



60" Dual Fuel Ranges

Wolf dual fuel ranges offer a wide variety of top configurations and standard dual-stacked sealed surface burners. The optional infrared charbroiler, infrared griddle and French Top give you the freedom to customize your range. The large electric ovens feature ten cooking modes and the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Dual fuel ranges are available in natural and LP gas.



Model DF604CF shown.



Model DF606DG



Model DF606F



Model DF606CG



Model DF604CF



Model DF604GF

Features

- Classic stainless steel exterior finish with island trim included
- Red or black control knobs
- Platinum bezels surround all knobs—chrome or brass bezels optional
- Dual-stacked, sealed burners, all with simmer capabilities and automatic reignition at all settings
- Melt feature on 9,200 Btu/hr burner
- Ten cooking modes, temperature probe and self-clean features
- Porcelain-coated cast iron continuous top grates
- Pivoting hidden touch control panel
- Coaxial temperature displaying oven selector knobs
- Cobalt blue porcelain oven interiors with halogen lighting
- Three adjustable oven racks with full-extension bottom rack
- Hidden bake element and recessed broil element in each oven
- Spring/damper door hinge system

Surface Features

Model	DF606DG	DF606F	DF606CG	DF604CF	DF604GF
Surface Burners – 15,000 Btu/hr with 950 Btu/hr delivered at simmer	5	5	5	3	3
Surface Burner – 9,200 Btu/hr with 325 Btu/hr delivered at simmer	1	1	1	1	1
Infrared Charbroiler – 16,000 Btu/hr			■	■	
Infrared Griddle – 15,000 Btu/hr			■		■
Double Griddle – 15,000 Btu/hr	■				
French Top – 15,000 Btu/hr		■		■	■

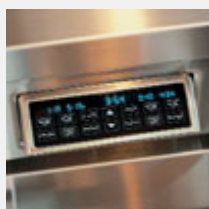
Model numbers are for natural gas dual fuel ranges, add (-LP) to the model number for LP gas.

Accessories

- Classic stainless steel risers in 5" and 10" heights, or 20" riser with shelf
- Red or black control knobs—must be specified when ordering the range
- Chrome or brass bezels
- One piece porcelain-cast wok grate and single burner grate
- Porcelain-cast two-burner S-grate
- Set of three oven racks
- Broiler pan and temperature probe
- Hardwood cutting board (griddle models only)
- Bake stone accessory
- Dehydration accessory racks
- Front leg extension covers and rear caster covers
- High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Showroom Locator section of our website, wolfappliance.com.

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



Rotating Control Panel

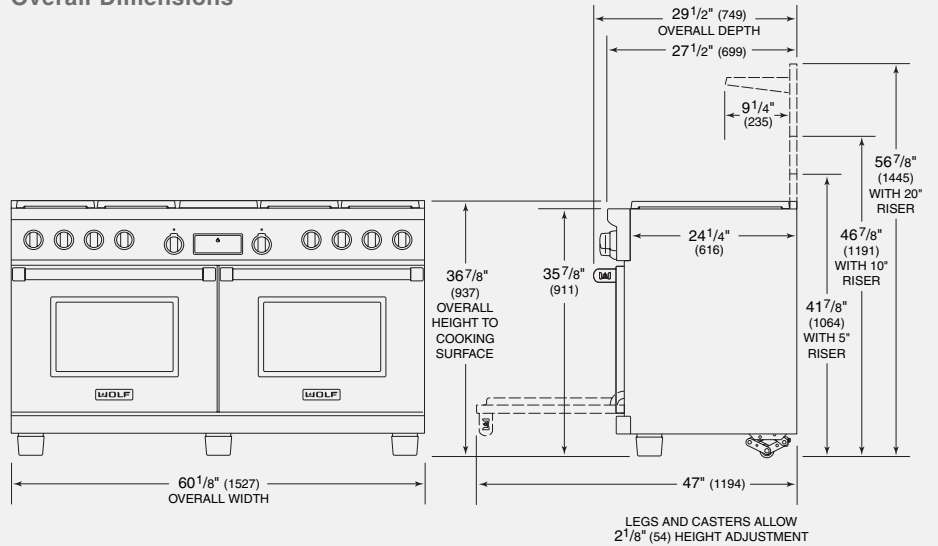


Cobalt Blue Oven Interior



60" Dual Fuel Ranges

Overall Dimensions

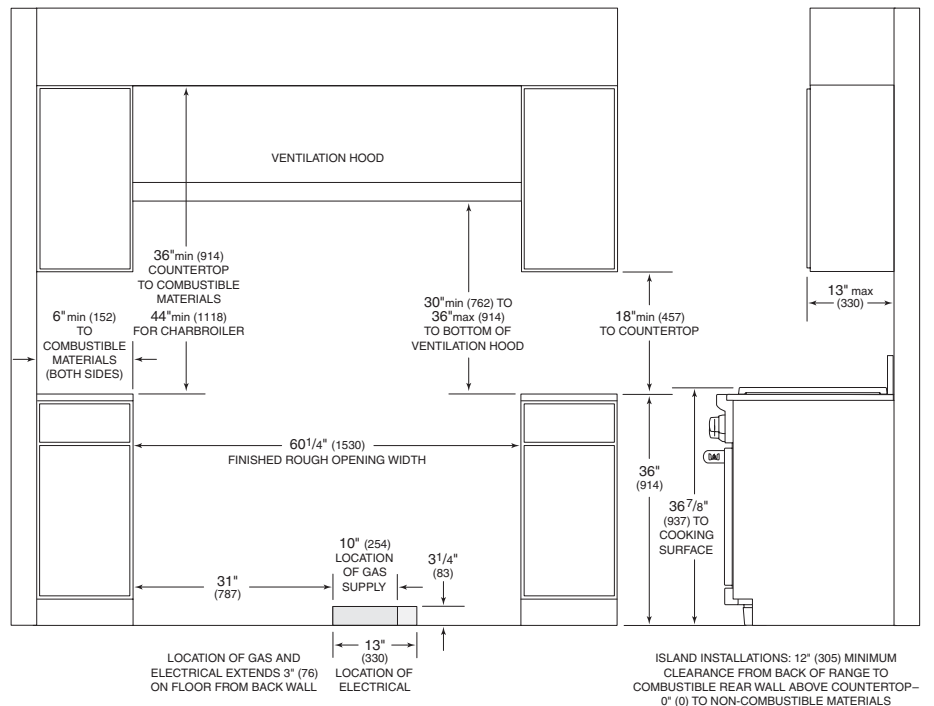


Unit dimensions may vary by $\pm 1/8$ ".

Specifications

Exterior Finish	Classic Stainless Steel
Overall Width	60 1/8"
Overall Height (to cooking surface)	36 7/8"
Overall Depth	29 1/2"
Oven Interior Capacity (per oven)	4.5 cu ft
Oven Interior Dimensions (per oven)	25" W x 16 1/2" H x 19" D
Opening Width	60 1/4"
Opening Height (to countertop)	36"
Opening Depth	24"
Electrical Requirements	240/208 V AC 60 Hz, 50 amp circuit
Electrical Rating	10.2 kW at 240 V AC 8.8 kW at 208 V AC
Total Amps	42.5
Shipping Weight	875–950 lbs

Installation Specifications



Installation Notes

- A riser is required for installations against a combustible surface.
- A Wolf Pro wall, chimney, island ventilation hood or hood liner is recommended.
- Natural gas and LP gas installations above 8,000' require the high altitude kit.

Dimensions in parentheses are in millimeters unless otherwise specified.