## FEATURES

- Control knobs and burner grates designed to match Wolf professional products.

- Crafted of heavy-duty stainless steel.

- Four dual-stacked, sealed burners for precise control and easy cleanup.

- Powerful 18,000 Btu burner for darker sears and faster boils.

- True simmer setting on all burners prevents scorching.

- Control knobs in your choice of signature red, black or stainless steel.

- Porcelain-coated, cast iron continuous burner grates.

- Seamless burner pan for easy cleanup.

- Flame recognition and automatic reignition for safety and ease of use.

- Individual spark ignition system—only the burner in use will spark.
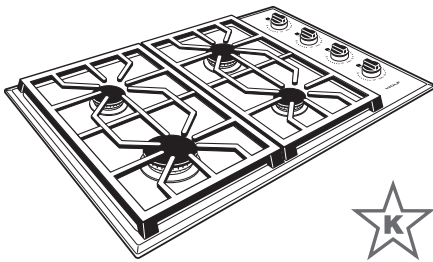
Model CG304P

MODEL OPTIONS	
Professional	CG304P/S

LP gas model, add (/LP).

ACCESSORIES

- Two-burner wok grate—wok covers one burner only.

- Signature red, black or stainless steel control knobs.

- Transitional grates.

- Natural gas high altitude conversion kit.

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

SPECIFICATIONS

PRODUCT
Dimensions	30"W x 4"H x 21"D
Weight	50 lb

ELECTRICAL
Supply	120 VAC, 60 Hz
Service	15 amp circuit
Power Cord	6'

GAS
Supply	$3/4$" rigid pipe
Inlet	$1/2$" NPT male

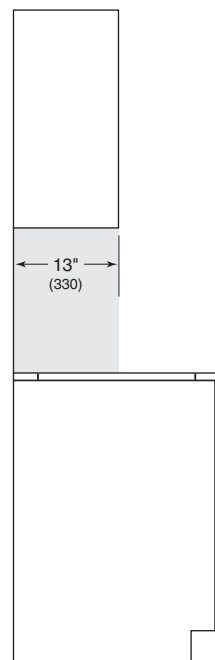### BURNER RATING — BTU
Large	18,000
Medium	12,000
Small (2)	9,200
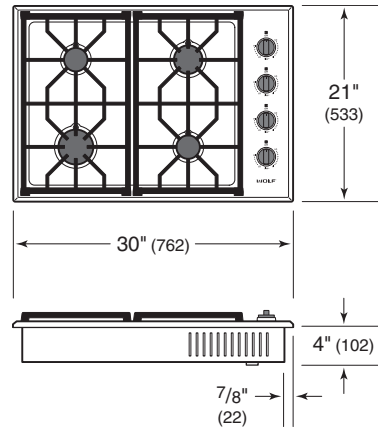
Specifications are subject to change without notice. Visit wolfappliance.com/specs for the most up-to-date information.

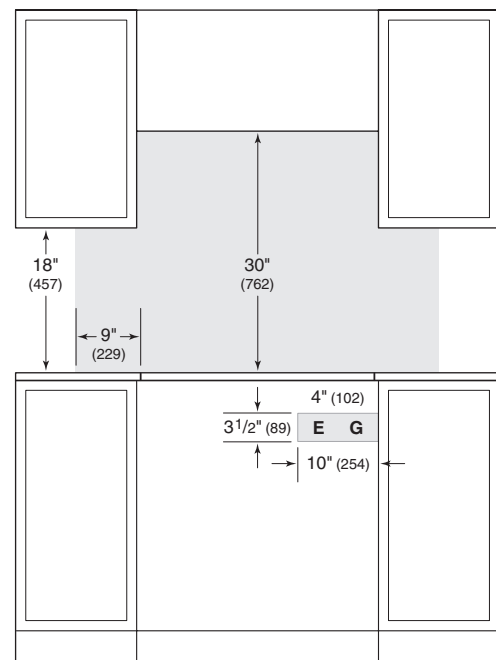Dimensions may vary ±$1/8$" (3). Dimensions in parentheses are millimeters unless otherwise specified.

DIMENSIONS

21" (533)

30" (762)

4" (102)

7/8" (22)

INSTALLATION

2 1/2" (64)

29" (737) WIDTH

19 1/2" (495)

2 1/2" (64)

COUNTERTOP CUT-OUT

13" (330)

SIDE VIEW

18" (457)

30" (762)

9" (229)

4" (102)

3 1/2" (89)   E   G

10" (254)
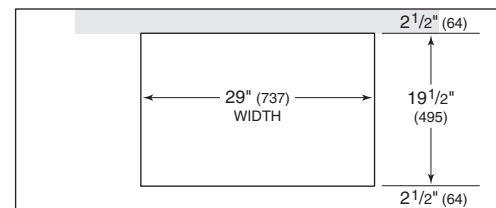
FRONT VIEW

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.