



Wolf Design Guide



REVISED 7/2015



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Features and specifications are subject to change at any time without notice. Visit wolfappliance.com/specs for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions may vary by $\pm 1/8"$ (3). Dimensions in parentheses are millimeters unless otherwise specified.

M Series Ovens

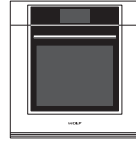
Three striking new looks are just the beginning. Superior performance features include an even more advanced dual vertical convection fan system, touchscreen controls, convenient new preset cooking programs and improved interior lighting. There is more usable space inside for deliciousness on a grand scale. M series ovens can be installed in a standard or flush inset application.

KEY FEATURES

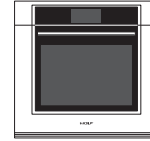
- Advanced Dual VertiCross convection system for faster preheats and consistent cooking across all racks.
- Ten cooking modes for predictably delicious results (convection, roast, bake, broil, convection roast, baking stone, Gourmet, warm, proof and dehydration).
- Gourmet feature has menu of presets that automatically controls cooking of popular meals.
- Interactive color touchscreen for advanced cooking control.
- Cobalt blue porcelain oven interiors.

M SERIES OVENS

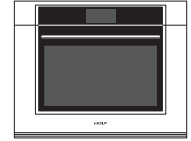
TRANSITIONAL



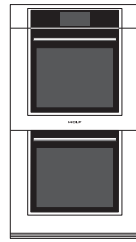
SO27TM/S/TH



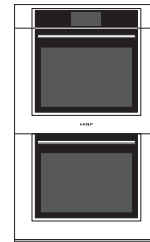
SO30TM/S/TH



SO36TM/S/TH

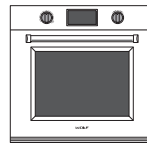


DO27TM/S/TH

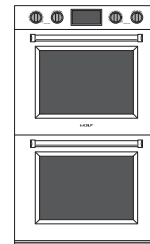


DO30TM/S/TH

PROFESSIONAL



SO30PM/S/PH



DO30PM/S/PH

CONTEMPORARY



SO30CM/B

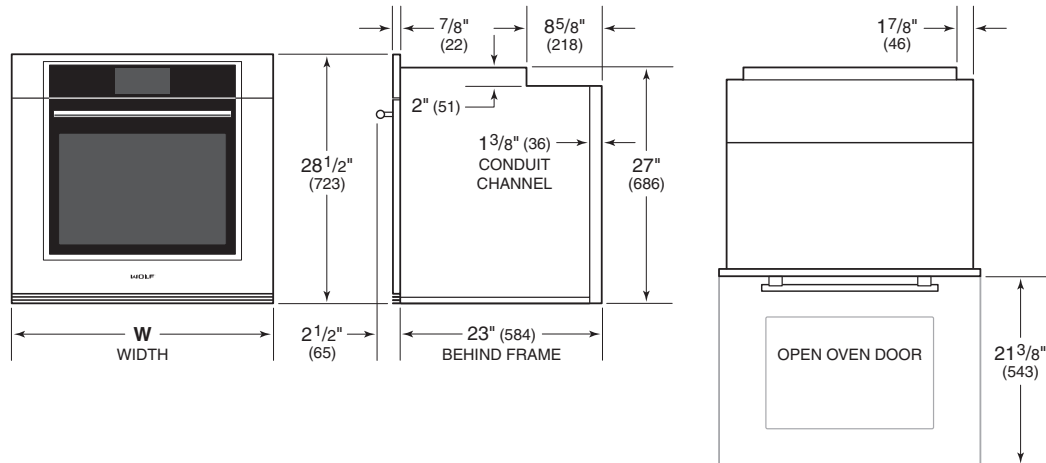


DO30CM/B

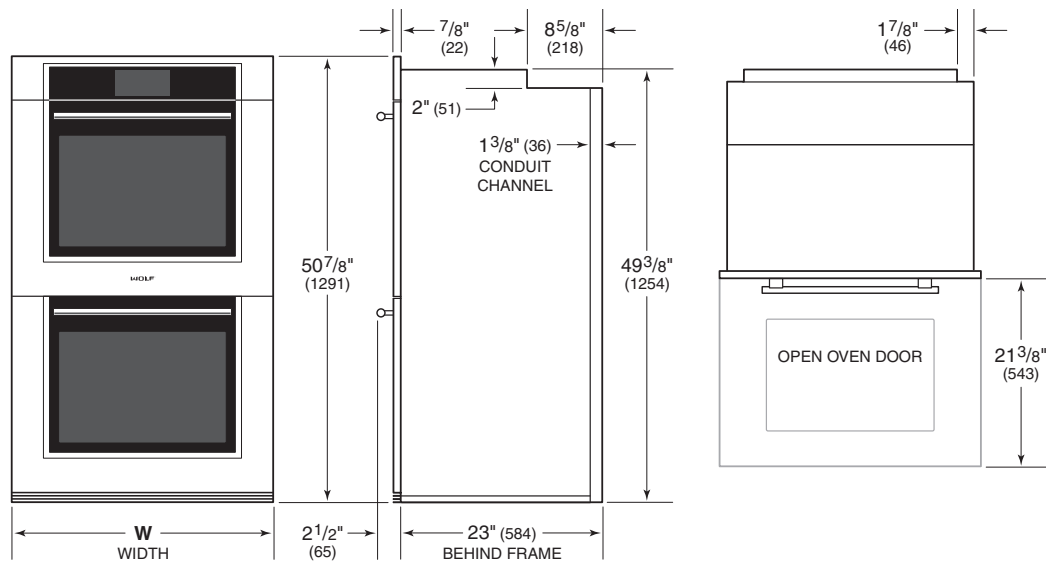
WOLF BUILT-IN OVENS

M Series Ovens

TRANSITIONAL SINGLE OVEN



TRANSITIONAL DOUBLE OVEN



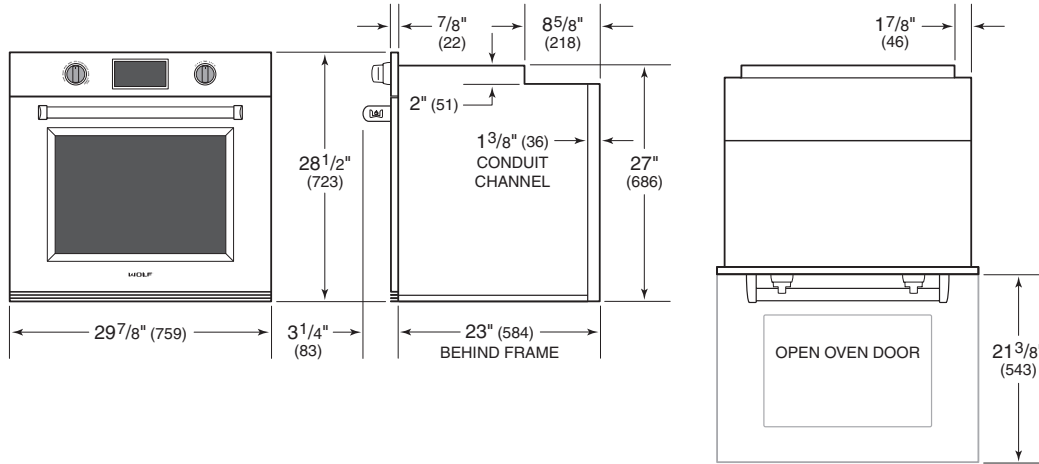
WIDTH

TRANSITIONAL

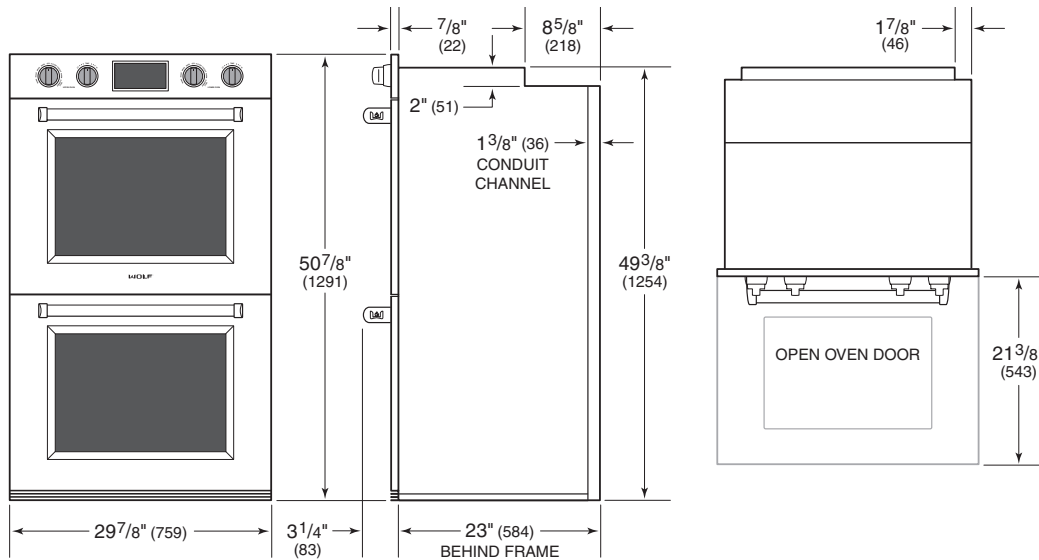
	W
27" Model	26 7/8" (683)
30" Model	29 7/8" (759)
36" Model (single oven only)	35 7/8" (911)

M Series Ovens

PROFESSIONAL SINGLE OVEN



PROFESSIONAL DOUBLE OVEN

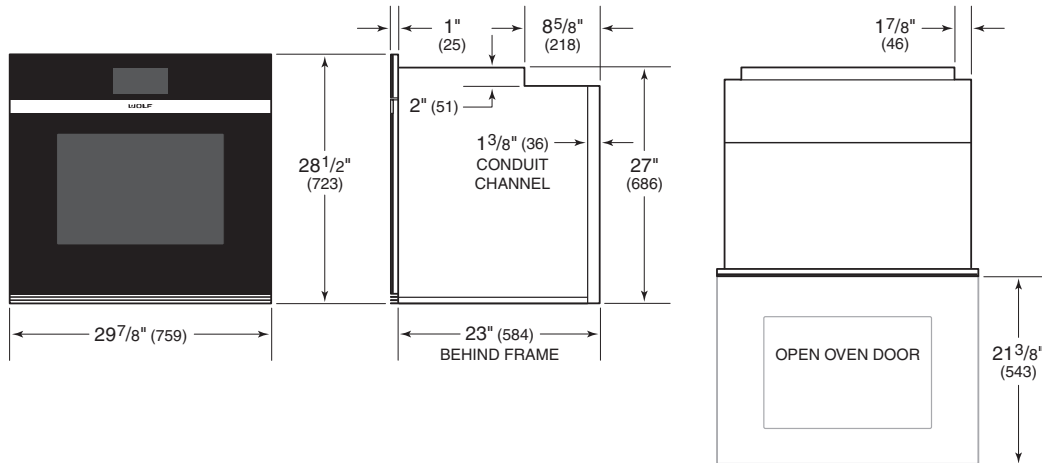


WIDTH	
PROFESSIONAL	W
30" Model	29 7/8" (759)

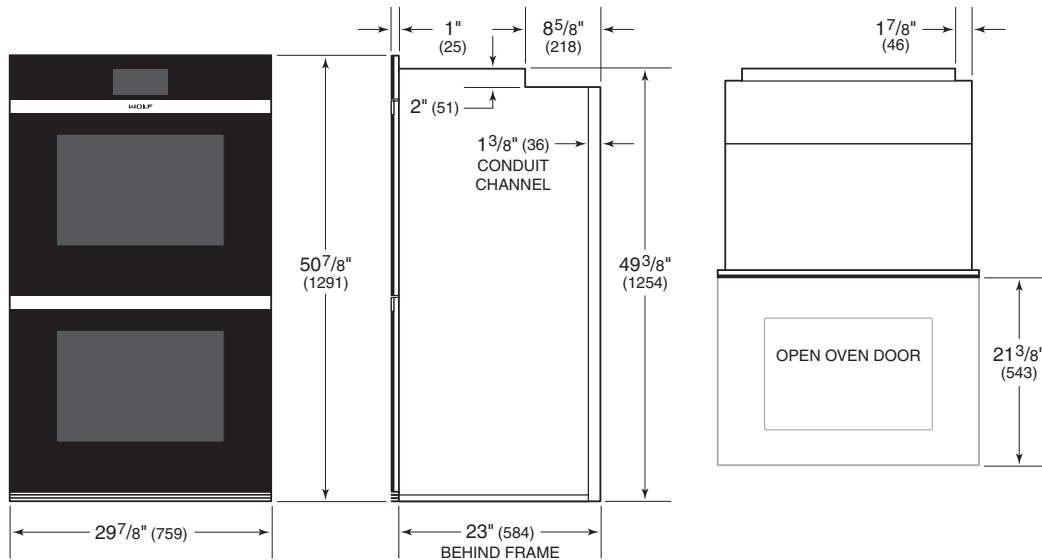
WOLF BUILT-IN OVENS

M Series Ovens

CONTEMPORARY SINGLE OVEN



CONTEMPORARY DOUBLE OVEN



WIDTH

CONTEMPORARY
30" Model

W
 $29\frac{7}{8}$ " (759)

Planning Information

The M series oven can be installed in a standard or flush inset application. If a cooktop is being installed above an oven, a minimum of 1/4" (6) is required between units. Location of the electrical supply within the oven opening may require additional cabinet depth.

Finish the edges of the opening. They may be visible when the door is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS	
BASE SUPPORT	
	MIN
Single Oven	250 lb (115 kg)
Double Oven	400 lb (181 kg)
TRIM OVERLAP	
Top	1" (25)
Bottom	0" (0)
Sides	1 1/16" (18)

DUAL INSTALLATION

Two 30" single M series ovens can be installed side by side in a standard or flush inset application. A dual installation kit is required. To maintain appropriate airflow, the ovens must be installed into one opening. Any cosmetic or structural material placed between the ovens will impede airflow and is not recommended. Refer to illustrations on the following pages.

The dual installation kit is available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply flush with the back wall and within the shaded area shown in the illustrations on the following pages. For ease of installation, the electrical supply for the oven can be placed in an adjacent cabinet within reach of the conduit.

Performance may be compromised if the electrical supply is less than 240 volts.

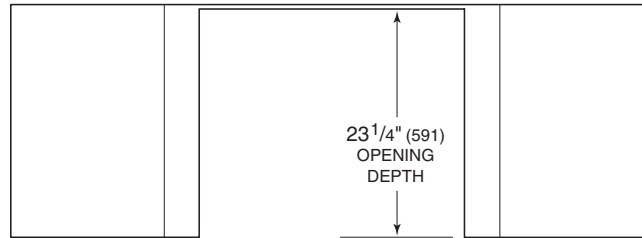
The oven is supplied with a conduit consisting of two insulated hot lead conductors and a bare ground conductor. The wiring diagram covering the control circuit is provided with the oven.

ELECTRICAL REQUIREMENTS	
SINGLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Conduit	4' (1.2 m)
Total Amps	22
Max Connected Load	5.4 kW
Min Supply Wire	L1, L2, ground—10 AWG
DOUBLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Conduit	5' (1.5 m)
Total Amps	45
Max Connected Load	10.8 kW
Min Supply Wire	L1, L2, ground—8 AWG

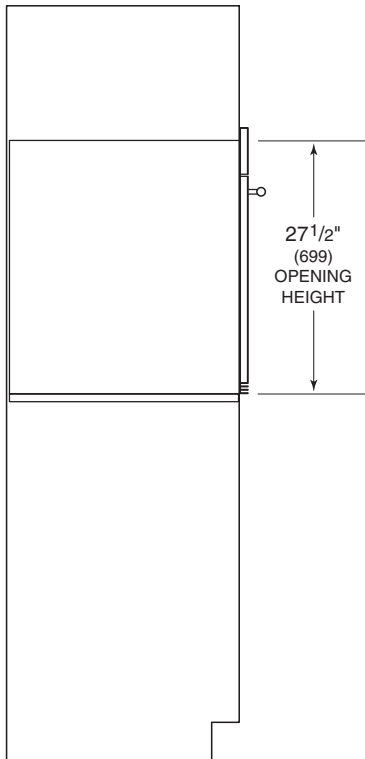
WOLF BUILT-IN OVENS

M Series Single Oven

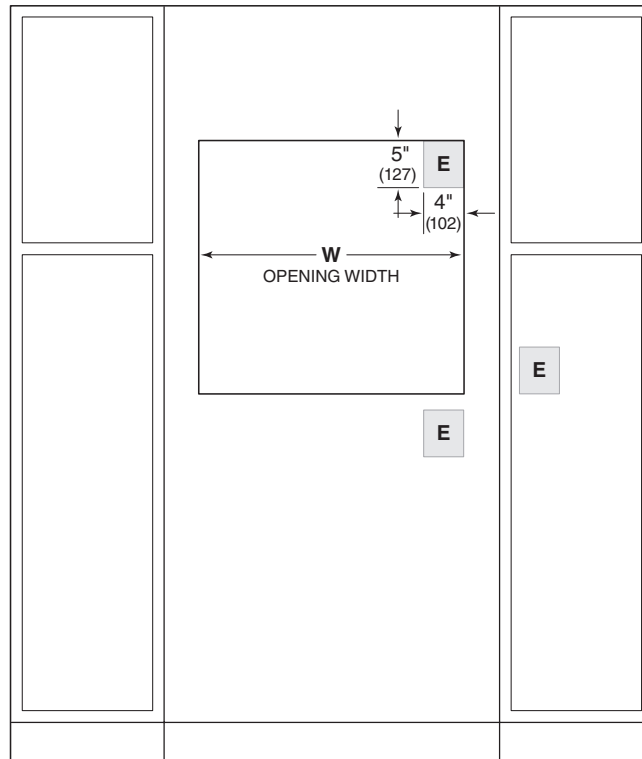
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

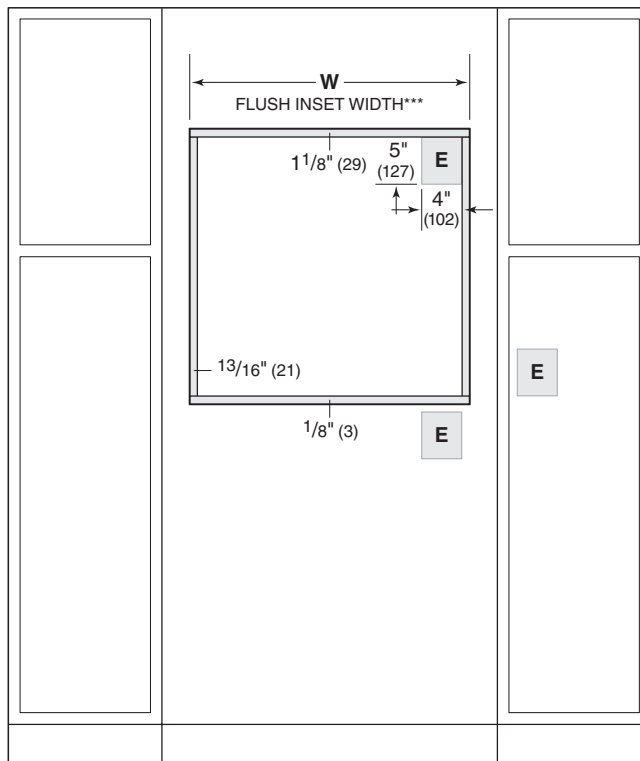
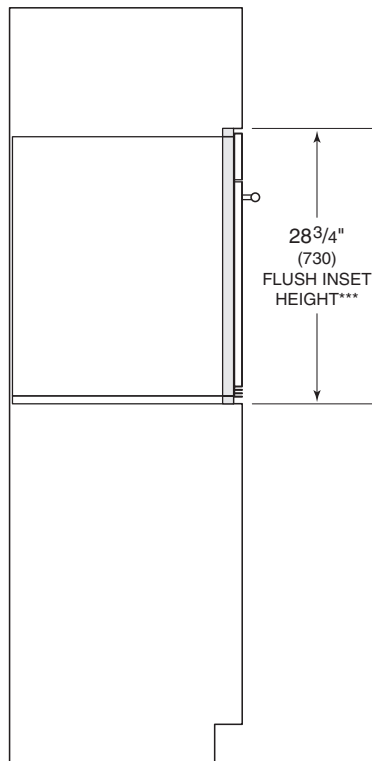
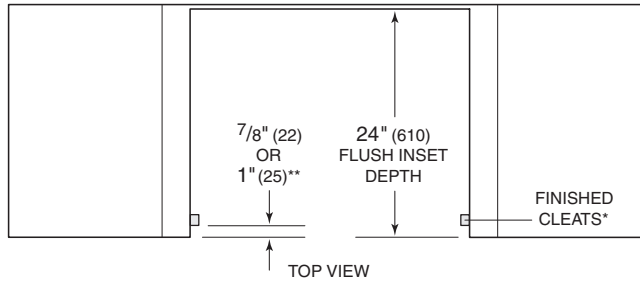
NOTE: Location of electrical supply within opening may require additional cabinet depth.

OPENING WIDTH

SINGLE OVEN	W
27" Model	$25\frac{1}{2}"$ (648)
30" Model	$28\frac{1}{2}"$ (724)
36" Model	$34\frac{1}{2}"$ (876)

M Series Single Oven

FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.

**7/8" (22) for professional and transitional models and 1" (25) for contemporary model.

***Dimension provides minimum reveals.

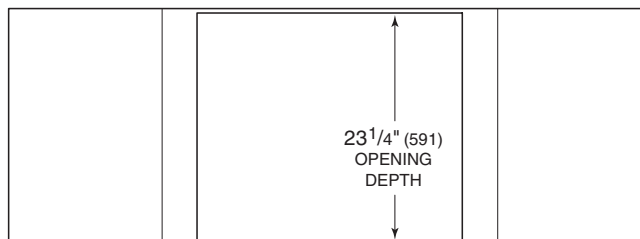
NOTE: Location of electrical supply within opening may require additional cabinet depth.

FLUSH INSET WIDTH	
SINGLE OVEN	W
27" Model	27 1/8" (689)
30" Model	30 1/8" (765)
36" Model	36 1/8" (918)

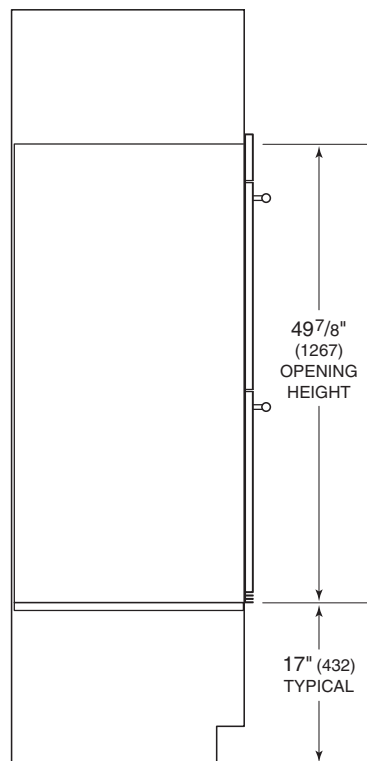
WOLF BUILT-IN OVENS

M Series Double Oven

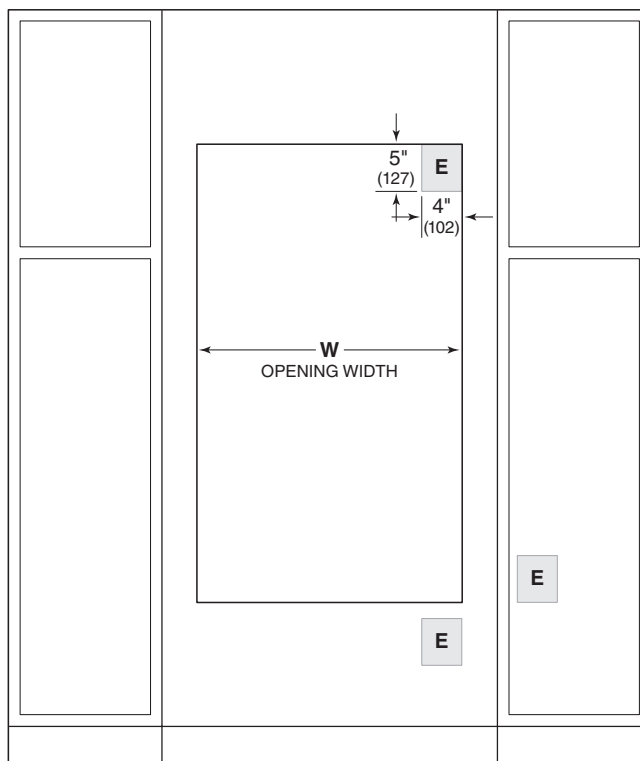
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

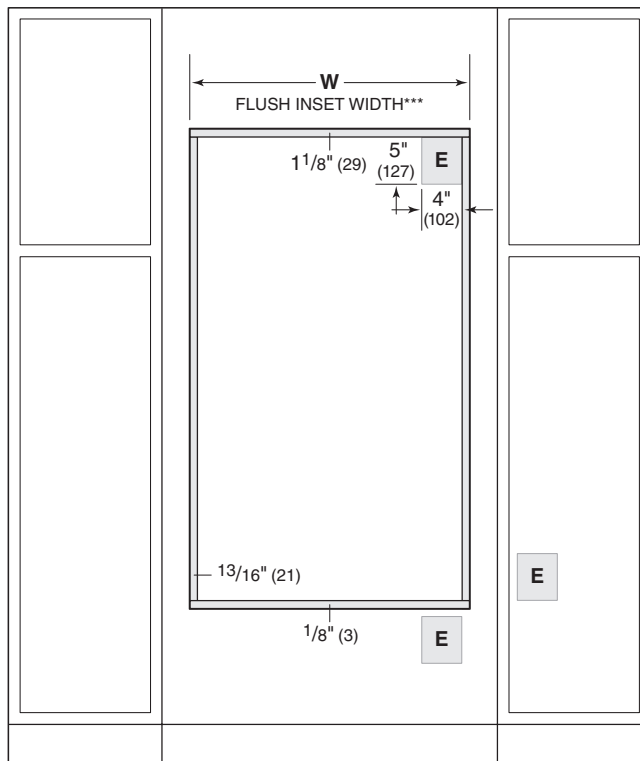
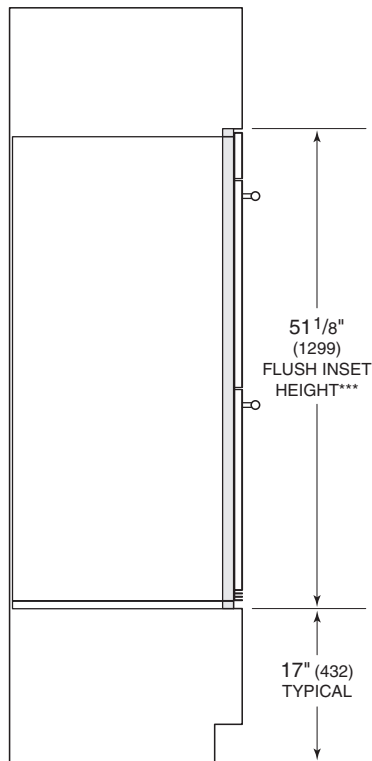
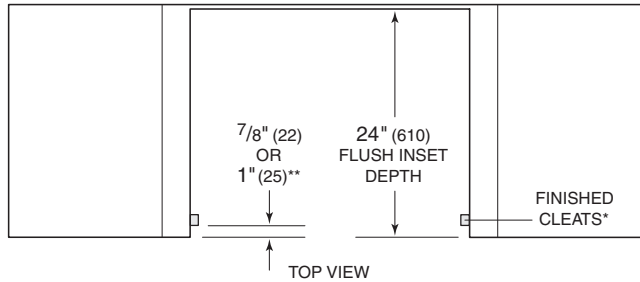
NOTE: Location of electrical supply within opening may require additional cabinet depth.

OPENING WIDTH

DOUBLE OVEN	W
27" Model	25 ¹ / ₂ " (648)
30" Model	28 ¹ / ₂ " (724)

M Series Double Oven

FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.

**7/8" (22) for professional and transitional models and 1" (25) for contemporary model.

***Dimension provides minimum reveals.

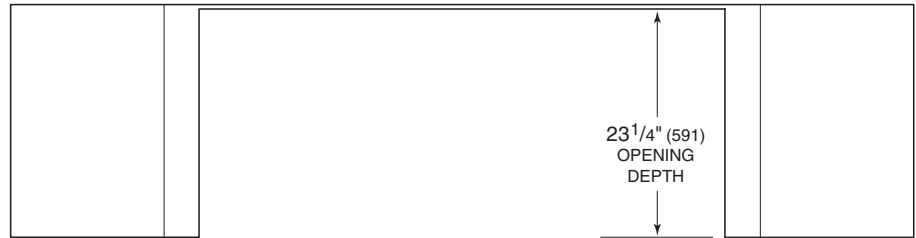
NOTE: Location of electrical supply within opening may require additional cabinet depth.

FLUSH INSET WIDTH	
DOUBLE OVEN	W
27" Model	27 ¹ / ₈ " (689)
30" Model	30 ¹ / ₈ " (765)

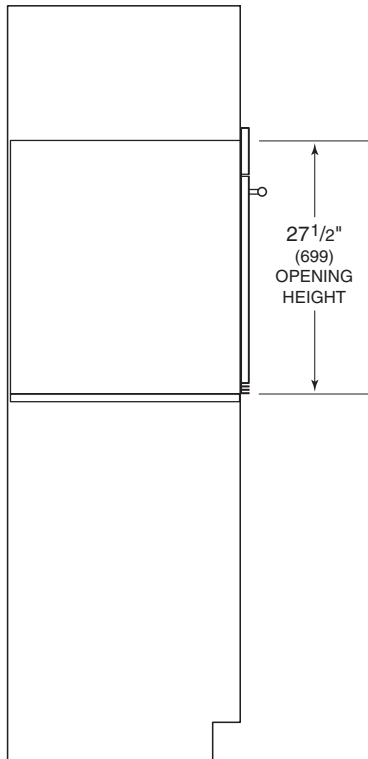
WOLF BUILT-IN OVENS

Dual M Series Ovens

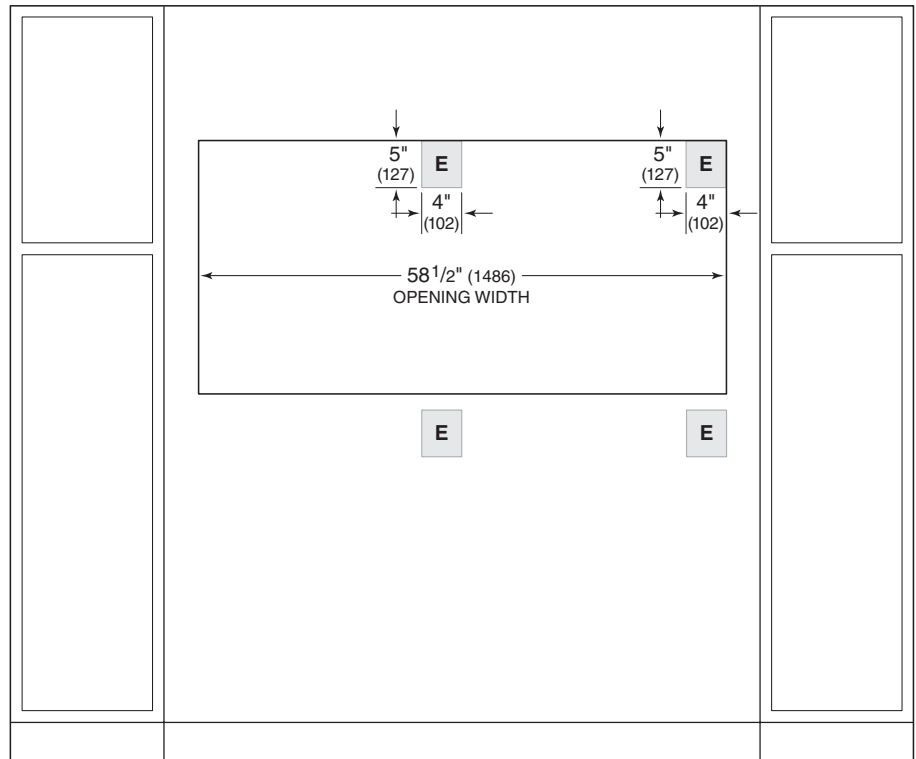
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

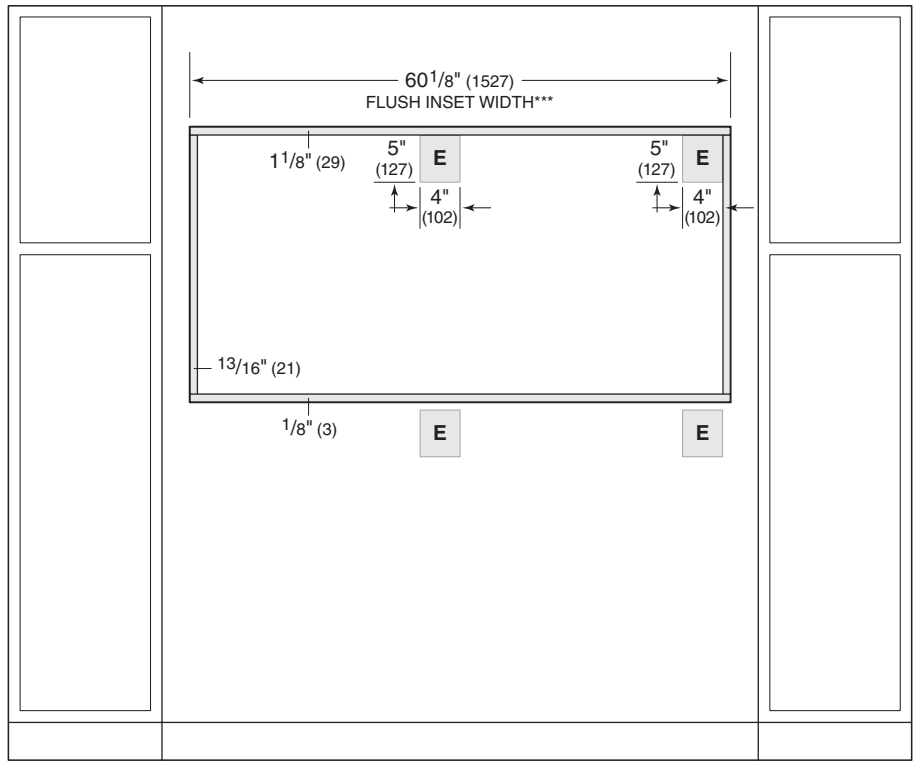
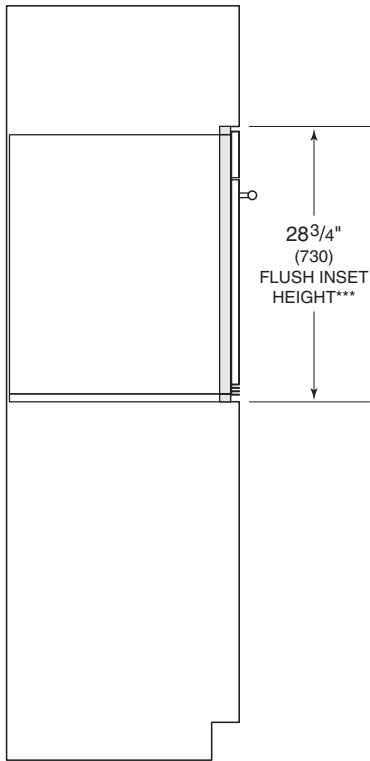


FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.

