

WOLF VENTILATION GUIDE



Contents

Wolf Ventilation	3
Selecting a Ventilation System	4
Ventilation Made Easy	8
Wolf Cooktop Ventilation	14
Wolf Pro Ventilation	28
Wolf Blower Specifications	44
Wolf Ventilation FAQ	63
Wolf Warranties	64

Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

IMPORTANT NOTE: Wolf prefers an HVAC contractor approve the airflow characteristics of any ventilation and duct work system. This includes approval of what direction duct runs and any variables related to installation that are not called out in our specifications. Variance from our recommendations must be validated by an HVAC specialist as well as verification of air flow and speeds to insure proper ventilation.

Important Note

Wolf cooking products do not require ventilation when installed according to the installation instructions. Recommendations and suggestions in this guide are for performance only.

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.



Wolf Ventilation. Ventilation is an integral part of any kitchen. Proper ventilation provides a cleaner, healthier, more enjoyable cooking environment by removing moisture, odor and unhealthy by-products of combustion, including carbon monoxide. Proper ventilation is essential for maintaining a healthy indoor environment and minimizing airborne health risks. Ventilation can provide a dramatic focal point for your kitchen or it can be concealed for an integrated look. Wolf ventilation systems are precisely crafted for both function and design.

Choosing the proper ventilation system is one of the most important decisions you can make when designing your kitchen. Wolf has ventilation products to satisfy all needs and preferences. When selecting a ventilation system, it is important to note that Wolf ventilation systems are divided into two categories: cooktop ventilation and pro ventilation.



Cooktop ventilation.



Pro ventilation.

Selecting a Ventilation System

COOKTOP OR PRO VENTILATION

Wolf cooktop ventilation hoods can be used with Wolf induction, electric and gas cooktops and integrated modules. Wolf downdraft systems can be used with Wolf framed induction, framed electric and gas cooktops and some integrated modules. Downdrafts cannot be installed with unframed induction and unframed electric cooktops, and steamer and fryer modules. They are not recommended for use with the grill module.

For Wolf ranges and rangetops, a pro ventilation hood or hood liner should be used. A downdraft can be used with sealed burner rangetop models SRT304 and SRT366. An accessory trim kit is required for this installation. Contact your authorized Wolf dealer for details.

Wolf pro ventilation hoods and hood liners can be used with all Wolf cooking appliances.

The chart below provides a reference of Wolf ventilation products typically used with Wolf cooking appliances.

	COOKTOP VENTILATION			PRO VENTILATION			
	CHIMNEY HOODS	LOW-PROFILE HOODS	DOWNDRAFT SYSTEMS	WALL HOODS	WALL CHIMNEY HOODS	ISLAND HOODS	HOOD LINERS
COOKTOPS							
Framed Induction Cooktops	•	•	•	•	•	•	•
Unframed Induction Cooktops	•	•		•	•	•	•
Framed Electric Cooktops	•	•	•	•	•	•	•
Unframed Electric Cooktops	•	•		•	•	•	•
Gas Cooktops	•	•	•	•	•	•	•
INTEGRATED MODULES							
CT15I/S, CT15E/S and IM15/S	•	•	•	•	•	•	•
IG15/S, IS15/S and IF15/S	•	•		•	•	•	•
RANGES AND RANGETOPS							
Dual Fuel Ranges				•	•	•	•
SRT304 and SRT366			•	•	•	•	•
All Other Sealed Burner Rangetops				•	•	•	•
Gas Ranges				•	•	•	•
Gas Rangetops				•	•	•	•

Selecting a Ventilation System

UPDRAFT OR DOWNDRAFT

The choice between updraft ventilation and downdraft ventilation will depend on several factors, most notably the cooking appliance being used as well as the type of installation and installation location. Updraft ventilation, or an overhead hood, will typically be a more effective ventilation option. Cooking vapors naturally rise, making it easier to collect and remove them from the cooking area.

