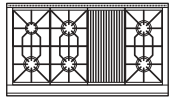
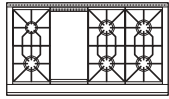


## 48" (1219) Sealed Burner Rangetops

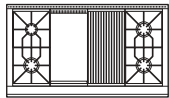
MODELS SRT486C / SRT486G / SRT484CG / SRT484DG / SRT484F



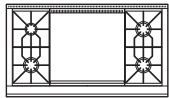
Model SRT486C



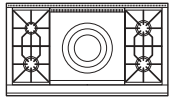
Model SRT486G



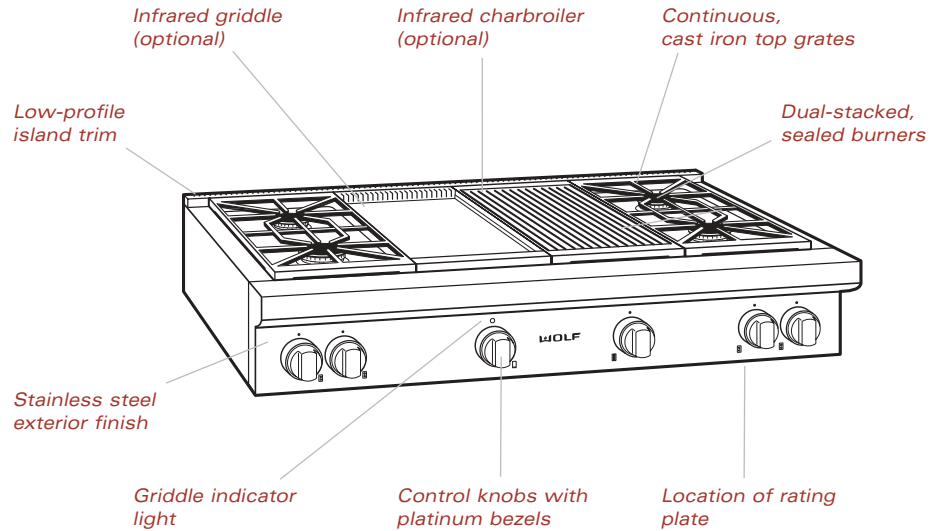
Model SRT484CG



Model SRT484DG



Model SRT484F



Model SRT484CG shown



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

► The Wolf 48" (1219) sealed burner rangetop is available in natural or LP gas, with your choice of several top configurations. Model numbers indicate the rangetop features; (C) charbroiler, (G) griddle, (DG) double griddle and (F) French top. The model number followed by (-LP) denotes an LP gas model.

**T**here's a good reason why professional chefs choose gas cooking; control. The patented, dual-stacked sealed gas burners of our new sealed burner rangetop take control to a new level. Two levels, really. The upper-tier burner delivers maximum heat transfer at higher settings; the lower-tier continuous flame ably handles the subtleties of simmering and melting.

Patented features along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top ensure this rangetop stands out from the rest in performance and also beauty.

Let Wolf, the corporate companion and kitchen soul mate of Sub-Zero, fuel your passion for cooking and kitchen design.

