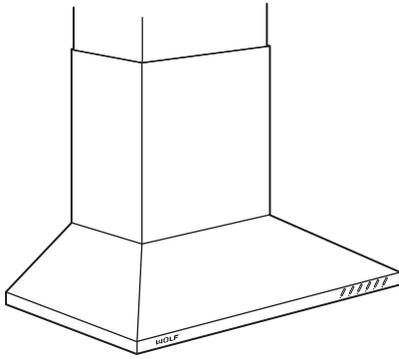


Wolf Ventilation





VENTILATION SYSTEMS

Behind the sculpted lines of Wolf ventilation units, there's a lot of hard-nosed functional thinking. Brilliant halogen lighting illuminates your cooking surface. Powerful multispeed blowers whisk away smoke and odors. Five-layer mesh filters remove easily for cleaning.

Wall-mount and island hoods are available in Classic Stainless, downdraft units in Classic Stainless, Carbon and Platinum finishes.*

Professional heritage shines through in Wolf professional-style ventilation. Exteriors are heavy-duty, welded stainless steel, so finely hand-finished that they appear seamless. Stainless steel baffle filters and halogen lighting extend the professional look and back it up with pro-level performance.

*Carbon and Platinum finishes not available on 45" downdraft.

COOKTOP VENTILATION

WALL AND ISLAND HOODS

Classic Stainless finish

Internal, inline, or remote blower options

Front-mounted controls with LED indicators

Heavy-duty, stainless steel welded seams

Three-speed blower control

Filter clean timer

Delay-off feature

Halogen lighting with three settings

Stainless steel filter cover with dishwasher-safe aluminum mesh filter

Heat Sentry to automatically turn unit on when heat is sensed

Transition with built-in backdraft damper

DOWNDRAFT VENTILATION

Classic, *Platinum, and *Carbon

Stainless finishes available on top cover and controls

10' wired remote-mounted controls

Internal, inline, or remote blower options

Three-speed blower control

Filter clean timer

Delay-off feature to automatically turn off unit

Stainless steel filter cover with dishwasher-safe aluminum mesh filter

LED indicators



COOKTOP WALL HOOD



DOWNDRAFT



COOKTOP ISLAND HOOD

PRO VENTILATION SYSTEMS

WALL, ISLAND, CHIMNEY AND LINER

Internal, inline, or remote blower options

Heavy-duty, 16-gauge stainless steel with enclosed liner

Continually welded seams with hemmed edges and sides

Recessed easy-access controls

Infinite-speed ventilator control

Heat sentry to turn unit on when unsafe temp is sensed

Easy-to-clean stainless steel baffle filters

Halogen lighting with two settings

Transition with backdraft damper included (not on low profile hoods)

ACCESSORIES

Platinum or brass decorative rails with standoffs

38"-high stainless steel backsplash (with or without warming racks)

6," 12," 18," and 24" duct covers

Internal, inline, or remote blower options from 500 to 1,500 cfm



PRO 27" DEEP WALL HOOD



PRO ISLAND HOOD



PRO WALL CHIMNEY HOOD



LINER



PRO 24" DEEP WALL HOOD

PRO WALL HOODS

Standard features include heat sentry and dual setting halogen lighting. All Wolf Pro Wall Hoods have the classic stainless steel finish with the option of a decorative rail. While a classic stainless steel rail is standard on (R) models, platinum or brass rails are available to match the bezels of our Dual Fuel Ranges and Sealed Burner Rangetops.

PRO ISLAND HOODS

A Wolf Pro Island Hood is the final touch to complete your stage featuring professional cooking equipment. This premier ventilation system complements your cooking appliance of choice, guaranteeing you'll look the part, no matter what new cooking challenges you take on. Wolf Pro Island Hoods are recommended for use with all Wolf working appliances.



PRO LOW-PROFILE HOOD

PRO CHIMNEY HOODS

Wolf Pro Wall Chimney Hoods provide the ultimate in ventilation. With standard elements like heat sentry and dual setting halogen lighting, Wolf elevates the need for ventilation to an enjoyable perk.

PRO HOOD LINERS

Whether you prefer French country or modernist, the Wolf Pro Hood Liners allow you to incorporate superior ventilation within your kitchen design. All you have to do is decide what it will look like. Sometimes referred to as power packs, these liners bring all of the controls, lighting and convenience of our Pro ventilation line for those applications with a custom exterior treatment.