Wolf downdraft systems provide another effective ventilation option. The telescopic downdraft chimney rises up from the countertop and draws cooking vapors away from the cooking surface. Downdraft ventilation is a great option in installations where an overhead hood is either not wanted or is not a viable option.

WIDTH GUIDELINES

For wall installations, the width of the hood should be at least as wide as the cooking surface. Where space is not restricted, a wider hood can be used to increase the capture area.

Island and peninsula installations require a greater capture area. Island hoods should exceed the width of the cooking surface by a minimum of 3" (76) on each side.

For downdraft ventilation systems, the width of the downdraft should match the width of the cooktop.

HOOD MOUNTING HEIGHT

Proper mounting height is very important. If a ventilation hood is mounted too low, access to the cooking surface may be restricted. If a hood is mounted too high, performance may be compromised.

For optimal performance, cooktop hoods should be mounted 24" (610) to 30" (762) from the bottom of the hood to the countertop. For optimal performance, pro hoods should be mounted 30" (762) to 36" (914) from the bottom of the hood to the countertop. Refer to individual specifications for each ventilation hood on pages 14–41.

CEILING HEIGHT

Before selecting a Wolf ventilation hood, check the installation site for adequate ceiling height, or any extra space that may remain after proper installation of the hood and cooking appliance. This can be determined by adding the floor-to-countertop height, plus the recommended hood mounting height (bottom of the hood to the countertop), plus the height of the hood. Refer to individual specifications for each ventilation hood on pages 14–41.

Excess ceiling height can be filled using an accessory flue extension (available for some cooktops hoods) or a stainless steel duct cover (pro hoods). The space can also be adjusted by raising or lowering your hood within the specified mounting height for your hood.

For additional ceiling height guidelines for cooktop wall and island hoods, refer to page 15.

Selecting a Ventilation System

COOKING STYLE

The appropriate airflow capacity is determined by the cooking space and cooking style. Greater exhaust capacity is required to handle moisture generated by boiling large pots of water or the grease and smoke from grilling or frying. Cooking with high heat or cooking aromatic foods may require additional CFM, and increasing the capture area with a hood that exceeds the cooking surface by 3" (76) on each side.

If the cooking surface is in an island or peninsula, a higher airflow capacity hood can provide better capture for cross currents, or if the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.

VENTILATION PERFORMANCE

Ventilation performance is measured in cubic feet per minute, or CFM. The higher the CFM, the greater the amount of air that is evacuated through the ventilation system. CFM are based on the cooking appliance output. Wolf suggests 1 CFM per 100 Btu (.03 kW).

The chart on page 10 provides CFM for all Wolf cooking appliances.

INTERNAL, IN-LINE OR REMOTE BLOWER

With the exception of some cooktop low-profile hoods and some downdrafts, Wolf ventilation products are shipped without the blower assembly. An internal, in-line or remote blower must be selected to accommodate the Wolf cooking appliance.

The blower will vary in size, which is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run.

RECIRCULATING VENTILATION

Recirculating ventilation units are installed on top of a ventilation hood with no ductwork required. Recirculating units recycle the air through a charcoal filter and return it to the kitchen. Wolf recirculating units are for use with cooktop low-profile hoods with an internal blower and some pro wall hood models. Recirculating units should not be used with ranges or rangetops that contain a char-broiler or griddle. Refer to specifications for recirculating ventilation on pages 42–43.

IMPORTANT NOTE: This type of ventilation will not remove heat, moisture or combustion gases from the air. It will also be less effective in reducing odors and smoke.

Selecting a Ventilation System

DUCTWORK CONSIDERATIONS

IMPORTANT NOTE: Unless used in a recirculating application, Wolf ventilation hoods and downdrafts must be vented to the outside. Use only rigid metal ducting.

Typically, wall-mounted ventilation hoods can be vertical or horizontal discharge, while wall chimney hoods, island hoods and hood liners are vertical discharge only. For some wall hoods, an accessory horizontal discharge kit is required. In a horizontal discharge application, additional framework may be needed to accommodate the remote blower. Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles.

