

WOLF DESIGN GUIDE



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WELCOME TO WOLF APPLIANCE COMPANY

In this Design Guide, you'll find all the necessary information for specifying a Wolf oven, cooktop, range, rangetop, BBQ grill or ventilation equipment into the next kitchen or home you design.

Each unit is handcrafted with the knowledge and experience gleaned from being the premier supplier of cooking equipment to professional chefs and their restaurants for nearly 70 years.

Sub-Zero, a corporate companion and kitchen soul mate, shares the identical values and pride we practice in providing the best cooking equipment.

A Wolf is beautiful and will complement any design you use, whether it be contemporary or traditional.

But that's not why many customers turn to us. We have a passion for cooking and it shows in our work. Consumers appreciate the unique features we have built-in to our many different models. You can refer to specifics as you page through this guide.

The features are as numerous as the various units you have to choose from. But one of the more prominent highlights is the patent-pending **Wolf Dual Convection System** that is in all of our built-in ovens and dual fuel ranges. It delivers even temperature and airflow throughout the oven. Two fans and four heating elements operate either simultaneously or in sequence, depending on which one of the eight different cooking modes your client chooses.

In addition, our **Dual Stacked Burners** on the gas cooktops and dual fuel ranges are all sealed and all of them offer you the capability of simmering foods.

Our electric cooktops are unique to the industry with their capabilities of providing simmer to all elements and offer the melt feature on one of the elements. The triple element on the 36" (914 mm) cooktop can generate up to 2,700 watts for those large pots that need fast boiling.

The sizes, alternative tops and selection of the standard classic stainless steel and the premium finishes of carbon or platinum stainless steel make your decision-making process much more fun for you and your clients. Now you can give them exactly what they want without sacrificing the quality they demand.

In all your applications you can depend on Wolf. That reputation is even stronger because it is backed by Sub-Zero. This is one of those situations where the combination of the two is really greater than the sum of their parts.

Each Wolf unit is backed by the best warranty in the business. Please refer to page 62 for the details.

Review this Design Guide in greater detail when you get a chance and keep it as a handy reference. We are confident you will like what you see.

IMPORTANT NOTE: As you read the information in this guide, you will notice **CAUTION** and **WARNING** symbols. This blocked information is important for the safe and efficient installation of the Wolf equipment. There are two types of potential hazards that may occur during any installation.

▲ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

▲ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

Another footnote we would like to identify is; **IMPORTANT NOTE**, which highlights information that is especially relevant to a problem-free installation.

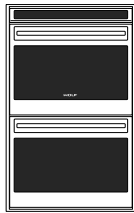
WOLF BUILT-IN OVENS



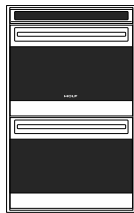
*Model SO30F
30" (762 mm) Single Oven
Framed*



*Model SO30U
30" (762 mm) Single Oven
Unframed*



*Model DO30F
30" (762 mm) Double Oven
Framed*



*Model DO30U
30" (762 mm) Double Oven
Unframed*



*Model SO36U
36" (914 mm) Single Oven
Unframed*

WOLF BUILT-IN OVENS

BEAUTY, VARIETY AND SERIOUS PERFORMANCE

It's hard to put into a few words the differences you will see in Wolf compared to other cooking appliances on the market. Some of those differences are very dramatic like the three finishes offered to you and your clients. There is the standard classic stainless steel. But look more and you will see two premium finishes offered in platinum and carbon stainless steel.

The platinum look lets you have the beauty of stainless steel without the sheen and reduces the amount of fingerprints, whereas the carbon stainless steel is unlike any other black appliance you have experienced. You must see it to truly have a feel for the depth and beauty it offers.

Now look closer and you will see two different door styles offered – framed and unframed. The framed is more traditional and lends itself nicely with a professional rangetop, while the unframed is sleek and contemporary in appearance. But these are our labels, you can call them what you want and mix and match as you choose.

Did you notice that the control panel closes? It's a nice feature and will enable you to hide that control panel that many of us have labored to make functional and tried to make beautiful.

There are other exterior appointments that will also catch your eye, or maybe not because we have tried to enhance fit and finish. We want to make sure our ovens enhance your design and not alter your look.

Inside the beauty, design and functionality continue. Lose your breath to the beautiful blue interior. Notice the dual convection fans. As you open the oven door, see and feel the smoothness of the door damper system. Pull that bottom oven rack all the way out and notice how it is nestled on the door rails. Brilliant halogen lights illuminate the inside. And lastly, see if you can find the hidden bake element.

There are 30" (762 mm) and 36" (914 mm) ovens. The 30" (762 mm) models come in classic, platinum and carbon stainless steel finishes and can be ordered as single or double ovens. The 30" (762 mm) oven framed door is only offered in classic stainless steel, while the unframed door is available in all three looks, classic, platinum and carbon stainless steel.

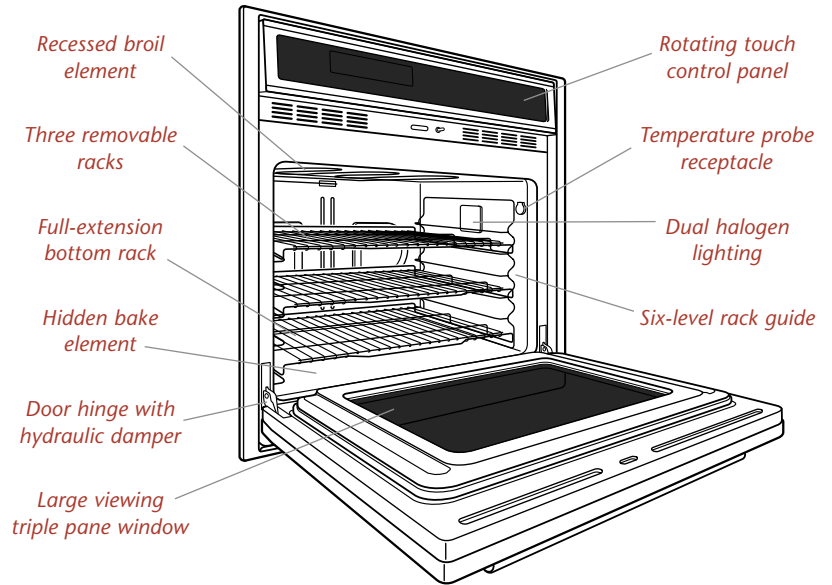
The 36" (914 mm) model can also be ordered in the three different finishes, as a single unit with an unframed door only.

All models offer the following cooking modes: Bake, Roast, Broil, Convection Bake, Convection Roast, Convection Broil, Convection and Bake Stone. The Bake Stone mode requires a Bake Stone accessory package, available from your Wolf dealer.

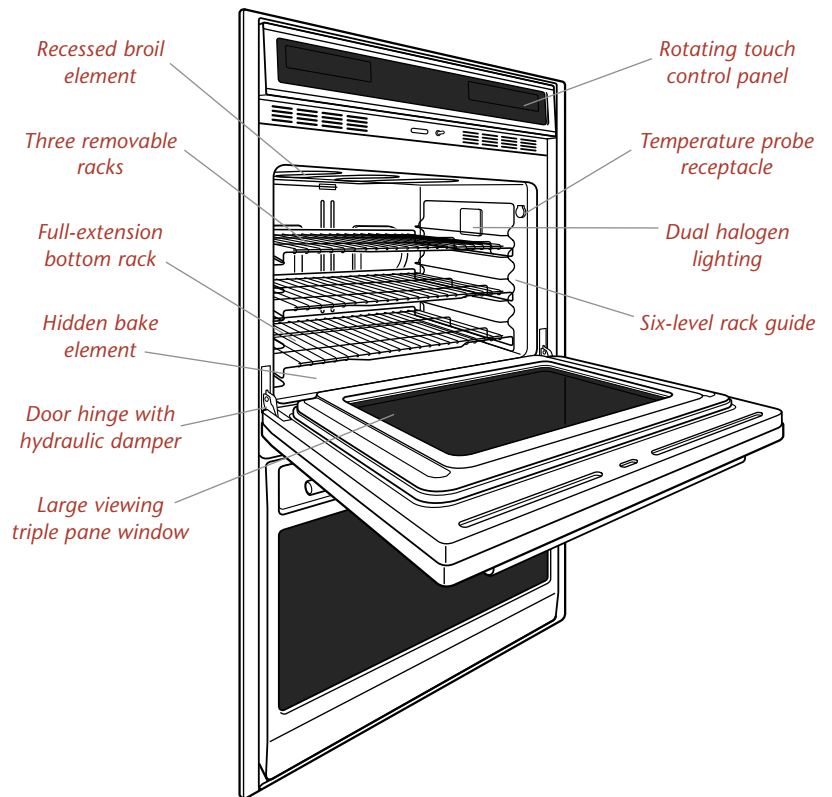
WOLF BUILT-IN OVENS

FEATURES

- Dual convection logic control system (patent pending)
- Rotating touch control panel
- Door damper system
- Temperature probe and receptacle
- Three removable racks
- Six-level rack guide for 30" (762 mm) ovens, five-level rack guide for 36" (914 mm) oven
- Full-extension bottom rack
- Dual halogen lighting
- Hidden bake element
- Recessed broil element
- Large viewing triple pane window
- Self-cleaning
- Sabbath feature
- Optional bake stone



Single Built-in Oven (Model SO30F shown)



Double Built-in Oven (Model DO30F shown)



*This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

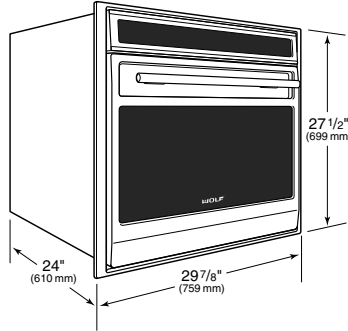
WOLF BUILT-IN OVENS

PLANNING AND DESIGN INFORMATION

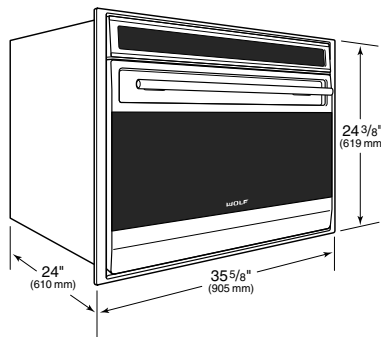
While you have many design options to consider from a selection point of view, there are only three different sizes to consider when planning for your layout. You can choose either a 30" (762 mm) or 36" (914 mm) single oven or a 30" (762 mm) double oven.

Oven Interior Dimensions

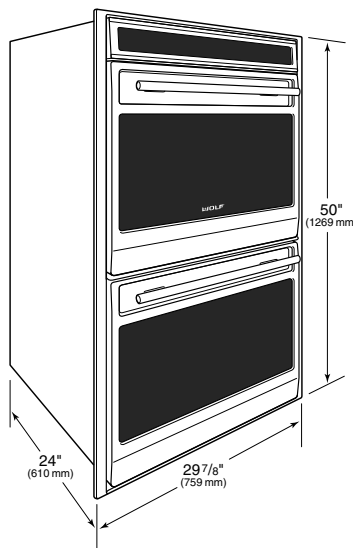
The 30" (762 mm) single oven interior dimensions, as well as each of the double ovens are 25" (635 mm) wide by 16-1/4" (413 mm) high and 19" (483 mm) deep. The interior of the 36" (914 mm) single oven is 30" (762 mm) wide by 13-1/4" (337 mm) high and 19" (483 mm) deep.



30" (762 mm) Single Oven Framed Model SO30F shown



36" (914 mm) Single Oven Unframed Model SO36U shown



30" (762 mm) Double Oven Framed Model DO30F shown

Space Requirements

The illustrations of the three different oven sizes give you overall dimensions which include the oven face trim. The finished cut-out dimensions you need to incorporate into your plans are shown in the illustrations on the following pages.

This appliance must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.

Refer to the following pages for installation specifics for the three different oven sizes.

WOLF BUILT-IN OVENS

30" (762 mm) SINGLE OVEN

The Wolf 30" (762 mm) single oven has a face trim on all four sides and will overlap stiles and rails. The trim overlaps 3/16" (5 mm) on the bottom, 5/16" (8 mm) on the top and 3/4" (19 mm) on each side.

IMPORTANT NOTE: Wolf recommends using 33" (838 mm) cabinets with the 30" (762 mm) oven. Also, you need a minimum 24" (610 mm) of usable cabinet depth. The bottom cabinet support must be able to support 250 lbs. (113 kg).

Door clearance for the 30" (762 mm) single oven is 20-3/4" (527 mm).

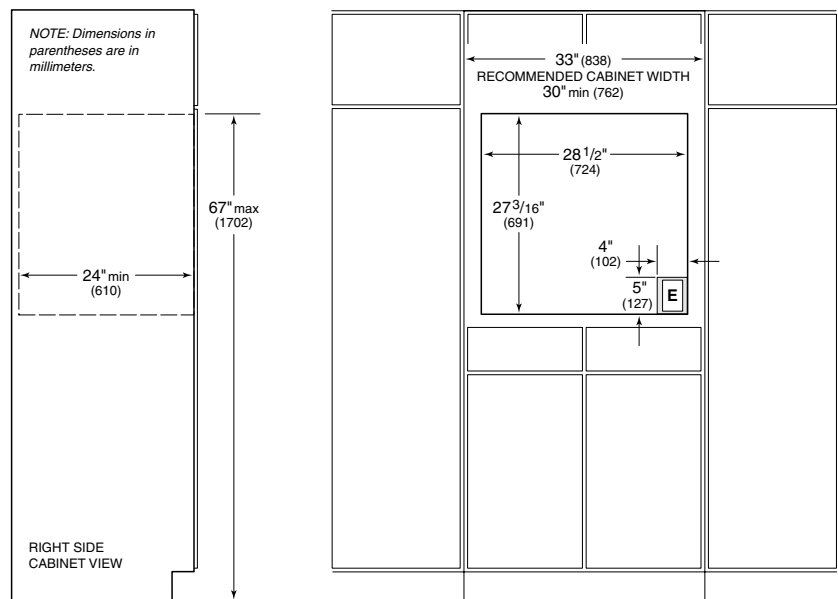
Electrical Requirements

The 30" (762 mm) single oven requires a separate, grounded 4-wire 240V, 30 amp service with its own circuit breaker. It is provided with a 4' (1.2 m) flexible 4-wire conduit, which can make a connection at a junction box. The electric rating is 5.1 Kw at 240V and 3.8 Kw at 208V with a minimum 30 amp service.

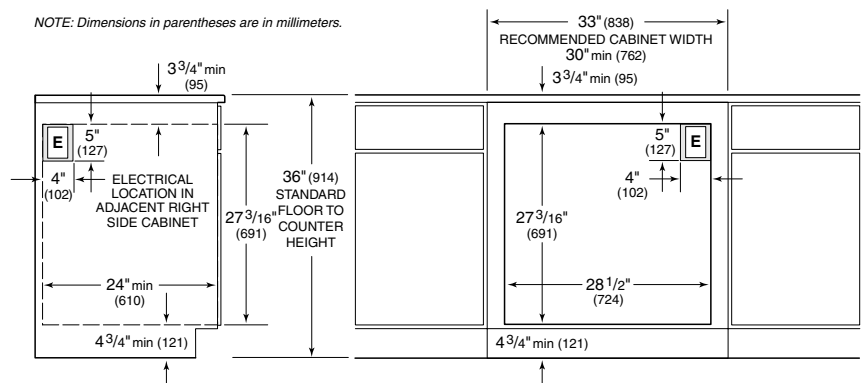
The electrical outlet must be flush with the back wall to allow for proper installation. The outlet can be placed in an adjacent cabinet as long as it is within reach of the 4' (1.2 m) conduit, and a 2" (51 mm) diameter hole is provided. See illustration for electrical placement. For a 24" (610 mm) depth cabinet application, electrical conduit must be kept to the right (viewed from front of cabinet) for a flush installation.

IMPORTANT NOTE: The Wolf 30" (762 mm) single oven may be installed below a Wolf electric or gas cooktop. Refer to the illustration for specifics on cut-out dimensions for an undercounter application. *You cannot install an oven below a Wolf rangetop.*

IMPORTANT NOTE: The Wolf 30" (762 mm) single oven may be installed with a microwave and warming drawer, refer to pages 13-15 for installation specifications.



Cut-out dimensions and electrical placement for 30" (762 mm) single oven – wall application



Cut-out dimensions and electrical placement for 30" (762 mm) single oven – undercounter application

WOLF BUILT-IN OVENS

36" (914 mm) SINGLE OVEN

The Wolf 36" (914 mm) single oven has a face trim on all four sides and will overlap stiles and rails. The trim overlaps 3/16" (5 mm) on the bottom, 5/16" (8 mm) on the top and 3/4" (19 mm) on each side.

IMPORTANT NOTE: Wolf recommends using 39" (991 mm) cabinets with the 36" (914 mm) oven. Also, you need a minimum 24" (610 mm) of usable cabinet depth. The bottom cabinet support must be able to support 250 lbs. (113 kg).

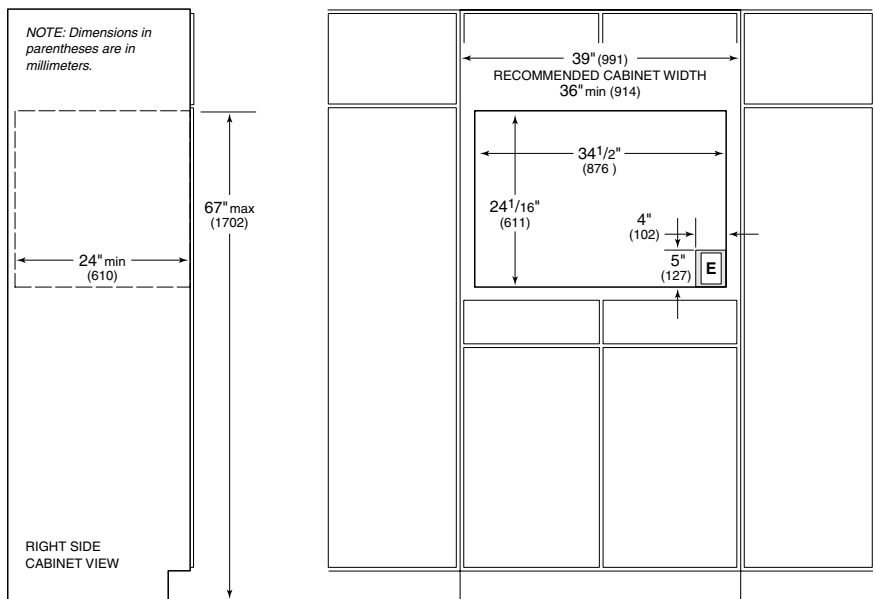
Door clearance for the 36" (914 mm) single oven is 17-3/4" (451 mm).

Electrical Requirements

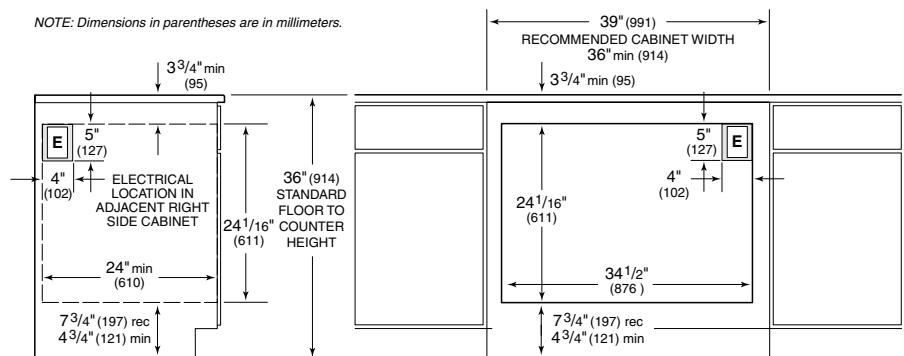
The 36" (914 mm) single oven requires a separate, grounded 4-wire 240V, 30 amp service with its own circuit breaker. It is provided with a 3' (.9 m) flexible 4-wire conduit, which can make a connection at a junction box. The electric rating is 5.1 Kw at 240V and 3.8 Kw at 208V with a minimum 30 amp service.

The electrical outlet must be flush with the back wall to allow for proper installation. The outlet can be placed in an adjacent cabinet as long as it is within reach of the 3' (.9 m) conduit, and a 2" (51 mm) diameter hole is provided. See illustration for electrical placement. For a 24" (610 mm) depth cabinet application, electrical conduit must be kept to the right (viewed from front of cabinet) for a flush installation.

IMPORTANT NOTE: The Wolf 36" (914 mm) single oven may be installed below a Wolf electric or gas cooktop. Refer to the illustration for specifics on cut-out dimensions for an undercounter application. **You cannot install an oven below a Wolf rangetop.**



Cut-out dimensions and electrical placement for 36" (914 mm) single oven – wall application



Cut-out dimensions and electrical placement for 36" (914 mm) single oven – undercounter application

WOLF BUILT-IN OVENS

30" (762 mm) DOUBLE OVEN

The Wolf 30" (762 mm) double oven has a face trim on all four sides and will overlap stiles and rails. The trim overlaps 3/16" (5 mm) on the bottom, 5/16" (8 mm) on the top and 3/4" (19 mm) on each side.

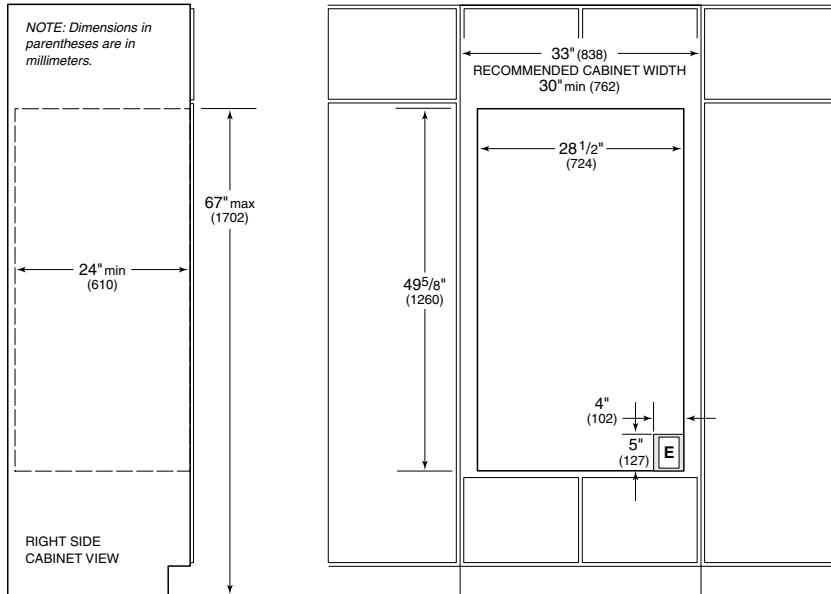
IMPORTANT NOTE: Wolf recommends using 33" (838 mm) cabinets with the 30" (762 mm) oven. Also, you need a minimum 24" (610 mm) of usable cabinet depth. The bottom cabinet support must be able to support 400 lbs. (181 kg).

Door clearance for the 30" (762 mm) double oven is 20-3/4" (527 mm).

Electrical Requirements

The 30" (762 mm) double oven requires a separate, grounded 4-wire 240V, 50 amp service with its own circuit breaker. It is provided with a 5' (1.5 m) flexible 4-wire conduit, which can make a connection at a junction box. The electric rating is 8.9 Kw at 240V and 6.7 Kw at 208V with a minimum 50 amp service.

The electrical outlet must be flush with the back wall to allow for proper installation. The outlet can be placed in an adjacent cabinet as long as it is within reach of the 5' (1.5 m) conduit, and a 2" (51 mm) diameter hole is provided. See illustration for electrical placement. For a 24" (610 mm) depth cabinet application, electrical conduit must be kept to the right (viewed from front of cabinet) for a flush installation.



