



# Design Guide

REVISED 10/2023





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.

Throughout this guide, dimensions may vary by  $\pm \frac{1}{8}$ " (3). Dimensions in parentheses are millimeters unless otherwise specified.

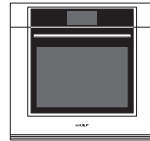
## Contents

<b>4</b>	M Series Ovens
<b>16</b>	E Series Ovens
<b>30</b>	Convection Steam Ovens
<b>38</b>	Speed Ovens
<b>44</b>	Microwave Ovens
<b>58</b>	Warming Drawers
<b>64</b>	Induction/Electric Cooktops
<b>72</b>	Gas Cooktops
<b>78</b>	Module Cooktops
<b>88</b>	Coffee System
<b>94</b>	Cup Warming Drawer
<b>98</b>	Vacuum Seal Drawer
<b>104</b>	Dual Fuel Ranges
<b>108</b>	Gas Ranges
<b>112</b>	Induction Ranges
<b>116</b>	Sealed Burner Rangetops
<b>120</b>	Outdoor Grills/Modules
<b>132</b>	Cooktop Ventilation Hoods
<b>142</b>	Downdraft Ventilation
<b>148</b>	Pro Ventilation Hoods
<b>158</b>	Wolf Warranty

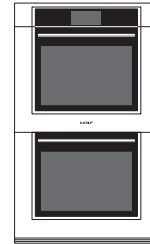
## M Series Built-In Ovens

### MODELS

#### TRANSITIONAL

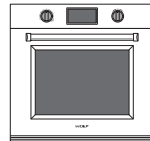


SO3050TM/S/TH

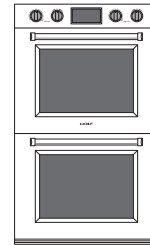


DO3050TM/S/TH

#### PROFESSIONAL

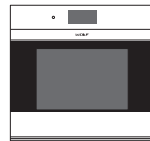


SO3050PM/S/PH



DO3050PM/S/PH

#### CONTEMPORARY



SO3050CM/S



SO3050CM/B



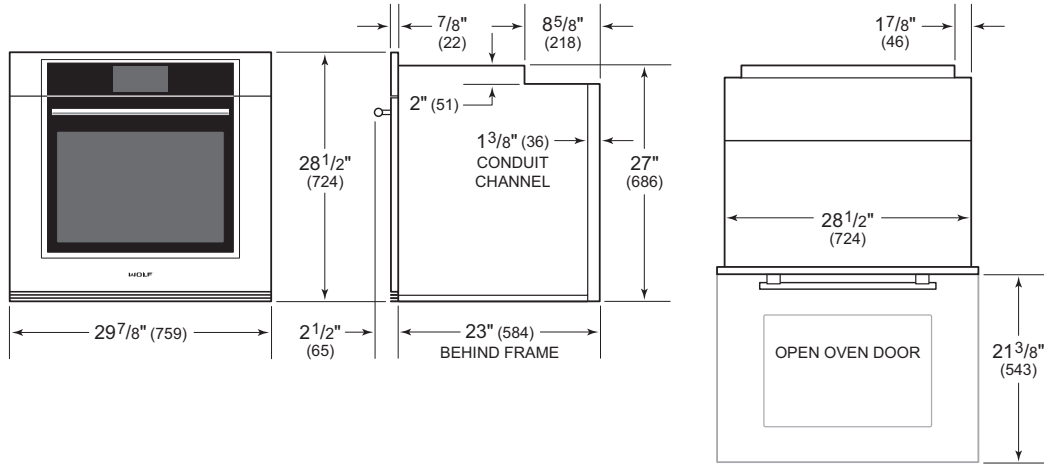
DO3050CM/S



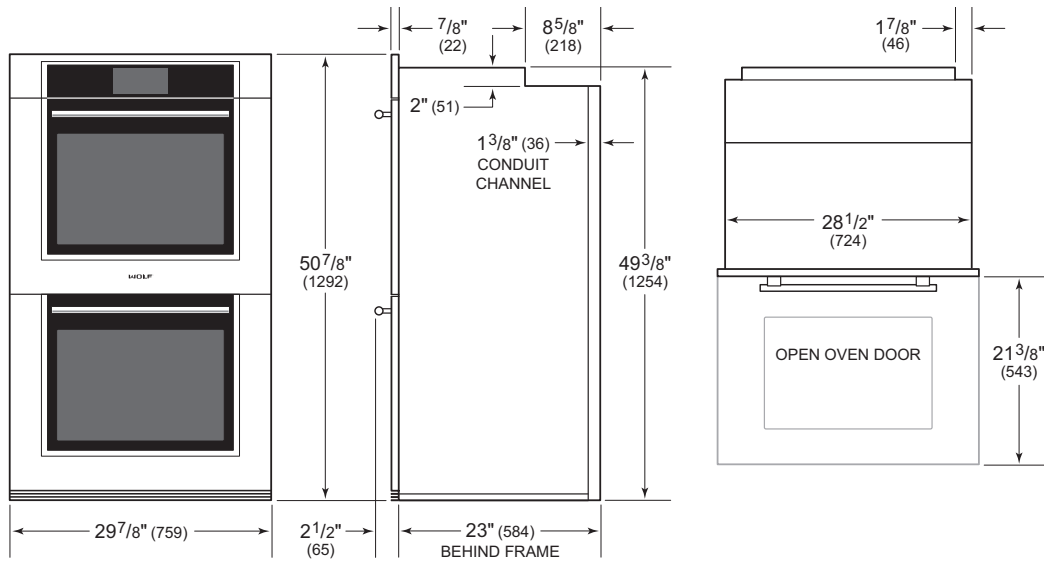
DO3050CM/B

## 30" M Series Built-In Ovens

### TRANSITIONAL SINGLE OVEN



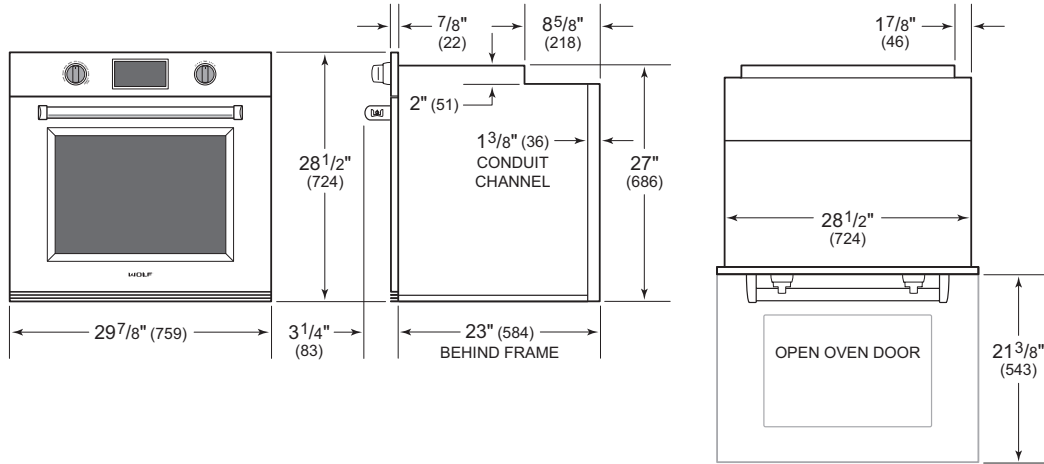
### TRANSITIONAL DOUBLE OVEN



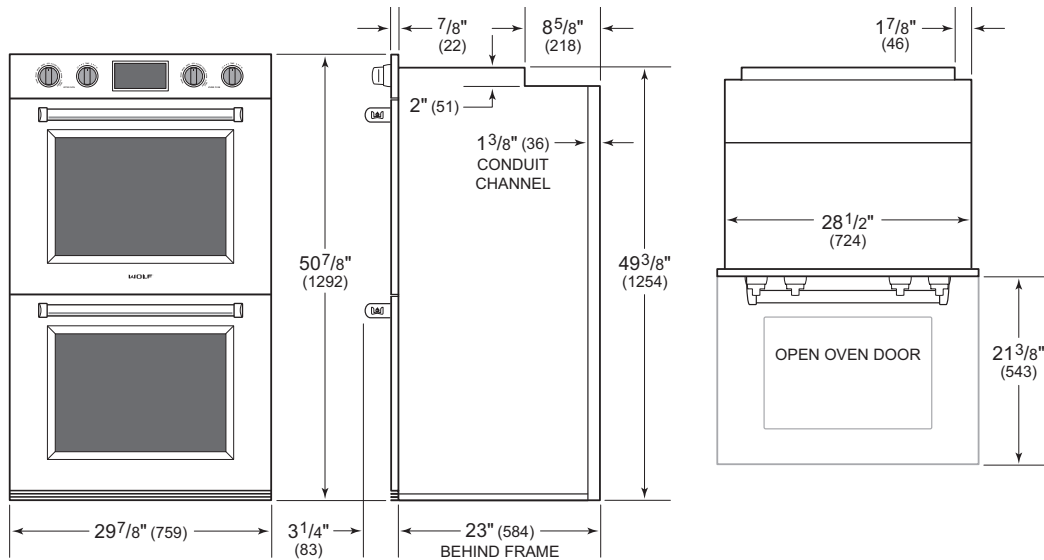
# M Series Ovens

## 30" M Series Built-In Ovens

### PROFESSIONAL SINGLE OVEN

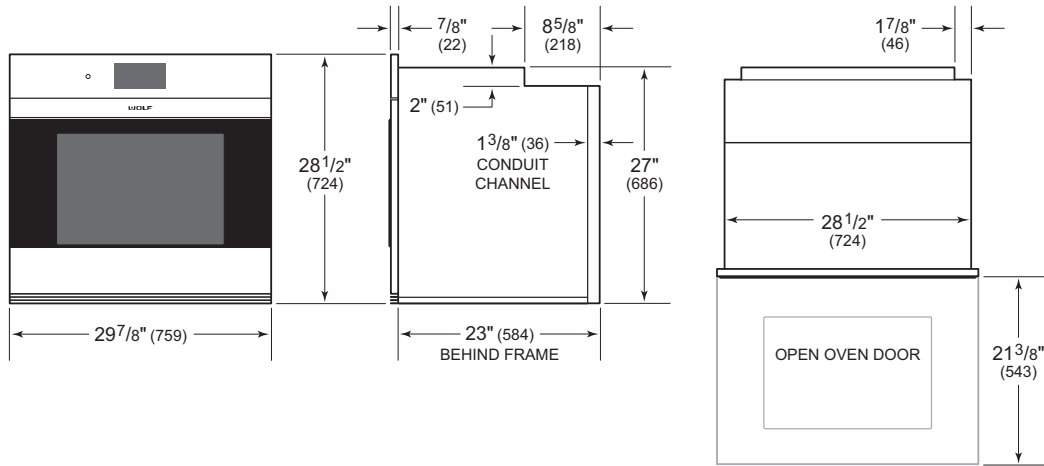


### PROFESSIONAL DOUBLE OVEN

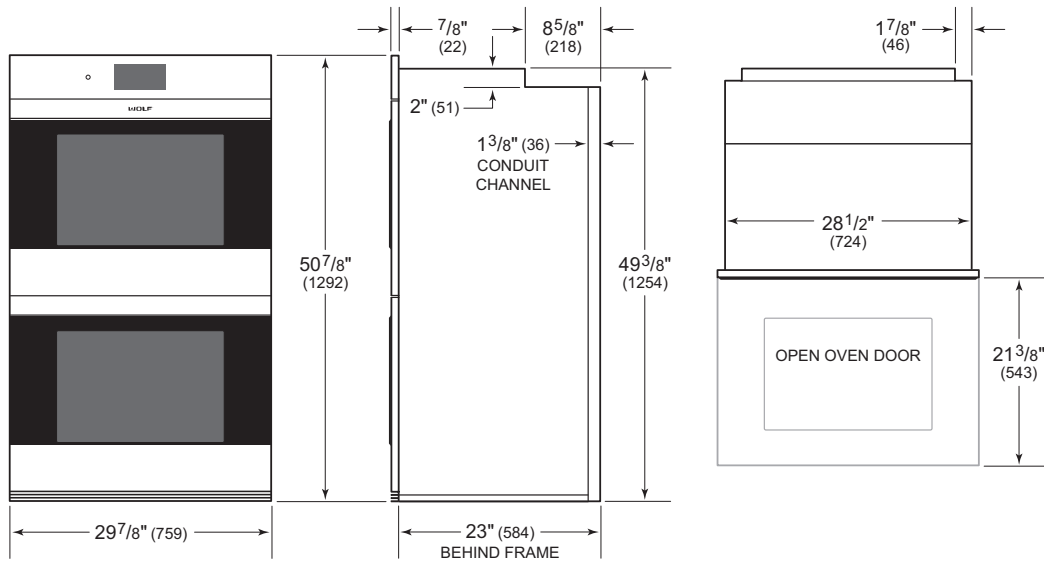


## 30" M Series Built-In Ovens

### CONTEMPORARY STAINLESS STEEL SINGLE OVEN

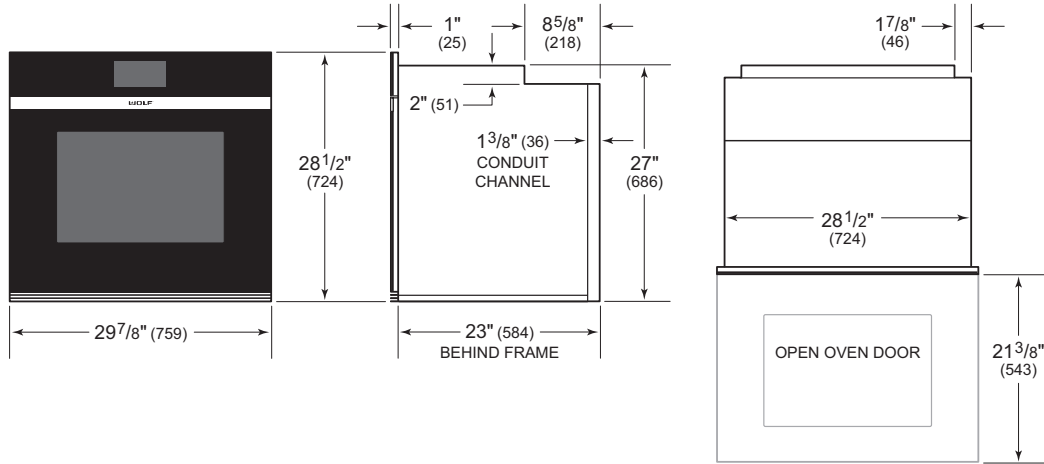


### CONTEMPORARY STAINLESS STEEL DOUBLE OVEN

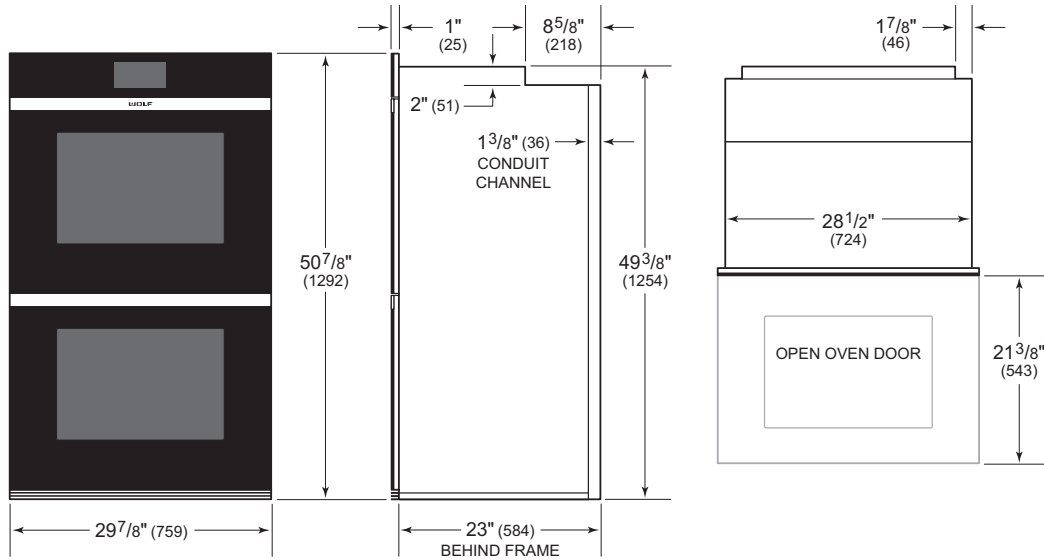


## 30" M Series Built-In Ovens

### CONTEMPORARY BLACK GLASS SINGLE OVEN



### CONTEMPORARY BLACK GLASS DOUBLE OVEN





## Planning Information

The M Series Oven can be installed in a standard or flush inset application. If a cooktop is installed above an oven, a minimum of ¼" (6) is required between the units. The location of the electrical supply within the oven opening may require additional cabinet depth.

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

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

For flush inset installations, a minimum ⅛" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

### INSTALLATION REQUIREMENTS

BASE SUPPORT	MIN
Single Oven	250 lb (115 kg)
Double Oven	400 lb (181 kg)
TRIM OVERLAP	
Top	1" (25)
Bottom	0" (0)
Sides	1¼" (18)

### DUAL INSTALLATION

Two M Series Single Ovens can be installed side by side in a standard or flush inset application. A dual installation kit is required. To maintain appropriate airflow, the ovens must be installed into one opening. Any cosmetic or structural material placed between the ovens will impede airflow and is not recommended. Refer to the illustrations on pages 14–15.

The dual installation kit is available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

## ELECTRICAL REQUIREMENTS

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

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

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

### ELECTRICAL REQUIREMENTS—SINGLE OVEN

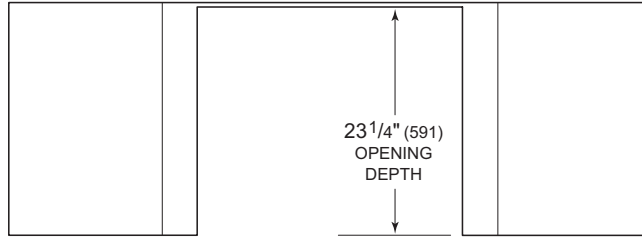
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Conduit	4' (1.2 m)
Total Amps	22
Max Connected Load	5.4 kW

### ELECTRICAL REQUIREMENTS—DOUBLE OVEN

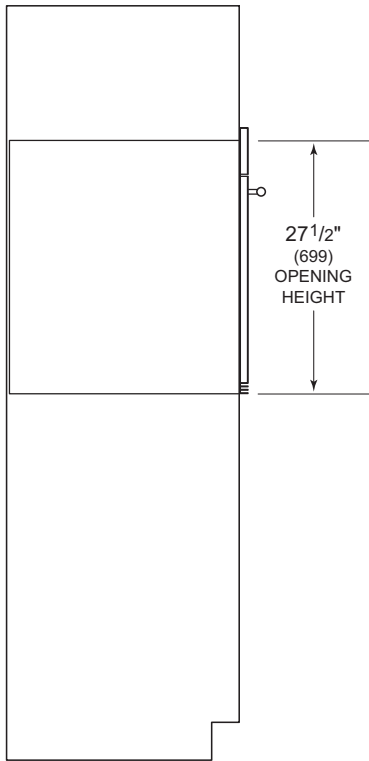
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Conduit	5' (1.5 m)
Total Amps	45
Max Connected Load	10.8 kW

## 30" M Series Single Oven

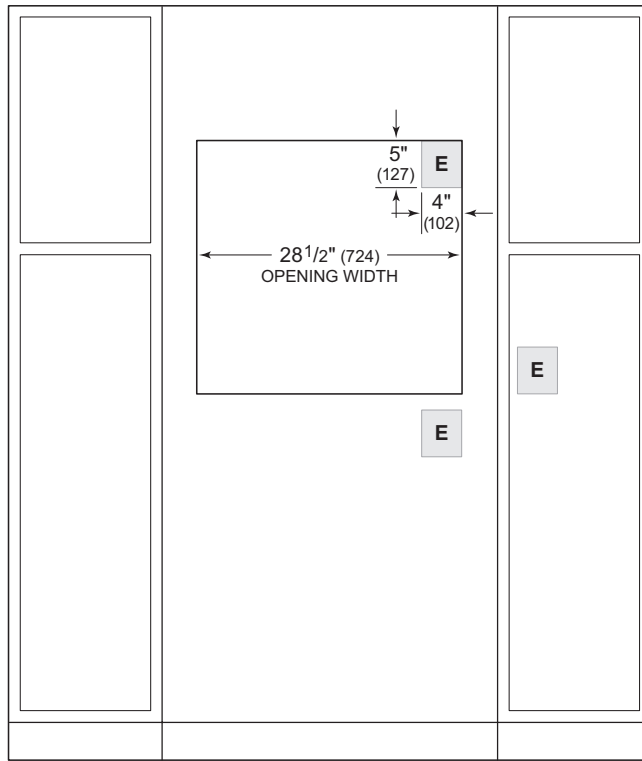
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

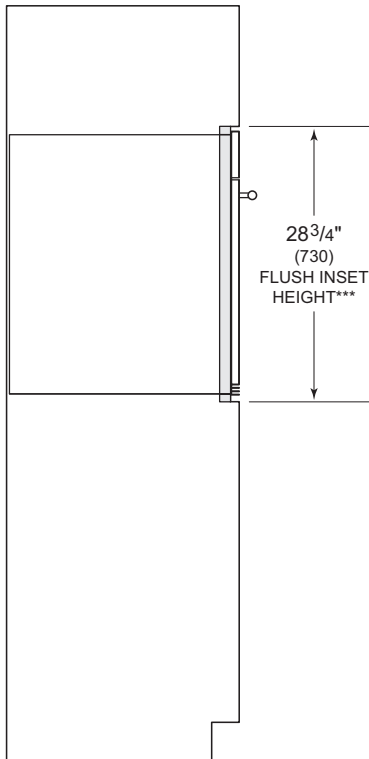
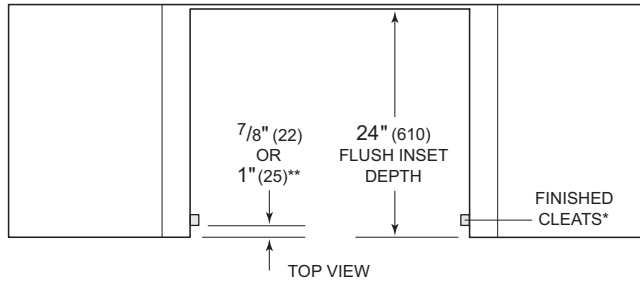


FRONT VIEW

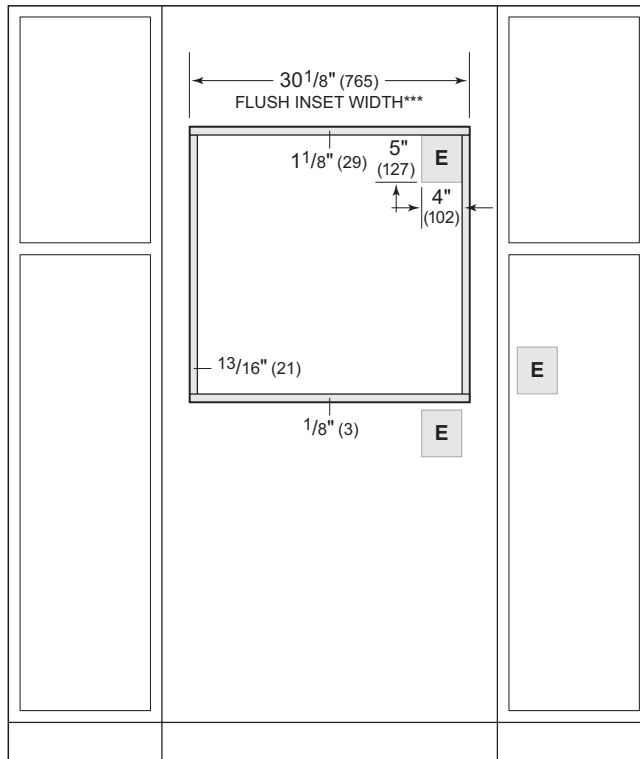
*NOTE: Location of electrical supply within opening may require additional cabinet depth.*

## 30" M Series Single Oven

### FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

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

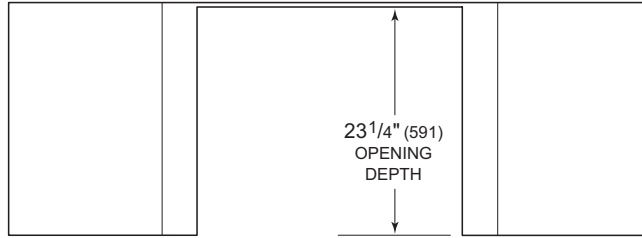
\*\*7/8" (22) for transitional, professional and contemporary stainless steel models and 1" (25) for contemporary black glass model.

\*\*\*Dimension provides minimum reveals.

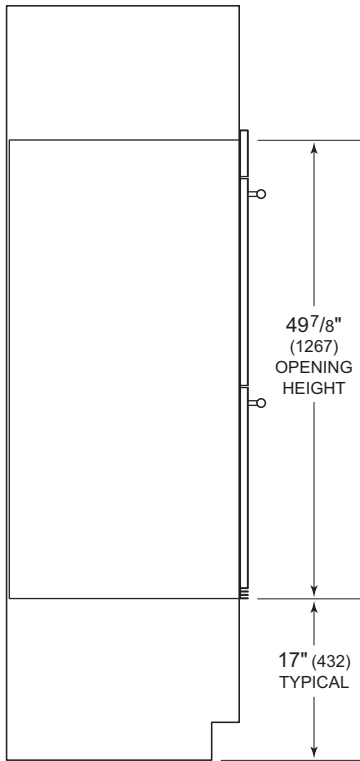
NOTE: Location of electrical supply within opening may require additional cabinet depth.

## 30" M Series Double Oven

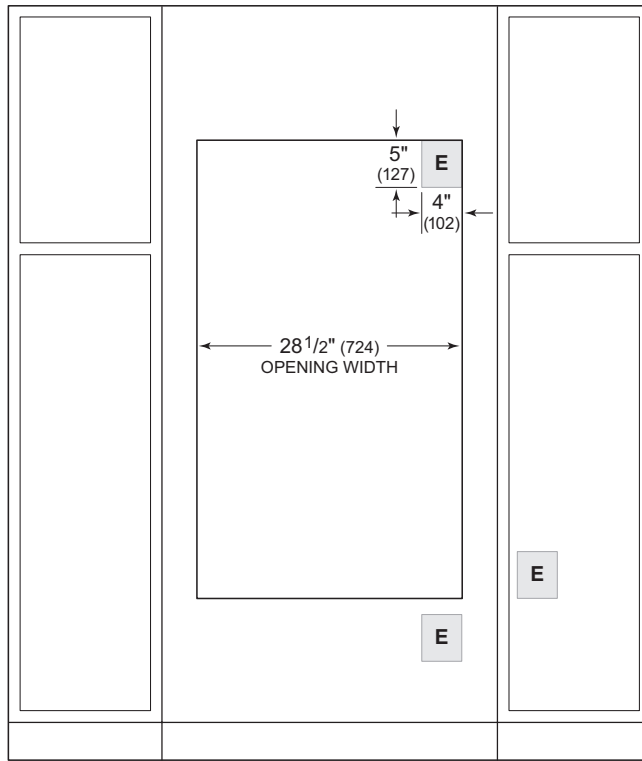
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

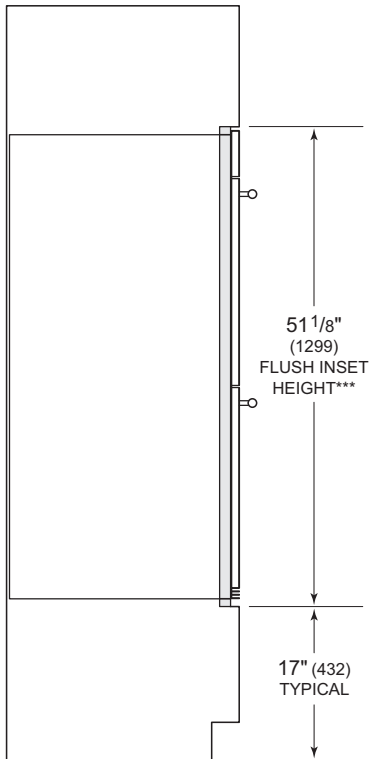
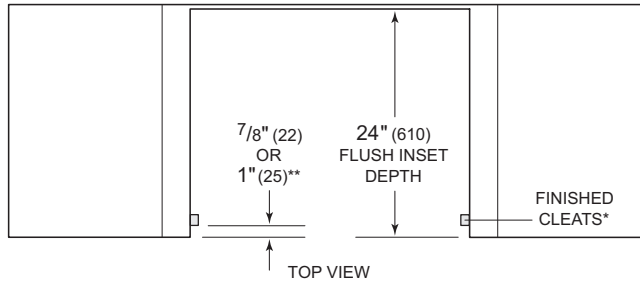


FRONT VIEW

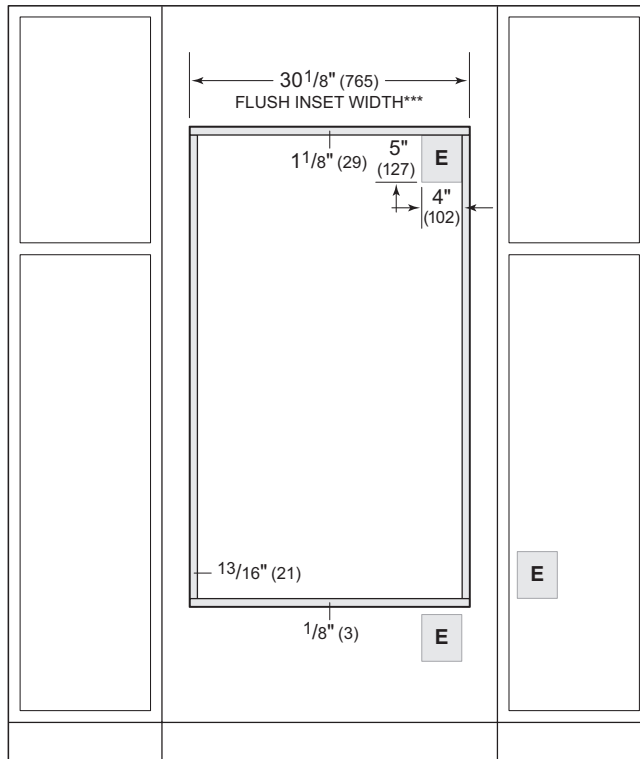
NOTE: Location of electrical supply within opening may require additional cabinet depth.

## 30" M Series Double Oven

### FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

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

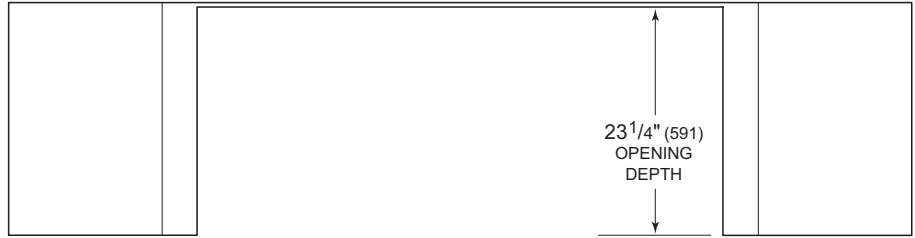
\*\*7/8" (22) for transitional, professional and contemporary stainless steel models and 1" (25) for contemporary black glass model.

\*\*\*Dimension provides minimum reveals.

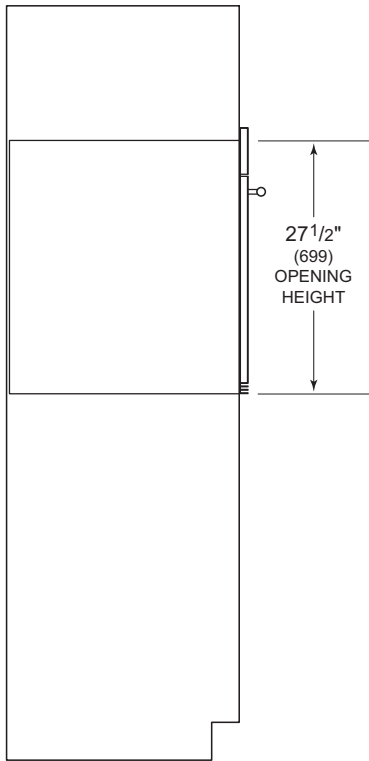
NOTE: Location of electrical supply within opening may require additional cabinet depth.

## 30" M Series Single Oven

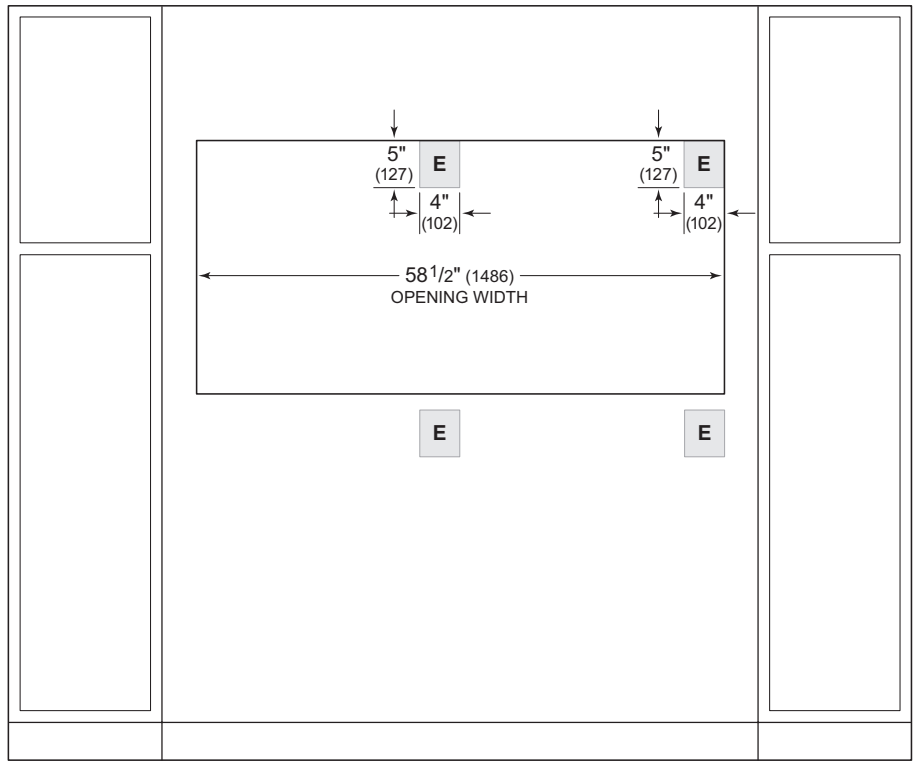
### DUAL STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

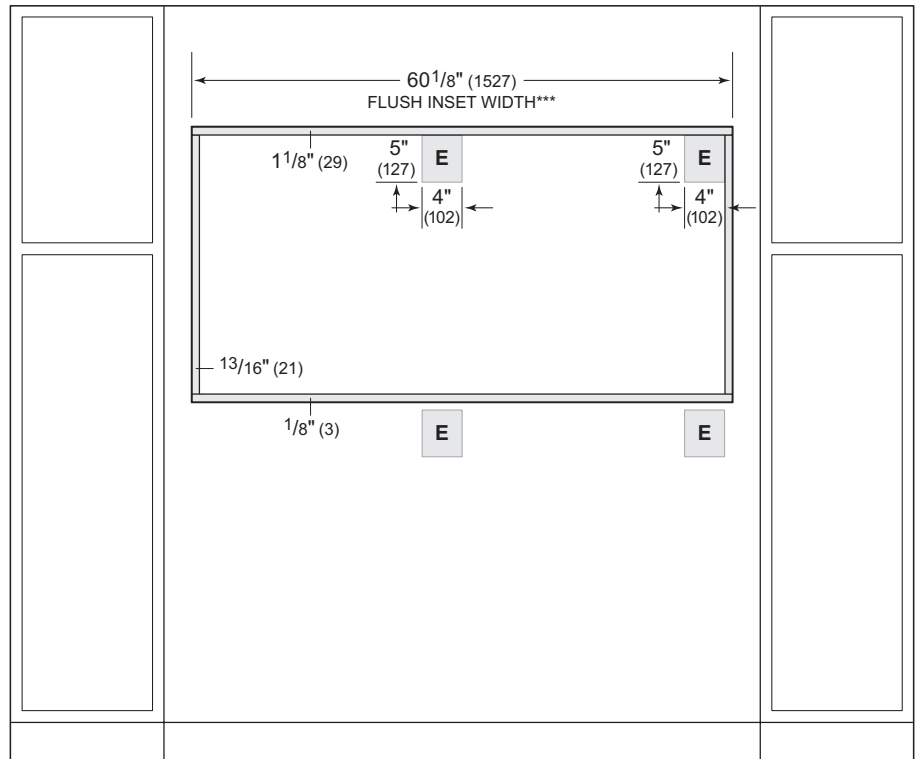
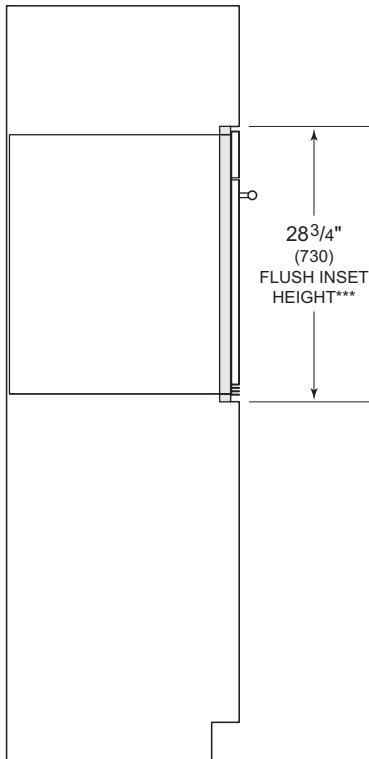
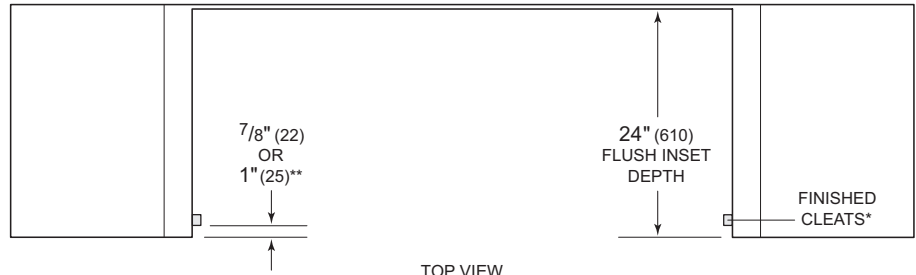


FRONT VIEW

*NOTE: Location of electrical supply within opening may require additional cabinet depth. A dual installation kit is required for this installation.*

## 30" M Series Single Oven

### DUAL FLUSH INSET INSTALLATION



\*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.  
 \*\*7/8" (22) for transitional, professional and contemporary stainless steel models and 1" (25) for contemporary black glass model.  
 \*\*\*Dimension provides minimum reveals.  
 NOTE: Location of electrical supply within opening may require additional cabinet depth. A dual installation kit is required for this installation.