Dual M Series Ovens

FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.

**7/8" (22) for professional and transitional models and 1" (25) for contemporary model.

***Dimension provides minimum reveals.

NOTE: Location of electrical supply within opening may require additional cabinet depth.



E Series Ovens

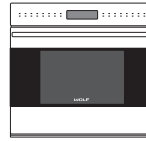
Stainless models now feature a redesigned stainless steel touch-action control panel, helping to create great meals with ease, as well as adding a striking design feature to the kitchen. Smart technology gives the E series ten cooking modes, with Wolf’s innovative dual convection in single ovens and in the upper unit of double ovens. Wolf E series ovens are crafted of stainless steel. Tubular handles have been updated to match the rest of the new Wolf cooking appliance offering, providing a more cohesive family look. E series ovens can be installed in a standard or flush inset application.

KEY FEATURES

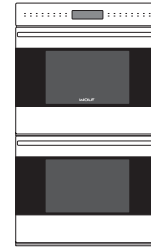
- Stainless steel touch control panel.
- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Self-cleaning ovens.
- Full-extension bottom rack for easier access to foods.
- Balanced door hinge system for smooth opening and closing of the door.

E SERIES OVENS

TRANSITIONAL

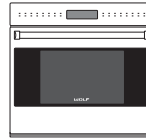


SO30TE/S/TH



DO30TE/S/TH

PROFESSIONAL



SO30PE/S/PH



DO30PE/S/PH

CONTEMPORARY



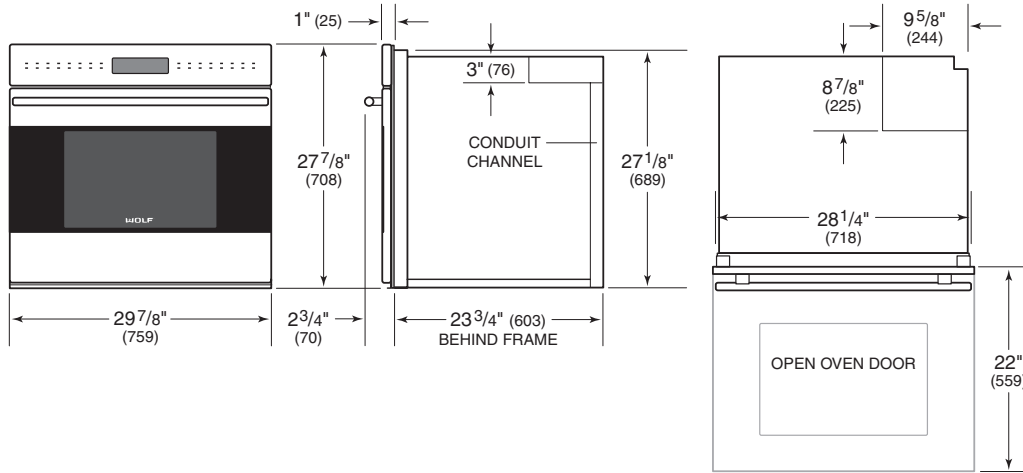
SO30CE/B/TH



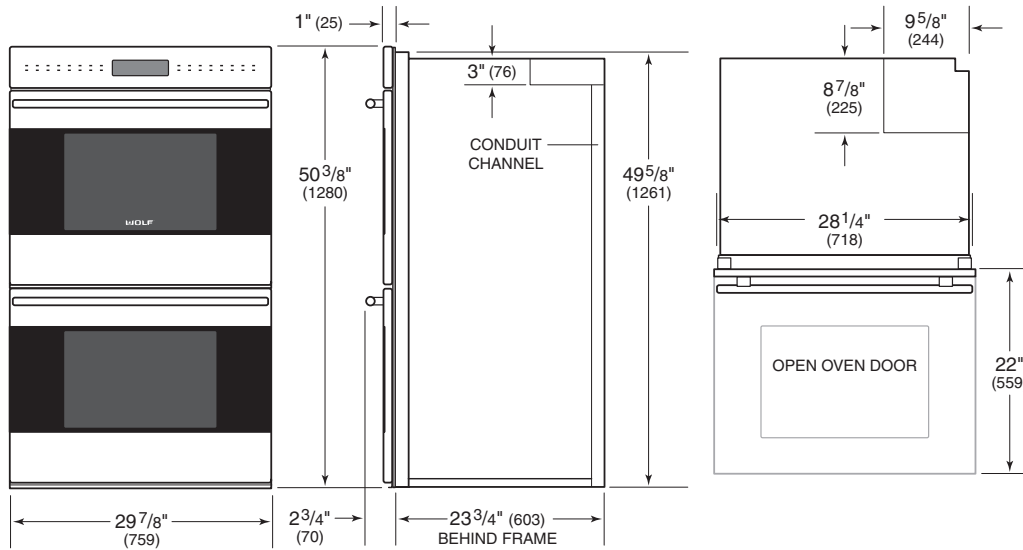
DO30CE/B/TH

E Series Ovens

TRANSITIONAL SINGLE OVEN



TRANSITIONAL DOUBLE OVEN

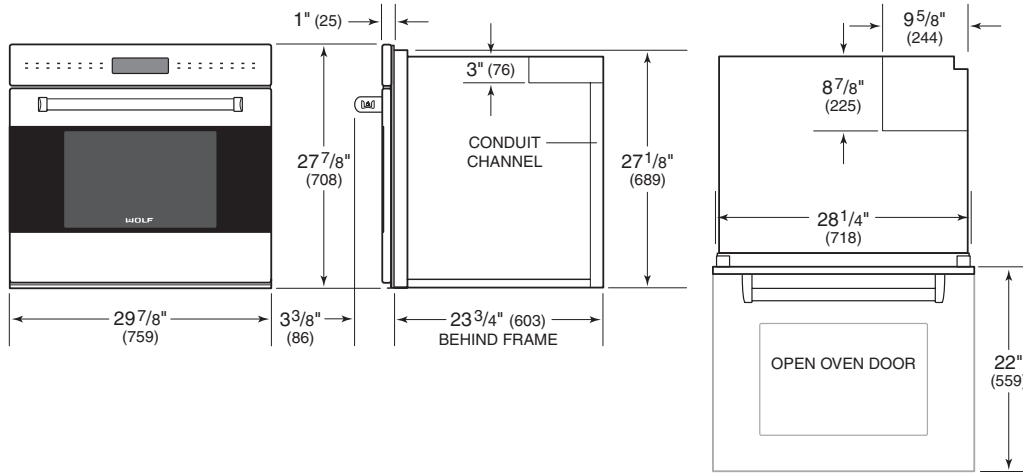


WIDTH	
TRANSITIONAL	W
30" Model	29 7/8" (759)

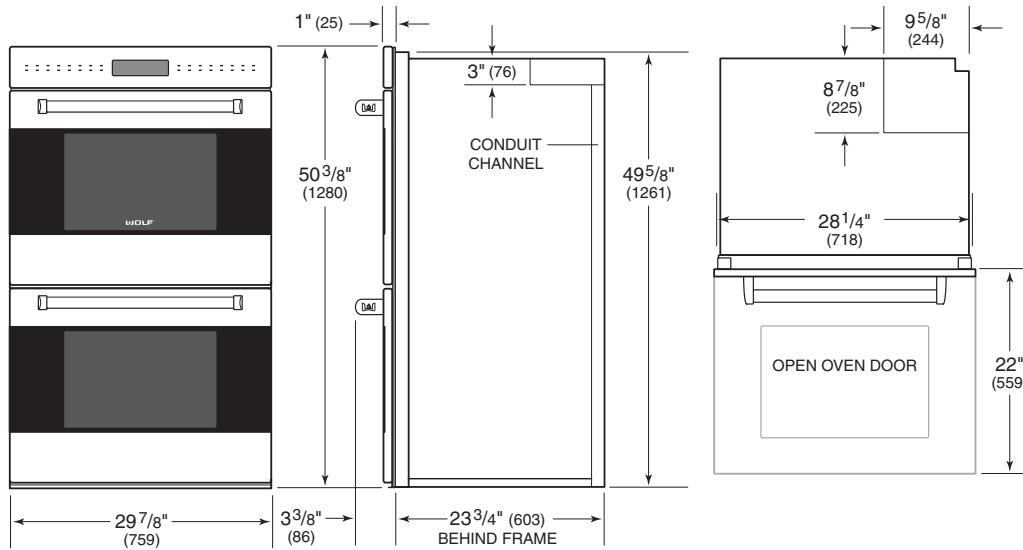
OVENS / WARMING DRAWERS
COOKTOPS / COFFEE SYSTEMS
RANGES / RANGETOPS
OUTDOOR GRILLS
VENTILATION

E Series Ovens

PROFESSIONAL SINGLE OVEN



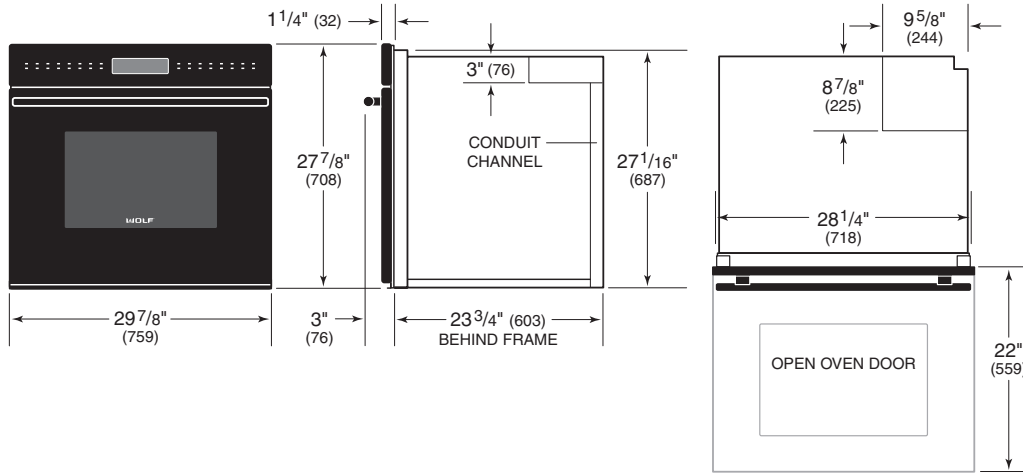
PROFESSIONAL DOUBLE OVEN



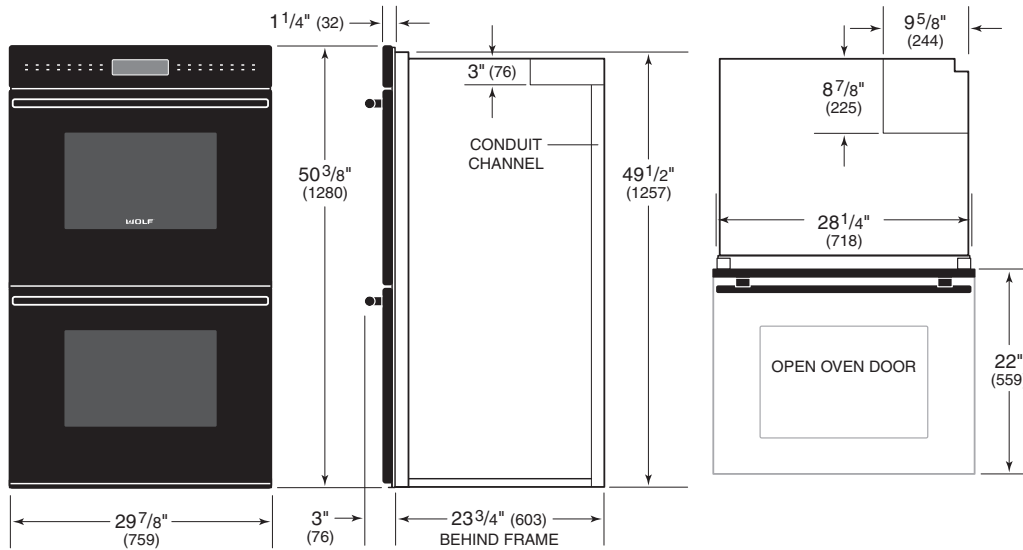
WIDTH	
PROFESSIONAL	W
30" Model	29 7/8" (759)

E Series Ovens

CONTEMPORARY SINGLE OVEN



CONTEMPORARY DOUBLE OVEN



WIDTH	
CONTEMPORARY	W
30" Model	29 7/8" (759)

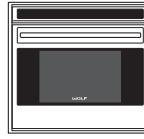
L Series Ovens

Since their introduction a few short years ago, Wolf L series electric ovens have taken the culinary world by storm—and not just for their stylish cobalt blue interior and 10 cooking modes. Thanks to a Wolf innovation called dual convection, the L series delivers faster, more consistent results for baking, roasting, broiling—even drying fruits. Wolf L series ovens are crafted of stainless steel in framed and unframed door styles with tubular handles.

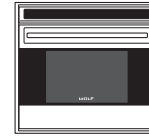
KEY FEATURES

- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Rotating control panel.
- Self-cleaning ovens.
- Full-extension bottom rack for easier access to foods.
- Spring and damper door hinge for quiet, effortless opening and closing of the door.

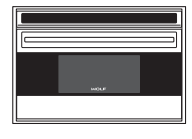
L SERIES OVENS



SO30F
30" Single Framed



SO30U
30" Single Unframed



SO36U
36" Single Unframed



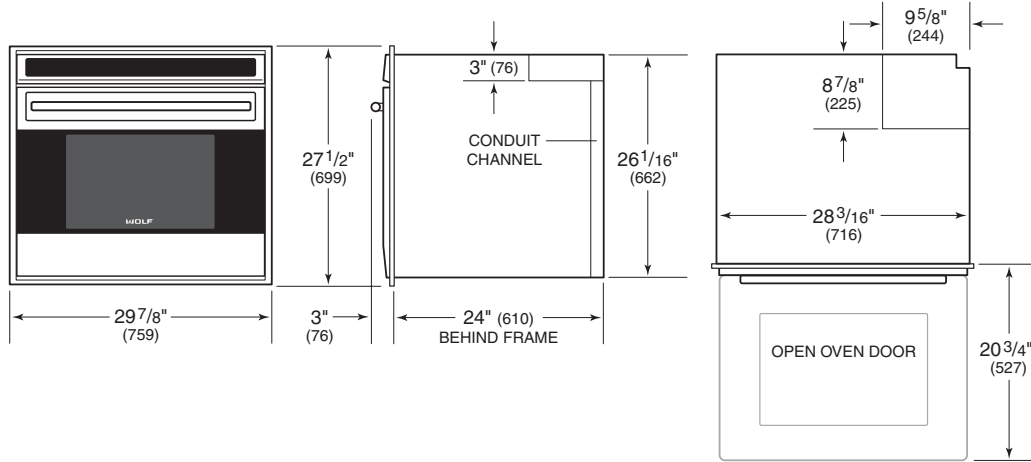
DO30F
30" Double Framed



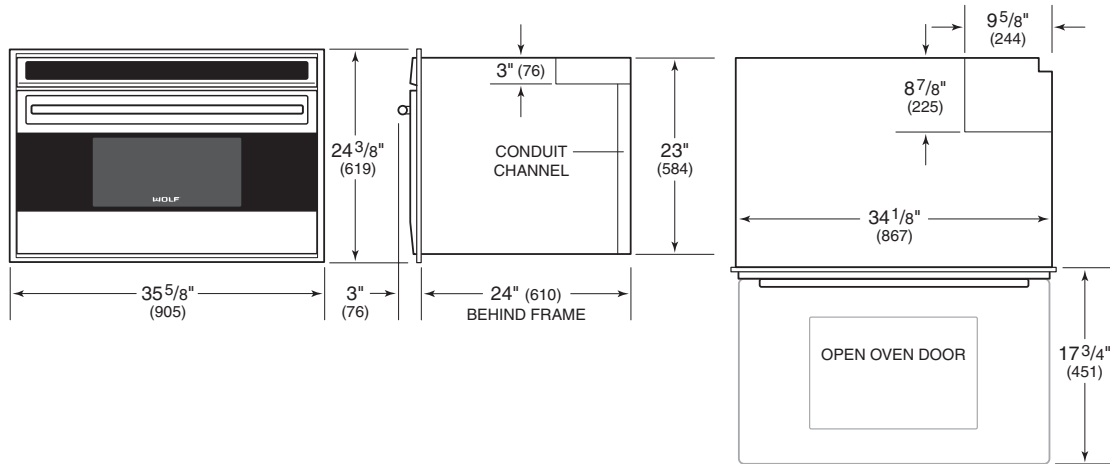
DO30U
30" Double Unframed

L Series Ovens

30" SINGLE OVEN



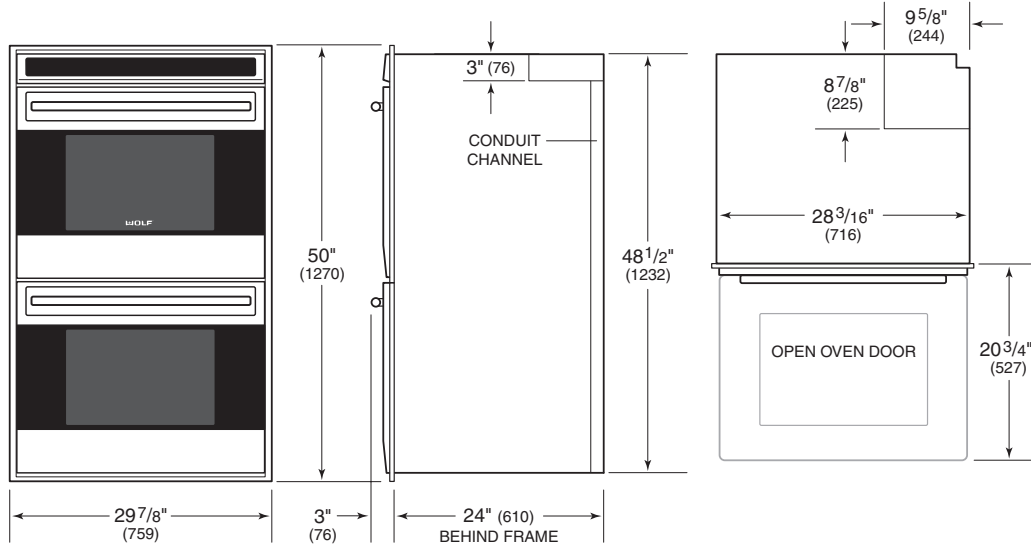
36" SINGLE OVEN



OVENS / WARMING DRAWERS
COOKTOPS / COFFEE SYSTEMS
RANGES / RANGETOPS
OUTDOOR GRILLS
VENTILATION

L Series Ovens

30" DOUBLE OVEN



Planning Information

E AND L SERIES OVENS

E series ovens can be installed in a standard or flush inset application (standard installation only for L series ovens). If a cooktop is being installed above an oven, a minimum of 1/4" (6) is required between units. Location of the electrical supply within the oven opening may require additional cabinet depth.

Finish the edges of the opening. They may be visible when the door is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/4" (6) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS			
BASE SUPPORT			MIN
Single Oven			250 lb (113 kg)
Double Oven			400 lb (181 kg)
TRIM OVERLAP	TOP	BOTTOM	SIDES
30" E Series Oven	1/2" (13)	1/8" (3)	1 1/16" (17)
30" L Series Oven	1/8" (3)	1/8" (3)	1 1/16" (17)
36" L Series Oven	3/16" (5)	1/8" (3)	9/16" (14)

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply for E and L series ovens flush with the back wall and within the shaded area shown in the illustrations on the following pages. For ease of installation, the electrical supply for the oven can be placed in an adjacent cabinet within reach of the conduit.

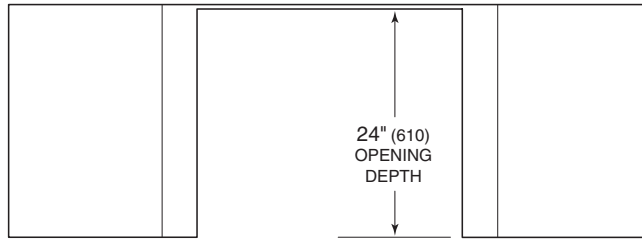
Performance may be compromised if the electrical supply is less than 240 volts.

The oven is supplied with a conduit consisting of two insulated hot lead conductors and a bare ground conductor. The wiring diagram covering the control circuit is provided with the oven.

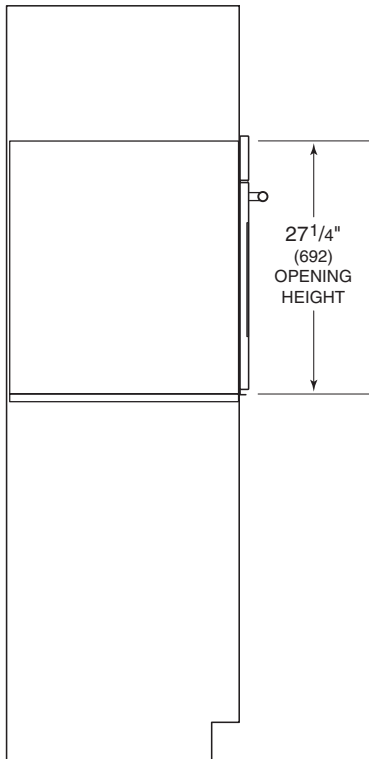
ELECTRICAL REQUIREMENTS	
SINGLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Conduit	4' (1.2 m), 3' (.9 m) for SO36U
Total Amps	21
Max Connected Load	5.1 kW
Min Supply Wire	L1, L2, ground—10 AWG
DOUBLE OVEN	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Conduit	5' (1.5 m)
Total Amps	37
Max Connected Load	8.9 kW
Min Supply Wire	L1, L2, ground—10 AWG

30" E and L Series Single Oven

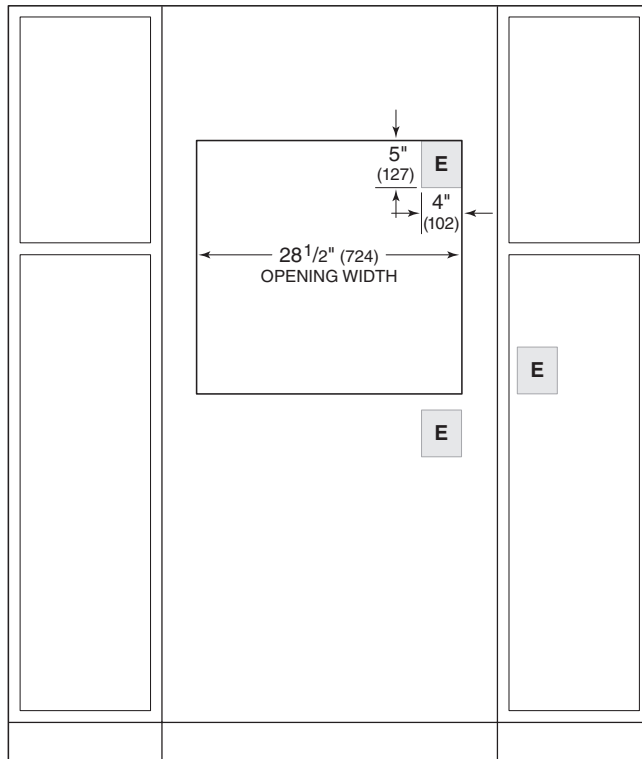
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



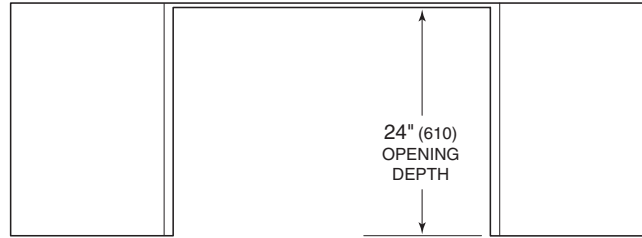
FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.

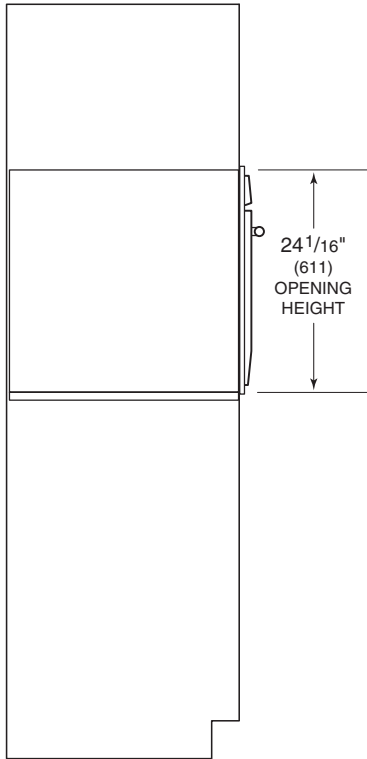
WOLF BUILT-IN OVENS

36" L Series Single Oven

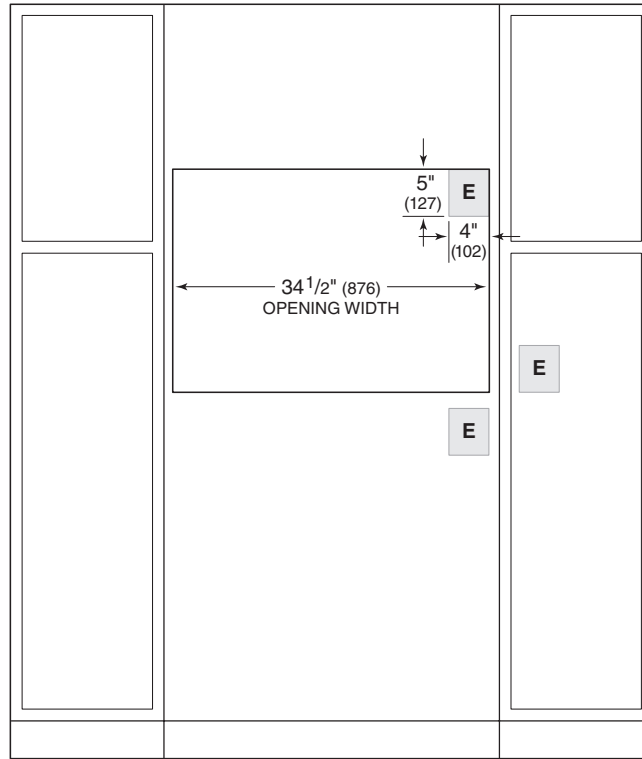
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

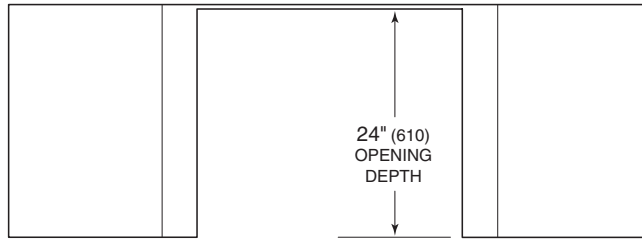


FRONT VIEW

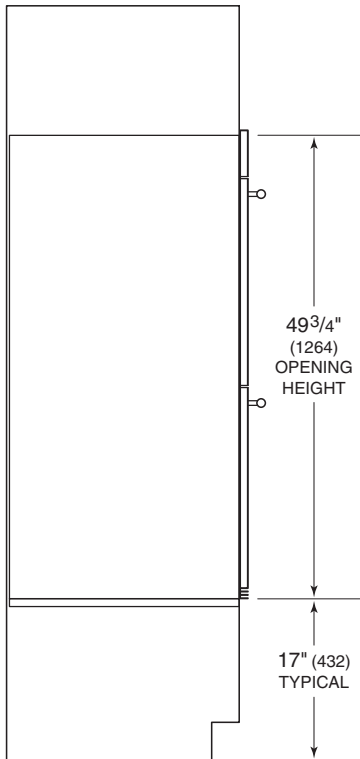
NOTE: Location of electrical supply within opening may require additional cabinet depth.

30" E and L Series Double Oven

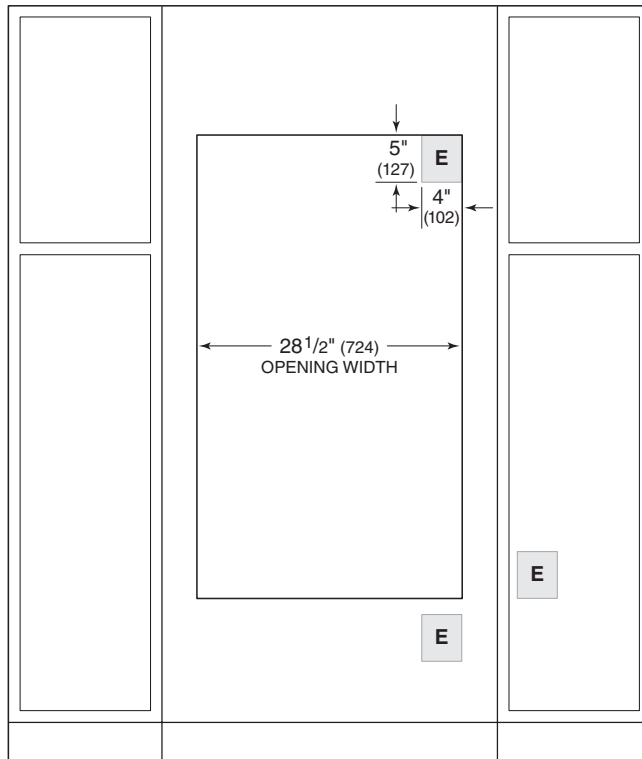
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

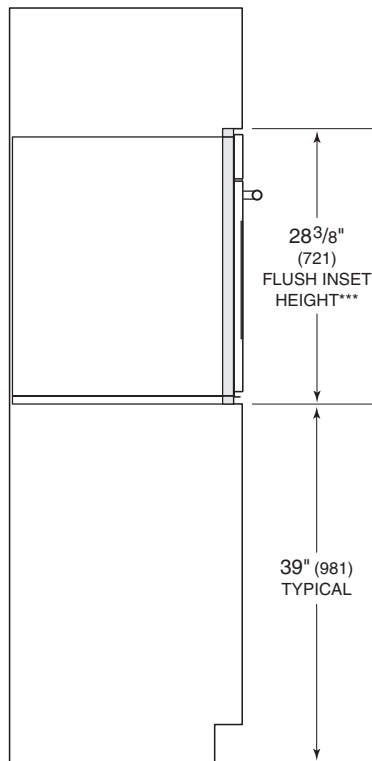
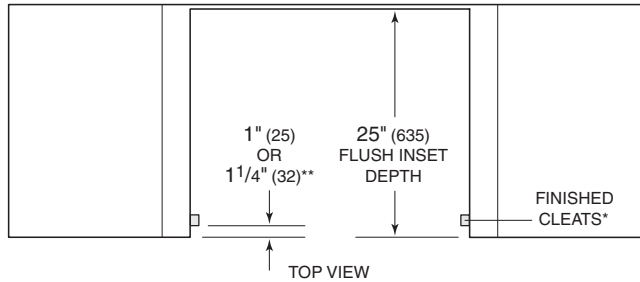


FRONT VIEW

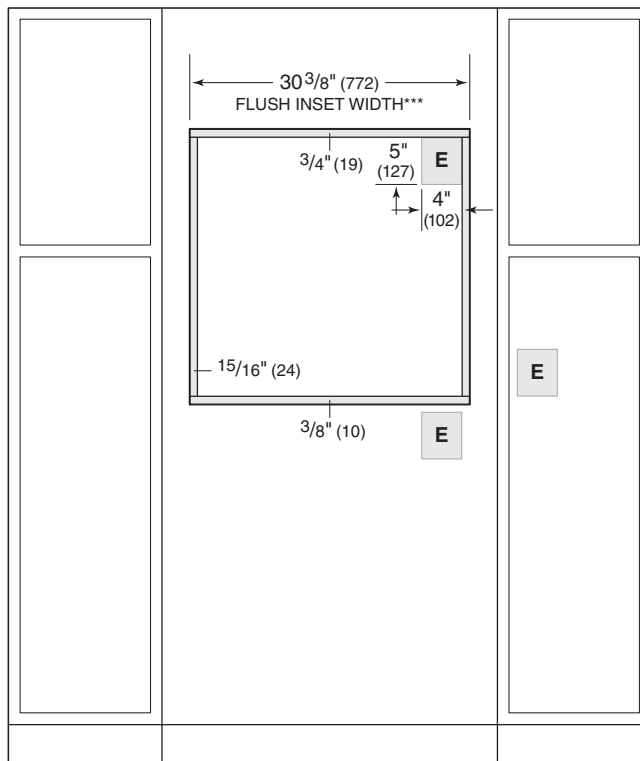
NOTE: Location of electrical supply within opening may require additional cabinet depth.

30" E Series Single Oven

FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.

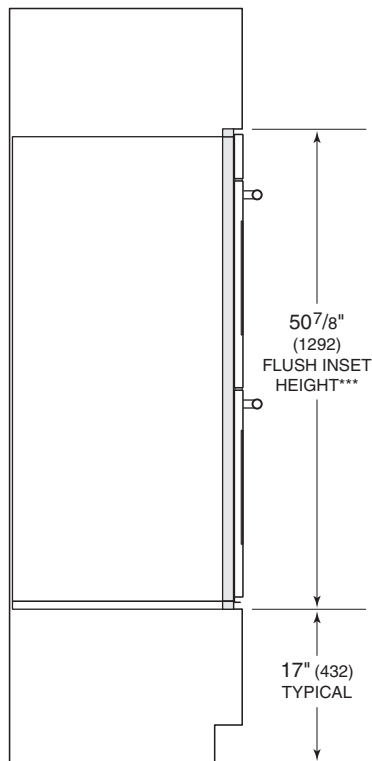
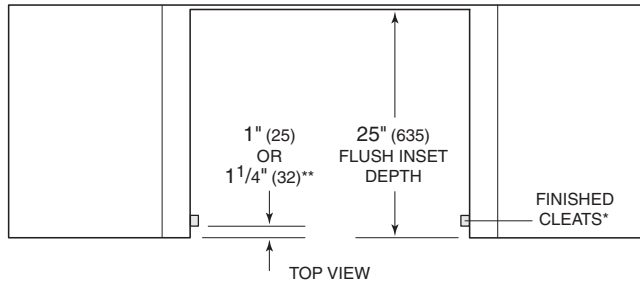
**1" (25) for professional and transitional models and 1 1/4" (32) for contemporary model.