Cut-out dimensions and electrical placement for 30" (762 mm) double oven

WOLF BUILT-IN OVENS

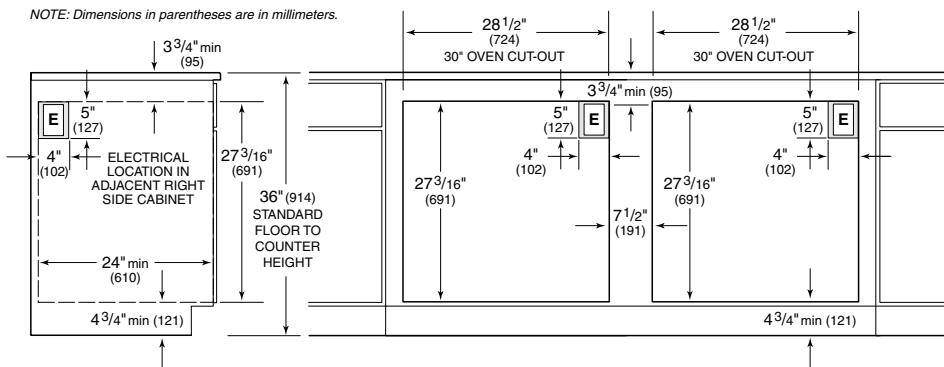
SIDE BY SIDE OVEN INSTALLATION

Two 30" (762 mm) Single Ovens

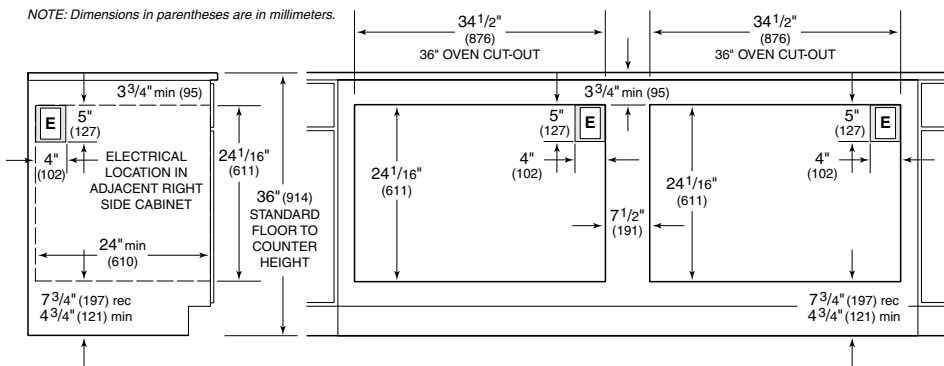
The Wolf single 30" (762 mm) built-in oven may be installed next to another 30" (762 mm) oven. You must allow for a 7-1/2" (191 mm) space between oven cut-outs. Also, it is required that a separate inner wall for each oven be present between ovens. Refer to the illustration below for specifics on cut-out dimensions and electrical placement.

Two 36" (914 mm) Single Ovens

The Wolf single 36" (914 mm) built-in oven may be installed next to another 36" (914 mm) oven. You must allow for a 7-1/2" (191 mm) space between oven cut-outs. Also, it is required that a separate inner wall for each oven be present between ovens. Refer to the illustration below for specifics on cut-out dimensions and electrical placement.



Cut-out dimensions and electrical placement for two 30" (762 mm) single ovens installed side-by-side



Cut-out dimensions and electrical placement for two 36" (914 mm) single ovens installed side-by-side

WARMING DRAWERS

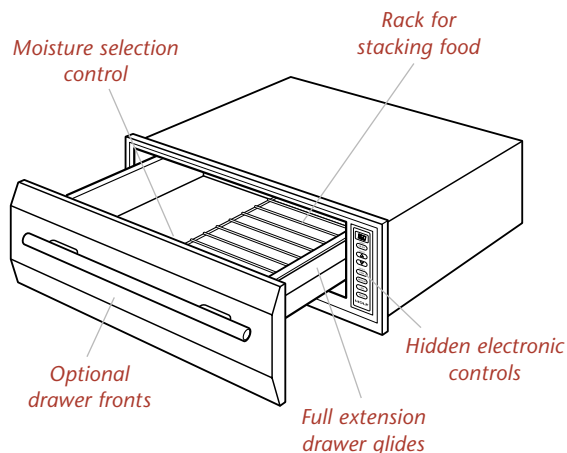
Warming drawers have a clear mission in life – to take good care of good food until it’s time for you to eat. Our improved air control helps keep moist foods moist and crisp foods crisp. In addition, Wolf warming drawers are some of the most capacious on the market, so you will have little problem storing items.

There are handy shelves for the inside, plus an optional set of five stainless steel containers that divide the drawer into sections, keeping different dishes warm at the same time.

From a design perspective you have four choices for the drawer front. Electronic controls are hidden regardless of your panel selection. Choose from the *classic stainless steel* look or the premium finishes of *platinum* or *carbon stainless steel*. Also available is the *integrated* drawer front, which allows for a custom wood panel (available Fall 2003). Wolf offers optional decorative handles for the integrated drawer front. Keep in mind, there may be significant changes to the installation procedure if you plan on using the integrated drawer front.

Warming Drawer Features

- Four optional drawer front selections
- Hidden electronic controls
- Pre-set and variable temperature settings
- 450 watt heating element
- Automatic shut-off
- Full extension, ball bearing drawer glides
- Rack for stacking food
- Optional container set
- Optional Wolf decorative handles for integrated drawer front



Model WD30
30" (762 mm) Warming Drawer
(stainless steel drawer front shown)

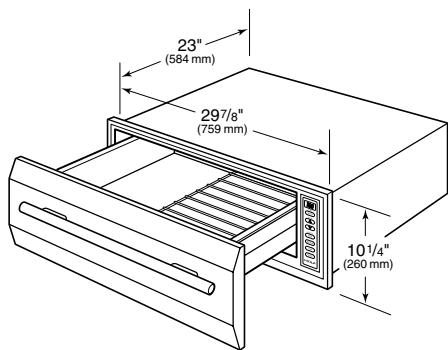
WOLF WARMING DRAWERS

PLANNING AND DESIGN INFORMATION

The Wolf 30" (762 mm) warming drawer is shipped without any decorative drawer front to the unit. You must order one of three stainless steel drawer fronts (handle included) – classic, platinum or carbon finish or the integrated front (no handle) for a custom wood application.

The following illustrations will give you an idea of the overall size that you need to plan for in your installation, plus offer you the finished cut-out dimensions. Note the combination installation of a warming drawer below a 30" (762 mm) oven below a microwave. Cut-out dimensions and electrical placement will remain the same if installed individually.

IMPORTANT NOTE: When installing the warming drawer above an oven, include a 2" (51 mm) platform with a decorative edge, to allow for clearance of overlaps. The platform must be able to support 175 lbs. (79.4 kg). This platform must be a minimum of 1" (25 mm) above the kickplate to allow for the 1/2" (13 mm) overlap of the warming drawer trim.



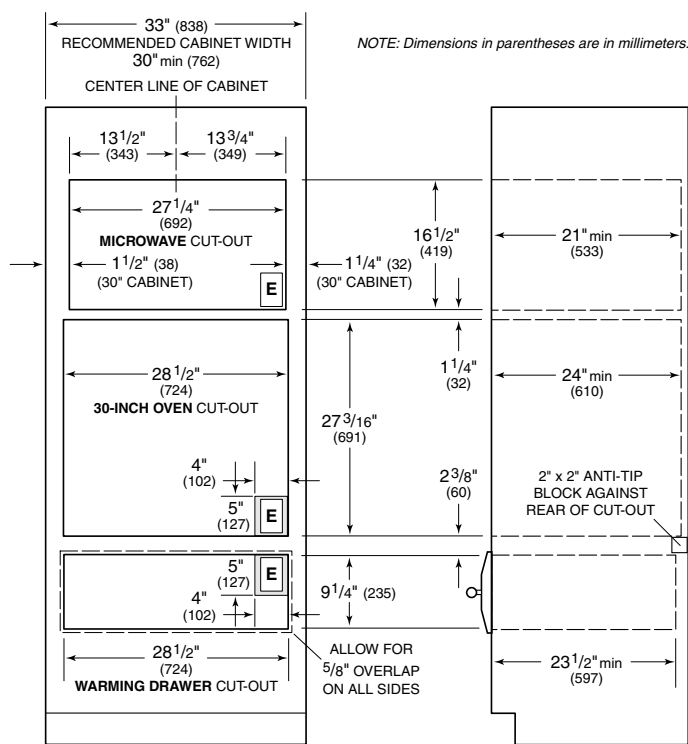
Model WD30
Warming Drawer Overall Dimensions

Electrical Requirements

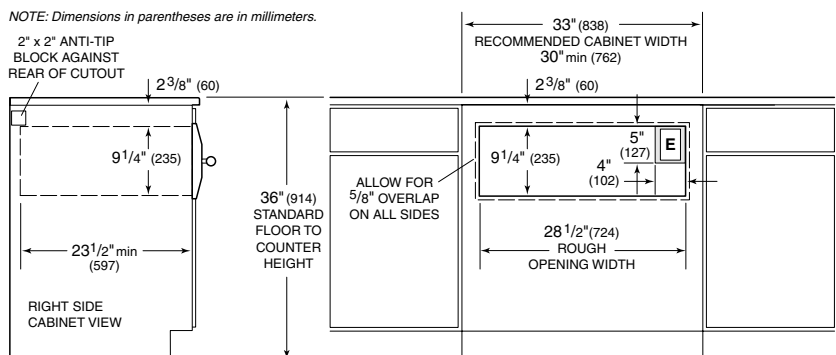
The warming drawer requires a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 3' (.9 m) power cord, and flush with the back wall.

Please follow the specific space allocated for the electrical service in the following illustrations.

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



Installation of a warming drawer below a 30" (762 mm) single oven below a microwave



Cut-out dimensions and electrical placement for warming drawer – undercounter application

MICROWAVE OVENS

What sort of microwave oven can you expect from a cooking company? This is the only microwave that deserves the Wolf name.

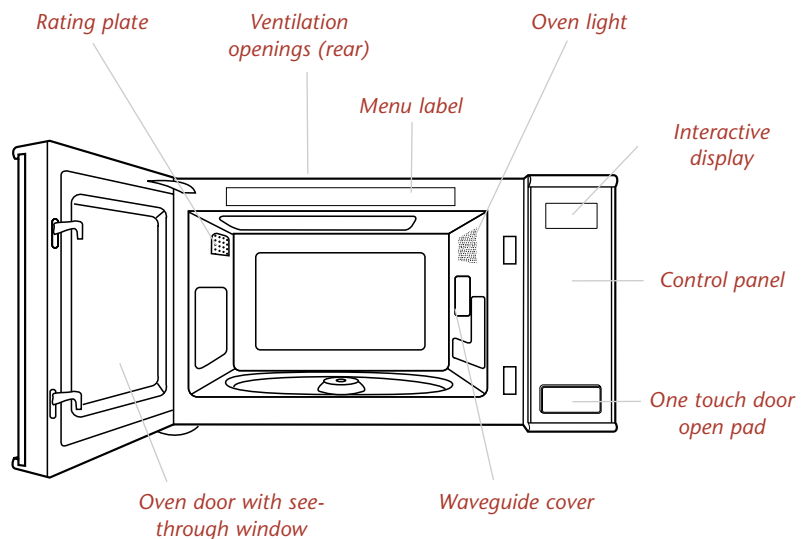
It's fast – 1200 watts on high. Roomy – a full 2.0 cu. ft. (56 L) and it is a true cooking instrument with a vast range of advanced features including sensor cooking controlled from an interactive display.

The Wolf family resemblance extends beyond function to aesthetic matters as well. The unit is black with optional trim available in all three *Wolf stainless steel finishes – classic, platinum and carbon.*

With the trim in place the microwave oven is identical in width to our 30" (762 mm) oven so it can be easily mounted above the oven to offer an attractive combination look. Or the microwave oven can be built-in remotely with one of our 30" (762 mm) trim kits, to offer a beautiful look to the kitchen. Such flexibility. Only from Wolf.

Microwave Oven Features

- 1200-watt power
- 2.0 cu. ft. (56 L) capacity
- 16" (406 mm) turntable
- Sensor cooking
- Recipe guide
- Warming feature
- Programmable power options
- Built-in or freestanding
- Three trim options
- Multi-language – English, French and Spanish



WOLF MICROWAVE OVENS

PLANNING AND DESIGN INFORMATION

The Wolf microwave is actually 24" (610 mm) wide and can be installed as a freestanding unit or built-in. With the trim kit, this microwave can be installed above a 30" (762 mm) single oven.

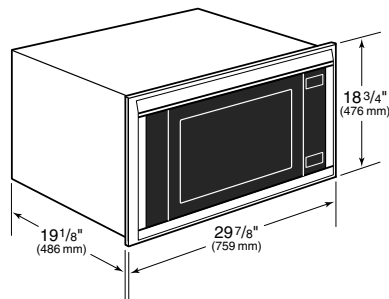
The illustrations provide the overall size of the unit and installation dimensions. Note the combination installation of a microwave oven above a 30" (762 mm) oven above a warming drawer. Cut-out dimensions and electrical placement will remain the same if installed individually. The base platform must be able to support 125 lbs. (56.7 kg).

IMPORTANT NOTE: In all instances, where a microwave oven is built-in, you must use one of Wolf's three trim kits to ensure proper ventilation.

IMPORTANT NOTE: When using the Wolf microwave oven as a freestanding unit, allow 2" (51 mm) of airflow space on top, rear and both sides. A minimum 21" (533 mm) cabinet depth is required.

Electrical Requirements

The Wolf microwave oven requires a separate, grounded 110/120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 3' (.9 m) power cord.

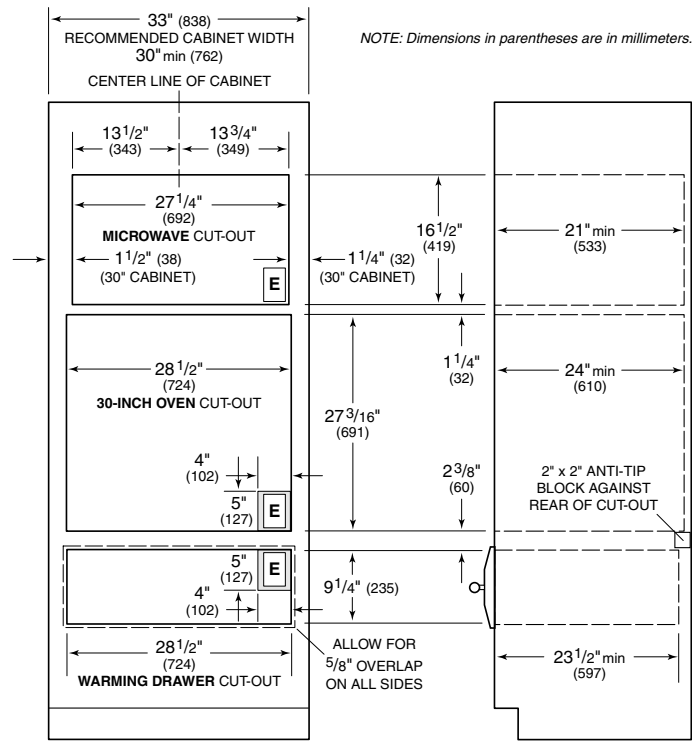


Microwave Oven Overall Dimensions with 30" (762 mm) Trim Kit

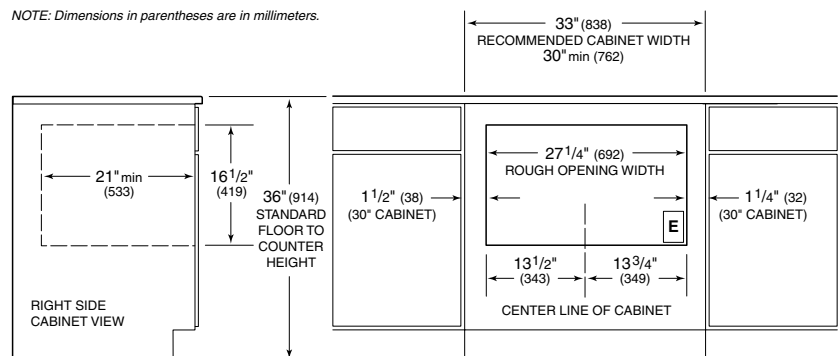
The specific location of the outlet is not critical, as long as it is within reach of the 3' (.9 m) power cord.

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

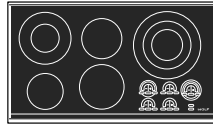
IMPORTANT NOTE: The cut-out dimensions shown in the illustration, are based on a 30" (762 mm) cabinet width. For wider cabinets, you should assume that the cut-out is off-center by 1/4" (6 mm) from the right.



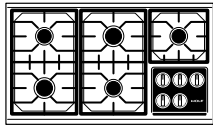
Installation of a microwave oven above a 30" (762 mm) single oven above a warming drawer



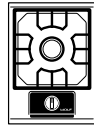
Cut-out dimensions and electrical placement for microwave oven – undercounter application



Electric Cooktops



Gas Cooktops



Integrated Cooktops

WOLF COOKTOPS

How often do you compromise your design because you just do not have the options available to you to meet your clients' needs when it comes to cooktops? Well, rest assured, Wolf understands your dilemma and we designed a complete set of instruments to help you overcome those obstacles.

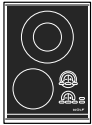
Gas, electric or 15" (381 mm) cooktop modules, they are all yours with Wolf. *Classic stainless steel* is the standard and for some models we offer premium finishes in *platinum* and *carbon stainless steel*. And with all of these finely tuned instruments you have control – from the highest searing heat to the merest breath of flame. Heat you can even tailor for the cooking vessel you're using – from the largest stockpot to the smallest melting pan.



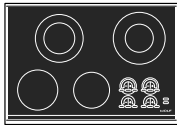
**This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.*

WOLF ELECTRIC COOKTOPS

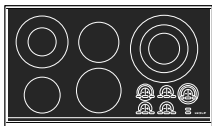
ELECTRIC COOKTOPS



Model CT15E
15" (381 mm) Electric Cooktop



Model CT30E
30" (762 mm) Electric Cooktop



Model CT36E
36" (914 mm) Electric Cooktop

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

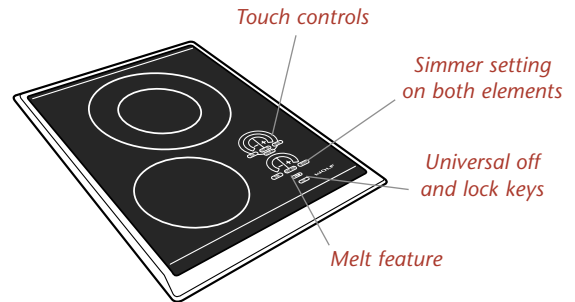
The black ceramic glass top is beautifully complemented by the classic stainless steel trim finish and for the 30" (762 mm) and 36" (914 mm) cooktops you can choose the premium finishes of platinum or carbon stainless steel. CT15E/S is not available in the premium finishes.

Multiple cooking elements with different zones allow your customer a variety of different applications. The 36" (914 mm) cooktop contains a 12" (305 mm) diameter triple heating element – concentric rings that give you exceptional control of temperature for pans and pots of every size.

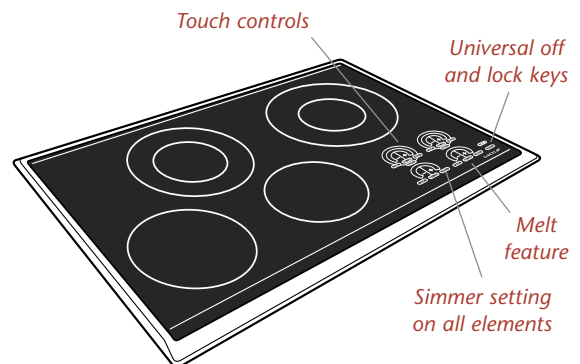
All of the heating elements offer **True Simmer** and with each cooktop there is one element that enables you to set a temperature for **melting**.

Electric Cooktop Features

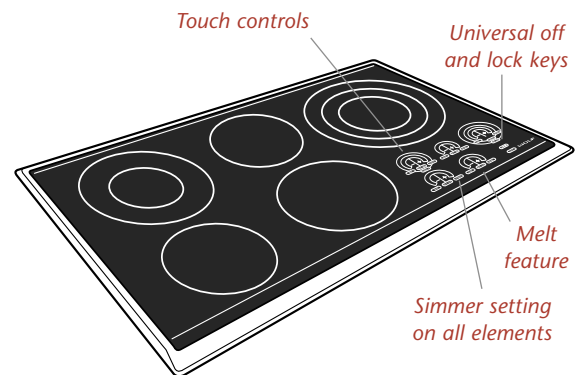
- Touch controls
- Lock key
- Universal off
- Graduated control lighting
- Single touch command
- Simmer setting on all elements
- Melt setting on one element
- Hot surface indicators on all elements
- Certified by Star-K to meet religious regulations



Model CT15E
Double Element – 2,200 W (both rings)/750 W (inner ring)
Single Element – 1,200 W



Model CT30E
Double Elements – 2,200 W (both rings)/750 W (inner ring)
and 1,900 W (both rings)/950 W (inner ring)
Single Elements – 1,500 W and 1,200 W



Model CT36E
Triple Element – 2,700 W (all three rings)/2,200 W
(inner two rings)/1,050 W (inner ring)
Double Element – 2,200 W (both rings)/750 W (inner ring)
Single Elements – 1,800 W, 1,500 W and 1,200 W

WOLF ELECTRIC COOKTOPS

PLANNING AND DESIGN INFORMATION

From a planning perspective, your selection process is made easier by the three different sizes you have to choose from. The 30" (762 mm) and 36" (914 mm) electric cooktops are available in three trim finishes – classic, platinum and carbon stainless steel. The 15" (381 mm) cooktop is available with classic stainless steel trim only.

Space Requirements

The illustrations of the three different size cooktops give you overall dimensions, while the finished cut-out dimensions you need to incorporate into your plans are shown in the illustrations on the following pages.

A Wolf single 30" (762 mm) or 36" (914 mm) built-in oven may be installed below these cooktops. Refer to the illustrations on the following pages for specifics on cut-out dimensions and placement of electrical. Also refer to the respective oven sizes and be aware of the depth of the cooktop when planning for this installation.

IMPORTANT NOTE: Wolf electric cooktops are designed and agency approved for use with Wolf built-in ovens only. The cooktop nominal width must match the built-in oven nominal width.

IMPORTANT NOTE: A Wolf ventilation system is recommended. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface.

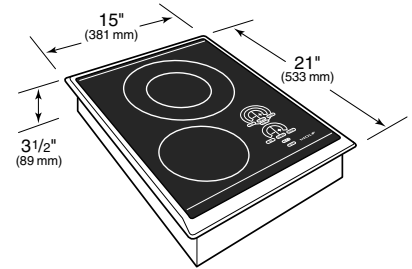
These cooktops can accommodate the Wolf downdraft system, a Wolf chimney or Pro Series ventilation hood. Refer to pages 46-61 for ventilation specifics.

Electrical Requirements

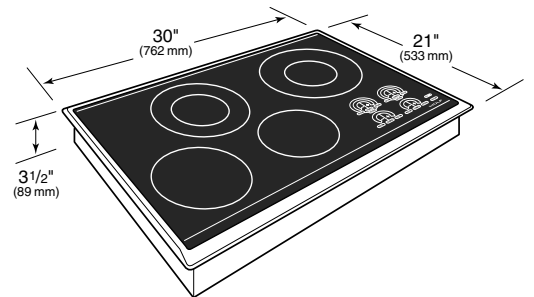
IMPORTANT NOTE: When an oven is installed below the cooktop, the electrical conduit should run through the adjacent base cabinet within the shaded area shown in the illustrations on the following pages. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs. (113 kg).

