

# WOLF DESIGN GUIDE



 **WOLF**®



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**IMPORTANT NOTE:** Throughout this guide, dimensions may vary by  $\pm 1/8$ " (3).

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.

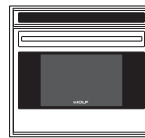
Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

**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.

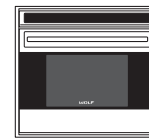
**KEY FEATURES**

- 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.

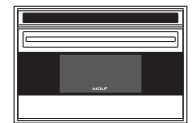
**L SERIES OVENS**



**SO30F**  
30" (762) SINGLE  
FRAMED



**SO30U**  
30" (762) SINGLE  
UNFRAMED



**SO36U**  
36" (914) SINGLE  
UNFRAMED



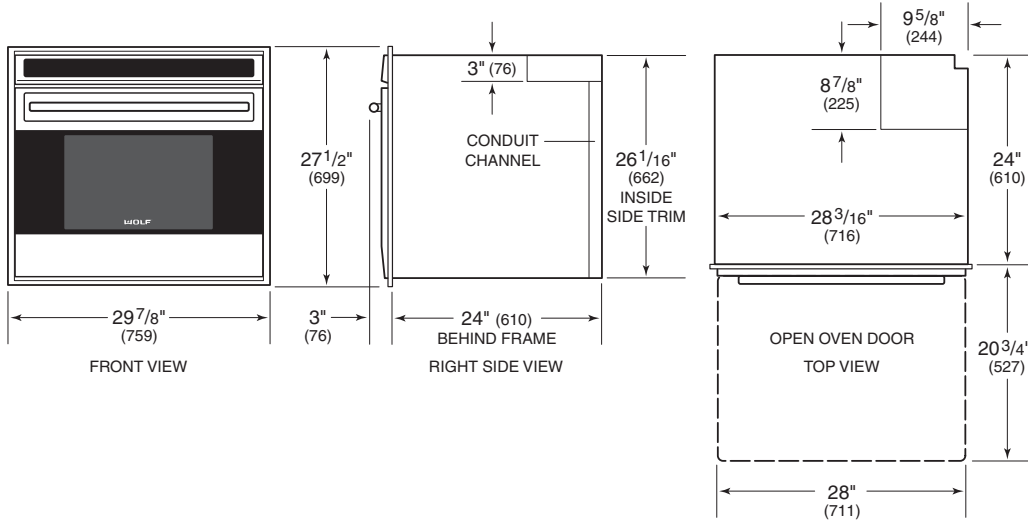
**DO30F**  
30" (762) DOUBLE  
FRAMED



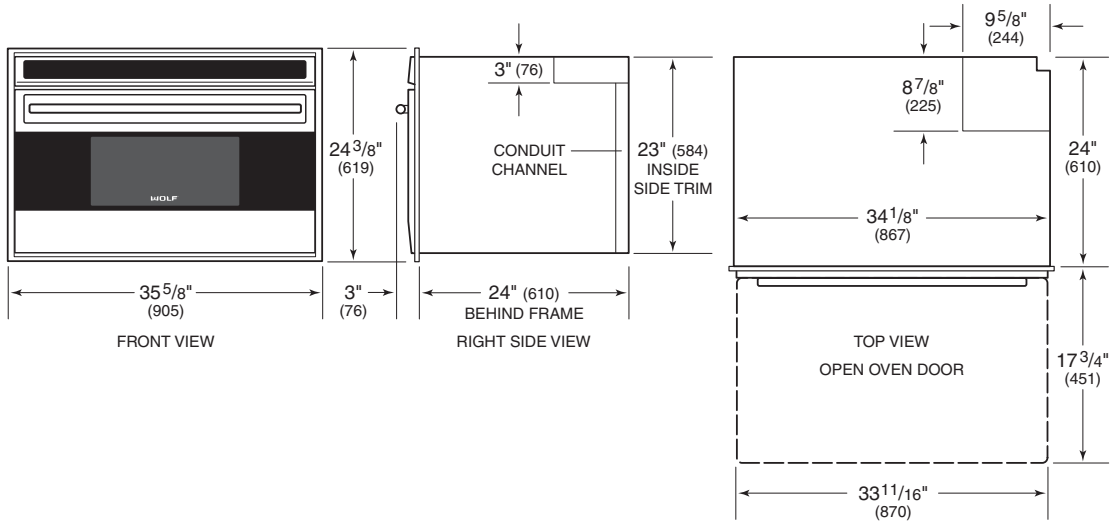
**DO30U**  
30" (762) DOUBLE  
UNFRAMED

L Series Ovens

30" (762) SINGLE OVENS



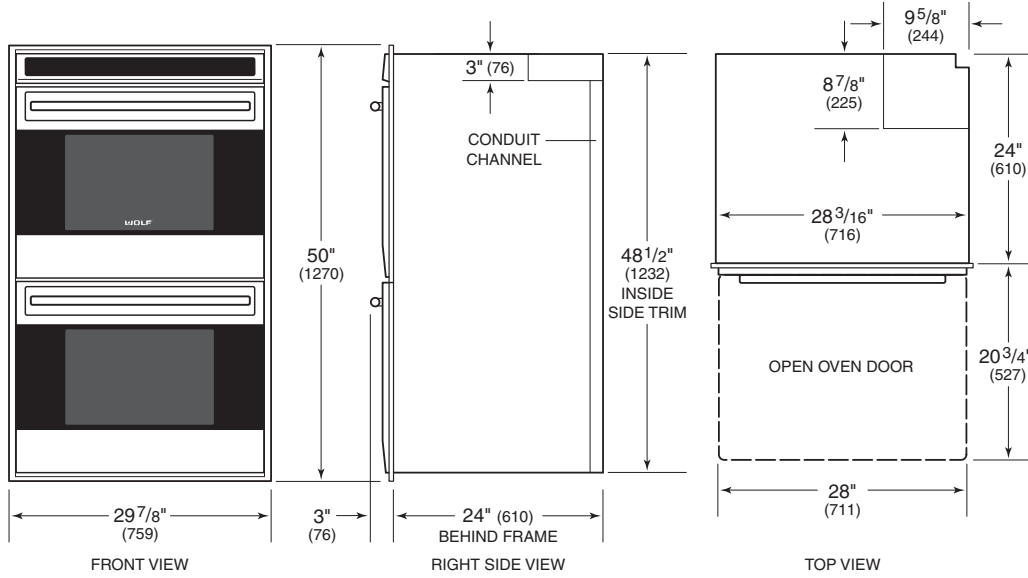
36" (914) SINGLE OVEN





L Series Ovens

30" (762) DOUBLE OVENS



Specifications				
<b>INTERIOR CAPACITY</b>		<b>CU FT (L)</b>		
30" (762) Oven				4.5 (127)
36" (914) Oven				4.4 (125)
<b>INTERIOR DIMENSIONS</b>		<b>W</b>	<b>H</b>	<b>D</b>
30" (762) Oven	25" (635)	16 $\frac{1}{2}$ " (419)	19" (483)	
36" (914) Oven	30" (762)	13 $\frac{1}{4}$ " (337)	19" (483)	

**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.

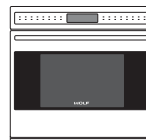


MODEL SO30-2U/S-TH

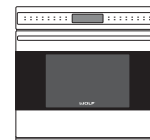
**KEY FEATURES**

- 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.

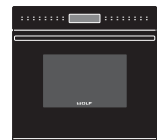
**E SERIES OVENS**



**SO30-2F/S-TH**  
30" (762) SINGLE  
FRAMED



**SO30-2U/S-TH**  
30" (762) SINGLE  
UNFRAMED



**SO30-2B/G-TH**  
30" (762) SINGLE  
BLACK GLASS



**DO30-2F/S-TH**  
30" (762) DOUBLE  
FRAMED



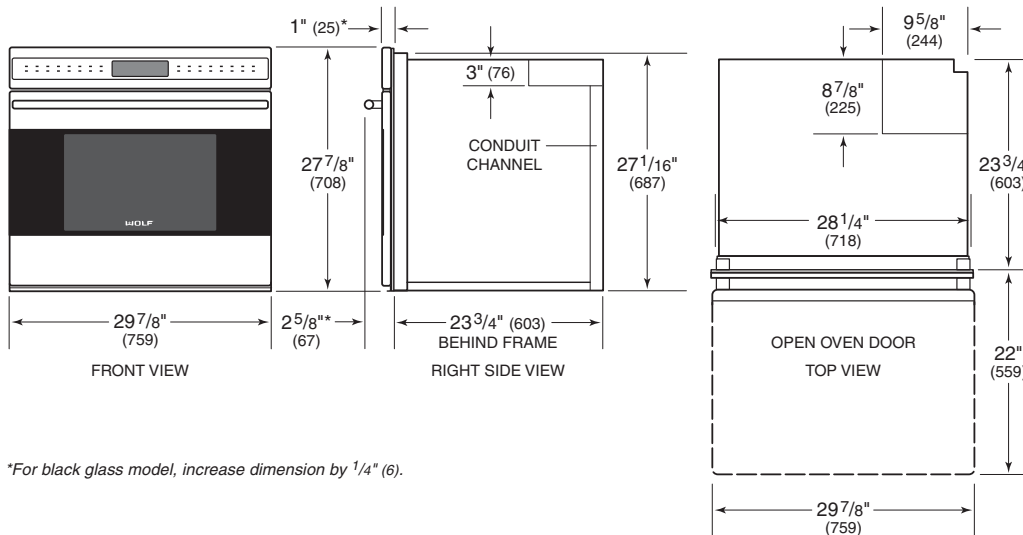
**DO30-2U/S-TH**  
30" (762) DOUBLE  
UNFRAMED



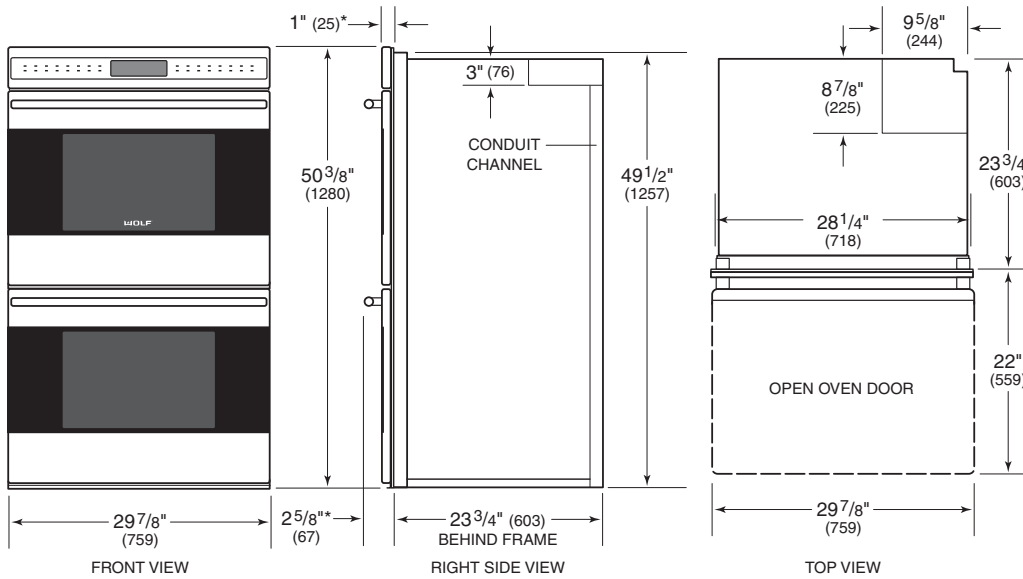
**DO30-2B/G-TH**  
30" (762) DOUBLE  
BLACK GLASS

E Series Ovens

30" (762) SINGLE OVENS



30" (762) DOUBLE OVENS



Specifications

<b>INTERIOR CAPACITY</b>				<b>CU FT (L)</b>
30" (762) Oven				4.5 (127)
<b>INTERIOR DIMENSIONS</b>	<b>W</b>	<b>H</b>	<b>D</b>	
30" (762) Oven	25" (635)	16 1/2" (419)	19" (483)	

## Planning Information

### STANDARD INSTALLATION

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) ovens and a 39" (991) wide cabinet with the 36" (914) L series oven. For standard installations, a minimum 24" (610) of usable cabinet depth is required. The cabinet must be able to support 250 lbs (113 kg) for a single oven and 400 lbs (181 kg) for a double oven.

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

Oven Trim Overlap		
OVEN TRIM	L SERIES	E SERIES
Top Overlap	3/16" (5)	5/8" (16)
Bottom Overlap	1/8" (3)	1/8" (3)
Side Overlap	3/4" (19)	3/4" (19)

### FLUSH INSET INSTALLATION (E SERIES ONLY)

For flush inset installations, the E series oven requires a minimum 25" (635) deep cabinet. A minimum 1/4" (6) reveal is required on all four sides. The inside edges of the rough opening must be finished, as they will be exposed when the oven door is open. These edges should be stained instead of having a laminated surface, to avoid damage from high temperatures.

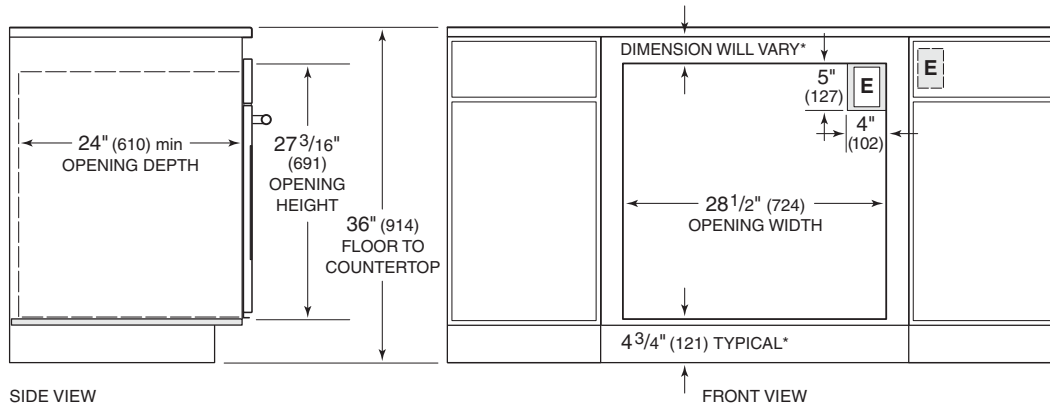
### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>SINGLE OVENS</b>	
Electrical Supply Service	Grounded 4-wire, 240/208 V AC, 60 Hz 30 amp dedicated circuit
Total Amps	21
Conduit	4' (1.2 m), 3' (.9 m) for SO36U
<b>DOUBLE OVENS</b>	
Electrical Supply Service	Grounded 4-wire, 240/208 V AC, 60 Hz 50 amp dedicated circuit
Total Amps	37
Conduit	5' (1.5 m)



### 30" (762) L Series and E Series Single Oven

#### STANDARD INSTALLATION

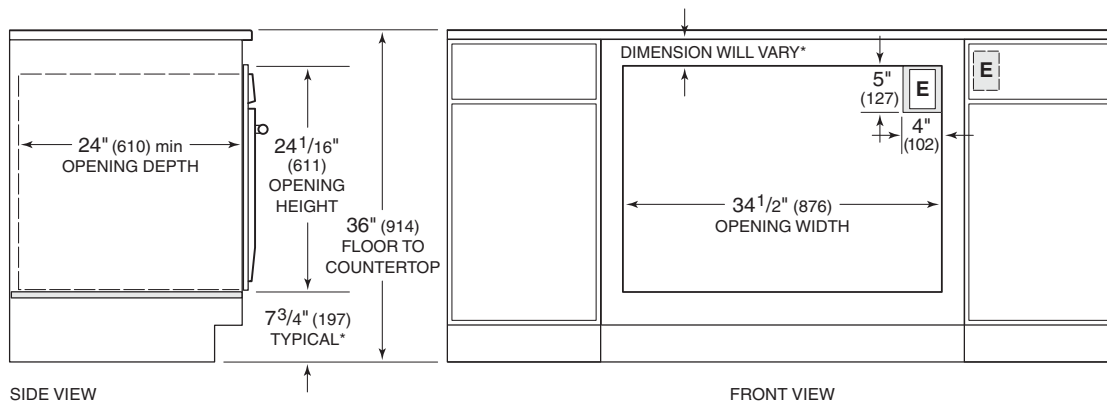


\*Dimension must accommodate height of oven trim.

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

### 36" (914) L Series Single Oven

#### STANDARD INSTALLATION

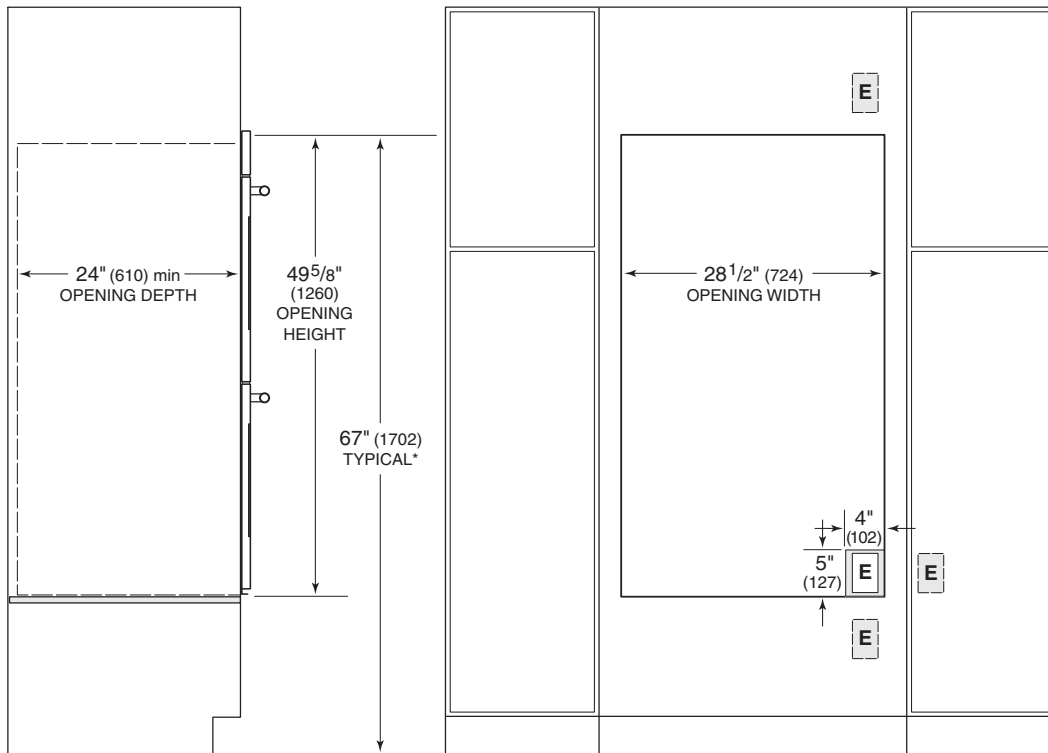


\*Dimension must accommodate height of oven trim.

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

30" (762) L Series and E Series Double Oven

STANDARD INSTALLATION



SIDE VIEW

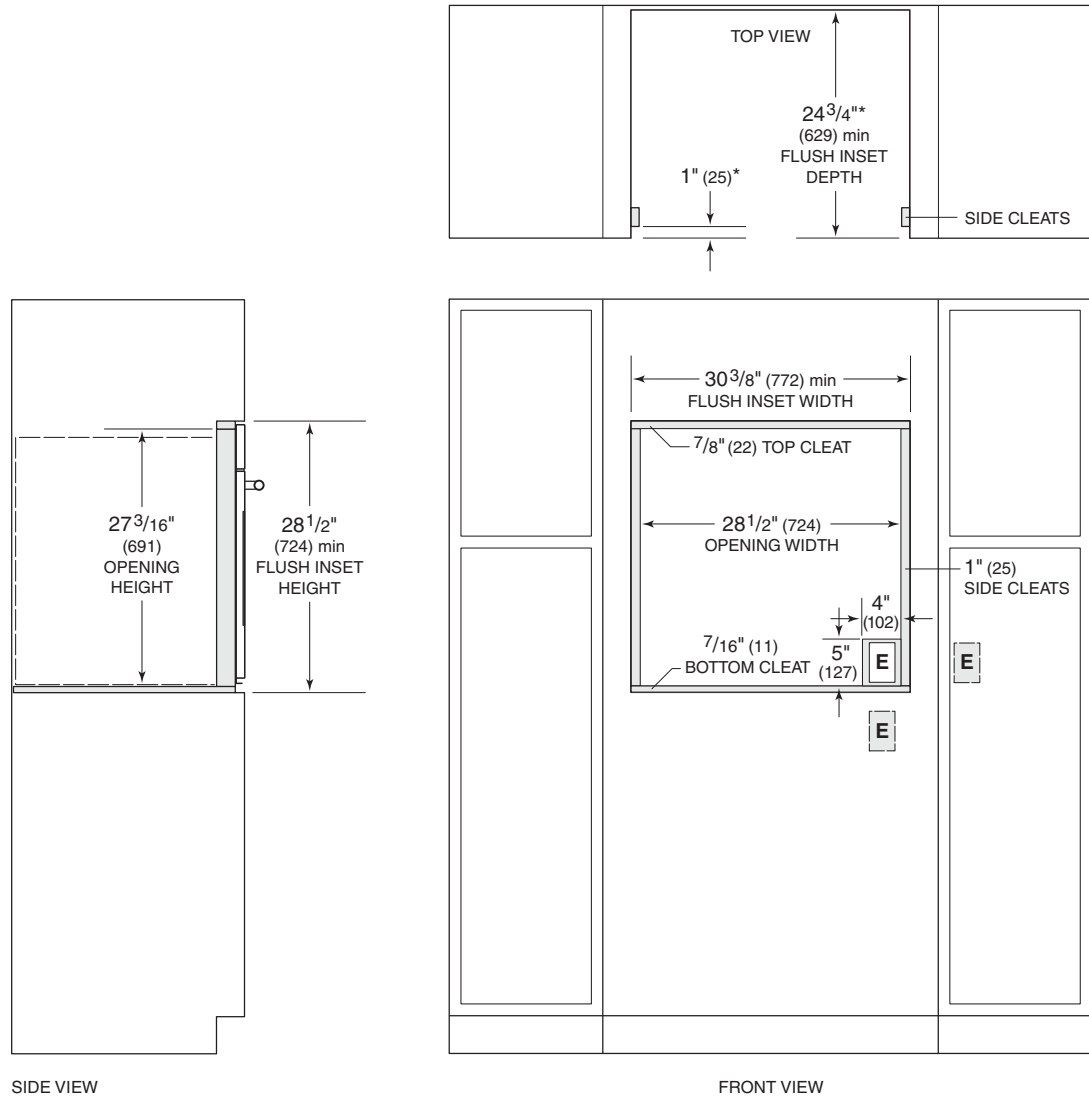
FRONT VIEW

*\*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.*

30" (762) E Series Single Oven

FLUSH INSET INSTALLATION

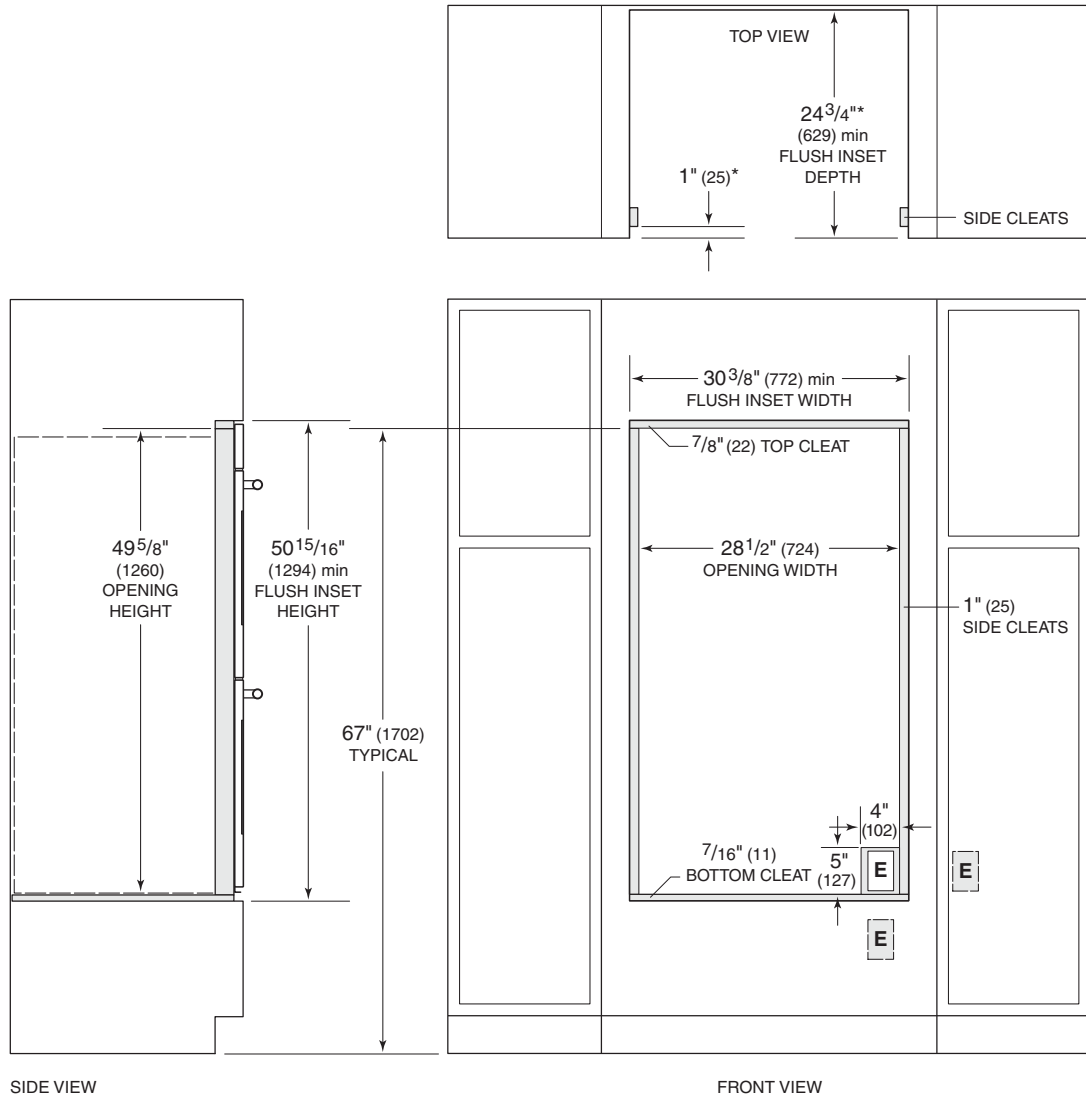


\*For black glass model, increase dimension by  $\frac{1}{4}''$  (6).

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" (762) E Series Double Oven

FLUSH INSET INSTALLATION

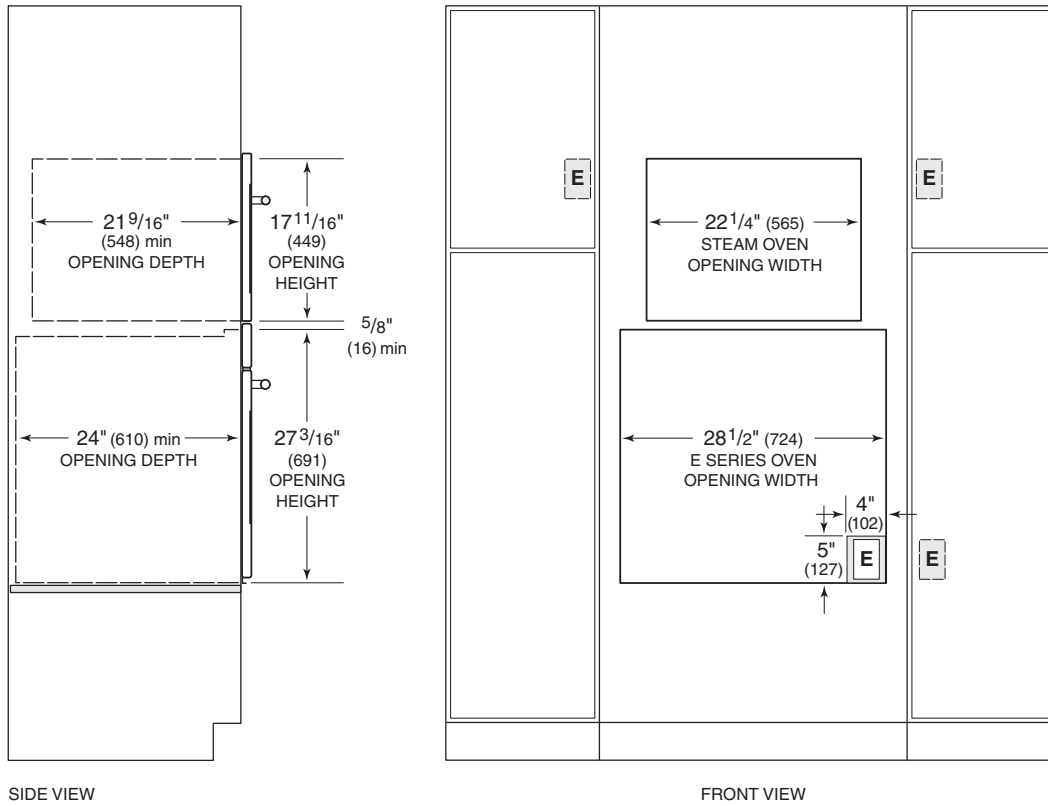


\*For black glass model, increase dimension by  $\frac{1}{4}''$  (6).

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.

30" (762) E Series Single Oven

STANDARD INSTALLATION WITH CONVECTION STEAM OVEN



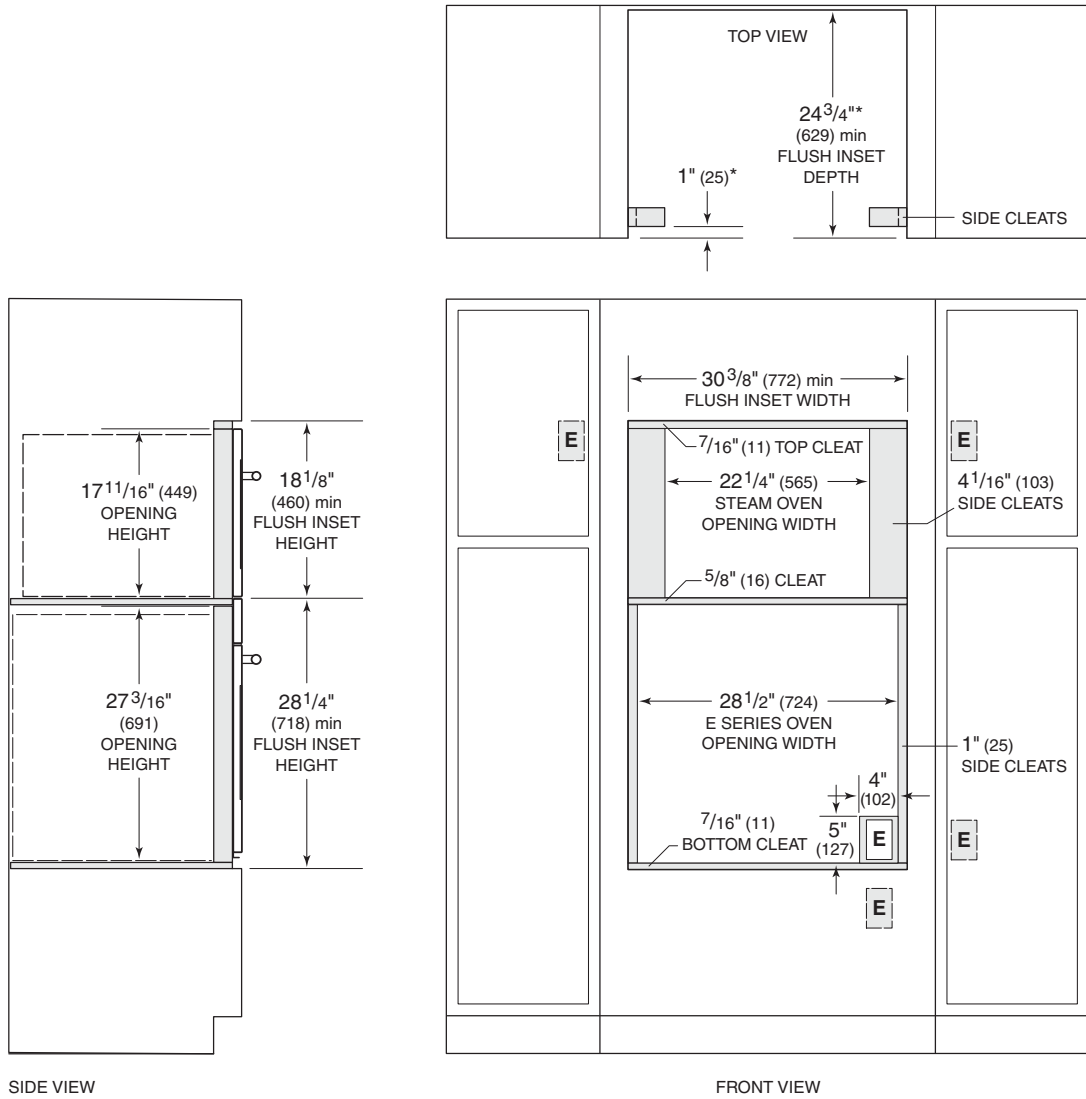
SIDE VIEW

FRONT VIEW

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" (762) E Series Single Oven

FLUSH INSET INSTALLATION WITH CONVECTION STEAM OVEN



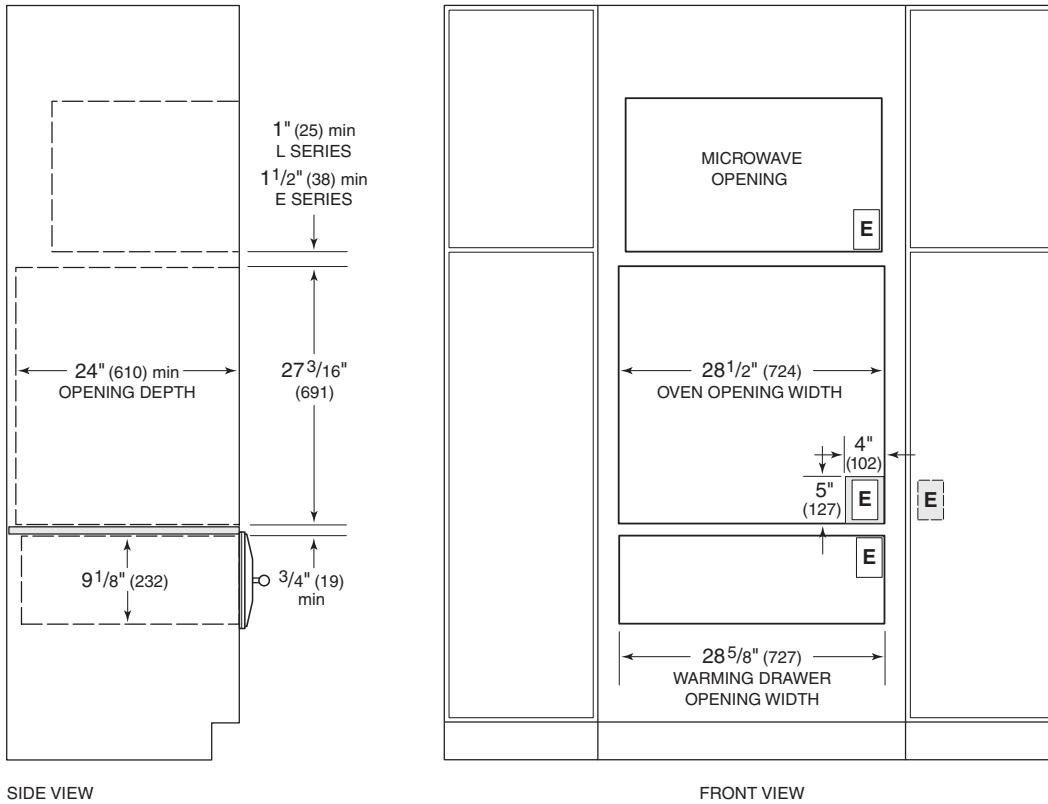
\*For black glass model, increase dimension by 1/4" (6).