Depending on the specific installation, ductwork can run through the roof, external wall or eave. Ductwork through an eave requires an internal blower. Refer to individual specifications for each ventilation hood on pages 14–41.

A straight, short duct run with a limited number of elbows and transitions will allow the hood or downdraft to perform most efficiently. Wolf ventilation hoods will operate most efficiently when ductwork does not exceed 50' (15 m) in length, 40' (12 m) for downdrafts. Refer to the chart on page 9 to calculate total duct length.

IMPORTANT NOTE: Consult a qualified HVAC professional for specific installation and ductwork applications.

ELECTRICAL REQUIREMENTS

All Wolf ventilation products require a separate, grounded electrical supply. Refer to the electrical requirements for your specific ventilation product on pages 14–41. Locate the electrical supply within the shaded area shown in the installation illustration.

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

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

CUSTOM HOOD APPLICATIONS

A custom decorative hood, used with pro hood liners, can be created out of wood, plaster, tile or metal to match virtually any design theme. The shape of the decorative hood is not critical as long as the hood liner fits completely inside the hood. The decorative hood and liner must fit together at the bottom edge in both width and depth. The height of the hood does not have to match the height of the liner. Interior dimensions of the decorative hood must exceed exterior dimensions of the liner. Refer to specifications for pro hood liners on pages 40–41.

Ventilation Made Easy

After choosing your ventilation hood or downdraft, follow this three-step process to determine your blower needs:

Step 1) Determine the Duct Run

Step 2) Determine the CFM

Step 3) Select a Blower Assembly

Step 1: Determine the Duct Run

Check local codes. Consult a qualified HVAC professional to ensure that all local codes are followed. Always refer to installation instructions for your specific Wolf ventilation product.

Minimize the duct run and number of elbows and transitions. The length of the duct run and number of elbows and transitions can have a significant effect on ventilation performance. Keep the duct run as short as possible and limit the number of elbows and transitions.

Do not place elbows and transitions back-to-back.

Whenever possible, include a minimum 15" (381) straight ducting between elbows and transitions. Elbows and transitions placed too close to each other will cause a decrease in ventilation performance.

Use recommended duct sizes. Depending on the specific ventilation product, Wolf recommends 8" (203) or 10" (254) ducting. Smaller duct sizes will significantly reduce ventilation performance. Refer to individual specifications for each ventilation product on pages 14–41.

Do not use flexible metal ducting. Flexible metal ducting will increase air resistance and is not recommended by the National Uniform Mechanical Code Standards.

Do not use butt joints. Whenever possible, use male and female connections with the male end pointing in the direction of the airflow. Tightly tape joints to maximize ventilation performance.

Cold weather installations. Cold weather installations may require an additional backdraft damper to minimize backward flow of cold air. It should be placed as close to the roof or wall cap as possible. All Wolf ventilation hoods, except low-profile wall hoods, come with a backdraft damper connected to the transition. Downdraft systems do not have a backdraft damper.

High altitudes. Ventilation systems are less effective at altitudes above 5,000' (1524 m). At these altitudes, you should estimate a 20%–25% reduction in CFM performance. Solutions include using a higher CFM blower and increasing the duct size.

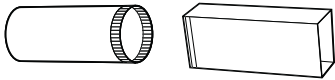


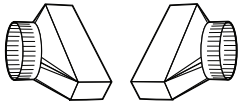
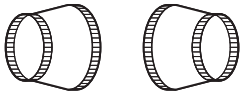
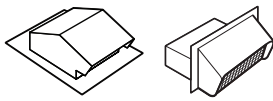
Make-up air may be required. Most newer homes have tightly sealed doors and windows. Make-up air may be needed to replace the air removed by the ventilation system. Many heating and air conditioning systems provide make-up air. Opening a window or door can be an option but may be less effective. Consult a qualified HVAC professional for specific applications.

