



## 48" Gas Ranges

Wolf has perfected the form, function and sheer durability of our gas ranges. Wolf gas ranges offer standard features such as an infrared oven broiler, convection baking, dual-stacked sealed surface burners and our signature large red control knobs. Optional infrared charbroiler and infrared griddle give you the freedom to customize your gas range. Wolf gas ranges are available in natural or LP gas.



Model GR484CG shown.



Model GR488



Model GR486C



Model GR486G



Model GR484CG



Model GR484DG

### FEATURES

- Heavy-duty stainless steel exterior with island trim.
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- Signature red control knobs with infinite control.
- Stainless steel bezels surround control knobs.
- Porcelain-coated, cast iron continuous burner grates.
- Top configurations including infrared charbroiler and infrared griddle with stainless steel covers.
- Large-capacity gas convection oven with three adjustable oven racks.
- 18" non-convection oven with two adjustable oven racks.
- Infrared broiler with ultrafast pre-heating in 30" oven.
- Halogen lit, porcelain oven interiors with window in doors.
- Adjustable stainless steel legs in front and rear casters.
- Wolf exclusive spring and damper door hinge system.

### SURFACE FEATURES

Model	GR488	GR486C	GR486G	GR484CG	GR484DG
Surface Burners					
15,000 Btu high / 950 Btu simmer	7	5	5	3	3
Surface Burner					
9,200 Btu high / 325 Btu simmer	1	1	1	1	1
Infrared Charbroiler – 16,000 Btu		•		•	
Infrared Griddle – 15,000 Btu			•	•	
Double Griddle – 15,000 Btu (2)					•

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

### ACCESSORIES

- 5" and 10" stainless steel risers—20" riser with shelf.
- Red, black or stainless steel control knobs.
- Brass and chrome bezels.
- Cast iron S-grates and wok grate.
- Hardwood cutting board (griddle models only).
- Stainless steel surface burner covers.
- Additional oven racks.
- Full-extension easy glide rack (excludes 18" oven).
- Bake stone kit.
- Griddle cleaning kit.
- Front leg covers.
- High altitude conversion kit.

Accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

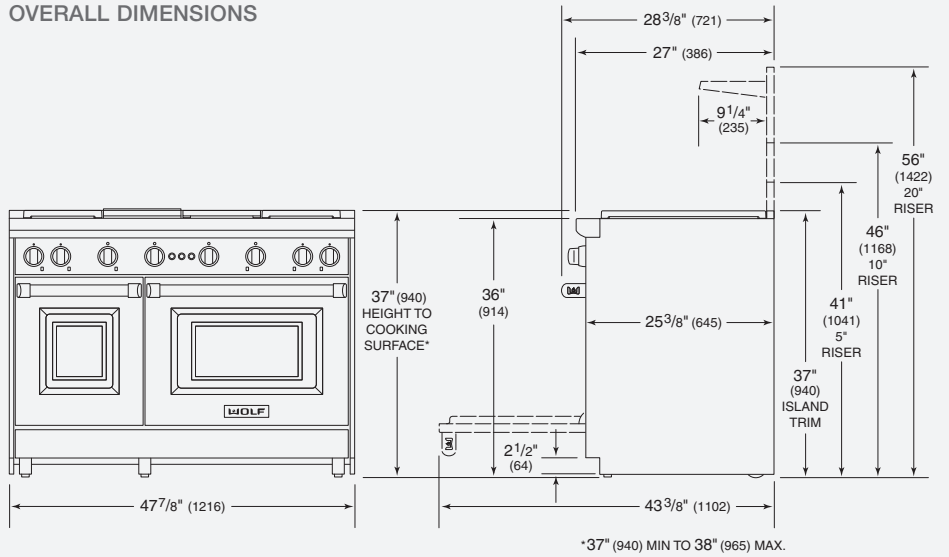


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).



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### OVERALL DIMENSIONS

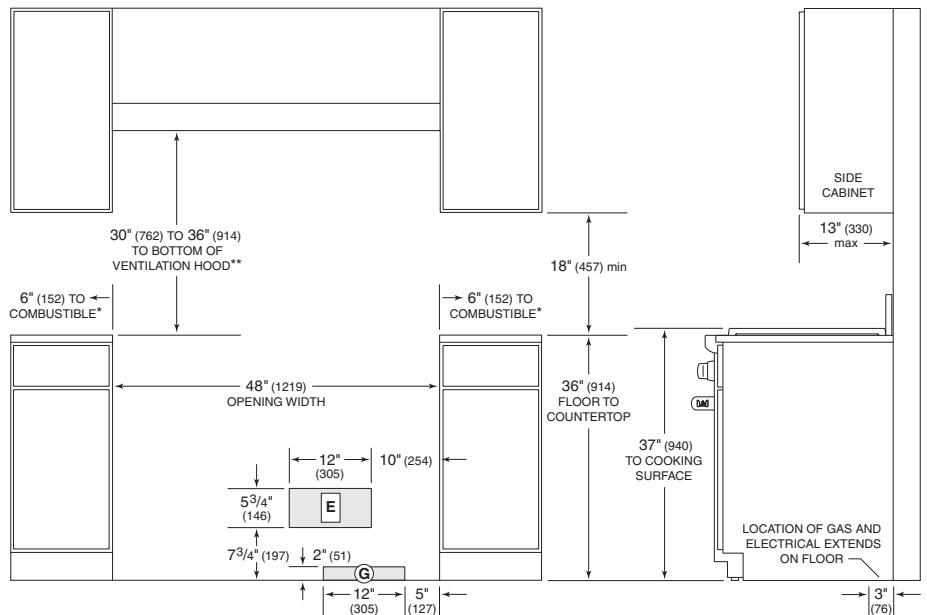


Unit dimensions may vary by  $\pm 1/8$ ".

### SPECIFICATIONS

Exterior Finish	Stainless Steel
Overall Width	47 <sup>7</sup> / <sub>8</sub> "
Overall Height (to cooking surface)	37"
Overall Depth	28 <sup>3</sup> / <sub>8</sub> "
Large Oven Interior Capacity	4.4 cu ft
Small Oven Interior Capacity	2.5 cu ft
Large Oven Interior Dimensions	24" W x 18 <sup>5</sup> / <sub>8</sub> " H x 17" D
Small Oven Interior Dimensions	13 <sup>1</sup> / <sub>2</sub> " W x 18 <sup>5</sup> / <sub>8</sub> " H x 17" D
Opening Width	48"
Opening Height (to countertop)	36"
Opening Depth	24"
Electrical Requirements	110/120 V AC 50/60 Hz, 15 amp circuit
Shipping Weight	650–750 lbs

### INSTALLATION SPECIFICATIONS



\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.

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

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

### 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.

Dimensions in parentheses are in millimeters unless otherwise specified.