E Series Built-In Ovens

MODELS

TRANSITIONAL



SO24TE/S/TH



SO3050TE/S/TH

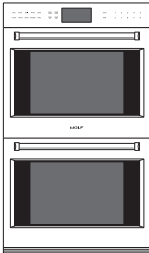


DO3050TE/S/TH

PROFESSIONAL



SO3050PE/S/PH



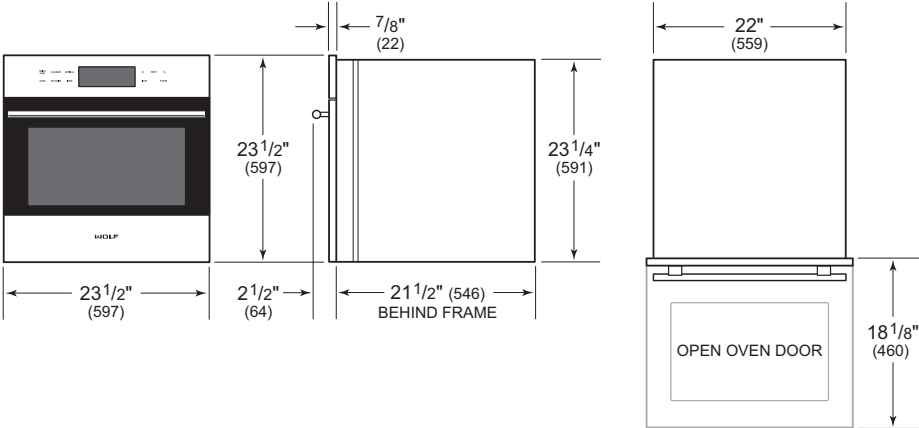
DO3050PE/S/PH





24" E Series Built-In Oven

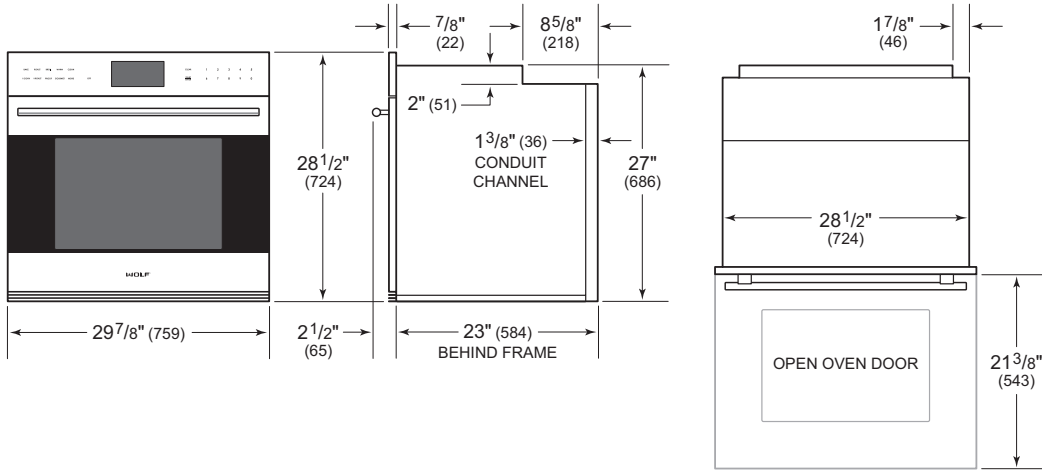
TRANSITIONAL SINGLE OVEN



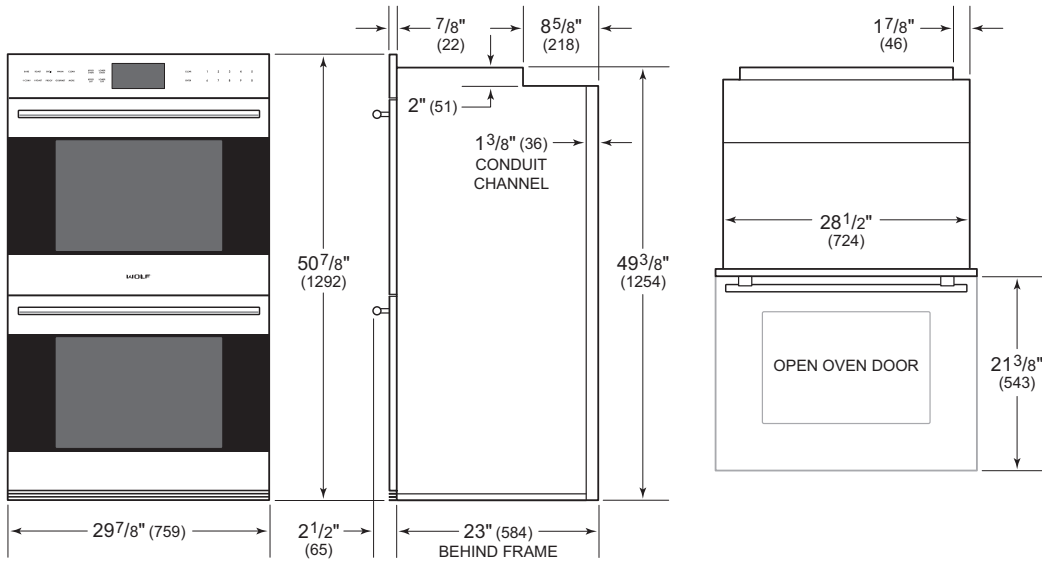
# E Series Ovens

## 30" E Series Built-In Ovens

### TRANSITIONAL SINGLE OVEN

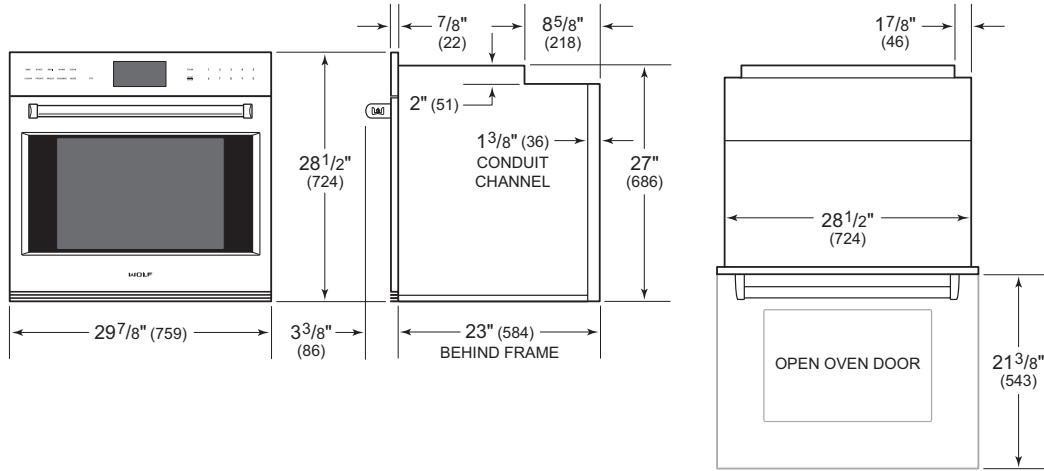


### TRANSITIONAL DOUBLE OVEN

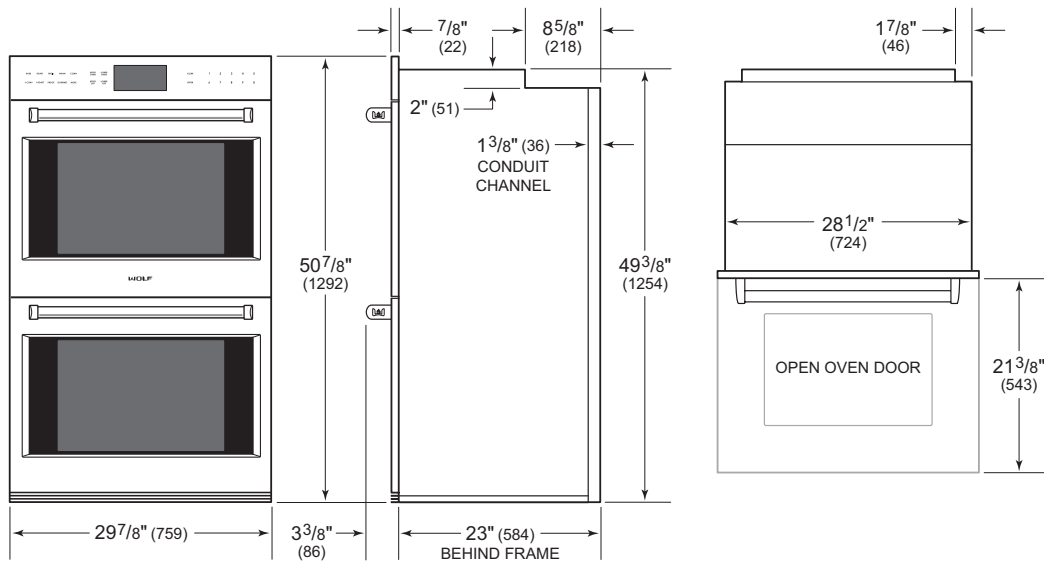


## 30" E Series Built-In Ovens

### PROFESSIONAL SINGLE OVEN



### PROFESSIONAL DOUBLE OVEN



## Planning Information

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

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

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

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

### INSTALLATION REQUIREMENTS

<b>BASE SUPPORT</b>	<b>MIN</b>	
24" Oven	150 lb (68 kg)	
30" Single Oven	250 lb (113 kg)	
30" Double Oven	400 lb (181 kg)	

<b>TRIM OVERLAP</b>	<b>24" OVEN</b>	<b>30" OVEN</b>
Top	1/4" (6)	1" (25)
Bottom	0" (0)	0" (0)
Sides	1 1/16" (17)	1 1/16" (17)

## DUAL INSTALLATION

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

The dual installation kit is available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

## Electrical Requirements

### 24" OVEN

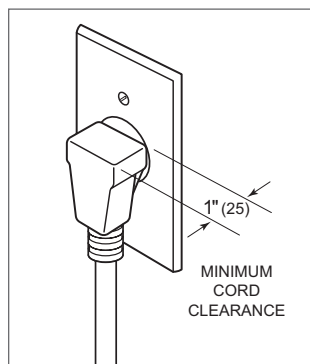
Installation must comply with all applicable electrical codes.

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

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

#### ELECTRICAL REQUIREMENTS—24" OVEN

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

### 30" OVEN

Installation must comply with all applicable electrical codes.

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

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

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

#### ELECTRICAL REQUIREMENTS—SINGLE OVEN

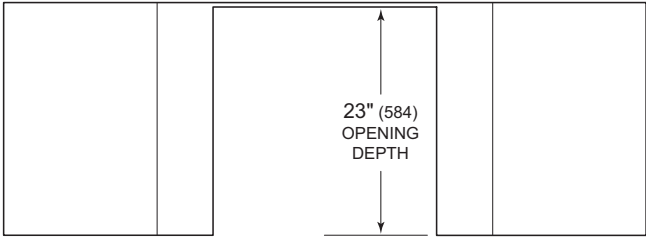
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Conduit	4' (1.2 m)
Total Amps	22
Max Connected Load	5.4 kW

#### ELECTRICAL REQUIREMENTS—DOUBLE OVEN

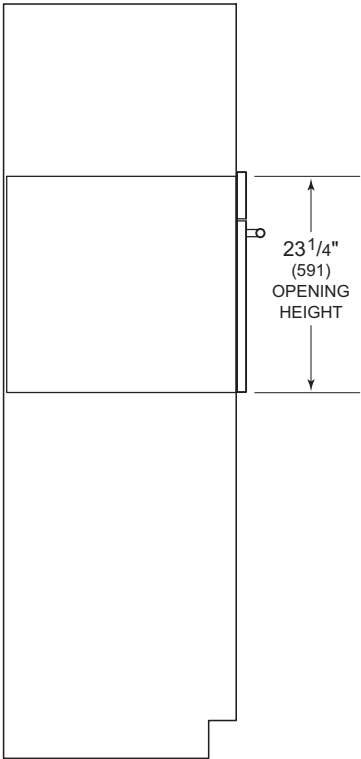
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Conduit	5' (1.5 m)
Total Amps	45
Max Connected Load	10.8 kW

24" E Series Single Oven

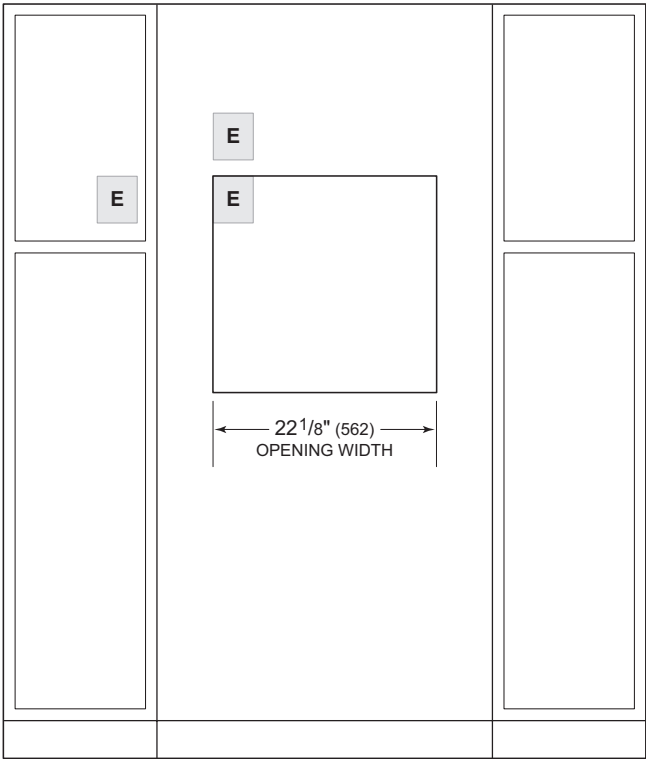
STANDARD INSTALLATION



TOP VIEW



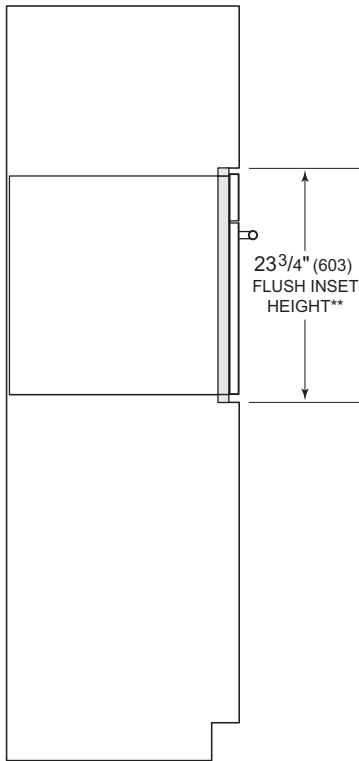
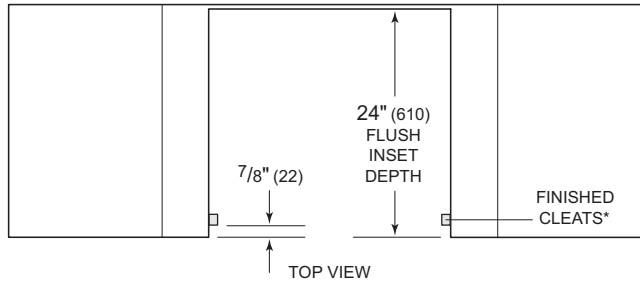
SIDE VIEW



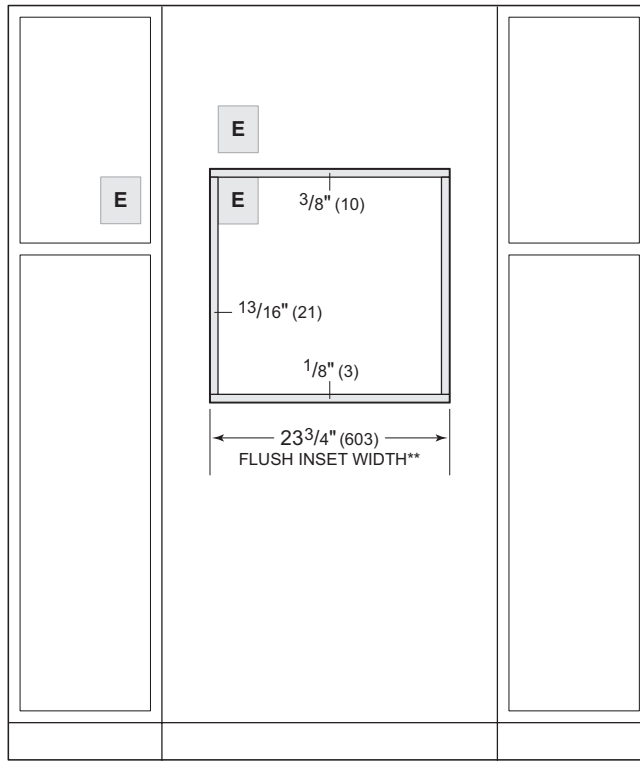
FRONT VIEW

## 24" E Series Single Oven

### FLUSH INSET INSTALLATION



SIDE VIEW



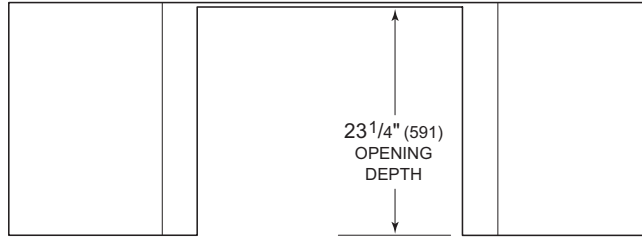
FRONT VIEW

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

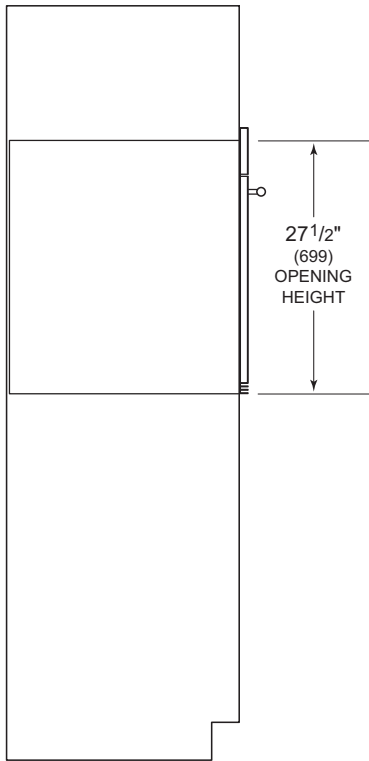
\*\*Dimension provides minimum reveals.

## 30" E Series Single Oven

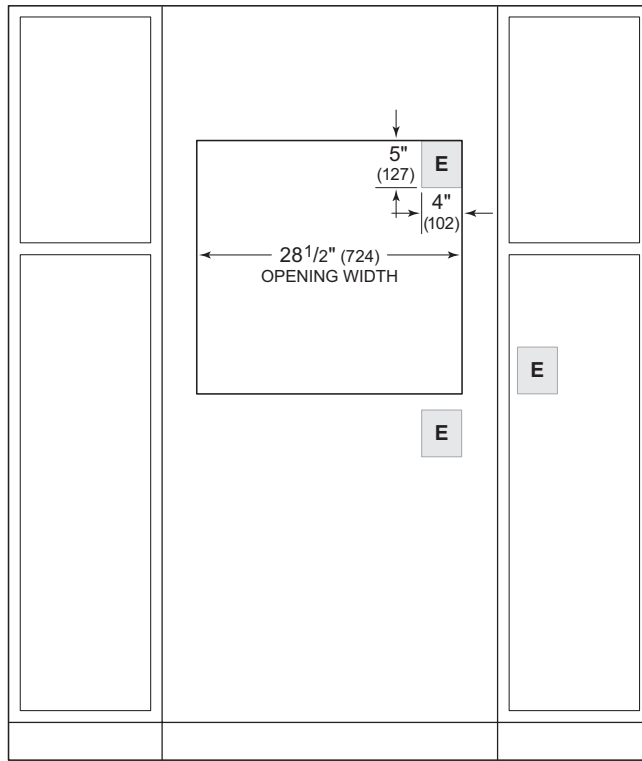
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

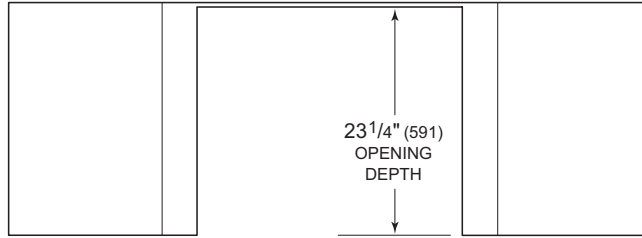
*NOTE: Location of electrical supply within opening may require additional cabinet depth.*



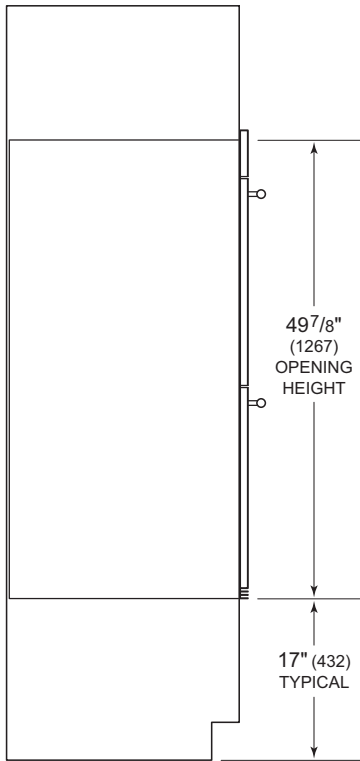


## 30" E Series Double Oven

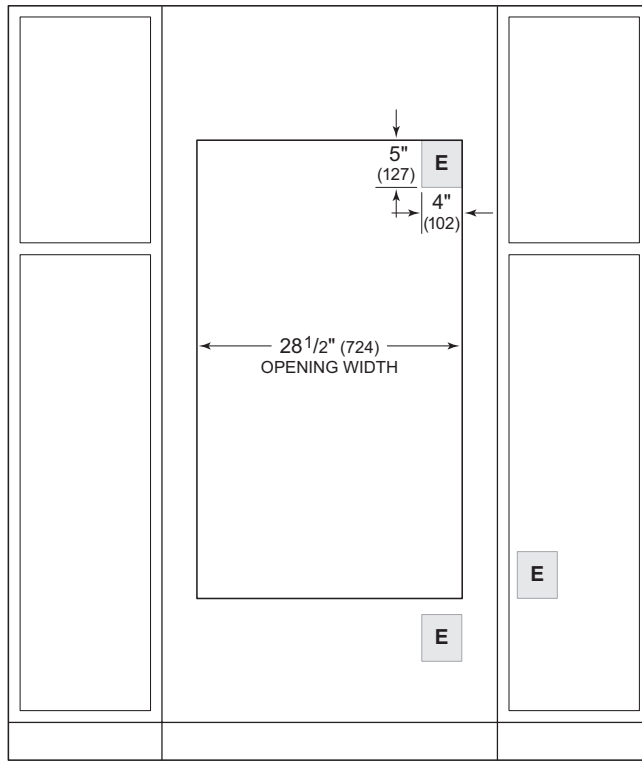
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

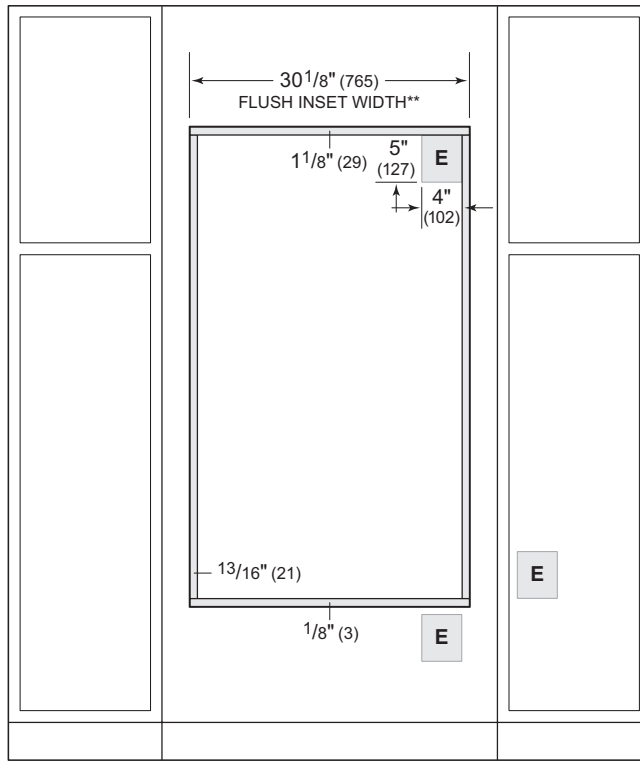
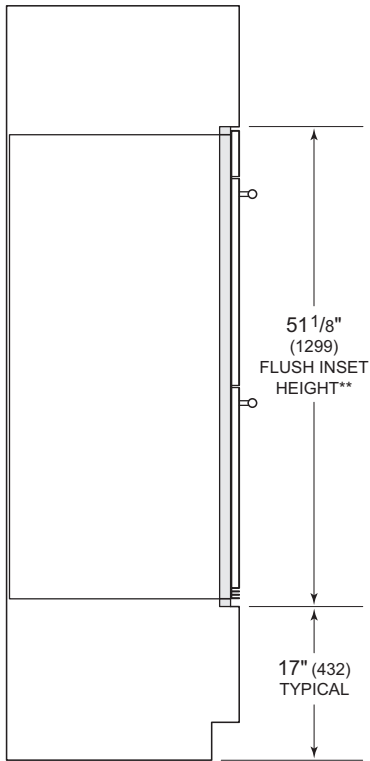
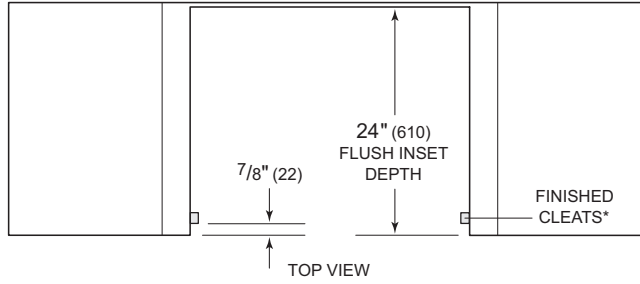


FRONT VIEW

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

## 30" E Series Double Oven

### FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

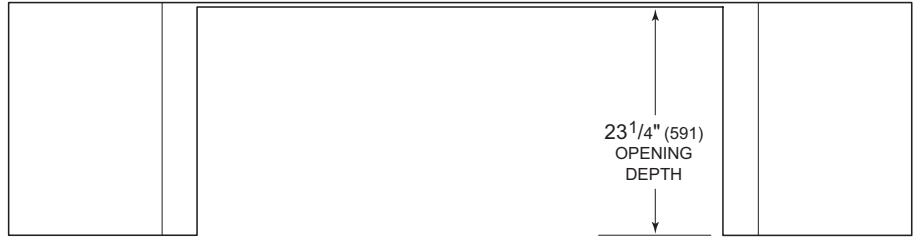
\*Shaded areas will be visible and should be finished to match cabinetry.

\*\*Dimension provides minimum reveals.

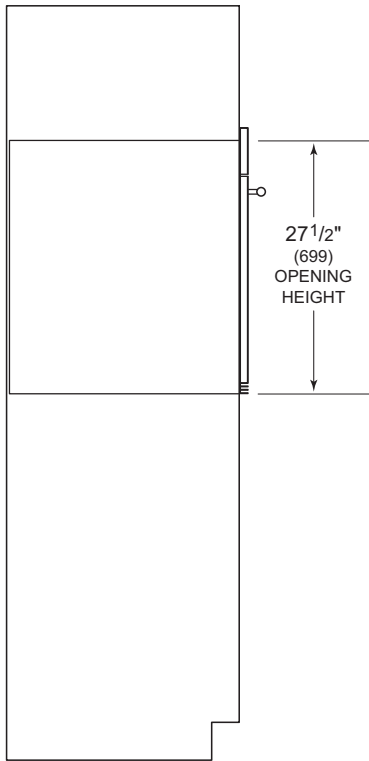
NOTE: Location of electrical supply within opening may require additional cabinet depth.

## 30" E Series Single Oven

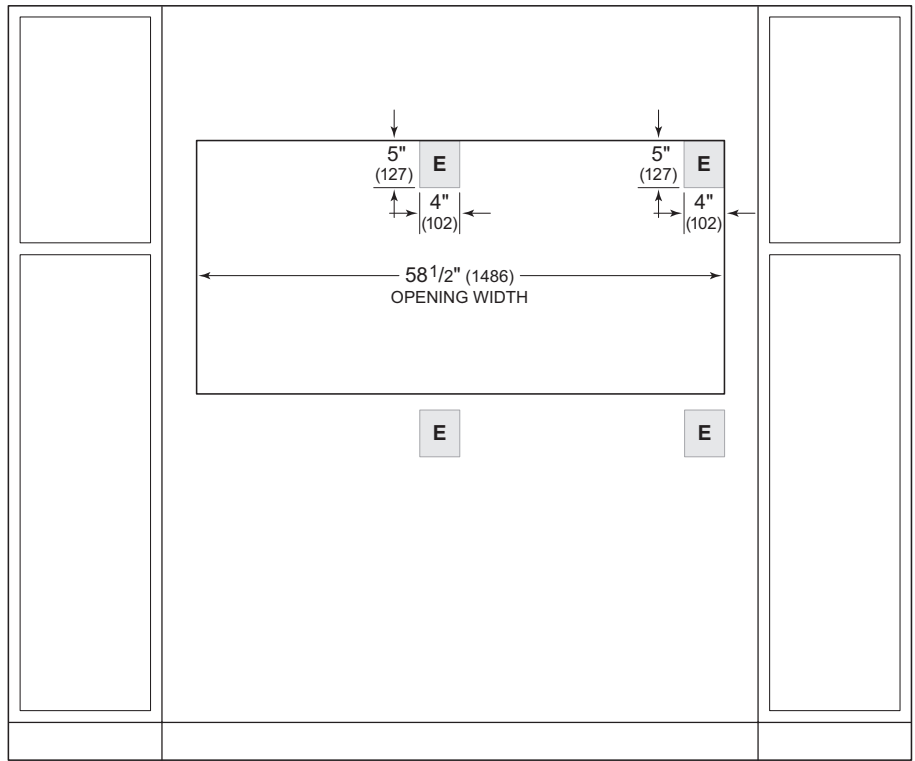
### DUAL STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

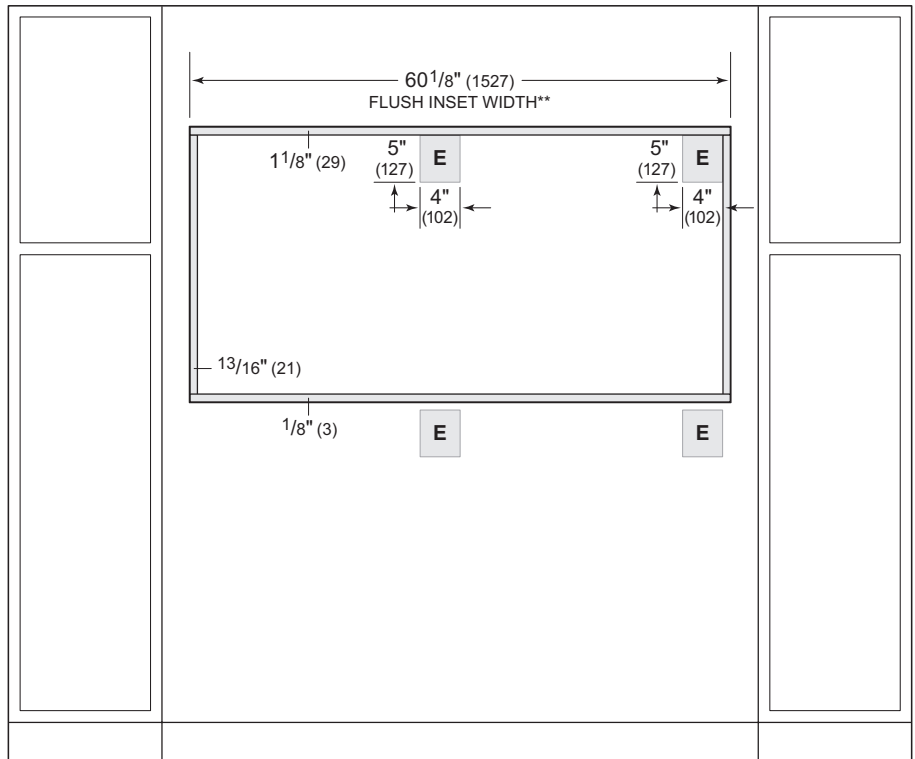
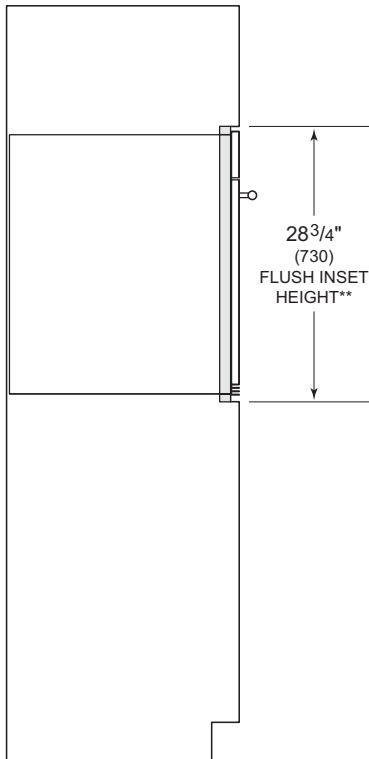


FRONT VIEW

*NOTE: Location of electrical supply within opening may require additional cabinet depth. A dual installation kit is required for this installation.*

## 30" E Series Single Oven

### DUAL FLUSH INSET INSTALLATION



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

\*\*Dimension provides minimum reveals.

NOTE: Location of electrical supply within opening may require additional cabinet depth. A dual installation kit is required for this installation.

## Convection Steam Ovens

### MODELS

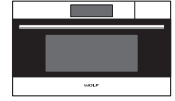
#### TRANSITIONAL



CSO2450TE/S/T  
CSOP2450TE/S/T

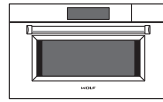


CSO3050TM/S/T  
CSOP3050TM/S/T

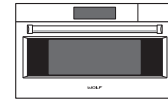


CSO3050TE/S/T  
CSOP3050TE/S/T

#### PROFESSIONAL



CSO3050PM/S/P  
CSOP3050PM/S/P



CSO3050PE/S/P  
CSOP3050PE/S/P

#### CONTEMPORARY



CSO3050CM/B/T  
CSOP3050CM/B/T

#### CONTEMPORARY HANDLELESS



CSO2450CM/S  
CSOP2450CM/S



CSO3050CM/S  
CSOP3050CM/S

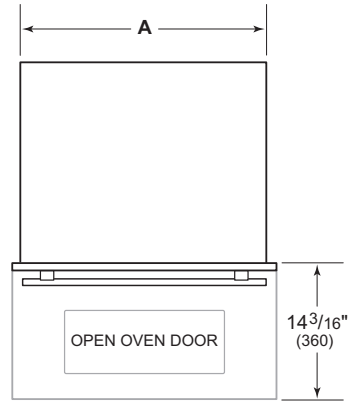
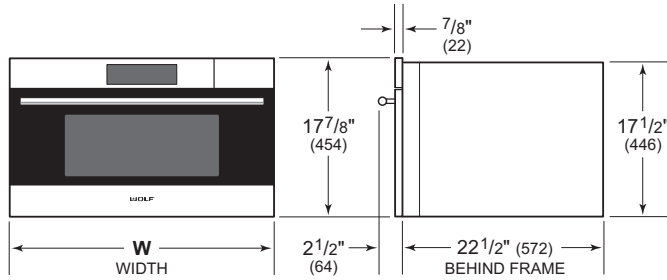


CSO3050CM/B  
CSOP3050CM/B

# Convection Steam Ovens

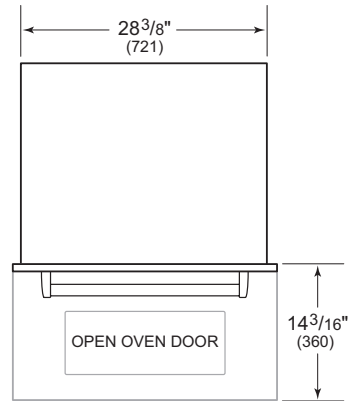
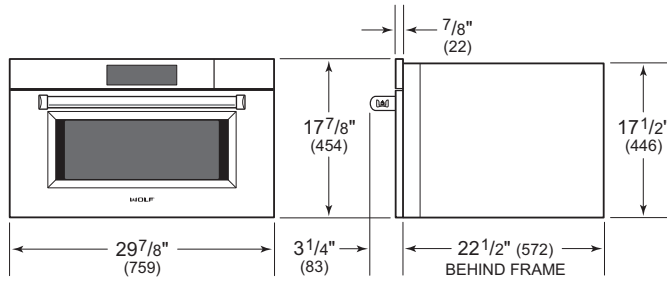
## Convection Steam Ovens

### TRANSITIONAL



WIDTH	W	A
24" Transitional	23 1/2" (597)	21 1/2" (546)
30" Transitional	29 7/8" (759)	28 3/8" (721)

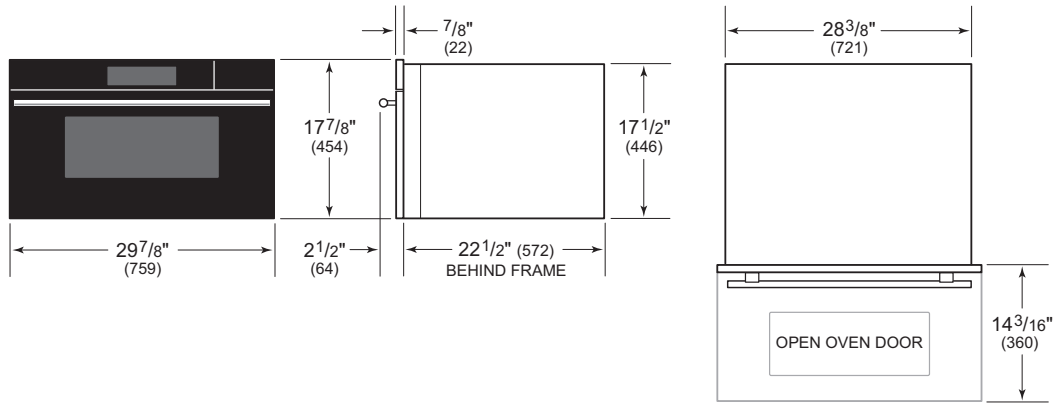
### PROFESSIONAL



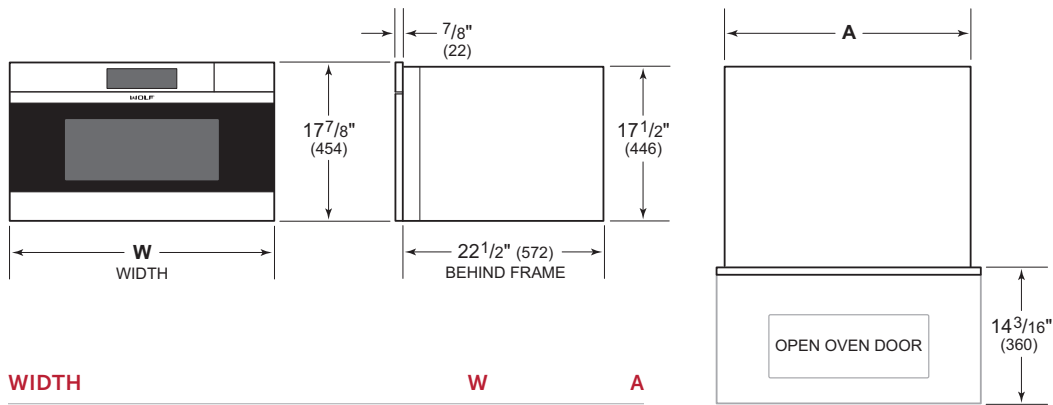
# Convection Steam Ovens

## Convection Steam Ovens

### CONTEMPORARY



### CONTEMPORARY HANDLELESS



WIDTH	W	A
24" Contemporary Handleless	23 1/2" (597)	21 1/2" (546)
30" Contemporary Handleless	29 7/8" (759)	28 3/8" (721)



## Planning Information

The Convection Steam Oven can be installed in a standard or flush inset application. The back of the base support must be open for water and drain line accessibility and routing. Refer to the illustration below.

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

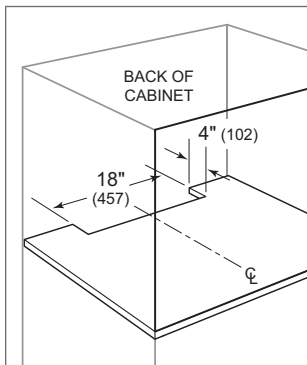
For standard installations, the face trim overlaps stiles and rails. Refer to the chart.

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

## INSTALLATION REQUIREMENTS

Minimum Base Support	150 lb (68 kg)
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TRIM OVERLAP	24" MODEL	30" MODEL
Top	$\frac{3}{16}$ " (5)	$\frac{3}{16}$ " (5)
Bottom	0" (0)	0" (0)
Sides	$\frac{5}{8}$ " (16)	$\frac{11}{16}$ " (18)



Base support

## Electrical Requirements

Installation must comply with all applicable electrical codes.

For ease of installation, the electrical supply for the oven should 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 hot lead conductors and a ground conductor. The wiring diagram covering the control circuit is provided with the oven.

### **ELECTRICAL REQUIREMENTS**

Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	20 amp dedicated circuit
Conduit	4' (1.2 m)
Total Amps	18
Max Connected Load	4.2 kW

## Plumbing Requirements

### PLUMBED MODELS ONLY

**IMPORTANT NOTE:** The unit needs minerals in the water to operate. Do not connect to a filtered water supply.

Installation must comply with all applicable plumbing codes.

**IMPORTANT NOTE:** The drain connection must be able to withstand temperatures up to 130°F (55°C).

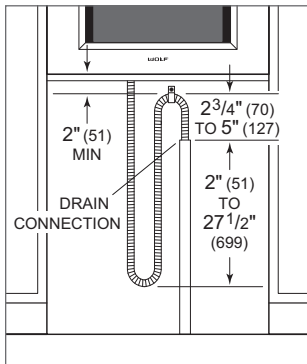
The drain tube connection must be a minimum 2" (51) below the unit and a minimum 4" (102) from the floor. Locate the drain and water connections below the unit or in an adjacent cabinet. Any opening into the adjacent cabinet must meet the following: the longest dimension of the opening shall not be more than 1½" (38). The edges of the opening must be smooth and round.