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.



30" (762) L Series and E Series Single Oven

STANDARD INSTALLATION WITH MICROWAVE AND WARMING DRAWER



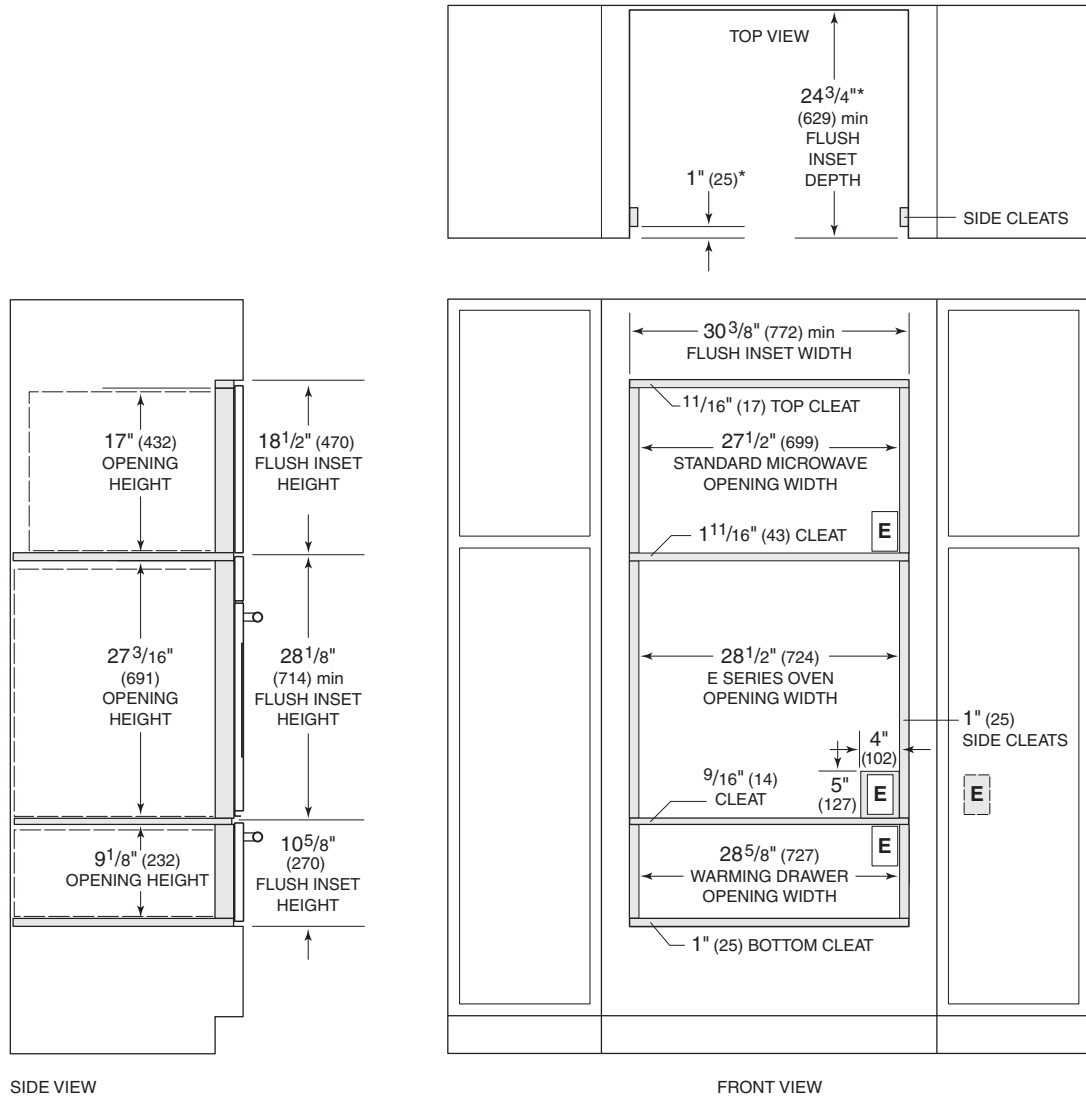
NOTES: Minimum base support for oven 250 lbs (113 kg).

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

Dashed line represents profile of unit.

30" (762) E Series Single Oven

FLUSH INSET INSTALLATION WITH STANDARD MICROWAVE AND WARMING DRAWER



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

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

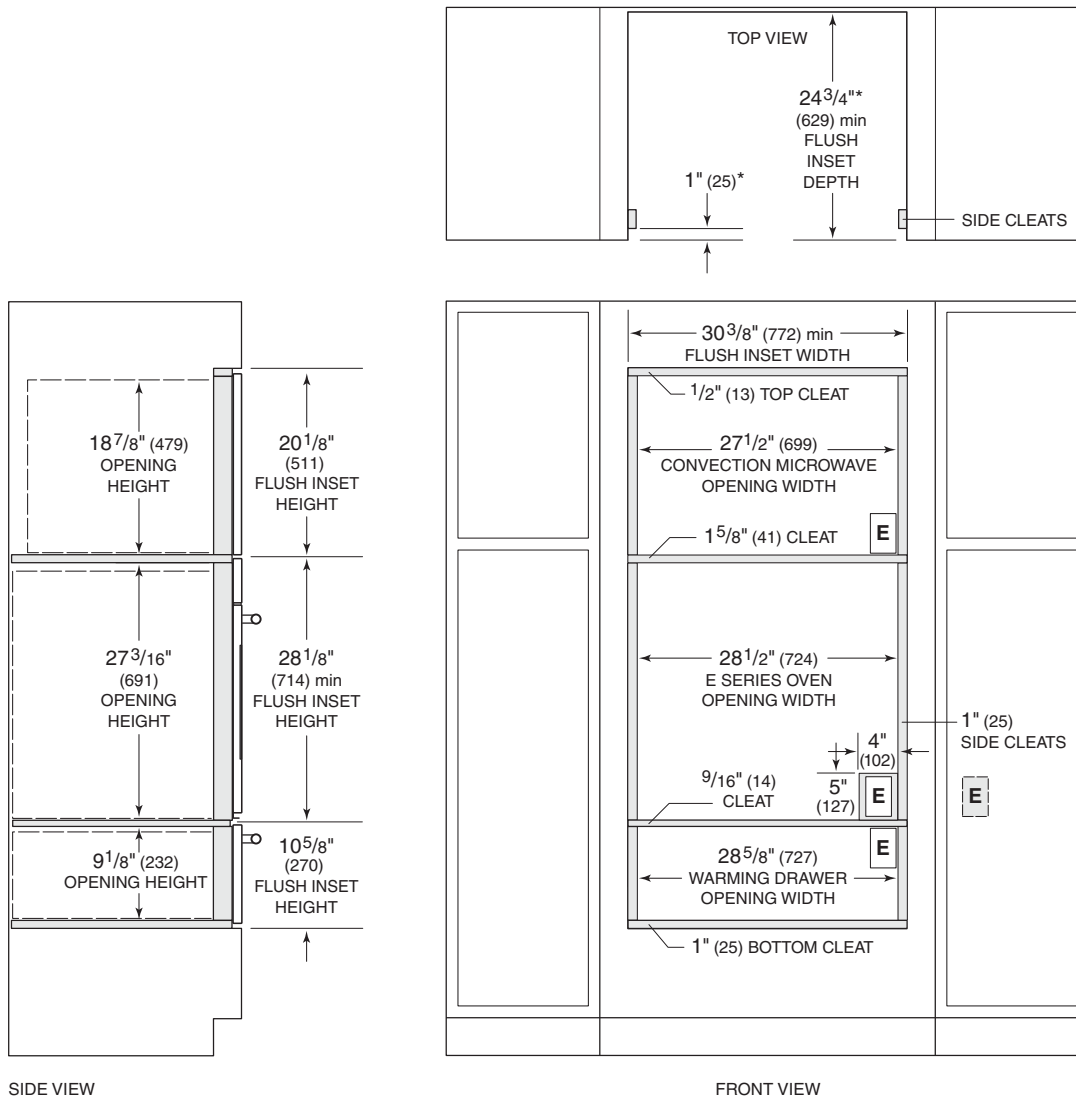
Location of electrical supply within oven opening may require additional cabinet depth.

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

Dashed line represents profile of unit.

30" (762) E Series Single Oven

FLUSH INSET INSTALLATION WITH CONVECTION MICROWAVE AND WARMING DRAWER

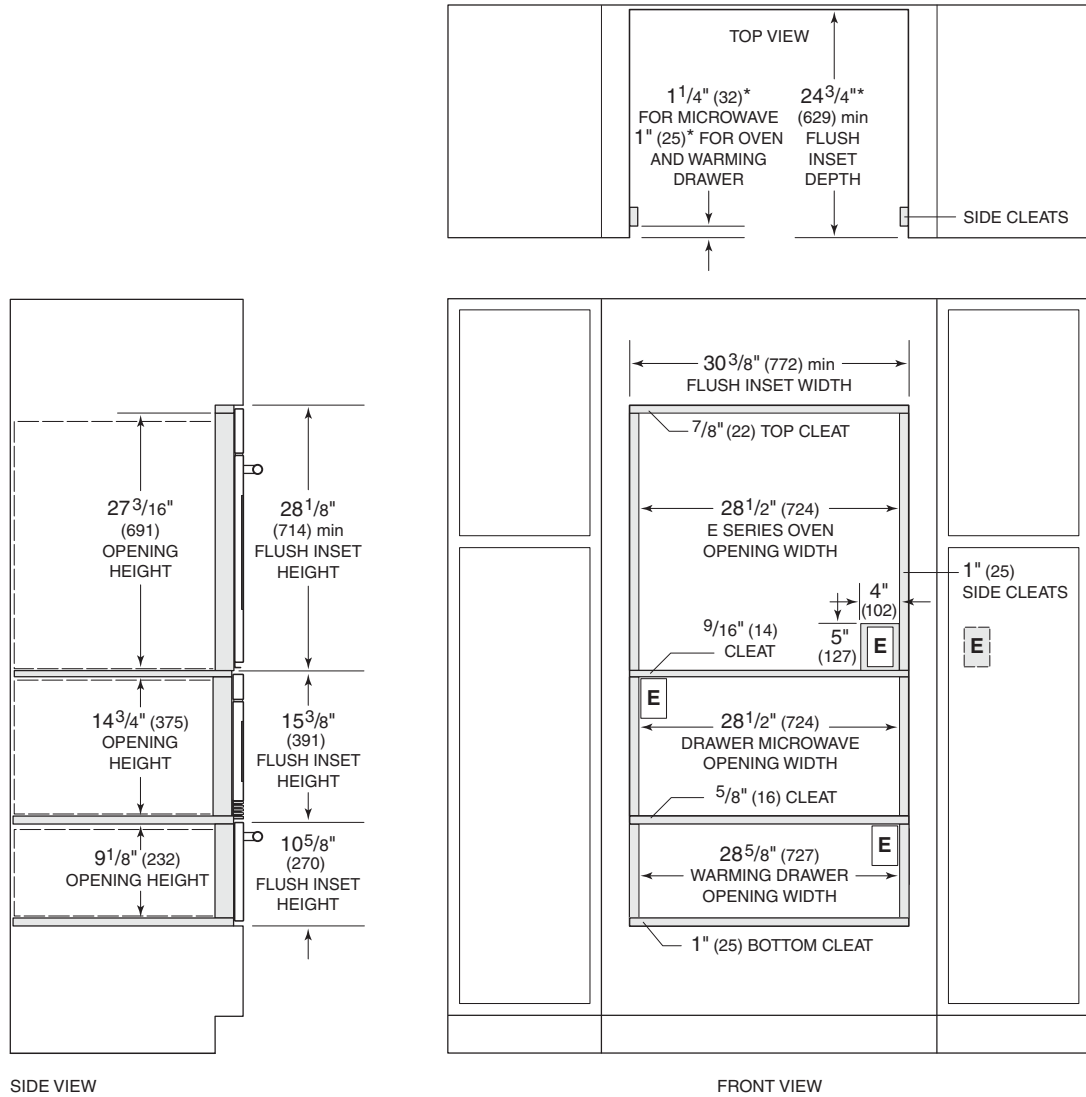


\*For black glass model, increase dimension by  $\frac{1}{4}''$  (6).

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" (762) E Series Single Oven

FLUSH INSET INSTALLATION WITH DRAWER MICROWAVE AND WARMING DRAWER



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

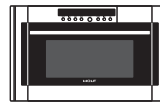
NOTES: Minimum base support for oven 250 lbs (113 kg).  
 Location of electrical supply within oven opening may require additional cabinet depth.  
 Cleats may be visible and should be finished to match cabinetry.  
 Dashed line represents profile of unit.

**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.

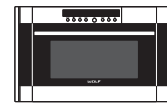


MODEL CSO24 WITH UNFRAMED E SERIES TRIM

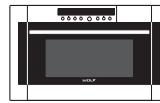
CONVECTION STEAM OVEN



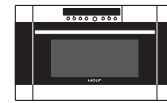
**CSO24**  
L SERIES TRIM  
FRAMED



**CSO24**  
L SERIES TRIM  
UNFRAMED



**CSO24**  
E SERIES TRIM  
FRAMED



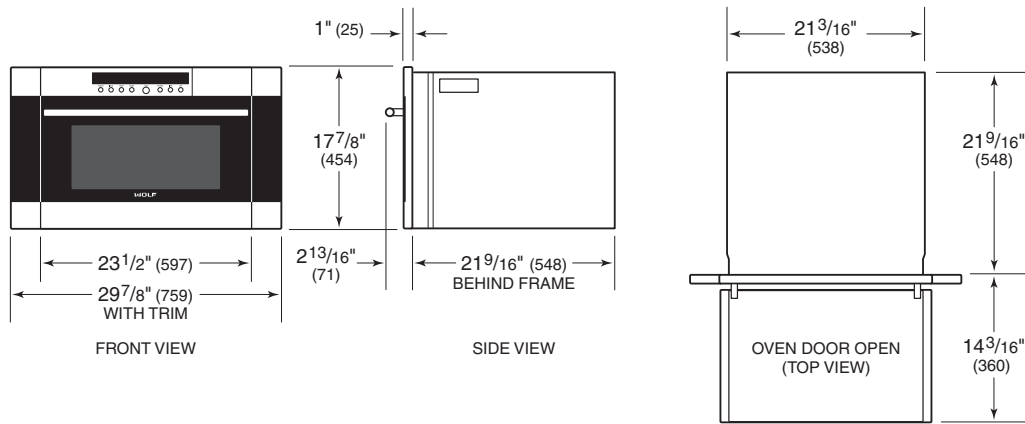
**CSO24**  
E SERIES TRIM  
UNFRAMED

KEY FEATURES

- Convection and steam heat with five cooking modes for superior control.
- Stainless steel trim to match L series 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

OVERALL DIMENSIONS



Specifications				
<b>INTERIOR CAPACITY</b>				<b>CU FT (L)</b>
Convection Steam Oven				1.8 (51)
<b>INTERIOR DIMENSIONS</b>	<b>W</b>	<b>H</b>	<b>D</b>	
Convection Steam Oven	$17\frac{7}{8}$ " (454)	11" (280)	$15\frac{3}{4}$ " (400)	



### 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.

#### STANDARD INSTALLATION

For standard installations, the convection steam oven is installed by inserting into cabinetry from the front. 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.

Oven Trim Overlap	
<b>OVEN TRIM</b>	
Top Overlap	3/16" (5)
Bottom Overlap	0" (0)
Side Overlap (without trim)	5/8" (16)
Side Overlap (with trim)	3 13/16" (97)

#### FLUSH INSET INSTALLATION

For flush inset installations, a minimum 1/8" (3) reveal is required on all four sides. The inside edges of the rough opening must be finished, as they will be exposed when the oven door is open. These edges should be stained instead of having a laminated surface, to avoid damage from high temperatures and steam.

#### COMBINATION INSTALLATIONS

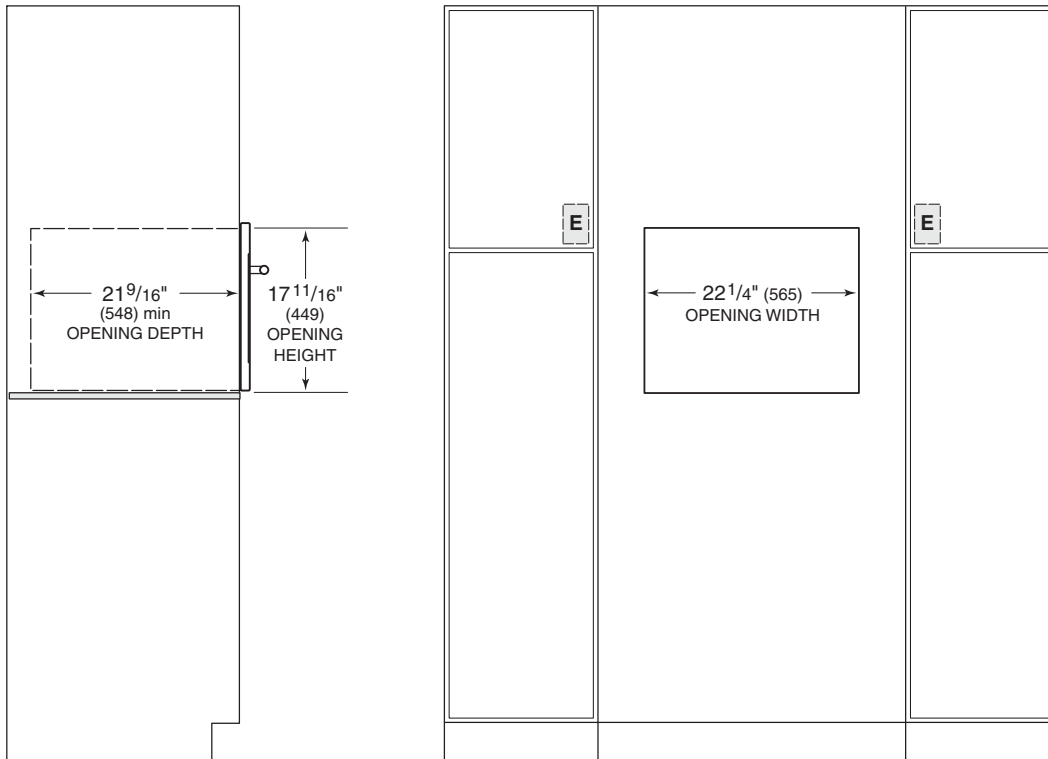
The Wolf convection steam oven with trim is designed and agency approved for installation with Wolf cooktops, built-in ovens, microwaves and warming drawers only. If it is being installed above or below an E series oven in a flush inset application, a 1/4" (6) reveal is required.

#### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>CONVECTION STEAM OVEN</b>	
Electrical Supply	240/208 V AC, 60 Hz
Service	20 amp dedicated circuit
Receptacle	NEMA 6-20R grounding-type
Power Cord	6' (1.8)

Standard Installation

CONVECTION STEAM OVEN



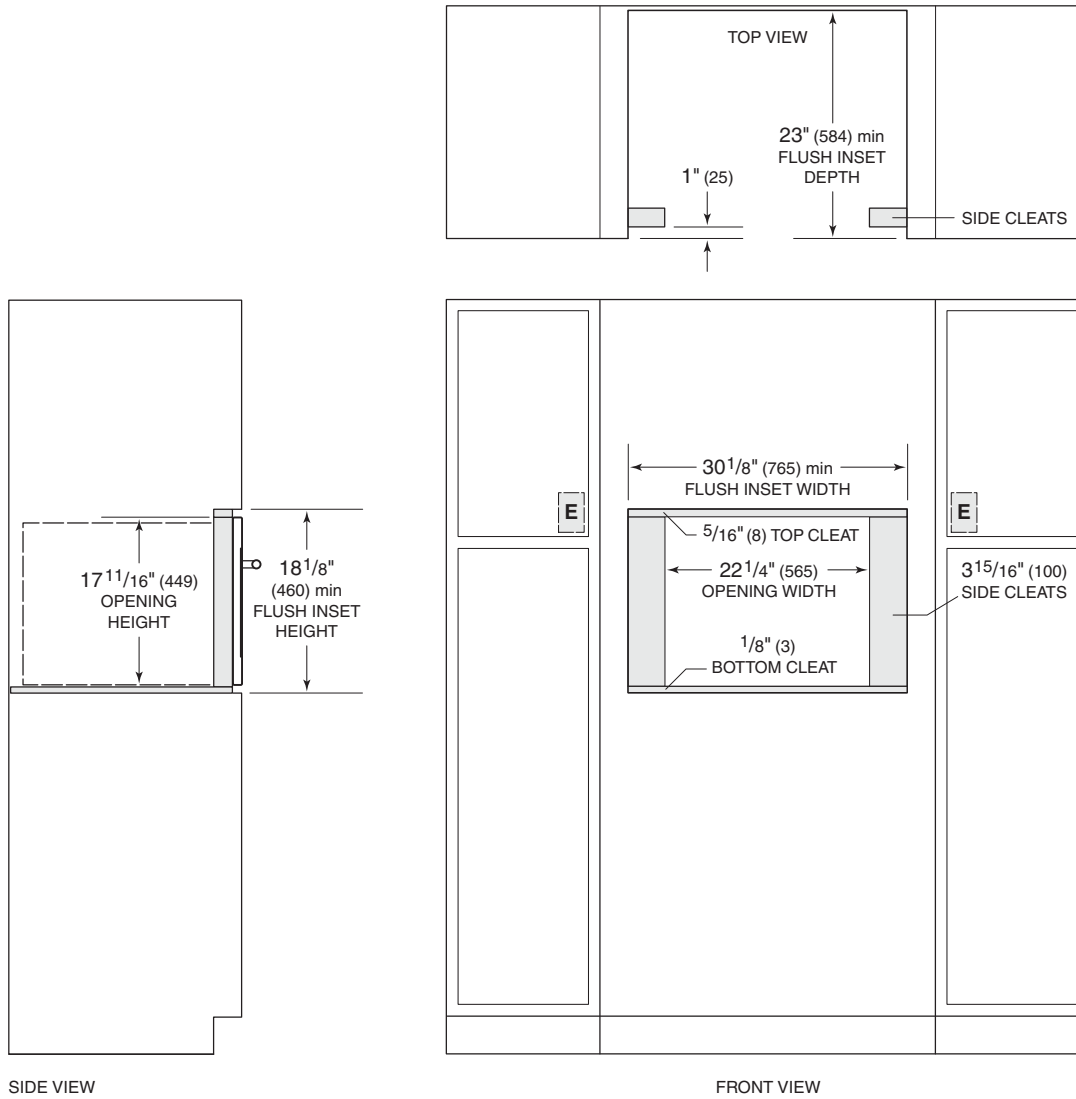
SIDE VIEW

FRONT VIEW

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.

## Flush Inset Installation

### CONVECTION STEAM OVEN



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 series 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.



MODEL MWD30-2U/S

**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.

**DRAWER MICROWAVES**



**MWD24-2U/S**  
24" (610) UNFRAMED



**MWD30-2U/S**  
30" (762) UNFRAMED



**MWD30-2F/S**  
30" (762) FRAMED

**CONVECTION MICROWAVE**



**MWC24**  
L SERIES TRIM



**MWC24**  
E SERIES TRIM

**STANDARD MICROWAVE**



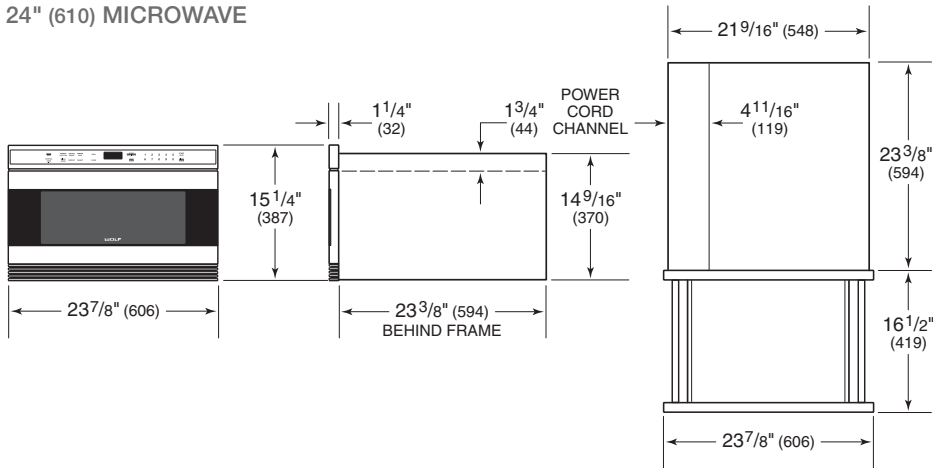
**MW24**  
L SERIES TRIM



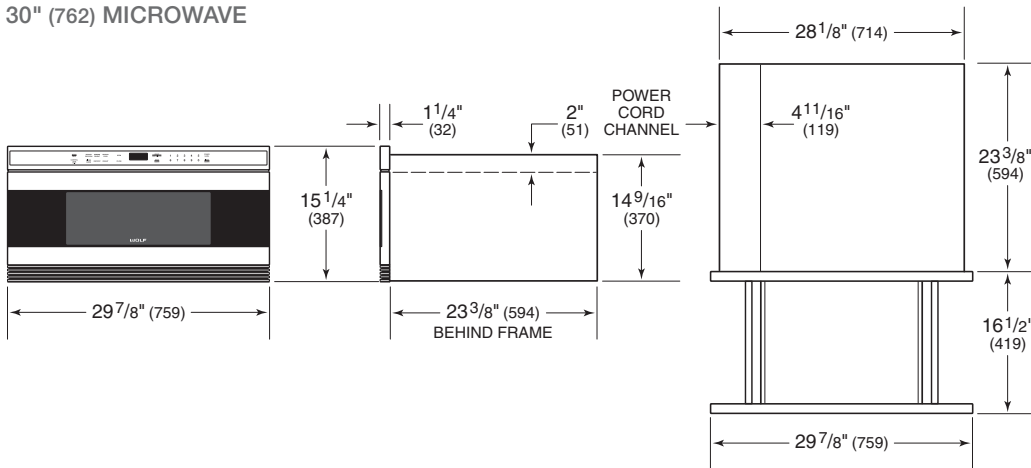
**MW24**  
E SERIES TRIM

Drawer Microwaves

24" (610) MICROWAVE

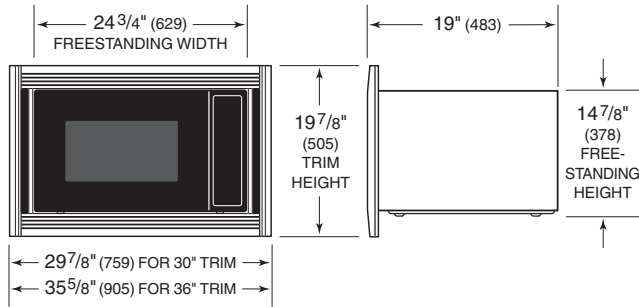


30" (762) MICROWAVE

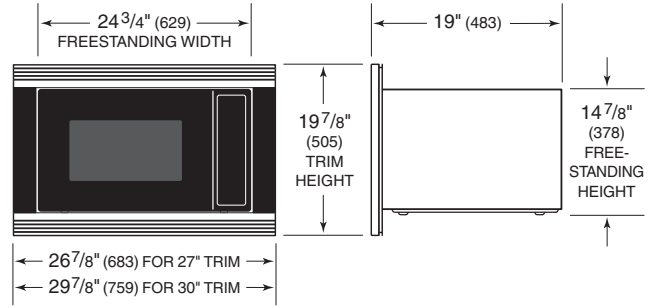


Convection Microwave

L SERIES TRIM

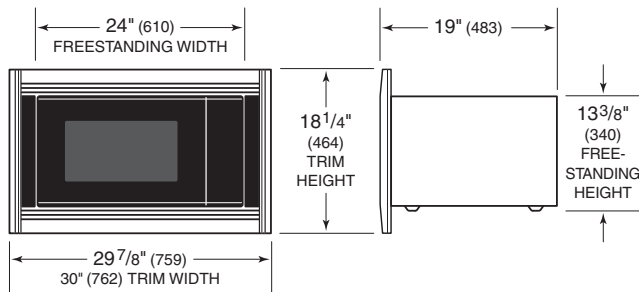


E SERIES TRIM

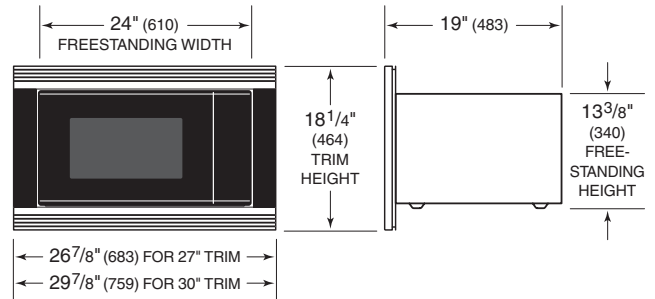


Standard Microwave

L SERIES TRIM



E SERIES TRIM



Interior Specifications				
<b>INTERIOR CAPACITY</b>		<b>CU FT (L)</b>		
Drawer Microwave				1.0 (28)
Convection Microwave				1.5 (42)
Standard Microwave				2.0 (57)
<b>INTERIOR DIMENSIONS</b>		<b>W</b>	<b>H</b>	<b>D</b>
Drawer Microwave	$17\frac{3}{8}$ " (441)	$5\frac{7}{8}$ " (149)	$17\frac{1}{8}$ " (435)	
Convection Microwave	$16\frac{1}{8}$ " (410)	$9\frac{5}{8}$ " (244)	$16\frac{1}{8}$ " (410)	
Standard Microwave	$17\frac{3}{8}$ " (441)	$10\frac{1}{2}$ " (267)	$18\frac{5}{8}$ " (473)	



### Planning Information

Wolf drawer microwave ovens can be installed in a standard or flush inset application. A flush inset installation requires the microwave to be recessed into the cabinet. 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).

In standard applications, the drawer microwave trim will overlap stiles and rails and will match the overlaps of E series ovens. Refer to the chart for overlap dimensions.

Wolf convection and standard microwave ovens 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.

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 built-in applications, convection and standard microwaves with trim kit will overlap stiles and rails and will match the overlaps of L series and E series ovens. Refer to the chart for overlap dimensions.

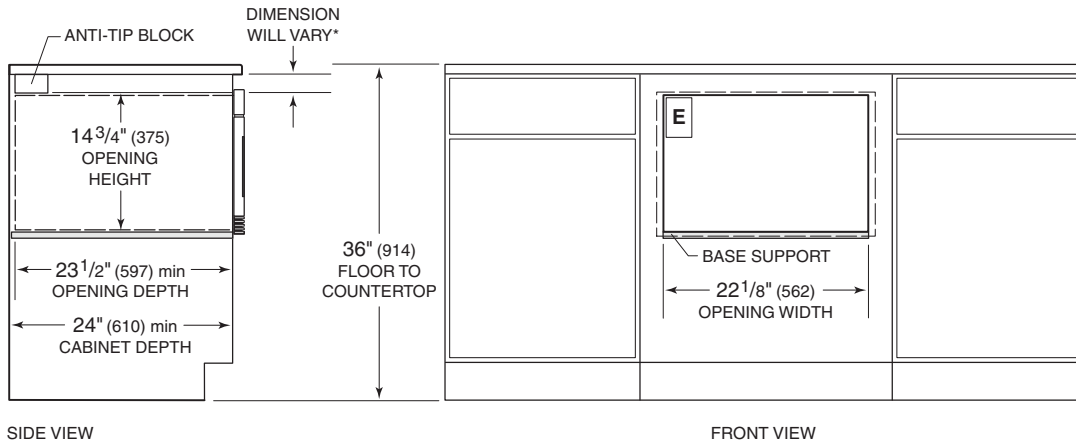
### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>MICROWAVE OVENS</b>	
Electrical Supply	120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord (drawer)	4' (1.2 m)
Power Cord (convection, standard)	3' (.9 m)

Microwave Trim Overlap		
<b>DRAWER MICROWAVE</b>	<b>24" MODEL</b>	<b>30" MODELS</b>
Top Overlap	3/8" (10)	3/8" (10)
Bottom Overlap	1/8" (3)	1/8" (3)
Side Overlap	7/8" (22)	3/4" (19)
<b>27" (686) E SERIES TRIM</b>	<b>CONVECTION</b>	<b>STANDARD</b>
Top Overlap	1/4" (6)	9/16" (14)
Bottom Overlap	3/4" (19)	11/16" (17)
Side Overlap	13/16" (21)	13/16" (21)
<b>30" (762) L AND E SERIES TRIM</b>	<b>CONVECTION</b>	<b>STANDARD</b>
Top Overlap	1/4" (6)	7/16" (11)
Bottom Overlap	13/16" (21)	13/16" (21)
Side Overlap	13/16" (30)	13/16" (30)
<b>36" (914) L SERIES TRIM</b>	<b>CONVECTION</b>	<b>STANDARD</b>
Top Overlap	3/16" (5)	NA
Bottom Overlap	13/16" (21)	NA
Side Overlap	1 1/4" (32)	NA

## 24" (610) Drawer Microwave

### STANDARD INSTALLATION



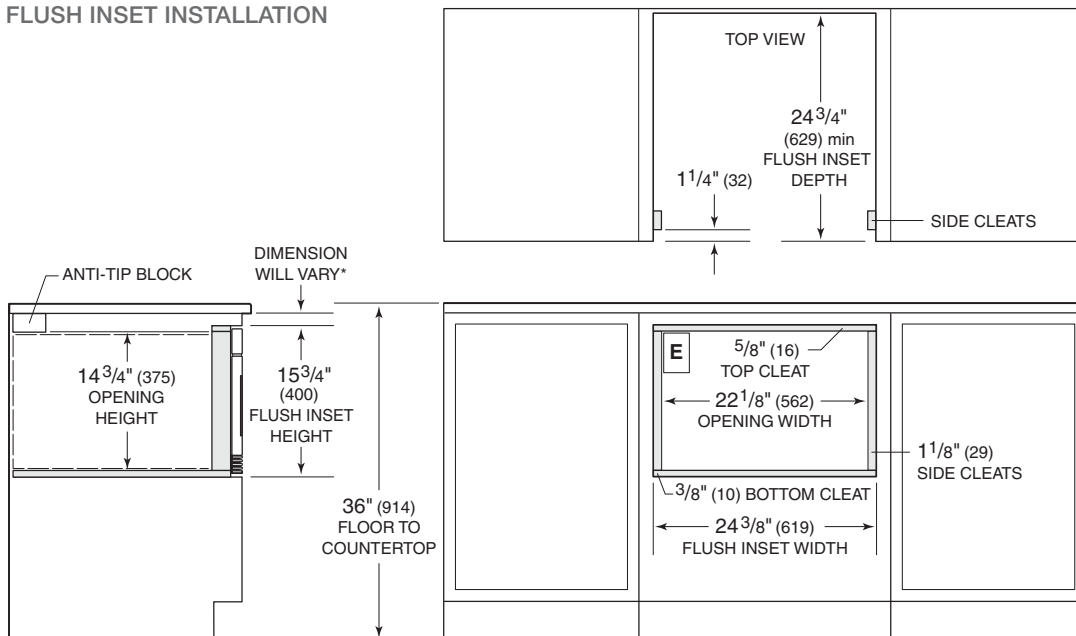
SIDE VIEW

FRONT VIEW

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

NOTE: Dashed line represents profile of unit.