***Dimension provides minimum reveals.

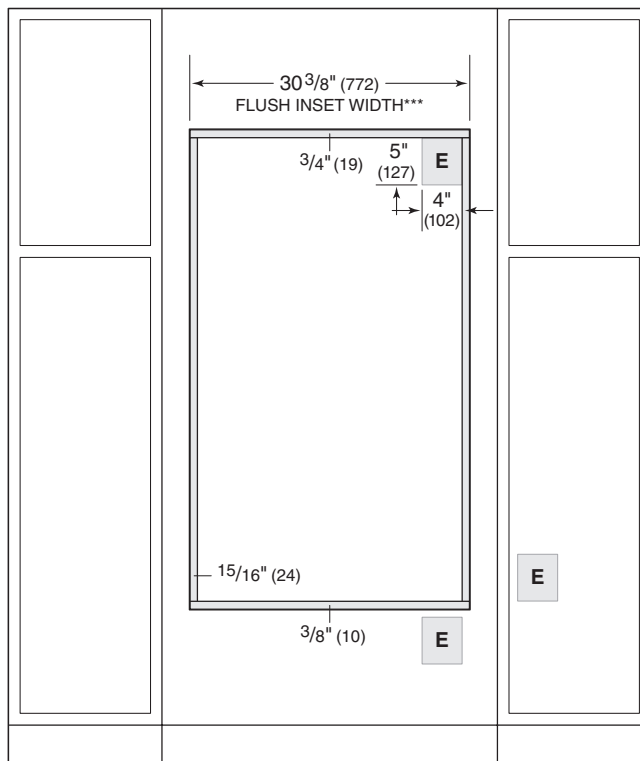
NOTE: Location of electrical supply within opening may require additional cabinet depth.

30" E Series Double Oven

FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.

**1" (25) for professional and transitional models and 1 1/4" (32) for contemporary model.

***Dimension provides minimum reveals.

NOTE: Location of electrical supply within opening may require additional cabinet depth.



Convection Steam Ovens

The legacy of the “combination oven” goes back decades, to innovative chefs in America and Europe who embraced the combination of air movement with superheated steam to achieve superior results—from breads and roasts to delicate fishes, seafood and vegetables. Wolf combines the benefits of convection and steam for the most innovative steam oven on the market today. Virtually any dish prepared in a conventional oven, range or microwave can also be prepared in the Wolf convection steam oven—with more control. Two widths and three distinct styles compliment the look of Wolf ovens, ranges and cooktops. Convection steam ovens can be installed in a standard or flush inset application.

KEY FEATURES

- Designed to match Wolf transitional, professional and contemporary products.
- Convection and steam heat with ten cooking modes for superior control.
- Gourmet and Recipes modes for quick and convenient meal preparation.
- Temperature probe, perforated and solid stainless steel pans.
- Operating time, delayed start and descaling features.

CONVECTION STEAM OVENS

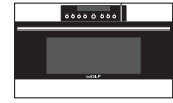
TRANSITIONAL



CSO24TE/S/TH

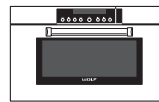


CSO30TM/S/TH

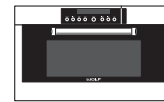


CSO30TE/S/TH

PROFESSIONAL



CSO30PM/S/PH



CSO30PE/S/PH

CONTEMPORARY

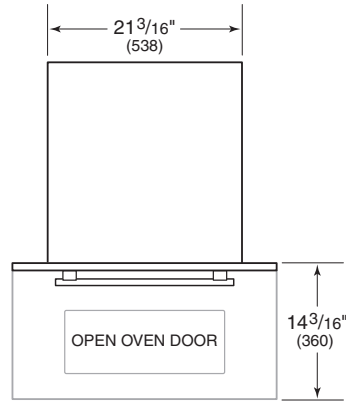
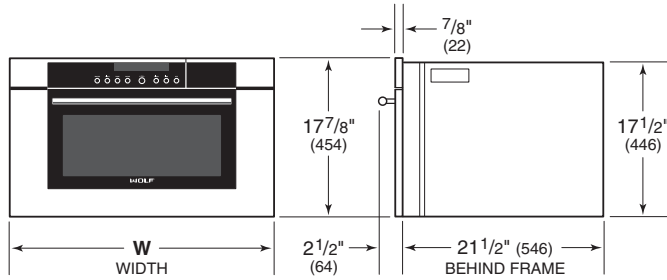


CSO30CM/B/TH

WOLF CONVECTION STEAM OVENS

Convection Steam Ovens

TRANSITIONAL

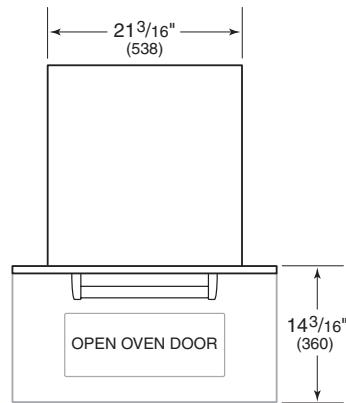
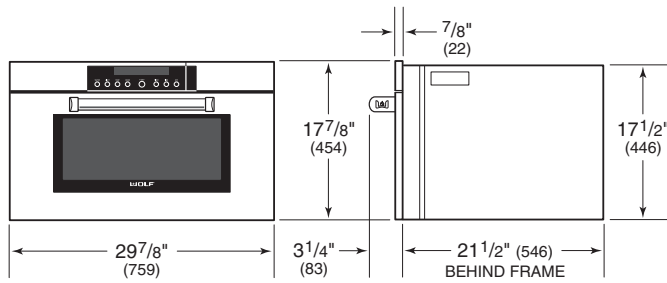


WIDTH

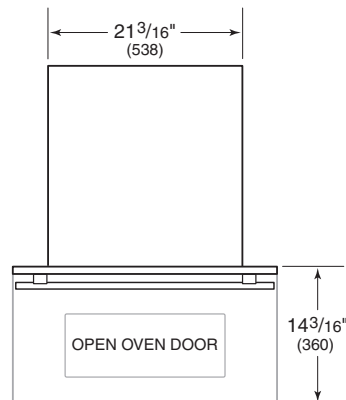
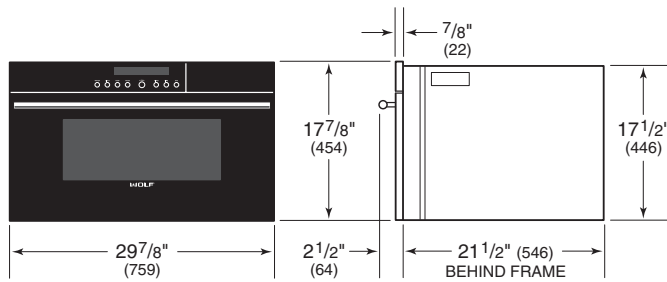
TRANSITIONAL

	W
24" Model	23 1/2" (597)
30" Model	29 7/8" (759)

PROFESSIONAL



CONTEMPORARY



Planning Information

The convection steam oven can be installed in a standard or flush inset application. The electrical supply for the oven must be located in an adjacent cabinet.

Finish the edges of the opening. They may be visible when the door is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS			
BASE SUPPORT		MIN	
Convection Steam Oven		100 lb (45 kg)	
TRIM OVERLAP	24" MODEL	30" MODEL	
Top	3/16" (5)	3/16" (5)	
Bottom	0" (0)	0" (0)	
Sides	1 1/16" (18)	3 7/8" (98)	

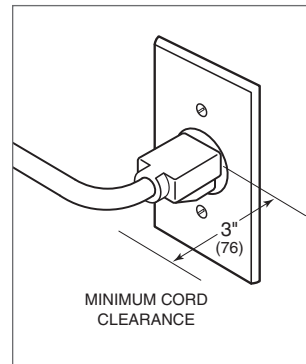
ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation. Refer to the illustration below for minimum power cord plug clearance.

Performance may be compromised if the electrical supply is less than 240 volts.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	20 amp dedicated circuit
Receptacle	NEMA 6-20R grounding-type
Power Cord	6' (1.8 m)

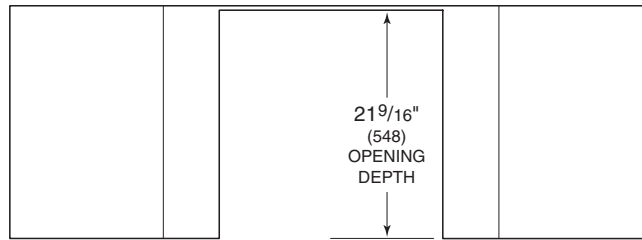


Power cord clearance.

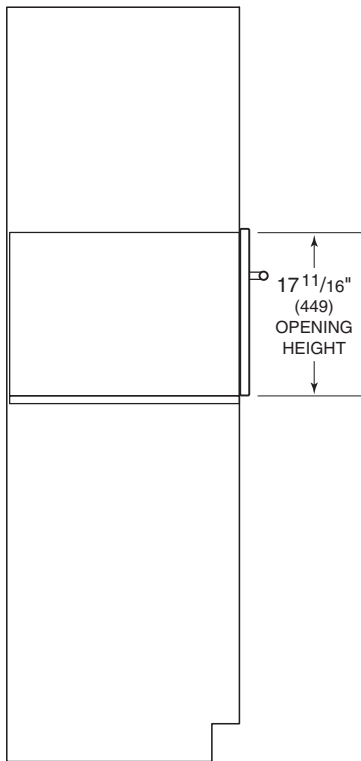
WOLF CONVECTION STEAM OVENS

Convection Steam Oven

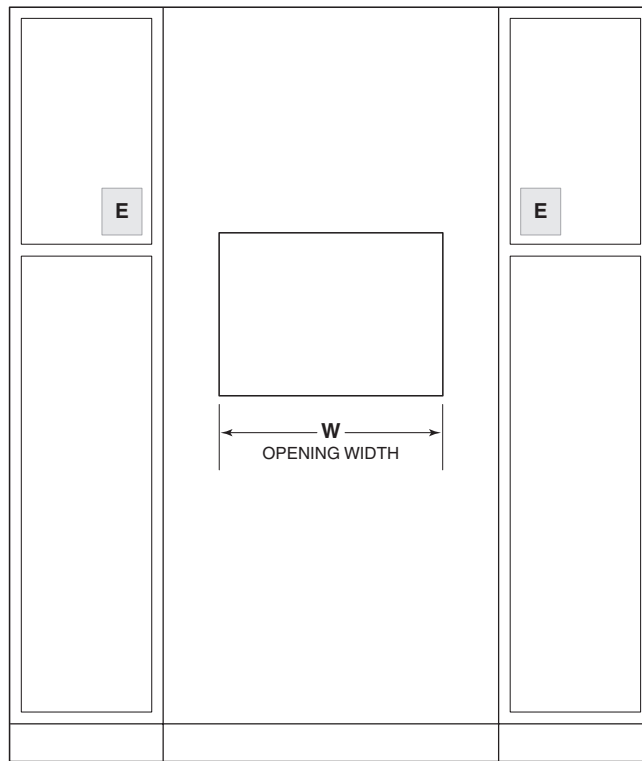
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

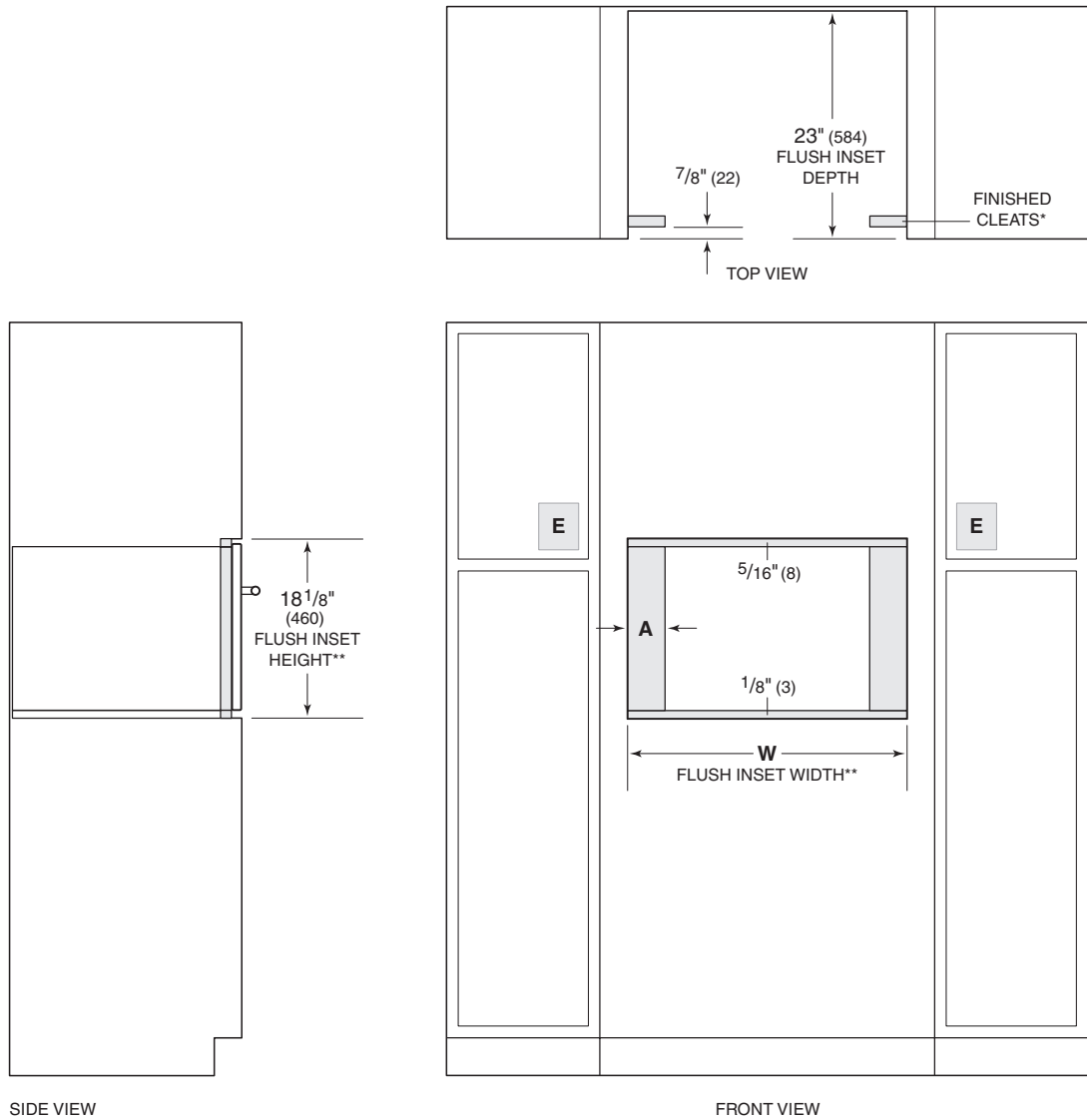
*NOTE: 24" (610) and 30" (762) models require the same opening dimensions.
Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.*

OPENING WIDTH

CONVECTION STEAM OVEN	W
24" Model	22 ¹ / ₈ " (562)
30" Model	22 ¹ / ₈ " (562)

Convection Steam Oven

FLUSH INSET INSTALLATION



*Will be visible and should be finished to match cabinetry.

**Dimension provides minimum reveals.

NOTE: Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.

FLUSH INSET WIDTH		
CONVECTION STEAM OVEN	W	A
24" Model	23 ³ / ₄ " (603)	1 ³ / ₁₆ " (21)
30" Model	30 ¹ / ₈ " (765)	4" (102)



Microwave Ovens

As true cooking instruments, Wolf microwave ovens have features that make fast meals better meals. Drawer microwave ovens can be conveniently located undercounter, in a corner or below an oven. Wolf also offers both a roomy, powerful standard microwave and a convection model that can microwave, broil and cook in three convection modes. Trim kits to match Wolf ovens are available through an authorized Wolf dealer. Microwave ovens can be installed in a standard or flush inset application.

KEY FEATURES

- Distinct styles or trim compliment the look of Wolf ovens.
- Large-capacity interior.
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.
- Reheat setting is perfect for leftovers.
- Freestanding option for convection and standard microwave ovens.

DRAWER MICROWAVE

TRANSITIONAL



MD24TE/S



MD30TE/S

PROFESSIONAL



MD30PE/S

CONVECTION MICROWAVE



MC24
M/E Series Trim



MC24
L Series Trim

STANDARD MICROWAVE



MS24
M/E Series Trim

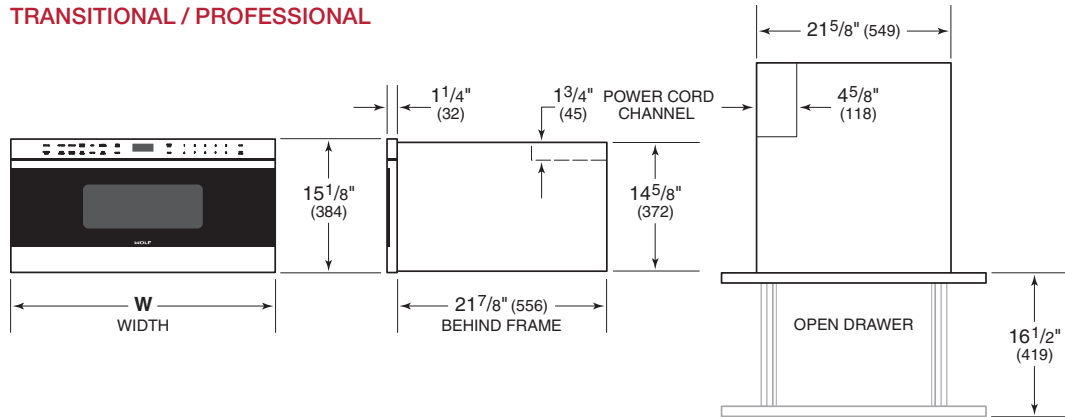


MS24
L Series Trim

WOLF MICROWAVE OVENS

Drawer Microwave Ovens

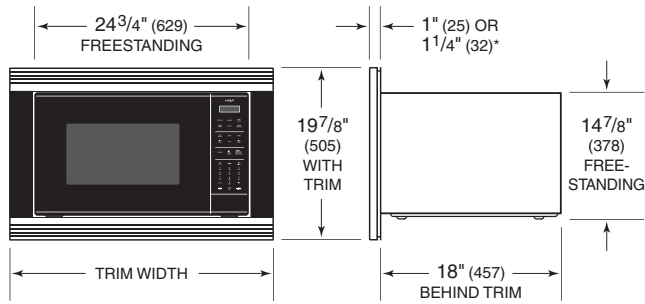
TRANSITIONAL / PROFESSIONAL

**WIDTH**

DRAWER MICROWAVE	W
24" Model	$23\frac{7}{8}"$ (606)
30" Model	$29\frac{7}{8}"$ (759)

Convection Microwave Oven

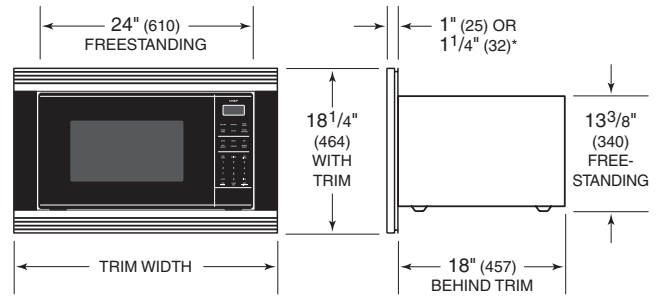
M / E SERIES TRIM



*1 1/4" (32) for contemporary E series trim only.

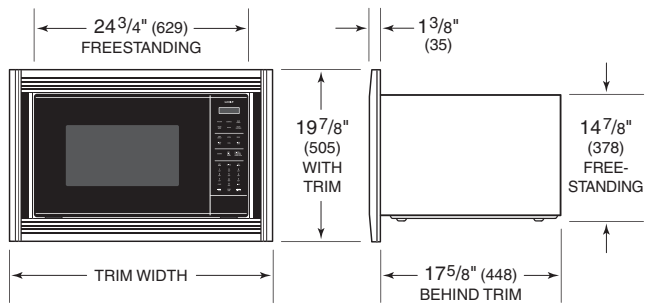
Standard Microwave Oven

M / E SERIES TRIM

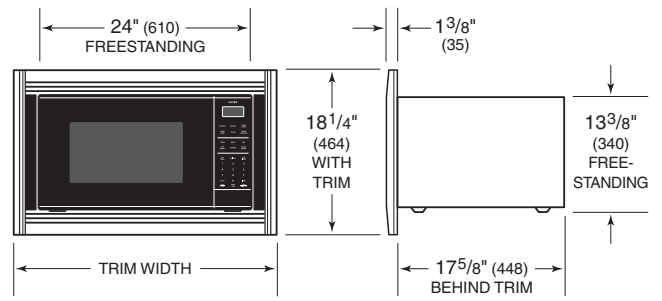


*1 1/4" (32) for contemporary E series trim only.

L SERIES TRIM



L SERIES TRIM



TRIM WIDTH			
CONVECTION	M SERIES	E SERIES	L SERIES
27" Trim	NA	26 7/8" (683)	NA
30" Trim	29 7/8" (759)	29 7/8" (759)	29 7/8" (759)
36" Trim	NA	NA	35 5/8" (905)

TRIM WIDTH			
STANDARD	M SERIES	E SERIES	L SERIES
27" Trim	NA	26 7/8" (683)	NA
30" Trim	29 7/8" (759)	29 7/8" (759)	29 7/8" (759)

Planning Information

DRAWER MICROWAVE

The drawer microwave oven can be installed in a standard or flush inset application. Location of the electrical supply within the oven opening may require additional cabinet depth.

Finish the edges of the opening. They may be visible when the drawer is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on the top and sides and 11/16" (18) on the bottom. To ensure consistent reveals, each corner of the opening must be exactly 90°. A sales accessory is required to direct air away from the unit. Accessories are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

INSTALLATION REQUIREMENTS		
BASE SUPPORT		MIN
24" Model		125 lb (57 kg)
30" Model		125 lb (57 kg)
TRIM OVERLAP	24" MODEL	30" MODEL
Top	5/16" (8)	5/16" (8)
Bottom	1/16" (2)	1/16" (2)
Sides	7/8" (22)	37/8" (98)

CONVECTION AND STANDARD MICROWAVES

Convection and standard microwave ovens can be installed in a standard or flush inset application using accessory trim to match Wolf ovens. Trim kits are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

Convection and standard microwave ovens can also be used freestanding. For freestanding applications, a minimum 2" (51) space is required at the top, rear and sides of the microwave oven for air circulation.

INSTALLATION REQUIREMENTS		
BASE SUPPORT		MIN
Convection Microwave		125 lb (57 kg)
Standard Microwave		125 lb (57 kg)
27" E SERIES TRIM OVERLAP	CONVECTION	STANDARD
Top	1/4" (6)	9/16" (14)
Bottom	3/4" (19)	11/16" (17)
Sides	13/16" (21)	13/16" (21)
30" M/E/L TRIM OVERLAP	CONVECTION	STANDARD
Top	1/4" (6)	9/16" (14)
Bottom	3/4" (19)	11/16" (17)
Sides	13/16" (30)	13/16" (30)
36" L SERIES TRIM OVERLAP	CONVECTION	STANDARD
Top	3/16" (5)	NA
Bottom	13/16" (21)	NA
Sides	1 1/4" (32)	NA

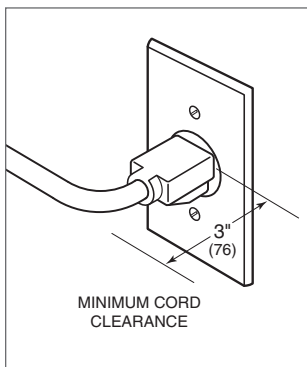
Planning Information

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. The receptacle may also be located in an adjacent cabinet within reach of the power cord. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation. Refer to the illustration below for minimum power cord plug clearance.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	4' (1.2 m)

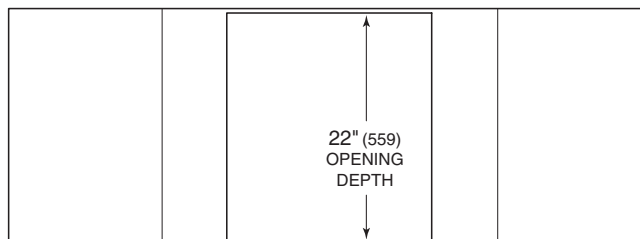


Power cord clearance.

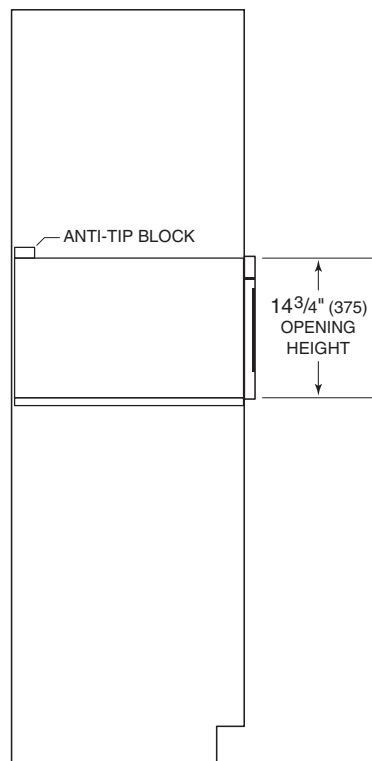
WOLF MICROWAVE OVENS

Drawer Microwave Oven

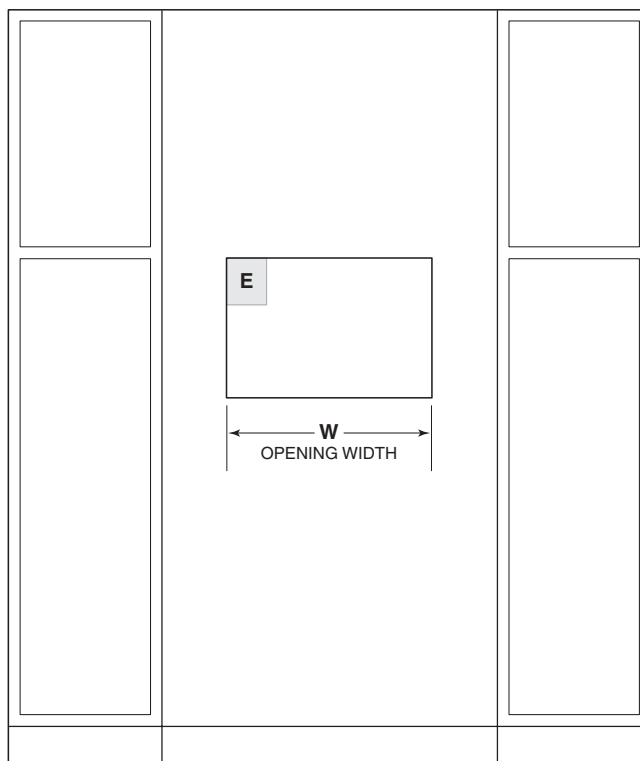
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



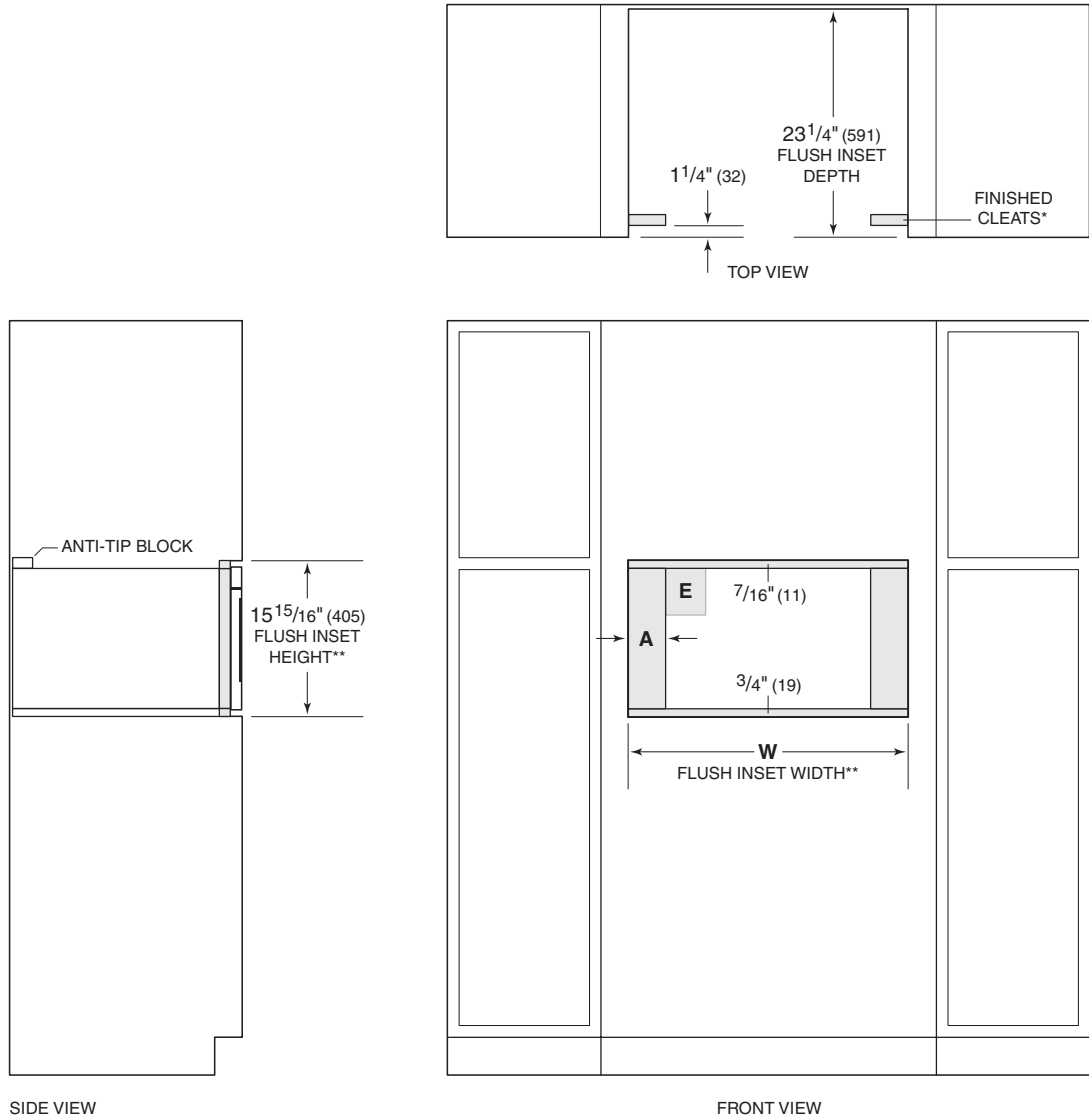
FRONT VIEW

NOTE: All drawer microwave ovens require the same opening dimensions.

OPENING WIDTH	
DRAWER MICROWAVE	W
24" Model	22 ¹ / ₈ " (562)
30" Model	22 ¹ / ₈ " (562)

Drawer Microwave Oven

FLUSH INSET INSTALLATION



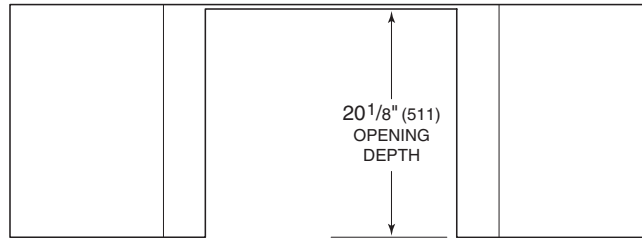
*Will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals.

FLUSH INSET WIDTH		
DRAWER MICROWAVE	W	A
24" Model	24 1/8" (613)	1" (25)
30" Model	30 1/8" (765)	4" (102)

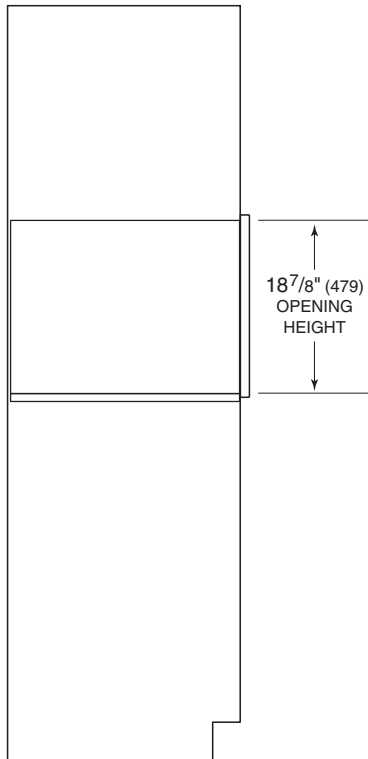
WOLF MICROWAVE OVENS

Convection Microwave Oven

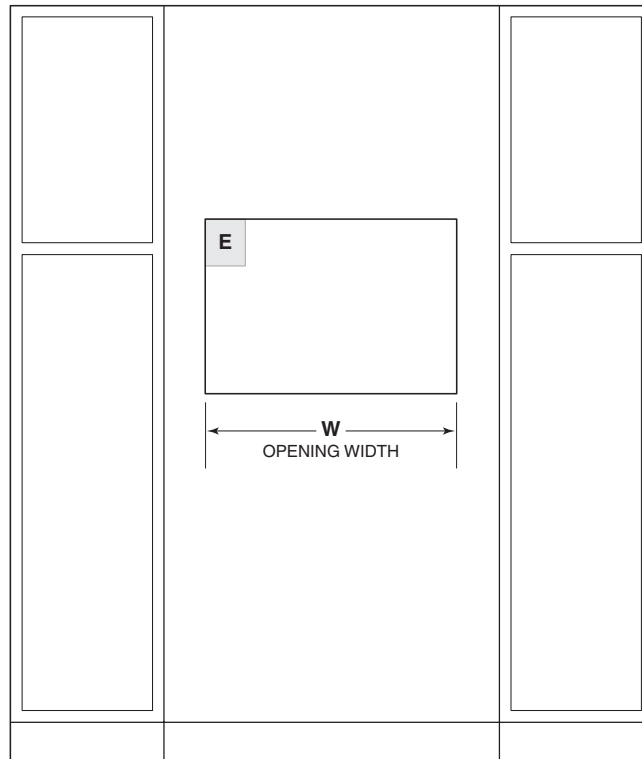
STANDARD INSTALLATION WITH TRIM



TOP VIEW



SIDE VIEW



FRONT VIEW

OPENING WIDTH**CONVECTION MICROWAVE****W**

27" Trim

25¹/₄" (641)

30" Trim

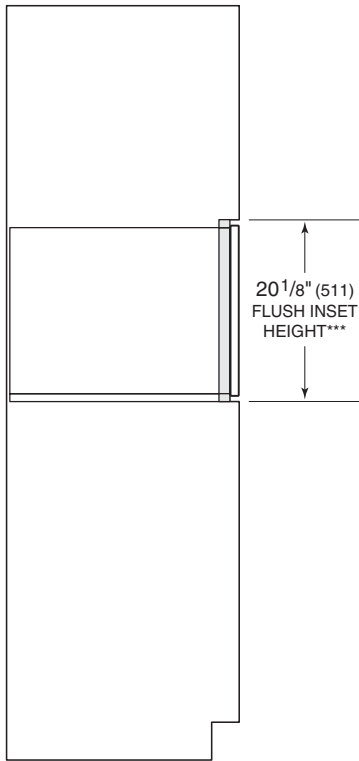
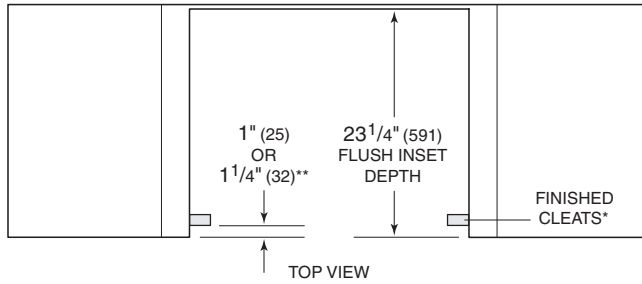
27¹/₂" (699)

36" Trim

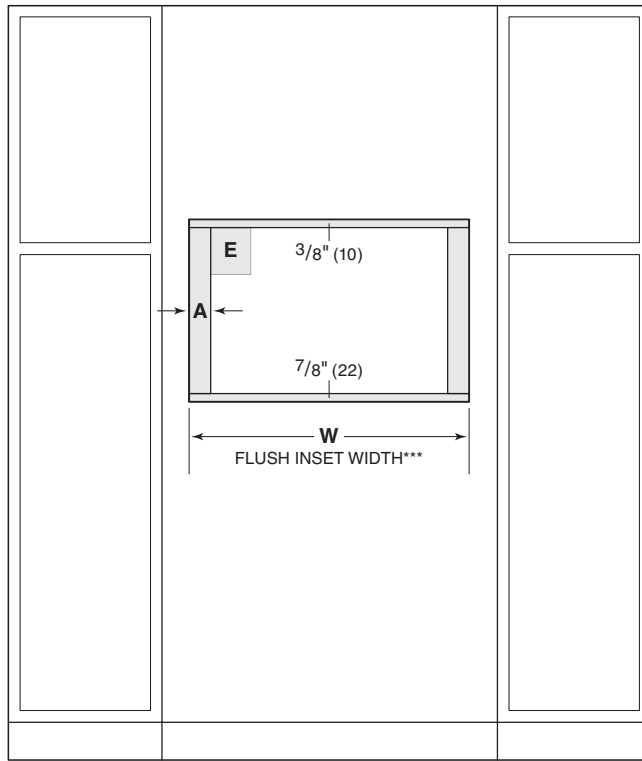
33³/₈" (854)

Convection Microwave Oven

FLUSH INSET INSTALLATION WITH TRIM



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.