**IMPORTANT NOTE:** The drain location can vary, but must be within reach of the corrugated tubing. Do not extend or reduce the drain tubing. A drain line high loop is required. Refer to the illustrations below.

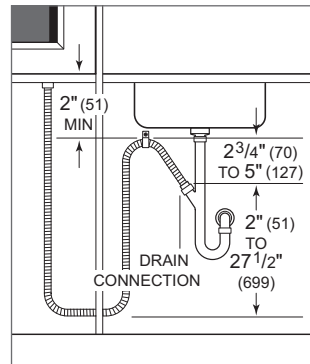
Connect the water supply to a cold water house supply with an easily accessible shut-off valve between the supply and the unit.

### PLUMBING REQUIREMENTS

Water Connection	6.5' (2 m) braided tubing with 3/8" female compression fitting
Drain Connection	10' (3 m) corrugated tubing
Pressure	15–145 psi (1–10 bar)



Drain connection A

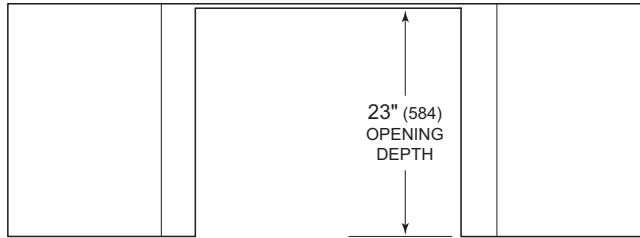


Drain connection B

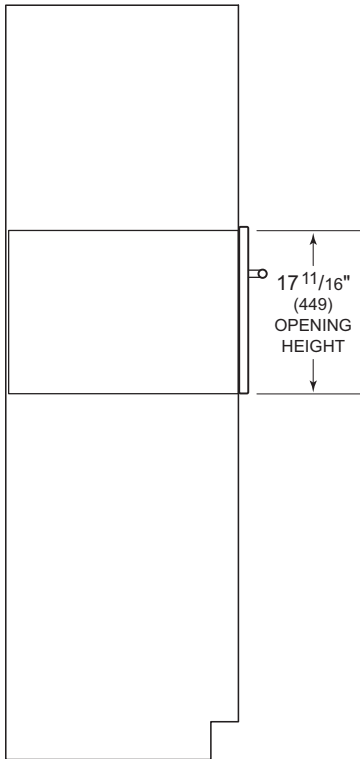
# Convection Steam Ovens

## Convection Steam Oven

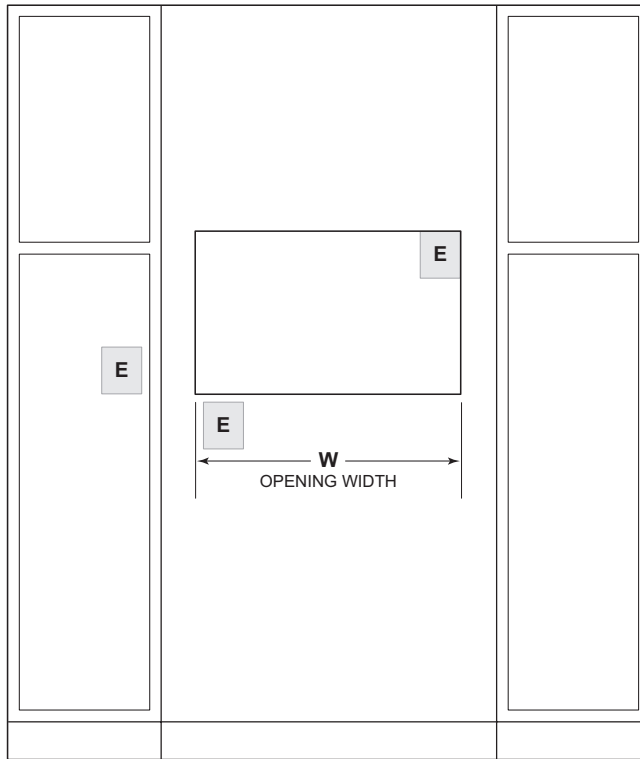
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



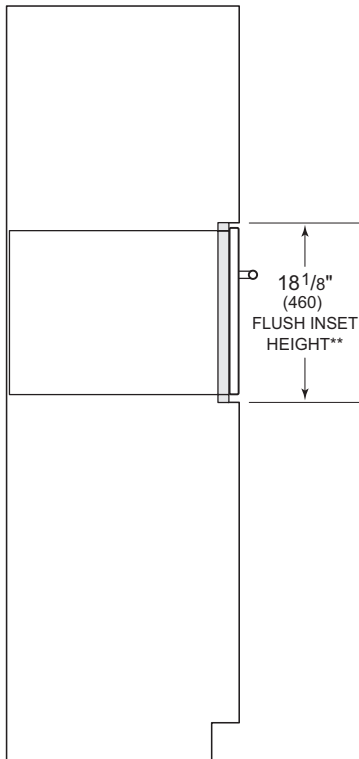
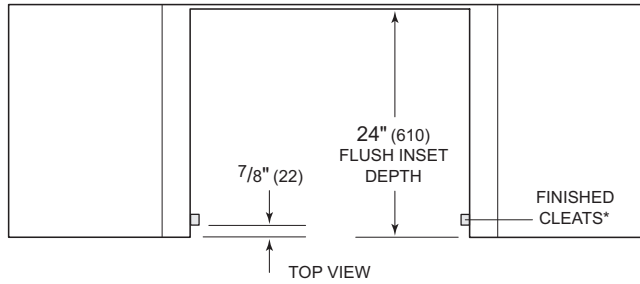
FRONT VIEW

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

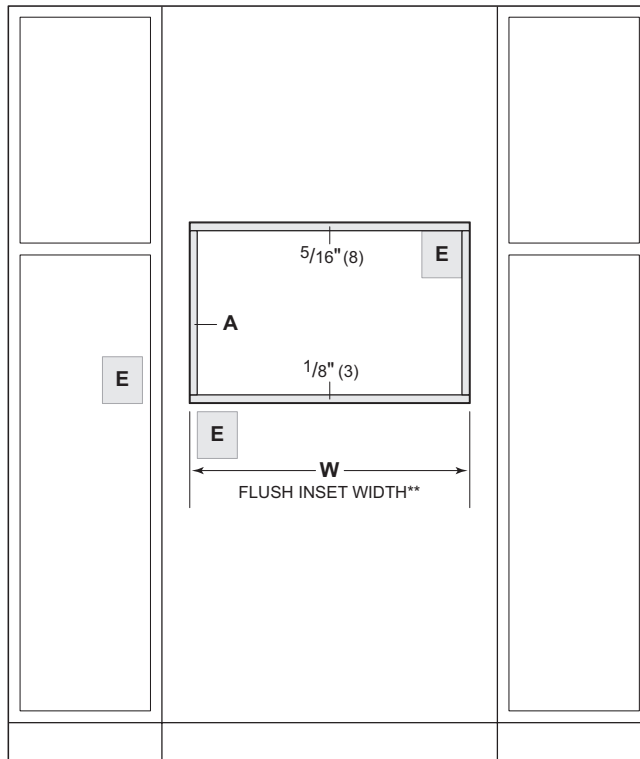
OPENING WIDTH	W
24" Model	22 <sup>1</sup> / <sub>8</sub> " (562)
30" Model	28 <sup>1</sup> / <sub>2</sub> " (724)

## Convection Steam Oven

### FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

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

\*\*Dimension provides minimum reveals.

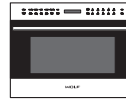
NOTE: Location of electrical supply within opening may require additional cabinet depth.

OPENING WIDTH	W	A
24" Model	23 3/4" (603)	13 1/16" (21)
30" Model	30 1/8" (765)	13 1/16" (21)

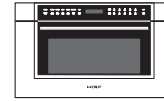
## Speed Ovens

### MODELS

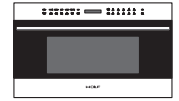
#### TRANSITIONAL



SPO24TE/S/TH

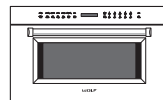


SPO30TM/S/TH

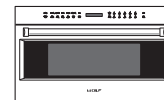


SPO30TE/S/TH

#### PROFESSIONAL



SPO30PM/S/PH



SPO30PE/S/PH

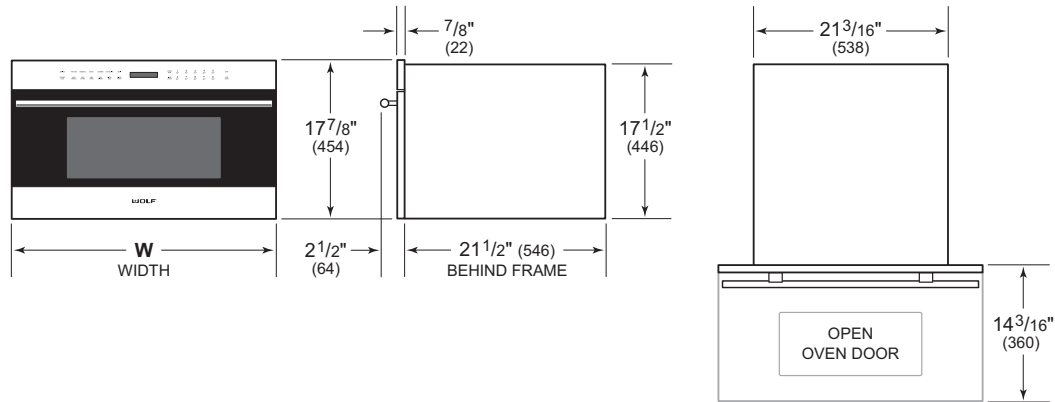
#### CONTEMPORARY



SPO30CM/B/TH

## Speed Ovens

### TRANSITIONAL



#### WIDTH

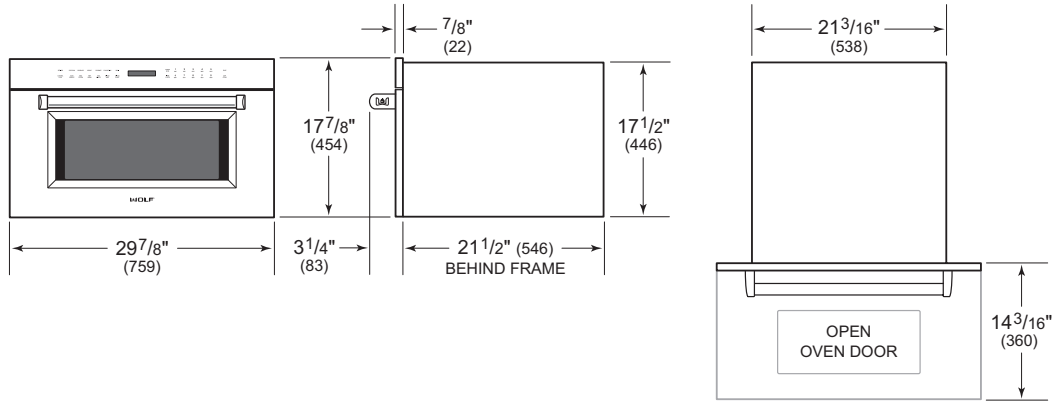
#### W

24" Transitional	$23\frac{1}{2}"$ (597)
30" Transitional	$29\frac{7}{8}"$ (759)

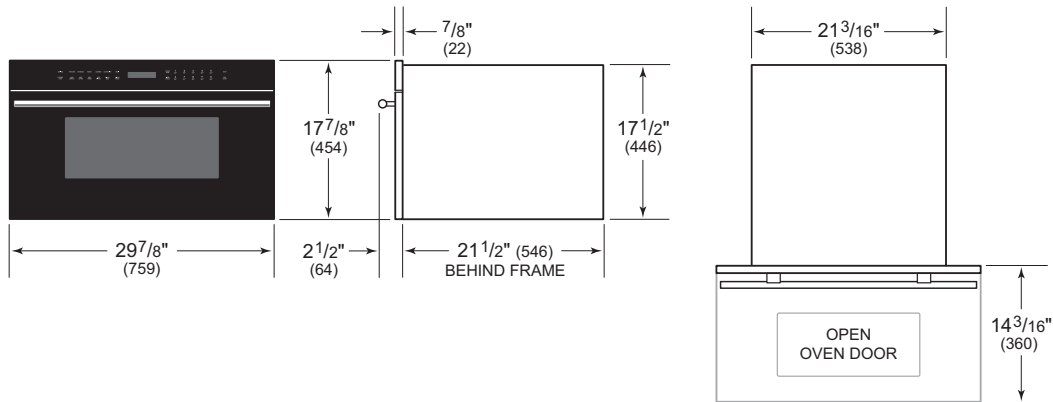
# Speed Ovens

## Speed Ovens

### PROFESSIONAL



### CONTEMPORARY





## Planning Information

The Speed Oven can be installed in a standard or flush inset application.

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

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

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

If the Speed Oven is installed above or below a Wolf E Series Oven in a flush inset application, a  $\frac{1}{4}$ " (6) reveal is required.

### INSTALLATION REQUIREMENTS

BASE SUPPORT	MIN
24" (610) Model	125 lb (57 kg)
30" (762) Model	125 lb (57 kg)

TRIM OVERLAP	24" MODEL	30" MODEL
Top	$\frac{3}{16}$ " (5)	$\frac{3}{16}$ " (5)
Bottom	0" (0)	0" (0)
Sides	$1\frac{1}{16}$ " (18)	$3\frac{7}{8}$ " (98)

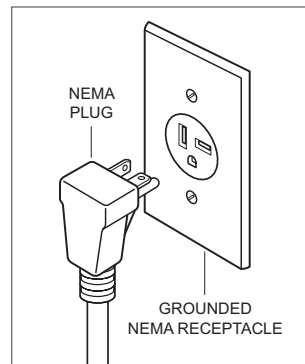
### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

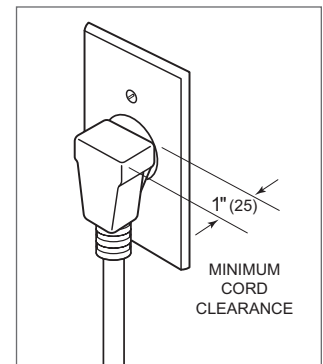
Locate the electrical supply as shown in the illustrations on the following pages. The receptacle may also be located in an adjacent cabinet within reach of the power cord. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and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

### ELECTRICAL REQUIREMENTS

Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	NEMA 6-20R grounding type
Power Cord	6' (1.8 m)



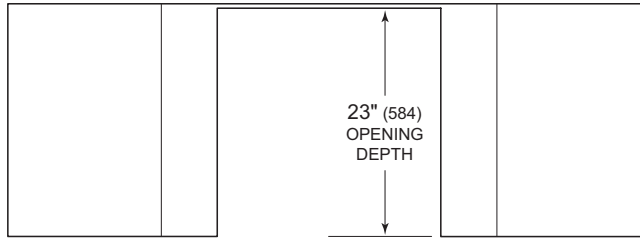
NEMA 6-20R receptacle



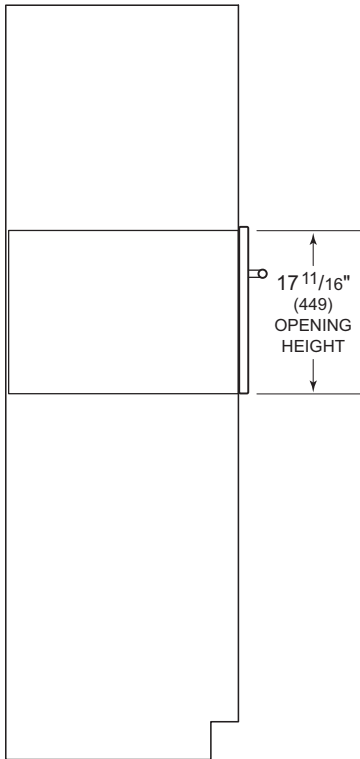
Power cord clearance

## Speed Oven

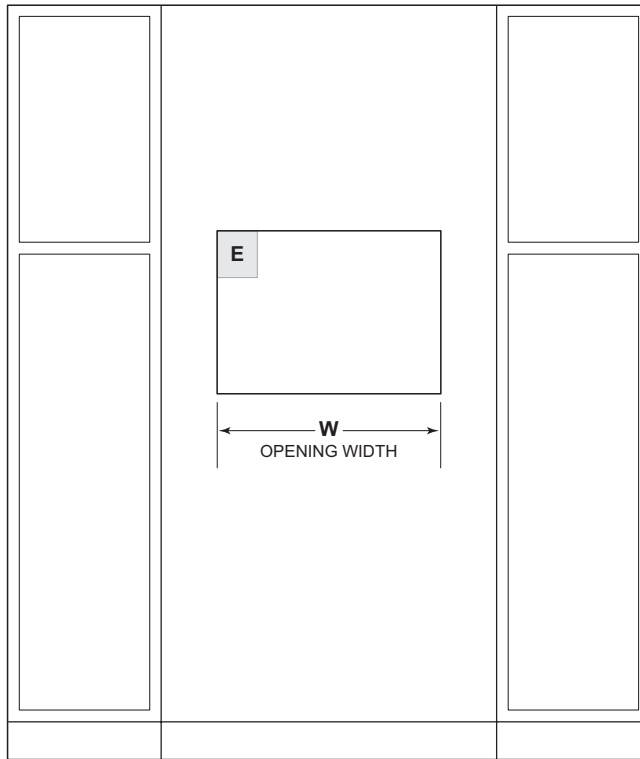
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



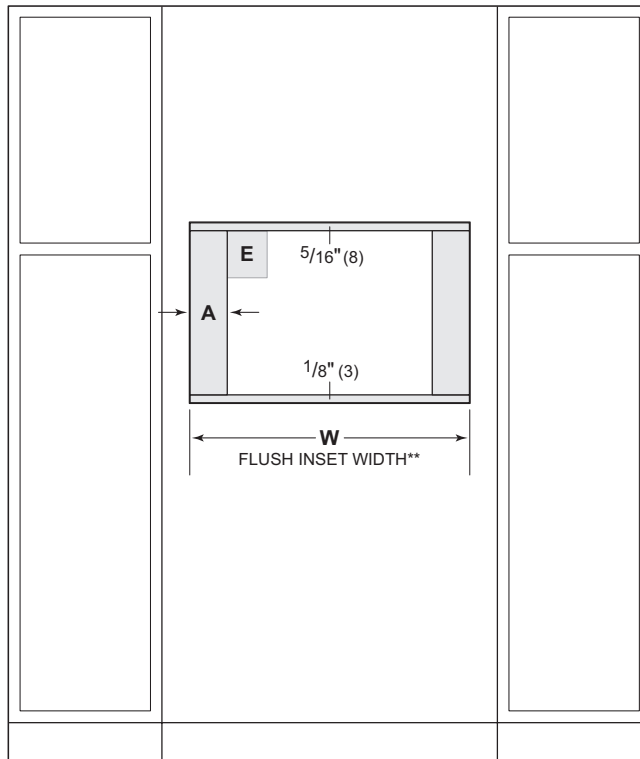
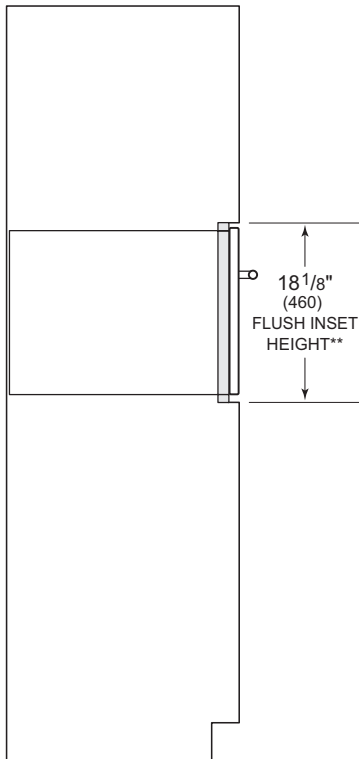
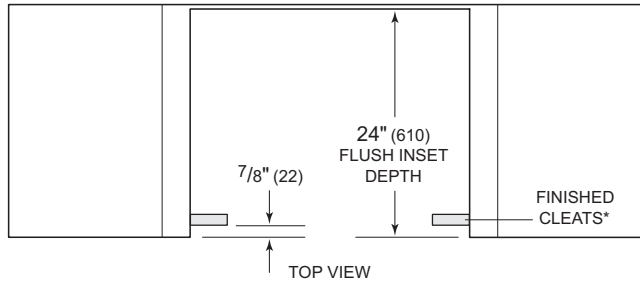
FRONT VIEW

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

OPENING WIDTH	W
24" Model	22 <sup>1</sup> / <sub>8</sub> " (562)
30" Model	22 <sup>1</sup> / <sub>8</sub> " (562)

## Speed Oven

### FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

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

\*\*Dimension provides minimum reveals.

FLUSH INSET WIDTH	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)

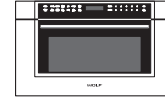
## Microwave Ovens

### DROP-DOWN DOOR MICROWAVES

#### TRANSITIONAL



MDD24TE/S/TH

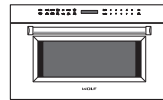


MDD30TM/S/TH



MDD30TE/S/TH

#### PROFESSIONAL



MDD30PM/S/PH



MDD30PE/S/PH

#### CONTEMPORARY



MDD30CM/B/TH

### DRAWER MICROWAVE

#### TRANSITIONAL



MD24TE/S



MD30TE/S

#### PROFESSIONAL



MD30PE/S

### CONVECTION MICROWAVE



MC24 (M/E SERIES TRIM)

### STANDARD MICROWAVE



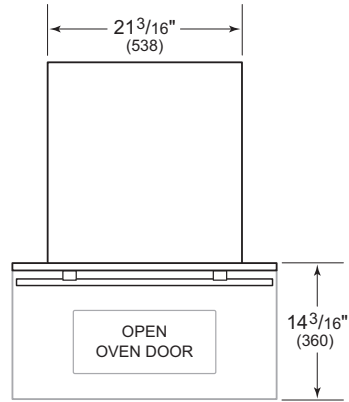
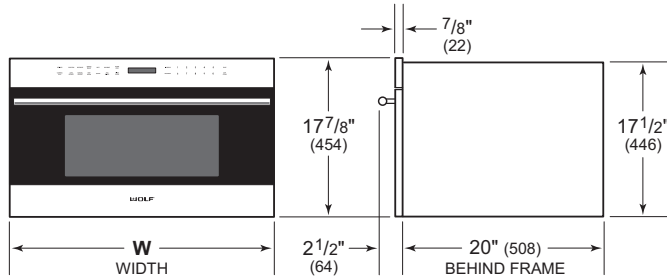
MS24 (M/E SERIES TRIM)



# Microwave Ovens

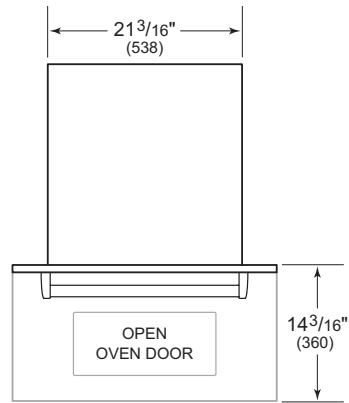
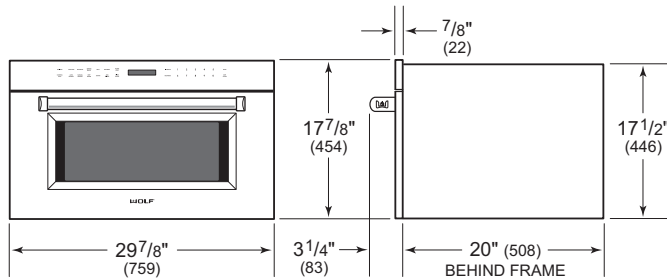
## Drop-Down Door Microwave Ovens

### TRANSITIONAL

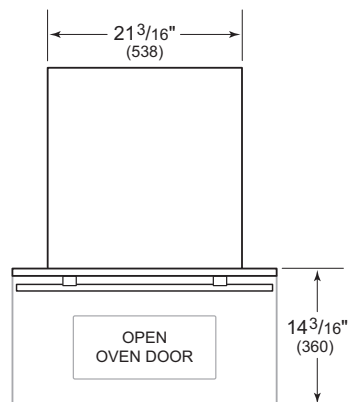
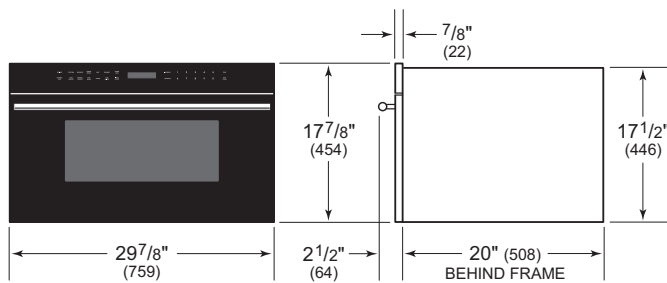


WIDTH	W
24" Transitional	$23\frac{1}{2}"$ (597)
30" Transitional	$29\frac{7}{8}"$ (759)

### PROFESSIONAL



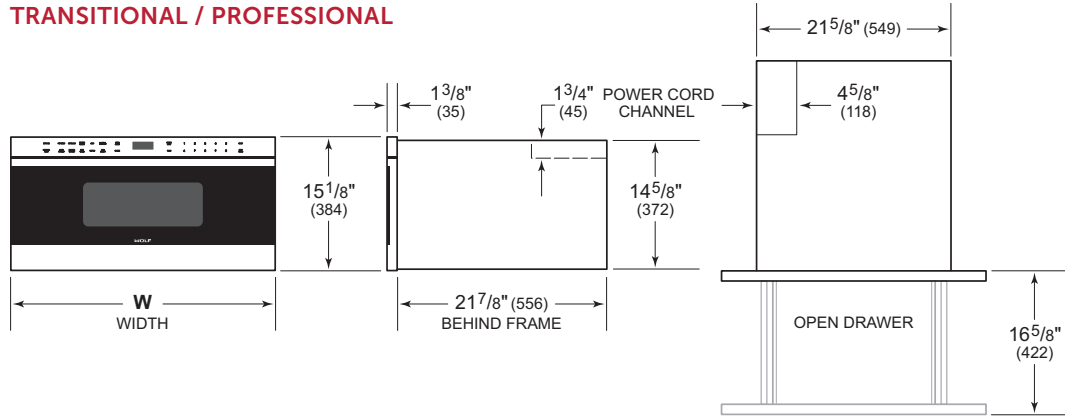
### CONTEMPORARY



# Microwave Ovens

## Drawer Microwave Ovens

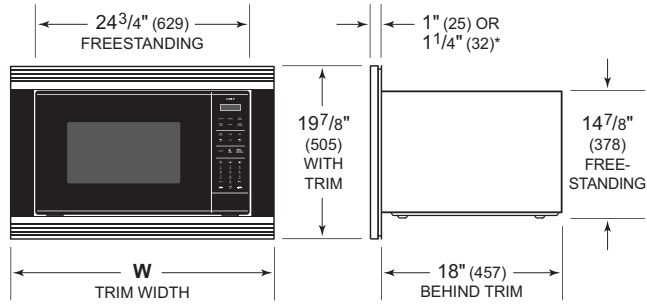
### TRANSITIONAL / PROFESSIONAL



<b>WIDTH</b>	<b>W</b>
24" Model	$23\frac{7}{8}"$ (606)
30" Model	$29\frac{7}{8}"$ (759)

## Convection Microwave Oven

### M/E SERIES TRIM

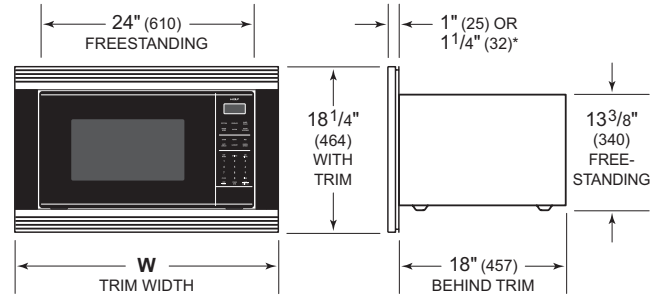


\*1<sup>1</sup>/<sub>4</sub>" (32) for contemporary E series trim only.

TRIM WIDTH	M SERIES	E SERIES
27" Trim	NA	26 <sup>7</sup> / <sub>8</sub> " (683)
30" Trim	29 <sup>7</sup> / <sub>8</sub> " (759)	29 <sup>7</sup> / <sub>8</sub> " (759)

## Standard Microwave Oven

### M/E SERIES TRIM



\*1<sup>1</sup>/<sub>4</sub>" (32) for contemporary E series trim only.

TRIM WIDTH	M SERIES	E SERIES
27" Trim	NA	26 <sup>7</sup> / <sub>8</sub> " (683)
30" Trim	29 <sup>7</sup> / <sub>8</sub> " (759)	29 <sup>7</sup> / <sub>8</sub> " (759)

## Planning Information

### DROP-DOWN DOOR MICROWAVE

The Drop-Down Door Microwave Oven can be installed in a standard or flush inset application.

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

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

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

### INSTALLATION REQUIREMENTS

<b>BASE SUPPORT</b>		<b>MIN</b>
Drop-Down Door Microwave		125 lb (57 kg)
<b>TRIM OVERLAP</b>	<b>24" MODEL</b>	<b>30" MODEL</b>
Top	$\frac{3}{16}$ " (5)	$\frac{3}{16}$ " (5)
Bottom	0" (0)	0" (0)
Sides	$1\frac{1}{16}$ " (18)	$3\frac{7}{8}$ " (98)

### DRAWER MICROWAVE

The Drawer Microwave Oven can be installed in a standard or flush inset application. The location of the electrical supply within the oven opening may require additional cabinet depth.

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

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

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

### INSTALLATION REQUIREMENTS

<b>BASE SUPPORT</b>		<b>MIN</b>
24" Drawer Microwave		125 lb (57 kg)
30" Drawer Microwave		125 lb (57 kg)
<b>TRIM OVERLAP</b>	<b>24" MODEL</b>	<b>30" MODEL</b>
Top	$\frac{5}{16}$ " (8)	$\frac{5}{16}$ " (8)
Bottom	$\frac{1}{16}$ " (2)	$\frac{1}{16}$ " (2)
Sides	$\frac{7}{8}$ " (22)	$3\frac{7}{8}$ " (98)



## Planning Information

### CONVECTION / STANDARD MICROWAVES

Convection and Standard Microwave Ovens can be installed in a standard or flush inset application using accessory trim to match Wolf ovens. Trim kits are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

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

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

### INSTALLATION REQUIREMENTS

<b>BASE SUPPORT</b>		<b>MIN</b>
Convection Microwave		125 lb (57 kg)
Standard Microwave		125 lb (57 kg)

<b>27" E SERIES TRIM OVERLAP</b>	<b>CONVECTION</b>	<b>STANDARD</b>
Top	1/4" (6)	9/16" (14)
Bottom	3/4" (19)	11/16" (17)
Sides	13/16" (21)	13/16" (21)

<b>30" M/E SERIES TRIM OVERLAP</b>	<b>CONVECTION</b>	<b>STANDARD</b>
Top	1/4" (6)	9/16" (14)
Bottom	3/4" (19)	11/16" (17)
Sides	13/16" (30)	13/16" (30)

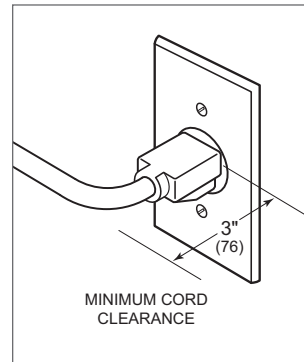
## Electrical Requirements

Installation must comply with all applicable electrical codes.

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

### ELECTRICAL REQUIREMENTS

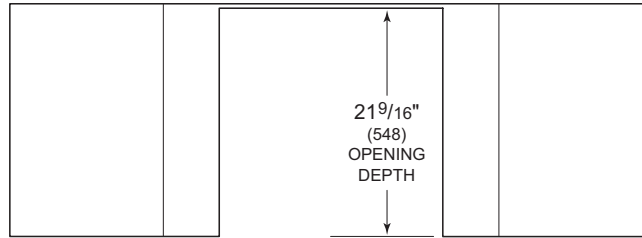
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	4' (1.2 m)



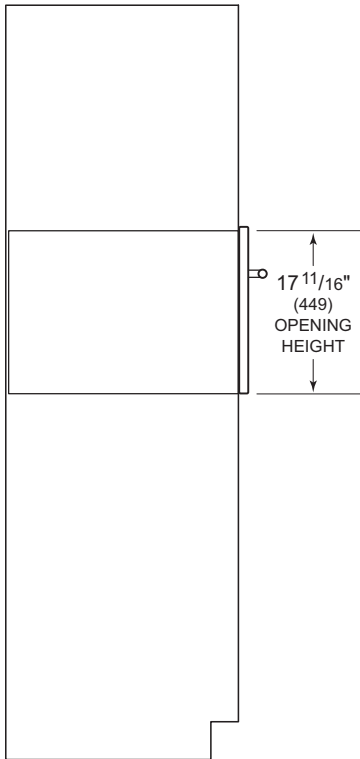
Power cord clearance

## Drop-Down Door Microwave Oven

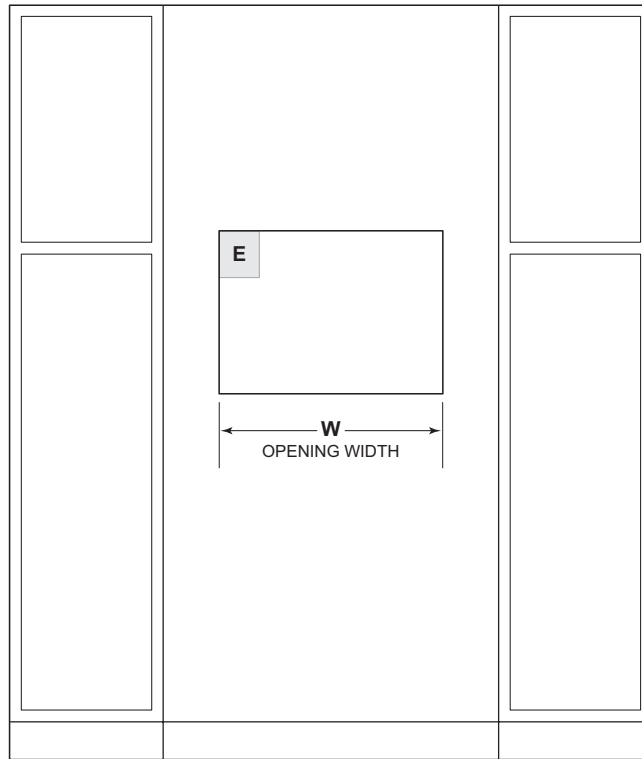
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



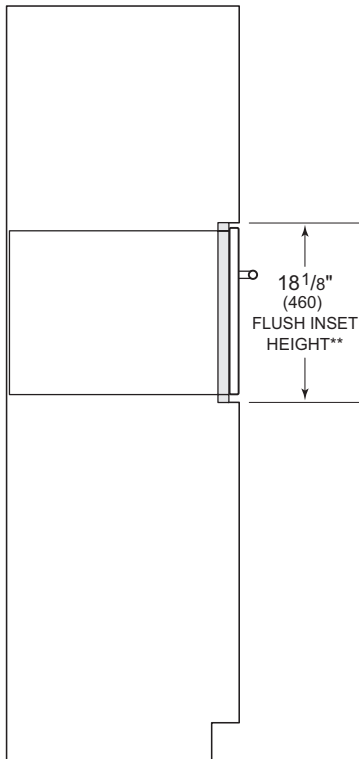
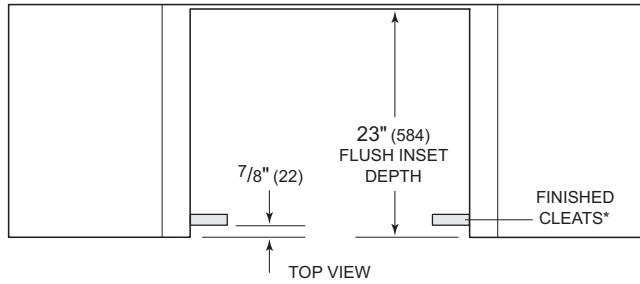
FRONT VIEW

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

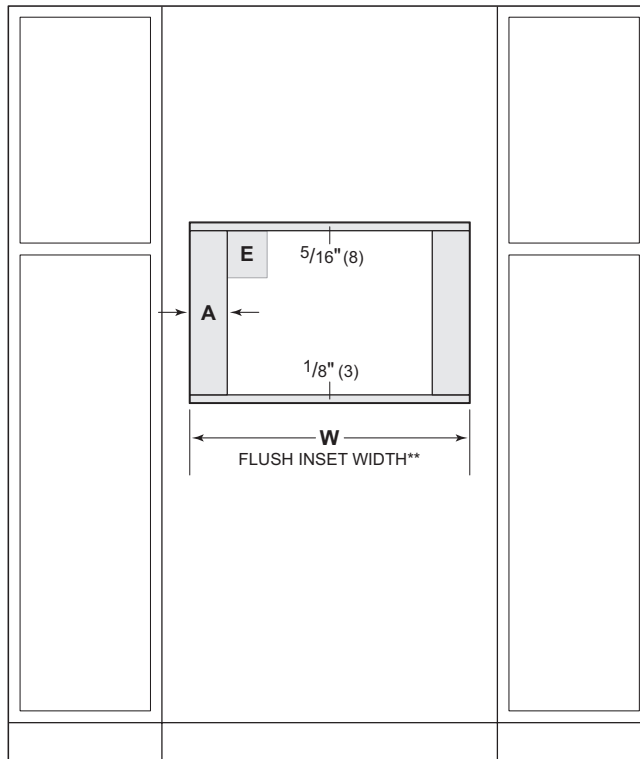
OPENING WIDTH	W
24" Model	22 <sup>1</sup> / <sub>8</sub> " (562)
30" Model	22 <sup>1</sup> / <sub>8</sub> " (562)

## Drop-Down Door Microwave Oven

### FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

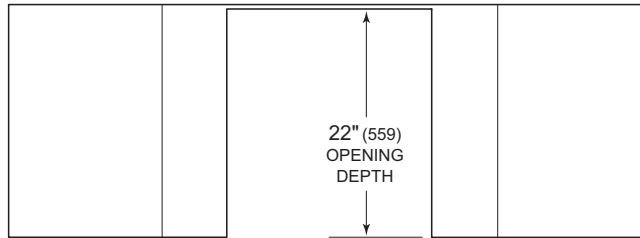
\*Will be visible and should be finished to match cabinetry.

\*\*Dimension provides minimum reveals.

