



Appliance Authority  
1-800-570-3355

Wolf Design Guide







Wolf Appliance Authority™  
800-570-2355

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- 36 Cooktops / Coffee Systems
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- 80 Outdoor Grills
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Features and specifications are subject to change at any time without notice. Visit [wolfappliance.com/specs](http://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.

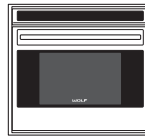
## L Series Ovens

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.

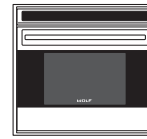
### KEY FEATURES

- 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.

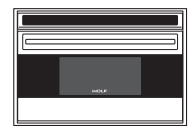
### L SERIES OVENS



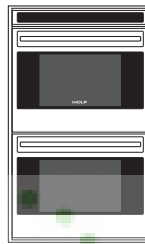
SO30F  
30" Single Framed



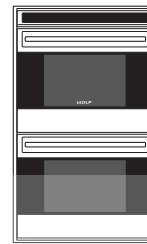
SO30U  
30" Single Unframed



SO36U  
36" Single Unframed



DO30F  
30" Double Framed



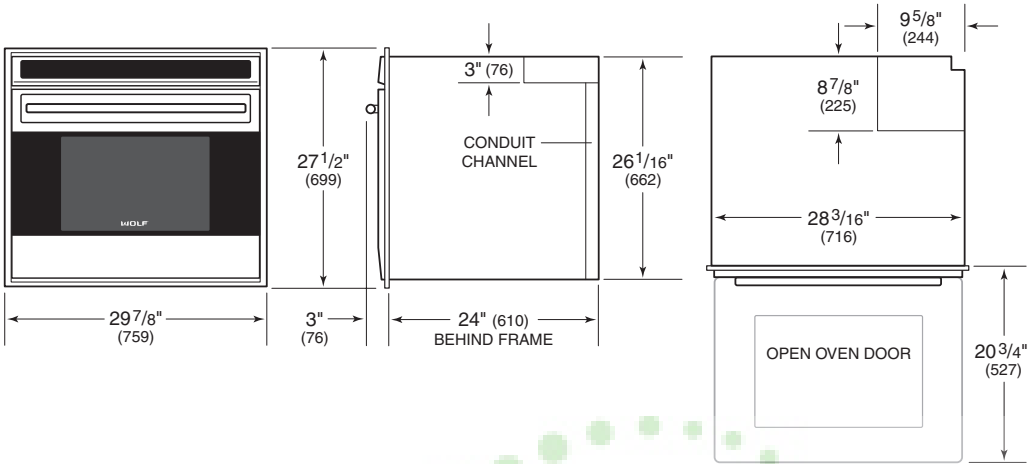
DO30U  
30" Double Unframed

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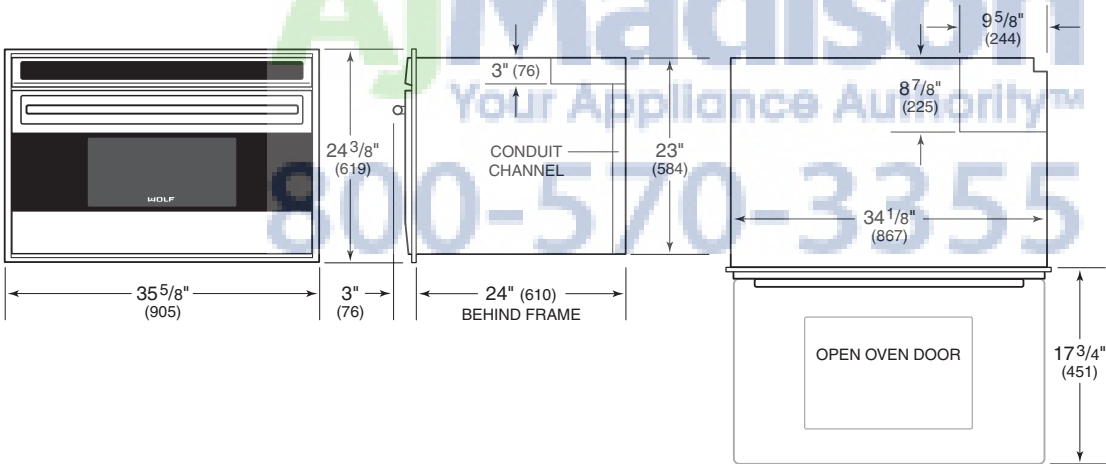
WOLF BUILT-IN OVENS

L Series Ovens

30" SINGLE OVEN

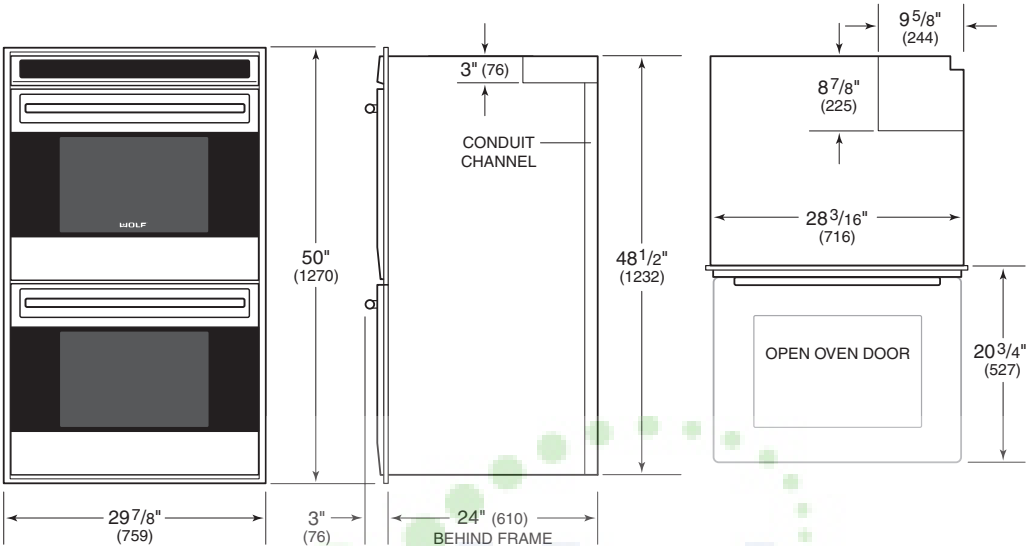


36" SINGLE OVEN



L Series Ovens

30" DOUBLE OVEN



SPECIFICATIONS				
INTERIOR CAPACITY		CU FT (L)		
30" Oven		4.5 (127)		
36" Oven		4.4 (125)		
INTERIOR DIMENSIONS		W	H	D
30" Oven		25" (635)	16 1/2" (419)	19" (483)
36" Oven		30" (762)	13 1/4" (337)	19" (483)



WOLF BUILT-IN OVENS

E Series Ovens

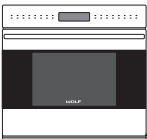
Stainless models now feature a redesigned stainless steel touch-action control panel, helping to create great meals with ease, as well as adding a striking design feature to the kitchen. Smart technology gives the E series ten cooking modes, with Wolf’s innovative dual convection in single ovens and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

KEY FEATURES

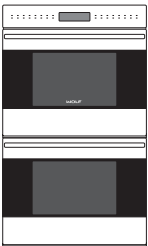
- Stainless steel touch control panel.
- Dual convection—two fans for even heat distribution.
- Ten cooking modes, including the bake stone and dehydration kits for precise, easy-to-use control.
- Self-cleaning ovens.
- Full-extension bottom rack for easier access to foods.
- Balanced door hinge system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

E SERIES OVENS

TRANSITIONAL

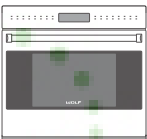


SO30TE/S/TH



DO30TE/S/TH

PROFESSIONAL



SO30PE/S/PH



DO30PE/S/PH

CONTEMPORARY



SO30CE/B/TH

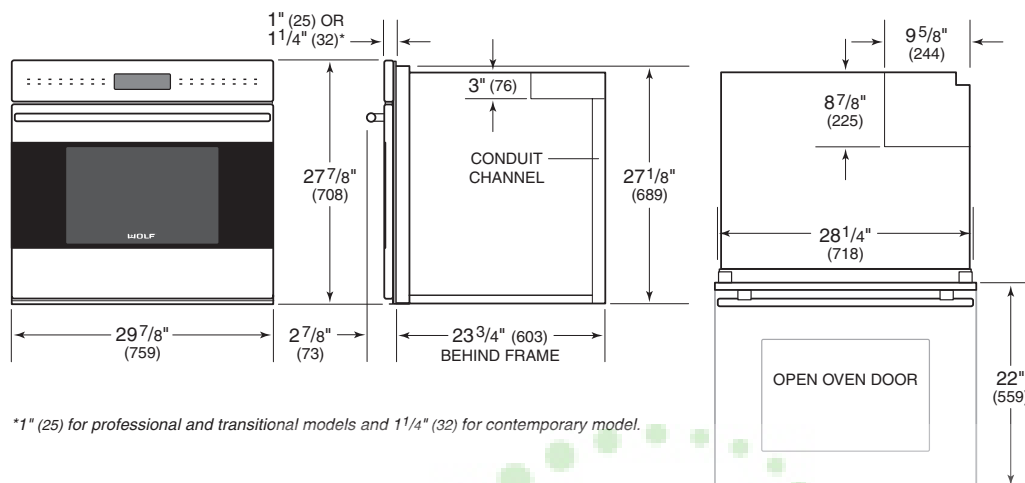


DO30CE/B/TH

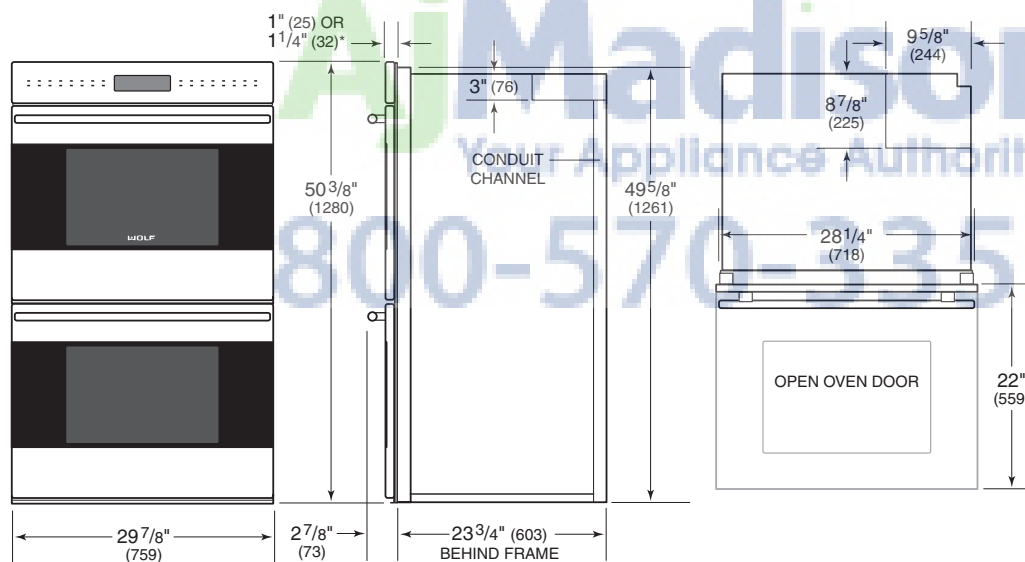
MODEL REFERENCE		
TRANSITIONAL	CURRENT	NEW
Single	SO30-2U/S-TH	SO30TE/S/TH
Double	DO30-2U/S-TH	DO30TE/S/TH
Single	SO30-2F/S-TH	NA
Double	DO30-2F/S-TH	NA
PROFESSIONAL	CURRENT	NEW
Single	SO30-2F/S-PH	SO30PE/S/PH
Double	DO30-2F/S-PH	DO30PE/S/PH
CONTEMPORARY	CURRENT	NEW
Single	SO30-2B/G-TH	SO30CE/B/TH
Double	DO30-2B/G-TH	DO30CE/B/TH

## E Series Ovens

## SINGLE OVEN



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



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

## SPECIFICATIONS

INTERIOR CAPACITY		CU FT (L)	
30" Oven		4.5 (127)	
INTERIOR DIMENSIONS		W	H
30" Oven		25" (635)	16 1/2" (419)
			D
			19" (483)

AHAM overall volume.

## WOLF BUILT-IN OVENS

## Planning Information

The 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. Refer to the chart below.

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

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

INSTALLATION REQUIREMENTS			
<b>BASE SUPPORT</b>			
Single Oven			250 lb (115 kg)
Double Oven			400 lb (181 kg)
<b>TRIM OVERLAP</b>	<b>TOP</b>	<b>BOTTOM</b>	<b>SIDES</b>
30" E Series Oven	1/2" (13)	1/8" (3)	11/16" (17)
30" L Series Oven	1/8" (3)	1/8" (3)	11/16" (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 flush with the back wall and within the shaded area shown in the illustration for your specific installation 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.

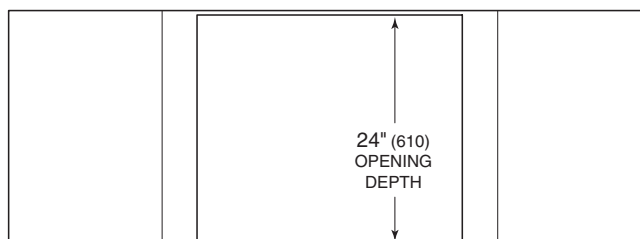
The oven is supplied with a conduit consisting of two insulated hot lead conductors and a bare ground conductor. The wiring diagram covering the control circuit is provided with the oven.

ELECTRICAL REQUIREMENTS	
<b>SINGLE OVEN</b>	
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
<b>DOUBLE OVEN</b>	
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

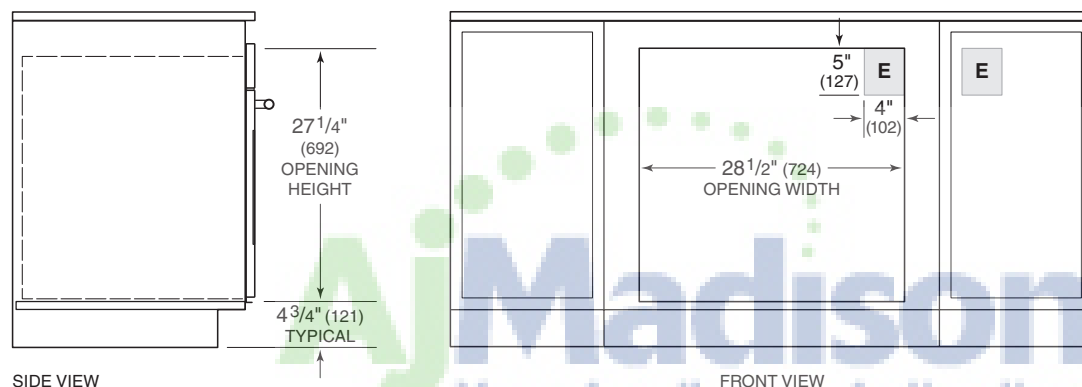


## 30" L and E Series Single Oven

## STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

FRONT VIEW

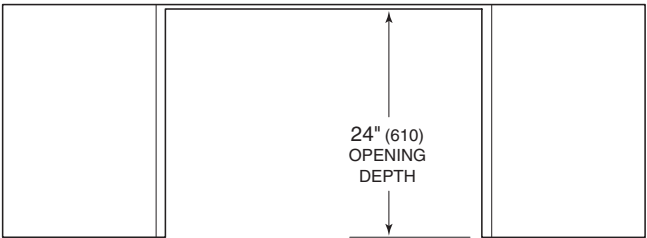
NOTE: Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.

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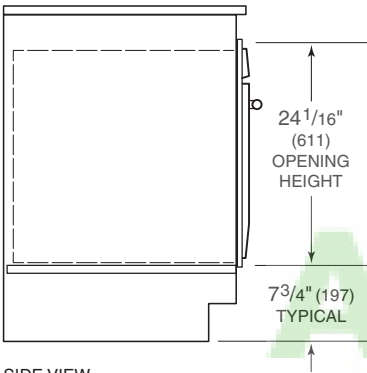
WOLF BUILT-IN OVENS

36" L Series Single Oven

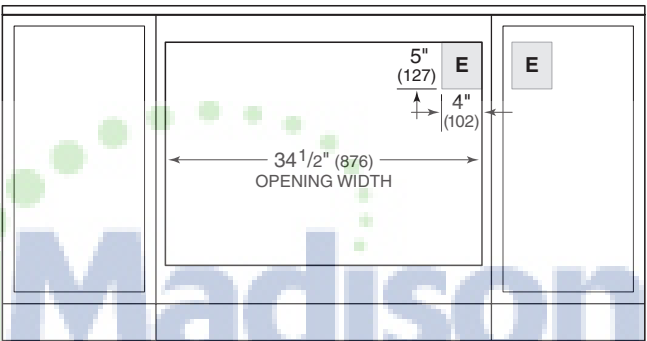
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



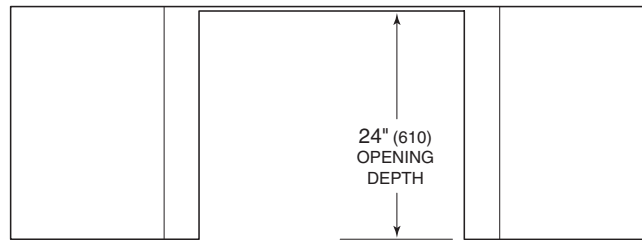
FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.

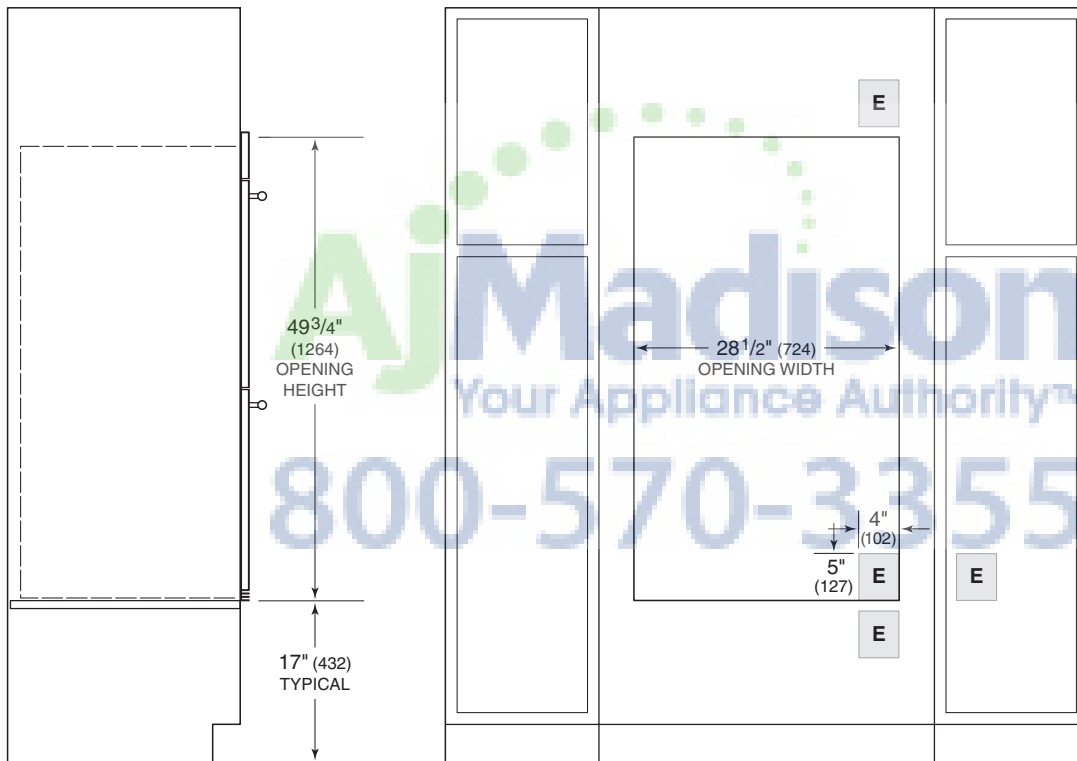
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## 30" L and E Series Double Oven

## STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

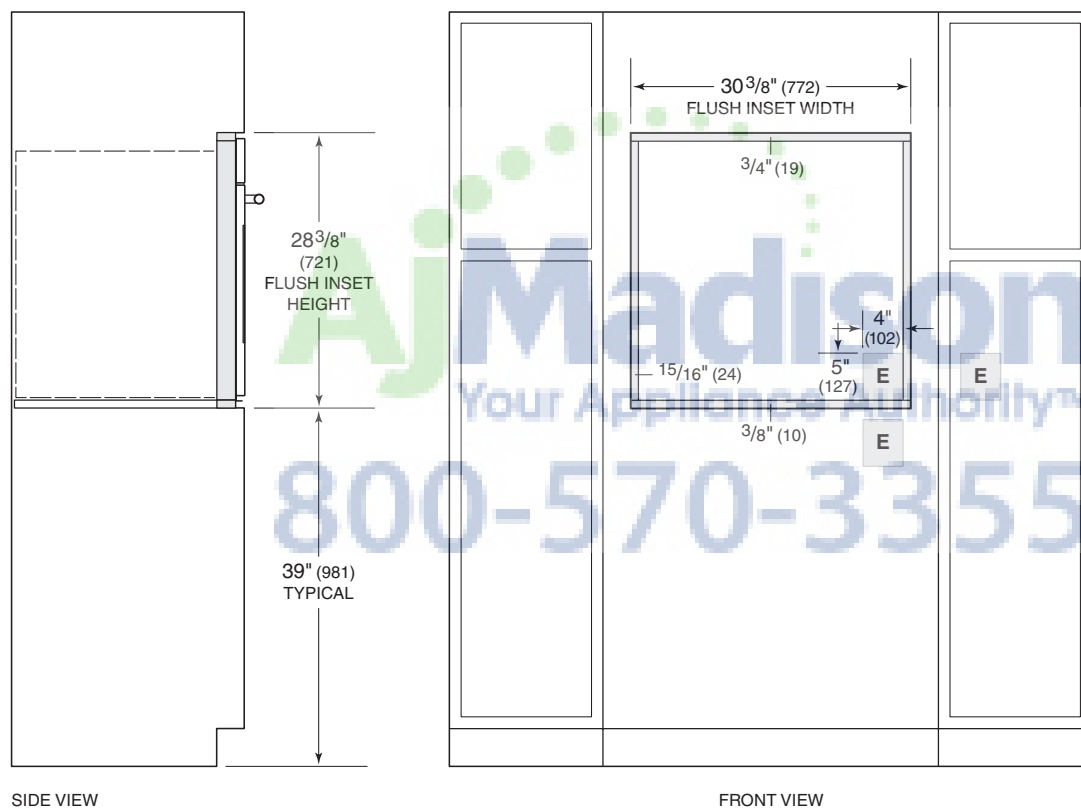
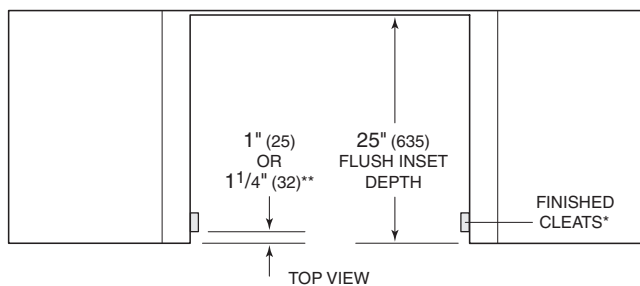
FRONT VIEW

**NOTE:** Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.

## WOLF BUILT-IN OVENS

## 30" E Series Single Oven

## FLUSH INSET INSTALLATION



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

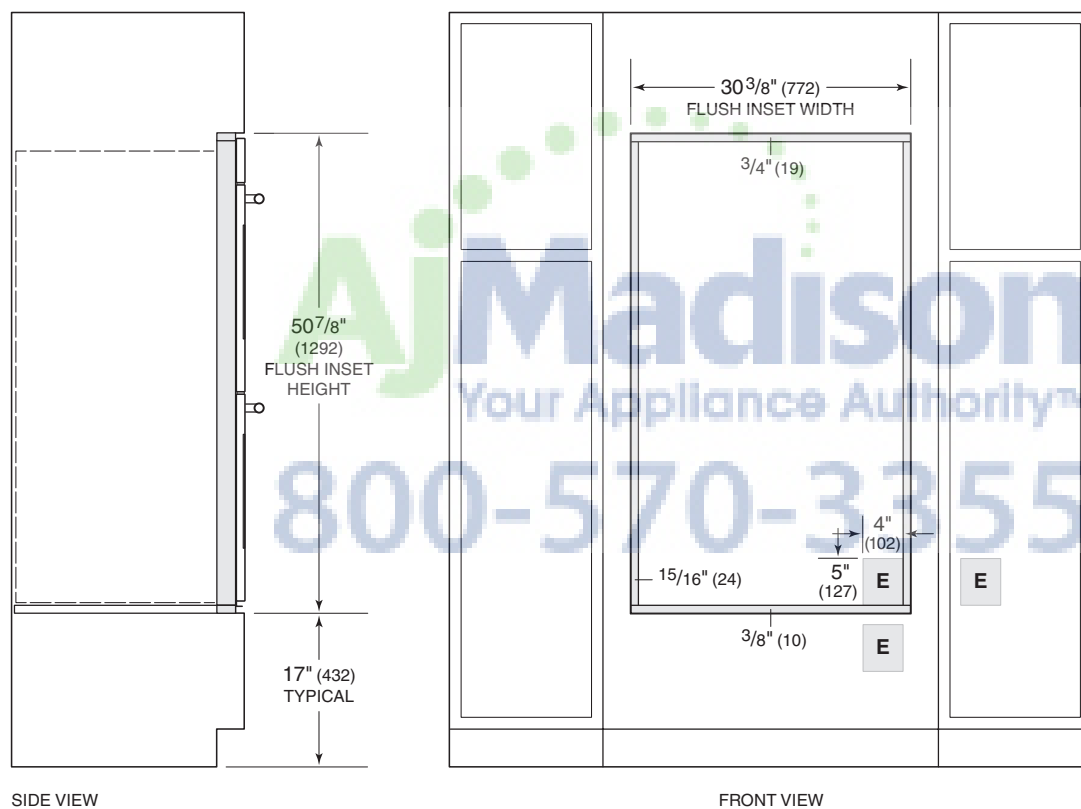
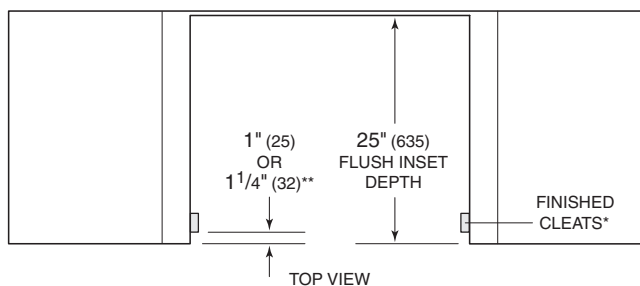
\*\*1" (25) for professional and transitional models and 1 1/4" (32) for contemporary model.

