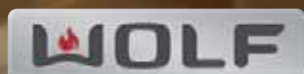




Wolf Design Guide





## Contents

- 3 Ovens and Warming Drawers
- 38 Cooktops
- 60 Ranges and Rangetops
- 73 Outdoor Grills
- 80 Ventilation
- 100 Shipping Weights
- 102 Wolf Warranties

Features and specifications are subject to change at any time without notice. Visit [wolfappliance.com/specs](http://wolfappliance.com/specs) for the most up-to-date information.

**IMPORTANT NOTE:** Throughout this guide, dimensions may vary by  $\pm 1/8"$  (3). Dimensions in parentheses are millimeters unless otherwise specified.

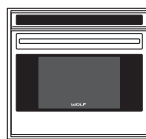
## L Series Ovens

Since their introduction a few short years ago, Wolf L series electric ovens have taken the culinary world by storm—and not just for their stylish cobalt blue interior and 10 cooking modes. Thanks to a Wolf innovation called dual convection, the L series delivers faster, more consistent results for baking, roasting, broiling—even drying fruits. Wolf L series ovens are crafted of stainless steel in framed and unframed door styles with tubular handles.

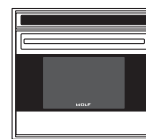
### KEY FEATURES

- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Rotating control panel.
- Self-cleaning ovens.
- Full-extension bottom rack for easier access to foods.
- Spring and damper door hinge for quiet, effortless opening and closing of the door.

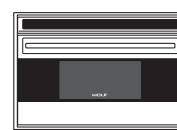
### L SERIES OVENS



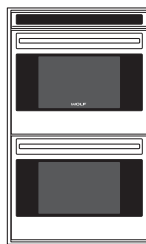
SO30F  
30" Single Framed



SO30U  
30" Single Unframed



SO36U  
36" Single Unframed



DO30F  
30" Double Framed

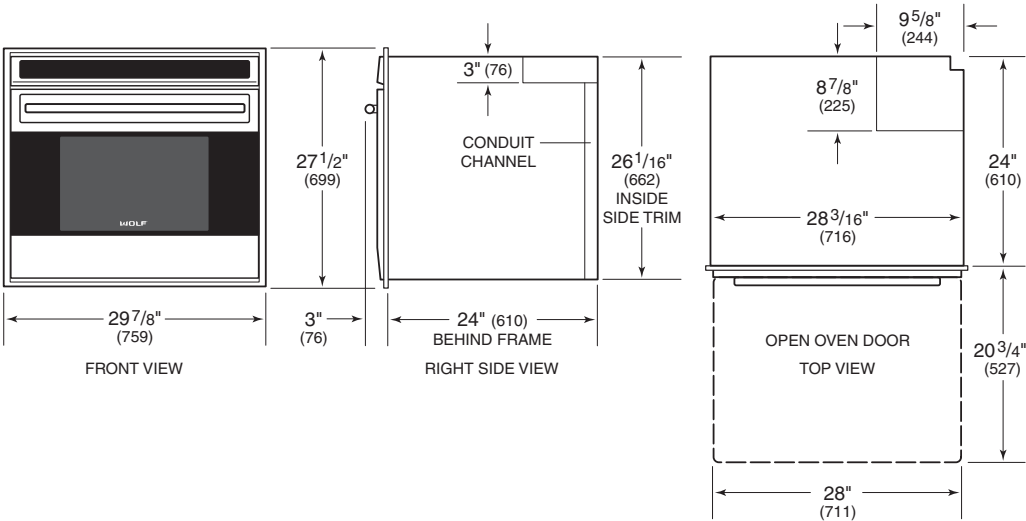


DO30U  
30" Double Unframed

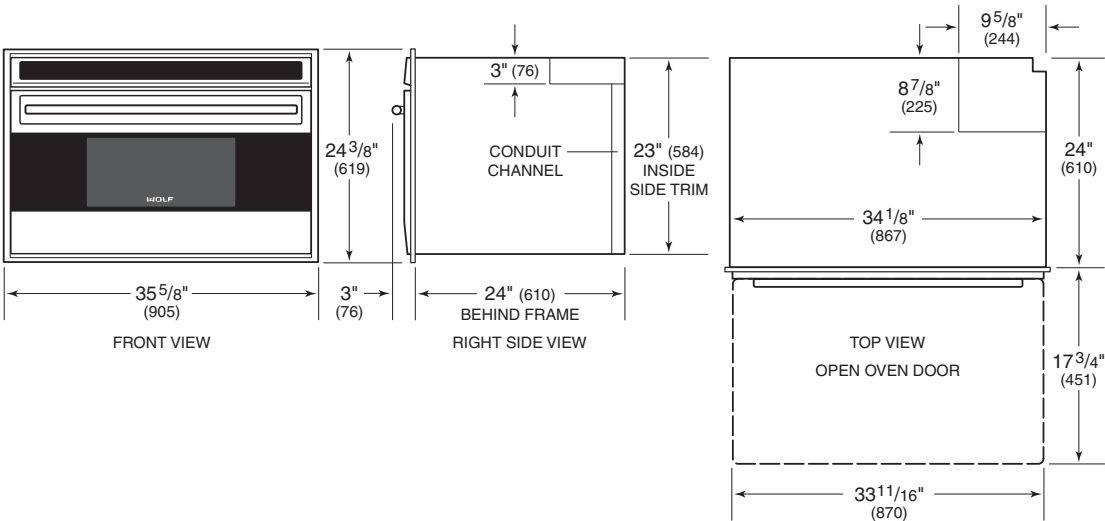
WOLF BUILT-IN OVENS

L Series Ovens

30" SINGLE OVEN

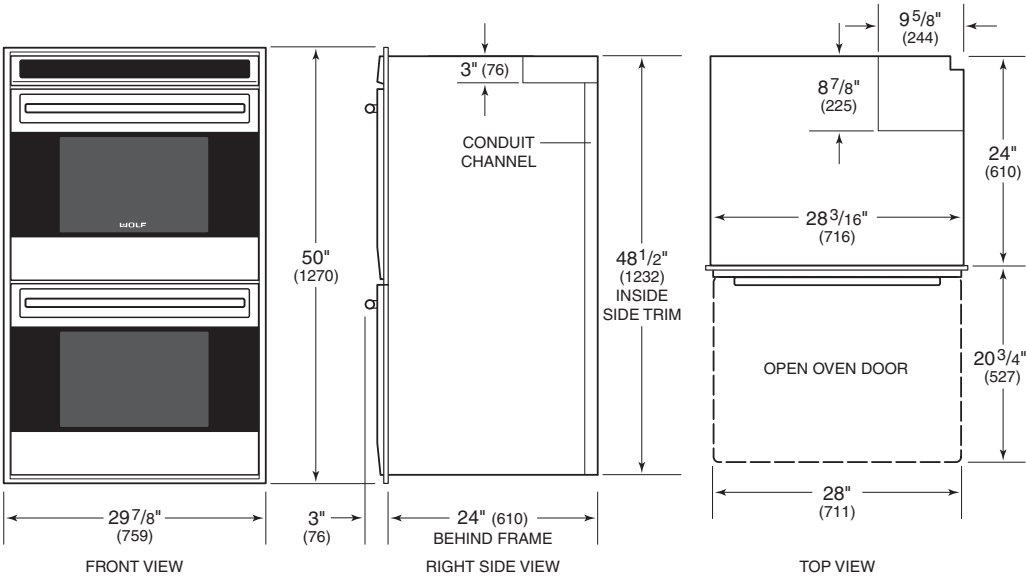


36" SINGLE OVEN



L Series Ovens

30" DOUBLE OVEN



L SERIES OVENS			
INTERIOR CAPACITY		CU FT (L)	
30" Oven		4.5 (127)	
36" Oven		4.4 (125)	
INTERIOR DIMENSIONS	W	H	D
30" Oven	25" (635)	16 1/2" (419)	19" (483)
36" Oven	30" (762)	13 1/4" (337)	19" (483)



## WOLF BUILT-IN OVENS

## E Series Ovens

The newest addition to the Wolf built-in oven family is a true partner, helping to create great meals with ease, as well as adding a striking design feature to the kitchen. Smart technology gives the E series 10 cooking modes, with Wolf's innovative dual convection in single ovens and in the upper unit of double ovens. E series ovens can be installed flush with cabinets for a contemporary, integrated look. Wolf E series ovens are crafted of stainless steel in framed and unframed door styles with tubular handles. New black glass models with tubular handles are also available.

## KEY FEATURES

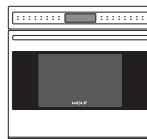
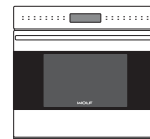
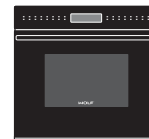
- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Self-cleaning ovens.
- Full-extension bottom rack for easier access to foods.
- Balanced door hinge system for smooth opening and closing of the door.



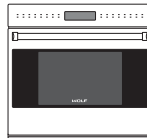
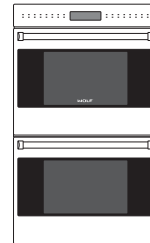
Model SO30-2U/S-TH.

## E SERIES OVENS

## TUBULAR HANDLE

SO30-2F/S-TH  
30" Single FramedSO30-2U/S-TH  
30" Single UnframedSO30-2B/G-TH  
30" Single  
Black GlassDO30-2F/S-TH  
30" Double FramedDO30-2U/S-TH  
30" Double UnframedDO30-2B/G-TH  
30" Double  
Black Glass

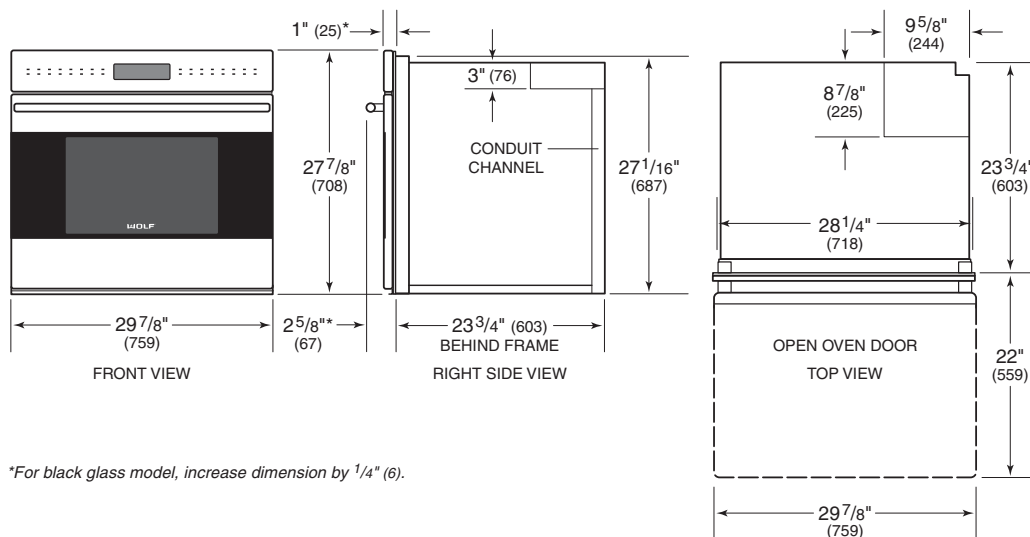
## PRO HANDLE

SO30-2F/S-PH  
30" Single FramedDO30-2F/S-PH  
30" Double Framed

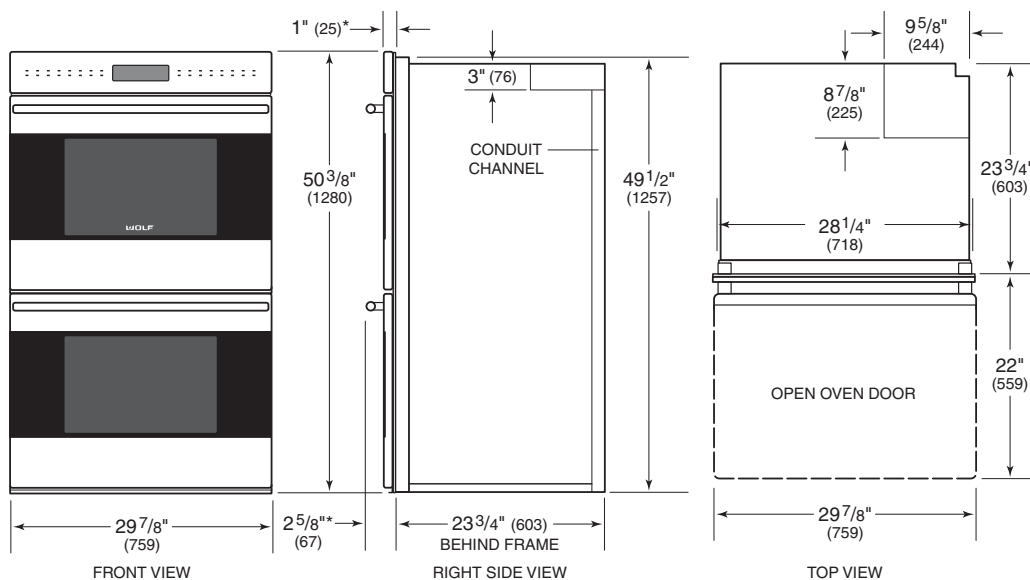
## WOLF BUILT-IN OVENS

## E Series Ovens

## 30" SINGLE OVEN



## 30" DOUBLE OVEN



## E SERIES OVENS

INTERIOR CAPACITY	CU FT (L)
30" Oven	4.5 (127)

INTERIOR DIMENSIONS	W	H	D
30" Oven	25" (635)	16 $\frac{1}{2}"$ (419)	19" (483)

WOLF BUILT-IN OVENS

Planning Information

The cabinet base support must be able to support 250 lbs (113 kg) for a single oven and 400 lbs (181 kg) for a double oven. For flush inset installations, a minimum 1/4" (6) reveal is required on all four sides.

The oven has a face trim on all four sides and will overlap stiles and rails. Refer to the chart below for trim overlaps.

OVEN TRIM OVERLAP		
OVERLAP	L SERIES	E SERIES
Top	3/16" (5)	5/8" (16)
Bottom	1/8" (3)	1/8" (3)
Sides	3/4" (19)	3/4" (19)

ELECTRICAL

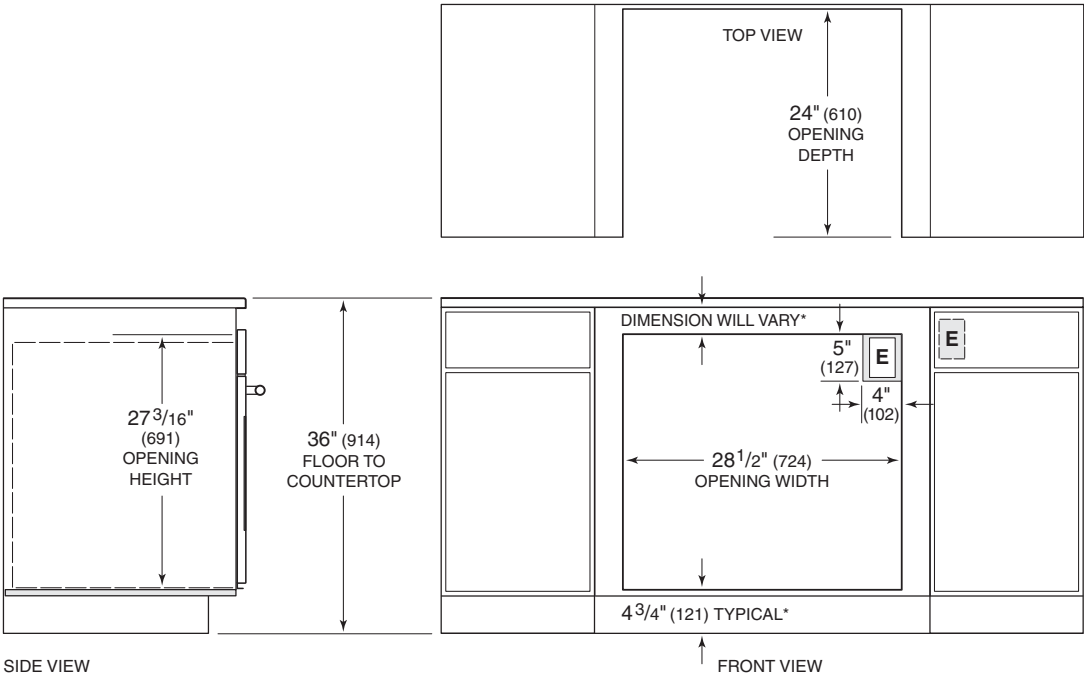
Wolf built-in ovens have a terminal block that allows for a 3-wire or 4-wire installation.

ELECTRICAL REQUIREMENTS	
SINGLE OVEN	
Electrical Supply	grounded, 240/208 V AC, 60 Hz
Service	30 amp dedicated circuit
Total Amps	21
Conduit	4' (1.2 m), 3' (.9 m) for SO36U
DOUBLE OVEN	
Electrical Supply	grounded, 240/208 V AC, 60 Hz
Service	50 amp dedicated circuit
Total Amps	37
Conduit	5' (1.5 m)



30" L and E Series Single Oven

STANDARD INSTALLATION

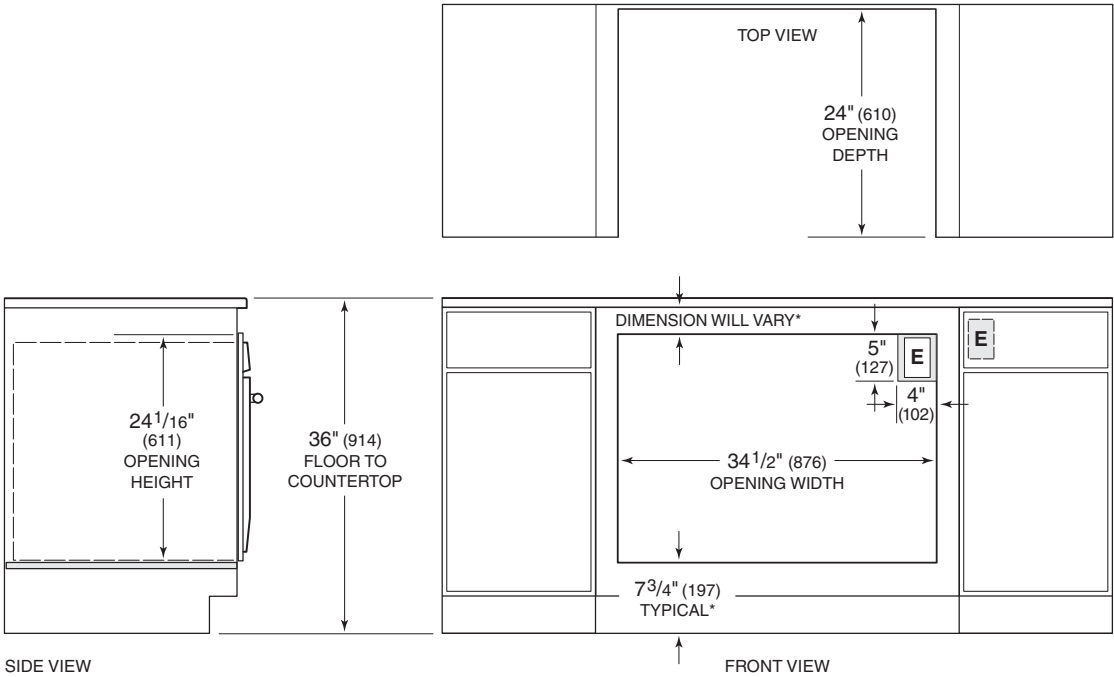


\*Dimension must accommodate height of oven trim.  
NOTES: Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.

WOLF BUILT-IN OVENS

36" L Series Single Oven

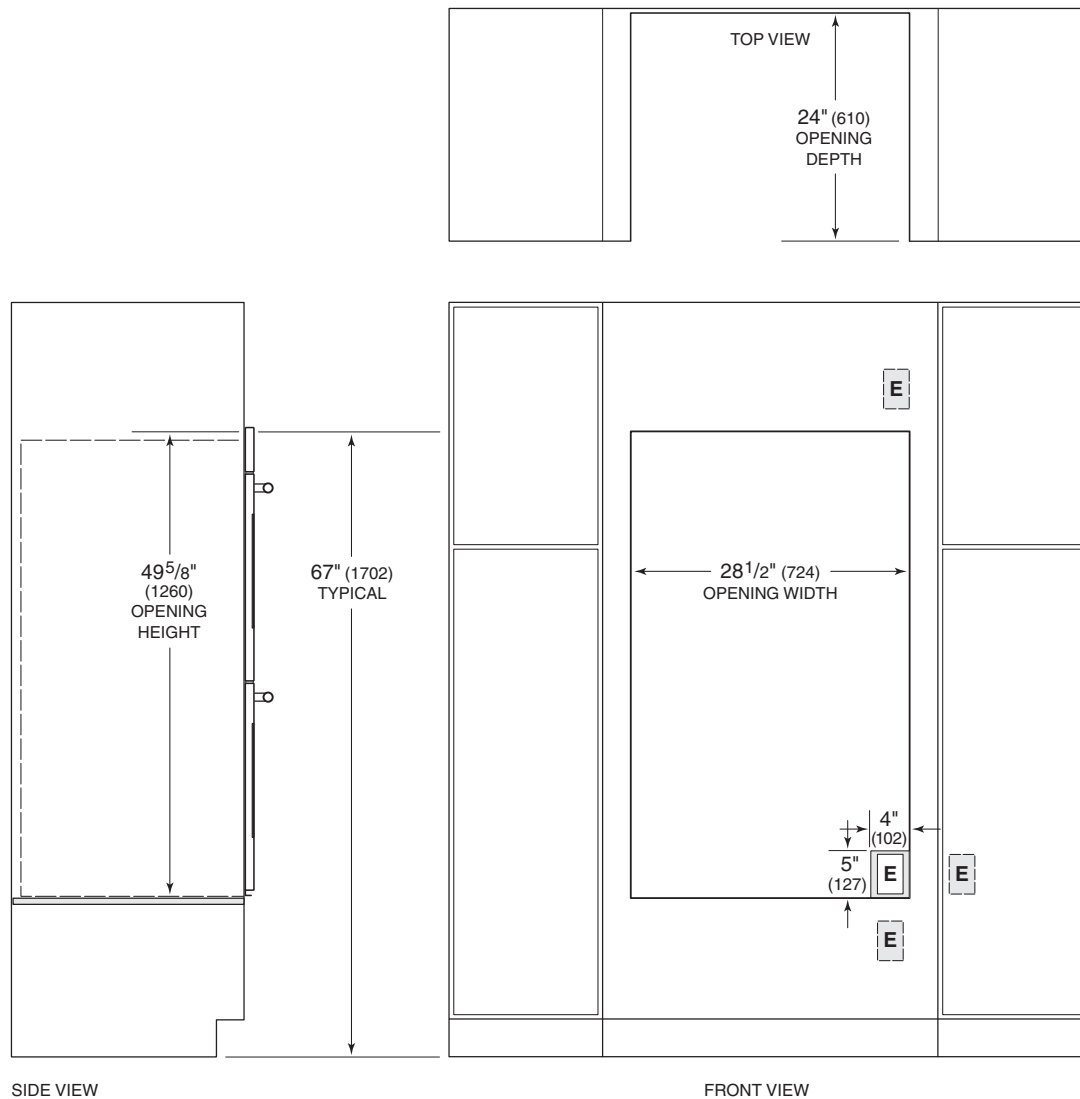
STANDARD INSTALLATION



*\*Dimension must accommodate height of oven trim.*  
*NOTES: Location of electrical supply within opening may require additional cabinet depth.*  
*Dashed line represents profile of unit.*

## 30" L and E Series Double Oven

## STANDARD INSTALLATION



SIDE VIEW

FRONT VIEW

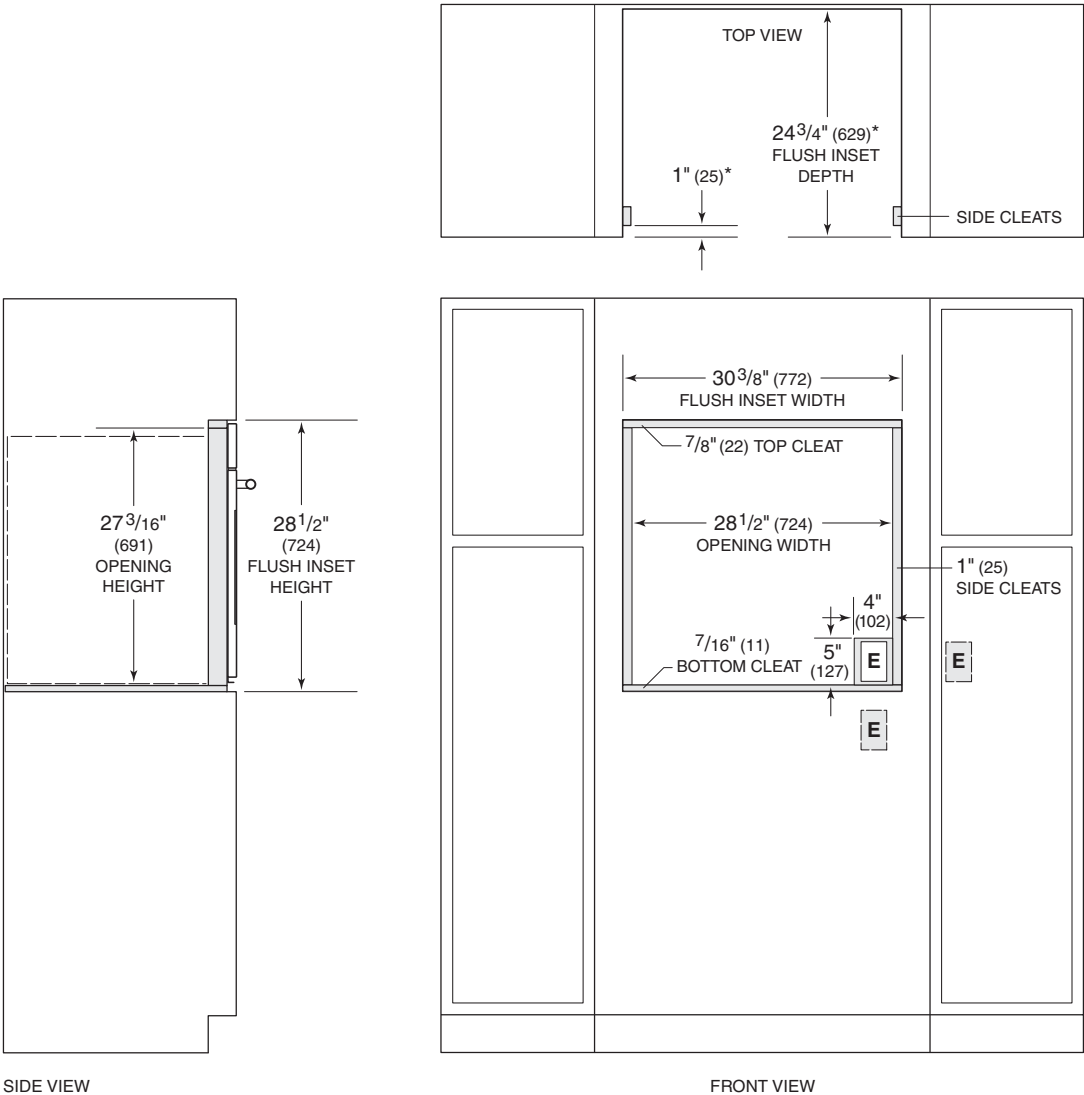
\*Dimension must accommodate height of oven trim.

NOTES: Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.

WOLF BUILT-IN OVENS

30" E Series Single Oven

FLUSH INSET INSTALLATION

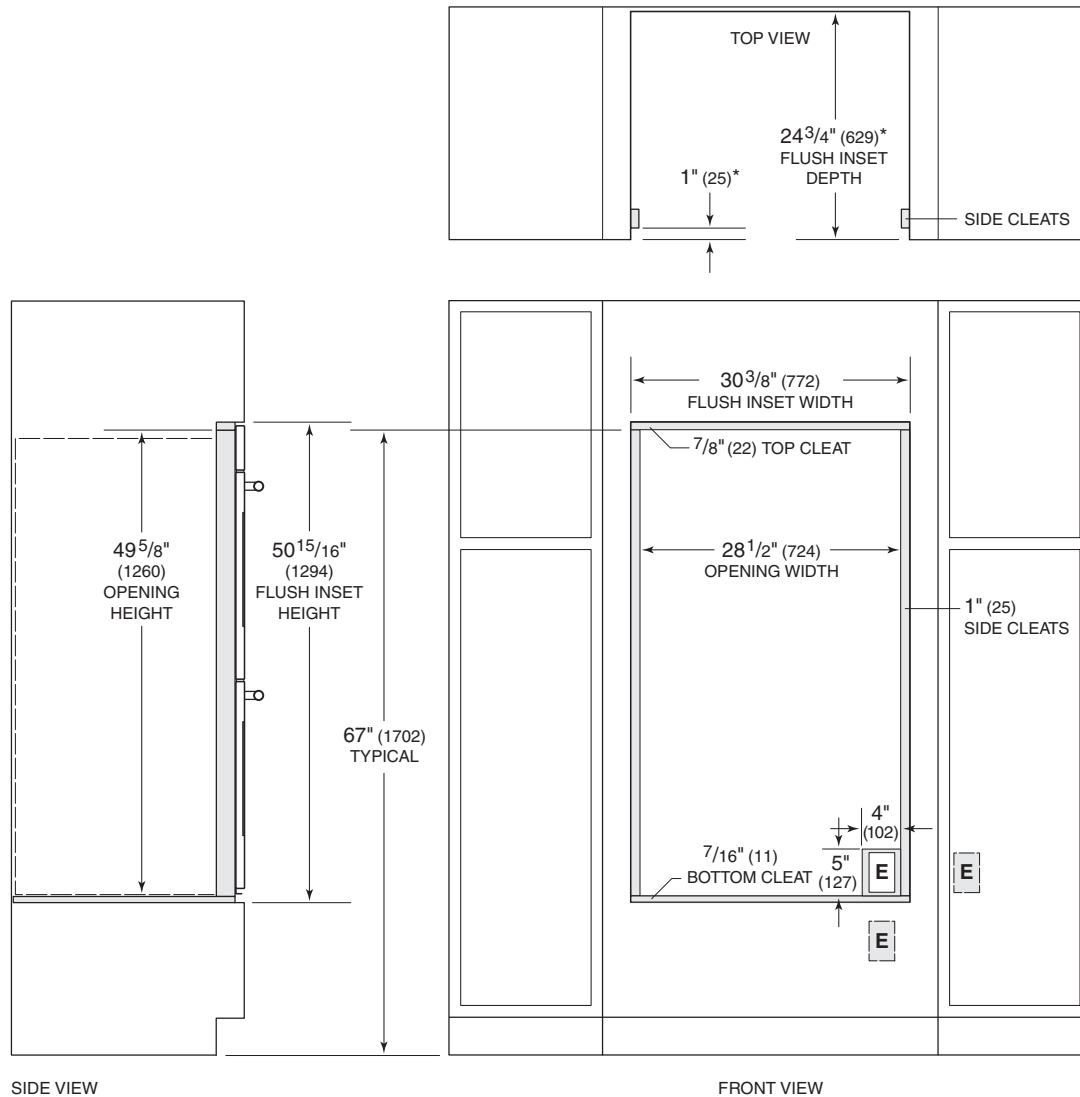


\*For black glass model, increase dimension by  $\frac{1}{4}"$  (6).