**1 1/4" (32) for contemporary E series trim only.

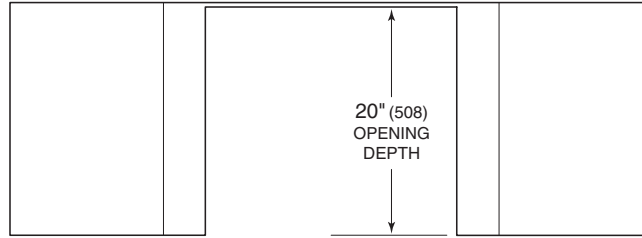
***Dimension provides minimum reveals.

FLUSH INSET WIDTH		
CONVECTION MICROWAVE	W	A
27" Trim	27 1/8" (689)	15/16" (24)
30" Trim	30 1/8" (765)	1 3/16" (30)

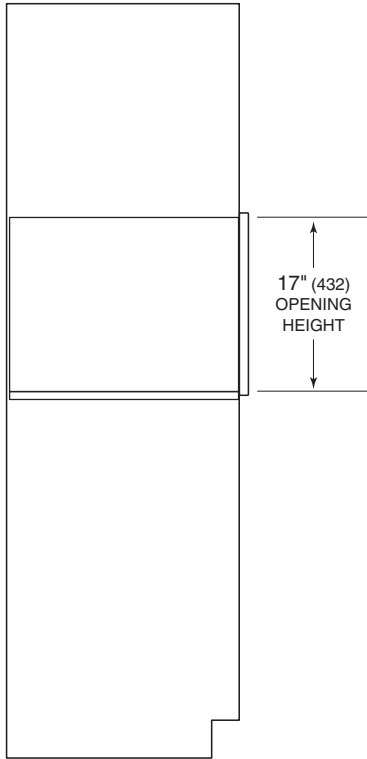
WOLF MICROWAVE OVENS

Standard Microwave Oven

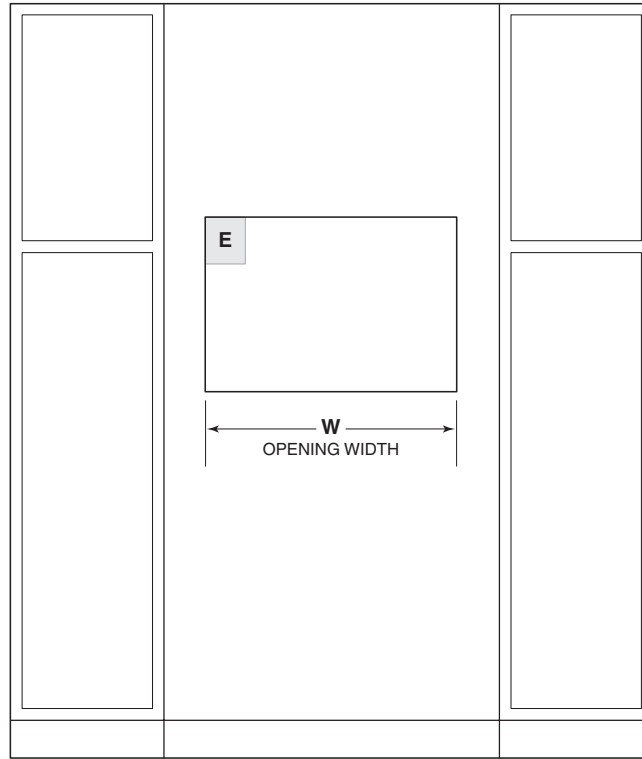
STANDARD INSTALLATION WITH TRIM



TOP VIEW



SIDE VIEW



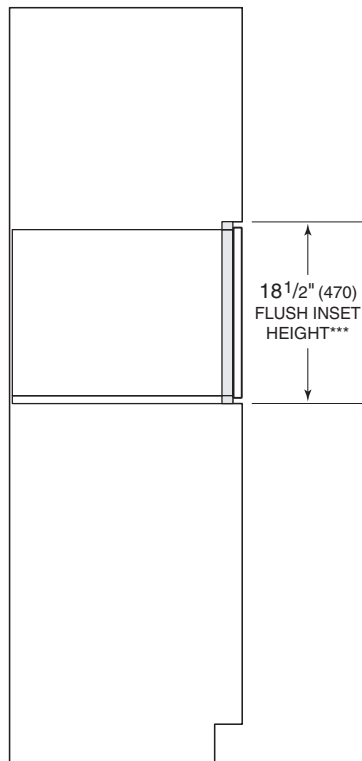
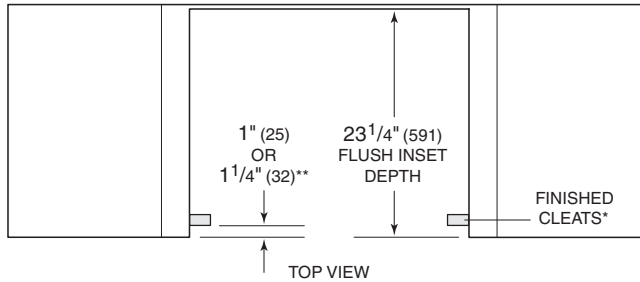
FRONT VIEW

OPENING WIDTH

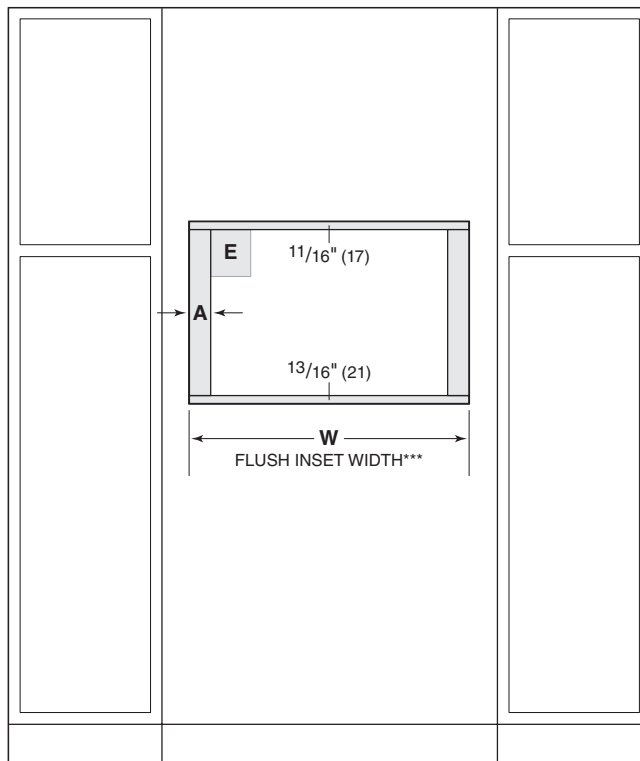
STANDARD MICROWAVE	W
27" Trim	25 ¹ / ₄ " (641)
30" Trim	27 ¹ / ₂ " (699)

Standard Microwave Oven

FLUSH INSET INSTALLATION WITH TRIM



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.

**1 1/4" (32) for contemporary E series trim only.

***Dimension provides minimum reveals.

FLUSH INSET WIDTH		
STANDARD MICROWAVE	W	A
27" Trim	27 1/8" (689)	15/16" (24)
30" Trim	30 1/8" (765)	1 3/16" (30)



Warming Drawers

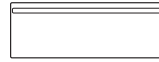
Wolf warming drawers are designed to take care of prepared foods until it's time to serve them. You can adjust the temperature, keeping moist foods moist and crisp foods crisp. Warming drawers are ideal for proofing dough. Drawer fronts are available to match the look of Wolf ovens, sealed burner rangetops and outdoor grills. The integrated drawer front allows for a custom wood panel and handle. Model WWD300, approved for outdoor installations, is ideal for any outdoor kitchen.

KEY FEATURES

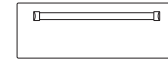
- Model WWD300 is CSA approved for outdoor applications.
- 850-watt heating element with temperature control range of 80°F (25°C) to 200°F (95°C).
- Spacious 1.5 cu ft (42 L) interior capacity.
- Preset, four-hour automatic shutoff.
- Hidden electronic touch controls for sleek appearance.
- Ball-bearing drawer glides for smooth, full extension.
- UL approved for warming towels.
- Accessory six-piece container set available.

WARMING DRAWER FRONTS

M / E SERIES



Transitional

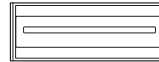


Professional



Contemporary

L SERIES



Tubular Handle

INTEGRATED



Custom Panel

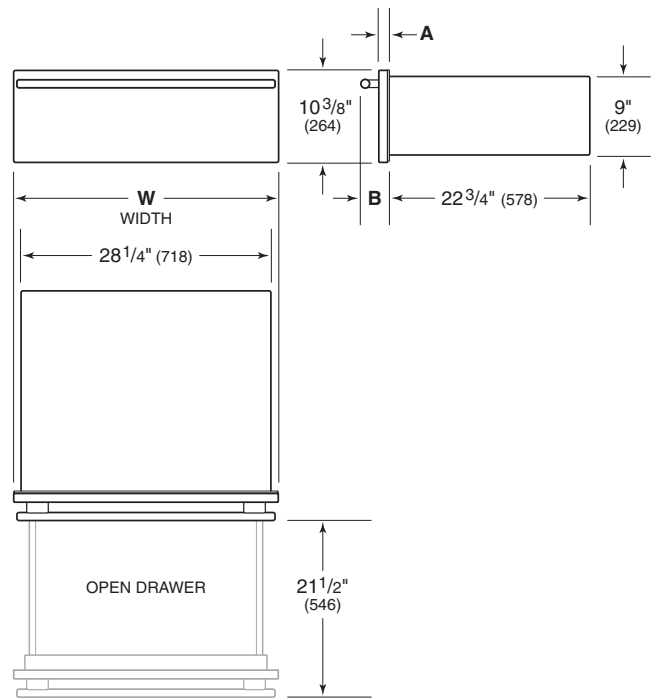
Warming Drawers

DRAWER FRONT OPTIONS

Wolf warming drawer fronts allow for many design options, but the warming drawer itself will be the same for all applications. A panel mounting kit is required when installing a custom panel. The panel mounting kit is available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The 2" (51) thick drawer front, in 30" and 36" widths, is designed to be installed below a sealed burner rangetop or outdoor gas grill, so the panel aligns properly with the front of the rangetop or grill. Dimensions for the warming drawer remain the same, even though the drawer front may be wider to match a Wolf 36" oven, sealed burner rangetop or outdoor grill.

DIMENSIONS



DRAWER FRONT

MODEL	W
30" Drawer Front	29 ⁷ / ₈ " (759)
36" Drawer Front	35 ⁷ / ₈ " (911)

M SERIES	A	B
Transitional / Professional	7 ⁷ / ₈ " (22)	3 ¹ / ₄ " (83)
Contemporary	1" (25)	3 ³ / ₈ " (86)

E SERIES	A	B
Transitional / Professional	1 ¹ / ₈ " (29)	3 ¹ / ₂ " (89)
Professional (2" thick)	2 ¹ / ₈ " (54)	4 ¹ / ₂ " (114)
Contemporary	1 ³ / ₈ " (35)	3 ³ / ₄ " (95)

L SERIES	A	B
Transitional	7 ⁷ / ₈ " (22)	3 ¹ / ₂ " (89)

INTEGRATED DRAWER FRONT

CUSTOM PANEL	W	H	D
Typical Dimensions	29 ⁷ / ₈ " (759)	10 ³ / ₈ " (264)	3 ⁴ / ₈ " (19)
Min Thickness			5 ⁸ / ₈ " (16)

Planning Information

The warming drawer must be installed with a Wolf drawer front, available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Specific installation instructions are included with the drawer front.

The warming drawer can be installed in a standard or flush inset application (excludes L series drawer front).

For a standard installation, the drawer collar and front panel sit proud of the cabinet face frame. A recessed installation requires the cabinetry be recessed by $\frac{3}{16}$ " (5) so the collar is flush with the cabinet face frame but the drawer front will sit proud. A flush inset installation (excludes L series) requires the drawer collar and front panel be recessed to be flush with surrounding cabinetry. Refer to illustrations on the following pages for minimum cabinet dimensions for your specific installation.

Finish the edges of the opening. They may be visible when the drawer is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum $\frac{1}{8}$ " (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

Model WWD300 is CSA approved for outdoor installations.

INSTALLATION REQUIREMENTS	
BASE SUPPORT	MIN
Warming Drawer	200 lbs (90 kg)
TRIM OVERLAP	
Top, Bottom and Sides	$\frac{5}{8}$ " (16)

ELECTRICAL

Installation must comply with all applicable electrical codes.

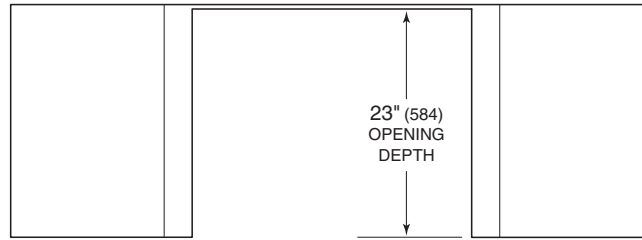
Locate the electrical supply flush with the back wall and within the shaded area shown in the illustrations on the following pages. For ease of installation, the electrical supply for the warming drawer can be placed in an adjacent cabinet within reach of the power cord.

IMPORTANT NOTE: When installed outdoors, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock.

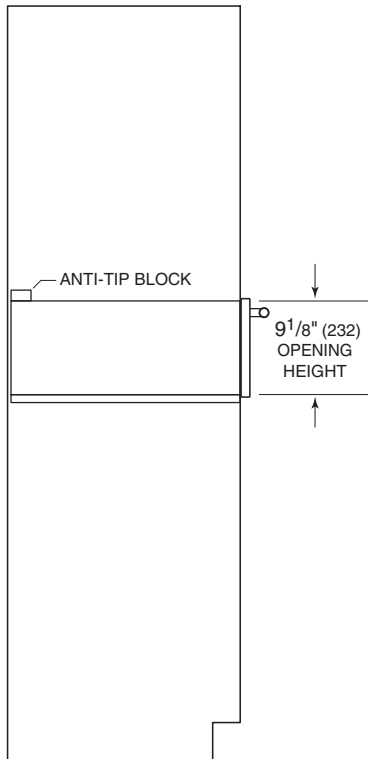
ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	3' (.9 m)

Warming Drawer

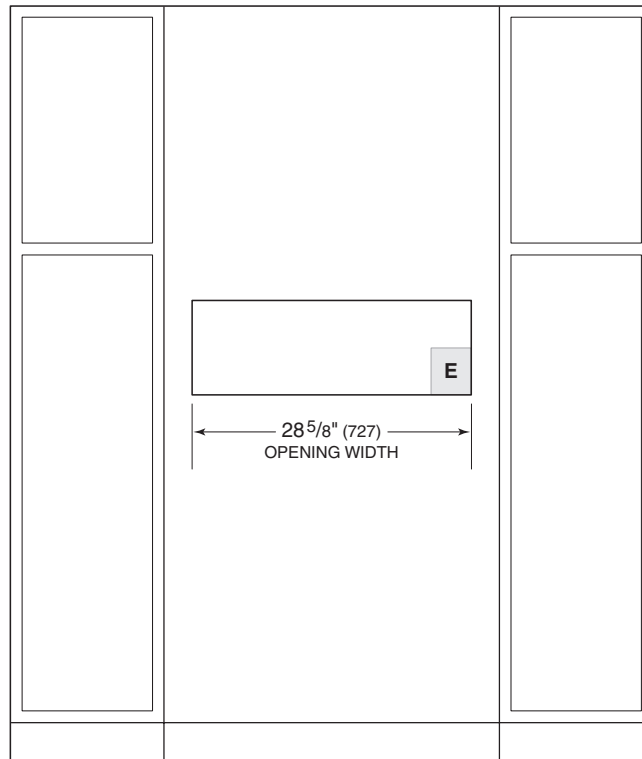
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

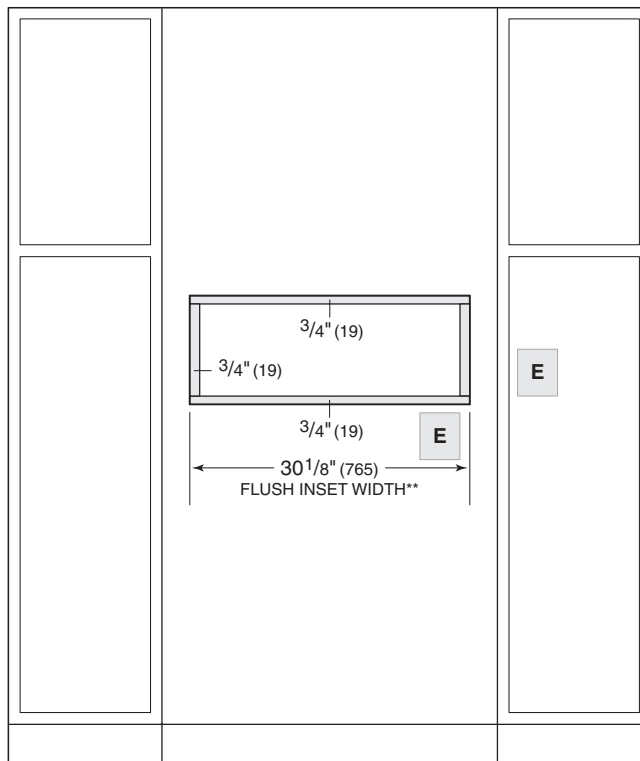
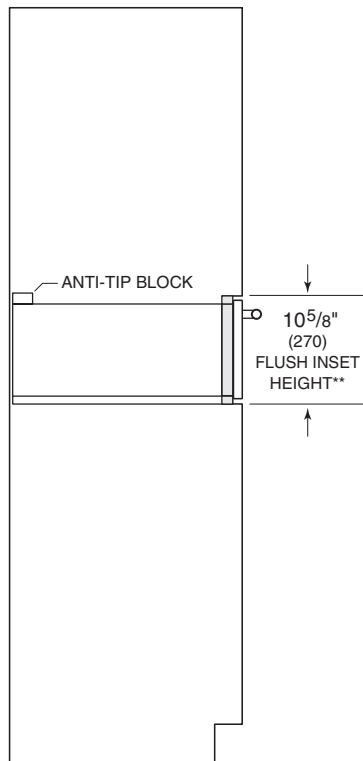
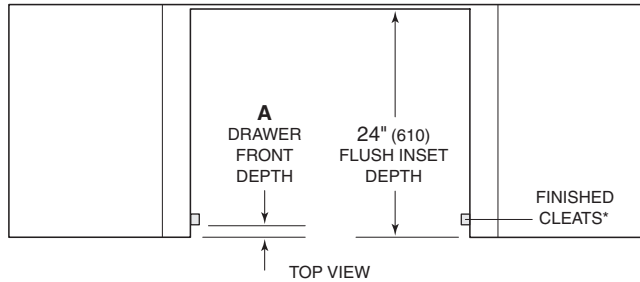


FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.

Warming Drawer

FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

*Will be visible and should be finished to match cabinetry.

**Dimension provides minimum reveals.

NOTE: Location of electrical supply within opening may require additional cabinet depth.

DRAWER FRONT DEPTH		
A	M SERIES	E SERIES
Transitional / Professional	7/8" (22)	1 1/8" (29)
Professional (2" thick)	NA	2 1/8" (54)
Contemporary	1" (25)	1 3/8" (35)

Custom front panel depth is dependent on panel thickness.



Induction Cooktops

Ultrafast. Exceptionally energy efficient. Induction cooking has been popular among European chefs and homeowners for decades. Now Wolf leads the way in bringing this remarkable technology to North American kitchens. Its secret is magnetism. Electromagnetic elements cause iron and magnetic stainless cookware to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop's surface remains cool. Your kitchen stays cooler too. Transitional models have stainless steel trim. Contemporary models can be mounted flush with the countertop.

KEY FEATURES

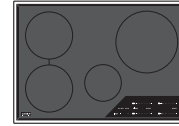
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.
- Cookware sensing—elements will not be energized without an induction-compatible pan on the surface.
- Touch controls, invisible when the cooktop is off, display an intuitive power scale for precise control.
- Boost mode boosts power by diverting power from an adjacent element.
- Bridge zone connects elements to create a larger cooking area.

INDUCTION COOKTOPS

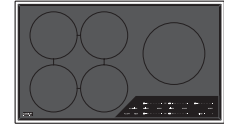
TRANSITIONAL



CI152T/S

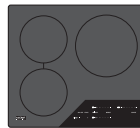


CI304T/S

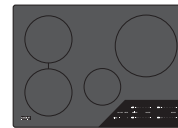


CI365T/S

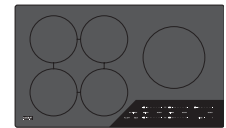
CONTEMPORARY



CI243C/B



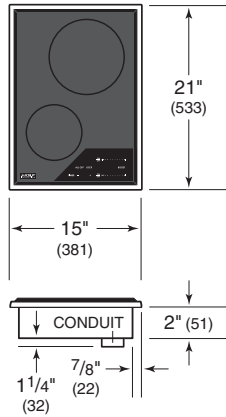
CI304C/B



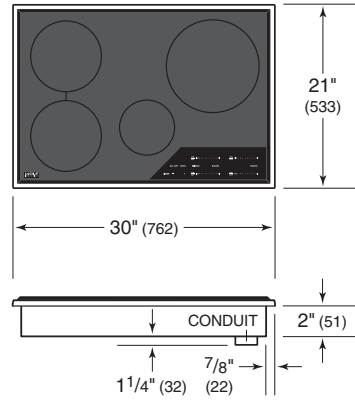
CI365C/B

Induction Cooktops

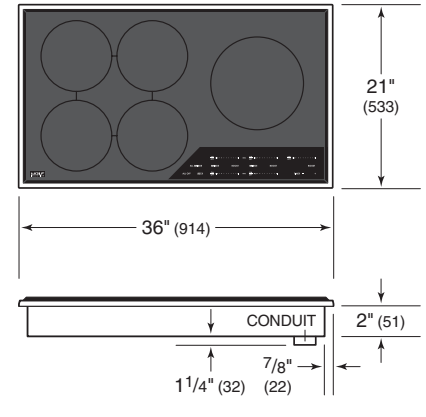
15" TRANSITIONAL



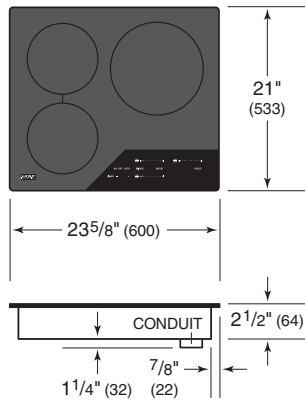
30" TRANSITIONAL



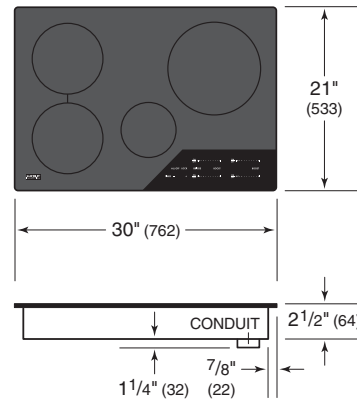
36" TRANSITIONAL



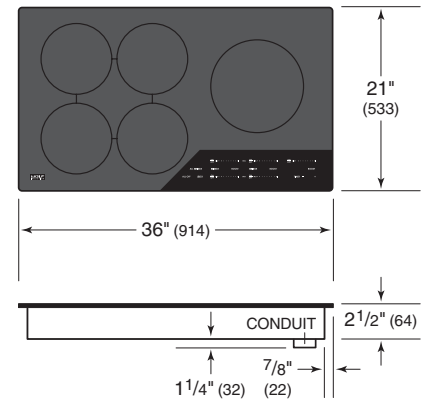
24" CONTEMPORARY



30" CONTEMPORARY



36" CONTEMPORARY



ELEMENT RATING	
15" INDUCTION COOKTOP	W
8 1/2" (216)	2300 / 3150 boost
6" (152)	1400
24" INDUCTION COOKTOP	W
10 1/2" (267)	2600 / 3150 boost
(2) 8" (203)	2100 / 3000 boost
30" INDUCTION COOKTOP	W
10 1/2" (267)	2600 / 3150 boost
(2) 8" (203)	2100 / 3000 boost
6" (152)	1400
36" INDUCTION COOKTOP	W
10 1/2" (267)	2600 / 3700 boost
(4) 8" (203)	2100 / 3000 boost

OVENS / WARMING DRAWERS
COOKTOPS / COFFEE SYSTEMS
RANGES / RANGETOPS
OUTDOOR GRILLS
VENTILATION

Electric Cooktops

New generation electric cooktops utilize high-frequency pulsation technology for the most exceptional performance and control ever in a Wolf electric cooktop, with blazing hot sears at the high end and steady simmers and melts at the low end—a low-end finesse that is unusual in an electric cooktop. Updated element configuration accommodates a wide variety of cooking vessels and dish preparation.

KEY FEATURES

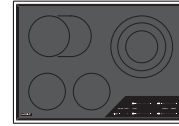
- High-frequency pulsation technology creates superior cooktop performance and control, at both the high end and low end.
- True Simmer setting provides the consistent low heat you need for extended, even all-day simmering of soups and sauces, and for confident preparation of more delicate dishes.
- One-touch melt setting allows you to melt even fine chocolate and other delicate foods without scorching.
- Updated element configuration on the 36" model includes a bridge zone that creates a large 7" x 16" cooking area, perfect for larger pots and griddles.
- Sliding touch controls with white LED lighting are easy to read and easy to use.
- Hot surface indicator illuminates as a convenient safety reminder and can remain on, even after the cooktop controls are turned off.
- Black ceramic glass is resistant to scratching, staining, impact and heat.

ELECTRIC COOKTOPS

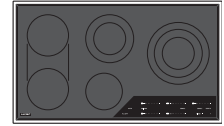
TRANSITIONAL



CE152T/S

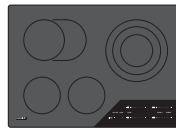


CE304T/S

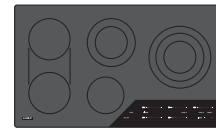


CE365T/S

CONTEMPORARY



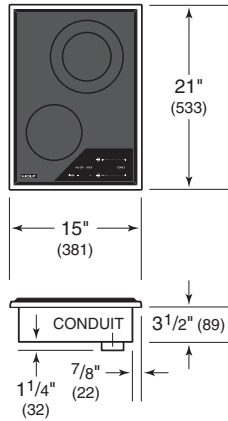
CE304C/B



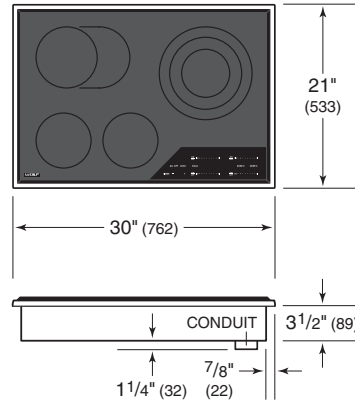
CE365C/B

Electric Cooktops

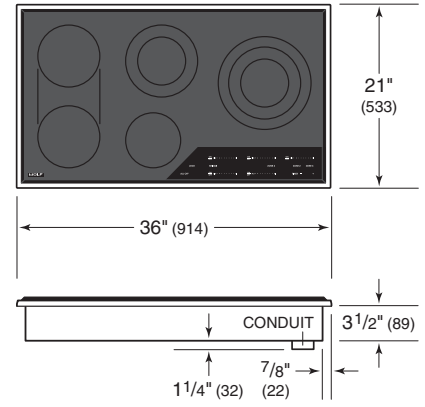
15" TRANSITIONAL



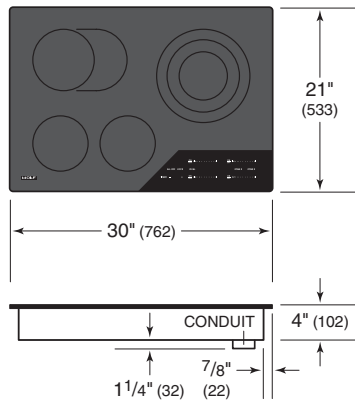
30" TRANSITIONAL



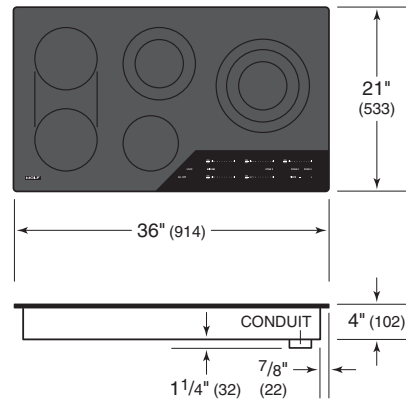
36" TRANSITIONAL



30" CONTEMPORARY



36" CONTEMPORARY



ELEMENT RATING	
15" ELECTRIC COOKTOP	
8" (203) Dual	W 700 / 2200
5 1/2" (140) Single	1200
30" ELECTRIC COOKTOP	
10 1/2" (267) Triple	W 1050 / 1950 / 2700
(2) 5 1/2" (140) Singles	1200
6 1/2" (165) Single with Oval	2400
36" ELECTRIC COOKTOP	
10 1/2" (267) Triple	W 1050 / 1950 / 2700
8" (203) Dual	700 / 2200
5 1/2" (140) Single	1200
(2) 7" (178) Singles with Bridge	4400

Planning Information

A minimum 2" (51) is required from the bottom of the cooktop to combustible materials.

Contemporary induction and electric cooktops can be mounted flush with the top of the countertop, or as a frameless standard installation sitting on top of the countertop surface. If the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cut-out must be provided. Wolf downdraft systems cannot be used with contemporary induction and electric cooktops.

IMPORTANT NOTE: Flush mount installations are intended for granite, solid surface or stone countertop surfaces only.

ELECTRICAL

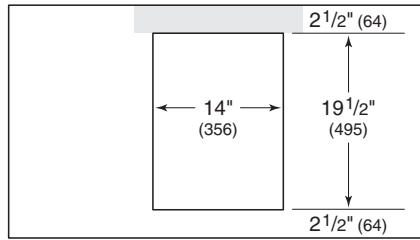
Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.

