



DUAL FUEL RANGE - 6 BURNERS W.914 ICBDF366

- 10 cooking modes make meals easy
- Dual convection oven for faster, more consistent cooking
- 6 dual-stacked, sealers 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



SPECIFICATIONS

- Key Features:
- Gas burners, electric oven(s).
- Dual-stacked, sealed burners.
- Patented, digital oven control knob.
- Wolf exclusive dual convection cooking system.
- Wolf exclusive patent-pending spring and damper door system.
- Ten cooking modes.
- Flame recognition and auto reignition.
- Natural or LP Propane Gas available.
- Cobalt blue oven interior.
- 4.4kWh burners with 300W simmer.
- 2.7kWh burner with 100W melt feature.
- LED oven temperature readout.
- Continuous porcelain-coated cast-iron grates.
- Pivoting, hidden touch-control panel.
- Hidden bake element.
- Full-extension bottom rack.
- Self-cleaning oven.
- Temperature probe feature.
- Island trim included on all models.
- Fits existing 914mm opening
- 4.4 kWh dual stacked surface burners all with 300W simmer
- Single 2.7 kWh dual stacked surface burner with 100W melt feature
- Large capacity dual convection oven
- 118.6 ltrs. interior oven capacity: 673 W x 411 D x 419 H
- Three adjustable oven racks
- 297mm 4.7 kWh charbroiler
- 279mm 4.4 kWh griddle with safety shutoff system



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PLANNING INFORMATION

- When installing against a combustibile surface, a minimum 254 mm riser is required for a 91 cm dual fuel range with charbroiler or griddle and all 122 cm and 152 cm models. Follow all minimum clearances to combustibile surfaces shown in the illustration on the following page.
- A Wolf pro ventilation hood is recommended with the dual fuel range. Refer to page 89 for Pro Ventilation.

ELECTRICAL

- Installation must comply with all applicable electrical codes and be properly grounded (earthed).
- Locate the electrical supply push with the wall or door and within the shaded area shown in the illustration on the following page. A separate circuit, servicing only this appliance is required.
- Wolf dual fuel ranges have a terminal block that allows for a 3-wire or 4-wire installation.
- Performance may be compromised if the electrical supply is less than 220 volts.
- The range is supplied with a single phase and 3-phase convertible power inlet box. The wiring diagram covering the control circuit is provided with the oven.

REQUIRED POWER SUPPLY

Single Phase	grounded, 220-240 VAC; 50/60 Hz
3phase	380-415V AC, 50 Hz

MAXIMUM CONNECTED LOAD

DUAL FUEL RANGES	SINGLE PHASE	3PHASE
762 mm and 914 mm	19 amps	18 amps
1219 mm	35 amps	18 amps
1524 mm	38 amps	18 amps

GAS SUPPLY

- Installation must conform with all applicable gas codes.
- A gas supply line of 19 mm rigid pipe must be provided to the range. If local codes permit, a certified, .9 m long, 13 mm, or 19 mm ID flexible metal appliance connector is recommended to connect the units ISO 7/1-14 female inlet to the gas supply line.
- Wolf natural gas ranges will function up to 3124 m in altitude without adjustment and LP gas ranges will function up to 2621 m. If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