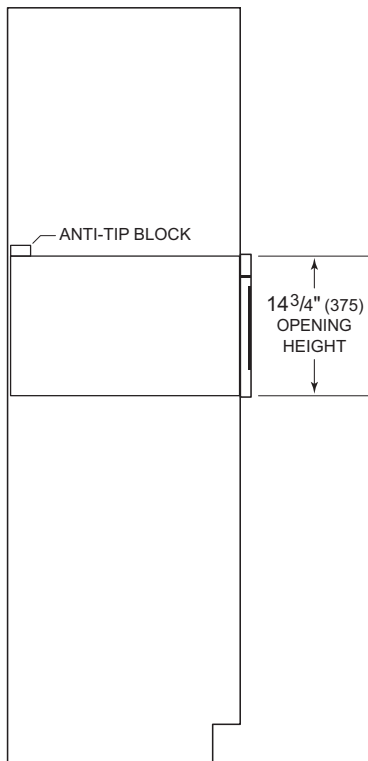
FLUSH INSET WIDTH	W	A
24" Model	23 3/4" (603)	1 3/16" (21)
30" Model	30 1/8" (765)	4" (102)

## Drawer Microwave Oven

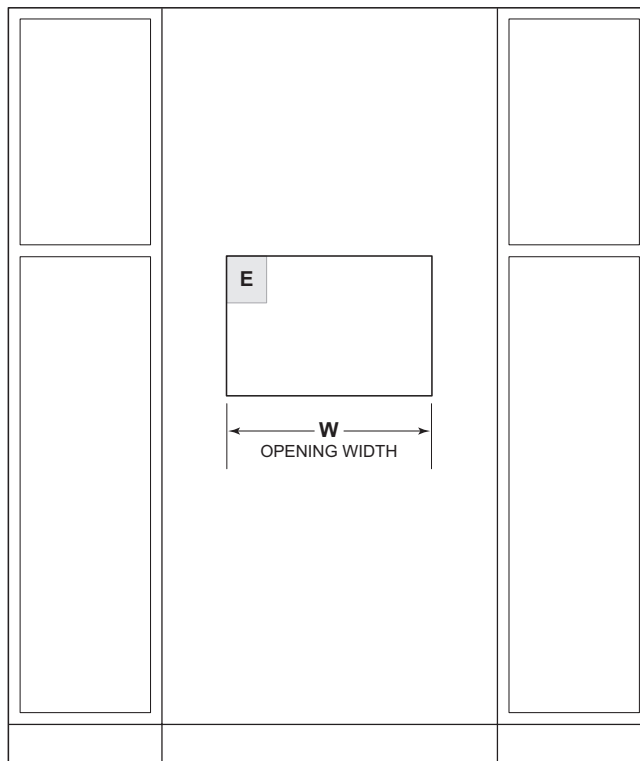
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



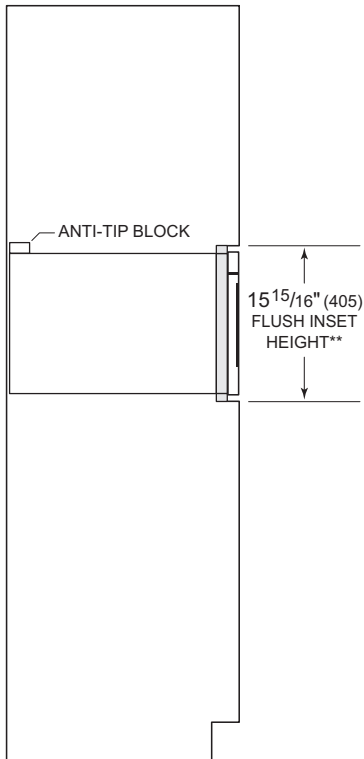
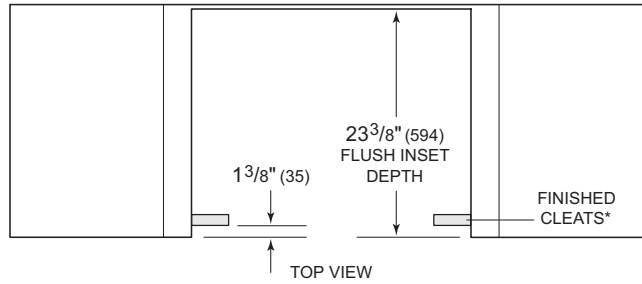
FRONT VIEW

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

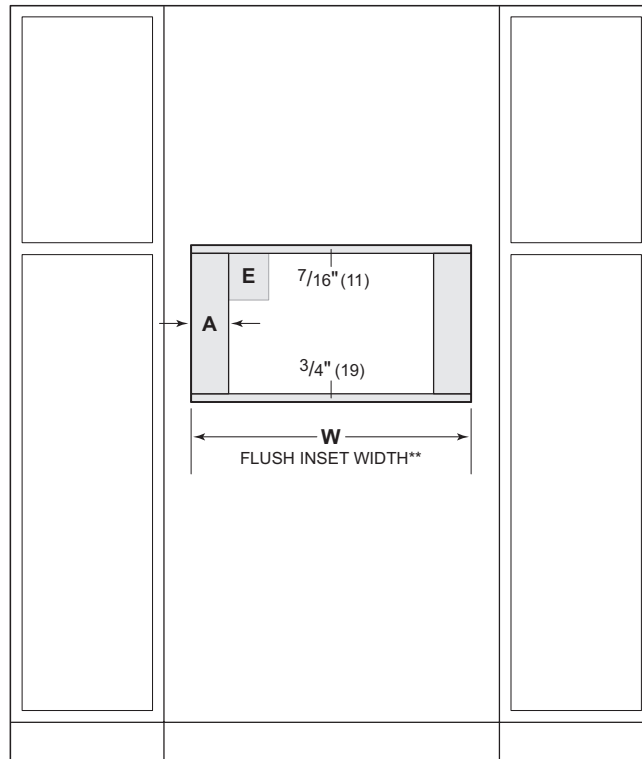
OPENING WIDTH	W
24" Model	22 1/8" (562)
30" Model	22 1/8" (562)

## Drawer Microwave Oven

### FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

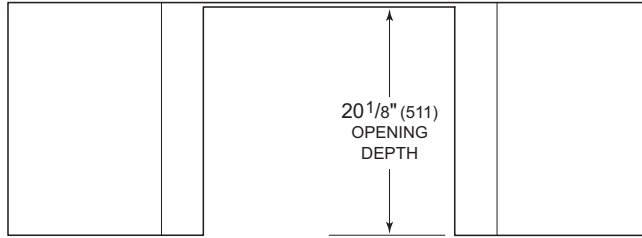
\*Will be visible and should be finished to match cabinetry.

\*\*Dimension provides minimum reveals.

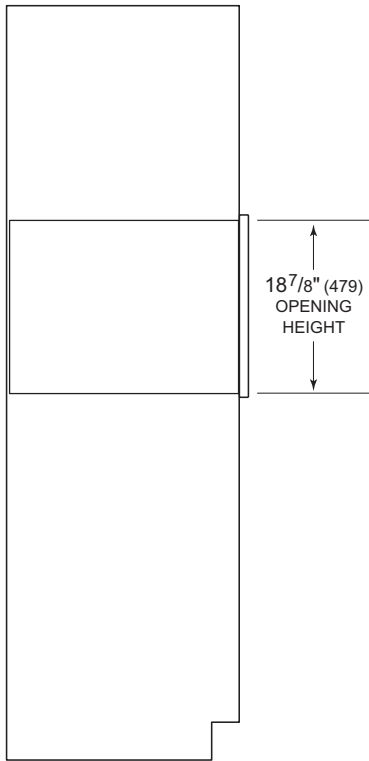
FLUSH INSET WIDTH	W	A
24" Model	24 1/8" (613)	1" (25)
30" Model	30 1/8" (765)	4" (102)

## Convection Microwave Oven

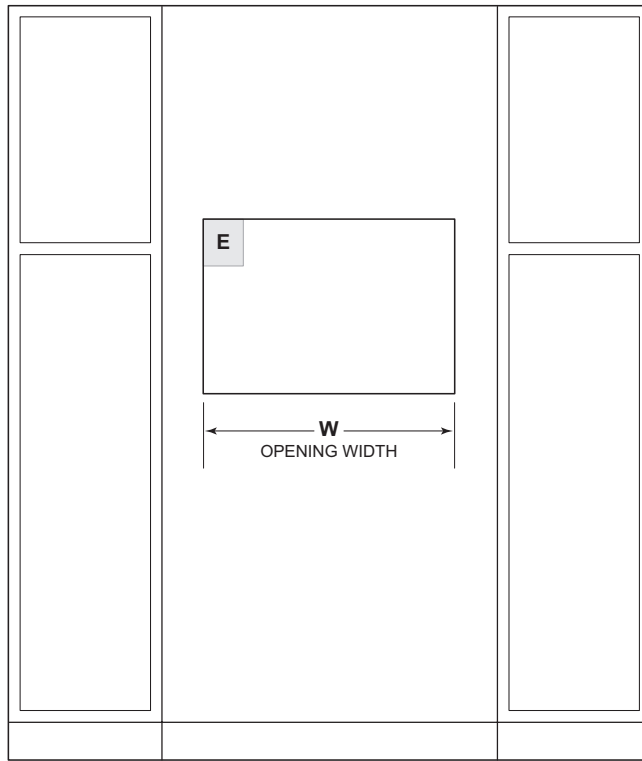
### STANDARD INSTALLATION WITH TRIM



TOP VIEW



SIDE VIEW

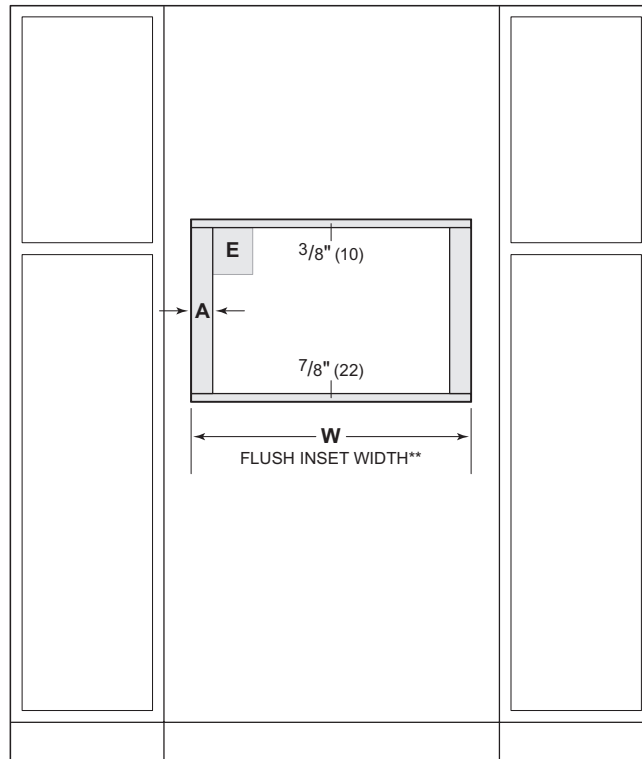
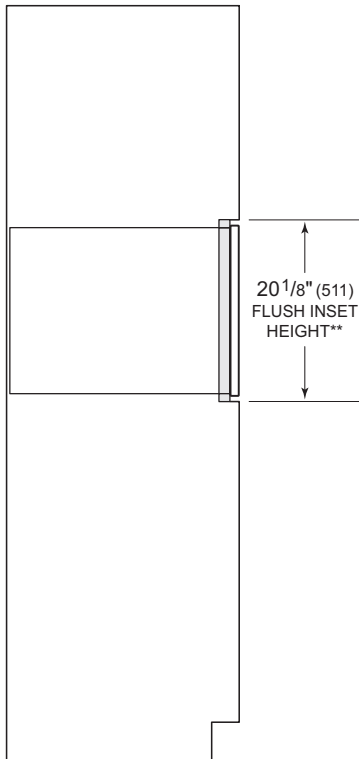
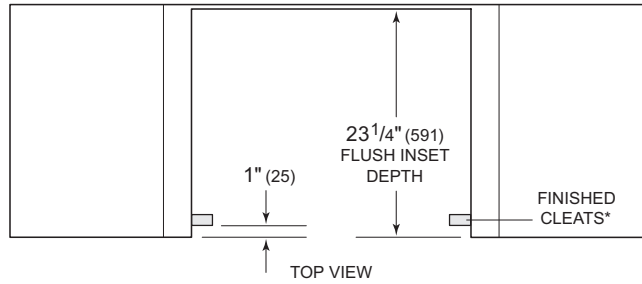


FRONT VIEW

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

## Convection Microwave Oven

### FLUSH INSET INSTALLATION WITH TRIM



SIDE VIEW

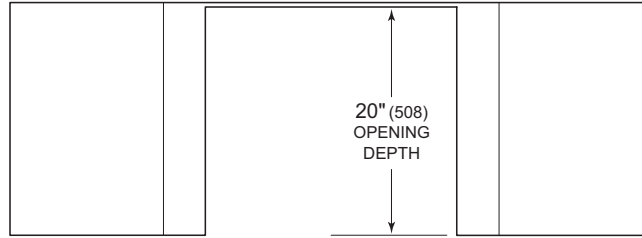
FRONT VIEW

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

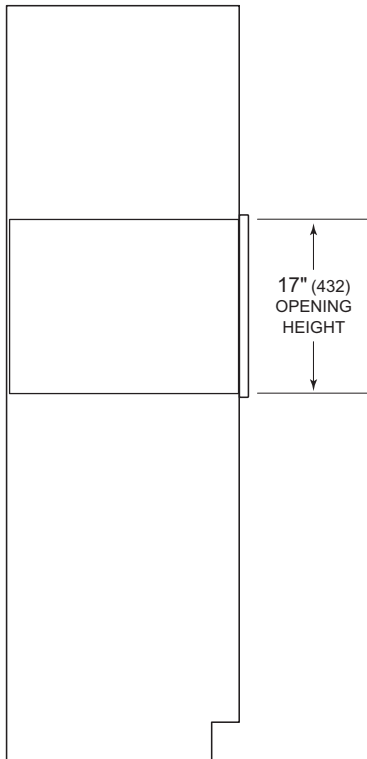
FLUSH INSET WIDTH	W	A
27" Trim	27 <sup>1</sup> / <sub>8</sub> " (689)	1 <sup>5</sup> / <sub>16</sub> " (24)
30" Trim	30 <sup>1</sup> / <sub>8</sub> " (765)	1 <sup>3</sup> / <sub>16</sub> " (30)

## Standard Microwave Oven

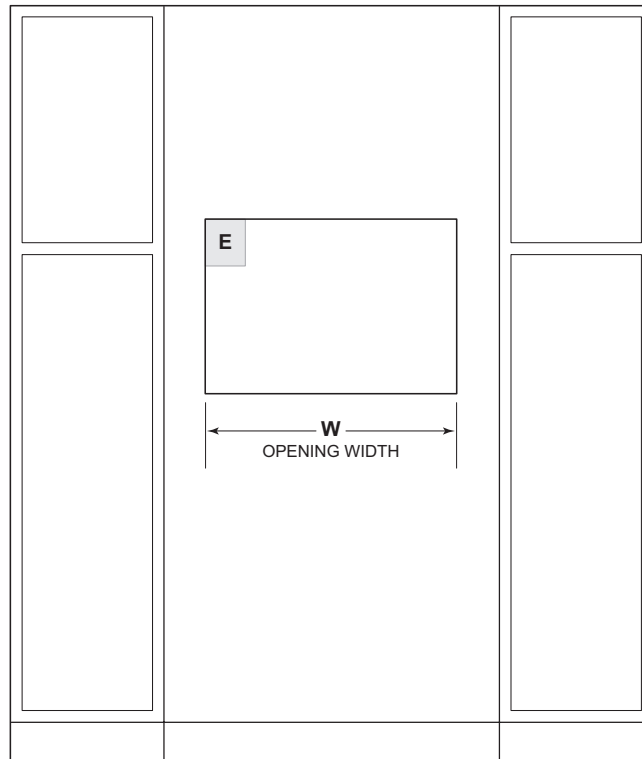
### STANDARD INSTALLATION WITH TRIM



TOP VIEW



SIDE VIEW



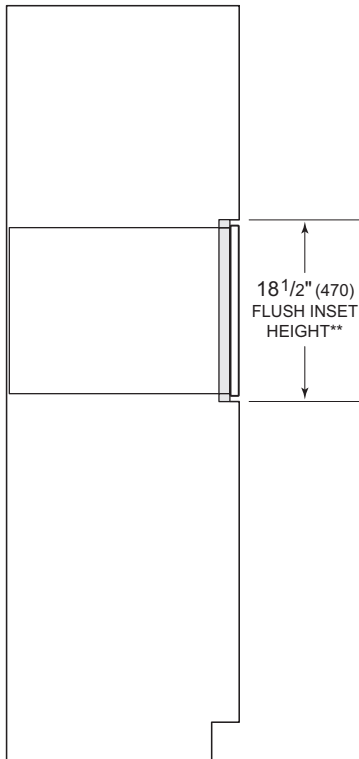
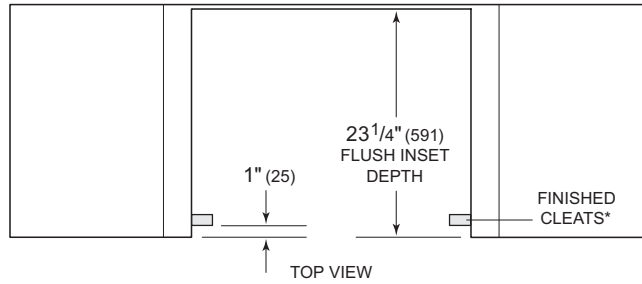
FRONT VIEW

OPENING WIDTH	W
27" Trim	25¼" (641)
30" Trim	27½" (699)

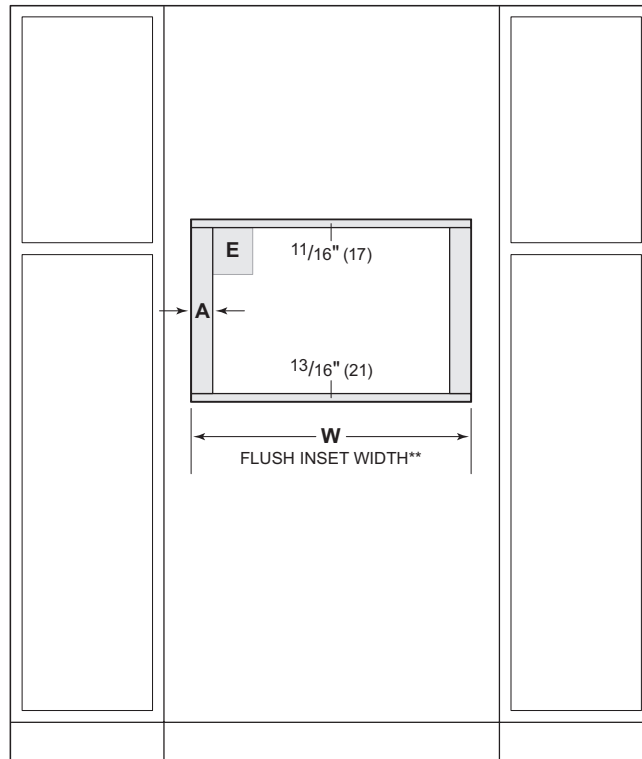


## Standard Microwave Oven

### FLUSH INSET INSTALLATION WITH TRIM



SIDE VIEW



FRONT VIEW

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

\*\*Dimension provides minimum reveals.

FLUSH INSET WIDTH	W	A
27" Trim	27 <sup>1</sup> / <sub>8</sub> " (689)	1 <sup>5</sup> / <sub>16</sub> " (24)
30" Trim	30 <sup>1</sup> / <sub>8</sub> " (765)	1 <sup>3</sup> / <sub>16</sub> " (30)

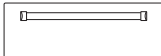
Warming Drawers

WARMING DRAWER FRONTS

M SERIES



TRANSITIONAL



PROFESSIONAL

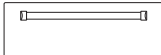


CONTEMPORARY

E SERIES



TRANSITIONAL



PROFESSIONAL

INTEGRATED



CUSTOM PANEL



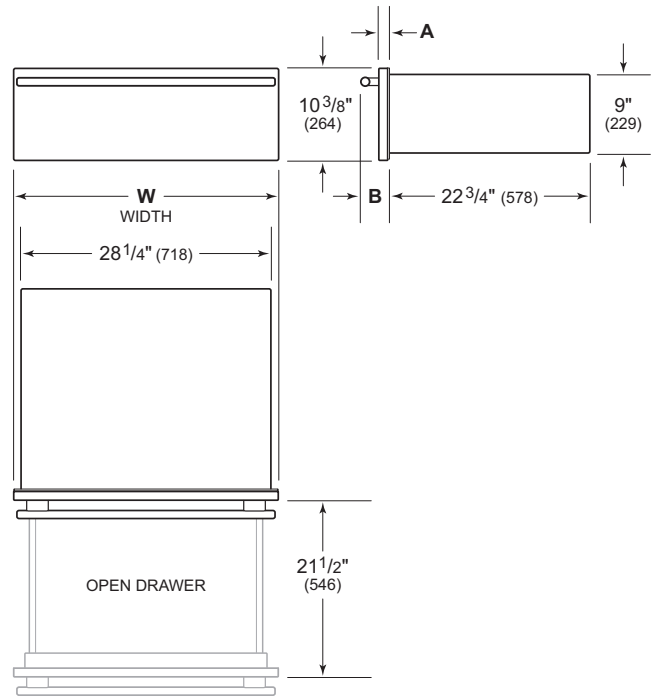
## Warming Drawers

### DRAWER FRONT OPTIONS

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

The 2" (51) thick drawer front, in 30" and 36" widths, is designed to be installed below a Wolf Sealed Burner Rangetop or Outdoor 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 the Sealed Burner Rangetop or Outdoor Grill.

### DIMENSIONS



### STAINLESS STEEL DRAWER FRONT

WIDTH	W
30" Drawer Front	29 <sup>7</sup> / <sub>8</sub> " (759)
36" Drawer Front	35 <sup>7</sup> / <sub>8</sub> " (911)

M/E SERIES	A	B
Stainless	<sup>7</sup> / <sub>8</sub> " (22)	3 <sup>1</sup> / <sub>4</sub> " (83)
Black	1" (25)	3 <sup>3</sup> / <sub>8</sub> " (86)
Stainless (2" thick)	2 <sup>1</sup> / <sub>8</sub> " (54)	4 <sup>1</sup> / <sub>2</sub> " (114)

### INTEGRATED DRAWER FRONT

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

## Planning Information

The Warming Drawer must be installed with a Wolf drawer front, available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com). Specific installation instructions are included with the drawer front.

The Warming Drawer can be installed in a standard or flush inset application.

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

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

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

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

## INSTALLATION REQUIREMENTS

Min Base Support	200 lb (90 kg)
Trim Overlap (top, bottom, sides)	$\frac{5}{8}$ " (16)

## Planning Information

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

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

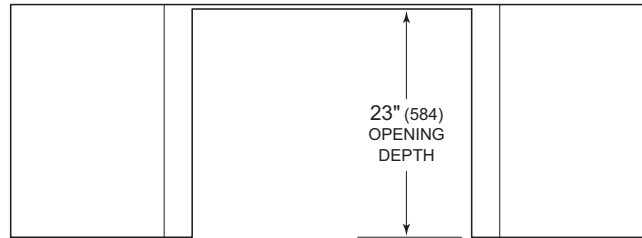
### ELECTRICAL REQUIREMENTS

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

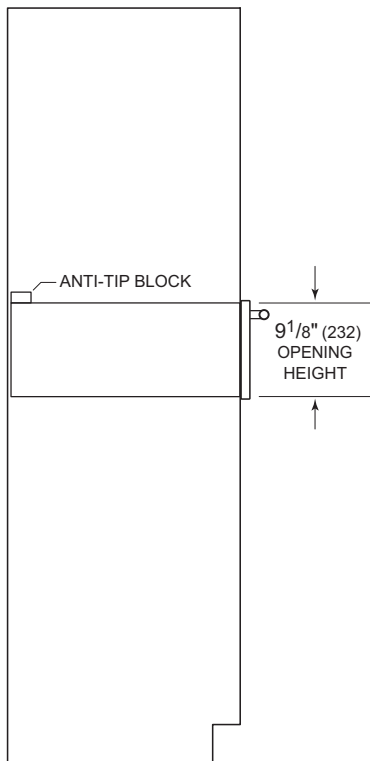
# Warming Drawers

## Warming Drawer

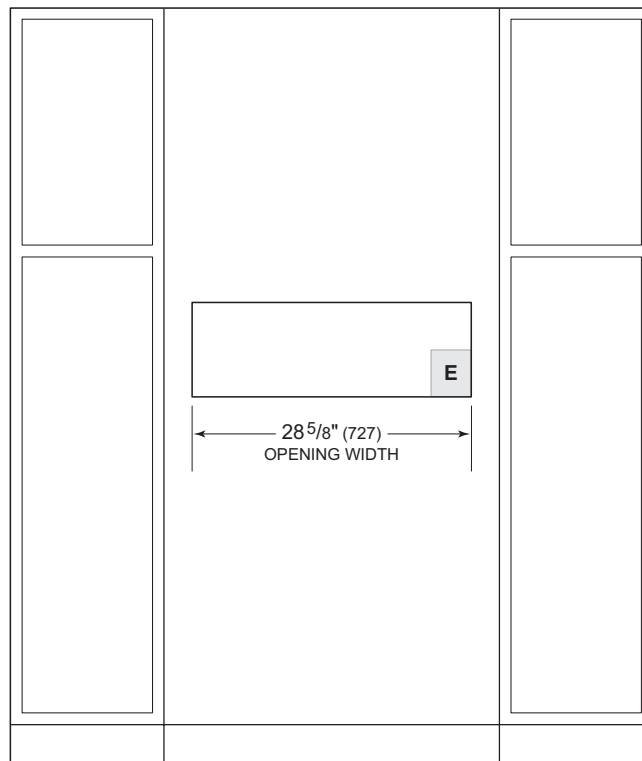
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

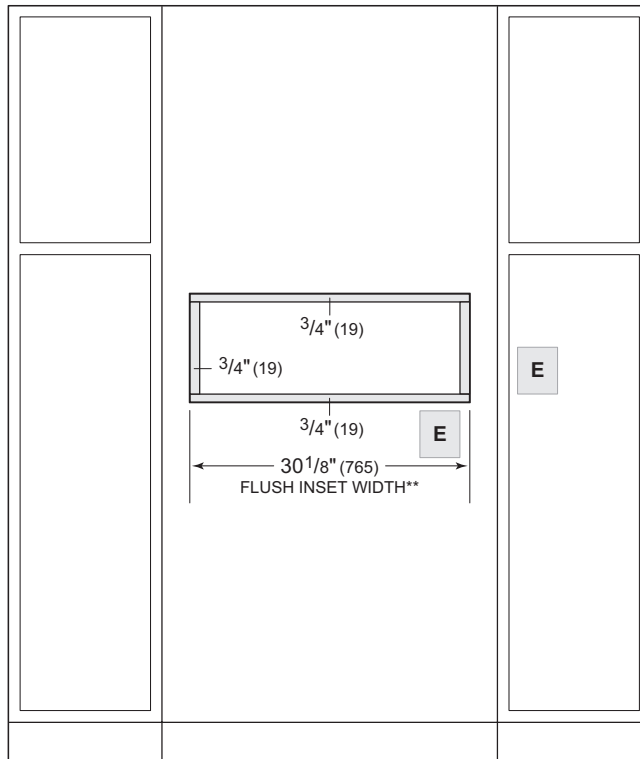
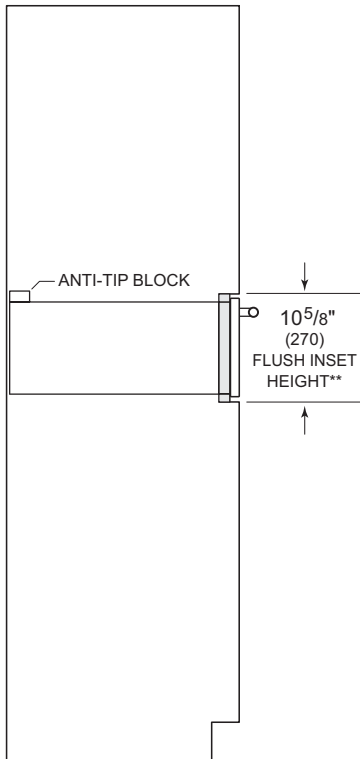
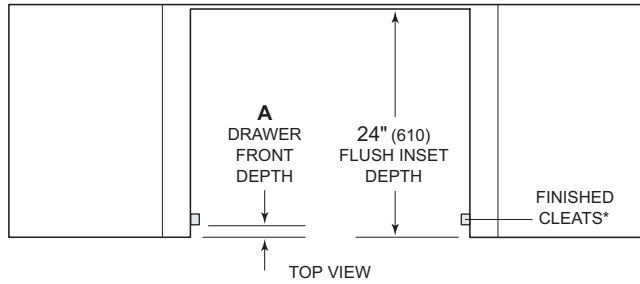


FRONT VIEW

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

## Warming Drawer

### FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

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

\*\*Dimension provides minimum reveals.

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

M/E SERIES DRAWER FRONT DEPTH	A
Stainless	1 1/8" (29)
Black	1 3/8" (35)
Stainless (2" thick)	2 1/8" (54)

Custom front panel depth is dependent on panel thickness. Add 1/4" (6) to the panel thickness to determine the drawer front depth.

## Induction Cooktops

### MODELS

#### TRANSITIONAL



CI30460T/S



CI36560T/S

#### CONTEMPORARY

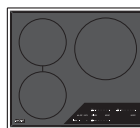


CI30460C/B

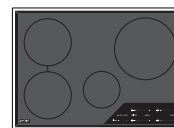


CI36560C/B

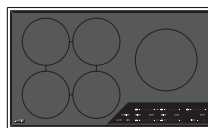
#### TRANSITIONAL FRAMED



CI243TF/S



CI304TF/S

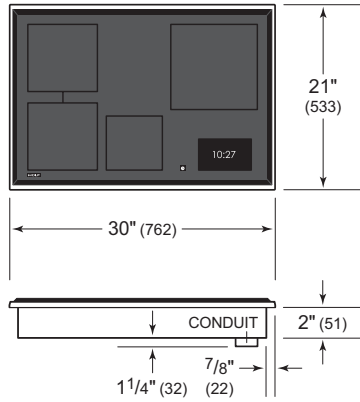


CI365TF/S

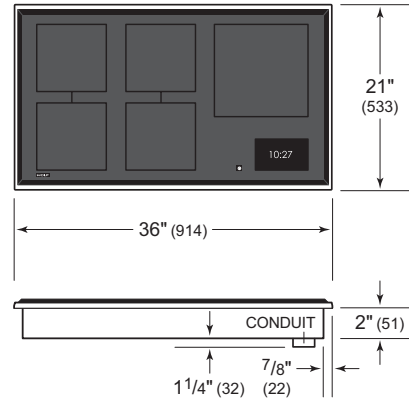


## Induction Cooktops

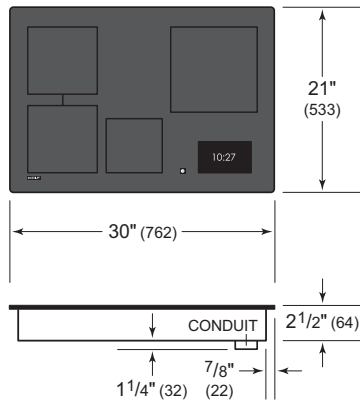
### 30" TRANSITIONAL



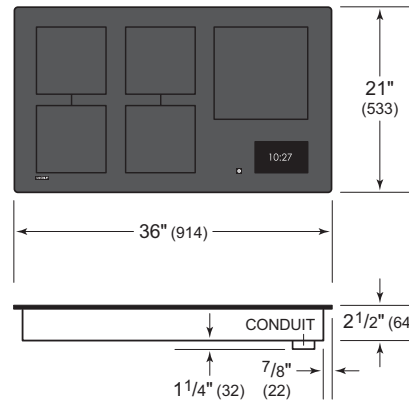
### 36" TRANSITIONAL



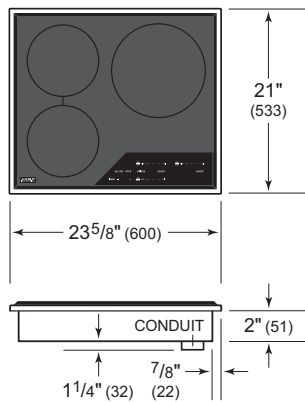
### 30" CONTEMPORARY



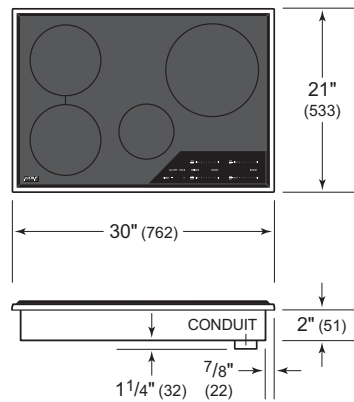
### 36" CONTEMPORARY



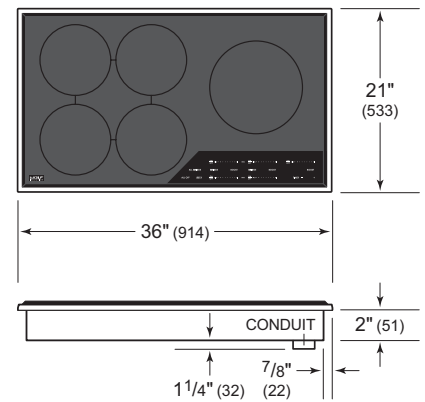
### 24" TRANSITIONAL FRAMED



### 30" TRANSITIONAL FRAMED



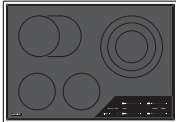
### 36" TRANSITIONAL FRAMED



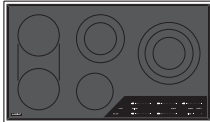
## Electric Cooktops

### MODELS

#### TRANSITIONAL



CE304T/S



CE365T/S

#### CONTEMPORARY



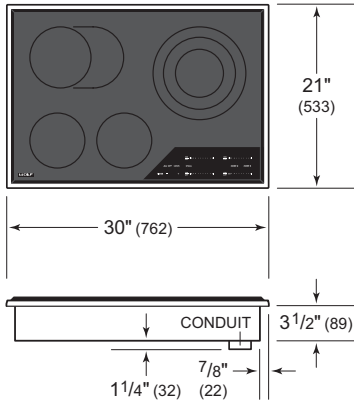
CE304C/B



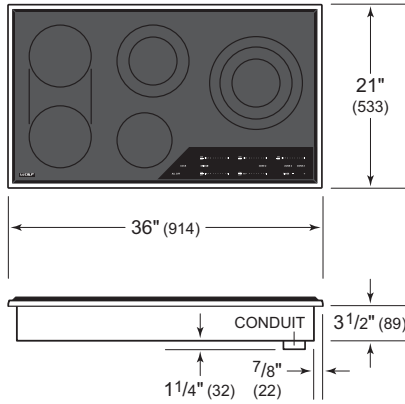
CE365C/B

## Electric Cooktops

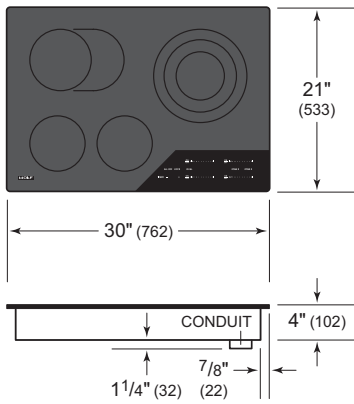
### 30" TRANSITIONAL



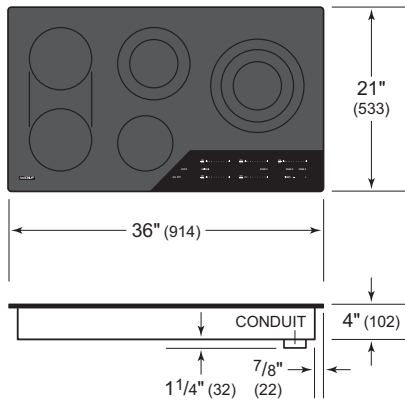
### 36" TRANSITIONAL



### 30" CONTEMPORARY



### 36" CONTEMPORARY



## Planning Information

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

Clearance is required for the conduit located at the right rear of the cooktop. Refer to the illustrations on the previous pages for dimensions for Induction and Electric Cooktops. Refer to the illustrations on the following pages for additional minimum clearances.

### FLUSH INSTALLATION

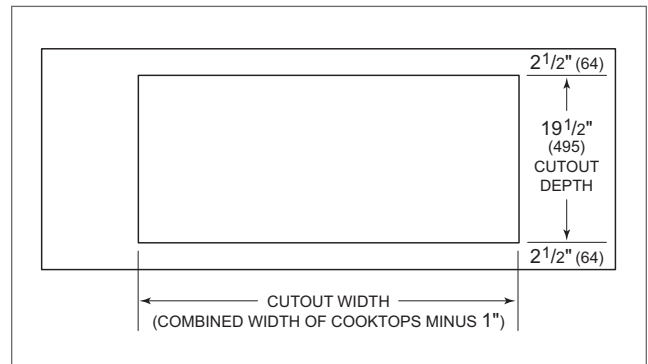
Contemporary Induction and Electric Cooktops can be mounted flush with the top of the countertop or as a frameless standard installation sitting on top of the countertop surface. If the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cutout must be provided.

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

### MULTIPLE COOKTOPS

When multiple cooktops or modules are installed side by side, the countertop cutout width is determined by adding the width of each unit, then subtracting 1" (25). Refer to the illustration below.

**IMPORTANT NOTE:** Contemporary Induction and Electric Cooktops are not designed to be installed in combination with other cooktops.



Countertop cutout

## Electrical Requirements

Installation must comply with all applicable electrical codes.

Refer to the illustrations on the following pages for location of the electrical supply for Induction and Electric Cooktops. A separate circuit servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

When multiple cooktops are installed side by side, each unit must have its own separate recommended electrical circuit.