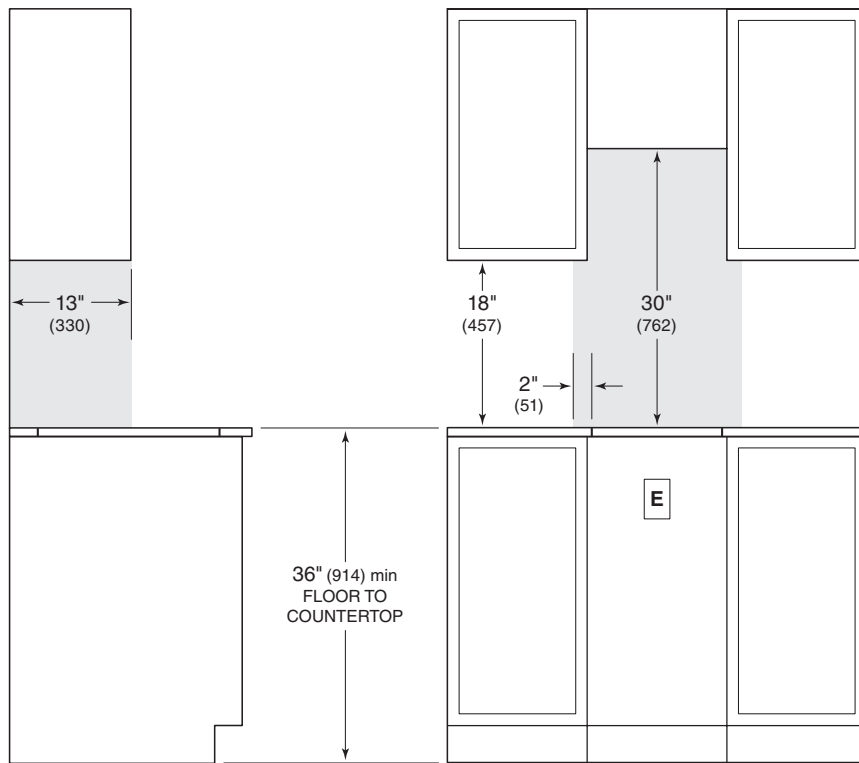
ELECTRICAL REQUIREMENTS	
INDUCTION	
Electrical Supply	3-wire, 240/208 VAC, 60 Hz
Conduit	flexible 4' (1.2 m)
ELECTRIC	
Electrical Supply	3-wire, 240 VAC, 60 Hz
Conduit	flexible 4' (1.2 m)
SERVICE	
15" Induction / Electric	20 amp dedicated circuit
24" Induction	30 amp dedicated circuit
30" Induction / Electric	40 amp dedicated circuit
36" Induction / Electric	50 amp dedicated circuit

15" Cooktops

STANDARD INSTALLATION



COUNTERTOP CUT-OUT



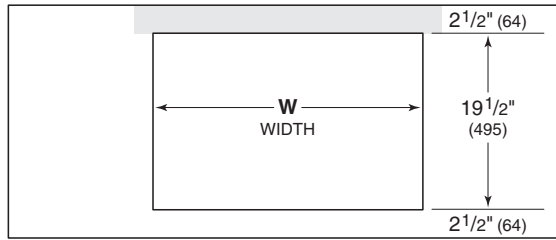
SIDE VIEW

FRONT VIEW

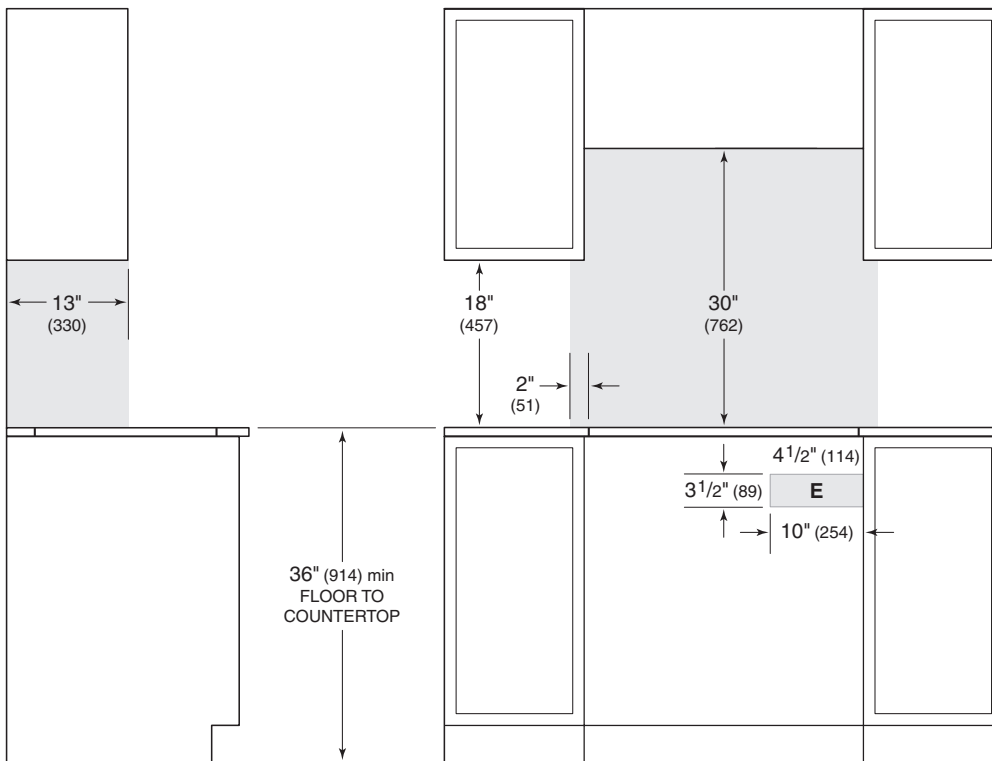
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

24", 30" and 36" Cooktops

STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

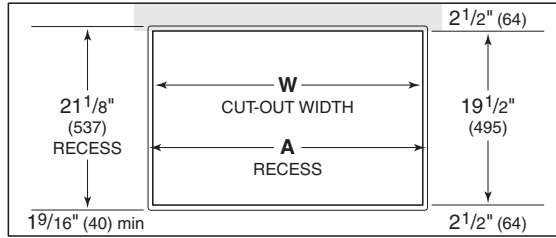
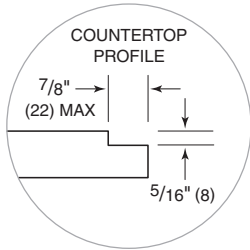
FRONT VIEW

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

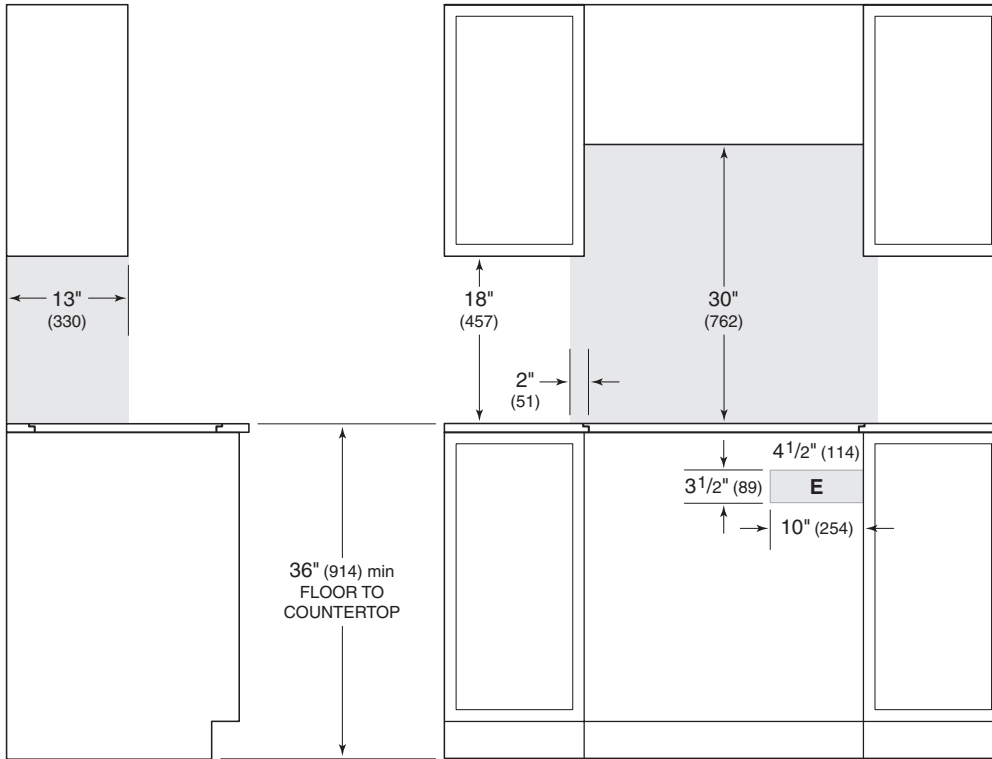
CUT-OUT WIDTH	
INDUCTION / ELECTRIC COOKTOP	W
24" Induction	22 ¹ / ₈ " (562)
30" Induction / Electric	29" (737)
36" Induction / Electric	35" (889)

24", 30" and 36" Cooktops

FLUSH 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 supply location only applies to installations with built-in oven.
Outside corner radius 7/16" (11).*

CUT-OUT WIDTH			
INDUCTION / ELECTRIC COOKTOP	W	A	
24" Induction	22 1/8" (562)	23 3/4" (603)	
30" Induction / Electric	29" (737)	30 1/8" (765)	
36" Induction / Electric	35" (889)	36 1/8" (918)	

OVENS / WARMING DRAWERS
COOKTOPS / COFFEE SYSTEMS
RANGES / RANGETOPS
OUTDOOR GRILLS
VENTILATION

Gas Cooktops

Like their built-in oven counterparts, the new generation of Wolf gas cooktops features three new looks—transitional, professional and contemporary. New performance enhancements make delicious results even more of a certainty than ever. Multiple sizes, choice of knob colors, distinctly different grates, and even a new way to integrate with custom cabinetry—the new gas cooktops offer exceptional design flexibility.

KEY FEATURES

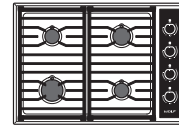
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- True simmer setting on all burners prevents scorching.
- Push-to-activate backlit controls on transitional models are invisible when the cooktop is off.
- Choice of knob colors for professional models.

GAS COOKTOPS

TRANSITIONAL



CG152T/S

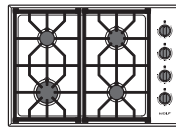


CG304T/S

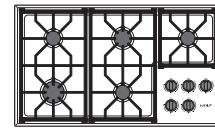


CG365T/S

PROFESSIONAL

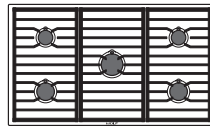


CG304P/S



CG365P/S

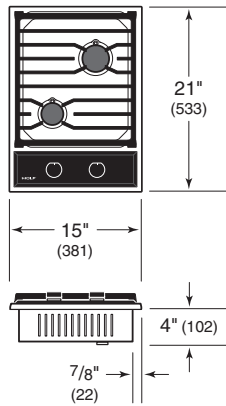
CONTEMPORARY—COMING SOON!



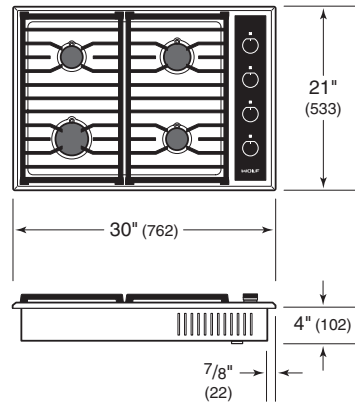
CG365C/S

Gas Cooktops

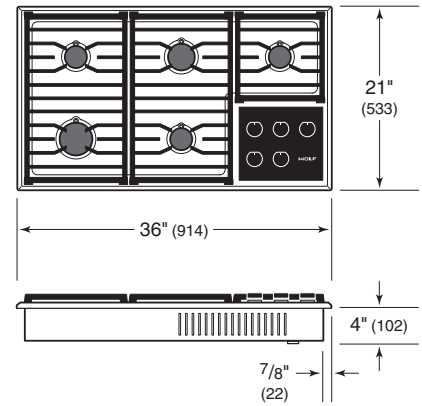
15" TRANSITIONAL



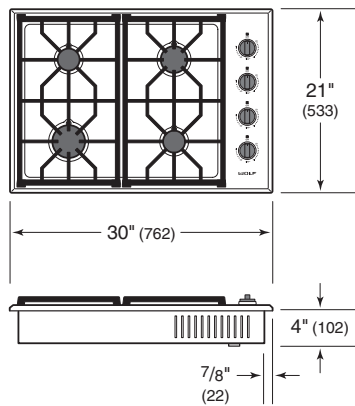
30" TRANSITIONAL



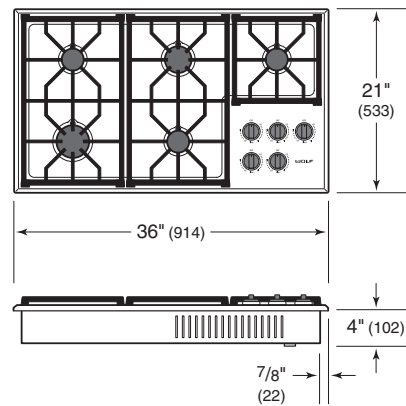
36" TRANSITIONAL



30" PROFESSIONAL



36" PROFESSIONAL



BURNER RATING—Btu (kW)	
15" GAS COOKTOP	QTY
12,000 (3.5)	1
9,200 (2.7)	1
30" GAS COOKTOP	QTY
18,000 (5.3)	1
12,000 (3.5)	1
9,200 (2.7)	2
36" GAS COOKTOP	QTY
18,000 (5.3)	1
12,000 (3.5)	1
9,200 (2.7)	3

Planning Information

A minimum 2" (51) is required from the bottom of the cooktop to combustible materials. If a cooktop is installed above an oven, a minimum of 1/4" (6) is required between units.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

Installation must conform with all applicable gas codes.

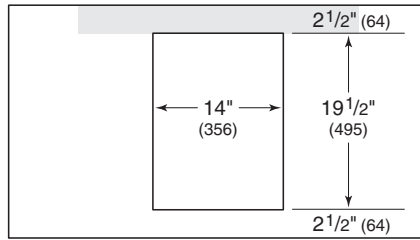
A gas supply line of 3/4" (19) rigid pipe must be provided to the cooktop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT male inlet to the gas supply line.

Wolf natural gas cooktops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas cooktops will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

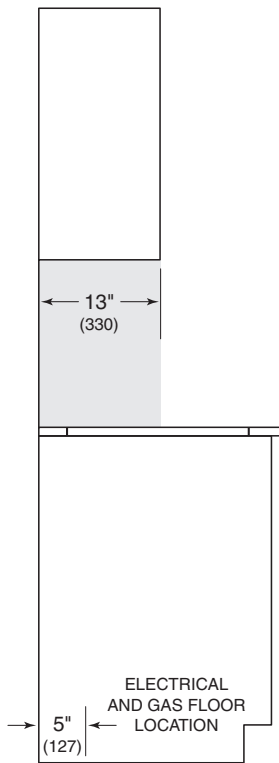
GAS REQUIREMENTS	
NATURAL GAS	
Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
LP GAS	
Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

15" Gas Cooktop

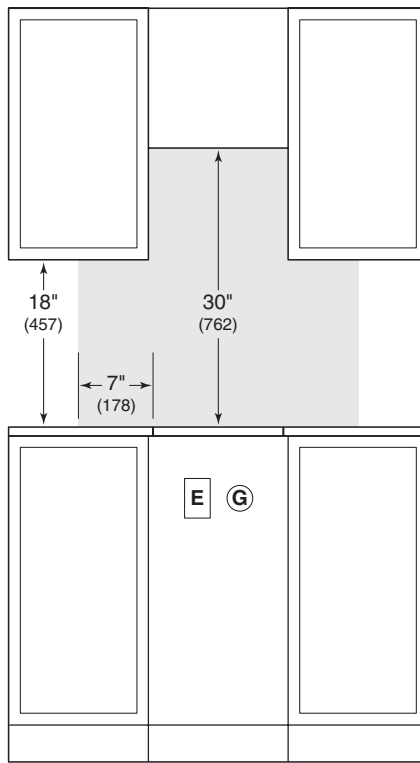
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

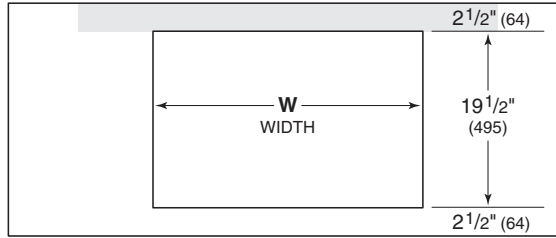


FRONT VIEW

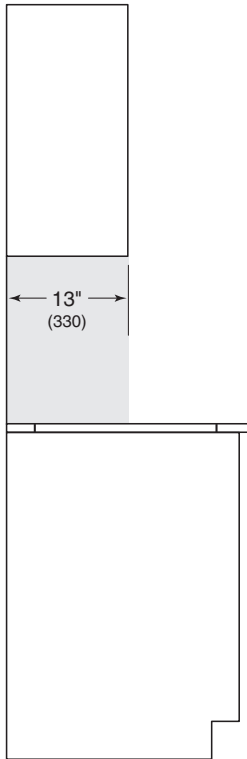
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

30" and 36" Gas Cooktops

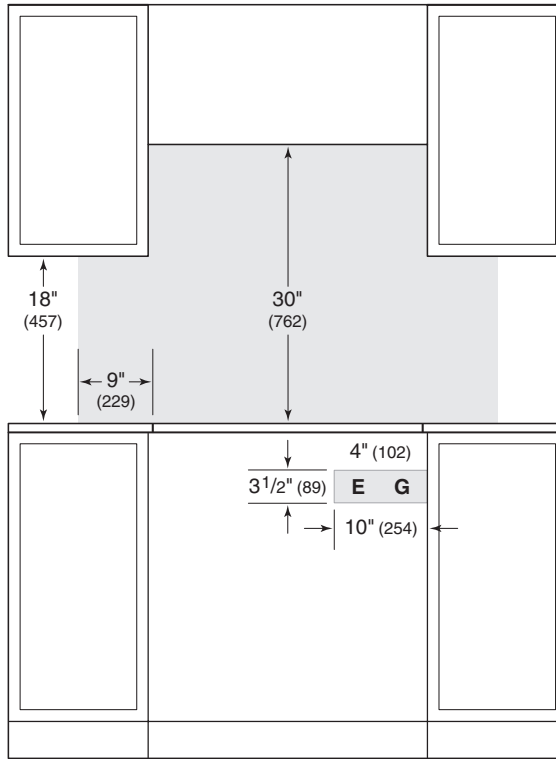
STANDARD INSTALLATION



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.*

CUT-OUT WIDTH	
GAS COOKTOP	W
30" Model	29" (737)
36" Model	35" (889)

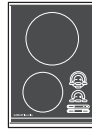
Integrated Modules

Passion for cooking reaches new dimensions with our 15" integrated modules. Seven models cover the gamut of cooking, from searing to deep frying to induction. Combine modules à la carte-style to create a custom cooktop, or add specialty functions alongside an existing cooktop. Low-profile grates, dual-stacked burners and illuminated controls allow them to integrate perfectly with their larger counterparts and deliver equal performance. Integrated modules are crafted of stainless steel or have stainless steel trim.

KEY FEATURES

- **Induction cooktop** | Iron and other magnetic cookware heat instantly, while the cooktop surface stays cool.
- **Electric cooktop** | Elements operate with high-frequency pulsation technology for consistent heating.
- **Electric grill** | Dual elements ensure precise control in front and rear zones for year-round grilling.
- **Electric steamer** | Powerful heating element steam cooks meats, vegetables and grains beautifully.
- **Electric fryer** | Fried foods emerge crisp and light, due to precise temperature control.
- **Gas cooktop** | Equipped with the same dual-stacked burners as our larger cooktops.
- **Multi-function cooktop** | High-output burner concentrates its flame in precisely the right spot for stir-frying.

INTEGRATED MODULES



CT15/S
Induction



CT15E/S
Electric



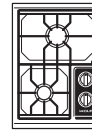
IG15/S
Grill



IS15/S
Steamer



IF15/S
Fryer



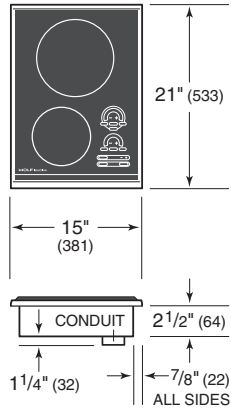
CT15G/S
Gas



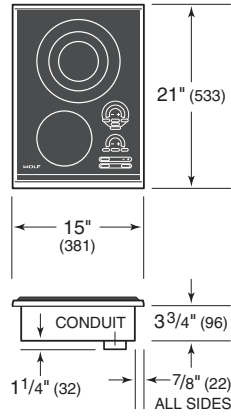
IM15/S
Multi-Function

Integrated Modules

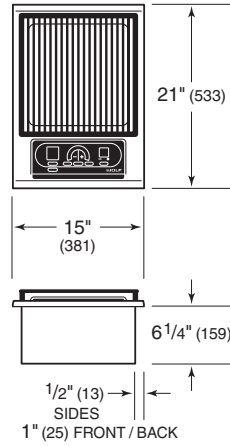
INDUCTION



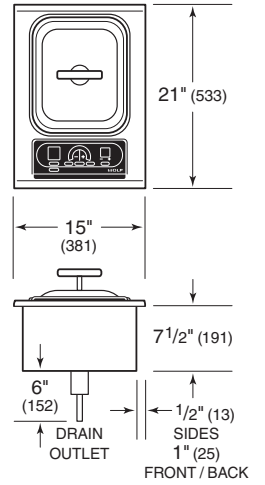
ELECTRIC



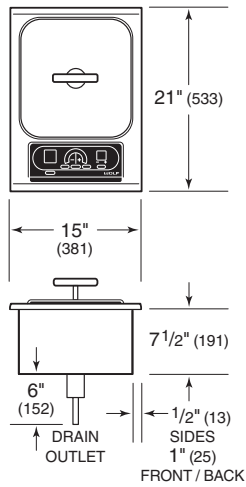
GRILL



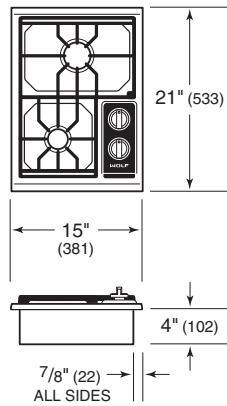
STEAMER



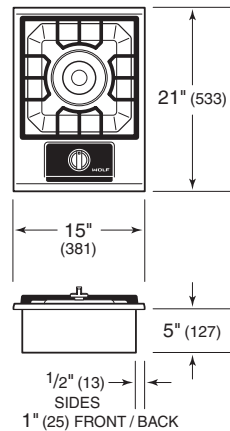
FRYER



GAS



MULTI-FUNCTION



Integrated Modules

HEATING ZONES	
INDUCTION	W
8 ³ / ₄ " (220)	1800 / 3000 boost
6 ³ / ₄ " (171)	1200
ELECTRIC	W
10" (254) Triple	900 / 1800 / 2500
6 ¹ / ₂ " (165) Single	1200
GRILL	W
(2) Elements	1400 each
STEAMER	W
Element	2600
FRYER	W
Element	2600

BURNER RATING – Btu (kW)	
GAS	QTY
12,000 (3.5)	1
9,200 (2.7)	1
MULTI-FUNCTION	QTY
22,000 (6.5)	1

Planning Information

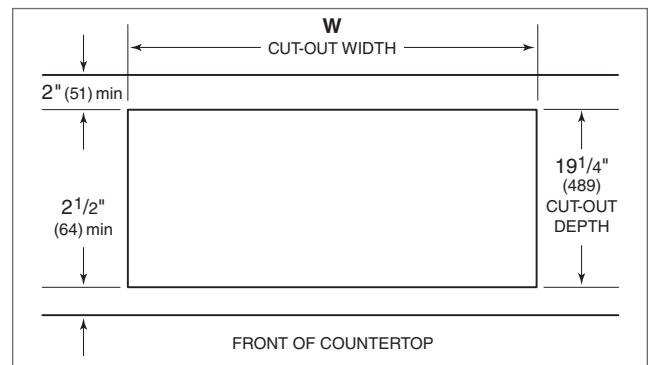
When multiple cooktops or modules are installed side by side, the countertop cut-out dimension is determined by adding the width of each product plus 1/4" (6) for each filler strip, then subtracting 1" (25). Refer to the chart and illustration below for typical configurations.

For example, the countertop cut-out for a 30" cooktop and 15" module with one filler strip: 30" + 15" + 1/4" – 1" = 44¹/₄".

The optional filler strip is available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the grill, steamer or fryer modules.

MULTIPLE COOKTOPS	
COUNTERTOP CUT-OUT	W
(2) 15" Modules	29 ¹ / ₄ " (743)
(3) 15" Modules	44 ¹ / ₂ " (1130)
(4) 15" Modules	59 ³ / ₄ " (1518)
30" Cooktop / 15" Module	44 ¹ / ₄ " (1124)
30" Cooktop / (2) 15" Modules	59 ¹ / ₂ " (1511)
36" Cooktop / 15" Module	50 ¹ / ₄ " (1276)



Countertop cut-out.

Planning Information

Refer to the illustrations on the following pages for installation of integrated modules. For additional induction, electric and gas modules, refer to the previous cooktop sections.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.

When multiple cooktops or modules are installed side by side, each must have its own separate electrical supply.

ELECTRICAL REQUIREMENTS	
ELECTRIC MODULES	
Electrical Supply	grounded 3-wire, 240/208 VAC, 60 Hz
Steamer, Fryer	15 amp dedicated circuit
Induction, Electric, Grill	20 amp dedicated circuit
Conduit	flexible 4' (1.2 m)
GAS MODULES	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

DRAIN OUTLET

Steamer and fryer modules require a method for draining hot water and oil. For the steamer module, options include connecting a drain hose from the 5/8" (16) outlet tied into an existing drain, a separate drain with freefall or placing a heat-resistant receptacle under the drain outlet. For the fryer module, the drain outlet must be accessible to drain oil into heat-resistant receptacle.

GAS SUPPLY

Installation must conform with all applicable gas codes.

A gas supply line of 3/4" (19) rigid pipe must be provided to the gas module. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

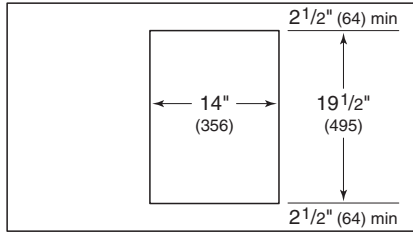
When multiple gas cooktops or modules are installed side by side, they can receive their gas supply from a common line. However, each unit must have its own regulator installed between the mainline and the cooktop or module.

Wolf natural gas modules will function up to 10,250' (3124 m) in altitude without adjustment and LP gas modules will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

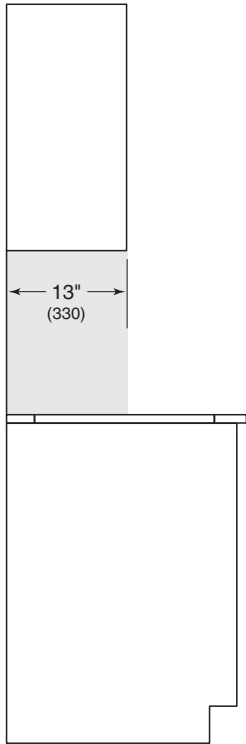
GAS REQUIREMENTS	
NATURAL GAS	
	WC
Supply Pressure	5" (12.5 mb)
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
LP GAS	
	WC
Supply Pressure	10" (25 mb)
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

Grill Module

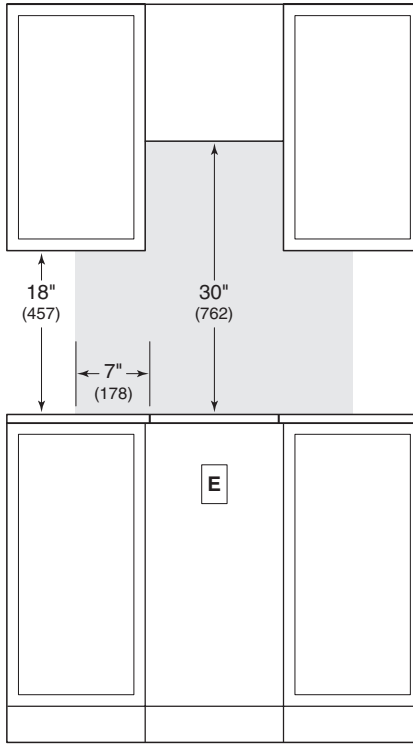
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

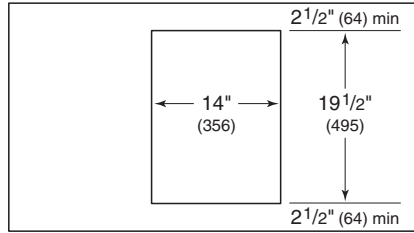


FRONT VIEW

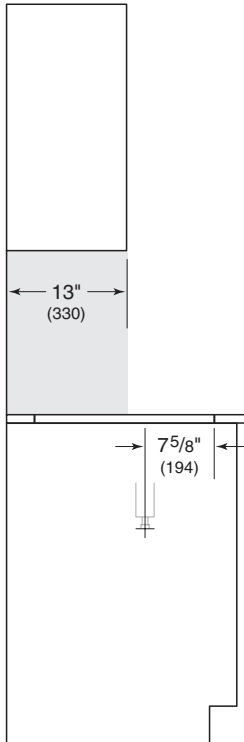
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

Steamer Module

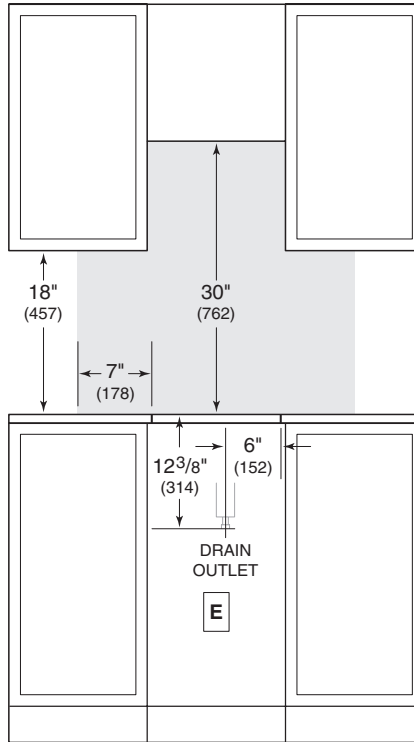
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

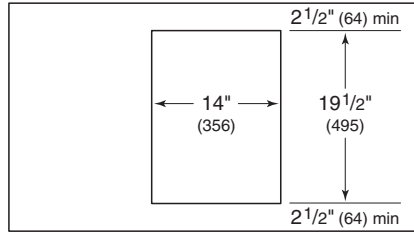
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

⚠ WARNING

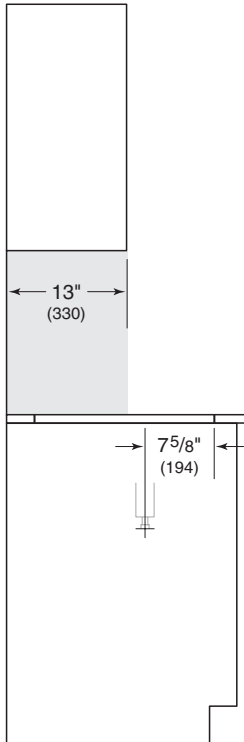
The steamer module must be installed at least 15" (381) from a fryer module.

Fryer Module

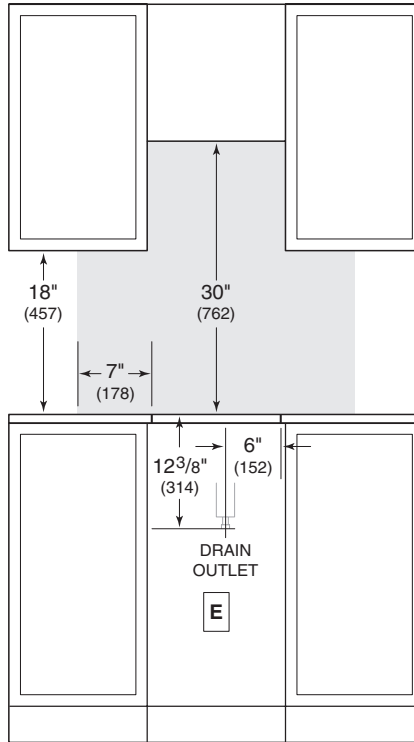
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

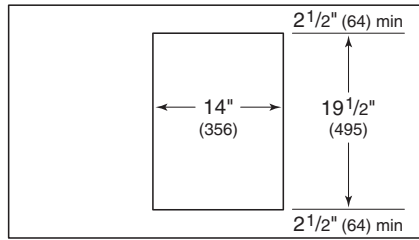
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

⚠ WARNING

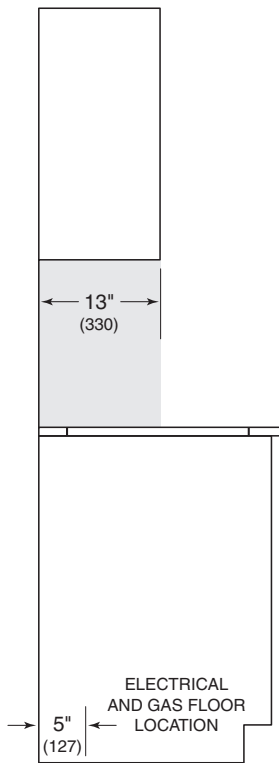
The fryer module must be installed at least 15" (381) from any open-flame cooking device or a steamer module.

Gas and Multi-Function Cooktops

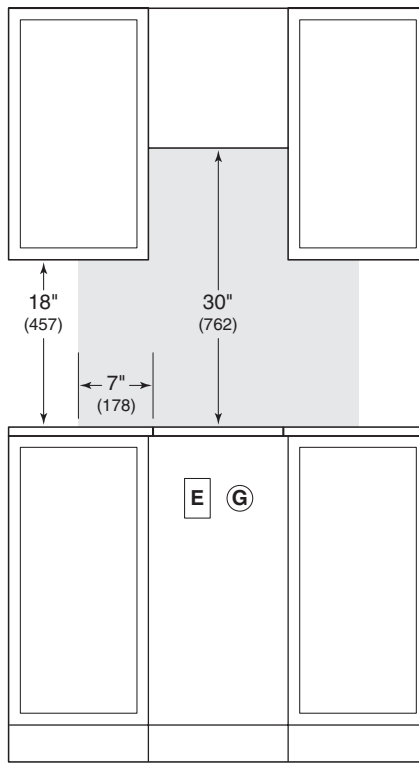
STANDARD INSTALLATION



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.



Coffee Systems

Make professional-quality brewed coffee, espresso, cappuccino, latte and more. The Wolf coffee system automatically steams and foams the milk perfectly. Water temperature and brew strength are adjustable. Uses either whole-bean or ground coffee. The design pairs beautifully, either side-by-side or in a tower application, with other Wolf products such as the convection steam oven. Coffee systems can be installed in a standard or flush inset application. All 30" trim options are based on model EC24/B.

KEY FEATURES

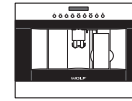
- Create perfectly brewed coffee, espresso, cappuccino, macchiato and latte at home.
- Separate hot water dispenser for tea.
- Mounted glide system provides easy access to the unit, no direct water line is needed.
- Milk frothing pitcher with adjustable settings, detaches for refrigerated storage and easy cleaning.
- Built-in coffee mill with adjustable grind settings.
- Auto on, auto off and descaling features.

COFFEE SYSTEMS

24" MODELS



EC24/B

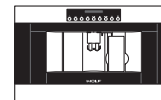


EC24/S

TRANSITIONAL



With 30" M Series Trim

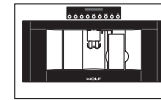


With 30" E Series Trim

PROFESSIONAL



With 30" M Series Trim



With 30" E Series Trim

CONTEMPORARY

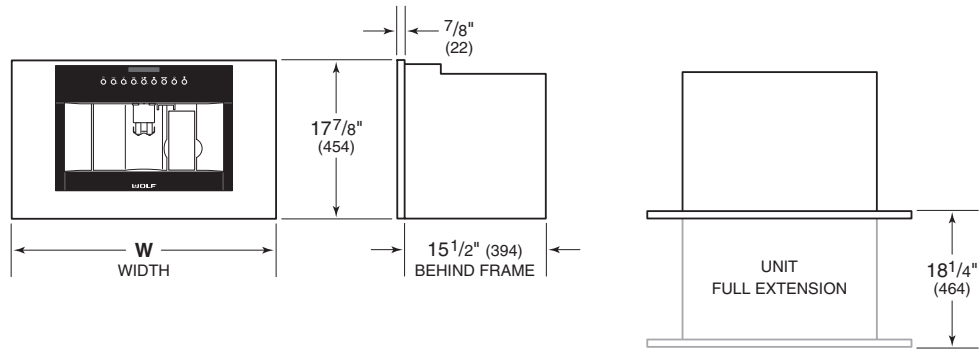


With 30" M/E Series Trim

WOLF COFFEE SYSTEMS

Coffee System

DIMENSIONS



WIDTH

COFFEE SYSTEM	W
24" Model	23 1/2" (597)
30" Trim	29 7/8" (759)

Planning Information

The coffee system can be installed in a standard or flush inset application. All 30" trim options are based on model EC24/B. The sides of the cabinetry opening must be adequate to support installation of the mounting slides. Refer to the illustration below.

