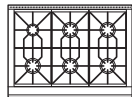
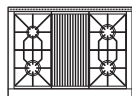


36" (914) Dual Fuel Ranges

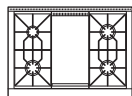
MODELS DF366, DF364C AND DF364G



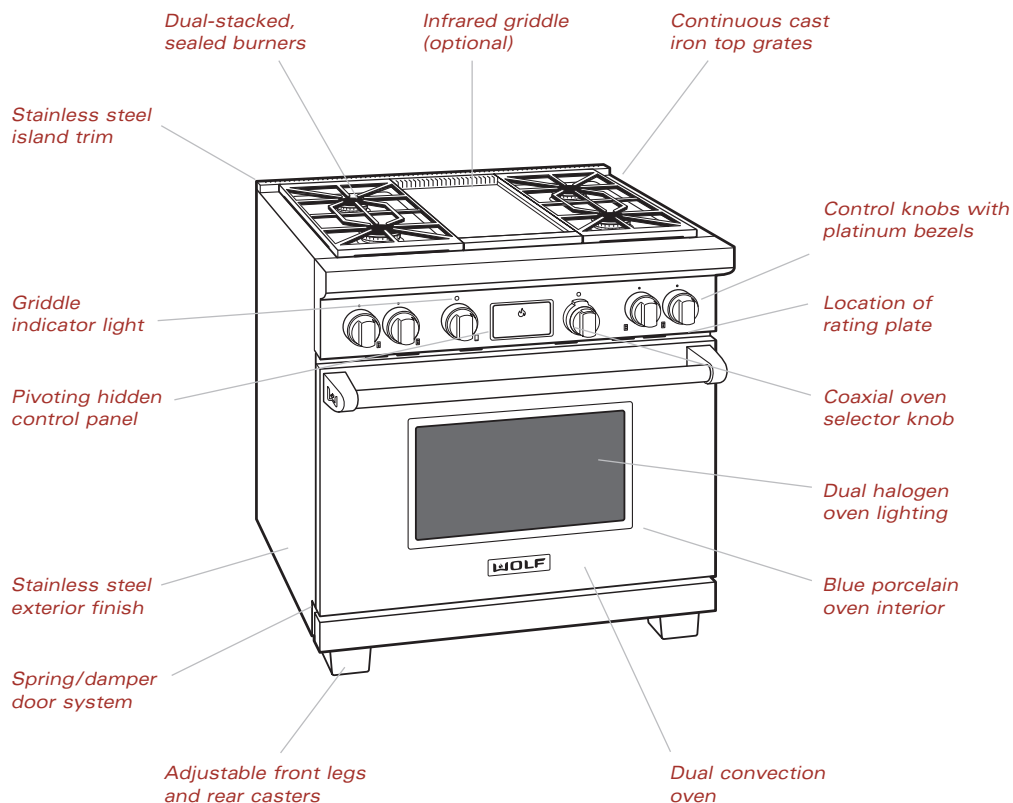
Model DF366



Model DF364C



Model DF364G



Model DF364G shown.

► The Wolf 36" (914) dual fuel range is available in natural or LP gas, with your choice of three top configurations. Model numbers indicate the features; (C) charbroiler and (G) griddle. The model number followed by (-LP) denotes an LP gas model.



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

With Wolf's dual fuel ranges you have state-of-the-art cooking expertise in any number of sizes to meet the discriminating consumers' precise needs. Patented features ensure that this range stands out from the rest in performance and also beauty.

Wolf dual fuel ranges offer a wide variety of top configurations and standard dual-stacked sealed surface burners. Optional infrared charbroiler, infrared griddle and French Top give you the freedom to customize your range.

The large electric oven features the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its two convection fans and four heating elements give the user convenience and superior control over ten different cooking modes. Brilliant halogen lights illuminate the beautiful cobalt blue oven interiors.

Let Wolf, the corporate companion and kitchen soul mate of Sub-Zero, fuel your passion for cooking and kitchen design.