NOTES: Minimum base support 250 lbs (113 kg).  
Location of electrical supply within opening may require additional cabinet depth.  
Cleats may be visible and should be finished to match cabinetry.  
Dashed line represents profile of unit.

## 30" E Series Double Oven

## FLUSH INSET INSTALLATION



\*For black glass model, increase dimension by <sup>1</sup>/<sub>4</sub>" (6).

NOTES: Minimum base support 400 lbs (181 kg).

Location of electrical supply within opening may require additional cabinet depth.

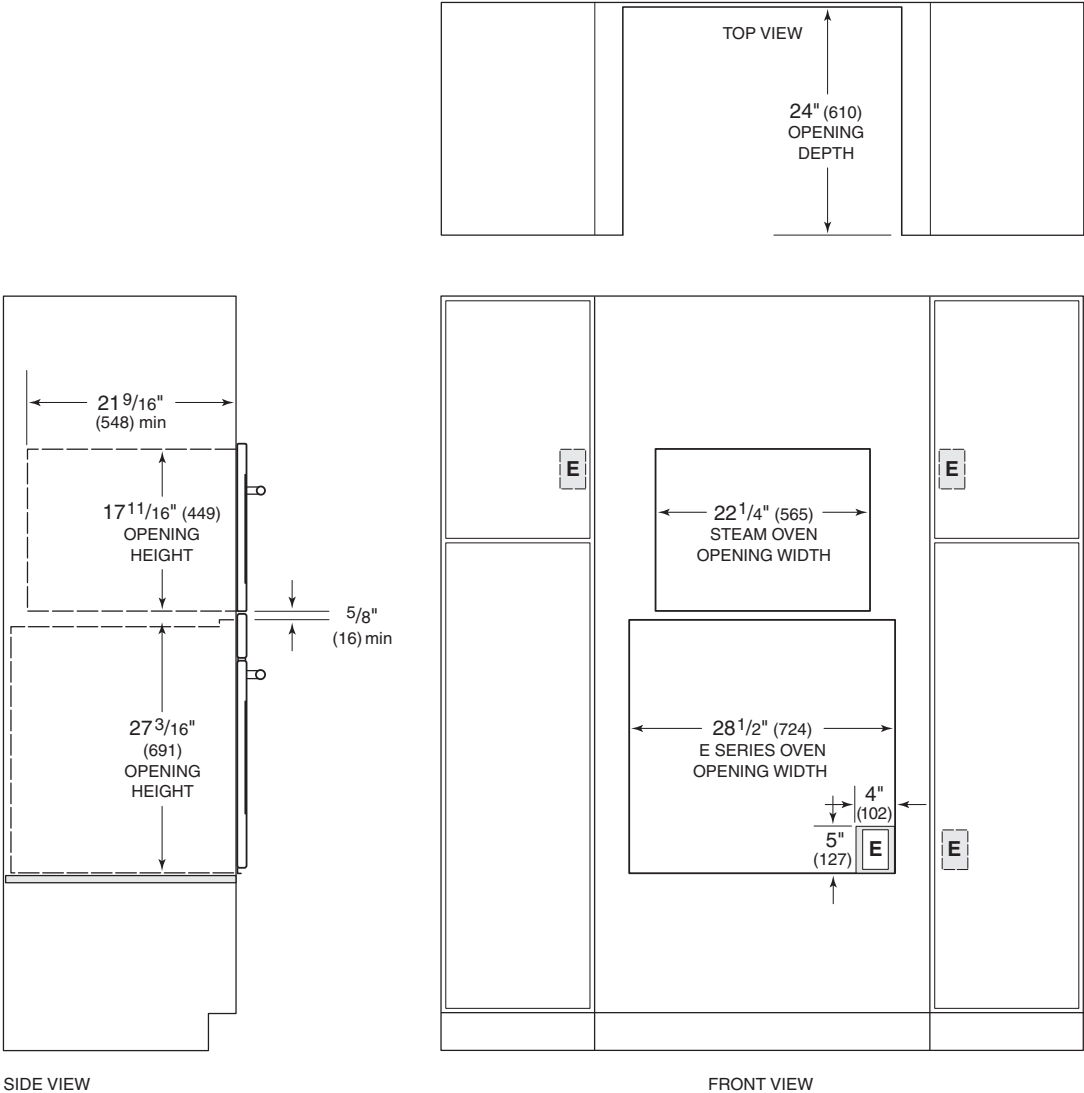
Cleats may be visible and should be finished to match cabinetry.

Dashed line represents profile of unit.

WOLF BUILT-IN OVENS

30" E Series Single Oven

STANDARD INSTALLATION WITH CONVECTION STEAM OVEN

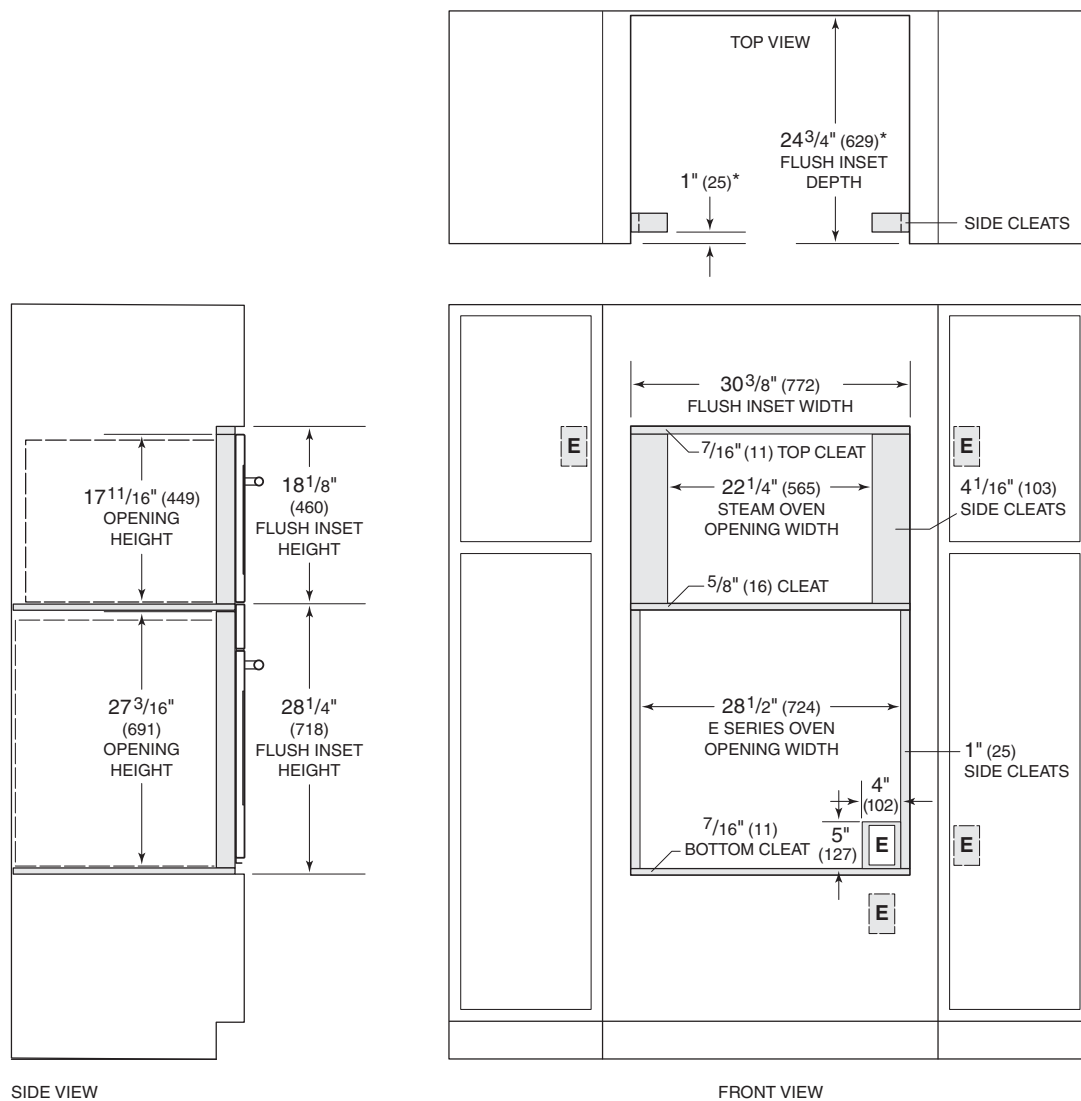


NOTES: Minimum base support for steam oven 100 lbs (45 kg) and E series oven 250 lbs (113 kg).  
Electrical supply for steam oven must be located in adjacent cabinet within 3' (.9 m) of opening.  
Location of electrical supply within E series oven opening may require additional cabinet depth.  
Dashed line represents profile of unit.



## 30" E Series Single Oven

## FLUSH INSET INSTALLATION WITH CONVECTION STEAM OVEN



\*For black glass model, increase dimension by  $\frac{1}{4}"$  (6).

NOTES: Minimum base support for steam oven 100 lbs (45 kg) and E series oven 250 lbs (113 kg).

Electrical supply for steam oven must be located in adjacent cabinet within 3' (.9 m) of opening.

Location of electrical supply within E series oven opening may require additional cabinet depth.

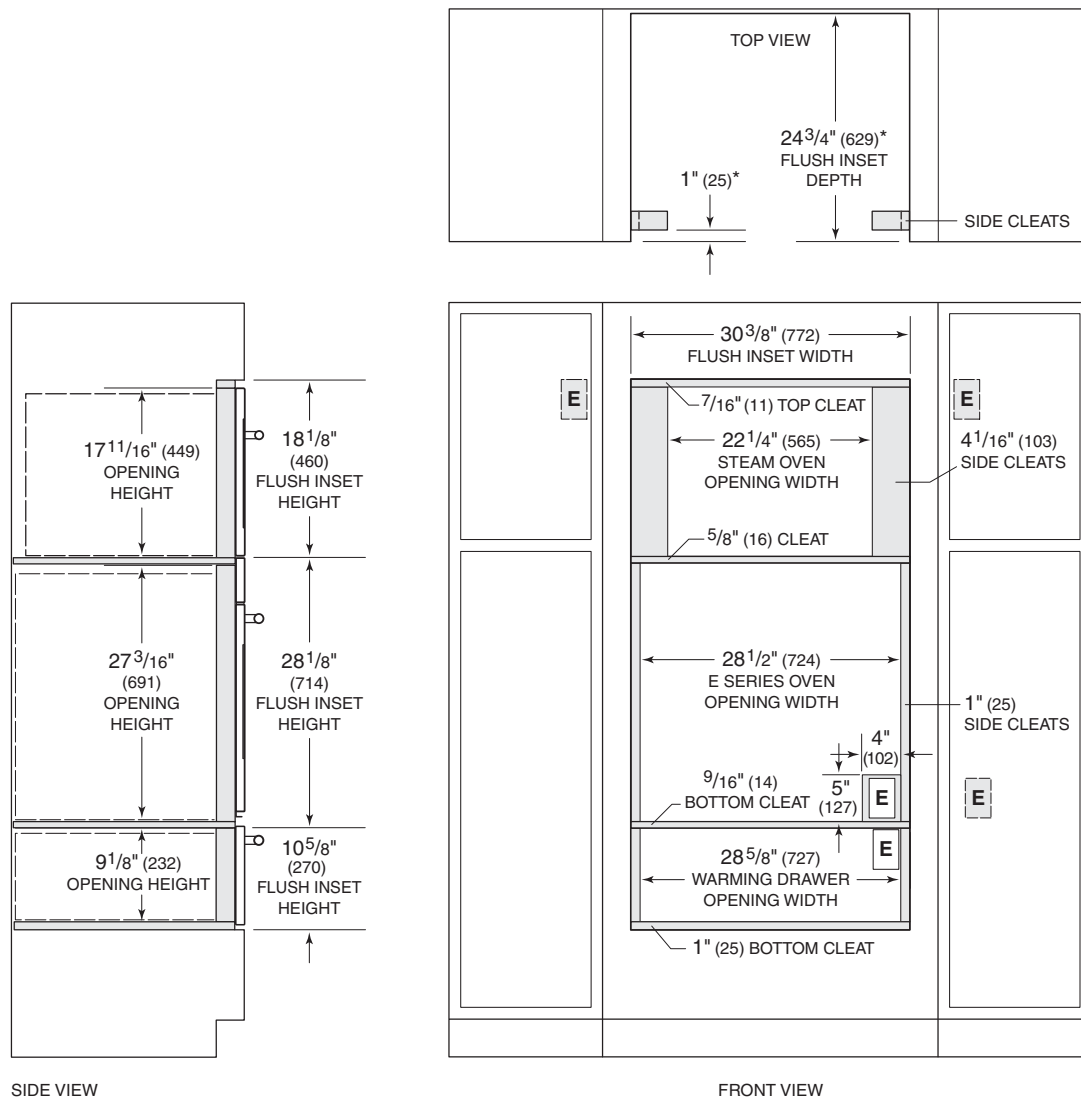
Cleats may be visible and should be finished to match cabinetry.

Dashed line represents profile of unit.

## WOLF BUILT-IN OVENS

## 30" E Series Single Oven

## FLUSH INSET INSTALLATION WITH CONVECTION STEAM OVEN AND WARMING DRAWER



\*For black glass model, increase dimension by <sup>1</sup>/<sub>4</sub>" (6).

NOTES: Minimum base support for steam oven 100 lbs (45 kg) and E series oven 250 lbs (113 kg).

Electrical supply for steam oven must be located in adjacent cabinet within 3' (.9 m) of opening.

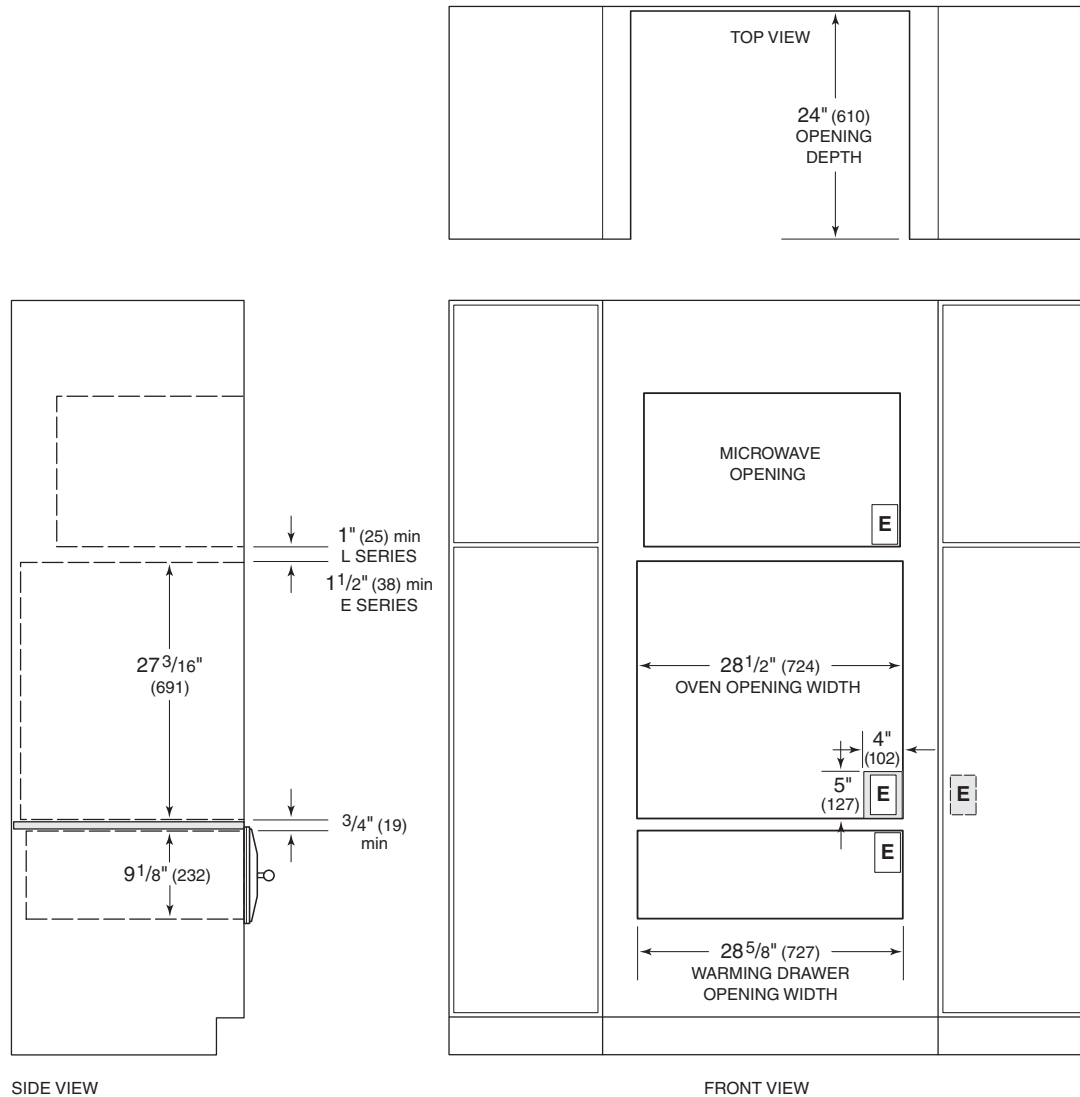
Location of electrical supply within E series oven opening may require additional cabinet depth.

Cleats may be visible and should be finished to match cabinetry.

Dashed line represents profile of unit.

## 30" E Series Single Oven

## STANDARD INSTALLATION WITH MICROWAVE AND WARMING DRAWER

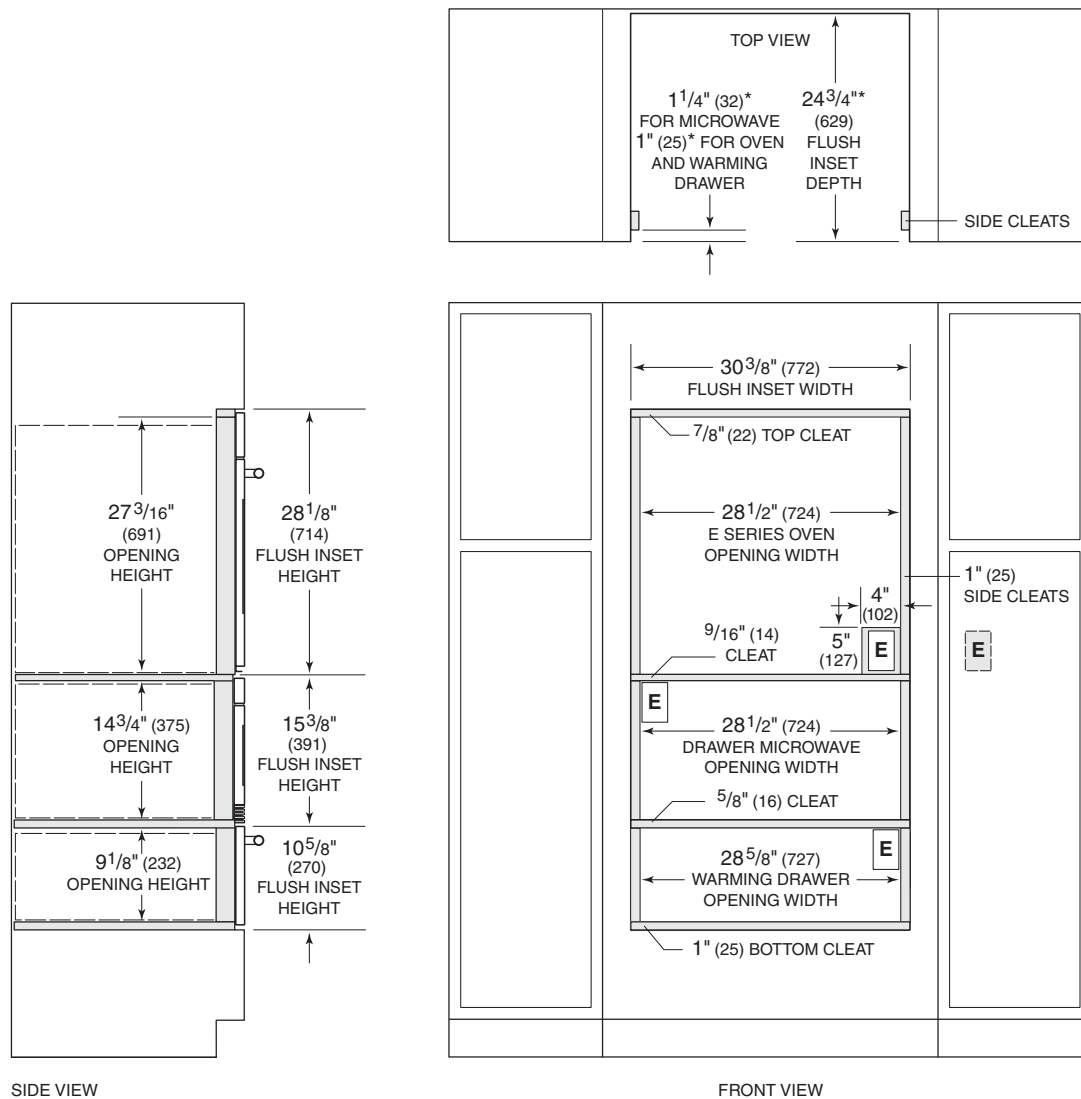


NOTES: Minimum base support for oven 250 lbs (113 kg).  
 Location of electrical supply within oven opening may require additional cabinet depth.  
 Dashed line represents profile of unit.

## WOLF BUILT-IN OVENS

## 30" E Series Single Oven

## FLUSH INSET INSTALLATION WITH DRAWER MICROWAVE AND WARMING DRAWER



\*For black glass model, increase dimension by 1/4" (6).

NOTES: Minimum base support for oven 250 lbs (113 kg).

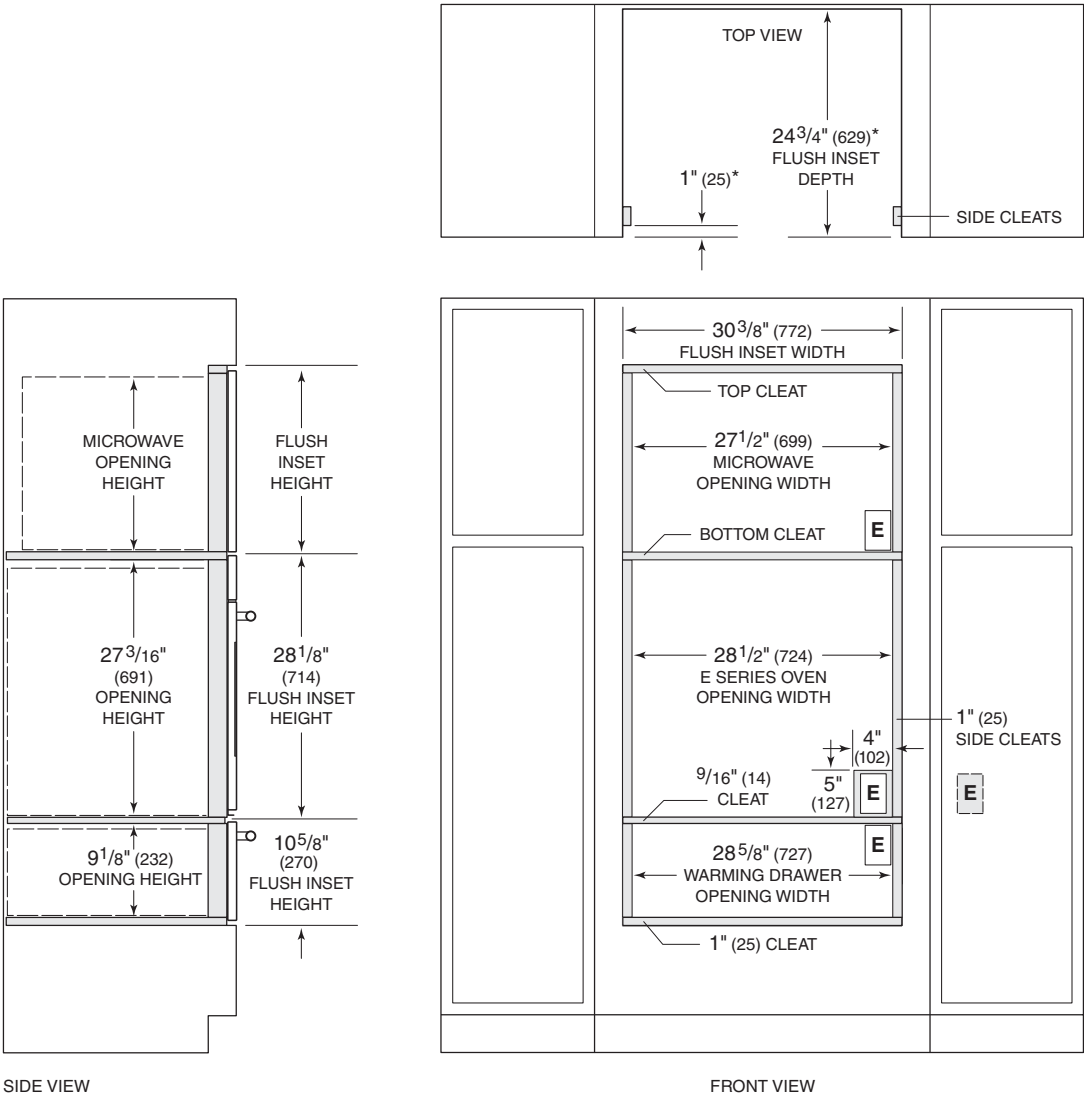
Location of electrical supply within oven opening may require additional cabinet depth.

Cleats may be visible and should be finished to match cabinetry.

Dashed line represents profile of unit.

30" E Series Single Oven

FLUSH INSET INSTALLATION WITH MICROWAVE AND WARMING DRAWER



\*For black glass model, increase dimension by 1/4" (6).

NOTES: Minimum base support for oven 250 lbs (113 kg).  
Location of electrical supply within oven opening may require additional cabinet depth.  
Cleats may be visible and should be finished to match cabinetry.  
Dashed line represents profile of unit.

MICROWAVE OPENING		
MICROWAVE	CONVECTION	STANDARD
Opening Height	18 <sup>7</sup> / <sub>8</sub> " (479)	17" (432)
Flush Inset Height	20 <sup>1</sup> / <sub>8</sub> " (511)	18 <sup>1</sup> / <sub>2</sub> " (470)
Top Cleat	1/2" (13)	1 <sup>1</sup> / <sub>16</sub> " (17)
Bottom Cleat	1 <sup>5</sup> / <sub>8</sub> " (41)	1 <sup>11</sup> / <sub>16</sub> " (43)

## WOLF CONVECTION STEAM OVEN

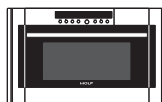
## Convection Steam Oven

The legacy of the “combination oven” goes back decades, to innovative chefs in America and Europe who embraced the combination of air movement with superheated steam to achieve superior results—from breads and roasts to delicate fishes, seafood and vegetables. Wolf combines the benefits of convection and steam for the most innovative steam oven on the market today. Virtually any dish prepared in a conventional oven, range or microwave can also be prepared in the Wolf convection steam oven—with more control. Trim kits designed to match L series and E series ovens, allow for a standard or flush inset installation.

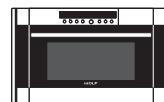
## KEY FEATURES

- Convection and steam heat with five cooking modes for superior control.
- Stainless steel side trim to match L and E series ovens allow for a standard or flush inset installation.
- Temperature probe, perforated and solid stainless steel pans.
- Recipes mode.
- Delayed start feature and descaling program.

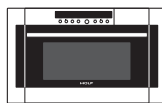
## CONVECTION STEAM OVEN



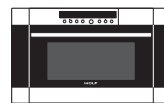
CSO24 L Series Trim Framed



CSO24 L Series Trim Unframed



CSO24 E Series Trim Framed



CSO24 E Series Trim Unframed



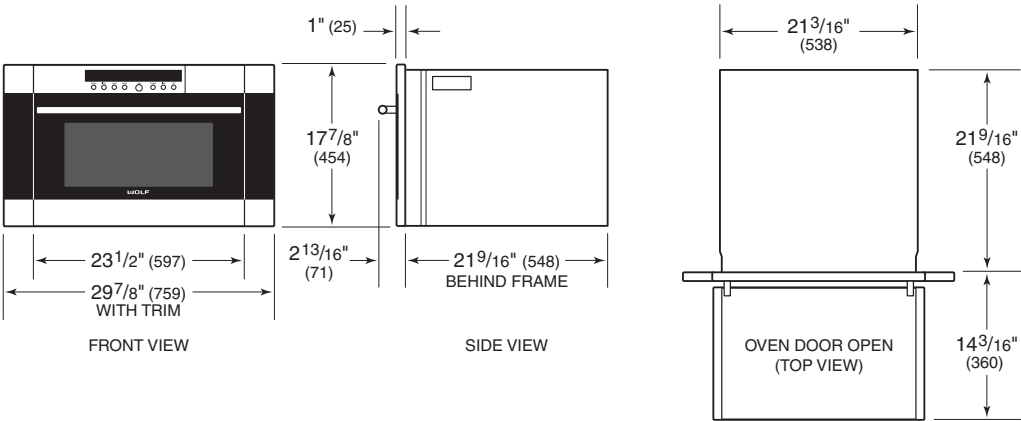
Model CSO24 with unframed E series trim.



WOLF CONVECTION STEAM OVEN

Convection Steam Oven

DIMENSIONS



CONVECTION STEAM OVEN				
INTERIOR CAPACITY		CU FT (L)		
CSO24		1.8 (51)		
INTERIOR DIMENSIONS		W	H	D
CSO24		$17\frac{7}{8}" (454)$	$11" (280)$	$15\frac{3}{4}" (400)$

WOLF CONVECTION STEAM OVEN

Planning Information

The convection steam oven can be installed with or without side trim in a standard or flush inset application. A minimum base support of 100 lbs (45 kg) is required. The electrical supply for the oven must be located in an adjacent cabinet.

The oven has face trim on the top and both sides that will overlap stiles and rails. Refer to the chart below for trim overlaps with and without side trim. For flush inset installations, a minimum 1/8" (3) reveal is required on all four sides.

The Wolf convection steam oven with side trim is designed and agency approved for installation with Wolf cooktops, built-in ovens, microwaves and warming drawers only. If installed above or below an E series oven in a flush inset application, a 1/4" (6) reveal is required.