Finish the edges of the opening. They may be visible when the unit is slid forward.

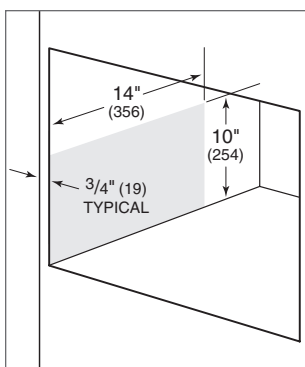
For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS		
BASE SUPPORT		MIN
Coffee System		100 lb (45 kg)
TRIM OVERLAP	24" MODEL	30" TRIM
Top	3/16" (5)	3/16" (5)
Bottom	0" (0)	0" (0)
Sides	1 1/16" (18)	3 7/8" (98)

COMBINATION INSTALLATION

To install a coffee system above a cup warming drawer, one opening for both units must be specified. To achieve the minimum reveal between units, place the coffee system support rails on top of the cup warming drawer, then secure the rails to the sides of the cabinet. Any material between the units will increase the horizontal reveal.



Side support.

ELECTRICAL

Installation must comply with all applicable electrical codes.

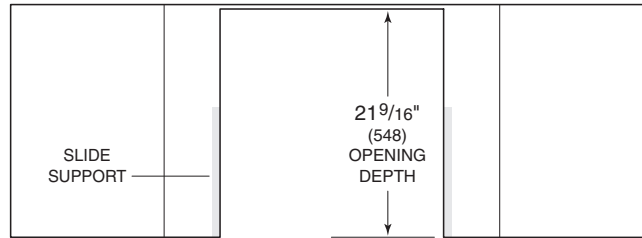
Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

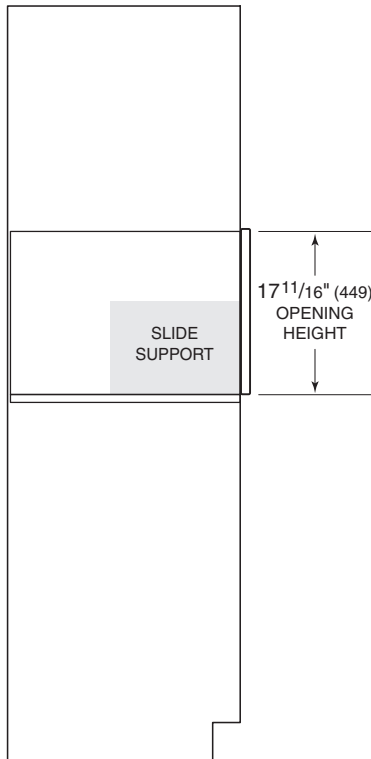
WOLF COFFEE SYSTEMS

Coffee System

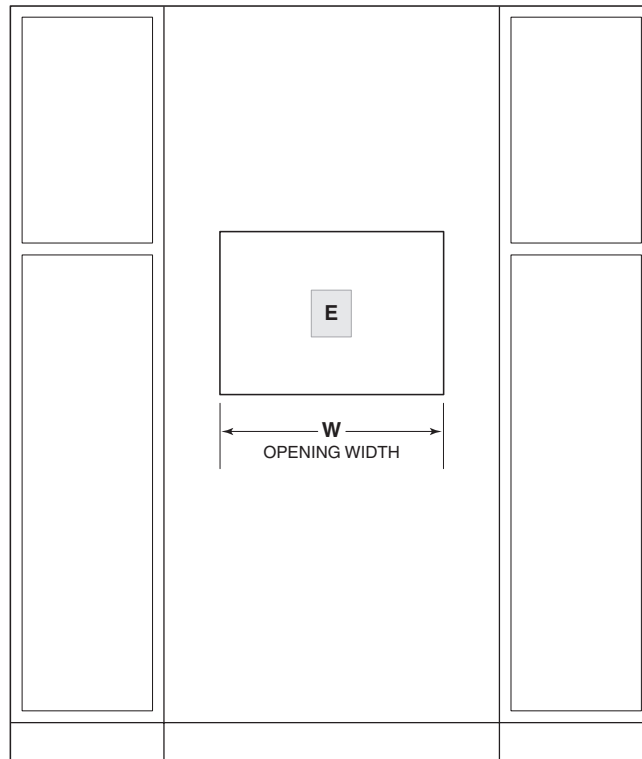
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

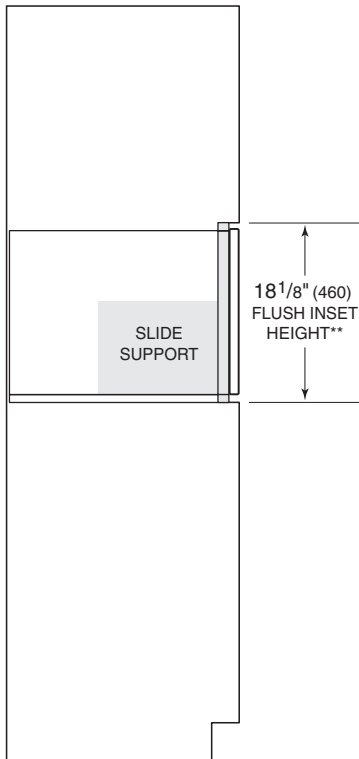
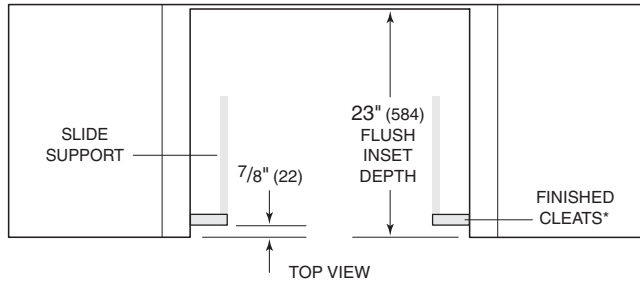
NOTE: 24" (610) model and model with 30" (762) trim require the same opening dimensions.

OPENING WIDTH

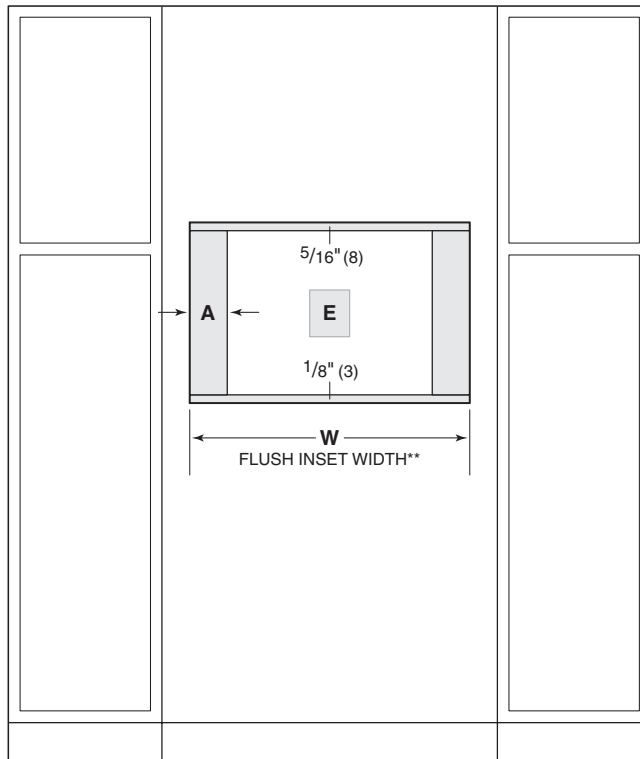
COFFEE SYSTEM	W
24" Model	22 ¹ / ₈ " (562)
30" Trim	22 ¹ / ₈ " (562)

Coffee System

FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals.

FLUSH INSET WIDTH		
COFFEE SYSTEM	W	A
24" Model	23 ³ / ₄ " (603)	1 ³ / ₁₆ " (21)
30" Trim	30 ¹ / ₈ " (765)	4" (102)

WOLF CUP WARMING DRAWER

Cup Warming Drawers

Wolf cup warming drawers preheat cups so hot beverages stay hot longer. The temperature is adjustable. Two model options match the look of Wolf stainless and black coffee systems. Cup warming drawers can be installed in a standard or flush inset application.

KEY FEATURES

- Hidden electronic touch controls.
- 420-watt heating element with temperature control range of 85°F (30°C) to 175°F (80°C).
- Automatic shut off and delayed start features.
- Push-pull drawer opening.
- Full extension, ball-bearing drawer glides.
- Removable, non-slip drawer liner.

CUP WARMING DRAWERS

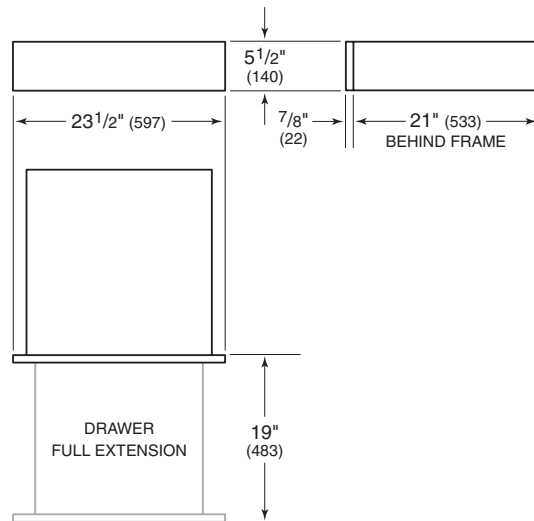


CW24/S
Stainless



CW24/B
Black

DIMENSIONS



Planning Information

The cup warming drawer can be installed in a standard or flush inset application. Finish the edges of the opening. They may be visible when the drawer is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

INSTALLATION REQUIREMENTS	
BASE SUPPORT	MIN
Cup Warming Drawer	75 lb (34 kg)
TRIM OVERLAP	
Top	0" (0)
Bottom	0" (0)
Sides	11/16" (18)

COMBINATION INSTALLATION

To install a cup warming drawer below a coffee system, one opening for both units must be specified. To achieve the minimum reveal between units, place the coffee system support rails on top of the cup warming drawer, then secure the rails to the sides of the cabinet. Any material between the units will increase the horizontal reveal.

ELECTRICAL

Installation must comply with all applicable electrical codes.

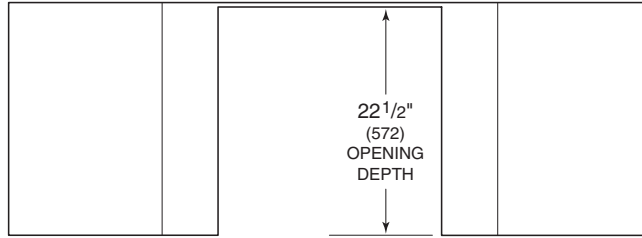
Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	10 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	3' (.9 m)

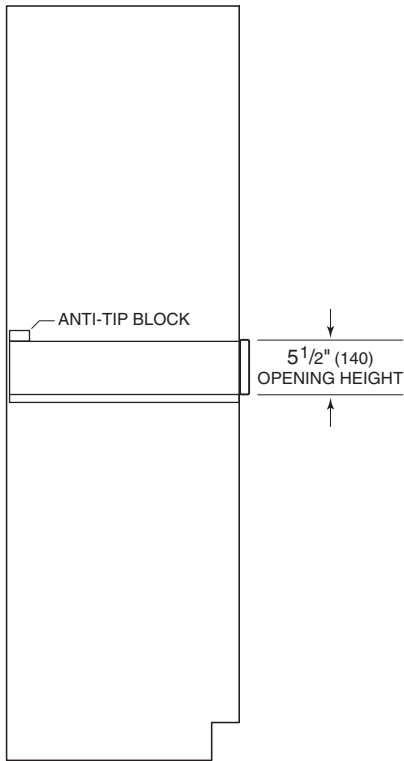
WOLF CUP WARMING DRAWER

Cup Warming Drawer

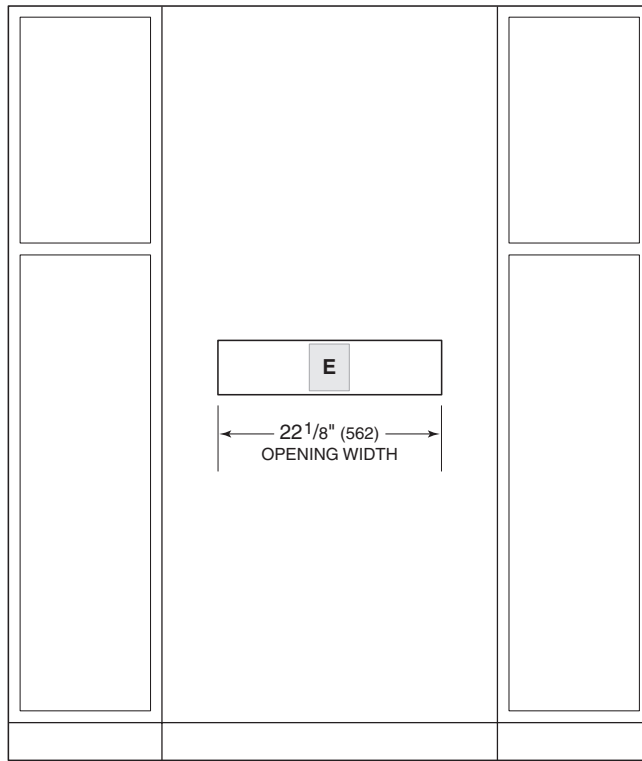
STANDARD INSTALLATION



TOP VIEW



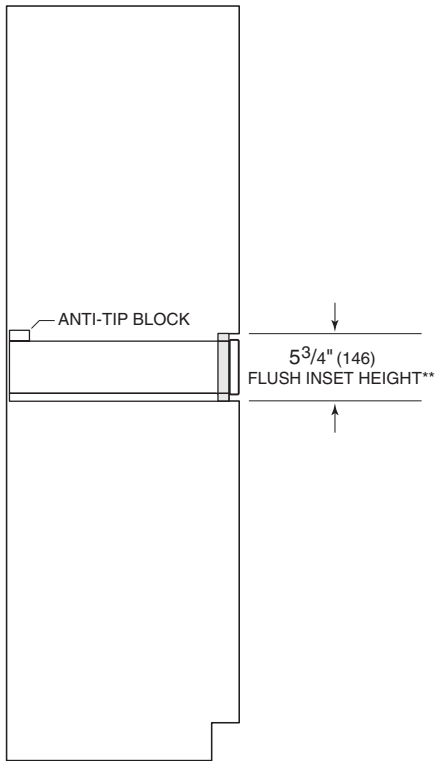
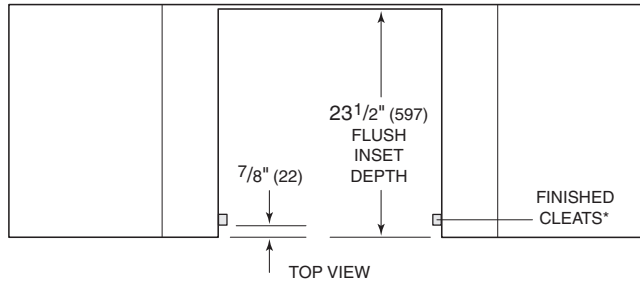
SIDE VIEW



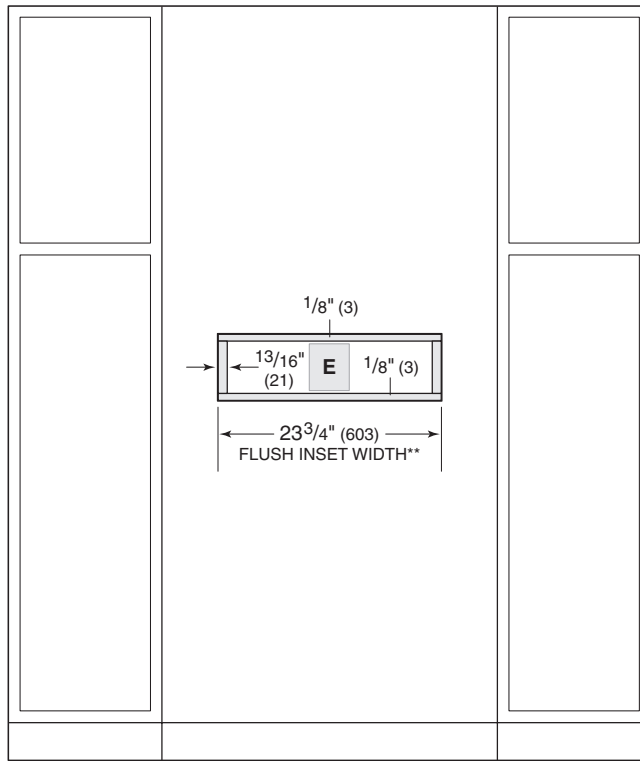
FRONT VIEW

Cup Warming Drawer

FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

*Will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals.



Dual Fuel Ranges

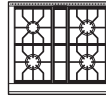
Discover a new world of cooking—the best of two worlds, actually—with a Wolf dual fuel range. Topside, gas cooking in all its glory, with the fine control of dual-stacked, sealed burners and options that include the remarkable French top. Below, that marvel of culinary technology, the Wolf convection electric oven. Its two fans and four heating elements let you select from 10 cooking modes so you can choose the one precisely suited to the dish you’re preparing. Ovens are self-cleaning. With a variety of range widths to choose from, kitchens large and small become gateways to the exciting new world of dual fuel cooking. All models are constructed of stainless steel and can be ordered in natural or LP gas.

KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Patented digital oven control knob.
- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Flame recognition and automatic reignition for safety and ease of use.
- Full-extension bottom rack for easier access to foods.
- Spring and damper door hinge for quiet, effortless opening and closing.

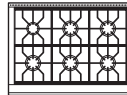
CONFIGURATIONS

30" RANGE

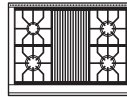


DF304

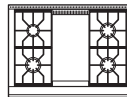
36" RANGE



DF366

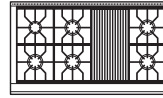


DF364C

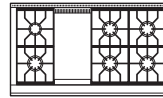


DF364G

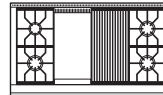
48" RANGE



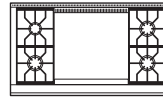
DF486C



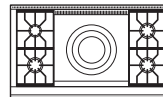
DF486G



DF484CG

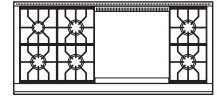


DF484DG

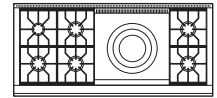


DF484F

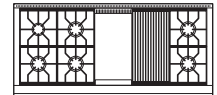
60" RANGE



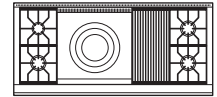
DF606DG



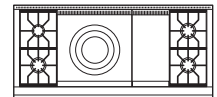
DF606F



DF606CG



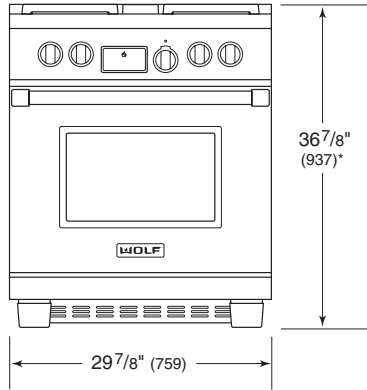
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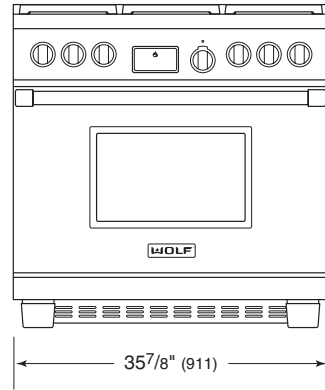
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Dual Fuel Ranges

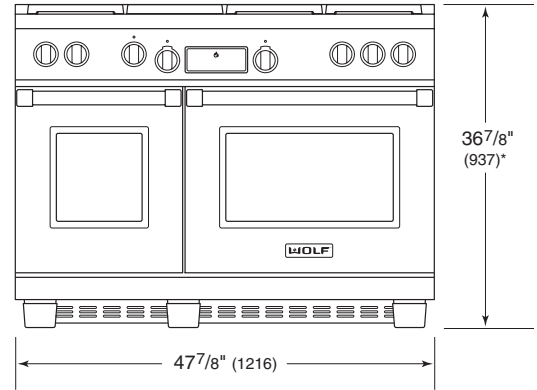
30" RANGE



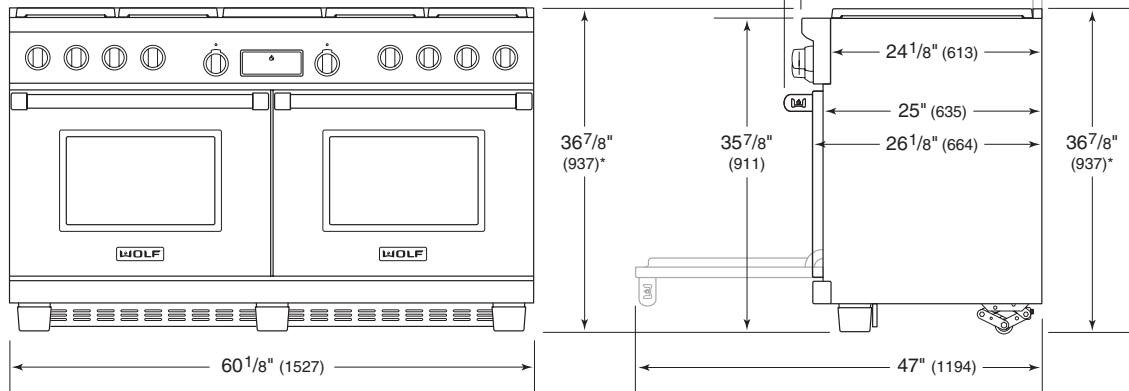
36" RANGE



48" RANGE



60" RANGE



*36 7/8" (937) MIN TO 39" (991) MAX.

SIDE VIEW—ALL RANGES

Dual Fuel Ranges

BURNER RATING — Btu (kW)		
SURFACE BURNER		QTY
20,000 (5.9)		1
18,000 (5.3)		1 / 2
15,000 (4.4)		1 / 2
9,200 (2.7)		1
FEATURE	NATURAL	LP
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

Planning Information

When installing against a combustible surface, a minimum 10" (254) riser is required for a 36" dual fuel range with charbroiler or griddle and all 48" and 60" models. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

A Wolf pro ventilation hood is recommended with the dual fuel range. If the range is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the range is required. Refer to page 120 for pro ventilation.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply flush with the wall or floor and within the shaded area shown in the illustration on the following page. A separate circuit, servicing only this appliance is required.

Wolf dual fuel ranges have a terminal block that allows for a 3-wire or 4-wire installation.

ELECTRICAL REQUIREMENTS	
SINGLE OVEN RANGE	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Total Amps	21
DOUBLE OVEN RANGE	
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Total Amps	42.5

GAS SUPPLY

Installation must conform with all applicable gas codes.

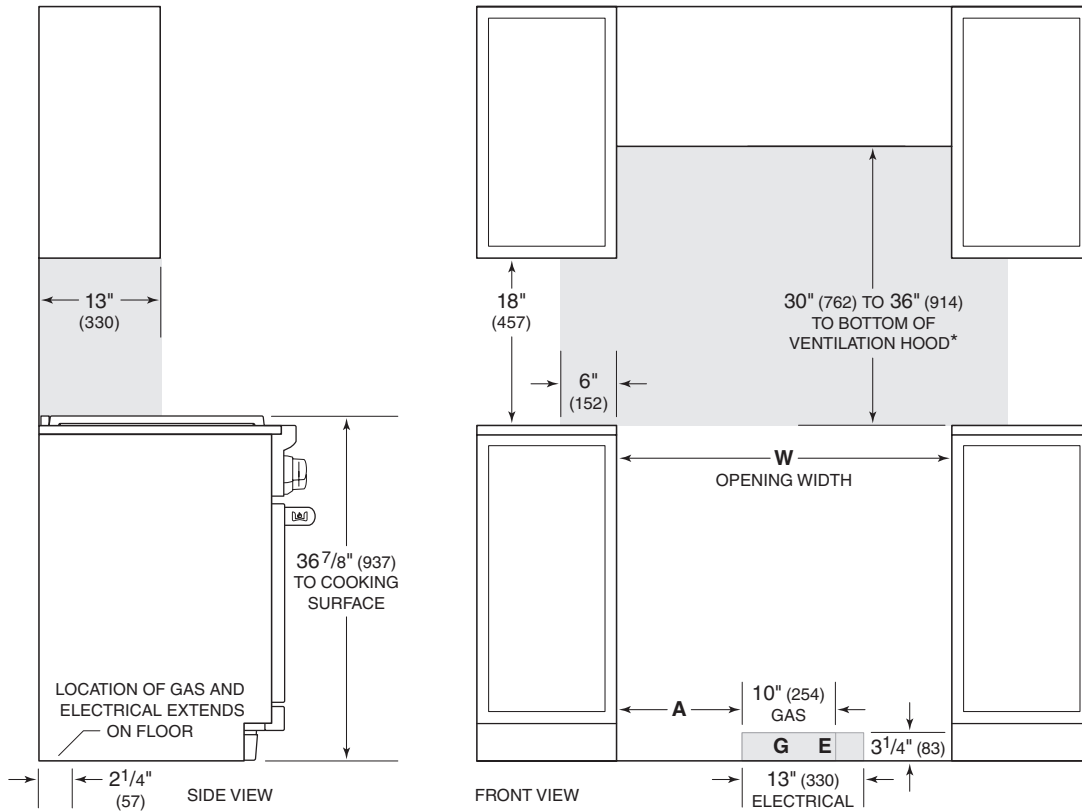
A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

Wolf natural gas ranges will function up to 10,250' (3124 m) in altitude without adjustment and LP gas ranges will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

GAS REQUIREMENTS	
NATURAL GAS	
Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
LP GAS	
Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

Dual Fuel Range

INSTALLATION



*Without ventilation hood, 36" (914) minimum clearance countertop to combustibles, 44" (118) for charbroiler.

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

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

OPENING WIDTH		
DUAL FUEL RANGE	W	A
30" Model	30" (762)	8 1/2" (216)
36" Model	36" (914)	13 1/2" (343)
48" Model	48" (1219)	24" (610)
60" Model	60 1/4" (1530)	31" (787)



Gas Ranges

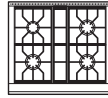
Our gas ranges offer the same function, durability and exhilarating performance our ranges have become famous for. Now add the fine control of dual-stacked, sealed burners for gas cooking with superior results. Choose from a multitude of sizes and features to fit your cooking style. Standard features include an infrared broiler and convection baking. Options include infrared griddle, charbroiler and the innovative French top. All gas range models are constructed of stainless steel and can be ordered in natural or LP gas.

KEY FEATURES

- Gas convection oven for even heat distribution.
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Infrared broiler with ultrafast preheating.
- Flame recognition and automatic reignition for safety and ease of use.
- Porcelain-coated, cast-iron grates for easy cleaning and durability.
- Signature red, stainless steel or black control knobs with infinite control.

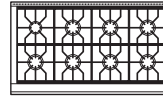
CONFIGURATIONS

30" RANGE



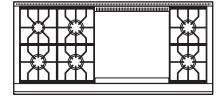
GR304

48" RANGE



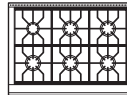
GR488

60" RANGE



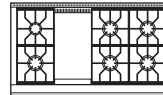
GR606DG

36" RANGE



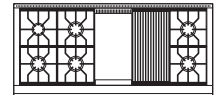
GR366

48" RANGE

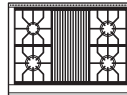


GR486C

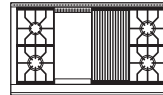
60" RANGE



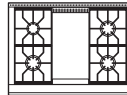
GR606F



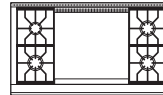
GR364C



GR484CG



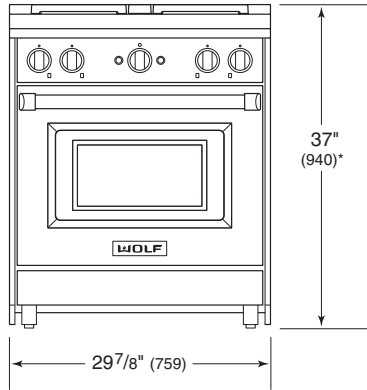
GR364G



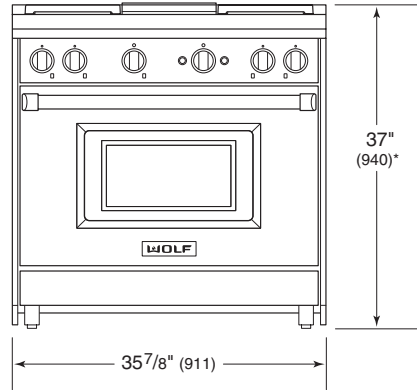
GR484DG

Gas Ranges

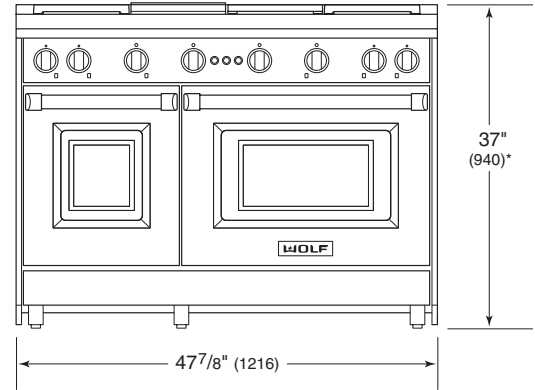
30" RANGE



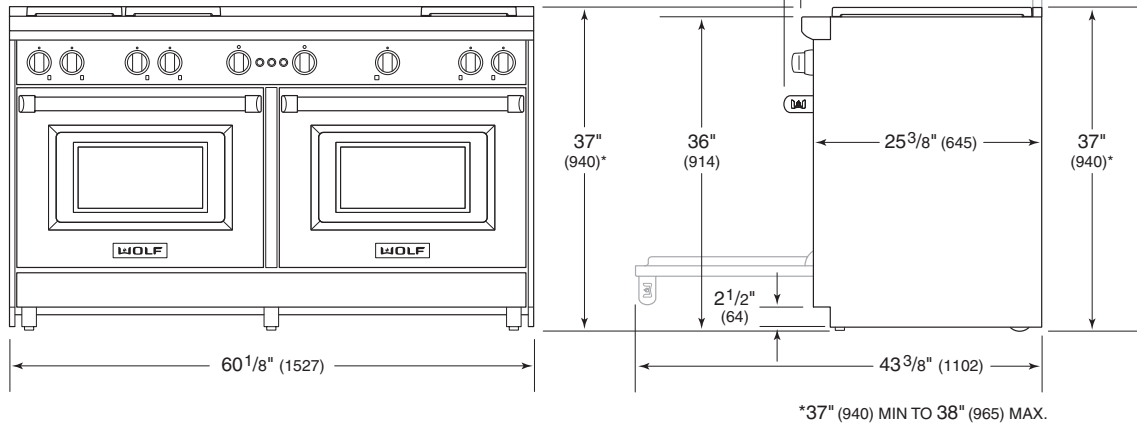
36" RANGE



48" RANGE



60" RANGE



SIDE VIEW—ALL RANGES

Gas Ranges

BURNER RATING—Btu (kW)		
SURFACE BURNER		QTY
15,000 (4.4)		3 / 5 / 7
9,200 (2.7)		1
FEATURE	NATURAL	LP
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)
OVEN BURNER		
18" Oven		18,000 (4.7)
30" Oven		30,000 (8.8)
36" Oven		30,000 (8.8)
Infrared Broiler		18,000 (4.7)

Planning Information

When installing against a combustible surface, a minimum 20" (508) riser is required. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

A Wolf pro ventilation hood is recommended with the gas range. If the range is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the range is required. Refer to page 120 for pro ventilation.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply flush with the wall or floor and within the shaded area shown in the illustration on the following page. A separate circuit, servicing only this appliance is required.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 110/120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

Installation must conform with all applicable gas codes.

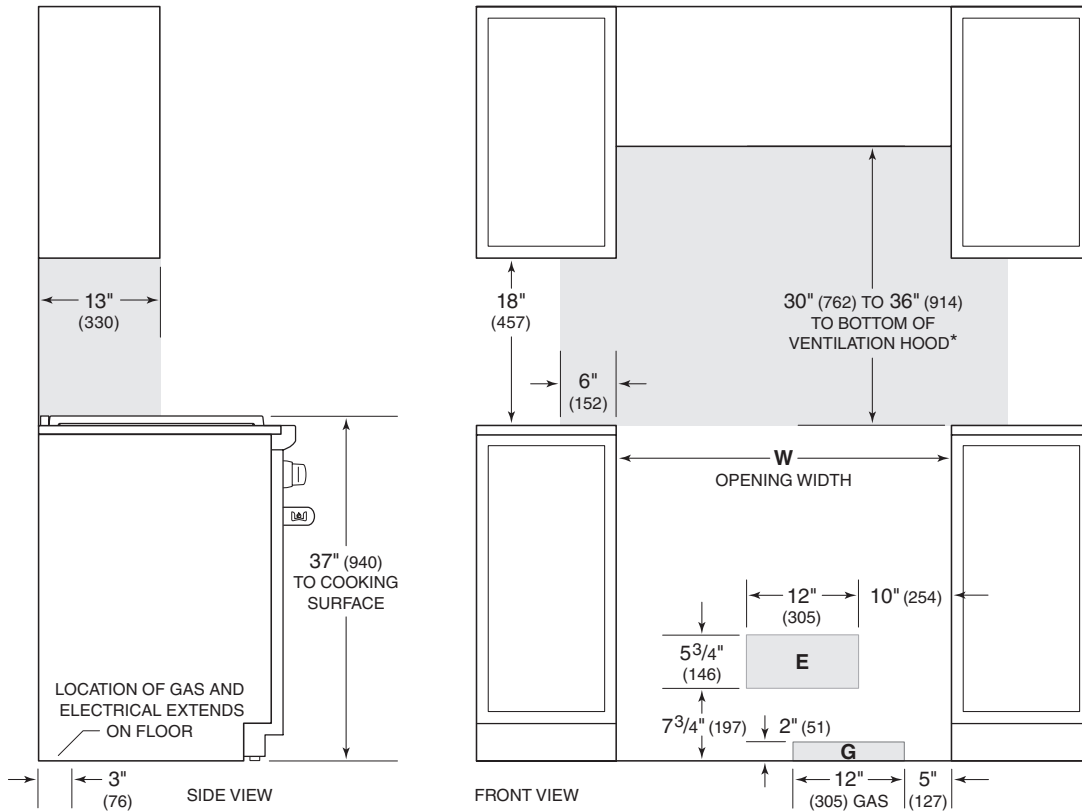
A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

Wolf natural gas ranges will function up to 8,600' (2621 m) in altitude without adjustment. If the installation exceeds this elevation, contact an authorized Wolf dealer for a high altitude conversion kit. LP models do not require conversion.