### FLUSH INSET INSTALLATION



SIDE VIEW

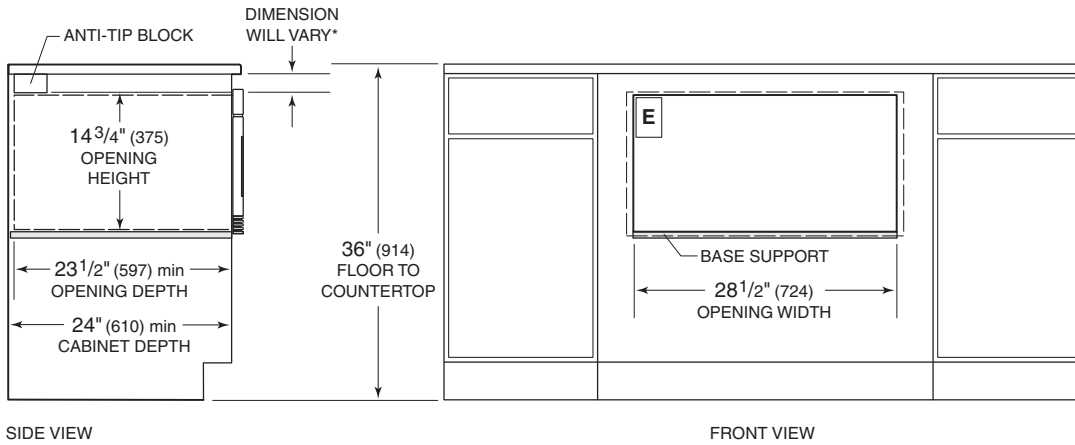
FRONT VIEW

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

NOTE: Dashed line represents profile of unit.

### 30" (762) Drawer Microwave

#### STANDARD INSTALLATION



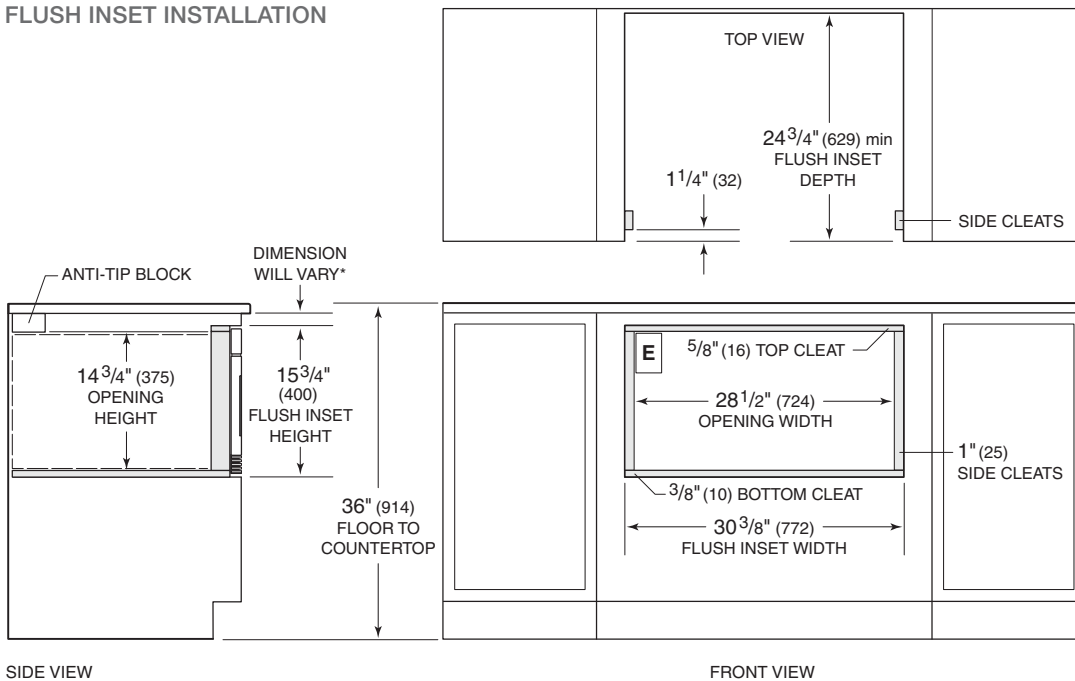
SIDE VIEW

FRONT VIEW

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

NOTE: Dashed line represents profile of unit.

#### FLUSH INSET INSTALLATION



SIDE VIEW

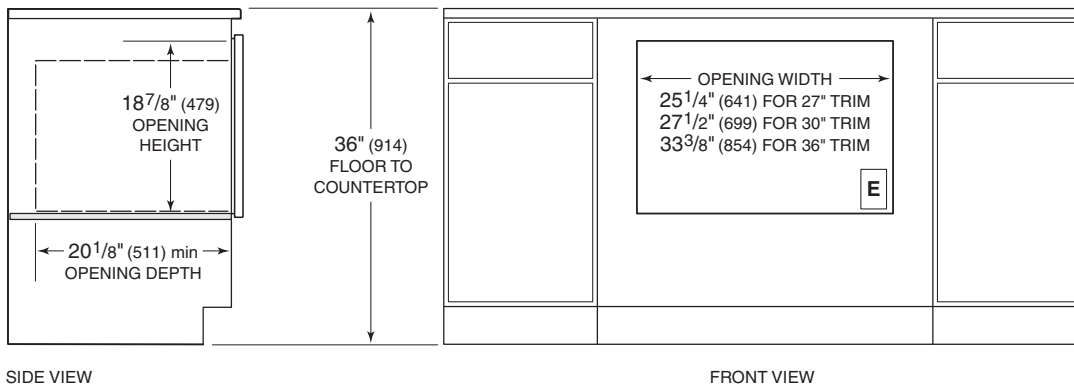
FRONT VIEW

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

NOTE: Dashed line represents profile of unit.

### Convection Microwave

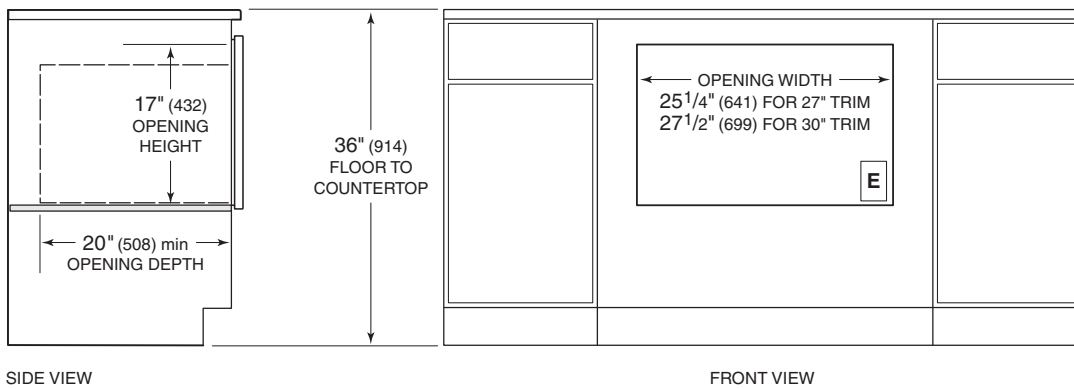
#### BUILT-IN INSTALLATION WITH TRIM



NOTE: Dashed line represents profile of unit.

### Standard Microwave

#### BUILT-IN INSTALLATION WITH TRIM



NOTE: Dashed line represents profile of unit.

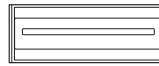
**Warming Drawers.** Wolf warming drawers are designed to take care of prepared foods until it's time to serve them. You can adjust the temperature, keeping moist foods moist and crisp foods crisp. Warming drawers are ideal for proofing dough. Stainless steel drawer fronts and the new black glass drawer front are available to match the look of Wolf L series and E series built-in 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.



MODEL WWD30 WITH L SERIES DRAWER FRONT

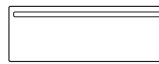
WARMING DRAWER FRONTS

L SERIES

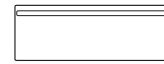


TUBULAR HANDLE

E SERIES



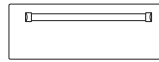
TUBULAR HANDLE  
FRAMED



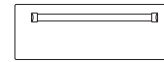
TUBULAR HANDLE  
UNFRAMED



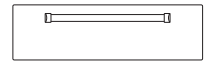
TUBULAR HANDLE  
BLACK GLASS



PRO HANDLE  
1" THICK



PRO HANDLE  
2" THICK



PRO HANDLE  
2" THICK (36" WIDE)

INTEGRATED



CUSTOM PANEL

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.

### Drawer Front Options

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

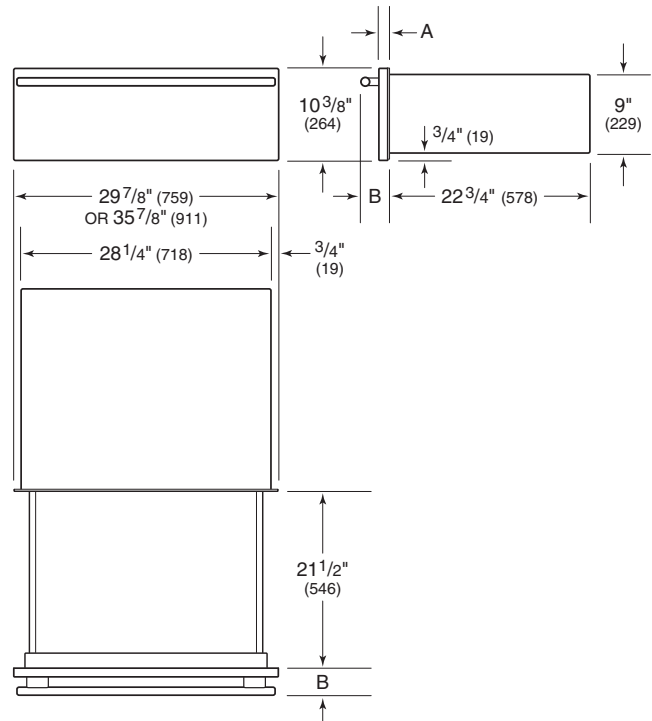
When installing a Wolf warming drawer in combination with an L series or E series built-in oven, you may choose the drawer front to match the trim and handle of your oven.

The E series 2" (51) thick drawer front with pro handle, in 30" (762) and 36" (914) 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, overall dimensions for the warming drawer remain the same, even though the drawer front may be wider to match a Wolf 36" (914) wide oven, sealed burner rangetop or outdoor grill.

Interior Specifications			
<b>INTERIOR CAPACITY</b>	<b>CU FT (L)</b>		
Warming Drawer	1.6 (45)		
<b>INTERIOR DIMENSIONS</b>	<b>W</b>	<b>H</b>	<b>D</b>
Warming Drawer	25" (635)	6" (152)	18" (943)

### OVERALL DIMENSIONS



L and E Series Drawer Fronts			
<b>L SERIES</b>	<b>A</b>	<b>B</b>	
Tubular Handle	7/8" (22)	3 1/2" (89)	
<b>E SERIES</b>	<b>A</b>	<b>B</b>	
Tubular Handle (framed and unframed)	1 1/8" (29)	3 1/2" (89)	
Black Glass	1 3/8" (35)	3 3/4" (95)	
Pro Handle (1" thick)	1 1/8" (29)	3 1/2" (89)	
Pro Handle (2" thick)	2 1/8" (54)	4 1/2" (114)	

Dimensions may vary ± 1/8" (3).

Integrated Drawer Front			
<b>CUSTOM PANEL</b>	<b>W</b>	<b>H</b>	<b>D</b>
Typical	29 7/8" (759)	10 3/8" (264)	3/4" (19)

Custom integrated front panel must be minimum 5/8" (16) thick.

### Planning Information

The warming drawer must be installed with a Wolf L series, 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. 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.

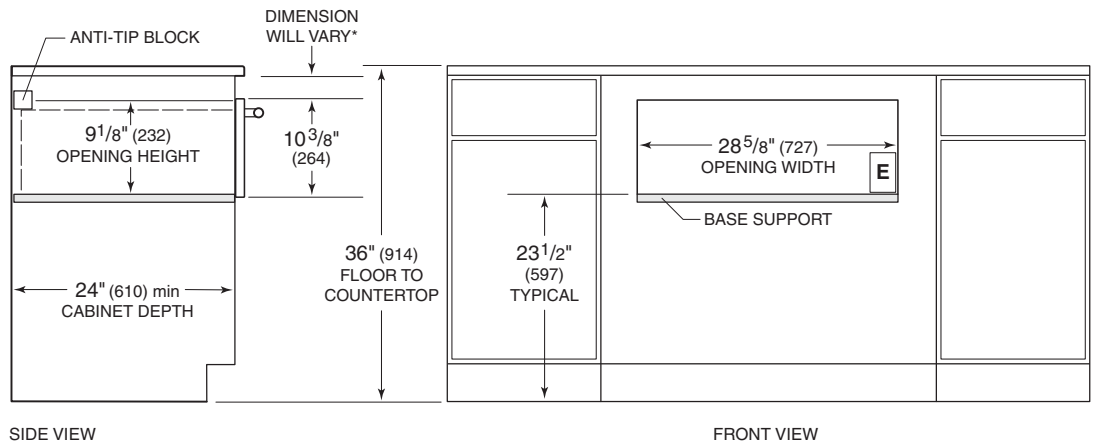
The warming drawer with E series drawer front can be installed in a standard, recessed or flush inset application. For a standard installation, the drawer collar and front panel sit proud of the cabinet face frame. A recessed installation requires the cabinetry be recessed by 3/16" (5) so the collar 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 REQUIREMENTS

Electrical Requirements	
<b>WARMING DRAWER</b>	
Electrical Supply	120 V AC, 50/60 Hz
Service	15 or 20 amp dedicated circuit
Receptacle	3-prong grounding-type

L Series, E Series and Integrated Drawer Front

STANDARD INSTALLATION



SIDE VIEW

FRONT VIEW

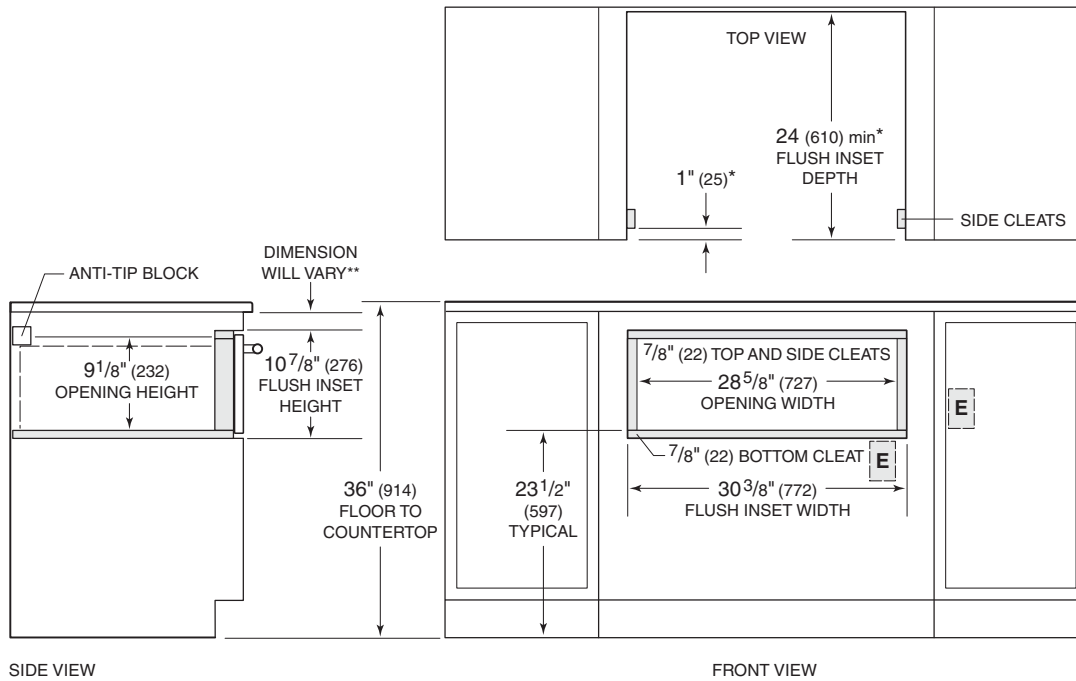
\*Dimension must accommodate height of anti-tip block and drawer face overlap.

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



E Series and Integrated Drawer Front

FLUSH INSET INSTALLATION



\*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.



**Induction Cooktops.** Ultrafast. Exceptionally energy efficient. Induction cooking has been popular among European chefs and homeowners 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.

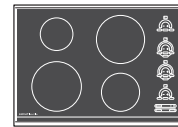
**KEY FEATURES**

- 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.

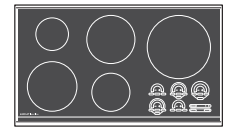
**INDUCTION COOKTOPS**



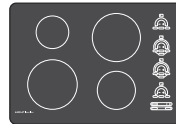
**CT15I/S**  
15" (381) FRAMED



**CT30I/S**  
30" (762) FRAMED



**CT36I/S**  
36" (914) FRAMED



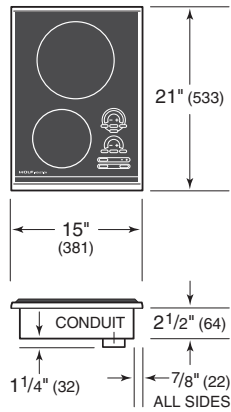
**CT30IU**  
30" (762) UNFRAMED



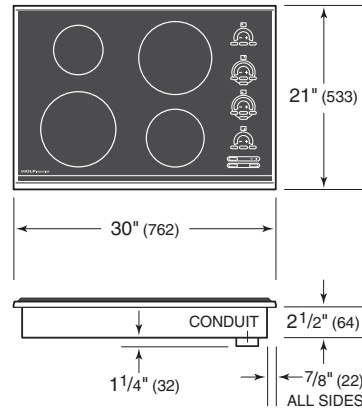
**CT36IU**  
36" (914) UNFRAMED

Induction Cooktops

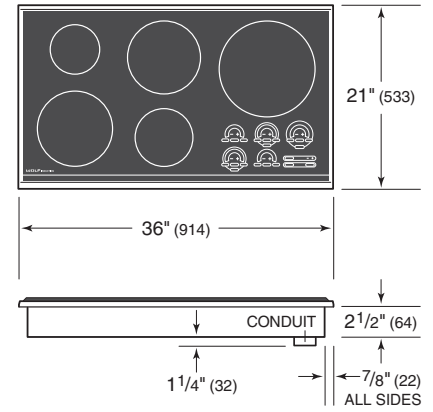
15" (381) FRAMED



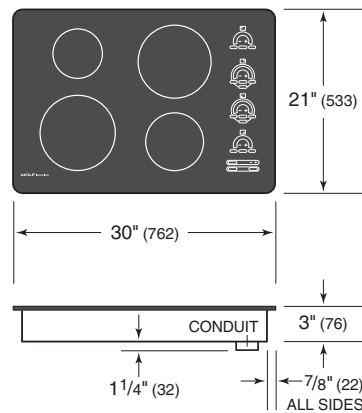
30" (762) FRAMED



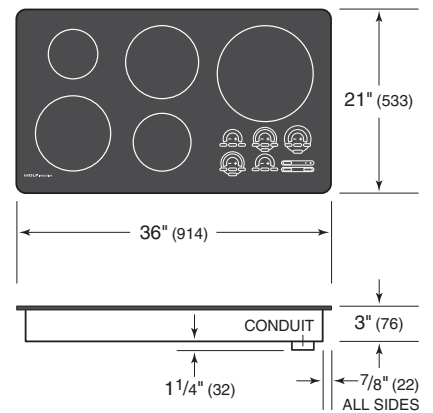
36" (914) FRAMED



30" (762) UNFRAMED



36" (914) UNFRAMED



Heating Zone Diameter and Power

15" (381) INDUCTION COOKTOP		WATTS
8 3/4" (220)	1800 / 3000 boost	
6 3/4" (171)	1200	
30" (762) INDUCTION COOKTOP		WATTS
(2) 8 3/4" (220)	1800 / 3000 boost	
6 3/4" (171)	1200	
5 1/2" (140)	1200	
36" (914) INDUCTION COOKTOP		WATTS
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-inch and 36-inch 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.

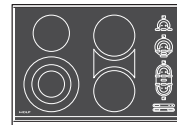


MODEL CT36E/S

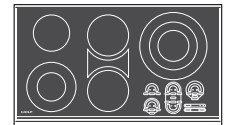
ELECTRIC COOKTOPS



**CT15E/S**  
15" (381) FRAMED



**CT30E/S**  
**CT30E-208/S**  
30" (762) FRAMED



**CT36E/S**  
36" (914) FRAMED



**CT30EU**  
30" (762) UNFRAMED



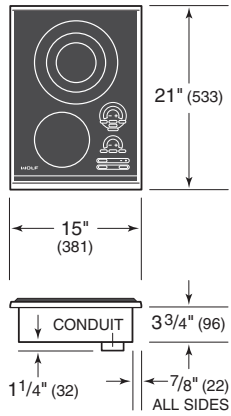
**CT36EU**  
36" (914) UNFRAMED

KEY FEATURES

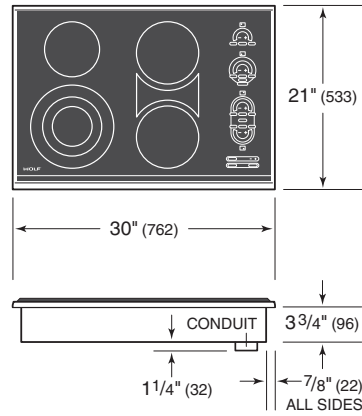
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- True simmer on select elements prevents scorching.
- Melt setting on select elements for gentle heat.
- Dual and triple heating zones to customize heat for pans of all sizes.
- High-frequency pulsation technology for more even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

Electric Cooktops

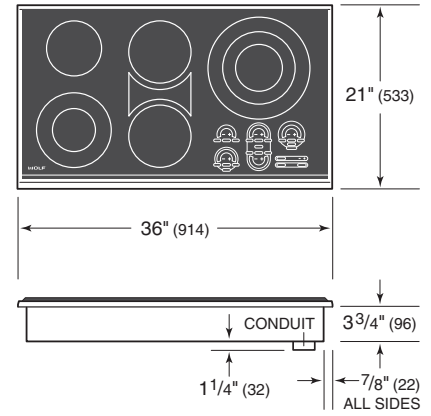
15" (381) FRAMED



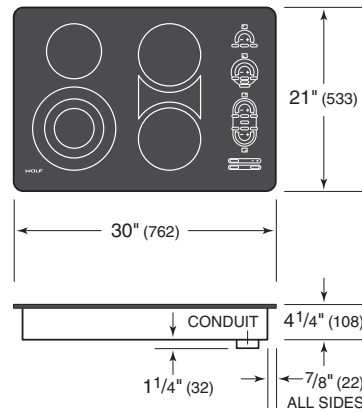
30" (762) FRAMED



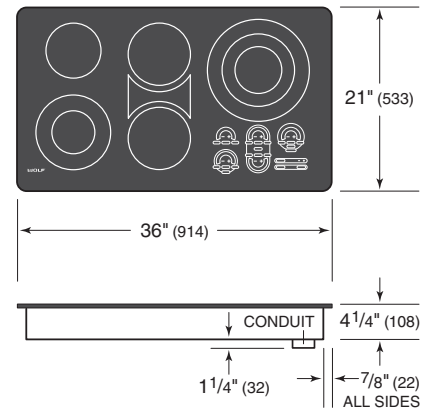
36" (914) FRAMED



30" (762) UNFRAMED



36" (914) UNFRAMED



Heating Zone Diameter and Power

15" (381) ELECTRIC COOKTOP		WATTS
10" (254) Triple		900 / 1800 / 2500
6 1/2" (165) Single		1200
30" (762) ELECTRIC COOKTOP		WATTS
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
36" (914) ELECTRIC COOKTOP		WATTS
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

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) induction and electric cooktops and 39" (991) cabinets with 36" (914) cooktops.

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.

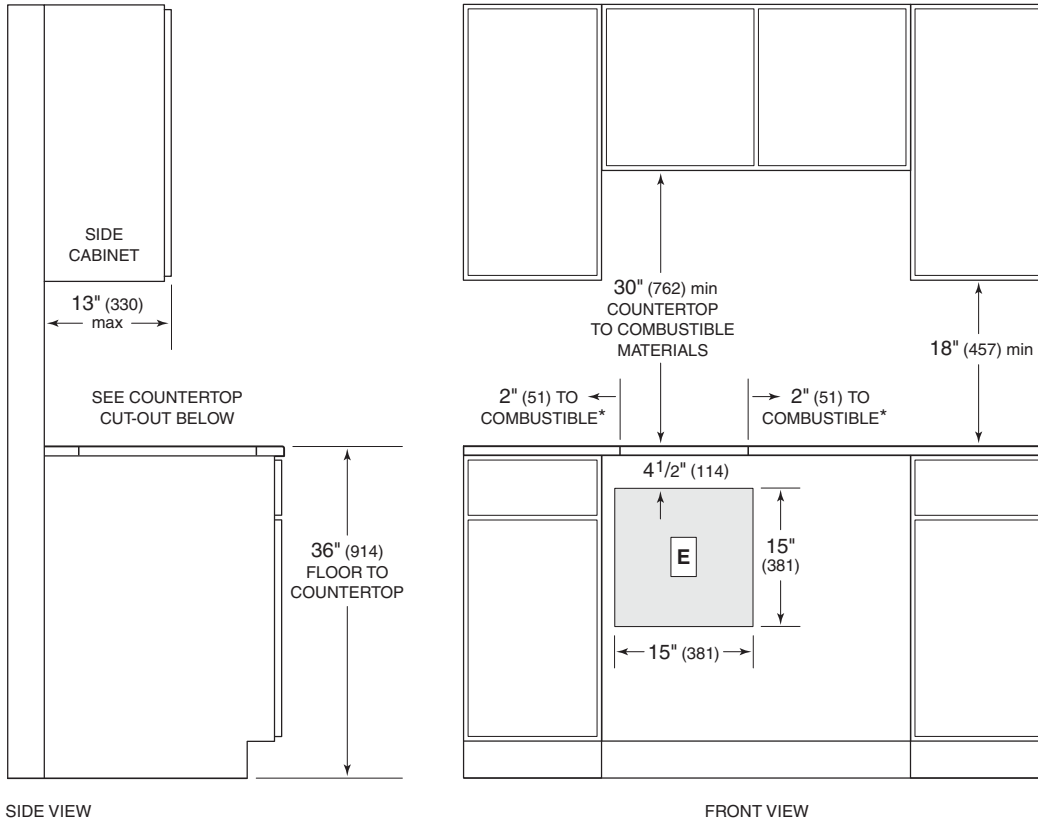
**IMPORTANT NOTE:** Flush mount installations are intended for granite, solid surface or stone countertop surfaces only.

### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>INDUCTION AND ELECTRIC COOKTOPS</b>	
Electrical Supply	Grounded 3-wire, 240/208 VAC, 60 Hz
15" Cooktops	20 amp dedicated circuit
30" Cooktops	40 amp dedicated circuit
36" Cooktops	50 amp dedicated circuit
Conduit	Flexible 4' (1.2 m)
<b>MODEL CT30E-208/S</b>	
Electrical Supply	Grounded 3-wire, 208 VAC, 60 Hz
Service	40 amp dedicated circuit
Conduit	Flexible 4' (1.2 m)

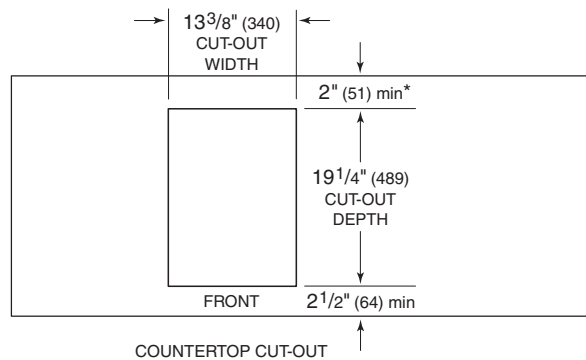
## 15" (381) Framed Cooktop

### 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.

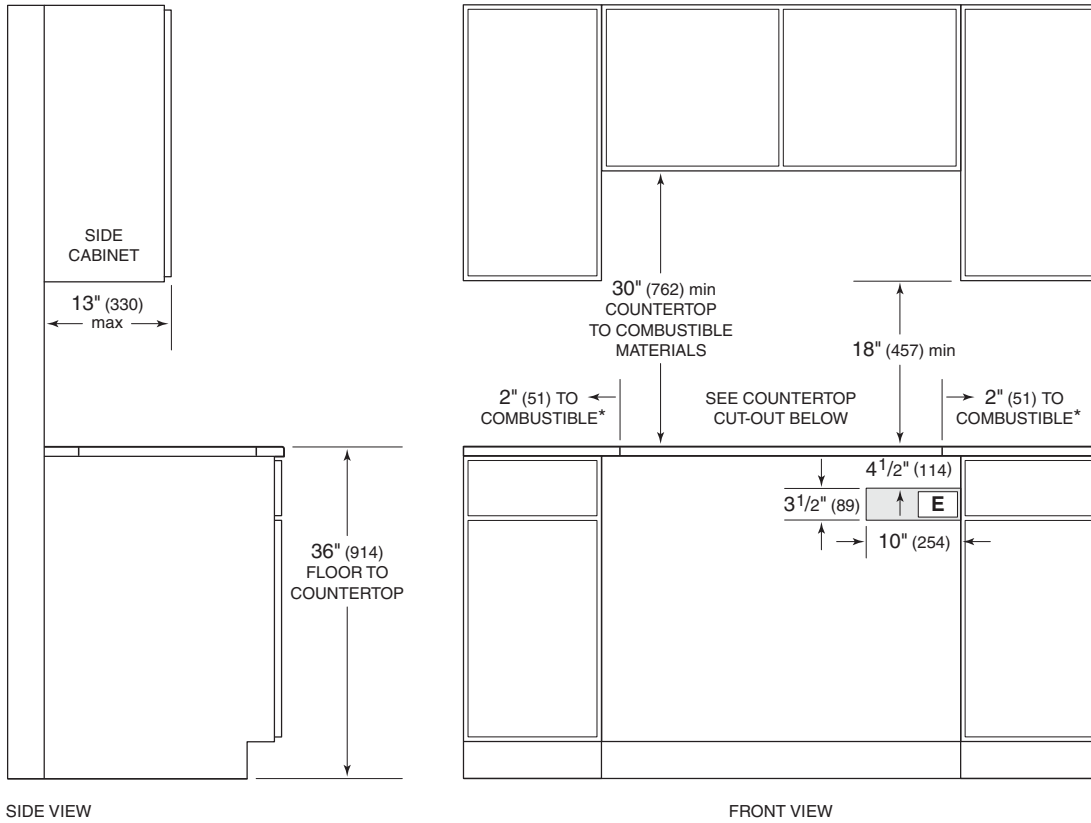






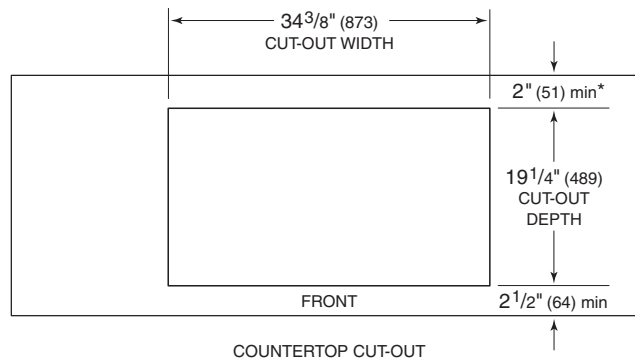
## 36" (914) Framed Cooktop

### STANDARD INSTALLATION



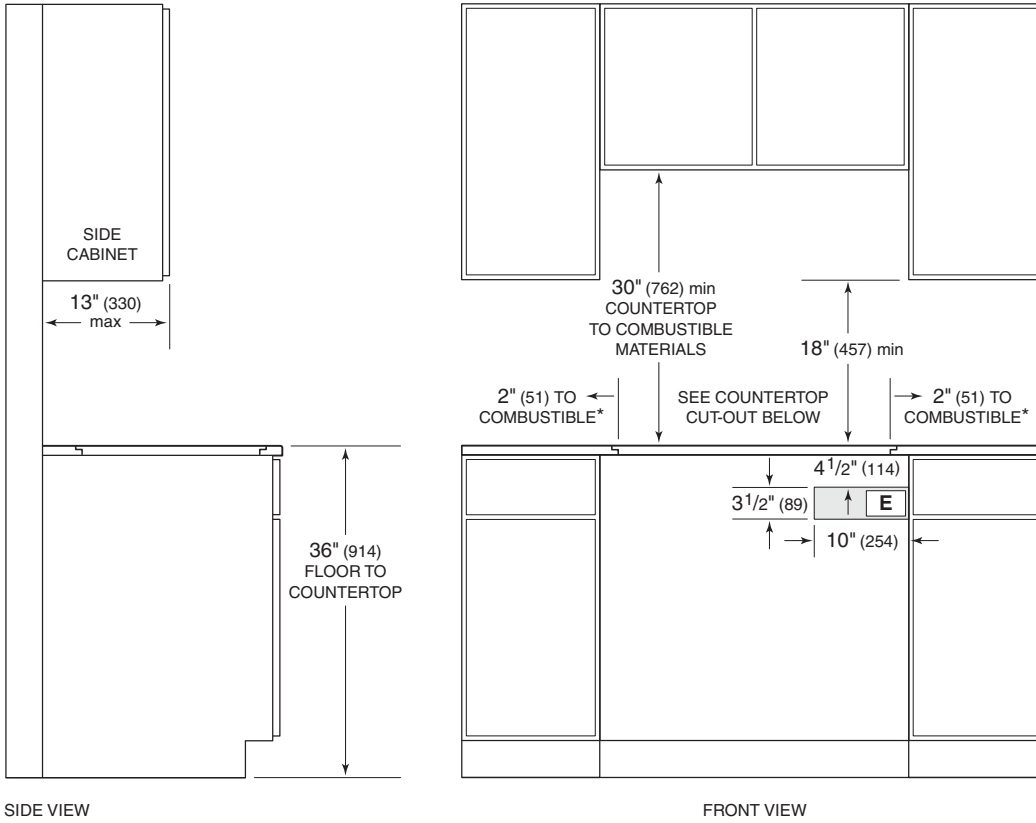
\*Minimum clearance from cooktop cut-out to combustible materials up to 18" (457) above countertop.

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



### 30" (762) Unframed Cooktop

#### FLUSH INSTALLATION

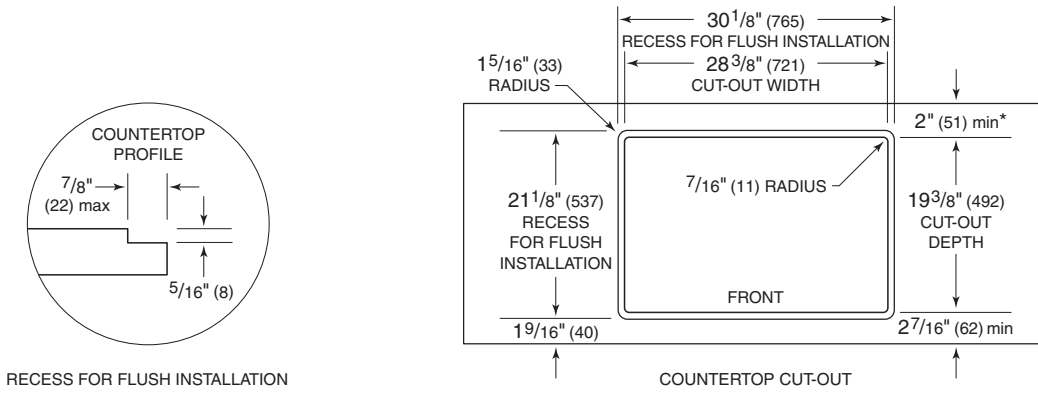


SIDE VIEW

FRONT VIEW

\*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.