OVEN TRIM OVERLAP		
OVERLAP	WITH TRIM	WITHOUT TRIM
Top	3/16" (5)	3/16" (5)
Bottom	0" (0)	0" (0)
Sides	3 13/16" (97)	5/8" (16)

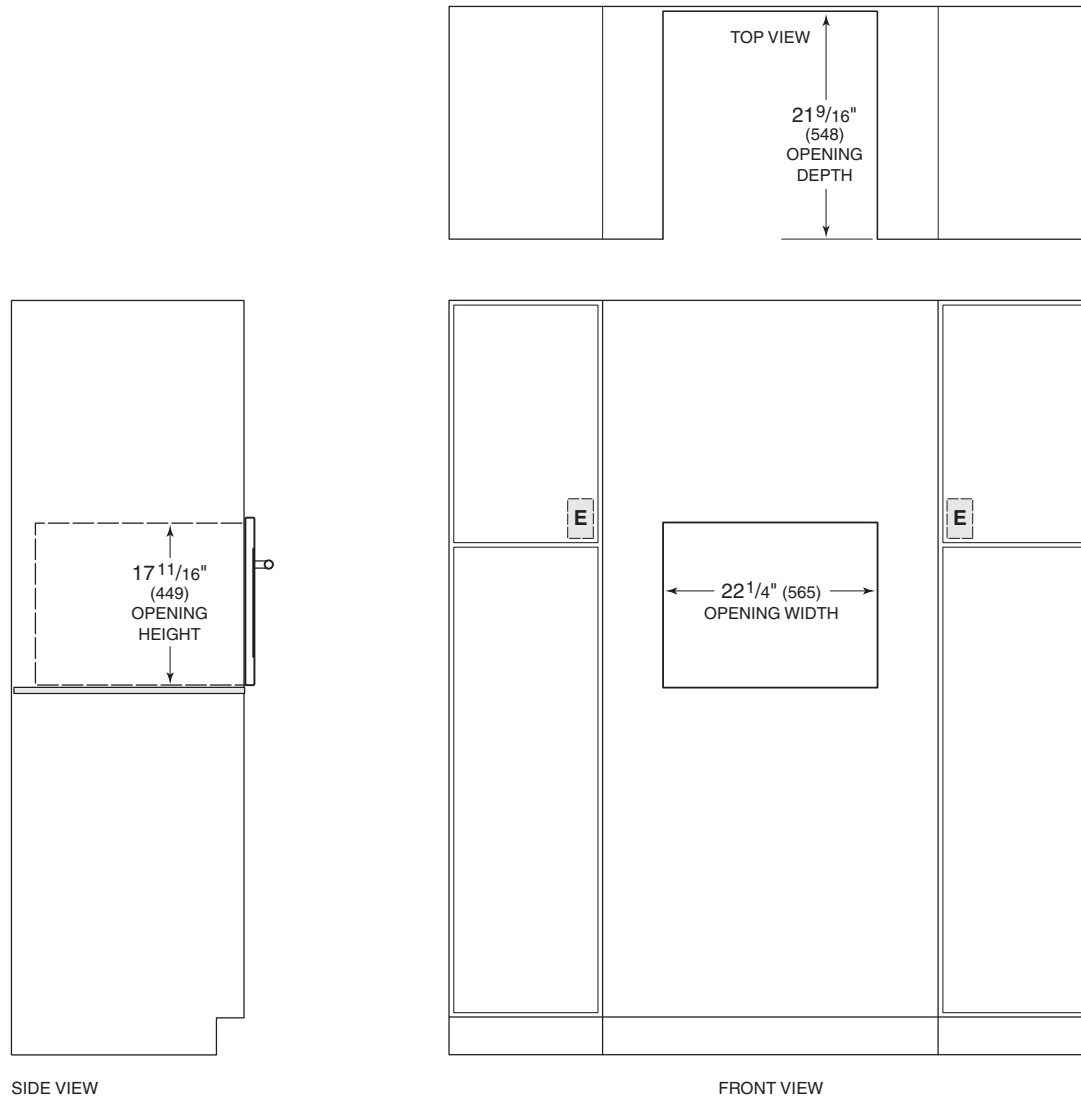
ELECTRICAL

ELECTRICAL REQUIREMENTS	
CONVECTION STEAM OVEN	
Electrical Supply	grounded, 240/208 V AC, 60 Hz
Service	20 amp dedicated circuit
Receptacle	NEMA 6-20R grounding-type
Power Cord	6' (1.8 m)

## WOLF CONVECTION STEAM OVEN

### Convection Steam Oven

#### STANDARD INSTALLATION

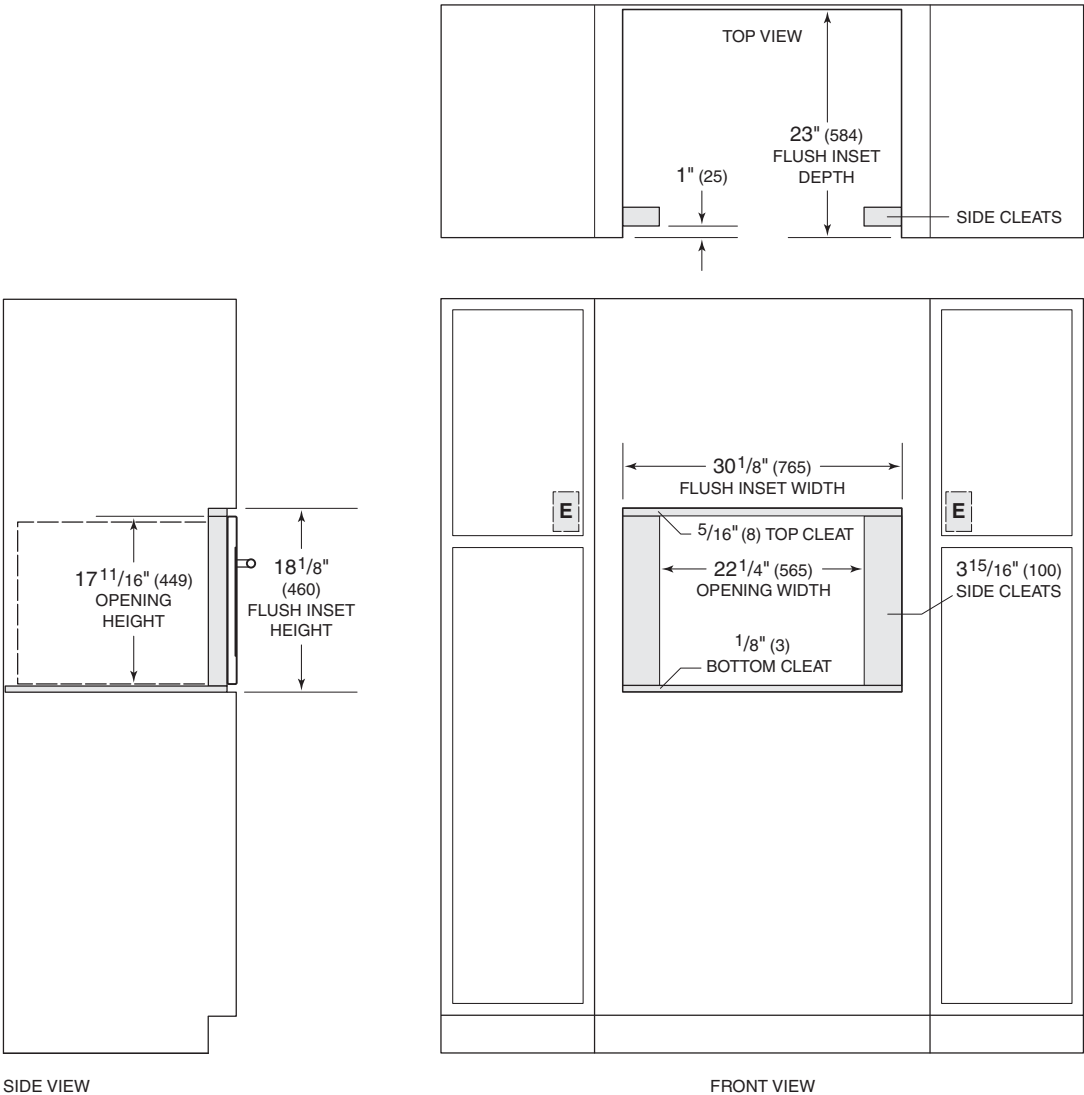


NOTES: Minimum base support 100 lbs (45 kg).  
Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.  
Dashed line represents profile of unit.

WOLF CONVECTION STEAM OVEN

Convection Steam Oven

FLUSH INSET INSTALLATION



NOTES: Minimum base support 100 lbs (45 kg).  
Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.  
Cleats may be visible and should be finished to match cabinetry.  
Dashed line represents profile of unit.

## Microwave Ovens

As true cooking instruments, Wolf microwave ovens have features that make fast meals better meals. Wolf offers both a roomy, powerful standard microwave and a convection model that can microwave, broil and cook in three convection modes. Stainless steel trim kits are available through your authorized Wolf dealer to match L and E series ovens. Drawer microwave models can be conveniently located undercounter, in a corner or below a Wolf E series oven. They are designed to match the trim style of E series ovens and can be installed in a standard or flush inset application.

### KEY FEATURES

- Large-capacity interior.
- Built-in or freestanding option for design versatility (except drawer models).
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.



Model MWD30-2U/S.

### DRAWER MICROWAVES



MWD24-2U/S  
24" Unframed



MWD30-2U/S  
30" Unframed



MWD30-2F/S  
30" Framed

### CONVECTION MICROWAVE

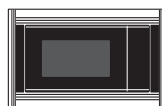


MWC24  
L Series Trim



MWC24  
E Series Trim

### STANDARD MICROWAVE



MW24  
L Series Trim

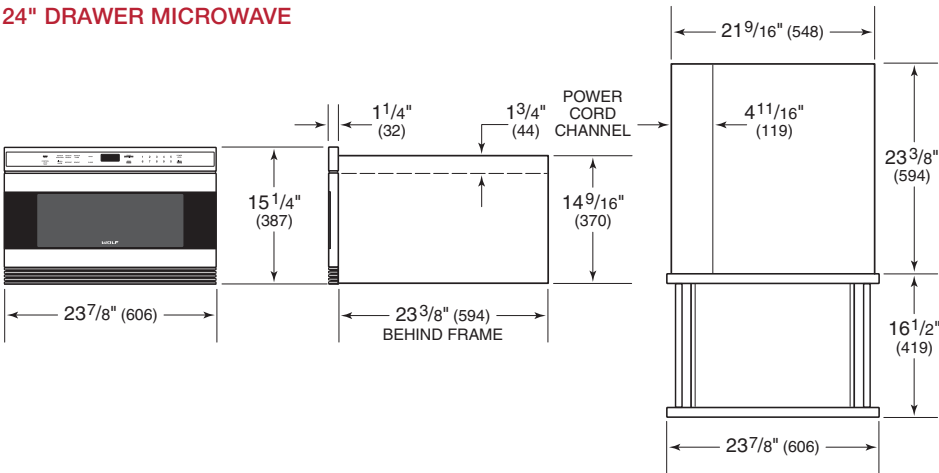


MW24  
E Series Trim

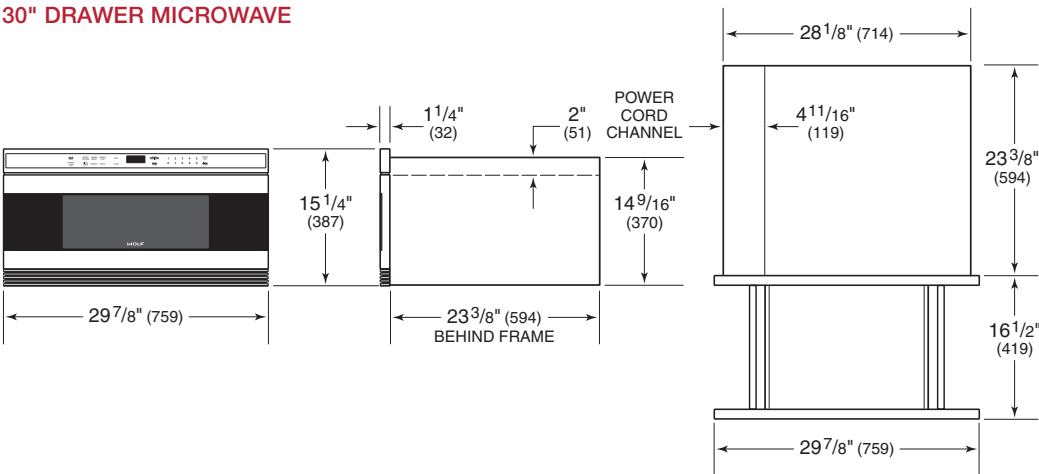
WOLF MICROWAVE OVENS

Microwave Ovens

24" DRAWER MICROWAVE



30" DRAWER MICROWAVE

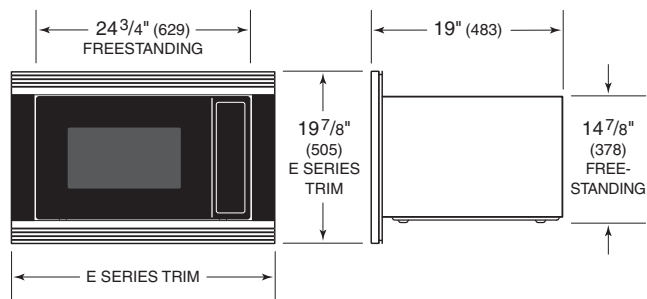
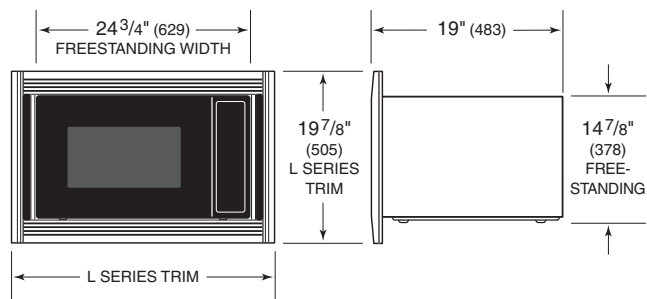


MICROWAVE OVENS				
INTERIOR CAPACITY		CU FT (L)		
Drawer		1.0 (28)		
Convection		1.5 (42)		
Standard		2.0 (57)		
INTERIOR DIMENSIONS		W	H	D
Convection		17 3/8" (441)	5 7/8" (149)	17 1/8" (435)
Convection		16 1/8" (410)	9 5/8" (244)	16 1/8" (410)
Standard		17 3/8" (441)	10 1/2" (267)	18 5/8" (473)

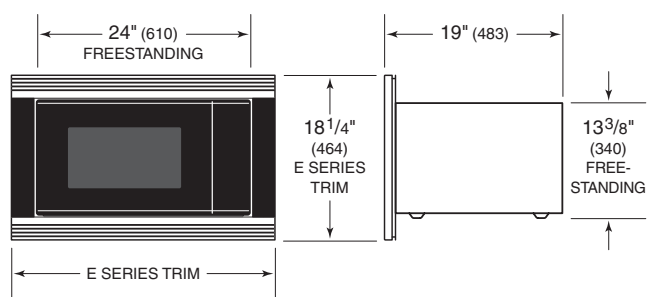
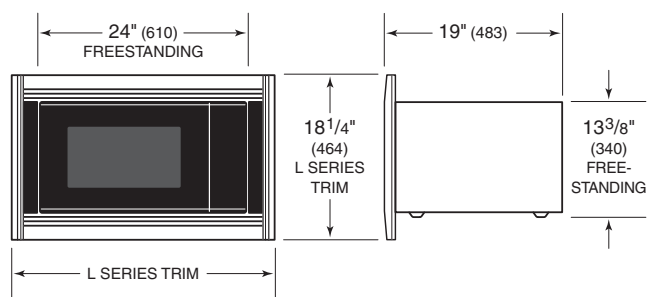


## Microwave Ovens

## CONVECTION MICROWAVE



## STANDARD MICROWAVE



TRIM WIDTH		
CONVECTION	L SERIES	E SERIES
27" Trim	NA	26 7/8" (683)
30" Trim	29 7/8" (759)	29 7/8" (759)
36" Trim	35 5/8" (905)	NA
STANDARD	L SERIES	E SERIES
27" Trim	NA	26 7/8" (683)
30" Trim	29 7/8" (759)	29 7/8" (759)

WOLF MICROWAVE OVENS

Planning Information

Wolf drawer microwaves can be installed in a standard or flush inset application. Refer to the illustrations on the following pages for minimum cabinet dimensions for your specific installation. The cabinet must be able to support 125 lbs (57 kg).

Wolf convection and standard microwaves can be used freestanding or built-in with optional trim kit, available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

In a freestanding application, allow 2" (51) of airflow space on the top, rear and both sides. Built-in opening dimensions accommodate air flow space.

In a built-in application, convection, standard and drawer microwaves will overlap stiles and rails. Refer to the chart below for trim overlaps.

MICROWAVE TRIM OVERLAP		
DRAWER MICROWAVE	24" MODEL	30" MODEL
Top	3⁄8" (10)	3⁄8" (10)
Bottom	1⁄8" (3)	1⁄8" (3)
Sides	7⁄8" (22)	3⁄4" (19)
27" E SERIES TRIM	CONVECTION	STANDARD
Top	1⁄4" (6)	9⁄16" (14)
Bottom	3⁄4" (19)	11⁄16" (17)
Sides	13⁄16" (21)	13⁄16" (21)
30" L / E SERIES TRIM	CONVECTION	STANDARD
Top	1⁄4" (6)	7⁄16" (11)
Bottom	13⁄16" (21)	13⁄16" (21)
Sides	1 3⁄16" (30)	1 3⁄16" (30)
36" L SERIES TRIM	CONVECTION	STANDARD
Top	3⁄16" (5)	NA
Bottom	13⁄16" (21)	NA
Sides	1 1⁄4" (32)	NA

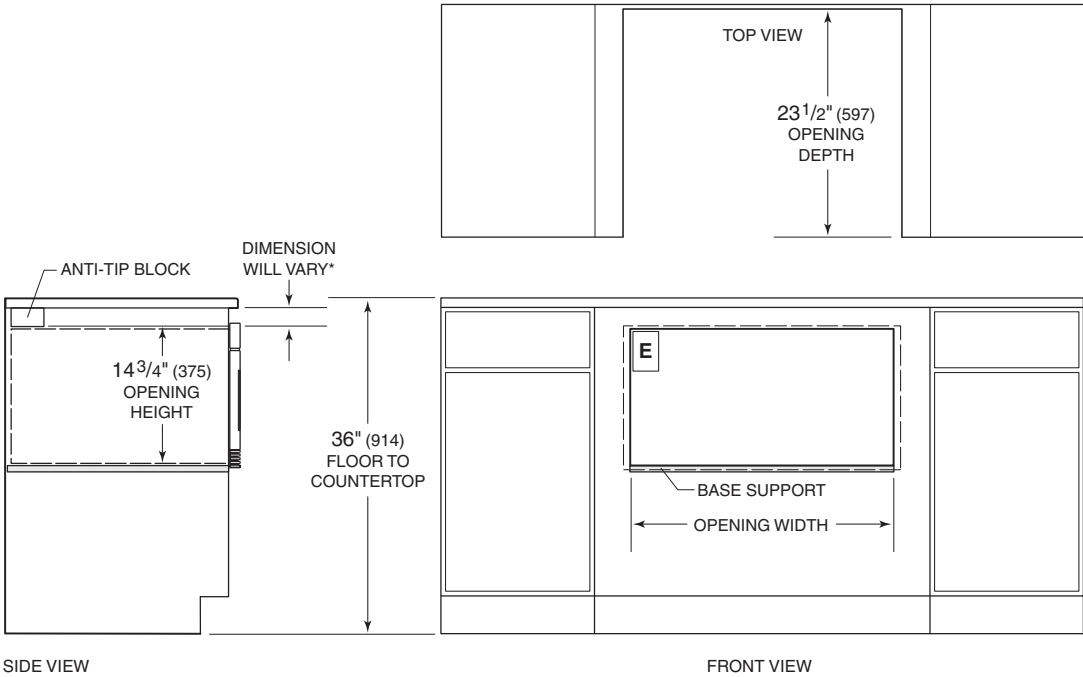
ELECTRICAL

ELECTRICAL REQUIREMENTS	
MICROWAVE OVENS	
Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	3' (.9 m), 4' (1.2 m) for drawer

WOLF MICROWAVE OVENS

Drawer Microwave

STANDARD INSTALLATION



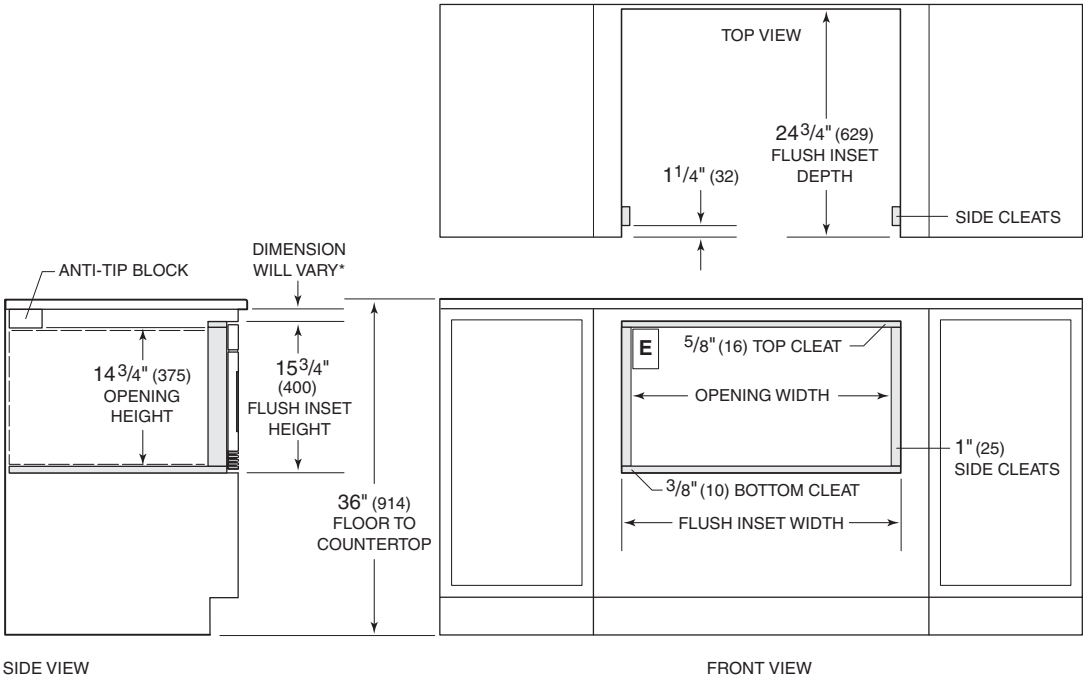
\*Dimension must accommodate height of anti-tip block and drawer face overlap.  
NOTE: Dashed line represents profile of unit.

STANDARD INSTALLATION	
WIDTH	OPENING WIDTH
24" Drawer Microwave	22 <sup>1</sup> / <sub>8</sub> " (562)
30" Drawer Microwave	28 <sup>1</sup> / <sub>2</sub> " (724)

WOLF MICROWAVE OVENS

Drawer Microwave

FLUSH INSET INSTALLATION

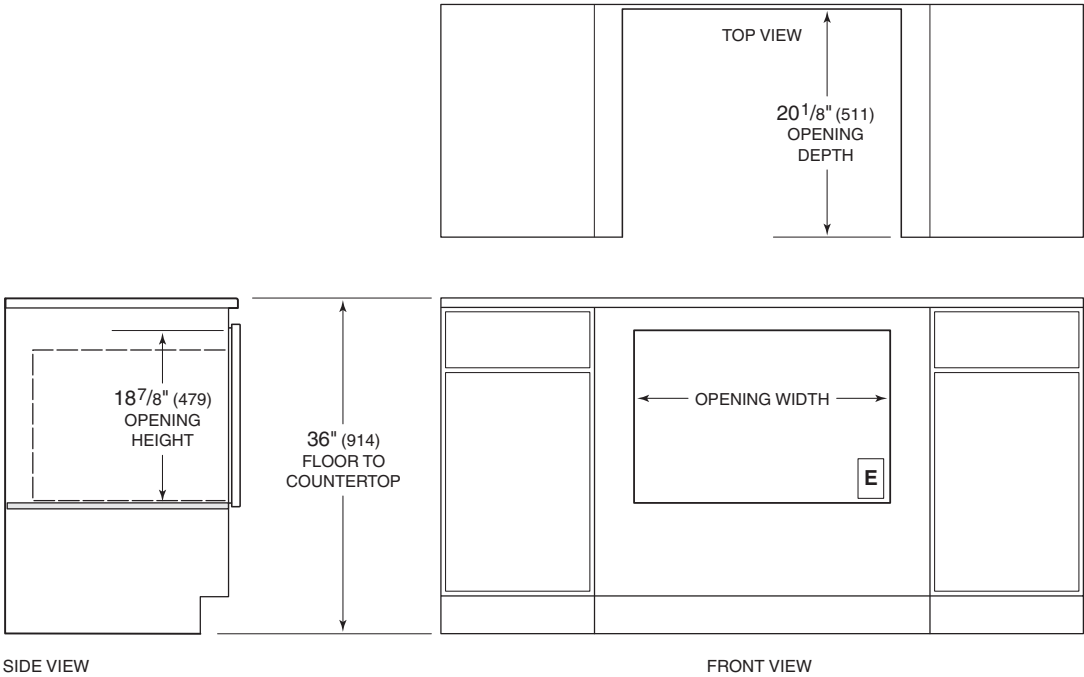


\*Dimension must accommodate height of anti-tip block and drawer face overlap.  
NOTE: Dashed line represents profile of unit.

FLUSH INSET INSTALLATION		
WIDTH	OPENING WIDTH	FLUSH INSET
24" Drawer Microwave	22 1/8" (562)	24 3/8" (619)
30" Drawer Microwave	28 1/2" (724)	30 3/8" (772)

Convection Microwave

BUILT-IN INSTALLATION WITH TRIM



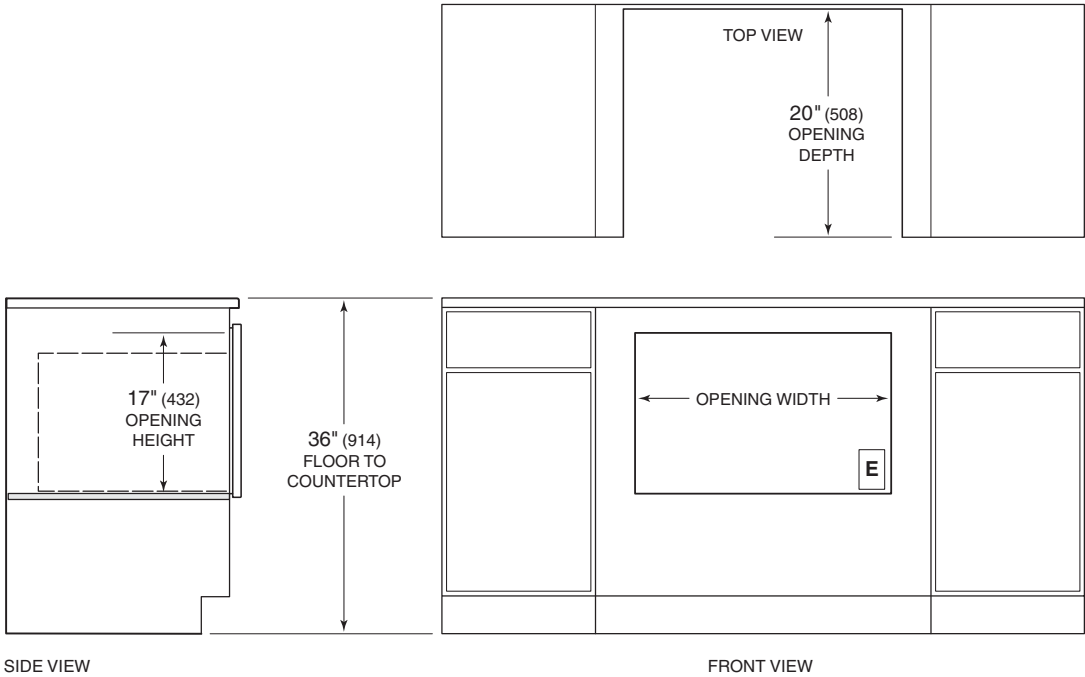
NOTE: Dashed line represents profile of unit.

CONVECTION MICROWAVE	
TRIM WIDTH	OPENING WIDTH
27" Trim	25 <sup>1</sup> / <sub>4</sub> " (641)
30" Trim	27 <sup>1</sup> / <sub>2</sub> " (699)
36" Trim	33 <sup>3</sup> / <sub>8</sub> " (854)

WOLF MICROWAVE OVENS

Standard Microwave

BUILT-IN INSTALLATION WITH TRIM



NOTE: Dashed line represents profile of unit.

STANDARD MICROWAVE

TRIM WIDTH	OPENING WIDTH
27" Trim	25 <sup>1</sup> / <sub>4</sub> " (641)
30" Trim	27 <sup>1</sup> / <sub>2</sub> " (699)



## Warming Drawers

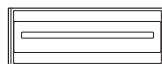
Wolf warming drawers are designed to take care of prepared foods until it's time to serve them. You can adjust the temperature, keeping moist foods moist and crisp foods crisp. Warming drawers are ideal for proofing dough. Stainless steel drawer fronts and the new black glass drawer front are available to match the look of Wolf L and E series ovens, sealed burner rangetops and outdoor grills. The integrated drawer front allows for a custom wood panel and handle. Model WWD30O, approved for outdoor installations, is ideal for any outdoor kitchen.

### KEY FEATURES

- Model WWD30O is CSA approved for outdoor applications.
- 850-watt heating element with temperature control range of 80°F (25°C) to 200°F (95°C).
- Spacious 1.5 cu ft (42 L) interior capacity.
- Preset, four-hour automatic shutoff.
- Hidden electronic touch controls for sleek appearance.
- Ball-bearing drawer glides for smooth, full extension.
- UL approved for warming towels.
- Accessory six-piece container set available.

### WARMING DRAWER FRONTS

#### TUBULAR HANDLE



L Series



E Series Framed



E Series Unframed

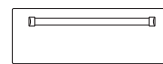


E Series Black Glass

#### PRO HANDLE



E Series



E Series (2" thick)



36" E Series (2" thick)

#### INTEGRATED



Custom Panel



Model WWD30 with L series drawer front.

Warming Drawers

DRAWER FRONT OPTIONS

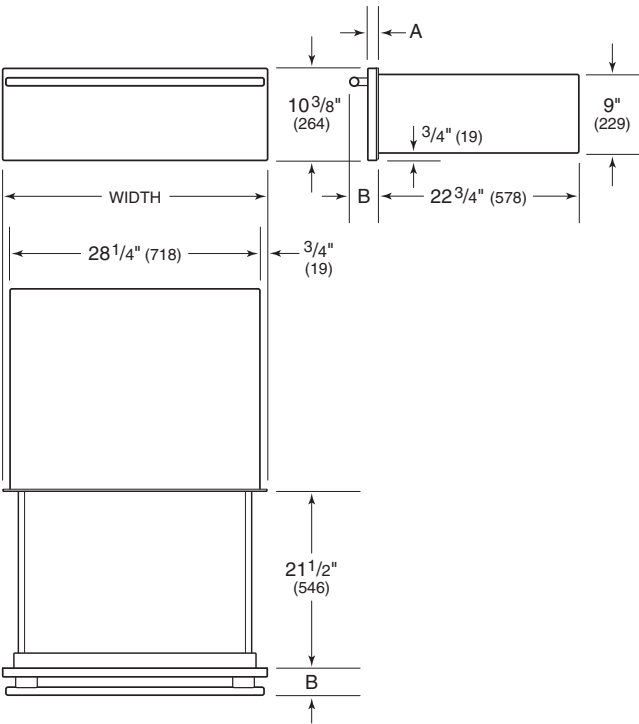
Wolf L and E series and integrated drawer fronts allow for many design options, but the warming drawer itself will be the same for all applications.

When installing a Wolf warming drawer in combination with an L or E series oven, you may choose the drawer front to match the trim and handle of the oven.

The E series 2" (51) thick drawer front with pro handle, in 30" and 36" widths, is designed to be installed below a sealed burner rangetop or outdoor gas grill, so the panel aligns properly with the front of the rangetop or grill.

Keep in mind, dimensions for the warming drawer remain the same, even though the drawer front may be wider to match a Wolf 36" oven, sealed burner rangetop or outdoor grill.

