



## 36" Dual Fuel Ranges

Wolf dual fuel ranges offer a variety of top configurations and standard dual-stacked sealed surface burners. The optional infrared charbroiler and infrared griddle give you the freedom to customize your range. The large electric oven features 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 DF366 shown.



Model DF366



Model DF364C



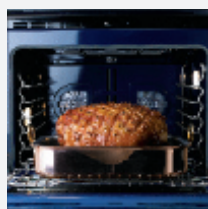
Model DF364G

### 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 knob.
- Cobalt blue porcelain oven interior with halogen lighting.
- Three adjustable oven racks; one full-extension easy glide, one full-extension door glide and one standard.
- Hidden bake element and recessed broil element.
- Spring/damper door hinge system.



Rotating control panel.



Cobalt blue oven interior.

### SURFACE FEATURES

Model	DF366	DF364C	DF364G
Surface Burners			
15,000 Btu high / 950 Btu simmer	5	3	3
Surface Burner			
9,200 Btu high / 325 Btu simmer	1	1	1
Infrared Charbroiler – 16,000 Btu		•	
Infrared Griddle – 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 model only).
- Bake stone kit.
- Dehydration 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](http://wolfappliance.com).

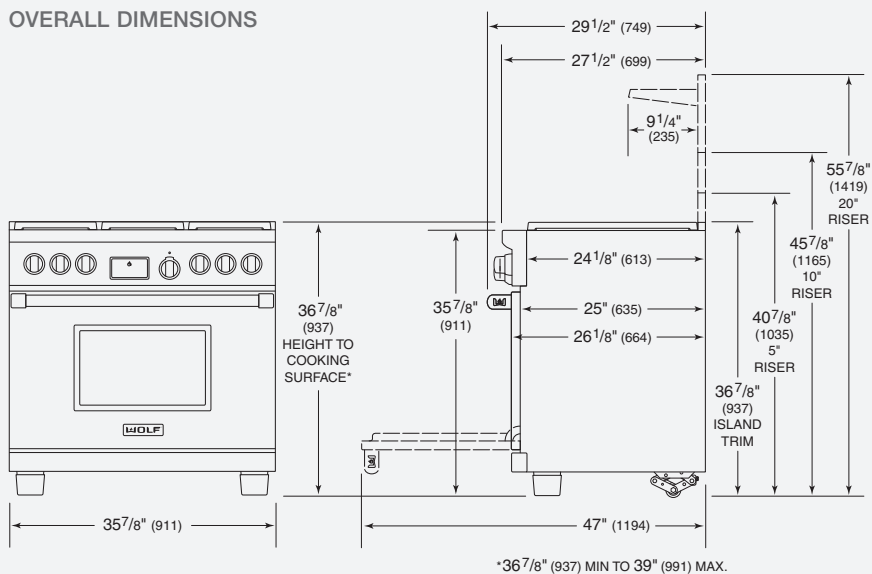


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).



## 36" Dual Fuel Ranges

### OVERALL DIMENSIONS

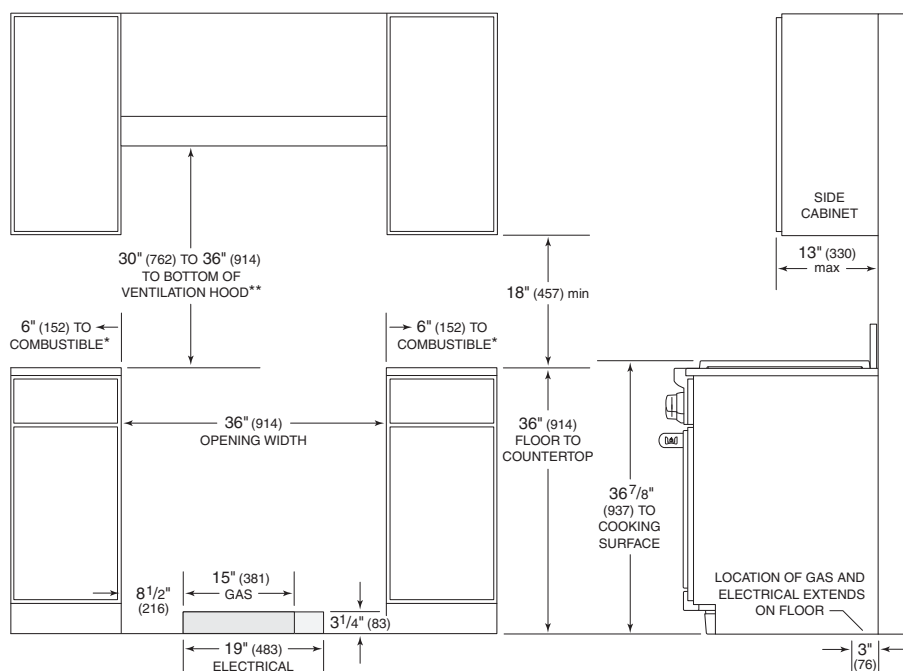


Unit dimensions may vary by  $\pm 1/8$ ".

### SPECIFICATIONS

Exterior Finish	Stainless Steel
Overall Width	35 <sup>7</sup> / <sub>8</sub> "
Overall Height (to cooking surface)	36 <sup>7</sup> / <sub>8</sub> "
Overall Depth	29 <sup>1</sup> / <sub>2</sub> "
Oven Interior Capacity	5.4 cu ft
Oven Interior Dimensions	30" W x 16 <sup>1</sup> / <sub>2</sub> " H x 19" D
Opening Width	36"
Opening Height (to countertop)	36"
Opening Depth	24"
Electrical Requirements	240/208 V AC 60 Hz, 30 amp circuit
Electrical Rating	5.2 kW at 240 V AC 4.5 kW at 208 V AC
Total Amps	21.7
Shipping Weight	445–470 lbs

### 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.

### 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.

Dimensions in parentheses are in millimeters unless otherwise specified.