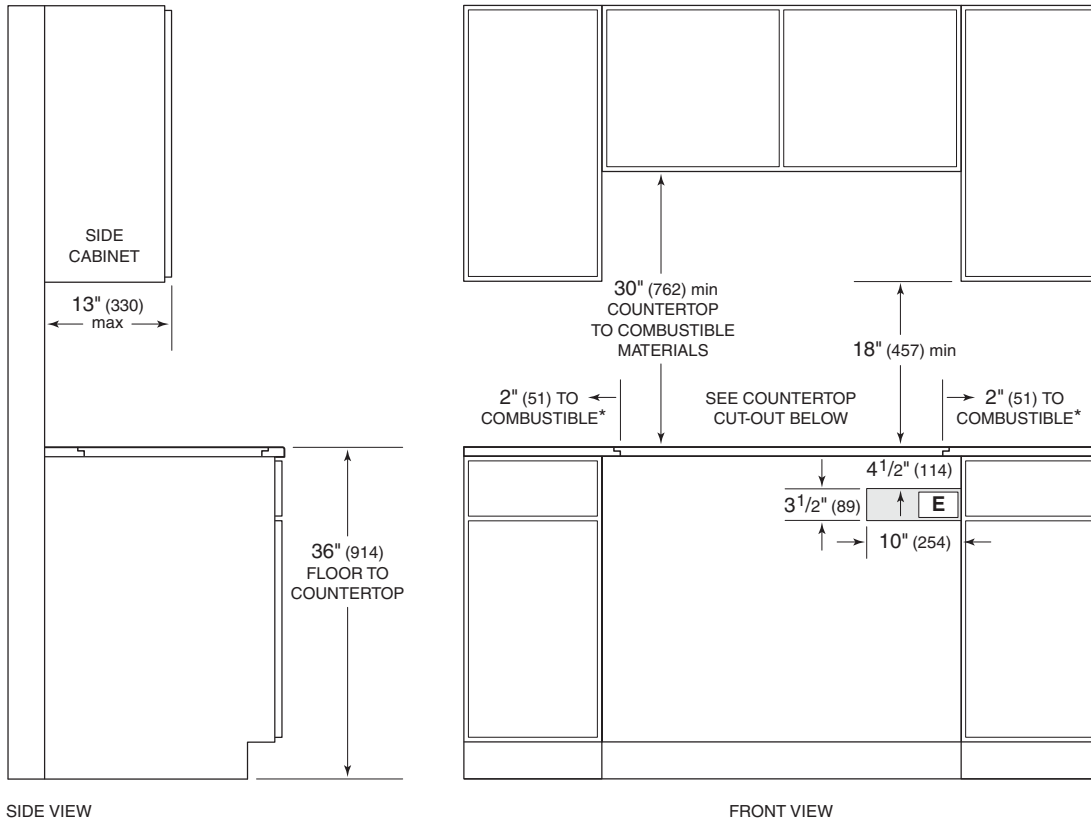


RECESS FOR FLUSH INSTALLATION

COUNTERTOP CUT-OUT

### 36" (914) Unframed Cooktop

#### FLUSH INSTALLATION

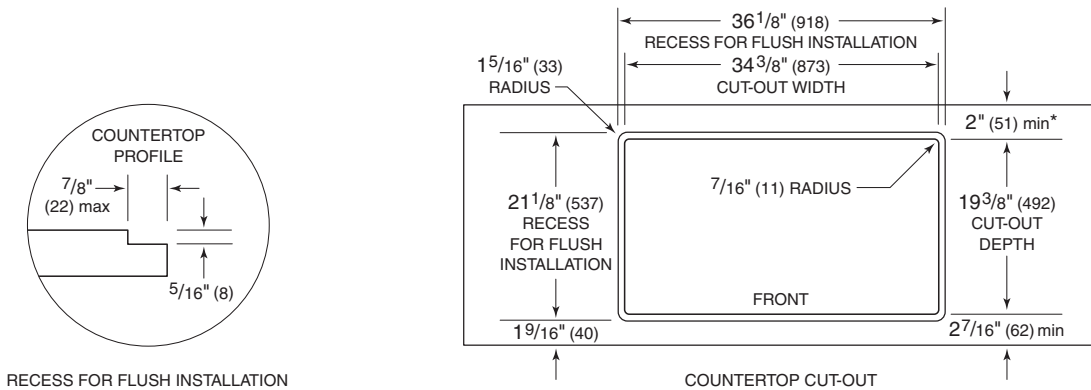


SIDE VIEW

FRONT VIEW

\*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.



RECESS FOR FLUSH INSTALLATION

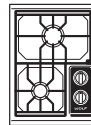
COUNTERTOP CUT-OUT

**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 splashes and spills a snap to clean up. Gas cooktops are crafted of stainless steel and can be ordered in natural or LP gas.

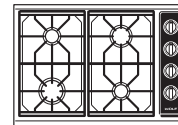


MODEL CT30G

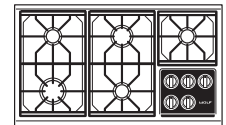
GAS COOKTOPS



**CT15G/S**  
15" (381)



**CT30G**  
30" (762)



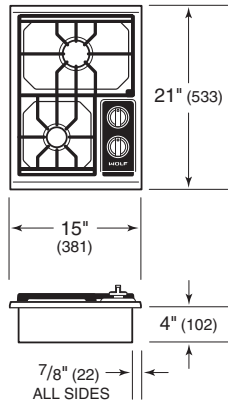
**CT36G**  
36" (914)

KEY FEATURES

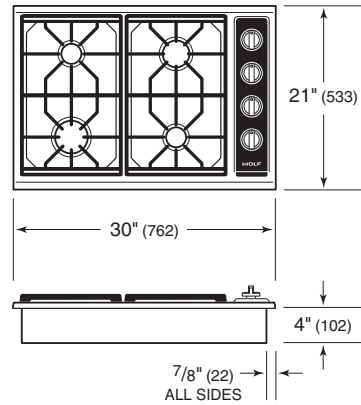
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- Btu from 300 to 15,000 for tasks from melting to searing (12,000 for CT15G/S).
- True simmer setting on all burners prevents scorching.
- Illuminated, cool-to-touch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

Gas Cooktops

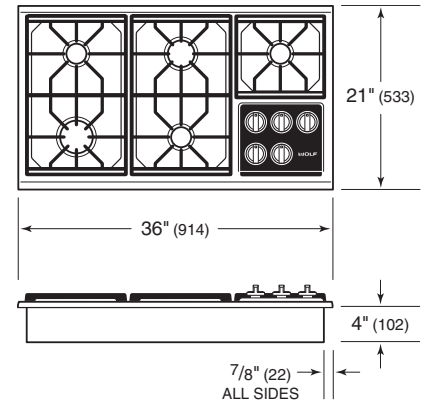
15" (381) COOKTOP



30" (762) COOKTOP



36" (914) COOKTOP



Burner Rating	Btu (kW)	Btu (kW)
<b>15" (381) GAS COOKTOP</b>	<b>SIMMER</b>	<b>HIGH</b>
Medium	950 (.3)	12,000 (3.5)
Small	300 (.1)	9,200 (2.7)
<b>30" (762) GAS COOKTOP</b>	<b>SIMMER</b>	<b>HIGH</b>
Large	950 (.3)	15,000 (4.4)
Medium	950 (.3)	12,000 (3.5)
Small (2)	300 (.1)	9,200 (2.7)
<b>36" (914) GAS COOKTOP</b>	<b>SIMMER</b>	<b>HIGH</b>
Large	950 (.3)	15,000 (4.4)
Medium	950 (.3)	12,000 (3.5)
Small (3)	300 (.1)	9,200 (2.7)

### Planning Information

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) gas cooktops and 39" (991) cabinets with 36" (914) cooktops.

### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>GAS COOKTOPS</b>	
Electrical Supply	120 V AC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8)

### GAS SUPPLY REQUIREMENTS

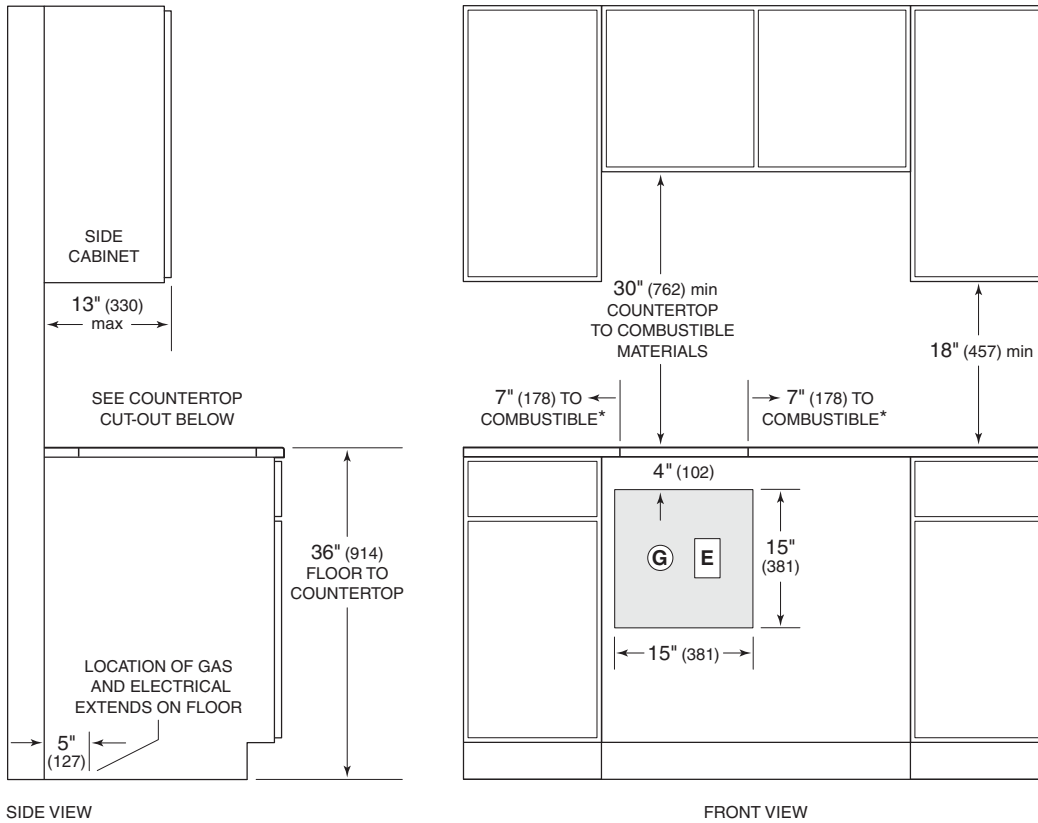
A gas supply line of 3/4" (19) rigid pipe must be provided to the cooktop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

Wolf natural gas cooktops will function up to an altitude of 10,250' (3124 m) 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 Pressure	
<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)

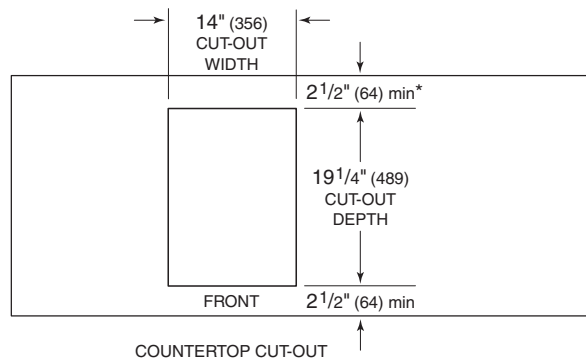
### 15" (381) Gas Cooktop

#### STANDARD INSTALLATION



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

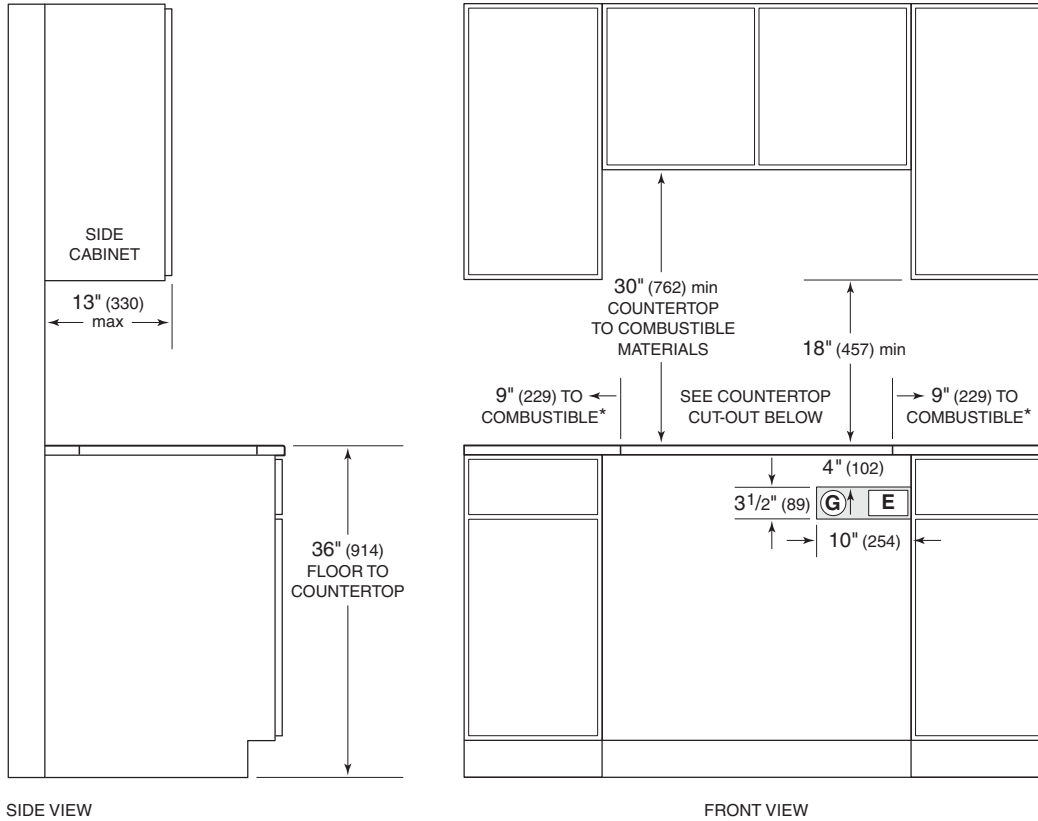
NOTE: Application shown allows for installation of two 15" (381) modules side by side.





### 30" (762) Gas Cooktop

#### STANDARD INSTALLATION

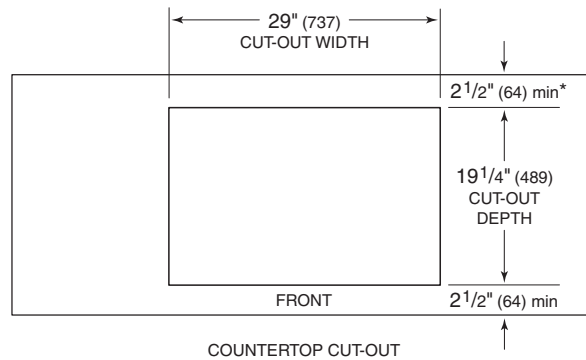


SIDE VIEW

FRONT VIEW

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

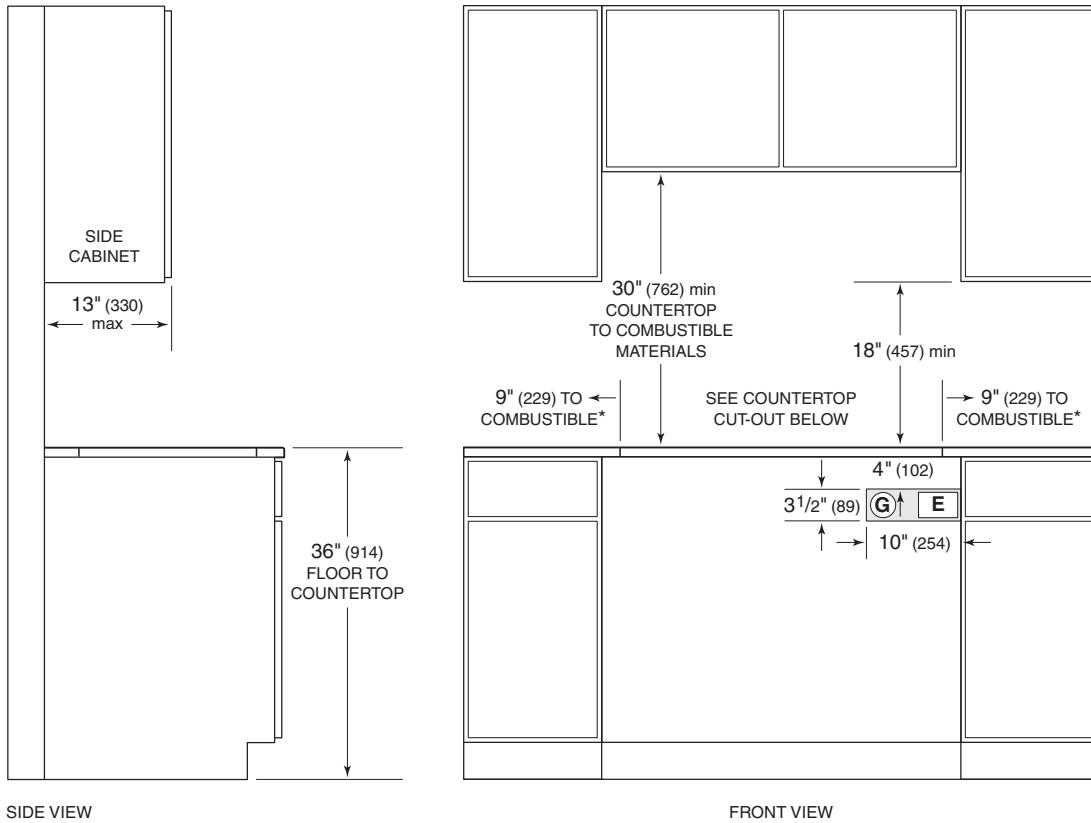
NOTE: Gas and electrical location applies only to installation with built-in oven.



COUNTERTOP CUT-OUT

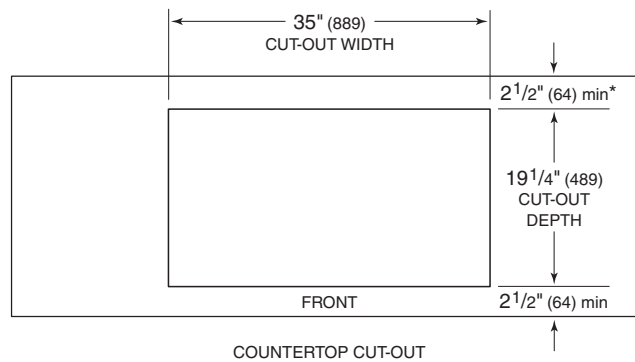
### 36" (914) Gas Cooktop

#### STANDARD INSTALLATION



\*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.



**Integrated Modules.** Passion for cooking reaches new dimensions with our 15-inch integrated modules. Seven models cover the gamut of cooking methods, from searing to deep frying to induction. Combine modules à la carte-style to create a truly custom cooktop. Turn any countertop into a cooking area. Even add specialty functions alongside an existing cooktop or range. Low-profile grates, dual-stacked burners, deep spill pans and illuminated controls allow these modules to integrate perfectly with their larger counterparts and deliver equal performance. Integrated modules are crafted of stainless steel or have stainless steel trim.



MODELS IG15/S AND IM15/S

INTEGRATED MODULES



**CT15/S**  
INDUCTION  
COOKTOP



**CT15E/S**  
ELECTRIC  
COOKTOP



**IG15/S**  
ELECTRIC GRILL



**IS15/S**  
ELECTRIC  
STEAMER



**IF15/S**  
ELECTRIC FRYER



**CT15G/S**  
GAS COOKTOP



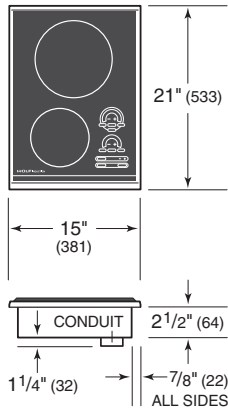
**IM15/S**  
MULTI-FUNCTION  
COOKTOP

KEY FEATURES

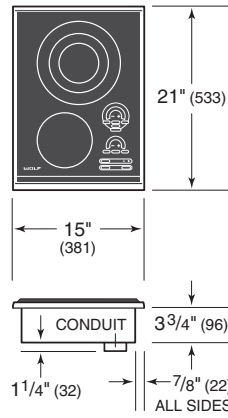
- Induction cooktop: Iron and other magnetic cookware heat instantly, while the cooktop surface stays cool.
- Electric cooktop: Elements operate with high-frequency pulsation technology for consistent heating.
- Electric grill: Dual elements ensure precise control in front and rear zones for year-round 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

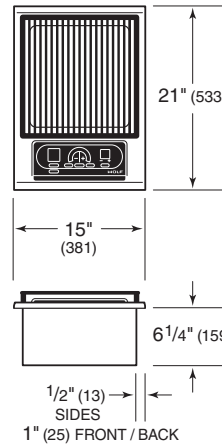
INDUCTION COOKTOP



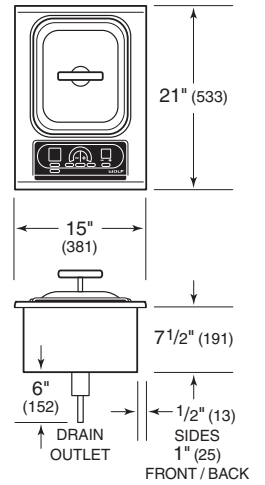
ELECTRIC COOKTOP



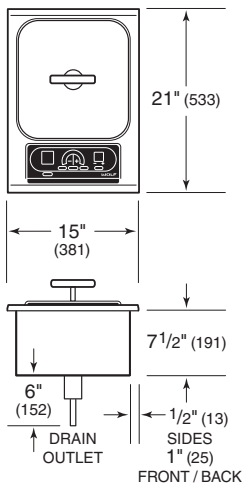
ELECTRIC GRILL



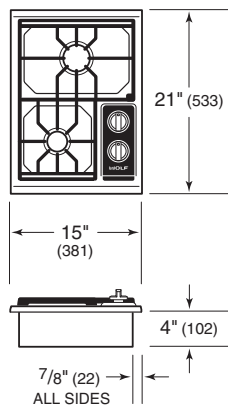
ELECTRIC STEAMER



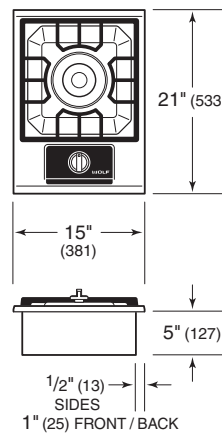
ELECTRIC FRYER



GAS COOKTOP



MULTI-FUNCTION COOKTOP



Heating Zone Diameter and Power

<b>INDUCTION COOKTOP</b>	
8 3/4" (220)	1800 W / 3000 W boost
6 3/4" (171)	1200 W
<b>ELECTRIC COOKTOP</b>	
10" (254) Triple	900 W / 1800 W / 2500 W
6 1/2" (165) Single	1200 W
<b>ELECTRIC GRILL</b>	
Zones (2)	1400 W each
<b>ELECTRIC STEAMER</b>	
Element	2600 W
<b>ELECTRIC FRYER</b>	
Element	2600 W

Burner Rating

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

### Planning Information

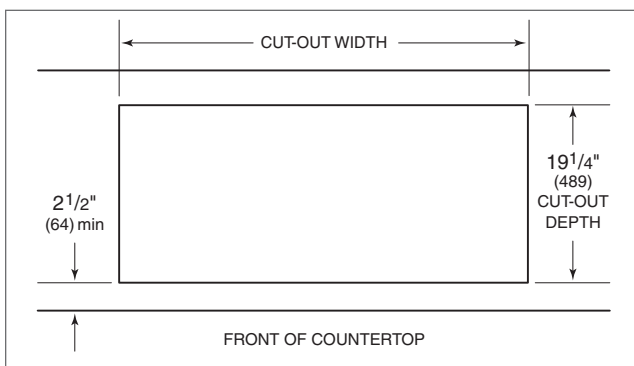
When multiple cooktops or modules are installed side by side, the countertop cut-out dimension is determined by adding the overall width of each product plus 1/4" (6) for each filler strip, then subtracting 1" (25). Refer to the chart below for typical configurations.

Example—To determine the countertop cut-out for a 30" (762) cooktop and 15" (381) module with one filler strip:  $30" + 15" + 1/4" - 1" = 44 1/4"$

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.

**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 Modules	29 1/4" (743)
3 Modules	44 1/2" (1130)
4 Modules	59 3/4" (1518)
30" (762) Cooktop / 1 Module	44 1/4" (1124)
30" (762) Cooktop / 2 Modules	59 1/2" (1511)
36" (914) Cooktop / 1 Module	50 1/4" (1276)



Countertop cut-out.

### ELECTRICAL REQUIREMENTS

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

Electrical Requirements	
<b>ELECTRIC MODULES</b>	
Electrical Supply	Grounded 3-wire, 240/208 VAC, 60 Hz
Service (IS15/S, IF15/S)	15 amp dedicated circuit
(CT15I/S, CT15E/S, IG15/S)	20 amp dedicated circuit
Conduit	Flexible 4' (1.2 m)
<b>GAS MODULES (CT15G/S, IM15/S)</b>	
Electrical Supply	120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8)

### GAS SUPPLY REQUIREMENTS

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.

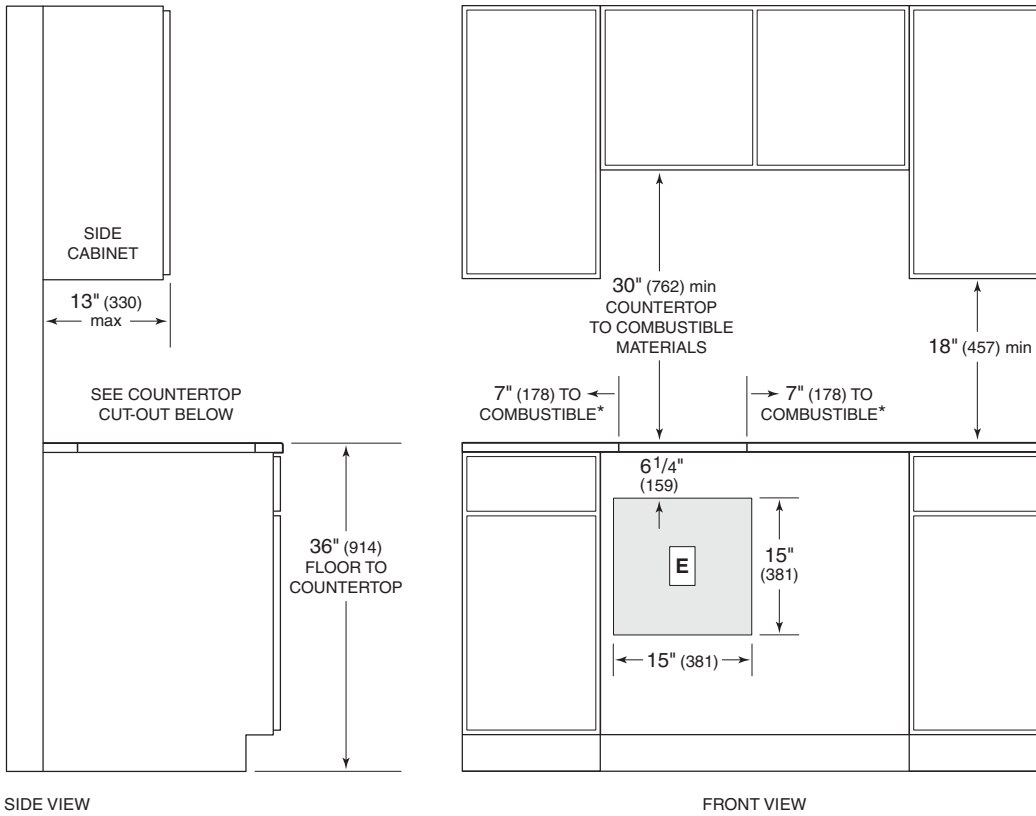
When multiple gas cooktops or modules are installed side by side, they can receive their gas supply from a common line. However, each unit must have its own regulator installed between the mainline and the cooktop or module.

Wolf natural gas modules will function up to an altitude of 10,250' (3124 m) 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 Pressure	
<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)

Electric Grill

STANDARD INSTALLATION

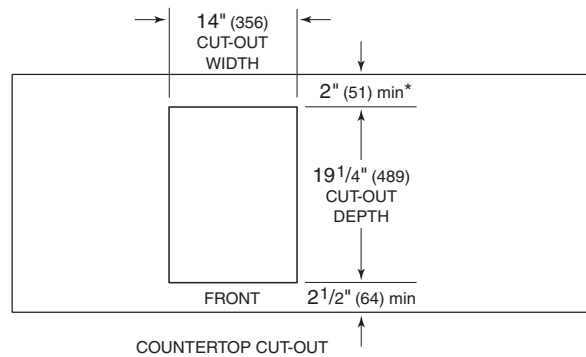


SIDE VIEW

FRONT VIEW

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

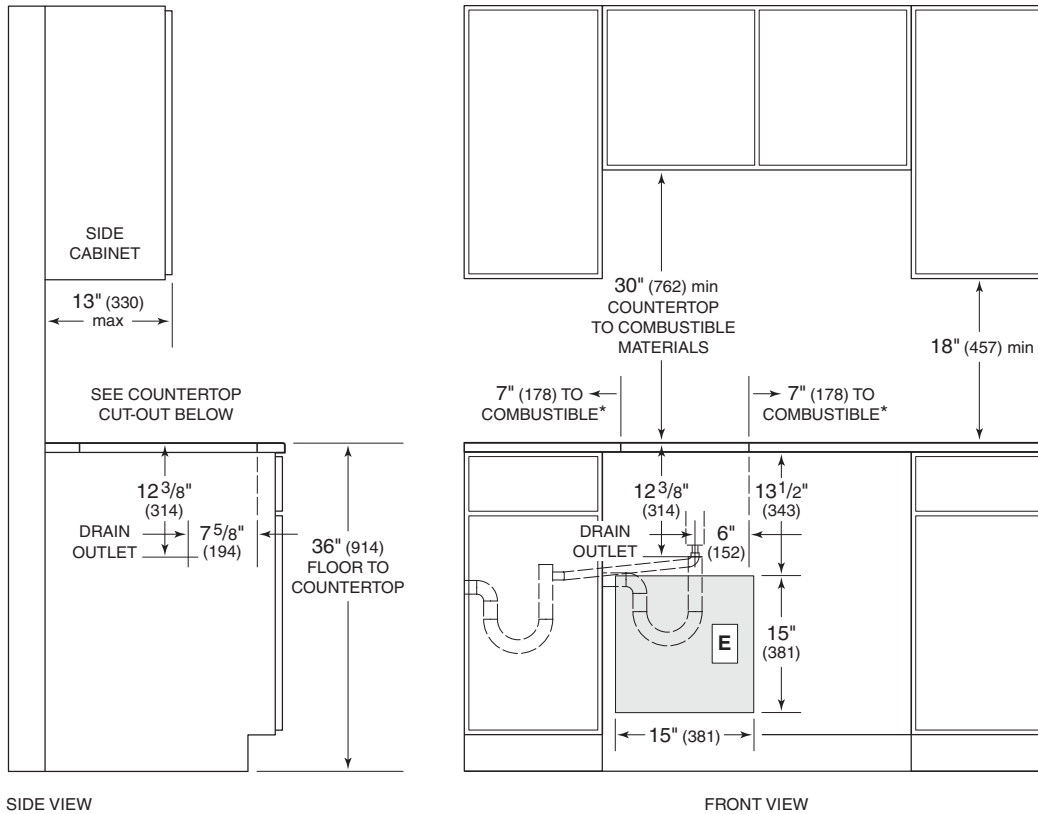
NOTE: Application shown allows for installation of two 15" (381) modules side by side.



COUNTERTOP CUT-OUT

Electric Steamer

STANDARD INSTALLATION

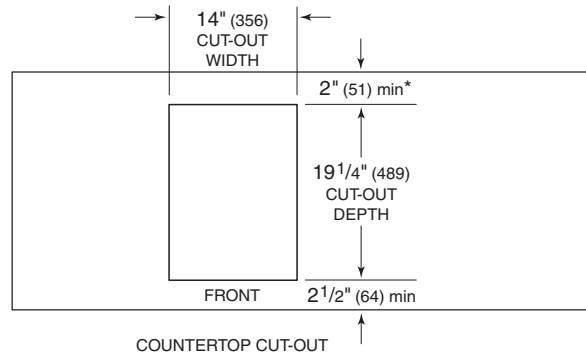


SIDE VIEW

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

DRAIN CONNECTION OPTIONS

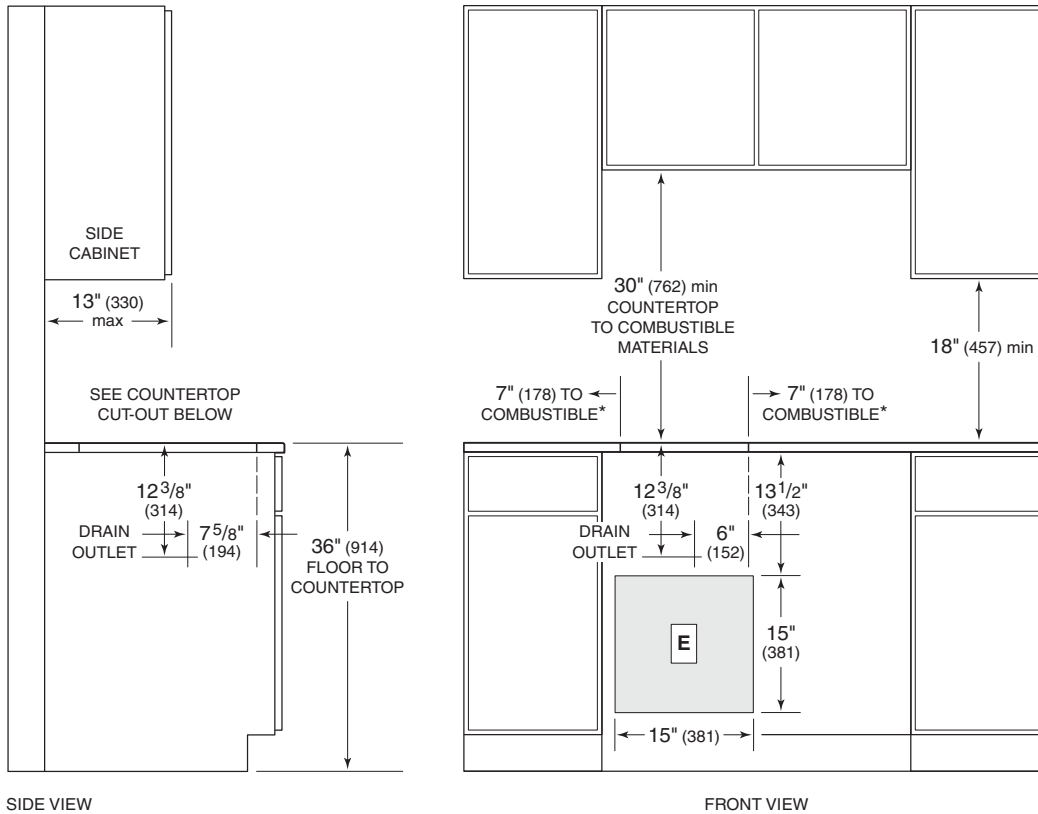
The 5/8" (16) outlet from the steamer valve will accept a drain hose that must flow downward to, and tie into, an existing sink drain. A separate drain with a freefall may also be installed, or a heat-resistant receptacle may be placed under the drain outlet for drainage.