When an electric cooktop is installed above cabinets, the electrical placement is not critical.

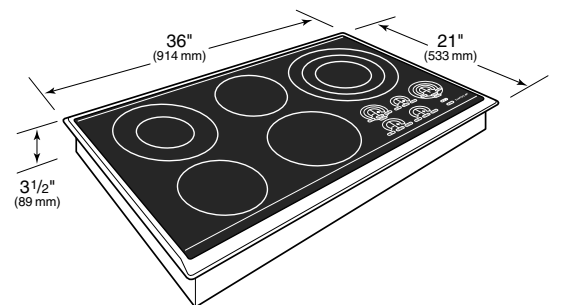
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



15" (381 mm) Electric Cooktop
Model CT15E



30" (762 mm) Electric Cooktop
Model CT30E



36" (914 mm) Electric Cooktop
Model CT36E

WOLF ELECTRIC COOKTOPS

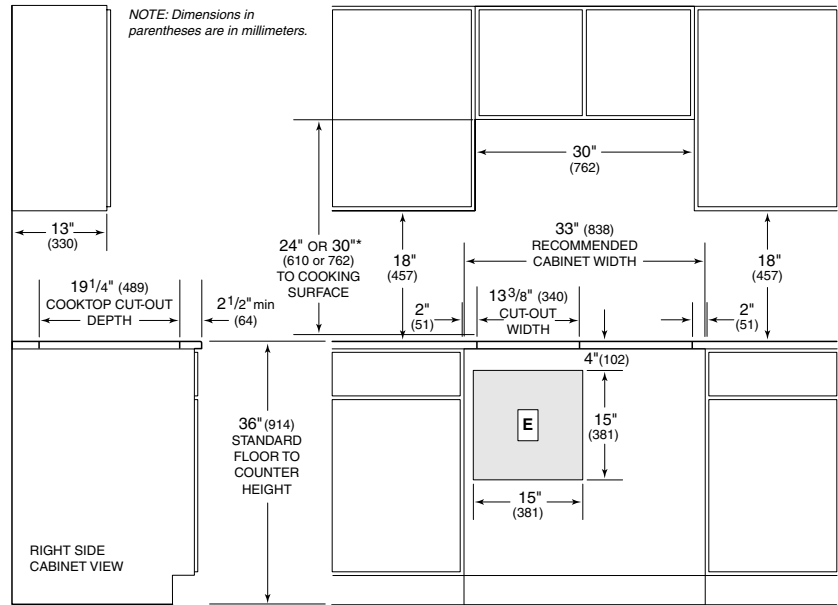
15" (381 mm) ELECTRIC COOKTOP

IMPORTANT NOTE: If the 15" (381 mm) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356 mm).

IMPORTANT NOTE: When multiple 15" (381 mm) modules are installed side-by-side refer to the countertop cut-out dimensions on page 25.

The Wolf 15" (381 mm) electric cooktop requires a separate, grounded 4-wire 240V, 15 amp service with its own circuit breaker. It has a 4' (1.2 m) flexible 3-wire conduit that can make a connection at a junction box.

At 240V this cooktop is rated at 3.4 Kw and at 208V rated at 2.6 Kw with a minimum 15 amp service.



*NOTE: Application shown allows for installation of two 15" (381 mm) modules side-by-side.
* Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.*

Cut-out dimensions and electrical placement for 15" (381 mm) electric cooktop, no oven or downdraft.

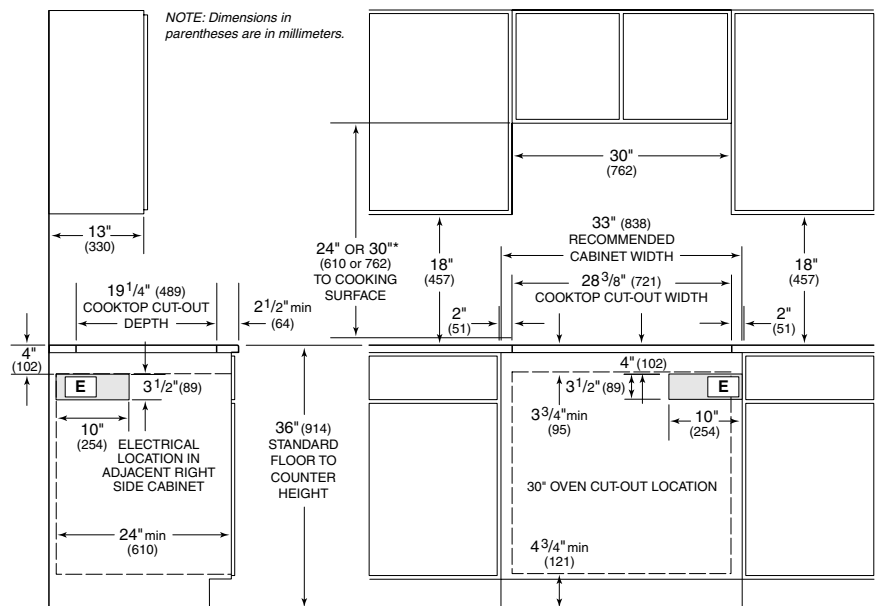
30" (762 mm) ELECTRIC COOKTOP

IMPORTANT NOTE: Wolf recommends using 33" (838 mm) cabinets with the 30" (762 mm) cooktop.

IMPORTANT NOTE: If the 30" (762 mm) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 29" (737 mm).

The Wolf 30" (762 mm) electric cooktop requires a separate, grounded 3-wire 240V, 40 amp service with its own circuit breaker. It has a 4' (1.2 m) flexible 3-wire conduit that can make a connection at a junction box.

At 240V this cooktop is rated at 6.8 Kw and at 208V rated at 5.2 Kw with a minimum 30 amp service.



** Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.*

Cut-out dimensions and electrical placement for 30" (762 mm) electric cooktop above 30" (762 mm) single oven.

WOLF ELECTRIC COOKTOPS

36" (914 mm) ELECTRIC COOKTOP

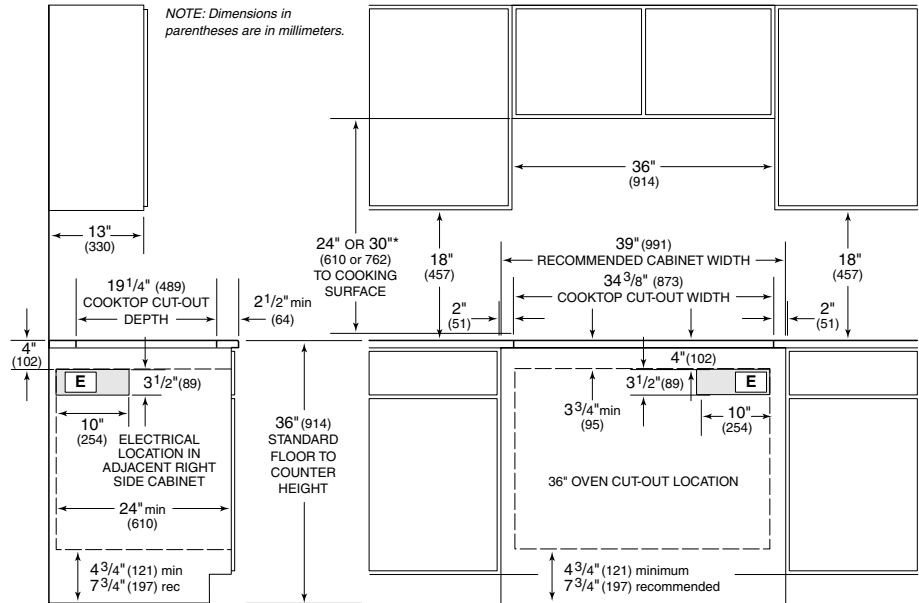
IMPORTANT NOTE: Wolf recommends using 39" (991 mm) cabinets with the 36" (914 mm) cooktop.

IMPORTANT NOTE: If the 36" (914 mm) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 35" (889 mm).

The Wolf 36" (914 mm) electric cooktop requires a separate, grounded 3-wire 240V, 50 amp service with its own circuit breaker. It is provided with a 4' (1.2 m) flexible 3-wire conduit that can make a connection at a junction box.

At 240V this cooktop is rated at 9.4 Kw and at 208V rated at 7.1 Kw with a minimum 40 amp service.

When a 36" (914 mm) oven is installed below a cooktop, it is recommended that an additional 3" (76 mm) be added to the cabinet base to ease the use of controls and oven door.

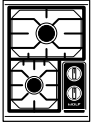


*Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.

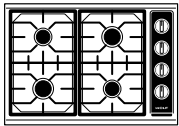
Cut-out dimensions and electrical placement for 36" (914 mm) electric cooktop above 36" (914 mm) single oven

WOLF GAS COOKTOPS

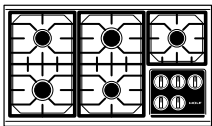
GAS COOKTOPS



Model CT15G
15" (381 mm) Gas Cooktop



Model CT30G
30" (762 mm) Gas Cooktop



Model CT36G
36" (914 mm) Gas Cooktop

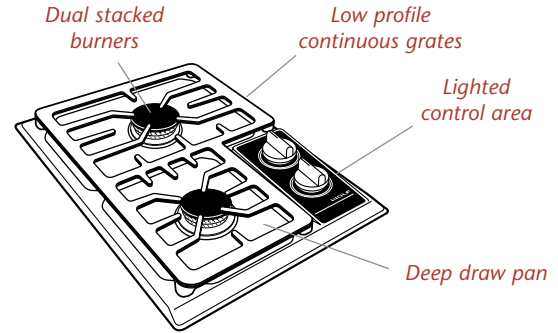
New features make cooking a greater pleasure than ever. For instance, at higher settings the patented **Dual Stacked Burner** design uses its upper-level burner for maximum heat transfer. Merely turn down the illuminated knob and the lower-tier burners delivers fine-tuning control and **True Simmer**. You'll see why we patented this concept when you can have the slightest of flame and enjoy a simmer with no boiling or scorching.

All gas cooktops are available in the classic stainless steel finish and for the 30" (762 mm) and 36" (914 mm) cooktops you can choose the premium platinum stainless steel finish. CT15G/S is not available in platinum.

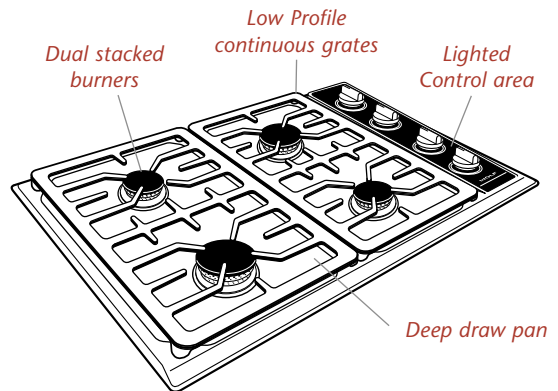
The sealed burners and deep recess of the seamless draw pan area make clean up of any of those previously unsightly spills a snap.

Gas Cooktop Features

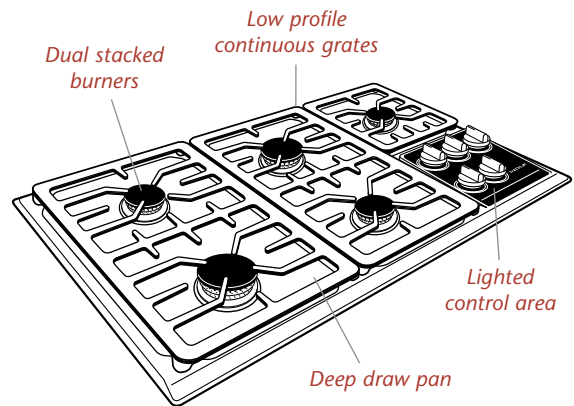
- Dual stacked burners
- True simmer on all burners
- Lighted control area
- Sealed burners
- Individual spark ignition system
- Low profile continuous grates
- Deep seamless draw pan
- Optional wok grate – 30" (762 mm) and 36" (914 mm) cooktops
- Optional griddle – 30" (762 mm) and 36" (914 mm) cooktops
- High altitude kit available
- Certified by Star-K to meet religious regulations



Model CT15G – Large Burner at 12,000 Btu/hr (3.5 kWh)
with 700 Btu/hr (.2 kWh) delivered at simmer
Small Burner at 9,200 Btu/hr (2.7 kWh)
with 300 Btu/hr (.1 kWh) delivered at simmer



Model CT30G – 2 Large Burners at 12,000 Btu/hr (3.5 kWh)
with 700 Btu/hr (.2 kWh) delivered at simmer
2 Small Burners at 9,200 Btu/hr (2.7 kWh)
with 300 Btu/hr (.1 kWh) delivered at simmer



Model CT36G – 2 Large Burners at 12,000 Btu/hr (3.5 kWh)
with 700 Btu/hr (.2 kWh) delivered at simmer
3 Small Burners at 9,200 Btu/hr (2.7 kWh)
with 300 Btu/hr (.1 kWh) delivered at simmer

WOLF GAS COOKTOPS

PLANNING AND DESIGN INFORMATION

As with the electric cooktops, you have three sizes to choose from to address your clients' needs. The 30" (762 mm) and 36" (914 mm) cooktops are available in classic and platinum stainless steel finish. The 15" (381 mm) cooktop comes in classic stainless steel only.

Space Requirements

The illustrations of the three different size cooktops give you overall dimensions, while the finished cut-out dimensions you need to incorporate into your plans are shown in the illustrations on the following pages.

IMPORTANT NOTE: Wolf gas cooktops are designed and agency approved for use with Wolf built-in ovens only. The cooktop nominal width must match the built-in oven nominal width.

IMPORTANT NOTE: When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface.

These cooktops can accommodate the Wolf downdraft system, a Wolf chimney or Pro Series ventilation hood. Refer to pages 46-61 for ventilation specifics.

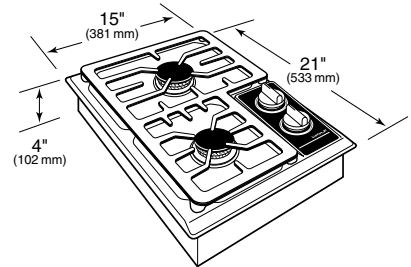
Electrical and Gas Requirements

Wolf gas cooktops are designed to operate on natural gas at 5" (127 mm) WC (water column) pressure or LP gas at 10" (254 mm) WC pressure. They are supplied with a 1/2" (13 mm) NPT male gas connection at the right rear corner on the bottom of the cooktop. The male connector exits the unit straight down and you are supplied with a regulator with two female connectors.

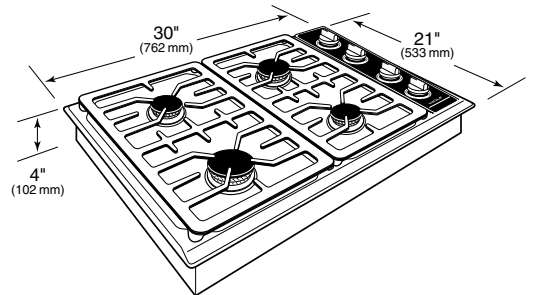
The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burners. However, you need to make provisions for a separate 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 6' (1.8 m) power cord. Refer to the illustrations on the following pages.

Wolf gas cooktops using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas installations from 8,000' (2438 m) to 10,000' (3048 m) need the High Altitude Kit. Contact your Wolf dealer for details. LP gas installations will operate up to 10,000' (3048 m) without adjustment.

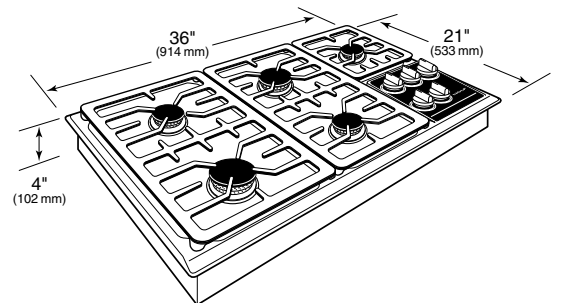
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.



15" (381 mm) Gas Cooktop
Model CT15G



30" (762 mm) Gas Cooktop
Model CT30G



36" (914 mm) Gas Cooktop
Model CT36G

WOLF GAS COOKTOPS

36" (914 mm) GAS COOKTOP

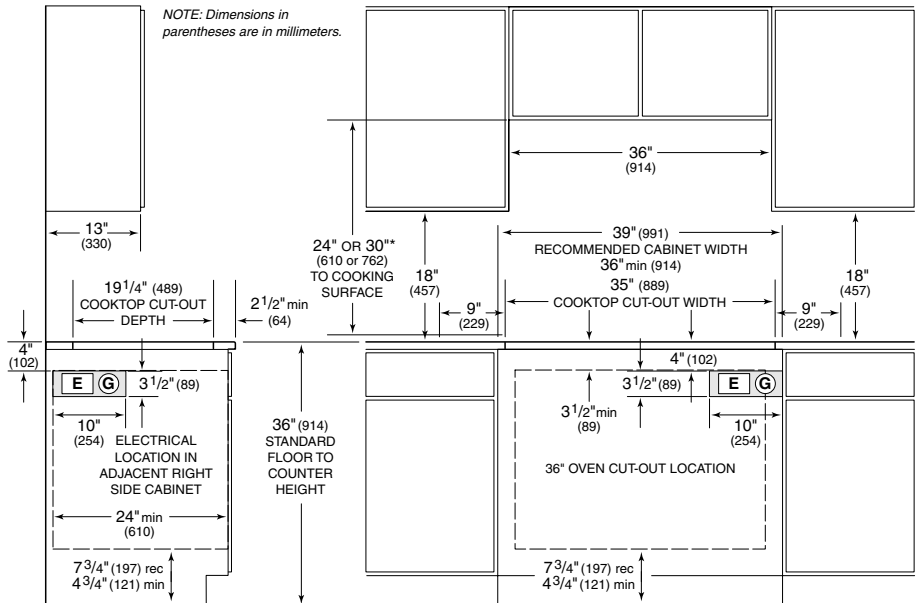
A Wolf 36" (914 mm) single oven may be installed below the 36" (914 mm) cooktop. Refer to the illustration for specifics on cut-out dimensions and placement of gas and electrical. Also be aware of the depth of the cooktop when planning for this installation.

IMPORTANT NOTE: Wolf recommends using 39" (991 mm) cabinets with the 36" (914 mm) cooktop.

When a gas cooktop is installed above cabinets, the gas and electrical placement is not critical. A grounded outlet needs to be placed within 4' (1.2 m) of the right rear of the cooktop.

IMPORTANT NOTE: When an oven is installed below the cooktop, the gas and electrical conduit should run through the adjacent base cabinet within the shaded area shown in the illustration. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs. (113 kg).

When a 36" (914 mm) oven is installed below a cooktop, it is recommended that an additional 3" (76 mm) be added to the cabinet base to ease the use of controls and oven door.

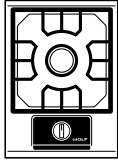


* Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.

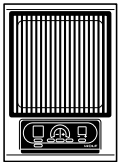
Cut-out dimensions, electrical and gas placement for 36" (914 mm) gas cooktop above 36" (914 mm) single oven

WOLF INTEGRATED COOKTOPS

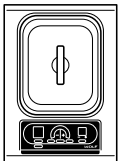
INTEGRATED COOKTOPS



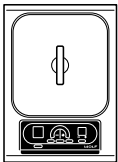
Model IM15
Gas Multi-function Cooktop



Model IG15
Electric Grill Cooktop



Model IS15
Electric Steamer Cooktop



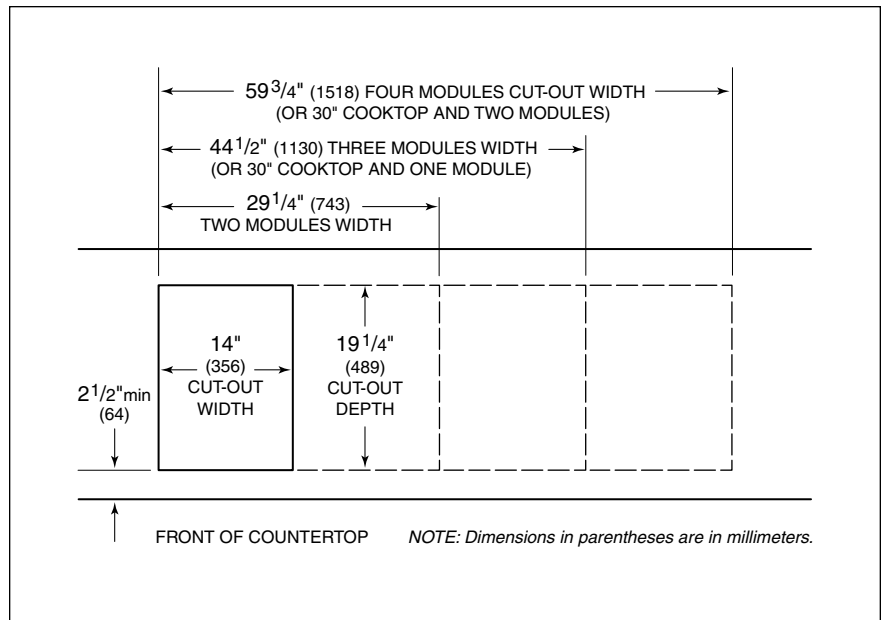
Model IF15
Electric Fryer Cooktop

With Wolf's integrated cooktops, you have the ultimate in customization. You can create your own design by mixing and matching the various components within this system. And when you couple these modules with some of the other cooktops within the Wolf inventory you and your client will truly understand freedom of choice.

These modules integrate perfectly with their larger counterparts, right down to their low-profile grates, dual stacked gas burners, deep spill pan and illuminated controls. The two-element electric and dual stacked burner gas modules deliver the same performance and appearance as the larger electric and gas cooktops.

The integrated cooktops can be installed together or with 30" (762 mm) or 36" (914 mm) cooktops. When multiple units are installed side-by-side, you add the cut-out dimensions together and 1-1/4" (32 mm) additional space for each additional unit, to give you your total cut-out width. Refer to the illustration.

IMPORTANT NOTE: Where multiple units are installed side-by-side, each unit must have its own separate recommended electrical circuit. When multiple gas units are installed next to one another, they can receive their gas supply from a common line. However, each unit **MUST** have its own regulator installed between the mainline and the integrated cooktop.



Countertop cut-out dimensions for multiple cooktop installation



*This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF INTEGRATED COOKTOPS

GAS MULTI-FUNCTION COOKTOP

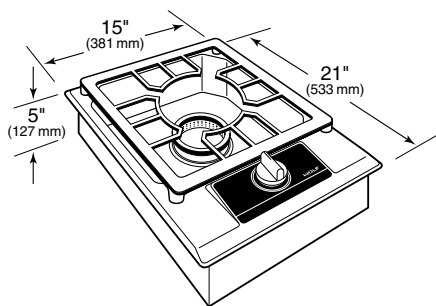
It's really a misnomer to describe this wonderful cooktop as a wok instrument because it is much more than that. With two grates, the wok grate will handle your wok perfectly, while the low-profile grate will accommodate even your largest stockpots.

For true wok cooking, the burner sculpts the gas flame into a plume, focusing heat in the center of the wok, then dispersing it outward for precisely controlled cooking. The powerful burner that exceeds 18,000 Btu/hr (5.3 kWh), boils water much faster than many other product on the market.

The Wolf multi-function cooktop is available in classic stainless steel.

Multi-Function Cooktop Features:

- Classic stainless steel finish
- High-output burner
- Two grates – wok and low profile
- Illuminated controls
- Sealed burner
- Single spark ignition system



Model IM15

Multi-function Cooktop Overall Dimensions

PLANNING AND DESIGN INFORMATION

The illustrations below provide the overall size of the cooktop and finished cut-out dimensions.

