

## FEATURES

- Dual-stacked sealed surface burners with flame recognition and automatic reignition for safety and ease of use.
- Heavy-duty stainless steel exterior with island trim.
- Individual spark ignition system—only the burner in use will spark.
- Porcelain-coated, cast iron continuous burner grates.
- Signature red, black or stainless steel control knobs (specify with range).
- Top configurations include infrared charbroiler, infrared griddle and French top with stainless steel covers.
- 30" dual convection and 18" single convection ovens.
- Ten cooking modes—bake, roast, broil, convection, convection bake, convection roast, convection broil and proof—bake stone and dehydration modes require accessory.
- Cobalt blue porcelain oven interiors.
- Temperature probe and broiler pan.
- Wolf exclusive pivoting hidden touch control panel and coaxial oven knobs.
- Three adjustable oven racks; one full-extension easy glide, one full-extension door glide and one standard (18" oven—three standard racks).
- Self-clean, delayed start, timed cook and Sabbath features.
- Wolf exclusive spring and damper door hinge system.



## MODEL OPTIONS

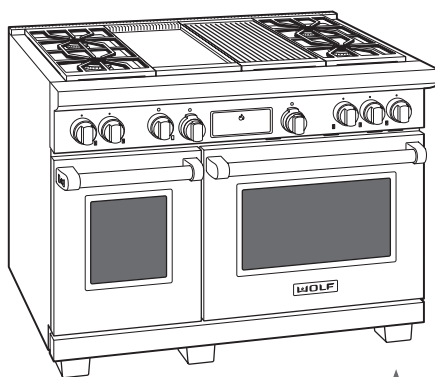
### SIX BURNERS

Charbroiler	DF486C
Griddle	DF486G

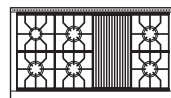
### FOUR BURNERS

Charbroiler / Griddle	DF484CG
Double Griddle	DF484DG
French Top	DF484F

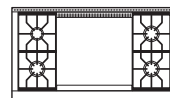
LP gas models, add (-LP).



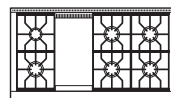
Model DF484CG



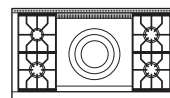
DF486C



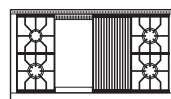
DF484DG



DF486G



DF484F



DF484CG

## ACCESSORIES

- 5" and 10" stainless steel risers, and 20" riser with shelf.
- Signature red, black or stainless steel control knobs.
- Stainless steel, brass or chrome bezels.
- Cast iron S-grates and wok grate.
- Single or double hardwood cutting board (griddle models).
- Set of three standard oven racks.
- Full-extension easy glide oven rack.
- 30" baking sheet.
- Temperature probe and broiler pan.
- Bake stone kit (stone, rack and peel).
- Dehydration kit (racks and door stop).
- Griddle cleaning kit (griddle models).
- Front leg and rear caster covers.
- Stainless steel kickplate.
- High altitude conversion kit—LP above 8,600' and NG above 10,250'.

Accessories available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

## SPECIFICATIONS

<b>PRODUCT</b>	
Dimensions	47 <sup>7</sup> / <sub>8</sub> "W x 36 <sup>7</sup> / <sub>8</sub> "H x 29 <sup>1</sup> / <sub>2</sub> "D
Door Clearance	19 <sup>1</sup> / <sub>2</sub> "
Weight	665–750 lb
<b>18" OVEN</b>	
Capacity	2.5 cu ft
Interior	14"W x 16 <sup>1</sup> / <sub>2</sub> "H x 19"D
<b>30" OVEN</b>	
Capacity	4.5 cu ft
Interior	25"W x 16 <sup>1</sup> / <sub>2</sub> "H x 19"D
<b>ELECTRICAL</b>	
Supply Service	240/208 VAC, 60 Hz 50 amp circuit
<b>GAS</b>	
Supply Inlet	<sup>3</sup> / <sub>4</sub> " rigid pipe 1/2" NPT female

