

DF484F



FEATURES

- 4 dual-stacked burners plus 15,000 Btu French top
- Dual-stacked burners produce up to 20,000 Btu
- Burners capable of delivering less than 300 Btu for premier simmer performance
- 10 cooking modes make meals easy
- Dual convection oven for faster, more consistent cooking
- Second 18" single convection oven
- Continuous cast-iron grates for easy movement of pots and pans
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Cobalt blue porcelain interior
- Spark ignition system re-ignites if flame goes out
- Heavy-gauge stainless steel
- Exclusive pivoting control panel
- Red, black or stainless steel control knobs
- Temperature probe cooks to ideal doneness and lets you know when it's ready
- Self clean, delayed start, timed cook, Sabbath mode and more

ACCESSORIES

- 18" Broiler Pan
- 2-Burner Wok Grate
- 3 3/4" (95) Front Leg Covers
- 30" Bake Stone Kit
- 30" Broiler Pan
- 30" Full-Extension Oven Rack
- Dehydration Kit
- Oven Rack Set (3)
- Premier Baking Sheet
- S-Grates
- Temperature Probe
- Stainless steel, brass or chrome bezels
- 5" and 10" stainless steel risers, and 20" riser with shelf

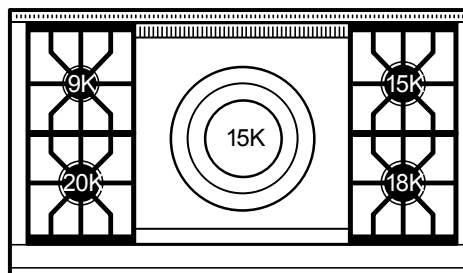
Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



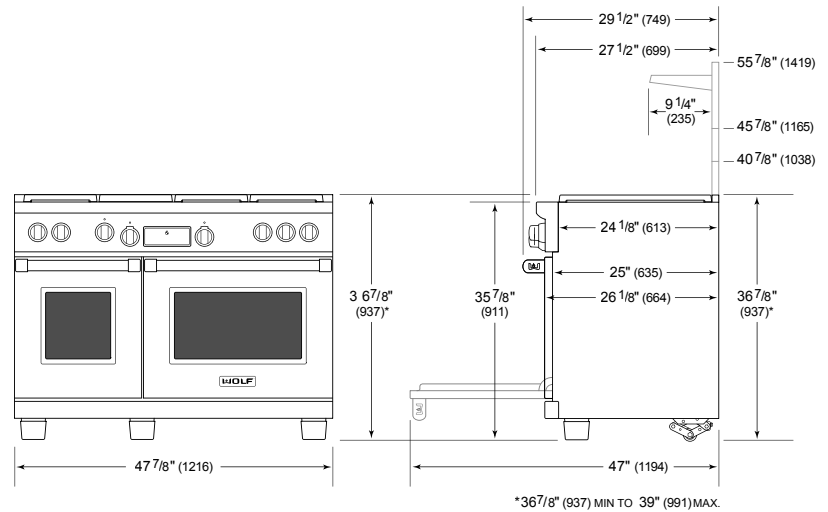
RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu Burner
- 1 - 15,000 Btu Burner
- 1 - 18,000 Btu Burner
- 1 - 20,000 Btu Burner
- 1 - 15,000 Btu French Top

PRODUCT SPECIFICATIONS

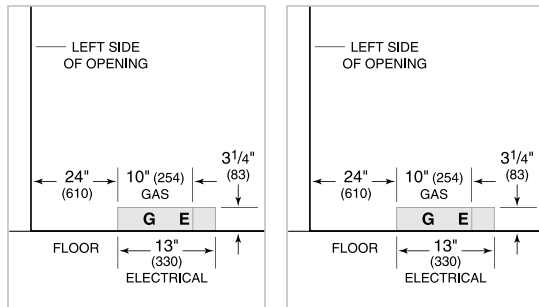
Model	DF484F
Dimensions	47 7/8"W x 36 7/8"H x 29 1/2"D
Oven 1 Usable Capacity	1.5 cu. ft.
Oven 1 Overall Capacity	2.5 cu. ft.
Oven 2 Usable Capacity	2.8 cu. ft.
Oven 2 Overall Capacity	4.5 cu. ft.
Door Clearance	19 1/2"
Weight	750 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

DIMENSIONS



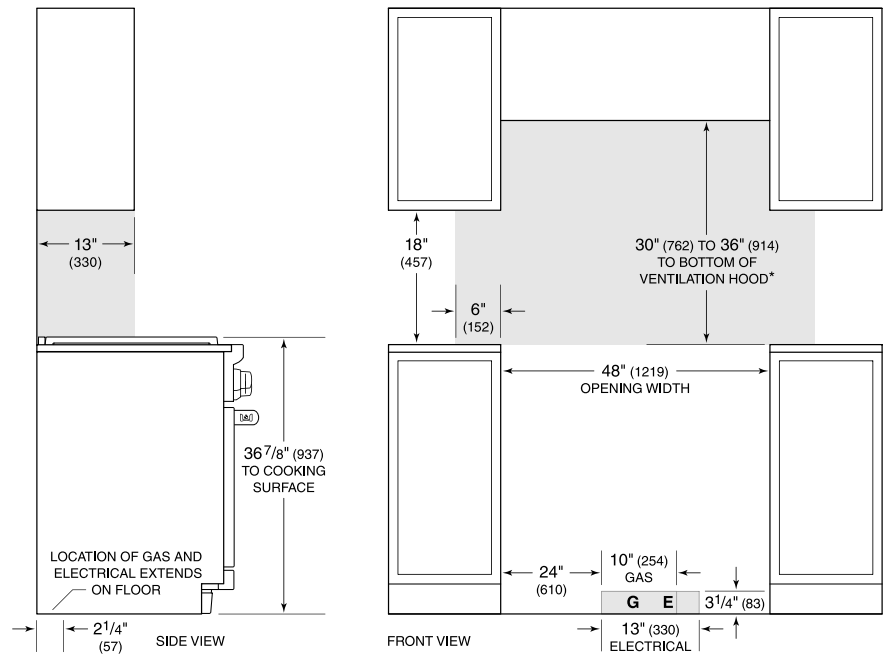
ELECTRICAL

GAS



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

STANDARD INSTALLATION



*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) for charbroiler.

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

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