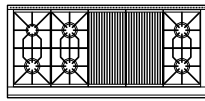
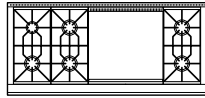


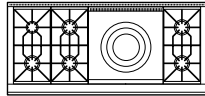
60" (1524) Dual Fuel Ranges



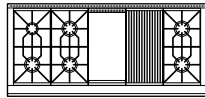
Model DF606DC



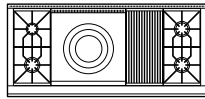
Model DF606DG



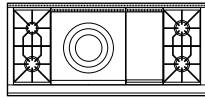
Model DF606F



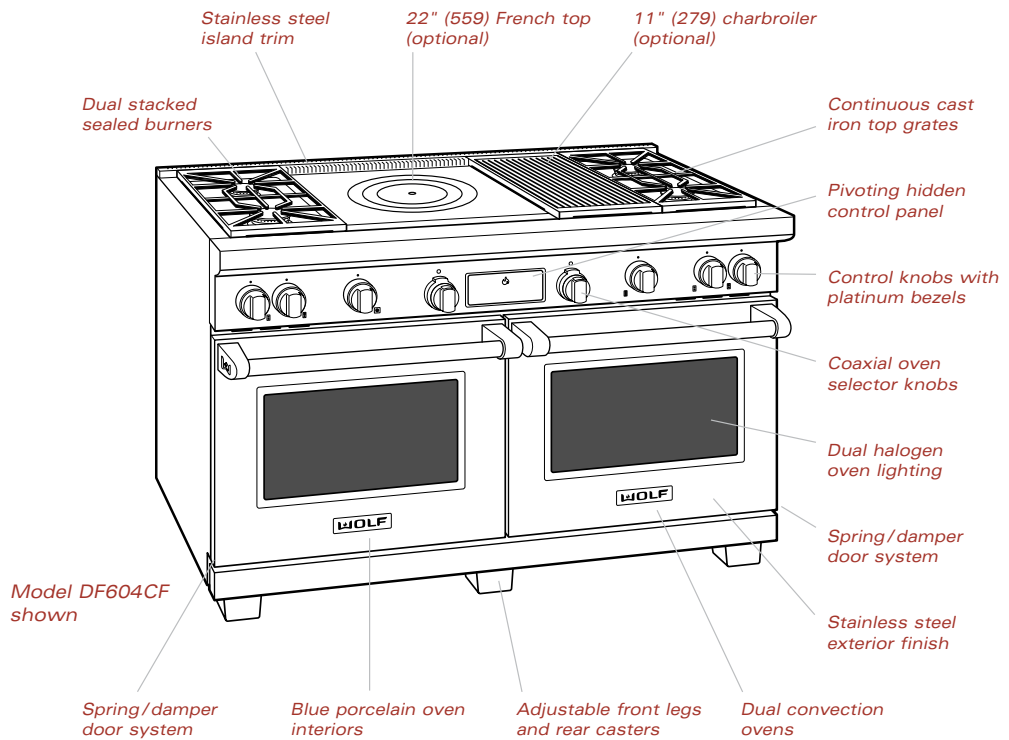
Model DF606CG



Model DF604CF



Model DF604GF



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

The Wolf 60" (1524) dual fuel range is available in natural or LP gas, with your choice of several top configurations. Model numbers indicate the features; (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French top. The model number followed by (-LP) denotes an LP gas model.