NOTE: Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.



## 30" E Series Double Oven

## FLUSH INSET INSTALLATION



\*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.

NOTE: Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.



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## 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. It 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

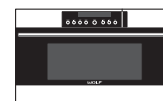
#### TRANSITIONAL



CSO24TE/S/TH

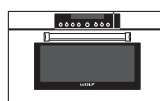


CSO30TM/S/TH

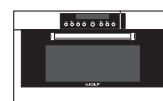


CSO30TE/S/TH

#### PROFESSIONAL

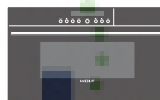


CSO30PM/S/PH



CSO30PE/S/PH

#### CONTEMPORARY

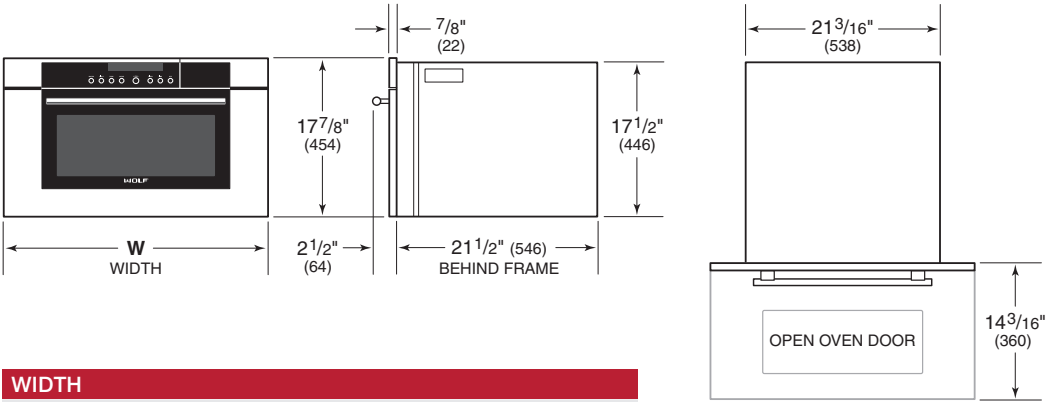


CSO30CM/B/TH

WOLF CONVECTION STEAM OVENS

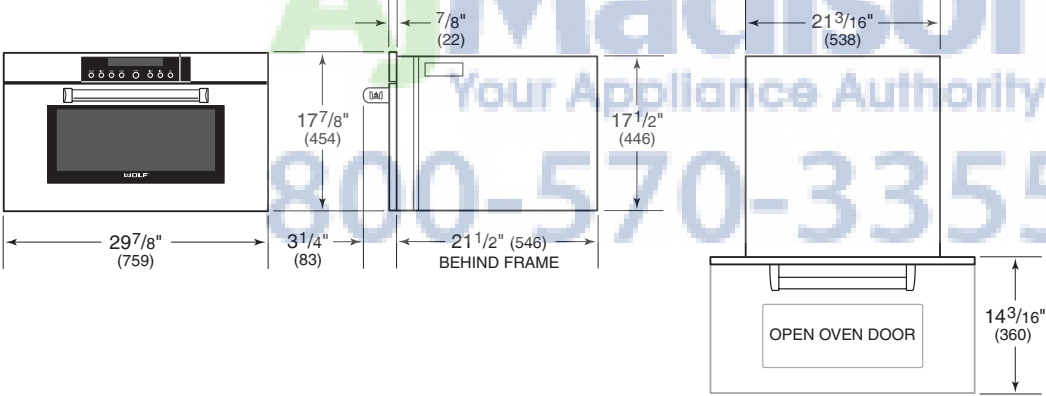
Convection Steam Ovens

TRANSITIONAL

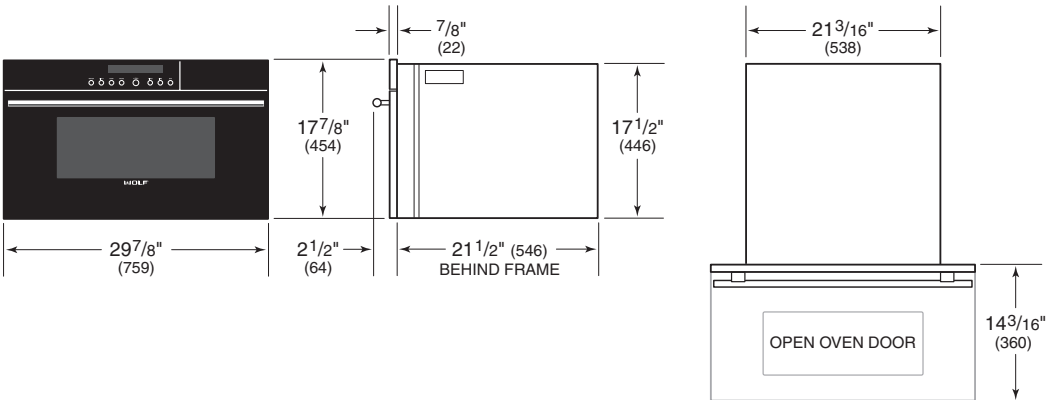


WIDTH	
TRANSITIONAL	W
24" Model	23 1/2" (597)
30" Model	29 7/8" (759)

PROFESSIONAL



CONTEMPORARY





## Convection Steam Ovens

SPECIFICATIONS				
<b>INTERIOR CAPACITY</b>		<b>CU FT (L)</b>		
All Models		1.8 (51)		
<b>INTERIOR DIMENSIONS</b>		<b>W</b>	<b>H</b>	<b>D</b>
All Models		17 <sup>7</sup> / <sub>8</sub> " (454)	11" (280)	15 <sup>3</sup> / <sub>4</sub> " (400)

## Planning Information

The convection steam oven can be installed in a standard or flush inset application. A minimum base support of 100 lbs (45 kg) is required. 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 flush inset installations, a minimum <sup>1</sup>/<sub>8</sub>" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

TRIM OVERLAP		
OVERLAP	24" MODEL	30" MODEL
Top	<sup>3</sup> / <sub>16</sub> " (5)	<sup>3</sup> / <sub>16</sub> " (5)
Bottom	0" (0)	0" (0)
Sides	1 <sup>1</sup> / <sub>16</sub> " (18)	3 <sup>7</sup> / <sub>8</sub> " (98)

## ELECTRICAL

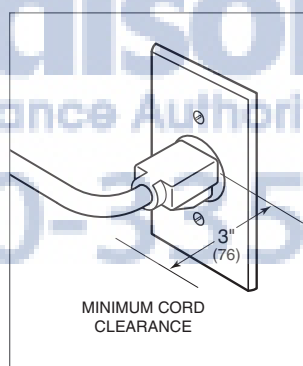
Installation must comply with all applicable electrical codes.

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.

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)

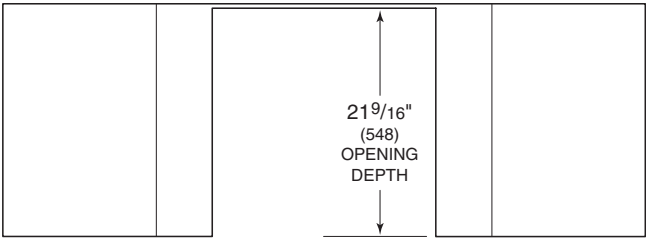


Power cord clearance.

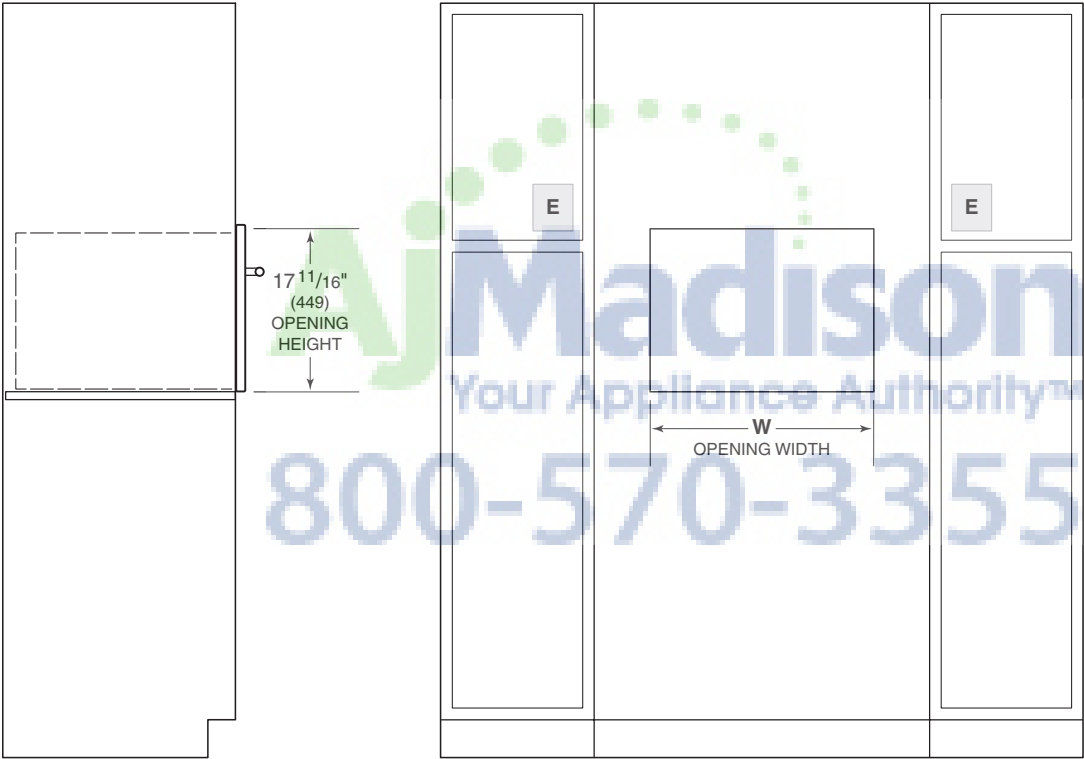
WOLF CONVECTION STEAM OVENS

Convection Steam Oven

STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

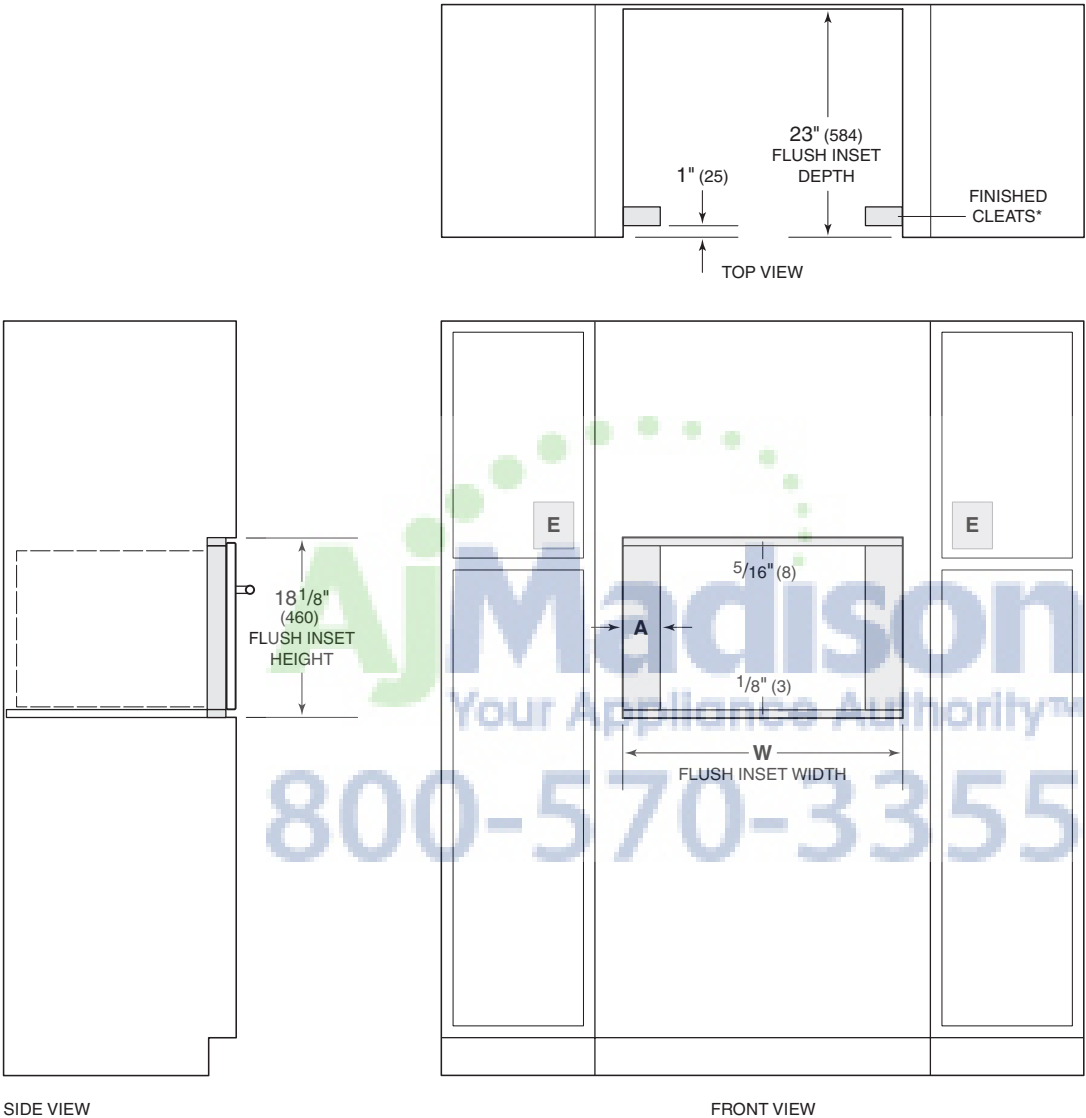
FRONT VIEW

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.  
Dashed line represents profile of unit.

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.

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

FLUSH INSET WIDTH		
CONVECTION STEAM OVEN	W	A
24" Model	23 <sup>3</sup> / <sub>4</sub> " (603)	1 <sup>3</sup> / <sub>16</sub> " (21)
30" Model	30 <sup>1</sup> / <sub>8</sub> " (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. They can be installed in a standard or flush inset application. 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.

### KEY FEATURES

- Large-capacity interior.
- Drawer microwaves now accommodate 20–22 oz cups, perfect for reheating coffee.
- Built-in or freestanding option for design versatility (except drawer models).
- Sensor cooking to monitor and adjust settings.
- Warming feature for gentle heating.
- Reheat setting is perfect for leftovers.

### DRAWER MICROWAVE

#### TRANSITIONAL



MD24TE/S



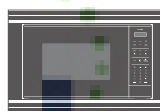
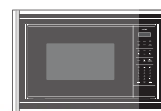
MD30TE/S

#### PROFESSIONAL



MD30PE/S

### CONVECTION MICROWAVE

MC24  
E Series TrimMC24  
L Series Trim

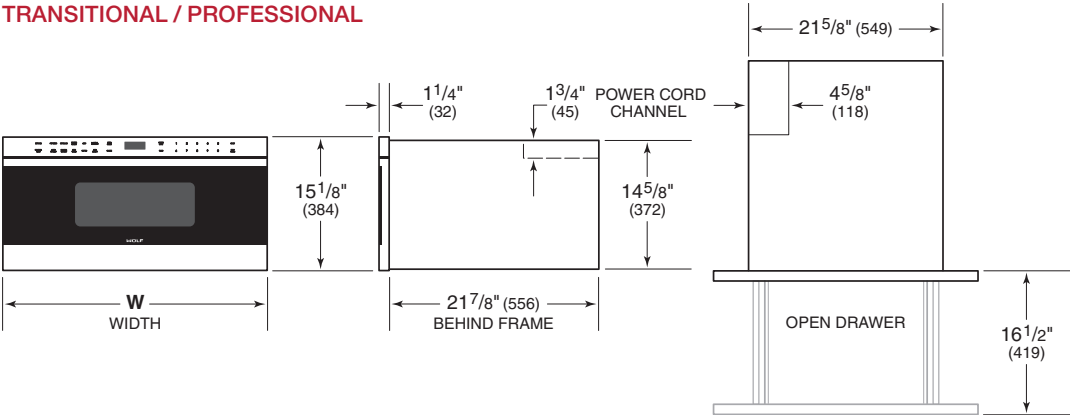
### STANDARD MICROWAVE

MS24  
E Series TrimMS24  
L Series Trim

WOLF MICROWAVE OVENS

Drawer Microwave Ovens

TRANSITIONAL / PROFESSIONAL



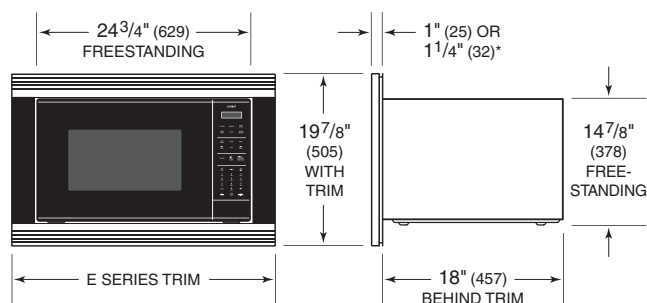
WIDTH	
DRAWER MICROWAVE	W
24" Model	23 5/8" (600)
30" Model	29 7/8" (759)

SPECIFICATIONS			
INTERIOR CAPACITY		CU FT (L)	
24" Model		1.2 (34)	
30" Model		1.2 (34)	
INTERIOR DIMENSIONS		W	H
24" Model		17 5/16" (440)	7 1/8" (181)
30" Model		17 5/16" (440)	16 9/16" (421)

AHAM overall volume.

## Convection Microwave Oven

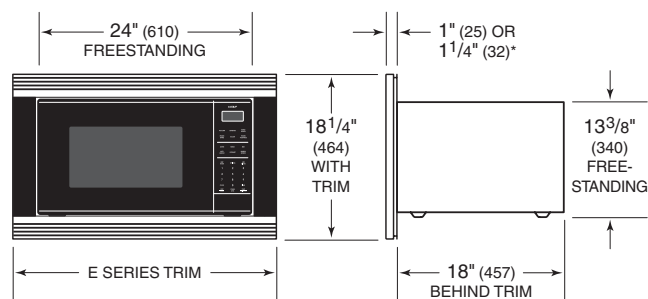
## E SERIES TRIM



\* $1\frac{1}{4}"$  (32) for contemporary E series trim only.

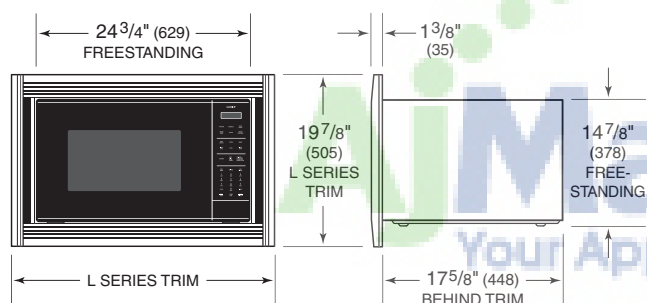
## Standard Microwave Oven

## E SERIES TRIM

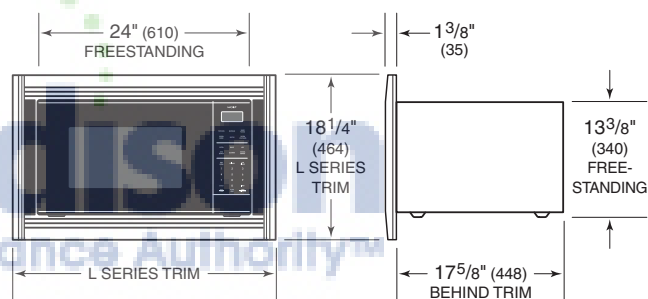


\* $1\frac{1}{4}"$  (32) for contemporary E series trim only.

## L SERIES TRIM



## L SERIES TRIM



## TRIM WIDTH

## CONVECTION MICROWAVE

27" Trim  
30" Trim  
36" Trim

## E SERIES

$26\frac{7}{8}"$  (683)  
 $29\frac{7}{8}"$  (759)  
NA

## L SERIES

NA  
 $29\frac{7}{8}"$  (759)  
 $35\frac{5}{8}"$  (905)

## SPECIFICATIONS

## INTERIOR CAPACITY

Convection

## CU FT (L)

1.5 (42)

## INTERIOR DIMENSIONS

Convection

## W

$16\frac{1}{8}"$  (410)

## H

$9\frac{5}{8}"$  (244)

## D

$16\frac{1}{8}"$  (410)

AHAM overall volume.

## TRIM WIDTH

## STANDARD MICROWAVE

27" Trim  
30" Trim

## E SERIES

$26\frac{7}{8}"$  (683)  
 $29\frac{7}{8}"$  (759)

## L SERIES

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

## SPECIFICATIONS

## INTERIOR CAPACITY

Standard

## CU FT (L)

2.0 (57)

## INTERIOR DIMENSIONS

Standard

## W

$17\frac{3}{8}"$  (441)

## H

$10\frac{1}{2}"$  (267)

## D

$18\frac{5}{8}"$  (473)

AHAM overall volume.

## WOLF MICROWAVE OVENS

## Planning Information

## DRAWER MICROWAVE

Wolf drawer microwave ovens can be installed in a standard or flush inset application. The cabinet must be able to support 125 lbs (57 kg).

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

For flush inset installations, a minimum  $\frac{1}{8}$ " (3) reveal is required on the top and sides and  $\frac{11}{16}$ " (18) on the bottom. 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](http://wolfappliance.com). To ensure consistent reveals, each corner of the opening must be exactly 90°.

TRIM OVERLAP		
DRAWER MICROWAVE	24" MODEL	30" MODEL
Top	$\frac{5}{16}$ " (8)	$\frac{5}{16}$ " (8)
Bottom	$\frac{1}{16}$ " (2)	$\frac{1}{16}$ " (2)
Sides	$\frac{3}{4}$ " (19)	$3\frac{7}{8}$ " (98)

## CONVECTION AND STANDARD MICROWAVES

Wolf convection and standard microwave ovens can be used freestanding or built into cabinetry using accessory trim to match Wolf E series or L series ovens. Trim kits are available through an authorized Wolf dealer.

For freestanding applications, a minimum 2" (51) space is required at the top, rear and sides of the microwave oven for air circulation.