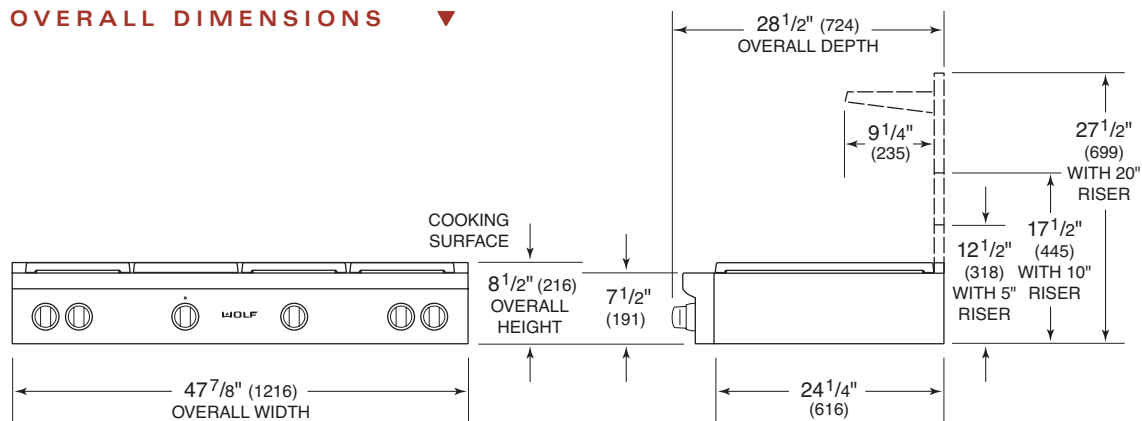
## 48" (1219) Sealed Burner Rangetops

MODELS SRT486C / SRT486G / SRT484CG / SRT484DG / SRT484F

### FEATURES

- ▶ Natural or LP gas models
  - ▶ Classic stainless steel exterior finish with island trim
  - ▶ Distinctive red or black control knobs
  - ▶ Platinum bezels surround all knobs—chrome or brass bezels optional
  - ▶ Porcelain-coated cast iron continuous top grates
  - ▶ Optional infrared charbroiler, infrared griddle, double griddle and French top configurations
  - ▶ Dual-stacked, sealed surface burners, all with simmer capabilities and automatic reignition at all settings
- ▶ 15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer
  - ▶ 9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer and melt feature
  - ▶ Certified by Star-K to meet religious regulations
  - ▶ CSA certified for US and Canada
  - ▶ Two and five year residential warranty—exclusions apply; warranty information can be found on our website, [wolfappliance.com](http://wolfappliance.com)

### OVERALL DIMENSIONS ▼



*Dimensions may vary by ±1/8" (3).*

*Dimensions in parentheses are in millimeters unless otherwise specified.*

## 48" (1219) Sealed Burner Rangetops

MODELS SRT486C / SRT486G / SRT484CG / SRT484DG / SRT484F

### MODEL OPTIONS ▼

Six Burners/Charbroiler	SRT486C
Six Burners/Griddle	SRT486G
Four Burners/Charbroiler and Griddle	SRT484CG
Four Burners/Double Griddle	SRT484DG
Four Burners/French Top	SRT484F

*Natural gas model listed, for LP gas add (-LP) to the model number.*

### VENTILATION OPTIONS

- ▶ 48" (1219) Pro wall hood or liner
- ▶ 54" (1372) Pro wall or island hood

*Refer to the Wolf Pro Ventilation section of our website, [wolfappliance.com](http://wolfappliance.com) for additional information.*

### ACCESSORIES

- ▶ 5" (127) or 10" (254) classic stainless steel riser
- ▶ 20" (508) classic stainless steel riser with shelf
- ▶ Black control knobs
- ▶ Chrome or brass bezels
- ▶ One-piece wok grate and single burner grate
- ▶ Porcelain-coated cast iron two-burner S-grate
- ▶ Hardwood cutting board (griddle models only)
- ▶ High altitude conversion kits

*Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, [wolfappliance.com](http://wolfappliance.com).*

### SPECIFICATIONS ▼

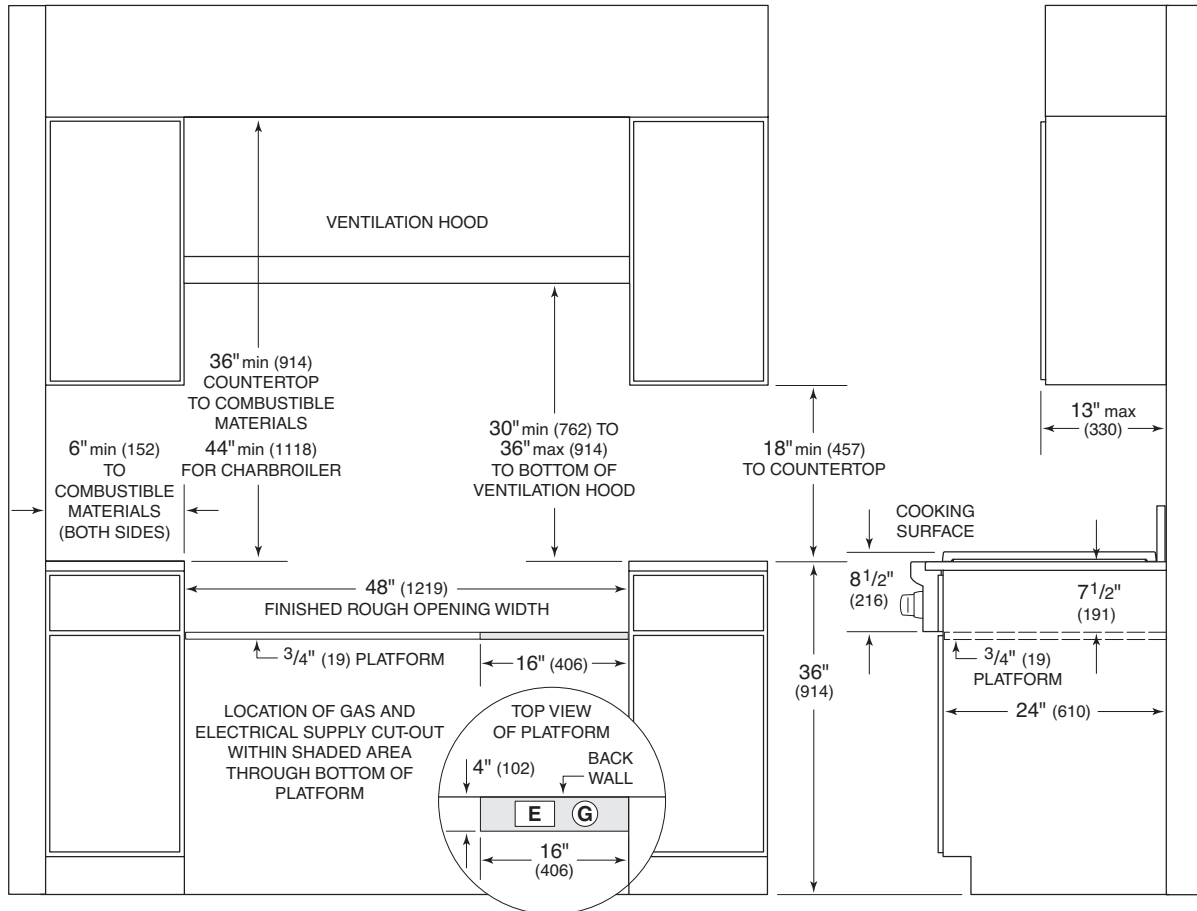
Overall Rangetop Width	47 <sup>7/8</sup> " (1216)
Overall Rangetop Height (to cooking surface)	8 <sup>1/2</sup> " (216)
Overall Rangetop Depth	28 <sup>1/2</sup> " (724)
Dual-Stacked Sealed Surface Burners	
15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer	
Single 9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer	
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle - Natural Gas	15,000 Btu/hr (4.4 kW)
LP Gas	13,000 Btu/hr (3.8 kW)
Double Griddle (two burners)	
Natural Gas	15,000 Btu/hr (4.4 kW)
LP Gas	13,000 Btu/hr (3.8 kW)
French Top	15,000 Btu/hr (4.4 kW)
Electrical Supply Requirements	110/120 V AC, 50/60 Hz 15 amp dedicated circuit
Power Cord	6' (1.8 m) power cord with 3-prong grounded plug
Shipping Weight	240 lbs (109 kg) – 280 lbs (127 kg)