FEATURES

- ▶ Natural or LP gas rangetop with large capacity dual convection electric ovens
- ▶ Fits 60³/₈" (1534) opening
- ▶ Classic stainless steel exterior finish with island trim
- ▶ Red or black control knobs – specified at time of order
- ▶ Platinum bezels surround all knobs – chrome or brass bezels optional
- ▶ Dual stacked sealed 15,000 Btu/hr (4.4 kWh) burners and one 9,200 Btu/hr (2.7 kWh) burner, all with simmer capabilities and automatic reignition at all settings
- ▶ Melt feature on 9,200 Btu/hr (2.7 kWh) burner
- ▶ Porcelain coated cast iron continuous top grates
- ▶ Pivoting hidden touch control panel
- ▶ Self-cleaning ovens
- ▶ Cobalt blue porcelain oven interiors
- ▶ Coaxial temperature displaying oven selector knobs
- ▶ Eight cooking modes – bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (large oven only) with bake stone accessory
- ▶ Temperature probe feature (both ovens)
- ▶ Three adjustable oven racks in each oven with full extension bottom rack
- ▶ Hidden bake element and recessed broil element in each oven
- ▶ Triple pane oven door windows and dual halogen lighting
- ▶ Spring/damper door system on each oven door
- ▶ Adjustable stainless steel legs in front and adjustable rear casters
- ▶ Certified by Star-K to meet religious regulations
- ▶ CSA certified for US and Canada
- ▶ Two and five year residential warranty – exclusions apply, see warranty

60" (1524) Dual Fuel Ranges

PLANNING INFORMATION

► Refer to the illustrations and specifications for overall dimensions, finished rough opening dimensions and installation specifics.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions.

► It is recommended that you use a Wolf Pro wall or Pro island ventilation hood with the Wolf dual fuel range.

► The 60" (1524) dual fuel range requires a 240 V AC, 60 Hz, 50 amp fused electrical supply to operate the electrical portions of the range. Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration on page 4.

► Wolf dual fuel ranges are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knockouts on the base of the unit, are provided to allow a certified electrical contractor to wire the range directly to the electrical supply. The terminal block will also accept an appliance cord that is sized correctly for the voltage and amperage of your range.

► Wolf dual fuel ranges are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC; .5 psi (3.5 kPa).

► Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose must be 3/4" (19) minimum I.D. pipe.

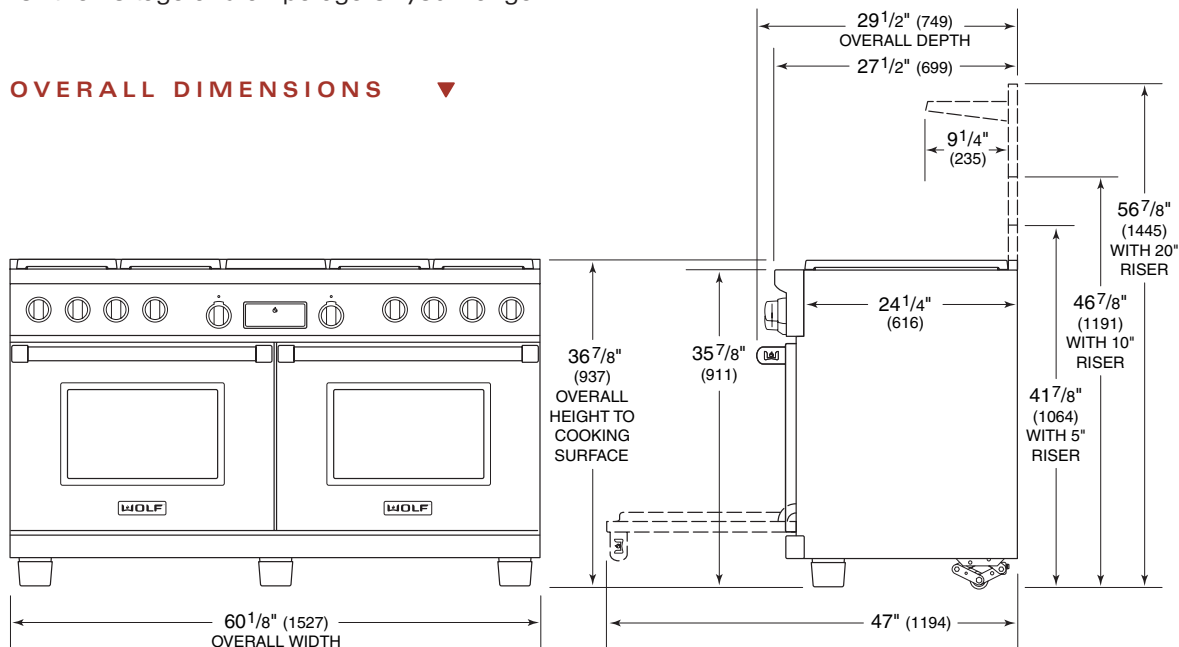
IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

► Wolf dual fuel ranges using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details.

