



48" Dual Fuel Ranges

Wolf dual fuel ranges offer a wide variety of top configurations and standard dual-stacked sealed surface burners. The optional infrared charbroiler, infrared griddle and French Top allow you to customize your range. The large oven features the Wolf exclusive dual convection system. Both convection ovens offer ten cooking modes. Dual fuel ranges are available in natural and LP gas.



Model DF484CG shown with 20" riser with shelf.



Model DF486C



Model DF486G



Model DF484CG



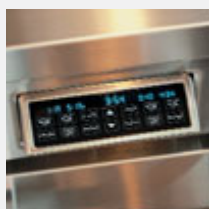
Model DF484DG



Model DF484F

Features

- Classic stainless steel exterior finish with island trim included
- Red or black control knobs
- Platinum bezels surround all knobs—chrome or brass bezels optional
- Dual-stacked, sealed burners, all with simmer capabilities and automatic reignition at all settings
- Melt feature on 9,200 Btu/hr burner
- Ten cooking modes, temperature probe and self-clean features
- Porcelain-coated cast iron continuous top grates
- Pivoting hidden touch control panel
- Coaxial temperature displaying oven selector knobs
- Cobalt blue porcelain oven interiors with halogen lighting
- Three adjustable oven racks with full-extension bottom rack
- Hidden bake element and recessed broil element in each oven
- Spring/damper door hinge system



Rotating Control Panel



Cobalt Blue Oven Interior

Surface Features

Model	DF486C	DF486G	DF484CG	DF484DG	DF484F
Surface Burners – 15,000 Btu/hr with 950 Btu/hr delivered at simmer	5	5	3	3	3
Surface Burner – 9,200 Btu/hr with 325 Btu/hr delivered at simmer	1	1	1	1	1
Infrared Charbroiler – 16,000 Btu/hr	■		■		
Infrared Griddle – 15,000 Btu/hr		■	■		
Double Griddle – 15,000 Btu/hr				■	
French Top – 15,000 Btu/hr					■

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

Accessories

- Classic stainless steel risers in 5" and 10" heights, or 20" riser with shelf
- Red or black control knobs—must be specified when ordering the range
- Chrome or brass bezels
- One piece porcelain-cast wok grate and single burner grate
- Porcelain-cast two-burner S-grate
- Set of three oven racks
- Broiler pan and temperature probe
- Hardwood cutting board (griddle models only)
- Bake stone accessory
- Dehydration accessory racks
- Front leg extension covers and rear caster covers
- High altitude conversion kit

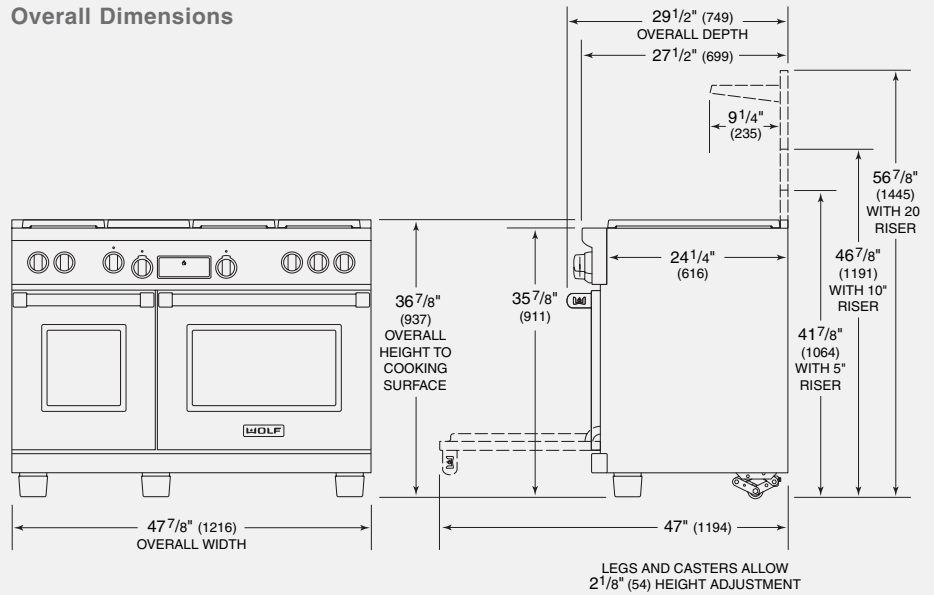
Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Showroom Locator section of our website, wolfappliance.com.