TRIM OVERLAP		
27" E SERIES TRIM	CONVECTION	STANDARD
Top	$\frac{1}{4}$ " (6)	$\frac{9}{16}$ " (14)
Bottom	$\frac{3}{4}$ " (19)	$\frac{11}{16}$ " (17)
Sides	$1\frac{3}{16}$ " (21)	$1\frac{3}{16}$ " (21)
30" E / L SERIES TRIM	CONVECTION	STANDARD
Top	$\frac{1}{4}$ " (6)	$\frac{9}{16}$ " (14)
Bottom	$\frac{3}{4}$ " (19)	$\frac{11}{16}$ " (17)
Sides	$1\frac{3}{16}$ " (30)	$1\frac{3}{16}$ " (30)
36" L SERIES TRIM	CONVECTION	STANDARD
Top	$\frac{3}{16}$ " (5)	NA
Bottom	$1\frac{3}{16}$ " (21)	NA
Sides	$1\frac{1}{4}$ " (32)	NA

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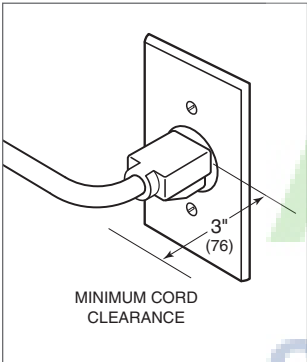
Planning Information

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. An access hole must be provided through the cabinet for 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)



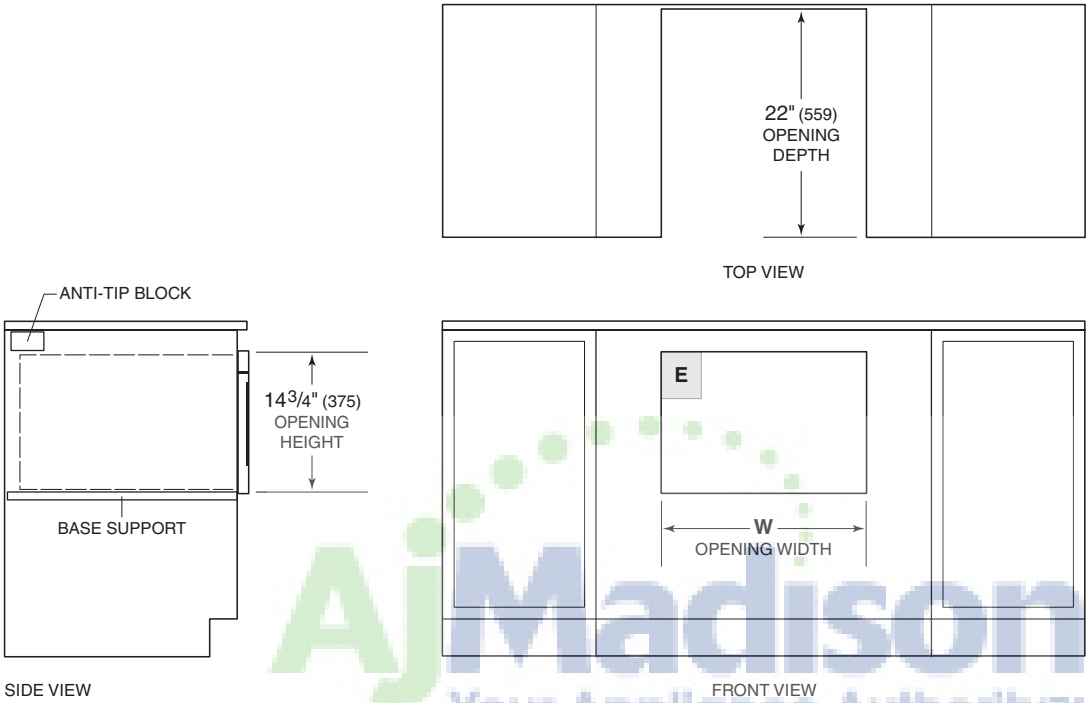
Power cord clearance.



WOLF MICROWAVE OVENS

Drawer Microwave Oven

STANDARD INSTALLATION

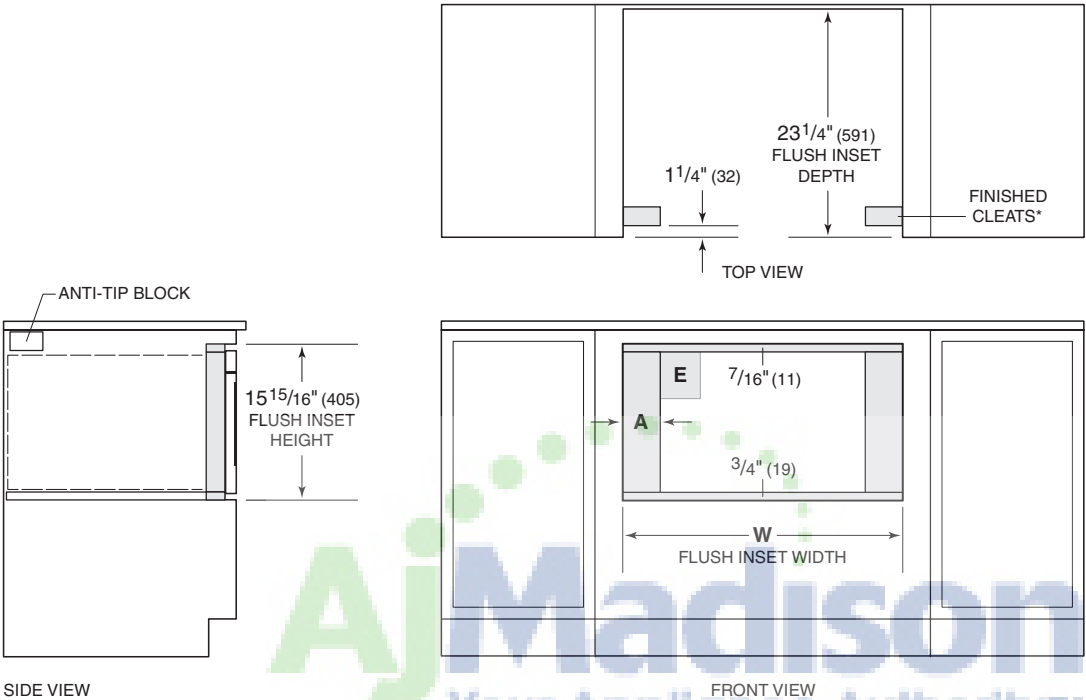


NOTE: All drawer microwave ovens require the same opening dimensions.  
Dashed line represents profile of unit.

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.

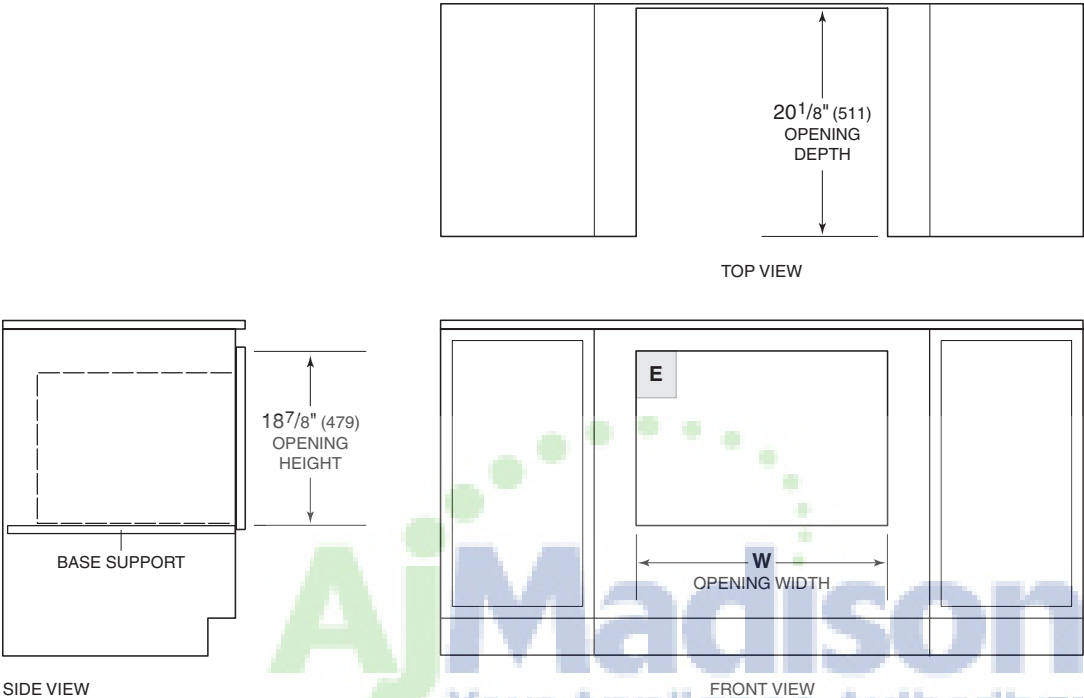
NOTE: Dashed line represents profile of unit.

FLUSH INSET WIDTH		
DRAWER MICROWAVE	W	A
24" Model	23 7/8" (606)	7/8" (22)
30" Model	30 1/8" (765)	4" (102)

WOLF MICROWAVE OVENS

Convection Microwave Oven

INSTALLATION WITH TRIM

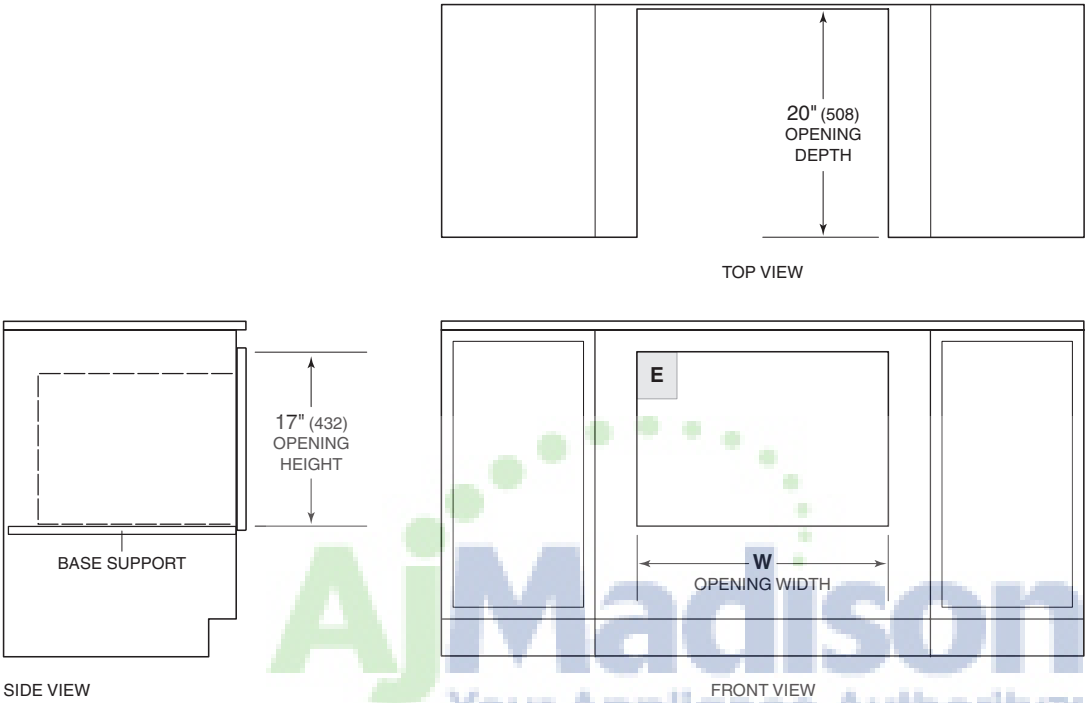


NOTE: Dashed line represents profile of unit.

OPENING WIDTH	
CONVECTION MICROWAVE	W
27" Trim	25 1/4" (641)
30" Trim	27 1/2" (699)
36" Trim	33 3/8" (854)

Standard Microwave Oven

INSTALLATION WITH TRIM



NOTE: Dashed line represents profile of unit.

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





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## Warming Drawers

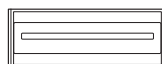
Wolf warming drawers are designed to take care of prepared foods until it's time to serve them. You can adjust the temperature, keeping moist foods moist and crisp foods crisp. Warming drawers are ideal for proofing dough. Drawer fronts are available to match the look of Wolf ovens, sealed burner rangetops 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

#### L SERIES

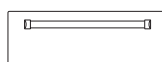


Tubular Handle

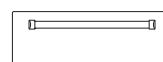
#### E SERIES



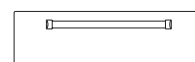
Transitional



Professional



Professional (2" thick)



36" Professional (2" thick)



Contemporary

#### INTEGRATED



Custom Panel

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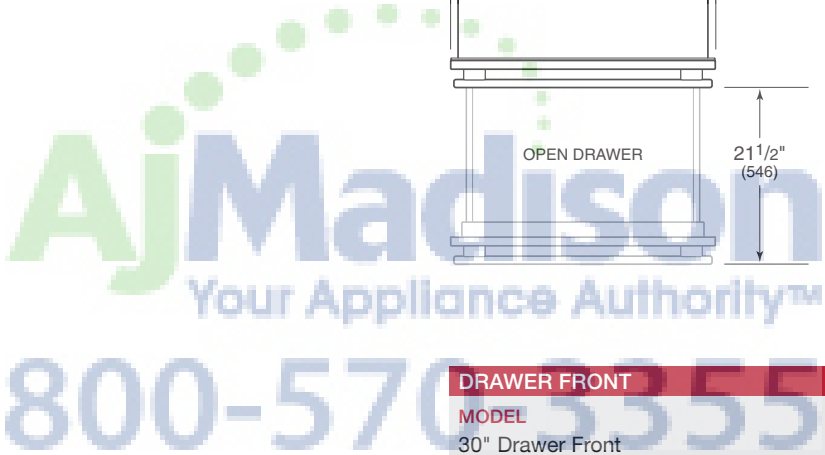
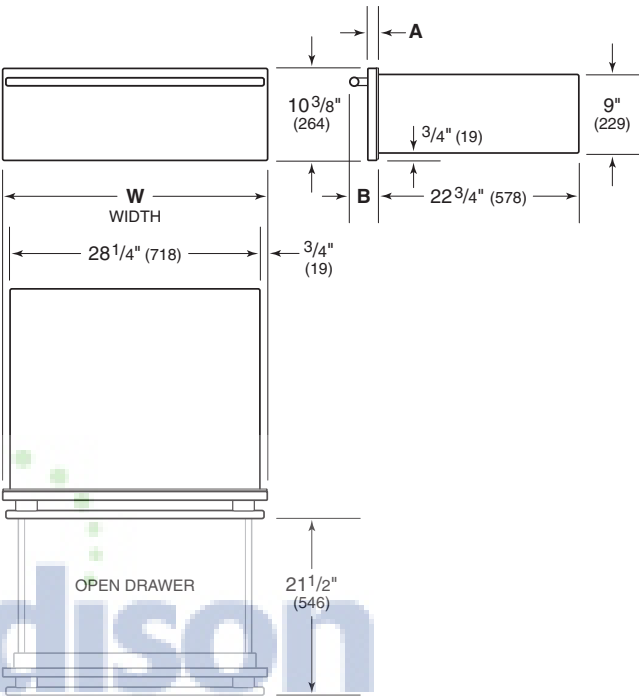
Warming Drawers

DRAWER FRONT OPTIONS

Wolf warming drawer fronts allow for many design options, but the warming drawer itself will be the same for all applications.

The 2" (51) thick drawer front with pro handle, 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 <sup>7</sup> / <sub>8</sub> " (759)
36" Drawer Front			35 <sup>7</sup> / <sub>8</sub> " (911)
L SERIES		A	B
Transitional		7 <sup>7</sup> / <sub>8</sub> " (22)	3 <sup>1</sup> / <sub>2</sub> " (89)
E SERIES		A	B
Transitional		1 <sup>1</sup> / <sub>8</sub> " (29)	3 <sup>1</sup> / <sub>2</sub> " (89)
Professional (1" thick)		1 <sup>1</sup> / <sub>8</sub> " (29)	3 <sup>1</sup> / <sub>2</sub> " (89)
Professional (2" thick)		2 <sup>1</sup> / <sub>8</sub> " (54)	4 <sup>1</sup> / <sub>2</sub> " (114)
Contemporary		1 <sup>3</sup> / <sub>8</sub> " (35)	3 <sup>3</sup> / <sub>4</sub> " (95)

INTEGRATED DRAWER FRONT			
CUSTOM PANEL	W	H	D
Typical Dimensions	29 <sup>7</sup> / <sub>8</sub> " (759)	10 <sup>3</sup> / <sub>8</sub> " (264)	3 <sup>4</sup> / <sub>4</sub> " (19)
Min Thickness			5 <sup>8</sup> / <sub>8</sub> " (16)

SPECIFICATIONS			
INTERIOR CAPACITY			CU FT (L)
Warming Drawer			1.6 (45)
INTERIOR DIMENSIONS	W	H	D
Warming Drawer	25" (635)	6" (152)	18" (943)

## 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](http://wolfappliance.com). Specific installation instructions are included with the drawer front.

The warming drawer platform must be able to support 200 lbs (91 kg). The platform must be a minimum of 1" (25) above the toe kick to allow for the 5/8" (16) trim overlap.

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 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.

## ELECTRICAL

### ELECTRICAL REQUIREMENTS

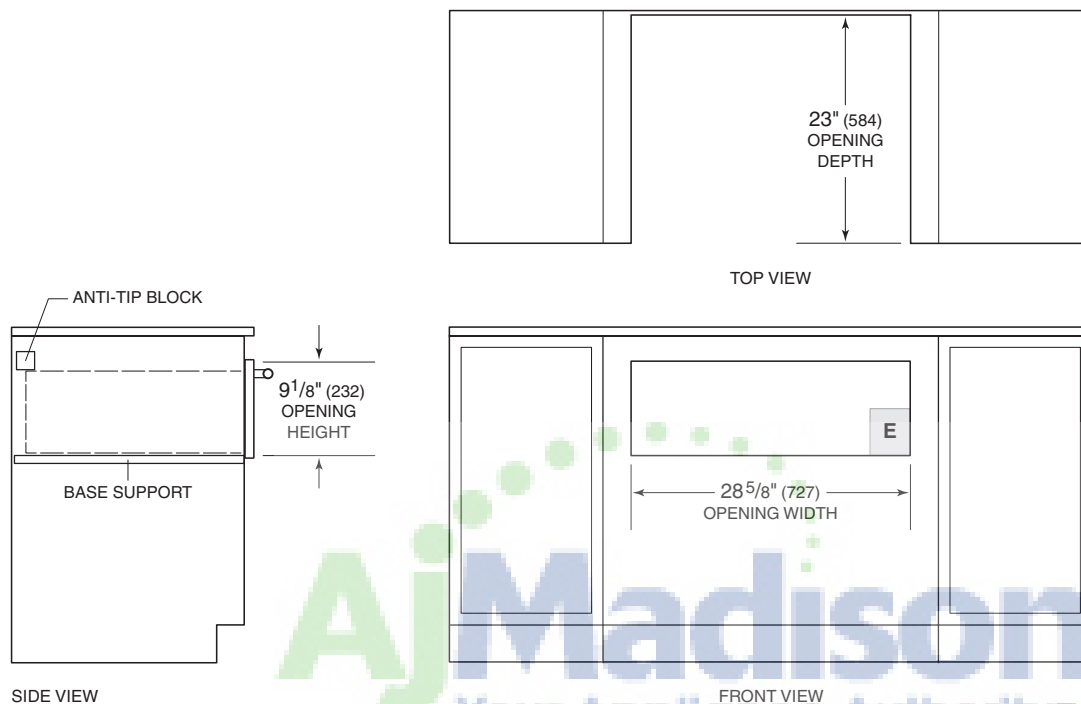
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 or 20 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	3' (.9 m)



## WOLF WARMING DRAWERS

## Warming Drawer

## STANDARD INSTALLATION

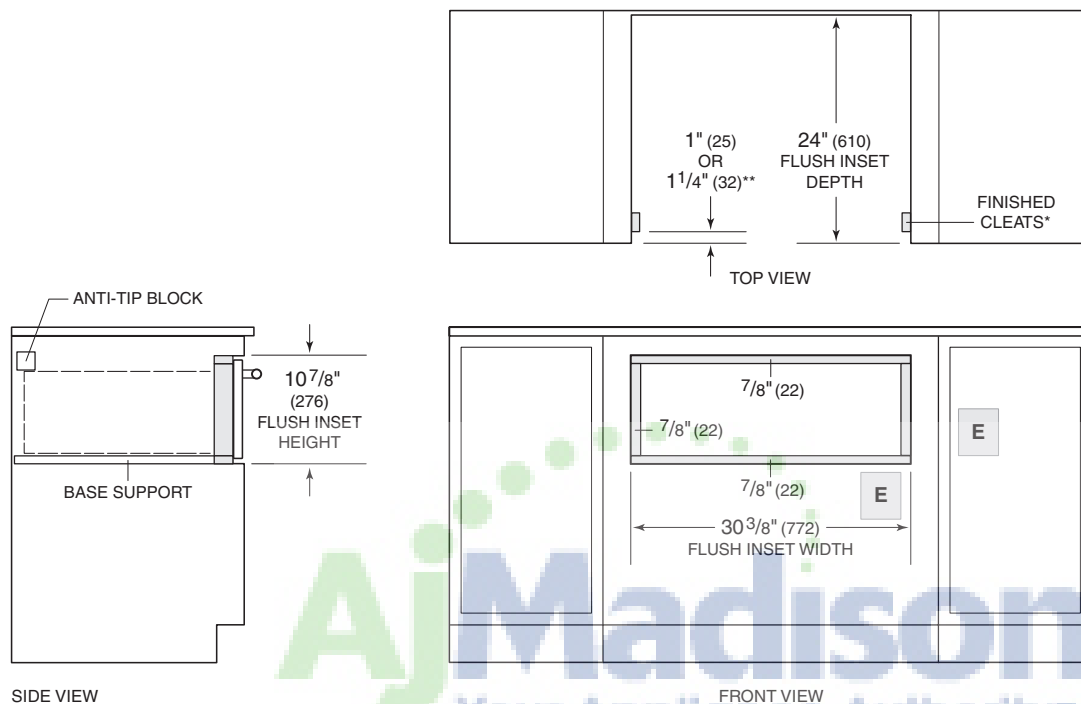


**NOTE:** Location of electrical supply within opening may require additional cabinet depth.  
Dashed line represents profile of unit.



## Warming Drawer

## FLUSH INSET INSTALLATION



\*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. Custom front panel depth is dependent on panel thickness.

NOTE: Dimensions provided allow for 1/4" (6) reveal for proper air flow.

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

Dashed line represents profile of unit.



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## 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 have no trim and can be mounted flush with the countertop.

### KEY FEATURES

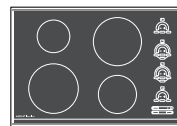
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- True simmer on select elements prevents scorching.
- Melt setting on select elements for gentle heat.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.