IMPORTANT NOTE: When multiple 15" (381 mm) modules are installed side-by-side refer to the countertop cut-out dimensions on page 25.

This cooktop can accommodate a Wolf chimney hood, downdraft or Pro Series ventilation hood. Refer to pages 46-61 for Wolf ventilation specifics and recommendations.

Electrical and Gas Requirements

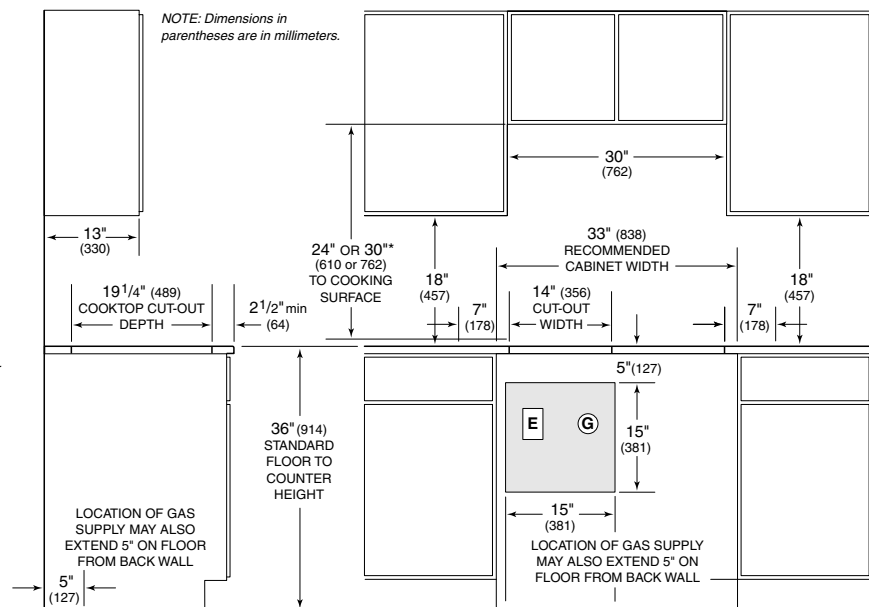
The multi-function cooktop is designed to operate on natural gas at 5" WC (water column) pressure or LP gas at 10" (254 mm) WC pressure. It is supplied with a 1/2" (13 mm) NPT female gas connection at the right rear corner.

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burner. The Wolf multi-function cooktop requires a separate 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 6' (1.8 m) power cord.

The gas service may be supplied through the floor or within the shaded area shown in the illustration.

The Wolf gas multi-function cooktop functions up to 8,000' (2438 m) in altitude without any adjustment. If installation is above 8,000' (2438 m), contact your Wolf dealer.

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



NOTE: Application shown allows for installation of two 15" (381 mm) modules side-by-side.
* Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.

Cut-out dimensions, gas and electrical placement for gas multi-function cooktop

WOLF INTEGRATED COOKTOPS

ELECTRIC GRILL COOKTOP

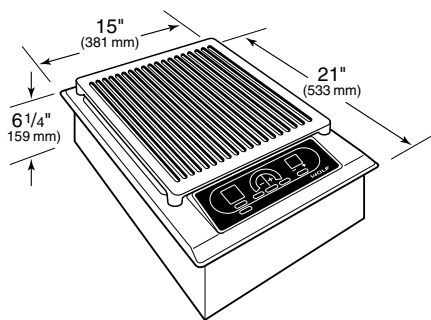
Who says you have to sacrifice the fun of grilling when the weather changes and you cannot take advantage of the outdoors? With this grill cooktop you can easily handle steaks and all sorts of food without the hassle of lava rocks or briquettes.

There are two individual heating elements – front and back – on this module that enables you to cook on one side while keeping other items at serving temperature.

For ease of cleaning, there are dishwasher safe porcelainized plates below two 1,400 watt heating elements that accumulate any unwanted grease and drain it away.

Grill Cooktop Features:

- Classic stainless steel finish
- Two individually controlled 1,400 watt elements
- Porcelain collection plate
- Illuminated controls
- One piece grilling grid
- Low profile grilling surface
- Timer



Model IG15
Grill Cooktop Overall Dimensions

PLANNING AND DESIGN INFORMATION

The Wolf grill cooktop is available in classic stainless steel.

The illustrations below provide the overall size that you need to plan for in your installation and the finished cut-out dimensions.

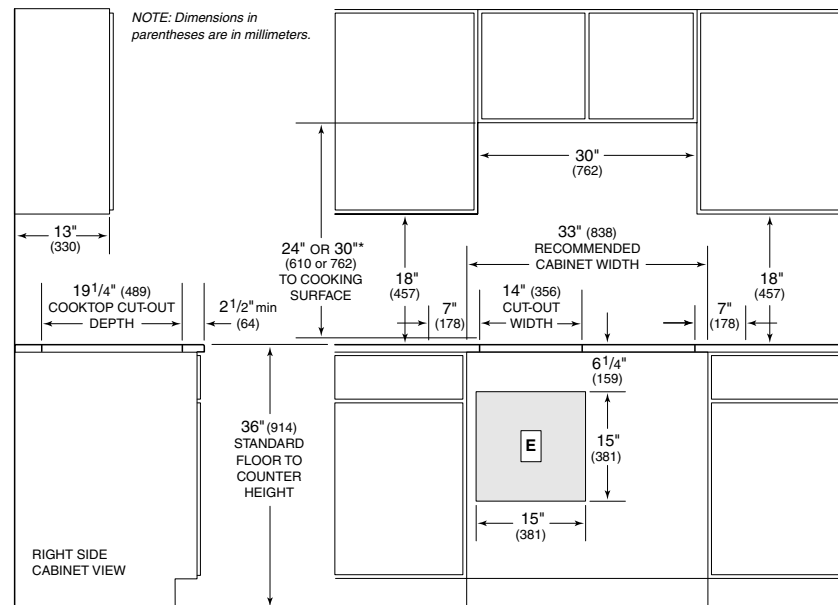
This cooktop can accommodate a Wolf chimney hood, downdraft or Pro Series ventilation hood. Refer to pages 46-61 for Wolf ventilation specifics and recommendations.

IMPORTANT NOTE: When multiple 15" (381 mm) modules are installed side-by-side refer to the countertop cut-out dimensions on page 25.

Electrical Requirements

The Wolf grill cooktop requires a separate, grounded 4-wire 240V, 15 amp service with its own circuit breaker. The unit is provided with a 4' (1.2 m) flexible 3-wire conduit that makes a connection to a junction box. At 240V this cooktop is rated at 2.8 Kw.

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



Cut-out dimensions and electrical placement for electric grill cooktop

WOLF INTEGRATED COOKTOPS

ELECTRIC STEAMER COOKTOP

From a temperature of 150°F (66°C) to boil, you can keep food hot for long periods of time or defrost easily without drying out or losing its flavor.

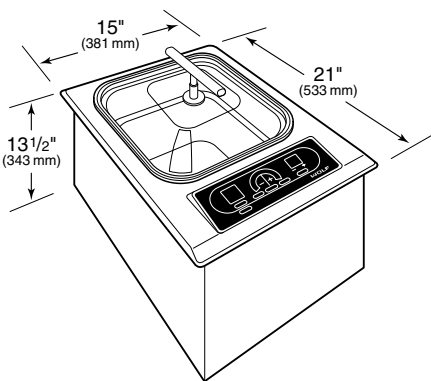
The beauty of this cooktop module is accented by the sculptured glass domed lid, which is easily inverted for storage to keep a low profile.

The deep, large vessel with a two gallon (7.6 L) capacity can be used to cook up to 16 cups of pasta. Included is a solid and perforated insert pan.

The Wolf steamer cooktop is available in classic stainless steel.

Steamer Cooktop Features:

- Classic stainless steel finish
- Large two gallon (7.6 L) capacity
- Hidden 2,600 watt heating element
- Automatic drain
- Domed glass lid
- Two insert pans – one solid and one perforated
- Illuminated controls
- Timer
- Pre-heat indicator



Model IS15

Steamer Cooktop Overall Dimensions

PLANNING AND DESIGN INFORMATION

The illustrations below provide the overall size of the cooktop and finished cut-out dimensions.

IMPORTANT NOTE: The steamer cooktop must be installed with a drain connection. In order to accommodate this, you must provide for a door in the base cabinet for access to the drain connection.

Drain Connection

The outlet from the valve is 5/8" (16 mm) which will accept a drain hose that must flow downward to and tie into an existing sink drain. Another option would be to plumb a separate drain with a freefall. Refer to the illustration below. Following local building codes, your plumber will dictate how to plumb the unit.

For a third option, the consumer must supply a heat resistant bucket in the location of the drain outlet.

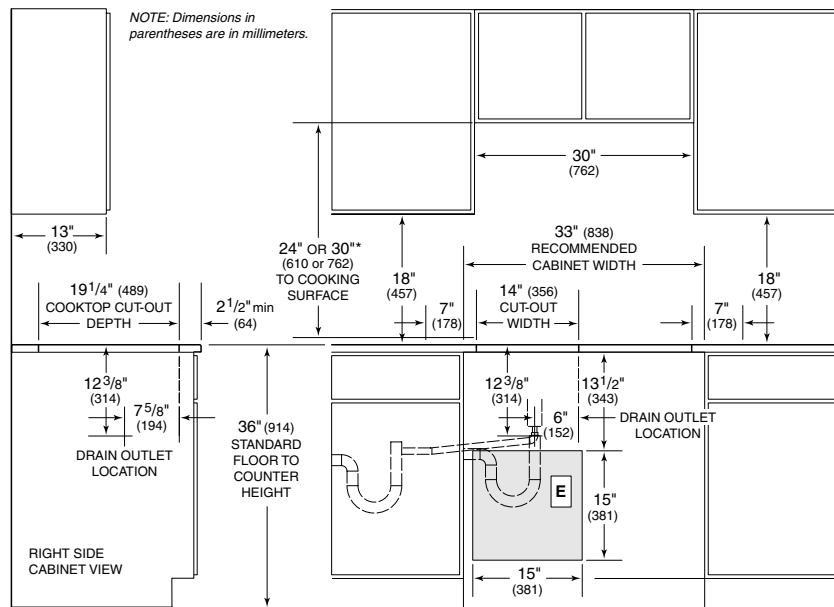
This cooktop can accommodate a Wolf chimney or Pro Series ventilation hood. Refer to pages 46-61 for Wolf ventilation specifics and recommendations.

IMPORTANT NOTE: When multiple 15" (381 mm) modules are installed side-by-side refer to the countertop cut-out dimensions on page 25.

Electrical Requirements

The Wolf steamer cooktop requires a separate, grounded 3-wire 240V, 15 amp service with its own circuit breaker. The unit is provided with a 4' (1.2 m) flexible 4-wire conduit that makes a connection to a junction box. At 240V this cooktop is rated at 2.6 Kw.

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



NOTE: Application shown allows for installation of two 15" (381 mm) modules side-by-side.
* Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.

Cut-out dimensions and electrical placement for electric steamer cooktop.

WOLF INTEGRATED COOKTOPS

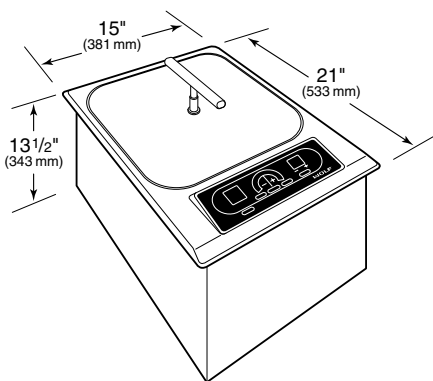
ELECTRIC FRYER COOKTOP

To round out your options for the ideal kitchen, you must have a fryer to choose from and Wolf offers a great option that the market has never seen. Dinner specialties that you never tried before will be at your fingertips when your client uses this module.

The accurate temperature control will enable your customer to seal in that great flavor of the food without absorbing any unnecessary grease. In addition the extremely deep fryer will enable you to handle large portions of small items or a whole chicken.

Fryer Cooktop Features:

- Classic stainless steel finish
- Large 1-1/4 gallon (3.8 L) capacity
- Hidden 2,600 watt heating element
- Three basket design
- Manual drain
- Metal storage lid
- Illuminated controls
- Timer
- Melt feature
- Pre-heat indicator and cool zone



Model IF15
Fryer Cooktop Overall Dimensions

PLANNING AND DESIGN INFORMATION

The Wolf fryer cooktop is available in classic stainless steel. In addition, there is a metal storage lid to keep the grease area free from particles falling into the fryer.

The illustrations below provide the overall size that you need to plan for in your installation and the finished cut-out dimensions.

IMPORTANT NOTE: The fryer cooktop must be installed in a base cabinet with access to the bottom of the unit to drain the oil.

The consumer must supply a heat resistant bucket to accept the oil. Refer to the illustration below for location of the drain outlet.

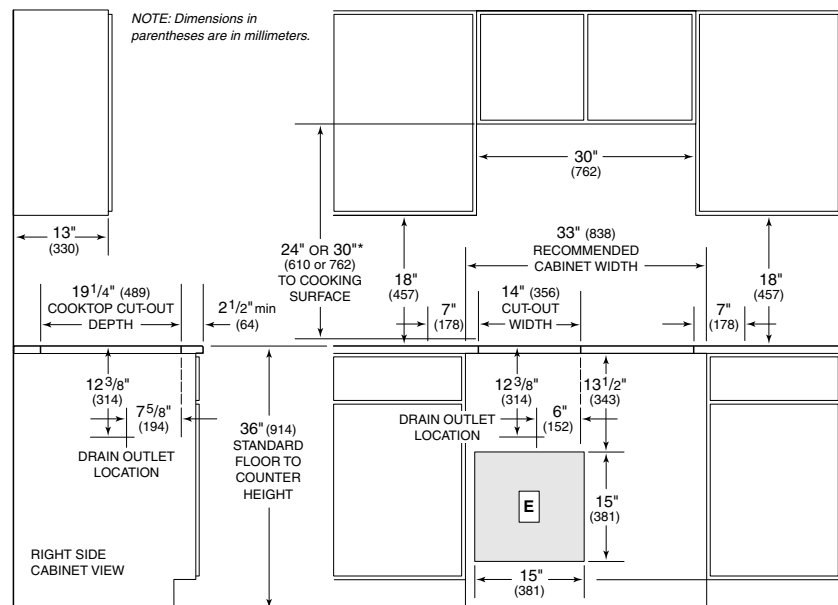
This cooktop can accommodate a Wolf chimney or Pro Series ventilation hood. Refer to pages 46-61 for Wolf ventilation specifics and recommendations.

IMPORTANT NOTE: When multiple 15" (381 mm) modules are installed side-by-side refer to the countertop cut-out dimensions on page 25.

Electrical Requirements

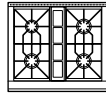
The Wolf fryer cooktop requires a separate, grounded 4-wire 240V, 15 amp service with its own circuit breaker. The unit is provided with a 4' (1.2 m) flexible 3-wire conduit that makes a connection to a junction box. At 240V this cooktop is rated at 2.6 Kw.

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

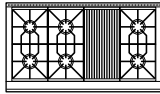


NOTE: Application shown allows for installation of two 15" (381 mm) modules side-by-side.
* Minimum 24" (610 mm) from protected cabinet or 30" (762 mm) from unprotected cabinet to cooking surface.

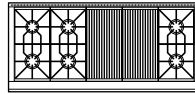
Cut-out dimensions and electrical placement for electric fryer cooktop.



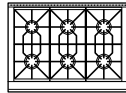
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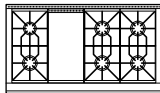
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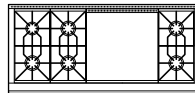
DF606DC



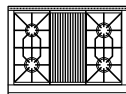
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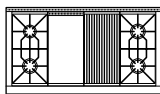
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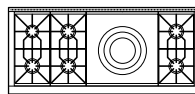
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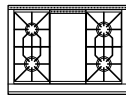
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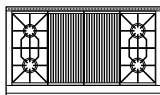
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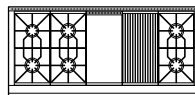
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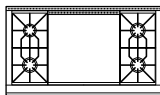
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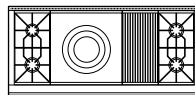
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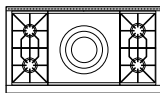
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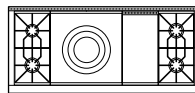
DF484DG



DF604CF



DF484F



DF604GF

WOLF DUAL FUEL RANGES

It's hard to put into a few words the differences you will see in Wolf compared to the other cooking appliances. Some of the differences are dramatic and some are very subtle. Suffice to say that you and your clients will notice the differences.

Wolf dual fuel ranges come in 30" (762 mm), 36" (914 mm), 48" (1219 mm) and 60" (1524 mm) widths, and combined with the range top options, the different configurations you can choose from are numerous. Model numbers indicate the range top features; (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French top.

The electric oven(s) feature the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its two convection fans and four heating elements give the user convenience and superior control over eight different cooking modes. These modes include bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory).

Advanced standard features such as **dual stacked burners, dual convection fans, blue porcelain oven interior, pivoting control panel, steel griddle plate, infrared charbroiler** and **French top** are all yours for the asking. The freedom to customize your dual fuel range will make you and your client look great.



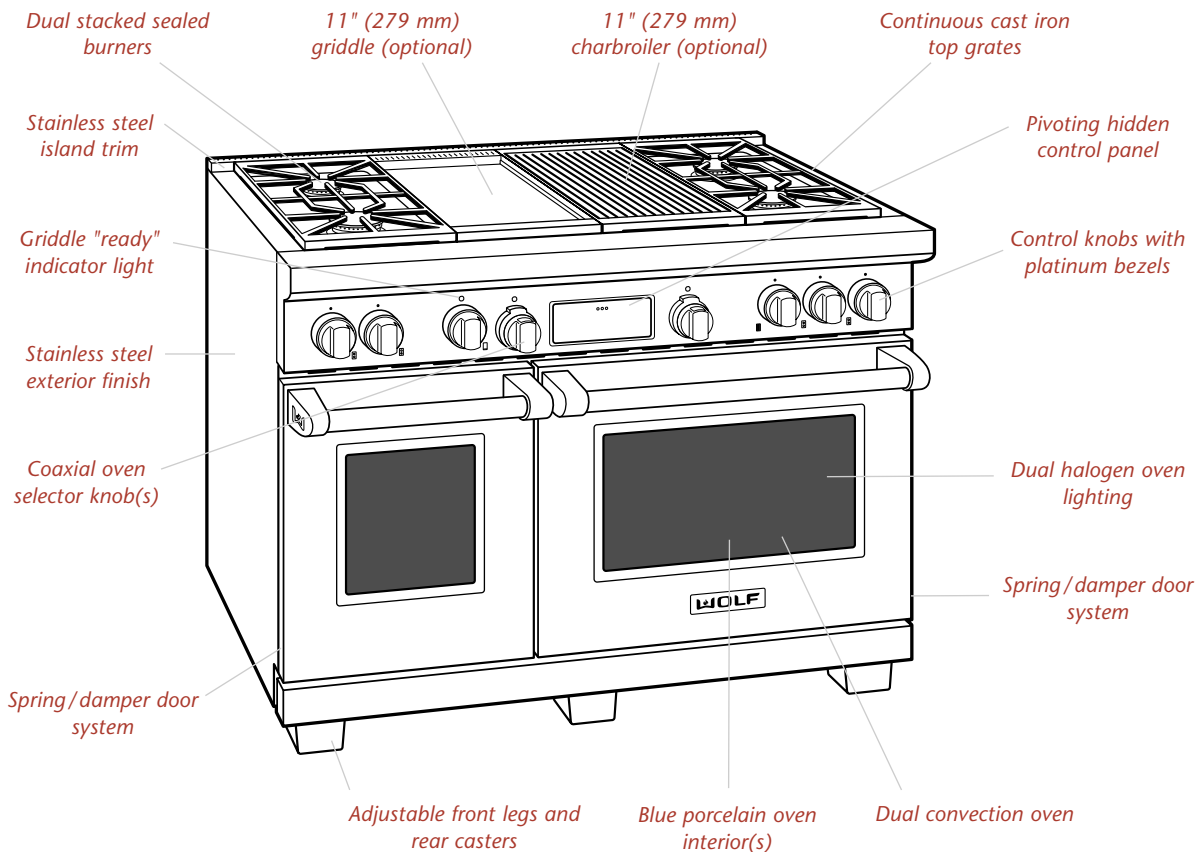
**This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.*

WOLF DUAL FUEL RANGES

FEATURES

- Natural or LP gas range top with dual convection electric oven(s)
- 18" (457 mm) oven on 48" (1219 mm) range is single convection
- Control knobs can be ordered in red or black
- Stainless steel exterior finish
- Platinum bezels surround all knobs, chrome, brass and copper optional
- Dual-stacked sealed 9,200 Btu/hr (2.7 kWh) and 15,000 Btu/hr (4.4 kWh) burners with automatic re-ignition at all settings
- Melt feature on one 9,200 Btu/hr (2.7 kWh) burner
- Continuous cast iron porcelain top grates
- Pivoting hidden touch control panel
- Patent-pending coaxial temperature displaying oven selector knob
- Eight cooking modes
- Proof mode for 18" (457 mm) oven on 48" (1219 mm) range
- Self-cleaning oven(s)
- Spring/damper door(s) system
- Temperature probe(s)
- Full extension bottom rack(s)
- Hidden bake element and recessed broil element
- Triple pane oven door windows and dual halogen lighting
- Blue porcelain oven interior(s)
- Adjustable stainless steel legs in front and adjustable patent-pending rear casters
- High altitude conversion kit available
- Optional risers – 5" (127 mm), 10" (254 mm) and 20" (508 mm) with shelf – 10" (254 mm) minimum for charbroiler and French top units in non-island applications
- Optional dehydration accessory
- Optional Bake Stone accessory
- Two and five year residential warranty
- CSA certified for US and Canada

For optional accessories, contact your Wolf dealer



Wolf Model DF484CG
48" (1219 mm) Dual Fuel Range shown

WOLF DUAL FUEL RANGES

PLANNING AND DESIGN INFORMATION

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough-in dimensions.

Also, it is important that you plan for the proper ventilation when installing a Wolf dual fuel range. It is recommended that you use a Wolf Pro Series ventilation hood with all Wolf dual fuel ranges. Refer to pages 52-57 for Pro Series ventilation specifics and the *Pro Series Ventilation Recommendations* charts on pages 60-61.

All Wolf dual fuel ranges come in the classic stainless steel finish. Distinctive red or black knobs are available for your client. Contact your Wolf dealer for help acquiring the *Dual Fuel Range Knob Kit* of choice.

Oven Interior Dimensions

- 30" (762 mm) Dual Fuel Range: 21-1/2"W x 16-1/2"H x 16-3/8"D (546 x 419 x 416 mm)
- 36" (914 mm) Dual Fuel Range: 26-1/2"W x 16-1/2"H x 16-3/8"D (673 x 419 x 416 mm)
- 48" (1219 mm) Dual Fuel Range: Large oven: 21-1/2"W x 16-1/2"H x 16-3/8"D (546 x 419 x 416 mm)
Small oven: 11-5/8"W x 16-1/2"H x 16-3/8"D (295 x 419 x 416 mm)

- 60" (1524 mm) Dual Fuel Range: Both ovens: 21-1/2"W x 16-1/2"H x 16-3/8"D (546 x 419 x 416 mm)

Space Requirements

The finished rough-in dimensions you need to incorporate into your plans are noted on the following page. Also refer to the chart below. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

Electrical and Gas Requirements

All Wolf dual fuel ranges are designed to operate on natural gas at 5" (127 mm) WC (water column) pressure or LP gas at 10" (254 mm) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356 mm) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13 mm) I.D. commercial type flex hose; a 1/2" (13 mm) I.D. commercial type flex is the minimum size that may be used. All plumbing to the flex hose MUST be 3/4" (19 mm) minimum I.D. pipe.

