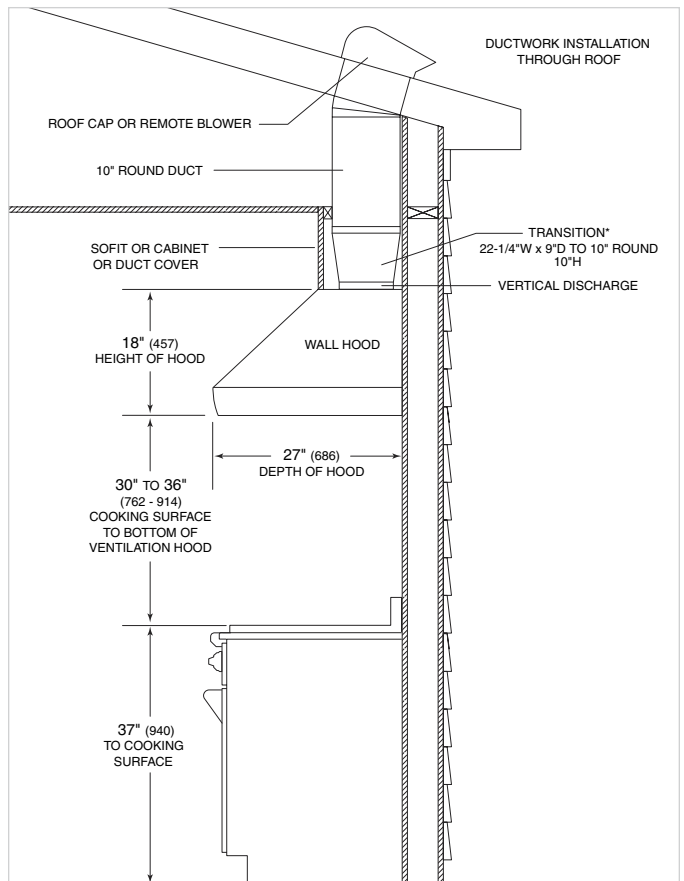
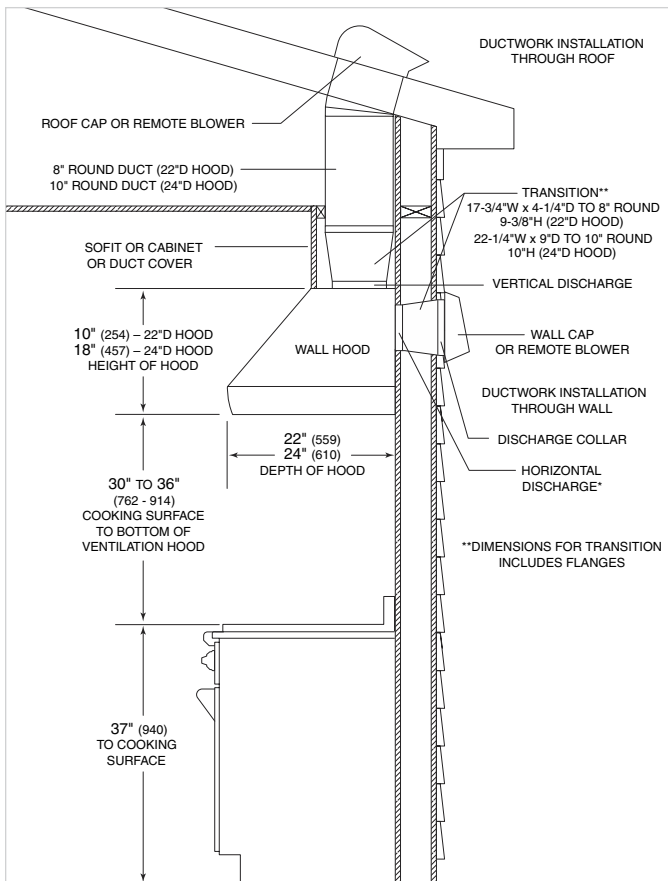
VENTILATION GUIDE

For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

DUCTING CONSIDERATIONS

Pro 22" (559) and 24" (610) Deep Wall Hoods

Pro 27" (686) Deep Wall Hoods



\*HORIZONTAL DISCHARGE IS ONLY APPLICABLE ON 22" WALL HOODS (excluding W302210I and W362210I) AND 24" WALL HOODS USED WITH A WBLOWER-120INT (804702) OR ANY WOLF REMOTE BLOWER. WBLOWER-90INT (805086) IS NOT FOR USE IN HORIZONTAL DISCHARGE APPLICATIONS.