DIMENSIONS



STAINLESS STEEL DRAWER FRONT			
DRAWER FRONT		WIDTH	
30" L / E Series		29 <sup>7</sup> / <sub>8</sub> " (759)	
36" E Series		35 <sup>7</sup> / <sub>8</sub> " (911)	
L SERIES	A	B	
Tubular Handle	7 <sup>7</sup> / <sub>8</sub> " (22)	3 <sup>1</sup> / <sub>2</sub> " (89)	
E SERIES	A	B	
Tubular Handle	1 <sup>1</sup> / <sub>8</sub> " (29)	3 <sup>1</sup> / <sub>2</sub> " (89)	
Black Glass	1 <sup>3</sup> / <sub>8</sub> " (35)	3 <sup>3</sup> / <sub>4</sub> " (95)	
Pro Handle (1" thick)	1 <sup>1</sup> / <sub>8</sub> " (29)	3 <sup>1</sup> / <sub>2</sub> " (89)	
Pro Handle (2" thick)	2 <sup>1</sup> / <sub>8</sub> " (54)	4 <sup>1</sup> / <sub>2</sub> " (114)	

INTEGRATED DRAWER FRONT			
CUSTOM PANEL	W	H	D
Typical Dimensions	29 <sup>7</sup> / <sub>8</sub> " (759)	10 <sup>3</sup> / <sub>8</sub> " (264)	3 <sup>4</sup> / <sub>4</sub> " (19)
Min Thickness			5 <sup>8</sup> / <sub>8</sub> " (16)

SPECIFICATIONS			
INTERIOR CAPACITY			CU FT (L)
Warming Drawer			1.6 (45)
INTERIOR DIMENSIONS			
Warming Drawer	25" (635)	6" (152)	18" (943)

Planning Information

The warming drawer must be installed with a Wolf L or E series or integrated drawer front, available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com). Specific installation instructions are included with the drawer front.

For all installations, the warming drawer must be fully enclosed, top and bottom.

The warming drawer platform must be able to support 200 lbs (91 kg). The platform must be a minimum of 1" (25) above the toe kick to allow for the warming drawer trim which overlaps 5/8" (16) on all four sides.

The warming drawer with E series drawer front can be installed in a standard, recessed or flush inset application. For a standard installation, the drawer collar and front panel sit proud of the cabinet face frame. A recessed installation requires the cabinetry be recessed by 3/16" (5) so the collar is flush with the cabinet face frame but the drawer front will sit proud. A flush inset installation requires the drawer collar and front panel be recessed to be flush with surrounding cabinetry. Refer to illustrations on the following pages for minimum cabinet dimensions for your specific installation.

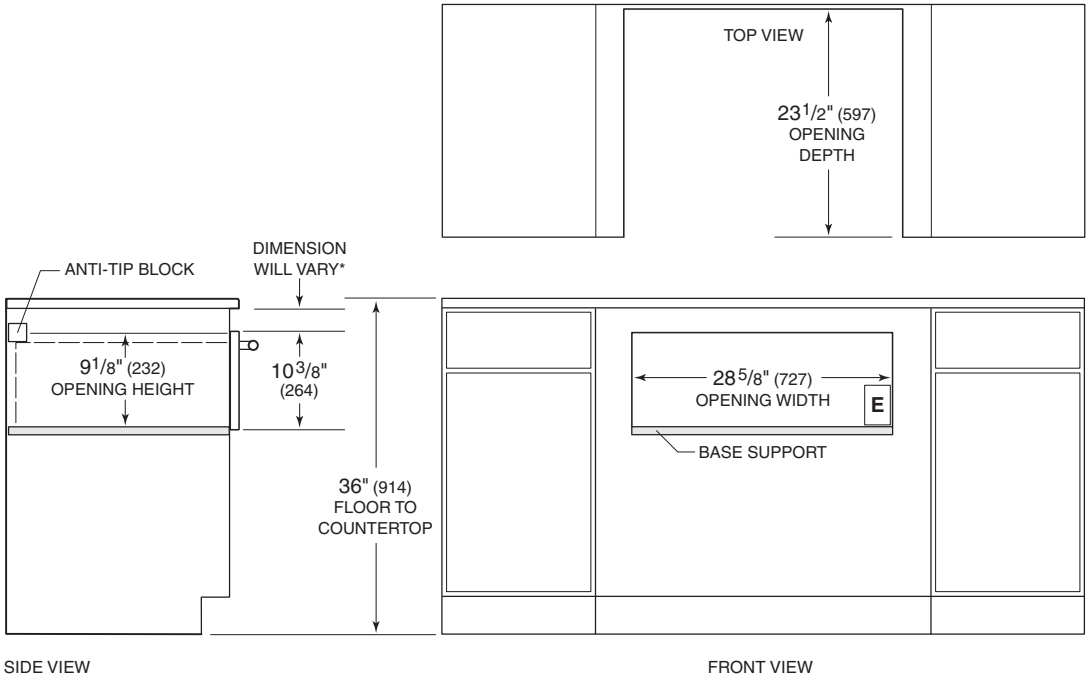
ELECTRICAL

ELECTRICAL REQUIREMENTS	
WARMING DRAWER	
Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 or 20 amp dedicated circuit
Receptacle	3-prong grounding-type

WOLF WARMING DRAWERS

Warming Drawer

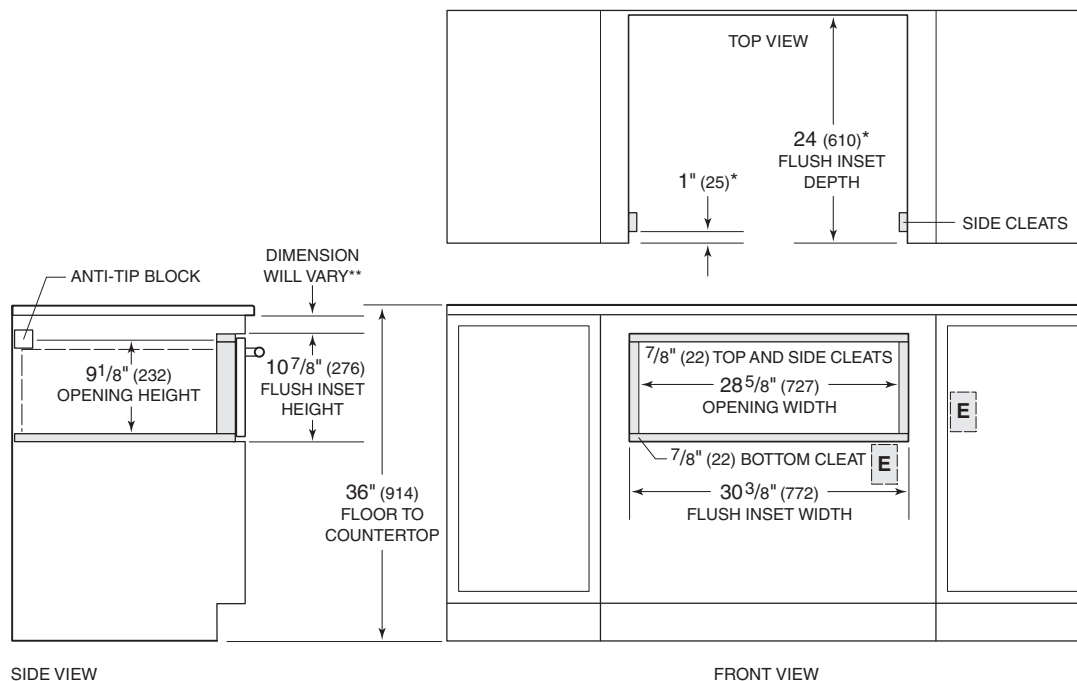
STANDARD INSTALLATION



*\*Dimension must accommodate height of anti-tip block and drawer face overlap.*  
*NOTES: Location of electrical supply within opening may require additional cabinet depth.*  
*Dashed line represents profile of unit.*

## Warming Drawer

## FLUSH INSET INSTALLATION (E SERIES AND INTEGRATED)



\*For black glass model, increase dimension by 1/4" (6).

\*\*Dimension must accommodate height of anti-tip block and drawer face overlap.

NOTES: Dimensions provided allow for 1/4" (6) reveal for proper air flow.  
Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.



Model SO30U.

## Induction Cooktops

Ultrafast. Exceptionally energy efficient. Induction cooking has been popular among European chefs and home-owners for decades. Now Wolf leads the way in bringing this remarkable technology to North American kitchens. Its secret is magnetism. Electromagnetic elements cause iron and magnetic stainless cookware to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop's surface remains cool. Your kitchen stays cooler too. Framed induction cooktops have stainless steel trim. Unframed models have no trim and can be mounted flush with the countertop.

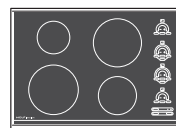
### KEY FEATURES

- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- True simmer on select elements prevents scorching.
- Melt setting on select elements for gentle heat.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.

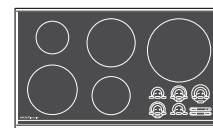
### INDUCTION COOKTOPS



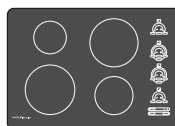
CT15I/S  
15" Framed



CT30I/S  
30" Framed



CT36I/S  
36" Framed



CT30IU  
30" Unframed

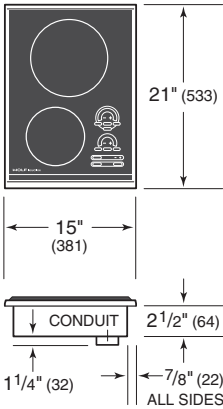


CT36IU  
36" Unframed

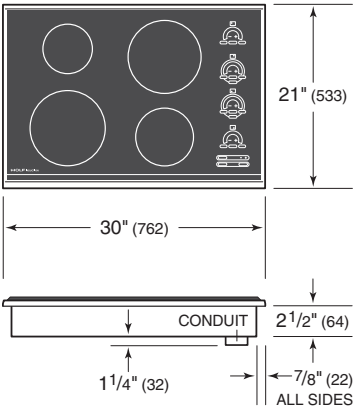
WOLF INDUCTION COOKTOPS

Induction Cooktops

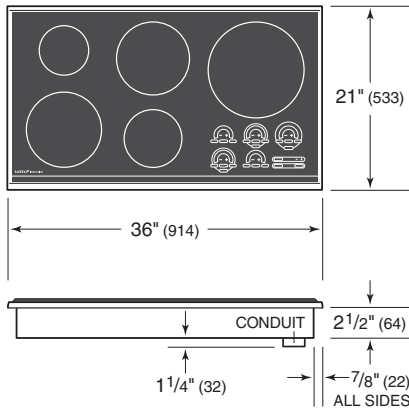
15" FRAMED



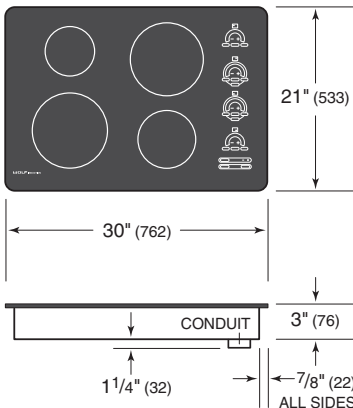
30" FRAMED



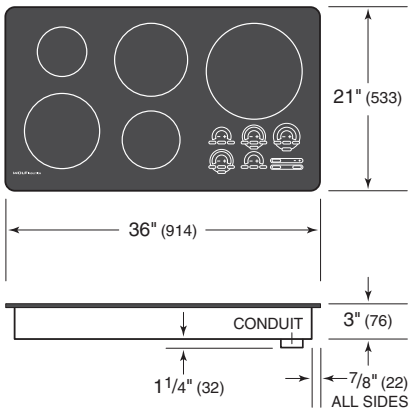
36" FRAMED



30" UNFRAMED



36" UNFRAMED



HEATING ZONES	
<b>15" INDUCTION COOKTOP</b>	<b>WATTS</b>
8 3/4" (220)	1800 / 3000 boost
6 3/4" (171)	1200
<b>30" INDUCTION COOKTOP</b>	<b>WATTS</b>
(2) 8 3/4" (220)	1800 / 3000 boost
6 3/4" (171)	1200
5 1/2" (140)	1200
<b>36" INDUCTION COOKTOP</b>	<b>WATTS</b>
11" (280)	3000 / 4000 boost
(2) 8 3/4" (220)	1800 / 3000 boost
6 3/4" (171)	1200
5 1/2" (140)	1200



## Electric Cooktops

Behind that sophisticated, minimalist exterior (available either with stainless steel trim or in our trimless design) there lurks a high-performance cooking instrument fairly begging to be put through its paces. All the elements feature a true simmer setting that hold sauces and stews below the boiling point. One element includes an even lower one-touch melt setting. 30" and 36" electric cooktops are available in framed and unframed models. Framed electric cooktops have stainless steel trim. Unframed models can be mounted flush with the countertop.

### KEY FEATURES

- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- True simmer on select elements prevents scorching.
- Melt setting on select elements for gentle heat.
- Dual and triple heating zones to customize heat for pans of all sizes.
- High-frequency pulsation technology for more even heating.
- Bridge-zone element to create a larger cooking area.

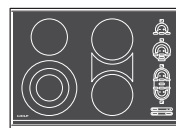


Model CT36E/S.

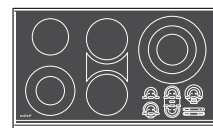
### ELECTRIC COOKTOPS



CT15E/S  
15" Framed



CT30E/S  
30" Framed



CT36E/S  
36" Framed



CT30EU  
30" Unframed

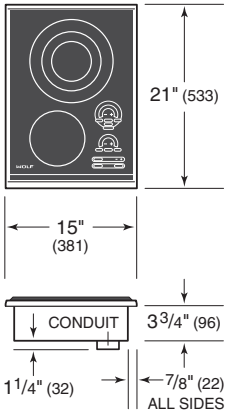


CT36EU  
36" Unframed

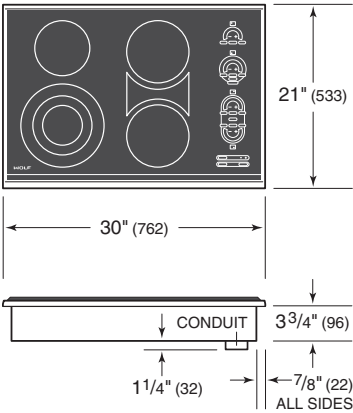
WOLF ELECTRIC COOKTOPS

Electric Cooktops

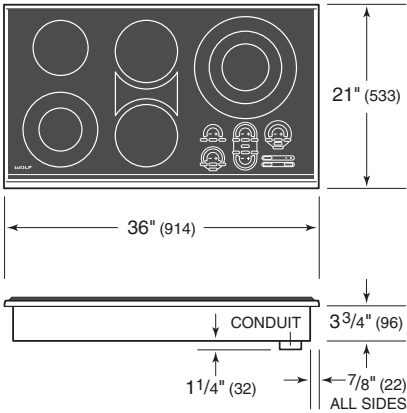
15" FRAMED



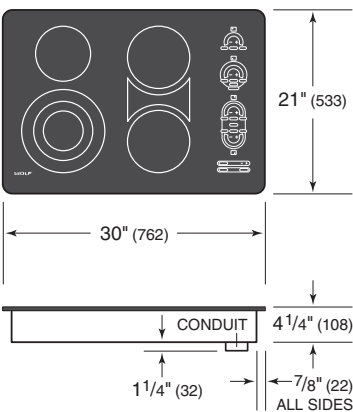
30" FRAMED



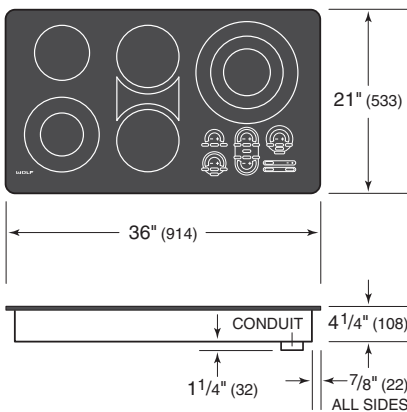
36" FRAMED



30" UNFRAMED



36" UNFRAMED



HEATING ZONES	
<b>15" ELECTRIC COOKTOP</b>	<b>WATTS</b>
10" (254) Triple	900 / 1800 / 2500
6 1/2" (165) Single	1200
<b>30" ELECTRIC COOKTOP</b>	<b>WATTS</b>
10" (254) Triple	900 / 1800 / 2500
10" (254) Triple (CT30E-208/S)	900 / 1800 / 2300
(2) 7" (178) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—7" (178) x 16" (406)	4400
<b>36" ELECTRIC COOKTOP</b>	<b>WATTS</b>
12" (305) Triple	1050 / 2200 / 2700
8 1/2" (216) Dual	700 / 2200
(2) 7" (178) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—7" (178) x 16" (406)	4400

Planning Information

A minimum height clearance of 6<sup>1</sup>/<sub>4</sub>" (159) is required from the top of the countertop to any combustible surface directly below the cooktop.

Unframed induction and electric cooktops 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 the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cut-out must be provided. Wolf downdraft systems cannot be used with unframed induction and electric cooktops.

**IMPORTANT NOTE:** Flush mount installations are intended for granite, solid surface or stone countertop surfaces only.

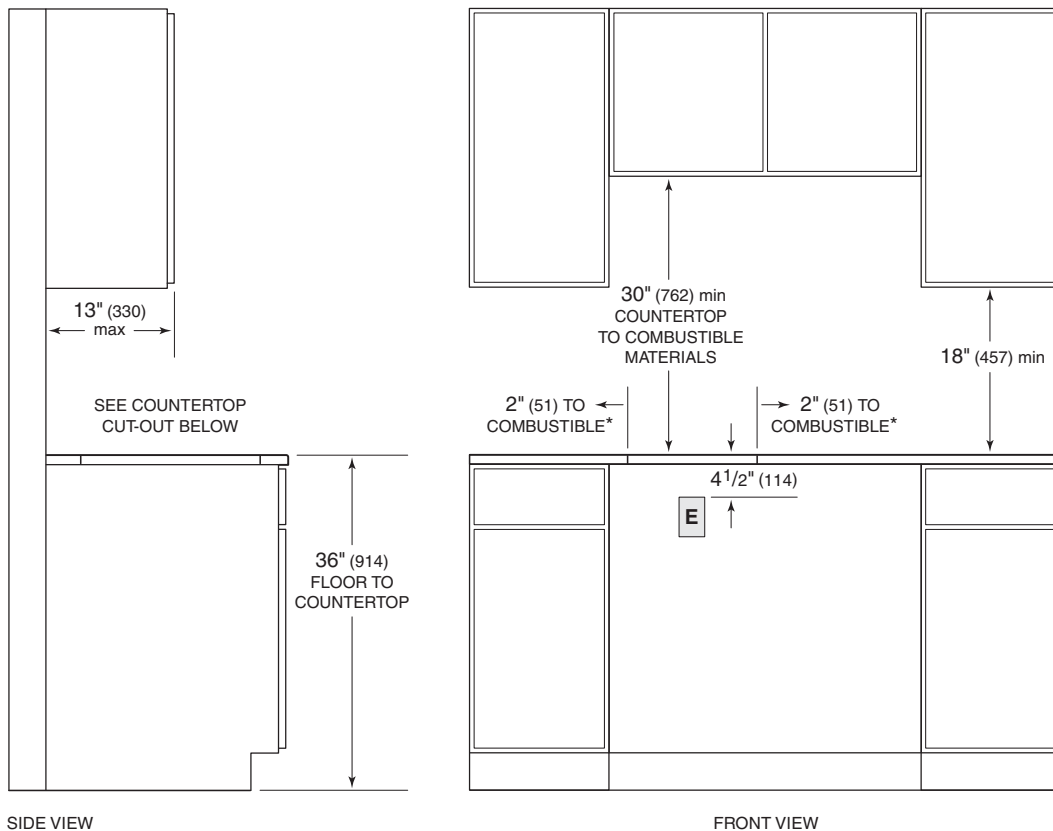
ELECTRICAL

ELECTRICAL REQUIREMENTS	
INDUCTION AND ELECTRIC	
Electrical Supply	grounded 3-wire, 240/208 V AC, 60 Hz
15" Cooktop	20 amp dedicated circuit
30" Cooktop	40 amp dedicated circuit
36" Cooktop	50 amp dedicated circuit
Conduit	flexible 4' (1.2 m)
MODEL CT30E-208/S	
Electrical Supply	grounded 3-wire, 208 V AC, 60 Hz

## WOLF INDUCTION AND ELECTRIC COOKTOPS

## 15" Framed Cooktop

## STANDARD INSTALLATION

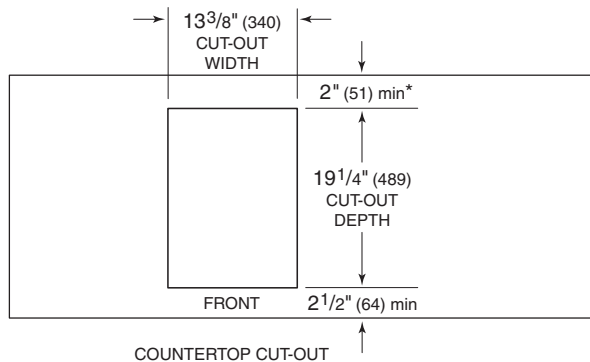


SIDE VIEW

FRONT VIEW

\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

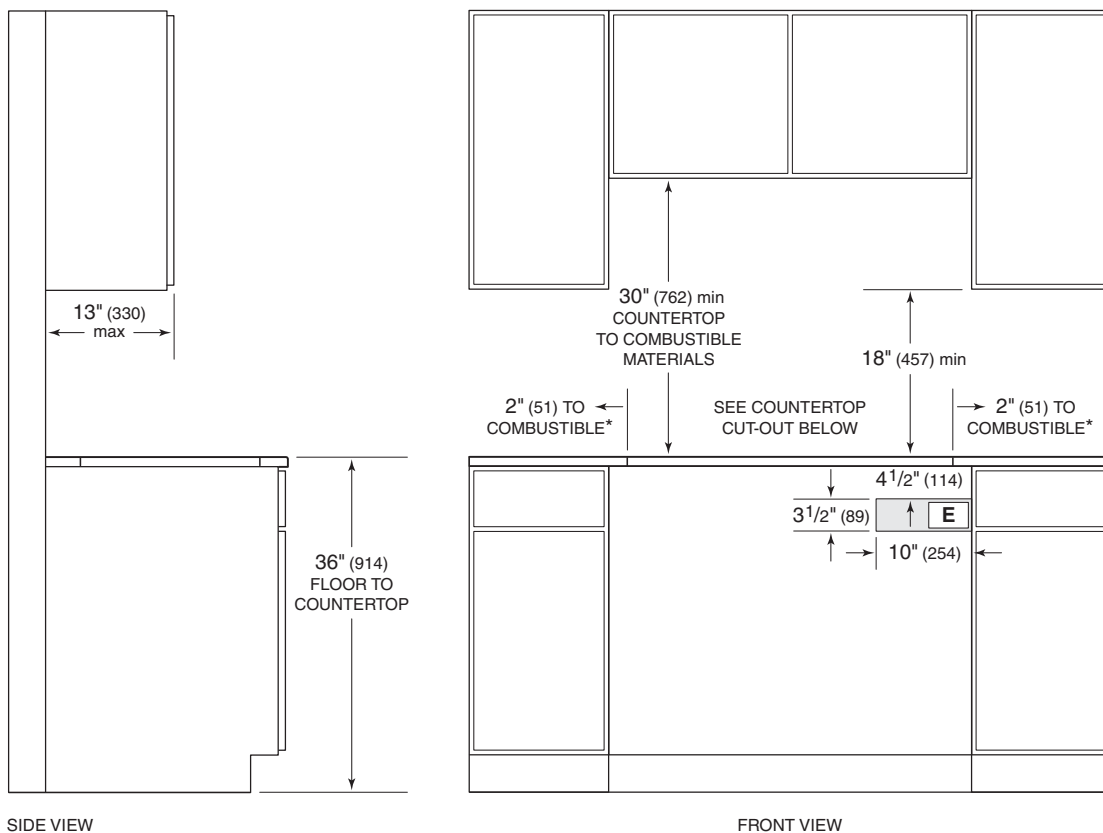
NOTE: Application shown allows for installation of two 15" (381) modules side by side.



COUNTERTOP CUT-OUT

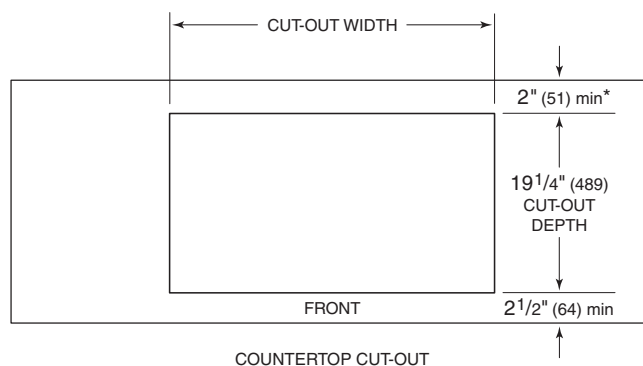
## 30" and 36" Framed Cooktop

## STANDARD INSTALLATION



*\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

*NOTE: Electrical location applies only to installation with built-in oven.*

**FRAMED COOKTOP**

## WIDTH

30" Cooktop

36" Cooktop

## CUT-OUT WIDTH

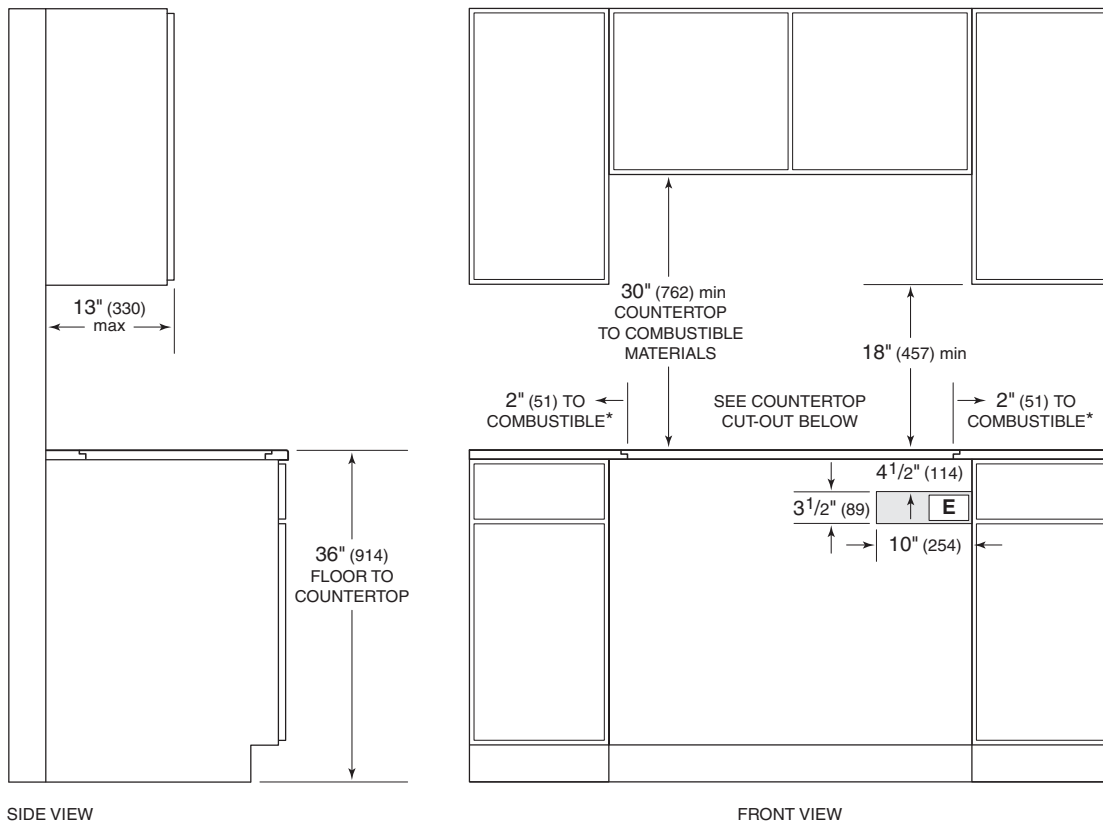
28<sup>3/8</sup>" (721)

34<sup>3</sup>/<sub>8</sub>" (873)

## WOLF INDUCTION AND ELECTRIC COOKTOPS

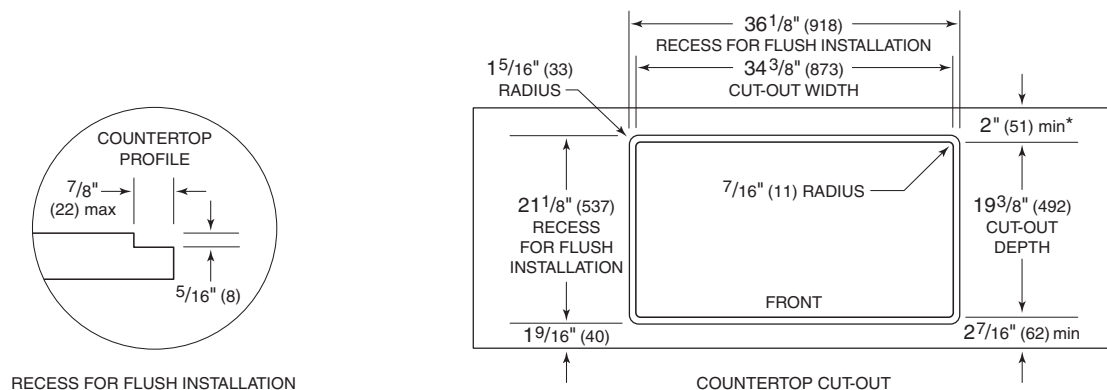
## 30" and 36" Unframed Cooktop

## FLUSH INSTALLATION



\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

NOTE: Electrical location applies only to installation with built-in oven.



## UNFRAMED COOKTOP

WIDTH	CUT-OUT WIDTH	RECESS
30" Cooktop	28 3/8" (721)	31 1/8" (765)
36" Cooktop	34 3/8" (873)	36 1/8" (918)

## Gas Cooktops

Just looking at a Wolf gas cooktop can make your heart beat faster. Then, use it just once, and feel the real passion ignite. Dual-stacked, sealed burners place infinite control in your hands—from highest searing heat to the merest breath of flame. This latter precision feature we call true simmer. Pasta sauce or fish stew can simmer for hours without boiling or scorching. Sealed burners make spills a snap to clean up. Gas cooktops are crafted of stainless steel and can be ordered in natural or LP gas.

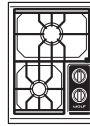
### KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- Btu from 300 to 15,000 for tasks from melting to searing (12,000 for CT15G/S).
- True simmer setting on all burners prevents scorching.
- Illuminated, cool-to-touch knobs for user-friendly comfort.

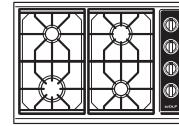


Model CT30G.