Recirculating ventilation. Recirculating units recycle the air through a charcoal filter and return it to the kitchen. This type of ventilation will not remove heat, moisture or combustion gases from the air. It will also be less effective in reducing odors and smoke. Recirculating units should only be used in applications where ductwork to the outside is not an option, and only if local codes allow it. Refer to specifications for recirculating ventilation on pages 42–43.

Step 1: Determine the Duct Run

Determining the equivalent duct length. Determine the equivalent duct length for your installation using the equivalent duct lengths for commonly used ducting. Refer to the chart on the following page. The equivalent duct length is calculated as follows:

- 1) Compute the length of all straight ducting.
- 2) Compute the equivalent duct length of all elbows, transitions and caps.
- 3) Add equivalent lengths for all sections of the duct run.

EQUIVALENT DUCT LENGTHS				
DUCTING	SIZE	EQUIVALENT LENGTH	QUANTITY	TOTAL
1' (.3 m) STRAIGHT DUCTING				
	6" (152) round	4' (1.2 m)		
	8" (203) round	1' (.3 m)		
	10" (254) round	.3' (.1 m)		
	3 1/4" (83) x 10" (152)	4' (1.2 m)		
90° ELBOW				
	6" (152) round	24' (7.3 m)		
	8" (203) round	7' (2.1 m)		
	10" (254) round	3' (.9 m)		
	3 1/4" (83) x 10" (152)	12' (3.7 m)		
45° ELBOW				
	6" (152) round	12' (3.7 m)		
	8" (203) round	4' (1.2 m)		
	10" (254) round	2' (.6 m)		
	3 1/4" (83) x 10" (152)	8' (2.4 m)		
ROUND TO RECTANGULAR TRANSITION				
	6" (152) round to 3 1/4" (83) x 10" (152)	5' (1.5 m)		
	8" (203) round to 3 1/4" (83) x 10" (152)	1' (.3 m)		
	3 1/4" (83) x 10" (152) to 6" (152) round	12' (3.7 m)		
	3 1/4" (83) x 10" (152) to 8" (203) round	16' (4.9 m)		
ROUND TO ROUND TRANSITION				
	6" (152) round to 8" (203) round	4' (1.2 m)		
	8" (203) round to 10" (254) round	1' (.3 m)		
	8" (203) round to 6" (152) round	12' (3.7 m)		
	10" (254) round to 8" (203) round	3' (.9 m)		
ROOF CAP OR WALL CAP				
	6" (152) round	60' (18.3 m)		
	8" (203) round	20' (6.1 m)		
	10" (254) round	9' (2.7 m)		
	3 1/4" (83) x 10" (152)	60' (18.3 m)		
		TOTAL		

Step 2: Determine the CFM

The chart below provides CFM specific to the cooking appliance and ventilation system used. CFM are based on the cooking appliance output. Wolf suggests 1 CFM per 100 Btu (.03 kW). Additional CFM may be required for long duct runs and ranges or rangetops with a charbroiler or griddle.

IMPORTANT NOTE: Specifying a blower with less CFM than listed in the chart below will result in decreased airflow and performance.

When determining the proper CFM for your installation, take into consideration the equivalent duct length calculated on the previous page.

IMPORTANT NOTE: Consult a qualified HVAC professional for specific applications.

WOLF PRODUCT CFM	COOKTOP HOODS	DOWNDRAFTS	PRO HOODS
MODEL	CFM	CFM	CFM
COOKTOPS AND MODULES			
CT15I CT15E CT15G IG15* IS15* IF15* IM15	215	150	215
CT30I CT30IU* CT30E CT30EU* CT30G	450	350	500
CT36I CT36IU* CT36E CT36EU* CT36G	600	500	500
DUAL FUEL RANGES			
DF304			500
DF366 DF364C DF364G			900
DF486C DF486G DF484CG DF484DG DF484F			1100
DF606DG DF606F DF606CG DF604CF DF604GF			1500
SEALED BURNER RANGETOPS			
SRT304		500	500
SRT366		500	900
SRT364C SRT364G			900
SRT486C SRT486G SRT484CG SRT484DG SRT484F			900
GAS RANGES			
R304			500
R366 R364C R364G			900
R488 R486C R486G R484CG R484DG R484F			1100
R606DG R606F R606CG			1500
GAS RANGETOPS			
RT366 RT364C RT364G RT362F			900
RT488 RT486C RT486G RT484CG RT484DG RT484F			1100

*Downdraft systems are not recommended for use with these models.