VERTICAL DISCHARGE ONLY FOR 27" (686) DEEP WALL HOODS. \*DIMENSIONS FOR TRANSITION INCLUDES FLANGES.



**DUCTING CONSIDERATIONS**

**IMPORTANT NOTE:** All Wolf ventilation hoods must be vented to the outside. Use only metal ductwork.

Wolf Pro 22" (559) and 24" (610) deep wall hoods have an adjustable discharge location that can run vertically or horizontally. Horizontal discharge is only applicable on 22" (559) wall hoods (excluding W302210I and W362210I) and 24" (610) wall hoods used with a WBLOWER-120INT or any Wolf remote blower. WBLOWER-90INT is not for use in horizontal discharge applications.

In a horizontal discharge application, additional framework may be needed to accommodate the remote blower. Consult your local HVAC professional for specific requirements in this application.

All Wolf Pro 27" (686) deep wall hoods and Pro island hoods have a vertical discharge location. Wolf Pro hood liners also have a vertical discharge location.

Refer to the illustrations below for ducting considerations for Pro wall and island hoods and hood liners.

Local building codes may require the use of make-up air. Consult your local HVAC professional for specific requirements in your area.

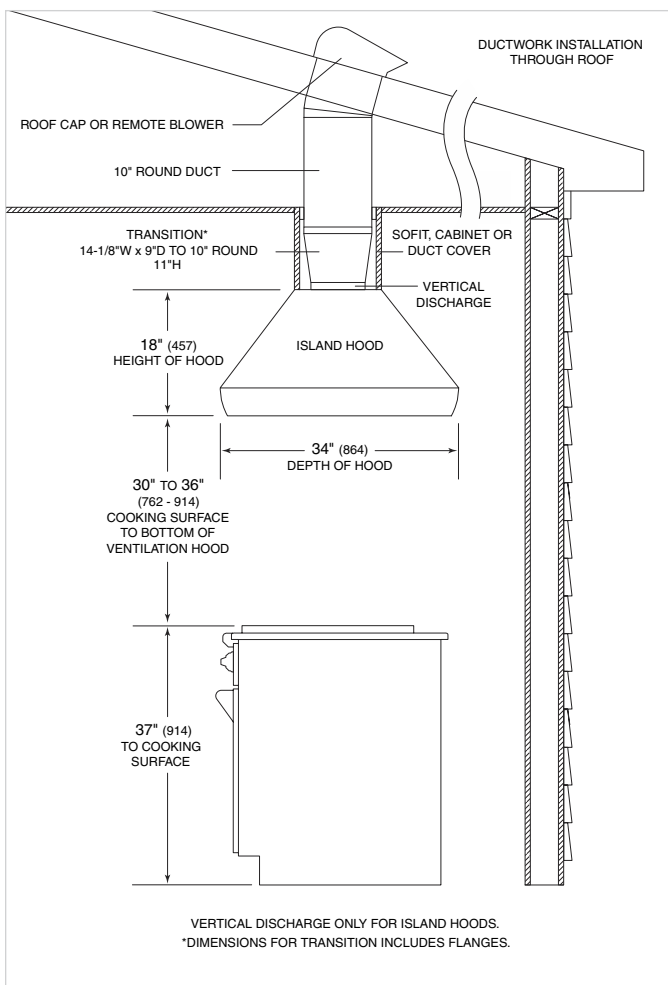
Refer to the Pro ventilation recommendations on pages 85–86.