### ELECTRICAL REQUIREMENTS

---

#### INDUCTION

Electrical Supply	grounded 3-wire, 240/208 VAC, 60 Hz
Conduit	flexible 4' (1.2 m)

---

#### ELECTRIC

Electrical Supply	grounded 3-wire, 240 VAC, 60 Hz
Electrical Supply (208 V)	grounded 3-wire, 208 VAC, 60 Hz
Conduit	flexible 4' (1.2 m)

---

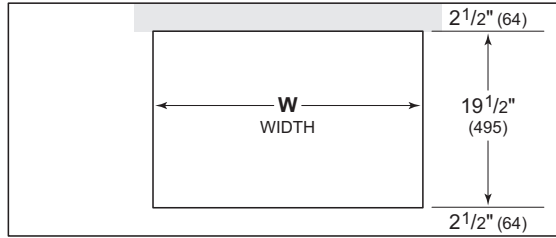
#### SERVICE

24" Induction	30 amp dedicated circuit
30" Induction/Electric	40 amp dedicated circuit
36" Induction/Electric	50 amp dedicated circuit

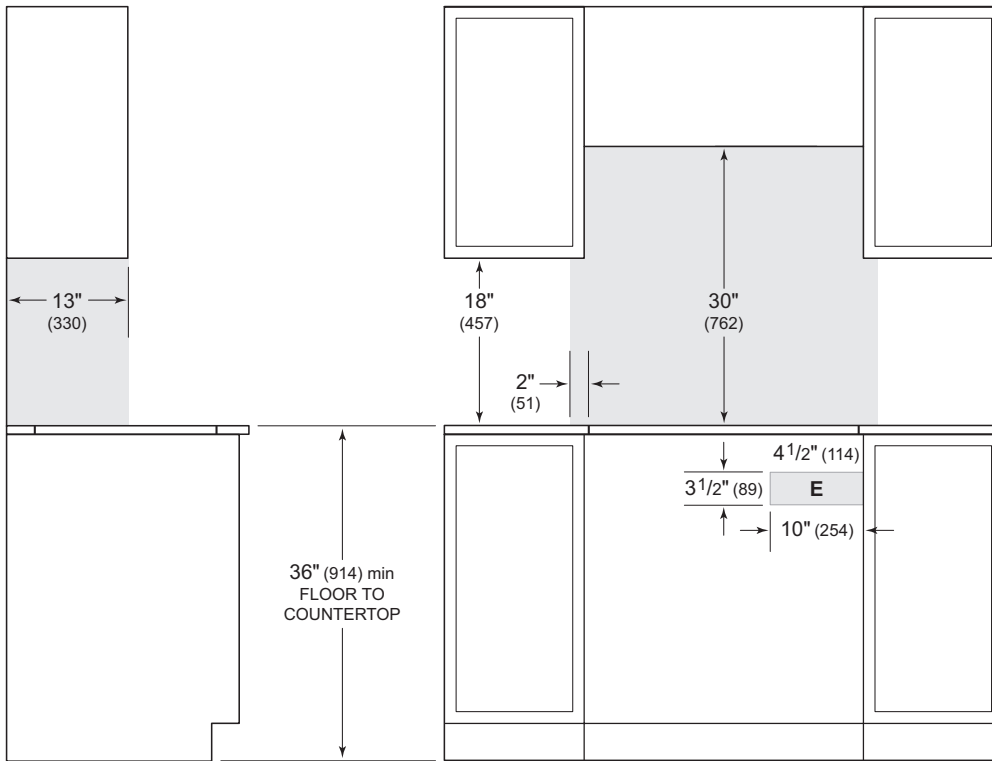
---

## 24" / 30" / 36" Cooktop

### STANDARD INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW

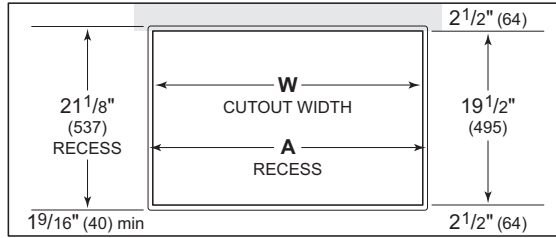
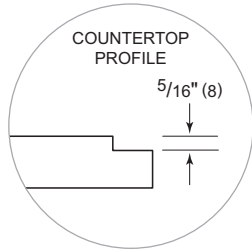
FRONT VIEW

*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.*

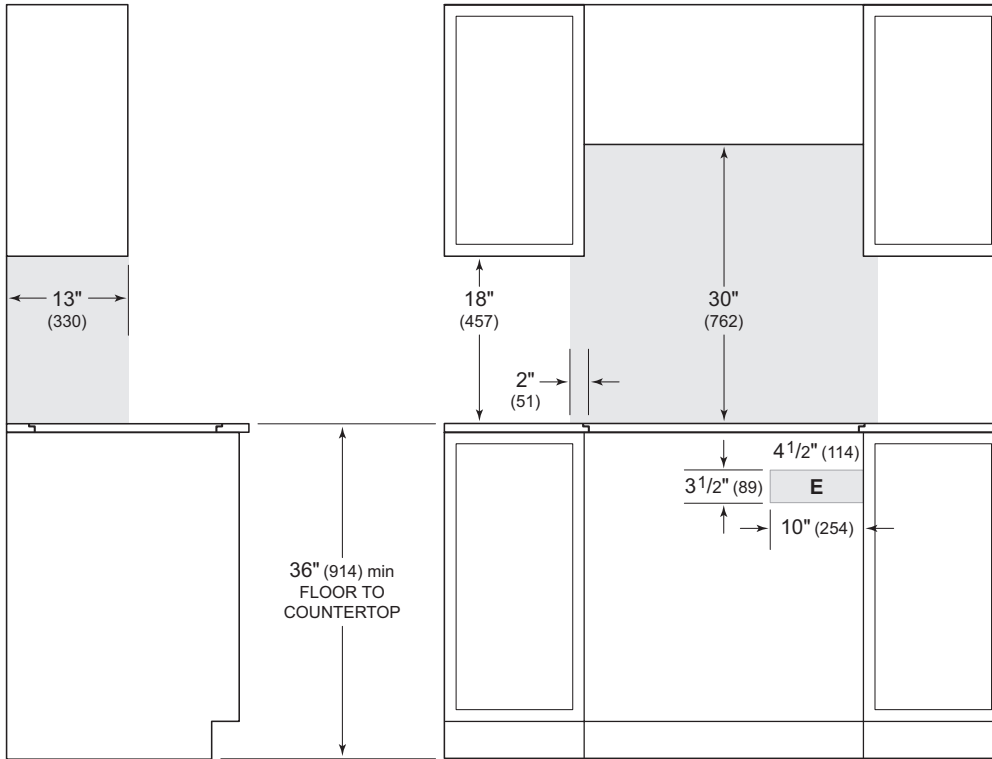
CUTOUT WIDTH	W
24" Induction	22 1/8" (562)
30" Induction/Electric	29" (737)
36" Induction/Electric	35" (889)

## 24" / 30" / 36" Cooktop

### FLUSH INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW

FRONT VIEW

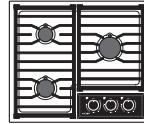
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.  
Electrical supply location only applies to installations with built-in oven.  
Outside corner radius 7/16" (11).*

CUTOUT WIDTH	W	A
24" Induction	22 1/8" (562)	23 3/4" (603)
30" Induction/Electric	29" (737)	30 1/8" (765)
36" Induction/Electric	35" (889)	36 1/8" (918)

## Gas Cooktops

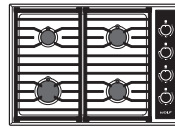
### MODELS

#### TRANSITIONAL FRAMED

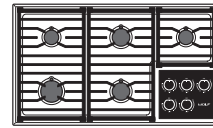


CG243TF/S

#### TRANSITIONAL

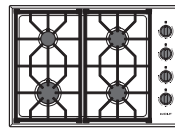


CG304T/S

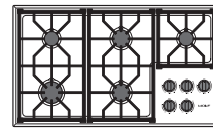


CG365T/S

#### PROFESSIONAL

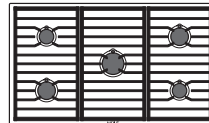


CG304P/S



CG365P/S

#### CONTEMPORARY

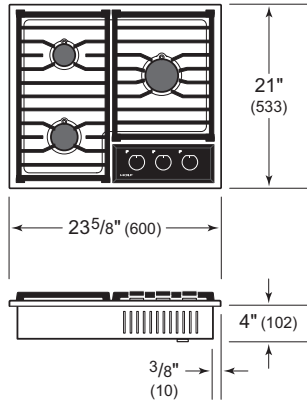


CG365C/S

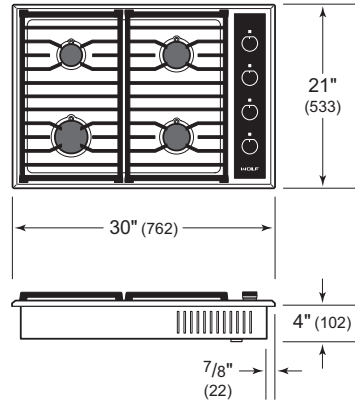


## Gas Cooktops

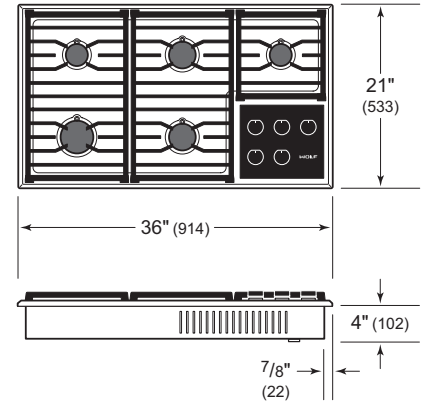
### 24" TRANSITIONAL



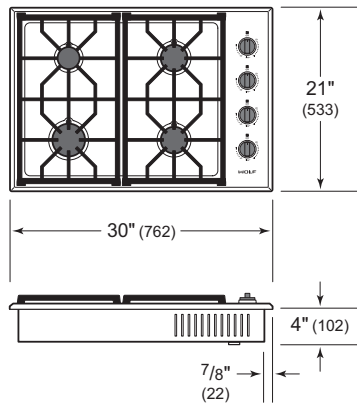
### 30" TRANSITIONAL



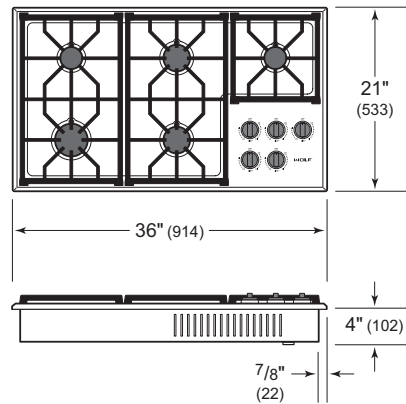
### 36" TRANSITIONAL



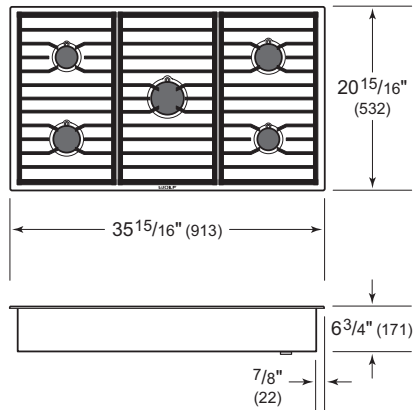
### 30" PROFESSIONAL



### 36" PROFESSIONAL



### 36" CONTEMPORARY



## Planning Information

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

The Contemporary Gas Cooktop can be mounted flush with the top of the countertop, or as a standard installation sitting on top of the countertop surface. If the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cutout must be provided. The countertop must be able to withstand temperatures up to 300°F (149°C).

Control knobs for the Contemporary Gas Cooktop are designed to be mounted on the front face of cabinetry below the unit. Mounting holes must be drilled through the cabinet face. Refer to the illustrations on pages 76–77 for the hole location.

## ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

## ELECTRICAL REQUIREMENTS

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

## GAS SUPPLY

Installation must comply with all applicable gas codes.

If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended.

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

Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT male

### 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)

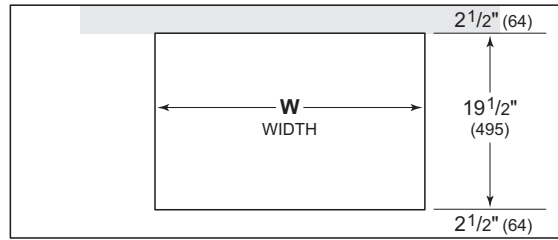
### LP GAS

**WC**

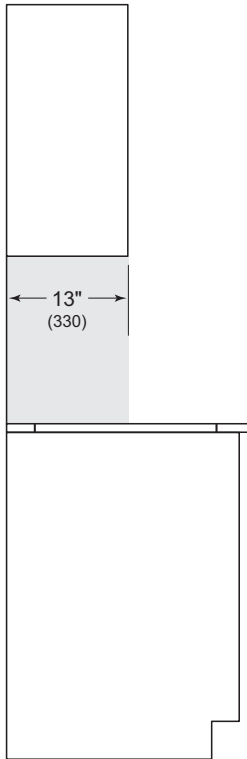
Supply Pressure	10" (25 mb)
Min Line Pressure	11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

## 24" / 30" / 36" Transitional / Professional Gas Cooktop

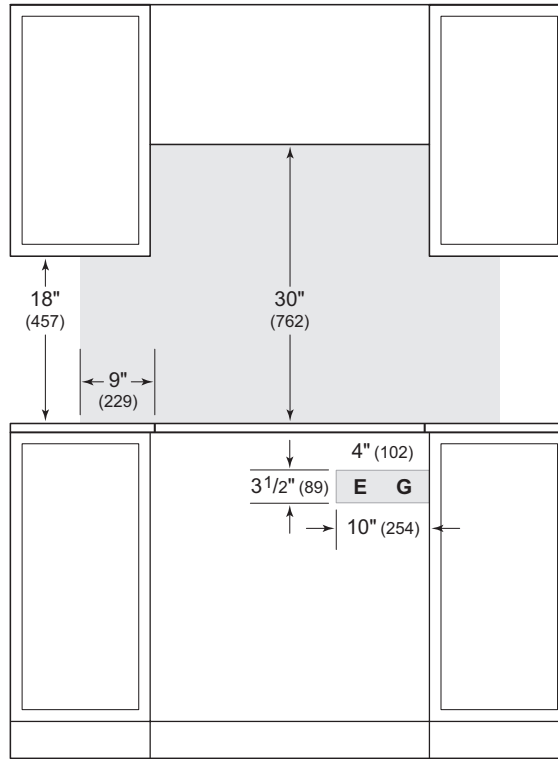
### STANDARD INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW



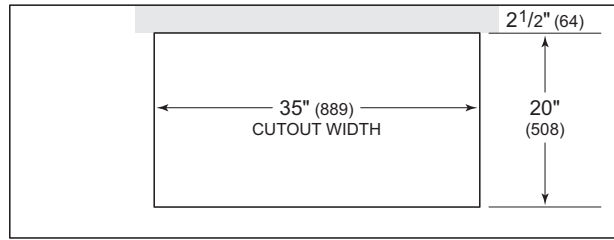
FRONT VIEW

*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.*

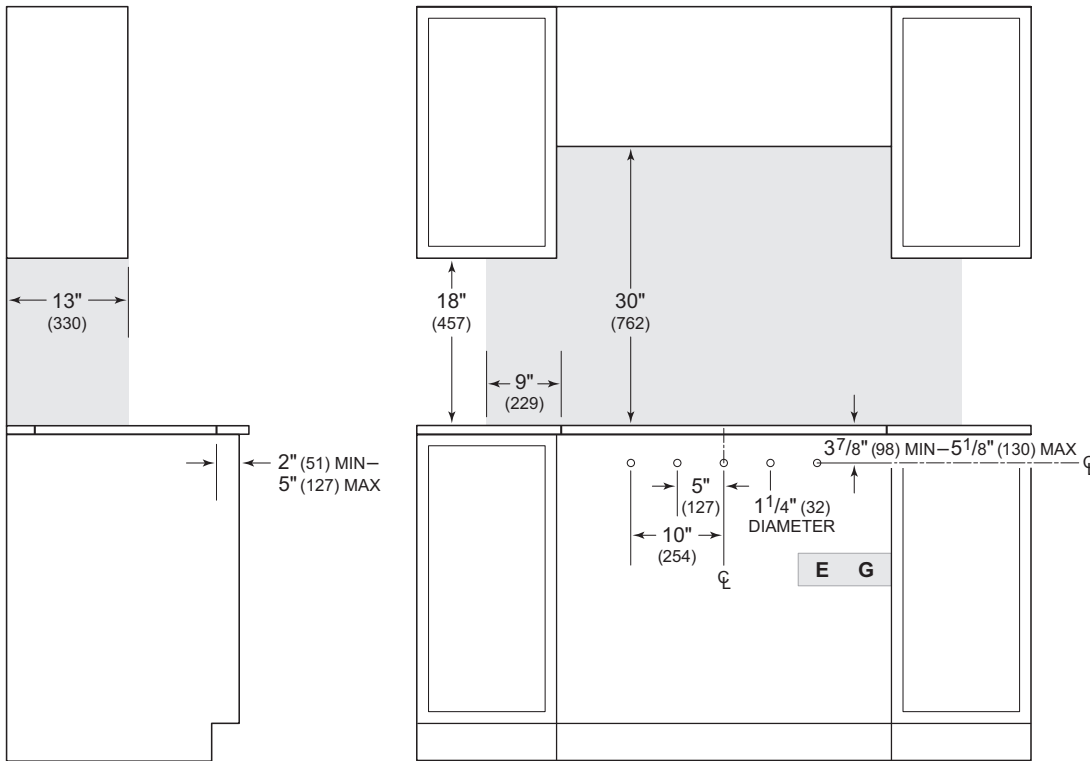
CUTOUT WIDTH	W
24" Transitional	23" (584)
30" Transitional/Professional	29" (737)
36" Transitional/Professional	35" (889)

## 36" Contemporary Gas Cooktop

### STANDARD INSTALLATION



COUNTERTOP CUTOUT



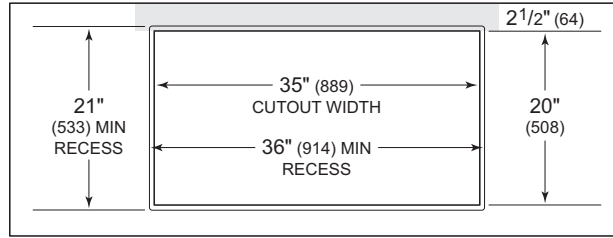
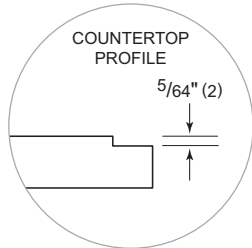
SIDE VIEW

FRONT VIEW

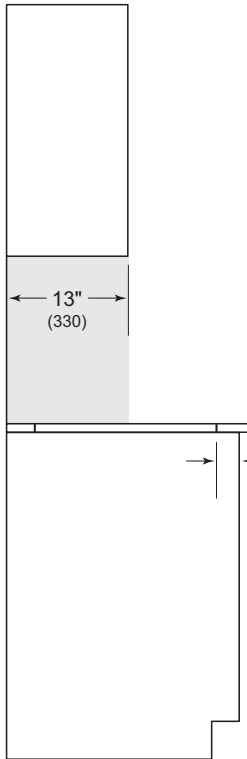
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.  
Maximum facade thickness 1" (25). 1" (25) thickness extends 17" (432) left and right and 2" (51) above and below centerlines.*

## 36" Contemporary Gas Cooktop

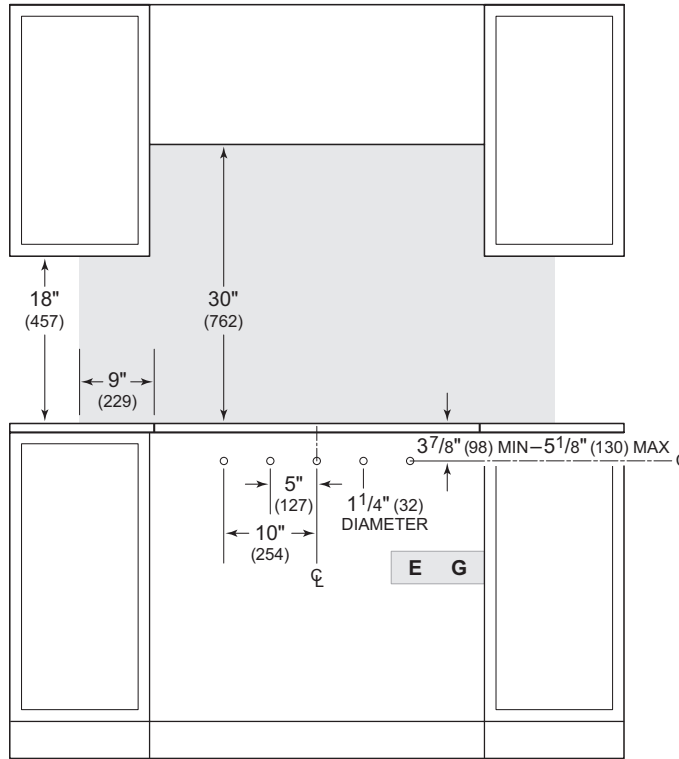
### FLUSH INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW



FRONT VIEW

*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.  
Maximum facade thickness 1" (25). 1" (25) thickness extends 17" (432) left and right and 2" (51) above and below centerlines.  
Outside corner radius 3/8" (10).*

## Module Cooktops

### MODELS



CI152TF/S  
INDUCTION



SM15TF/S  
STEAMER



FM15TF/S  
FRYER



GM15TF/S  
GRILL



TM15TF/S  
TEPPANYAKI



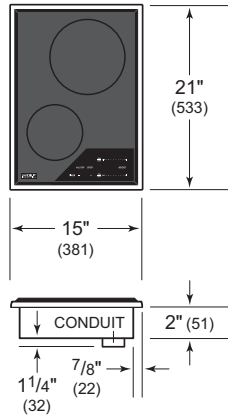
CG152TF/S  
GAS



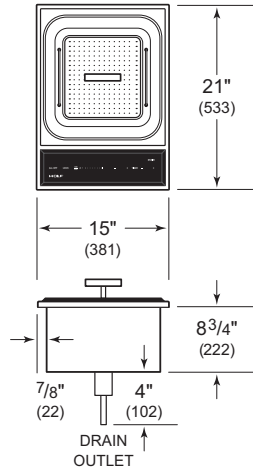
MM15TF/S  
MULTI-FUNCTION

## Module Cooktops

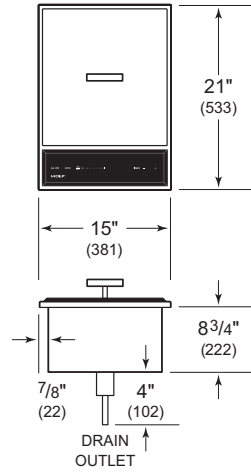
### INDUCTION



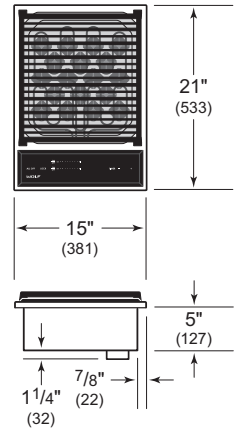
### STEAMER



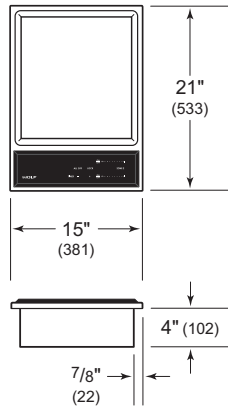
### FRYER



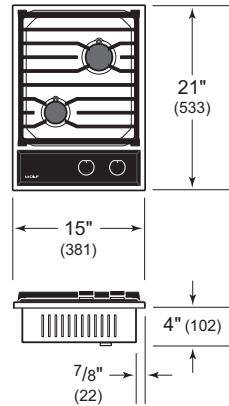
### GRILL



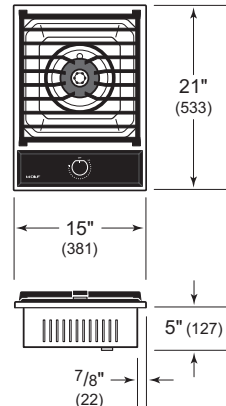
### TEPPANYAKI



### GAS



### MULTIFUNCTION



## Planning Information

**IMPORTANT NOTE:** Wolf does not recommend the use of downdraft ventilation with the Steamer, Fryer, or Grill Modules.

A minimum 2" (51) is required from the bottom of the module to combustible materials. For the Teppanyaki Module, a minimum 7/8" (22) is required from the bottom of the unit to any material.

Refer to the illustrations on the following pages for installation of Module Cooktops.

## MULTIPLE COOKTOPS

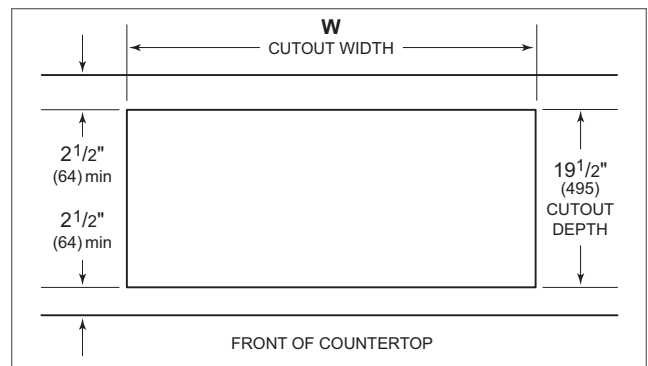
When multiple cooktops or modules are installed side by side, refer to the chart and illustration below for typical configurations. The cutout dimensions provided will accommodate the use of an optional filler strip if desired.

For specific multiple cooktop and module configuration options or the installation of more than six modules, contact Wolf Customer Care at 800-222-7820.

COUNTERTOP CUTOUT	W
(2) 15" Modules*	29" (737)
(3) 15" Modules*	44" (1118)
(4) 15" Modules*	59¼" (1505)
(5) 15" Modules*	74¼" (1886)
(6) 15" Modules*	89¼" (2267)
24" Cooktop**/15" Module*	37⅝" (956)
30" Cooktop/15" Module*	44" (1118)
30" Cooktop/(2) 15" Modules*	59" (1473)
36" Cooktop/15" Module*	50" (1270)

\*Dimensions apply to CI152TF/S, CG152TF/S, SM15TF/S, FM15TF/S, GM15TF/S, TM15TF/S and MM15TF/S.

\*\*23⅝" actual product width.



Countertop cutout



## Planning Information

### ELECTRICAL

Installation must comply with all applicable electrical codes.

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

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

### ELECTRICAL REQUIREMENTS

---

#### ELECTRIC MODULES

Electrical Supply	grounded 3-wire, 240/208 VAC, 50/60 Hz
Steamer, Fryer, Grill, Teppanyaki	15 amp dedicated circuit
Induction	20 amp dedicated circuit
Conduit	flexible 4' (1.2 m)

---

#### GAS MODULES

Electrical Supply	grounded, 120 VAC, 50/60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

---

### DRAIN OUTLET

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

## Planning Information

### GAS SUPPLY

Installation must comply with all applicable gas codes.

If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended.

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 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

---

Gas Supply	3/4" ID line
------------	--------------

---

Gas Inlet	1/2" NPT male
-----------	---------------

#### 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)
-----------------	-------------

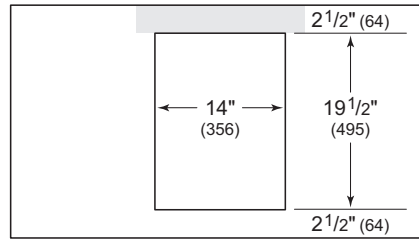
Min Line Pressure	11" (27.4 mb)
-------------------	---------------

Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
------------------------	---------------------------------

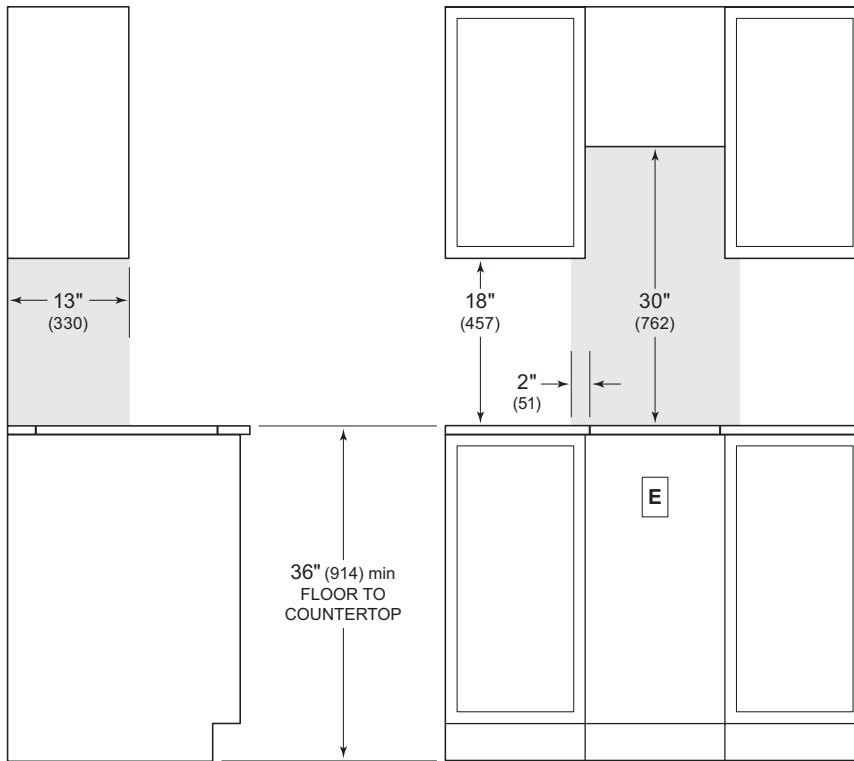
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## Induction Module

### STANDARD INSTALLATION



COUNTERTOP CUTOUT



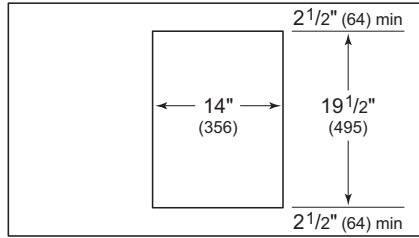
SIDE VIEW

FRONT VIEW

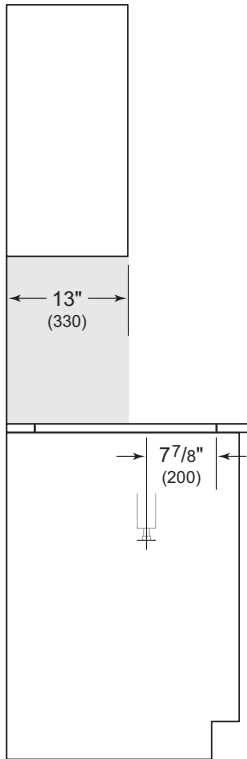
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.*

## Steamer Module

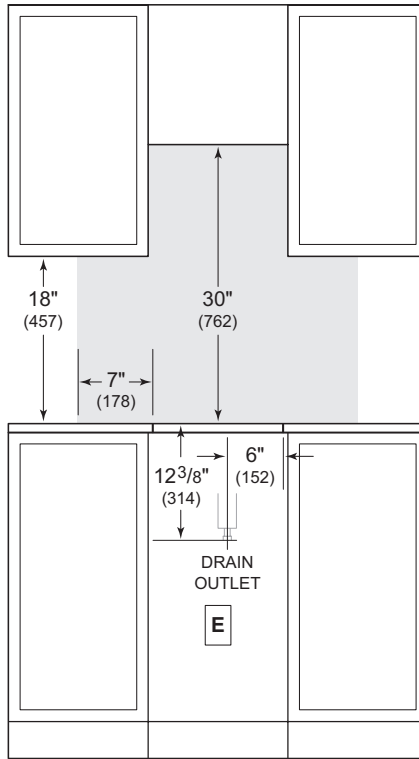
### STANDARD INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW



FRONT VIEW

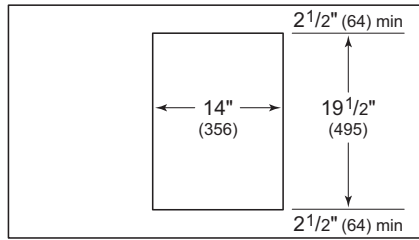
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.*

#### **⚠ WARNING**

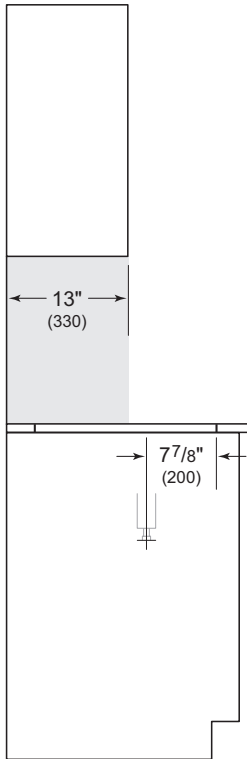
**The Steamer Module must be installed at least 15" (381) from a Fryer Module.**

## Fryer Module

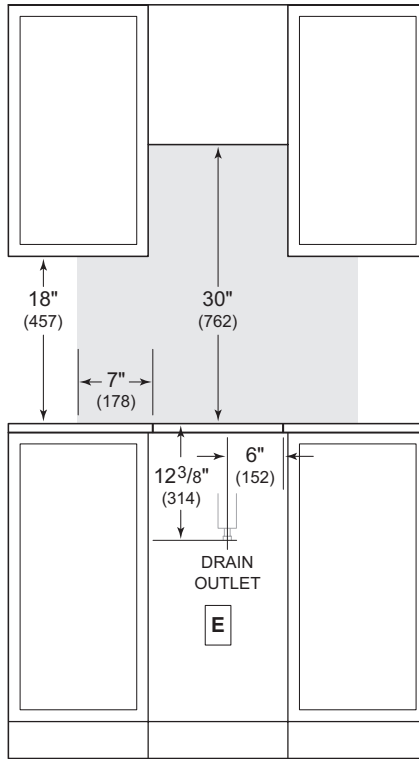
### STANDARD INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW



FRONT VIEW

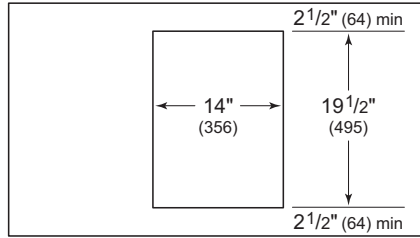
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

#### **⚠ WARNING**

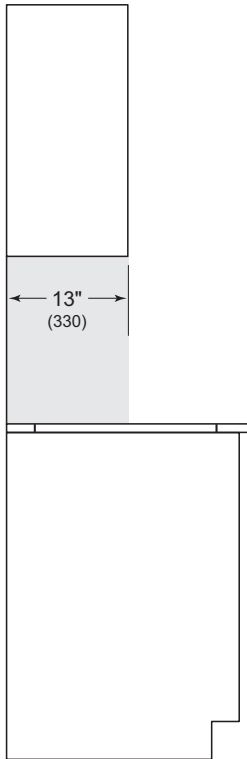
The Fryer Module must be installed at least 15" (381) from any open-flame cooking device or a Steamer Module.

## Grill / Teppanyaki Module

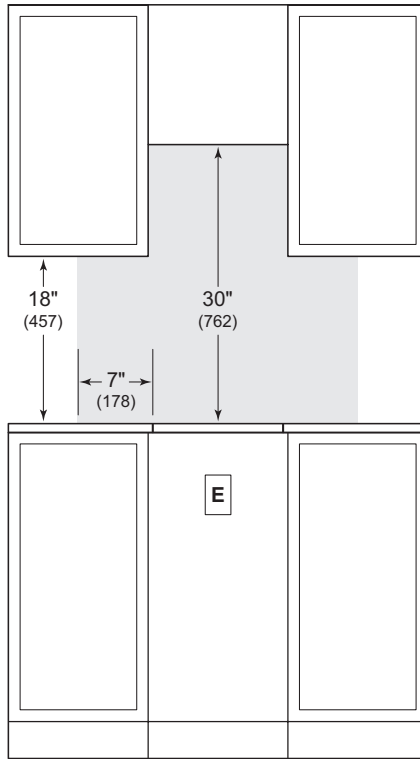
### STANDARD INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW

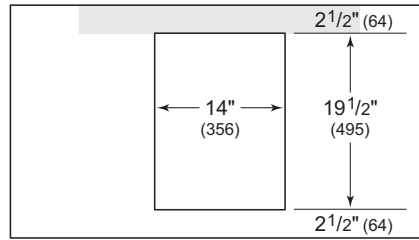


FRONT VIEW

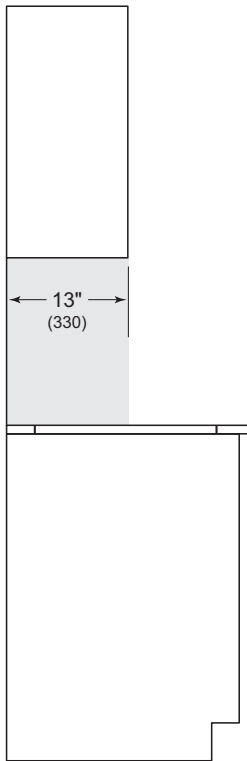
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.*

## Gas / Multifunction Module

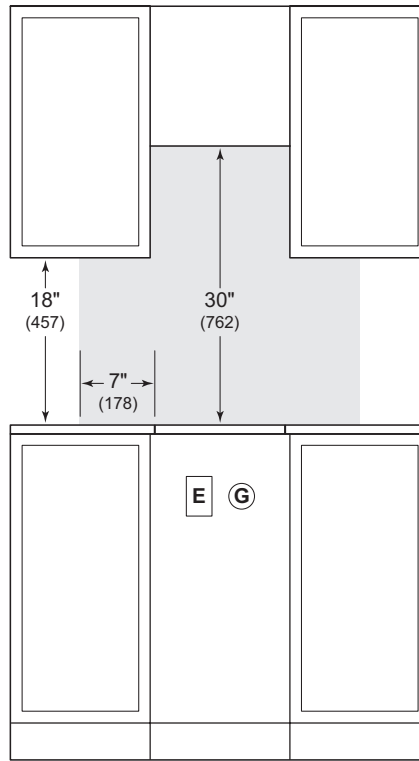
### STANDARD INSTALLATION



COUNTERTOP CUTOUT



SIDE VIEW



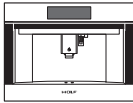
FRONT VIEW

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

Coffee System

MODELS

24" TRANSITIONAL

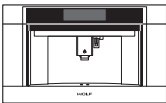


EC2450TE/S

30" TRANSITIONAL



EC3050TE/S

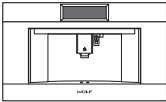


EC3050TM/S

30" PROFESSIONAL



EC3050PE/S

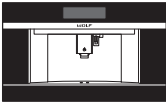


EC3050PM/S

30" CONTEMPORARY



EC3050CM/S



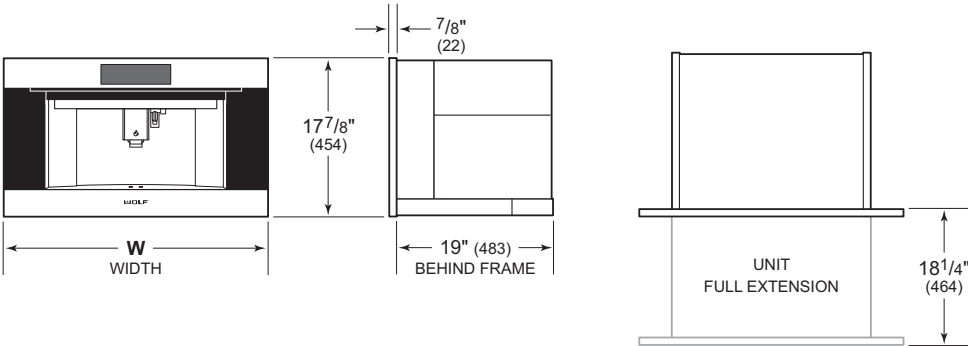
EC3050CM/B





## Coffee System

### DIMENSIONS



WIDTH	W
24" Model	$23\frac{1}{2}"$ (597)
30" Model	$29\frac{7}{8}"$ (759)

## Planning Information

The Coffee System can be installed in a standard or flush inset application. The sides of the cabinet opening must be adequate to support installation of the mounting slides. Refer to the illustration below.

Finish the edges of the opening.

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

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

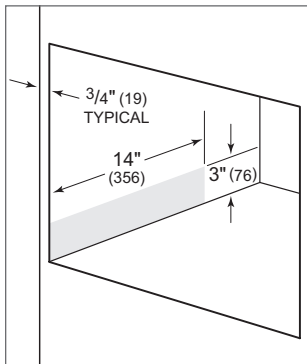
## INSTALLATION REQUIREMENTS

Minimum Base Support 100 lb (45 kg)

TRIM OVERLAP	24" MODEL	30" MODEL
Top	$\frac{3}{16}$ " (5)	$\frac{3}{16}$ " (5)
Bottom	0" (0)	0" (0)
Sides	$1\frac{1}{16}$ " (18)	$3\frac{7}{8}$ " (98)

## COMBINATION INSTALLATIONS

If a Coffee System is installed above a Cup Warming Drawer, specify one opening for both units. To achieve the minimum reveal between the units, place the Coffee System support rails on top of the Cup Warming Drawer, then secure the rails to the sides of the cabinet. Any material between the units will increase the horizontal reveal between the two products.



Slide support

## Planning Information

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

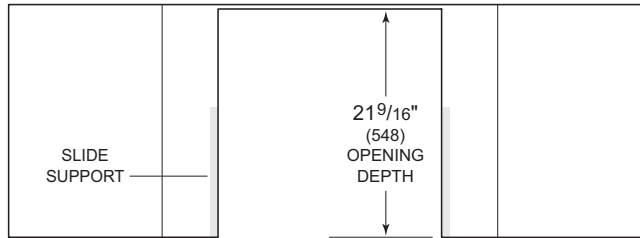
Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

### ELECTRICAL REQUIREMENTS

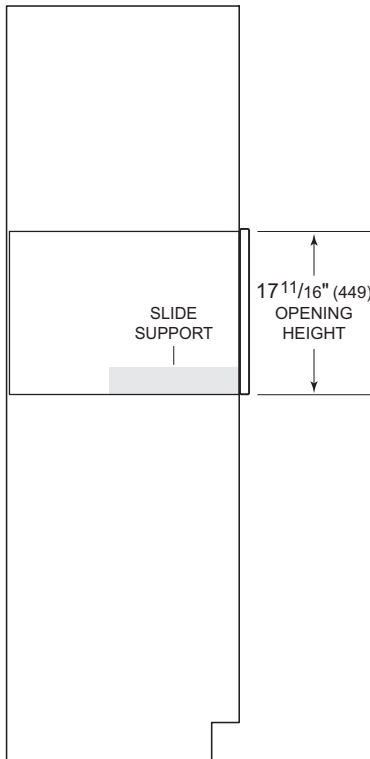
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

## Coffee System

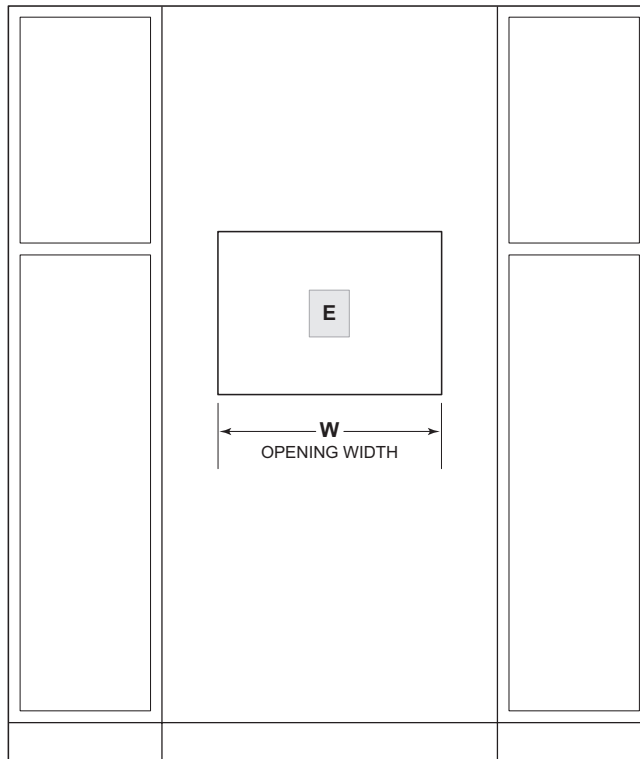
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



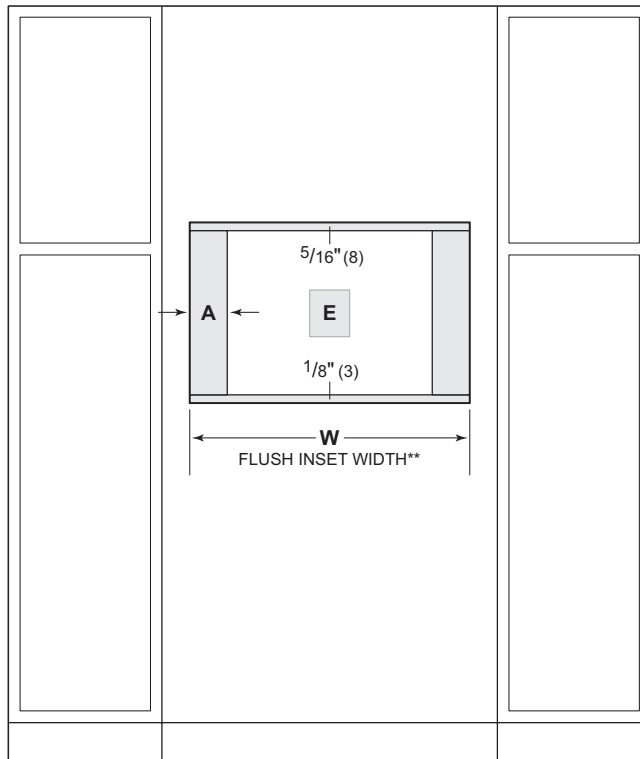
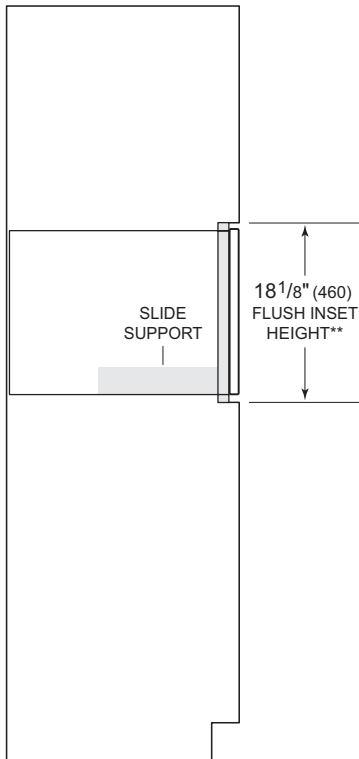
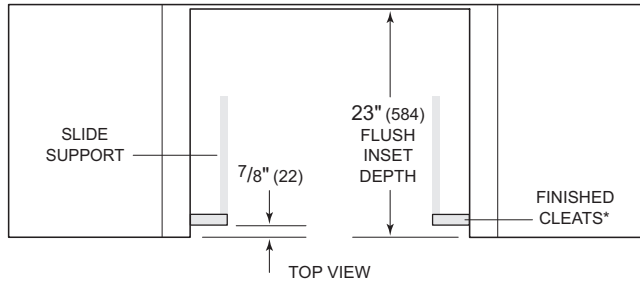
FRONT VIEW

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

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

## Coffee System

### FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

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

\*\*Dimension provides minimum reveals.

