

WOLF DESIGN GUIDE



 **WOLF**

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.



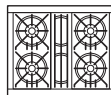
MODEL R364G

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.

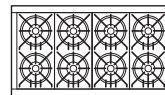
CONFIGURATIONS

30" (762)



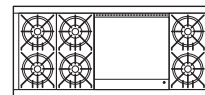
R304

48" (1219)



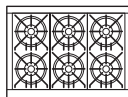
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60" (1527)



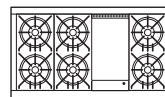
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36" (914)



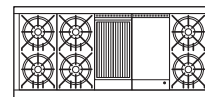
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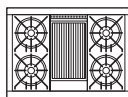


R486C

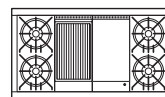
60" (1527)



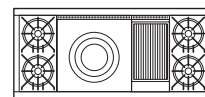
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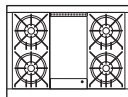
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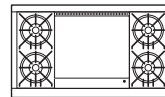
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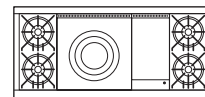
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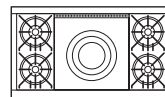
R364G



R484DG



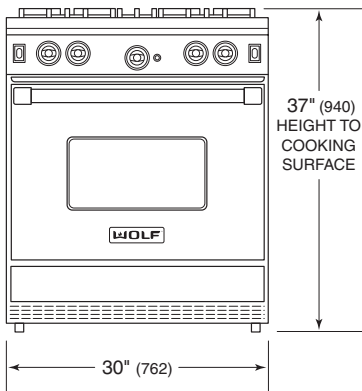
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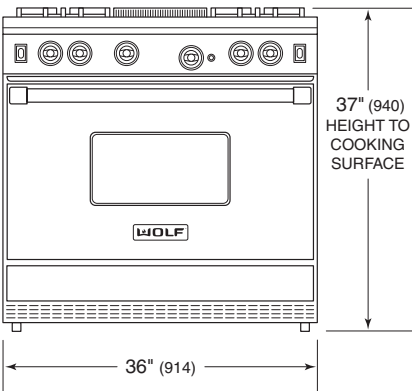
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Gas Ranges

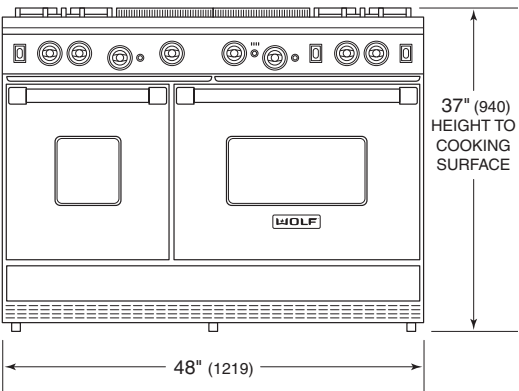
30" (762) RANGE



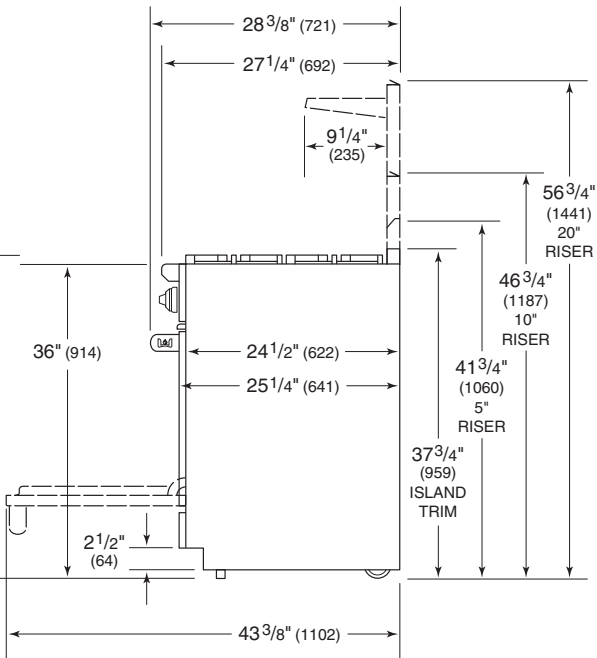
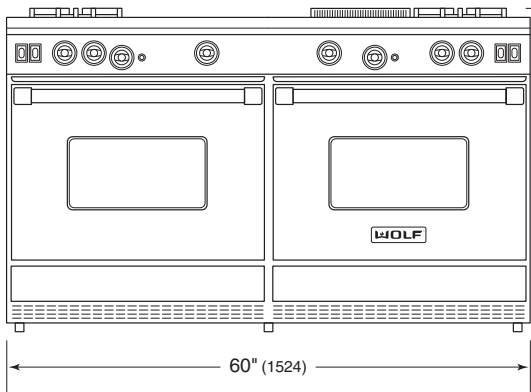
36" (914) RANGE



