

DF48650G/S/P



FEATURES

Wolf's patented gas dual-stacked, sealed burner design provides precise high-to-low temperature control and a spark ignition system that reignites the burner automatically

Wolf's Dual VertiFlow™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking

Gourmet Mode features nearly 50 presets that automatically control the oven to ensure delicious results

Ten cooking modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm, were developed by Wolf chefs to maximize the performance of your oven

The redesigned 15,000 Btu griddle features even, precise heat, handling breakfast with equal finesse as seared burgers and stir-fried vegetables

Six dual-stacked burners produce up to 20,000 Btu for fast boils and intense sears and 300 Btu for true simmers and worry-free melts

For improved temperature control and safety, the spark ignition system reignites burners automatically

The full-color touch screen is intuitive and easy to read, discreetly hiding away when not in use

LED backlit control knobs illuminate when in use, indicating which burners are active

The oven offers self-clean, delayed start, timed cook, and Sabbath features

The temperature probe alerts you when your dish has reached the desired temperature.

The oven's Wi-Fi enabled feature lets you remotely preheat, select modes, and adjust oven temperature from your mobile device

ACCESSORIES

11" Cutting Board

18" Broiler Pan

18" Dehydration Rack Set

18" Full-Extension Ball-Bearing Oven Rack

18" Standard Oven Rack

2-Burner Wok Grate

30" Broiler Pan

30" Dehydration Rack Set

30" Full-Extension Ball-Bearing Oven Rack

30" Premier Baking Sheet

30" Standard Oven Rack

Bake Stone Kit

Filler Trim

Griddle Cleaning Kit

Griddle Cleaning Pads

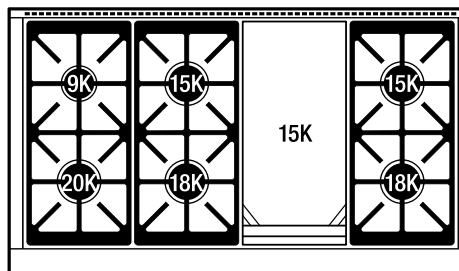
Griddle Cleaning Solution



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu burner
- 2 - 15,000 Btu burners
- 2 - 18,000 Btu burners
- 1 - 20,000 Btu burner
- 1 - 15,000 Btu (14,000 Btu LP) griddle
- Stainless-steel griddle cover
- Stainless-steel island trim riser included

Temperature Probe

Signature red, black or stainless steel control knobs

Rear Caster Covers

Front Leg Extension Covers

Stainless Steel Kickplates

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

Accessories available through an authorized dealer.

For local dealer information, visit [subzero-wolf.com/locator](https://www.subzero-wolf.com/locator).

Specifications are subject to change without notice. This information was generated on September 21, 2022. Verify specifications prior to finalizing your cabinetry/enclosures.

PRODUCT SPECIFICATIONS

Model	DF48650G/S/P
Dimensions	47 7/8"W x 36 1/2"H x 29 1/2"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 20"D
Oven 2 Interior Dimensions	13 1/4"W x 17 1/2"H x 19 3/4"D
Oven 1 Usable Capacity	1.8 cu. ft.
Oven 1 Overall Capacity	2.7 cu. ft.
Oven 2 Usable Capacity	3.2 cu. ft.
Oven 2 Overall Capacity	5.1 cu. ft.
Door Clearance	20 3/8"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

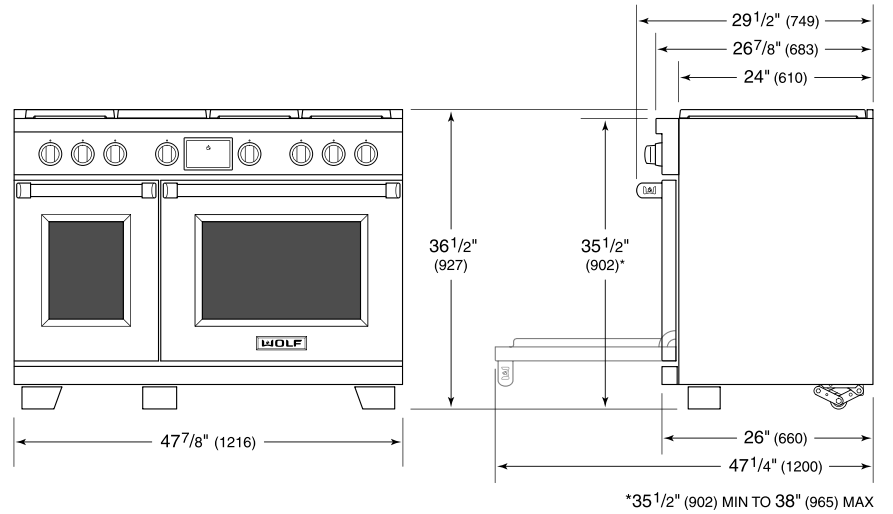
ELECTRICAL

GAS

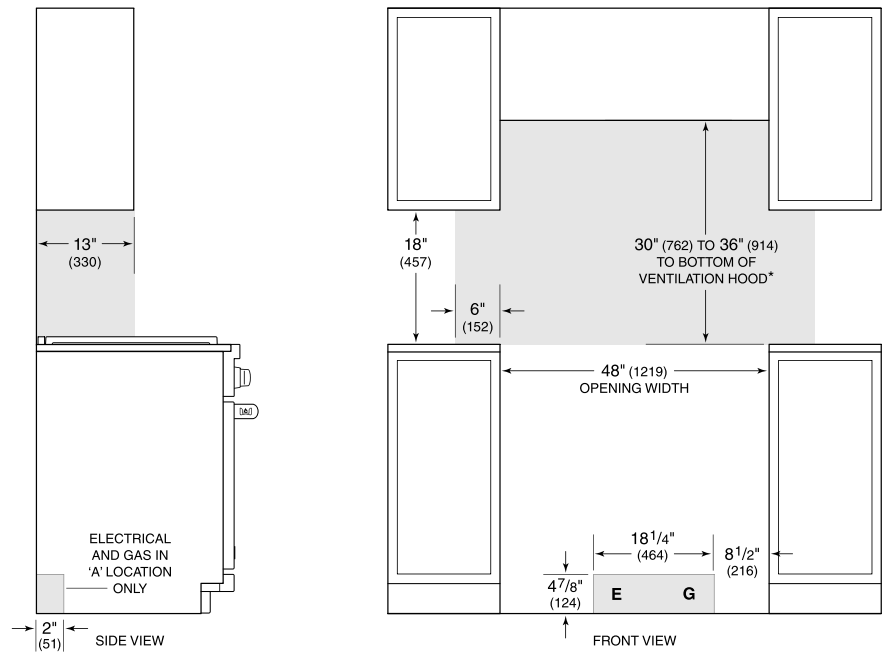


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



**Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (1118) for charbroiler.*

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.