CFM are based the cooking appliance output. Wolf suggests 1 CFM per 100 Btu (.03 kW). Additional CFM may be required for long duct runs or ranges and rangetops with a charbroiler or griddle.

Step 3: Select a Blower

WOLF BLOWER ASSEMBLIES

With the exception of some cooktop low-profile hoods and some downdrafts, Wolf ventilation products are shipped without the blower assembly. An internal, in-line or remote blower must be selected to accommodate the Wolf cooking appliance. Wolf blower assemblies are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

IMPORTANT NOTE: Wolf ventilation products must be installed only with a Wolf blower.

The chart on the following pages provides blower options for all cooktop and pro ventilation products.

Installation instructions shipped with each Wolf blower assembly provide detailed specifications.

INTERNAL BLOWERS

Internal blowers are mounted inside the hood canopy or downdraft blower box and provide the least disruption to the exterior of the home.

Internal blowers are available for all Wolf cooktop and pro ventilation products. Refer to specifications for Wolf internal blowers on pages 44–48.

IN-LINE BLOWERS

In-line blowers are mounted between the hood and the exterior of the home. Ductwork runs from the hood and connects to the blower. More ductwork is attached to the other side of the blower and runs to the exterior of the home. This is a great option for those who do not want the blower mounted inside the hood but cannot, or prefer not to mount a remote blower on the exterior of the home.

In-line blowers are available for all Wolf cooktop and pro ventilation products. Refer to specifications for Wolf in-line blowers on pages 49–50 with additional planning information on pages 58–59.

REMOTE BLOWERS

Remote blowers can be mounted on the roof or, in some cases, on an exterior wall. A remote-mounted blower will minimize the amount of blower noise but will not eliminate the noise completely.

Some blower noise is considered normal while the blower is operational. If noise is a concern, a remote blower is recommended. To reduce noise further for remote blower applications, an attenuator may be necessary.

Remote blowers are available for all Wolf cooktop and pro ventilation products. Refer to specifications for Wolf remote blowers on pages 51–57 with additional planning information on pages 60–62.

Step 3: Select a Blower

	INTERNAL					
CFM	300*	450*	500	600	900	1200
BLOWER	814419	814420	810991	814421	814422	814423
COOKTOP HOODS						
CTWH30	•	•		•		
CTWH36 IH4227	•	•		•	•	
COOKTOP LOW-PROFILE HOODS						
CTEWH36 CTEWH45						
DOWNDRAFTS						
DD30R DD36R DD45R						
PRO LOW-PROFILE WALL HOODS						
PW302210 PW362210			•			
PW422210 PW482210						
PRO 24" (610) WALL HOODS						
PW302418 PW362418 PW422418	•	•		•	•	
PW482418 PW542418	•	•			•	•
PW602418 PW662418	•	•				•
PRO 27" (686) WALL HOODS						
PW302718 PW362718 PW422718	•	•		•	•	
PW482718 PW542718	•	•			•	•
PW602718 PW662718	•	•				•
PRO WALL CHIMNEY HOODS						
PWC362418 PWC422418	•	•		•	•	
PWC482418 PWC542418	•	•			•	•
PRO ISLAND HOODS						
PI363418 PI423418	•	•		•	•	•
PI543418	•	•			•	•
PI663418	•	•				•
PRO HOOD LINERS						
PL342212 PL402212	•	•		•	•	
PL462212	•	•		•	•	•
PL522212	•	•			•	•
PL582212	•	•				•

*For make-up air restricted applications. Capture and performance may be reduced.