INSTALLATION

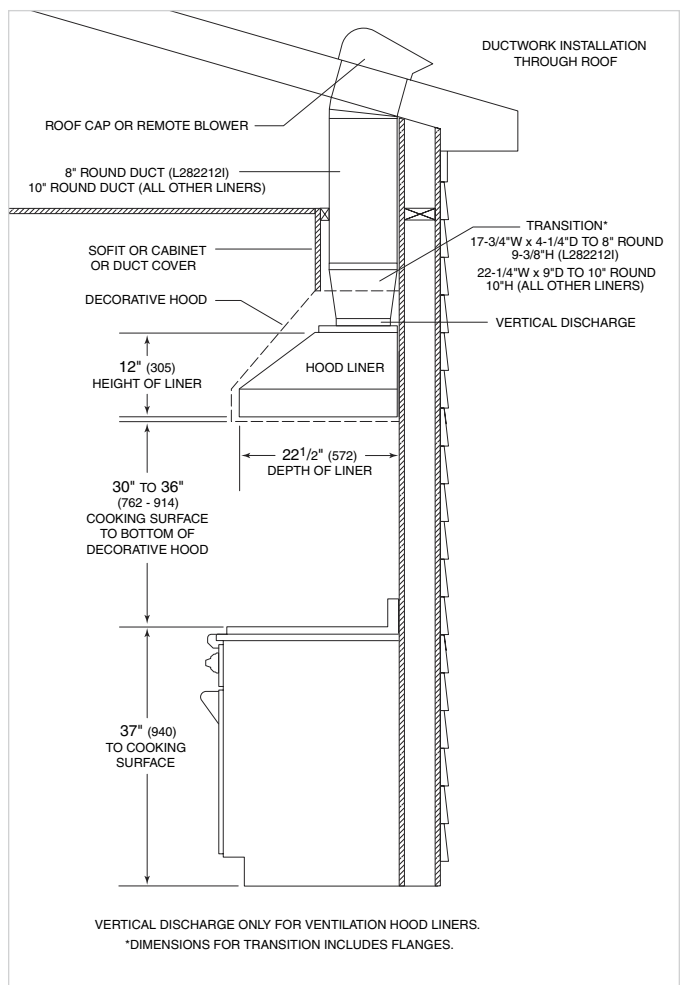
**Refer to the installation instructions shipped with each Wolf product for detailed specifications.**

DUCTING CONSIDERATIONS

*Pro Island Hoods*



*Pro Hood Liners*



*Dimensions in parentheses are in millimeters unless otherwise specified.*

**COOKTOP VENTILATION**

Minimum CFM Recommendations for Cooktops and Modules

**Cooktop Wall Hoods**

**CTWH30**

CT15E/S, CT15G/S, CT15I/S	215 CFM*
IS15/S, IM15/S	215 CFM*
IG15/S, IF15/S	400 CFM*
CT30E, CT30EU, CT30G	450 CFM

**CTWH36**

CT15E/S, CT15G/S, CT15I/S	215 CFM*
IS15/S, IM15/S	215 CFM*
IG15/S, IF15/S	400 CFM*
CT30E, CT36E, CT30G, CT36G	600 CFM
CT30EU, CT36EU	600 CFM

**Cooktop Island Hood**

**IH4227**

CT15E/S, CT15G/S, CT15I/S	215 CFM*
IS15/S, IM15/S	215 CFM*
IG15/S, IF15/S	400 CFM*
CT30E, CT36E, CT30G, CT36G	600 CFM
CT30EU, CT36EU	600 CFM

*\*Use these recommendations to determine total CFM for installation of multiple cooktops or modules.*

*Natural gas cooktop models listed; CFM recommendations are the same for LP gas models.*

