

### Gas Cooktops

**WOLF GAS COOKTOPS** 

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

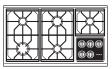
#### **KEY FEATURES**

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

#### **GAS COOKTOPS**



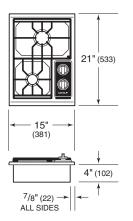




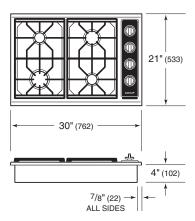
CT36G

# Gas Cooktops

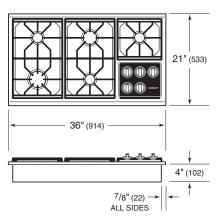
## 15" COOKTOP



### 30" COOKTOP



### 36" COOKTOP



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

## Planning Information

**WOLF GAS COOKTOPS** 

A minimum height clearance of 51/2" (140) is required from the top of the countertop to any combustible surface directly below the cooktop.

#### **ELECTRICAL**

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

#### **GAS SUPPLY**

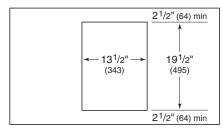
A gas supply line of 3/4" (19) rigid pipe must be provided to the cooktop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

Wolf natural gas cooktops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas cooktops will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

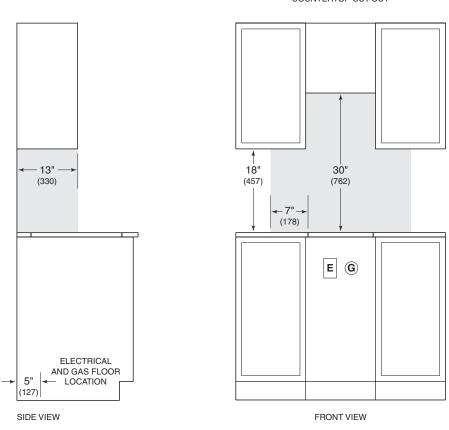
GAS SUPPLY REQUIREMENT	ΓS
NATURAL GAS	
Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS	
Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC5 psi (3.5 kPa)

# 15" Gas Cooktop

### STANDARD INSTALLATION



COUNTERTOP CUT-OUT

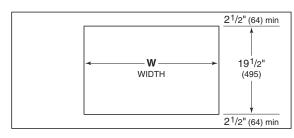


NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

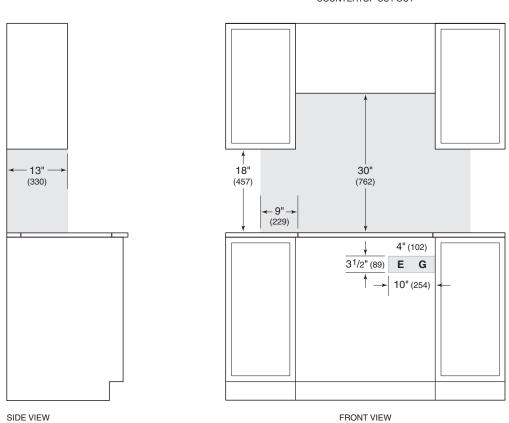
## 30" and 36" Gas Cooktops

### STANDARD INSTALLATION

**WOLF GAS COOKTOPS** 



COUNTERTOP CUT-OUT



NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces,

combustible materials cannot be located within this area.

Electrical and gas supply location only applies to installations with built-in oven.

CUT-OUT WIDTH	
MODEL	W
30" Cooktop	29" (737)
36" Cooktop	35" (889)

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