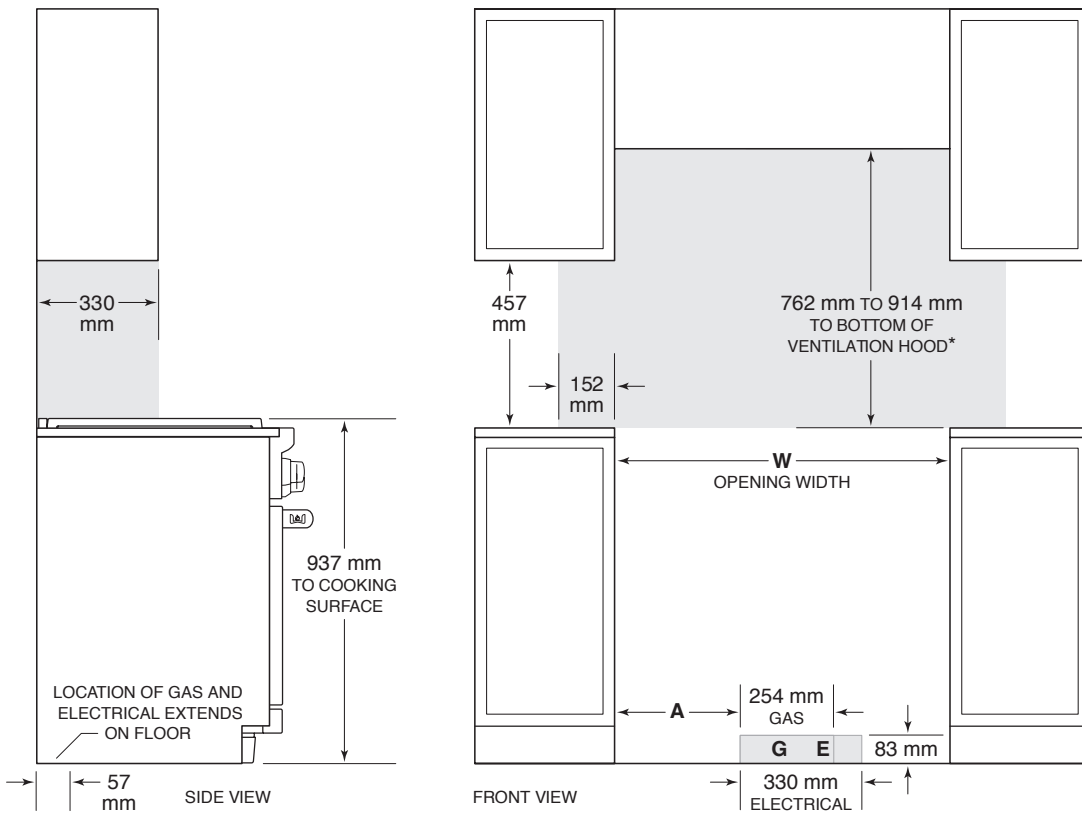
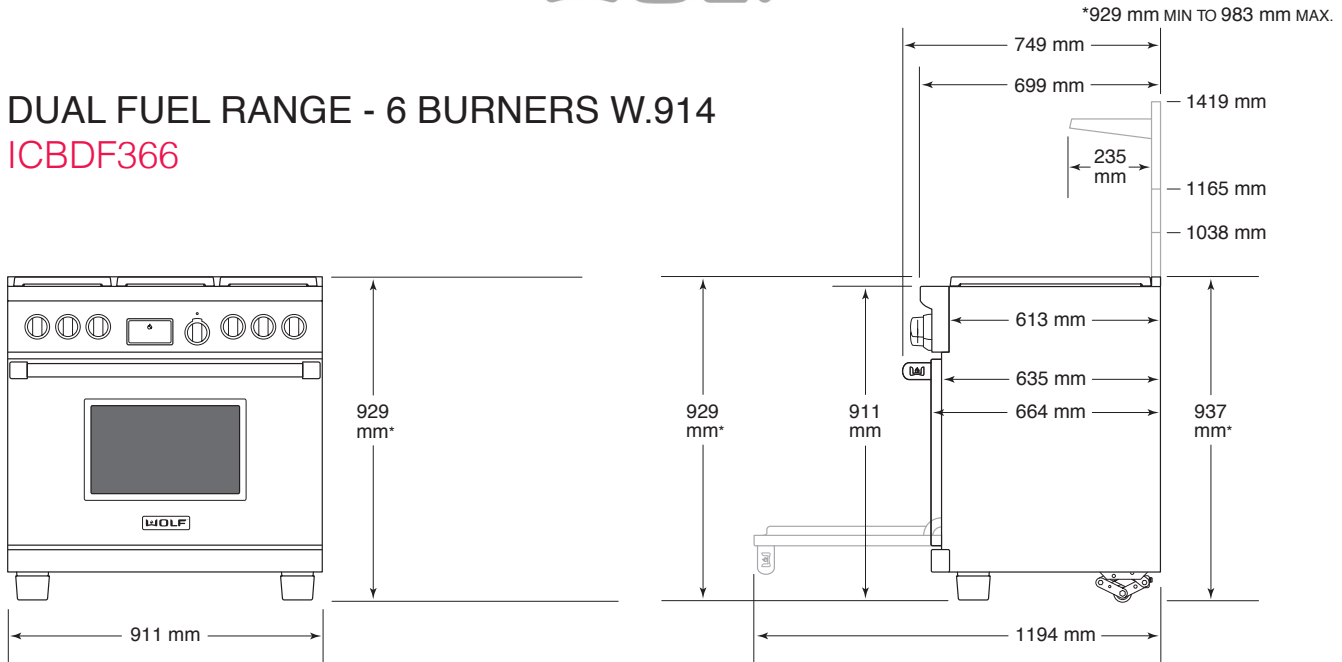
GAS REQUIRMENTS

NATURAL GAS	WC
Supply Pressure	25 mbar
LP GAS	WC
Supply Pressure	37 mbar



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*Without ventilation hood, 914 mm minimum clearance countertop to combustible materials, 118 mm for charbroiler.

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

For island installation, 305 mm minimum clearance back of range to combustible rear wall above countertop .

CUTOUT WIDTH

76 cm Model
91 cm Model
122 cm Model
152 cm Model

W

762 mm
914 mm
1219 mm
1530 mm

A

216 mm
343 mm
610 mm
787 mm