**⚠ 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.

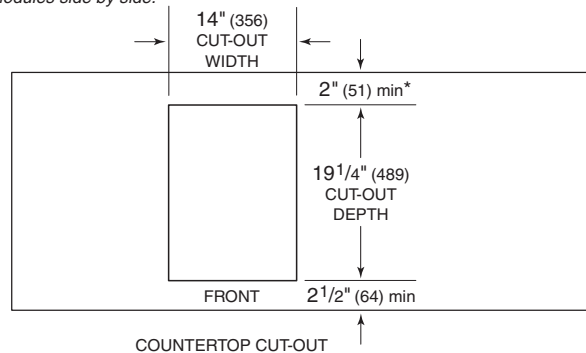
## Electric Fryer

### STANDARD INSTALLATION



\*Minimum clearance from cooktop cut-out to combustibles 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.

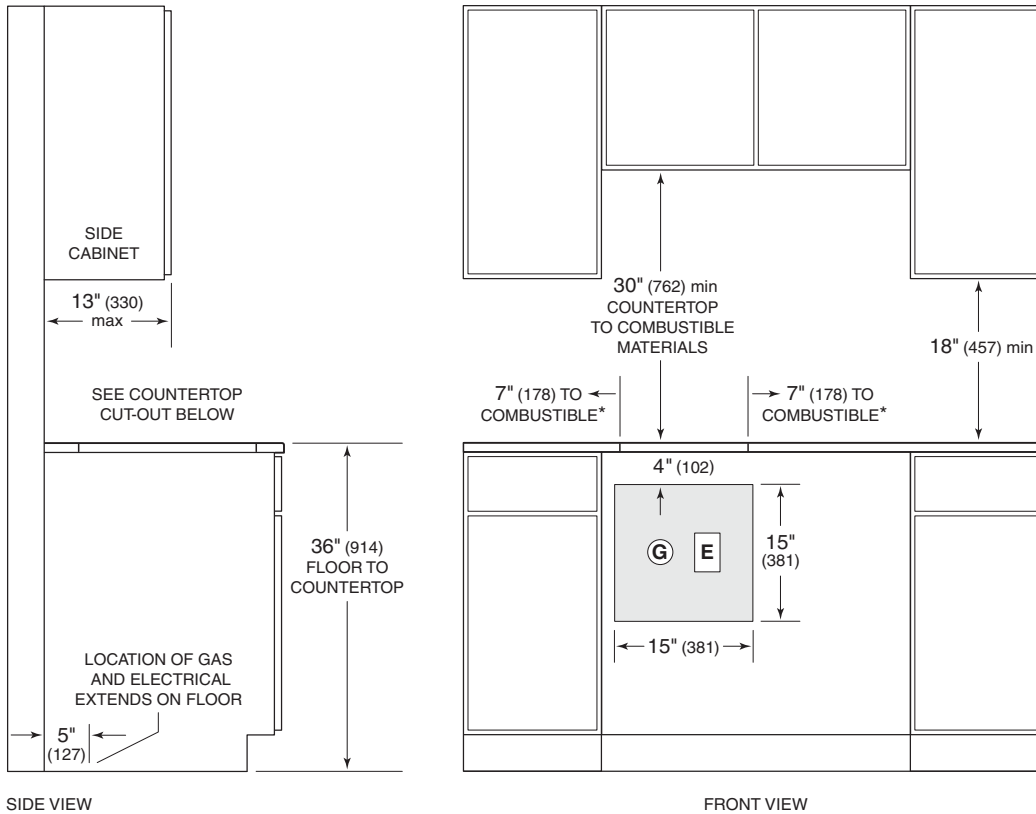
### ⚠ WARNING

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.



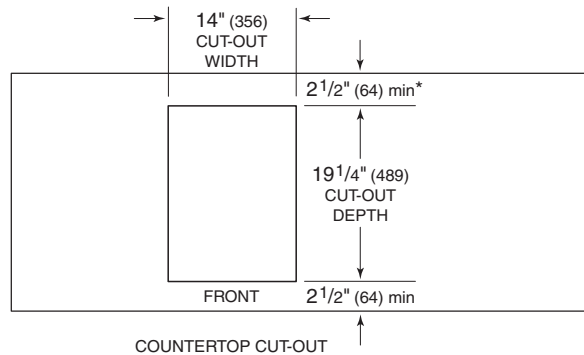
## Multi-Function Cooktop

### 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

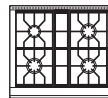
**Dual Fuel Ranges.** Discover a new world of cooking—the best of two worlds, actually—with a Wolf dual fuel range. Topside, gas cooking in all its glory, with the fine control of dual-stacked, sealed burners and options that include the remarkable French top. Below, that marvel of culinary technology, 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.

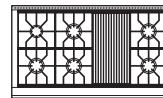
**CONFIGURATIONS**

**30" (762)**



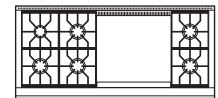
DF304

**48" (1219)**



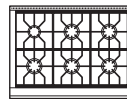
DF486C

**60" (1527)**

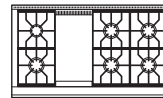


DF606DG

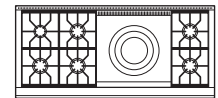
**36" (914)**



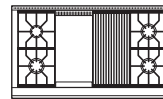
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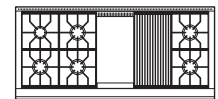
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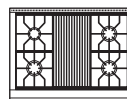
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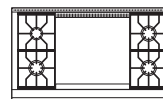
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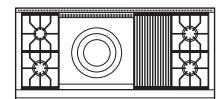
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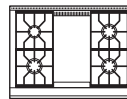
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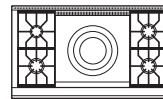
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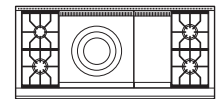
DF604CF



DF364G



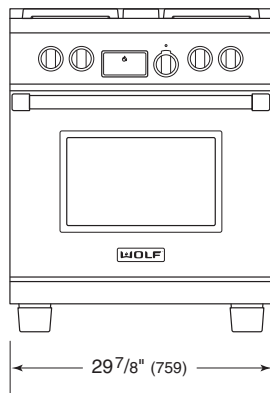
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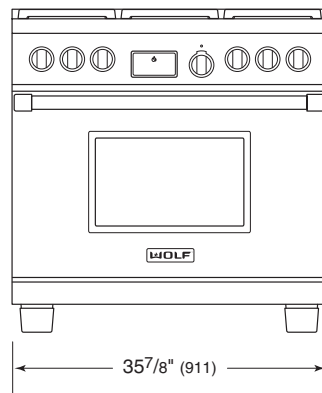
DF604GF

Dual Fuel Ranges

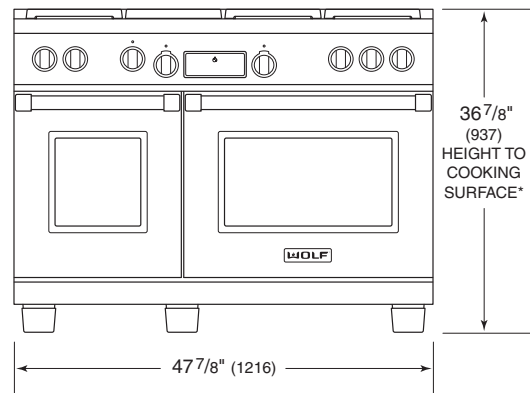
30" (762) RANGE



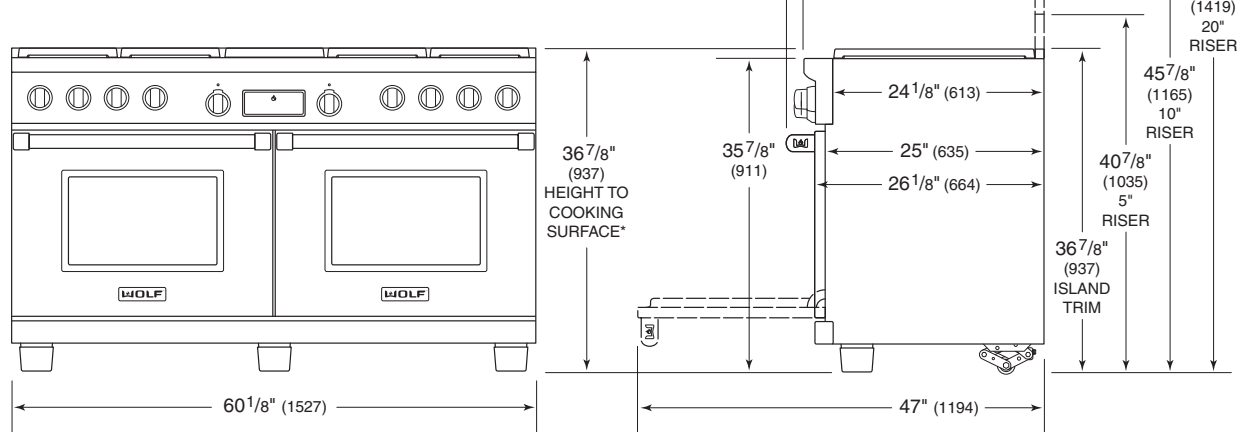
36" (914) RANGE



48" (1219) RANGE



60" (1527) RANGE



\*LEGS AND CASTERS ALLOW FOR HEIGHT ADJUSTMENT UP TO 39" (991)

SIDE VIEW—ALL RANGES

### Planning Information

Available in four widths, Wolf dual fuel ranges are designed to fit a 30" (762), 36" (914), 48" (1219) or 60<sup>1</sup>/<sub>4</sub>" (1530) opening.

**IMPORTANT NOTE:** When installing against a combustible surface, a minimum 10" (254) riser is required for a 36" (914) dual fuel range with charbroiler or griddle and all 48" (1219) and 60" (1524) models. Follow all minimum clearances to combustible surfaces shown in the installation illustrations on the following pages.

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 105 for pro ventilation.

Oven Specifications			
<b>INTERIOR CAPACITY</b>		<b>CU FT (L)</b>	
18" (457) Oven		2.5 (71)	
30" (762) Oven		4.5 (127)	
36" (914) Oven		5.4 (153)	
<b>INTERIOR DIMENSIONS</b>	<b>W</b>	<b>H</b>	<b>D</b>
18" (457) Oven	14" (356)	16 <sup>1</sup> / <sub>2</sub> " (419)	19" (483)
30" (762) Oven	25" (635)	16 <sup>1</sup> / <sub>2</sub> " (419)	19" (483)
36" (914) Oven	30" (762)	16 <sup>1</sup> / <sub>2</sub> " (419)	19" (483)

Burner Rating	Btu (kW)	Btu (kW)
<b>SURFACE BURNERS</b>		
	<b>SIMMER</b>	<b>HIGH</b>
Large (3 or 5)	950 (.3)	15,000 (4.4)
Small (1)	325 (.1)	9,200 (2.7)
<b>OPTIONAL FEATURES</b>	<b>NATURAL</b>	<b>LP</b>
Infrared Charbroiler	16,000 (4.7)	16,000 (4.7)
Infrared 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 REQUIREMENTS

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

Electrical Requirements	
<b>SINGLE OVEN RANGES</b>	
Electrical Supply	Grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Total Amps	21
<b>DOUBLE OVEN RANGES</b>	
Electrical Supply	Grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Total Amps	42.5

### GAS SUPPLY REQUIREMENTS

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

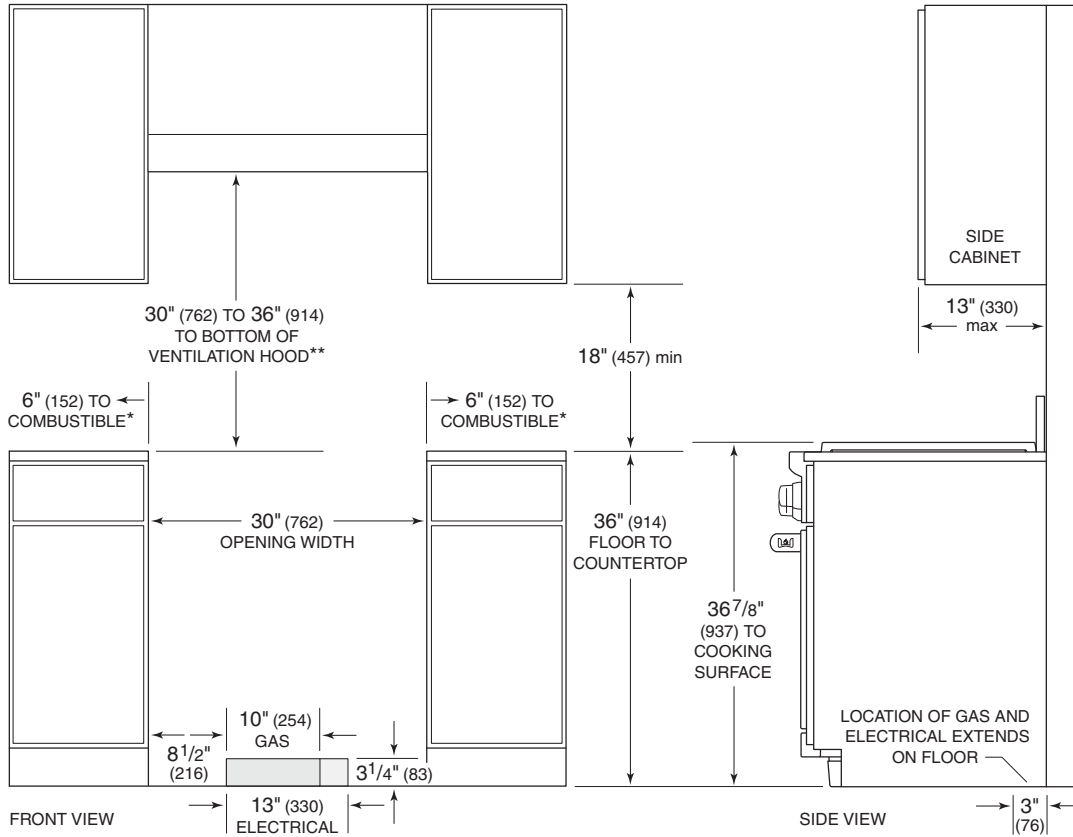
Wolf natural gas ranges will function up to an altitude of 10,250' (3124 m) without adjustment and LP gas ranges will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.

Gas Supply Pressure	
<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)



### 30" (762) Dual Fuel Range

#### INSTALLATION



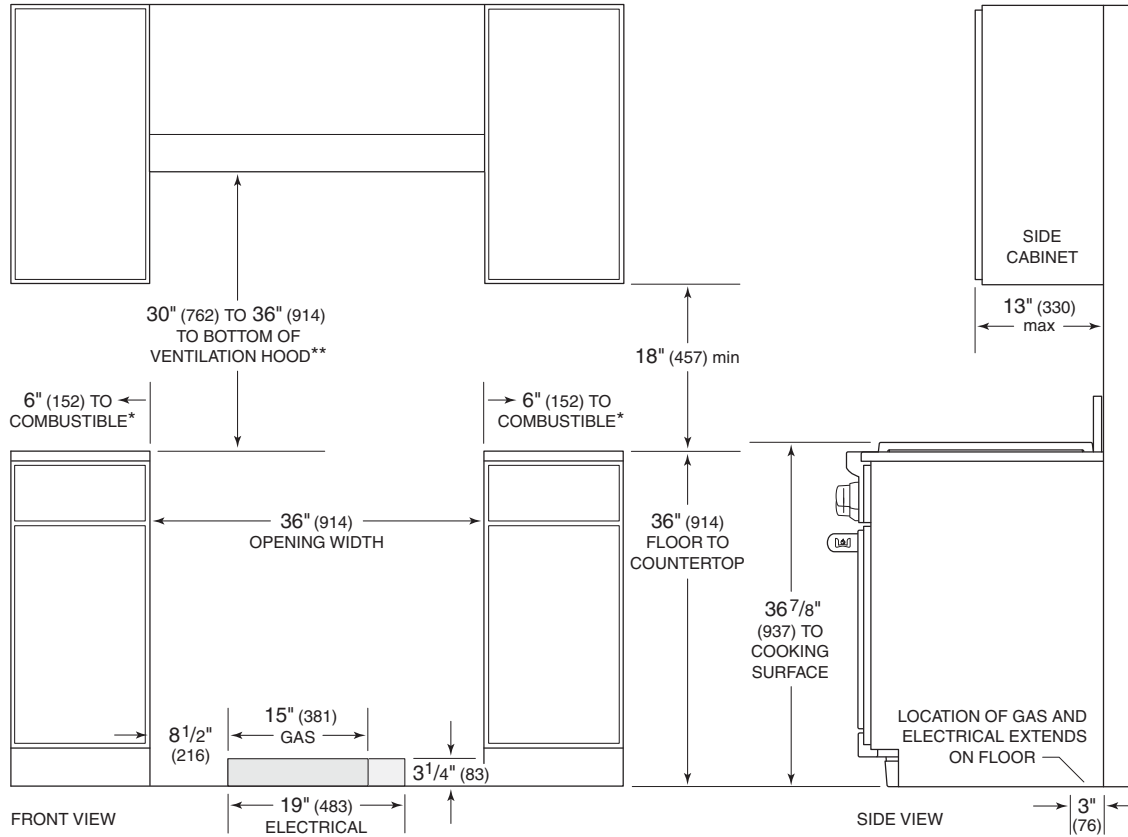
\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.

\*\*36" (914) minimum clearance 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.

36" (914) Dual Fuel Range

INSTALLATION



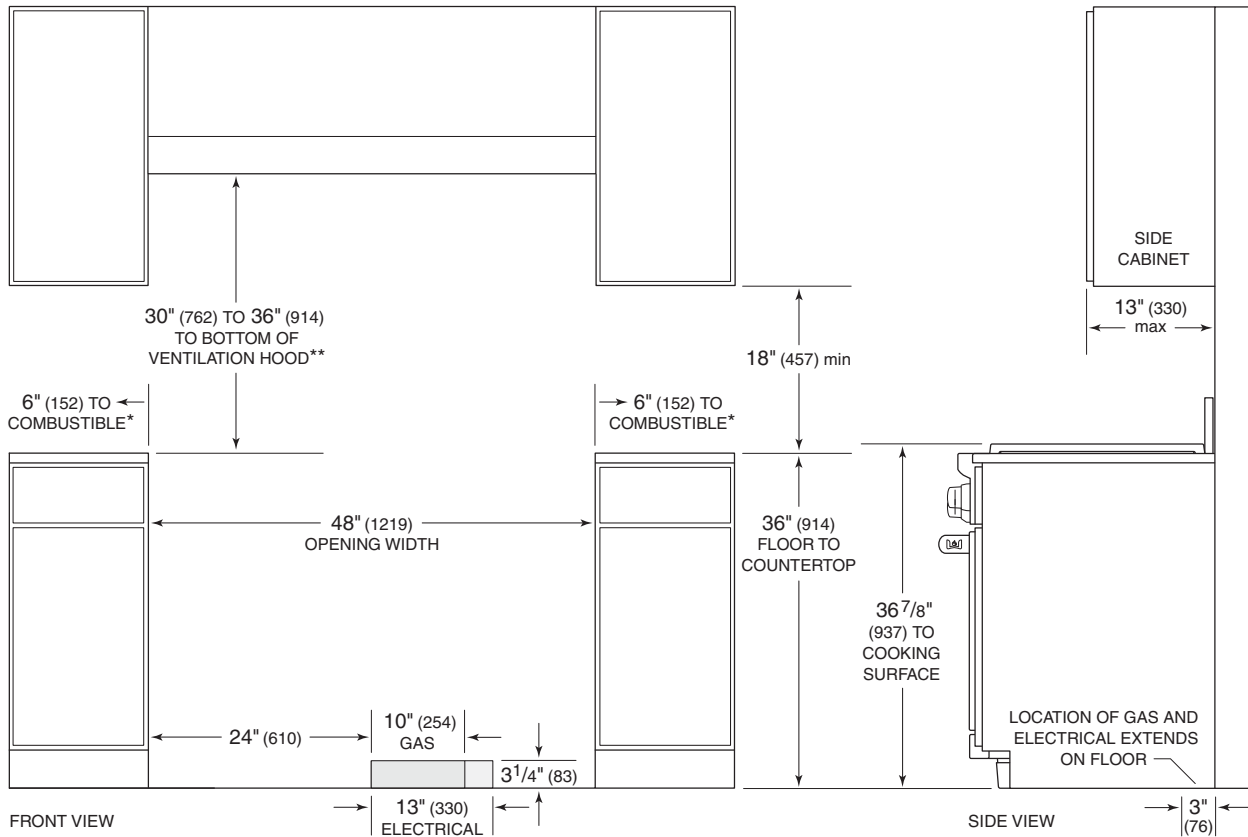
\*Minimum clearance from rough opening to combustibles up to 18" (457) above countertop.

\*\*36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustibles without ventilation hood.

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

48" (1219) Dual Fuel Range

INSTALLATION



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

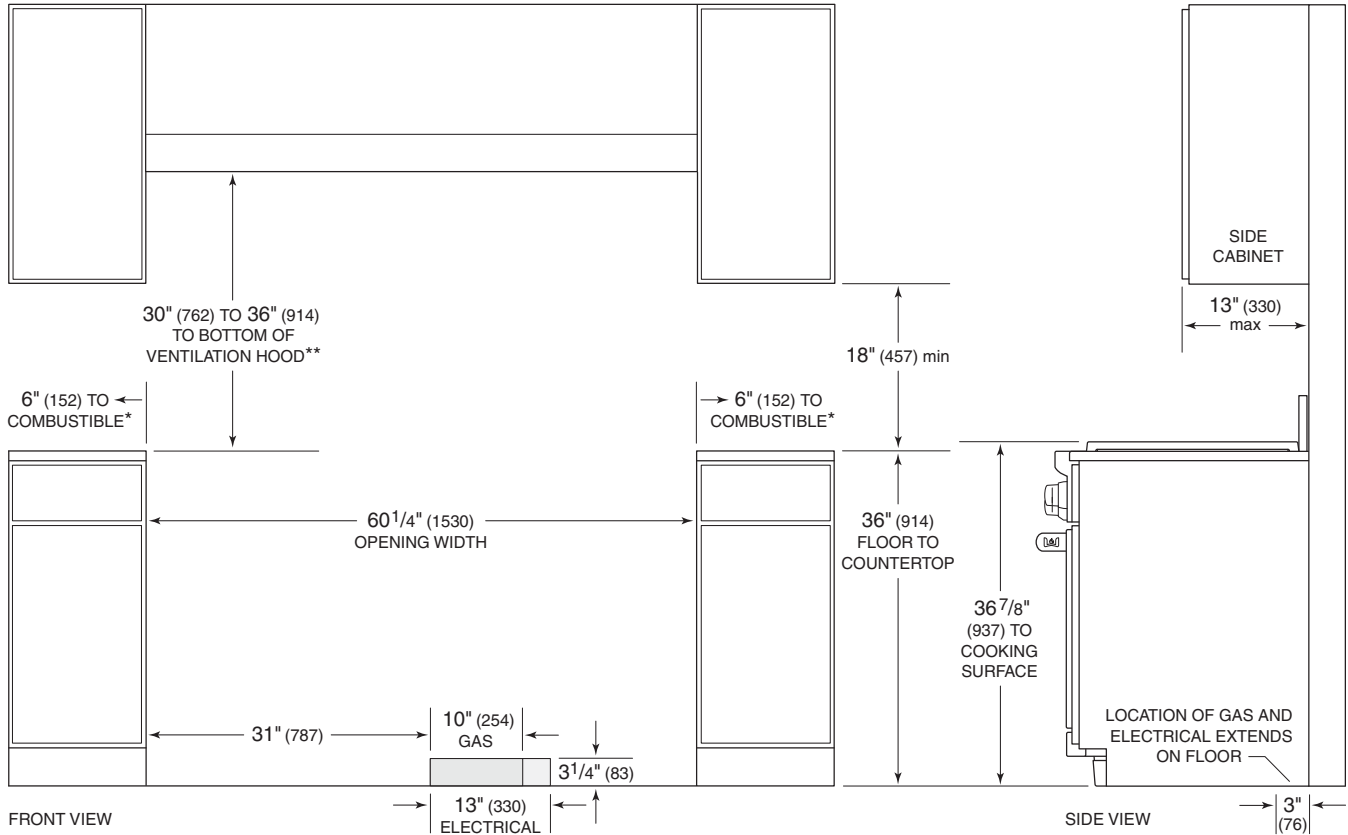
\*\*36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.

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



60" (1527) 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.

**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.



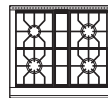
MODEL SRT364C

**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.

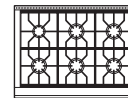
**CONFIGURATIONS**

**30" (762)**

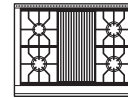


SRT304

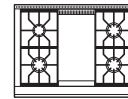
**36" (914)**



SRT366

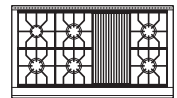


SRT364C

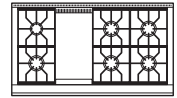


SRT364G

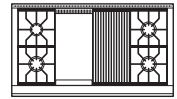
**48" (1219)**



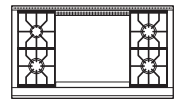
SRT486C



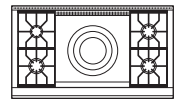
SRT486G



SRT484CG



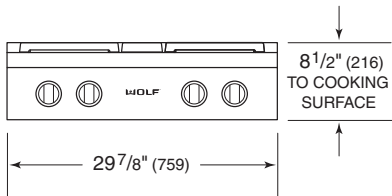
SRT484DG



SRT484F

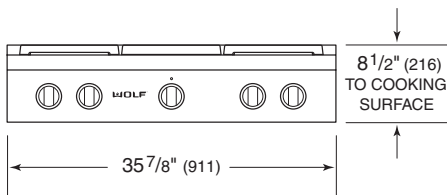
Sealed Burner Rangetops

30" (762) RANGETOP

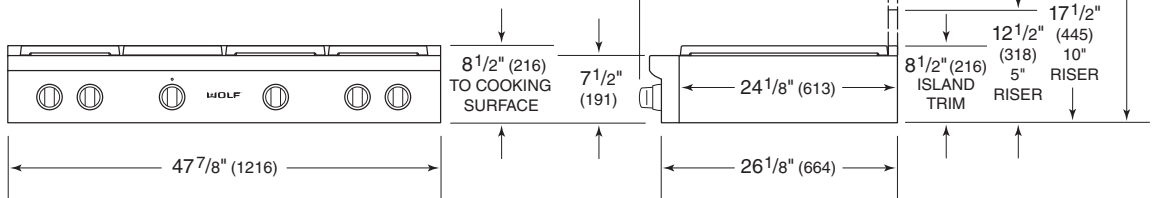


Burner Rating	Btu (kW)	Btu (kW)
<b>SURFACE BURNERS</b>	<b>SIMMER</b>	<b>HIGH</b>
Large (3 or 5)	950 (.3)	15,000 (4.4)
Small (1)	325 (.1)	9,200 (2.7)
<b>OPTIONAL FEATURES</b>	<b>NATURAL</b>	<b>LP</b>
Infrared Charbroiler	16,000 (4.7)	16,000 (4.7)
Infrared Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle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

36" (914) RANGETOP



48" (1219) RANGETOP



SIDE VIEW—ALL RANGETOPS

### Planning Information

Available in three widths, Wolf sealed burner rangetops are designed to fit a 30" (762), 36" (914) or 48" (1219) opening.

The platform must be able to support 200 lbs (91 kg) for a 30" (762) rangetop, 250 lbs (113 kg) for a 36" (914) rangetop and 300 lbs (136 kg) for a 48" (1219) rangetop. The platform must include a cut-out at the right rear for gas supply and electrical connections.

**IMPORTANT NOTE:** 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" (914) and 48" (1219) sealed burner rangetops with a charbroiler or griddle. Follow all minimum clearances to combustible surfaces shown in the installation illustrations on the following pages.

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 105 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 REQUIREMENTS

Electrical Requirements	
<b>SEALED BURNER RANGETOP</b>	
Electrical Supply	110/120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

### GAS SUPPLY REQUIREMENTS

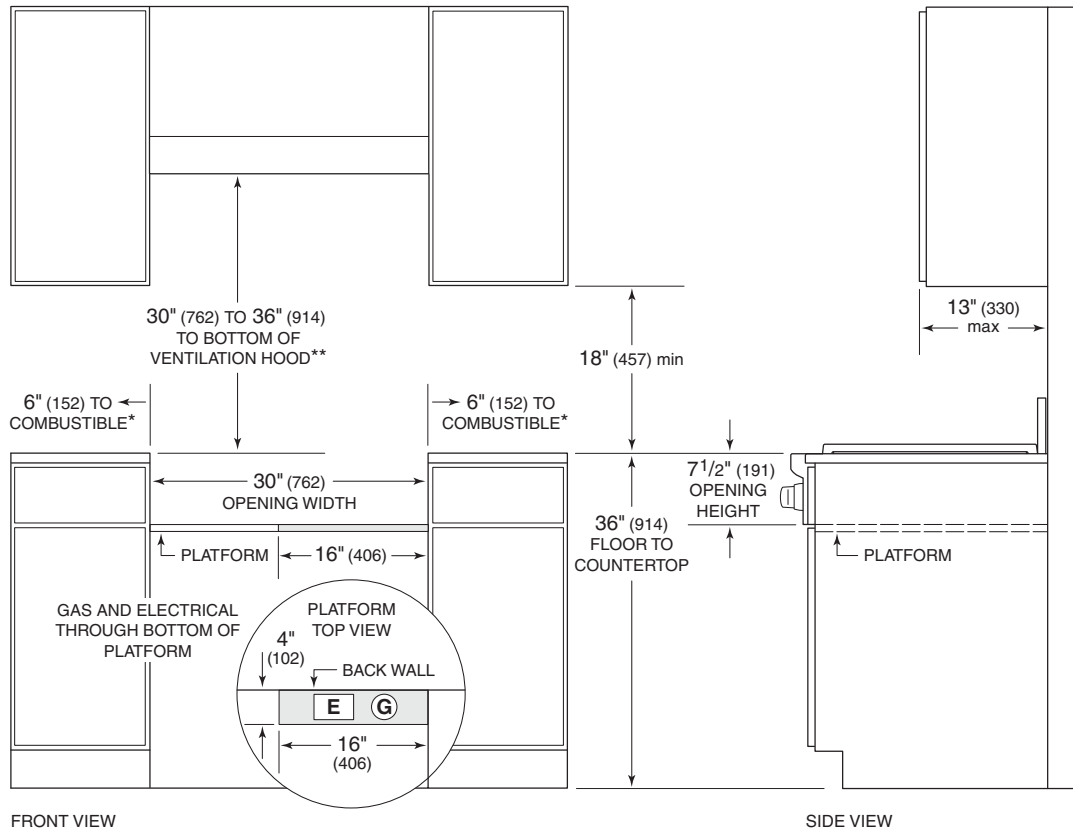
A gas supply line of 3/4" (19) rigid pipe must be provided to the rangetop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

Wolf natural gas rangetops will function up to an altitude of 10,250' (3124 m) without adjustment and LP gas rangetops 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 Pressure	
<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)

30" (762) Sealed Burner Rangetop

INSTALLATION



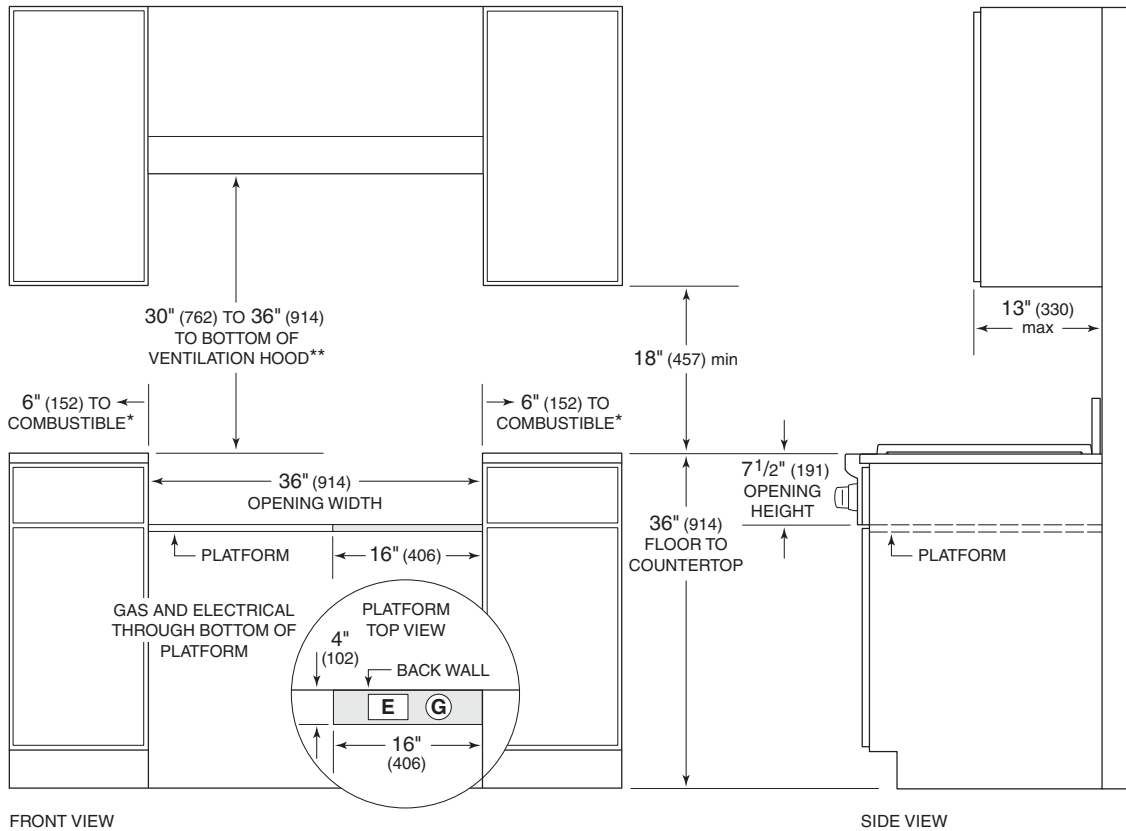
\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.

\*\*36" (914) minimum clearance 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.