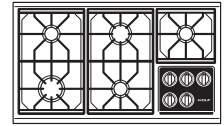
### GAS COOKTOPS



CT15G  
15" Cooktop



CT30G  
30" Cooktop

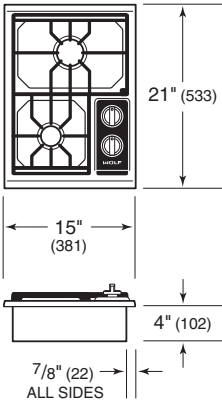


CT36G  
36" Cooktop

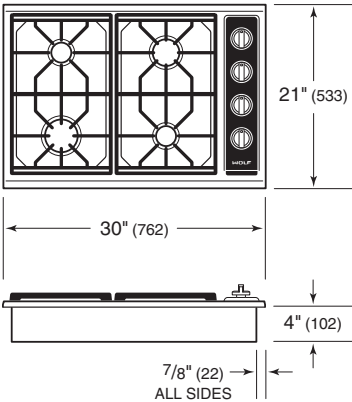
WOLF GAS COOKTOPS

Gas Cooktops

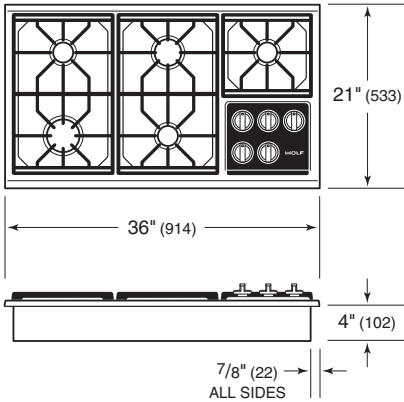
15" COOKTOP



30" COOKTOP



36" COOKTOP



BURNER RATING	Btu (kW)	Btu (kW)
15" GAS COOKTOP	SIMMER	HIGH
Medium	950 (.3)	12,000 (3.5)
Small	300 (.1)	9,200 (2.7)
30" GAS COOKTOP	SIMMER	HIGH
Large	950 (.3)	15,000 (4.4)
Medium	950 (.3)	12,000 (3.5)
(2) Small	300 (.1)	9,200 (2.7)
36" GAS COOKTOP	SIMMER	HIGH
Large	950 (.3)	15,000 (4.4)
Medium	950 (.3)	12,000 (3.5)
(3) Small	300 (.1)	9,200 (2.7)



Planning Information

A minimum height clearance of 5 1/2" (140) is required from the top of the countertop to any combustible surface directly below the cooktop.

ELECTRICAL

ELECTRICAL REQUIREMENTS	
GAS COOKTOP	
Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

A gas supply line of 3/4" (19) rigid pipe must be provided to the cooktop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

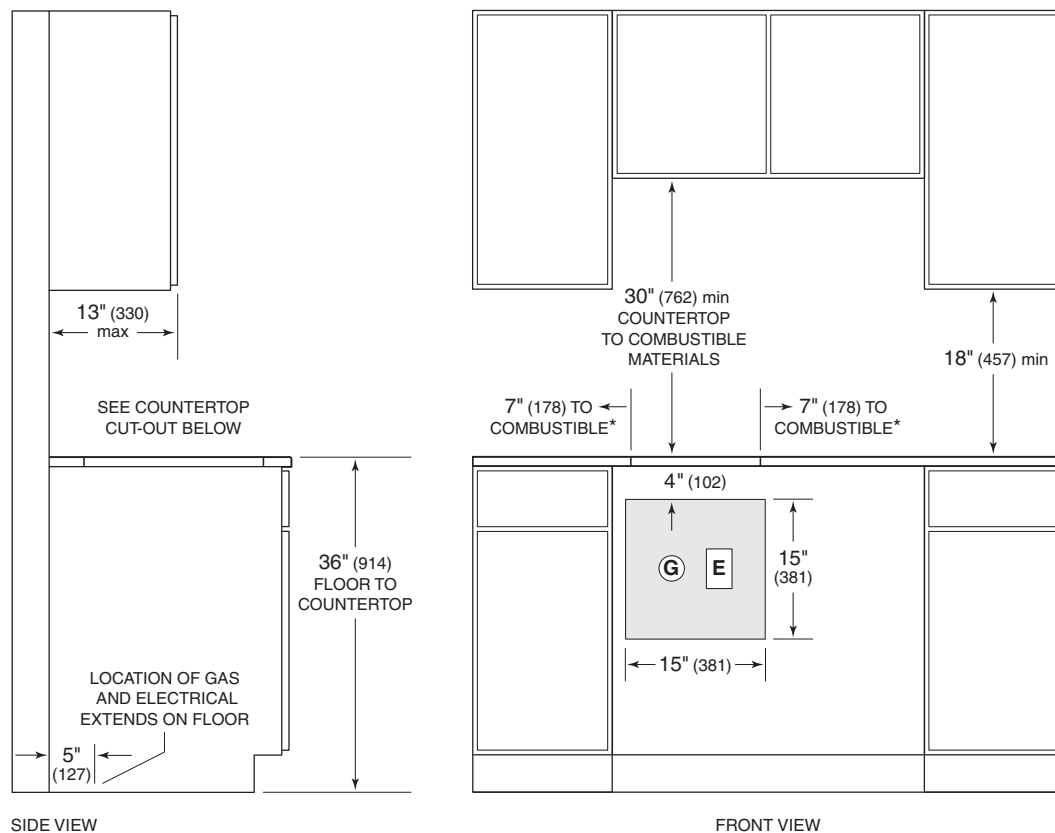
Wolf natural gas cooktops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas cooktops will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

GAS SUPPLY REQUIREMENTS	
NATURAL GAS	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

## WOLF GAS COOKTOPS

## 15" Gas Cooktop

## STANDARD INSTALLATION

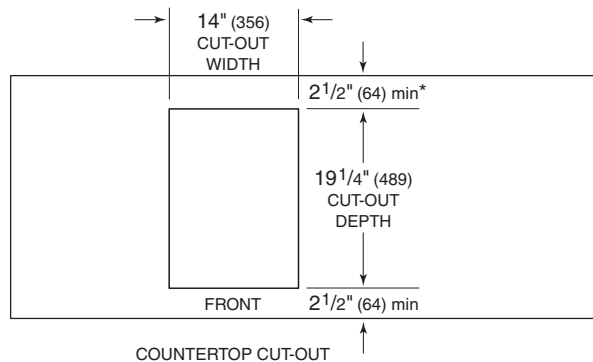


SIDE VIEW

FRONT VIEW

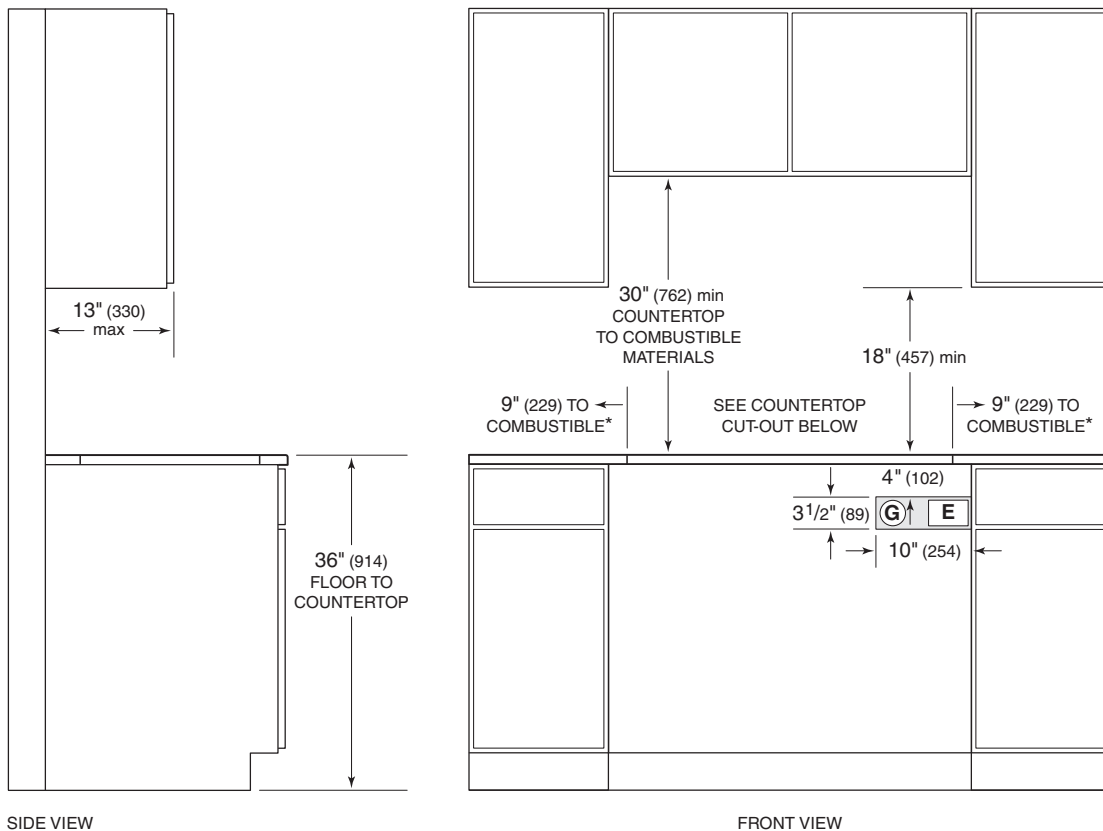
\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

NOTE: Application shown allows for installation of two 15" (381) modules side by side.



## 30" and 36" Gas Cooktop

## STANDARD INSTALLATION

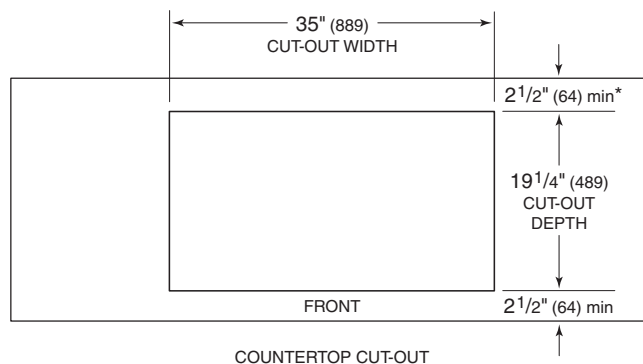


SIDE VIEW

FRONT VIEW

\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

NOTE: Gas and electrical location applies only to installation with built-in oven.



## GAS COOKTOP

## WIDTH

30" Cooktop  
36" Cooktop

## CUT-OUT WIDTH

29" (737)  
35" (889)

## WOLF INTEGRATED MODULES

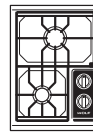
## Integrated Modules

Passion for cooking reaches new dimensions with our 15" integrated modules. Seven models cover the gamut of cooking, from searing to deep frying to induction. Combine modules à la carte—style to create a custom cooktop, or add specialty functions alongside an existing cooktop. Low-profile grates, dual-stacked burners and illuminated controls allow them to integrate perfectly with their larger counterparts and deliver equal performance. Integrated modules are crafted of stainless steel or have stainless steel trim.

## KEY FEATURES

- **Induction cooktop** | Iron and other magnetic cookware heat instantly, while the cooktop surface stays cool.
- **Electric cooktop** | Elements operate with high-frequency pulsation technology for consistent heating.
- **Electric grill** | Dual elements ensure precise control in front and rear zones for year-round grilling.
- **Electric steamer** | Powerful heating element steam cooks meats, vegetables and grains beautifully.
- **Electric fryer** | Fried foods emerge crisp and light, due to precise temperature control.
- **Gas cooktop** | Equipped with the same dual-stacked burners as our larger cooktops.
- **Multi-function cooktop** | High-output burner concentrates its flame in precisely the right spot for stir-frying.

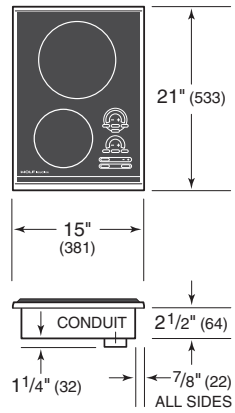
## INTEGRATED MODULES

CT15/S  
InductionCT15E/S  
ElectricIG15/S  
GrillIS15/S  
SteamerIF15/S  
FryerCT15G/S  
GasIM15/S  
Multi-Function

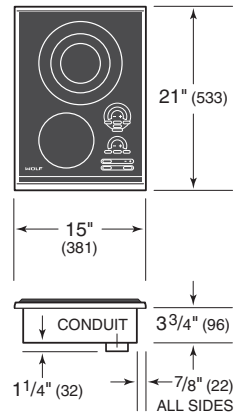
Models IG15/S and IM15/S.

## Integrated Modules

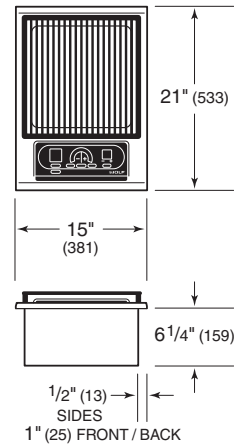
## INDUCTION



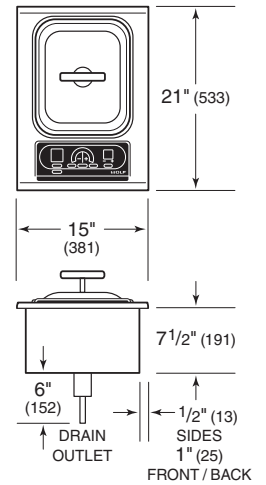
## ELECTRIC



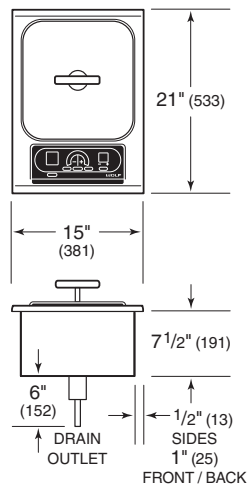
## GRILL



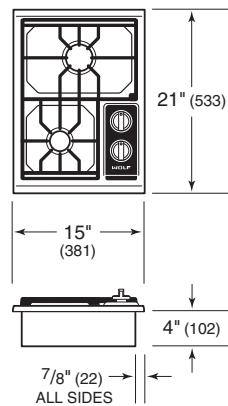
## STEAMER



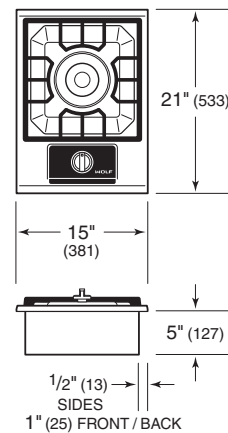
## FRYER



## GAS



## MULTI-FUNCTION



## WOLF INTEGRATED MODULES

## Integrated Modules

HEATING ZONES	WATTS
<b>INDUCTION</b>	
8 <sup>3</sup> / <sub>4</sub> " (220)	1800 / 3000 boost
6 <sup>3</sup> / <sub>4</sub> " (171)	1200
<b>ELECTRIC</b>	
10" (254) Triple	900 / 1800 / 2500
6 <sup>1</sup> / <sub>2</sub> " (165) Single	1200
<b>GRILL</b>	(2) 1400 each
<b>STEAMER</b>	2600
<b>FRYER</b>	2600

BURNER RATING	Btu (kW)	Btu (kW)
<b>GAS</b>	<b>SIMMER</b>	<b>HIGH</b>
Medium	950 (.3)	12,000 (3.5)
Small	300 (.1)	9,200 (2.7)
<b>MULTI-FUNCTION</b>		<b>HIGH</b>
High-Output		22,000 (6.5)

## Planning Information

When multiple cooktops or modules are installed side by side, the countertop cut-out dimension is determined by adding the width of each product plus <sup>1</sup>/<sub>4</sub>" (6) for each filler strip, then subtracting 1" (25). Refer to the chart and illustration below for typical configurations.

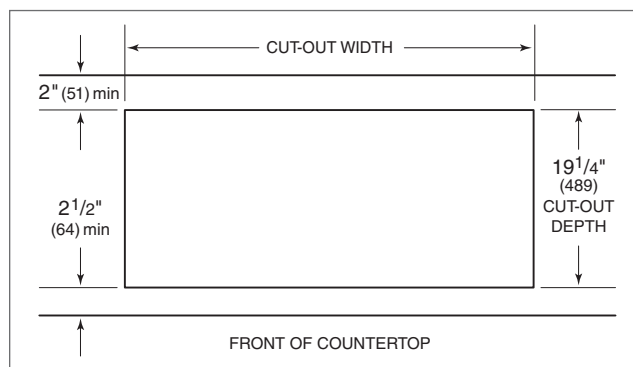
For example, the countertop cut-out for a 30" cooktop and 15" module with one filler strip: 30" + 15" + <sup>1</sup>/<sub>4</sub>" – 1" = 44<sup>1</sup>/<sub>4</sub>".

The optional filler strip is available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

**IMPORTANT NOTE:** Wolf does not recommend the use of downdraft ventilation with the grill, steamer or fryer modules.

## MULTIPLE COOKTOPS

COUNTERTOP CUT-OUT	WIDTH
(2) 15" Modules	29 <sup>1</sup> / <sub>4</sub> " (743)
(3) 15" Modules	44 <sup>1</sup> / <sub>2</sub> " (1130)
(4) 15" Modules	59 <sup>3</sup> / <sub>4</sub> " (1518)
30" Cooktop / 15" Module	44 <sup>1</sup> / <sub>4</sub> " (1124)
30" Cooktop / (2) 15" Modules	59 <sup>1</sup> / <sub>2</sub> " (1511)
36" Cooktop / 15" Module	50 <sup>1</sup> / <sub>4</sub> " (1276)



Countertop cut-out.

Planning Information

Refer to the illustrations on the following pages for installation of integrated modules. For induction, electric and gas modules, refer to the previous cooktop sections.

ELECTRICAL

When multiple cooktops or modules are installed side by side, each must have its own separate electrical supply.

ELECTRICAL REQUIREMENTS	
ELECTRIC MODULES	
Electrical Supply	grounded 3-wire, 240/208 V AC, 60 Hz
Steamer, Fryer	15 amp dedicated circuit
Induction, Electric, Grill	20 amp dedicated circuit
Conduit	flexible 4' (1.2 m)
GAS MODULES	
Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

A gas supply line of 3/4" (19) rigid pipe must be provided to the gas module. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

When multiple gas cooktops or modules are installed side by side, 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.

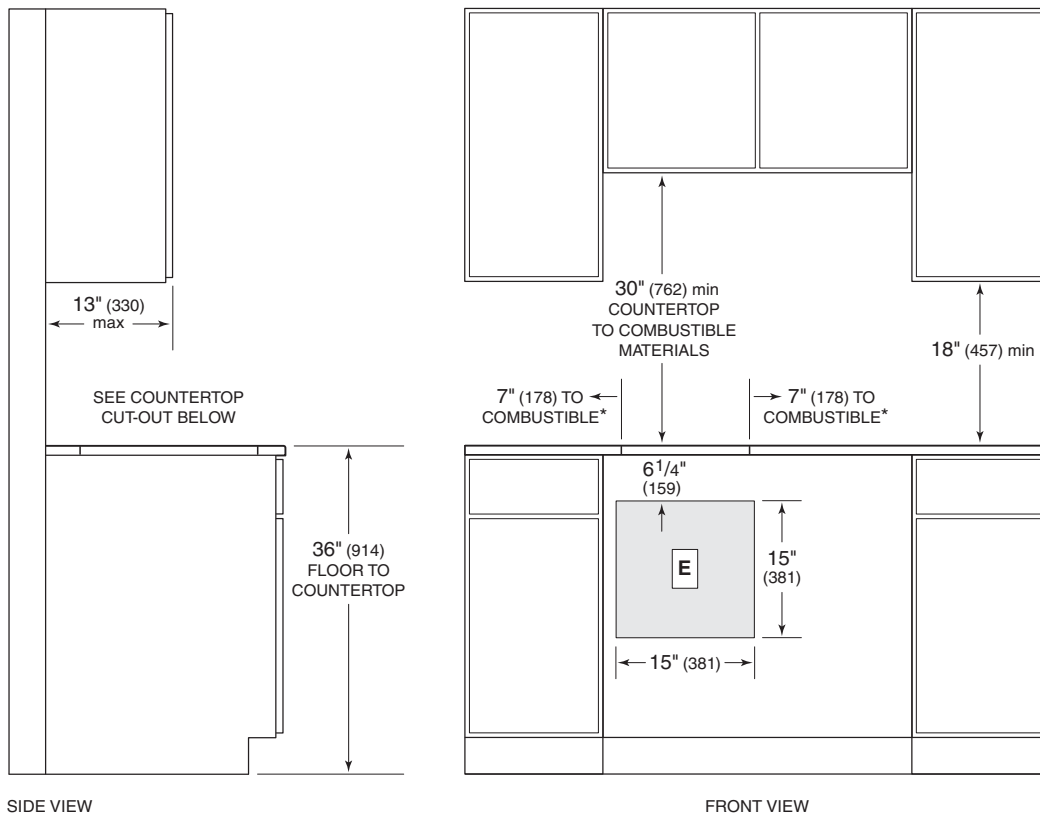
Wolf natural gas modules will function up to 10,250' (3124 m) in altitude without adjustment and LP gas modules will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

GAS SUPPLY REQUIREMENTS	
NATURAL GAS	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

## WOLF INTEGRATED MODULES

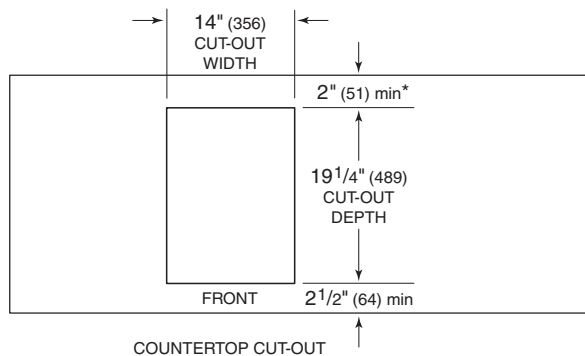
## Grill Module

## STANDARD INSTALLATION



\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

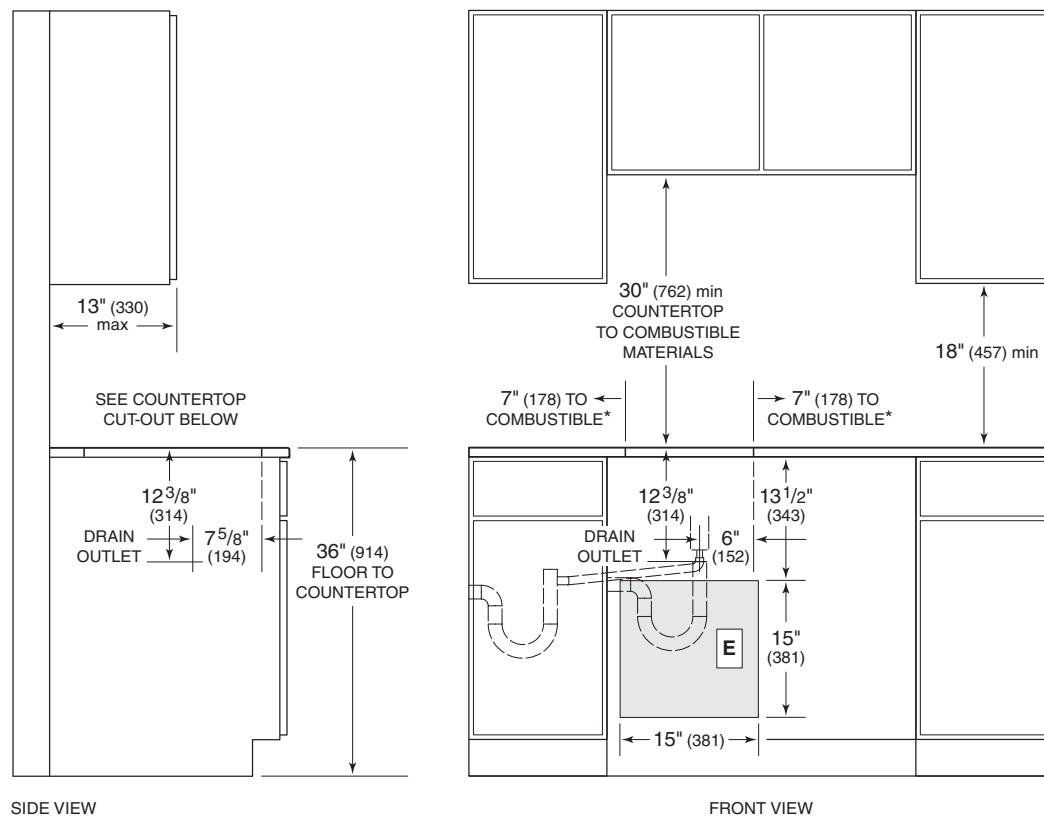
NOTE: Application shown allows for installation of two 15" (381) modules side by side.





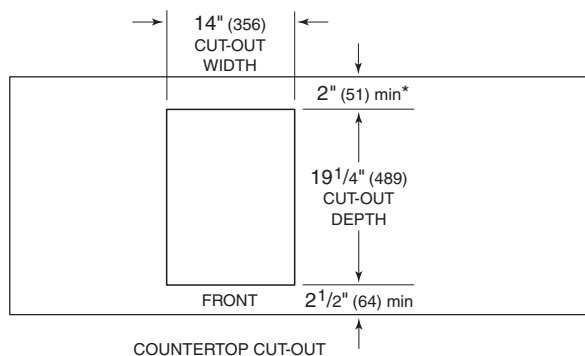
## Steamer Module

## STANDARD INSTALLATION



*\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.*

*NOTE: Application shown allows for installation of two 15" (381) modules side by side.*



## DRAIN CONNECTION OPTIONS

The 5/8" (16) outlet from the steamer valve will accept a drain hose that must flow downward to, and tie into, an existing sink drain. A separate drain with a freefall may also be installed, or a heat-resistant receptacle may be placed under the drain outlet for drainage.

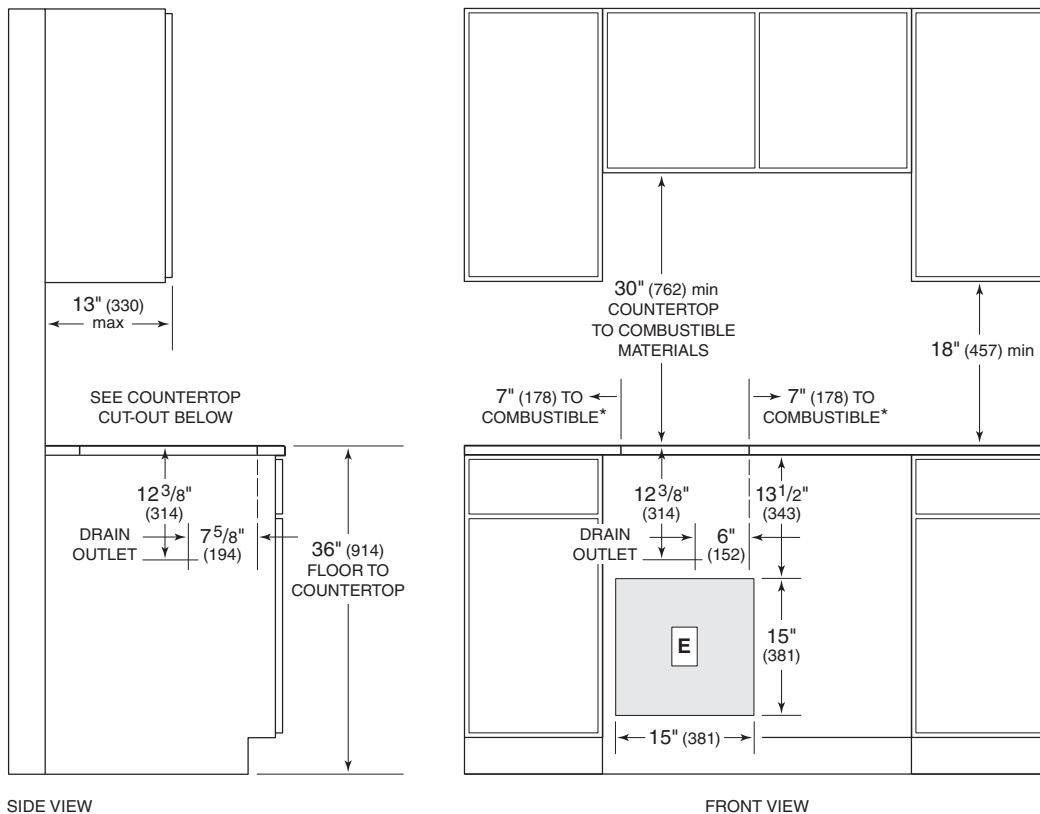
**⚠ WARNING**

The steamer module must be installed at least 15" (381) from a Wolf fryer module. Contact between water and hot oil may cause burns from steam and hot oil.

## WOLF INTEGRATED MODULES

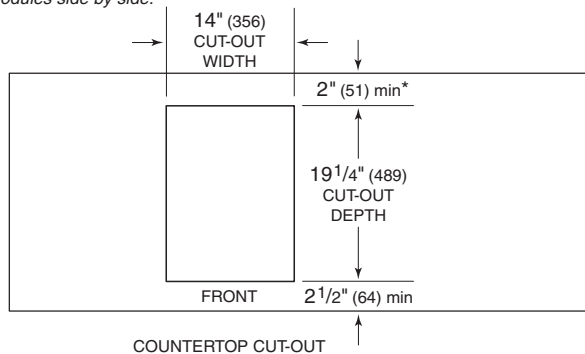
## Fryer Module

## STANDARD INSTALLATION



\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

NOTES: Fryer module must be installed in base cabinet with access to valve at bottom of unit to drain oil into heat-resistant receptacle. Application shown allows for installation of two 15" (381) modules side by side.



## DRAIN CONNECTION

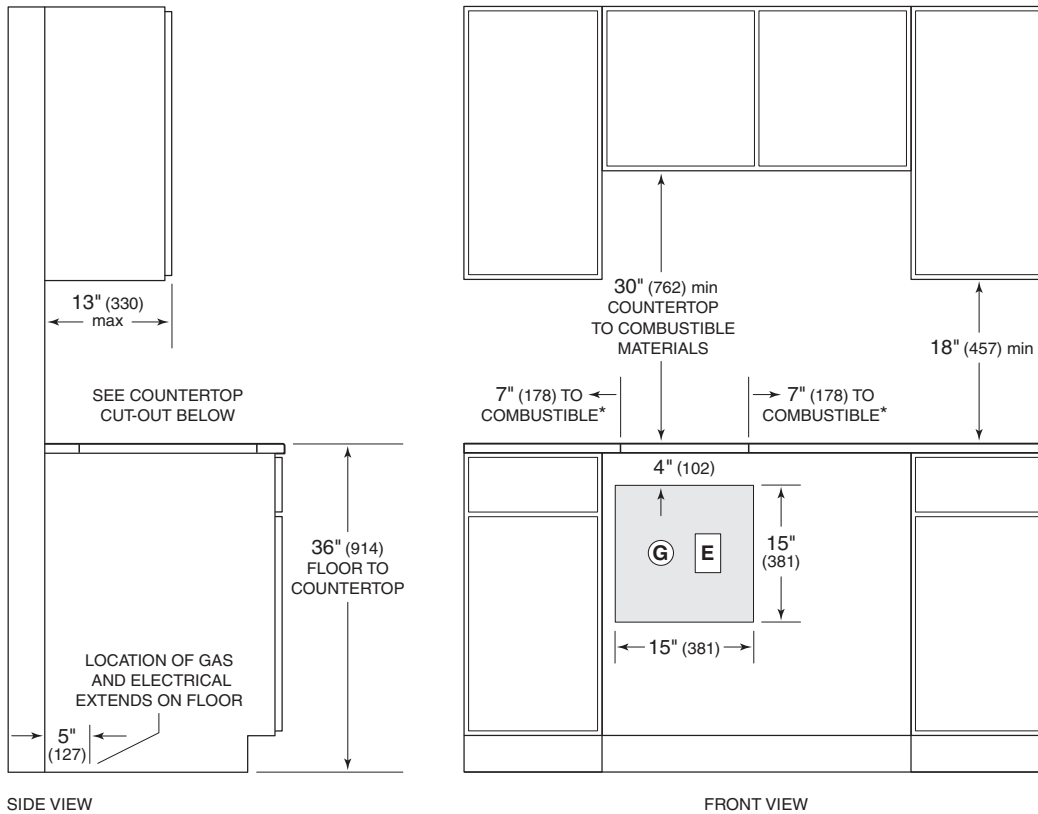
The fryer module must be installed in a base cabinet with access to the manual valve at the bottom of the unit to drain oil into a heat-resistant receptacle.