Step 3: Select a Blower

	IN-LINE		REMOTE			
	600	1100	600	900	1200	1500
CFM						
BLOWER	808331	808332	801640	801641	801642	804701
COOKTOP HOODS						
CTWH30	•	•	•	•	•	•
CTWH36 IH4227	•	•	•	•	•	•
COOKTOP LOW-PROFILE HOODS						
CTEWH36 CTEWH45	•		•			
DOWNDRAFTS						
DD30R DD36R DD45R		•		•	•	•
PRO LOW-PROFILE WALL HOODS						
PW302210 PW362210	•		•	•		
PW422210 PW482210	•		•	•		
PRO 24" (610) WALL HOODS						
PW302418	•	•	•	•	•	•
PW362418 PW422418 PW482418 PW542418		•		•	•	•
PW602418 PW662418		•			•	•
PRO 27" (686) WALL HOODS						
PW302718	•	•	•	•	•	•
PW362718 PW422718 PW482718 PW542718		•		•	•	•
PW602718 PW662718		•			•	•
PRO WALL CHIMNEY HOODS						
PWC362418 PWC422418		•		•	•	•
PWC482418 PWC542418		•		•	•	•
PRO ISLAND HOODS						
PI363418 PI423418		•		•	•	•
PI543418		•		•	•	•
PI663418		•			•	•
PRO HOOD LINERS						
PL342212 PL402212		•		•	•	•
PL462212		•		•	•	•
PL522212		•		•	•	•
PL582212		•		•	•	•

Wolf Cooktop Ventilation

COOKTOP CHIMNEY HOODS

Wolf cooktop chimney hoods are crafted of seamless stainless steel. Chimney wall and island hoods have a telescopic flue which allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m) with a finished look. A flue extension for 10' (3 m) ceilings is available as a sales accessory.

Wolf cooktop chimney hoods can be used with all Wolf cooktops and integrated modules.

COOKTOP LOW-PROFILE HOODS

Wolf cooktop low-profile hoods are crafted of stainless steel with a black glass control panel. Low-profile wall and island hoods have a telescopic chimney flue which allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m) with a finished look. Wall and island hoods are available with an internal blower, or some wall hood models have in-line and remote blower options.

Wolf cooktop low-profile hoods can be used with all Wolf cooktops and integrated modules.



Cooktop chimney hoods.



Cooktop low-profile hoods.

DOWNDRAFT SYSTEMS

Wolf downdraft ventilation systems are crafted of stainless steel. Downdrafts are available with an internal blower, or some models have in-line and remote blower options.

Wolf downdraft systems can be used with Wolf framed induction, framed electric and gas cooktops and some integrated modules. A downdraft can be used with sealed burner rangetop models SRT304 and SRT366. An accessory trim kit is required for this installation. Contact your authorized Wolf dealer for details.

IMPORTANT NOTE: Wolf downdraft systems cannot be installed with unframed induction and unframed electric cooktops, and steamer and fryer modules. They are not recommended for use with the grill module.

Refer to specifications for individual cooktop hoods and downdraft systems on the following pages.



Downdraft systems.

Cooktop Ventilation Widths								
WIDTH	30" (762)	36" (914)	42" (1067)	45" (1143)	48" (1219)	54" (1372)	60" (1524)	66" (1676)
Chimney Wall Hoods	•	•						
Chimney Island Hoods			•					
Low-Profile Wall Hoods	•	•		•				
Low-Profile Island Hoods			•					
Downdrafts	•	•		•				

Wolf Cooktop Ventilation Hoods

HOOD PLACEMENT

Installation of the cooktop wall or island hood should be 24" (610) to 30" (762) from the bottom of the hood to the countertop. To determine placement of the cooktop hood, you must calculate the height of the telescopic chimney flue. The minimum and maximum flue extension for each cooktop hood is listed in the charts below.