### INDUCTION COOKTOPS

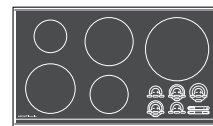
#### TRANSITIONAL



CT15I/S

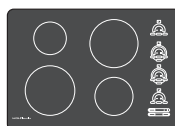


CT30I/S



CT36I/S

#### CONTEMPORARY



CT30IU



CT36IU

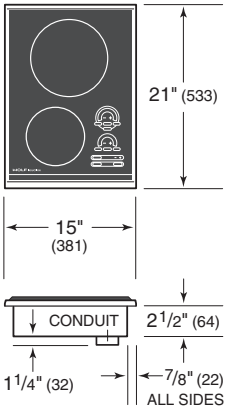
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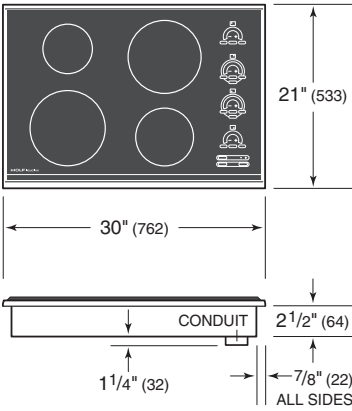
WOLF INDUCTION COOKTOPS

Induction Cooktops

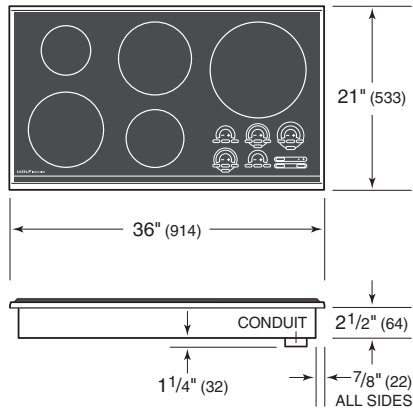
15" TRANSITIONAL



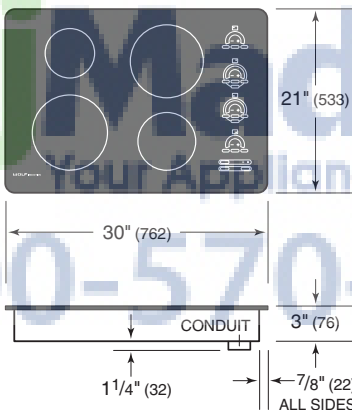
30" TRANSITIONAL



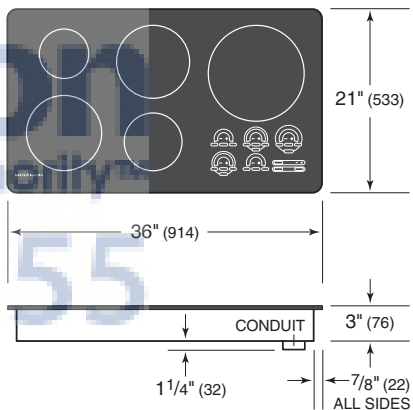
36" TRANSITIONAL



30" CONTEMPORARY



36" CONTEMPORARY



HEATING ZONES		
<b>15" INDUCTION COOKTOP</b>		
8 3/4" (220)	1800 / 3000 boost	<b>W</b>
6 3/4" (171)	1200	
<b>30" INDUCTION COOKTOP</b>		
(2) 8 3/4" (220)	1800 / 3000 boost	<b>W</b>
6 3/4" (171)	1200	
5 1/2" (140)	1200	
<b>36" INDUCTION COOKTOP</b>		
11" (280)	3000 / 4000 boost	<b>W</b>
(2) 8 3/4" (220)	1800 / 3000 boost	
6 3/4" (171)	1200	
5 1/2" (140)	1200	

## Electric Cooktops

Behind that sophisticated, minimalist exterior (available either with stainless steel trim or in our trimless design) there lurks a high-performance cooking instrument fairly begging to be put through its paces. All the elements feature a true simmer setting that hold sauces and stews below the boiling point. One element includes an even lower one-touch melt setting. Transitional models have stainless steel trim. Contemporary models can be mounted flush with the countertop.

### KEY FEATURES

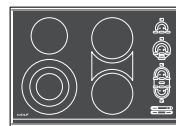
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- True simmer on select elements prevents scorching.
- Melt setting on select elements for gentle heat.
- Dual and triple heating zones to customize heat for pans of all sizes.
- High-frequency pulsation technology for more even heating.
- Bridge-zone element to create a larger cooking area.

### ELECTRIC COOKTOPS

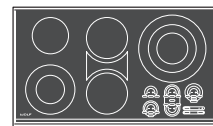
#### TRANSITIONAL



CT15E/S



CT30E/S



CT36E/S

#### CONTEMPORARY



CT30EU



CT36EU

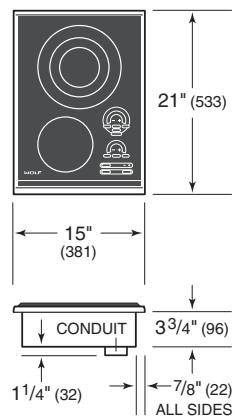
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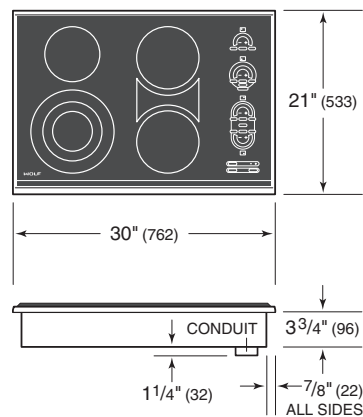
## WOLF ELECTRIC COOKTOPS

## Electric Cooktops

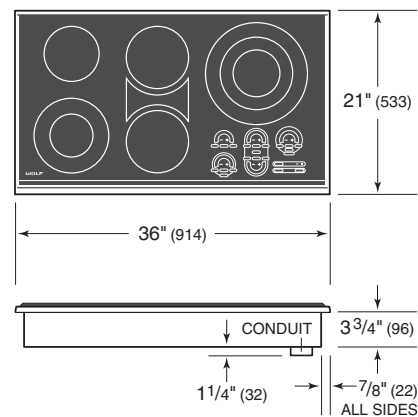
## 15" TRANSITIONAL



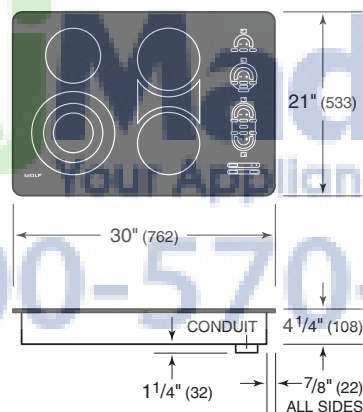
## 30" TRANSITIONAL



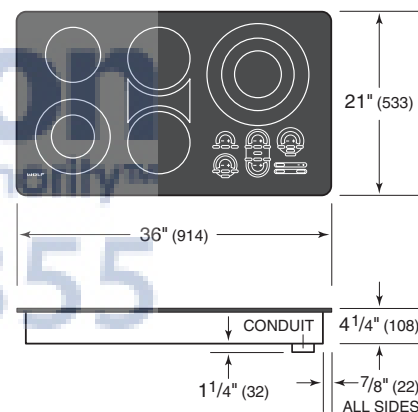
## 36" TRANSITIONAL



## 30" CONTEMPORARY



## 36" CONTEMPORARY



## HEATING ZONES

## 15" ELECTRIC COOKTOP

W

10" (254) Triple	900 / 1800 / 2500
6 1/2" (165) Single	1200

## 30" ELECTRIC COOKTOP

W

10" (254) Triple	900 / 1800 / 2500
(2) 7" (178) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—7" (178) x 16" (406)	4400

## 36" ELECTRIC COOKTOP

W

12" (305) Triple	1050 / 2200 / 2700
8 1/2" (216) Dual	700 / 2200
(2) 7" (178) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—7" (178) x 16" (406)	4400

Planning Information

A minimum height clearance of 6<sup>1</sup>/<sub>4</sub>" (159) is required from the top of the countertop to any combustible surface directly below the cooktop.

Contemporary induction and electric cooktops can be mounted flush with the top of the countertop, or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. 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

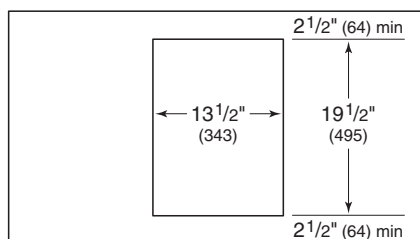
ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded 3-wire, 240/208 VAC, 60 Hz
15" Cooktop	20 amp dedicated circuit
30" Cooktop	40 amp dedicated circuit
36" Cooktop	50 amp dedicated circuit
Conduit	flexible 4' (1.2 m)



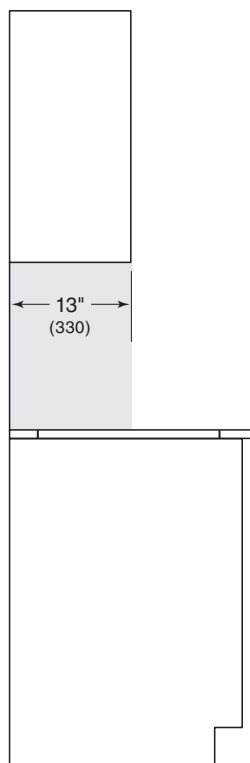
## WOLF INDUCTION AND ELECTRIC COOKTOPS

## 15" Cooktop

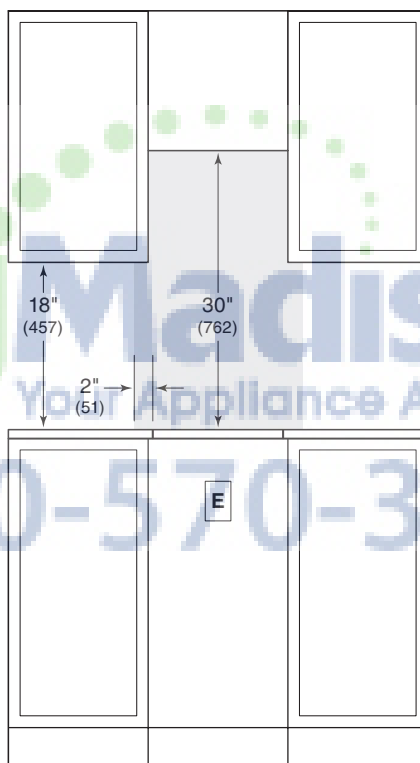
## STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

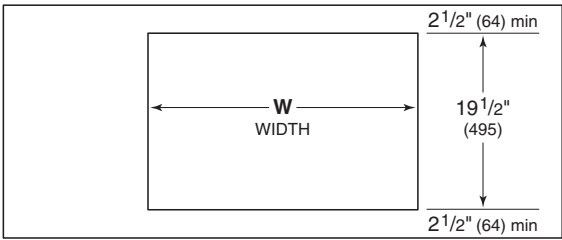


FRONT VIEW

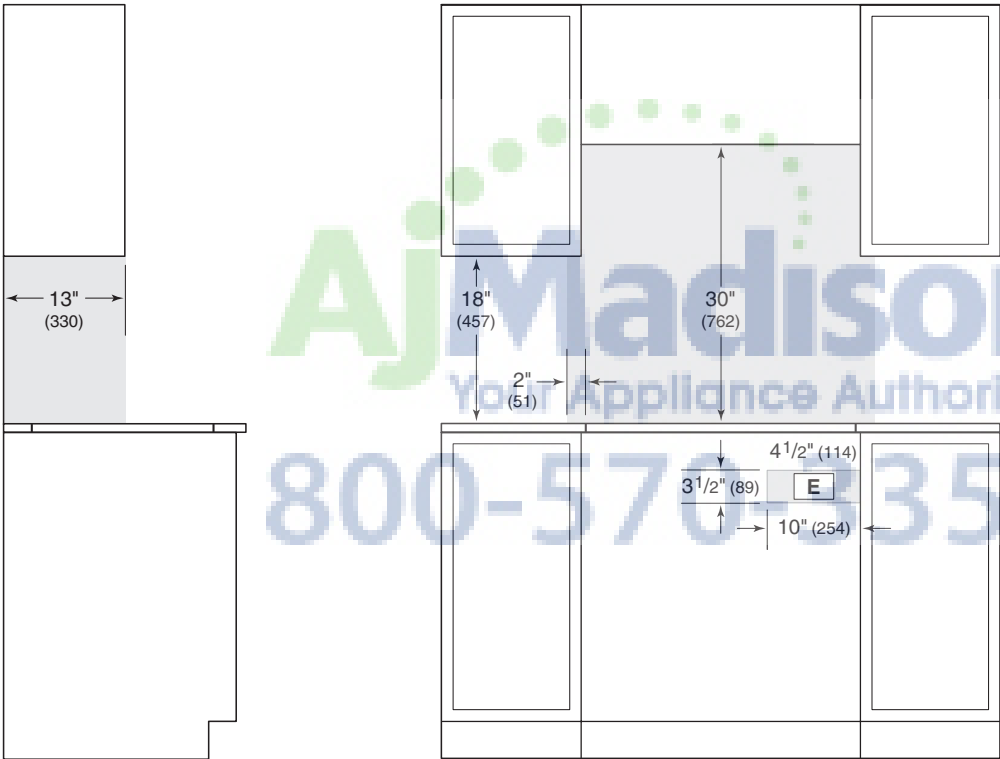
**NOTE:** Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

30" and 36" Cooktops

STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

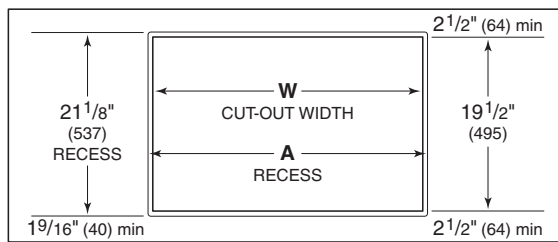
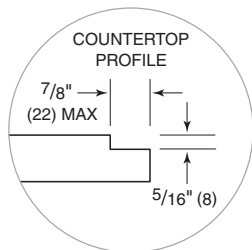
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.  
Electrical supply location only applies to installations with built-in oven.

CUT-OUT WIDTH	
INDUCTION / ELECTRIC COOKTOP	W
30" Model	28 <sup>3</sup> / <sub>8</sub> " (721)
36" Model	34 <sup>3</sup> / <sub>8</sub> " (873)

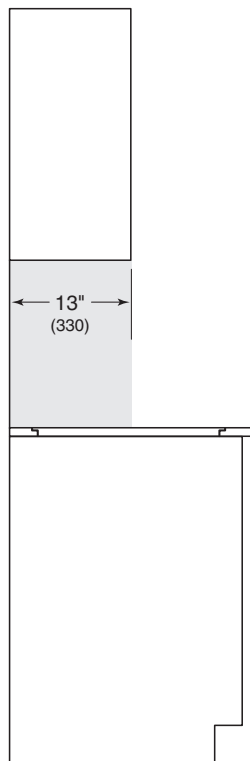
## WOLF INDUCTION AND ELECTRIC COOKTOPS

## 30" and 36" Cooktops

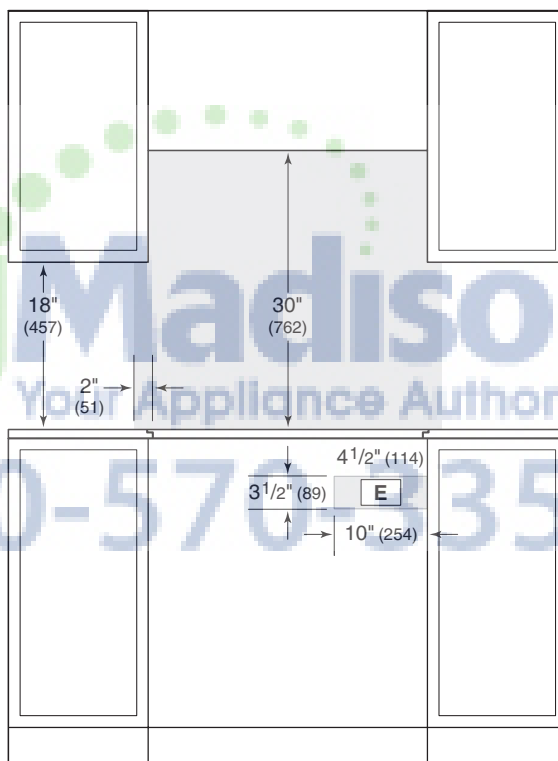
## FLUSH INSTALLATION



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.

Inside corner radius  $\frac{7}{16}$ " (11), outside corner radius  $1\frac{5}{16}$ " (33).

## CUT-OUT WIDTH

INDUCTION / ELECTRIC COOKTOP	W	A
30" Model	$28\frac{3}{8}$ " (721)	$31\frac{1}{8}$ " (765)
36" Model	$34\frac{3}{8}$ " (873)	$36\frac{1}{8}$ " (918)

## Gas Cooktops

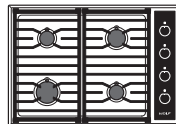
Like their built-in oven counterparts, the new generation of Wolf gas cooktops features three new looks—transitional, professional, and contemporary. New performance enhancements make delicious results even more of a certainty than ever. Multiple sizes, choice of knob colors, distinctly different grates,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

### KEY FEATURES

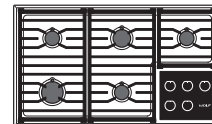
- Dual-stacked, sealed burners for precise control and easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- True simmer setting on all burners prevents scorching.
- Illuminated, cool-to-touch knobs for user-friendly comfort.

### GAS COOKTOPS

#### TRANSITIONAL

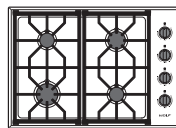


CG304T/S

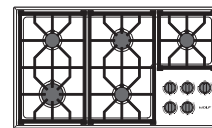


CG365T/S

#### PROFESSIONAL

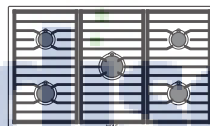


CG304P/S



CG365P/S

#### CONTEMPORARY—COMING SOON!



CG365C/S

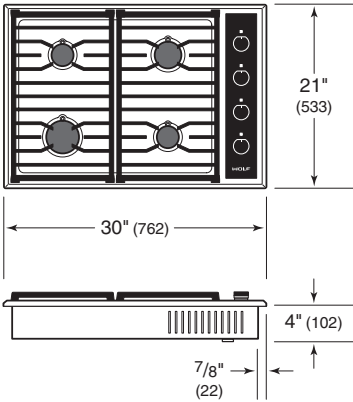
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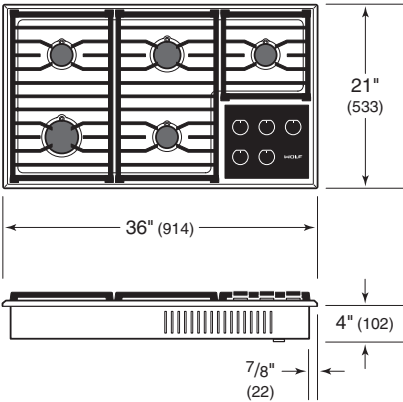
WOLF GAS COOKTOPS

Gas Cooktops

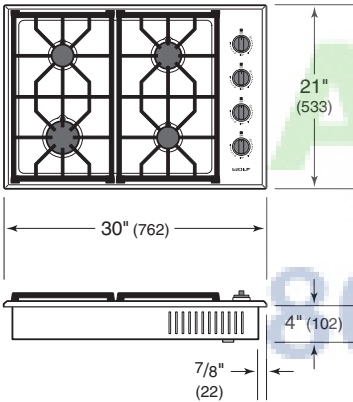
30" TRANSITIONAL



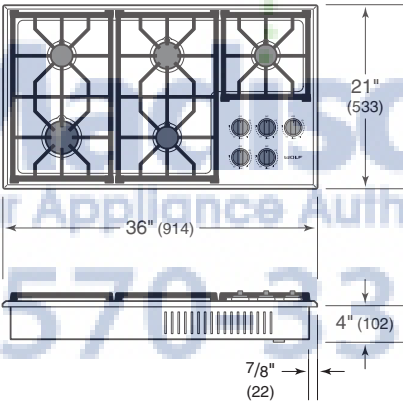
36" TRANSITIONAL



30" PROFESSIONAL



36" PROFESSIONAL



BURNER RATING

30" GAS COOKTOP

	BTU (KW)
Large	18,000 (5.3)
Medium	12,000 (3.5)
(2) Small	9,200 (2.7)

36" GAS COOKTOP

	BTU (KW)
Large	18,000 (5.3)
Medium	12,000 (3.5)
(3) Small	9,200 (2.7)

Planning Information

A minimum height clearance of 5 1/2" (140) is required from the top of the countertop to any combustible surface directly below the cooktop.

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 illustration 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.

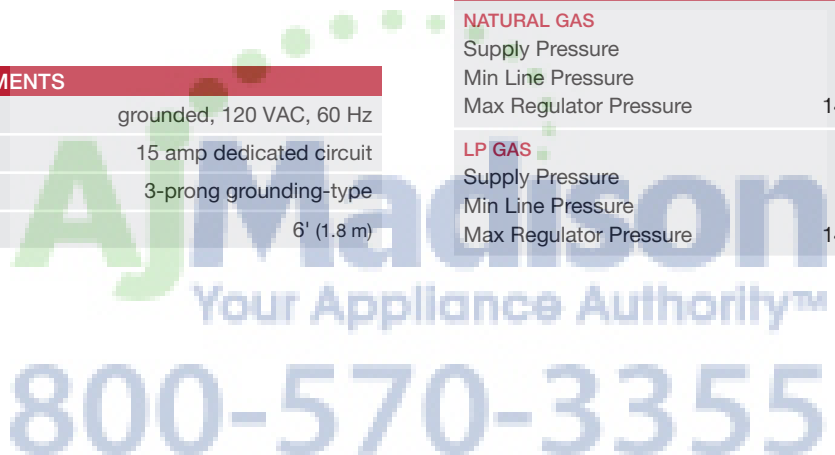
ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

GAS SUPPLY

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.

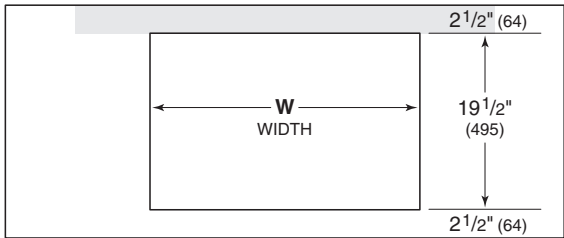
GAS REQUIREMENTS	
<b>NATURAL GAS</b>	
Supply Pressure	WC 5" (12.5 mb)
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
<b>LP GAS</b>	
Supply Pressure	WC 10" (25 mb)
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)



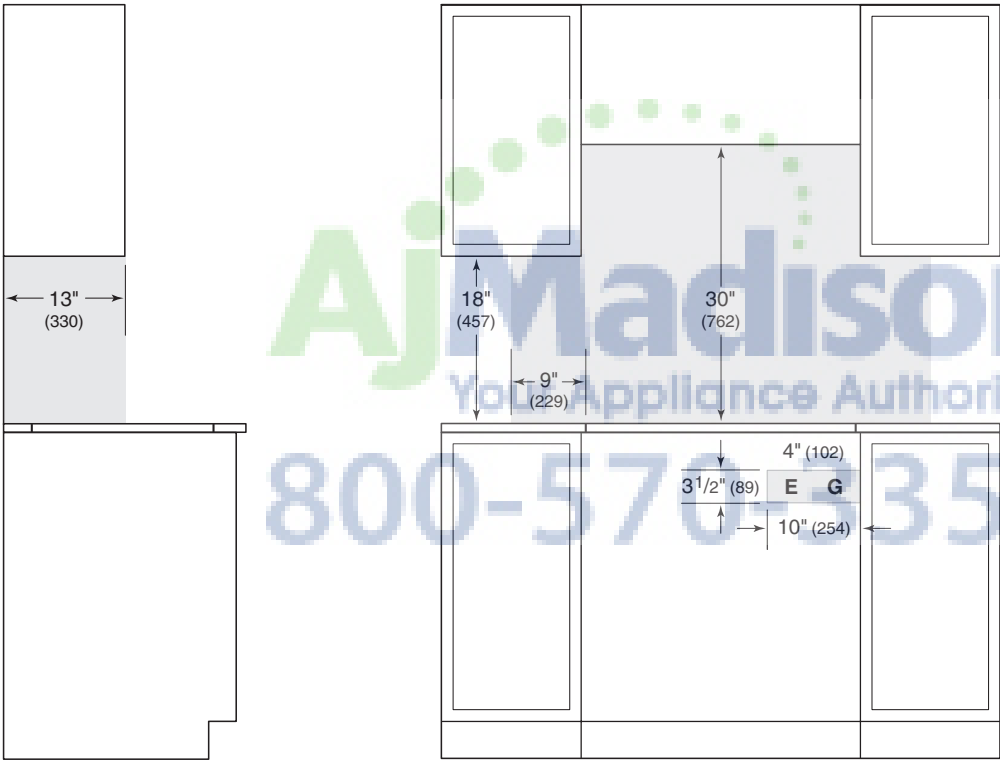
WOLF GAS COOKTOPS

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.  
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



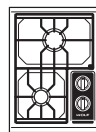
IG15/S  
Grill



IS15/S  
Steamer



IF15/S  
Fryer



CT15G/S  
Gas

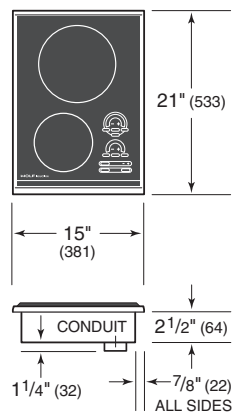


IM15/S  
Multi-Function

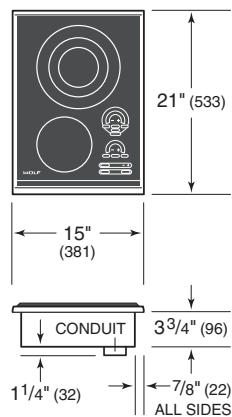
## WOLF INTEGRATED MODULES

## Integrated Modules

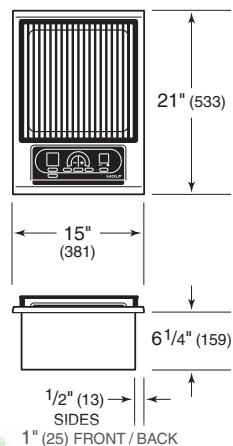
## INDUCTION



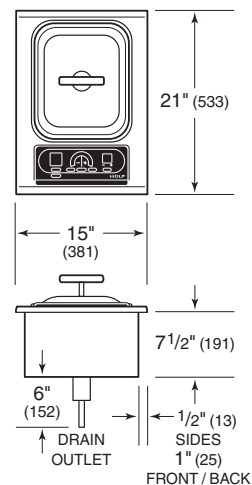
## ELECTRIC



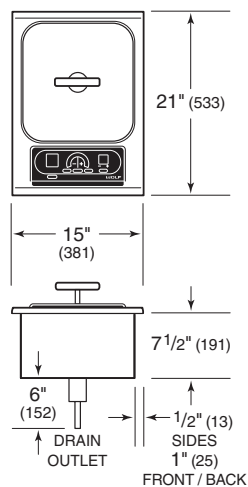
## GRILL



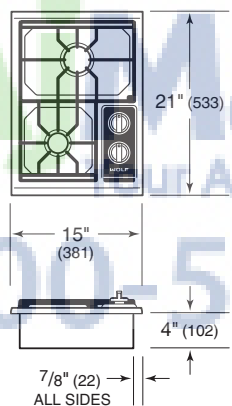
## STEAMER



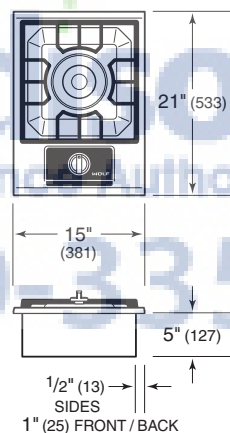
## FRYER



## GAS



## MULTI-FUNCTION



## Integrated Modules

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

BURNER RATING	
<b>GAS</b>	<b>BTU (kW)</b>
Medium	12,000 (3.5)
Small	9,200 (2.7)
<b>MULTI-FUNCTION</b>	<b>BTU (kW)</b>
Burner	22,000 (6.5)

## Planning Information

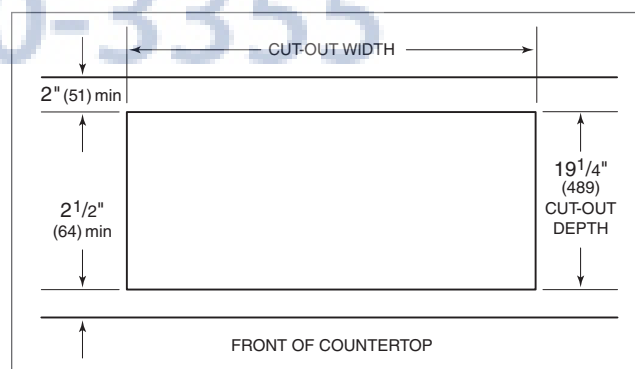
When multiple cooktops or modules are installed side by side, the countertop cut-out dimension is determined by adding the width of each product plus <sup>1</sup>/<sub>4</sub>" (6) for each filler strip, then subtracting 1" (25). Refer to the chart and illustration below for typical configurations.