## ⚠ WARNING

The fryer module must be installed at least 15" (381) from any open-flame cooking device or a Wolf steamer module. The open flame may cause ignition of oil, and contact between water and hot oil may cause burns.

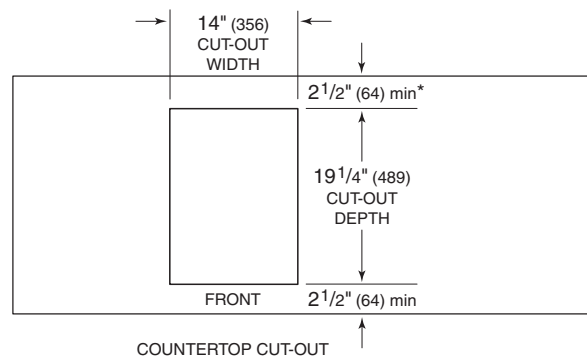
## Multi-Function Cooktop

## STANDARD INSTALLATION



\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

NOTE: Application shown allows for installation of two 15" (381) modules side by side.





Model DF606F.

## Dual Fuel Ranges

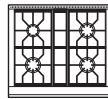
Discover a new world of cooking—the best of two worlds, actually—with a Wolf dual fuel range. Topside, gas cooking in all its glory, with the fine control of dual-stacked, sealed burners and options that include the remarkable French top. Below, that marvel of culinary technology, the Wolf convection electric oven. Its two fans and four heating elements let you select from 10 cooking modes so you can choose the one precisely suited to the dish you're preparing. Ovens are self-cleaning. With a variety of range widths to choose from, kitchens large and small become gateways to the exciting new world of dual fuel cooking. All models are constructed of stainless steel and can be ordered in natural or LP gas.

### KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Patented digital oven control knob.
- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Flame recognition and automatic reignition for safety and ease of use.
- Full-extension bottom rack for easier access to foods.
- Spring and damper door hinge for quiet, effortless opening and closing.

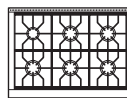
### CONFIGURATIONS

#### 30" RANGE

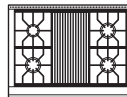


DF304

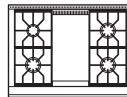
#### 36" RANGE



DF366

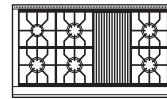


DF364C

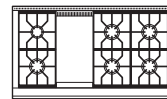


DF364G

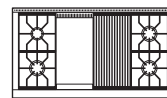
#### 48" RANGE



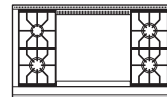
DF486C



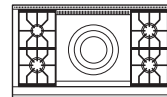
DF486G



DF484CG

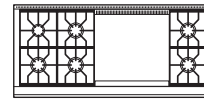


DF484DG

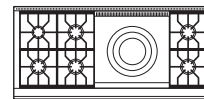


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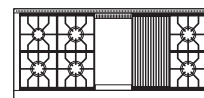
#### 60" RANGE



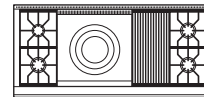
DF606DG



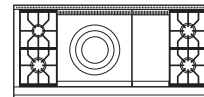
DF606F



DF606CG



DF604CF

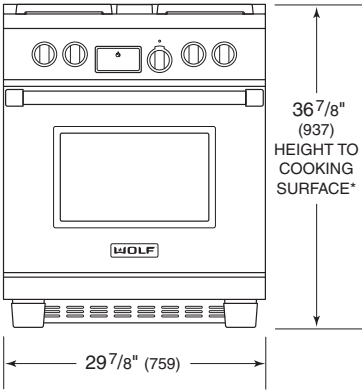


DF604GF

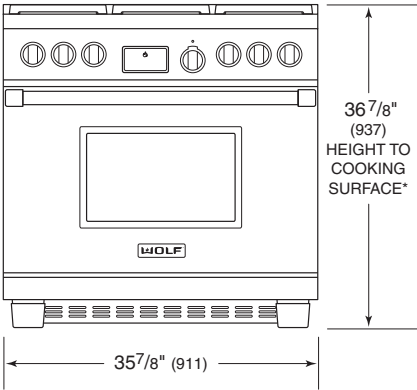
WOLF DUAL FUEL RANGES

Dual Fuel Ranges

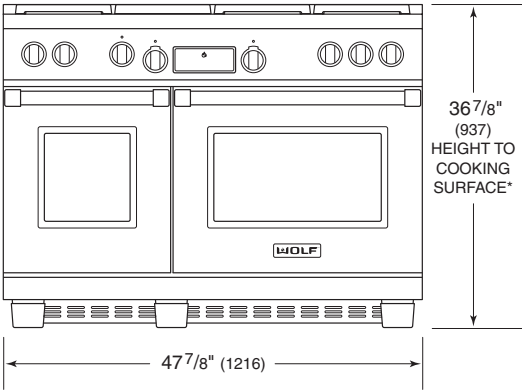
30" RANGE



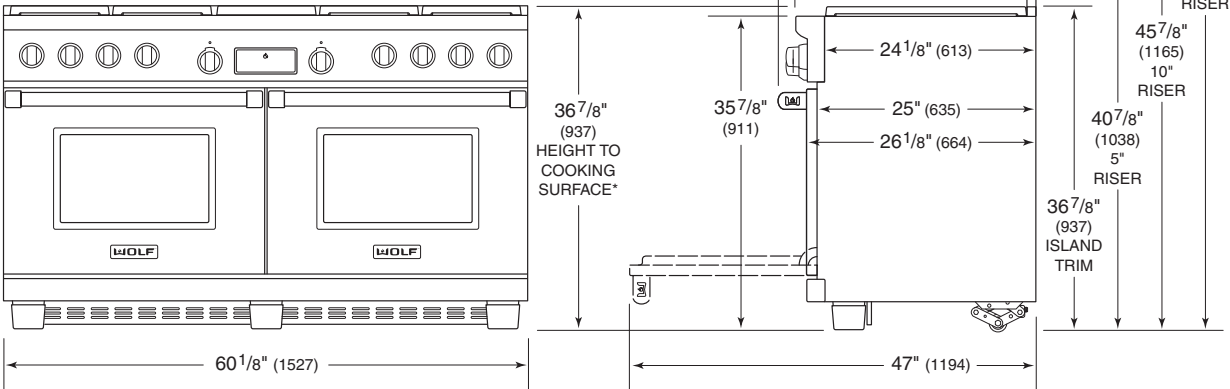
36" RANGE



48" RANGE



60" RANGE



\*36 7/8" (937) MIN TO 39" (991) MAX.

SIDE VIEW—ALL RANGES

OVEN SPECIFICATIONS				
INTERIOR CAPACITY		CU FT (L)		
18" Oven		2.5 (71)		
30" Oven		4.5 (127)		
36" Oven		5.4 (153)		
INTERIOR DIMENSIONS		W	H	D
18" Oven		14" (356)	16 1/2" (419)	19" (483)
30" Oven		25" (635)	16 1/2" (419)	19" (483)
36" Oven		30" (762)	16 1/2" (419)	19" (483)



Planning Information

When installing against a combustible surface, a minimum 10" (254) riser is required for a 36" dual fuel range with charbroiler or griddle and all 48" and 60" models. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the dual fuel range. If the range is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the range is required. Refer to page 90 for pro ventilation.

BURNER RATING	Btu (kW)	Btu (kW)
<b>SURFACE BURNER</b>	<b>SIMMER</b>	<b>HIGH</b>
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
<b>FEATURE</b>	<b>NATURAL</b>	<b>LP</b>
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

ELECTRICAL

Wolf dual fuel ranges have a terminal block that allows for a 3-wire or 4-wire installation.

ELECTRICAL REQUIREMENTS		
<b>SINGLE OVEN RANGE</b>		
Electrical Supply	grounded, 240/208 V AC, 60 Hz	
Service	30 amp dedicated circuit	
Total Amps		21
<b>DOUBLE OVEN RANGE</b>		
Electrical Supply	grounded, 240/208 V AC, 60 Hz	
Service	50 amp dedicated circuit	
Total Amps		42.5

GAS SUPPLY

A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

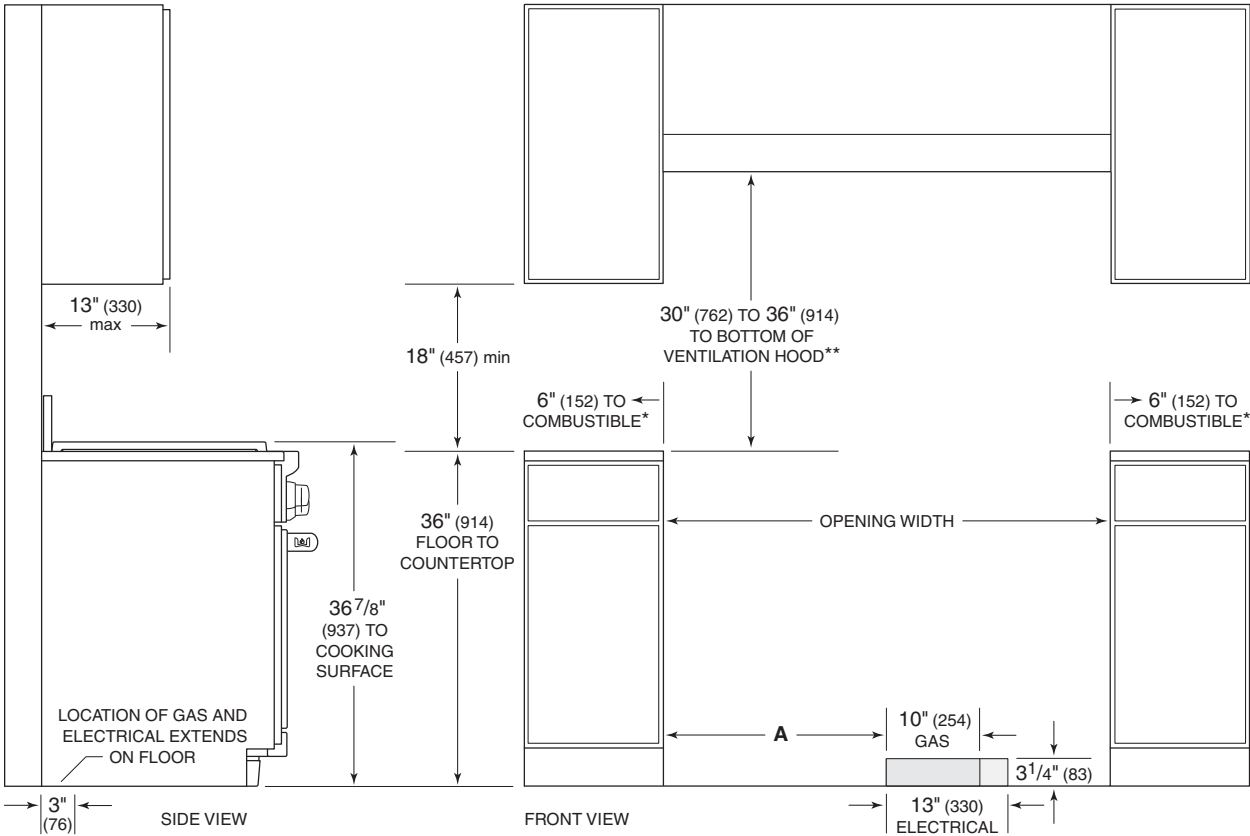
Wolf natural gas ranges will function up to 10,250' (3124 m) in altitude without adjustment and LP gas ranges will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

GAS SUPPLY REQUIREMENTS		
<b>NATURAL GAS</b>		
Gas Supply Pressure		5" (12.5 mb) WC
Min Line Pressure		7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)	
<b>LP GAS</b>		
Gas Supply Pressure		10" (25 mb) WC
Min Line Pressure		11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)	

WOLF DUAL FUEL RANGES

Dual Fuel Range

INSTALLATION



\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.  
\*\*36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.  
NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

DUAL FUEL RANGE		
WIDTH	OPENING WIDTH	A
30" Range	30" (762)	8 1/2" (216)
36" Range	36" (914)	13 1/2" (343)
48" Range	48" (1219)	24" (610)
60" Range	60 1/4" (1530)	31" (787)



## NEW! Gas Ranges

Our new gas ranges offer the same function, durability and exhilarating performance our ranges have become famous for. Now add the fine control of dual-stacked, sealed burners for gas cooking with superior results. Choose from a multitude of sizes and features to fit your cooking style. Standard features include an infrared broiler and convection baking. Options include infrared griddle, charbroiler and the innovative French top. All new gas range models are constructed of stainless steel and can be ordered in natural or LP gas.

### KEY FEATURES

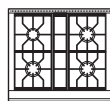
- Gas convection oven for even heat distribution.
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Infrared broiler with ultrafast preheating.
- Flame recognition and automatic reignition for safety and ease of use.
- Porcelain-coated, cast-iron grates for easy cleaning and durability.
- Signature red, stainless steel or black control knobs with infinite control.



Model GR364G.

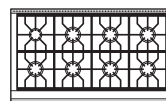
### CONFIGURATIONS

#### 30" RANGE



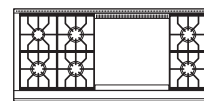
GR304

#### 48" RANGE



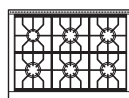
GR488

#### 60" RANGE



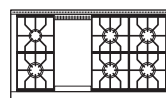
GR606DG

#### 36" RANGE



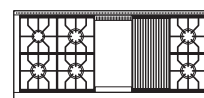
GR366

#### 48" RANGE



GR486C

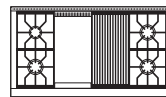
#### 60" RANGE



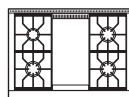
GR606CG



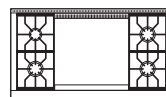
GR364C



GR484CG



GR364G

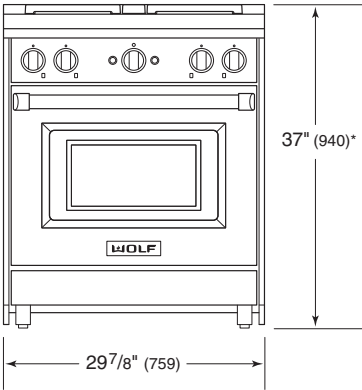


GR484DG

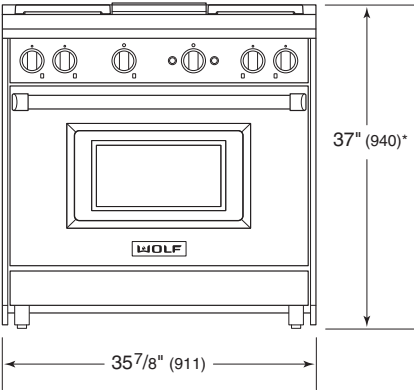
WOLF GAS RANGES

Gas Ranges

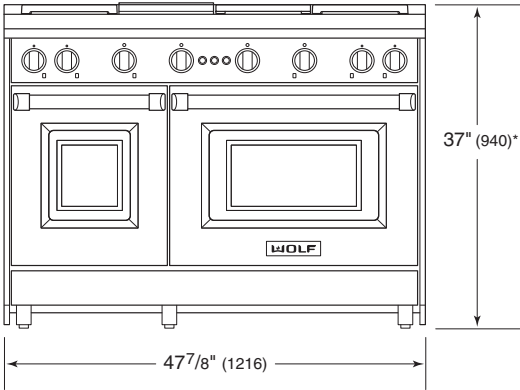
30" RANGE



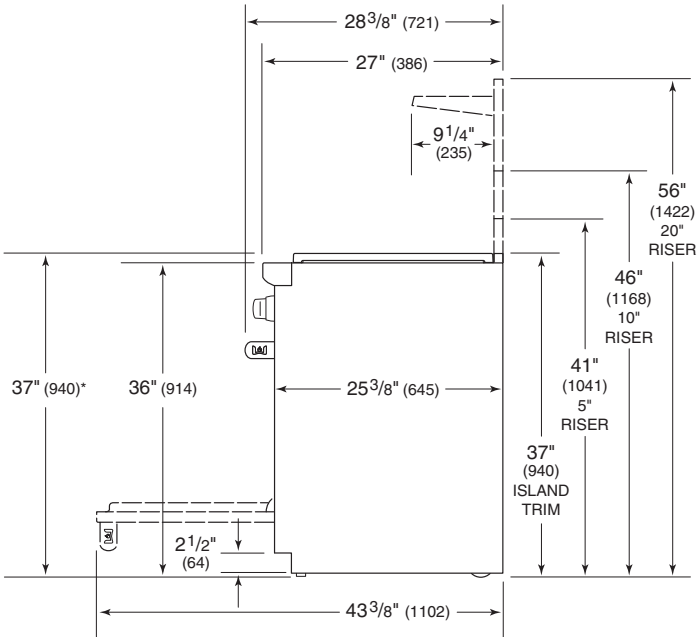
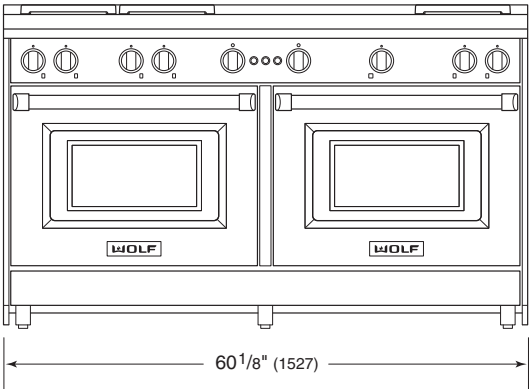
36" RANGE



48" RANGE



60" RANGE



\*37" (940) MIN TO 38" (965) MAX.

SIDE VIEW—ALL RANGES

OVEN SPECIFICATIONS				
INTERIOR CAPACITY		CU FT (L)		
18" Oven		2.5 (71)		
30" Oven		4.4 (125)		
36" Oven		5.5 (156)		
INTERIOR DIMENSIONS		W	H	D
18" Oven		13 1/2" (343)	18 5/8" (473)	17" (432)
30" Oven		24" (610)	18 5/8" (473)	17" (432)
36" Oven		30" (762)	18 5/8" (473)	17" (432)

Planning Information

When installing against a combustible surface, a minimum 20" (508) riser is required. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the gas range. If the range is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the range is required. Refer to page 90 for pro ventilation.

BURNER RATING	Btu (kW)	Btu (kW)
<b>SURFACE BURNER</b>	<b>SIMMER</b>	<b>HIGH</b>
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
<b>FEATURE</b>	<b>NATURAL</b>	<b>LP</b>
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)
<b>OVEN BURNER</b>		
18" Oven		18,000 (4.7)
30" Oven		30,000 (8.8)
36" Oven		30,000 (8.8)
Infrared Broiler		18,000 (4.7)

ELECTRICAL

ELECTRICAL REQUIREMENTS	
<b>GAS RANGE</b>	
Electrical Supply	grounded, 110/120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

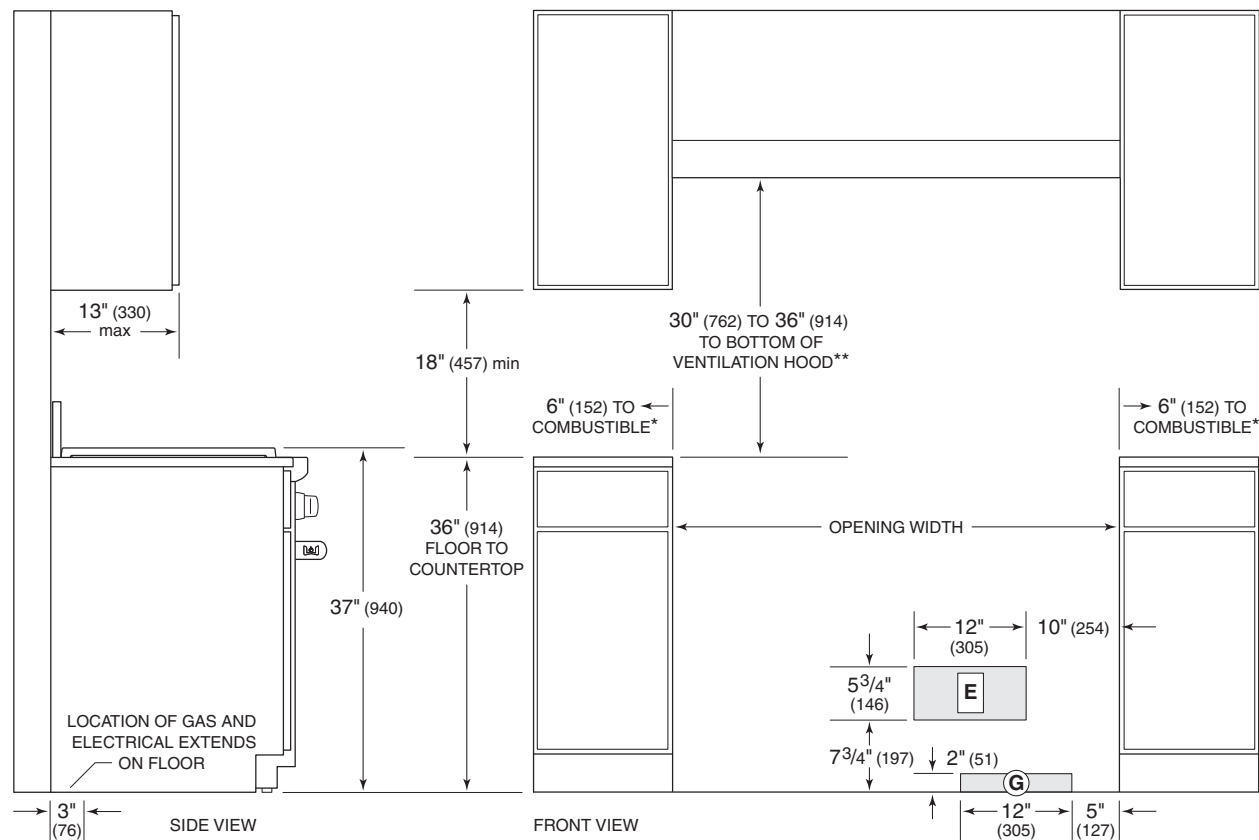
Wolf natural and LP gas ranges will function up to 10,250' (3124 m) in altitude without adjustment. If the installation exceeds this elevation, contact an authorized Wolf dealer for a high altitude conversion kit.

GAS SUPPLY REQUIREMENTS	
<b>NATURAL GAS</b>	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
<b>LP GAS</b>	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

## WOLF GAS RANGES

## Gas Range

## INSTALLATION



\*Min clearance from rough opening to combustible materials up to 18" (457) above countertop.

\*\*42" (1067) min clearance from countertop to combustible materials without ventilation hood. Charbroiler models and GR488 require non-combustible material above range if installed without ventilation hood.

NOTE: For island installations, 12" (305) min clearance from back of range to combustible rear wall above countertop.

## GAS RANGE

## WIDTH

30" Range

36" Range

48" Range

60" Range

## OPENING WIDTH

30" (762)

36" (914)

48" (1219)

60 1/4" (1530)

## Sealed Burner Rangetops

Wolf sealed burner rangetops incorporate all the gas cooking features of a Wolf dual fuel range. Customize your rangetop with your preferred combination of burners (from four to six), infrared griddle or charbroiler, or the remarkable French top. Compared with conventional electric elements, the infrared elements of the charbroiler and griddle are a revelation. They preheat almost instantly, distribute heat more evenly and deliver fast temperature recovery after food is placed on the surface. All sealed burner rangetop models are constructed of stainless steel and can be ordered in natural or LP gas.

### KEY FEATURES

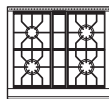
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Optional configurations including infrared charbroiler, griddle and French top.
- Flame recognition and automatic reignition for safety and ease of use.
- Signature red or black control knobs with infinite control.



Model SRT364C.

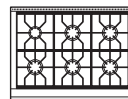
### CONFIGURATIONS

#### 30" RANGETOP

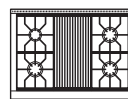


SRT304

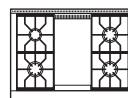
#### 36" RANGETOP



SRT366

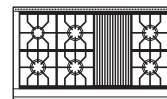


SRT364C

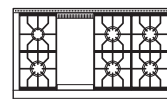


SRT364G

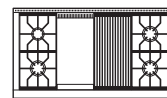
#### 48" RANGETOP



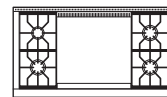
SRT486C



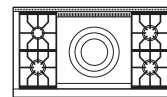
SRT486G



SRT484CG



SRT484DG

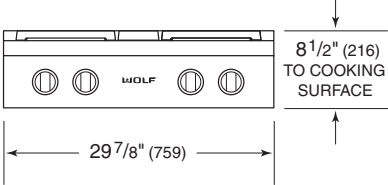


SRT484F

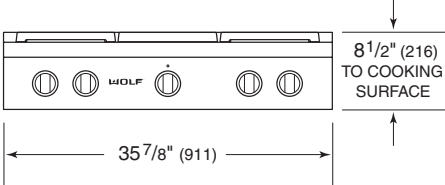
WOLF SEALED BURNER RANGETOPS

Sealed Burner Rangetops

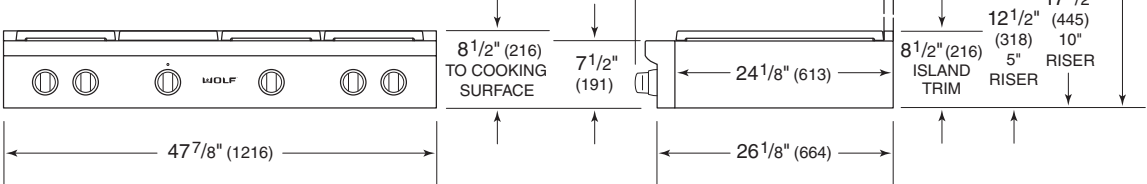
30" RANGETOP



36" RANGETOP



48" RANGETOP



SIDE VIEW—ALL RANGETOPS

BURNER RATING	Btu (kW)	Btu (kW)
<b>SURFACE BURNER</b>	<b>SIMMER</b>	<b>HIGH</b>
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
<b>FEATURE</b>	<b>NATURAL</b>	<b>LP</b>
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

Planning Information

The platform must be able to support 200 lbs (91 kg) for a 30" rangetop, 250 lbs (113 kg) for a 36" rangetop and 300 lbs (136 kg) for a 48" rangetop. The platform must include a cut-out for gas supply and electrical connections.

When installing against a combustible surface, a minimum 5" (127) riser is required for model SRT366, and a minimum 10" (254) riser is required for 36" and 48" sealed burner rangetops with a charbroiler or griddle. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the sealed burner rangetop. If the rangetop is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the rangetop is required. Refer to page 90 for pro ventilation.

A downdraft can be used with models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact your authorized Wolf dealer for details.

ELECTRICAL

ELECTRICAL REQUIREMENTS	
SEALED BURNER RANGETOP	
Electrical Supply	grounded, 110/120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

A gas supply line of 3/4" (19) rigid pipe must be provided to the rangetop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

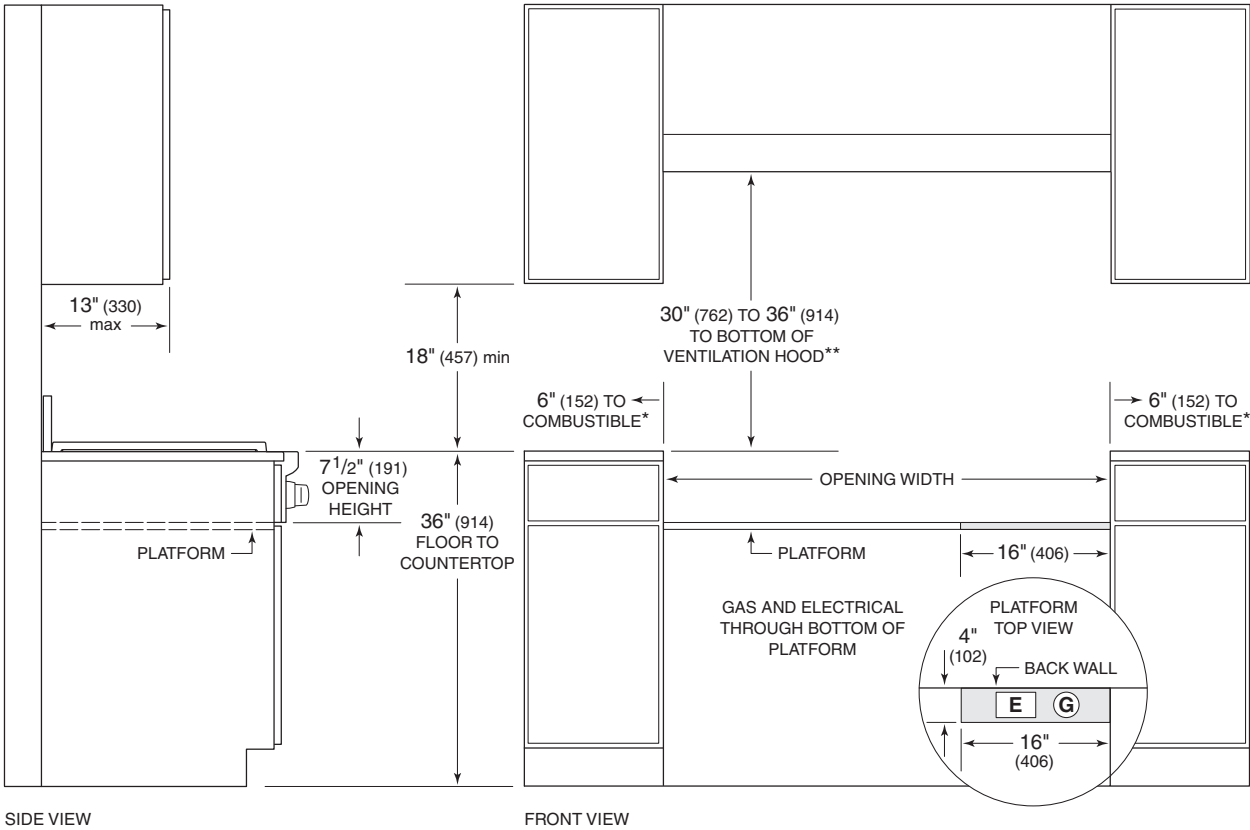
Wolf natural gas rangetops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas rangetops up to 8,600' (2621 m). If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

GAS SUPPLY REQUIREMENTS	
NATURAL GAS	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

WOLF SEALED BURNER RANGETOPS

Sealed Burner Rangetop

INSTALLATION



\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.  
\*\*36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.  
NOTE: For island installations, 12" (305) minimum clearance from back of rangetop to combustible rear wall above countertop.

SEALED BURNER RANGETOP	
WIDTH	OPENING WIDTH
30" Rangetop	30" (762)
36" Rangetop	36" (914)
48" Rangetop	48" (1219)





Model OG36.