Wolf dual fuel ranges using natural gas function 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 Kit*. Contact your Wolf dealer for details on these kits.

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

The 30" (762 mm) and 36" (914 mm) ranges require a 240V AC, 60 Hz, 30 amp fused electrical supply to operate the electrical portions of your unit. The 48" (1219 mm) and 60" (1524 mm) ranges require a 240V AC, 60 Hz, 50 amp fused electrical supply.

These units are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knock-outs on the base of the unit, are provided to allow a certified electrical contractor to wire the range directly to a junction box. The terminal block will also accept an appliance cord that is sized correctly for the ranges' voltage and amperage.

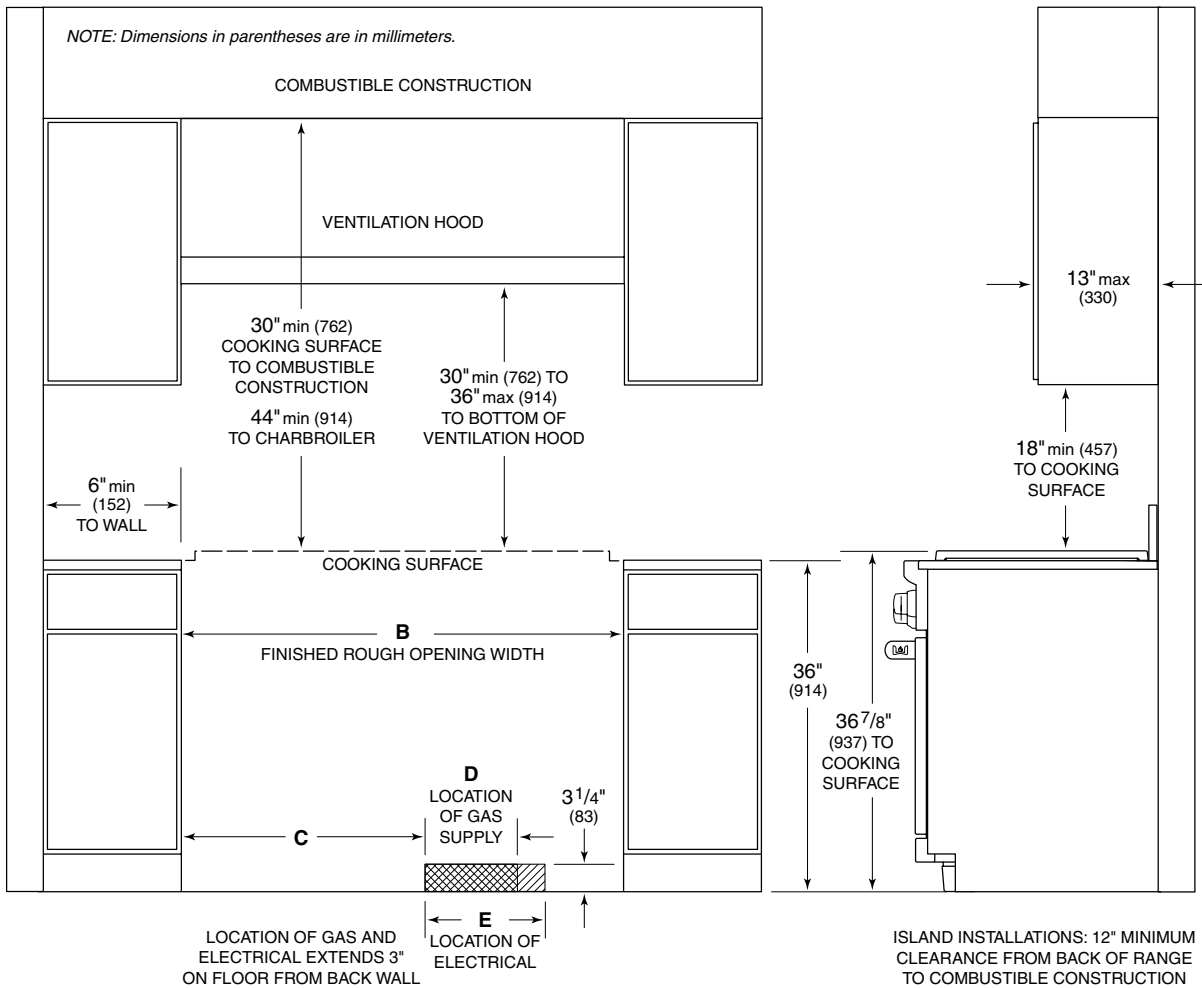
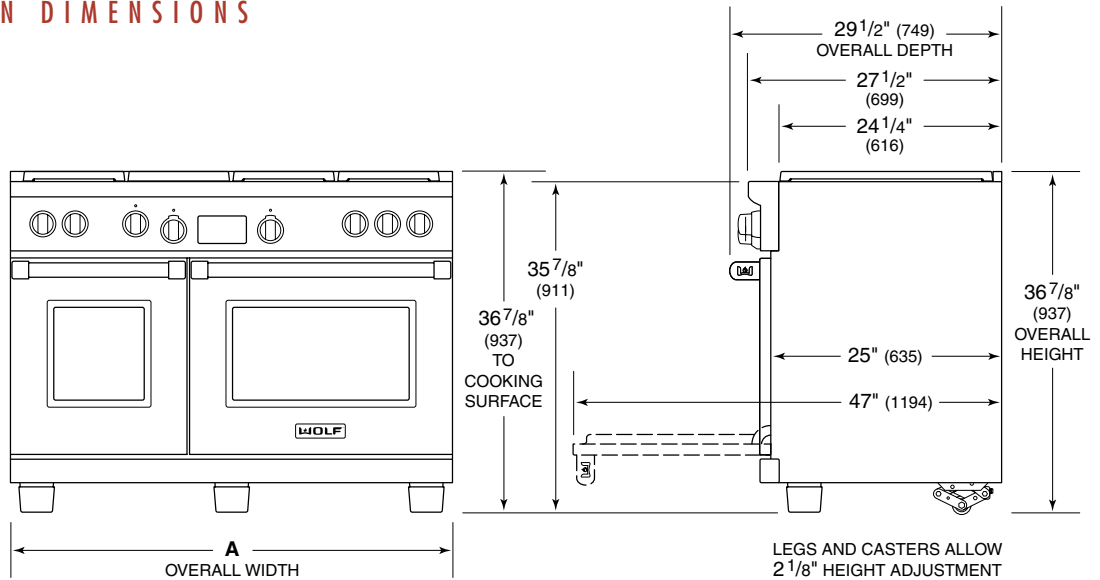
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

Installation Dimensions	30" (762 mm) Dual Fuel Range	36" (914 mm) Dual Fuel Range	48" (1219 mm) Dual Fuel Range	60" (1527 mm) Dual Fuel Range
A Overall width of range (width may vary to +1/8")	29 7/8" (759 mm)	35 7/8" (911 mm)	47 7/8" (1216 mm)	60 1/8" (1527 mm)
B Finished rough opening width	30" (762 mm)	36" (914 mm)	48" (1219 mm)	60 1/4" (1530 mm)
C Dimension from edge of rough opening	8 1/2" (216 mm)	8 1/2" (216 mm)	24" (610 mm)	31" (787 mm)
D Location of gas supply	10" (254 mm)	15" (381 mm)	10" (254 mm)	10" (254 mm)
E Location of electrical	13" (330 mm)	19" (483 mm)	13" (330 mm)	13" (330 mm)

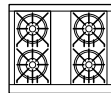
NOTE: Dimensions correspond to the illustrations on the following page.

WOLF DUAL FUEL RANGES

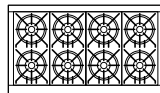
INSTALLATION DIMENSIONS



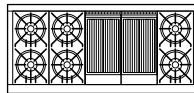
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations.



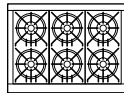
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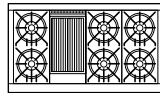
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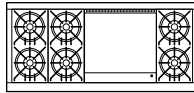
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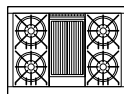
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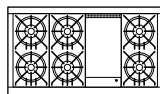
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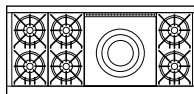
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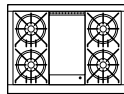
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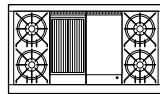
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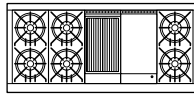
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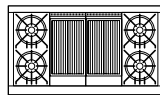
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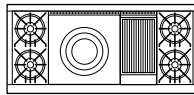
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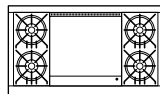
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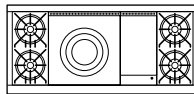
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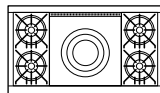
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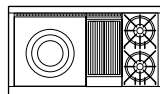
R484DG



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R482CF

WOLF GAS RANGES

If it looks as if it could be in a restaurant kitchen, well, that's natural. That's precisely where Wolf has spent the past seven decades, perfecting the form, function and sheer durability of our stainless steel gas ranges.

Wolf gas ranges come in 30" (762 mm), 36" (914 mm), 48" (1219 mm) and 60" (1524 mm) widths, and combined with the range top options, the different configurations you can choose from are numerous. Model numbers indicate the range top features; (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French top.

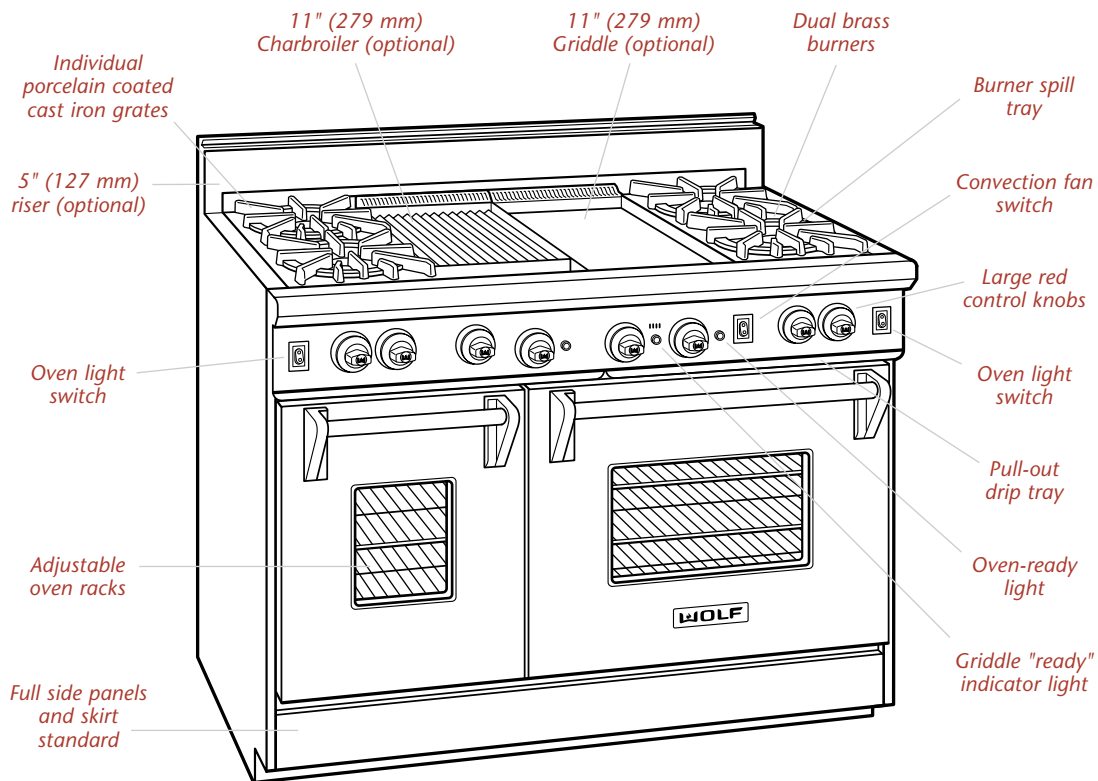
Advanced standard features such as an *infrared oven broiler*; *convection baking*, *dual burners*, *a carbon steel griddle*, *infrared charbroiler* and *French top* are all yours for the asking. The freedom to customize your gas range will make you and your client look great.

WOLF GAS RANGES

FEATURES

- Natural or LP gas models
- Classic stainless steel exterior
- Large red control knobs with four position settings (optional black knobs available)
- Chrome bezels surround all knobs
- Dual brass burners with automatic re-ignition at all settings
- Cast iron porcelain coated grates
- Optional S-grates available
- Stainless steel drip tray on ball bearing slides
- Door windows and interior lights
- Porcelain oven interior
- 3" (76 mm) adjustable stainless steel legs in front and adjustable rear casters
- Full side panels and skirt
- High altitude conversion kit available
- Optional risers – 5" (127 mm), 10" (254 mm) and 20" (508 mm) with shelf
- Two and five year residential warranty
- CSA certified for US and Canada

For optional accessories, contact your Wolf dealer



Wolf Model R484CG
48" (1219 mm) Gas Range shown

WOLF GAS RANGES

PLANNING AND DESIGN INFORMATION

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas range to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough-in dimensions.

Also, it is important that you plan for the proper ventilation when installing a Wolf gas range. It is recommended that you use a Wolf Pro Series ventilation hood with all Wolf gas ranges. Refer to pages 52-57 for Pro Series ventilation specifics and the *Pro Series Ventilation Recommendations* charts on pages 60-61.

All Wolf gas ranges come in the classic stainless steel finish and are shipped with the distinctive red knobs. Optional black knobs are available at no cost. Contact your Wolf dealer.

Oven Interior Dimensions

- 30" (762 mm) Gas Range:
24"W x 16-1/2"H x 17"D
(610 x 419 x 432 mm)
- 36" (914 mm) Gas Range:
30"W x 16-1/2"H x 17"D
(762 x 419 x 432 mm)
- 48" (1219 mm) Gas Range:
Large oven: 24"W x 16-1/2"H x 17"D
(610 x 419 x 432 mm)
Small oven: 13-1/2"W x 16-1/2"H x
18-1/2"D (343 x 419 x 470 mm)

- 60" (1524 mm) Gas Range:
Both ovens: 24"W x 16-1/2"H x 17"D
(610 x 419 x 432 mm)

Space Requirements

The finished rough-in dimensions you need to incorporate into your plans are noted on the following page. Also refer to the chart below. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

Electrical and Gas Requirements

All Wolf gas ranges are designed to operate on natural gas at 5" (127 mm) WC (water column) pressure or LP gas at 10" (254 mm) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356 mm) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13 mm) I.D. commercial type flex hose; a 1/2" (13 mm) I.D. commercial type flex is the minimum size that may be used. All plumbing to the flex hose MUST be 3/4" (19 mm) minimum I.D. pipe.

The Wolf gas range functions up to 6,000' (1828 m) in altitude without any adjustment. If installation is above 6,000' (1828 m), contact your Wolf dealer.

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

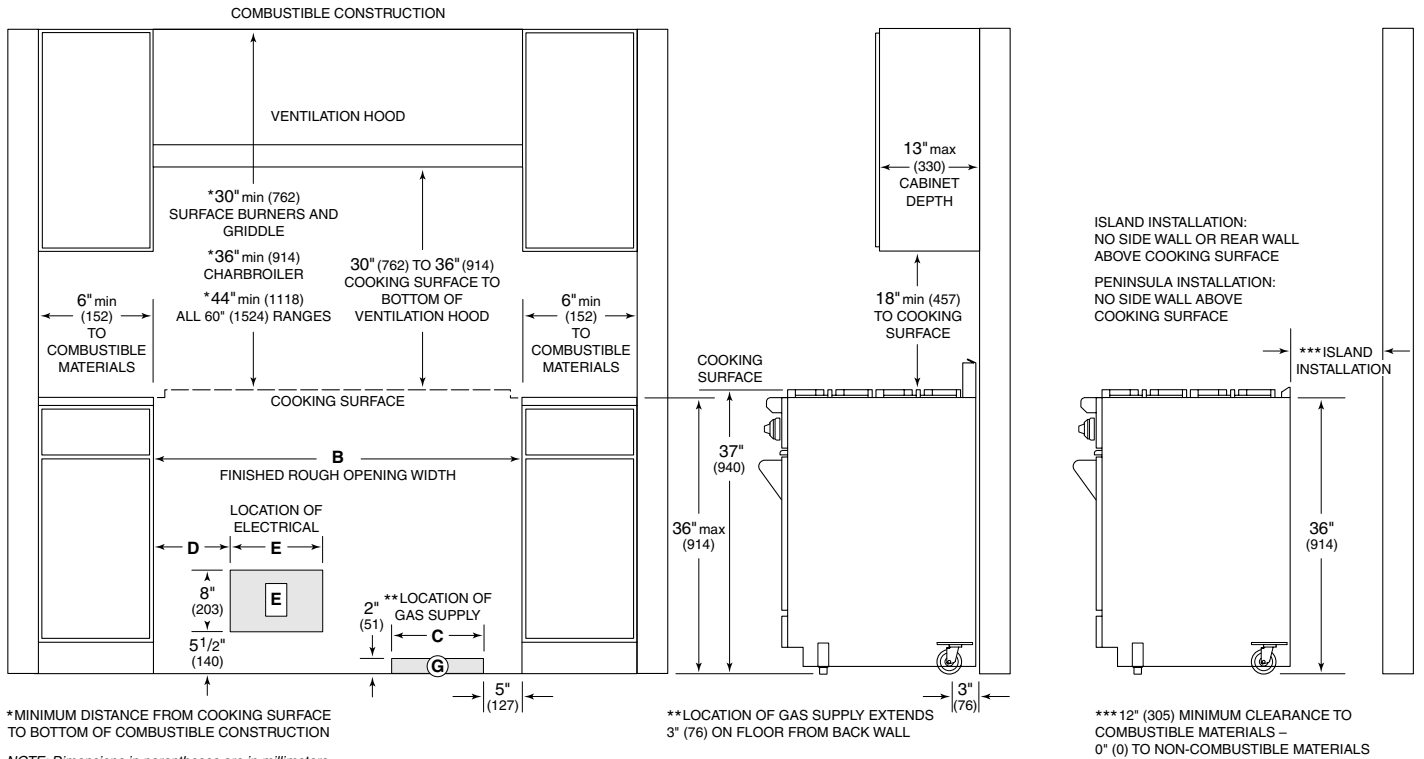
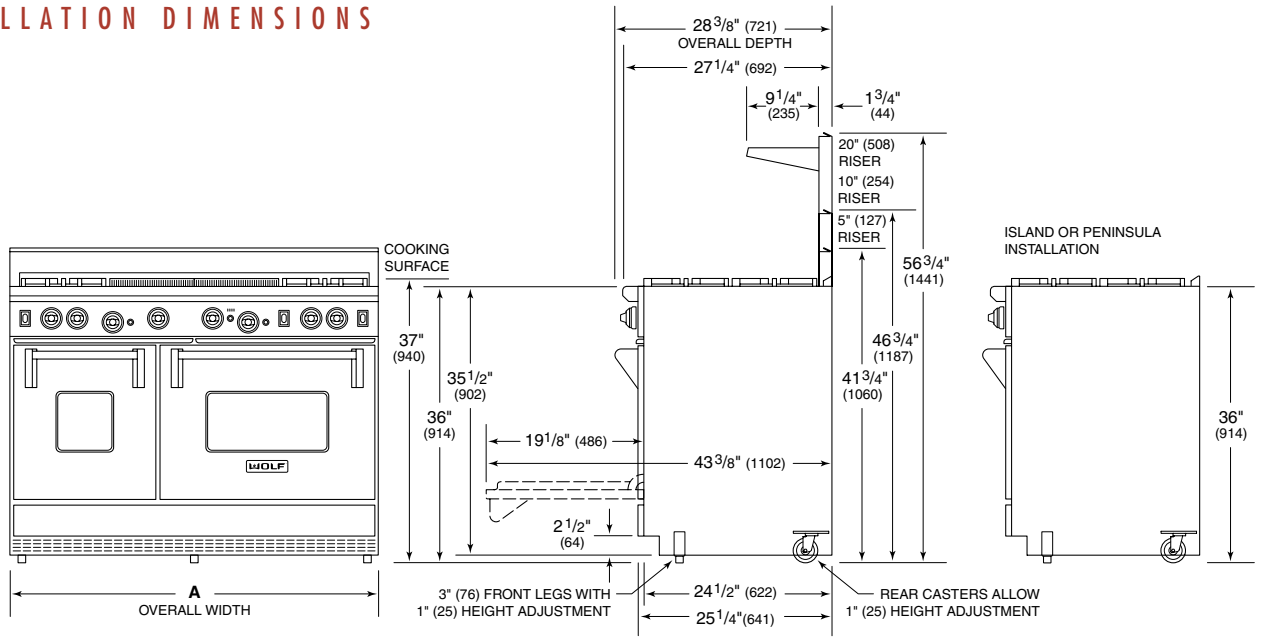
The Wolf gas range requires a 110/120V electric supply to operate the electronic ignition system. The 6' (1.8 m) supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

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

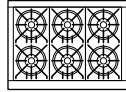
Installation Dimensions	30" (762 mm) Gas Range	36" (914 mm) Gas Range	48" (1219 mm) Gas Range	60" (1524 mm) Gas Range
A Overall Width of Gas Range – may vary to +1/4" (6 mm)	30" (762 mm)	36" (914 mm)	48" (1219 mm)	60" (1524 mm)
B Finished Rough Opening Width	30 1/4" (768 mm)	36 1/4" (921 mm)	48 1/4" (1226 mm)	60 1/4" (1530 mm)
C Location of Gas Supply (within shaded area)	12" (305 mm)	12" (305 mm)	12" (305 mm)	12" (305 mm)
D Location of Electrical	10" (254 mm)	10" (254 mm)	26" (660 mm)	10" (254 mm)
E Location of Electrical (within shaded area)	12" (305 mm)	12" (305 mm)	12" (305 mm)	12" (305 mm)

NOTE: Dimensions correspond to the illustrations on the following page.

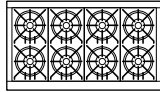
INSTALLATION DIMENSIONS



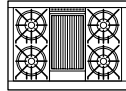
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations.



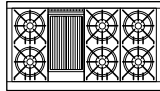
RT366



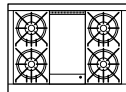
RT488



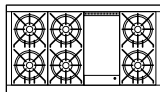
RT364C



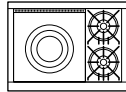
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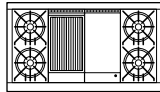
RT364G



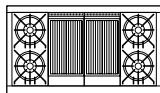
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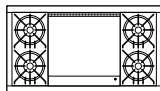
RT362F



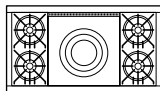
RT484CG



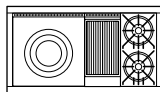
RT484DC



RT484DG



RT484F



RT482CF

WOLF GAS RANGETOPS

If you want to offer a more professional look to your client's kitchen and still use a cooktop, look to the range-tops from Wolf. They offer you that commercial look but give you flexibility to use the ovens in other locations in the kitchen. In fact the Wolf framed ovens would be a beautiful complement to these cooking instruments.

Wolf gas rangetops come in 36" (914 mm) and 48" (1219 mm) widths, and combined with the cooking feature options, the different configurations you can choose from are numerous. Model numbers indicate the rangetop features; (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French top.