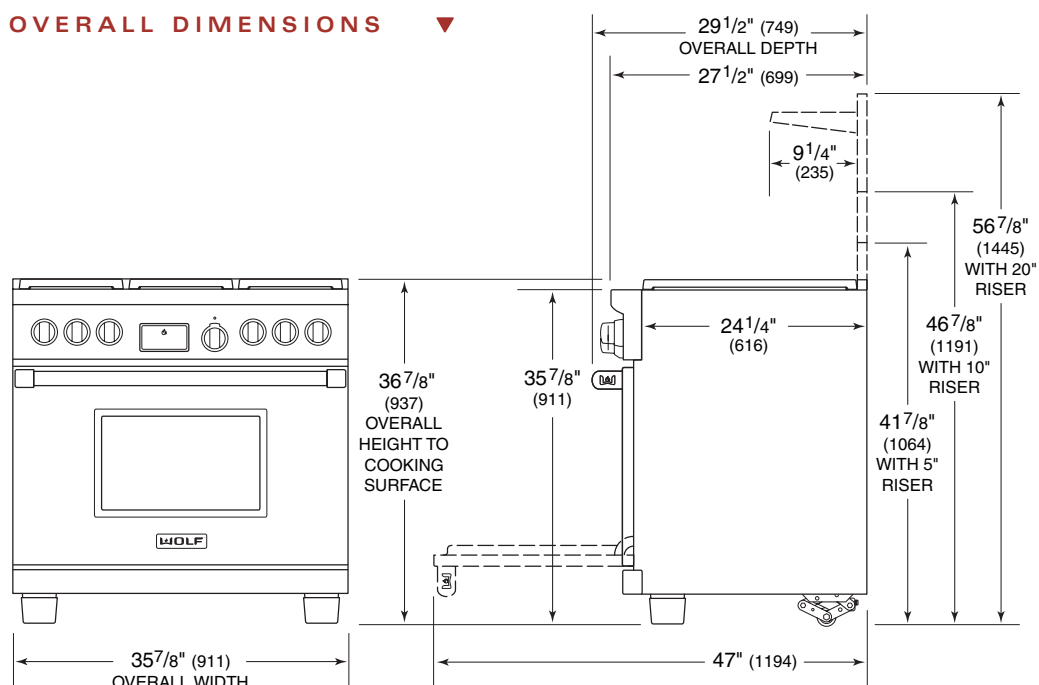
36" (914) Dual Fuel Ranges

MODELS DF366, DF364C AND DF364G

FEATURES

- ▶ Natural or LP gas rangetop with large-capacity dual convection electric oven
- ▶ Optional infrared charbroiler and infrared griddle configurations
- ▶ Classic stainless steel exterior finish with island trim included
- ▶ Distinctive red or black control knobs
- ▶ Platinum bezels surround all knobs—chrome or brass bezels optional
- ▶ Dual-stacked, sealed surface burners, all with simmer capabilities and automatic reignition at all settings
- ▶ 15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer
- ▶ 9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer and melt feature
- ▶ Porcelain-coated cast iron continuous top grates
- ▶ Ten cooking modes—bake, roast, broil, convection bake, convection roast, convection broil, convection, bake stone (accessory required), dehydrate (accessory required) and proof
- ▶ Pivoting hidden touch control panel
- ▶ Self-cleaning ovens with cobalt blue porcelain oven interior
- ▶ Coaxial temperature-displaying oven selector knob
- ▶ Temperature probe
- ▶ Three removable oven racks, six-level rack guides and full-extension bottom rack
- ▶ Hidden bake element and recessed broil element
- ▶ Triple-pane oven door window and dual halogen lighting
- ▶ Spring/damper door system on oven door
- ▶ Adjustable stainless steel legs in front and adjustable rear casters
- ▶ CSA certified for US and Canada
- ▶ Two and five year residential warranty—exclusions apply; warranty information can be found on our website, wolfappliance.com

OVERALL DIMENSIONS ▼



Unit dimensions may vary by $\pm 1/8"$ (3).

Dimensions in parentheses are in millimeters unless otherwise specified.