36" (914) Sealed Burner Rangetop

INSTALLATION



FRONT VIEW

SIDE VIEW

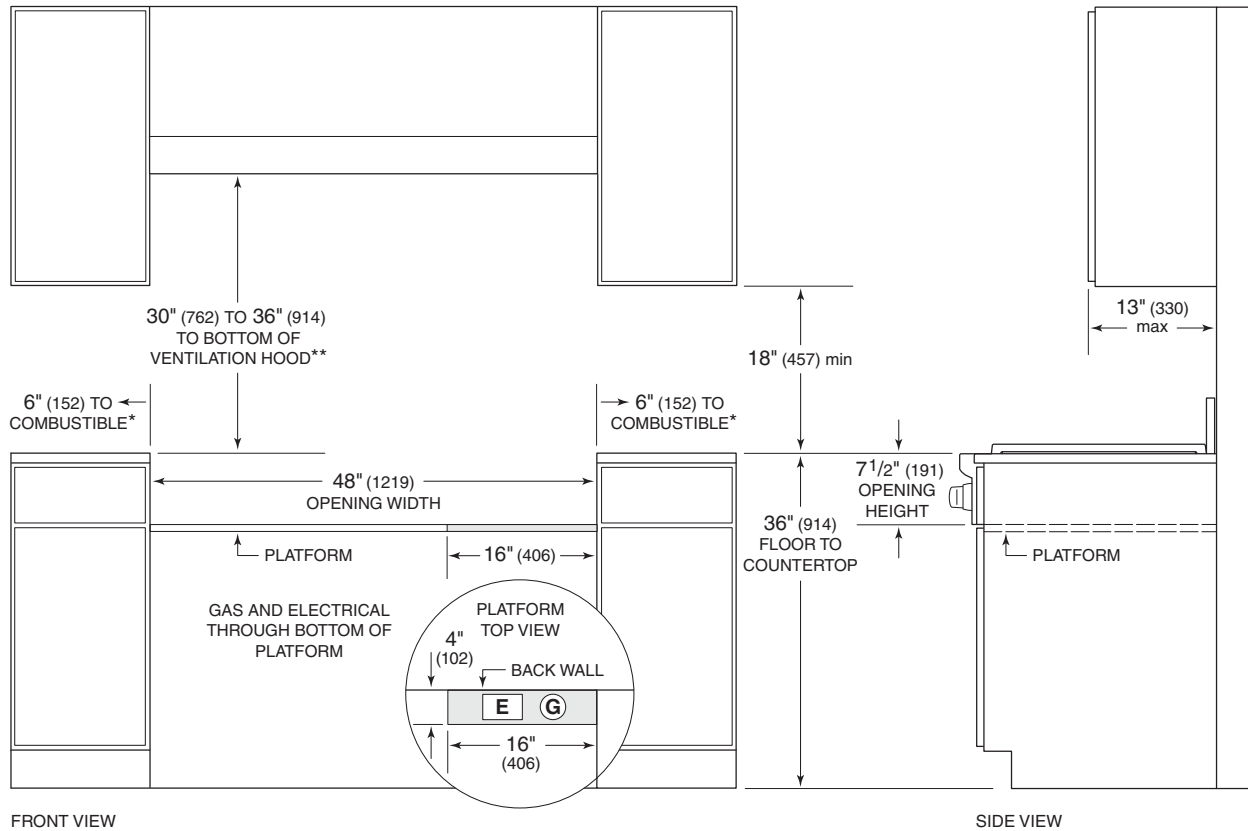
\*Minimum clearance from rough opening to combustibles up to 18" (457) above countertop.

\*\*36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustibles without ventilation hood.

NOTE: For island installations, 12" (305) minimum clearance from back of rangetop to combustibles rear wall above countertop.

48" (1219) 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.

**Gas Ranges.** More than seven decades in the crucible of restaurant kitchens have perfected the form, function and sheer durability of our gas ranges. These precision instruments are as noteworthy for their range of sizes and features as for their exhilarating performance. Standard features include an infrared broiler and convection baking. Dual brass burners go from extremely low flame for simmering to furnace-like 16,000 Btu heat for searing. Options include infrared griddle, charbroiler and the innovative French top. All gas range models are constructed of stainless steel and can be ordered in natural or LP gas.



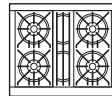
MODEL R364G

**KEY FEATURES**

- Gas convection oven for even heat distribution.
- Dual brass burners delivering 500 to 16,000 Btu.
- 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 or black control knobs with infinite control.

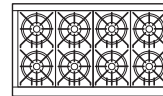
**CONFIGURATIONS**

**30" (762)**



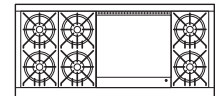
R304

**48" (1219)**



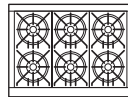
R488

**60" (1527)**



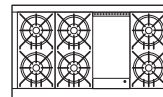
R606DG

**36" (914)**



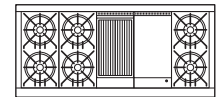
R366

**48" (1219)**

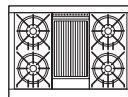


R486G

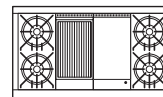
**60" (1527)**



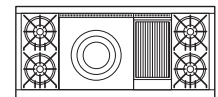
R606CG



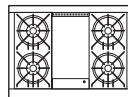
R364C



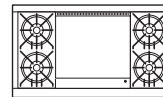
R484CG



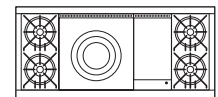
R604CF



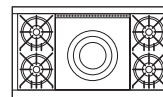
R364G



R484DG



R604GF

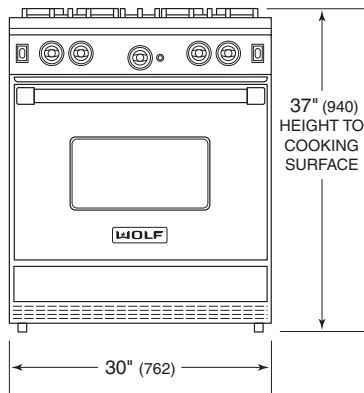


R484F

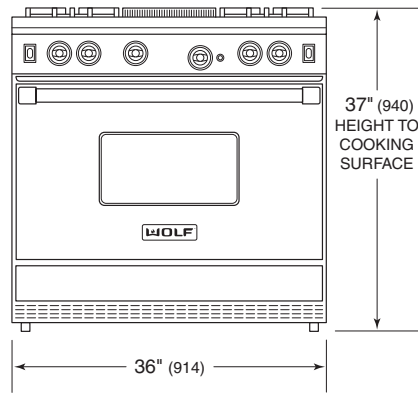


Gas Ranges

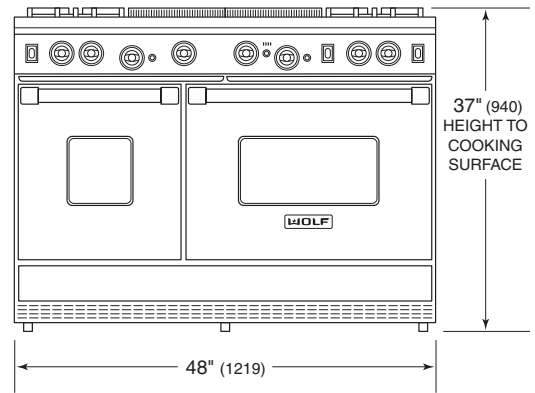
30" (762) RANGE



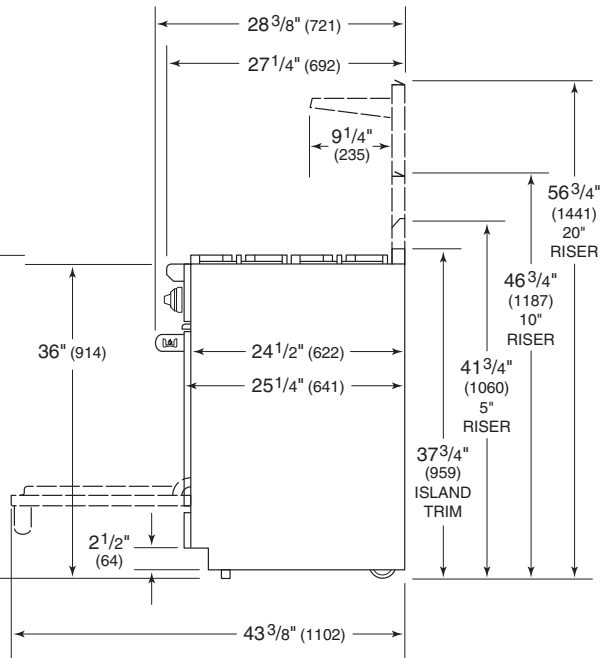
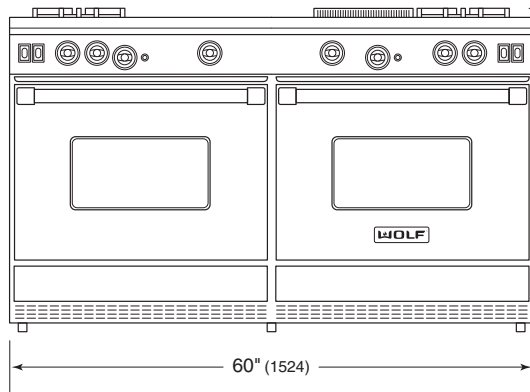
36" (914) RANGE



48" (1219) RANGE



60" (1527) RANGE



LEGS AND CASTERS ALLOW 1" (25) HEIGHT ADJUSTMENT

SIDE VIEW—ALL RANGES

## Gas Ranges

Oven Specifications				
<b>INTERIOR CAPACITY</b>				<b>CU FT (L)</b>
18" (457) Oven				2.5 (71)
30" (762) Oven				4.4 (125)
36" (914) Oven				5.5 (156)
<b>INTERIOR DIMENSIONS</b>	<b>W</b>	<b>H</b>	<b>D</b>	
18" (457) Oven	13 <sup>1</sup> / <sub>2</sub> " (343)	18 <sup>5</sup> / <sub>8</sub> " (473)	17" (432)	
30" (762) Oven	24" (610)	18 <sup>5</sup> / <sub>8</sub> " (473)	17" (432)	
36" (914) Oven	30" (762)	18 <sup>5</sup> / <sub>8</sub> " (473)	17" (432)	

Burner Rating	Btu (kW)	Btu (kW)
<b>SURFACE BURNERS</b>	<b>SIMMER</b>	<b>HIGH</b>
Burners (4, 6 or 8)	500 (.1)	16,000 (4.7)
<b>OPTIONAL FEATURES</b>	<b>BTU (KW)</b>	
Infrared Charbroiler	16,000 (4.7)	
Infrared Griddle	18,000 (5.3)	
Double Griddle	(2) 18,000 (5.3)	
French Top	15,000 (4.4)	
<b>OVEN BURNERS</b>	<b>BTU (KW)</b>	
18" (457) Oven Burner	18,000 (5.3)	
30" (762) Oven Burner	30,000 (8.8)	
36" (914) Oven Burner	30,000 (8.8)	
Infrared Broiler	18,000 (5.3)	

## Planning Information

Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths.

**IMPORTANT NOTE:** A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface. Follow all minimum clearances to combustible surfaces shown in the installation illustrations on the following pages.

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 105 for pro ventilation.

## Planning Information

### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>GAS RANGE</b>	
Electrical Supply	110/120 VAC, 50/60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

### GAS SUPPLY REQUIREMENTS

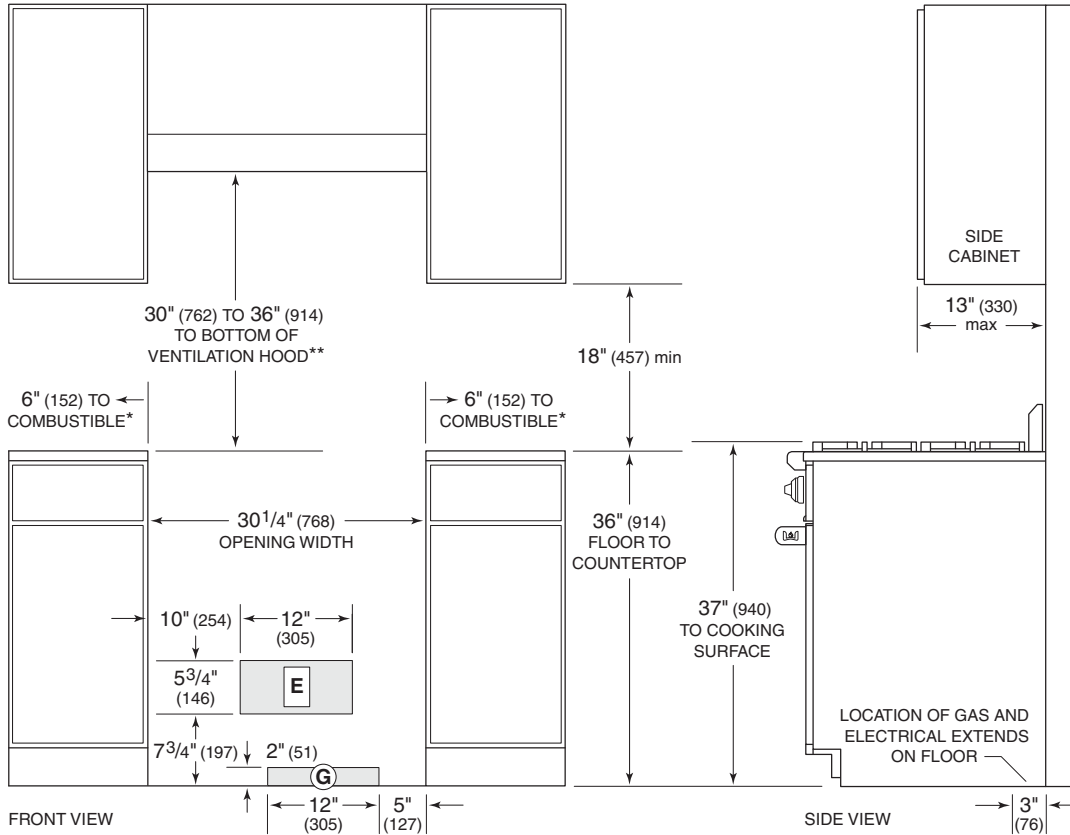
A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

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

Gas Supply Pressure	
<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)

30" (762) Gas Range

INSTALLATION



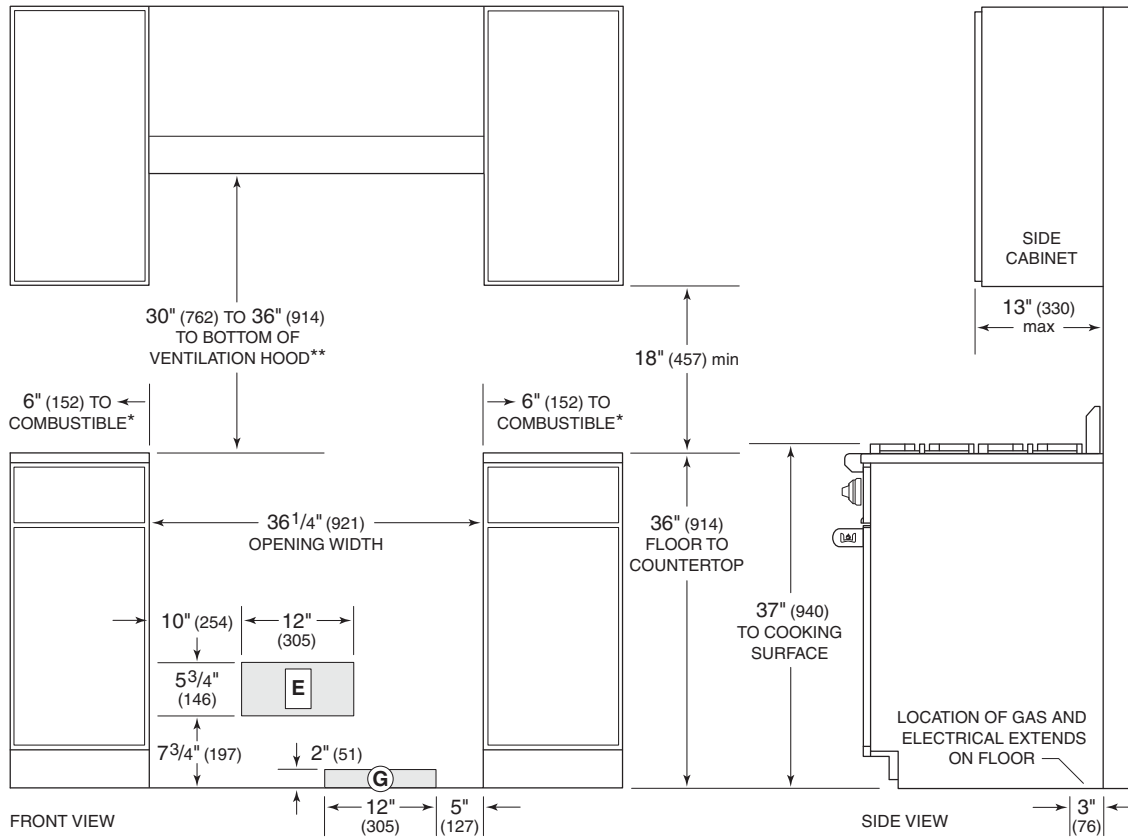
\*Minimum clearance from rough opening to combustibles up to 18" (457) above countertop.

\*\*36" (914) minimum clearance from countertop to combustibles without ventilation hood.

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

36" (914) Gas Range

INSTALLATION



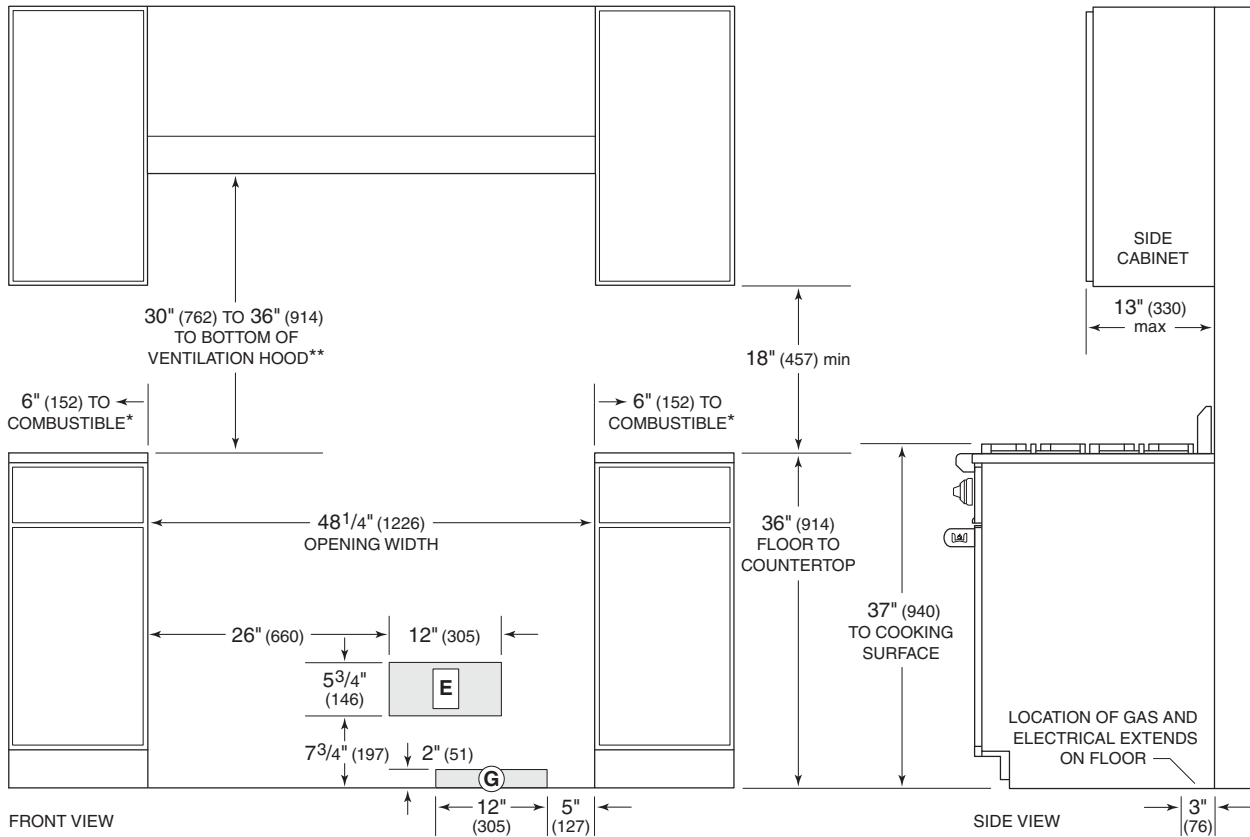
\*Minimum clearance from rough opening to combustibles up to 18" (457) above countertop.

\*\*36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustibles without ventilation hood.

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

48" (1219) Gas Range

INSTALLATION



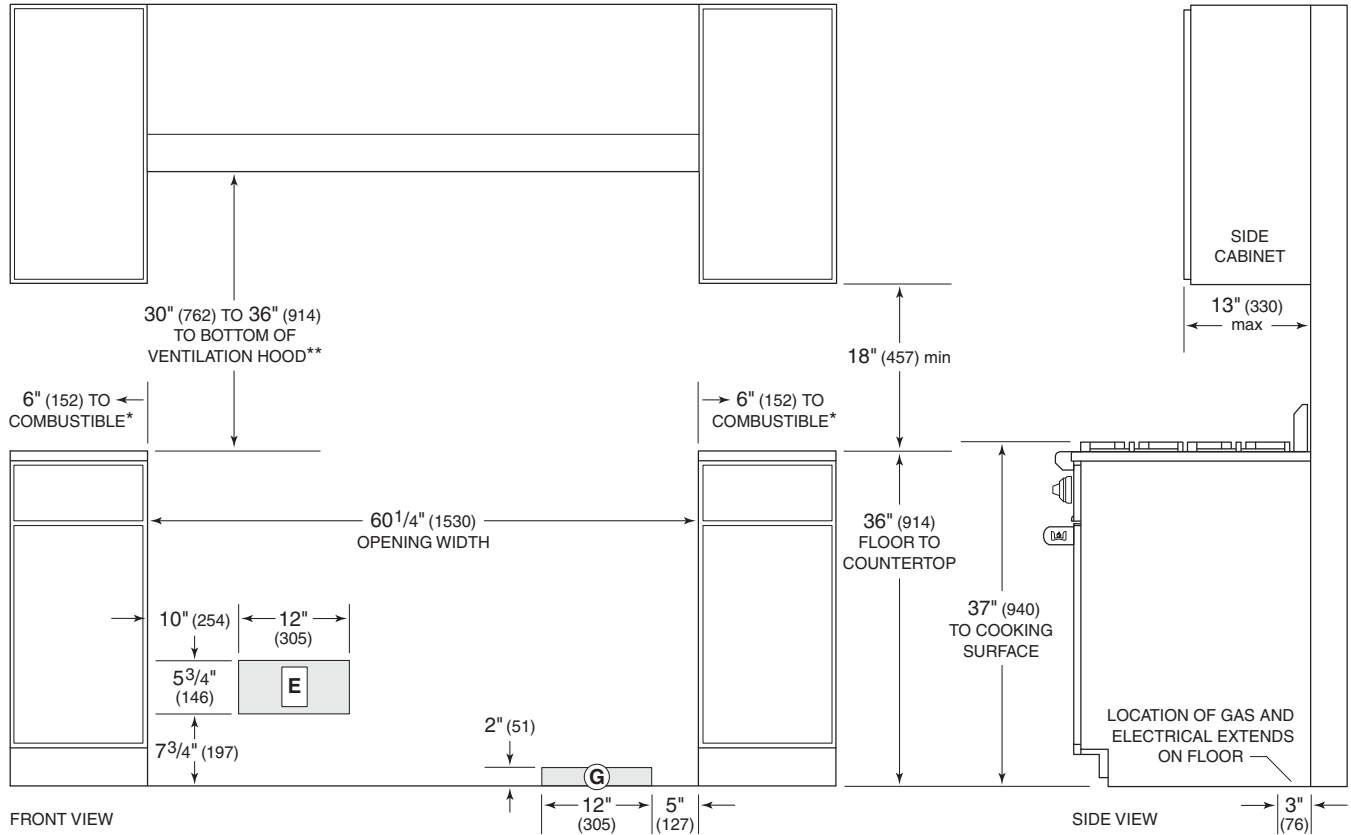
\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.

\*\*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.

60" (1527) Gas Range

INSTALLATION



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

\*\*44" (1118) minimum clearance 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.





MODEL OG36

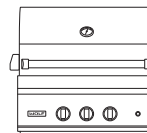


**Outdoor Grills and Modules.** Taste what happens when a heritage of professional cooking moves from the kitchen to the patio. Like their indoor counterparts, Wolf outdoor grills are precision instruments. Constructed of heavy-duty stainless steel, the 30-inch, 36-inch, 42-inch and 54-inch grills have 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-inch 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.

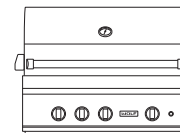
**KEY FEATURES**

- 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.

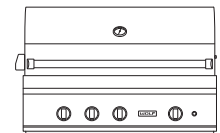
**OUTDOOR GRILLS AND MODULES**



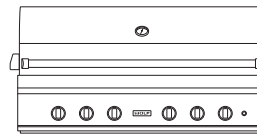
**OG30**  
30" (762) GRILL



**OG36**  
36" (914) GRILL



**OG42**  
42" (1067) GRILL



**OG54**  
54" (1372) GRILL



**BM13**  
BURNER MODULE

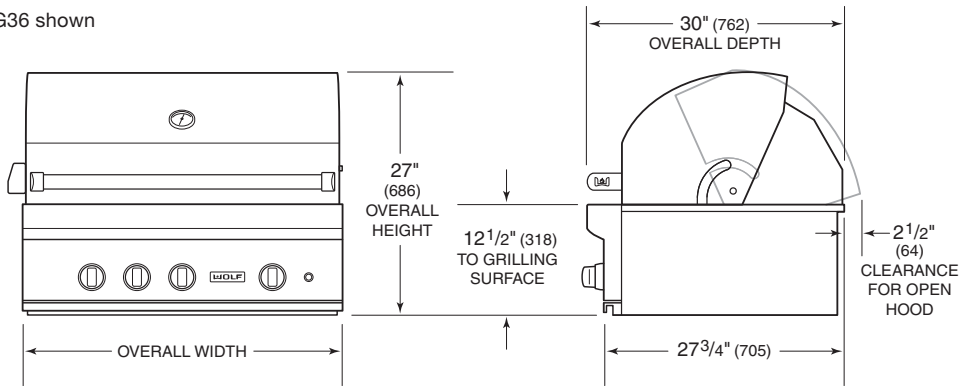


**SB13**  
SIDE BURNER  
(CART ONLY)

Overall Dimensions

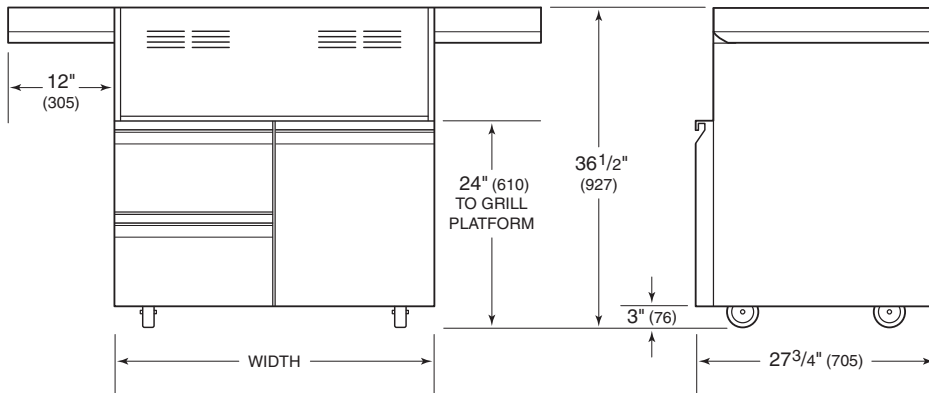
OUTDOOR GRILL

Model OG36 shown



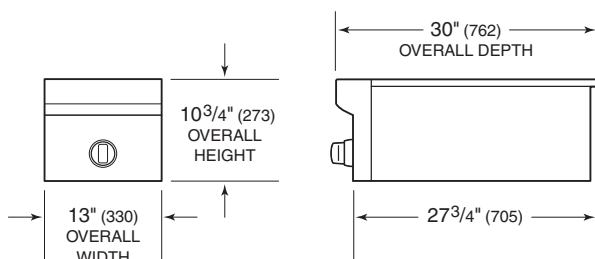
GRILL CART

Model CART36 shown



MAX DOOR/DRAWER CLEARANCE 22" (559).

BURNER MODULE AND SIDE BURNER



Outdoor Grill

OVERALL WIDTH	W
Model OG30	30" (762)
Model OG36	36" (914)
Model OG42	42" (1067)
Model OG54	54" (1372)

Grill Cart

OVERALL WIDTH	W
Model CART30	30" (762)
Model CART36	36" (914)
Model CART42	42" (1067)

### 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.

Burner Rating — Grills	
<b>GRILL BURNERS</b>	<b>BTU (KW)</b>
Models OG30, OG36 and OG42	25,000 (7.3)
Model OG54	25,500 (7.5)
<b>SEAR ZONE</b>	<b>BTU (KW)</b>
Models OG36, OG42 and OG54	25,000 (7.3)
Model OG54	25,500 (7.5)
<b>ROTISSERIE BURNER</b>	<b>BTU (KW)</b>
Model OG30	14,000 (4.1)
Models OG36 and OG42	16,000 (4.7)
Model OG54	(2) 14,000 (4.1)

Burner Rating — Modules	
<b>OUTDOOR MODULES</b>	<b>BTU (KW)</b>
Model BM13	25,000 (7.3)
Model SB13	25,000 (7.3)

### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>OUTDOOR GRILLS AND MODULES</b>	
Electrical Supply	120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type with GFCI protection
Power Cord	6' (1.8 m)

### GAS SUPPLY REQUIREMENTS

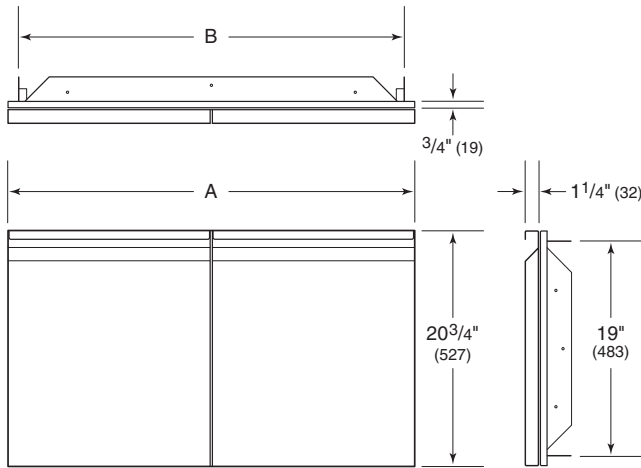
A gas supply line of 3/4" (19) rigid pipe must be provided to the outdoor grill or module. If local codes permit, a certified, 3' (.9 m) 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

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.

