

60" Dual Fuel Ranges

Wolf dual fuel ranges offer a wide variety of top configurations and standard dual-stacked sealed surface burners. The optional infrared charbroiler, infrared griddle and French top give you the freedom to customize your range. The large electric ovens feature ten cooking modes and the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Dual fuel ranges are available in natural or LP gas.





Model DF606DG



Model DF606F



Model DF606CG



Model DF604CF



Model DF604GF

FEATURES

- Stainless steel exterior finish with island trim included.
- Red or black control knobs (specify with range).
- Platinum bezels surround all knobs.
- Dual-stacked, sealed burners, all with simmer capabilities and automatic reignition at all settings.
- Melt feature on 9,200 Btu burner.
- Ten cooking modes, temperature probe and self-clean features.
- Porcelain-coated cast iron continuous top grates.
- Pivoting hidden touch control panel.
- Coaxial temperature displaying oven selector knobs.
- Cobalt blue porcelain oven interiors with halogen lighting.
- Three adjustable oven racks per oven; one full-extension easy glide, one full-extension door glide and one standard.
- Hidden bake element and recessed broil element in each oven.
- Spring/damper door hinge system.





Rotating Cobalt blue control panel. coven interior.

SURFACE FEATURES

Model	DF606DG	DF606F	DF606CG	DF604CF	DF604GF
Surface Burners 15,000 Btu high / 950 Btu simmer	5	5	5	3	3
Surface Burner 9,200 Btu high / 325 Btu simmer	1	1	1	1	1
Infrared Charbroiler - 16,000 Btu			•	•	
Infrared Griddle – 15,000 Btu			•		•
Double Griddle – 15,000 Btu	•				
French Top – 15,000 Btu		•		•	•

Model numbers are for natural gas dual fuel ranges, add (-LP) to the model number for LP gas.

ACCESSORIES

- Stainless steel risers in 5" and 10" heights, or 20" riser with shelf.
- Red or black control knobs.
- Chrome or brass bezels.
- One piece porcelain-cast wok grate and single burner grate.
- Porcelain-cast two-burner S-grate.
- Set of three standard oven racks.
- · One full-extension easy glide rack.
- Broiler pan and temperature probe.
- Hardwood cutting board (griddle models only).
- Bake stone kit.
- Dehydration kit.
- 30" baking sheet kit.

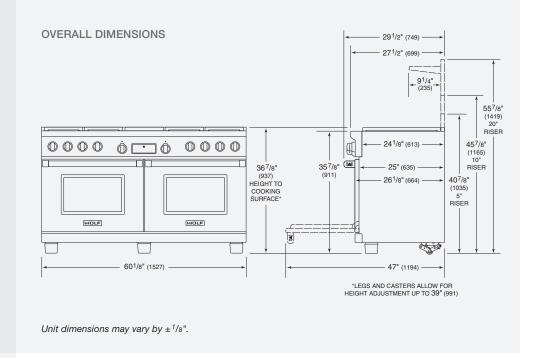
- Griddle cleaning kit.
- Front leg extension covers and rear caster covers.
- High altitude conversion kits.

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

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



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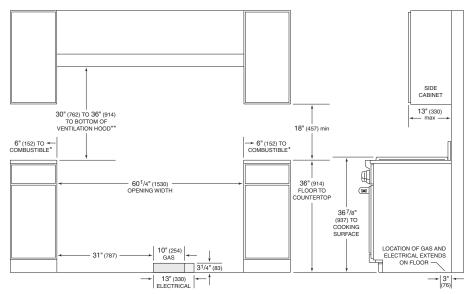
SPECIFICATIONS

Exterior Finish	Stainle	ess Steel		
Overall Width		60 ¹ /8"		
Overall Height (to cooking	ng surface)	36 ⁷ /8"		
Overall Depth		291/2"		
Oven Interior Capacity (per oven)	4.5 cu ft		
Oven Interior Dimensions (per oven) 25" W x 16 ¹ / ₂ " H x 19" D				
Opening Width		60 ¹ /4"		
Opening Height (to countertop) 3				
Opening Depth		24"		
Electrical Requirements	240/2 60 Hz, 50 am	208 V AC np circuit		
Electrical Rating	10.2 kW at 2 8.8 kW at 2			
Total Amps		42.5		
Shipping Weight	875	-950 lbs		

INSTALLATION NOTES

- A riser is required for installations against a combustible surface.
- A Wolf pro wall, chimney, island ventilation hood or hood liner is recommended.
- High altitude conversion kit for LP gas installations above 8,600'. For natural gas above 10,250', contact Wolf customer service.

INSTALLATION SPECIFICATIONS



Minimum clearance from rough opening to combustible materials up to 18 (457) above countertop.

**36* (914) minimum clearance, 44* (1118) for charbroiler, from countertop to combustible materials without ventilation hood.

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

Dimensions in parentheses are in millimeters unless otherwise specified.