

DF366



FEATURES

- 10 cooking modes make meals easy
- Dual convection oven for faster, more consistent cooking
- 6 dual-stacked, sealed burners
- Dual-stacked burners produce up to 20,000 Btu
- Burners capable of delivering less than 300 Btu for premier simmer performance
- 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
- Individual spark ignition system
- Heavy-gauge stainless steel
- Exclusive pivoting control panel
- Red, black or stainless steel control knobs
- Temperature probe lets you know when it's done
- Self clean, delayed start, timed cook, Sabbath mode and more

ACCESSORIES

- Bake stone kit (stone, rack and peel)
- Stainless steel, brass or chrome bezels
- Front leg and rear caster covers
- High altitude conversion kit
- Dehydration kit (racks and door stop)
- Full-extension easy glide oven rack
- Cast iron S-grates and wok grate
- Stainless steel kickplate
- Signature red, black or stainless steel control knobs
- Temperature probe and broiler pan
- 5" and 10" stainless steel risers, and 20" riser with shelf
- Set of three standard oven racks

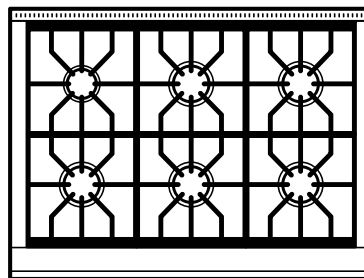
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

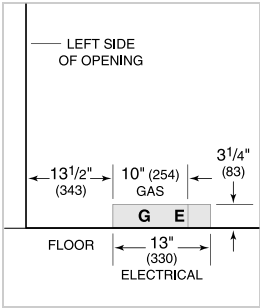
- 1 - 9,200 Btu Burner
- 2 - 15,000 Btu Burners
- 2 - 18,000 Btu Burners
- 1 - 20,000 Btu Burner



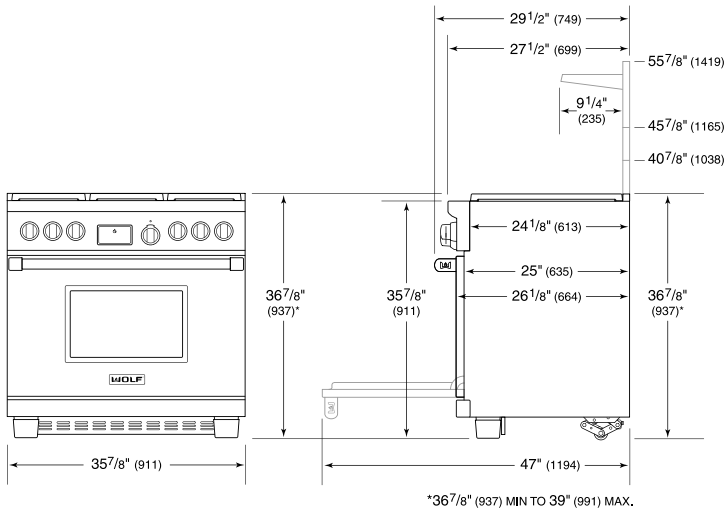
PRODUCT SPECIFICATIONS

Model	DF366
Dimensions	35 7/8"W x 36 7/8"H x 29 1/2"D
Oven 1 Interior Dimensions	30"W x 16 1/2"H x 19"D
Oven 1 Usable Capacity	3.5 cu ft
Oven 1 Overall Capacity	5.4 cu ft
Door Clearance	19 1/2"
Weight	471 lb
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Gas Supply	3/4" rigid pipe
Gas Inlet	1/2" NPT female

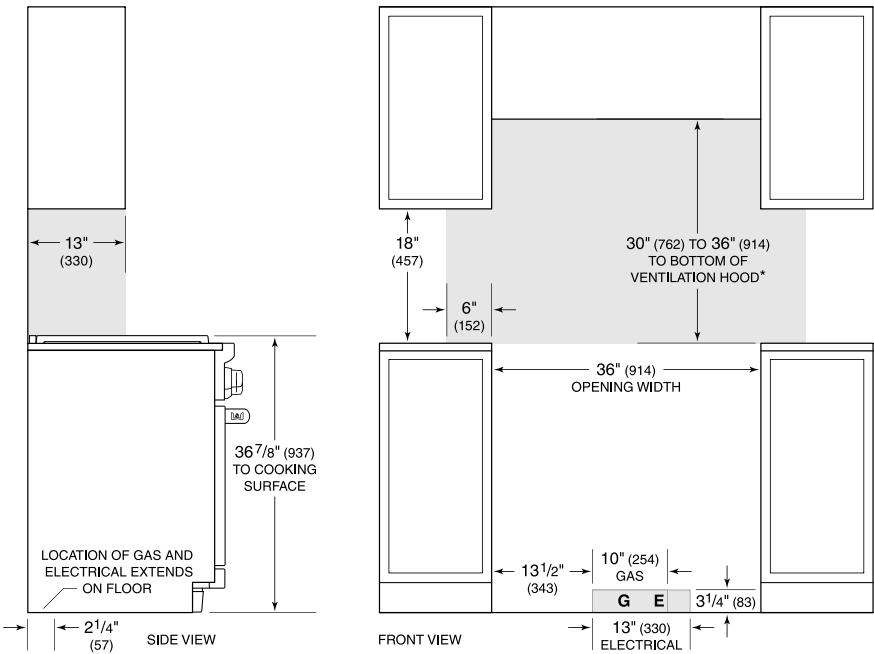
ELECTRICAL AND GAS



DIMENSIONS



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.