

60" DUAL FUEL RANGE - 6 BURNERS, INFRARED CHARBROILER AND INFRARED GRIDDLE



DF60650CG/S/P



FEATURES

Make a statement with your choice of door colors and finishes for your Wolf Dual Fuel Range—classic stainless or new powder-coated black or white

Patented dual-stacked, sealed burners offer precise temperature adjustment

Burners produce up to 20,000 Btu for fast boils and intense sears and as low as 300 Btu for true simmers and melts

For improved temperature control and safety, the spark ignition system reignites burners automatically

Wolf's Dual VertiFlow™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking

Gourmet Mode features nearly 50 presets that automatically control the oven to ensure delicious results

Take the guesswork out of cooking with 10 chef-created cooking modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm

The adjustable 16,000 Btu infrared charbroiler features high and low settings, aptly handling a range of foods from steaks and burgers to delicate fish fillets and vegetables

The redesigned 15,000 Btu griddle features even, precise heat, handling breakfast with equal finesse as seared proteins and stir-fried vegetables

The full-color touchscreen is intuitive and easy to read, discreetly hiding away when not in use

LED backlit control bezels illuminate when in use, indicating which burners are active

The oven offers self-clean, delayed start, timed cook, and Sabbath features

The temperature probe alerts you when your dish has reached the desired temperature

Control your oven from wherever you are using our convenient Owner's App—remotely preheat, adjust temperatures, select modes, and more

ACCESSORIES

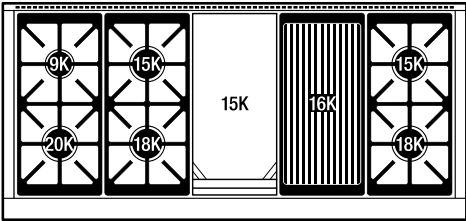
- 11" Cutting Board
- 2-Burner Wok Grate
- 30" Broiler Pan and Rack
- 30" Dehydration Rack Set
- 30" Full-Extension Ball-Bearing Oven Rack
- 30" Multifunction Pan
- 30" Premier Baking Sheet
- 30" Standard Oven Rack
- 48" and 60" Dual Fuel Brushed Brass Bezel Kit
- Bake Stone Kit
- Filler Trim
- Griddle Cleaning Kit



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu burner
- 2 - 15,000 Btu burners
- 2 - 18,000 Btu burners
- 1 - 20,000 Btu burner
- 1 - 16,000 Btu charbroiler
- 1 - 15,000 Btu (14,000 Btu LP) griddle
- Stainless-steel charbroiler and griddle covers
- Stainless-steel island trim

Griddle Cleaning Pads
Griddle Cleaning Solution
Temperature Probe
Red, black, brushed stainless, brushed brass, and brushed gray knob kits
Rear Caster Covers
Front Leg Extension Covers
Stainless Steel Kickplates
5" and 10" stainless steel risers, and 20" riser with shelf
Accessories available through an authorized dealer. For local dealer information, visit subzero-wolf.com/locator .

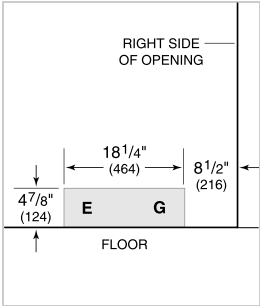
Specifications are subject to change without notice. This information was generated on October 2, 2025. Verify specifications prior to finalizing your cabinetry/enclosures.



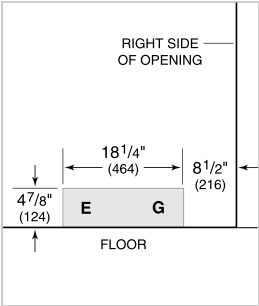
PRODUCT SPECIFICATIONS

Model	DF60650CG/S/P
Dimensions	59 7/8"W x 36 1/2"H x 29 1/2"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 20"D
Oven 2 Interior Dimensions	25 1/4"W x 17 1/2"H x 20"D
Oven 1 Usable Capacity	3.2 cu. ft.
Oven 1 Overall Capacity	5.1 cu. ft.
Oven 2 Usable Capacity	3.2 cu. ft.
Oven 2 Overall Capacity	5.1 cu. ft.
Door Clearance	21"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

ELECTRICAL

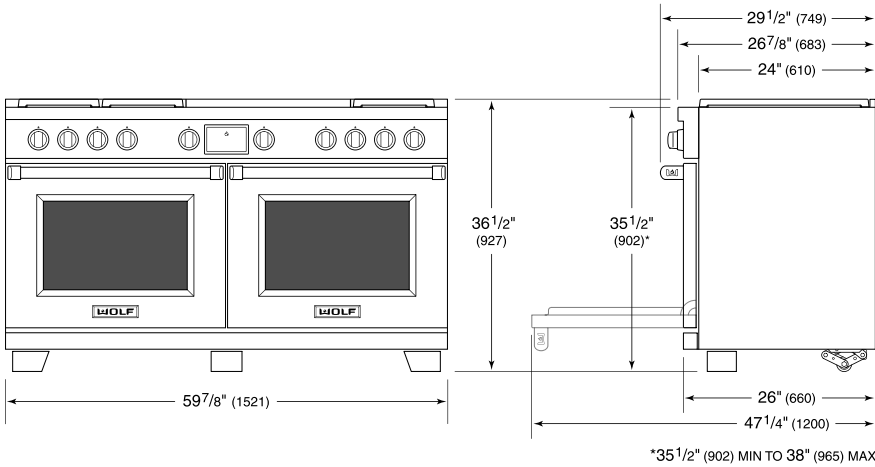


GAS

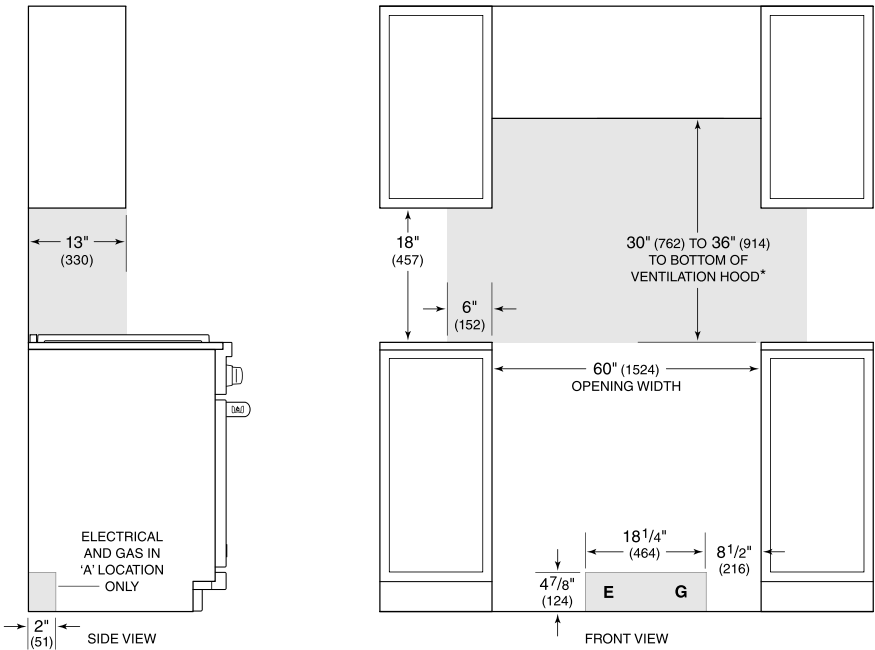


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (1118) for charbroiler.

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.