

DF30450/S/P



FEATURES

Wolf's patented gas dual-stacked, sealed burner design provides precise high-to-low temperature control and a spark ignition system that reignites the burner automatically

Wolf's Dual VertiCross™ convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking

Gourmet Mode features nearly 50 presets that automatically control the oven to ensure delicious results

Ten cooking modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm, were developed by Wolf chefs to maximize the performance of your oven

Four dual-stacked burners produce up to 20,000 Btu for fast boils and intense sears and 300 Btu for true simmers and worry-free melts

For improved temperature control and safety, the spark ignition system reignites burners automatically

The full-color touch screen is intuitive and easy to read, discreetly hiding away when not in use

LED backlit control knobs illuminate when in use, indicating which burners are active

The oven offers self-clean, delayed start, timed cook, and Sabbath features

The temperature probe alerts you when your dish has reached the desired temperature

The oven's Wi-Fi enabled feature lets you remotely preheat, select modes, and adjust oven temperature from your mobile device

Create a cohesive look in your kitchen with the range's stainless steel construction, pro style handles, and choice of iconic red, black, or brushed stainless knobs

ACCESSORIES

2-Burner Wok Grate

30" Broiler Pan

30" Dual Fuel Black Knobs

30" Dual Fuel Stainless Knobs

30" Full-Extension Ball-Bearing Oven Rack

30" Premier Baking Sheet

30" Standard Oven Rack

Bake Stone Kit

Filler Trim

Temperature Probe

30" Black Knobs

30" Red Knobs

30" Stainless Steel Knobs

36" Black Knobs

36" Red Knobs

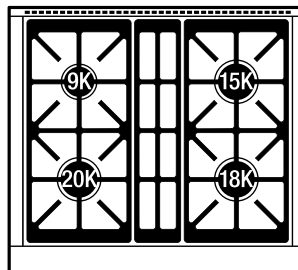
36" Stainless Steel Knobs



KNOB OPTIONS



TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- 1 - 9,200 Btu burner
- 1 - 15,000 Btu burner
- 1 - 18,000 Btu burner
- 1 - 20,000 Btu burner
- Stainless-steel island trim riser included

5" and 10" stainless steel risers, and 20" riser with shelf

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Signature red, black or stainless steel control knobs

Rear Caster Covers

Front Leg Extension Covers

Stainless Steel Kickplates

5" and 10" stainless steel risers, and 20" riser with shelf

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

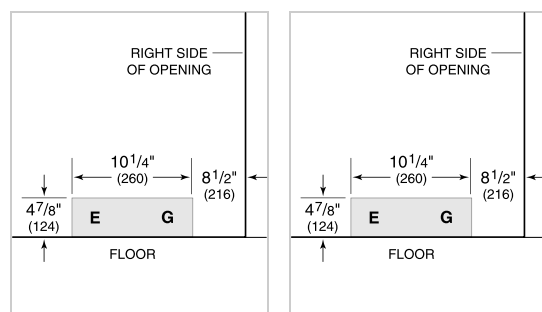
Specifications are subject to change without notice. This information was generated on January 1, 2021. Verify specifications prior to finalizing your cabinetry/enclosures.

PRODUCT SPECIFICATIONS

Model	DF30450/S/P
Dimensions	29 7/8"W x 36 1/2"H x 29 1/2"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 20"D
Oven 1 Usable Capacity	3.2 cu. ft.
Oven 1 Overall Capacity	5.1 cu. ft.
Door Clearance	19 1/2"
Weight	413 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

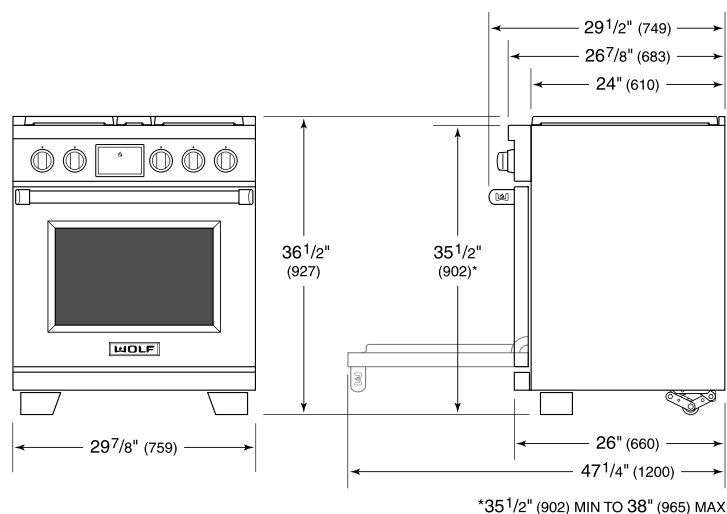
ELECTRICAL

GAS

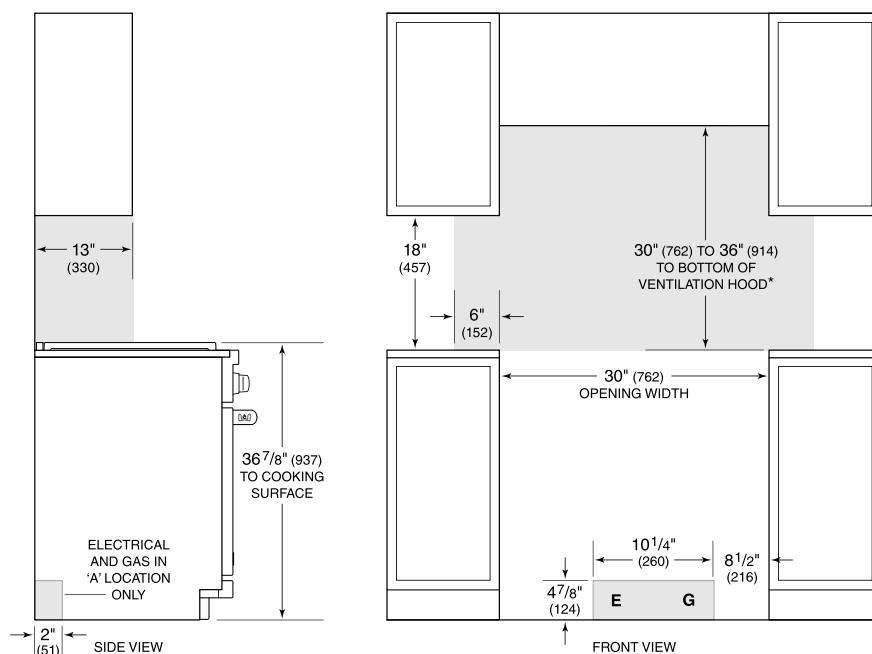


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials.

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.