For example, the countertop cut-out for a 30" cooktop and 15" module with one filler strip:  $30" + 15" + \frac{1}{4}" - 1" = 44\frac{1}{4}"$ .

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](http://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	WIDTH
(2) 15" Modules	29 <sup>1</sup> / <sub>4</sub> " (743)
(3) 15" Modules	44 <sup>1</sup> / <sub>2</sub> " (1130)
(4) 15" Modules	59 <sup>3</sup> / <sub>4</sub> " (1518)
30" Cooktop / 15" Module	44 <sup>1</sup> / <sub>4</sub> " (1124)
30" Cooktop / (2) 15" Modules	59 <sup>1</sup> / <sub>2</sub> " (1511)
36" Cooktop / 15" Module	50 <sup>1</sup> / <sub>4</sub> " (1276)



Countertop cut-out.

## WOLF INTEGRATED MODULES

### Planning Information

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

#### ELECTRICAL

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

##### ELECTRICAL REQUIREMENTS

###### ELECTRIC MODULES

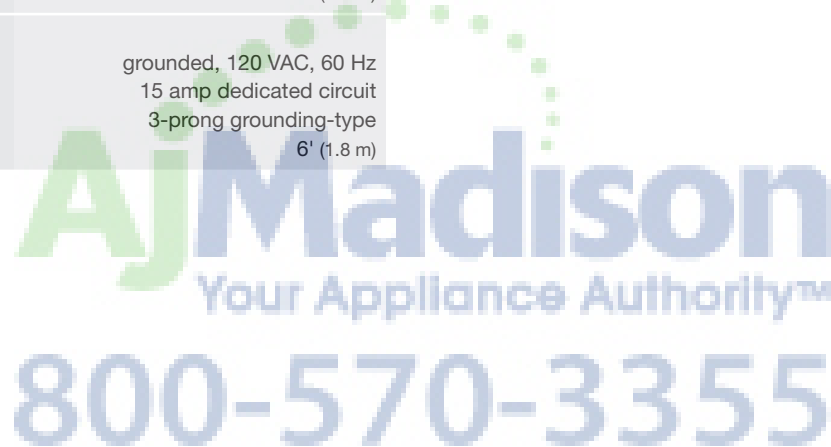
Electrical Supply	grounded 3-wire, 240/208 VAC, 60 Hz
Steamer, Fryer	15 amp dedicated circuit
Induction, Electric, Grill	20 amp dedicated circuit
Conduit	flexible 4' (1.2 m)

###### 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  $\frac{5}{8}$ " (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.





## Planning Information

### GAS SUPPLY

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

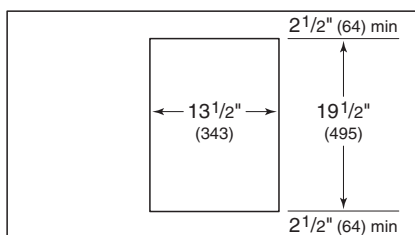
Wolf natural gas modules will function up to 10,250' (3124 m) in altitude without adjustment and LP gas modules will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

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

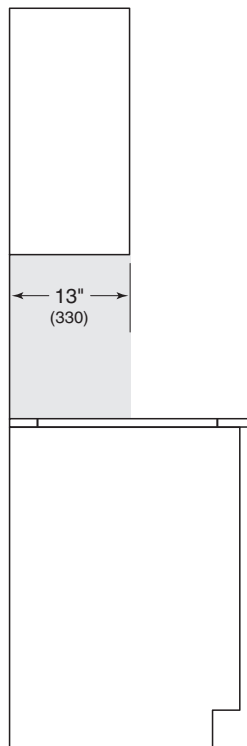
## WOLF INTEGRATED MODULES

## Grill Module

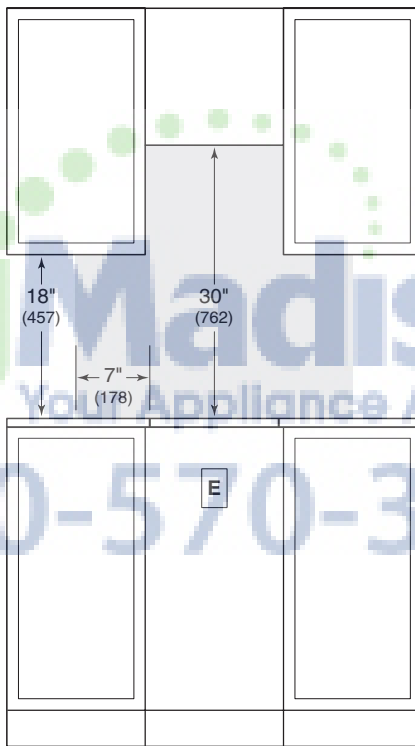
## STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

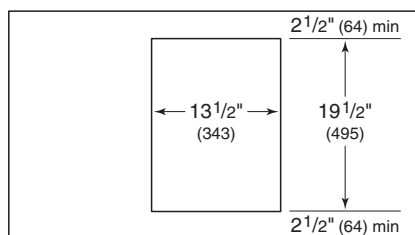


FRONT VIEW

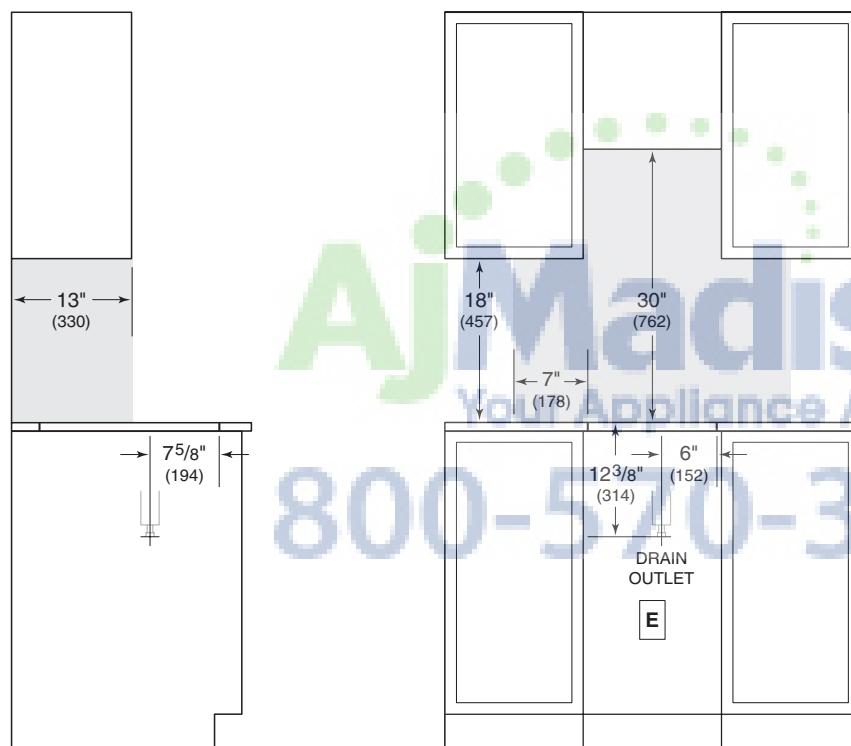
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

## 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.

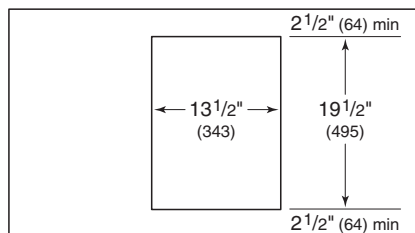
**⚠ WARNING**

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

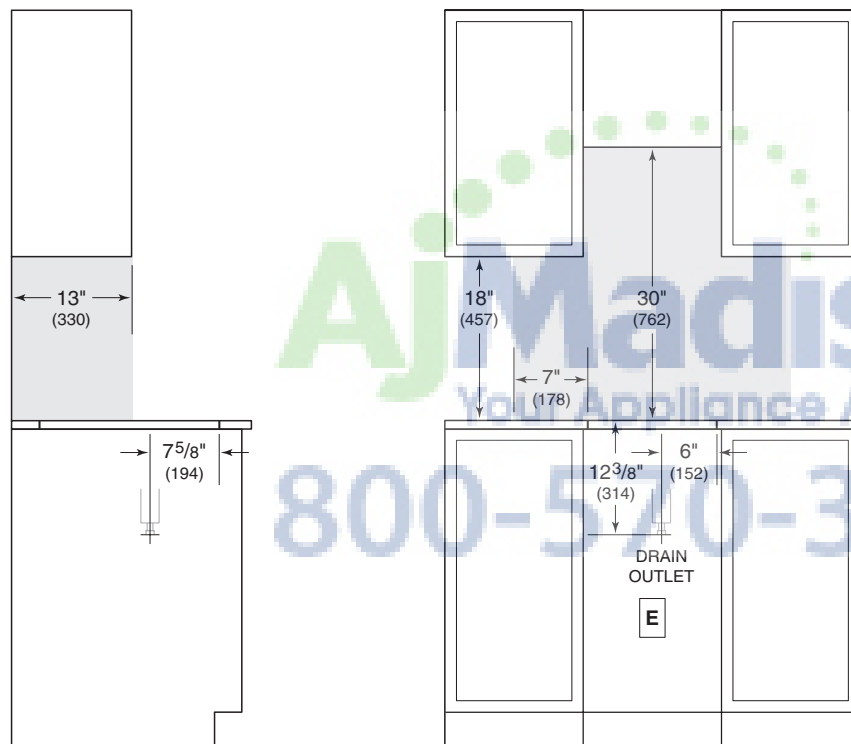
## WOLF INTEGRATED MODULES

## Fryer Module

## STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW

FRONT VIEW

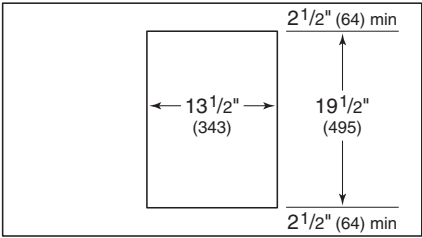
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

**⚠ WARNING**

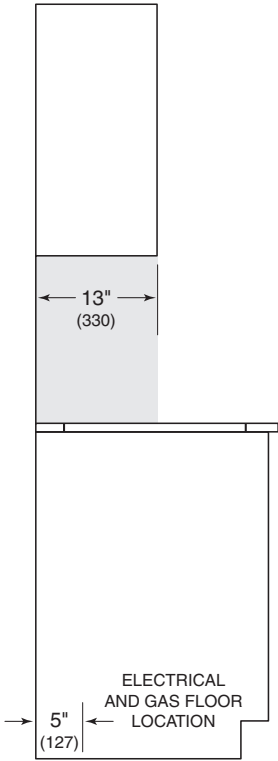
The fryer module must be installed at least 15" (381) from any open-flame cooking device or a steamer module.

Gas and Multi-Function Cooktops

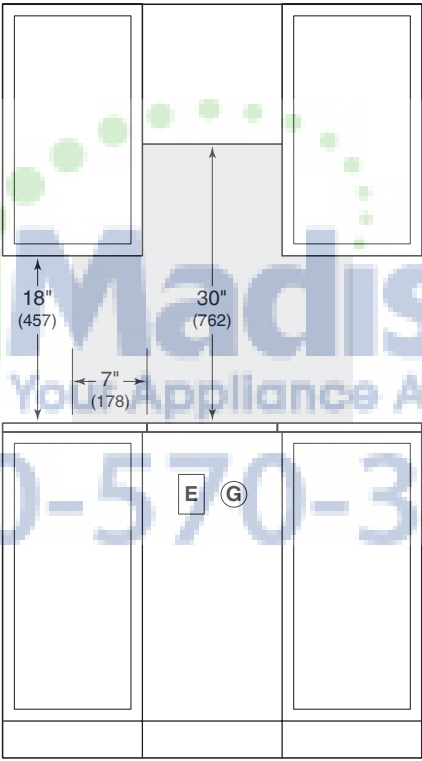
STANDARD INSTALLATION



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.



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## 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. The coffee system can be installed in a standard or flush inset application.

### 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



30" M Series Trim



30" E Series Trim

### PROFESSIONAL



30" M Series Trim



30" E Series Trim

### CONTEMPORARY

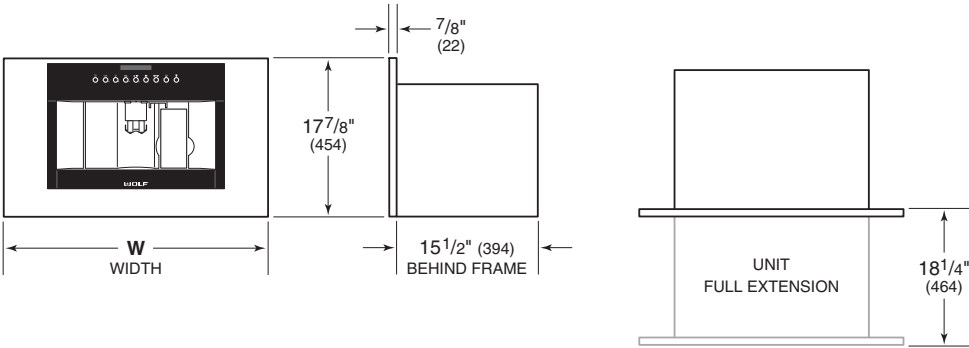


30" M Series Trim

WOLF COFFEE SYSTEMS

Coffee System

DIMENSIONS



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

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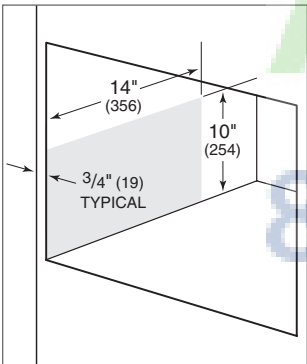
Planning Information

The coffee system can be installed in a standard or flush inset application. A minimum base support of 100 lbs (45 kg) is required. 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 door is open.

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

TRIM OVERLAP		
OVERLAP	24" MODEL	30" TRIM
Top	3/16" (5)	3/16" (5)
Bottom	0" (0)	0" (0)
Sides	11/16" (18)	37/8" (98)



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.

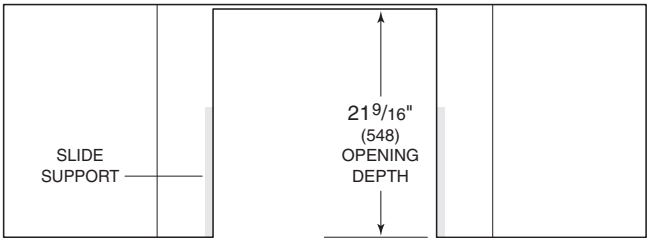
ELECTRICAL REQUIREMENTS	
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)



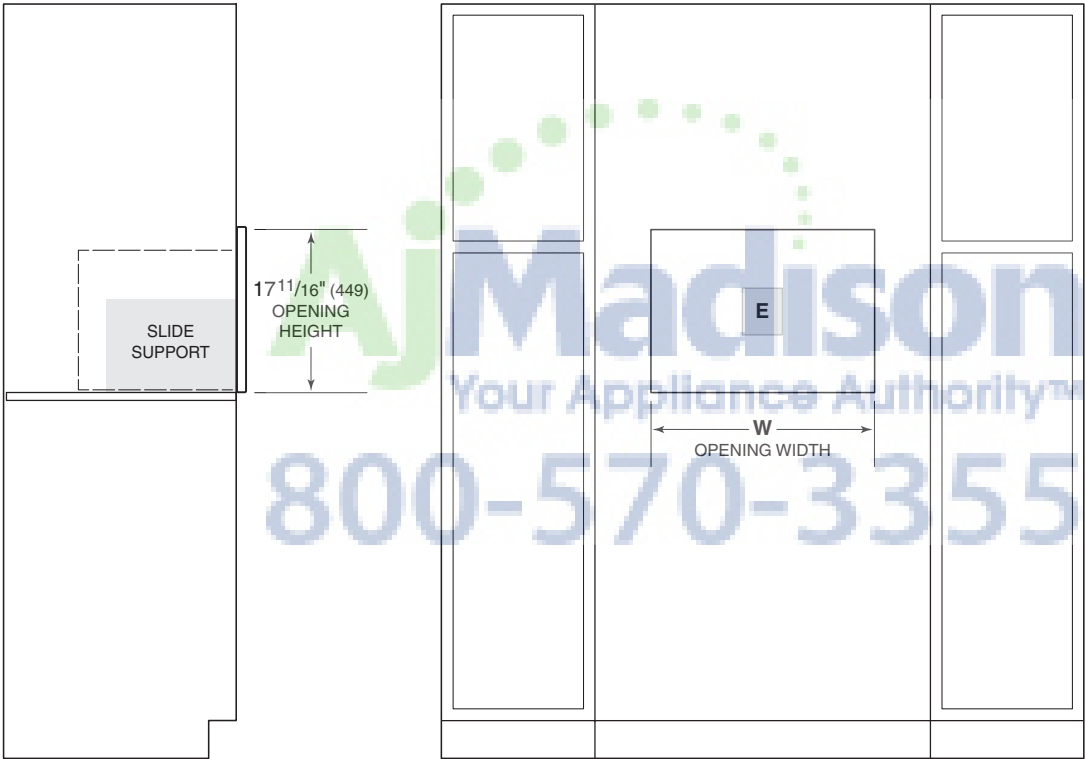
WOLF COFFEE SYSTEMS

Coffee System

STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

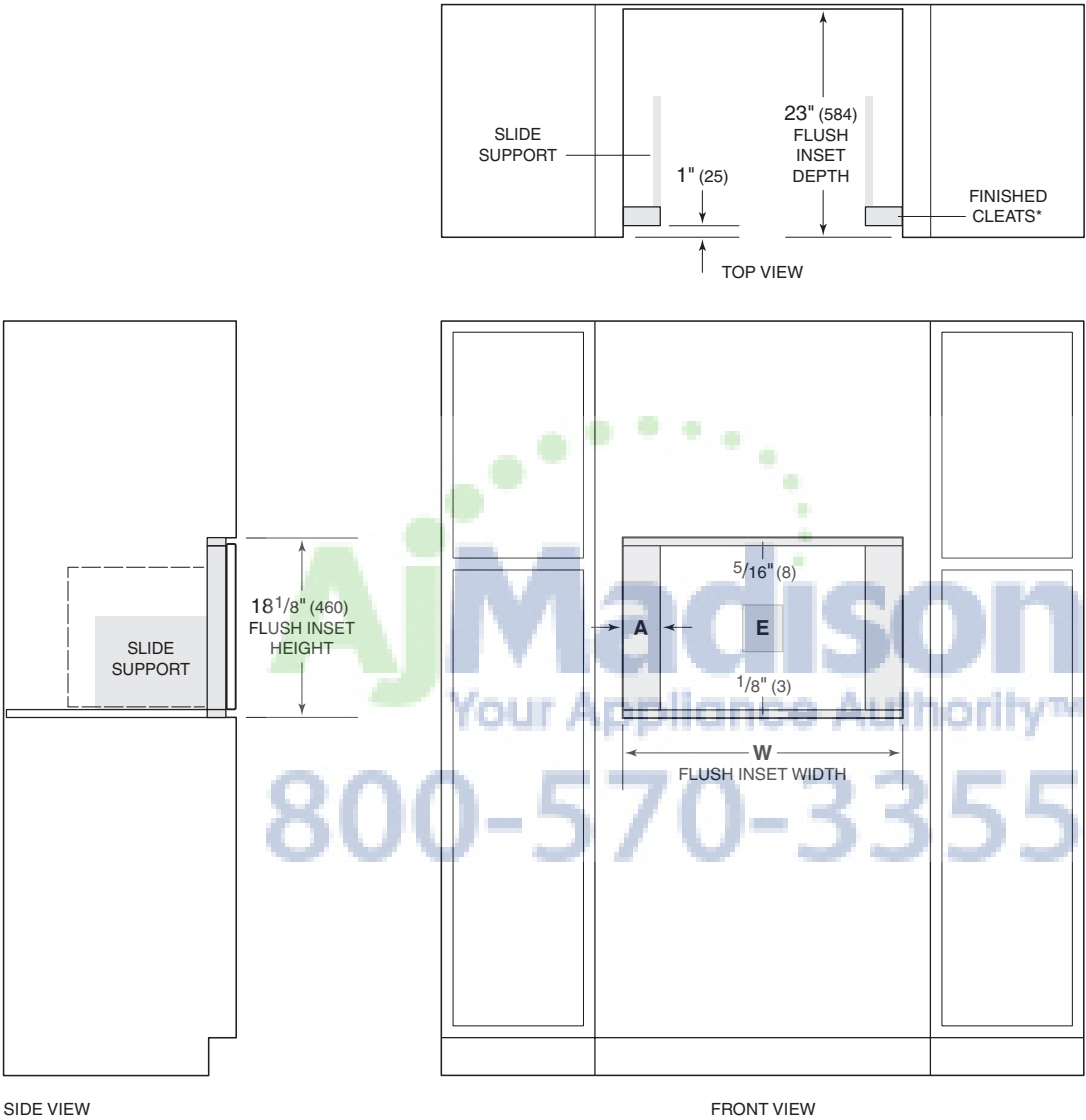
FRONT VIEW

NOTE: 24" (610) model and model with 30" (762) trim require the same opening dimensions.  
Dashed line represents profile of unit.

OPENING WIDTH	
COFFEE SYSTEM	W
24" Model	22 $\frac{1}{8}"$ (562)
30" Trim	22 $\frac{1}{8}"$ (562)

Coffee System

FLUSH INSET INSTALLATION



\*Will be visible and should be finished to match cabinetry.  
Dashed line represents profile of unit.