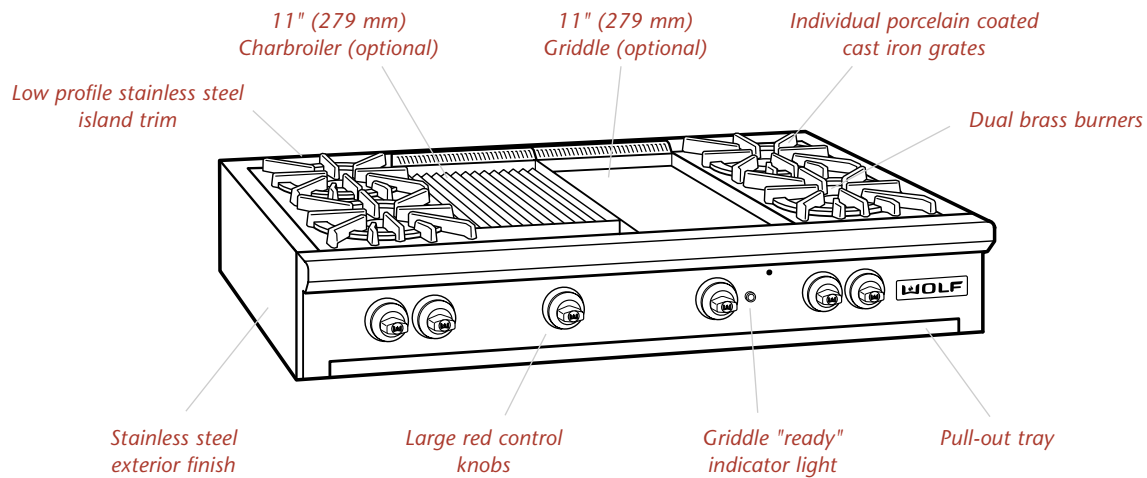
Choose from two, four, six or eight dual burners or consider the Wolf exclusive *infrared charbroiler, griddle* or *French top* for the ultimate in restaurant cooking in the home.

The dual burners can produce 16,000 Btu/hr (4.7 kWh) for professional cooking heat and turn down to 500 Btu/hr (.1 kWh) for those delicate jobs like melting chocolate.

WOLF GAS RANGETOPS

FEATURES

- Natural or LP gas models
 - Classic stainless steel exterior
 - Large red control knobs with four position settings (optional black knobs available)
 - Chrome bezels surround all knobs
 - Dual brass burners with automatic re-ignition at all settings
 - Cast iron porcelain coated grates
 - Optional S-grates available
 - Stainless steel drip tray on ball bearing slides
 - Low profile stainless steel island trim
 - High altitude conversion kit available
 - Optional 10-1/2" (267 mm) riser
 - Two and five year residential warranty
 - CSA certified for US and Canada
- For optional accessories, contact your Wolf dealer*



Wolf Model RT484CG
48" (1219 mm) Gas Rangetop shown

WOLF GAS RANGETOPS

PLANNING AND DESIGN INFORMATION

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas rangetop to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough-in dimensions.

Also, it is important that you plan for the proper ventilation when installing a Wolf gas rangetop. It is recommended that you use a Wolf Pro Series ventilation hood with all Wolf gas rangetops. Refer to pages 52-57 for Pro Series ventilation specifics and the *Pro Series Ventilation Recommendations* charts on pages 60-61.

All Wolf gas rangetops come in the classic stainless steel finish and are shipped with the distinctive red knobs. Optional black knobs are available at no cost. Contact your Wolf dealer for help acquiring the black knobs.

Space Requirements

The finished rough-in dimensions you need to incorporate into your plans are noted on the following page. Also refer to the chart below. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

Electrical and Gas Requirements

All Wolf gas rangetops are designed to operate on natural gas at 5" (127 mm) WC (water column) pressure or LP gas at 10" (254 mm) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356 mm) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13 mm) I.D. commercial type flex hose; a 1/2" (13 mm) I.D. commercial type flex is the minimum size that may be used. All plumbing to the flex hose MUST be 3/4" (19 mm) minimum I.D. pipe.

The Wolf rangetop functions up to 6,000' (1828 m) in altitude without any adjustment. If installation is above 6,000' (1828 m), contact your Wolf dealer.

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

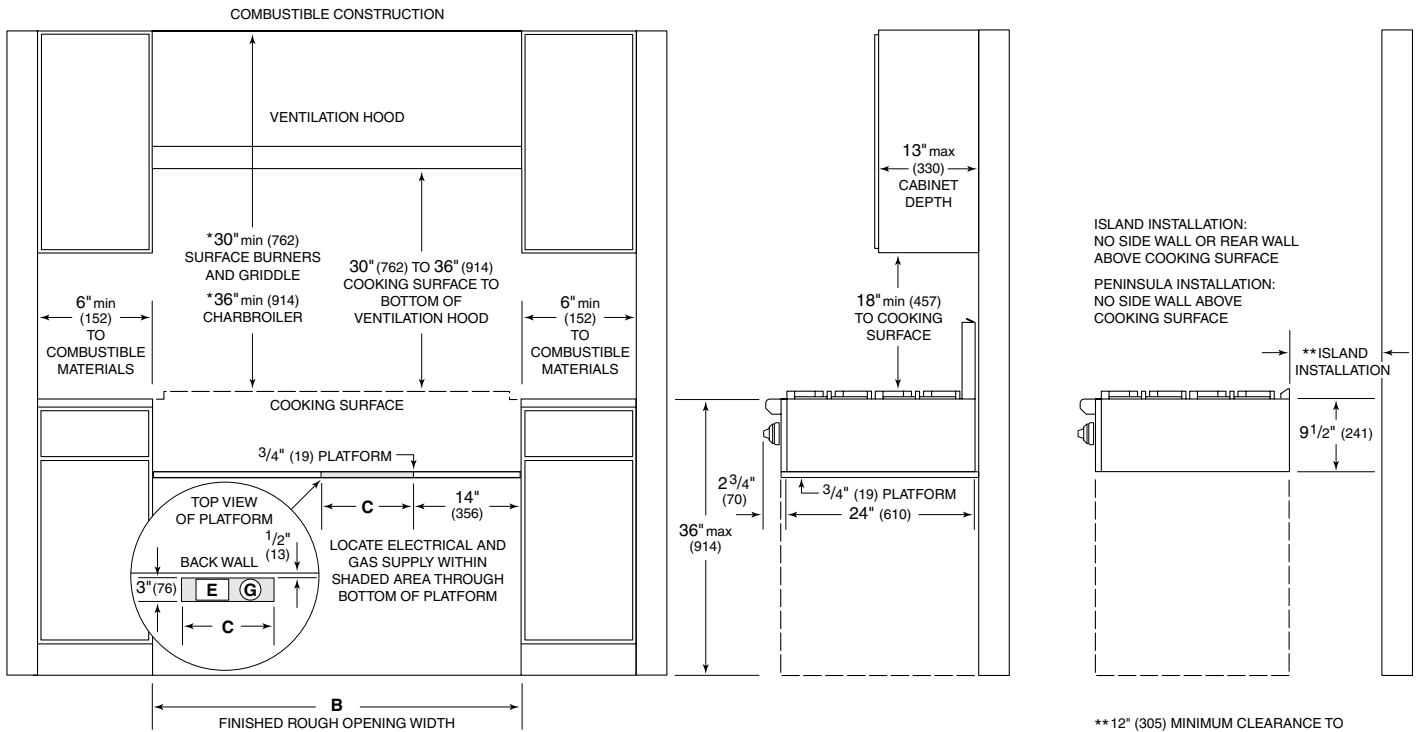
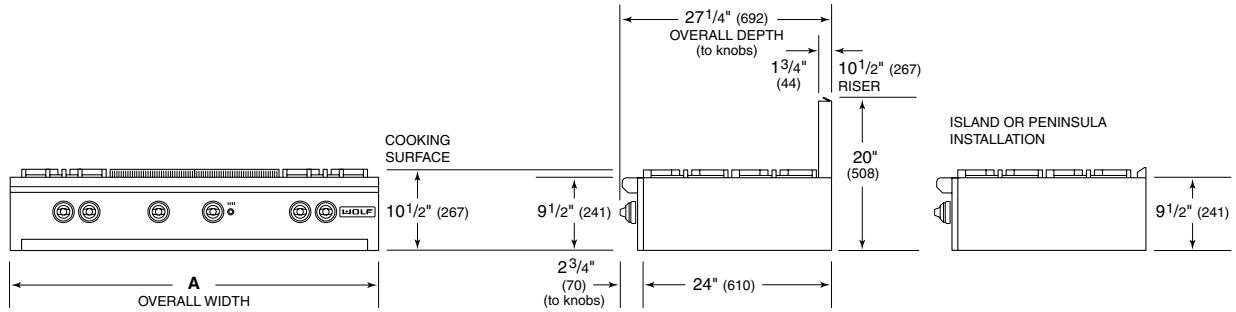
The Wolf rangetop requires a 110/120V electric supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the rangetop is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

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

Installation Dimensions	36" (914 mm) Gas Rangetop	48" (1219 mm) Gas Rangetop
A Overall Width of Gas Rangetop	36" (914 mm)	48" (1219 mm)
B Finished Rough Opening Width	36 1/4" (921 mm)	48 1/4" (1226 mm)
C Location of Electrical and Gas Supply	8" (203 mm)	16" (406 mm)

NOTE: Dimensions correspond to the illustrations on the following page.

INSTALLATION DIMENSIONS

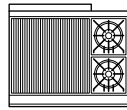


*MINIMUM DISTANCE FROM COOKING SURFACE TO BOTTOM OF COMBUSTIBLE CONSTRUCTION

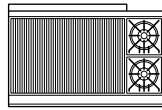
NOTE: Dimensions in parentheses are in millimeters.

**12" (305) MINIMUM CLEARANCE TO COMBUSTIBLE MATERIALS - 0" (0) TO NON-COMBUSTIBLE MATERIALS

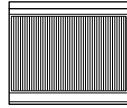
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations.



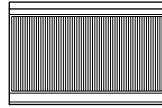
BBQ242(BI)(C)



BBQ362(BI)(C)



BBQ36(BI)(C)



BBQ48(BI)(C)

WOLF GAS BBQ GRILLS

Cooking to our way of thinking, is every bit as much a performing art as music or theater. So here is our logic. When the symphony or the Shakespeare troupe moves outdoors for the festival season, the venue is more casual than usual, but the performance loses nothing in terms of artistry. Why can't cooking be the same way? With Wolf they are.

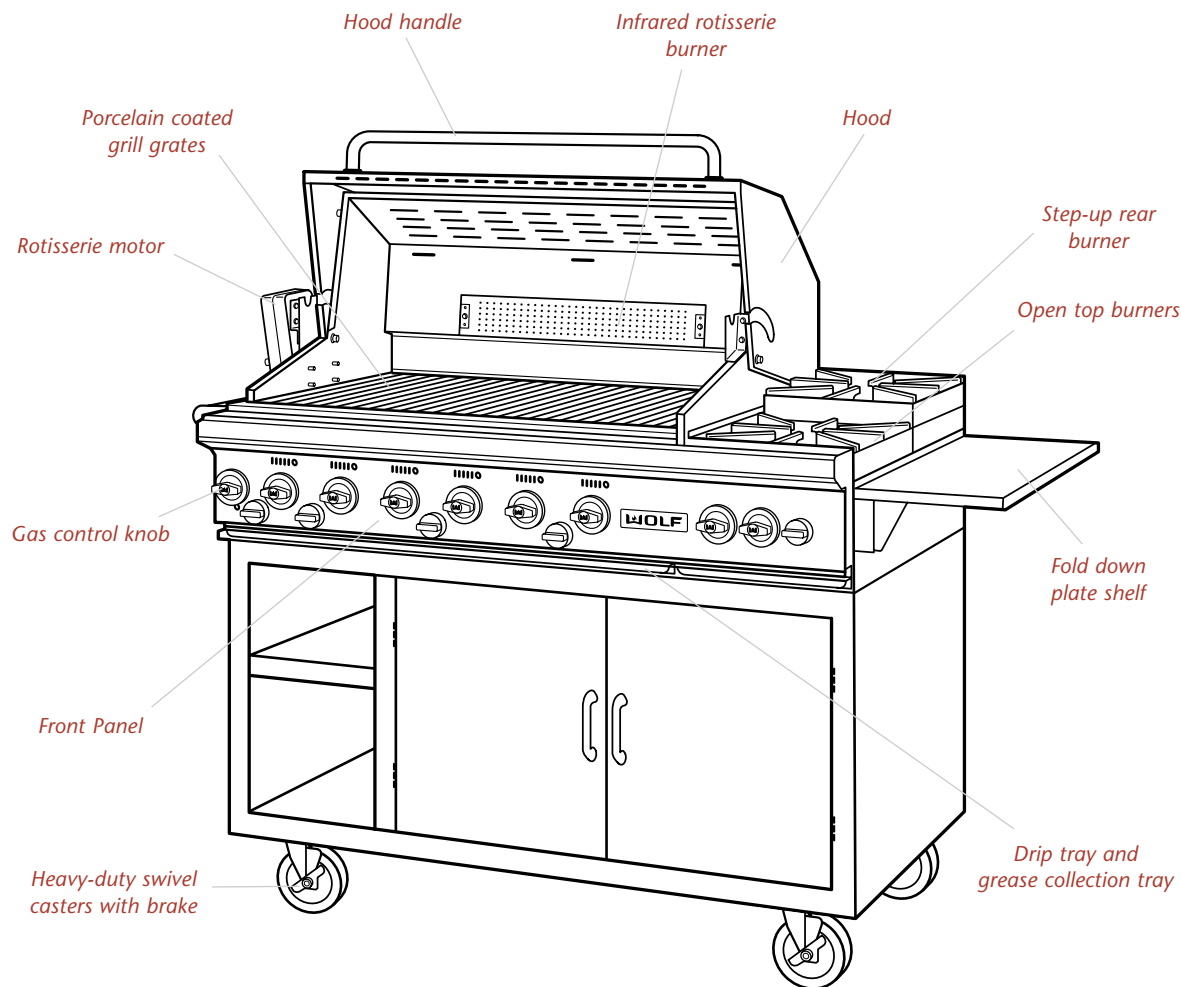
Wolf gas BBQ grills are, like their kitchen counterparts, precision instruments.

Constructed of heavy-duty stainless steel, both the 36" (914 mm) and 48" (1219 mm) models are available built-in or as a freestanding grill on a cart. Model numbers followed by (BI) indicate a built-in unit, while (C) indicates that the grill is on a freestanding cart. Features include a 115V rotisserie; an infrared rear burner for precise, consistent grilling and optional side burners.

WOLF GAS BBQ GRILLS

FEATURES

- Natural or LP gas models (must be order specific)
 - Built-in or freestanding cart models (must be order specific)
 - Classic stainless steel exterior
 - Heavy-duty 18-gauge stainless steel construction
 - 115V rotisserie motor
 - Infrared rear rotisserie burner
 - Optional side burners (must be order specific)
 - Cast iron porcelain coated grates
 - Two piece stainless steel hood and handle
 - Heavy-duty locking swivel casters on cart models
 - Scraper and protective canvas cover
 - Two and five year residential warranty
- For optional accessories, contact your Wolf dealer*



*Wolf Model BBQ362C
48" (1219 mm) Gas BBQ Grill with Freestanding Cart shown*

WOLF GAS BBQ GRILLS

PLANNING AND DESIGN INFORMATION

It goes without saying that the grill mounted on the freestanding cart takes very little planning from a design perspective. However, there are provisions you need to take into account when planning for a built-in application.

- The BBQ grill should be level and not exposed to the wind.
- Keep your gas lines as short as possible.
- Supporting deck or platform must be able to hold 400 lbs. (181 kg).
- Optional insulated jacket MUST be used if installing into combustible material. Contact your Wolf dealer.

The illustrations on the following page will give you an idea of the overall size that you need to plan for in your installation, plus offer you the finished rough-in dimensions. Also refer to the chart below.

Electrical and Gas Requirements

All Wolf gas BBQ grills are designed to operate on natural gas at 5" (127 mm) WC (water column) pressure or LP gas at 10" (254 mm) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356 mm) WC; .5 psi (3.5kPa).

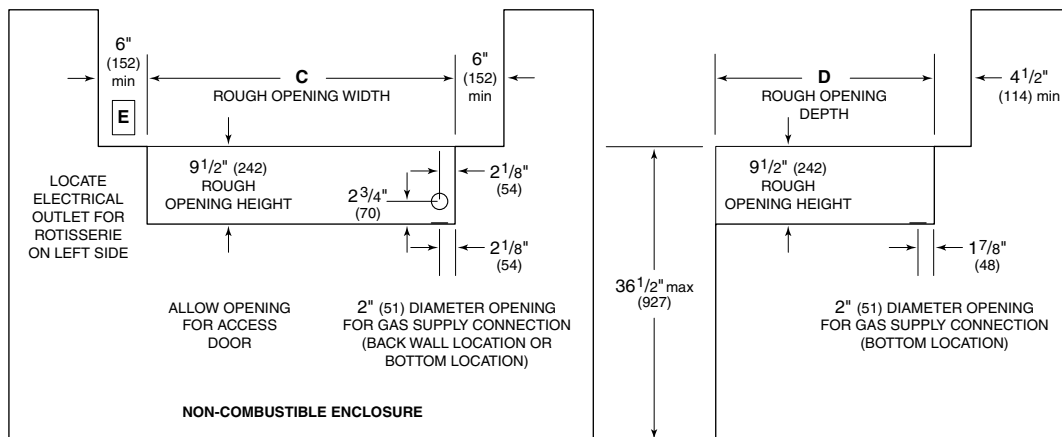
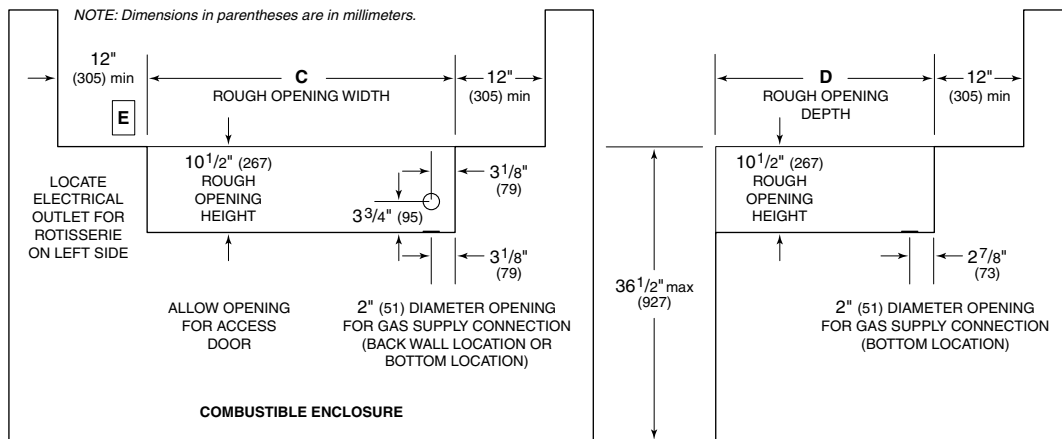
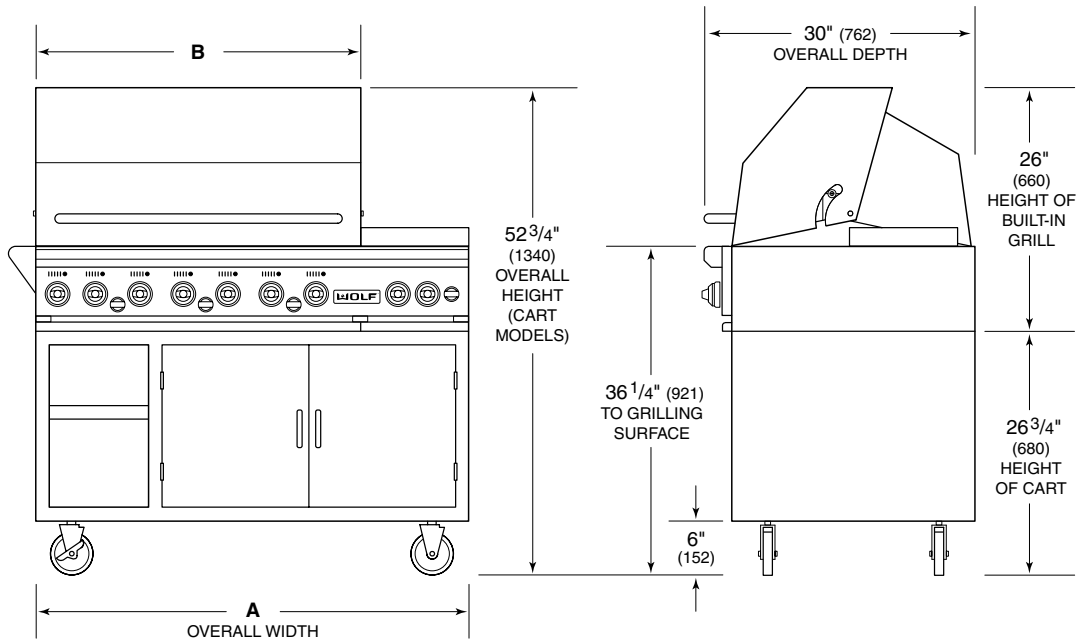
IMPORTANT NOTE: A separate external gas shut-off valve must be located near the BBQ grill in an accessible location. The Wolf BBQ grill requires a 110/120V electric supply to operate the rotisserie motor. The 6' (1.8 m) power supply cord on the motor is equipped with a 3-prong grounded plug for protection against shock hazard. The electrical service must be equipped with a grounded 3-prong receptacle.

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

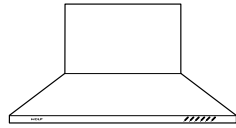
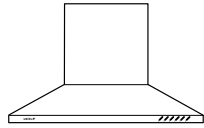
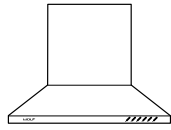
Installation Dimensions	BBQ242	BBQ36	BBQ362	BBQ48
A Overall Width of Grill	36" (914 mm)	36" (914 mm)	48" (1219 mm)	48" (1219 mm)
B Width of Hood	24" (610 mm)	36" (914 mm)	36" (914 mm)	48" (1219 mm)
C Rough Opening Width (Combustible Enclosure)	38 1/4" (972 mm)	38 1/4" (972 mm)	50 1/4" (1276 mm)	50 1/4" (1276 mm)
C Rough Opening Width (Non-Combustible Enclosure)	36 1/4" (921 mm)	36 1/4" (921 mm)	48 1/4" (1226 mm)	48 1/4" (1226 mm)
D Rough Opening Depth (Combustible Enclosure)	27 3/4" (705 mm)	27 3/4" (705 mm)	27 3/4" (705 mm)	27 3/4" (705 mm)
D Rough Opening Depth (Non-Combustible Enclosure)	26 3/4" (679 mm)	26 3/4" (679 mm)	26 3/4" (679 mm)	26 3/4" (679 mm)

NOTE: Dimensions correspond to the illustrations on the following page.

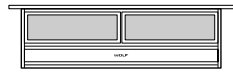
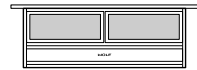
INSTALLATION DIMENSIONS



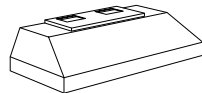
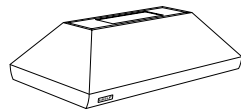
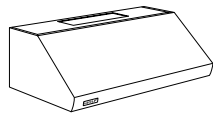
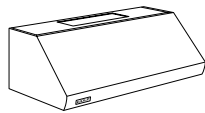
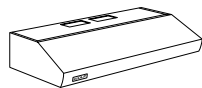
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations.



Chimney Wall and Island Hoods



Downdraft Ventilation



Pro Series Wall Hoods, Island Hoods and Liners

WOLF VENTILATION

We designed Wolf ventilation to create a strong, instant visual impression – like a piece of stainless steel sculpture attached to the wall or ceiling. But rest assured, there’s also a lot of hard-nosed functional thinking behind those smoothly sculpted lines.