## WOLF OUTDOOR GRILLS

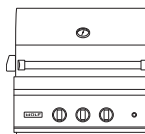
## Outdoor Grills and Modules

Taste what happens when a heritage of professional cooking moves from the kitchen to the patio. Like their indoor counterparts, Wolf outdoor grills are precision instruments. Constructed of heavy-duty stainless steel, the 30", 36", 42" and 54" grills have powerful burners every five inches for even heat distribution. An electric rotisserie with infrared burner produces succulent poultry and roasts. All grill models can be built in and all except the 54" grill, can be used on a cart for portable convenience. The 25,000 Btu burner module can be built into an outdoor kitchen and the side burner attached to a cart. Wolf grills and modules can be ordered in natural or LP gas.

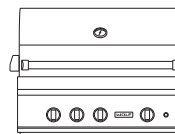
## KEY FEATURES

- Stainless steel burner grates provide more heat contact to food for even grilling.
- Sear zone (excluding OG30)—25,000 Btu direct heat sears meats faster and deeper to seal in juices (25,500 Btu for OG54).
- Each 25,000 Btu burner is individually contained to control heat independently (25,500 Btu for OG54).
- Two-position rotisserie maintains proper distance from the infrared burner.
- Three-position warming rack conveniently stows away when not in use.
- Signature red or black control knobs with infinite control.

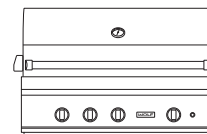
## OUTDOOR GRILLS AND MODULES



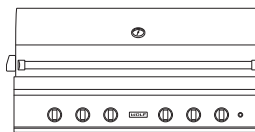
OG30  
30" Grill



OG36  
36" Grill



OG42  
42" Grill



OG54  
54" Grill



BM13  
Burner Module

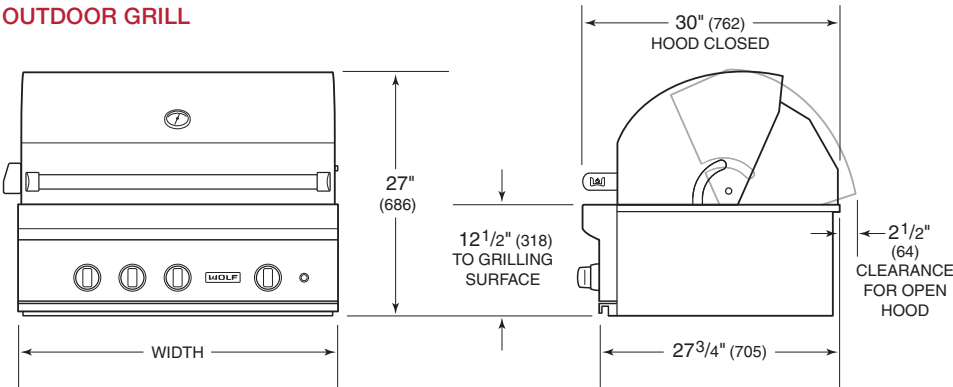


SB13  
Side Burner

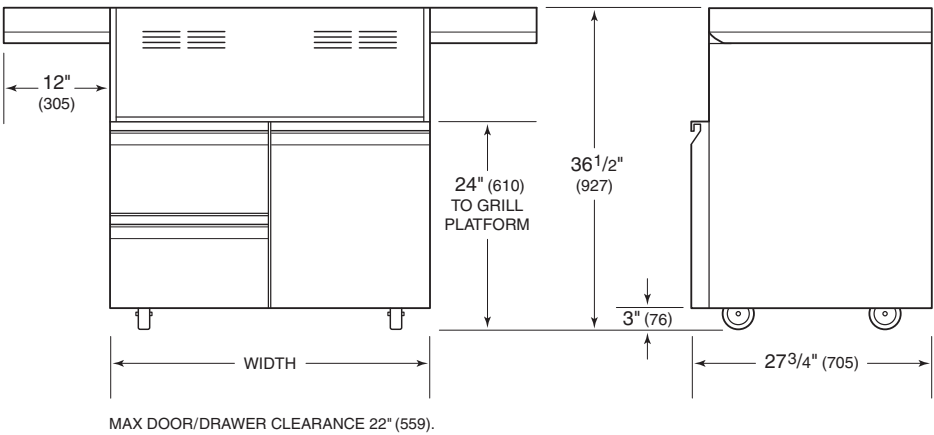


Outdoor Grills and Modules

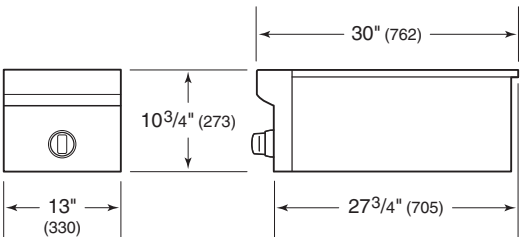
OUTDOOR GRILL



GRILL CART



BURNER MODULE AND SIDE BURNER



WIDTH	
<b>OUTDOOR GRILL</b>	
OG30	30" (762)
OG36	36" (914)
OG42	42" (1067)
OG54	54" (1372)
<b>GRILL CART</b>	
CART30	30" (762)
CART36	36" (914)
CART42	42" (1067)

WOLF OUTDOOR GRILLS

Planning Information

For portable applications, Wolf grill carts are designed specifically to fit grill models OG30, OG36 and OG42 and the side burner. Model OG54 is designed for built-in applications only.

Wolf outdoor grills and the burner module are designed for easy placement into a built-in enclosure. For outdoor grills, installation in a combustible enclosure requires an insulating liner. For the burner module, an insulating liner is not required. The enclosure should be built according to specifications for your specific installation found on the following pages. If the burner module is installed next to an outdoor grill, a minimum of 12" (305) is required between units on the rotisserie motor side and 2" (51) on the opposite side. A rotisserie side conversion kit is available from your authorized Wolf dealer.

Optional stainless steel accessory doors and drawers are available for built-in applications.

Grill carts, insulating liners, accessory doors and drawers are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

BURNER RATING	Btu (kW)
GRILL BURNERS	
OG30, OG36, OG42, BM13	25,000 (7.3)
OG54	25,500 (7.5)
SEAR ZONE	
OG36, OG42	25,000 (7.3)
OG54	25,500 (7.5)
ROTISSERIE	
OG30	14,000 (4.1)
OG36, OG42	16,000 (4.7)
OG54	(2) 14,00 (4.1)

ELECTRICAL

ELECTRICAL REQUIREMENTS	
GRILLS AND MODULES	
Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type, GFCI
Power Cord	6' (1.8 m)

GAS SUPPLY

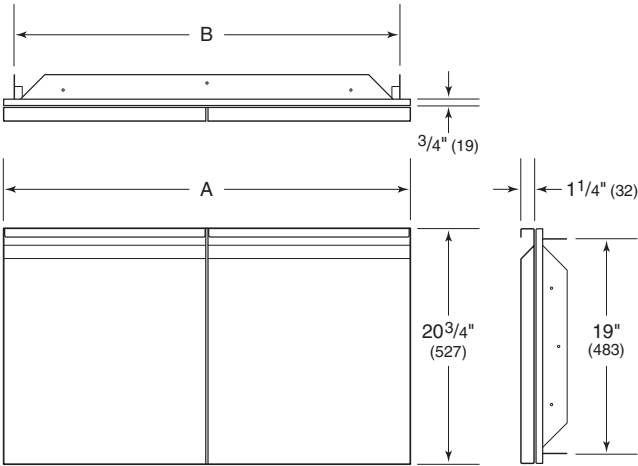
A gas supply line of 3/4" (19) rigid pipe must be provided to the outdoor grill or module. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

If the outdoor grill is being connected to a whole house LP supply, the LP gas pressure regulator is not provided. It can be purchased from your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

GAS SUPPLY REQUIREMENTS	
NATURAL GAS	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

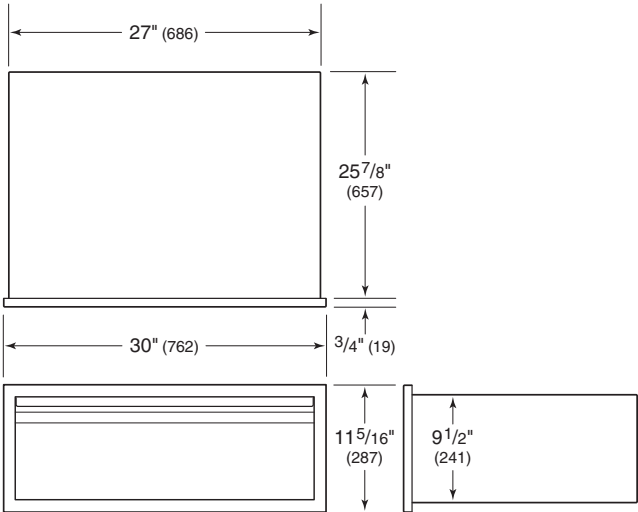
Accessory Doors and Drawers

DOORS

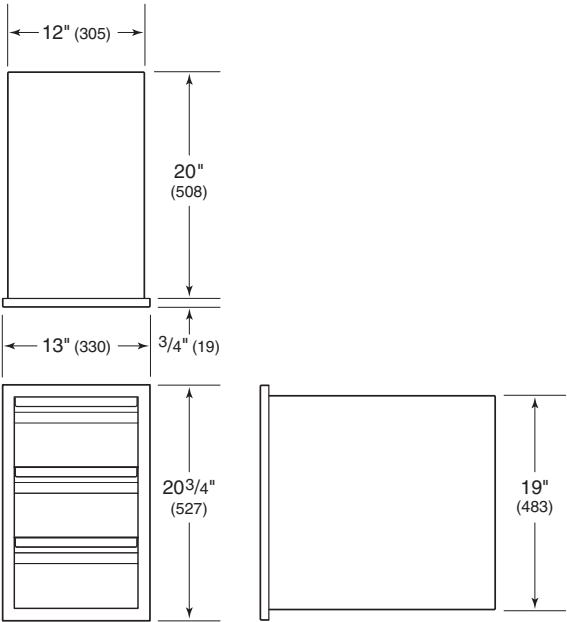


DOORS		
WIDTH	A	B
18" Single	18" (475)	16 1/4" (413)
30" Double	30" (762)	28 1/4" (718)
36" Double	36" (914)	34 1/4" (870)
42" Double	42" (1067)	40 1/4" (1022)
54" Double	54" (1372)	52 1/4" (1327)

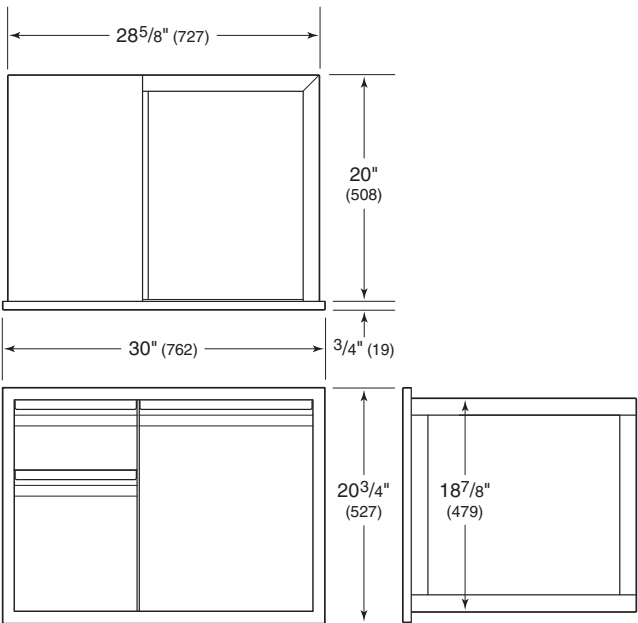
SINGLE DRAWER



2- OR 3-DRAWER UNIT



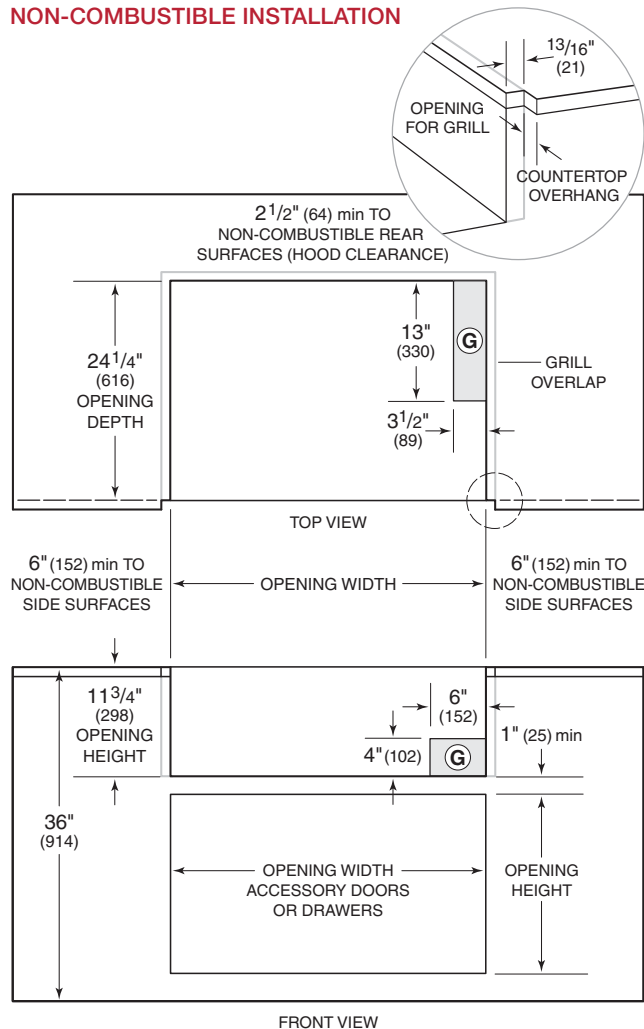
DRAWER/DOOR UNIT



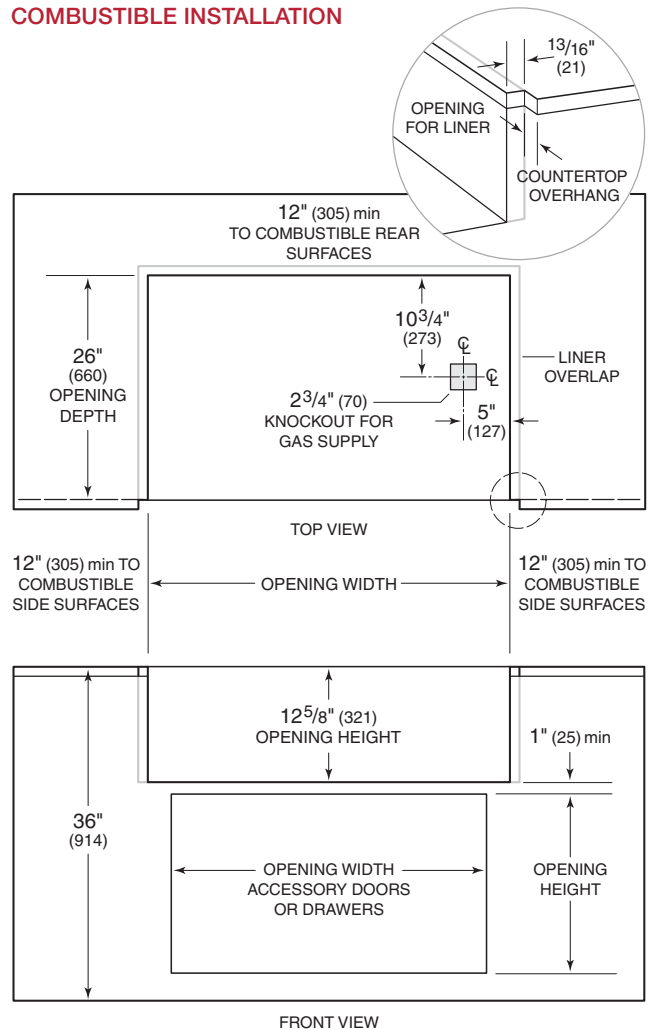
## WOLF OUTDOOR GRILLS

## Outdoor Grill

## NON-COMBUSTIBLE INSTALLATION



## COMBUSTIBLE INSTALLATION



## OPENING WIDTH

## NON-COMBUSTIBLE

## W

OG30	28 1/2" (724)
OG36	34 1/2" (876)
OG42	40 1/2" (1029)
OG54	52 1/2" (1334)

## COMBUSTIBLE

## W

OG30	33 1/2" (851)
OG36	39 1/2" (1003)
OG42	45 1/2" (1156)
OG54	57 1/2" (1461)

## DOOR / DRAWER OPENING

## DOORS

## W

## H

18" Single	16 1/4" (413)	19" (483)
30" Double	28 1/4" (718)	19" (483)
36" Double	34 1/4" (870)	19" (483)
42" Double	40 1/4" (1022)	19" (483)
54" Double	52 1/4" (1327)	19" (483)

## DRAWERS

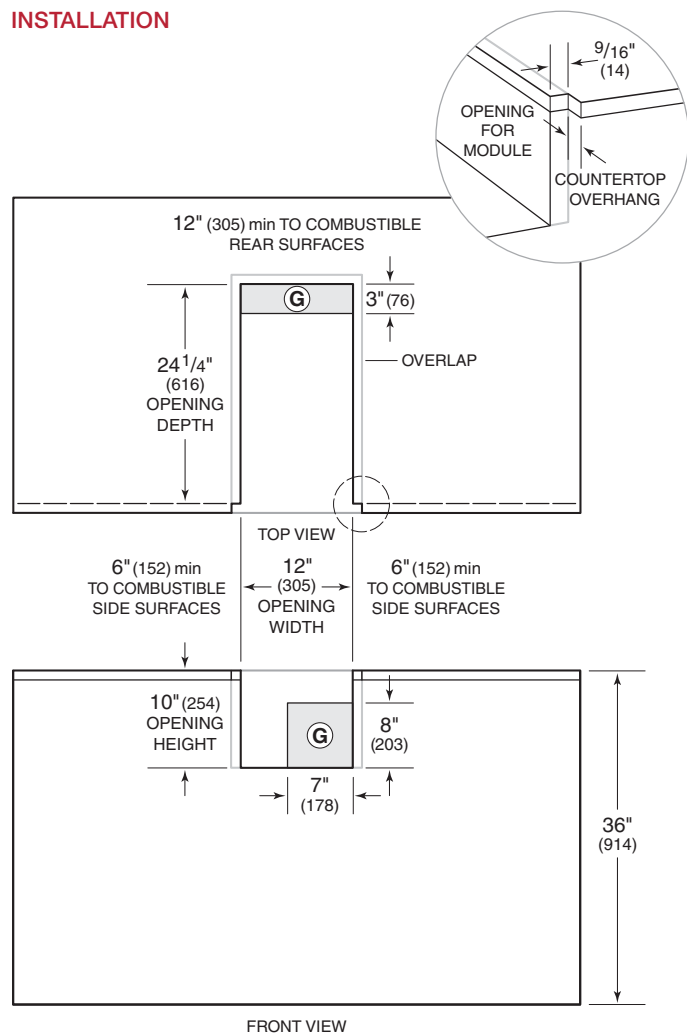
## W

## H

Single Drawer	27 1/4" (692)	9 3/4" (248)
2- or 3-Drawer Unit	12 1/8" (308)	19" (483)
Drawer/Door Unit	29 1/4" (743)	19" (483)

## Burner Module

### INSTALLATION



NOTE: An insulating liner is not required for the burner module.



Model CTWH30.



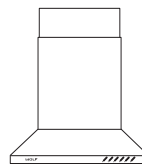
## Cooktop Ventilation Hoods

Behind the sculpted lines of Wolf cooktop ventilation hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Five-layer mesh filters can be removed easily for cleaning. Wall-mount and island hoods are crafted of stainless steel.

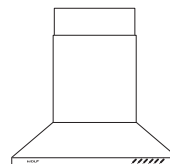
### KEY FEATURES

- Internal, in-line or remote blower options.
- Telescopic chimney flue fits 8' (2.4 m) to 9' (2.7 m) ceilings; available flue extension for 10' (3 m) ceilings.
- Front-mounted controls with LED indicators.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

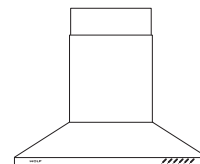
### COOKTOP HOODS



CTWH30  
30" Wall Hood



CTWH36  
36" Wall Hood

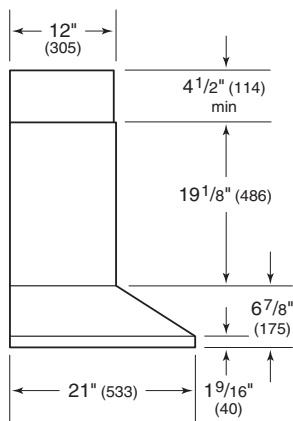
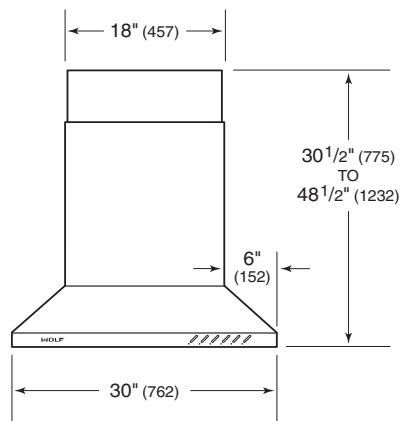


IH4227  
42" Island Hood

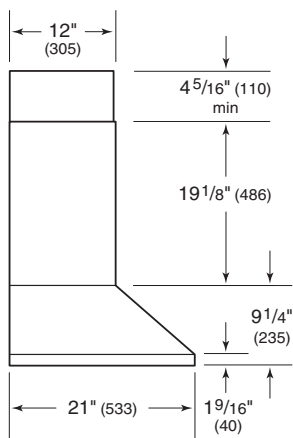
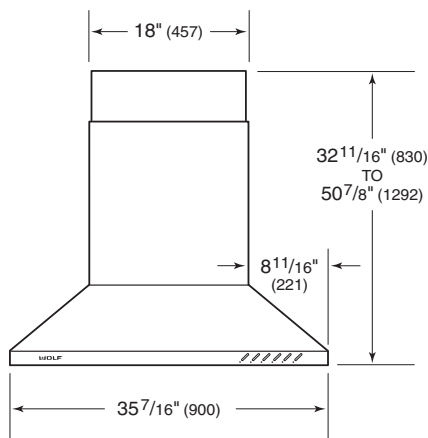
## WOLF COOKTOP VENTILATION

## Cooktop Hoods

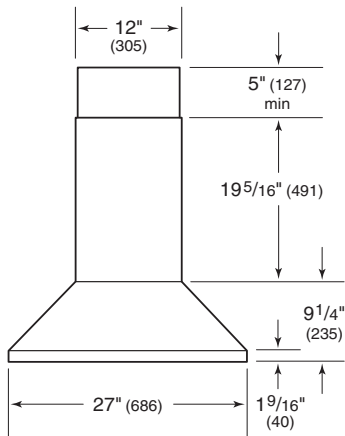
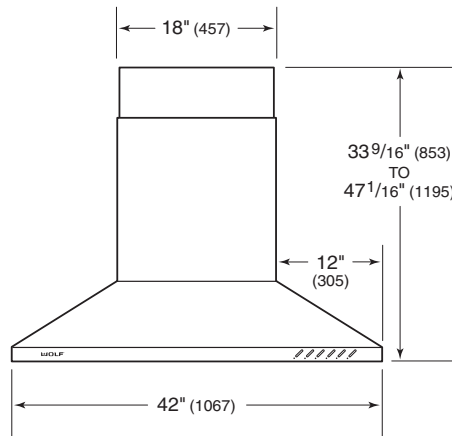
## 30" WALL HOOD



## 36" WALL HOOD



## 42" ISLAND HOOD



## Planning Information

Wolf cooktop ventilation hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. These hoods have a telescopic chimney flue that accommodates ceiling heights from 8' (2.4 m) to 9' (2.7 m). A flue extension to accommodate 10' (3 m) ceilings is available through your authorized Wolf dealer.

Wall and island hoods are shipped without a blower assembly. Internal, in-line and remote blowers are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 96–99. These hoods include a 8" (203) round duct with vertical discharge.

Consult a qualified HVAC professional for specific installation and ducting applications.

## ELECTRICAL

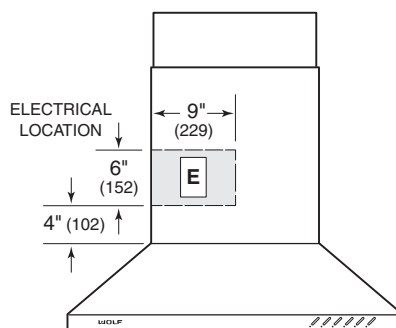
### ELECTRICAL REQUIREMENTS

#### COOKTOP HOOD

Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 amp dedicated circuit

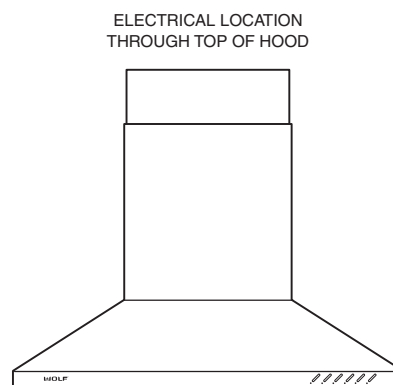
## Installation

### WALL HOOD



24" (610) TO 30" (762) BOTTOM EDGE TO COUNTERTOP

### ISLAND HOOD



24" (610) TO 30" (762) BOTTOM EDGE TO COUNTERTOP

## WOLF COOKTOP VENTILATION

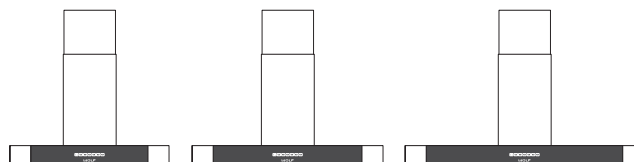
## Cooktop Low-Profile Hoods

Behind the contemporary lines of the new cooktop low-profile hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Wall-mount and island hoods are constructed of heavy-duty stainless steel with a sleek black glass control panel.

## KEY FEATURES

- Internal, in-line or remote blower options.
- Telescopic flue fits 8' (2.4 m) to 9' (2.7 m) ceilings.
- Models with an internal blower can be used in a non-ducted application with a recirculating filter.
- Front-mounted controls with digital indicator.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

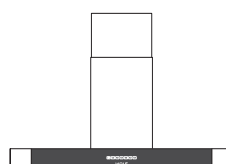
## LOW-PROFILE HOODS



CTEWH30I  
30" Wall Hood

CTEWH36(I)  
36" Wall Hood

CTEWH45(I)  
45" Wall Hood



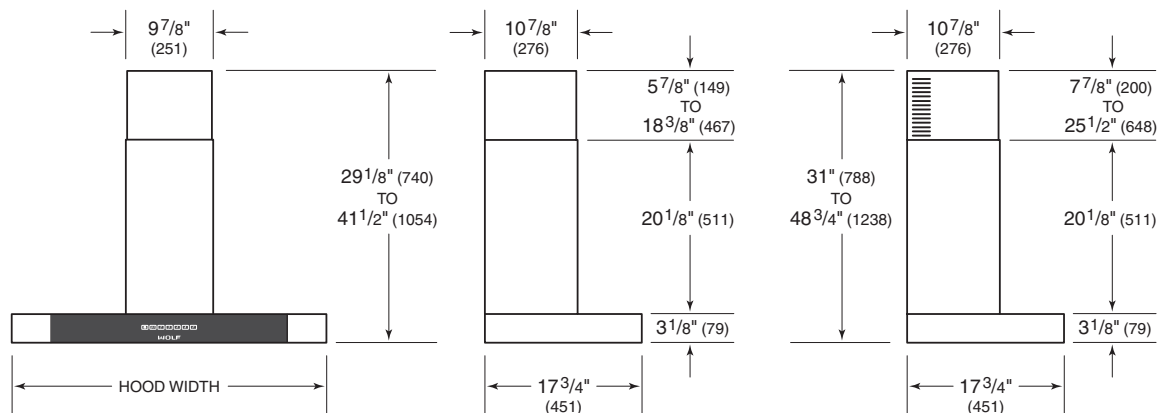
CTEIH42I  
42" Island Hood



Model CTEWH36I.

## Cooktop Low-Profile Hoods

## WALL HOOD



RECIRCULATING APPLICATION

## HOOD WIDTH

## WALL HOOD

## WIDTH

CTEWH30I

30" (762)

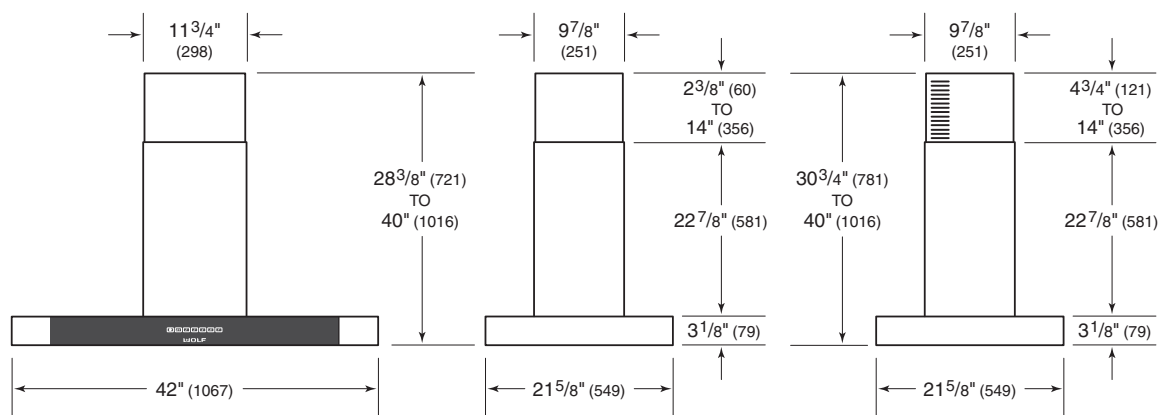
CTEWH36(I)

36" (914)

CTEWH45(I)

45" (1143)

## ISLAND HOOD



RECIRCULATING APPLICATION

## WOLF COOKTOP VENTILATION

## Planning Information

Wolf cooktop low-profile hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. These hoods have a telescopic chimney flue that accommodates ceiling heights from 8' (2.4 m) to 9' (2.7 m) with a finished look.

Low-profile wall and island hoods are available with an internal blower. Models CTEWH36 and CTEWH45 require an in-line or remote blower assembly, available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 96–99. These hoods include a 6" (152) round duct with vertical discharge.

Cooktop low-profile hoods that include an internal blower can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit available through your authorized Wolf dealer is required.

Consult a qualified HVAC professional for specific installation and ducting applications.

## ELECTRICAL

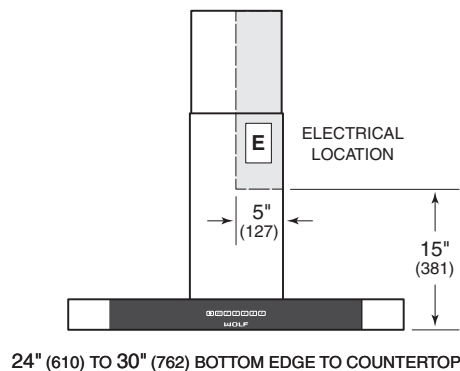
## ELECTRICAL REQUIREMENTS

## LOW-PROFILE HOOD

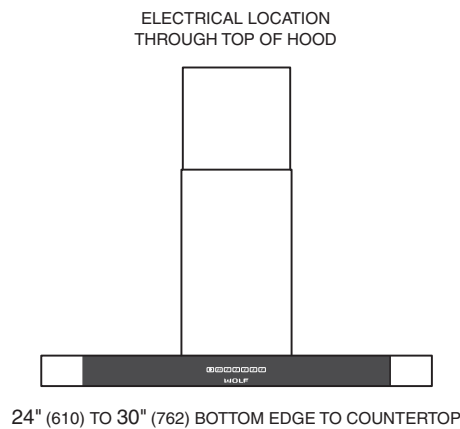
Electrical Supply	grounded, 110/120 V AC, 60 Hz
Service	15 amp dedicated circuit

## Installation

## WALL HOOD



## ISLAND HOOD



## Downdraft Ventilation

The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter and can be lowered beneath the countertop when not in use. Downdrafts integrate perfectly with framed induction and electric cooktops, gas cooktops and some integrated modules, they can also be installed with certain sealed burner rangetop models. Downdrafts are constructed of heavy-duty stainless steel.