## BURNER RATING (Btu)

SURFACE	SIMMER	HIGH
Large (5 or 3)	950	15,000
Small	325	9,200

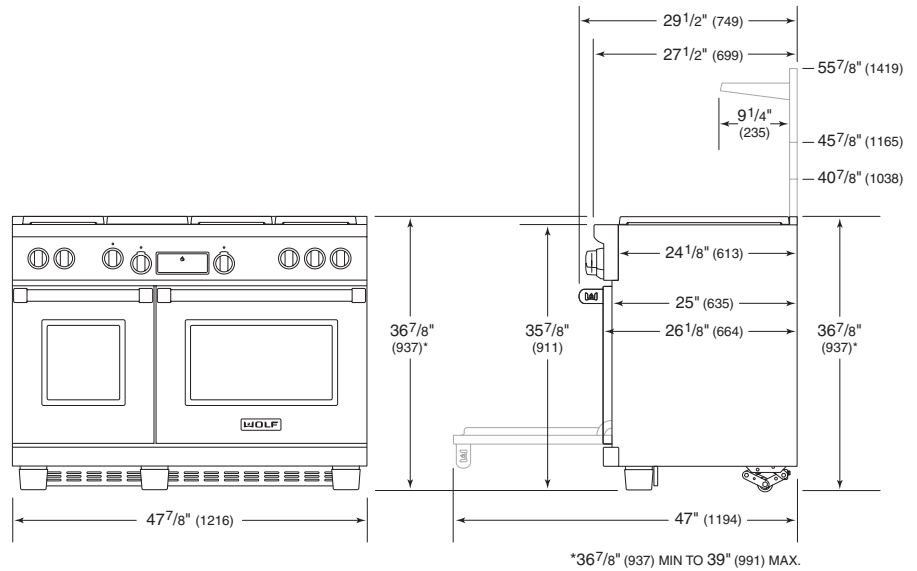
  

FEATURE	NATURAL	LP
Charbroiler	16,000	16,000
Griddle	15,000	13,000
Double Griddle	30,000	26,000
French Top	15,000	15,000

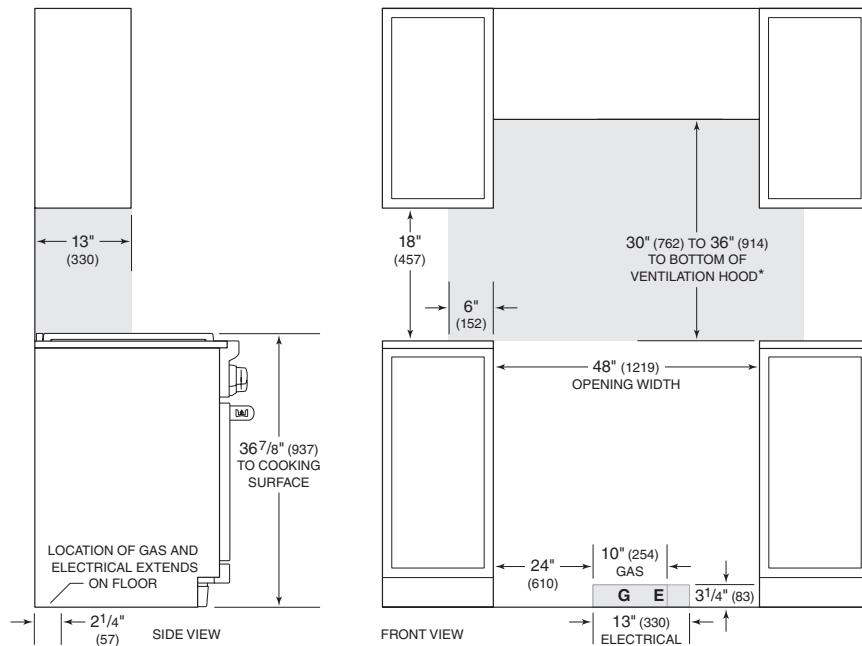
Specifications are subject to change without notice. Visit [wolfappliance.com/specs](http://wolfappliance.com/specs) for the most up-to-date information.

Dimensions may vary ±1/8" (3). Dimensions in parentheses are millimeters unless otherwise specified.

## DIMENSIONS



## INSTALLATION



\*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.  
 For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.  
 A riser is required for installations against a combustible surface.