Brilliant halogen lighting illuminates your cooking surface. Powerful multi-speed blowers whisk away smoke and odors. The five-layer baffle filters remove easily for cleaning. Restaurant-grade baffle filters are standard on all Wolf Pro Series hoods. To keep foods warm, heat lamps are standard on the Pro Series 27" (686 mm) deep wall hoods only.

Wall and island hoods are available in *classic stainless steel* in varying depths and widths up to 66" (1676 mm).

Wolf downdraft systems have a top cover and user interface available in *classic stainless steel finish* and the premium finishes of *platinum* and *carbon stainless steel*.

COOKTOP VENTILATION

CHIMNEY WALL AND ISLAND HOODS

IMPORTANT NOTE: Wolf chimney wall and island hoods are recommended for use with Wolf electric, gas and integrated cooktops. *For Wolf dual fuel ranges, gas ranges and rangetops, it is recommended that you use a Pro Series ventilation hood, see pages 52-57.*

Chimney Wall Hoods – Available in classic stainless steel, 30" (762 mm) and 36" (914 mm) wide by 21" (533 mm) deep.

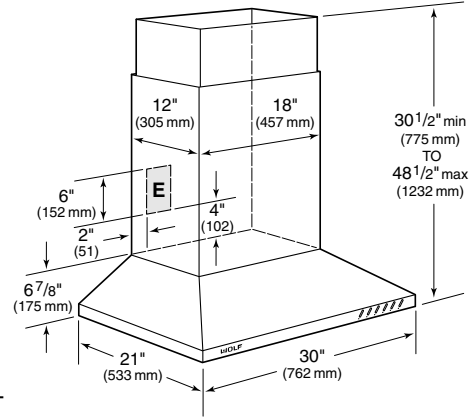
Chimney Island Hood – Available in classic stainless steel, 42" (1067 mm) wide by 27" (686 mm) deep.

These hoods come with a telescopic chimney flue extension that allows you to reach an 8' (2.4 m) to 9' (2.7 m) ceiling height from the floor with a finished look. A flue extension to accommodate 10' (3.0 m) ceilings is available as a sales accessory. Contact your Wolf dealer. All Wolf chimney hoods have an 8" (203 mm) round vertical discharge.

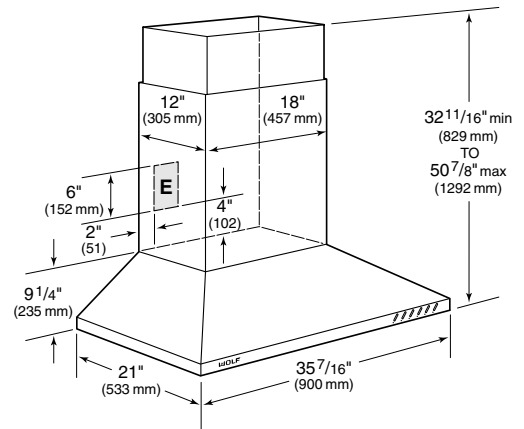
These illustrations of the three chimney hoods give you overall dimensions, while the installation dimensions are provided in the illustrations on the following page.

Chimney Hoods Features

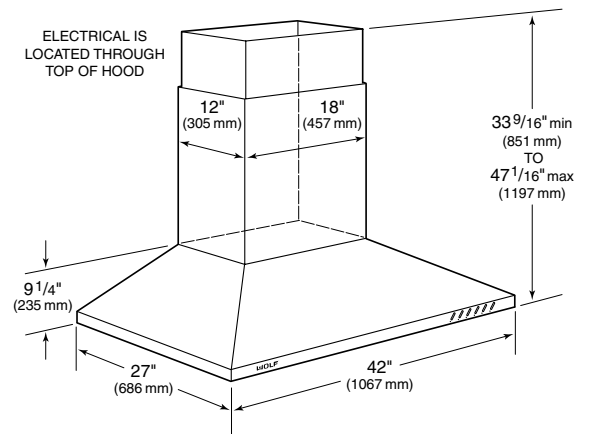
- Classic stainless steel finish
- Seamless construction
- Front mounted controls
- LED indicators
- Sealed halogen lighting
- Three-speed blower control
- Variable speed blowers
- Heat Sentry feature (automatically adjusts blower speed)
- Filter clean timer
- Delay off feature
- Stainless steel filter cover with aluminum mesh filter (dishwasher safe)
- Built-in back draft damper
- Internal or remote blower options
- Fits 8' (2.4 m) to 9' (2.7 m) ceilings



30" (762 mm) Chimney Wall Hood



36" (914 mm) Chimney Wall Hood



42" (1067 mm) Chimney Island Hood

COOKTOP VENTILATION

PLANNING AND DESIGN INFORMATION

Wolf chimney wall and island hoods are recommended for use with Wolf electric, gas and integrated cooktops, and should be as least as wide as the cooking surface. **These hoods are not recommended for use with Wolf dual fuel ranges, gas ranges and rangetops.**

Installation of chimney wall and island hoods should be 24" (610 mm) to 30" (762 mm) from the bottom of the hood to the cooking surface.

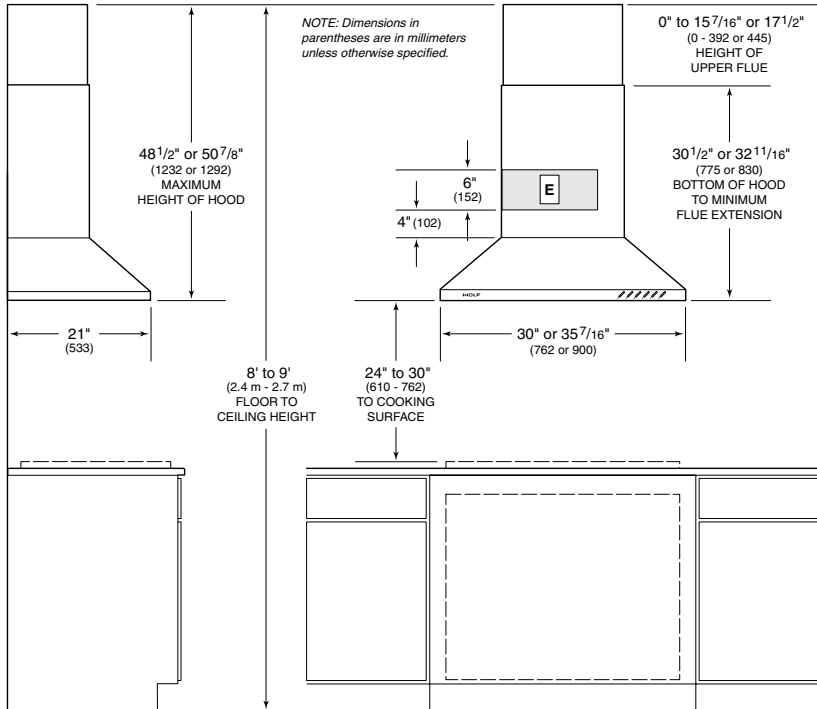
These hoods are shipped without the blower assembly. The blower or ventilator will vary in size and is always dictated by the cooking surface and the distance to the exterior of the home. The blower assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options. You also need to consider if you are going to use these assemblies as internal blowers or mount them externally.

Refer to the **Cooktop Ventilation Recommendations** charts on pages 58-59 or contact your Wolf dealer for additional information.

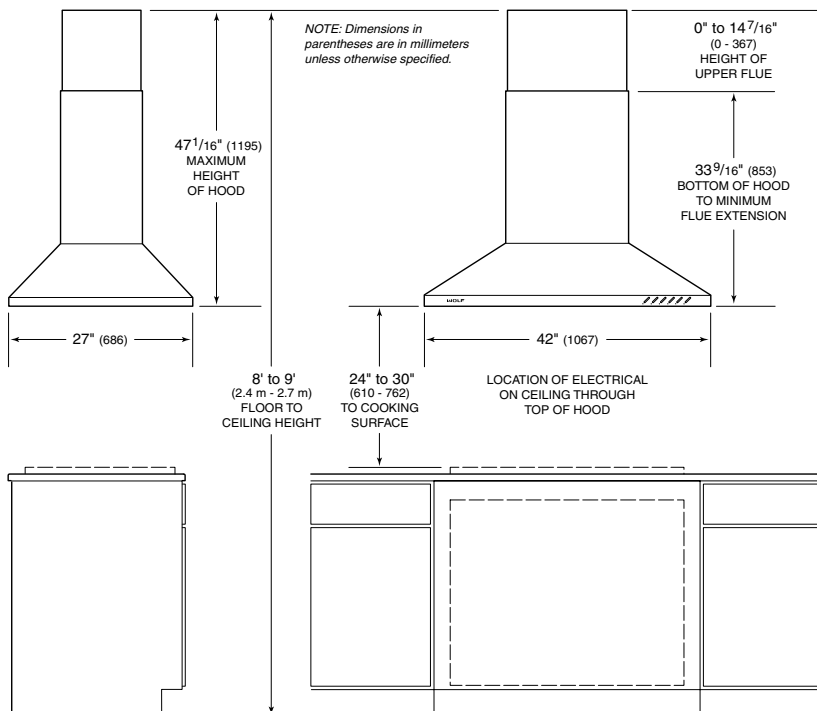
Electrical Requirements

Wolf chimney wall and island hoods require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. The issue of placing the outlet is not critical, as long as you provide a minimum of 6' (1.8 m) of 120V AC power cable.

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



Installation dimensions for 30" (762 mm) and 36" (914 mm) chimney wall hoods.



Installation dimensions for chimney island hoods.

COOKTOP VENTILATION

DOWNDRAFT VENTILATION SYSTEMS

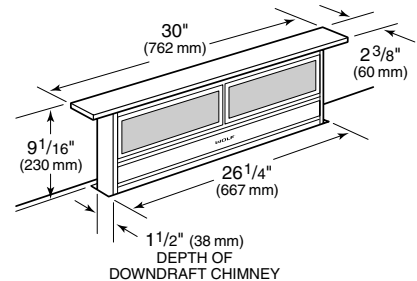
IMPORTANT NOTE: The downdraft ventilation systems are recommended for use with Wolf electric, gas and integrated cooktops, excluding the steamer and fryer cooktops. *For Wolf dual fuel ranges, gas ranges and rangetops, it is recommended that you use a Pro Series ventilation hood, see pages 52-57.*

Wolf Downdraft systems come in 30" (762 mm) and 36" (914 mm) widths. The top cover and user interface are available in the classic stainless steel finish, and the premium finishes of platinum and carbon stainless steel.

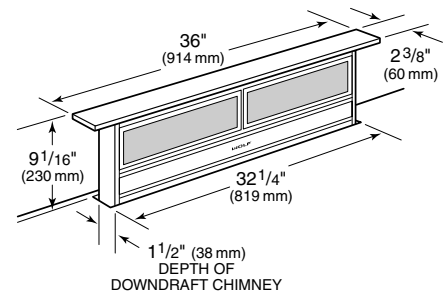
These illustrations of the two downdraft sizes, give you overall dimensions, while the installation dimensions are provided in the illustrations on the following pages.

Downdraft Features

- Classic, platinum or carbon stainless steel finish on top cover and user interface
- Remote mounted user interface
- Three-speed blower control
- Variable speed blowers
- Filter clean timer
- Delay off feature
- Stainless steel filter with aluminum mesh (dishwasher safe)
- LED indicators
- 9" (229 mm) chimney elevation
- Internal and remote blower options



*Model DD30
30" (762 mm) Downdraft*



*Model DD36
36" (914 mm) Downdraft*

COOKTOP VENTILATION

PLANNING AND DESIGN INFORMATION

The downdraft ventilation system should be at least as wide as the cooking surface you are designing into the home.

The 30" (762 mm) downdraft will fit most 30" (762 mm) wide cabinets and the 36" (914 mm) downdraft will fit in most 36" (914 mm) wide cabinets. Cabinet backs may need to be removed. It is recommended that oversized cabinets be used for easier installation.

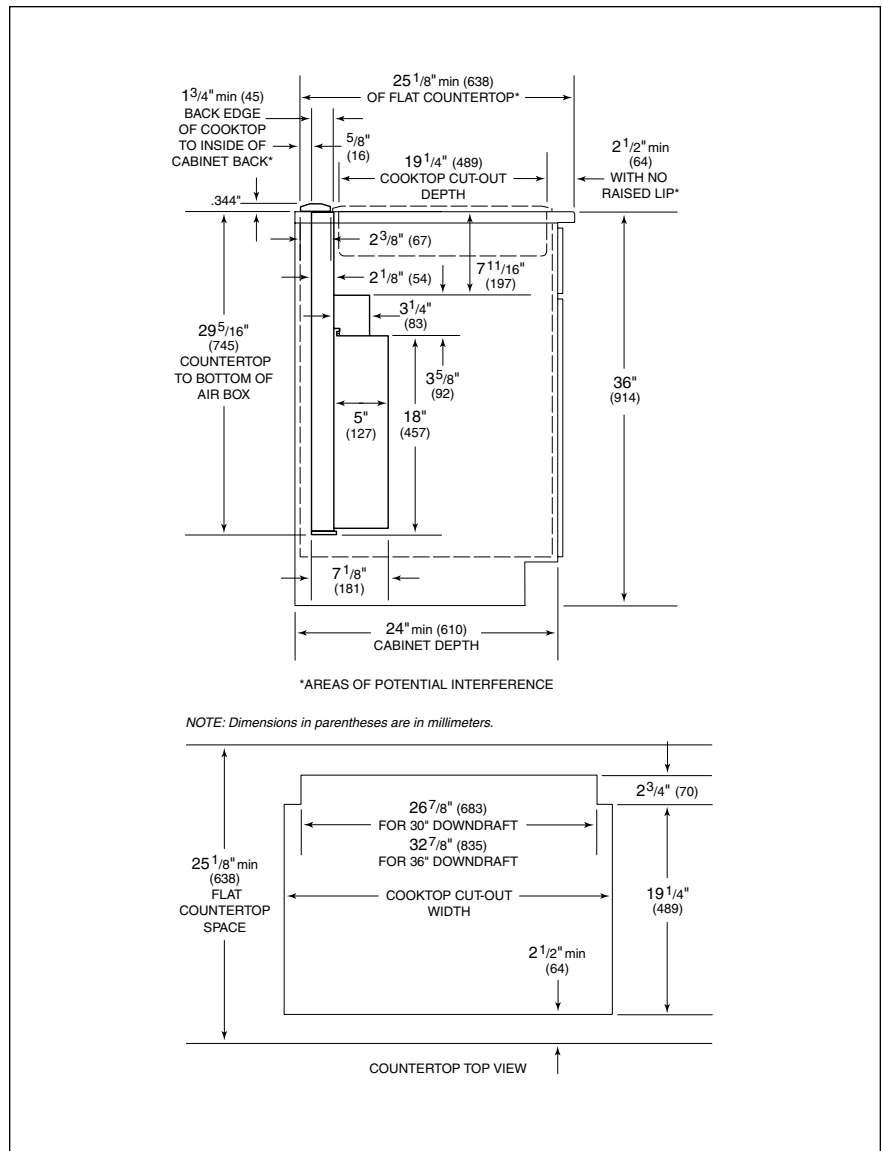
IMPORTANT NOTE: To incorporate a downdraft system and a Wolf cooktop, you must allow for a minimum 25-1/8" (638 mm) flat counter space from front to back. A countertop with a raised lip and/or backsplash may not allow enough space for proper installation. 2-3/8" (60 mm) of flat countertop is required behind the cooktop and 1-3/4" (44 mm) is necessary between the back edge of the cooktop and inside of cabinet back. Also, the cabinet back may need to be removed.

When installing cooktop service connections, you **MUST** use adjacent base cabinets outlined in the cooktop specifications.

Except for Models DD30I and DD36I, downdrafts are shipped without the blower assembly. The blower or ventilator will vary in size and is dictated by the cooking surface and the distance to the exterior of the home. The blower assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options.

You also need to consider if you are going to use these assemblies as internal blowers or mount them externally.

Refer to the **Cooktop Ventilation Recommendations** charts on pages 58-59 or contact your Wolf dealer for additional information.



Installation dimensions for downdraft systems

COOKTOP VENTILATION

Electrical Requirements

The Wolf downdraft requires a separate, grounded 110/120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 2' (.6 m) power cord. The specific location of the outlet is not critical, as long as it is within reach of the power cord that is located mid-way, top and bottom on the right side of the downdraft.

IMPORTANT NOTE: If the 30" (762 mm) downdraft is being installed in a 30" (762 mm) wide cabinet, or the 36" (914 mm) downdraft in a 36" (914 mm) wide cabinet, the outlet cannot be located on the back wall of the cabinet. The outlet may be placed in adjacent cabinetry. Refer to the illustration for placement of electrical.

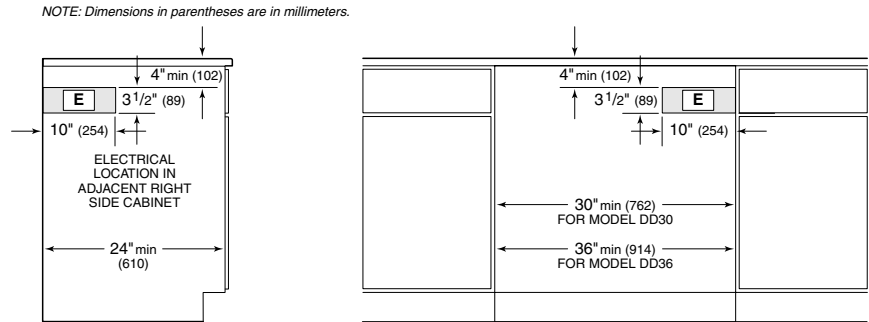
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles. Refer to the illustration for installation options.

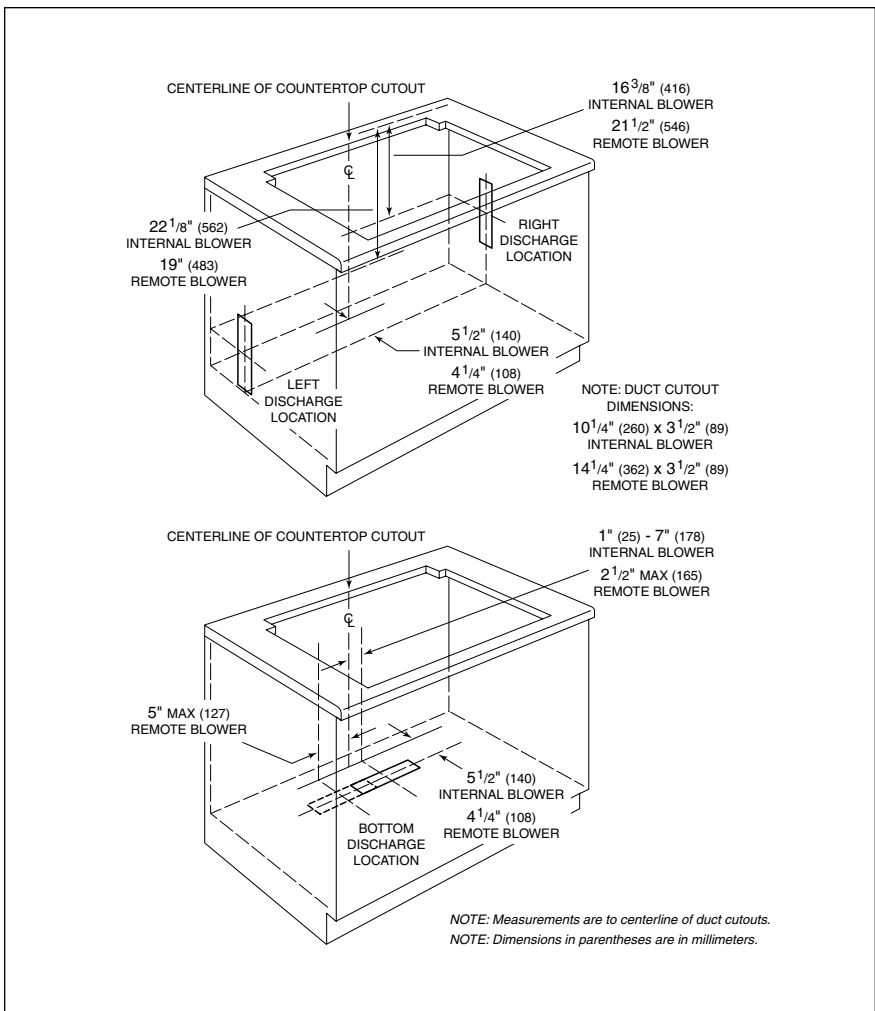
IMPORTANT NOTE: This appliance must be used with a Wolf approved top cover and user interface.

The remote mounted user interface is sold as a sales accessory.

You must plan the installation of the user interface to be within 10' (3.0 m) of the downdraft assembly and a minimum of 4" (102 mm) from the outer edge of cooktop element or burner. You will be required to drill three holes and connect the two units by the provided wire.



Electrical placement for downdraft systems



Adjustable discharge options for downdraft systems

PRO SERIES VENTILATION

PRO SERIES WALL HOODS

The Pro Series wall hoods are recommended for use with all Wolf cooking appliances, with a few exceptions for the 22" (559 mm) deep hoods. All Pro Series wall hoods are available in classic stainless steel. (R) models include mounting holes for the optional decorative rail.

22" (559 mm) Deep Wall Hoods

Available in 30" (762 mm), 36" (914 mm), 42" (1067 mm) and 48" (1219 mm) widths. (I) models include a 600 cfm internal blower. **These hoods are not recommended for use with Wolf dual fuel range, gas range and rangetop models with a char-broiler or griddle.**

NOTE: Rear discharge is only applicable on 22" (559 mm) wall hoods (excluding W302210I and W362210I) and 24" (610 mm) wall hoods used with a WBLOWER-120INT (804702) or any Wolf remote blower. WBLOWER-90INT (805086) is not for use in rear discharge applications.

24" (610 mm) Deep Wall Hoods

Available in 30" (762 mm), 36" (914 mm), 42" (1067 mm), 48" (1219 mm), 54" (1372 mm), 60" (1524 mm) and 66" (1676 mm) widths.

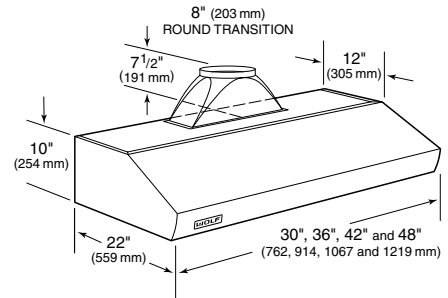
27" (686 mm) Deep Wall Hoods

Available in 30" (762 mm), 36" (914 mm), 42" (1067 mm), 48" (1219 mm), 54" (1372 mm), 60" (1524 mm) and 66" (1676 mm) widths.

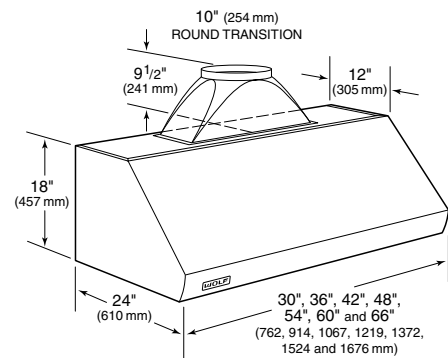
These illustrations of the three Pro Series wall hood sizes give you overall dimensions, while the installation dimensions are provided in the illustration on the following page.