IMPORTANT NOTE: Both sections of the telescopic chimney flue must be installed in order for the chimney to be lifted for service.

Cooktop Chimney Hoods		
FLUE EXTENSION	MINIMUM	MAXIMUM
CTWH30	30 1/2" (775)	48 1/2" (1232)
CTWH36	32 5/8" (829)	50 7/8" (1292)
IH4227	33 1/2" (851)	47" (1194)

Cooktop Low-Profile Hoods		
FLUE EXTENSION	MINIMUM	MAXIMUM
CTEWH30I	29 1/8" (740)	41 1/2" (1054)
CTEWH36(I)	29 1/8" (740)	41 1/2" (1054)
CTEWH45(I)	29 1/8" (740)	41 1/2" (1054)
CTEIH42I	28 1/4" (718)	41 1/2" (1054)

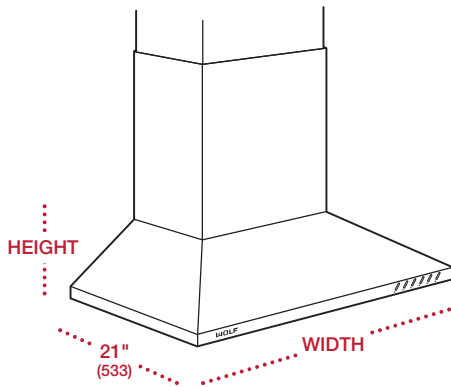
CALCULATE CHIMNEY FLUE HEIGHT

- A) Height from finished floor to finished ceiling. 8' (2.4 m) or 9' (2.7 m) ceilings are typical.
- B) Height from finished floor to countertop. A 36" (914) countertop height is standard.
- C) Hood mounting height (bottom of hood to countertop). Dimension C must be between 24" (610) and 30" (762). 8' (2.4 m) ceilings may not allow the maximum 30" (762) hood mounting height.
- D) Calculate chimney flue height: $D = A - (B + C)$. Dimension D must be between the minimum and maximum flue extension listed in the charts. Refer to the illustration below.



Cooktop hood placement.

Cooktop Chimney Wall Hood



Model Options		
MODEL	WIDTH	WEIGHT
CTWH30	30" (762)	85 lbs (39 kg)
CTWH36	35 1/2" (902)	100 lbs (45 kg)

FEATURES

- Heavy-duty, stainless steel seamless construction.
- Internal, in-line and remote blower options.
- Telescopic flue fits 8' (2.4 m) to 9' (2.7 m) ceilings.
- Front-mounted controls with LED indicator and three-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with three settings.
- Delay-off feature to automatically turn unit off.
- Filter clean timer lets you know when filters need cleaning.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.
- Transition with backdraft damper.

ACCESSORIES

- Internal, in-line and remote blowers (refer to chart below).
- Flue extension to accommodate 10' (3 m) ceilings.
- 30" (762) high stainless steel wall shield.
- 8" (203) to 10" (254) round transition.