CHOOSING VENTILATION

Dual Fuel Ranges, Sealed Burner Rangetops (SRT), Gas Ranges, Gas Range Top (GRT)

30" and 36" Appliances

BLOWER AND RECOMMENDED MINIMUM CFMs

PRODUCT	HOOD RECOMMENDATION	Internal	In-Line	External/Remote
30" Dual Fuel, 30" Gas Range, 30" SRT	30" PRO Low-Profile Wall Hood	500	600	600
	36" PRO Low-Profile Wall Hood	500	600	600
	30" PRO Deep Wall Hood (24" or 27")	600	600	600
	36" PRO Deep Wall Hood (24" or 27")	600	1100	900
	36" PRO Wall Chimney Hood	600	1100	900
	42" PRO Wall Chimney Hood	600	1100	900
	34" PRO Hood Liner	1200	1100	900
	40" PRO Hood Liner	1200	1100	900
	36" PRO Island Hood	1200	1100	900
	42" PRO Island Hood	1200	1100	900
36" Dual Fuel, 36" Gas Range, 36" SRT, 36" GRT	36" PRO Low-Profile Wall Hood	500	600	600
	42" PRO Low-Profile Wall Hood	n/a	600	600
	36" PRO Deep Wall Hood (24" or 27")	600	1100	900
	42" PRO Deep Wall Hood (24" or 27")	600	1100	900
	36" PRO Wall Chimney Hood	600	1100	900
	42" PRO Wall Chimney Hood	600	1100	900
	34" PRO Hood Liner	1200	1100	900
	40" PRO Hood Liner	1200	1100	900
	36" PRO Island Hood	1200	1100	900
	42" PRO Island Hood	1200	1100	900

Dual Fuel Ranges, Sealed Burner Rangetops (SRT), Gas Ranges, Gas Rangetops (GRT)

48” and 60” Appliances

BLOWER AND RECOMMENDED MINIMUM CFMs

PRODUCT	HOOD RECOMMENDATION	Internal	In-Line	External/Remote
48” Dual Fuel, 48” Gas Range, 48” SRT, 48” GRT	48” PRO Low-Profile Wall Hood	n/a	600	600
	48” PRO Deep Wall Hood (24” or 27”)	1200	1100	900
	54” PRO Deep Wall Hood (24” or 27”)	1200	1100	900
	48” PRO Wall Chimney Hood	1200	1100	900
	54” PRO Wall Chimney Hood	1200	1100	900
	46” PRO Hood Liner	1200	1100	900
	52” PRO Hood Liner	1200	1100	900
	54” PRO Island Hood	1200	1100	900
60” Dual Fuel, 60” Gas Range	60” PRO Deep Wall Hood (24” or 27”)	1200	1100	1200
	66” PRO Deep Wall Hood (24” or 27”)	1200	1100	1200
	58” PRO Hood Liner	1200	1100	900
	66” PRO Island Hood	1200	1100	1200

CHOOSING VENTILATION

Cooktops and Integrated Modules

15", 30" and 36" Appliances

BLOWER AND RECOMMENDED MINIMUM CFMs

PRODUCT	HOOD RECOMMENDATION	Internal	In-Line	External/Remote
15" Induction, 15" Electric Cooktop, 15" Gas Cooktop, 15" Integrated Modules	30" Cooktop Wall Hood	450	600	600
	36" Cooktop Wall Hood	600	600	600
	42" PRO Island Hood	600	600	600
	30" Downdraft	Included	1100	900
	36" Downdraft	Included	1100	900
	45" Downdraft	Included	1100	900
30" Induction, 30" Electric Cooktop, 30" Gas Cooktop	30" Cooktop Wall Hood	450	600	600
	36" Cooktop Wall Hood	600	600	600
	42" PRO Island Hood	600	600	600
	30" Downdraft	Included	1100	900
	36" Downdraft	Included	1100	900
	45" Downdraft	Included	1100	900
36" Induction, 36" Electric Cooktop, 36" Gas Cooktop	36" Cooktop Wall Hood	600	600	600
	42" PRO Island Hood	600	600	600
	36" Downdraft	Included	1100	900
30" Sealed Burner Rangetop, 36" Sealed Burner Rangetop	30" Downdraft	Included	1100	900
	36" Downdraft	Included	1100	900