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.



48" Dual Fuel Ranges

Overall Dimensions

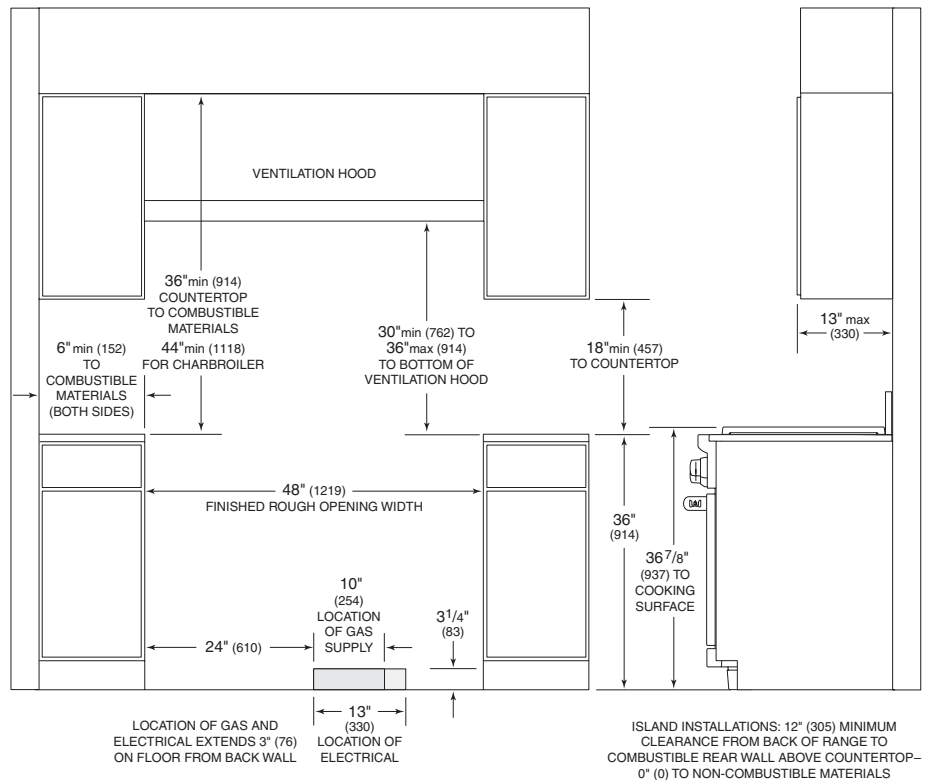


Unit dimensions may vary by $\pm 1/8$ ".

Specifications

Exterior Finish	Classic Stainless Steel
Overall Width	47 7/8"
Overall Height (to cooking surface)	36 7/8"
Overall Depth	29 1/2"
Large Oven Interior Capacity	4.5 cu ft
Small Oven Interior Capacity	2.5 cu ft
Large Oven Interior Dimensions	25" W x 16 1/2" H x 19" D
Small Oven Interior Dimensions	14" W x 16 1/2" H x 19" D
Opening Width	48"
Opening Height (to countertop)	36"
Opening Depth	24"
Electrical Requirements	240/208 V AC 60 Hz, 50 amp circuit
Electrical Rating	10.2 kW at 240 V AC 8.8 kW at 208 V AC
Total Amps	42.5
Shipping Weight	665–750 lbs

Installation Specifications



Installation Notes

- A riser is required for installations against a combustible surface.
- A Wolf Pro wall, chimney, island ventilation hood or hood liner is recommended.
- Natural gas and LP gas installations above 8,000' require the high altitude kit.

Dimensions in parentheses are in millimeters unless otherwise specified.