GAS REQUIREMENTS	
NATURAL GAS WC	
Supply Pressure	5" (12.5 mb)
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
LP GAS WC	
Supply Pressure	10" (25 mb)
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

Gas Range

INSTALLATION



*Without ventilation hood, 42" (1067) minimum clearance countertop to combustible materials, charbroiler and GR488 require non-combustible materials.

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.

OPENING WIDTH	
GAS RANGE	W
30" Model	30" (762)
36" Model	36" (914)
48" Model	48" (1219)
60" Model	60 1/4" (1530)

WOLF SEALED BURNER RANGETOPS

Sealed Burner Rangetops

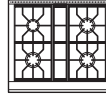
Wolf sealed burner rangetops incorporate all the gas cooking features of a Wolf dual fuel range. Customize your rangetop with your preferred combination of burners (from four to six), infrared griddle or charbroiler, or the remarkable French top. Compared with conventional electric elements, the infrared elements of the charbroiler and griddle are a revelation. They preheat almost instantly, distribute heat more evenly and deliver fast temperature recovery after food is placed on the surface. All sealed burner rangetop models are constructed of stainless steel and can be ordered in natural or LP gas.

KEY FEATURES

- Dual-stacked, sealed burners for precise control and easy cleanup.
- Optional configurations including infrared charbroiler, griddle and French top.
- Flame recognition and automatic reignition for safety and ease of use.
- Signature red or black control knobs with infinite control.

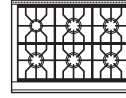
CONFIGURATIONS

30" RANGETOP

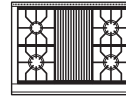


SRT304

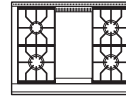
36" RANGETOP



SRT366

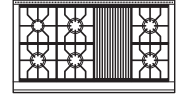


SRT364C

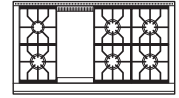


SRT364G

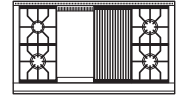
48" RANGETOP



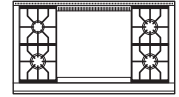
SRT486C



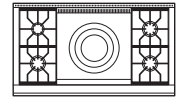
SRT486G



SRT484CG



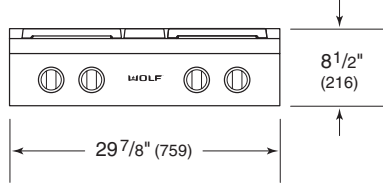
SRT484DG



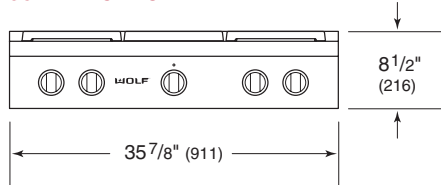
SRT484F

Sealed Burner Rangetops

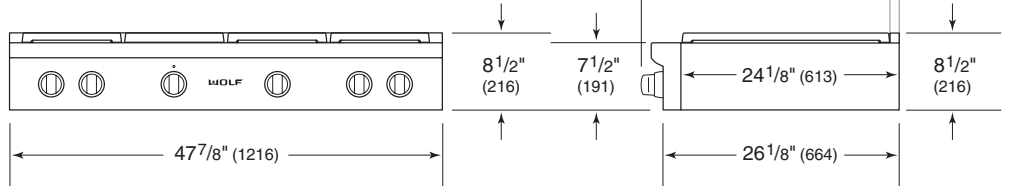
30" RANGETOP



36" RANGETOP



48" RANGETOP



SIDE VIEW—ALL RANGETOPS

BURNER RATING—Btu (kW)		
SURFACE BURNER	QTY	
20,000 (5.9)	1	
18,000 (5.3)	1 / 2	
15,000 (4.4)	1 / 2	
9,200 (2.7)	1	
FEATURE	NATURAL	LP
Charbroiler	16,000 (4.7)	16,000 (4.7)
Griddle	15,000 (4.4)	13,000 (3.8)
Double Griddle	30,000 (8.8)	26,000 (7.6)
French Top	15,000 (4.4)	15,000 (4.4)

Planning Information

The platform to support the sealed burner rangetop must include a cut-out for electrical and gas supply connections. Refer to the chart below for minimum base support.

When installing against a combustible surface, a minimum 5" (127) riser is required for model SRT366, and a minimum 10" (254) riser is required for 36" and 48" sealed burner rangetops with a charbroiler or griddle. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

A Wolf pro ventilation hood is recommended with the sealed burner rangetop. If the rangetop is to be installed without ventilation, a 36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials above the rangetop is required. Refer to page 120 for pro ventilation.

A downdraft can be used with models SRT304 and SRT366. An accessory trim kit is necessary for this installation. Contact an authorized Wolf dealer for details.

INSTALLATION REQUIREMENTS	
PLATFORM	
Thickness	3/4" (19)
BASE SUPPORT	
	MIN
30" Rangetop	200 lb (91 kg)
36" Rangetop	250 lb (113 kg)
48" Rangetop	300 lb (136 kg)

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply within the shaded area shown in the illustration on the following page. A separate circuit, servicing only this appliance is required.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 110/120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

Installation must conform with all applicable gas codes.

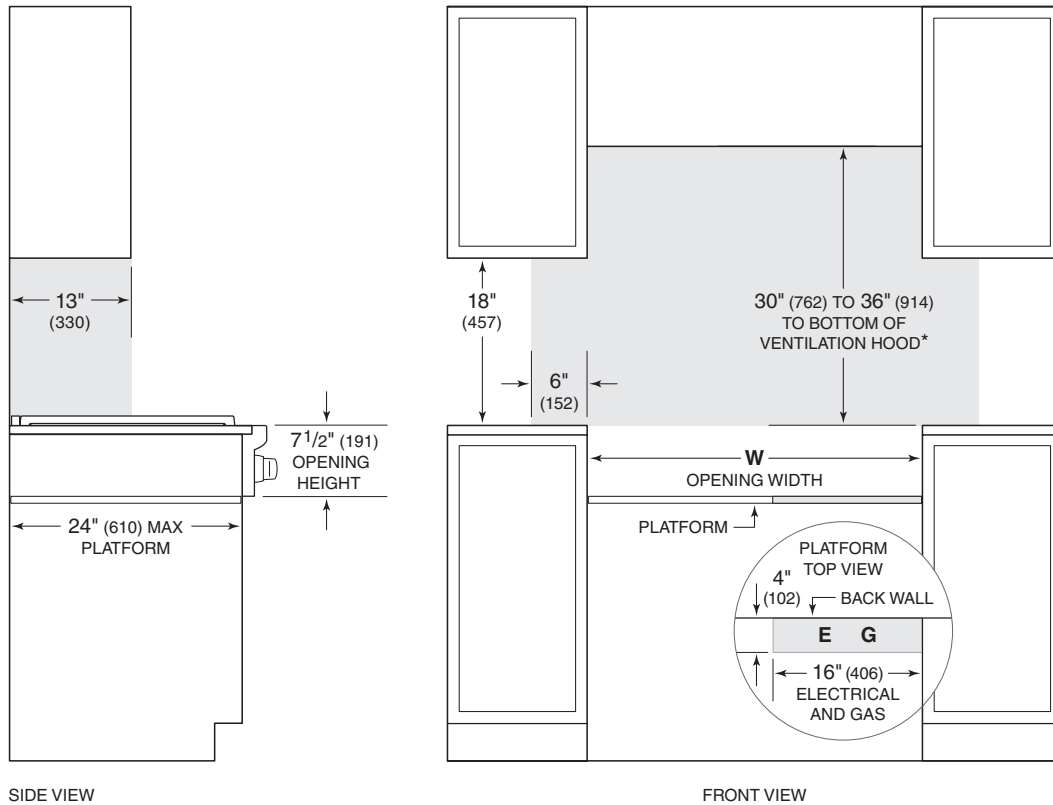
A gas supply line of 3/4" (19) rigid pipe must be provided to the rangetop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

Wolf natural gas rangetops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas rangetops up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

GAS REQUIREMENTS	
NATURAL GAS	
	WC
Supply Pressure	5" (12.5 mb)
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
LP GAS	
	WC
Supply Pressure	10" (25 mb)
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

Sealed Burner Rangetop

INSTALLATION



SIDE VIEW

FRONT VIEW

**Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) for charbroiler.*

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

Electrical and gas supply located through bottom of platform.

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

OPENING WIDTH	
SEALED BURNER RANGETOP	W
30" Model	30" (762)
36" Model	36" (914)
48" Model	48" (1219)



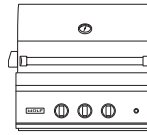
Outdoor Grills and Modules

Taste what happens when a heritage of professional cooking moves from the kitchen to the patio. Like their indoor counterparts, Wolf outdoor grills are precision instruments. Constructed of heavy-duty stainless steel, the 30", 36", 42" and 54" grills have powerful burners every five inches for even heat distribution. An electric rotisserie with infrared burner produces succulent poultry and roasts. All grill models can be built in and all except the 54" grill, can be used on a cart for portable convenience. The 25,000 Btu burner module can be built into an outdoor kitchen and the side burner attached to a cart. Wolf grills and modules can be ordered in natural or LP gas.

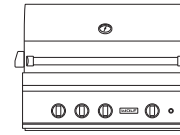
KEY FEATURES

- Stainless steel burner grates provide more heat contact to food for even grilling.
- Sear zone (excluding OG30)—25,000 Btu direct heat sears meats faster and deeper to seal in juices (25,500 Btu for OG54).
- Each 25,000 Btu burner is individually contained to control heat independently (25,500 Btu for OG54).
- Two-position rotisserie maintains proper distance from the infrared burner.
- Three-position warming rack conveniently stows away when not in use.
- Signature red or black control knobs with infinite control.

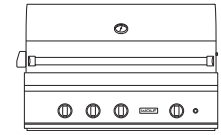
OUTDOOR GRILLS



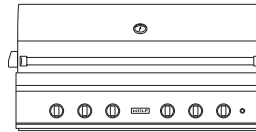
OG30



OG36



OG42



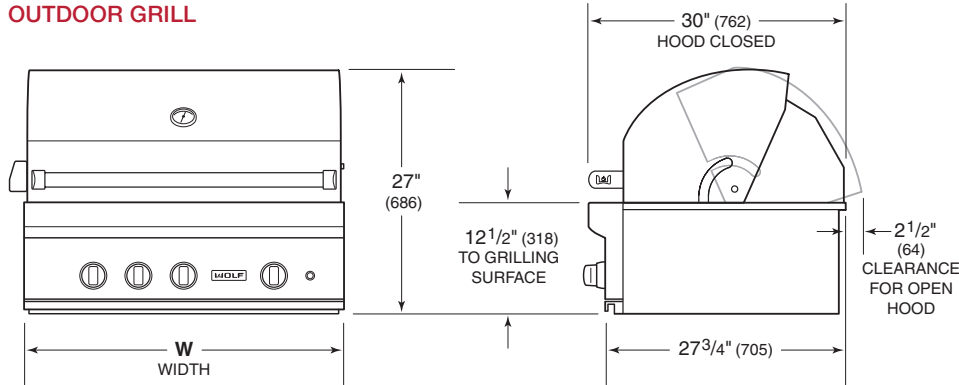
OG54

OUTDOOR MODULES

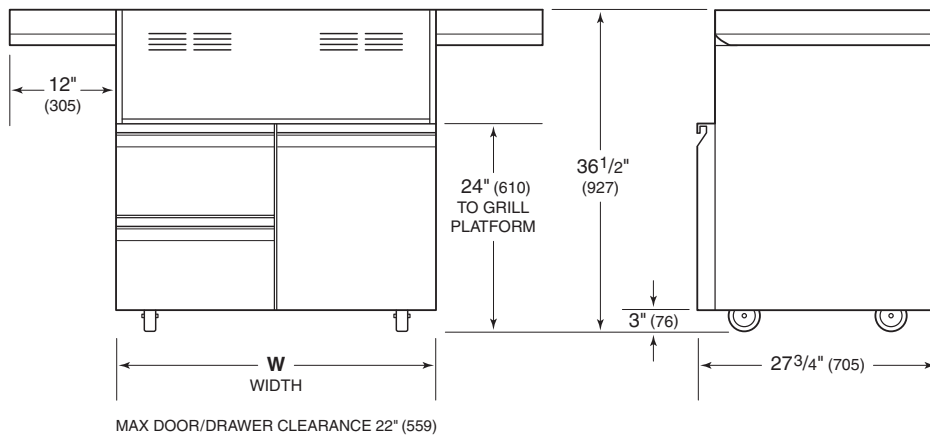
BM13
Burner ModuleSB13
Side Burner

Outdoor Grills and Modules

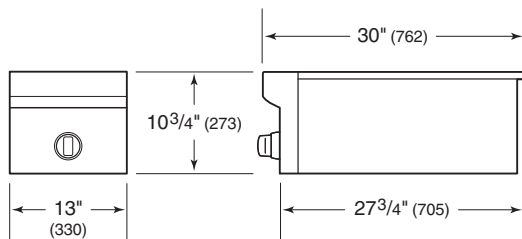
OUTDOOR GRILL



GRILL CART



BURNER MODULE AND SIDE BURNER



WIDTH	
OUTDOOR GRILL	
OG30	30" (762)
OG36	36" (914)
OG42	42" (1067)
OG54	54" (1372)
GRILL CART	
CART30	30" (762)
CART36	36" (914)
CART42	42" (1067)

Outdoor Grills and Modules

BURNER RATING	
GRILL BURNERS	BTU (KW)
OG30, OG36, OG42, BM13	25,000 (7.3)
OG54	25,500 (7.5)
SEAR ZONE	BTU (KW)
OG36, OG42	25,000 (7.3)
OG54	25,500 (7.5)
ROTISSERIE	BTU (KW)
OG30	14,000 (4.1)
OG36, OG42	16,000 (4.7)
OG54	(2) 14,000 (4.1)

Planning Information

For portable applications, Wolf grill carts are designed specifically to fit grill models OG30, OG36 and OG42 and the side burner. Model OG54 is designed for built-in applications only.

For built-in applications, Wolf outdoor grills and the burner module are designed for easy placement into a built-in enclosure. For outdoor grills, installation in a combustible enclosure requires an insulating liner. For the burner module, an insulating liner is not required. The enclosure should be built according to specifications for your specific installation on the following pages. If the burner module is installed next to an outdoor grill, a minimum of 12" (305) is required between units on the rotisserie motor side and 2" (51) on the opposite side. A rotisserie side conversion kit is available from an authorized Wolf dealer.

Optional stainless steel accessory doors and drawers are available for built-in applications.

Grill carts, insulating liners and stainless steel doors and drawers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

Planning Information

ELECTRICAL

Installation must comply with all applicable electrical codes.

The electrical outlet must be located within reach of the power cord. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type, GFCI
Power Cord	6' (1.8 m)

GAS SUPPLY

Installation must conform with all applicable gas codes.

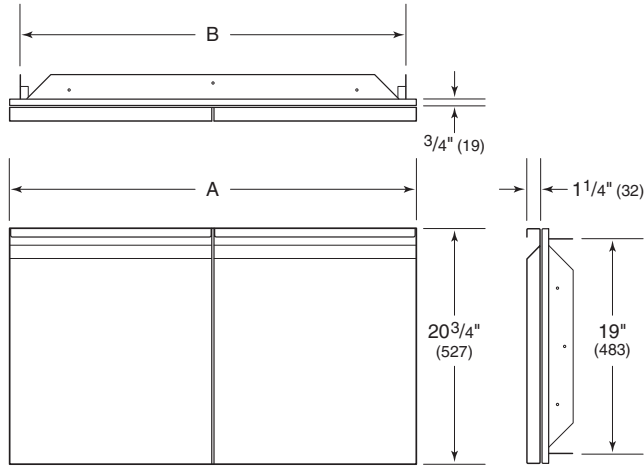
A gas supply line of 3/4" (19) rigid pipe must be provided to the outdoor grill or module. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line.

If the outdoor grill is being connected to a whole house LP supply, the LP gas pressure regulator is not provided. It can be purchased from an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

GAS REQUIREMENTS	
NATURAL GAS	
	WC
Supply Pressure	5" (12.5 mb)
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
LP GAS	
	WC
Supply Pressure	10" (25 mb)
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

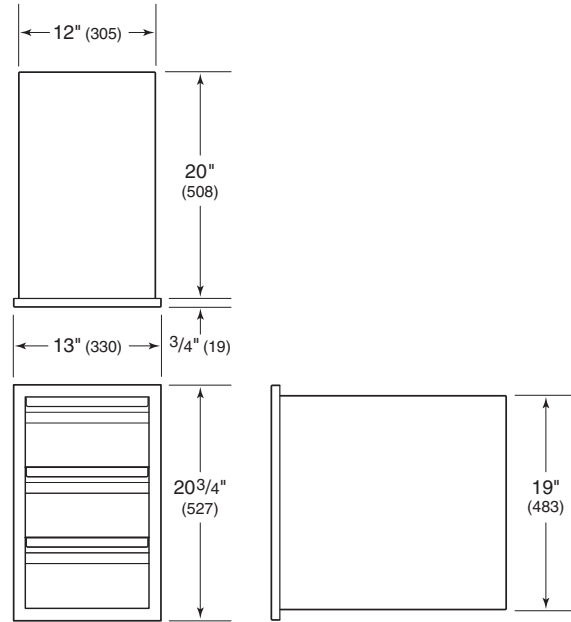
Accessory Doors and Drawers

DOORS

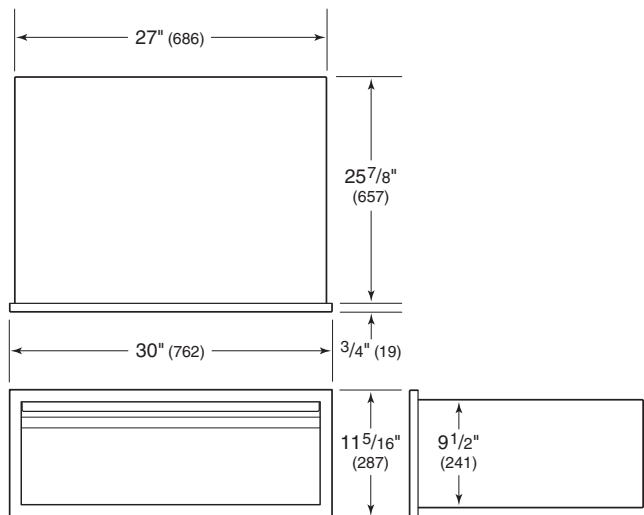


WIDTH		
DOORS	A	B
18" Single	18" (475)	16 1/4" (413)
30" Double	30" (762)	28 1/4" (718)
36" Double	36" (914)	34 1/4" (870)
42" Double	42" (1067)	40 1/4" (1022)
54" Double	54" (1372)	52 1/4" (1327)

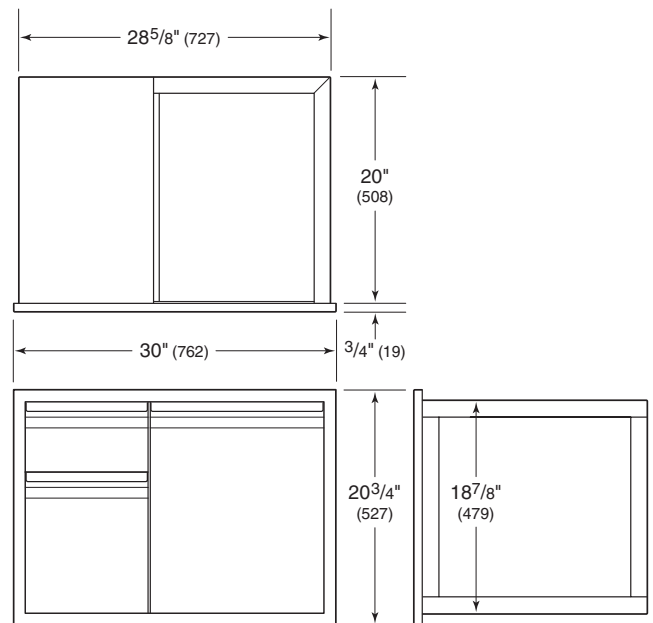
2- OR 3-DRAWER UNIT



SINGLE DRAWER

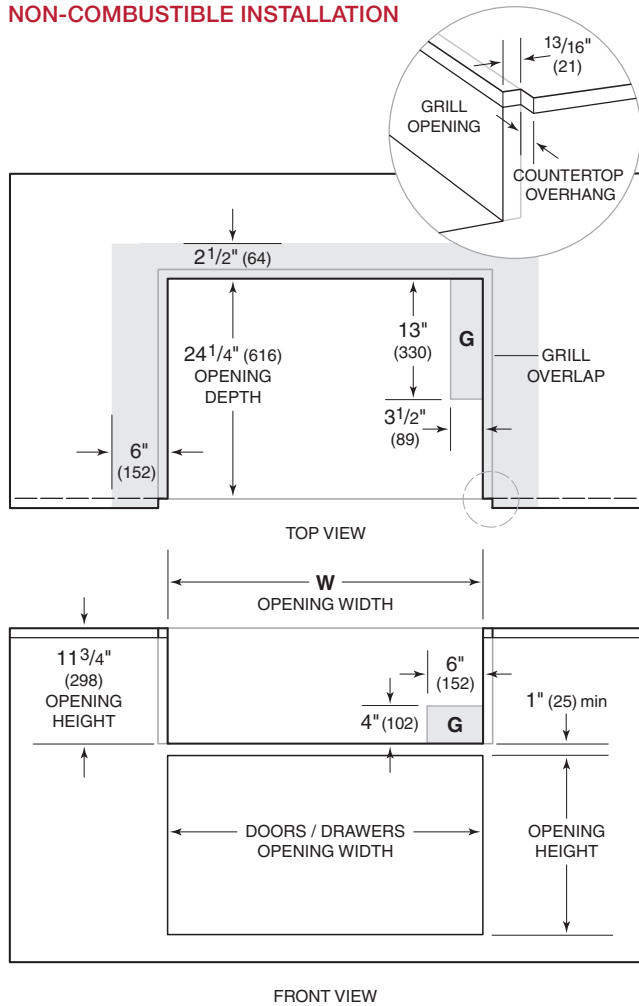


DRAWER/DOOR UNIT



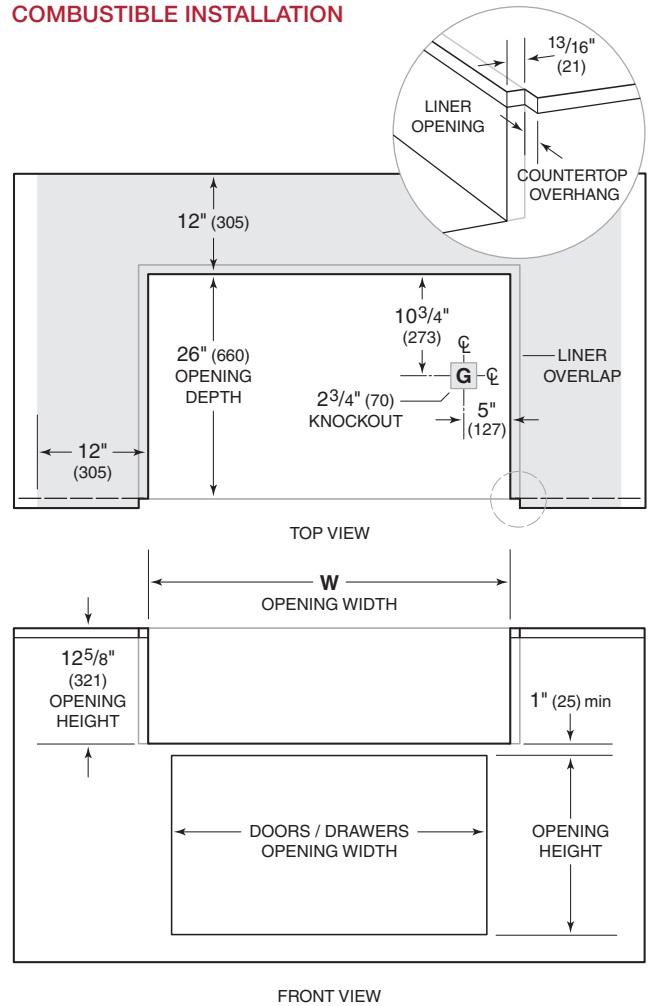
Outdoor Grills

NON-COMBUSTIBLE INSTALLATION



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

COMBUSTIBLE INSTALLATION



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

OPENING WIDTH	
NON-COMBUSTIBLE ENCLOSURE	W
OG30	28 1/2" (724)
OG36	34 1/2" (876)
OG42	40 1/2" (1029)
OG54	52 1/2" (1334)

OPENING WIDTH	
COMBUSTIBLE ENCLOSURE	W
OG30	33 1/2" (851)
OG36	39 1/2" (1003)
OG42	45 1/2" (1156)
OG54	57 1/2" (1461)

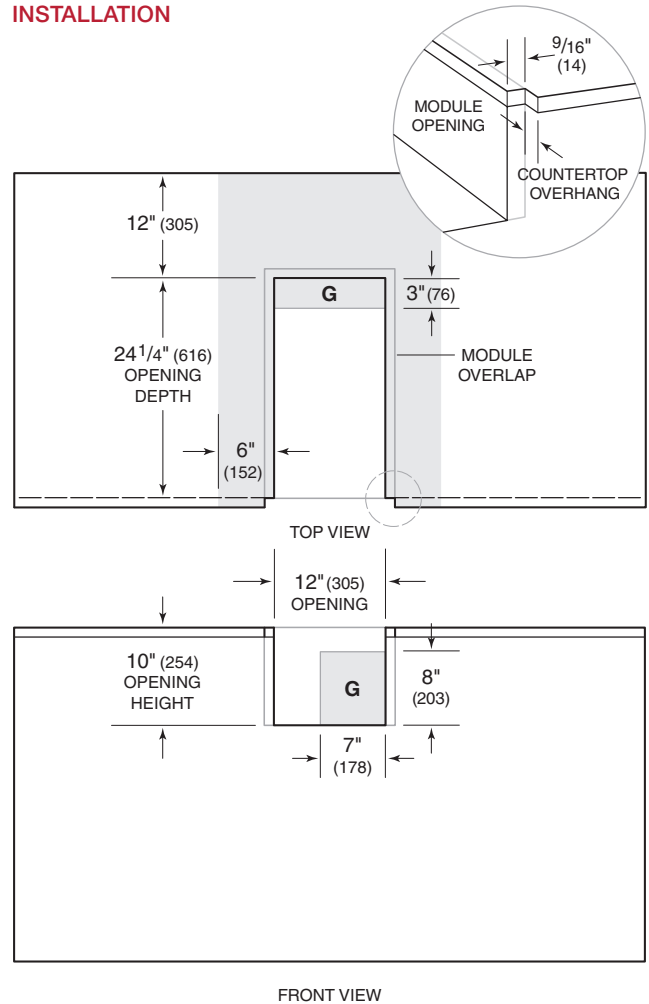
Outdoor Grills

ACCESSORY DOORS AND DRAWERS

OPENING		
DOORS	W	H
18" Single	16 ¹ / ₄ " (413)	19" (483)
30" Double	28 ¹ / ₄ " (718)	19" (483)
36" Double	34 ¹ / ₄ " (870)	19" (483)
42" Double	40 ¹ / ₄ " (1022)	19" (483)
54" Double	52 ¹ / ₄ " (1327)	19" (483)
DRAWERS	W	H
Single Drawer	27 ¹ / ₄ " (692)	9 ³ / ₄ " (248)
2- or 3-Drawer Unit	12 ¹ / ₈ " (308)	19" (483)
Drawer/Door Unit	29 ¹ / ₄ " (743)	19" (483)

Burner Module

INSTALLATION



NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. An insulating liner is not required.



Cooktop Ventilation Hoods

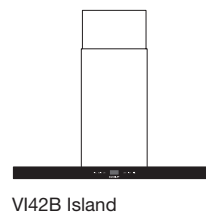
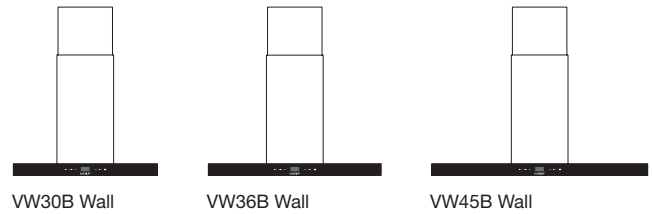
The new generation of Wolf cooktop ventilation hoods feature three new looks—black, stainless and glass. Brilliant LED lighting illuminates your cooking surface while powerful multi-speed blowers whisk away smoke and odors. Dishwasher-safe filters can be removed easily for cleaning. Wall-mount and island hoods are crafted of stainless steel.

KEY FEATURES

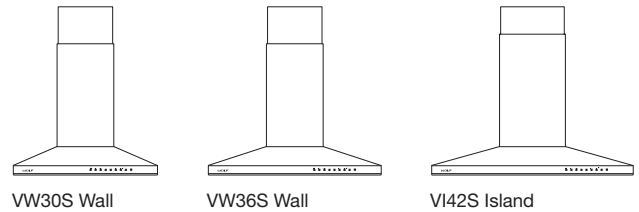
- Internal, in-line or remote blower options.
- Heavy-duty, stainless steel seamless construction with telescopic chimney.
- Black glass touch control panel (black) or front-mounted controls with LED indicator lights (stainless and glass).
- Three-speed blower with boost to temporarily increase airflow.
- LED lighting with high and low settings.
- Delay-off feature to automatically turn unit off.
- Dishwasher-safe filters with filter clean indicator.

COOKTOP VENTILATION HOODS

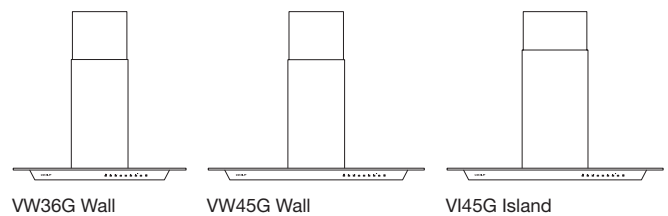
BLACK



STAINLESS

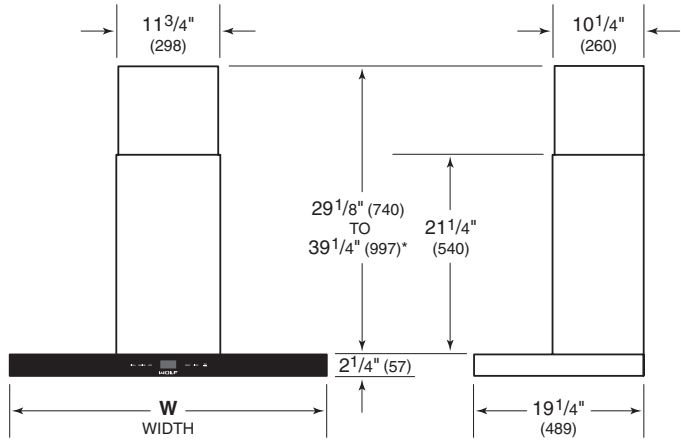


GLASS



Cooktop Ventilation Hoods

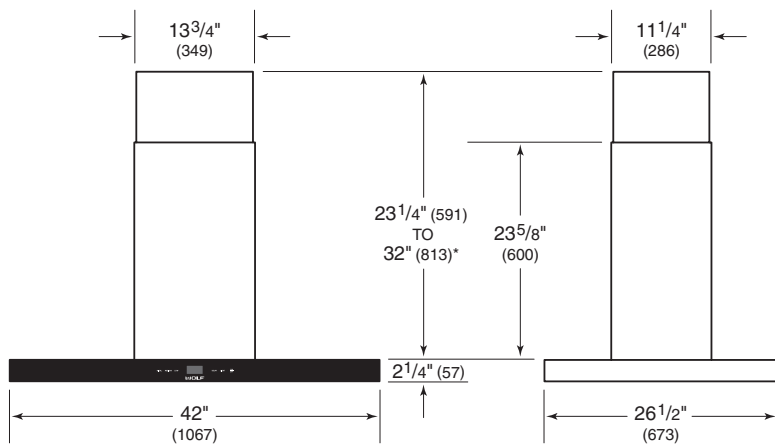
WALL HOODS—BLACK



*49 1/8" (1248) to 59 1/4" (1505) with accessory flue extension.

WIDTH	
WALL HOOD	W
VW30B	30" (762)
VW36B	36" (914)
VW45B	45" (1143)

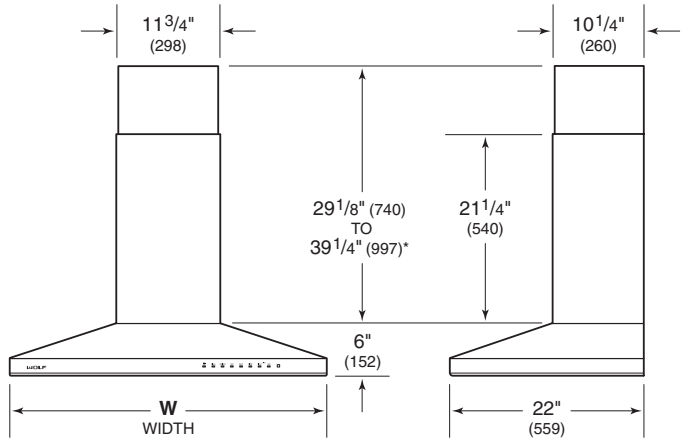
ISLAND HOOD—BLACK



*46 1/4" (1175) to 55" (1397) with accessory flue extension.

Cooktop Ventilation Hoods

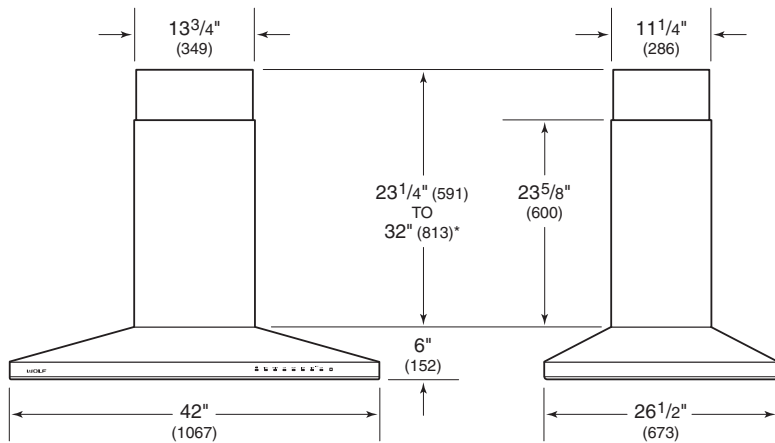
WALL HOODS—STAINLESS



* $49\frac{1}{8}$ " (1248) to $59\frac{1}{4}$ " (1505) with accessory flue extension.