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

## Cup Warming Drawer

### MODEL

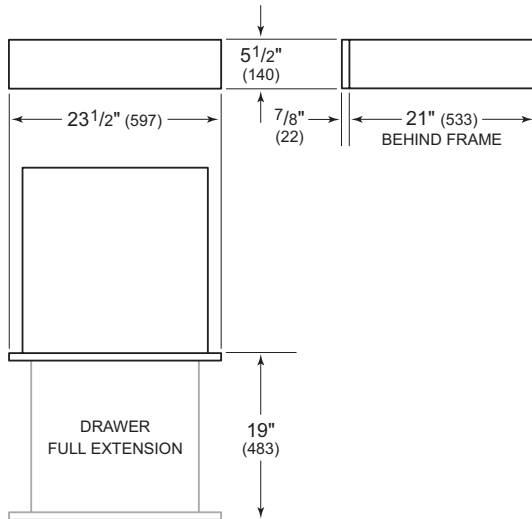
CW24/S  
STAINLESS



# Cup Warming Drawer

## Cup Warming Drawer

### DIMENSIONS



## Planning Information

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

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

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

### INSTALLATION REQUIREMENTS

BASE SUPPORT	MIN
Cup Warming Drawer	75 lb (34 kg)
TRIM OVERLAP	
Top	0" (0)
Bottom	0" (0)
Sides	1 1/16" (18)

### COMBINATION INSTALLATION

To install a Cup Warming Drawer below a Coffee System, one opening for both units must be specified. To achieve the minimum reveal between the units, place the Coffee System support rails on top of the Cup Warming Drawer, then secure the rails to the sides of the cabinet. Any material between the units will increase the horizontal reveal.

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

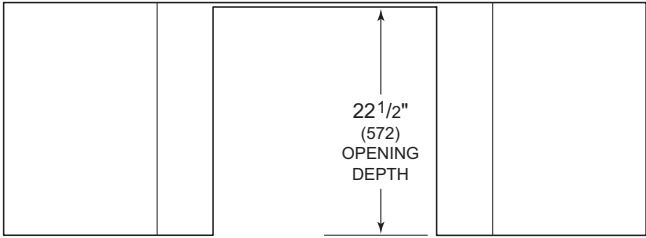
### ELECTRICAL REQUIREMENTS

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

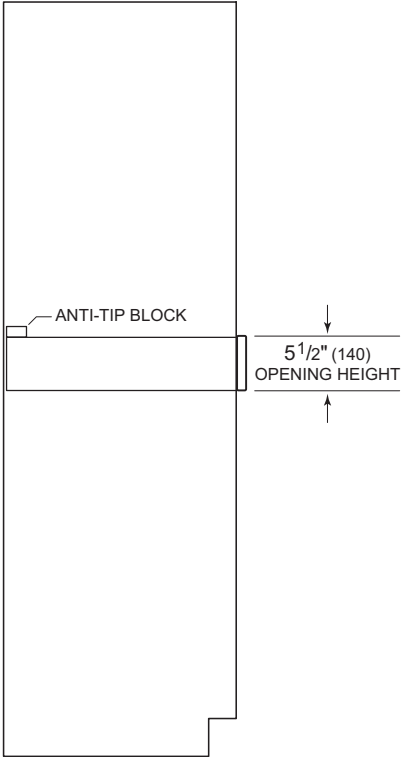
# Cup Warming Drawer

## Cup Warming Drawer

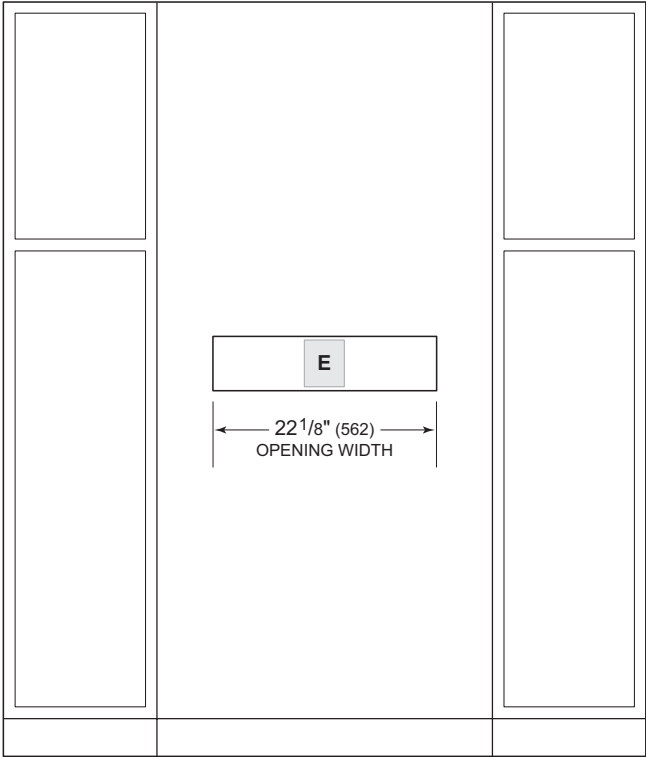
### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



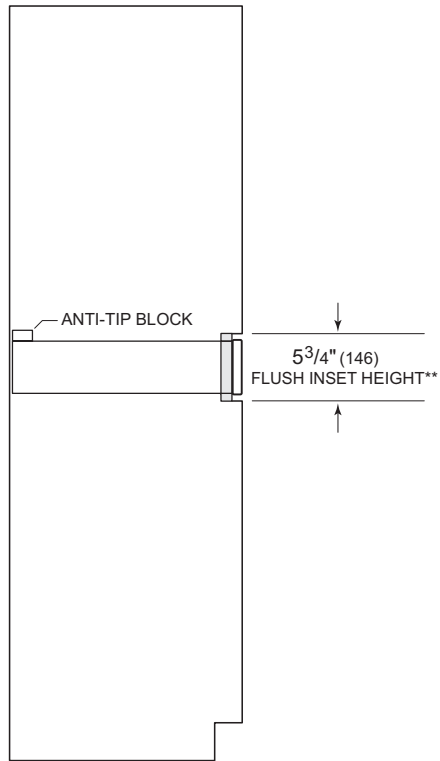
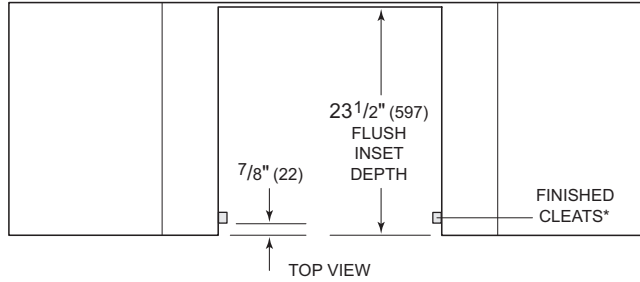
FRONT VIEW



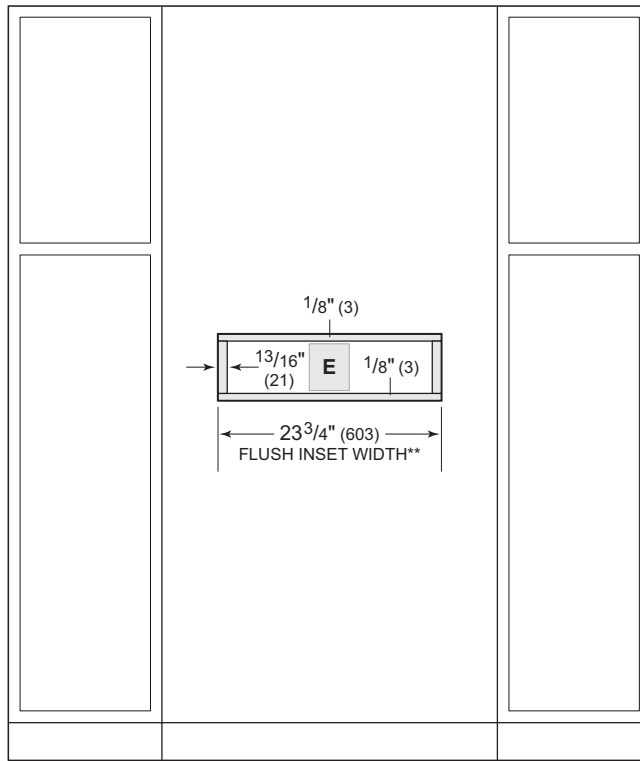
# Cup Warming Drawer

## Cup Warming Drawer

### FLUSH INSET INSTALLATION



SIDE VIEW



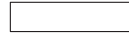
FRONT VIEW

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

\*\*Dimension provides minimum reveals.

## Vacuum Seal Drawer

### DRAWER FRONTS



STAINLESS STEEL



BLACK GLASS

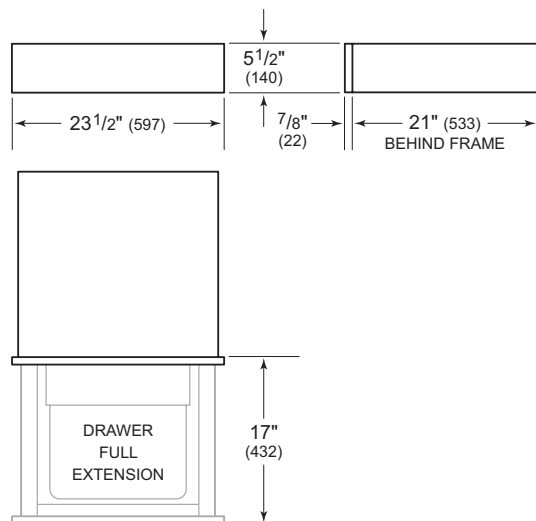


INTEGRATED

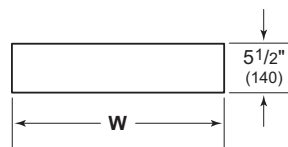
# Vacuum Seal Drawer

## Dimensions

### VACUUM SEAL DRAWER



### DRAWER FRONT



### DRAWER FRONT

**W**

24" Drawer Front	$23\frac{1}{2}$ " (597)
30" Drawer Front	$29\frac{7}{8}$ " (759)

### INTEGRATED DRAWER FRONT

A panel mounting kit is required when installing a custom panel.

**IMPORTANT NOTE:** A handle cannot be installed on the custom panel.

The panel mounting kit is available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

## Planning Information

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

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

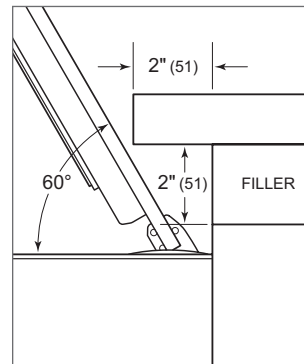
For flush inset installations, a minimum  $\frac{1}{8}$ " (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

### INSTALLATION REQUIREMENTS

<b>BASE SUPPORT</b>		<b>MIN</b>
Vacuum Seal Drawer		75 lb (34 kg)
<b>TRIM OVERLAP</b>		
Top		0" (0)
Bottom		0" (0)
Sides		$1\frac{1}{16}$ " (18)

### FILLER

A filler is required if installed below a countertop. The lid is designed to remain open at 60°. Refer to the illustration below.



Filler

## Planning Information

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

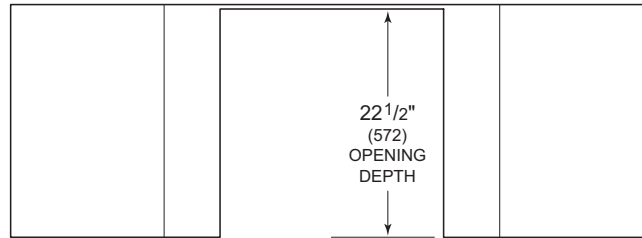
### ELECTRICAL REQUIREMENTS

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

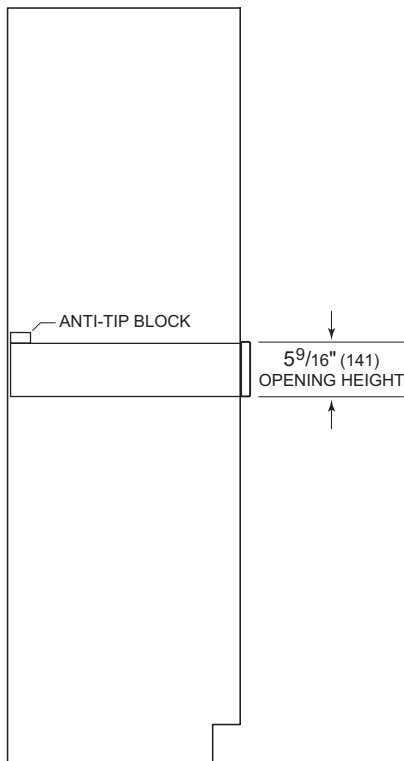
# Vacuum Seal Drawer

## Vacuum Seal Drawer

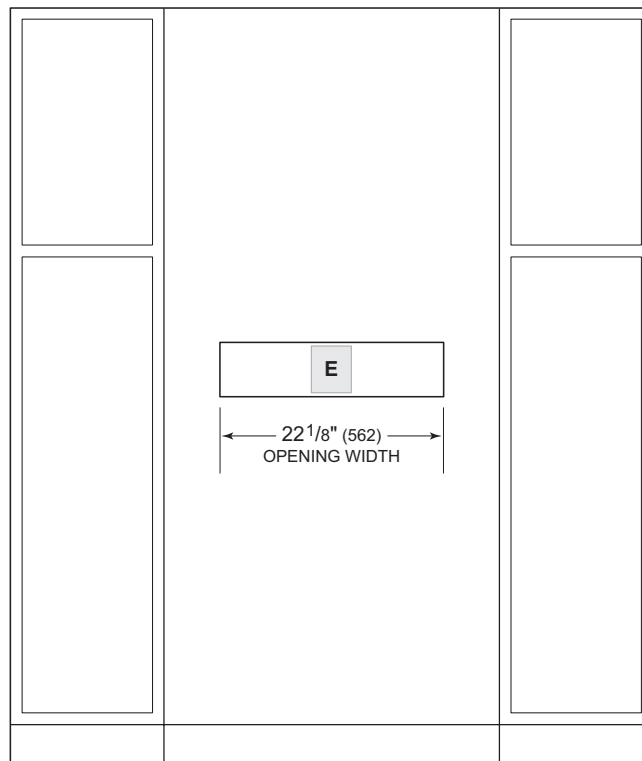
### STANDARD INSTALLATION



TOP VIEW



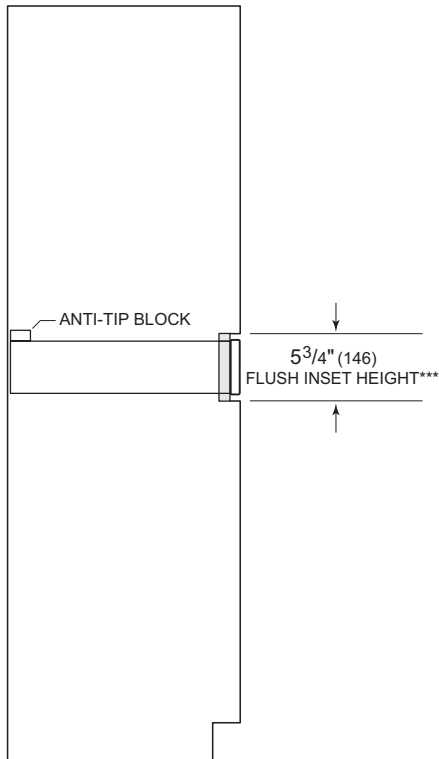
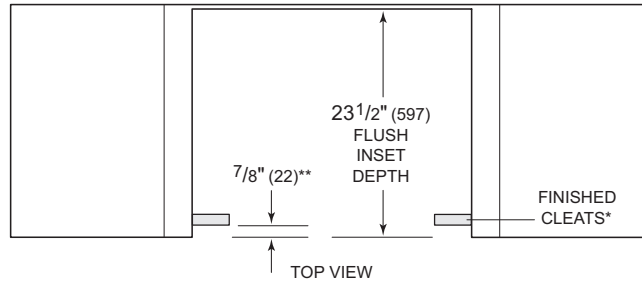
SIDE VIEW



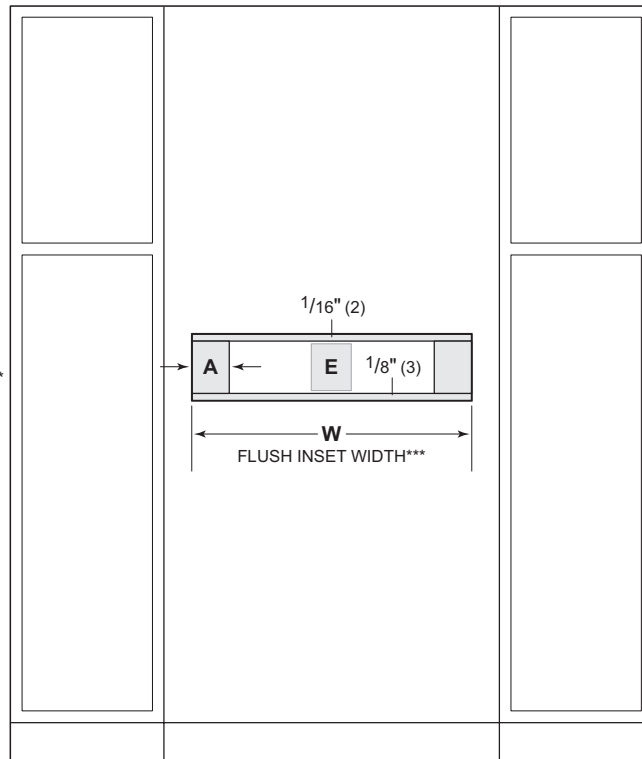
FRONT VIEW

## Vacuum Seal Drawer

### FLUSH INSET INSTALLATION



SIDE VIEW



FRONT VIEW

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

\*\*Cleat depth assumes a stainless steel, black glass, or 3/4" (19) custom panel.

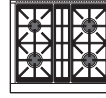
\*\*\*Dimension provides minimum reveals.

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

Dual Fuel Ranges

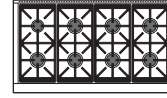
CONFIGURATIONS

30" RANGE



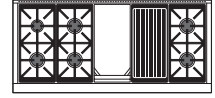
DF30450/S/P

48" RANGE

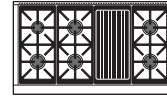


DF48850/S/P

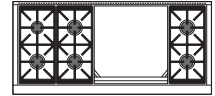
60" RANGE



DF60650CG/S/P

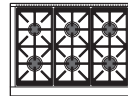


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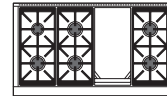


DF60650DG/S/P

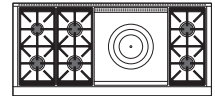
36" RANGE



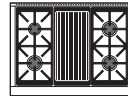
DF36650/S/P



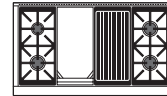
DF48650G/S/P



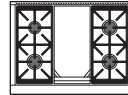
DF60650F/S/P



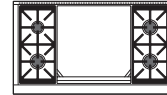
DF36450C/S/P



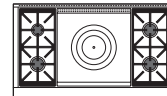
DF48450CG/S/P



DF36450G/S/P



DF48450DG/S/P



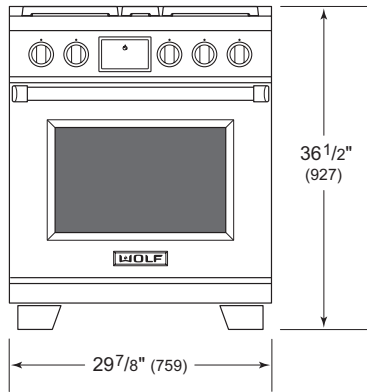
DF48450F/S/P



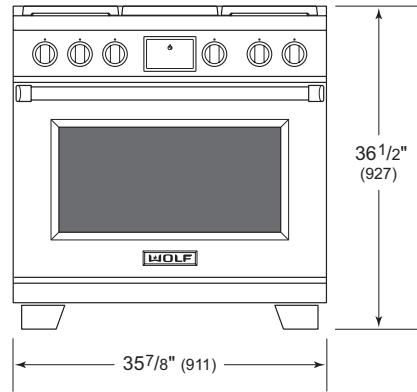
# Dual Fuel Ranges

## Dual Fuel Ranges

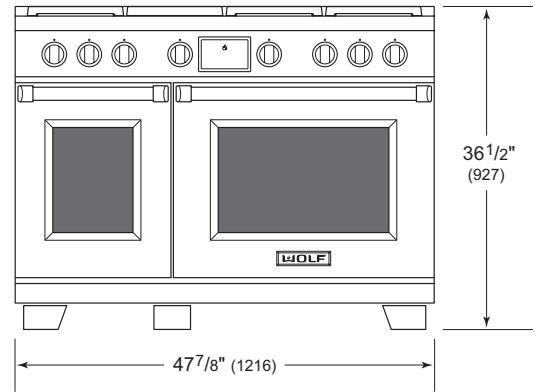
### 30" RANGE



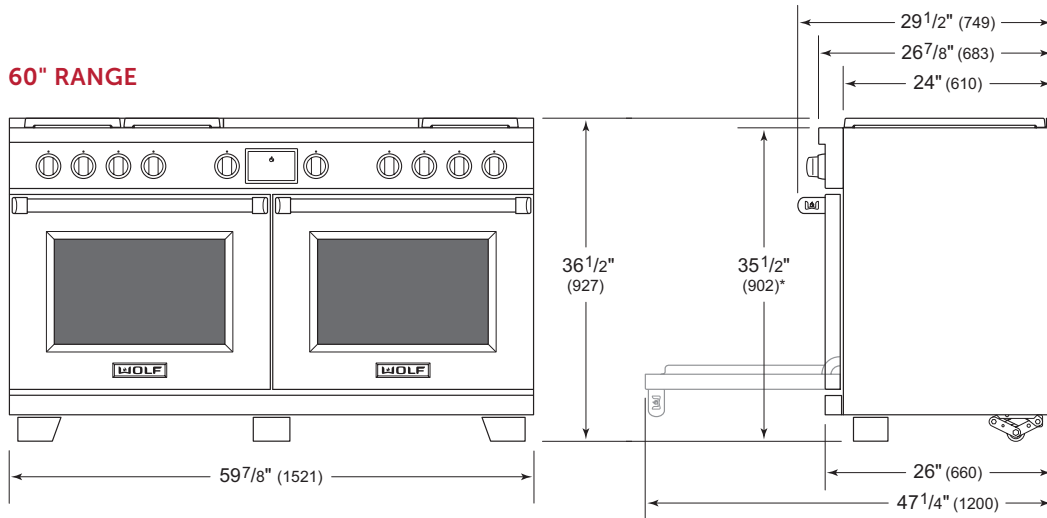
### 36" RANGE



### 48" RANGE



### 60" RANGE



\*35 1/2" (902) MIN TO 38" (965) MAX

### SIDE VIEW—ALL RANGES

# Dual Fuel Ranges

## Planning Information

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

A Wolf Pro Ventilation Hood is recommended with the Dual Fuel Range. Refer to page 148 for Pro Ventilation.

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

If a power supply cord is used, the cord must be designated for use with ranges and rated for 240 V, 30 or 50 amps (refer to the chart below), and must include 3 or 4 conductors. A 4-conductor cord is required for installations where grounding through the neutral is prohibited.

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

### ELECTRICAL REQUIREMENTS—SINGLE OVEN

Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Total Amps	21
Max Connected Load	5.2 kW

### ELECTRICAL REQUIREMENTS—DOUBLE OVEN

Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Total Amps	42.5
Max Connected Load	10.2 kW

### GAS SUPPLY

Installation must comply with all applicable gas codes.

If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended.

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

Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

#### NATURAL GAS

Supply Pressure	5" (12.5 mb)	<b>WC</b>
Min Line Pressure	7" (17.5 mb)	
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	

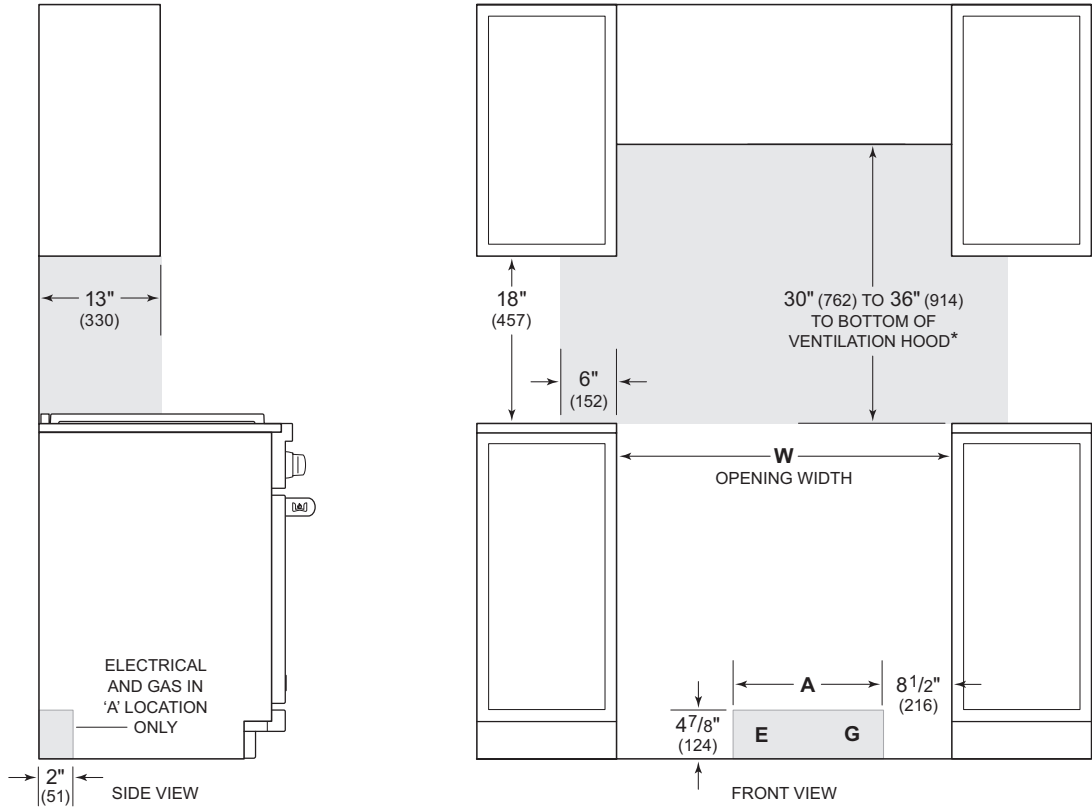
#### LP GAS

Supply Pressure	10" (25 mb)	<b>WC</b>
Min Line Pressure	11" (27.4 mb)	
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	

# Dual Fuel Ranges

## Dual Fuel Range

### INSTALLATION



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

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

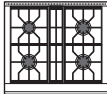
*For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.*

OPENING WIDTH	W	A
30" Range	30" (762)	10¼" (260)
36" Range	36" (914)	16¼" (413)
48" Range	48" (1219)	18¼" (464)
60" Range	60" (1524)	18¼" (464)

Gas Ranges

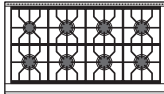
CONFIGURATIONS

30" RANGE



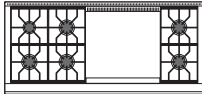
GR304

48" RANGE



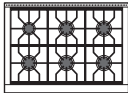
GR488

60" RANGE



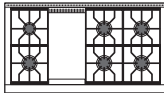
GR606DG

36" RANGE



GR366

48" RANGE

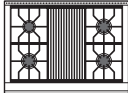


GR486G

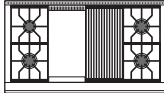
60" RANGE



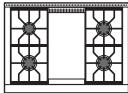
GR606CG



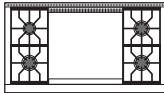
GR364C



GR484CG



GR364G



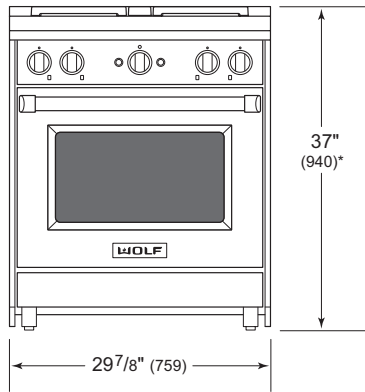
GR484DG



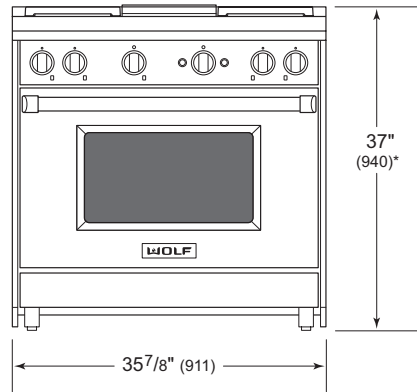
# Gas Ranges

## Gas Ranges

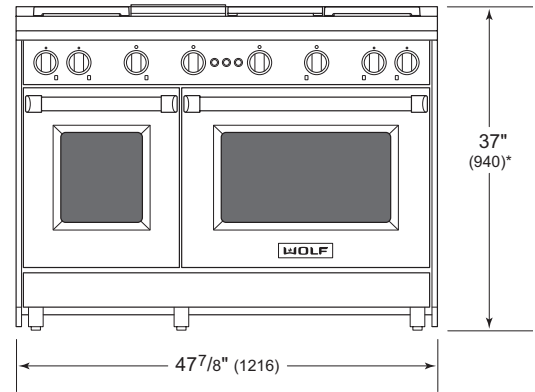
**30" RANGE**



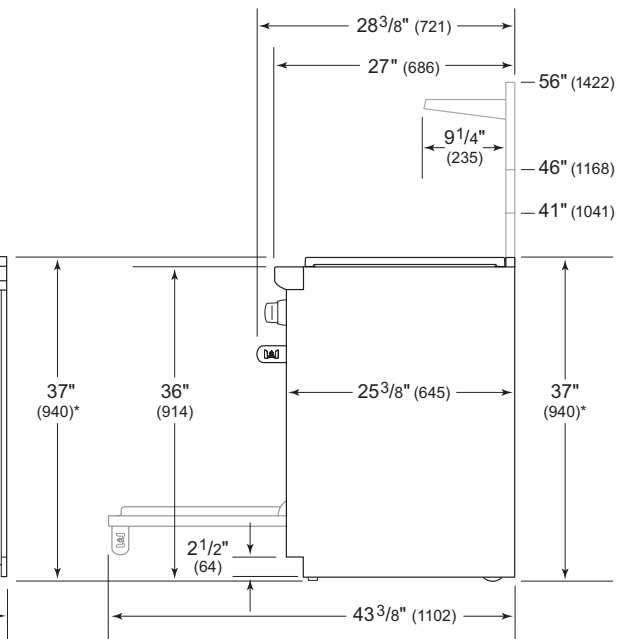
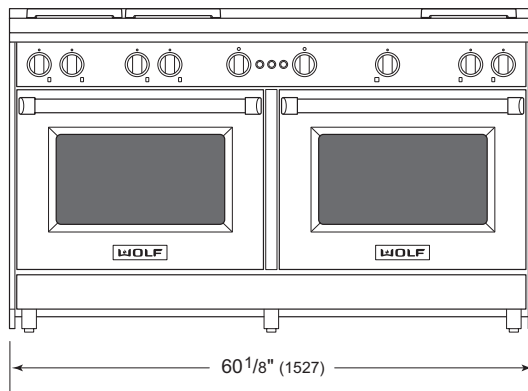
**36" RANGE**



**48" RANGE**



**60" RANGE**



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

### SIDE VIEW—ALL 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.

A Wolf Pro Ventilation Hood is recommended with the Gas Range. Refer to page 148 for Pro Ventilation.

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

### ELECTRICAL REQUIREMENTS

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

### GAS SUPPLY

Installation must comply with all applicable gas codes.

If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended.

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

Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

### NATURAL GAS

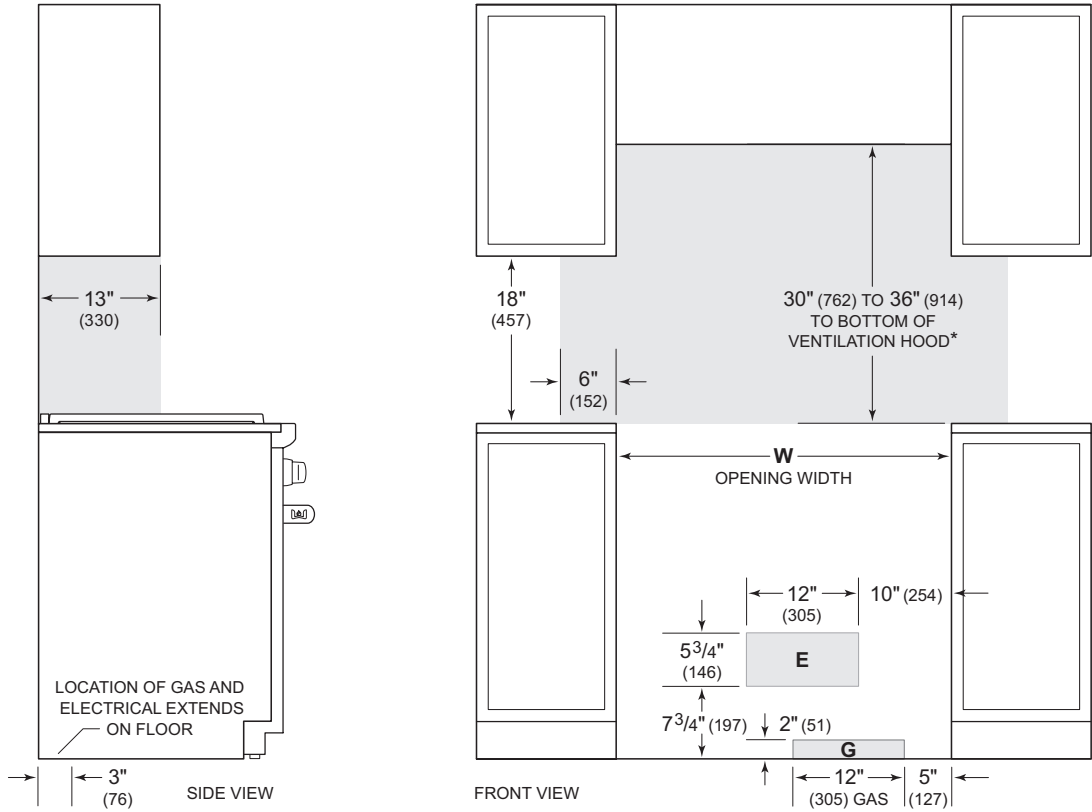
Supply Pressure	5" (12.5 mb)	<b>WC</b>
Min Line Pressure	7" (17.5 mb)	
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	

### LP GAS

Supply Pressure	10" (25 mb)	<b>WC</b>
Min Line Pressure	11" (27.4 mb)	
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	

## Gas Range

### INSTALLATION



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

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces.

Combustible materials cannot be located within this area.

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

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

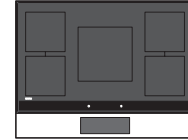
## Induction Ranges

### CONFIGURATIONS

#### TRANSITIONAL



IR30450/S/T



IR36550/S/T

#### PROFESSIONAL



IR30450/S/P

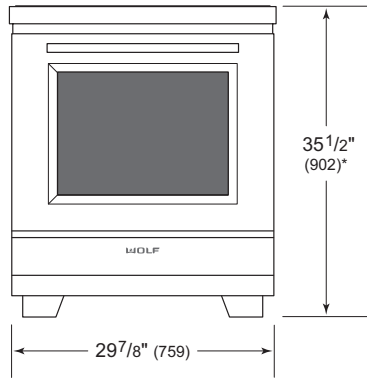


IR36550/S/P

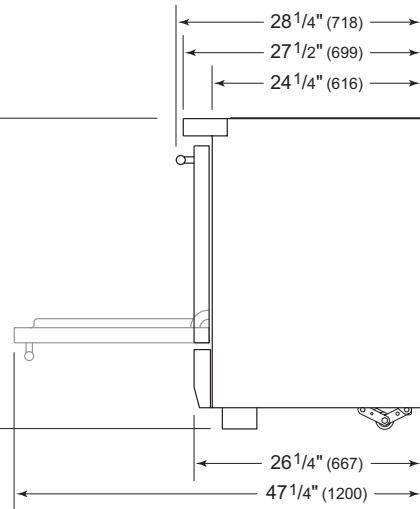
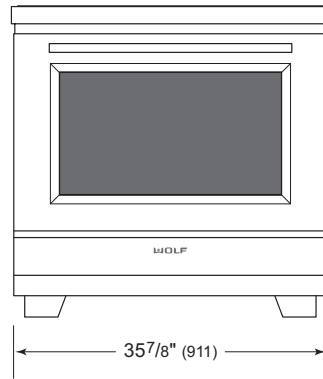


## Induction Ranges

### 30" TRANSITIONAL



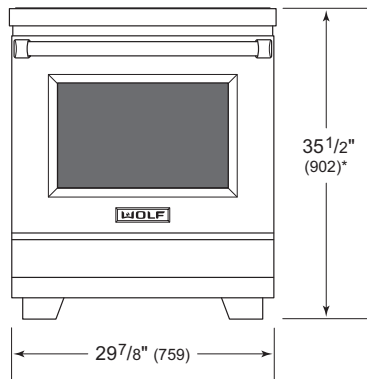
### 36" TRANSITIONAL



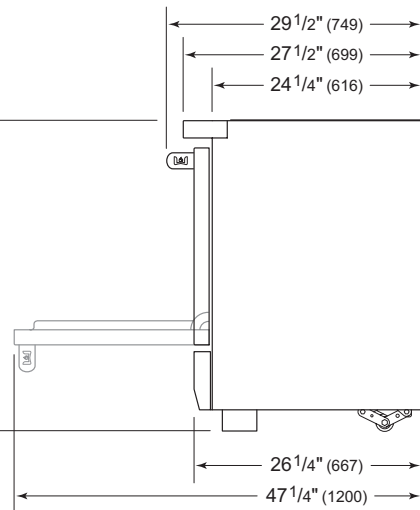
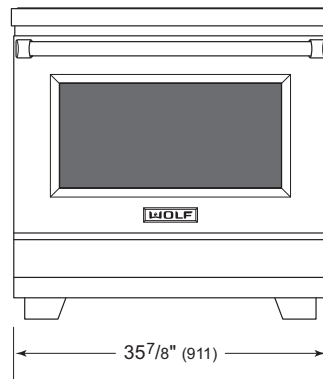
\*35 1/2" (902) MIN TO 38" (965) MAX

**SIDE VIEW—TRANSITIONAL**

### 30" PROFESSIONAL



### 36" PROFESSIONAL



\*35 1/2" (902) MIN TO 38" (965) MAX

**SIDE VIEW—PROFESSIONAL**

## Planning Information

Follow all minimum clearances to combustibile surfaces shown in the illustration on the following page.