36" (914) Dual Fuel Ranges

MODELS DF366, DF364C AND DF364G

MODEL OPTIONS ▼

Six Burners	DF366
Four Burners/Charbroiler	DF364C
Four Burners/Griddle	DF364G

Natural gas models listed, for LP gas add (-LP) to the model number.

VENTILATION OPTIONS

- ▶ 36" (914) Pro wall or wall chimney hood or liner
- ▶ 42" (1067) Pro wall, wall chimney or island hood or liner

Also refer to the Pro Ventilation section of our website, wolfappliance.com.

ACCESSORIES

- ▶ 5" (127) and 10" (254) classic stainless steel risers
- ▶ 20" (508) classic stainless steel riser with shelf
- ▶ Red or black control knobs—must be ordered with the range
- ▶ Chrome or brass bezels
- ▶ One-piece wok grate and single burner grate
- ▶ Porcelain-cast two-burner S-grates
- ▶ Two-piece broiler pan and temperature probe
- ▶ Set of three oven racks
- ▶ Hardwood cutting board—griddle models only
- ▶ Bake stone accessory
- ▶ Dehydration accessory
- ▶ Front leg extension covers and rear leg caster covers
- ▶ High altitude conversion kit

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

SPECIFICATIONS ▼

Overall Range Width	35 ⁷ / ₈ " (911)
Overall Range Height (to cooking surface)	36 ⁷ / ₈ " (937)
Overall Range Depth	29 ¹ / ₂ " (749)
Dual-Stacked Sealed Surface Burners	
15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer	
Single 9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer	
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle	
Natural Gas	15,000 Btu/hr (4.4 kW)
LP Gas	13,000 Btu/hr (3.8 kW)
Overall Oven Interior Capacity	5.4 cu ft (153 L)
Overall Interior Dimensions	30" W x 16 ¹ / ₂ " H x 19" D (762 x 419 x 483)
Usable Interior Dimensions	26 ¹ / ₂ " W x 16 ¹ / ₂ " H x 16 ³ / ₈ " D (673 x 419 x 416)
Opening Width	36" (914)
Electrical Supply Requirements	240/208 V AC, 60 Hz 30 amp circuit
Electric Rating	5.2 kW at 240 V 4.5 kW at 208 V
Total Amps	21.7
Shipping Weight	445 (202 kg) – 470 lbs (213 kg)