FLUSH INSET WIDTH		
COFFEE SYSTEM	W	A
24" Model	23 3/4" (603)	13/16" (21)
30" Trim	30 1/8" (765)	4" (102)







## Dual Fuel Ranges

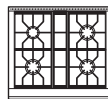
Discover a new world of cooking—the best of two worlds, actually—with a Wolf dual fuel range. Topside, gas cooking in all its glory, with the fine control of dual-stacked, sealed burners and options that include the remarkable French top. Below, that marvel of culinary technology, the Wolf convection 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.

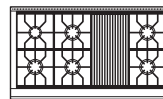
### CONFIGURATIONS

#### 30" RANGE



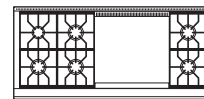
DF304

#### 48" RANGE



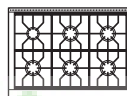
DF486C

#### 60" RANGE



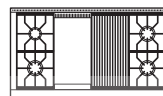
DF606DG

#### 36" RANGE



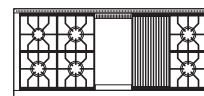
DF366

#### 48" RANGE

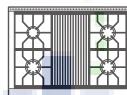


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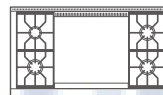
#### 60" RANGE



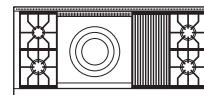
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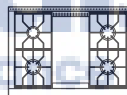
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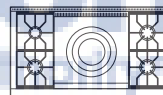
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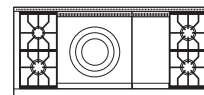
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DF364G



DF484F

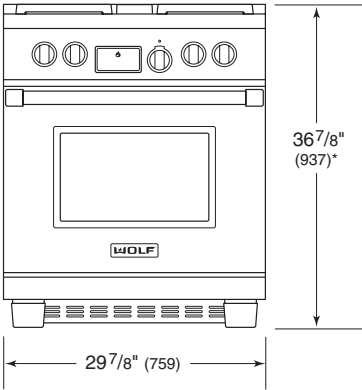


DF604GF

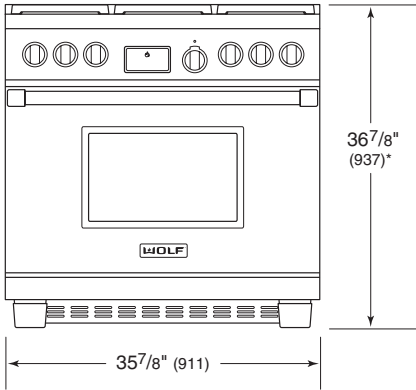
WOLF DUAL FUEL RANGES

Dual Fuel Ranges

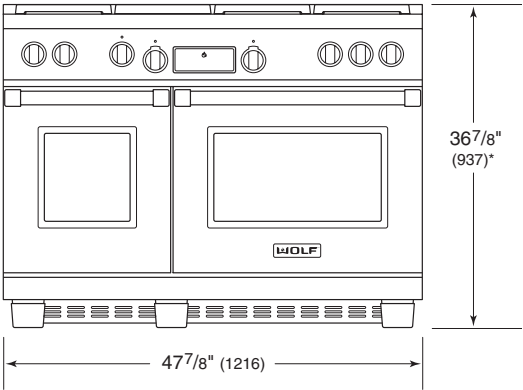
30" RANGE



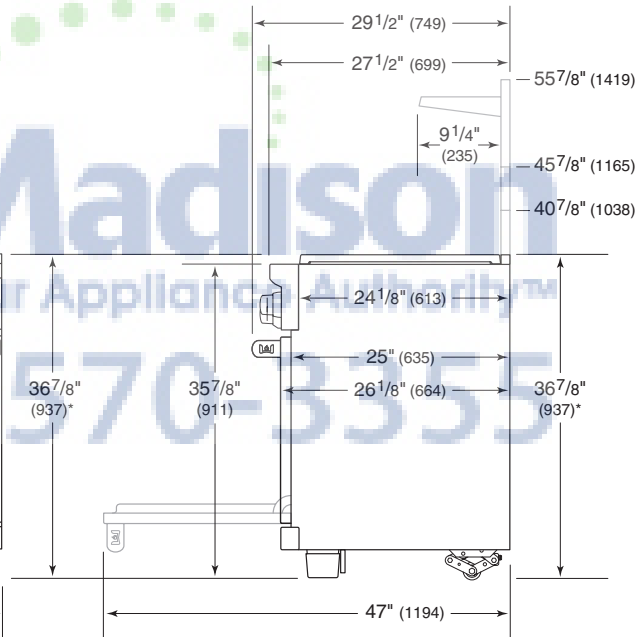
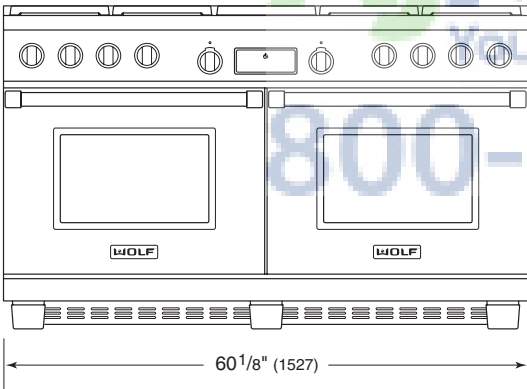
36" RANGE



48" RANGE



60" RANGE



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

SIDE VIEW—ALL RANGES

## Dual Fuel Ranges

OVEN SPECIFICATIONS			
INTERIOR CAPACITY			CU FT (L)
18" Oven			2.5 (71)
30" Oven			4.5 (127)
36" Oven			5.4 (153)
INTERIOR DIMENSIONS		W	H
18" Oven		14" (356)	16 1/2" (419)
30" Oven		25" (635)	16 1/2" (419)
36" Oven		30" (762)	16 1/2" (419)
			D
18" Oven			19" (483)
30" Oven			19" (483)
36" Oven			19" (483)

BURNER RATING — Btu (kW)		
SURFACE BURNER	SIMMER	HIGH
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
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)



## WOLF DUAL FUEL RANGES

## Planning Information

When installing against a combustable 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 combustable surfaces shown in the illustration on the following page.

It is recommended that you use a Wolf pro ventilation hood or hood liner 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 combustable materials above the range is required. Refer to page 100 for pro ventilation.

## ELECTRICAL

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

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

## GAS SUPPLY

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

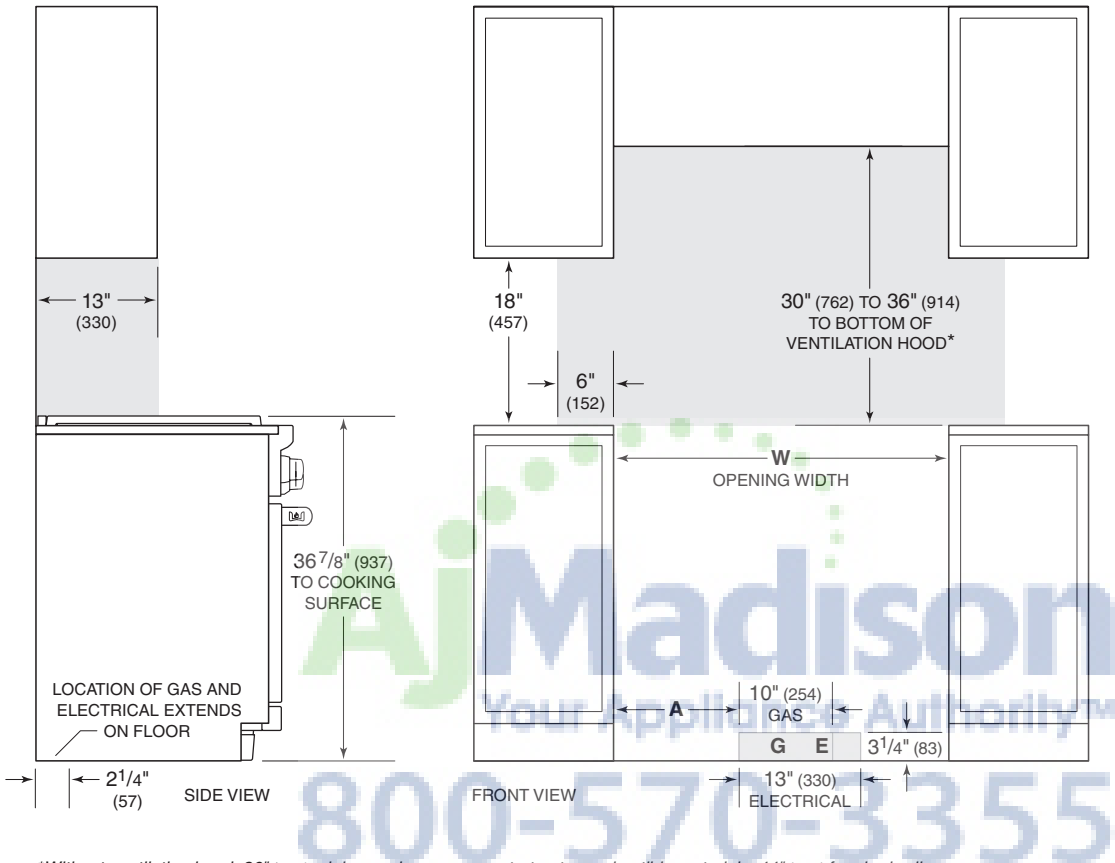
Wolf natural gas ranges will function up to 10,250' (3124 m) in altitude without adjustment and LP gas ranges will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

## GAS REQUIREMENTS

NATURAL GAS		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)	

Dual Fuel Range

INSTALLATION



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)





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## Gas Ranges

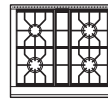
Our gas ranges offer the same function, durability and exhilarating performance our ranges have become famous for. Now add the fine control of dual-stacked, sealed burners for gas cooking with superior results. Choose from a multitude of sizes and features to fit your cooking style. Standard features 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.

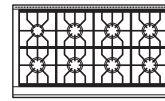
### CONFIGURATIONS

#### 30" RANGE



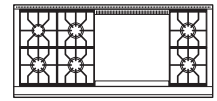
GR304

#### 48" RANGE



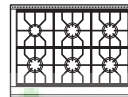
GR488

#### 60" RANGE

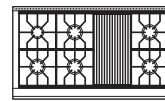


GR606DG

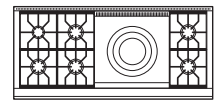
#### 36" RANGE



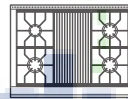
GR366



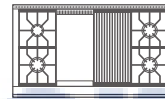
GR486C



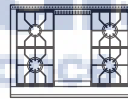
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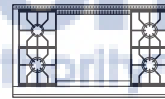
GR364C



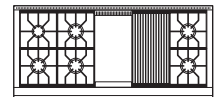
GR484CG



GR364G



GR484DG



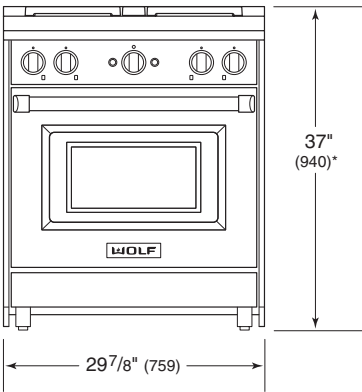
GR606CG

800-570-3355

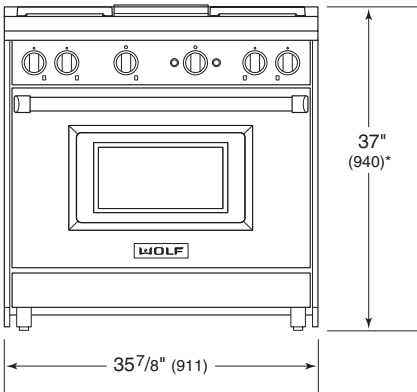
WOLF GAS RANGES

Gas Ranges

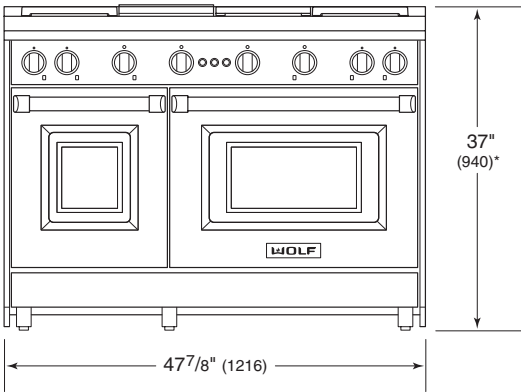
30" RANGE



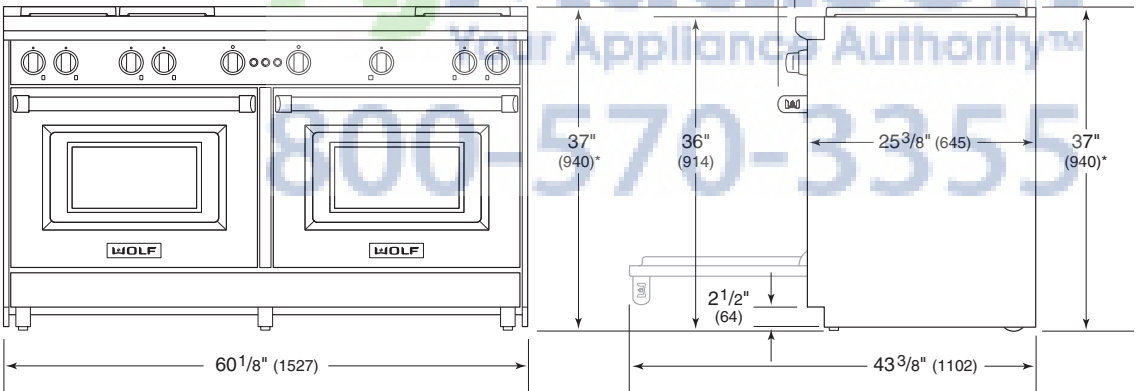
36" RANGE



48" RANGE



60" RANGE



\*37" (940) MIN TO 38" (965) MAX.

SIDE VIEW—ALL RANGES

## Gas Ranges

OVEN SPECIFICATIONS			
INTERIOR CAPACITY			CU FT (L)
18" Oven			2.5 (71)
30" Oven			4.4 (125)
36" Oven			5.5 (156)
INTERIOR DIMENSIONS		W	H
18" Oven		13 1/2" (343)	18 5/8" (473)
30" Oven		24" (610)	18 5/8" (473)
36" Oven		30" (762)	18 5/8" (473)
			D
18" Oven			17" (432)
30" Oven			17" (432)
36" Oven			17" (432)

BURNER RATING — Btu (kW)		
SURFACE BURNER	SIMMER	HIGH
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
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)



## WOLF GAS RANGES

## 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.

## ELECTRICAL

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

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

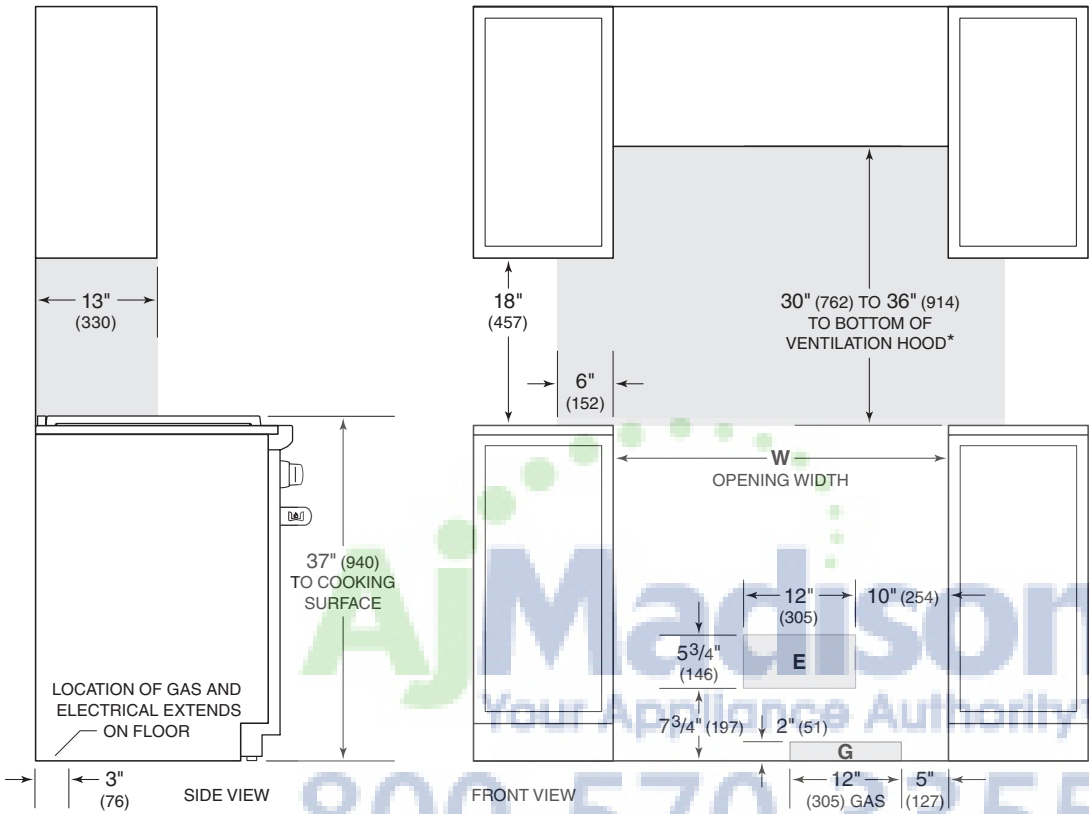
## GAS REQUIREMENTS

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



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

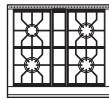
Wolf sealed burner rangetops incorporate all the gas cooking features of a Wolf dual fuel range. Customize your rangetop with your preferred combination of burners (from four to six), infrared griddle or charbroiler, or the remarkable French top. Compared with conventional electric elements, the infrared 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.

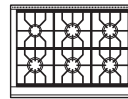
## CONFIGURATIONS

## 30" RANGETOP

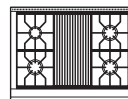


SRT304

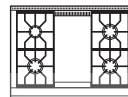
## 36" RANGETOP



SRT366

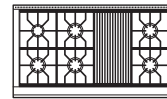


SRT364C

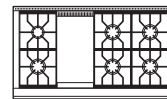


SRT364G

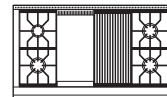
## 48" RANGETOP



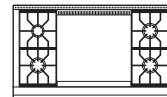
SRT486C



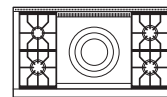
SRT486G



SRT484CG



SRT484DG

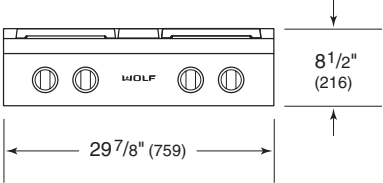


SRT484F

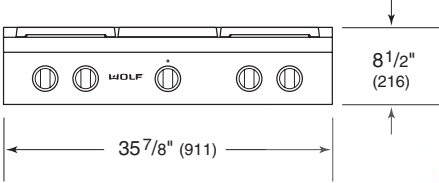
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Sealed Burner Rangetops

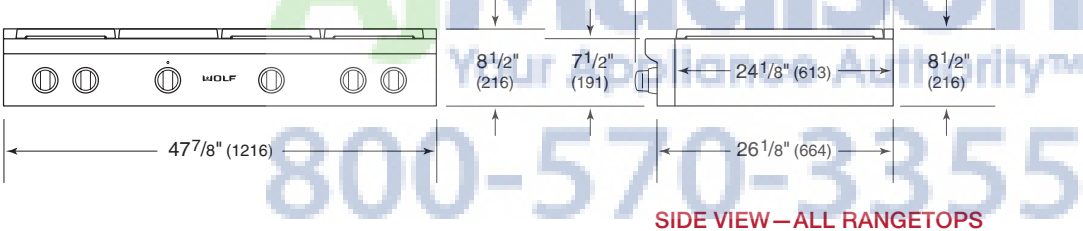
30" RANGETOP



36" RANGETOP



48" RANGETOP



SIDE VIEW—ALL RANGETOPS

BURNER RATING—Btu (kW)		
SURFACE BURNER	SIMMER	HIGH
(3 or 5) Large	950 (.3)	15,000 (4.4)
(1) Small	325 (.1)	9,200 (2.7)
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)



## WOLF SEALED BURNER RANGETOPS

## Planning Information

The platform must be able to support 200 lbs (91 kg) for a 30" rangetop, 250 lbs (113 kg) for a 36" rangetop and 300 lbs (136 kg) for a 48" rangetop. The platform must include a cut-out for gas supply and electrical connections.

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.

It is recommended that you use a Wolf pro ventilation hood or hood liner 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 100 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.

## ELECTRICAL

## 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

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

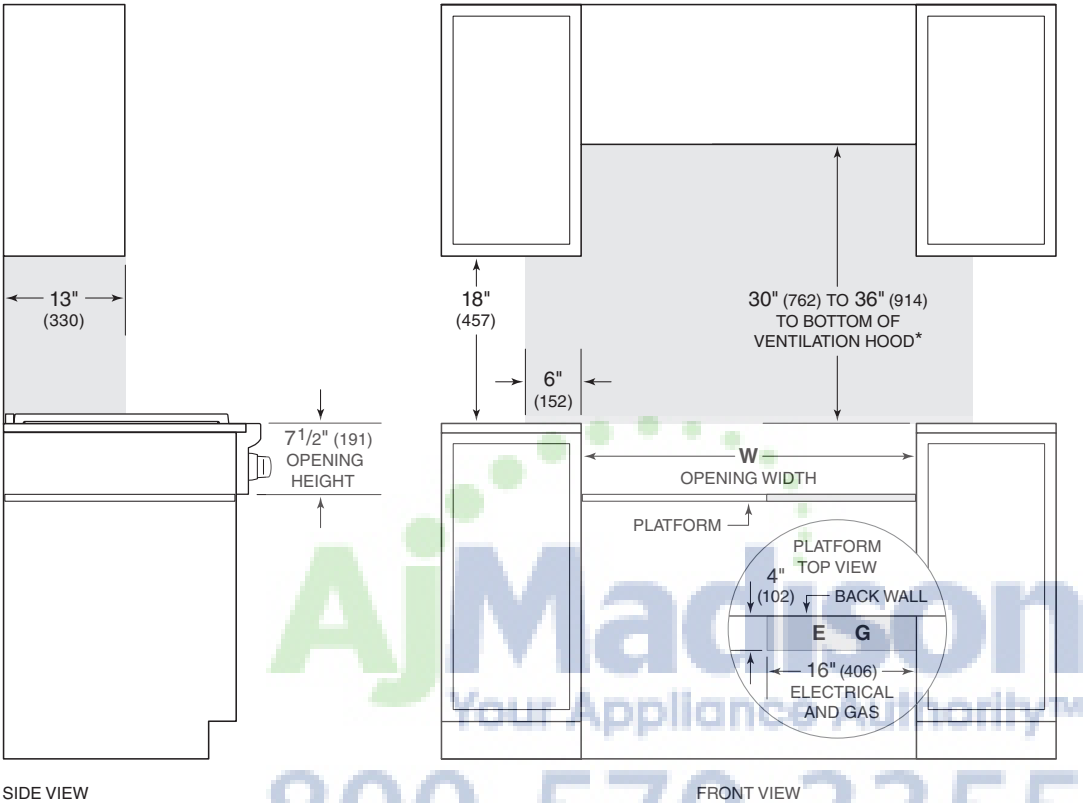
Wolf natural gas rangetops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas rangetops up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

## GAS REQUIREMENTS

<b>NATURAL GAS</b>		<b>WC</b>
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)	
<b>LP GAS</b>		<b>WC</b>
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)







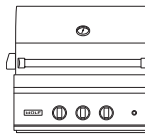
## Outdoor Grills and Modules

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.

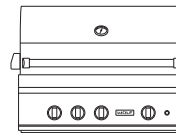
### KEY FEATURES

- 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.