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

If a power supply cord is used, the cord must be designed for use with ranges and rated for 240 V, 50 amps, and must include 3 or 4 conductors. A 4-conductor cord is required for installations where grounding through the neutral is prohibited.

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

### ELECTRICAL REQUIREMENTS

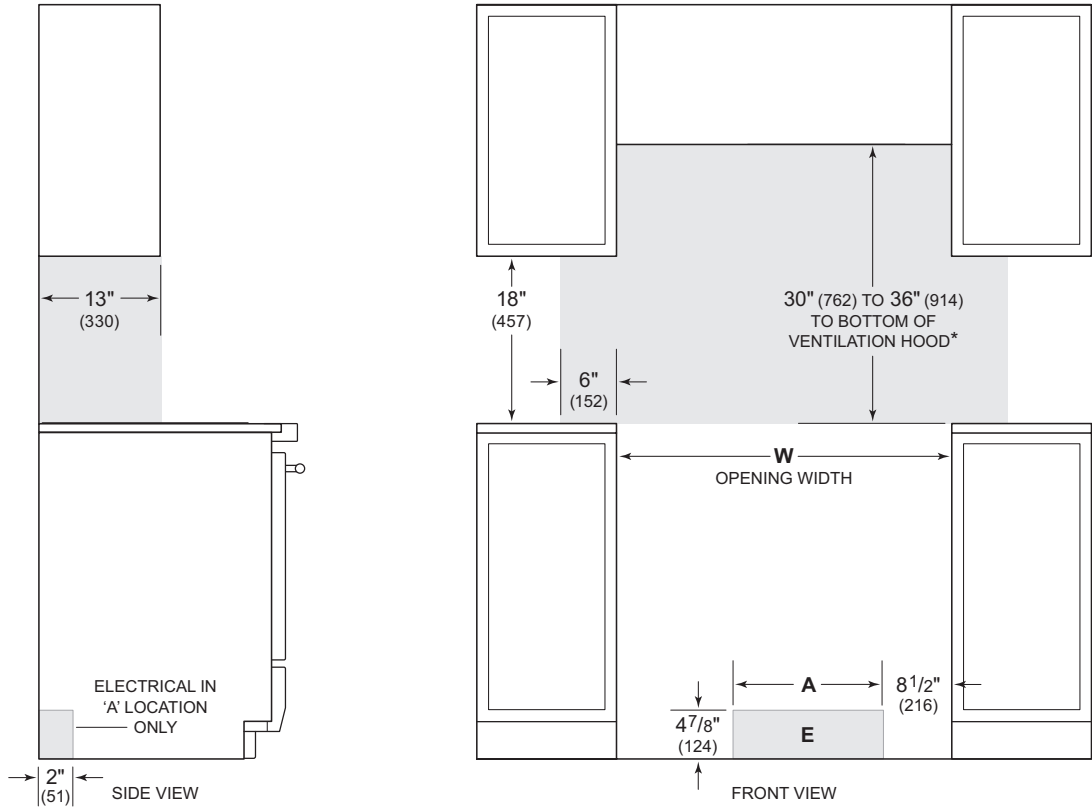
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Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit

---

## Induction Range

### INSTALLATION



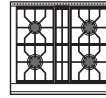
*\*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials.*  
**NOTE:** Shaded area above countertop indicates minimum clearance to combustible surfaces. Combustible materials cannot be located within this area.  
 For island installation, 12" (305) minimum clearance back of range to combustible rear wall above countertop.

OPENING WIDTH	W	A
30" Range	30" (762)	10 1/4" (260)
36" Range	36" (914)	16 1/4" (413)

## Sealed Burner Rangetops

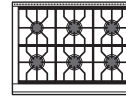
### CONFIGURATIONS

#### 30" RANGETOP



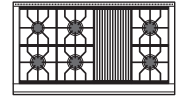
SRT304

#### 36" RANGETOP

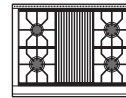


SRT366

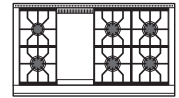
#### 48" RANGETOP



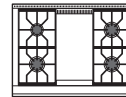
SRT486C



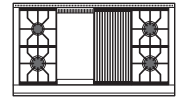
SRT364C



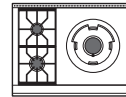
SRT486G



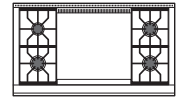
SRT364G



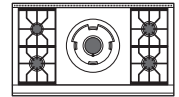
SRT484CG



SRT362W



SRT484DG

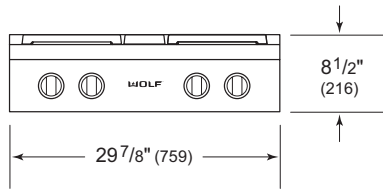


SRT484W

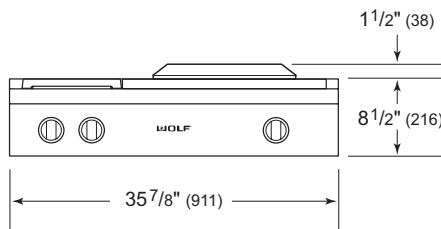
# Sealed Burner Rangetops

## Sealed Burner Rangetops

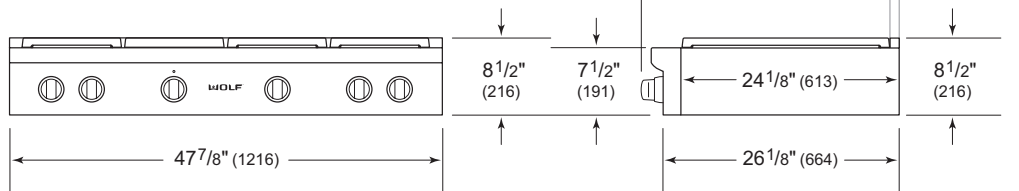
### 30" RANGETOP



### 36" RANGETOP (WOK MODEL SHOWN)



### 48" RANGETOP



SIDE VIEW—ALL RANGETOPS

# Sealed Burner Rangetops

## Planning Information

The platform to support the Sealed Burner Rangetop must include a cutout for electrical and gas supply connections. Refer to the chart below for minimum base support.

When installing against a combustible surface, a minimum 5" (127) riser is required for model SRT366, and a minimum 10" (254) riser is required for 36" and 48" Sealed Burner Rangetops with a charbroiler or griddle. Follow all minimum clearances to combustible surfaces shown in the illustration on the following page. Models SRT362W and SRT484W cannot be installed against a combustible surface.

A Wolf Pro Ventilation Hood is recommended with the sealed burner rangetop. Refer to page 148 for Pro Ventilation.

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

### INSTALLATION REQUIREMENTS

<b>BASE SUPPORT</b>	<b>MIN</b>
30" Rangetop	200 lb (91 kg)
36" Rangetop	250 lb (113 kg)
48" Rangetop	300 lb (136 kg)

<b>PLATFORM</b>	<b>MIN</b>
Thickness	¾" (19)

### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

### ELECTRICAL REQUIREMENTS

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

### GAS SUPPLY

Installation must comply with all applicable gas codes.

If local codes permit, a certified, 3' (.9 m) long, ½" (13) or ¾" (19) ID flexible metal appliance connector is recommended.

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

Gas Supply	¾" ID line
Gas Inlet	½" NPT female

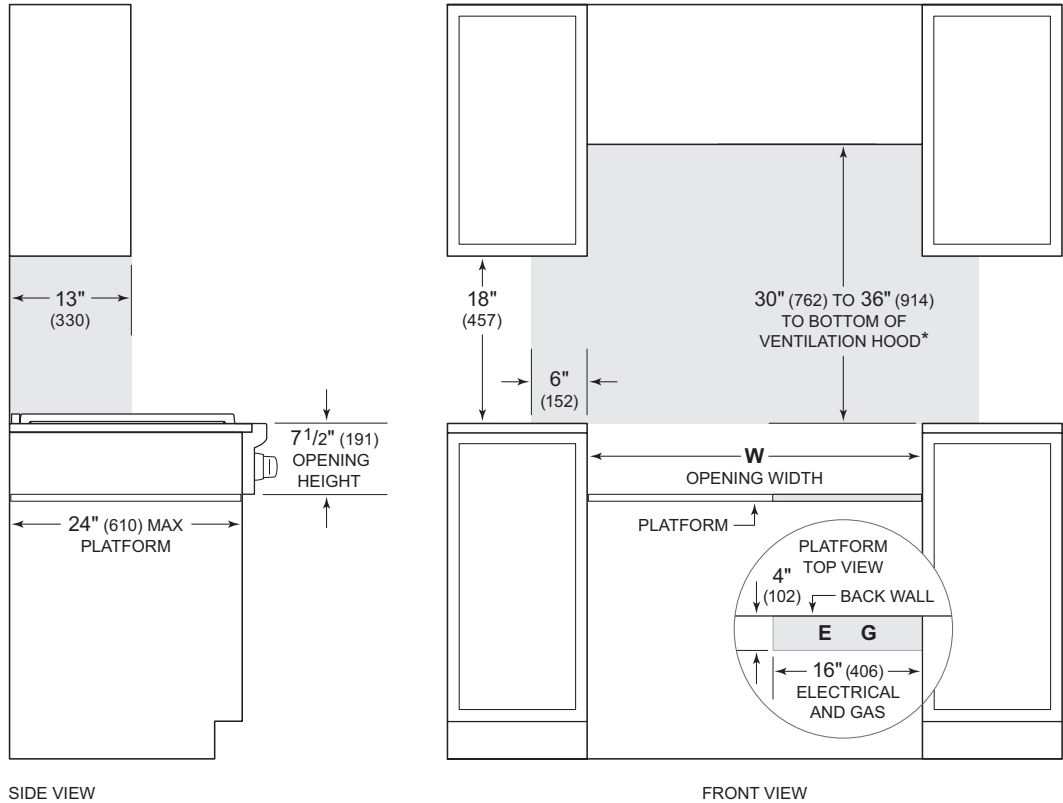
<b>NATURAL GAS</b>	<b>WC</b>
Supply Pressure	5" (12.5 mb)
Min Line Pressure	7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)

<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 Rangetops

## Sealed Burner Rangetop

### INSTALLATION



SIDE VIEW

FRONT VIEW

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

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

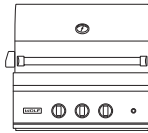
*Electrical and gas supply located through bottom of platform.*

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

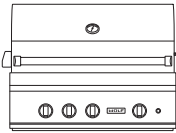
OPENING WIDTH	W
30" Rangetop	30" (762)
36" Rangetop	36" (914)
48" Rangetop	48" (1219)

### Outdoor Grills and Modules

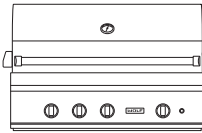
#### OUTDOOR GRILLS



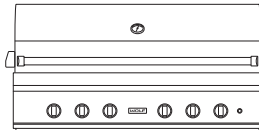
OG30



OG36



OG42



OG54

#### OUTDOOR MODULES



BM13  
BURNER MODULE



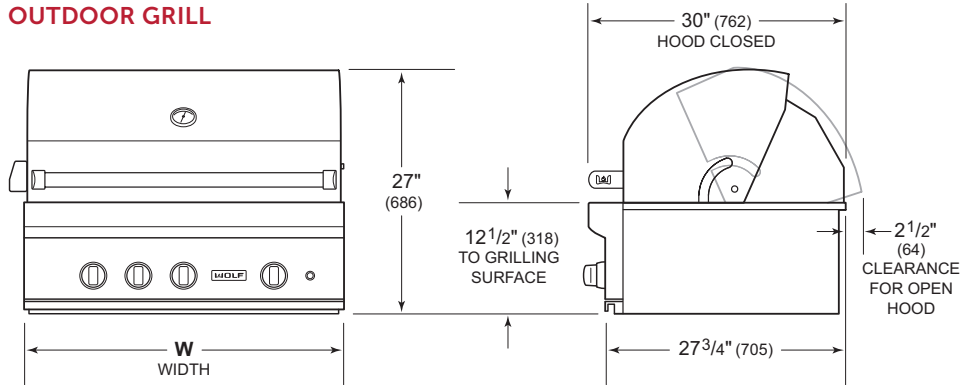
SB13  
SIDE BURNER



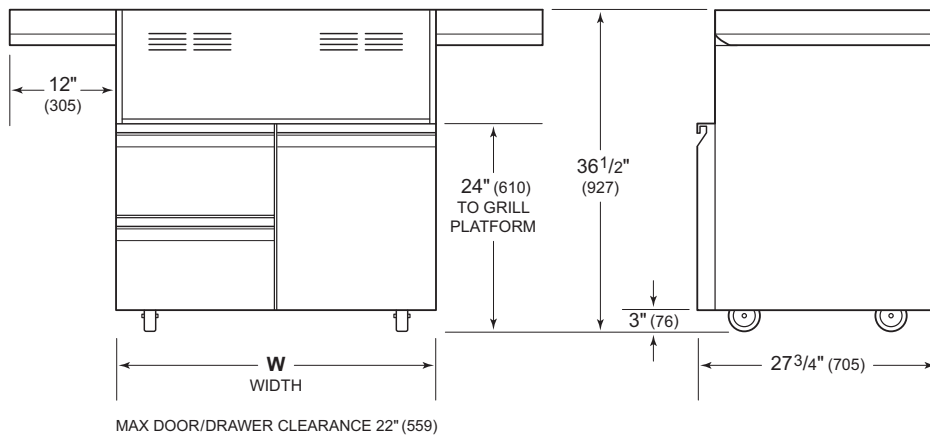


## Outdoor Grills and Modules

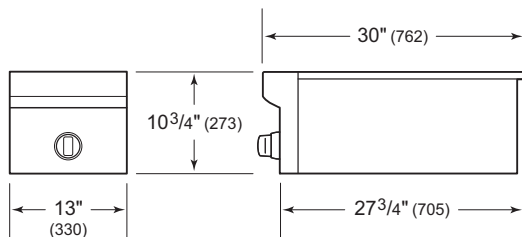
### OUTDOOR GRILL



### GRILL CART



### BURNER MODULE / SIDE BURNER



### OUTDOOR GRILL

**W**

OG30	30" (762)
OG36	36" (914)
OG42	42" (1067)
OG54	54" (1372)

### GRILL CART

**W**

CART30	30" (762)
CART36	36" (914)
CART42	42" (1067)

## Planning Information

For portable applications, Wolf grill carts are designed specifically to fit Grill Models OG30, OG36, and OG42 and the Side Burner. Model OG54 is designed for built-in applications only.

For built-in applications, Wolf Outdoor Grills and the Burner Module are designed for easy placement into a built-in enclosure. For outdoor grills, installation in a combustible enclosure requires an insulating liner. For the Burner Module, an insulating liner is not required. The enclosure should be built according to specifications for your specific installation on the following pages. If the Burner Module is installed next to an Outdoor Grill, a minimum of 12" (305) is required between the 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.

Model BM13 does not include a tank retention system and cannot be connected to a portable LP tank.

Optional stainless steel accessory doors and drawers are available for built-in applications. Refer to pages 126–130.

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

## ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

## ELECTRICAL REQUIREMENTS

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

## GAS SUPPLY

Installation must comply with all applicable gas codes.

If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended.

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

---

Gas Supply	3/4" ID line
------------	--------------

---

Gas Inlet	1/2" NPT female
-----------	-----------------

### 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)
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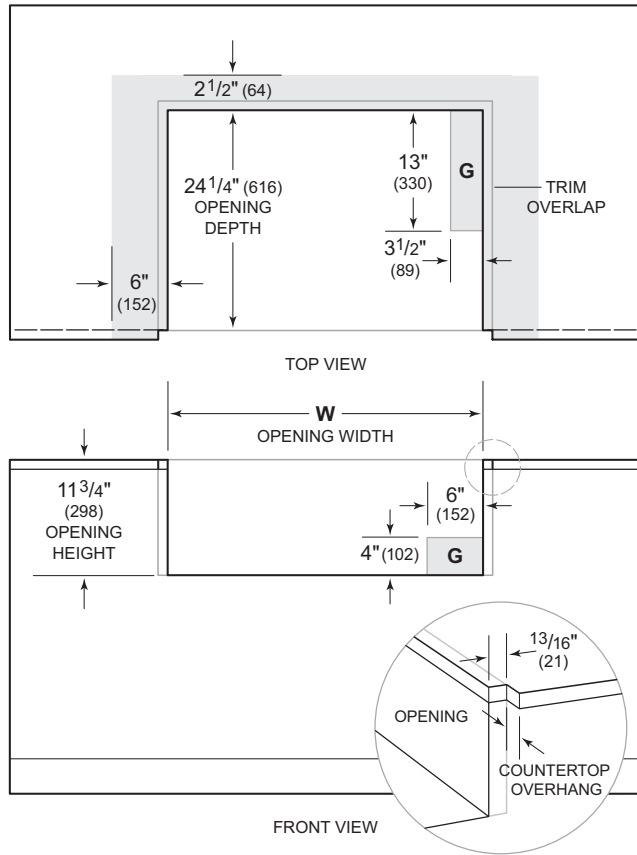
Min Line Pressure	11" (27.4 mb)
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Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)
------------------------	---------------------------------

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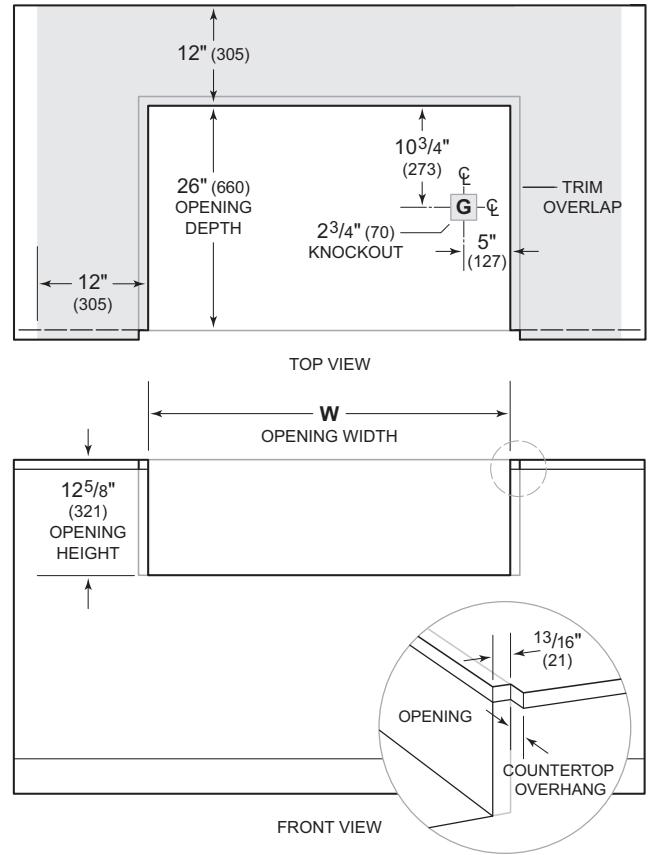
## Outdoor Grill

### NON-COMBUSTIBLE INSTALLATION



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

### COMBUSTIBLE INSTALLATION



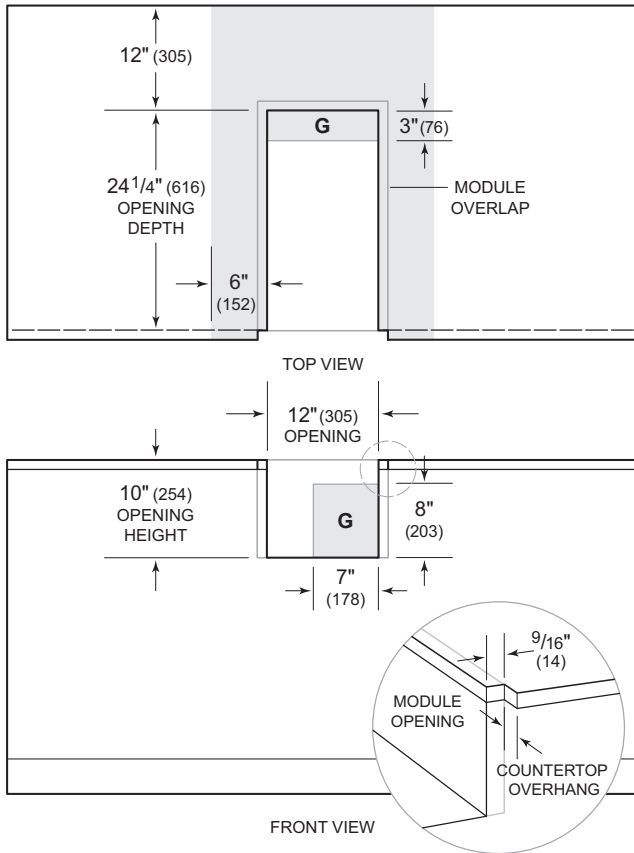
NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.

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

## Burner Module

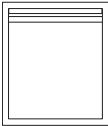
### INSTALLATION



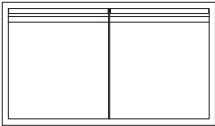
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. An insulating liner is not required.*

## Outdoor Accessories

### ACCESS DOORS

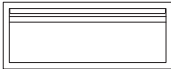


SINGLE

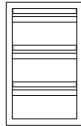


DOUBLE

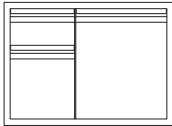
### ACCESSORY DRAWERS AND DOORS



SINGLE DRAWER



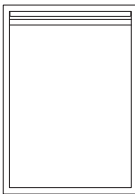
2- OR 3-DRAWER



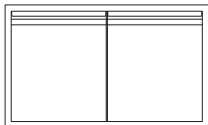
DOOR/DRAWER



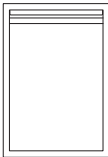
PAPER TOWEL DRAWER



TALL DRY STORAGE



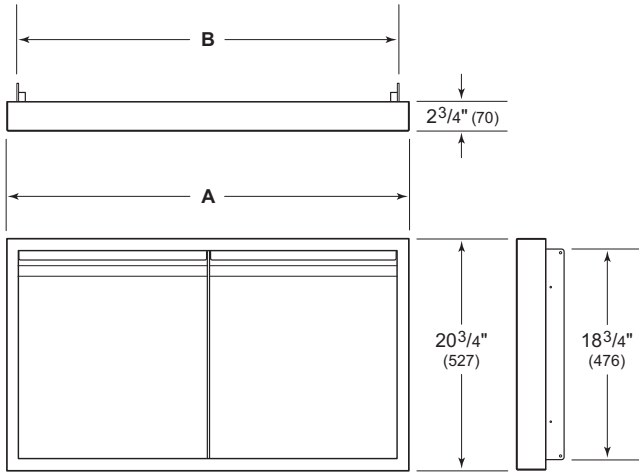
SHORT DRY STORAGE



TRASH/RECYCLING DRAWER

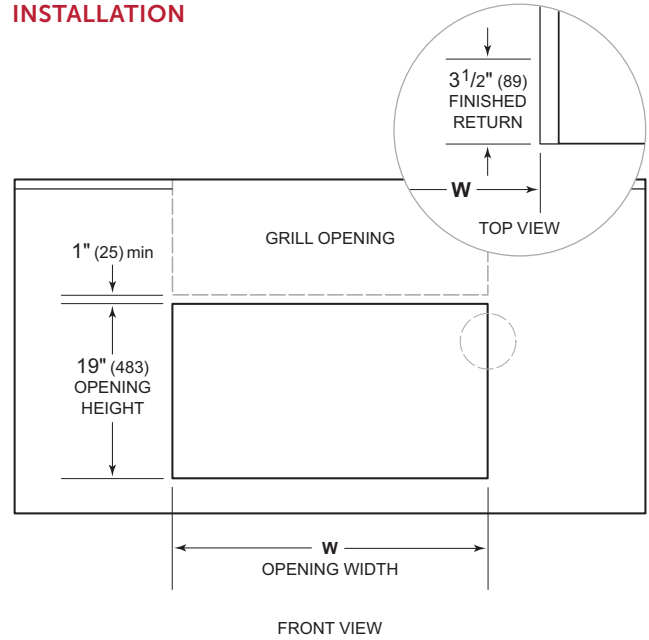
## Access Doors

### DIMENSIONS



DOOR WIDTH	A	B
18" Single	18" (457)	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)

### INSTALLATION

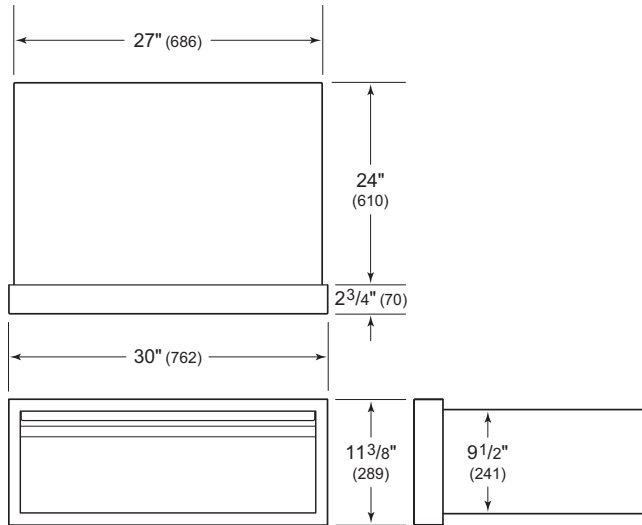


OPENING WIDTH	W
18" Single	16 1/2" (419)
30" Double	28 1/2" (724)
36" Double	34 1/2" (876)
42" Double	40 1/2" (1029)
54" Double	52 1/2" (1334)

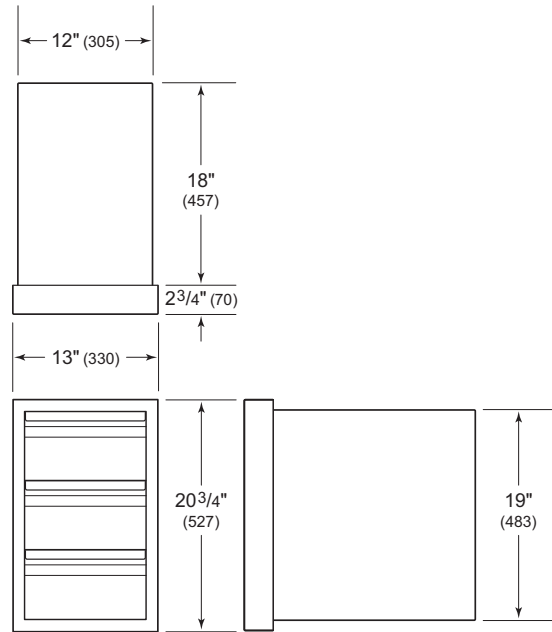
**IMPORTANT NOTE:** The opening dimensions provided are for a standard installation. For a flush installation, refer to the overall dimensions and adjust the opening dimensions accordingly.

## Accessory Drawers and Doors

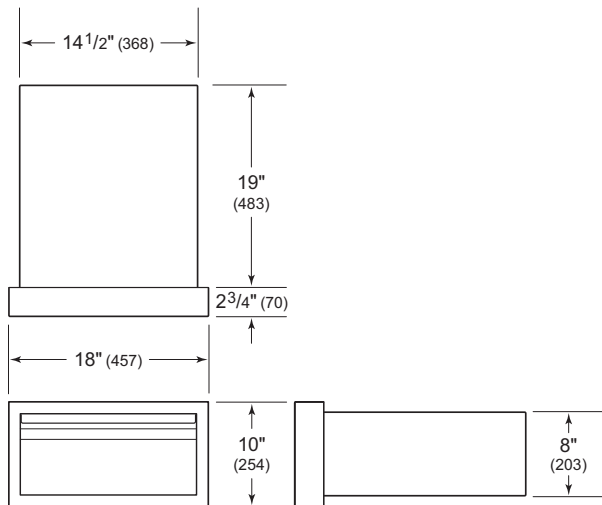
### SINGLE DRAWER



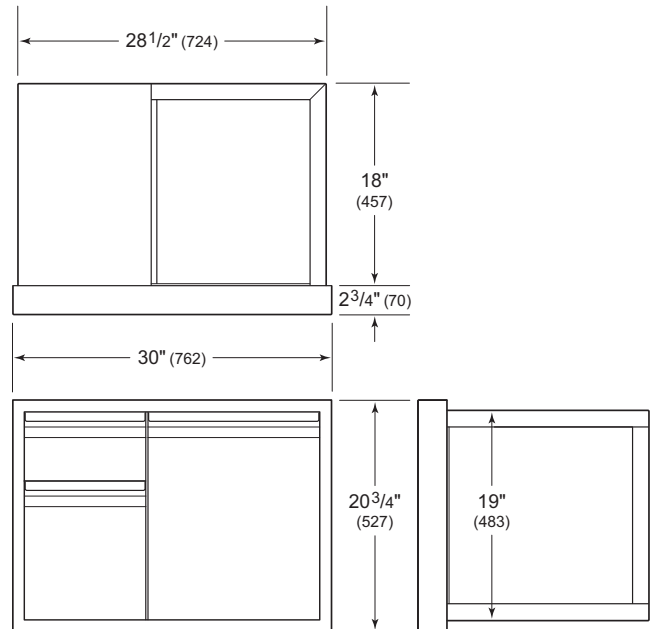
### 2- OR 3-DRAWER



### PAPER TOWEL DRAWER



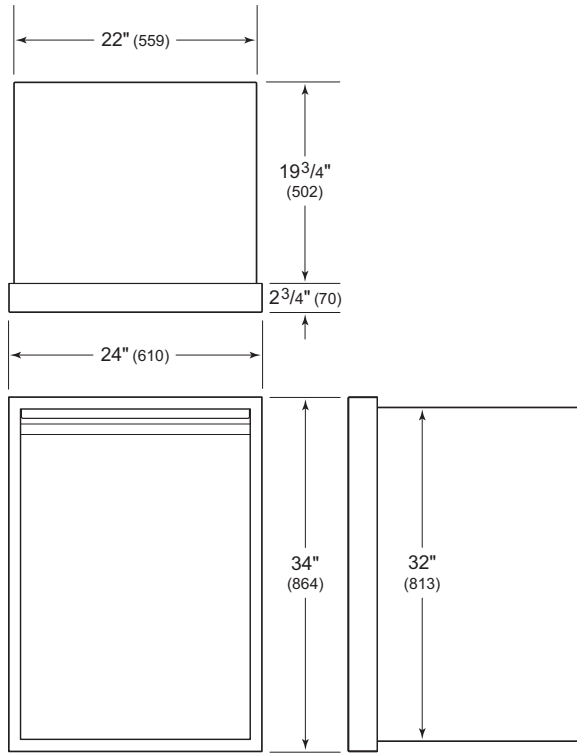
### DRAWER/DOOR



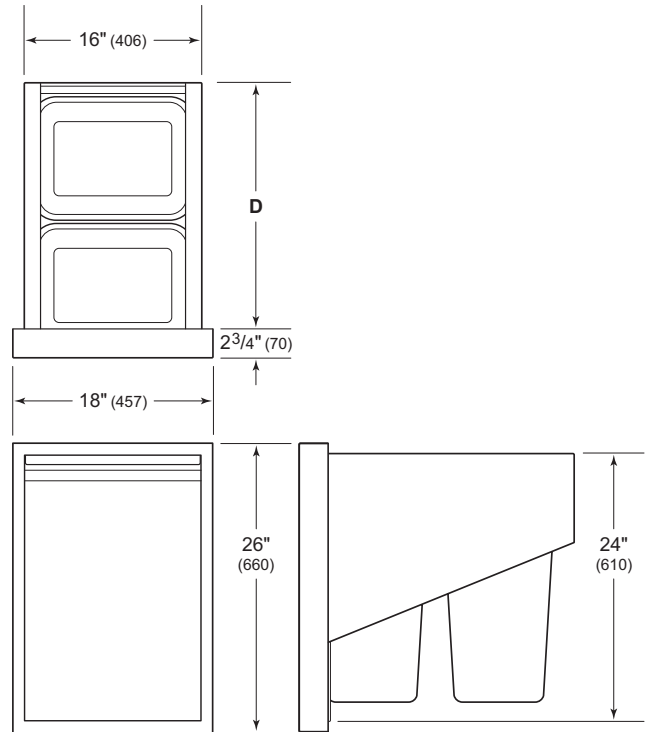


## Accessory Drawers and Doors

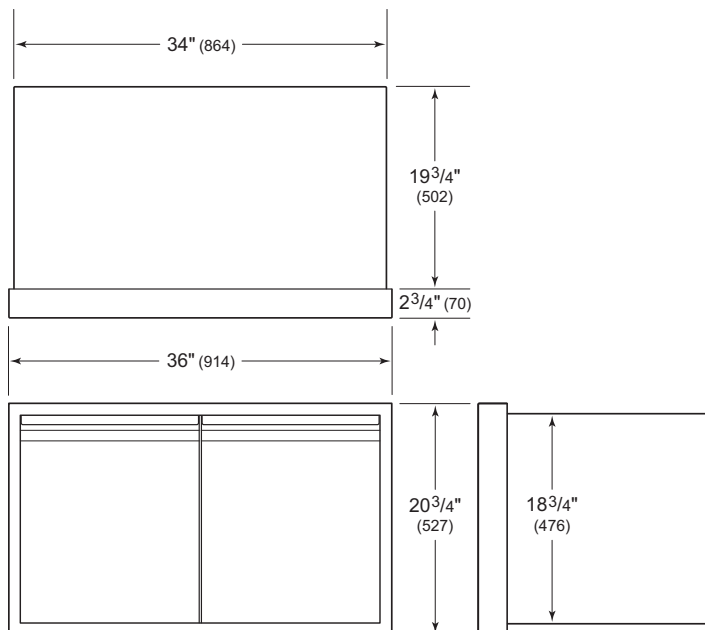
### TALL DRY STORAGE



### TRASH/RECYCLING DRAWER



### SHORT DRY STORAGE



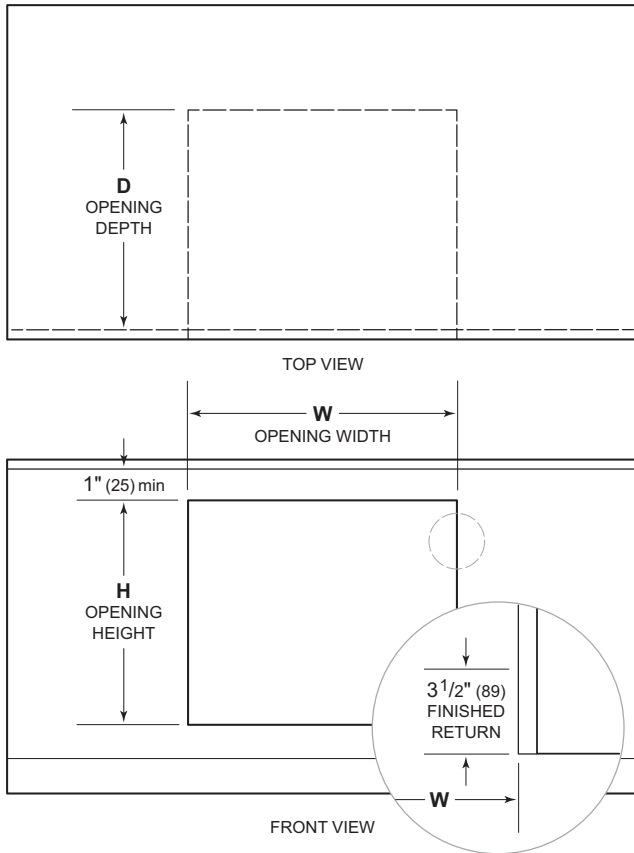
### DEPTH

### D

Single	19 1/2" (495)
Double	22 1/2" (572)

## Accessory Drawers and Doors

### INSTALLATION



OPENING	W	H	D
Single Drawer	27 <sup>1</sup> / <sub>4</sub> " (692)	9 <sup>3</sup> / <sub>4</sub> " (248)	24 <sup>1</sup> / <sub>4</sub> " (616)
Paper Towel Drawer	14 <sup>3</sup> / <sub>4</sub> " (375)	8 <sup>1</sup> / <sub>4</sub> " (210)	19 <sup>1</sup> / <sub>4</sub> " (489)
2- or 3-Drawer	12 <sup>1</sup> / <sub>4</sub> " (311)	19 <sup>1</sup> / <sub>4</sub> " (489)	18 <sup>1</sup> / <sub>4</sub> " (464)
Drawer/Door	28 <sup>3</sup> / <sub>4</sub> " (730)	19 <sup>1</sup> / <sub>4</sub> " (489)	18 <sup>1</sup> / <sub>4</sub> " (464)
Tall Dry Storage	22 <sup>1</sup> / <sub>4</sub> " (565)	32 <sup>1</sup> / <sub>4</sub> " (819)	20" (508)
Short Dry Storage	34 <sup>1</sup> / <sub>4</sub> " (870)	19" (483)	20" (508)
Single Trash/Recycling	16 <sup>1</sup> / <sub>4</sub> " (413)	24 <sup>1</sup> / <sub>4</sub> " (616)	19 <sup>3</sup> / <sub>4</sub> " (502)
Double Trash/Recycling	16 <sup>1</sup> / <sub>4</sub> " (413)	24 <sup>1</sup> / <sub>4</sub> " (616)	22 <sup>3</sup> / <sub>4</sub> " (578)

BASE SUPPORT	MIN
2- or 3-Drawer	150 lb (68 kg)
Drawer/Door	150 lb (68 kg)
Dry Storage	300 lb (136 kg)

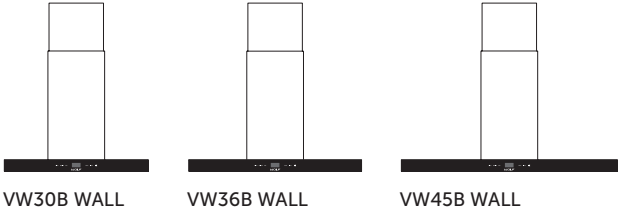
**IMPORTANT NOTE:** The opening dimensions provided are for a standard installation. For a flush installation, refer to the overall dimensions and adjust the opening dimensions accordingly.



Cooktop Hoods

MODELS

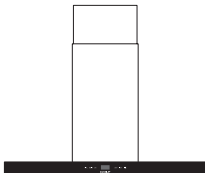
BLACK



VW30B WALL

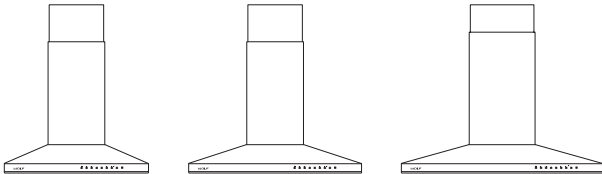
VW36B WALL

VW45B WALL



VI42B ISLAND

STAINLESS

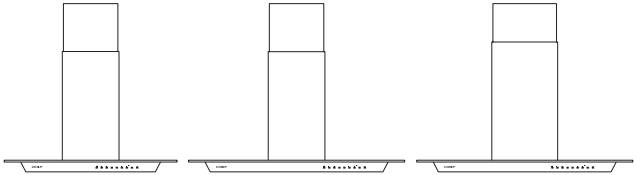


VW30S WALL

VW36S WALL

VI42S ISLAND

GLASS



VW36G WALL

VW45G WALL

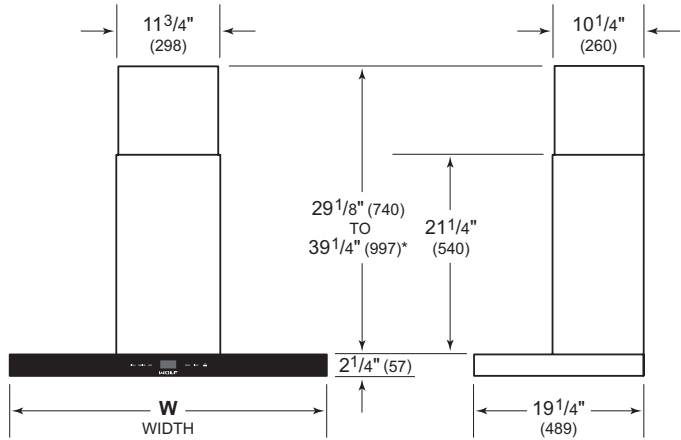
VI45G ISLAND



# Cooktop Ventilation Hoods

## Cooktop Hoods

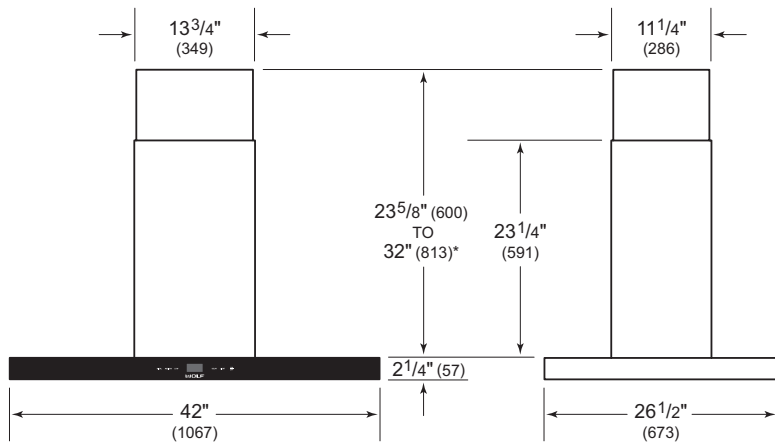
### WALL HOODS—BLACK



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

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

### ISLAND HOOD—BLACK

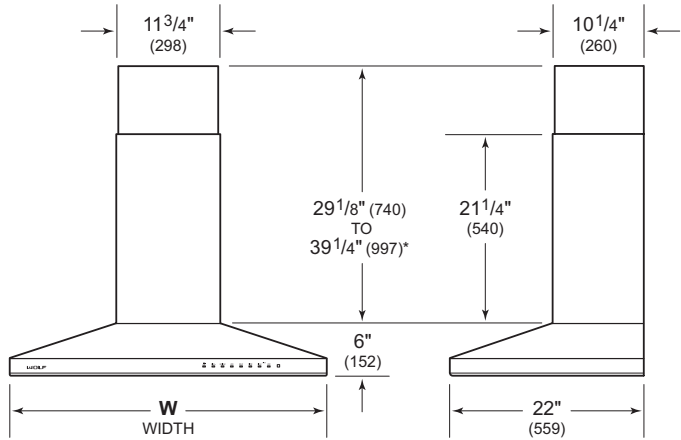


\*51 1/8" (1299) to 59 1/2" (1511) with accessory flue extension.