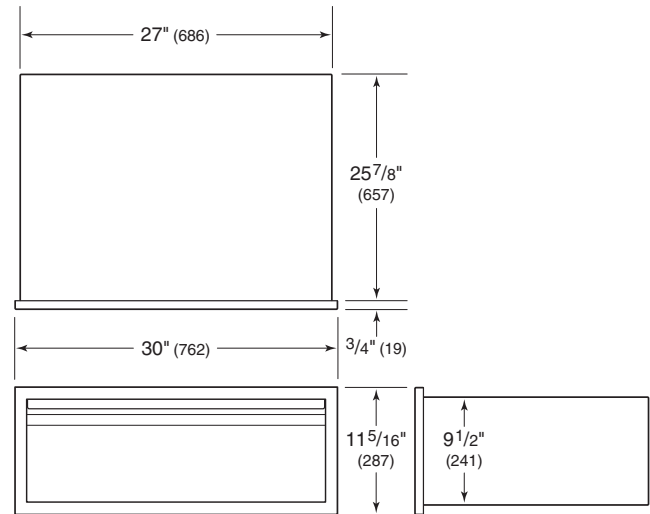
Gas Supply Pressure	
<b>NATURAL GAS</b>	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
<b>LP GAS</b>	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC,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

Outdoor Accessories

ACCESSORY DOORS

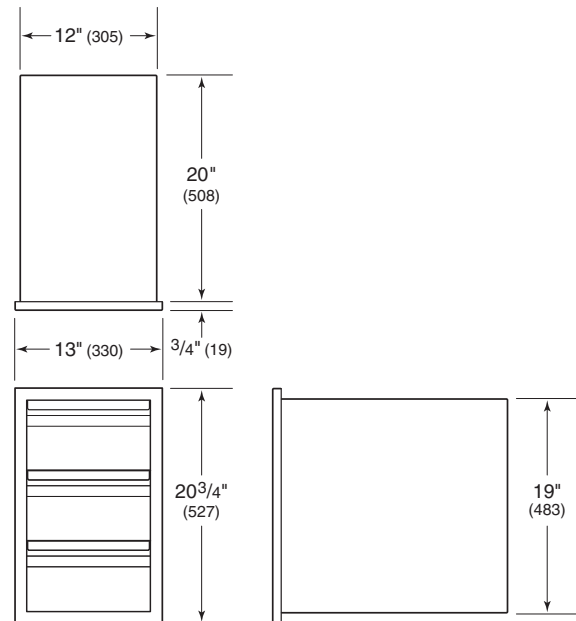


30" (762) ACCESSORY DRAWER



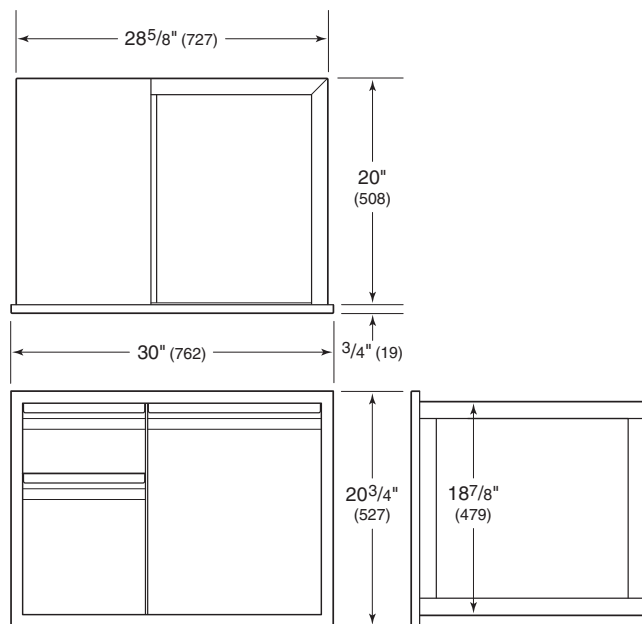
Accessory Doors			
WIDTH	A	B	
18" (457) Single Door	18" (475)	16 1/4" (413)	
30" (762) Double Doors	30" (762)	28 1/4" (718)	
36" (914) Double Doors	36" (914)	34 1/4" (870)	
42" (1067) Double Doors	42" (1067)	40 1/4" (1022)	
54" (1372) Double Doors	54" (1372)	52 1/4" (1327)	

13" (330) DRAWERS (2- OR 3-DRAWER UNIT)



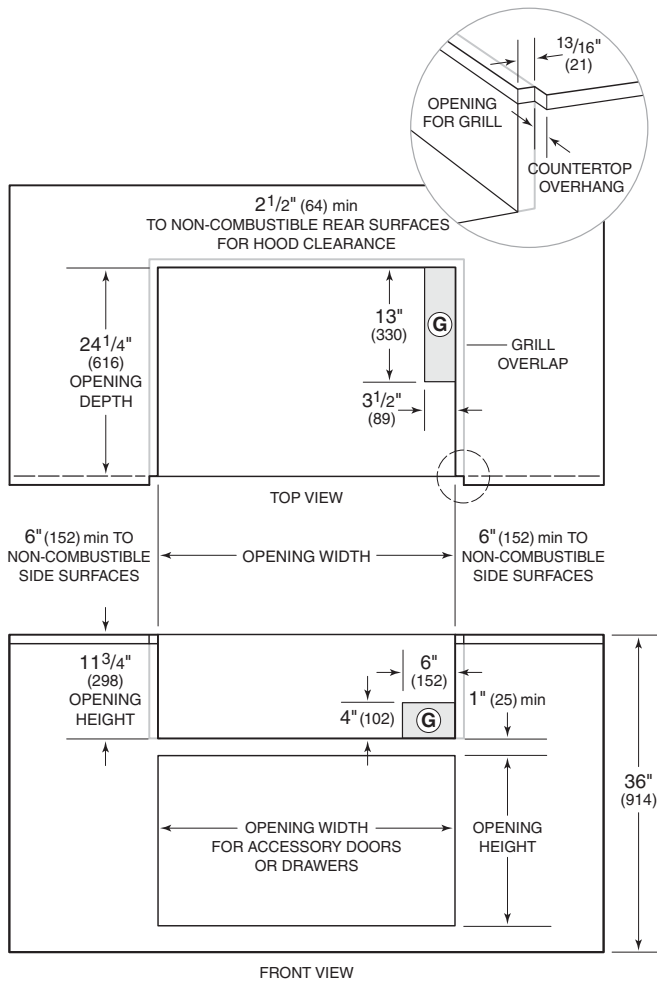
### Outdoor Accessories

#### 30" (762) DRAWER / DOOR UNIT

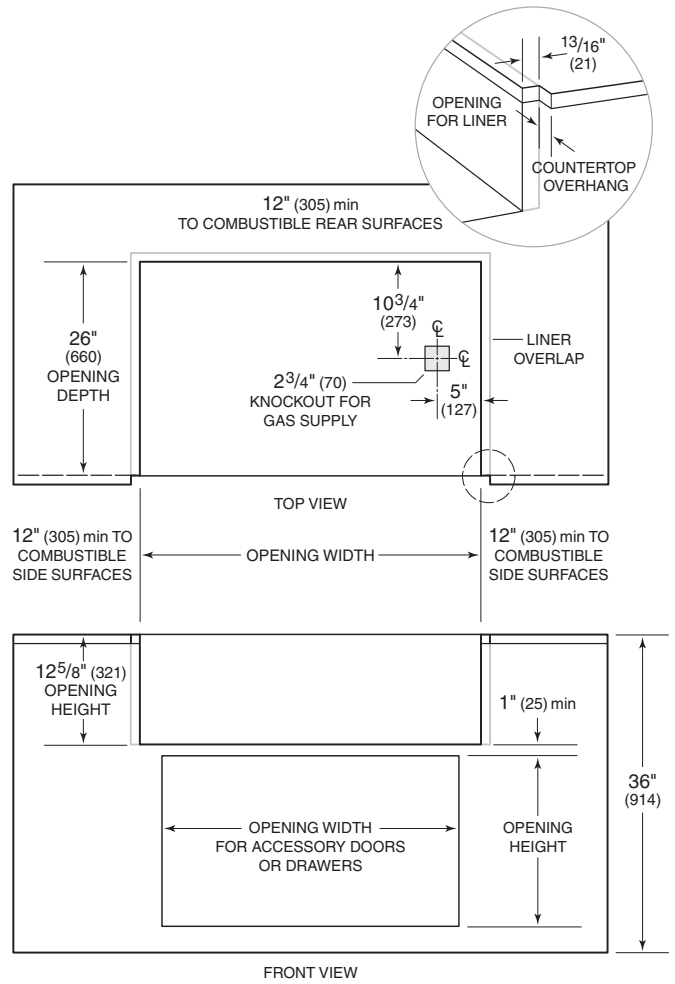


### Outdoor Grill Installation (Built-In)

#### NON-COMBUSTIBLE ENCLOSURE



#### COMBUSTIBLE ENCLOSURE WITH LINER



#### Opening Width

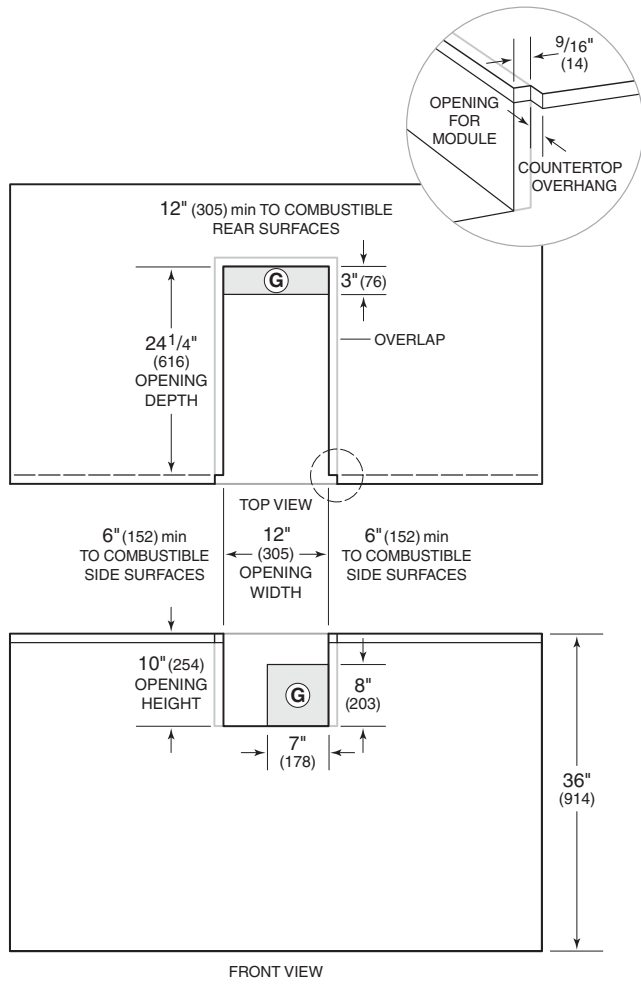
NON-COMBUSTIBLE ENCLOSURE		W
Model OG30		28 1/2" (724)
Model OG36		34 1/2" (876)
Model OG42		40 1/2" (1029)
Model OG54		52 1/2" (1334)
COMBUSTIBLE ENCLOSURE		W
Model OG30		33 1/2" (851)
Model OG36		39 1/2" (1003)
Model OG42		45 1/2" (1156)
Model OG54		57 1/2" (1461)

#### Optional Opening

ACCESSORY DOORS	W	H
18" (457) Single	16 1/4" (413)	19" (483)
30" (762) Double	28 1/4" (718)	19" (483)
36" (914) Double	34 1/4" (870)	19" (483)
42" (1067) Double	40 1/4" (1022)	19" (483)
54" (1372) Double	52 1/4" (1327)	19" (483)
ACCESSORY DRAWERS	W	H
30" (762) Single	27 1/4" (692)	9 3/4" (248)
13" (330) Double	12 1/8" (308)	19" (483)
13" (330) Triple	12 1/8" (308)	19" (483)
30" (762) Double with Door	29 1/4" (743)	19" (483)

### Burner Module Installation

#### NON-COMBUSTIBLE OR COMBUSTIBLE ENCLOSURE





MODEL CTWH30

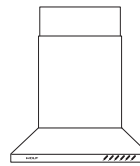


**Cooktop Ventilation Hoods.** Behind the sculpted lines of Wolf cooktop ventilation hoods, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. Five-layer mesh filters can be removed easily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

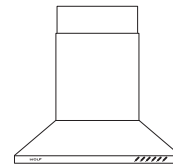
#### KEY FEATURES

- 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.

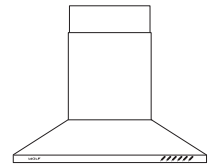
#### COOKTOP HOODS



**CTWH30**  
30" (762) WALL



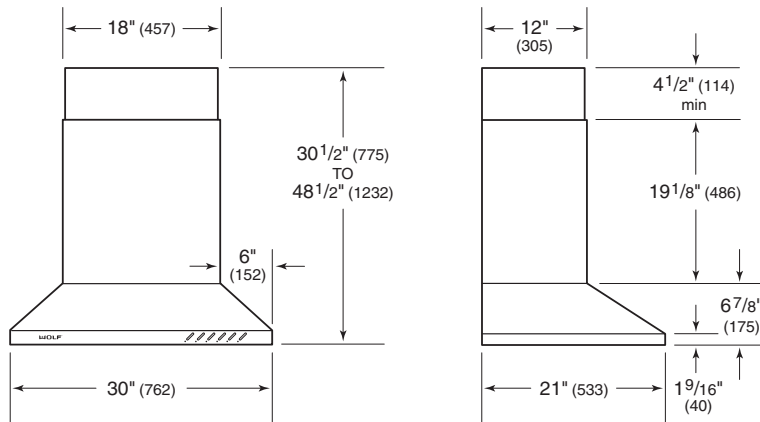
**CTWH36**  
36" (914) WALL



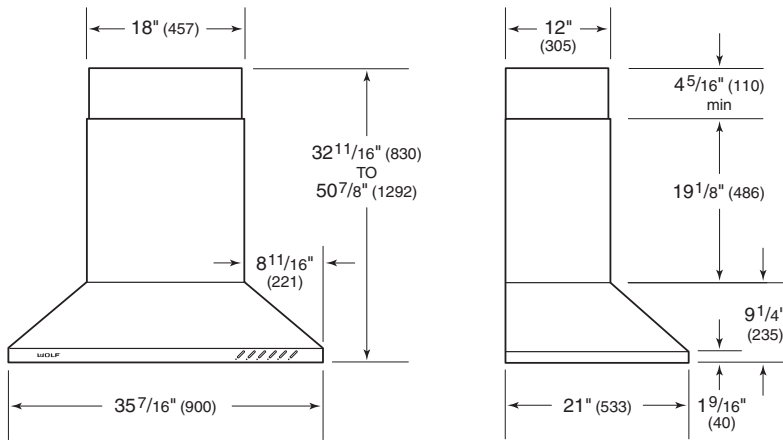
**IH4227**  
42" (1067) ISLAND

Cooktop Hoods

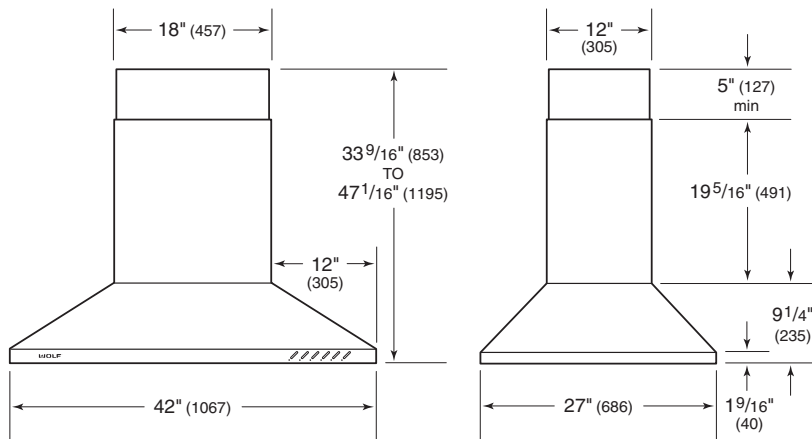
30" (762) WALL HOOD



36" (914) WALL HOOD



42" (1067) 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 allows you to reach a ceiling height of 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 the 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 113–115. These hoods have an 8" (203) round duct with vertical discharge.

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

## ELECTRICAL REQUIREMENTS

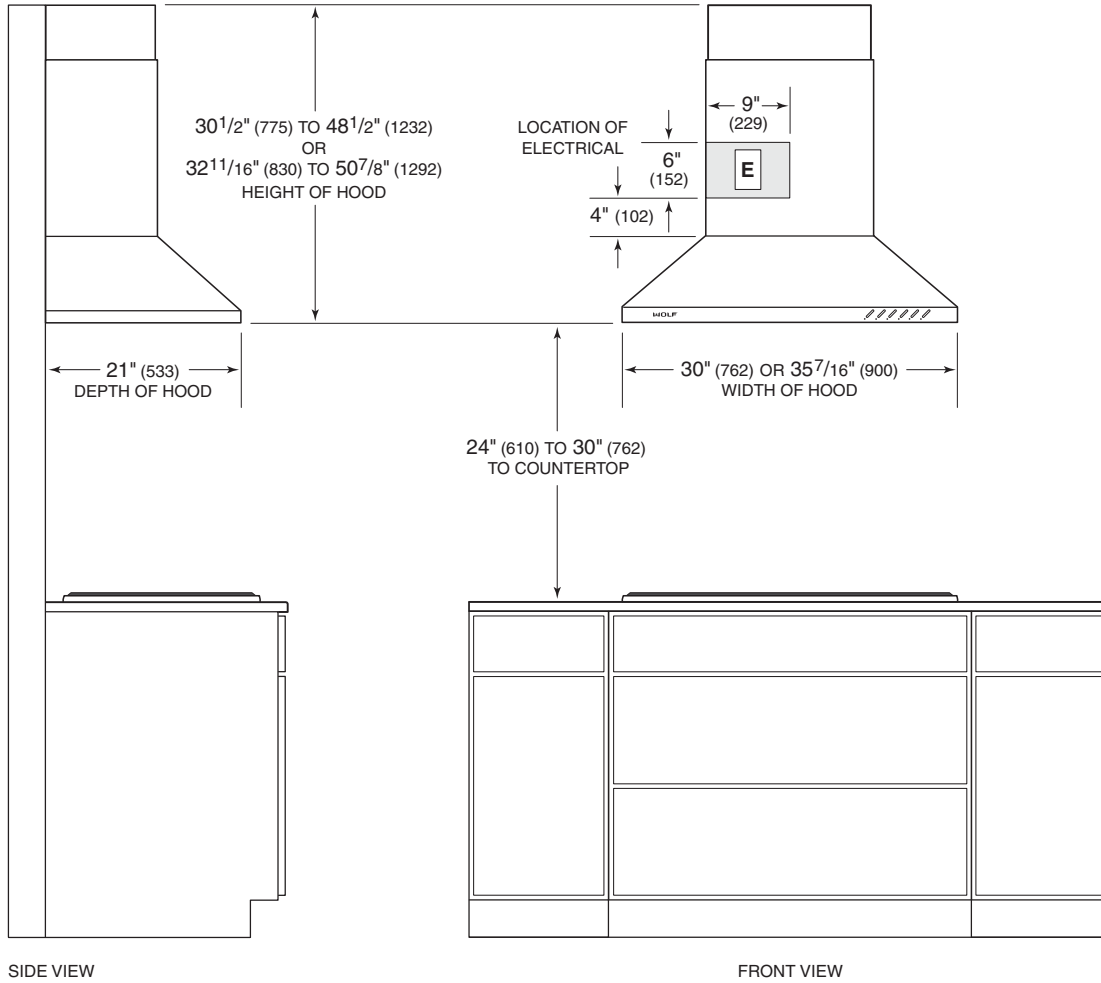
### Electrical Requirements

#### VENTILATION HOOD

Electrical Supply Service	Grounded, 120 VAC, 60 Hz 15 amp dedicated circuit
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### Cooktop Wall Hood

#### INSTALLATION

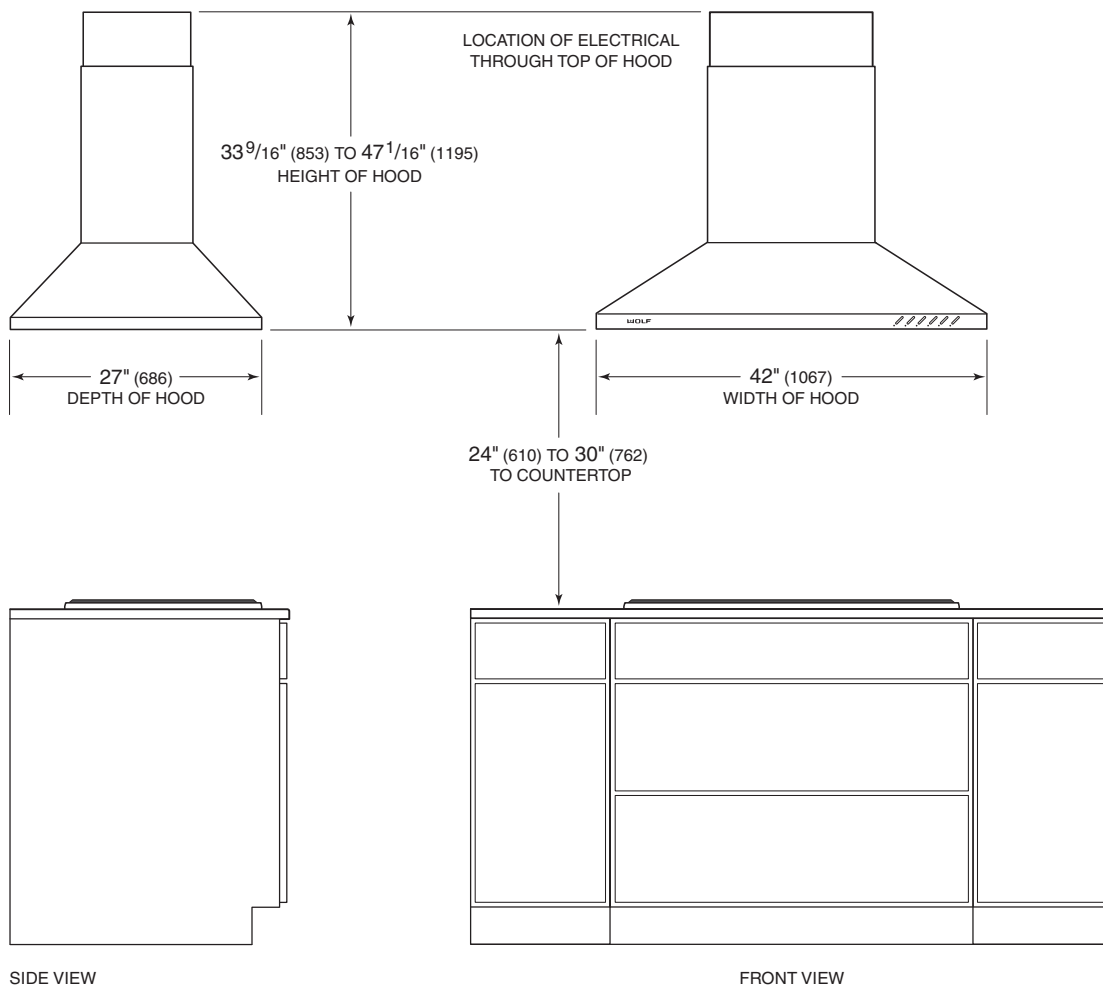


SIDE VIEW

FRONT VIEW

### Cooktop Island Hood

#### INSTALLATION



**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.



MODEL CTEWH36I

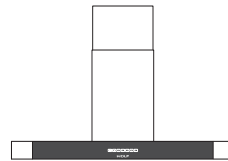
#### LOW-PROFILE HOODS



**CTEWH30I**  
30" (762) WALL

**CTEWH36(I)**  
36" (914) WALL

**CTEWH45(I)**  
45" (1143) WALL



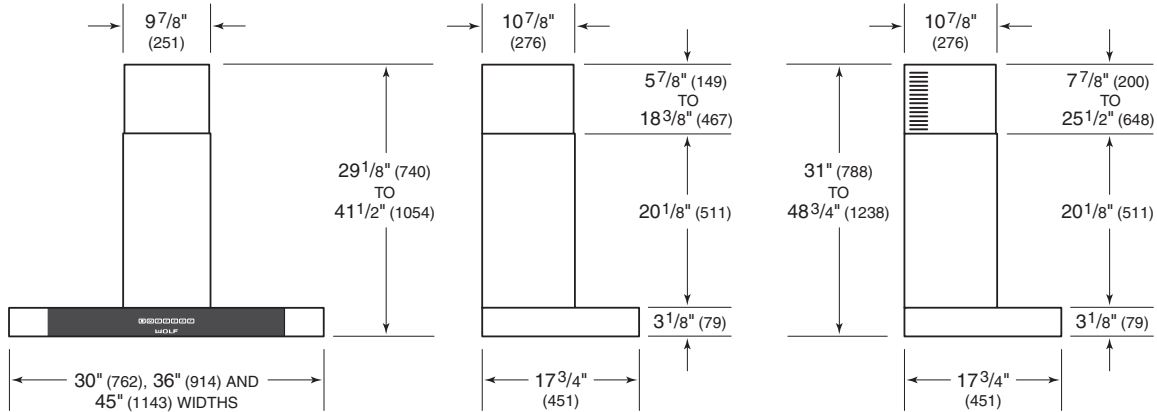
**CTEIH42I**  
42" (1067) ISLAND

#### 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.

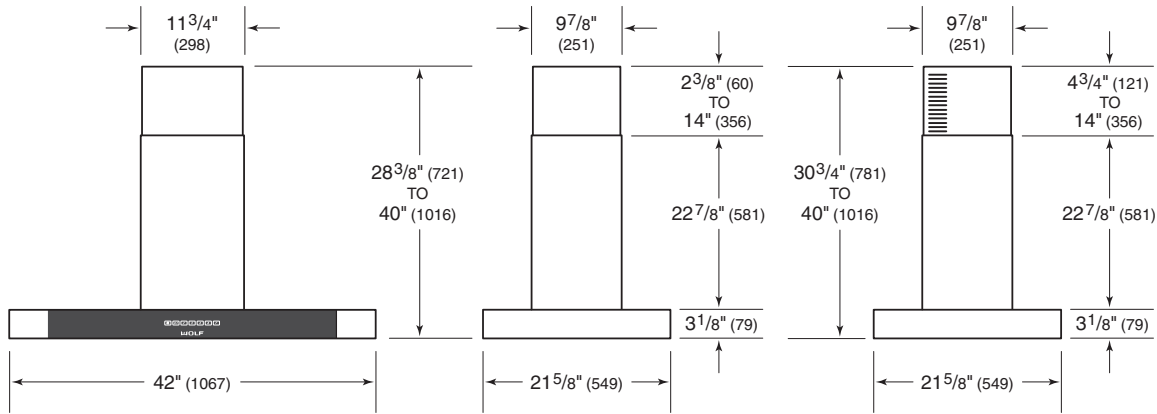
Low-Profile Hoods

WALL HOODS



RECIRCULATING APPLICATION

ISLAND HOOD



RECIRCULATING APPLICATION

### 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 flue that allows you to reach a ceiling height of 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. Wall hood models CTEWH36 and CTEWH45 will 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 113–115. These hoods have an 6" (152) round duct with vertical discharge.

Cooktop low-profile hoods with 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.

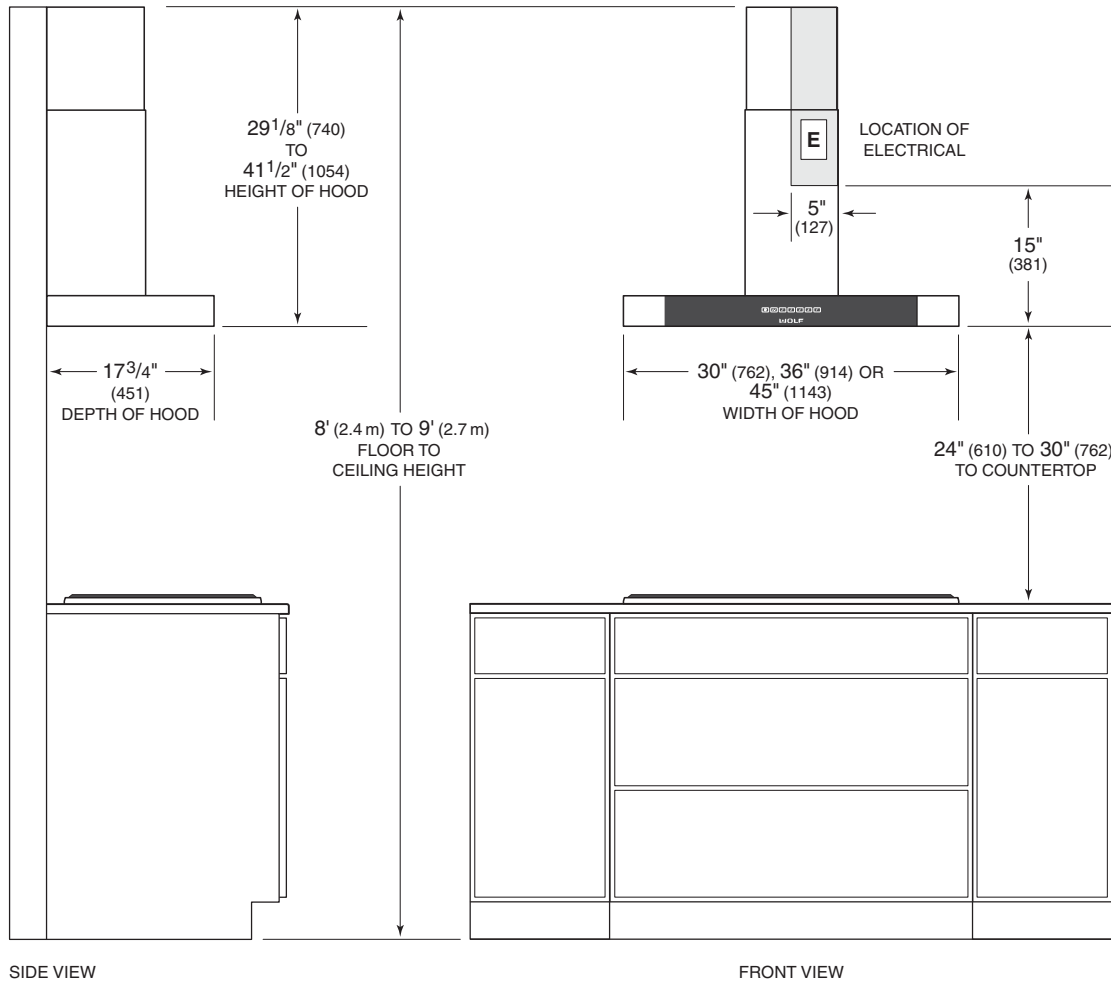
### ELECTRICAL REQUIREMENTS

Electrical Requirements	
<b>VENTILATION HOOD</b>	
Electrical Supply Service	Grounded, 110/120 VAC, 60 Hz 15 amp dedicated circuit



### Low-Profile Wall Hood

#### INSTALLATION

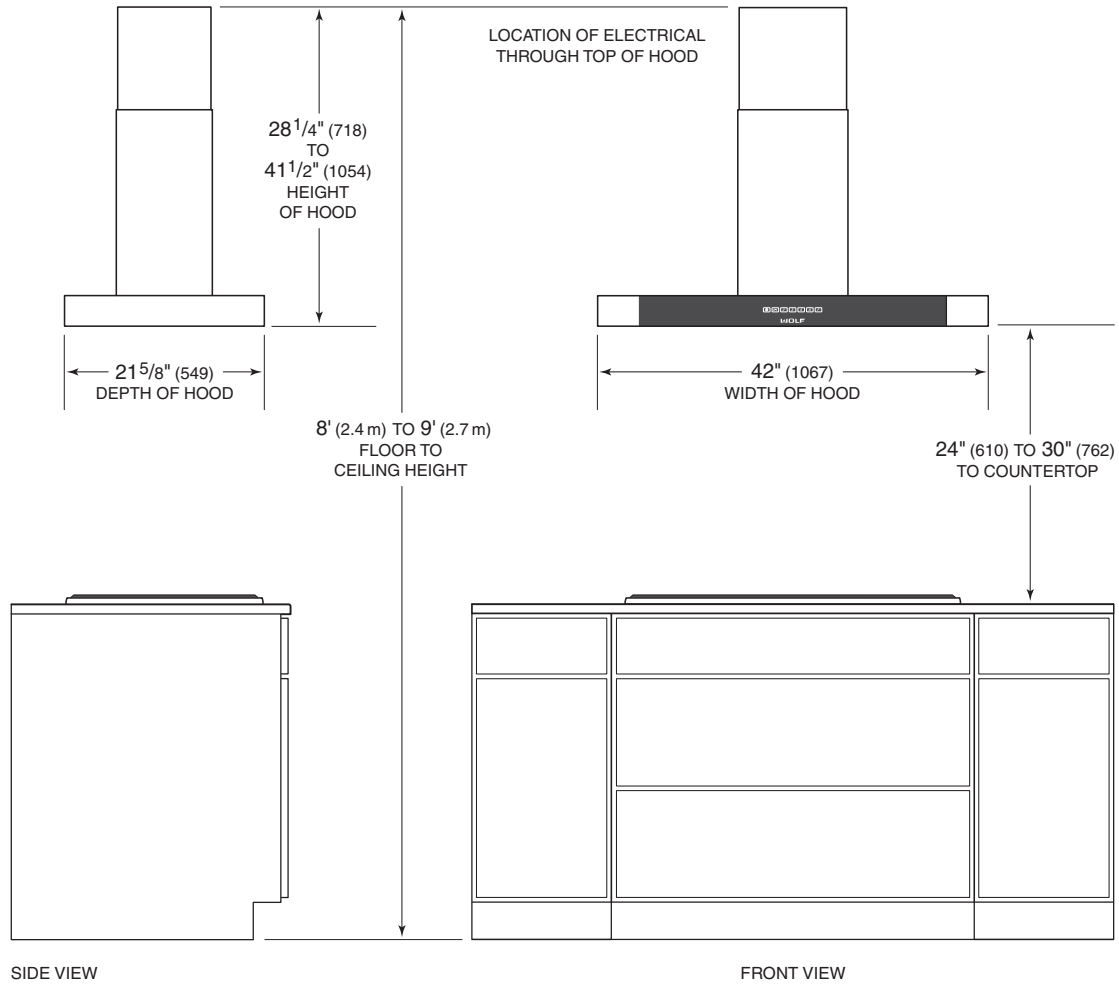


SIDE VIEW

FRONT VIEW

### Low-Profile Island Hood

#### INSTALLATION

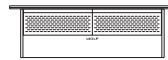


**Downdraft Ventilation.** The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter and can be lowered beneath the countertop when not in use. Downdrafts integrate perfectly with framed induction and electric cooktops, gas cooktops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

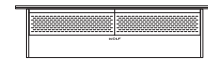


MODEL DD30

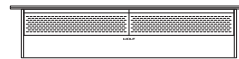
#### DOWNDRAFTS



**DD30I / DD30R**  
30" (762)



**DD36I / DD36R**  
36" (914)



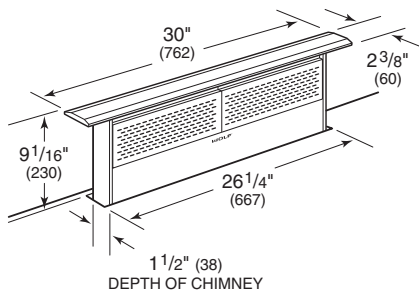
**DD45I / DD45R**  
45" (1143)

#### KEY FEATURES

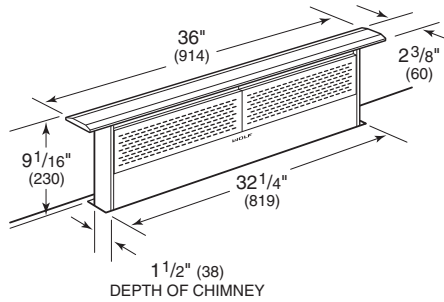
- Internal, in-line or remote blower options.
- Remote-mounted controls with LED indicators.
- Delay-off feature to automatically turn unit off.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.

### Downdrafts

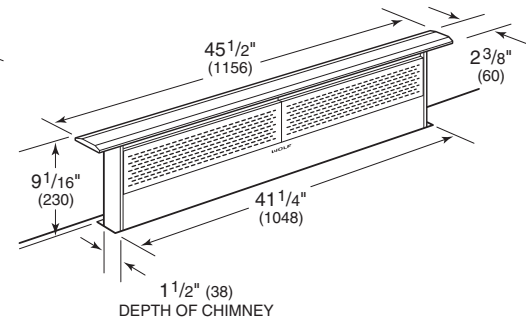
30" (762) DOWNDRAFT



36" (914) DOWNDRAFT



45" (1143) DOWNDRAFT



### Planning Information

Wolf downdraft systems can be used with Wolf framed induction, framed electric and gas cooktops and some integrated modules. Downdrafts cannot be installed with unframed induction and unframed 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.

**IMPORTANT NOTE:** To install a downdraft with a Wolf cooktop, you must allow for a minimum 25 1/8" (638) flat counter space from 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 blower assemblies 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](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 113–115.

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.

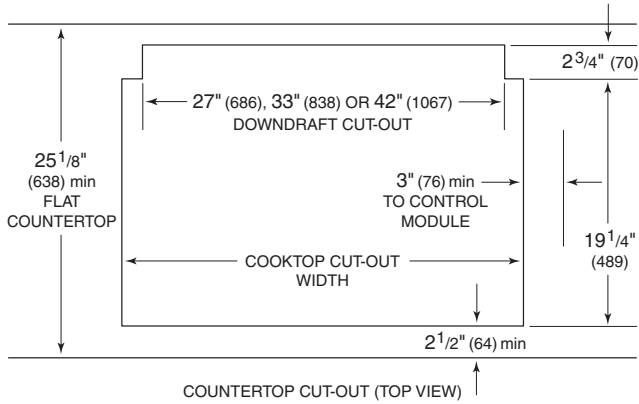
### ELECTRICAL REQUIREMENTS

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

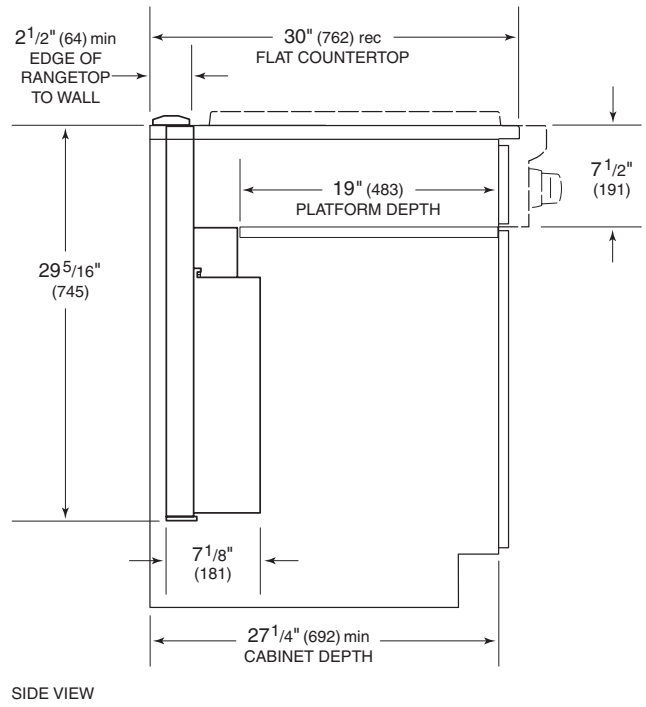
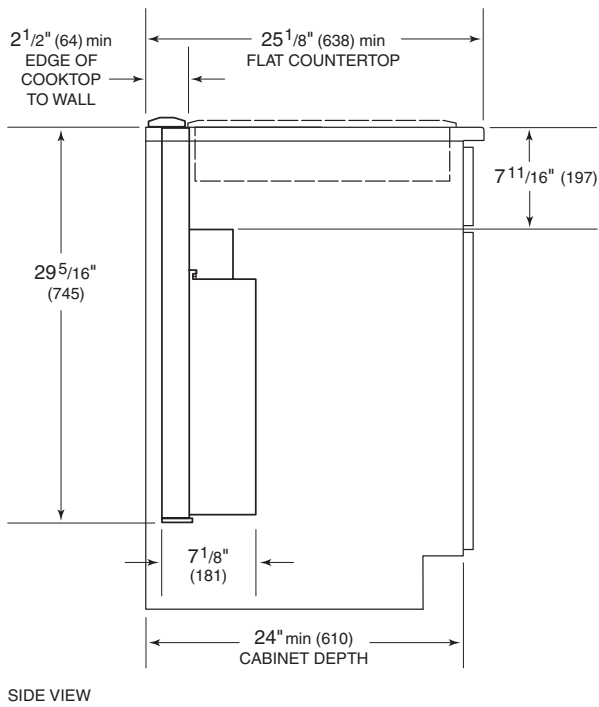
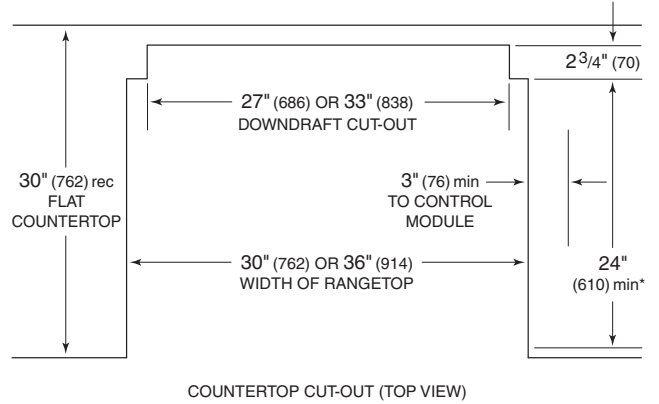
Electrical Requirements	
<b>DOWNDRAFT VENTILATION</b>	
Electrical Supply Service	Grounded, 120 V AC, 60 Hz 15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	2 1/2' (.8 m)

Downdrafts

INSTALLATION WITH COOKTOP



INSTALLATION WITH SEALED BURNER RANGETOP



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





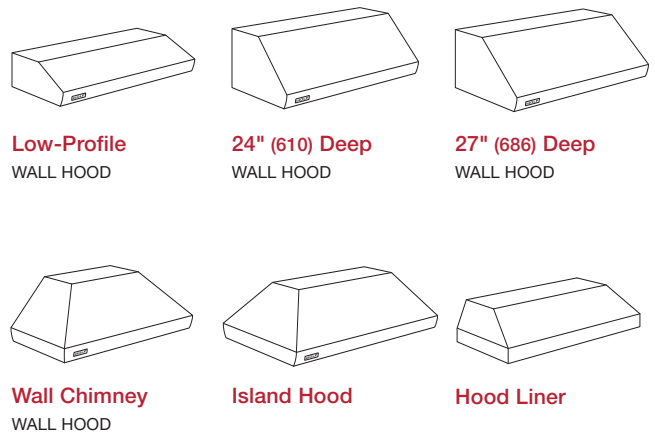
MODEL PWC362418

**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-mount 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**

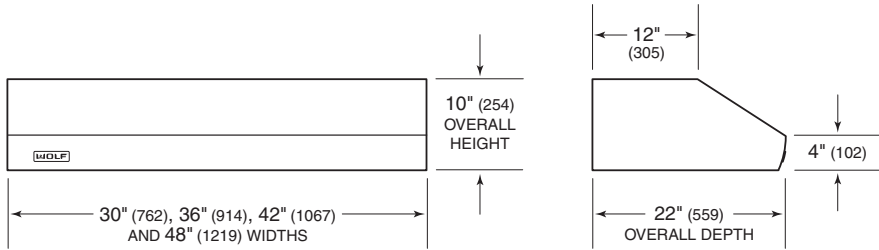
- Internal, in-line or remote blower options.
- Recessed easy-access controls.
- Infinite-speed ventilator control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Easy-to-clean stainless steel baffle filters.
- Heat lamp receptacles on 27" (686) deep models (bulbs not included).