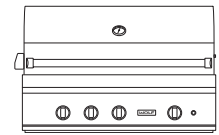
### OUTDOOR GRILLS



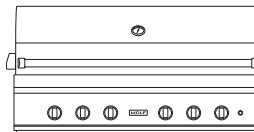
OG30



OG36



OG42



OG54

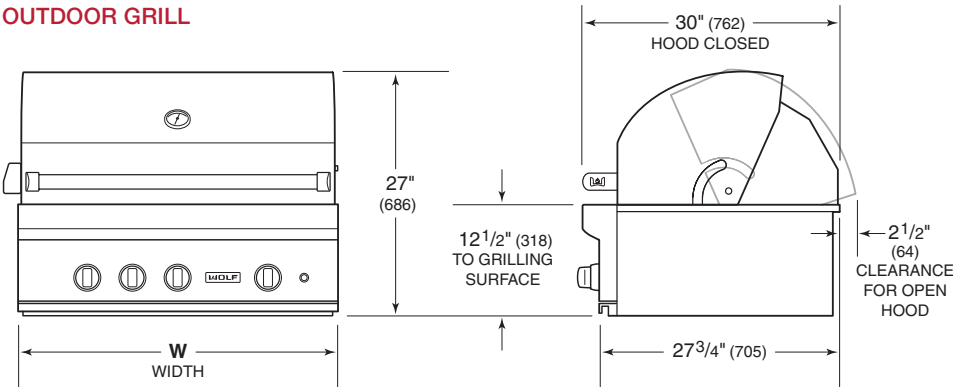
### OUTDOOR MODULES

BM13  
Burner ModuleSB13  
Side Burner

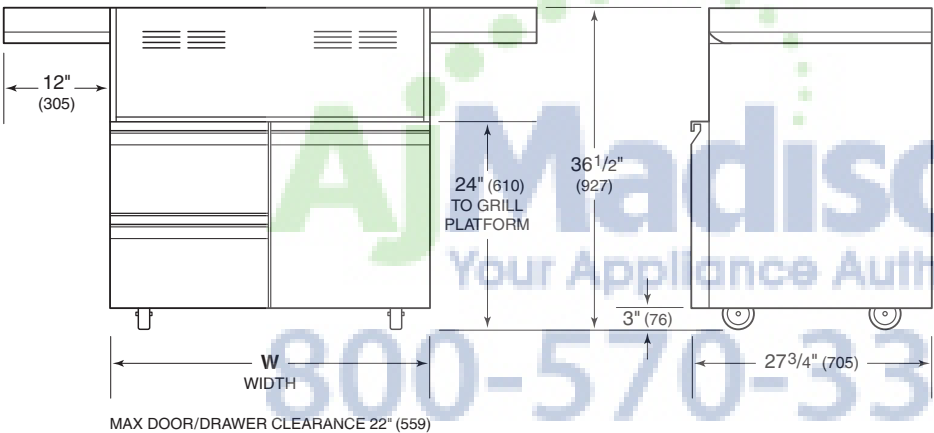
WOLF OUTDOOR GRILLS

Outdoor Grills and Modules

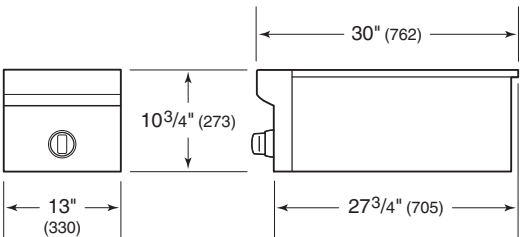
OUTDOOR GRILL



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	
<b>GRILL BURNERS</b>	<b>BTU (kW)</b>
OG30, OG36, OG42, BM13	25,000 (7.3)
OG54	25,500 (7.5)
<b>SEAR ZONE</b>	<b>BTU (kW)</b>
OG36, OG42	25,000 (7.3)
OG54	25,500 (7.5)
<b>ROTISSERIE</b>	<b>BTU (kW)</b>
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.

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 found 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, accessory 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](http://wolfappliance.com).

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## WOLF OUTDOOR GRILLS

## Planning Information

## ELECTRICAL

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

A gas supply line of  $\frac{3}{4}$ " (19) rigid pipe must be provided to the outdoor grill or module. If local codes permit, a certified, 3' (.9 m) long,  $\frac{1}{2}$ " (13) or  $\frac{3}{4}$ " (19) ID flexible metal appliance connector is recommended to connect the units  $\frac{1}{2}$ " 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](http://wolfappliance.com).

## GAS REQUIREMENTS

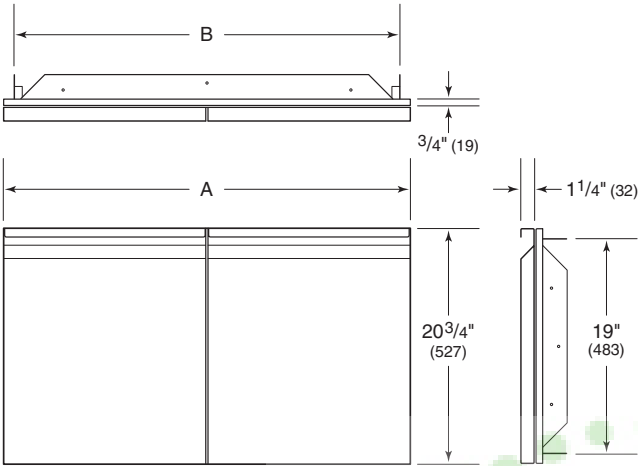
NATURAL GAS		WC
Supply Pressure		5" (12.5 mb)
Min Line Pressure		7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	
LP GAS		WC
Supply Pressure		10" (25 mb)
Min Line Pressure		11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	

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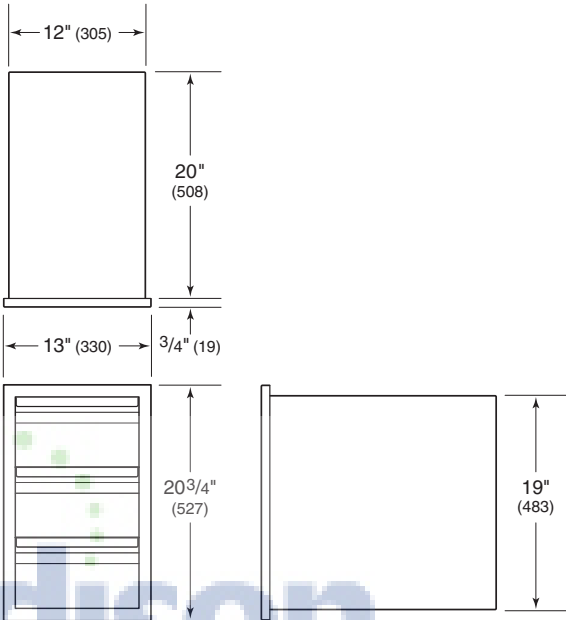


Accessory Doors and Drawers

DOORS

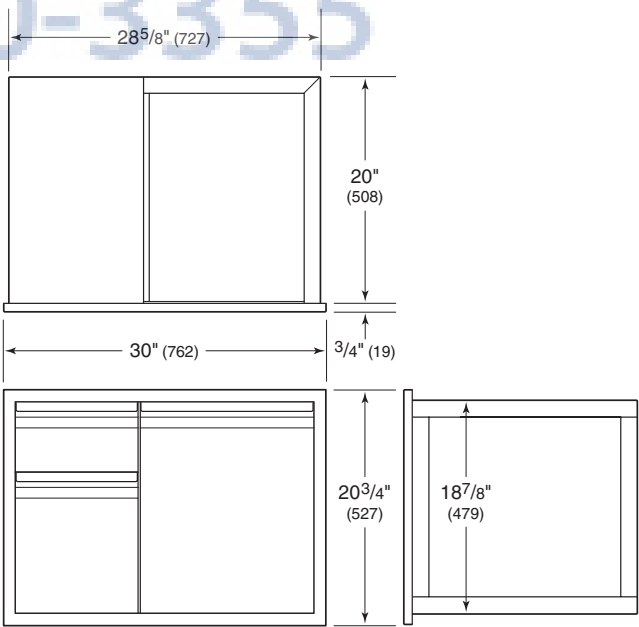


2- OR 3-DRAWER UNIT

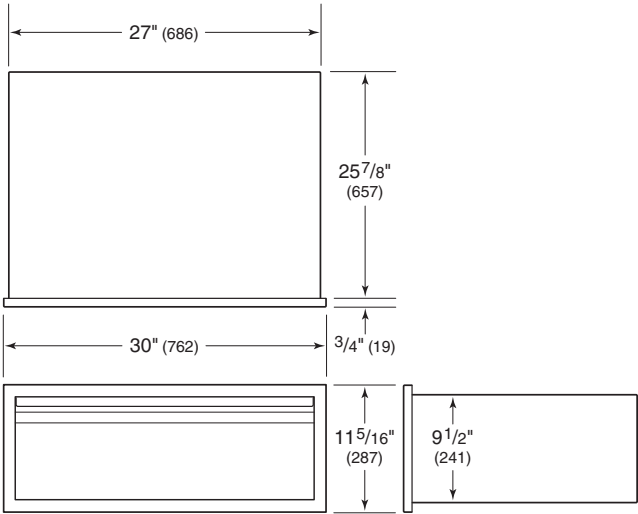


WIDTH		
DOORS	A	B
18" Single	18" (475)	16 1/4" (413)
30" Double	30" (762)	28 1/4" (718)
36" Double	36" (914)	34 1/4" (870)
42" Double	42" (1067)	40 1/4" (1022)
54" Double	54" (1372)	52 1/4" (1327)

DRAWER/DOOR UNIT



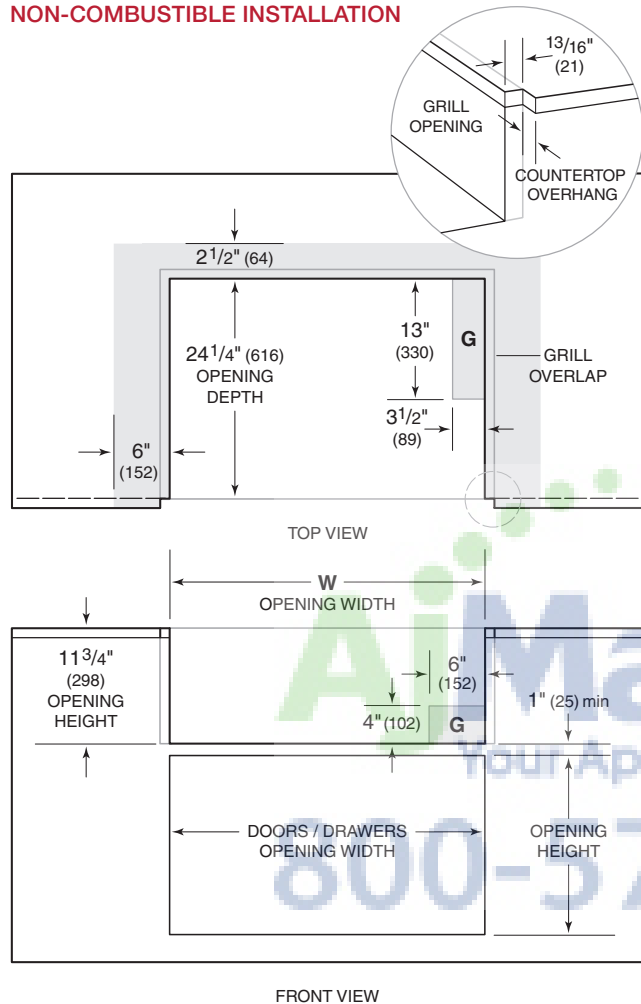
SINGLE DRAWER



## WOLF OUTDOOR GRILLS

## Outdoor Grills

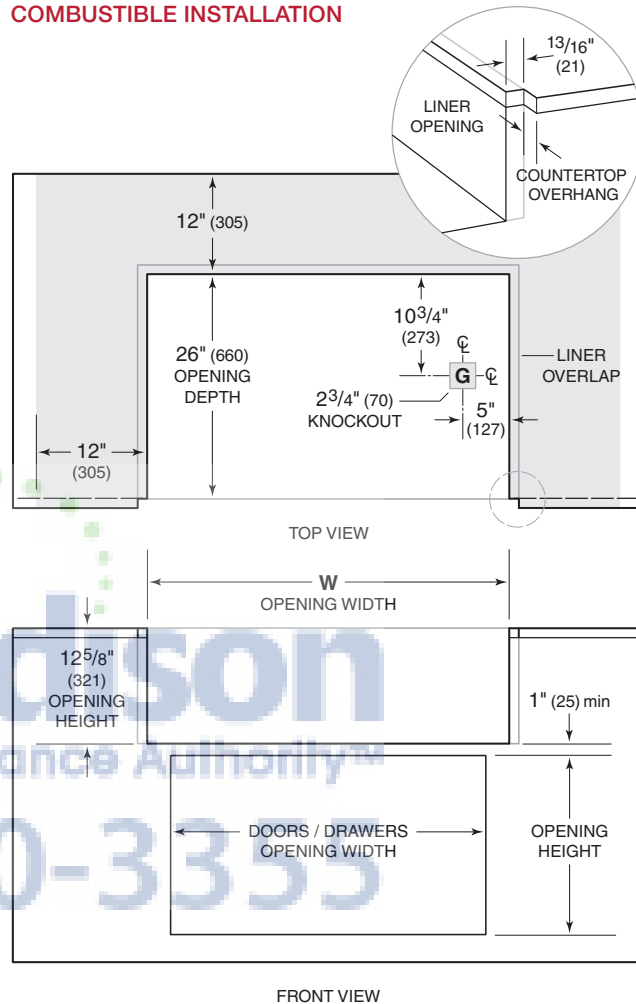
## NON-COMBUSTIBLE INSTALLATION



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)

## COMBUSTIBLE INSTALLATION



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

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)

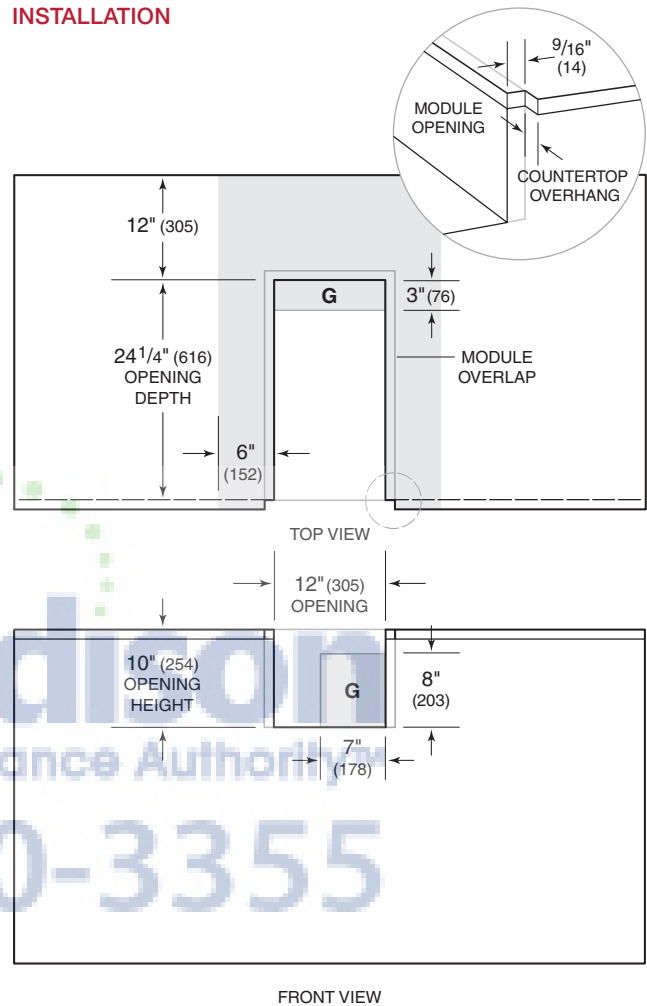
## Outdoor Grills

## ACCESSORY DOORS AND DRAWERS

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



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## Cooktop Ventilation Hoods

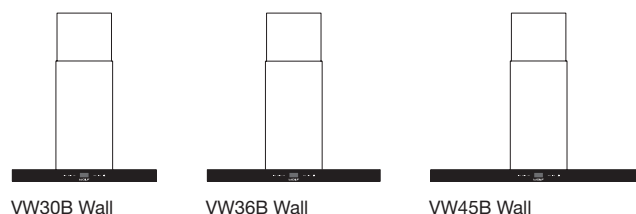
The new generation of Wolf cooktop ventilation hoods feature three new looks—black, stainless and glass. Brilliant LED lighting illuminates your cooking surface while powerful multi-speed blowers whisk away smoke and odors. Dishwasher-safe filters can be removed easily for cleaning. Wall-mount and island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

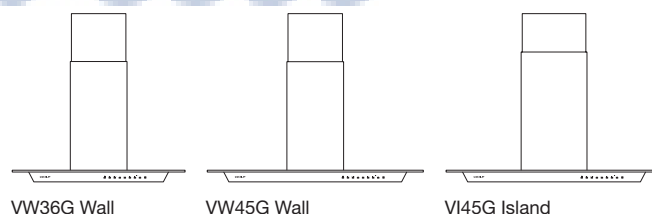
#### BLACK



#### STAINLESS



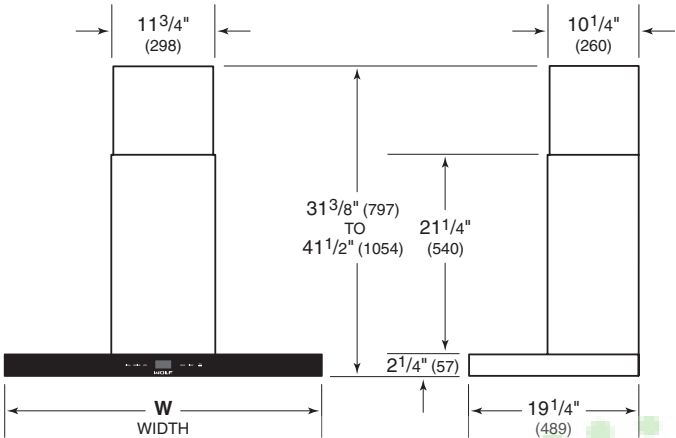
#### GLASS



WOLF COOKTOP HOODS

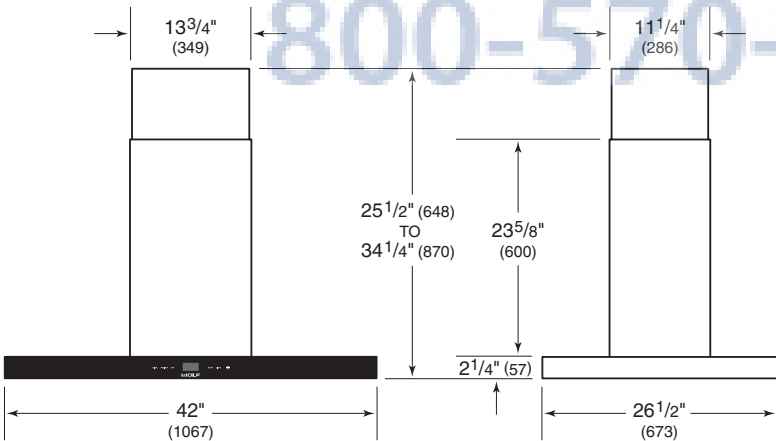
Cooktop Ventilation Hoods

WALL HOODS—BLACK



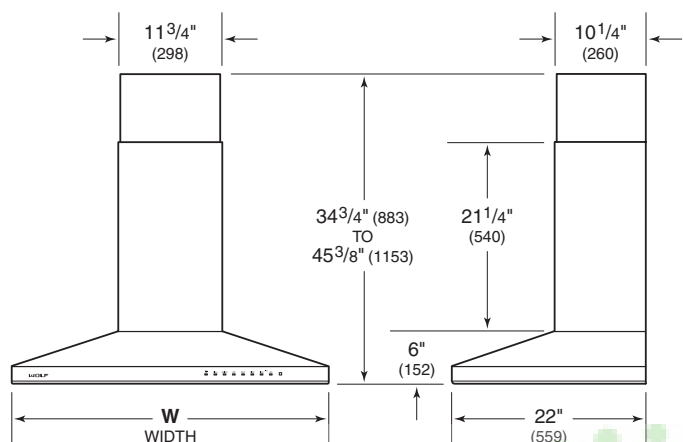
WIDTH	W
WALL HOOD	
VW30B	30" (762)
VW36B	36" (914)
VW45B	45" (1143)

ISLAND HOOD—BLACK



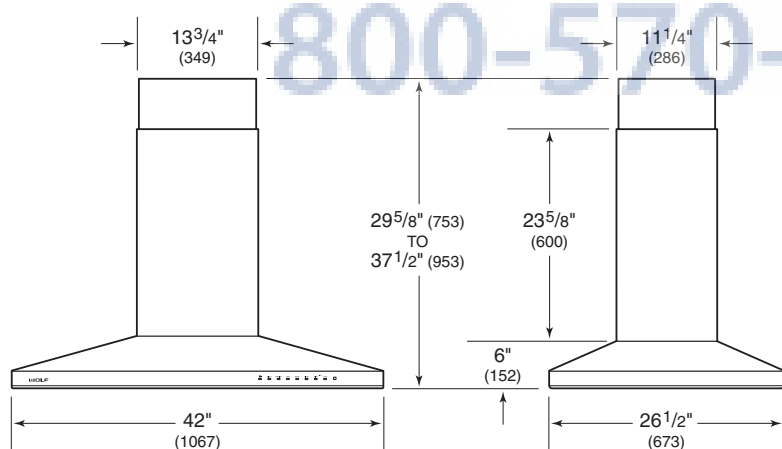
## Cooktop Ventilation Hoods

## WALL HOODS—STAINLESS



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

## ISLAND HOOD—STAINLESS

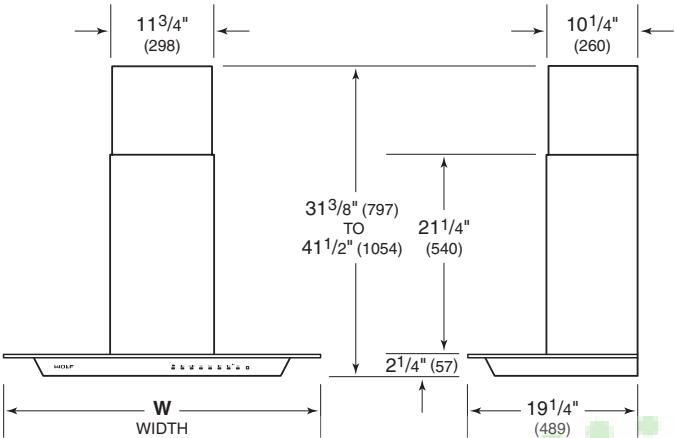




WOLF COOKTOP HOODS

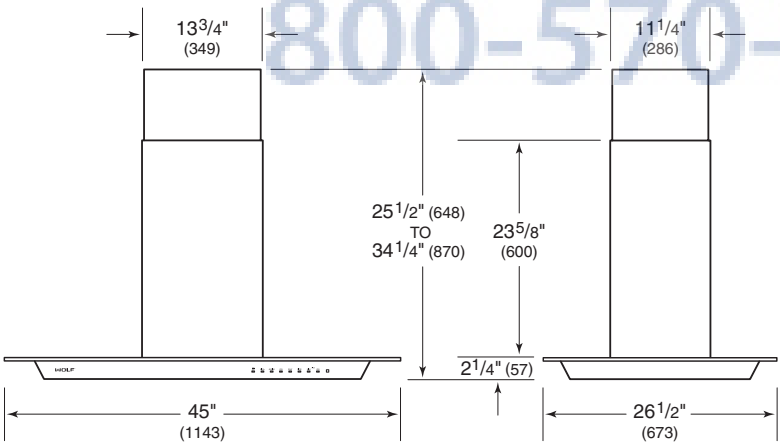
Cooktop Ventilation Hoods

WALL HOODS—GLASS



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

ISLAND HOOD—GLASS



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 30" (762) 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 106–109. Cooktop hoods have a vertical discharge with 6" (152) round duct.

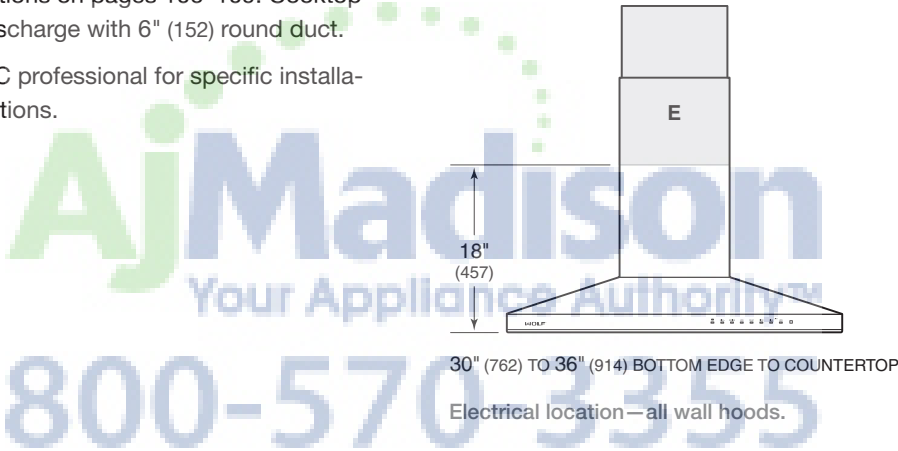
Consult a qualified HVAC professional for specific installation and ducting applications.