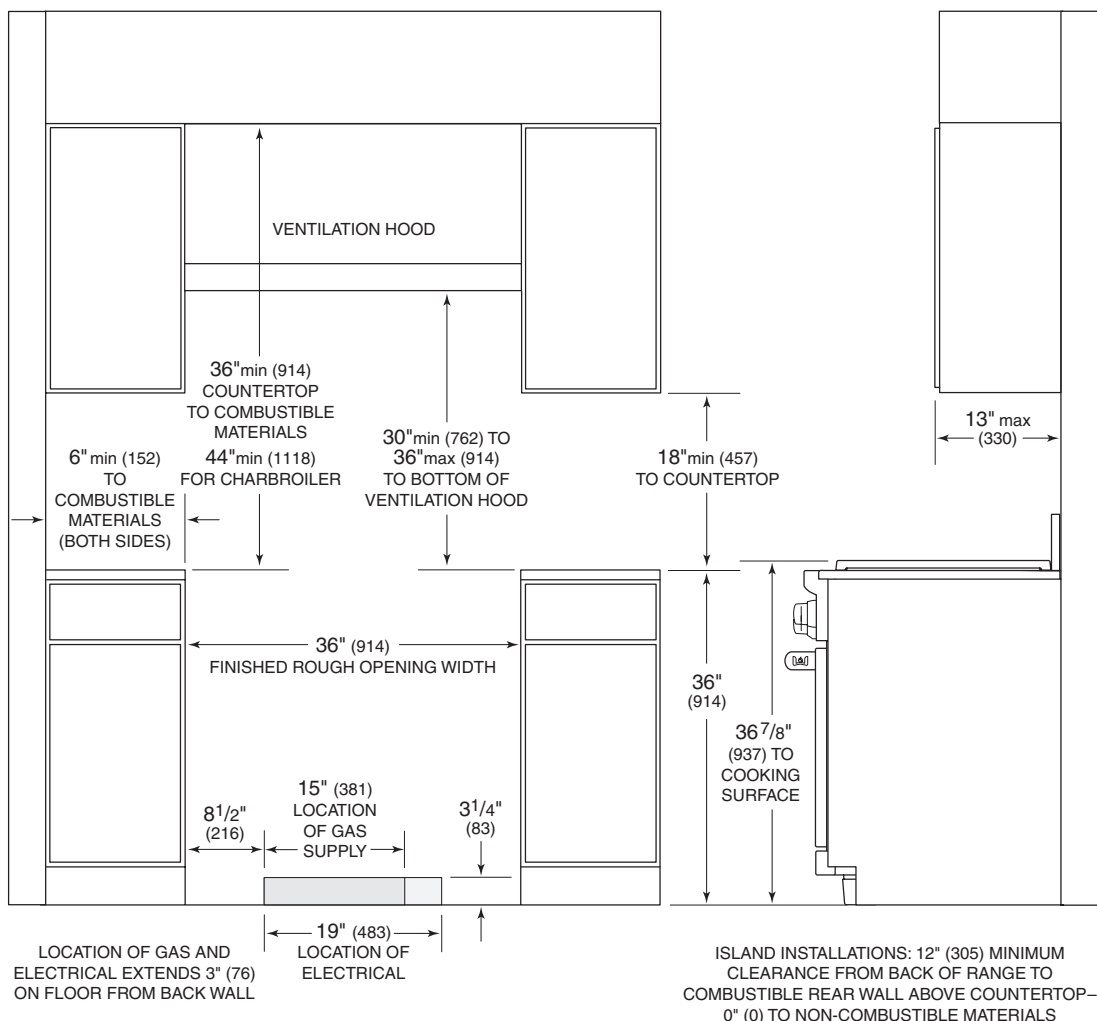
Specifications are subject to change without notice.

IMPORTANT NOTE: A minimum 10" (254) riser is required when installing a 36" (914) dual fuel range with a charbroiler or griddle against a combustible surface.

36" (914) Dual Fuel Ranges

MODELS DF366, DF364C AND DF364G

INSTALLATION SPECIFICATIONS



DIMENSIONS

Overall Width of Range	35 7/8" (911)
Finished Rough Opening Width	36" (914)
Location of Gas Supply	Within shaded area
Location of Electrical	Within shaded area

See Installation Instructions shipped with unit for detailed specifications.

36" (914) Dual Fuel Ranges

MODELS DF366, DF364C AND DF364G

INSTALLATION NOTES

► Refer to the illustrations and specifications for overall dimensions, finished rough opening dimensions and installation specifics.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Be sure to follow minimum clearances established in the finished rough opening dimensions as shown in the illustration on page 4.

IMPORTANT NOTE: A minimum 10" (254) riser is required when installing a 36" (914) dual fuel range with a charbroiler or griddle against a combustible surface.

► A Wolf Pro ventilation hood or hood liner is recommended. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to countertop. Also refer to the ventilation recommendation charts in the Pro ventilation section of our website, wolfappliance.com.

► The 36" (914) dual fuel range requires a 240/208 V AC, 60 Hz, 30 amp fused electrical supply to operate the electrical portions of the range. Locate electrical within the shaded area shown in the illustration on page 4.

► Wolf dual fuel ranges are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knockouts on the base of the unit are provided to allow a certified electrical contractor to wire the range directly to the electrical supply. The terminal block will also accept an appliance cord that is sized correctly for the range's voltage and amperage.

► Wolf dual fuel ranges are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

► Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose must be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

► You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

► Wolf dual fuel ranges using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details. To obtain local dealer information, visit the Showroom Locator section of our website, wolfappliance.com.

► Refer to the installation instructions shipped with each Wolf product for detailed specifications.