Pro Series Wall Hoods Features

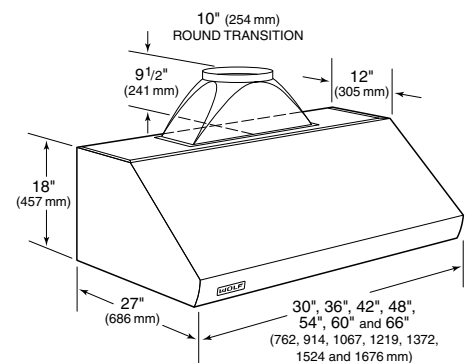
- Classic stainless steel finish
- Recessed controls
- Halogen lighting with night-light
- 16-gauge stainless steel shell
- Hand finished with continually welded seams
- Stainless steel enclosed liner
- Stainless steel baffle filters
- Internal or remote blower option
- Heat Sentry feature (automatically adjusts blower speed)
- Heat lamps – 27" (686 mm) deep wall hoods only
- Top or rear discharge with certain models
- Variable speed ventilator control
- Transition with backdraft damper included
- Optional decorative rail assembly in stainless, platinum, brass or copper finish
- Optional 6" (152 mm) and 12" (305 mm) duct covers
- UL approved for covered outdoor application



22" (559 mm) Deep Low Profile Wall Hoods



24" (610 mm) Deep Pro Series Wall Hoods



27" (686 mm) Deep Pro Series Wall Hoods

PRO SERIES VENTILATION

PLANNING AND DESIGN INFORMATION

Wolf Pro Series wall hoods are recommended for use with any Wolf cooking appliance, and should be as least as wide as the cooking surface. It is recommended that the hood overlap the cooking surface by 3" (76 mm) on either side.

Installation of all Pro Series wall hoods should be 30" (762 mm) to 36" (914 mm) from the bottom of the hood to the cooking surface.

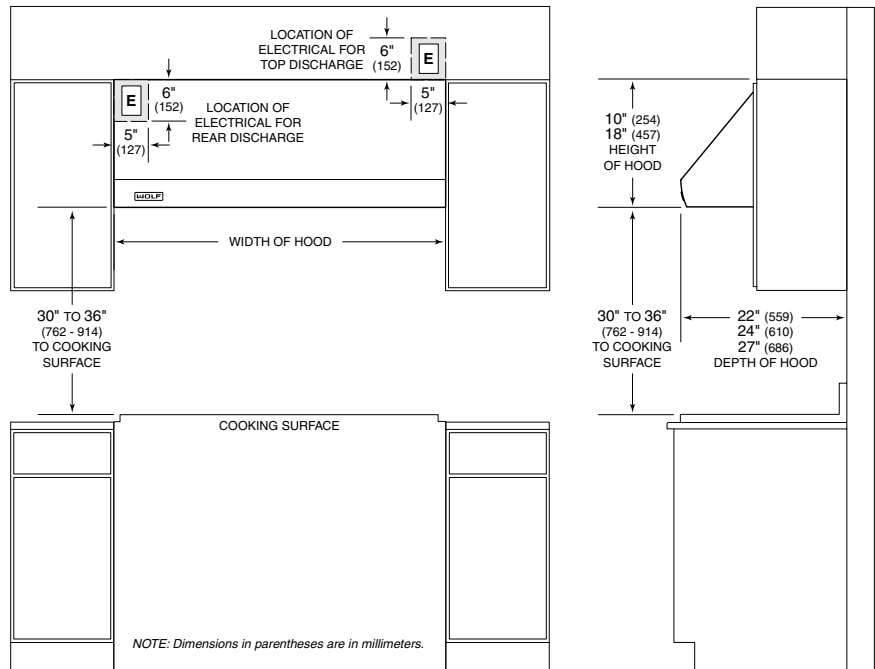
Models W302210I and W362210I come with internal blowers, all other wall hoods are shipped without the blower assembly. The blower or ventilator assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options. You also need to consider if you are going to use these assemblies as internal blowers or mount them externally.

Refer to the **Pro Series Ventilation Recommendations** charts on pages 60-61 or contact your Wolf dealer for additional information.

Electrical Requirements

The Wolf Pro Series wall hoods require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. The issue of placing the outlet is not critical, as long as you provide a minimum of 6' (1.8 m) of 120V AC power cable.

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



Installation dimensions and electrical placement for Pro Series wall hoods

PRO SERIES VENTILATION

PRO SERIES ISLAND HOODS

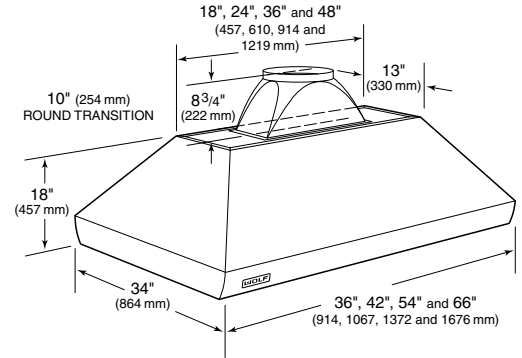
The Pro Series island hoods are recommended for use with all Wolf cooking appliances. All Pro Series island hoods are available in classic stainless steel. (R) models include mounting holes for the optional decorative rail.

Wolf Pro Series island hoods are available in 36" (914 mm), 42" (1067 mm), 54" (1372 mm), and 66" (1676 mm) widths.

This illustration of the Pro Series island hood give you overall dimensions, while the installation dimensions are provided in the illustration on the following page.

Pro Series Island Hoods Features

- Classic stainless steel finish
- Recessed controls
- Halogen lighting with night-light
- 16-gauge stainless steel shell
- Hand finished with continually welded seams
- Stainless steel enclosed liner
- Stainless steel baffle filters
- Internal or remote blower option
- Heat Sentry feature (automatically adjusts blower speed)
- Variable speed ventilator control
- Transition with backdraft damper included
- Optional decorative rail assembly in stainless, platinum, brass or copper finish
- Optional 6" (152 mm) and 12" (305 mm) duct covers



Pro Series Island Hoods

PRO SERIES VENTILATION

PLANNING AND DESIGN INFORMATION

Wolf Pro Series island hoods are recommended for use with any Wolf cooking appliance, and should always be larger than the cooking surface by a minimum of 3" (76 mm) on each side.

Installation of all Pro Series island hoods should be 30" (762 mm) to 36" (914 mm) from the bottom of the hood to the cooking surface.

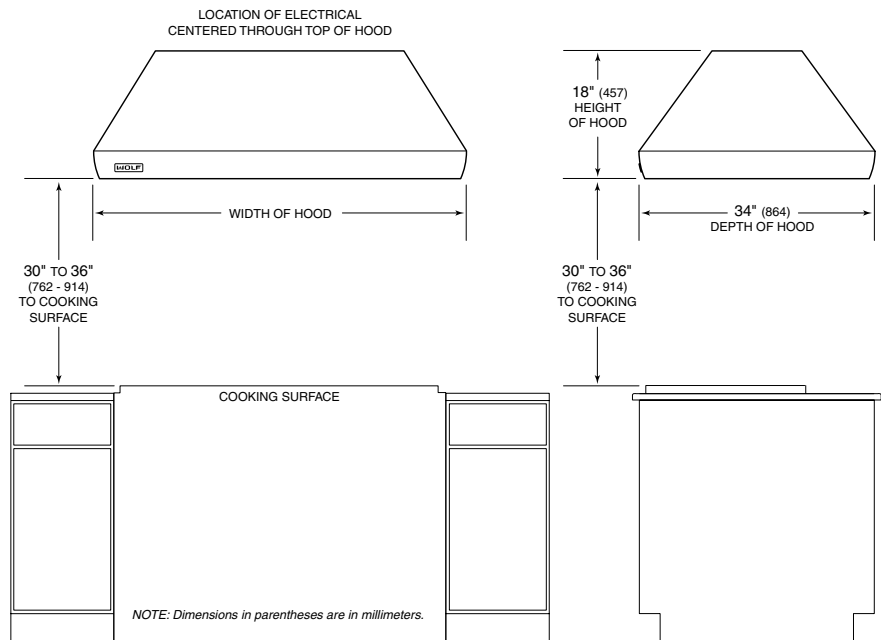
All island hoods are shipped without the blower assembly. The blower or ventilator assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options. You also need to consider if you are going to use these assemblies as internal blowers or mount them externally.

Refer to the **Pro Series Ventilation Recommendations** charts on pages 60-61 or contact your Wolf dealer for additional information.

Electrical Requirements

The Wolf Pro Series island hoods require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. The issue of placing the outlet is not critical, as long as you provide a minimum of 6' (1.8 m) of 120V AC power cable.

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



Installation dimensions and electrical placement for Pro Series island hoods

PRO SERIES VENTILATION

PRO SERIES HOOD LINERS

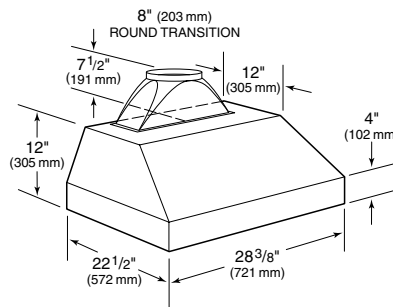
Sometimes referred to as power packs, these liners bring all of the controls, lighting and convenience of our new ventilation line for those applications where customers are applying their custom exterior treatments.

Wolf Pro Series liners are recommended for use with all Wolf cooking appliances and are available to accommodate 30" (762 mm), 36" (914 mm), 42" (1067 mm), 48" (1219 mm), 54" (1372 mm) and 60" (1524 mm) wide hoods.

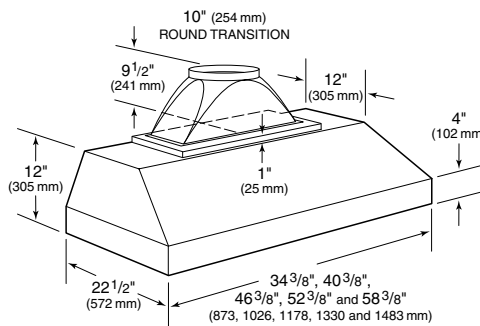
These illustrations of the two Pro Series hood liners give you overall dimensions, while the installation dimensions are provided in the illustration on the following page.

Pro Series Liners Features

- Recessed controls
- Halogen lighting with night-light
- Seamed construction
- Stainless steel baffle filters
- Internal or remote blower option
- Heat Sentry feature (automatically adjusts blower speed)
- Variable speed ventilator control
- Transition with backdraft damper included



Pro Series Liner (Model L282212I)



Pro Series Hood Liners

PLANNING AND DESIGN INFORMATION

Wolf Pro Series hood liners are recommended for use with any Wolf cooking appliance, and should be at least as wide as the cooking surface. It is recommended that the hood overlap the cooking surface by 3" (76 mm) on either side.

Installation of all Pro Series hood liners should be 30" (762 mm) to 36" (914 mm) from the bottom of the hood to the cooking surface.

Model L282212I comes with an internal blower, all other hood liners are shipped without the blower assembly. The blower or ventilator assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options. You also need to consider if you are going to use these assemblies as internal blowers or mount them externally.

Refer to the *Pro Series Ventilation Recommendations* charts on pages 60-61 or contact your Wolf dealer for additional information.

PRO SERIES VENTILATION

Electrical Requirements

The Wolf Pro Series hood liners require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. The issue of placing the outlet is not critical, as long as you provide a minimum of 6' (1.8 m) of 120V AC power cable.

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

Decorative Hoods

A decorative hood can be created out of wood, plaster, tile or metal.

The decorative hood and Wolf liner must fit at the bottom edge in both width and depth. The shape of the decorative hood is not critical, the only place where the the liner and outside cover must meet is at the bottom edge of the metal liner.

Wood hoods are rarely square. Always measure inside depth and width dimensions in multiple locations and use the smallest dimensions to verify liner specifications.

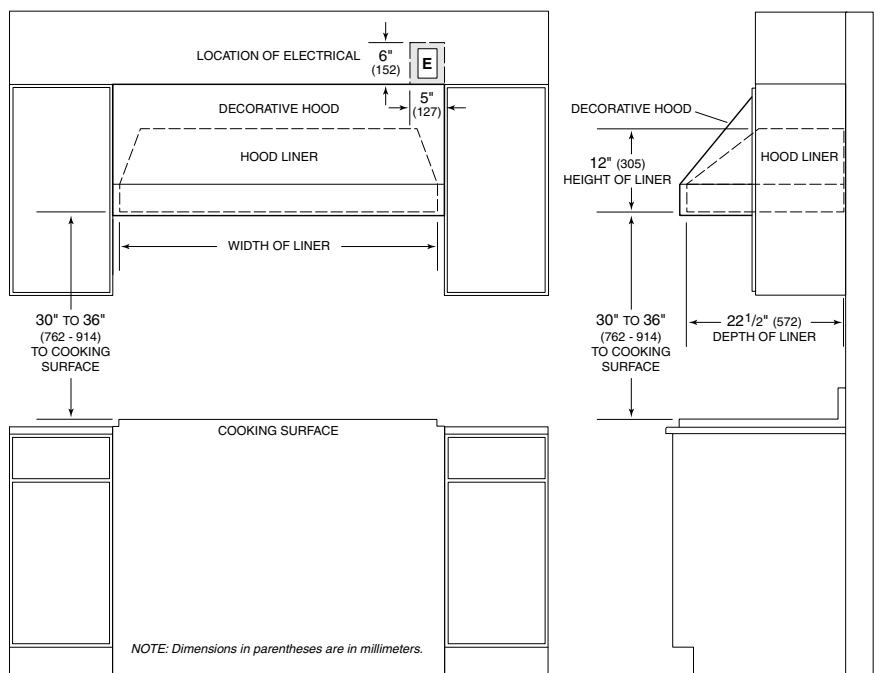
The bottom depth and the bottom width of the Wolf liner must meet and fit with the bottom interior of the decorative hood.

Always use the interior measurements of the decorative hood and measure in multiple places.

The height of the liner does not have to be the same as the height of the decorative hood, and is generally shorter.

The top depth of the liner, 12" (305 mm) standard, must be less than the interior depth of the hood. You must measure the interior depth of your hood at the top height of the liner to make sure the liner will fit inside of the decorative hood.

The Wolf liner comes standard with a 4" (102 mm) lower reveal. Be sure to include this dimension in your decorative hood selection.



Installation dimensions and electrical placement for Pro Series hood liners.

COOKTOP VENTILATION RECOMMENDATIONS

MINIMUM CFM RECOMMENDATIONS

Chimney Wall Hoods	CT15E	CT15G	CT30E	CT30G	CT36E	CT36G	IG15	IM15	IS15**	IF15**
CTWH30	215*	215*	450	450			400*	215*	215*	400*
CTWH36	215*	215*	600	600	600	600	400*	215*	215*	400*

Chimney Island Hood	CT15E	CT15G	CT30E	CT30G	CT36E	CT36G	IG15	IM15	IS15**	IF15**
IH4227	215*	215*	600	600	600	600	400*	215*	215*	400*

Downdrafts	CT15E	CT15G	CT30E	CT30G	CT36E	CT36G	IG15	IM15	IS15**	IF15**
DD30I	215*	215*	500	500			215*	215*		
DD30R	215*	215*	900	900			215*	215*		
DD36I	215*	215*	500	500	500	500	215*	215*		
DD36R	215*	215*	900	900	900	900	215*	215*		

Pro Series Hoods	CT15E	CT15G	CT30E	CT30G	CT36E	CT36G	IG15**	IM15	IS15**	IF15**
All Hoods	215*	215*	600	600	600	600	400*	215*	215*	215*

*Use these requirements to determine total CFM when installing multiple cooking products.

**Downdrafts are not recommended for use with IS15 or IF15.

NOTE: CFM recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kWh). Additional CFM may be required for charbroilers, griddles and long duct runs.

COOKTOP VENTILATION RECOMMENDATIONS

BLOWER CROSS-REFERENCE

Chimney Wall Hoods	Blower	Number	Transition	Duct Size
CTWH30	Internal 450 CFM	CTBLOWER-45INT (801643)	Not Required	8" (203 mm) Round
CTWH36	Internal 600 CFM	CTBLOWER-60INT (801644)	Not Required	8" (203 mm) Round
CTWH36	Internal 900 CFM	CTBLOWER-90INT (801645)	Not Required	8" (203 mm) Round
CTWH30 or CTWH36	Remote 600 CFM	CTBLOWER-60REM (801640)	TRANS-8-10	8" (203 mm) Round
CTWH30 or CTWH36	Remote 900 CFM	CTBLOWER-90REM (801641)	TRANS-8-10	8" (203 mm) Round
CTWH30 or CTWH36	Remote 1200 CFM	CTBLOWER-120REM (801642)	TRANS-8-10	8" (203 mm) Round
CTWH30 or CTWH36	Remote 1500 CFM	CTBLOWER-150REM (804701)	TRANS-8-10	8" (203 mm) Round

NOTE: Backdraft included. Vertical discharge.

Chimney Island Hood	Blower	Number	Transition	Duct Size
IH4227	Internal 600 CFM	CTBLOWER-60INT (801644)	Not Required	8" (203 mm) Round
IH4227	Internal 900 CFM	CTBLOWER-90INT (801645)	Not Required	8" (203 mm) Round
IH4227	Remote 600 CFM	CTBLOWER-60REM (801640)	TRANS-8-10	8" (203 mm) Round
IH4227	Remote 900 CFM	CTBLOWER-90REM (801641)	TRANS-8-10	8" (203 mm) Round
IH4227	Remote 1200 CFM	CTBLOWER-120REM (801642)	TRANS-8-10	8" (203 mm) Round
IH4227	Remote 1500 CFM	CTBLOWER-150REM (804701)	TRANS-8-10	8" (203 mm) Round

NOTE: Backdraft included. Vertical discharge.

Downdrafts	Blower	Number	Transition	Duct Size
DD30I or DD36I	Internal 500 CFM	Included	Not Required	3 1/4" (83 mm) x 10" (254 mm)
DD30R or DD36R	Remote 900 CFM	CTBLOWER-90REM (801641)	TRANS-14-10	3 1/4" (83 mm) x 14" (356 mm)
DD30R or DD36R	Remote 1200 CFM	CTBLOWER-120REM (801642)	TRANS-14-10	3 1/4" (83 mm) x 14" (356 mm)
DD30R or DD36R	Remote 1500 CFM	CTBLOWER-150REM (804701)	TRANS-14-10	3 1/4" (83 mm) x 14" (356 mm)

NOTE: Adjustable discharge.

NOTE: Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooking product. Always consult a qualified HVAC Engineer for specific applications.

PRO SERIES VENTILATION RECOMMENDATIONS

MINIMUM CFM RECOMMENDATIONS

Wall Hoods -

24" (610 mm) Deep	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT/DF482	R/DF606	R/DF604
W302418	600								
W362418	600	900	900						
W422418		900	900						
W482418				1200	1200	900	900		
W542418				1200	1200	900	900		
W602418								1500	1200
W662418								1500	1200

Wall Hoods -

27" (686 mm) Deep	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT/DF482	R/DF606	R/DF604
W302718	600								
W362718	600	900	900						
W422718		900	900						
W482718				1200	1200	900	900		
W542718				1200	1200	900	900		
W602718								1500	1200
W662718								1500	1200

Wall Hoods -

22" (558 mm) Deep	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT/DF482	R/DF606	R/DF604
W302210I	600								
W362210I	600	900	900						
W362210	600	900	900						
W422210		900	900						
W482210						900	900		

NOTE: Do not use a 22" (558 mm) deep wall hood with Wolf Dual Fuel Range, Gas Range and Rangetop models with a charbroiler or griddle.

Island Hoods	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT/DF482	R/DF606	R/DF604
I363418	600								
I423418	600	900	900						
I543418				1200	1200	900	900		
I663418								1500	1200

Liners (Power Packs)	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT/DF482	R/DF606	R/DF604
L282212I	600								
L342212		900	900						
L402212		900	900						
L462212				1200	1200	900	900		
L522212				1200	1200	900	900		
L582212								1500	1200

NOTE: CFM recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kWh). Additional CFM may be required for charbroilers, griddles and long duct runs.

PRO SERIES VENTILATION RECOMMENDATIONS

BLOWER CROSS-REFERENCE

Wall Hoods – 24" (610 mm) Deep	Blower	Number	Round Duct	Discharge
W302418, W362418 or W422418	Internal 900 CFM	WBLOWER-90INT (805086)	10" (254 mm)	Vertical
W302418, W362418 or W422418	Remote 600 CFM	CTBLOWER-60REM (801640)	10" (254 mm)	Adjustable
W302418, W362418 or W422418	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254 mm)	Adjustable
W302418, W362418 or W422418	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254 mm)	Adjustable
W302418, W362418 or W422418	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254 mm)	Adjustable
W482418, W542418, W602418 or W662418	Internal 1200 CFM	WBLOWER-120INT (804702)	10" (254 mm)	Adjustable
W482418, W542418, W602418 or W662418	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254 mm)	Adjustable
W482418, W542418, W602418 or W662418	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254 mm)	Adjustable
W482418, W542418, W602418 or W662418	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254 mm)	Adjustable

NOTE: Transition with backdraft damper included.

Wall Hoods – 27" (686 mm) Deep	Blower	Number	Round Duct	Discharge
W302718, W362718 or W422718	Internal 900 CFM	WBLOWER-90INT (805086)	10" (254 mm)	Vertical
W302718, W362718 or W422718	Remote 600 CFM	CTBLOWER-60REM (801640)	10" (254 mm)	Vertical
W302718, W362718 or W422718	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254 mm)	Vertical
W302718, W362718 or W422718	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254 mm)	Vertical
W302718, W362718 or W422718	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254 mm)	Vertical
W482718, W542718, W602718 or W662718	Internal 1200 CFM	WBLOWER-120INT (804702)	10" (254 mm)	Vertical
W482718, W542718, W602718 or W662718	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254 mm)	Vertical
W482718, W542718, W602718 or W662718	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254 mm)	Vertical
W482718, W542718, W602718 or W662718	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254 mm)	Vertical

NOTE: Transition with backdraft damper included.

Wall Hoods – 22" (558 mm) Deep	Blower	Number	Round Duct	Discharge
W302210I or W362210I	Internal 600 CFM	Included (805347)	8" (203 mm)	Vertical
W362210, W422210 or W482210	Remote 600 CFM	CTBLOWER-60REM (801640)	8" (203 mm)	Adjustable
W362210, W422210 or W482210	Remote 900 CFM	CTBLOWER-90REM (801641)	8" (203 mm)	Adjustable

NOTE: Do not use a 22" (558 mm) deep wall hood with Wolf Dual Fuel Range, Gas Range and Rangetop models with a charbroiler or griddle. Transition with backdraft damper included.

Island Hoods	Blower	Number	Round Duct	Discharge
I363418, I423418, I543418 or I663418	Internal 1200 CFM	IBLOWER-120INT (804703)	10" (254 mm)	Vertical
I363418, I423418, I543418 or I663418	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254 mm)	Vertical
I363418, I423418, I543418 or I663418	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254 mm)	Vertical
I363418, I423418, I543418 or I663418	Remote 1500 CFM	CTBLOWER-150REM (804071)	10" (254 mm)	Vertical

NOTE: Transition with backdraft damper included.

Liners (Power Packs)	Blower	Number	Round Duct	Discharge
L282212I	Internal 600 CFM	Included (805347)	8" (203 mm)	Vertical
L342212, L402212, L462212, L522212 or L582212	Internal 1200 CFM	LBLOWER-120INT (805087)	10" (254 mm)	Vertical
L342212, L402212, L462212, L522212 or L582212	Remote 900 CFM	CTBLOWER-90REM (804641)	10" (254 mm)	Vertical
L342212, L402212, L462212, L522212 or L582212	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254 mm)	Vertical
L342212, L402212, L462212, L522212 or L582212	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254 mm)	Vertical

NOTE: Transition with backdraft damper included.

NOTE: Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooking product. Always consult a qualified HVAC Engineer for specific applications.

WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

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 any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by Wolf Appliance authorized service representatives, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance authorized service representatives to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards and Magnetron Tubes

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood which rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance authorized service representatives to perform such service.

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 WHICH WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC 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 the Wolf Appliance authorized service representative nearest you; contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744, call (800) 332-9513, or check our website; www.wolfappliance.com.





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