48" (1219) RANGE



60" (1527) RANGE



LEGS AND CASTERS ALLOW
1" (25) HEIGHT ADJUSTMENT

SIDE VIEW – ALL RANGES

Gas Ranges

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

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	SIMMER	HIGH
Burners (4, 6 or 8)	500 (.1)	16,000 (4.7)
OPTIONAL FEATURES		BTU (KW)
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)
OVEN BURNERS		BTU (KW)
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	
GAS RANGE	
Electrical Supply	110/120 V AC, 50/60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY REQUIREMENTS

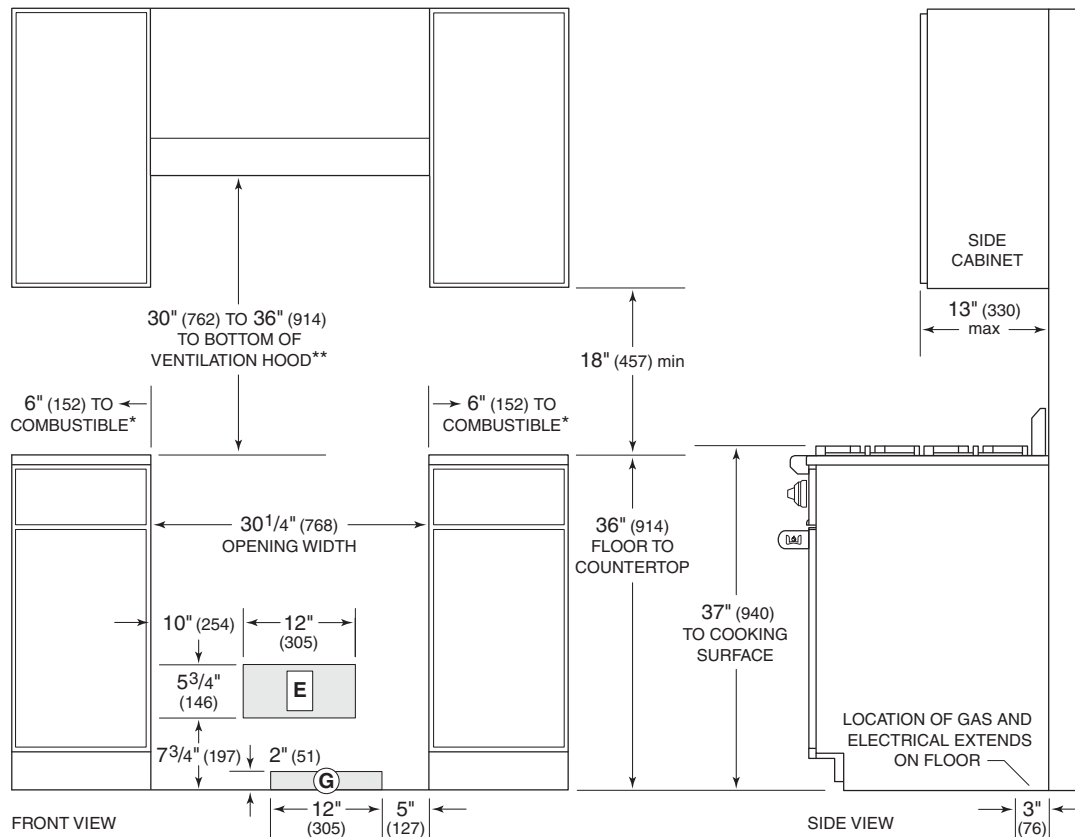
A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

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

30" (762) Gas Range

INSTALLATION



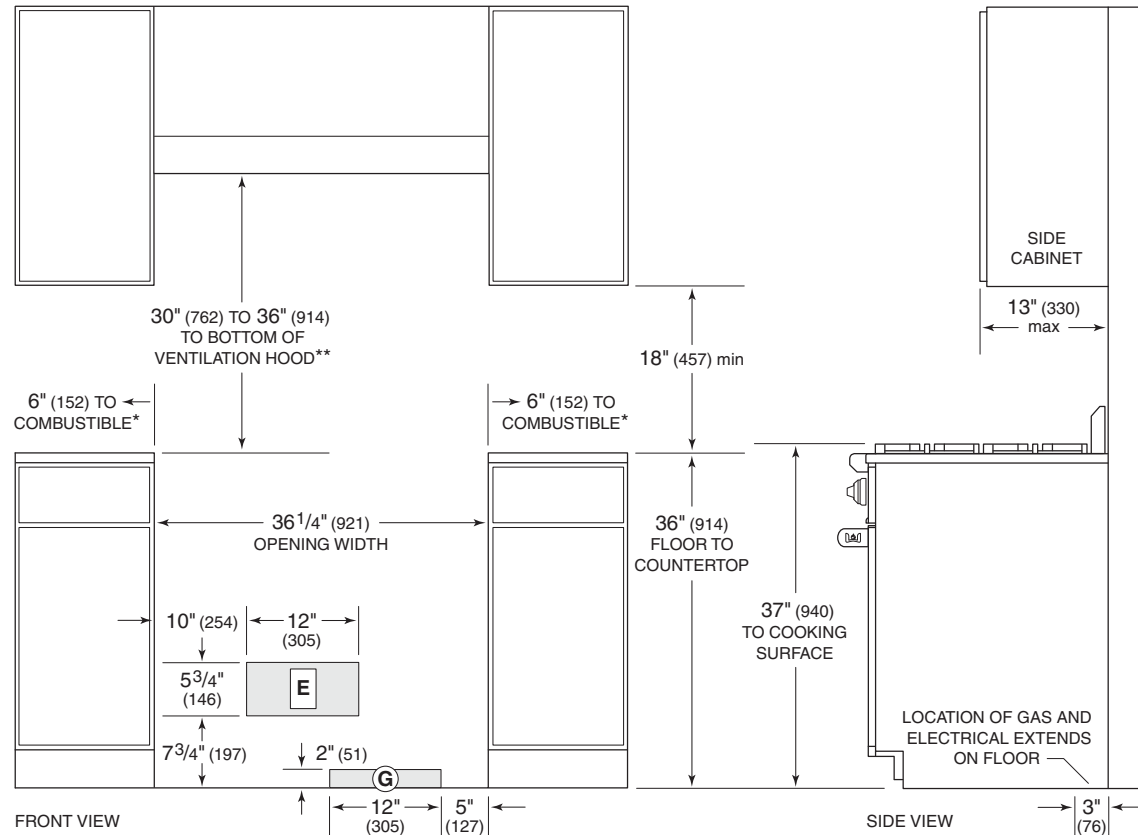
*Minimum clearance from rough opening to combustibles up to 18" (457) above countertop.