**Downdraft Systems**

**DD30I**

CT15E/S, CT15G/S, CT15I/S, IM15/S	215 CFM*
CT30E, CT30G	500 CFM

**DD30R**

CT15E/S, CT15G/S, CT15I/S, IM15/S	215 CFM*
CT30E, CT30G	900 CFM

**DD36I**

CT15E/S, CT15G/S, CT15I/S, IM15/S	215 CFM*
CT30E, CT30G, CT36E, CT36G	500 CFM

**DD36R**

CT15E/S, CT15G/S, CT15I/S, IM15/S	215 CFM*
CT30E, CT30G, CT36E, CT36G	900 CFM

*Downdraft systems cannot be used with Models CT30EU or CT36EU and are not recommended for use with Models IG15/S, IS15/S or IF15/S.*

**Pro Ventilation Hoods**

**Wall Hoods / Island Hoods / Hood Liners**

CT15E/S, CT15G/S, CT15I/S	215 CFM*
IS15/S, IM15/S	215 CFM*
IG15/S, IF15/S	400 CFM*
CT30E, CT30EU, CT30G	600 CFM
CT36E, CT36EU, CT36G	600 CFM

CFM

Recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kWh). Additional CFM may be required for charbroilers, griddles and long duct runs.

HVAC

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooktop or module. Always consult a qualified HVAC Engineer for specific applications.

**COOKTOP VENTILATION BLOWER OPTIONS**

**Cooktop Ventilation Hoods**

Blower Description	Blower Number	Cooktop Hood Models
450 CFM Internal	CTBLOWER-45INT (801643)	CTWH30
600 CFM Internal	CTBLOWER-60INT (801644)	CTWH36 / IH4227
900 CFM Internal	CTBLOWER-90INT (801645)	CTWH36 / IH4227
600 CFM Remote	CTBLOWER-60REM (801640)	CTWH30 / CTWH36 / IH4227
900 CFM Remote	CTBLOWER-90REM (801641)	CTWH30 / CTWH36 / IH4227
1200 CFM Remote	CTBLOWER-120REM (801642)	CTWH30 / CTWH36 / IH4227
1500 CFM Remote	CTBLOWER-150REM (804701)	CTWH30 / CTWH36 / IH4227

*Adjustable discharge with 8" (203) round duct for wall hoods, vertical discharge for island hood. Transition is not required for internal blowers; remote blowers require TRANS-8-10. Backdraft damper included with wall and island hoods.*

**Downdraft Systems**

Blower Description	Blower Number	Downdraft Models
500 CFM Internal	Included with (I) Models	DD30I / DD36I
900 CFM Remote	CTBLOWER-90REM (801641)	DD30R / DD36R
1200 CFM Remote	CTBLOWER-120REM (801642)	DD30R / DD36R
1500 CFM Remote	CTBLOWER-150REM (804701)	DD30R / DD36R

*Adjustable discharge. 3<sup>1</sup>/<sub>4</sub>" (83) x 10" (254) duct for internal blower, no transition required. 3<sup>1</sup>/<sub>4</sub>" (83) x 14" (254) duct for remote blowers, TRANS-14-10 required.*

*Dimensions in parentheses are in millimeters unless otherwise specified.*

PRO VENTILATION

Minimum CFM Recommendation for Ranges and Rangetops



Low-Profile Pro Wall Hoods

<b>W302210I / W362210I / W362210</b>	
DF304, R304	600 CFM
<b>W362210I / W362210 / W422210</b>	
DF366, R366, RT366, RT362F	900 CFM
<b>W482210</b>	
DF484F, R484F, RT484F	900 CFM

*Low-profile wall hoods cannot be used with a range or rangetop with charbroiler (C) or griddle (G).*

24" (610) Deep Pro Wall Hoods

<b>W302418 / W362418</b>	
DF304, R304	600 CFM
<b>W362418 / W422418</b>	
DF366, DF364C*, DF364G*	900 CFM
R366, R364C*, R364G*	900 CFM
RT366, RT364C*, RT364G*, RT362F	900 CFM
<b>W482418 / W542418</b>	
DF484CG*, DF484DC*, DF484DG*, DF484F	900 CFM
R484CG*, R484DC*, R484DG*, R484F	900 CFM
R482CF*, RT484CG*, RT484DC*, RT484DG*	900 CFM
RT484F, RT482CF*	900 CFM
DF486C*, DF486G*	1200 CFM
R488, R486C*, R486G*	1200 CFM
RT488, RT486C*, RT486G*	1200 CFM
<b>W602418 / W662418</b>	
DF604CF*, DF604GF*	1200 CFM
R604CF*, R604GF*	1200 CFM
DF606CG*, DF606DC*, DF606DG*, DF606F	1500 CFM
R606CG*, R606DC*, R606DG*, R606F	1500 CFM