VENTILATION MODEL NUMBERS

MODEL # BY CFM

HOOD MODEL #		INTERNAL BLOWER				IN-LINE BLOWER		EXTERNAL/REMOTE BLOWER			
		500	600	900	1200	600	1100	600	900	1200	1500
PRO LOW-PROFILE WALL HOODS											
30"	PW302210	810991				808331		801640	801641		
36"	PW362210	810991				808331		801640	801641		
42"	PW422210					808331		801640	801641		
48"	PW482210					808331		801640	801641		
PRO 24" DEEP WALL HOODS											
30"	PW302418		810559	811131		808331	808332	801640	801641	801642	804701
36"	PW362418		810559	811131			808332		801641	801642	804701
42"	PW422418		810559	811131			808332		801641	801642	804701
48"	PW482418				810316		808332		801641	801642	804701
54"	PW542418				810316		808332		801641	801642	804701
60"	PW602418				810316		808332			801642	804701
66"	PW662418				810316		808332			801642	804701
PRO 27" DEEP WALL HOODS											
30"	PW302718		810559	811131		808331	808332	801640	801641	801642	804701
36"	PW362718		810559	811131			808332		801641	801642	804701
42"	PW422718		810559	811131			808332		801641	801642	804701
48"	PW482718				810316		808332		801641	801642	804701
54"	PW542718				810316		808332		801641	801642	804701
60"	PW602718				810316		808332		801641	801642	804701
66"	PW662718				810316		808332		801641	801642	804701
PRO WALL CHIMNEY HOODS											
36"	PWC362418		801644	801645			808332		801641	801642	804701
42"	PWC422418		801644	801645			808332		801641	801642	804701
48"	PWC482418				804703		808332		801641	801642	804701
54"	PWC542418				804703		808332		801641	801642	804701

VENTILATION MODEL NUMBERS

MODEL # BY CFM

HOOD MODEL #		INTERNAL BLOWER				IN-LINE BLOWER		EXTERNAL/REMOTE BLOWER			
		450	600	900	1200	600	1100	600	900	1200	1500
PRO HOOD LINERS											
34"	PL342212				805087		808332		801641	801642	804701
40"	PL402212				805087		808332		801641	801642	804701
46"	PL462212				805087		808332		801641	801642	804701
52"	PL522212				805087		808332		801641	801642	804701
58"	PL582212				805087		808332		801641	801642	804701
COOKTOP HOODS											
30"	CTWH30	801643				808331	808332	801640	801641	801642	804701
36"	CTWH36		801644	804645		808331	808332	801640	801641	801642	804701
42"	IH4227		801644	801645		808331	808332	801640	801641	801642	804701
DOWNDRAFTS											
30"	PW302718	included									
36"	PW362718						808332		801641	801642	804701
42"	PW422718	Included									
48"	PW482718						808332		801641	801642	804701
54"	PW542718	Included									
66"	PW662718						808332		801641	801642	804701

GLOSSARY

Blower: Air-intake and exhaust assemblies that remove fumes and odor produced by cooking indoors.

- **Internal Blower:** Mounted inside the hood canopy or downdraft blower box.
- **In-Line Blower:** Mounted between the hood and the exterior of the home. Ducting runs from the hood and connects the blower. More ducting is attached to the other side of the blower and runs to the exterior of the home. An in-line blower is a good option for those who do not want the blower mounted inside the hood by cannot, or prefer not to, mount a remote blower on the exterior of the home.
- **Remote or External Blower:** Mounted on the roof or an exterior wall. A remote-mounted blower will minimize the amount of blower noise but will not eliminate the noise completely.

Liner:

Hood liner for custom hoods, stainless steel with easy-access controls and halogen lighting.

CFM:

Common abbreviation for “cubic feet per minute”. Measures the power and ability of the blower to intake and exhaust air. Larger cooking surfaces require a blower that has a higher CFM.

Downdraft:

Wolf ventilation that rises up from the countertop and draws cooking vapors away from the cooking surface.

PRO Series:

Wolf PRO Wall and Island Ventilation hoods are recommended for use with all Wolf cooking appliance. Pro ventilation hoods are heavy-duty, 16-gauge brushed stainless steel in the classic finish and have a stainless steel enclosed liner.

Recirculation Kit:

Recirculating ventilation units are installed on top of a ventilation hood; no ductwork is required. Wolf recirculation units are for use with certain PRO wall hoods and recycle the air through a filter and return it to the kitchen. This type of ventilation will not remove heat, moisture, or combustion gases from the air, and will be less effective in reducing odors and smoke.