

DF486C



FEATURES

6 dual-stacked burners plus 16,000 Btu infrared charbroiler

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

Exclusive pivoting control panel

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

Continuous cast-iron grates for easy movement of pots and pans

Cobalt blue porcelain interior

Spark ignition system re-ignites if flame goes out

Heavy-gauge stainless steel

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.

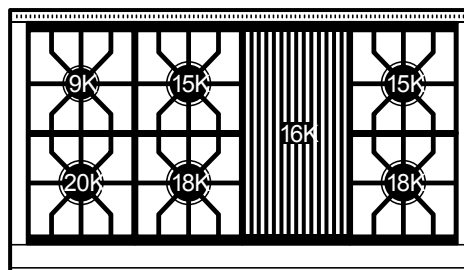
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



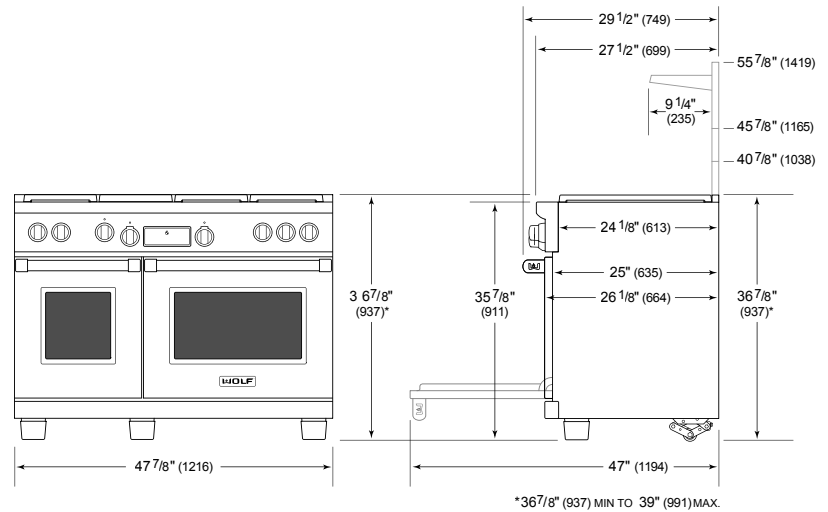
RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu Burner
- 2 - 15,000 Btu Burners
- 2 - 18,000 Btu Burners
- 1 - 20,000 Btu Burner
- 1 - 16,000 Btu Charbroiler

PRODUCT SPECIFICATIONS

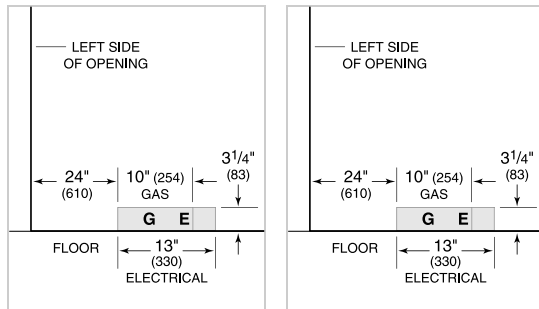
Model	DF486C
Dimensions	47 7/8"W x 36 7/8"H x 29 1/2"D
Oven 1 Usable Capacity	1.5 cu. ft.
Oven 1 Overall Capacity	2.5 cu. ft.
Oven 2 Usable Capacity	2.8 cu. ft.
Oven 2 Overall Capacity	4.5 cu. ft.
Door Clearance	19 1/2"
Weight	750 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

DIMENSIONS



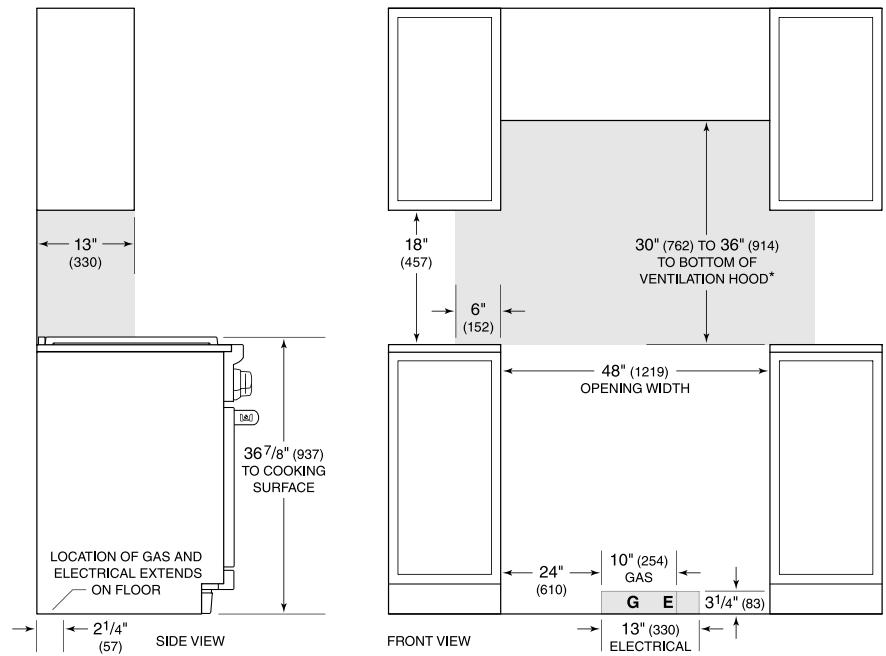
ELECTRICAL

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.