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.

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







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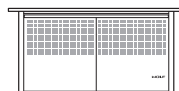
## Downdraft Ventilation

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.

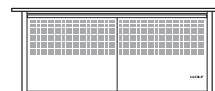
### KEY FEATURES

- 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.

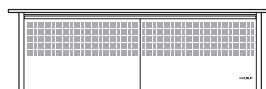
### DOWNDRAFTS



DD30



DD36



DD45

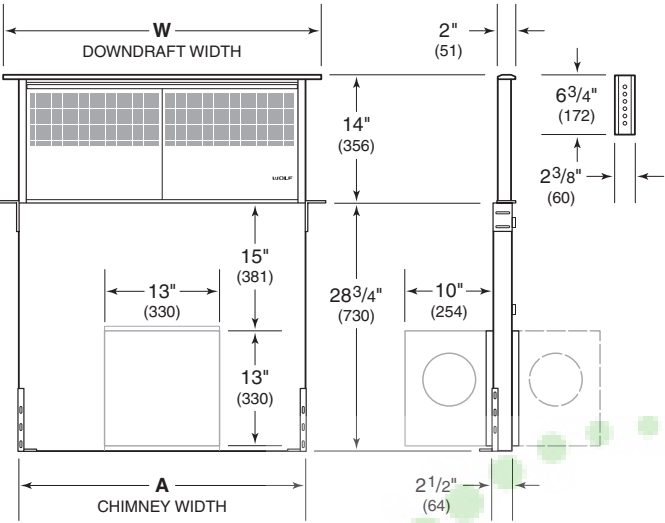




WOLF COOKTOP VENTILATION

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. An accessory trim kit is necessary for this installation. Contact an authorized Wolf dealer for details.

The remote-mounted control module 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.

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](http://wolfappliance.com).

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

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

## 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

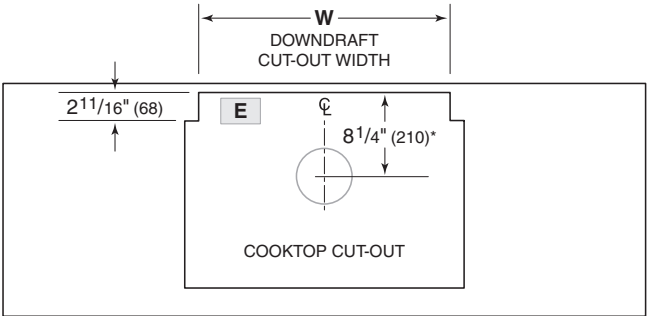
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	2 1/2' (.8 m)

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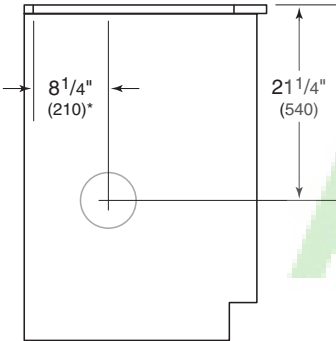
WOLF COOKTOP VENTILATION

Downdraft

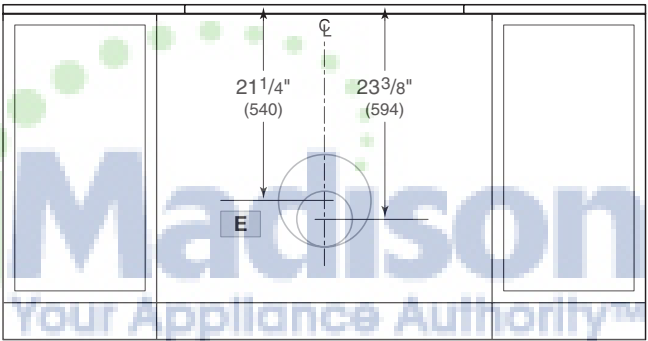
INSTALLATION WITH COOKTOP



TOP VIEW



SIDE VIEW



FRONT VIEW

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

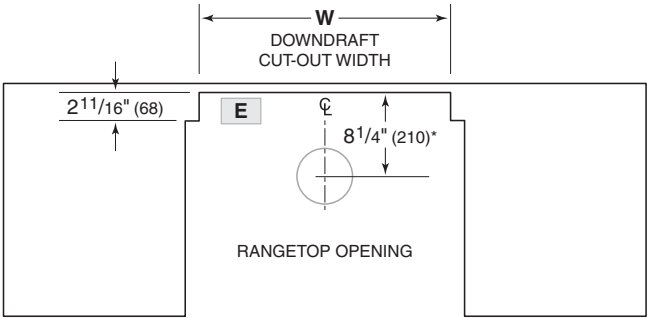
NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cut-out.

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

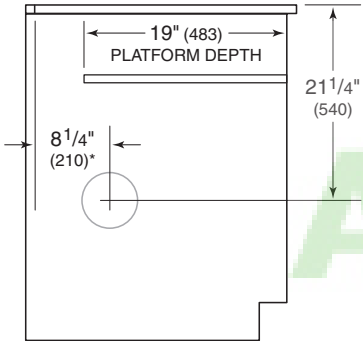


Downdraft

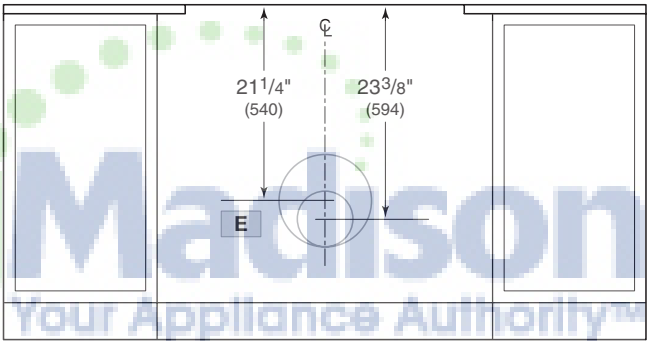
INSTALLATION WITH SEALED BURNER RANGETOP



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)



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## 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

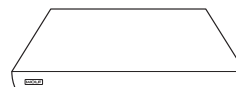
#### WALL HOODS



Low-Profile



24" / 27" Deep



Chimney

#### ISLAND HOOD



Island

#### HOOD LINER



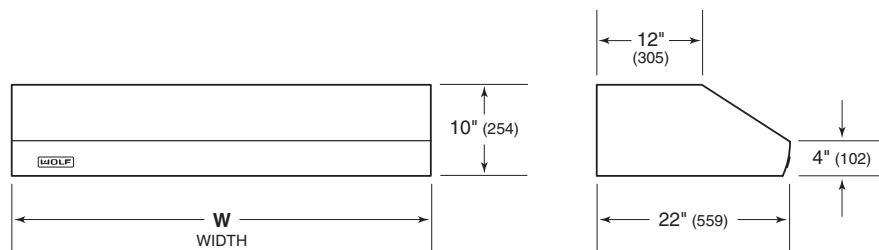
19" / 22" Deep

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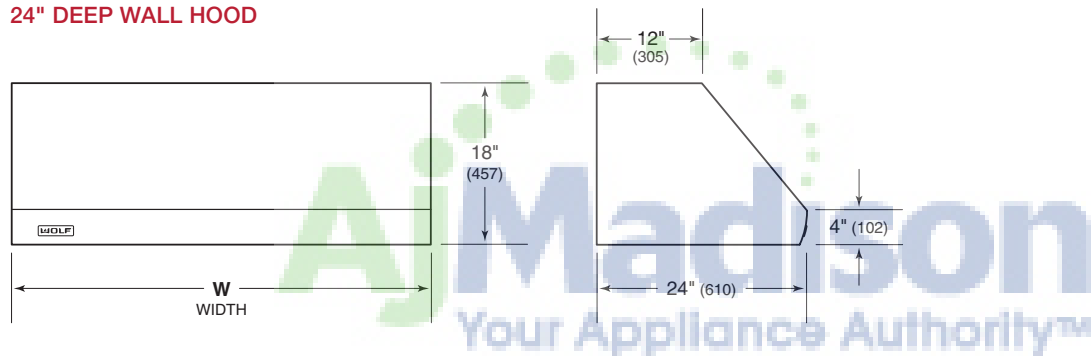
## WOLF PRO VENTILATION

## Pro Hoods

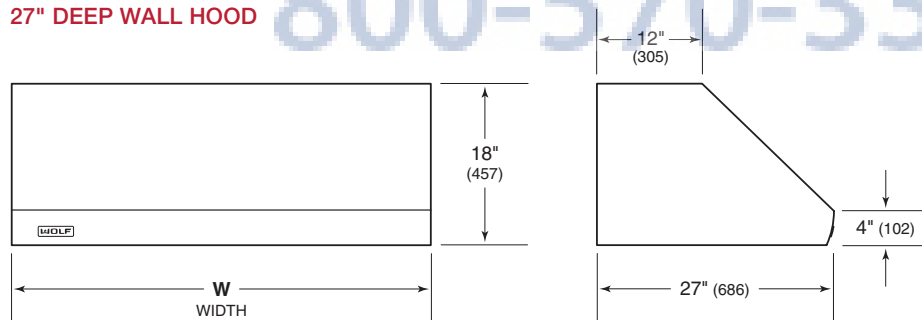
## LOW-PROFILE WALL HOOD



## 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

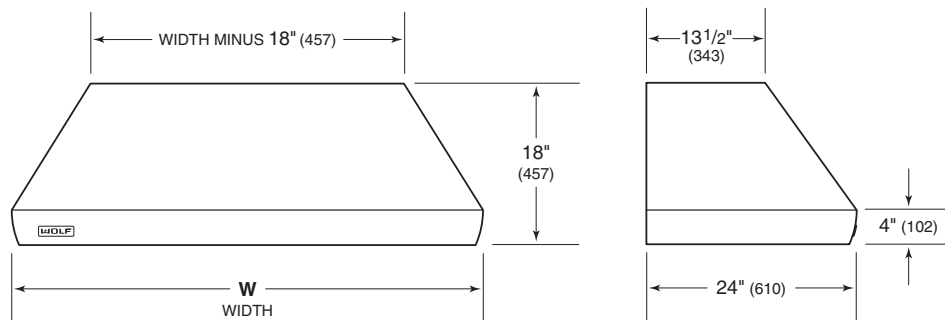
30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524)  
66" (1676)

## 27" DEEP WALL HOOD

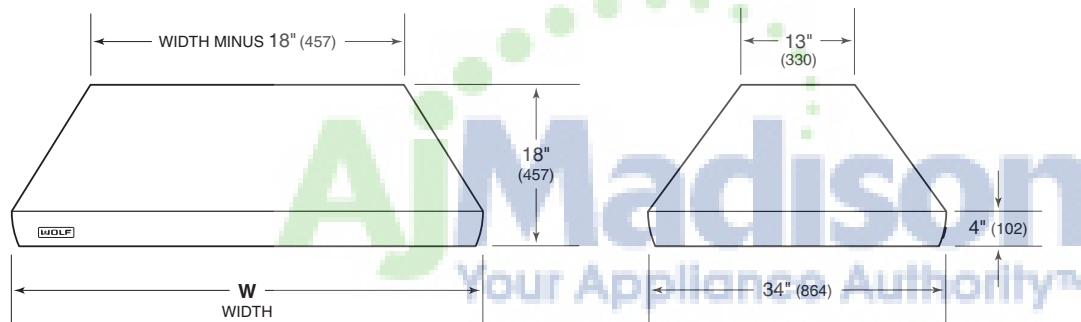
30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524)  
66" (1676)

## Pro Hoods

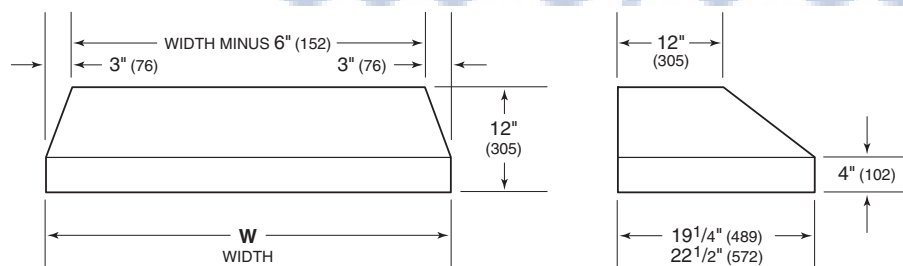
### WALL CHIMNEY HOOD



### 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

$34\frac{3}{8}'' (873)$ ,  $40\frac{3}{8}'' (1026)$ ,  $46\frac{3}{8}'' (1178)$ ,  $52\frac{3}{8}'' (1330)$ ,  $58\frac{3}{8}'' (1483)$



## Planning Information

Pro ventilation hoods and 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 larger by 3" (76) 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.

All pro hoods and hood liners are shipped without a blower assembly. Internal, in-line and remote blowers are available through an authorized Wolf dealer. The blower will vary in size and is dictated by the cooking unit, volume of air that needs to be moved and length of the duct run. Refer to ventilation recommendations on pages 106–109.

Pro hoods accommodate a 10" (254) round duct. Low-profile hoods allow for an adjustable discharge. All other pro hoods are 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 all pro wall and island hoods through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

## ELECTRICAL

### ELECTRICAL REQUIREMENTS

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

## RECIRCULATING INSTALLATION

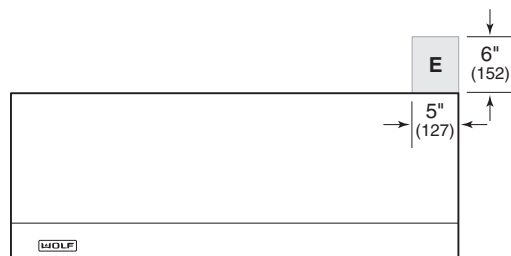
Low-profile, 24" and 27" deep wall hoods including an internal blower (600 CFM or less), 30" (762) and 36" (914) widths only, can be used in a non-ducted application with a recirculating filter. In this installation, kitchen air is purified through filters and returned as clean air into the room. A recirculation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

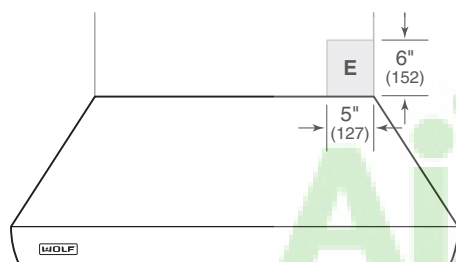
## Installation

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



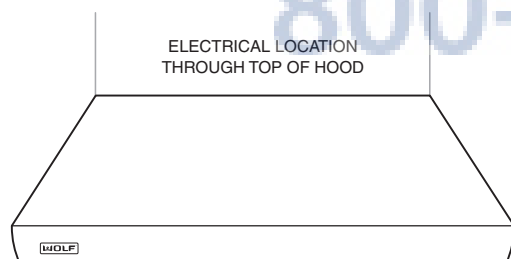
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

### WALL CHIMNEY HOOD



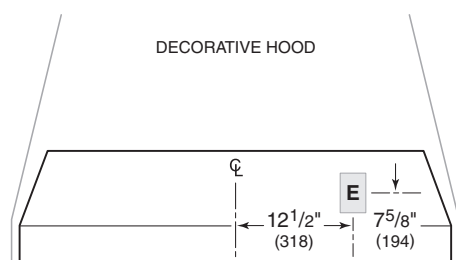
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

### ISLAND HOOD



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

### HOOD LINER



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



## WOLF VENTILATION RECOMMENDATIONS

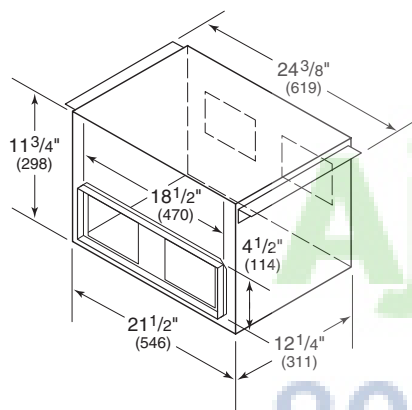
## Blower Assemblies

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](http://wolfappliance.com).

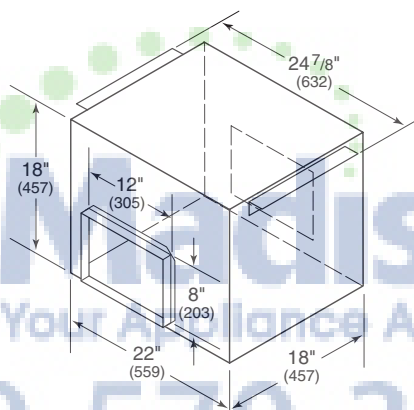
Ventilation recommendations on the following pages provide Wolf product CFM and blower options for each ventilation hood and downdraft.

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](http://wolfappliance.com/specs).

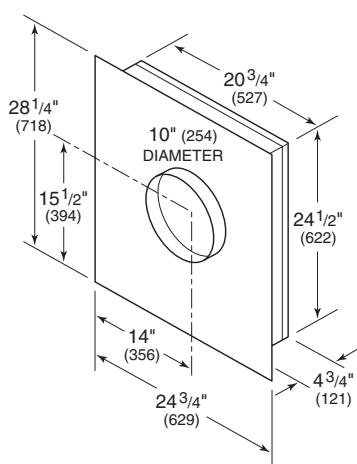
## 600 CFM IN-LINE



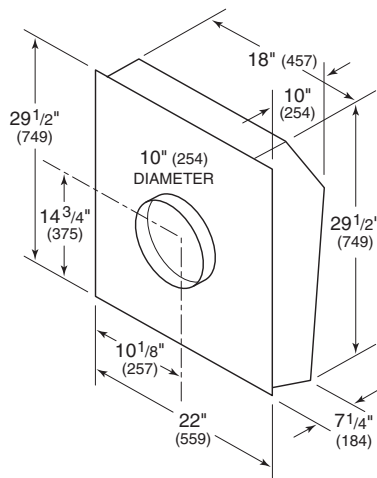
## 1100 CFM IN-LINE



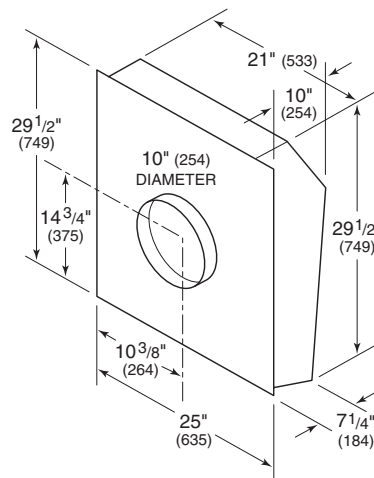
## 600 / 900 CFM REMOTE



## 1200 CFM REMOTE



## 1500 CFM REMOTE



## Wolf Product CFM

CFM				
MODEL	COOKTOP HOOD		DOWNDRAFT	PRO HOOD
COOKTOP / MODULE				
CT15I CT15E CT15G IG15* IS15* IF15* IM15	215		150	215
CT30I CT30IU* CT30E CT30EU* CG304	450		350	500
CT36I CT36IU* CT36E CT36EU* CG365	600		500	500
DUAL FUEL RANGE				
DF304				500
DF366 DF364C DF364G				900
DF486C DF486G DF484CG DF484DG DF484F				1100
DF606DG DF606F DF606CG DF604CF DF604GF				1500
GAS RANGE				
GR304				500
GR366 GR364C GR364G				900
GR486C GR486G GR484CG GR484DG GR484F				1100
GR606DG GR606F GR606CG				1500
SEALED BURNER RANGETOP				
SRT304			500	500
SRT366			500	900
SRT364C* SRT364G*				900
SRT486C SRT486G SRT484CG SRT484DG SRT484F				900

\*Downdraft systems are not recommended for use with these models. 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 charcoal or griddle.

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## Wolf Ventilation Blower Options

BLOWER	INTERNAL					
CFM	300*	450*	500	600	900	1200
<b>COOKTOP HOOD</b>						
VW30B VW36B VW45B VI42B	•			•		
VW30S VW36S VI42S	•			•		
VW36G VW45G VI45G	•			•		
<b>DOWNDRAFT</b>						
DD30 DD36 DD45				•		
<b>PRO LOW-PROFILE WALL HOOD</b>						
PW302210 PW362210			•			
PW422210 PW482210						
<b>PRO 24" WALL HOOD</b>						
PW302418 PW362418 PW422418	•	•		•	•	
PW482418 PW542418	•	•			•	•
PW602418 PW662418	•	•				•
<b>PRO 27" WALL HOOD</b>						
PW302718 PW362718 PW422718	•	•		•	•	
PW482718 PW542718	•	•			•	•
PW602718 PW662718	•	•				•
<b>PRO WALL CHIMNEY HOOD</b>						
PWC362418 PWC422418	•	•		•	•	
PWC482418 PWC542418	•	•			•	•
<b>PRO ISLAND HOOD</b>						
PI363418 PI423418	•	•		•	•	•
PI543418	•	•			•	•
PI663418	•	•				•
<b>PRO HOOD LINER</b>						
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			
CFM	600	1100	600	900	1200	1500
<b>COOKTOP HOOD</b>						
VW30B VW36B VW45B VI42B	•		•			
VW30S VW36S VI42S	•		•		•	
VW36G VW45G VI45G	•		•			
<b>DOWNDRAFT</b>						
DD30 DD36 DD45	•		•		•	
<b>PRO LOW-PROFILE WALL HOOD</b>						
PW302210 PW362210	•		•	•		
PW422210 PW482210	•		•	•		
<b>PRO 24" WALL HOOD</b>						
PW302418	•	•	•	•	•	•
PW362418 PW422418 PW482418 PW542418		•		•	•	•
PW602418 PW662418		•			•	•
<b>PRO 27" WALL HOOD</b>						
PW302718	•	•	•	•	•	•
PW362718 PW422718 PW482718 PW542718		•		•	•	•
PW602718 PW662718		•			•	•
<b>PRO WALL CHIMNEY HOOD</b>						
PWC362418 PWC422418		•		•	•	•
PWC482418 PWC542418		•		•	•	•
<b>PRO ISLAND HOOD</b>						
PI363418 PI423418		•		•	•	•
PI543418		•		•	•	•
PI663418		•		•	•	•
<b>PRO HOOD LINER</b>						
PL341912 PL342212 PL401912 PL402212		•		•	•	•
PL461912 PL462212		•		•	•	•
PL521912 PL522212		•		•	•	•
PL581912 PL582212		•		•	•	•

## Wolf Product Shipping Weight

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

SHIPPING WEIGHT	
<b>INDUCTION COOKTOP</b>	<b>LB (KG)</b>
15" Cooktop	30 (14)
30" Cooktop	48 (22)
36" Cooktop	70 (32)
<b>ELECTRIC COOKTOP</b>	<b>LB (KG)</b>
15" Cooktop	30 (14)
30" Cooktop	45 (20)
36" Cooktop	60 (27)
<b>GAS COOKTOP</b>	<b>LB (KG)</b>
30" Cooktop	50 (23)
36" Cooktop	67 (30)
<b>INTEGRATED MODULE</b>	<b>LB (KG)</b>
Electric Grill	50 (23)
Electric Steamer	40 (18)
Electric Fryer	30 (14)
Gas Cooktop	30 (14)
Multi-Function Cooktop	30 (14)
<b>COFFEE SYSTEM</b>	<b>LB (KG)</b>
24" Coffee System	80 (36)

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## Wolf Product Shipping Weight

SHIPPING WEIGHT	
<b>DUAL FUEL RANGE</b>	<b>LB (KG)</b>
30" Range	325 (147)
36" Range	445–470 (202–213)
48" Range	665–750 (302–340)
60" Range	875–950 (397–431)
<b>GAS RANGE</b>	<b>LB (KG)</b>
30" Range	325 (147)
36" Range	445–470 (202–213)
48" Range	650–750 (295–340)
60" Range	875–950 (397–431)
<b>SEALED BURNER RANGETOP</b>	<b>LB (KG)</b>
30" Rangetop	160 (73)
36" Rangetop	190–220 (86–100)
48" Rangetop	240–280 (109–127)
<b>OUTDOOR GRILL / MODULE</b>	<b>LB (KG)</b>
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	
<b>COOKTOP VENTILATION</b>	<b>LB (KG)</b>
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)
<b>DOWNDRAFT VENTILATION</b>	<b>LB (KG)</b>
30" Downdraft	75 (34)
36" Downdraft	80 (36)
45" Downdraft	85 (39)
<b>PRO VENTILATION</b>	<b>LB (KG)</b>
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)





## 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](http://wolfappliance.com), email us at [customerservice@subzero.com](mailto: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](http://wolfappliance.com), email us at [customerservice@subzero.com](mailto: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.





Appliances  
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