*\*24" (610) deep wall hoods are not recommended for use with a range or rangetop with charbroiler (C) or griddle (G).*

27" (686) Deep Pro Wall Hoods

<b>W302718 / W362718</b>	
DF304, R304	600 CFM
<b>W362718 / W422718</b>	
DF366, DF364C, DF364G	900 CFM
R366, R364C, R364G	900 CFM
RT366, RT364C, RT364G, RT362F	900 CFM
<b>W482718 / W542718</b>	
DF484CG, DF484DC, DF484DG, DF484F	900 CFM
R484CG, R484DC, R484DG, R484F	900 CFM
R482CF, RT484CG, RT484DC, RT484DG	900 CFM
RT484F, RT482CF	900 CFM
DF486C, DF486G	1200 CFM
R488, R486C, R486G	1200 CFM
RT488, RT486C, RT486G	1200 CFM
<b>W602718 / W662718</b>	
DF604CF, DF604GF	1200 CFM
R604CF, R604GF	1200 CFM
DF606CG, DF606DC, DF606DG, DF606F	1500 CFM
R606CG, R606DC, R606DG, R606F	1500 CFM

Pro Island Hoods

<b>I363418 / I423418</b>	
DF304, R304	600 CFM
<b>I423418</b>	
DF366, DF364C, DF364G	900 CFM
R366, R364C, R364G	900 CFM
RT366, RT364C, RT364G, RT362F	900 CFM
<b>I543418</b>	
DF484CG, DF484DC, DF484DG, DF484F	900 CFM
R484CG, R484DC, R484DG, R484F	900 CFM
R482CF, RT484CG, RT484DC, RT484DG	900 CFM
RT484F, RT482CF	900 CFM
DF486C, DF486G	1200 CFM
R488, R486C, R486G	1200 CFM
RT488, RT486C, RT486G	1200 CFM
<b>I663418</b>	
DF604CF, DF604GF	1200 CFM
R604CF, R604GF	1200 CFM
DF606CG, DF606DC, DF606DG, DF606F	1500 CFM
R606CG, R606DC, R606DG, R606F	1500 CFM

Pro Hood Liners

<b>L282212</b>	
DF304, R304	600 CFM
<b>L342212 / L402212</b>	
DF366, DF364C, DF364G	900 CFM
R366, R364C, R364G	900 CFM
RT366, RT364C, RT364G, RT362F	900 CFM
<b>L462212 / L522212</b>	
DF484CG, DF484DC, DF484DG, DF484F	900 CFM
R484CG, R484DC, R484DG, R484F	900 CFM
R482CF, RT484CG, RT484DC, RT484DG	900 CFM
RT484F, RT482CF	900 CFM
DF486C, DF486G	1200 CFM
R488, R486C, R486G	1200 CFM
RT488, RT486C, RT486G	1200 CFM
<b>L582212</b>	
DF604CF, DF604GF	1200 CFM
R604CF, R604GF	1200 CFM
DF606CG, DF606DC, DF606DG, DF606F	1500 CFM
R606CG, R606DC, R606DG, R606F	1500 CFM

*Natural gas range and rangetop models listed; CFM recommendations are the same for LP gas models.*

CFM

Recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kWh). Additional CFM may be required for charbroilers, griddles and long duct runs.

VENTILATION GUIDE

For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

## PRO VENTILATION BLOWER OPTIONS

## Low-Profile Pro Wall Hoods

Blower Description	Blower Number	Wall Hood Models
600 CFM Internal*	Included with (I) Models	W302210I / W362210I
600 CFM Remote	CTBLOWER-60REM (801640)	W362210 / W422210 / W482210
900 CFM Remote	CTBLOWER-90REM (801641)	W362210 / W422210 / W482210

\*Vertical discharge with 8" (203) round duct. Remote blowers are adjustable discharge with 8" (203) round duct.