**PRO HOODS**

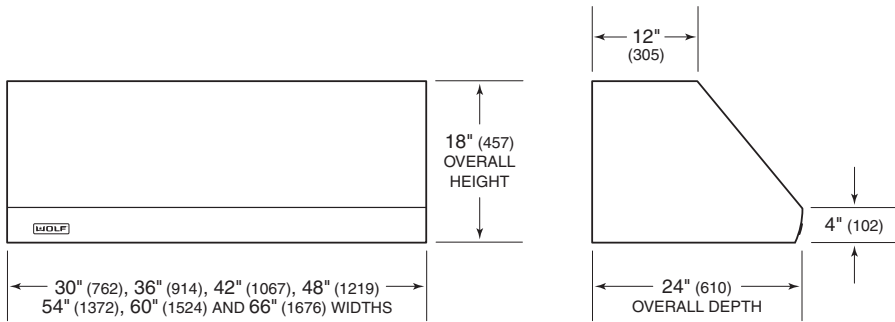


### Pro Hoods

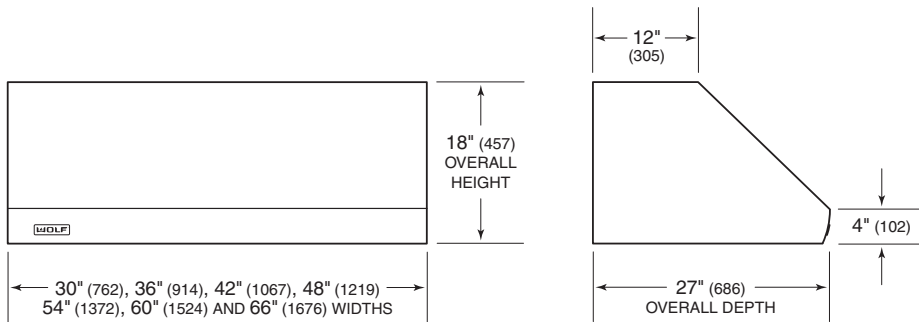
#### LOW-PROFILE WALL HOODS



#### 24" (610) DEEP WALL HOODS



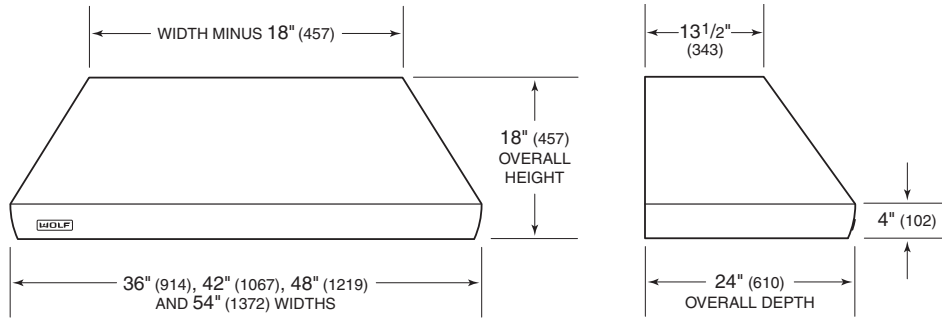
#### 27" (686) DEEP WALL HOODS



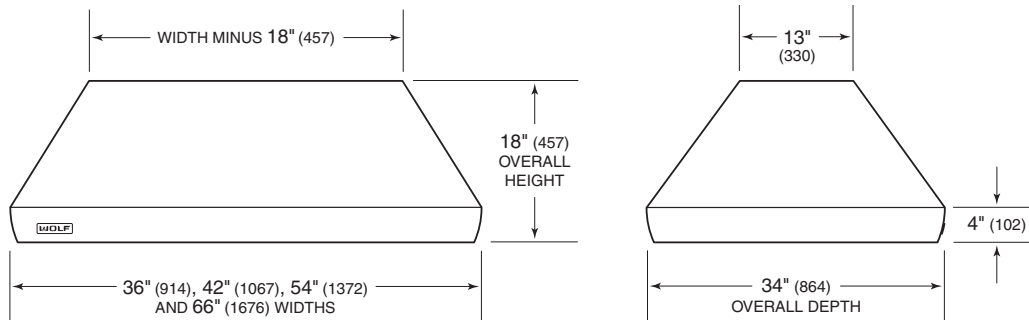


Pro Hoods

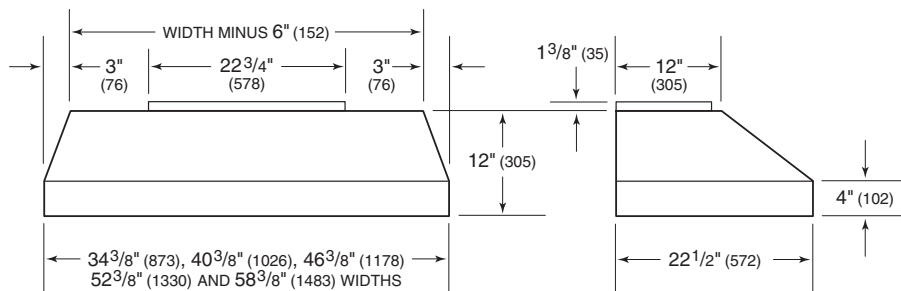
WALL CHIMNEY HOODS



ISLAND HOODS



HOOD LINERS



## 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 than the cooking surface by 3" (76) on each side.

**IMPORTANT NOTE:** For optimal performance in wall hood applications, a pro 27" (686) deep wall hood is recommended for use with ranges and rangetops that contain a charbroiler or griddle.

All pro ventilation hoods and liners are shipped without the 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, the volume of air that needs to be moved and the length of the duct run. Refer to ventilation recommendations on pages 113–115.

Pro hoods have a 10" (254) round duct. Low-profile hoods have an adjustable discharge. All other pro hoods are vertical discharge. For the 24" (610) and 27" (686) 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 REQUIREMENTS

Electrical Requirements	
<b>PRO VENTILATION</b>	
Electrical Supply Service	Grounded, 120 V AC, 60 Hz 15 amp dedicated circuit

## RECIRCULATING INSTALLATION

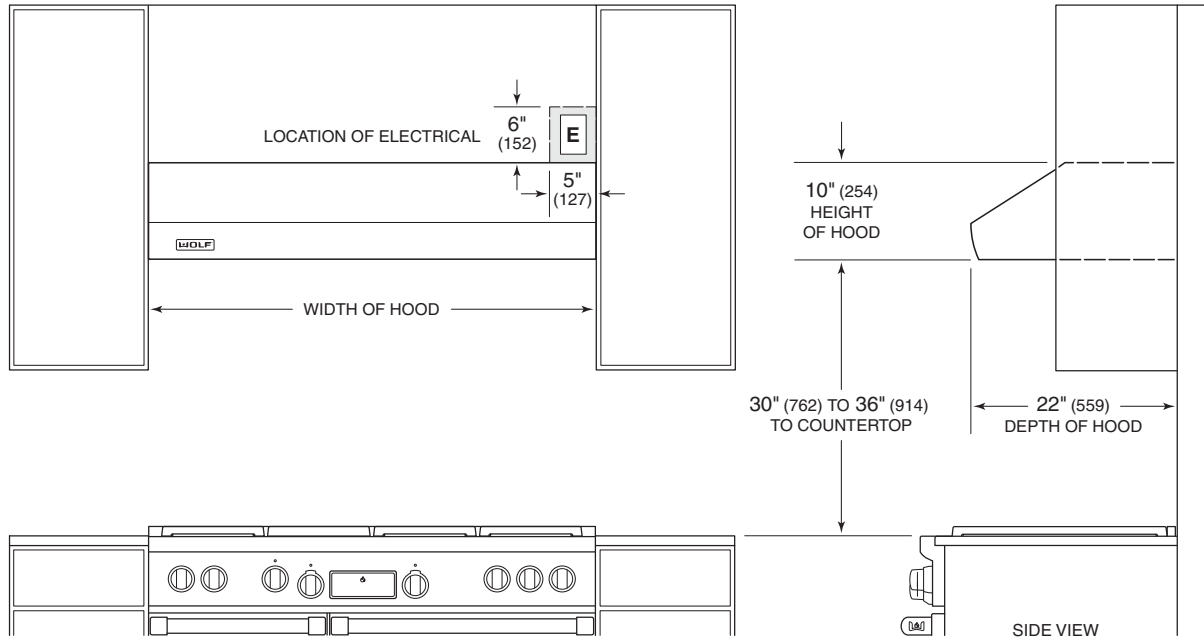
Low-profile, 24" (610) and 27" (686) deep wall hoods with an internal blower (600 CFM or less), 30" (762) and 36" (914) widths only, can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. 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. The hood and liner must fit together at the bottom edge in both width and depth. The height of the liner does not have to match the height of the decorative hood.

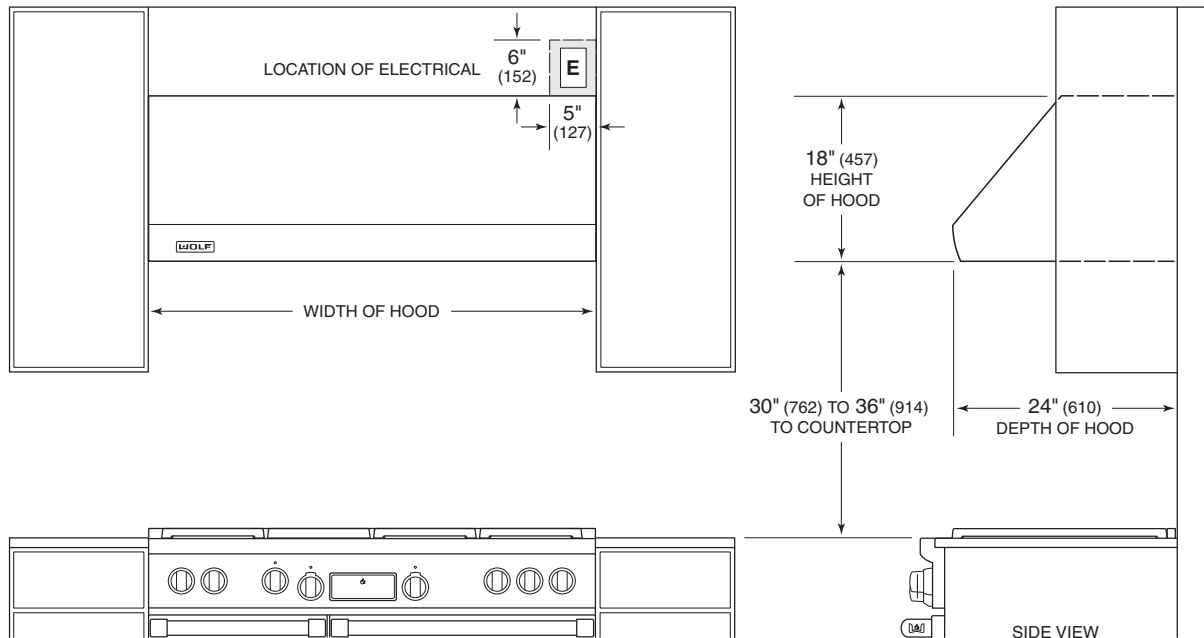
### Low-Profile Wall Hood

#### INSTALLATION



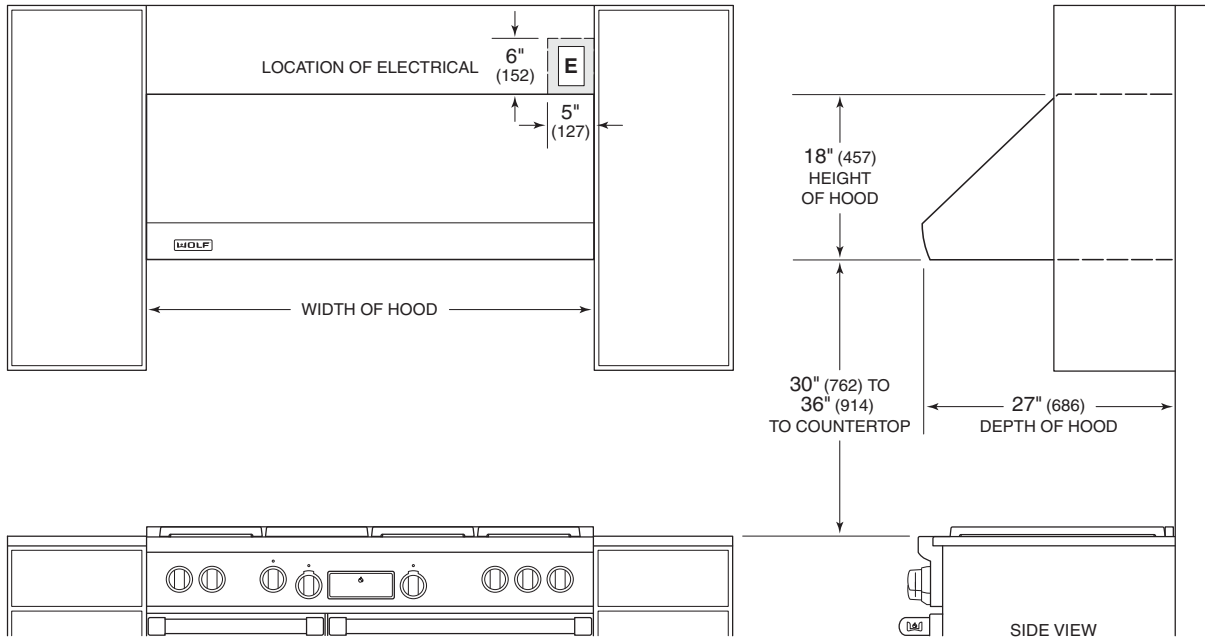
### 24" (610) Deep Wall Hood

#### INSTALLATION



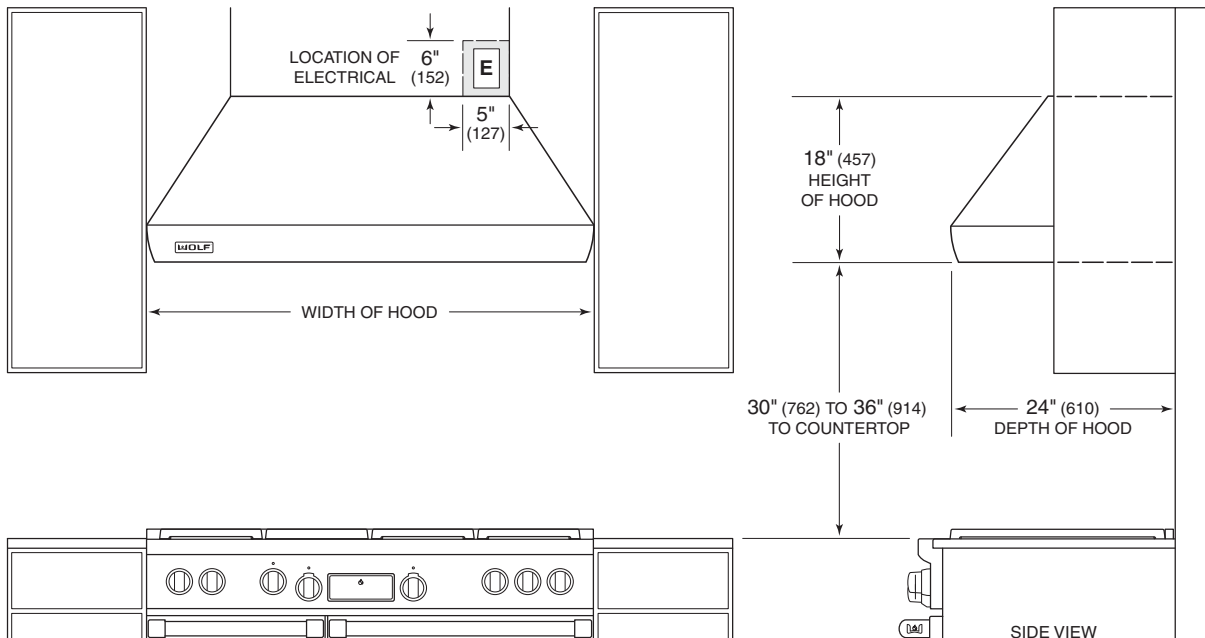
### 27" (686) Deep Wall Hood

#### INSTALLATION



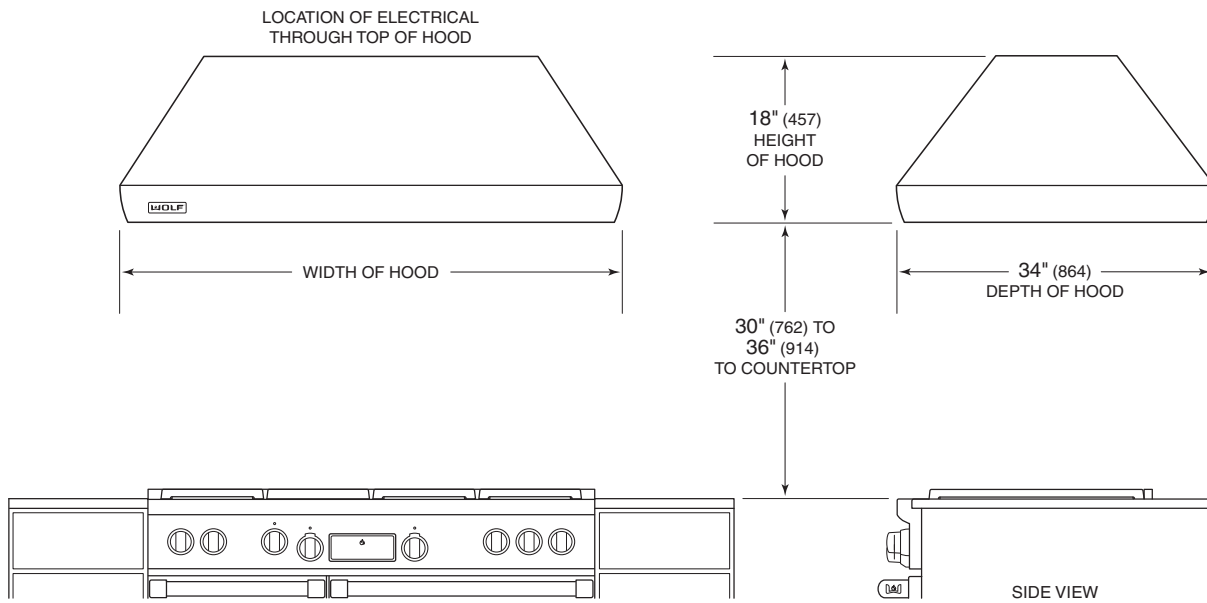
### Wall Chimney Hood

#### INSTALLATION



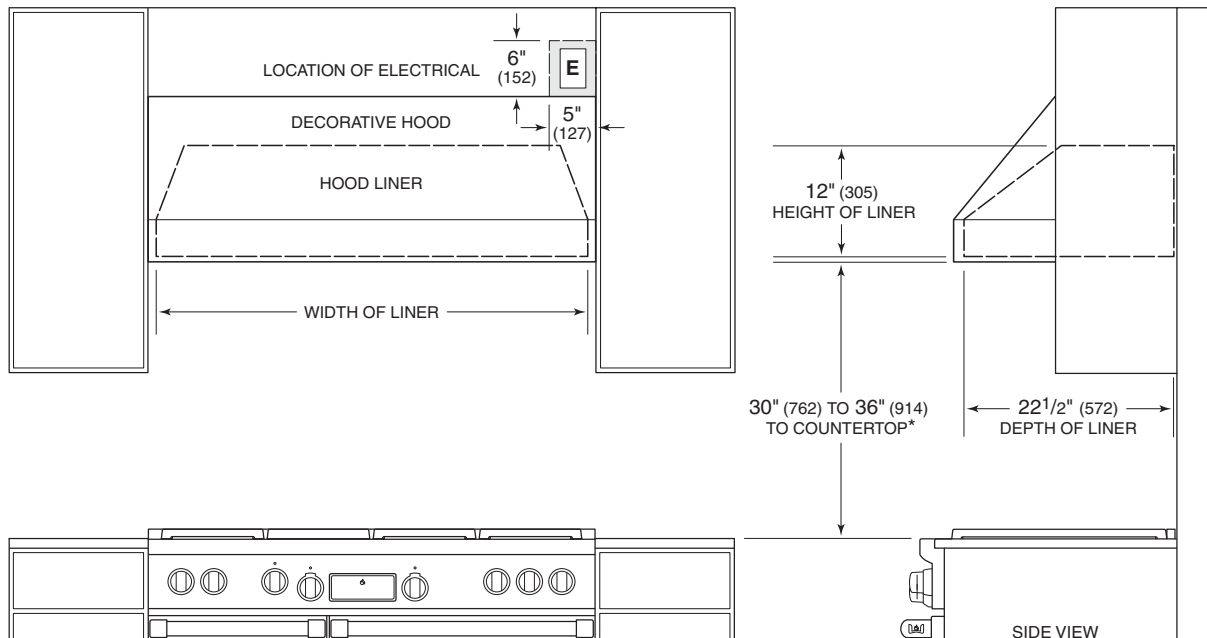
### Island Hood

#### INSTALLATION



### Hood Liner

#### INSTALLATION



### Blower Assemblies

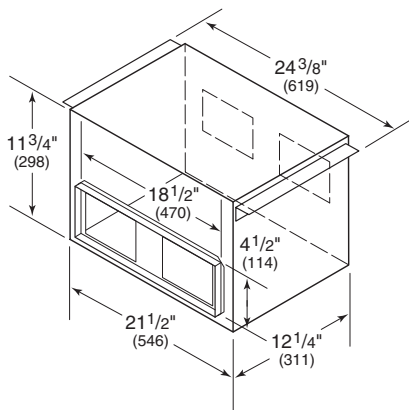
For Wolf ventilation hoods and downdrafts that do not include a blower assembly, an internal, in-line or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements and homeowner preferences. Internal, in-line and remote blowers are available through your authorized 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.

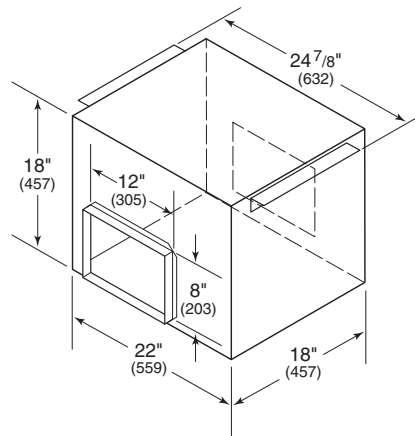
Refer to the illustrations below for dimensions of Wolf in-line and remote blowers. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on our website, [wolfappliance.com/specs](http://wolfappliance.com/specs).

### In-Line Blowers

600 CFM

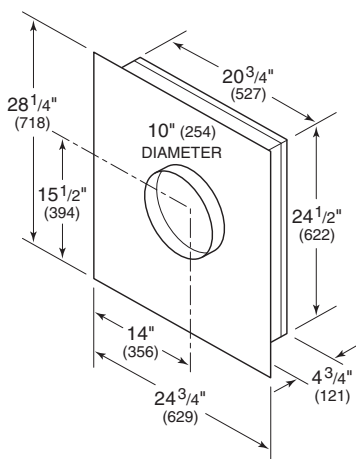


1100 CFM

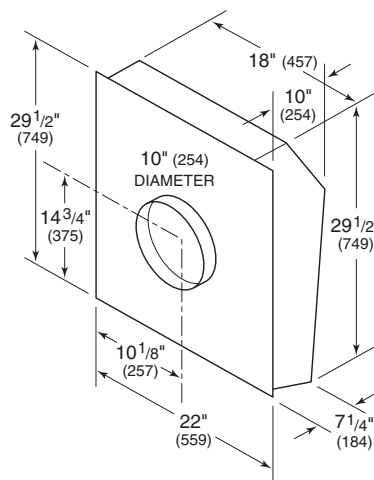


### Remote Blowers

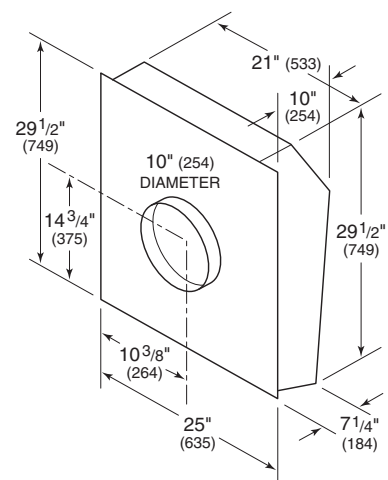
600 CFM AND 900 CFM



1200 CFM



1500 CFM



Wolf Product CFM

	COOKTOP HOODS	DOWNDRAFTS	PRO HOODS
MODEL	CFM	CFM	CFM
<b>COOKTOPS AND MODULES</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 RANGES</b>			
DF304			500
DF366 DF364C DF364G			900
DF486C DF486G DF484CG DF484DG DF484F			1100
DF606DG DF606F DF606CG DF604CF DF604GF			1500
<b>SEALED BURNER RANGETOPS</b>			
SRT304		500	500
SRT366		500	900
SRT364C SRT364G			900
SRT486C SRT486G SRT484CG SRT484DG SRT484F			900
<b>GAS RANGES</b>			
R304			500
R366 R364C R364G			900
R488 R486C R486G R484CG R484DG R484F			1100
R606DG R606F R606CG			1500

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

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

Wolf Ventilation Blower Options

	INTERNAL					
CFM	300*	450*	500	600	900	1200
<b>BLOWER</b>	814419	814420	810991	814421	814422	814423
<b>COOKTOP HOODS</b>						
CTWH30	•	•		•		
CTWH36 IH4227	•	•		•	•	
<b>COOKTOP LOW-PROFILE HOODS</b>						
CTEWH36 CTEWH45						
<b>DOWNDRAFTS</b>						
DD30R DD36R DD45R						
<b>PRO LOW-PROFILE WALL HOODS</b>						
PW302210 PW362210			•			
PW422210 PW482210						
<b>PRO 24" (610) WALL HOODS</b>						
PW302418 PW362418 PW422418	•	•		•	•	
PW482418 PW542418	•	•			•	•
PW602418 PW662418	•	•				•
<b>PRO 27" (686) WALL HOODS</b>						
PW302718 PW362718 PW422718	•	•		•	•	
PW482718 PW542718	•	•			•	•
PW602718 PW662718	•	•				•
<b>PRO WALL CHIMNEY HOODS</b>						
PWC362418 PWC422418	•	•		•	•	
PWC482418 PWC542418	•	•			•	•
<b>PRO ISLAND HOODS</b>						
PI363418 PI423418	•	•		•	•	•
PI543418	•	•			•	•
PI663418	•	•				•
<b>PRO HOOD LINERS</b>						
PL342212 PL402212	•	•		•	•	
PL462212	•	•		•	•	•
PL522212	•	•			•	•
PL582212	•	•				•

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



Wolf Ventilation Blower Options

	IN-LINE		REMOTE			
	600	1100	600	900	1200	1500
<b>CFM</b>						
<b>BLOWER</b>	808331	808332	801640	801641	801642	804701
<b>COOKTOP HOODS</b>						
CTWH30	•	•	•	•	•	•
CTWH36 IH4227	•	•	•	•	•	•
<b>COOKTOP LOW-PROFILE HOODS</b>						
CTEWH36 CTEWH45	•		•			
<b>DOWNDRAFTS</b>						
DD30R DD36R DD45R		•		•	•	•
<b>PRO LOW-PROFILE WALL HOODS</b>						
PW302210 PW362210	•		•	•		
PW422210 PW482210	•		•	•		
<b>PRO 24" (610) WALL HOODS</b>						
PW302418	•	•	•	•	•	•
PW362418 PW422418 PW482418 PW542418		•		•	•	•
PW602418 PW662418		•			•	•
<b>PRO 27" (686) WALL HOODS</b>						
PW302718	•	•	•	•	•	•
PW362718 PW422718 PW482718 PW542718		•		•	•	•
PW602718 PW662718		•			•	•
<b>PRO WALL CHIMNEY HOODS</b>						
PWC362418 PWC422418		•		•	•	•
PWC482418 PWC542418		•		•	•	•
<b>PRO ISLAND HOODS</b>						
PI363418 PI423418		•		•	•	•
PI543418		•		•	•	•
PI663418		•			•	•
<b>PRO HOOD LINERS</b>						
PL342212 PL402212		•		•	•	•
PL462212		•		•	•	•
PL522212		•		•	•	•
PL582212		•		•	•	•

Wolf Product Shipping Weights

Shipping Weights	lbs (kg)
<b>L SERIES AND E SERIES OVENS</b>	
30" (762) Single Oven	273 (124)
30" (762) Double Oven	466 (211)
36" (914) Single Oven (L Series)	288 (131)
<b>MICROWAVE OVENS</b>	
24" (610) Drawer Microwave	91 (41)
30" (762) Drawer Microwave	96 (44)
Convection Microwave	68 (31)
Standard Microwave	50 (23)
<b>WARMING DRAWER</b>	
30" (762) Warming Drawer	100 (45)

Shipping Weights	lbs (kg)
<b>INDUCTION COOKTOPS</b>	
15" (381) Cooktop	30 (14)
30" (762) Framed / Unframed	48 (22)
36" (914) Framed / Unframed	70 (32)
<b>ELECTRIC COOKTOPS</b>	
15" (381) Cooktop	30 (14)
30" (762) Framed / Unframed	45 (20)
36" (914) Framed / Unframed	60 (27)
<b>GAS COOKTOPS</b>	
15" (381) Cooktop	30 (14)
30" (762) Cooktop	50 (23)
36" (914) Cooktop	67 (30)
<b>INTEGRATED MODULES</b>	
Electric Grill	50 (23)
Electric Steamer	40 (18)
Electric Fryer	30 (14)
Multi-Function Cooktop	30 (14)

Wolf Product Shipping Weights

Shipping Weights	lbs (kg)
<b>DUAL FUEL RANGES</b>	
30" (762) Range	325 (147)
36" (914) Range	445-470 (202-213)
48" (1219) Range	665-750 (302-340)
60" (1524) Range	875-950 (397-431)
<b>SEALED BURNER RANGETOPS</b>	
30" (762) Rangetop	160 (73)
36" (914) Rangetop	190-220 (86-100)
48" (1219) Rangetop	240-280 (109-127)
<b>GAS RANGES</b>	
30" (762) Range	325 (147)
36" (914) Range	445-470 (202-213)
48" (1219) Range	650-750 (295-340)
60" (1524) Range	875-950 (397-431)
<b>OUTDOOR GAS GRILLS</b>	
30" (762) Grill	216 (98)
36" (914) Grill	247 (112)
42" (1067) Grill	270 (122)
54" (1372) Grill	350 (159)
Side Burner	50 (23)
Burner Module	50 (23)

Shipping Weights	lbs (kg)
<b>COOKTOP VENTILATION HOODS</b>	
30" (762) Wall Hood	85 (39)
36" (914) Wall Hood	100 (45)
42" (1067) Island Hood	110 (50)
30" (762) Low-Profile Wall Hood	53 (24)
36" (914) Low-Profile Wall Hood	51-57 (23-26)
45" (1143) Low-Profile Wall Hood	55-62 (25-28)
42" (1067) Low-Profile Island Hood	92 (42)
<b>DOWNDRAFT VENTILATION</b>	
30" (762) Downdraft	75 (34)
36" (914) Downdraft	80 (36)
45" (1143) Downdraft	85 (39)
<b>PRO VENTILATION HOODS</b>	
Low-Profile Wall Hoods	39-55 (18-25)
24" (610) Deep Wall Hoods	84-148 (38-67)
27" (686) Deep Wall Hoods	92-163 (42-74)
Wall Chimney Hoods	78-106 (35-48)
Island Hoods	95-168 (43-76)
Hood Liners	39-65 (18-29)

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# Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

## FULL TWO YEAR WARRANTY\*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, 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 (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. 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.

## 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) 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 Products Limited Warranty

PRODUCT MUST BE APPROVED FOR OUTDOOR USE, DESIGNATED BY MODEL AND SERIAL NUMBER  
FOR RESIDENTIAL USE ONLY

## FULL ONE YEAR WARRANTY\*

For one year from the date of original installation, your 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

Wolf Appliance warrants the stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements to be free from defects in materials and workmanship under normal residential use for a period of five years from the date of original installation. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. 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 LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any stainless steel part including all fabricated stainless steel components, stainless steel burners and grates (excluding what is covered in the Limited Five Year Warranty) to be defective from workmanship and when subjected to normal domestic use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered. 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.

## 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) or call 800-222-7820.

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3/2012