► You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

► Refer to the installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS ▼



LEGS AND CASTERS ALLOW
2 1/8" (54) HEIGHT ADJUSTMENT

Dimensions may vary by ± 1/8" (3).

Dimensions in parentheses are in millimeters unless otherwise specified.

60" (1524) Dual Fuel Ranges

MODEL OPTIONS ▼

Six Burners w/Double Charbroiler	DF606DC
Six Burners w/Double Griddle	DF606DG
Six Burners w/French top	DF606F
Six Burners w/Charbroiler and Griddle	DF606CG
Four Burners w/Charbroiler and French top	DF604CF
Four Burners w/Griddle and French top	DF604GF

Natural gas models listed, for LP gas add (-LP) to the model number.

IMPORTANT NOTE: In non-island applications, a minimum 10" (254) riser is required for all 60" (1524) models installed against a combustible surface. The 5" (127) riser may only be used against a non-combustible surface.

VENTILATION OPTIONS

- ▶ 60" (1524) Pro Wall Hood
- ▶ 66" (1676) Pro Island Hood

ACCESSORIES

- ▶ 5" (127) or 10" (254) classic stainless steel riser
- ▶ 20" (508) classic stainless steel riser with shelf
- ▶ Red or black control knobs – must be ordered with the range
- ▶ Bezel accent colors in chrome or brass
- ▶ Porcelain cast dual wok grate
- ▶ Porcelain cast dual S-grates
- ▶ Hardwood cutting board
- ▶ Bake stone accessory
- ▶ Dehydration accessory
- ▶ High altitude conversion kits

Contact your Wolf dealer for additional information on accessories.

