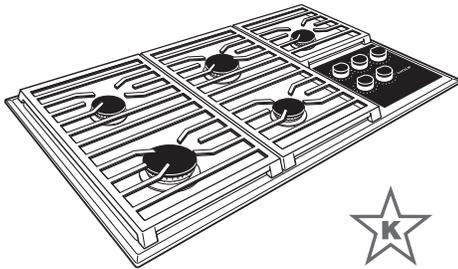


FEATURES

- Transitional-style grates and control knobs compliment Wolf transitional-style ovens.
- Crafted of heavy-duty stainless steel.
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- Individual spark ignition system—only the burner in use will spark.
- True simmer setting on all burners prevents scorching.
- Illuminated controls.
- Porcelain-coated, cast iron continuous grates.
- Seamless burner pan for easy cleanup.



MODEL OPTIONS

Natural Gas	CG365T/S
LP Gas	CG365T/S/LP

ACCESSORIES

- Two-burner wok grate—wok covers one burner only.
- High altitude conversion kit for LP gas above 8,600'. For natural gas above 10,250', contact Wolf customer service.

Accessories available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

SPECIFICATIONS

PRODUCT

Dimensions 36"W x 4"H x 21"D
Weight 67 lb

ELECTRICAL

Supply grounded 120 VAC, 60 Hz
Service 15 amp circuit
Power Cord 6 ft

GAS

Supply $\frac{3}{4}$ " rigid pipe
Inlet $\frac{1}{2}$ " NPT male

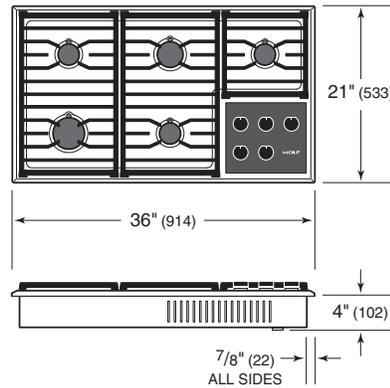
BURNER RATING – Btu

BURNERS	HIGH
Large	18,000
Medium	12,000
Small (3)	9,200

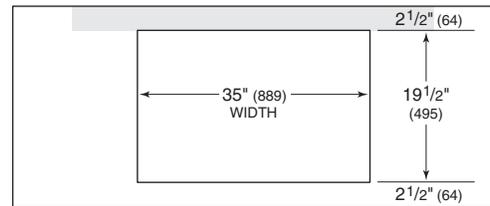
Specifications are subject to change without notice. Visit wolfappliance.com/specs for the most up-to-date information.

Dimensions may vary $\pm \frac{1}{8}$ " (3). Dimensions in parentheses are millimeters unless otherwise specified.

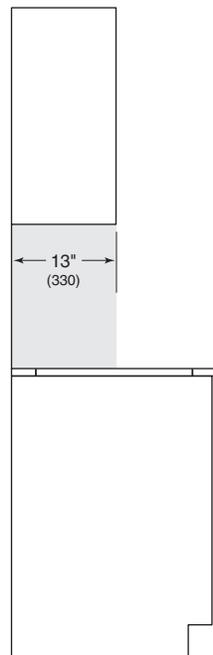
DIMENSIONS



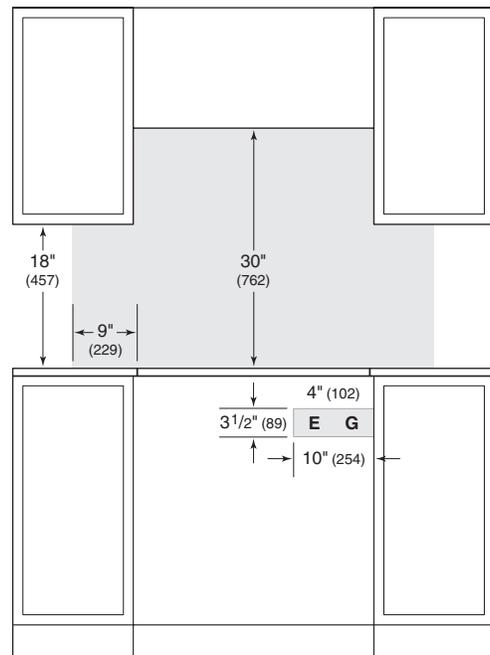
INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.
Electrical and gas supply location only applies to installations with built-in oven.