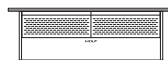
### KEY FEATURES

- Internal, in-line or remote blower options.
- Remote-mounted controls with LED indicators.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

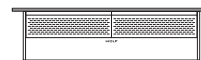


Model DD30.

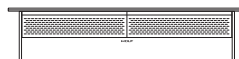
### DOWNDRAFTS



DD30I / DD30R  
30" Downdraft



DD36I / DD36R  
36" Downdraft

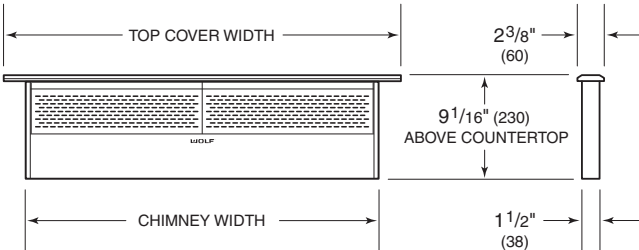


DD45I / DD45R  
45" Downdraft

WOLF COOKTOP VENTILATION

Downdraft

DIMENSIONS



WIDTH		
DOWNDRAFT	TOP COVER	CHIMNEY
DD30I / DD30R	30" (762)	26 1/4" (667)
DD36I / DD36R	36" (914)	32 1/4" (819)
DD45I / DD45R	45 1/2" (1156)	41 1/4" (1048)

Planning Information

Wolf downdraft systems can be used with Wolf framed induction and electric cooktops, gas cooktops and some integrated modules. Downdrafts cannot be installed with unframed induction and electric cooktops, and steamer and fryer modules. They are not recommended for use with the grill module. A downdraft can also be used with sealed burner rangetop models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact your authorized Wolf dealer for details.

To install a downdraft with a Wolf cooktop, you must allow a minimum 25 1/8" (638) flat counter space front to back. A countertop with a raised lip or backsplash may not allow enough space for proper installation.

Installation of the remote-mounted 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.

Downdraft models DD30I, DD36I and DD45I include a 500 CFM internal blower. In-line and remote blowers are available for models DD30R, DD36R and DD45R through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The blower will vary in size and is dictated by the cooking unit, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 96–99.

Downdrafts with an internal blower have a 3 1/4" (83) x 10" (254) duct and for remote blower models, a 3 1/4" (83) x 14" (356) duct. All downdrafts have an adjustable discharge.

Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL

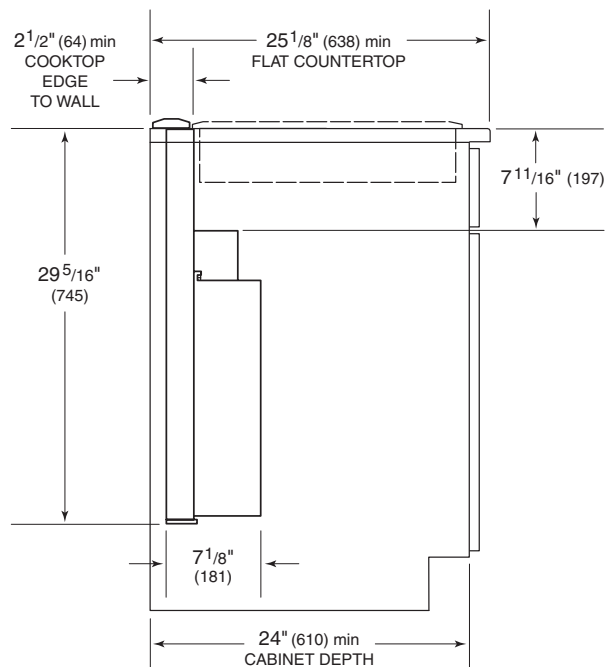
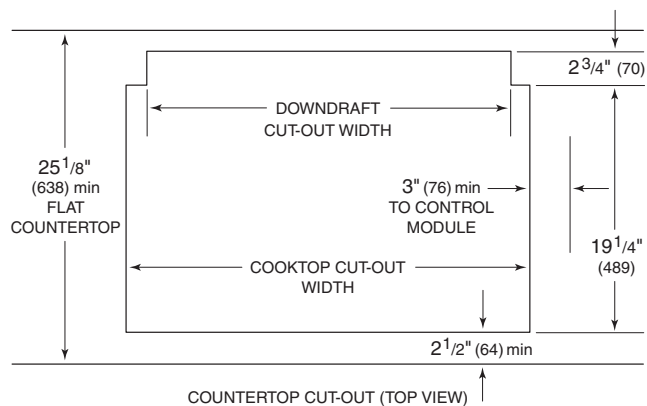
Certain installations may require that the electrical supply be placed in an adjacent cabinet.

ELECTRICAL REQUIREMENTS	
DOWNDRAFT	
Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	2 1/2" (.8 m)



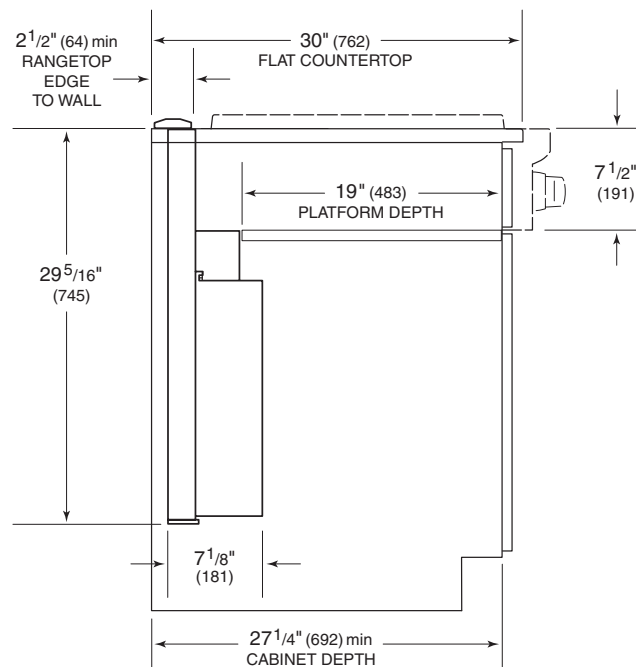
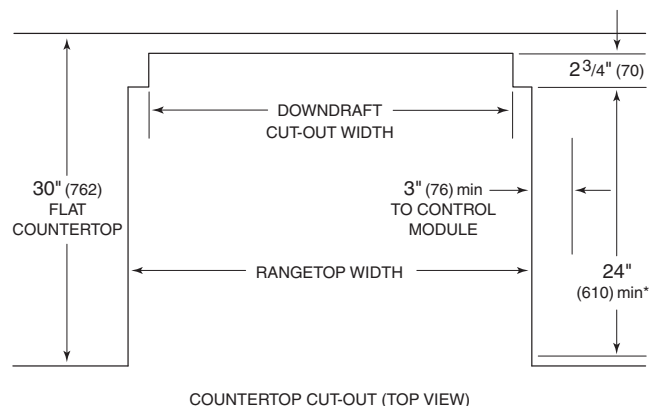
## Downdraft

### INSTALLATION WITH COOKTOP



SIDE VIEW

### INSTALLATION WITH SEALED BURNER RANGETOP



SIDE VIEW

\*Additional depth may be required if rangetop is to be installed flush with cabinet face.

#### WIDTH

##### DOWNDRAFT

DD30I / DD30R  
DD36I / DD36R  
DD45I / DD45R

##### CUT-OUT WIDTH

27" (686)  
33" (838)  
42" (1067)



Model PWC362418.

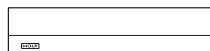
## Pro Ventilation Hoods

Professional heritage shines through in Wolf professional-style ventilation. Exteriors are heavy-duty, welded stainless steel, so finely hand-finished that they appear seamless. Pro wall and island hoods are available in a variety of widths. Stainless steel baffle filters and halogen lighting extend the professional look and back it up with pro-level performance. All pro ventilation hoods are crafted of stainless steel. A hood liner is also available for custom applications.

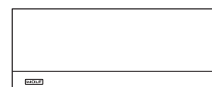
### KEY FEATURES

- Internal, in-line or remote blower options.
- Recessed easy-access controls.
- Infinite-speed ventilator control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Easy-to-clean stainless steel baffle filters.
- Heat lamp receptacles on 27" deep models.

### PRO HOODS



Low-Profile Wall Hood



24" / 27" Deep Wall Hood



Chimney Wall Hood



Island Hood

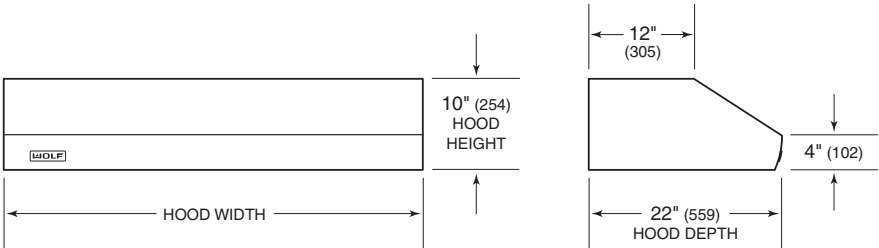


Hood Liner

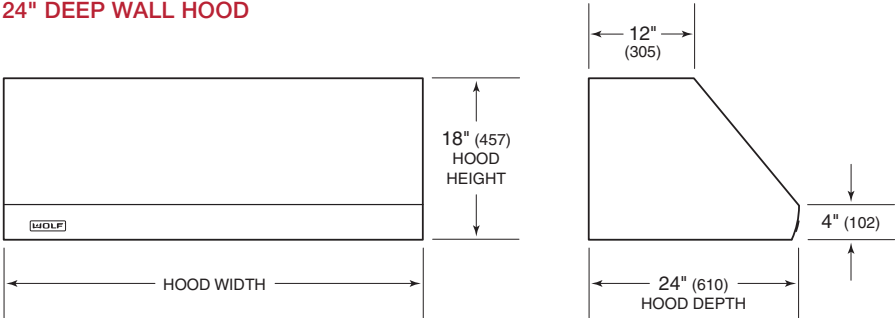
WOLF PRO VENTILATION

Pro Hoods

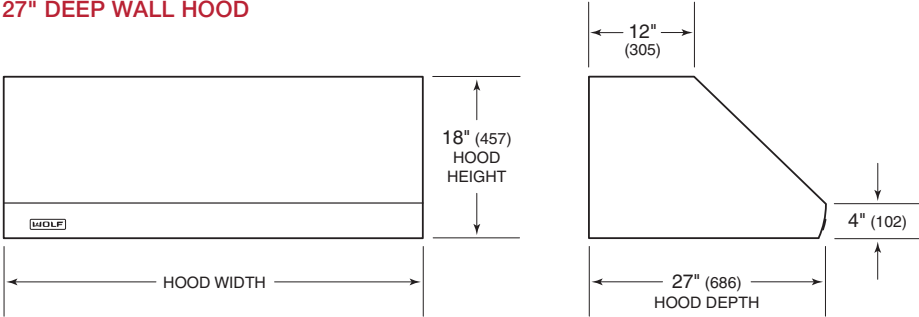
LOW-PROFILE WALL HOOD



24" DEEP WALL HOOD



27" DEEP WALL HOOD



HOOD WIDTH

LOW-PROFILE WALL HOOD

30" (762), 36" (914), 42" (1067), 48" (1219)

24" DEEP WALL HOOD

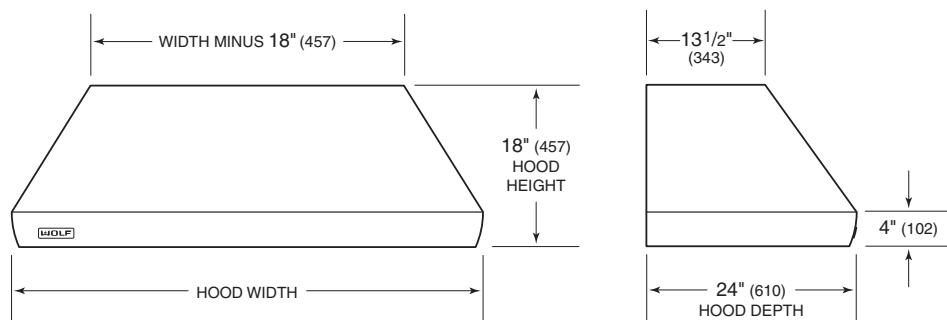
30" (762), 36" (914), 42" (1067), 48" (1219), 60" (1524), 66" (1676)

27" DEEP WALL HOOD

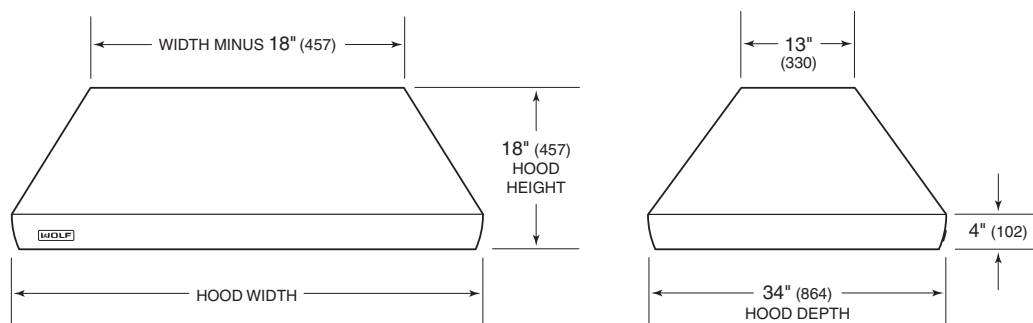
30" (762), 36" (914), 42" (1067), 48" (1219), 60" (1524), 66" (1676)

## Pro Hoods

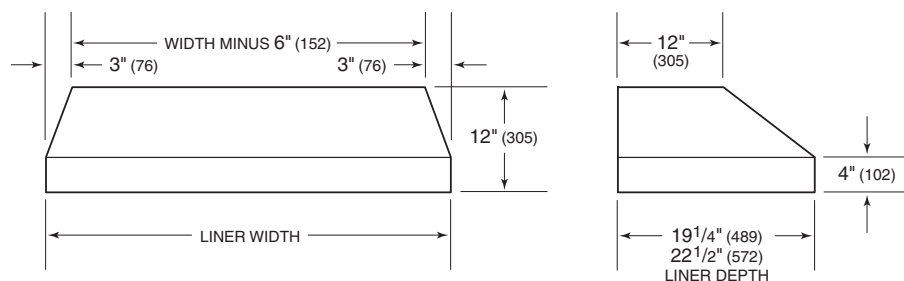
### WALL CHIMNEY HOOD



### ISLAND HOOD



### HOOD LINER



#### HOOD WIDTH

##### WALL CHIMNEY HOOD

36" (914), 42" (1067), 48" (1219), 54" (1372)

##### ISLAND HOOD

36" (914), 42" (1067), 54" (1372), 66" (1676)

##### HOOD LINER

$34\frac{3}{8}'' (873)$ ,  $40\frac{3}{8}'' (1026)$ ,  $46\frac{3}{8}'' (1178)$ ,  $52\frac{3}{8}'' (1330)$ ,  $58\frac{3}{8}'' (1483)$

## WOLF PRO VENTILATION

## Planning Information

Pro ventilation hoods and liners are recommended for use with all Wolf cooking appliances. Wall hoods should be at least as wide as the cooking surface, and island hoods should be larger by 3" (76) on each side.

For optimal performance in wall hood applications, a pro 27" deep wall hood is recommended for use with ranges and rangetops with a charbroiler or griddle.

All pro hoods and hood liners are shipped without a blower assembly. Internal, in-line and remote blowers are available through your authorized Wolf dealer. The blower will vary in size and is dictated by the cooking unit, volume of air that needs to be moved and length of the duct run. Refer to ventilation recommendations on pages 96–99.

Pro hoods accommodate a 10" (254) round duct. Low-profile hoods allow for an adjustable discharge. All other pro hoods are vertical discharge. For the 24" and 27" deep wall hoods, a horizontal discharge kit is available through your authorized Wolf dealer.

Consult a qualified HVAC professional for specific installation and ducting applications.

Optional stainless steel duct covers in a variety of heights are available for all pro wall and island hoods through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

## ELECTRICAL

## ELECTRICAL REQUIREMENTS

## PRO HOOD

Electrical Supply	grounded, 120 V AC, 60 Hz
Service	15 amp dedicated circuit

## RECIRCULATING INSTALLATION

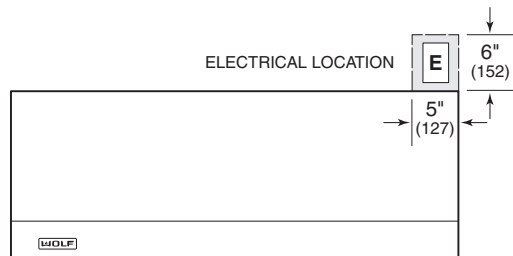
Low-profile, 24" and 27" deep wall hoods including an internal blower (600 CFM or less), 30" (762) and 36" (914) widths only, can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit, available through your authorized Wolf dealer is required.

## CUSTOM HOOD APPLICATIONS

Wolf pro hood liners are for use in custom hood applications. The decorative hood can be created out of wood, plaster, tile or metal. The shape of the hood is not critical, however, the bottom of the hood and liner must be on the same plane. The height of the liner does not need to accommodate the entire height of the decorative hood.

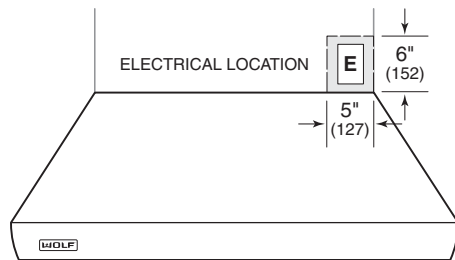
## Installation

### LOW-PROFILE, 24" AND 27" DEEP WALL HOODS



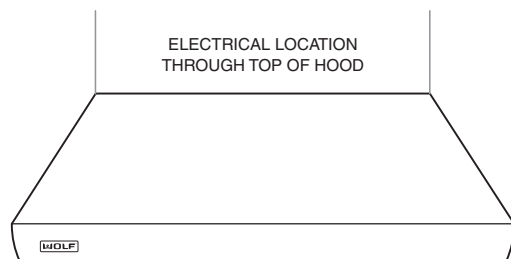
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

### WALL CHIMNEY HOOD



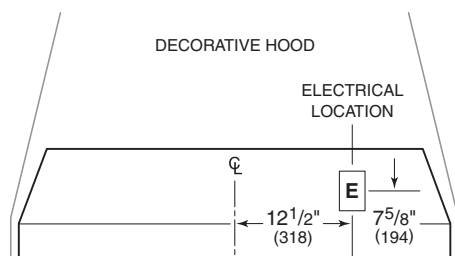
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

### ISLAND HOOD



30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

### HOOD LINER



30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP



## WOLF VENTILATION RECOMMENDATIONS

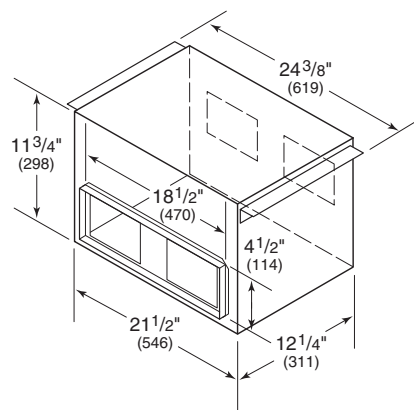
## Blower Assemblies

For Wolf ventilation hoods and downdrafts that do not include a blower assembly, an internal, in-line or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements and homeowner preferences. Internal, in-line and remote blowers are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

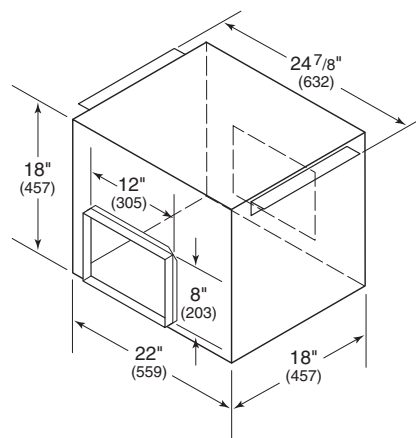
Ventilation recommendations on the following pages provide Wolf product CFM and blower options for each ventilation hood and downdraft.

Refer to the illustrations below for dimensions of Wolf in-line and remote blowers. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on our website, [wolfappliance.com/specs](http://wolfappliance.com/specs).

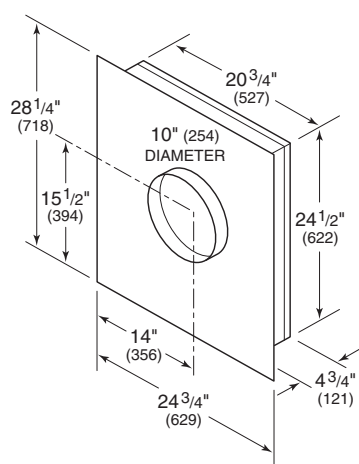
## 600 CFM IN-LINE



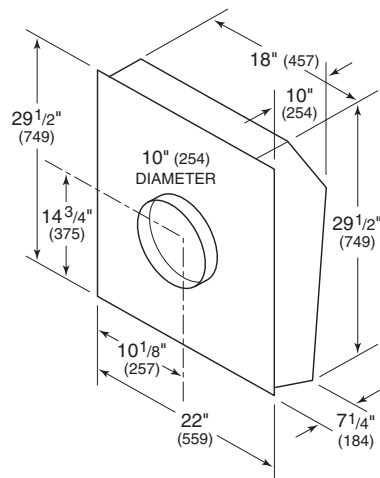
## 1100 CFM IN-LINE



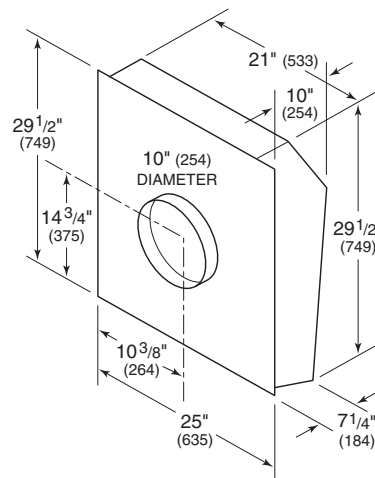
## 600 / 900 CFM REMOTE



## 1200 CFM REMOTE



## 1500 CFM REMOTE





## Wolf Product CFM

	COOKTOP HOOD	DOWNDRAFT	PRO HOOD
MODEL	CFM	CFM	CFM
<b>COOKTOP / MODULE</b>			
CT15I CT15E CT15G IG15* IS15* IF15* IM15	215	150	215
CT30I CT30IU* CT30E CT30EU* CT30G	450	350	500
CT36I CT36IU* CT36E CT36EU* CT36G	600	500	500
<b>DUAL FUEL RANGE</b>			
DF304			500
DF366 DF364C DF364G			900
DF486C DF486G DF484CG DF484DG DF484F			1100
DF606DG DF606F DF606CG DF604CF DF604GF			1500
<b>GAS RANGE</b>			
GR304			500
GR366 GR364C GR364G			900
GR486C GR486G GR484CG GR484DG GR484F			1100
GR606DG GR606F GR606CG			1500
<b>SEALED BURNER RANGETOP</b>			
SRT304		500	500
SRT366		500	900
SRT364C SRT364G			900
SRT486C SRT486G SRT484CG SRT484DG SRT484F			900

\*Downdraft systems are not recommended for use with these models.

CFM are based on the cooking appliance output. 1 CFM per 100 Btu (.03 kW) recommended. Additional CFM may be required for long duct runs or ranges and rangetops with a charbroiler or griddle.

## WOLF VENTILATION RECOMMENDATIONS

## Wolf Ventilation Blower Options

BLOWER	INTERNAL					
CFM BLOWER	300* 814419	450* 814420	500 810991	600 814421	900 814422	1200 814423
<b>COOKTOP HOOD</b>						
CTWH30	•	•		•		
CTWH36 IH4227	•	•		•	•	
<b>COOKTOP LOW-PROFILE HOOD</b>						
CTEWH36 CTEWH45						
<b>DOWNDRAFT</b>						
DD30R DD36R DD45R						
<b>PRO LOW-PROFILE WALL HOOD</b>						
PW302210 PW362210			•			
PW422210 PW482210						
<b>PRO 24" WALL HOOD</b>						
PW302418 PW362418 PW422418	•	•		•	•	
PW482418 PW542418	•	•			•	•
PW602418 PW662418	•	•				•
<b>PRO 27" WALL HOOD</b>						
PW302718 PW362718 PW422718	•	•		•	•	
PW482718 PW542718	•	•			•	•
PW602718 PW662718	•	•				•
<b>PRO WALL CHIMNEY HOOD</b>						
PWC362418 PWC422418	•	•		•	•	
PWC482418 PWC542418	•	•			•	•
<b>PRO ISLAND HOOD</b>						
PI363418 PI423418	•	•		•	•	•
PI543418	•	•			•	•
PI663418	•	•				•
<b>PRO HOOD LINER</b>						
PL341912 PL342212 PL401912 PL402212	•	•		•	•	
PL461912 PL462212	•	•		•	•	•
PL521912 PL522212	•	•			•	•
PL581912 PL582212	•	•				•

\*For make-up air restricted applications. Capture and performance may be reduced.

## Wolf Ventilation Blower Options

BLOWER	IN-LINE		REMOTE			
CFM BLOWER	600 808331	1100 808332	600 801640	900 801641	1200 801642	1500 804701
<b>COOKTOP HOOD</b>						
CTWH30	•	•	•	•	•	•
CTWH36 IH4227	•	•	•	•	•	•
<b>COOKTOP LOW-PROFILE HOOD</b>						
CTEWH36 CTEWH45	•		•			
<b>DOWNDRAFT</b>						
DD30R DD36R DD45R		•		•	•	•
<b>PRO LOW-PROFILE WALL HOOD</b>						
PW302210 PW362210	•		•	•		
PW422210 PW482210	•		•	•		
<b>PRO 24" WALL HOOD</b>						
PW302418	•	•	•	•	•	•
PW362418 PW422418 PW482418 PW542418		•		•	•	•
PW602418 PW662418		•			•	•
<b>PRO 27" WALL HOOD</b>						
PW302718	•	•	•	•	•	•
PW362718 PW422718 PW482718 PW542718		•		•	•	•
PW602718 PW662718		•			•	•
<b>PRO WALL CHIMNEY HOOD</b>						
PWC362418 PWC422418		•		•	•	•
PWC482418 PWC542418		•		•	•	•
<b>PRO ISLAND HOOD</b>						
PI363418 PI423418		•		•	•	•
PI543418		•		•	•	•
PI663418		•			•	•
<b>PRO HOOD LINER</b>						
PL341912 PL342212 PL401912 PL402212		•		•	•	•
PL461912 PL462212		•		•	•	•
PL521912 PL522212		•		•	•	•
PL581912 PL582212		•		•	•	•

Wolf Product Shipping Weight

SHIPPING WEIGHT	lbs (kg)
<b>BUILT-IN OVEN</b>	
30" L / E Series Single Oven	273 (124)
30" L / E Series Double Oven	466 (211)
36" L Series Single Oven	288 (131)
<b>MICROWAVE OVEN</b>	
24" Drawer Microwave	91 (41)
30" Drawer Microwave	96 (44)
Convection Microwave	68 (31)
Standard Microwave	50 (23)
<b>WARMING DRAWER</b>	
30" Warming Drawer	100 (45)

SHIPPING WEIGHT	lbs (kg)
<b>INDUCTION COOKTOP</b>	
15" Cooktop	30 (14)
30" Framed / Unframed Cooktop	48 (22)
36" Framed / Unframed Cooktop	70 (32)
<b>ELECTRIC COOKTOP</b>	
15" Cooktop	30 (14)
30" Framed / Unframed Cooktop	45 (20)
36" Framed / Unframed Cooktop	60 (27)
<b>GAS COOKTOP</b>	
15" Cooktop	30 (14)
30" Cooktop	50 (23)
36" Cooktop	67 (30)
<b>INTEGRATED MODULE</b>	
Electric Grill	50 (23)
Electric Steamer	40 (18)
Electric Fryer	30 (14)
Multi-Function Cooktop	30 (14)

## Wolf Product Shipping Weight

SHIPPING WEIGHT	lbs (kg)
<b>DUAL FUEL RANGE</b>	
30" Range	325 (147)
36" Range	445–470 (202–213)
48" Range	665–750 (302–340)
60" Range	875–950 (397–431)
<b>GAS RANGE</b>	
30" Range	325 (147)
36" Range	445–470 (202–213)
48" Range	650–750 (295–340)
60" Range	875–950 (397–431)
<b>SEALED BURNER RANGETOP</b>	
30" Rangetop	160 (73)
36" Rangetop	190–220 (86–100)
48" Rangetop	240–280 (109–127)
<b>OUTDOOR GRILL / MODULE</b>	
30" Grill	216 (98)
36" Grill	247 (112)
42" Grill	270 (122)
54" Grill	350 (159)
Side Burner	50 (23)
Burner Module	50 (23)

SHIPPING WEIGHT	lbs (kg)
<b>COOKTOP VENTILATION</b>	
30" Wall Hood	85 (39)
36" Wall Hood	100 (45)
42" Island Hood	110 (50)
30" Low-Profile Wall Hood	53 (24)
36" Low-Profile Wall Hood	51–57 (23–26)
45" Low-Profile Wall Hood	55–62 (25–28)
42" Low-Profile Island Hood	92 (42)
<b>DOWNDRAFT VENTILATION</b>	
30" Downdraft	75 (34)
36" Downdraft	80 (36)
45" Downdraft	85 (39)
<b>PRO VENTILATION</b>	
Low-Profile Wall Hood	39–55 (18–25)
24" Deep Wall Hood	84–148 (38–67)
27" Deep Wall Hood	92–163 (42–74)
Wall Chimney Hood	78–106 (35–48)
Island Hoods	95–168 (43–76)
Hood Liners	39–65 (18–29)

## Wolf Appliance Residential Limited Warranty

### FOR RESIDENTIAL USE

#### FULL TWO YEAR WARRANTY\*

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

#### LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

#### 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, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. 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 Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, [wolfappliance.com](http://wolfappliance.com), email us at [customerservice@subzero.com](mailto:customerservice@subzero.com) or call 800-222-7820.

\*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.

\*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.



## Wolf Appliance Outdoor Limited Warranty\*

### FOR RESIDENTIAL USE

#### FULL ONE YEAR WARRANTY\*\*

For one year from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

#### LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

#### LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: all stainless steel components (excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining and minor surface rust and oxidation). If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

#### 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, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. 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 Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, [wolfappliance.com](http://wolfappliance.com), email us at [customerservice@subzero.com](mailto:customerservice@subzero.com) or call 800-222-7820.

\*Product must be approved for outdoor use, designated by model and serial number.

\*\*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.







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