SPECIFICATIONS ▼

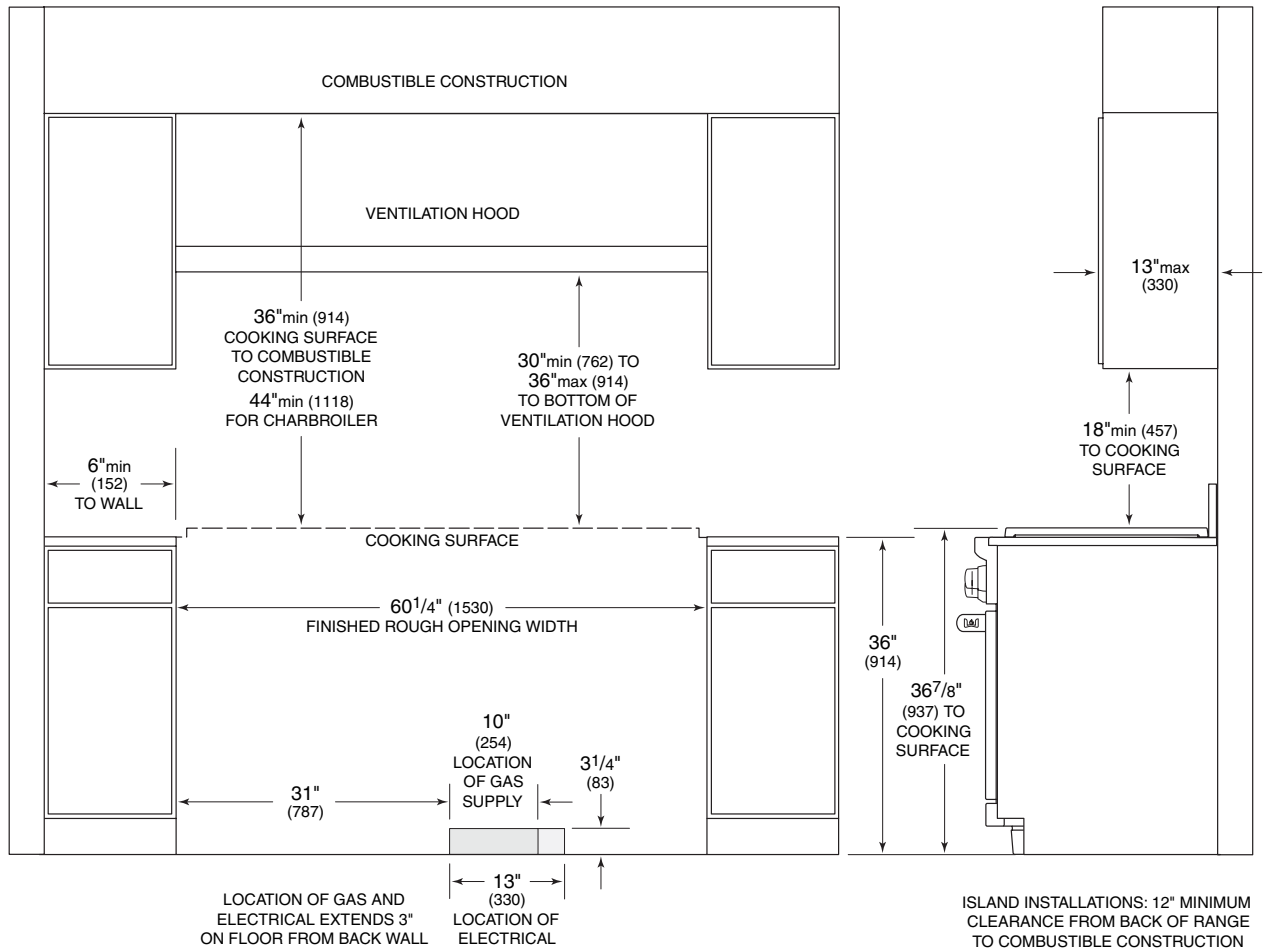
Overall Range Width	60 ¹ / ₈ " (1527)
Overall Range Height (to cooking surface)	36 ⁷ / ₈ " (937)
Overall Range Depth	29 ¹ / ₂ " (749)
Dual Stacked Surface Burners	15,000 Btu/hr (4.4 kWh) burners with 950 Btu/hr (.3 kWh) delivered at simmer Single 9,200 Btu/hr (2.7 kWh) burner with 325 Btu/hr (.1 kWh) delivered at simmer
11" (279) Charbroiler	16,000 Btu/hr (4.7 kWh)
11" (279) Griddle	18,000 Btu/hr (5.3 kWh)
22" (559) Charbroiler	(2) 16,000 Btu/hr (4.7 kWh)
22" (559) Griddle	(2) 18,000 Btu/hr (5.3 kWh)
22" (559) French top	15,000 Btu/hr (4.4 kWh)
Ovens Interior Capacity	3.4 cu ft (96 L) each
Oven Interior Dimensions	21 ¹ / ₂ " W x 16 ¹ / ₂ " H x 16 ³ / ₈ " D (546 x 419 x 416) each
Electrical Supply Requirements	240 V AC, 60 Hz, 50 amp dedicated circuit
Total Connected Load	10,000 W at 240 V 8,660 W at 208 V
Total Amps	42.5
Shipping Weight	875 lbs (397 kg) - 950 lbs (431 kg)

Specifications are subject to change without notice.

Dimensions in parentheses are in millimeters unless otherwise specified.

60" (1524) Dual Fuel Ranges

INSTALLATION SPECIFICATIONS



DIMENSIONS

Overall Width of Range	60 1/8" (1527)
Finished Rough Opening Width	60 1/4" (1530)
Location of Gas Supply	Within shaded area
Location of Electrical	Within shaded area

See Installation Instructions shipped with unit for detailed specifications.

Refer to the Wolf Design Guide pdf file for additional specifications.

Dimensions may vary by $\pm 1/8"$ (3).

Dimensions in parentheses are in millimeters unless otherwise specified.