## HVAC

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooktop or module. Always consult a qualified HVAC Engineer for specific applications.

## 24" (610) Deep Pro Wall Hoods

Blower Description	Blower Number	Wall Hood Models
900 CFM Internal*	WBLOWER-90INT (805086)	W302418 / W362418 / W422418
1200 CFM Internal	WBLOWER-120INT (804702)	W482418 / W542418 / W602418 / W662418
600 CFM Remote	CTBLOWER-60REM (801640)	W302418
900 CFM Remote	CTBLOWER-90REM (801641)	W302418 / W362418 / W422418 / W482418 / W542418
1200 CFM Remote	CTBLOWER-120REM (801642)	All 24" (610) Deep Wall Hoods
1500 CFM Remote	CTBLOWER-150REM (804701)	All 24" (610) Deep Wall Hoods

\*Vertical discharge with 10" (254) round duct. All other blowers are adjustable discharge with 10" (254) round duct.

VENTILATION  
GUIDE

For detailed specifications on all Wolf ventilation products, refer to the Wolf Ventilation Guide found on the Wolf website, [wolfappliance.com](http://wolfappliance.com).

## 27" (686) Deep Pro Wall Hoods

Blower Description	Blower Number	Wall Hood Models
900 CFM Internal	WBLOWER-90INT (805086)	W302718 / W362718 / W422718
1200 CFM Internal	WBLOWER-120INT (804702)	W482718 / W542718 / W602718 / W662718
600 CFM Remote	CTBLOWER-60REM (801640)	W302718
900 CFM Remote	CTBLOWER-90REM (801641)	W302718 / W362718 / W422718 / W482718 / W542718
1200 CFM Remote	CTBLOWER-120REM (801642)	All 27" (686) Deep Wall Hoods
1500 CFM Remote	CTBLOWER-150REM (804701)	All 27" (686) Deep Wall Hoods

Vertical discharge with 10" (254) round duct.

## Pro Island Hoods

Blower Description	Blower Number	Island Hood Models
1200 CFM Internal	IBLOWER-120INT (804703)	All Island Hoods
900 CFM Remote	CTBLOWER-90REM (801641)	I363418 / I423418 / I543418
1200 CFM Remote	CTBLOWER-120REM (801642)	All Island Hoods
1500 CFM Remote	CTBLOWER-150REM (804701)	All Island Hoods

Vertical discharge with 10" (254) round duct.

## Pro Hood Liners

Blower Description	Blower Number	Hood Liner Models
600 CFM Internal*	Included with (I) Model	L282212I
1200 CFM Internal	LBLOWER-120INT (805087)	All Hood Liners (except L282212I)
900 CFM Remote	CTBLOWER-90REM (801641)	All Hood Liners (except L282212I)
1200 CFM Remote	CTBLOWER-120REM (801642)	All Hood Liners (except L282212I)
1500 CFM Remote	CTBLOWER-150REM (804701)	All Hood Liners (except L282212I)

\*Vertical discharge with 8" (203) round duct. All other blowers are adjustable discharge with 10" (254) round duct.

Wall and island hood models without decorative rail(s) listed; blower options are the same for (R) models.

Transition with backdraft damper included.

Dimensions in parentheses are in millimeters unless otherwise specified.

## **WOLF APPLIANCE PRODUCTS LIMITED WARRANTY**

RESIDENTIAL USE ONLY

### **FULL TWO YEAR WARRANTY\***

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

### **LIMITED THIRD THROUGH FIFTH YEAR WARRANTY**

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),  
Electronic Control Boards, Magnetron Tubes and Induction Generators

### **LIMITED LIFETIME WARRANTY**

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

### **TERMS APPLICABLE TO EACH WARRANTY**

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

**THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744; call 800-332-9513; or check our website, [wolfappliance.com](http://wolfappliance.com).

\* Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





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