WIDTH	
WALL HOOD	W
VW30S	30" (762)
VW36S	36" (914)

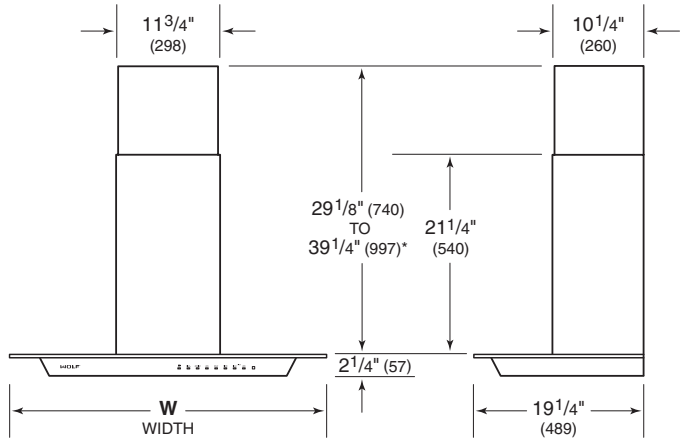
ISLAND HOOD—STAINLESS



* $46\frac{1}{4}$ " (1175) to 55 " (1397) with accessory flue extension.

Cooktop Ventilation Hoods

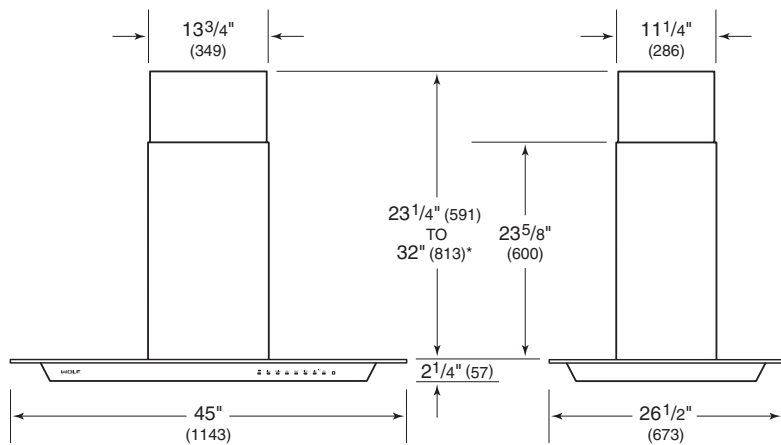
WALL HOODS—GLASS



*49 1/8" (1248) to 59 1/4" (1505) with accessory flue extension.

WIDTH	
WALL HOOD	W
VW36G	36" (914)
VW45G	45" (1143)

ISLAND HOOD—GLASS



*46 1/4" (1175) to 55" (1397) with accessory flue extension.

Planning Information

Wolf cooktop ventilation hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. For ranges and rangetops, a Wolf pro ventilation hood is recommended.

These hoods have a telescopic chimney flue. A flue extension is available through an authorized Wolf dealer.

Installation of the cooktop hood should be 24" (610) to 36" (914) from the bottom of the hood to the countertop.

Wall and island hoods require an internal, in-line or remote blower assembly, available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Refer to ventilation recommendations on pages 126–129. Cooktop hoods have a vertical discharge with 6" (152) round duct.

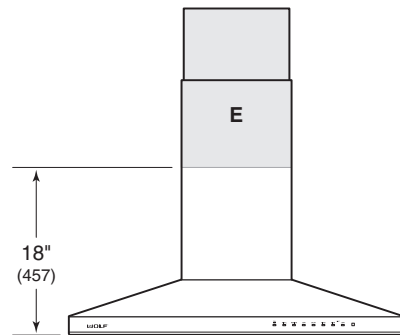
Consult a qualified HVAC professional for specific installation and ducting applications.

ELECTRICAL

Installation must comply with all applicable electrical codes.

For wall hoods, locate the electrical supply within the shaded area shown in the illustration below. For island hoods, locate the electrical supply on the ceiling inside the top of the hood. A separate circuit, servicing only this appliance is required.

ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 110/120 VAC, 60 Hz
Service	15 amp dedicated circuit



24" (610) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

Electrical location — all wall hoods.



WOLF

WOLF

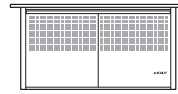
Downdraft Ventilation

Constructed of heavy duty stainless steel, the Wolf down-draft rises from the countertop to whisk away odor and smoke into stainless steel, mesh filters and can be lowered beneath the countertop when not in use. Downdrafts integrate perfectly with transitional induction and electric cooktops, gas cooktops and some integrated modules, they can also be installed with certain sealed burner rangetops.

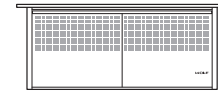
KEY FEATURES

- Three-speed blower control with boost.
- Remote-mounted control module with LED indicators.
- Delay-off feature to automatically turn unit off.
- Stainless steel, mesh filters.
- Reversible motor box.
- Adjustable discharge.

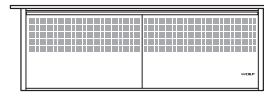
DOWNDRAFTS



DD30



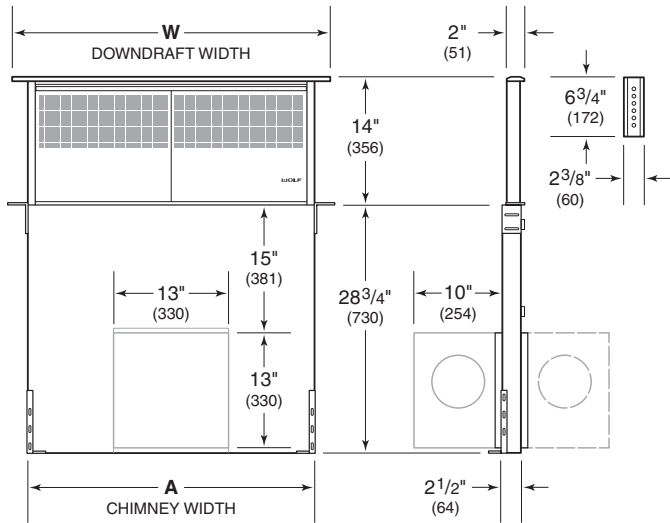
DD36



DD45

Downdraft

DIMENSIONS



NOTE: Shown with front mounted internal blower with 6" (152) round discharge, dashed line represents rear mount.

WIDTH		
MODEL	W	A
DD30	30" (762)	26 1/2" (673)
DD36	36" (914)	32 1/2" (826)
DD45	45" (1143)	38 1/2" (978)

Planning Information

Wolf downdrafts can be installed with most Wolf cooktops, but are not compatible with contemporary induction and electric cooktops and the grill, steamer and fryer modules. Downdrafts can be installed with sealed burner rangetop models SRT304 and SRT366.

For installation with a Wolf cooktop, a minimum 25¹/₈" (638) deep flat countertop is required.

For installation with a sealed burner rangetop, an accessory trim kit is required. Contact an authorized Wolf dealer for details. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

The remote-mounted control module can be positioned horizontally or vertically. It must be located within 9' (2.7 m) of the downdraft assembly and a minimum 3" (76) from the edge of the cooktop cut-out.

Consult a qualified HVAC professional for specific installation and ducting applications.

BLOWERS

Internal, in-line and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Refer to ventilation recommendations on pages 126–129.

Internal blowers have a 6" (152) round discharge, can be front or rear mounted and can be discharged in any direction by rotating the blower box. In-line and remote blowers have a 10" (254) discharge and can be discharged from the front or rear.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

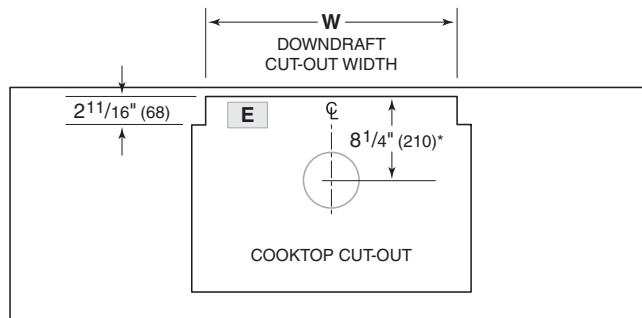
Certain installations may require that the electrical supply be placed in an adjacent cabinet.

ELECTRICAL REQUIREMENTS

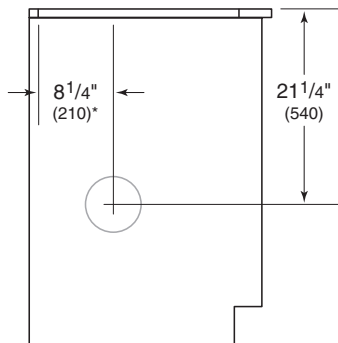
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	2 ¹ / ₂ ' (.8 m)

Downdraft

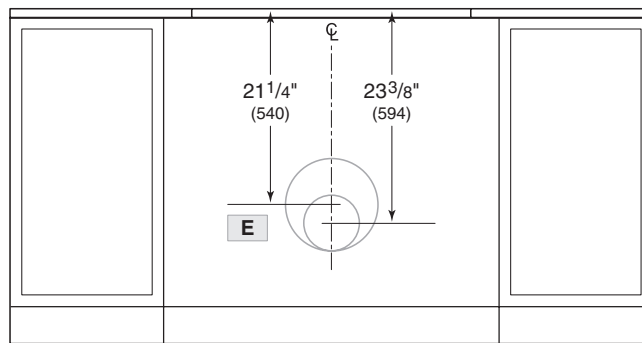
INSTALLATION WITH COOKTOP



TOP VIEW



SIDE VIEW



FRONT VIEW

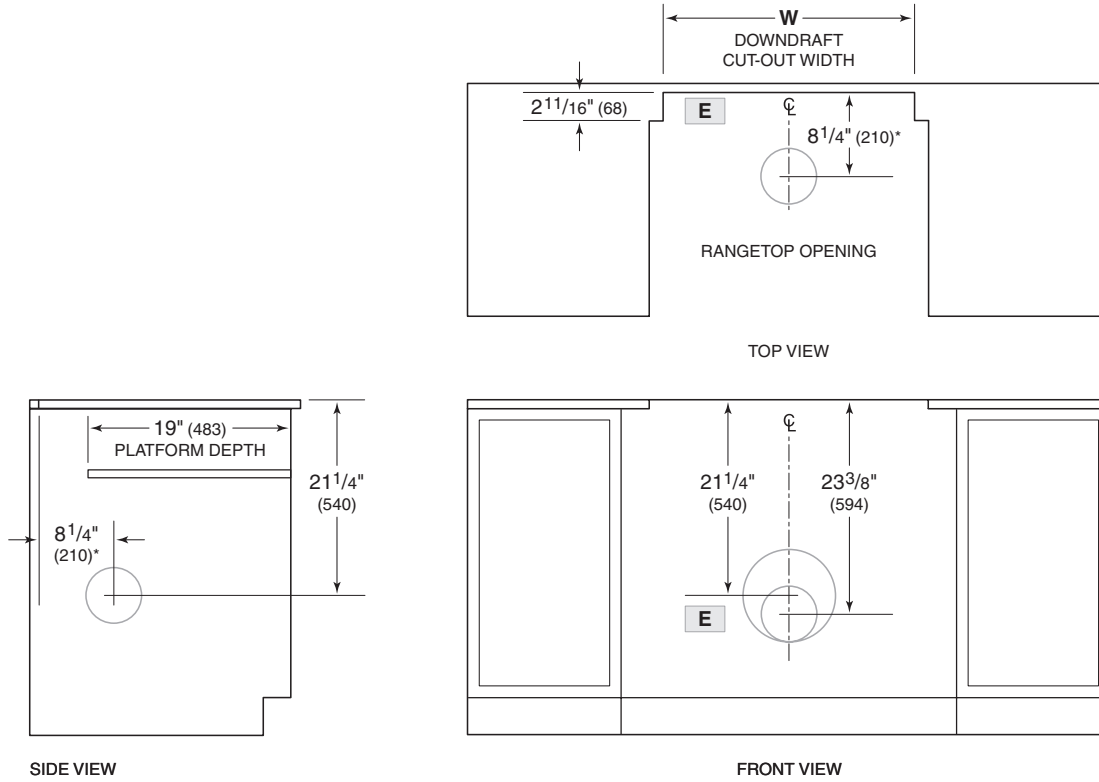
*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

CUT-OUT WIDTH	
DOWNDRAFT	W
DD30	27 1/2" (699)
DD36	33 1/2" (851)
DD45	39 1/2" (1003)

Downdraft

INSTALLATION WITH SEALED BURNER RANGETOP



*6" (152) back from countertop cut-out when internal blower is rear mounted.

NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

CUT-OUT WIDTH	
DOWNDRAFT	W
DD30	27 1/2" (699)
DD36	33 1/2" (851)



Pro Ventilation Hoods

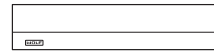
Professional heritage shines through in Wolf professional-style ventilation. Exteriors are heavy-duty, welded stainless steel, so finely hand-finished that they appear seamless. Pro wall and island hoods are available in a variety of widths. Stainless steel baffle filters and halogen lighting extend the professional look and back it up with pro-level performance. All pro ventilation hoods are crafted of stainless steel. A hood liner is also available for custom applications.

KEY FEATURES

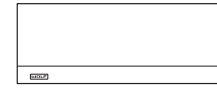
- Internal, in-line or remote blower options.
- Recessed easy-access controls.
- Infinite-speed ventilator control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Easy-to-clean stainless steel baffle filters.
- Heat lamp receptacles on 27" deep wall hoods.

PRO HOODS

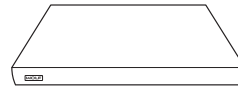
WALL HOODS



Low-Profile

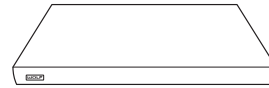


24" / 27" Deep



Chimney

ISLAND HOOD



Island

HOOD LINER

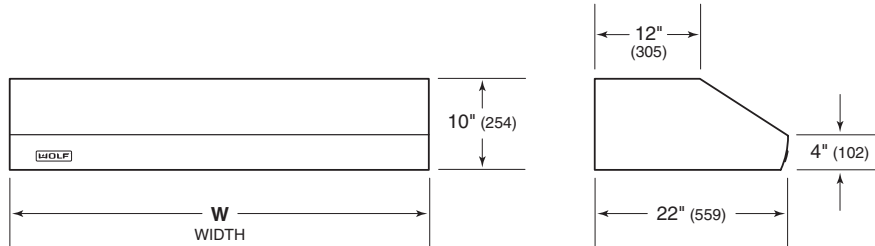


19" / 22" Deep

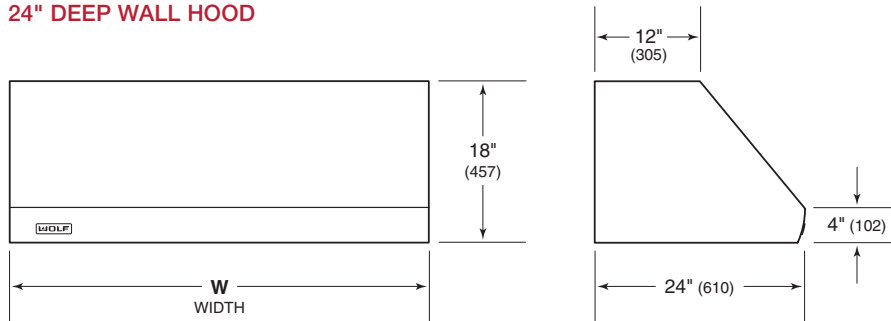
WOLF PRO VENTILATION

Pro Hoods

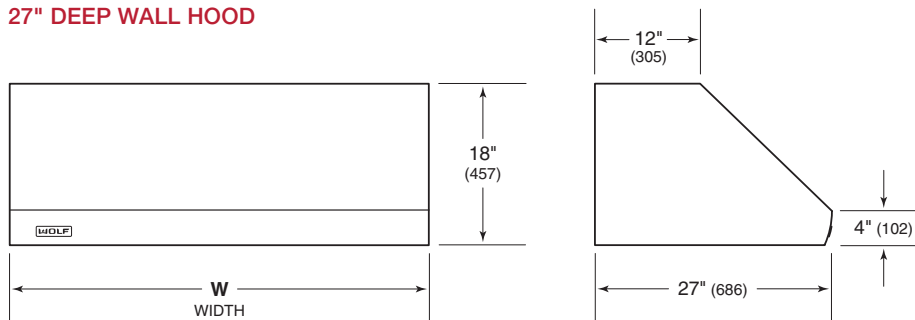
LOW-PROFILE WALL HOOD



24" DEEP WALL HOOD



27" DEEP WALL HOOD



WIDTH

LOW-PROFILE WALL HOOD

30" (762), 36" (914), 42" (1067), 48" (1219)

24" DEEP WALL HOOD

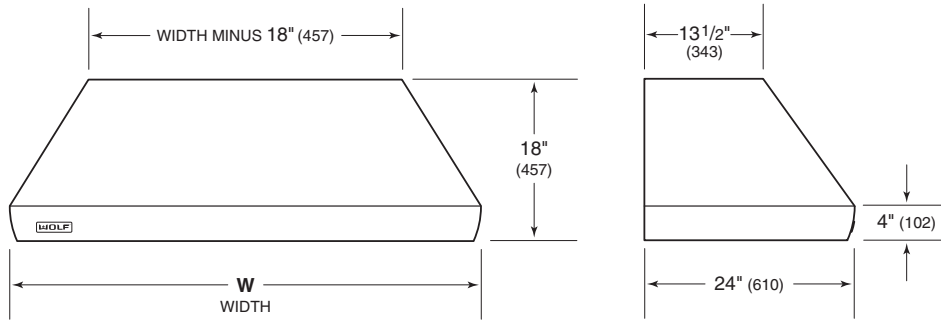
30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524)
66" (1676)

27" DEEP WALL HOOD

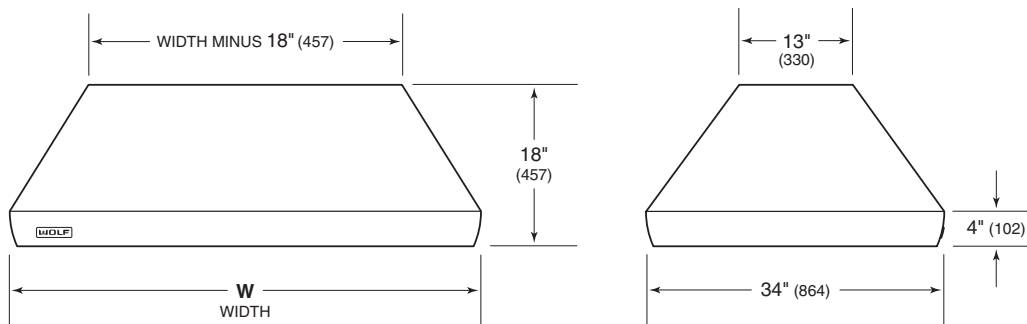
30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524)
66" (1676)

Pro Hoods

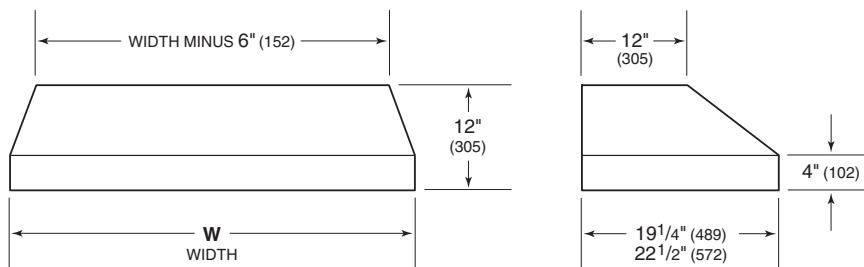
WALL CHIMNEY HOOD



ISLAND HOOD



HOOD LINER



WIDTH
WALL CHIMNEY HOOD 36" (914), 42" (1067), 48" (1219), 54" (1372)
ISLAND HOOD 36" (914), 42" (1067), 54" (1372), 66" (1676)
HOOD LINER 34 ³ / ₈ " (873), 40 ³ / ₈ " (1026), 46 ³ / ₈ " (1178), 52 ³ / ₈ " (1330), 58 ³ / ₈ " (1483)

Planning Information

Pro ventilation hoods and hood liners are recommended for use with all Wolf cooking appliances. Wall hoods should be at least as wide as the cooking surface, and island hoods should be 3" (76) wider on each side.

For optimal performance in wall hood applications, a pro 27" deep wall hood is recommended for use with ranges and rangetops with a charbroiler or griddle.

Installation of the hood should be 30" (762) to 36" (914) from the bottom of the hood to the countertop.

Pro hoods and hood liners are shipped without a blower assembly. Internal, in-line and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. The blower will vary in size and is dictated by the cooking unit, volume of air and length of the duct run. Refer to ventilation recommendations on pages 126–129.

Pro hoods accommodate a 10" (254) round duct. Low-profile wall hoods allow for an adjustable discharge. All other pro hoods have a vertical discharge. For the 24" and 27" deep wall hoods, a horizontal discharge kit is available through an authorized Wolf dealer.

Consult a qualified HVAC professional for specific installation and ducting applications.

Optional stainless steel duct covers in a variety of heights are available for pro wall and island hoods through an authorized Wolf dealer.

ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following page. A separate circuit, servicing only this appliance is required.

ELECTRICAL REQUIREMENTS

Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit

RECIRCULATING INSTALLATION

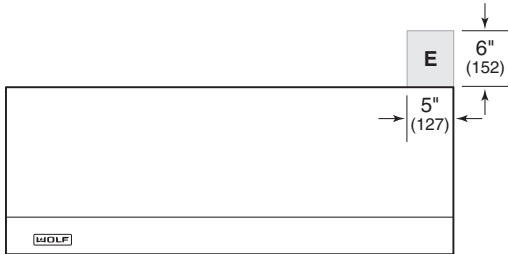
Low-profile, 24" and 27" deep wall hoods with an internal blower (600 CFM or less), 30" (762) and 36" (914) widths only, can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation kit, available through an authorized Wolf dealer is required.

CUSTOM HOOD APPLICATIONS

Wolf pro hood liners are for use in custom hood applications. The decorative hood can be created out of wood, plaster, tile or metal. The shape of the hood is not critical, however, the bottom of the hood and liner must be on the same plane. The height of the liner does not need to accommodate the entire height of the decorative hood.

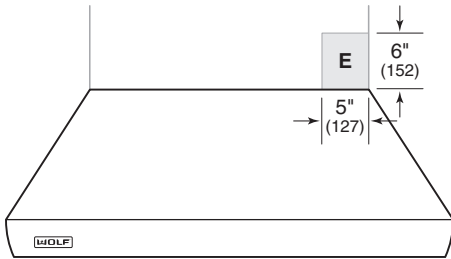
Installation

LOW-PROFILE, 24" AND 27" DEEP WALL HOODS



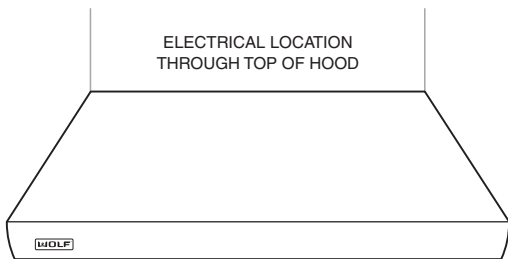
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

WALL CHIMNEY HOOD



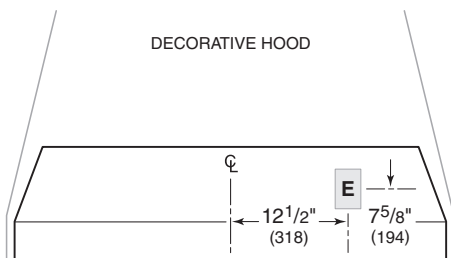
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

ISLAND HOOD



30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

HOOD LINER



30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

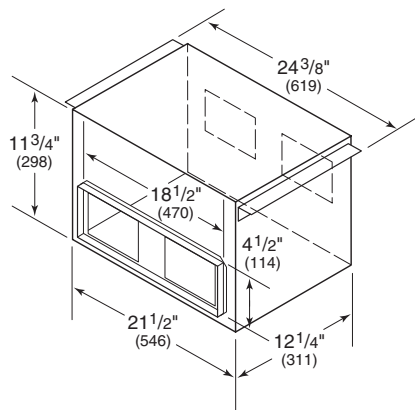
Blower Assemblies

For Wolf ventilation hoods and downdrafts that do not include a blower assembly, an internal, in-line or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements and homeowner preferences. Internal, in-line and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

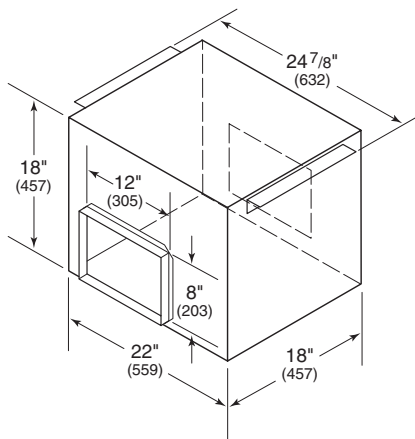
Ventilation recommendations on the following pages provide Wolf product CFM and blower options for each ventilation hood and downdraft.

Refer to the illustrations below for dimensions of Wolf in-line and remote blowers. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on our website, wolfappliance.com/specs.

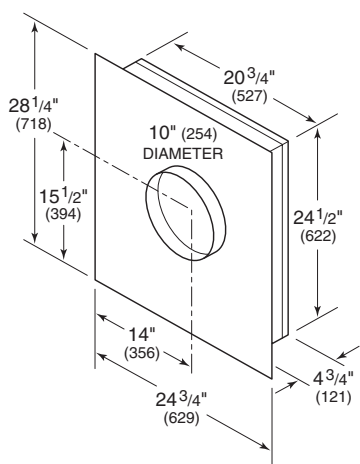
600 CFM IN-LINE



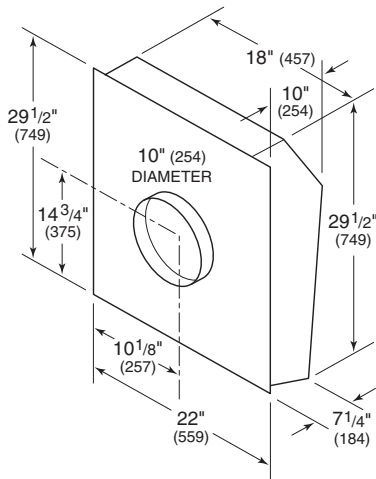
1100 CFM IN-LINE



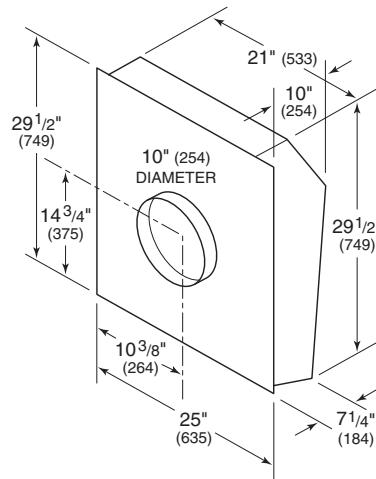
600 / 900 CFM REMOTE



1200 CFM REMOTE



1500 CFM REMOTE



Wolf Product CFM

CFM	MODEL	COOKTOP HOOD	DOWNDRAFT	PRO HOOD
COOKTOP / MODULE				
	CI152T/S CE152T/S CG152T/S	215	150	215
	CT15I/S CT15E/S CT15G/S IM15/S	215	150	215
	IG15/S IS15/S IF15/S	215		215
	CI243C/B	450		500
	CI304T/S CE304T/S	450	350	500
	CI304C/B CE304C/B	450		500
	CG304T/S CG304P/S	450	350	500
	CI365T/S CE365T/S	600	500	500
	CI365C/B CE365C/B	600		500
	CG365T/S CG365P/S	600	500	500
DUAL FUEL RANGE				
	DF304			500
	DF366 DF364C DF364G			900
	DF486C DF486G DF484CG DF484DG DF484F			1100
	DF606CG DF606DG DF606F DF604CF DF604GF			1500
GAS RANGE				
	GR304			500
	GR366 GR364C GR364G			900
	GR488 GR486C GR486G GR484CG GR484DG			1100
	GR606CG GR606DG GR606F			1500
SEALED BURNER RANGETOP				
	SRT304		500	500
	SRT366		500	900
	SRT364C SRT364G			900
	SRT486C SRT486G SRT484CG SRT484DG SRT484F			900

CFM are based on the cooking appliance output. 1 CFM per 100 Btu (.03 kW) recommended.
 Additional CFM may be required for long duct runs or ranges and rangetops with a charbroiler or griddle.

COOKTOPS / COFFEE SYSTEMS

VENTILATION

Wolf Ventilation Blower Options

BLOWER	INTERNAL						
	CFM	300*	450*	500	600	900	1200
COOKTOP HOOD							
VW30B VW36B VW45B VI42B		•			•		
VW30S VW36S VI42S		•			•		
VW36G VW45G VI45G		•			•		
DOWNDRAFT							
DD30 DD36 DD45					•		
PRO LOW-PROFILE WALL HOOD							
PW302210 PW362210				•			
PW422210 PW482210							
PRO 24" WALL HOOD							
PW302418 PW362418 PW422418		•	•		•	•	
PW482418 PW542418		•	•			•	•
PW602418 PW662418		•	•				•
PRO 27" WALL HOOD							
PW302718 PW362718 PW422718		•	•		•	•	
PW482718 PW542718		•	•			•	•
PW602718 PW662718		•	•				•
PRO WALL CHIMNEY HOOD							
PWC362418 PWC422418		•	•		•	•	
PWC482418 PWC542418		•	•			•	•
PRO ISLAND HOOD							
PI363418 PI423418		•	•		•	•	•
PI543418		•	•			•	•
PI663418		•	•				•
PRO HOOD LINER							
PL341912 PL342212 PL401912 PL402212		•	•		•	•	
PL461912 PL462212		•	•		•	•	•
PL521912 PL522212		•	•			•	•
PL581912 PL582212		•	•				•

*For make-up air restricted applications. Capture and performance may be reduced.

Wolf Ventilation Blower Options

BLOWER	IN-LINE		REMOTE			
	600	1100	600	900	1200	1500
COOKTOP HOOD						
VW30B VW36B VW45B VI42B	•		•			
VW30S VW36S VI42S	•		•		•	
VW36G VW45G VI45G	•		•			
DOWNDRAFT						
DD30 DD36 DD45	•		•		•	
PRO LOW-PROFILE WALL HOOD						
PW302210 PW362210	•		•	•		
PW422210 PW482210	•		•	•		
PRO 24" WALL HOOD						
PW302418	•	•	•	•	•	•
PW362418 PW422418 PW482418 PW542418		•		•	•	•
PW602418 PW662418		•			•	•
PRO 27" WALL HOOD						
PW302718	•	•	•	•	•	•
PW362718 PW422718 PW482718 PW542718		•		•	•	•
PW602718 PW662718		•			•	•
PRO WALL CHIMNEY HOOD						
PWC362418 PWC422418		•		•	•	•
PWC482418 PWC542418		•		•	•	•
PRO ISLAND HOOD						
PI363418 PI423418		•		•	•	•
PI543418		•		•	•	•
PI663418		•			•	•
PRO HOOD LINER						
PL341912 PL342212 PL401912 PL402212		•		•	•	•
PL461912 PL462212		•		•	•	•
PL521912 PL522212		•		•	•	•
PL581912 PL582212		•		•	•	•

Wolf Product Shipping Weight

SHIPPING WEIGHT	
BUILT-IN OVEN	LB (KG)
30" Single Oven	273 (124)
30" Double Oven	466 (211)
36" L Series Single Oven	288 (131)
CONVECTION STEAM OVEN	LB (KG)
24" Oven	80 (36)
30" Oven	80 (36)
MICROWAVE OVEN	LB (KG)
24" Drawer Microwave	91 (41)
30" Drawer Microwave	96 (44)
Convection Microwave	68 (31)
Standard Microwave	50 (23)
WARMING DRAWER	LB (KG)
30" Warming Drawer	100 (45)

SHIPPING WEIGHT	
INDUCTION COOKTOP	LB (KG)
15" Cooktop	30 (14)
24" Cooktop	42 (19)
30" Cooktop	49 (22)
36" Cooktop	61 (28)
ELECTRIC COOKTOP	LB (KG)
15" Cooktop	30 (14)
30" Cooktop	45 (20)
36" Cooktop	60 (27)
GAS COOKTOP	LB (KG)
15" Cooktop	30 (14)
30" Cooktop	50 (23)
36" Cooktop	67 (30)
INTEGRATED MODULE	LB (KG)
Electric Grill	50 (23)
Electric Steamer	40 (18)
Electric Fryer	30 (14)
Gas Cooktop	30 (14)
Multi-Function Cooktop	30 (14)
COFFEE SYSTEM	LB (KG)
24" Coffee System	80 (36)

Wolf Product Shipping Weight

SHIPPING WEIGHT	
DUAL FUEL RANGE	LB (KG)
30" Range	325 (147)
36" Range	445-470 (202-213)
48" Range	665-750 (302-340)
60" Range	875-950 (397-431)
GAS RANGE	LB (KG)
30" Range	325 (147)
36" Range	445-470 (202-213)
48" Range	650-750 (295-340)
60" Range	875-950 (397-431)
SEALED BURNER RANGETOP	LB (KG)
30" Rangetop	160 (73)
36" Rangetop	190-220 (86-100)
48" Rangetop	240-280 (109-127)
OUTDOOR GRILL / MODULE	LB (KG)
30" Grill	216 (98)
36" Grill	247 (112)
42" Grill	270 (122)
54" Grill	350 (159)
Side Burner	50 (23)
Burner Module	50 (23)

SHIPPING WEIGHT	
COOKTOP VENTILATION	LB (KG)
30" Wall Hood	85 (39)
36" Wall Hood	100 (45)
42" Island Hood	110 (50)
30" Low-Profile Wall Hood	53 (24)
36" Low-Profile Wall Hood	51-57 (23-26)
45" Low-Profile Wall Hood	55-62 (25-28)
42" Low-Profile Island Hood	92 (42)
DOWNDRAFT VENTILATION	LB (KG)
30" Downdraft	75 (34)
36" Downdraft	80 (36)
45" Downdraft	85 (39)
PRO VENTILATION	LB (KG)
Low-Profile Wall Hood	39-55 (18-25)
24" Deep Wall Hood	84-148 (38-67)
27" Deep Wall Hood	92-163 (42-74)
Wall Chimney Hood	78-106 (35-48)
Island Hood	95-168 (43-76)
Hood Liner	39-65 (18-29)

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Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

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 THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. 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 Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com, email us at customerservice@subzero.com or call 800-222-7820.

*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.



Wolf Appliance Outdoor Limited Warranty*

FOR RESIDENTIAL USE

FULL ONE YEAR WARRANTY**

For one year from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: all stainless steel components (excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining and minor surface rust and oxidation). If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

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 THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. 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 Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com, email us at customerservice@subzero.com or call 800-222-7820.

*Product must be approved for outdoor use, designated by model and serial number.

**Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.





WOLF APPLIANCE, INC. P.O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820