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

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

36" (914) Gas Range

INSTALLATION



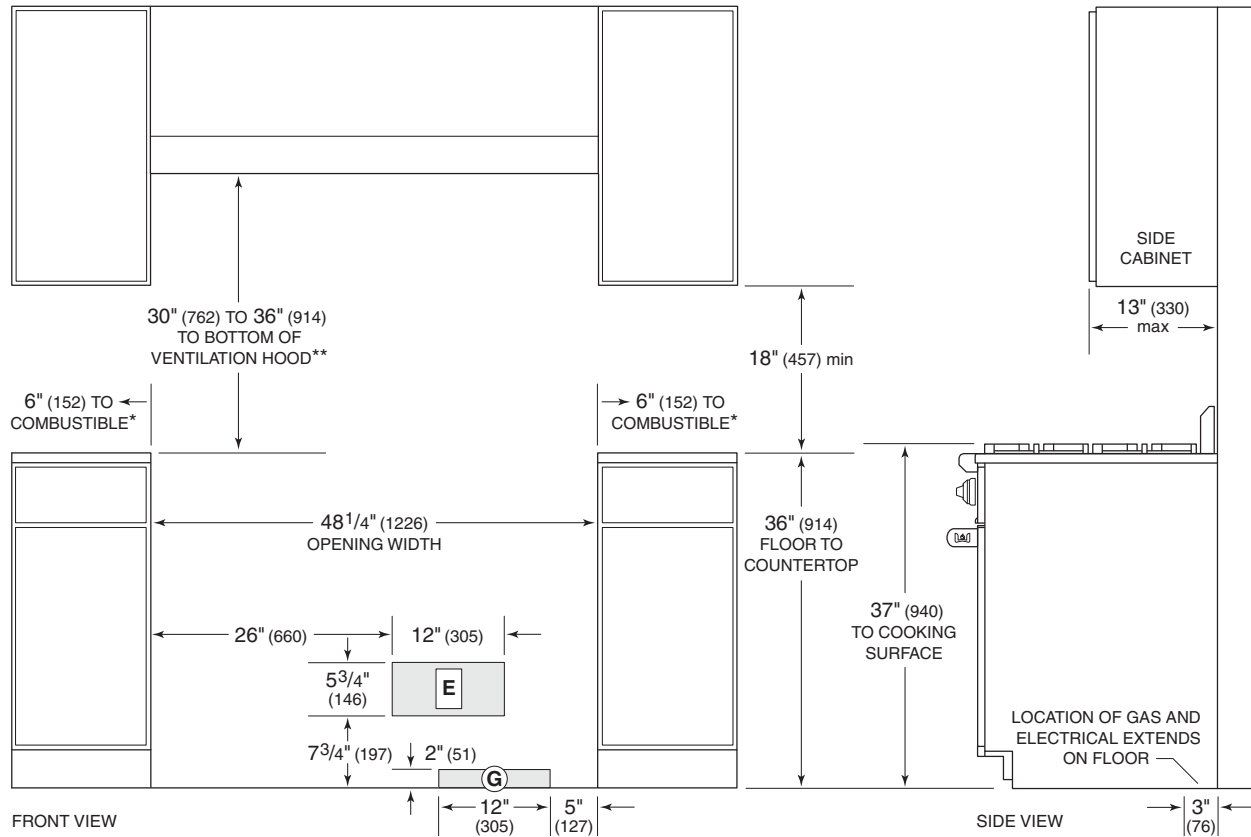
*Minimum clearance from rough opening to combustibles up to 18" (457) above countertop.

**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 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.

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****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.