# Cooktop Ventilation Hoods

## Cooktop Hoods

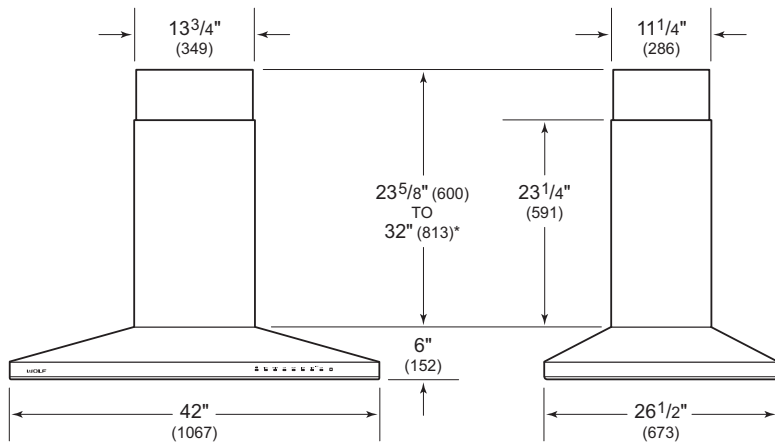
### WALL HOODS—STAINLESS



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

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

### ISLAND HOOD—STAINLESS

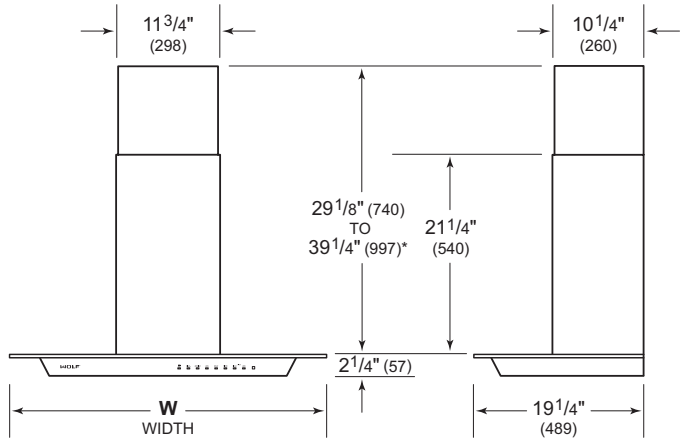


\*51 1/8" (1299) to 59 1/2" (1511) with accessory flue extension.

# Cooktop Ventilation Hoods

## Cooktop Hoods

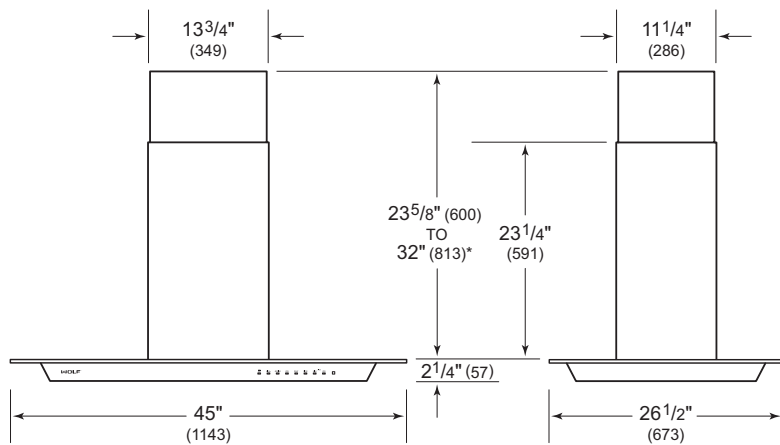
### WALL HOODS—GLASS



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

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

### ISLAND HOOD—GLASS



\*51 1/8" (1299) to 59 1/2" (1511) with accessory flue extension.

# Cooktop Ventilation Hoods

## Planning Information

Wolf Cooktop Ventilation Hoods are recommended for use with Wolf Induction, Electric and Gas Cooktops, and Modules. For Wolf Ranges and Rangetops, a Pro Ventilation Hood is recommended.

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

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

Wall and island hoods require an internal, in-line, or remote blower assembly, available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com). Refer to Ventilation Suggestions on pages 154–157. Cooktop Hoods have a vertical discharge with 6" (152) round duct.

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

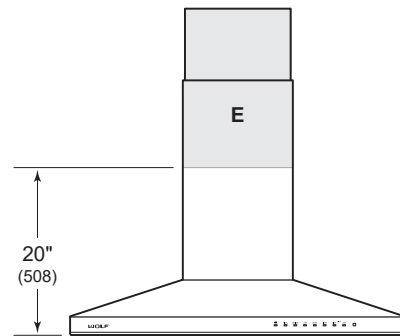
## ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

## ELECTRICAL REQUIREMENTS

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



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

Electrical location for all wall hoods

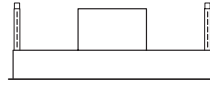


## Ceiling-Mounted Hood

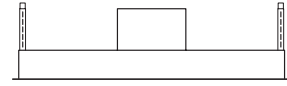
The Ceiling-Mounted Hood is our most contemporary ventilation offering, nearly disappearing into its surroundings. It comes in two widths and is available in stainless steel or white glass. The hood ships with a remote control and can be operated using the remote control or the control panel. The control panel is recessed into the right side of the hood. The dishwasher-safe filters can be removed easily for cleaning.

### CEILING-MOUNTED HOOD

#### STAINLESS STEEL

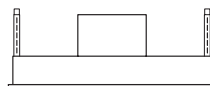


VC36S

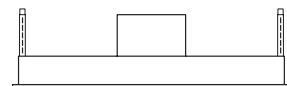


VC48S

#### WHITE GLASS



VC36W

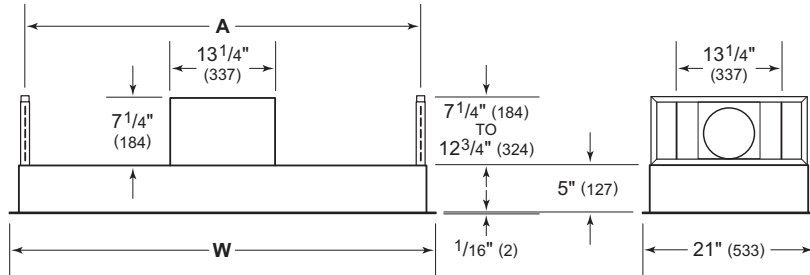


VC48W

# Cooktop Ventilation Hoods

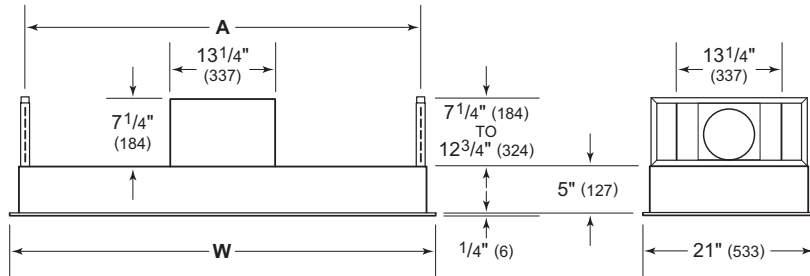
## Ceiling-Mounted Hood

### STAINLESS STEEL



DIMENSIONS	W	A
36" Hood	$35\frac{1}{2}"$ (902)	$33\frac{1}{8}"$ (841)
48" Hood	$47\frac{1}{4}"$ (1200)	$44\frac{1}{8}"$ (1121)

### WHITE GLASS



DIMENSIONS	W	A
36" Hood	$35\frac{1}{2}"$ (902)	$33\frac{1}{8}"$ (841)
48" Hood	$47\frac{1}{4}"$ (1200)	$44\frac{1}{8}"$ (1121)

## Planning Information

Installation of the Ceiling-Mounted Hood should be 36" (914) to 84" (2134) from the bottom of the hood to the countertop.

The hood can be operated using the remote control or the control panel located on the right side of the hood.

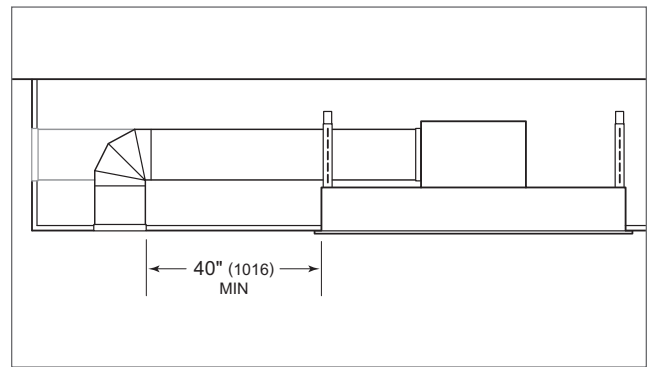
The hood is shipped without a blower assembly. Internal, in-line, and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com). Refer to Ventilation Suggestions on pages 154–157.

Ceiling-Mounted Hoods include a 6" (152) round discharge for internal blowers and a 10" (254) round discharge for in-line and remote blowers. For an internal blower, the blower box can be rotated to discharge right, left, front, or rear. For an in-line or remote blower, the discharge is vertical only.

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

## RECIRCULATING APPLICATION

The Ceiling-Mounted Hood with an internal blower only, can be installed in a recirculating application. The air discharge must be a minimum of 40" (1016) from every side of the hood. Refer to the illustration below. The ductwork and vent cover are not provided. A recirculation kit, available through an authorized Wolf dealer, is required.



Recirculating application

# Cooktop Ventilation Hoods

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## Planning Information

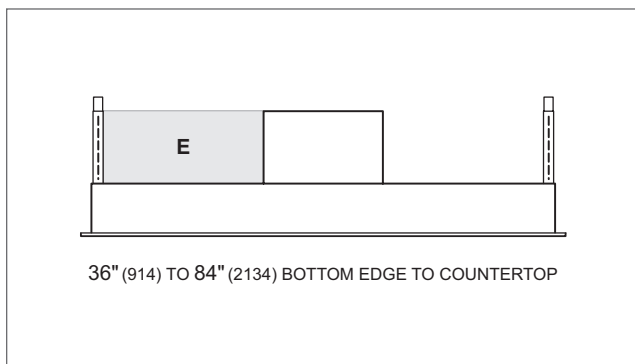
### ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

Locate the electrical supply within the shaded area shown in the illustration below. Allow a minimum 12" (305) Romex® wire for connection. A separate circuit servicing only this appliance is required.

### ELECTRICAL REQUIREMENTS

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



Electrical location

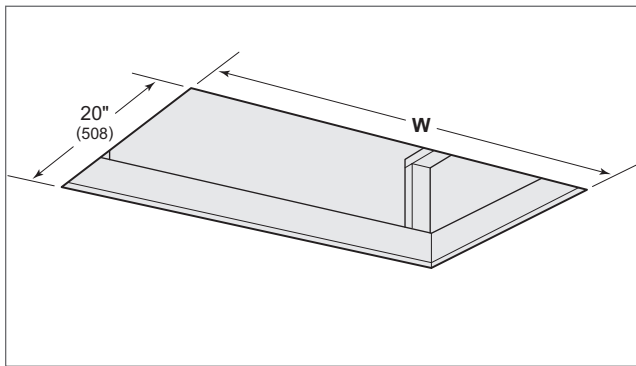
# Cooktop Ventilation Hoods

## Opening Dimensions

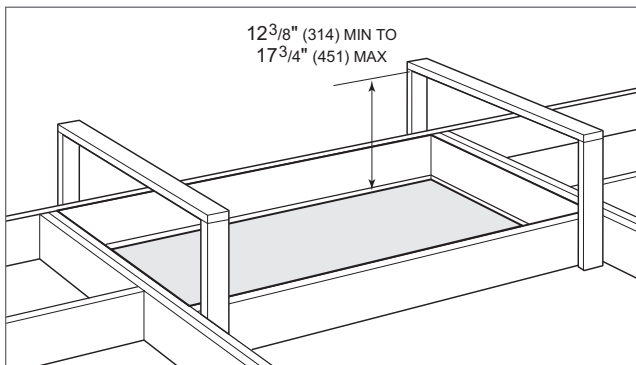
### CEILING-MOUNTED HOOD

Refer to the chart and illustrations below for opening dimensions and typical framing. Framing must be able to support a minimum of 100 lb (45 kg).

HOOD	W
36" Hood	34½" (873)
48" Hood	46¼" (1175)



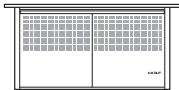
Opening dimensions



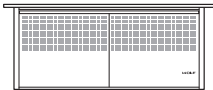
Support framing (typical)

Downdraft Ventilation

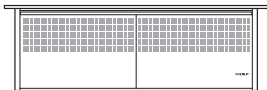
MODELS



DD30



DD36



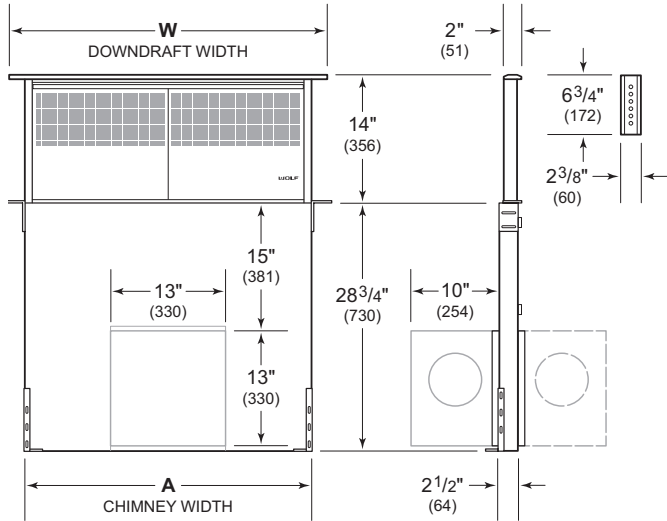
DD45



# Downdraft Ventilation

## Downdraft Ventilation

### DIMENSIONS



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

WIDTH	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 the Grill, Steamer, and Fryer Modules. Downdrafts can be installed with Sealed Burner Rangetop Models SRT304 and SRT366.

For installation with a Wolf cooktop, a minimum 25½" (638) deep flat countertop is required.

For installation with a Sealed Burner Rangetop or 30" (762) or 36" (914) contemporary cooktop, an accessory trim kit is required. Contact an authorized Wolf dealer for details. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

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

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

## BLOWERS

Internal, in-line, and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com). Refer to Ventilation Suggestions on pages 154–157.

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

## ELECTRICAL REQUIREMENTS

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 the electrical supply be placed in an adjacent cabinet.

## ELECTRICAL REQUIREMENTS

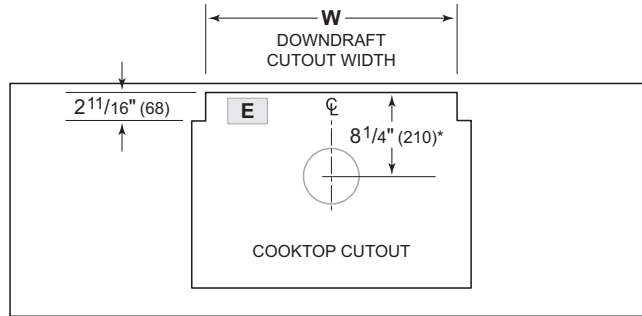
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	2½' (.8 m)



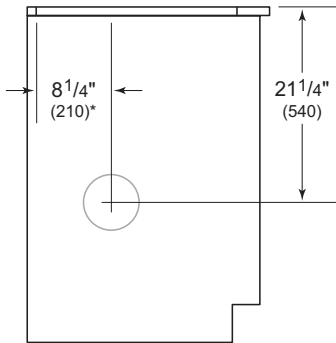
# Downdraft Ventilation

## Downdraft

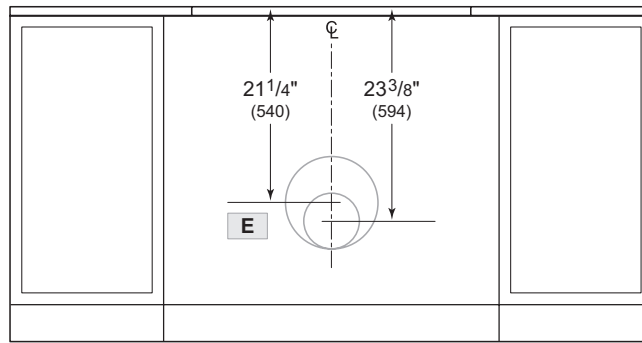
### INSTALLATION WITH STANDARD INSTALLED COOKTOP



TOP VIEW



SIDE VIEW



FRONT VIEW

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

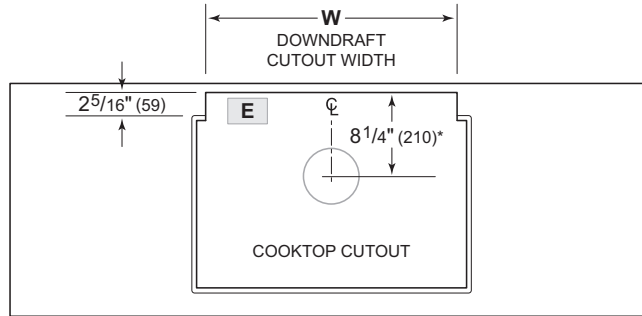
NOTE: Internal blower 6" (152) round, side, rear or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cutout.

CUTOUT WIDTH	W
DD30	$27\frac{1}{2}"$ (699)
DD36	$33\frac{1}{2}"$ (851)
DD45	$39\frac{1}{2}"$ (1003)

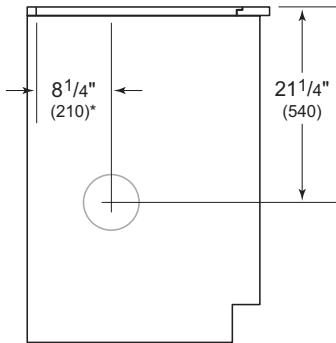
# Downdraft Ventilation

## Downdraft

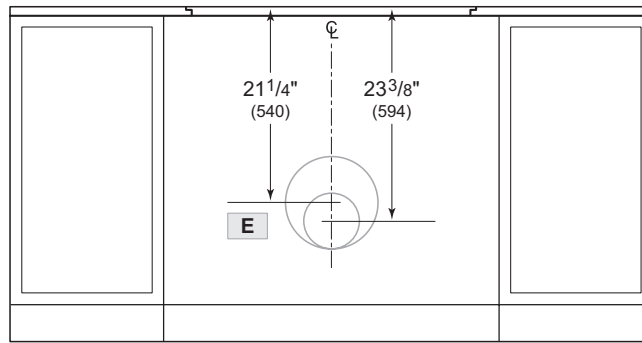
### INSTALLATION WITH FLUSH INSTALLED COOKTOP



TOP VIEW



SIDE VIEW



FRONT VIEW

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

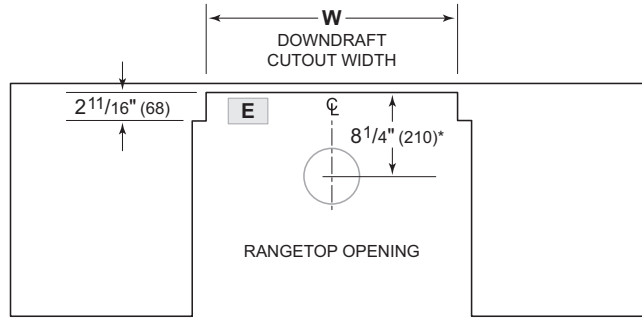
NOTE: Internal blower 6" (152) round, side, rear, or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cutout.

CUTOUT WIDTH	W
DD30	27 1/2" (699)
DD36	33 1/2" (851)

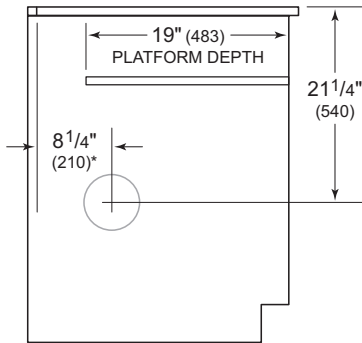
# Downdraft Ventilation

## Downdraft

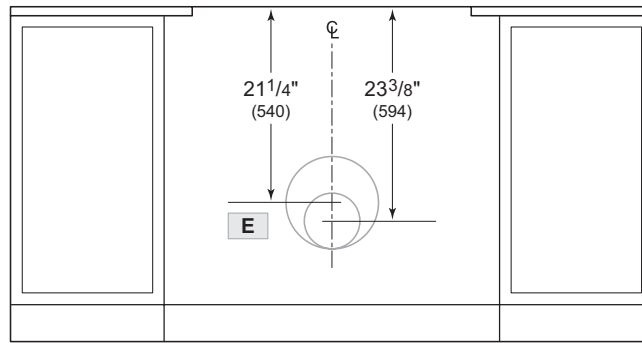
### INSTALLATION WITH SEALED BURNER RANGETOP



TOP VIEW



SIDE VIEW



FRONT VIEW

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

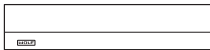
NOTE: Internal blower 6" (152) round, side, rear, or bottom discharge. In-line and remote blower 10" (254) round, rear discharge. Centerline indicates center of downdraft cutout.

CUTOUT WIDTH	W
DD30	27½" (699)
DD36	33½" (851)

Pro Hoods

MODELS

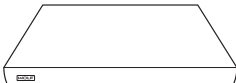
WALL HOODS



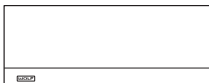
LOW-PROFILE



24"/27" DEEP



CHIMNEY



OUTDOOR

ISLAND HOOD



ISLAND

HOOD LINER

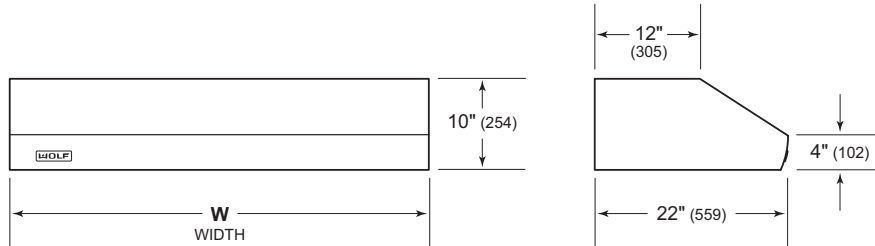


19"/22" DEEP

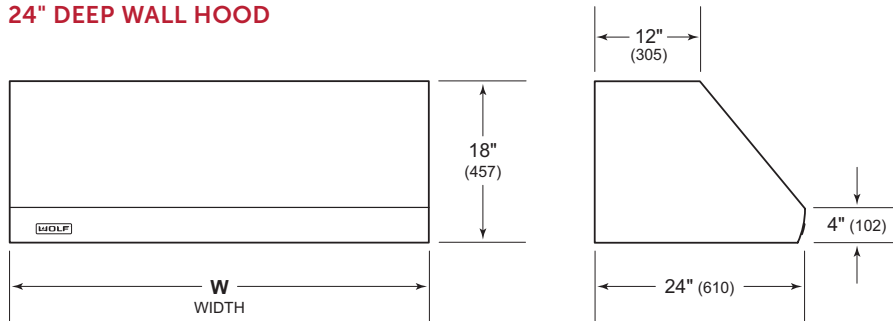


## Pro Hoods

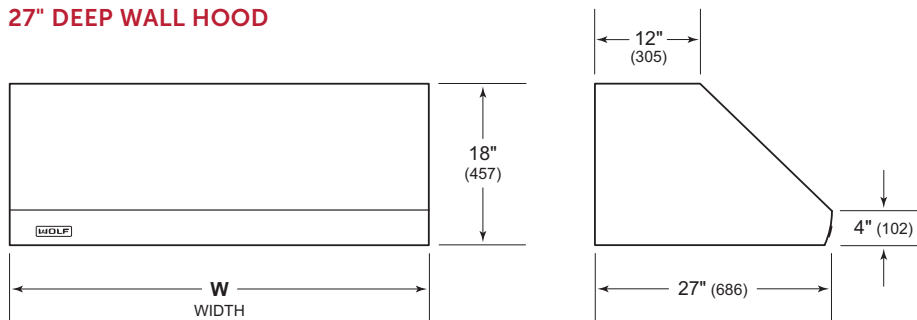
### LOW-PROFILE WALL HOOD



### 24" DEEP WALL HOOD



### 27" DEEP WALL HOOD



#### WIDTH

##### LOW-PROFILE WALL HOOD

**W**

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

##### 24" DEEP WALL HOOD

**W**

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

##### 27" DEEP WALL HOOD

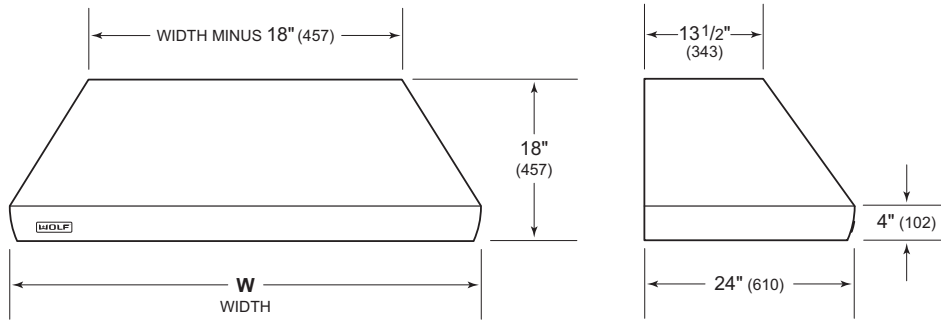
**W**

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

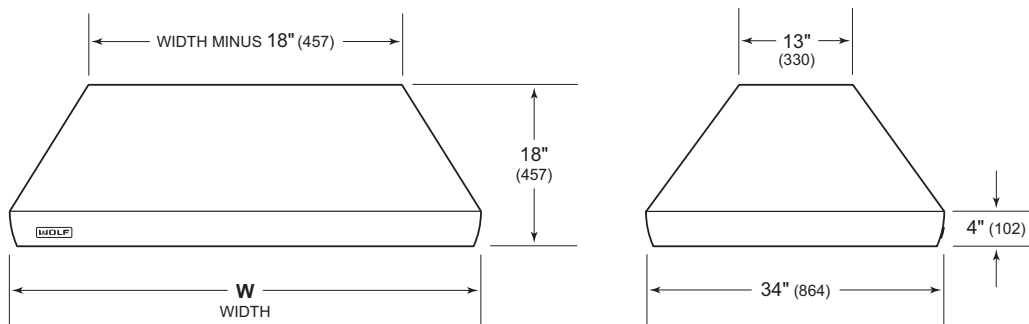
# Pro Ventilation Hoods

## Pro Hoods

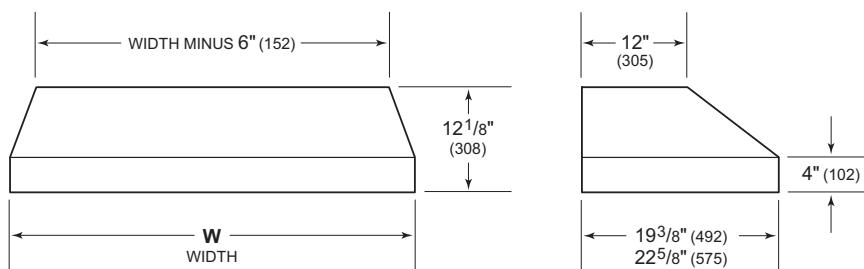
### WALL CHIMNEY HOOD



### ISLAND HOOD



### HOOD LINER



### WIDTH

**WALL CHIMNEY HOOD** **W**  
36" (914), 42" (1067), 48" (1219), 54" (1372)

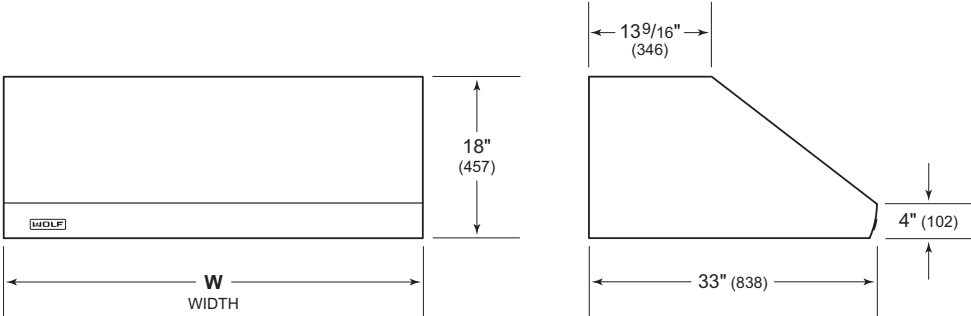
**ISLAND HOOD** **W**  
36" (914), 42" (1067), 54" (1372), 66" (1676)

**HOOD LINER** **W**  
34 3/8" (873), 40 3/8" (1026), 46 3/8" (1178)  
52 3/8" (1330), 58 3/8" (1483)

# Pro Ventilation Hoods

## Pro Hoods

### OUTDOOR WALL HOOD



#### WIDTH

#### OUTDOOR WALL HOOD

**W**

36" (914), 48" (1219), 60" (1524)

## Planning Information

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

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

Installation of all Pro Hoods except the outdoor wall hood should be 30" (762) to 36" (914) from the bottom of the hood to the countertop. Installation of the outdoor wall hood should be 36" (914) to 42" (1067) from the bottom of the hood to the countertop.

Pro Hoods and hood liners are shipped without a blower assembly. Internal, in-line, and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com). The blower will vary in size and is dictated by the cooking unit, volume of air, and length of the duct run. Refer to Ventilation Suggestions on pages 154–157.

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

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

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

## RECIRCULATING APPLICATION

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

## ELECTRICAL REQUIREMENTS

Installation must comply with all applicable electrical codes.

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

For the outdoor wall hood, a ground fault circuit interrupter (GFCI) is required to reduce the risk of electrical shock.

## ELECTRICAL REQUIREMENTS

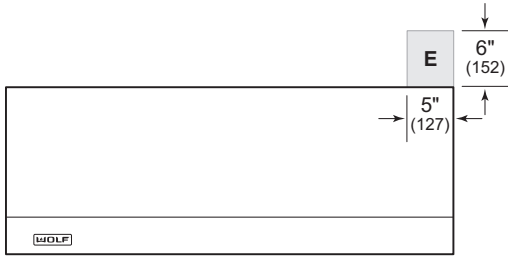
Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit



# Pro Ventilation Hoods

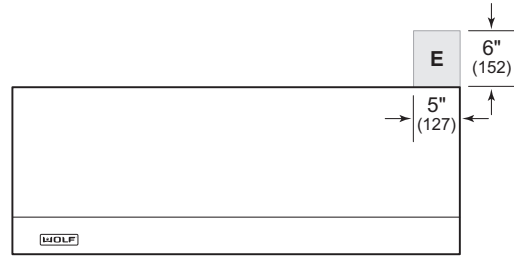
## Installation

### LOW-PROFILE / 24" DEEP / 27" DEEP WALL HOOD



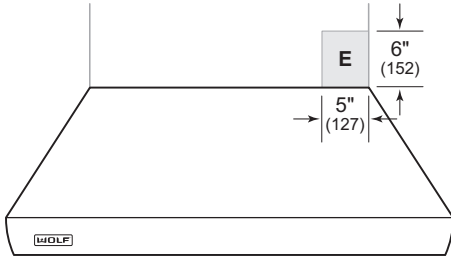
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

### OUTDOOR WALL HOOD



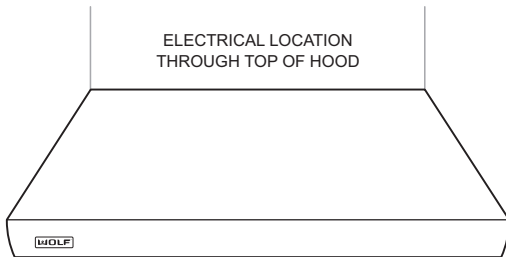
36" (914) TO 42" (1067) BOTTOM EDGE TO COUNTERTOP

### WALL CHIMNEY HOOD



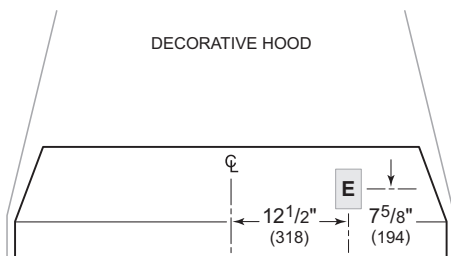
30" (762) TO 36" (914) BOTTOM EDGE TO COUNTERTOP

### ISLAND HOOD



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

### HOOD LINER



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

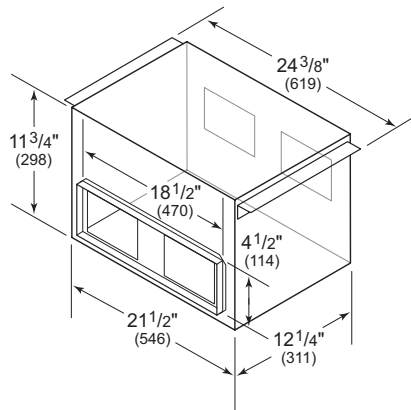
## Blower Assemblies

For Wolf Ventilation Hoods and Downdrafts that do not include a blower assembly, an internal, in-line, or remote blower assembly must be selected to accommodate the cooking appliance, CFM requirements, and homeowner preferences. Internal, in-line, and remote blowers are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

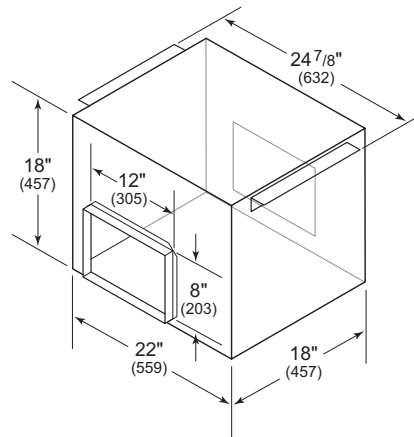
Ventilation suggestions on the following pages provide Wolf product CFM and blower options for each Ventilation Hood and Downdraft.

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).

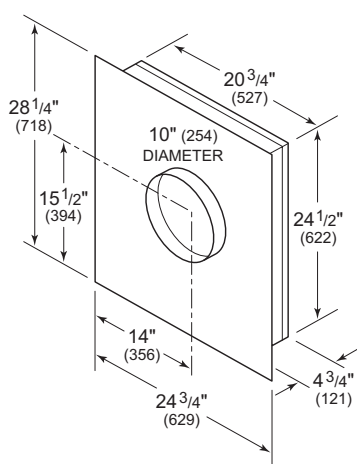
### 600 CFM IN-LINE



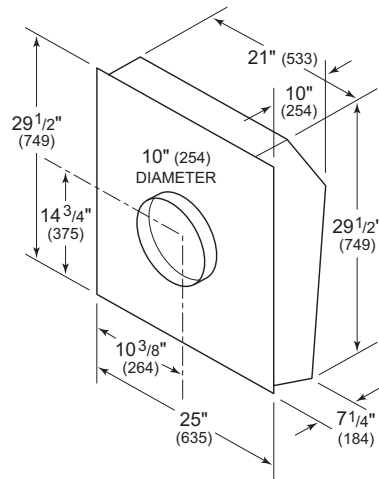
### 1100 CFM IN-LINE



### 600 / 900 CFM REMOTE



### 1500 CFM REMOTE



# Ventilation Suggestions

## Wolf Product CFM

CFM	COOKTOP HOOD	DOWNDRAFT	PRO HOOD
<b>COOKTOP / MODULE</b>			
CI152TF/S CG152TF/S	300	600	300
SM15TF/S FM15TF/S GM15TF/S	300		300
TM15TF/S MM15TF/S	300	600	300
CI243TF/S CI243C/B CG243TF/S	300		300
CI30460T/S CI30460C/B CI304TF/S CI304T/S CI304C/B	300	600	300
CE304T/S CE304C/B	300	600	300
CG304T/S CG304P/S	300	600	300
CI36560T/S CI36560C/B CI365TF/S CI365T/S CI365C/B	300	600	300
CE365T/S CE365C/B	300	600	300
CG365T/S CG365P/S CG365C/S	300	600	300
<b>DUAL FUEL RANGE</b>			
DF30450/S/P			500
DF36650/S/P DF36450C/S/P DF36450G/S/P			800
DF48850/S/P DF48650C/S/P DF48650G/S/P DF48450CG/S/P DF48450DG/S/P DF48450F/S/P			1100
DF60650CG/S/P DF60650DG/S/P DF60650F/S/P			1500
<b>GAS RANGE</b>			
GR304			500
GR366 GR364C GR364G			800
GR488 GR486C GR486G GR484CG GR484DG			1100
GR606CG GR606DG			1500
<b>INDUCTION RANGE</b>			
IR30450/S/T IR30450/S/P	300		300
IR36550/S/T IR36550/S/P	300		300
<b>SEALED BURNER RANGETOP</b>			
SRT304		600	500
SRT366		600	800
SRT364C SRT364G SRT362W			800
SRT486C SRT486G SRT484CG SRT484DG SRT484W			800

Sub-Zero, Sub-Zero & Design, Sub-Zero & Snowflake Design, Dual Refrigeration, The Living Kitchen, Great American Kitchens The Fine Art of Kitchen Design, Wolf, Wolf & Design, Wolf Gourmet, W & Design, red colored knobs, Cove, and Cove & Design are registered trademarks and service marks of Sub-Zero Group, Inc. and its subsidiaries. All other trademarks are property of their respective owners in the United States and other countries.

# Ventilation Suggestions

## Wolf Ventilation Blower Options

INTERNAL BLOWER (CFM)	300 INT*	400 INT*	500 INT	600 INT	800 INT	1200 INT
<b>COOKTOP HOOD</b>						
VW30B VW36B VW45B VI42B	•			•		
VW30S VW36S VI42S	•			•		
VW36G VW45G VI45G	•			•		
<b>CEILING-MOUNTED HOOD</b>						
VC36S VC36W VC48S VC48W				•		
<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	•	•		•	•	•
<b>OUTDOOR WALL HOOD</b>						
PW363318O PW483318O PW603318O						•

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

# Ventilation Suggestions

## Wolf Ventilation Blower Options

IN-LINE / REMOTE BLOWER (CFM)	600 IL	1100 IL	600 REM	900 REM	1500 REM
<b>COOKTOP HOOD</b>					
VW30B VW36B VW45B VI42B	•		•		
VW30S VW36S VI42S	•		•		
VW36G VW45G VI45G	•		•		
<b>CEILING-MOUNTED HOOD</b>					
VC36S VC36W VC48S VC48W	•		•		
<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	•	•	•	•	•
<b>OUTDOOR WALL HOOD</b>					
PW363318O PW483318O PW603318O		•			•

## 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 Product 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 Product 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.





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