*Specifications are subject to change without notice.*

**IMPORTANT NOTE:** *A minimum 10" (254) riser is required for charbroiler (C) or griddle (G) models installed against a combustible surface.*

**48" (1219) Sealed Burner Rangetops**

**INSTALLATION**



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP—0" (0) TO NON-COMBUSTIBLE MATERIALS

**DIMENSIONS**

Rough Opening Width	48" (1219)
Rough Opening Height	7 1/2" (191)
Rough Opening Depth	24" (610)
Location of Electrical and Gas Supply	Within shaded area

*See Installation Instructions shipped with unit for detailed specifications.*

## 48" (1219) Sealed Burner Rangetops

### INSTALLATION

#### INSTALLATION NOTES

▶ Refer to the illustrations and specifications for overall dimensions, finished rough opening dimensions and installation specifics.

**IMPORTANT NOTE:** Caution must be used in planning the proper installation of the Wolf sealed burner rangetop to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Follow the minimum clearances established in the finished rough opening dimensions as shown in the Installation illustration.

▶ The platform for the rangetop must be  $\frac{3}{4}$ " (19) thick and include a cut-out at the right rear for gas supply and electrical connections. The platform must be level to ensure that the cooking surface is level.

**IMPORTANT NOTE:** A minimum 10" (254) riser is required for charbroiler (C) or griddle (G) models installed against a combustible surface.

▶ It is recommended that you use a Wolf Pro wall or island ventilation hood or hood liner with the Wolf sealed burner rangetop. Refer to the Pro Ventilation section of our website, [wolfappliance.com](http://wolfappliance.com).

▶ The Wolf sealed burner rangetop requires a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The power supply cord is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker. Locate electrical and gas supply within the shaded area shown in the Installation illustration.

**IMPORTANT NOTE:** A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

▶ Wolf sealed burner rangetops are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP (propane) gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

▶ If local codes permit, a certified, 3' (.9 m) long,  $\frac{1}{2}$ " or  $\frac{3}{4}$ " ID flexible metal appliance connector is recommended for connecting the rangetop to the gas supply line.

**IMPORTANT NOTE:** A separate external gas shut-off valve must be located near the rangetop in an accessible location.

▶ Wolf sealed burner rangetops using natural gas will operate up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude conversion kit. Contact your Wolf dealer for details. To obtain local dealer information, visit the Locator section of our website, [wolfappliance.com](http://wolfappliance.com).

▶ You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

▶ Refer to the installation instructions shipped with each Wolf product for detailed specifications.