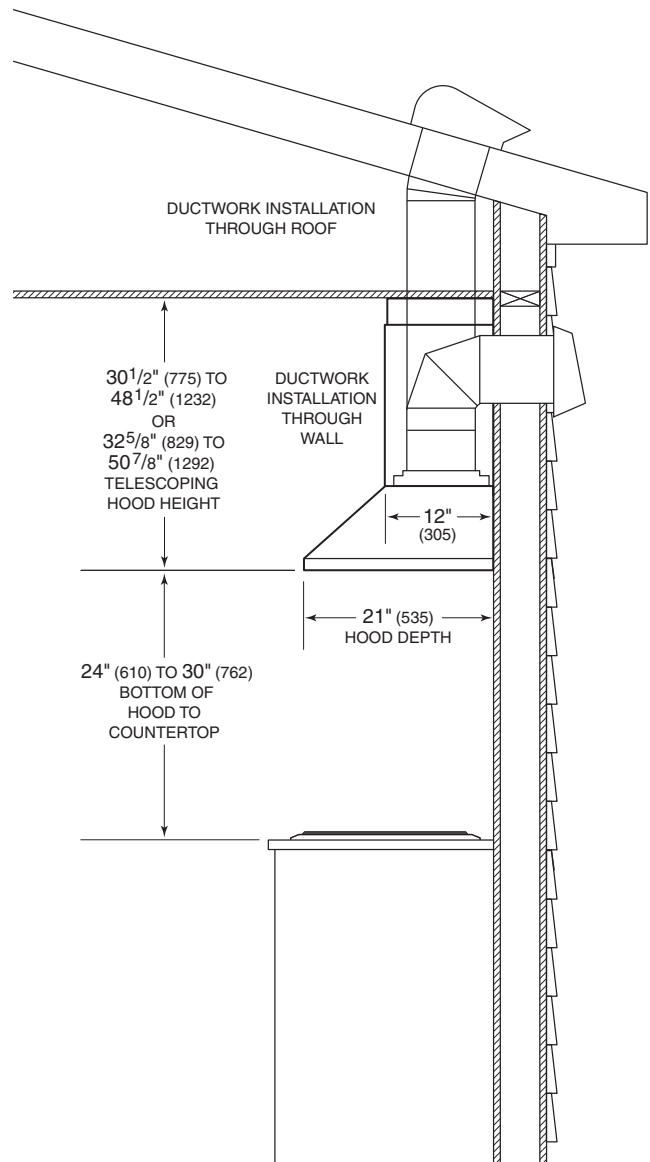
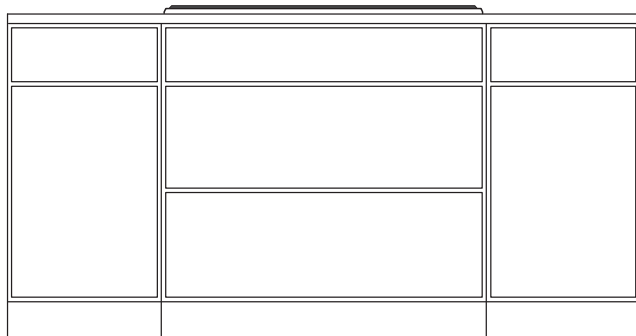
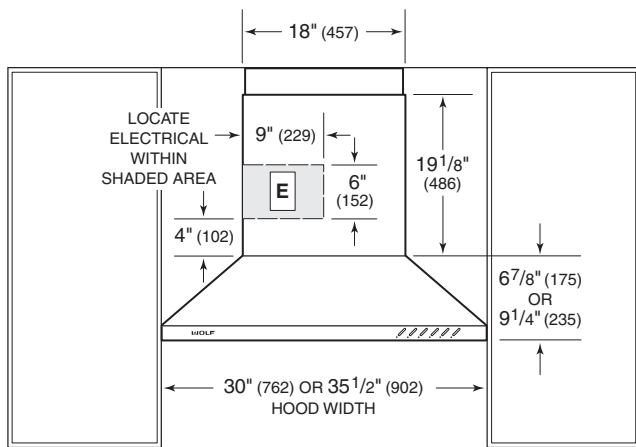
Specifications	
COOKTOP VENTILATION	
Installation Type	Wall
Exterior Finish	Stainless Steel
Widths	30" (762) and 35 1/2" (902)
Height	(CTWH30) 6 7/8" (175) (CTWH36) 9 1/4" (235)
Depth	21" (533)
Telescoping Height	(CTWH30) 30 1/2" (775) – 48 1/2" (1232) (CTWH36) 32 5/8" (829) – 50 7/8" (1292)
Installation Height	24" (610) to 30" (762) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Two or three T4, 12 V, 20 W bulbs (included)
Discharge	Vertical
Duct Size	8" (203) Round

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
CTWH30	•	•		•			•	•	•	•	•	•
CTWH36	•	•		•	•		•	•	•	•	•	•

*For make-up air restricted applications. Capture and performance may be reduced.

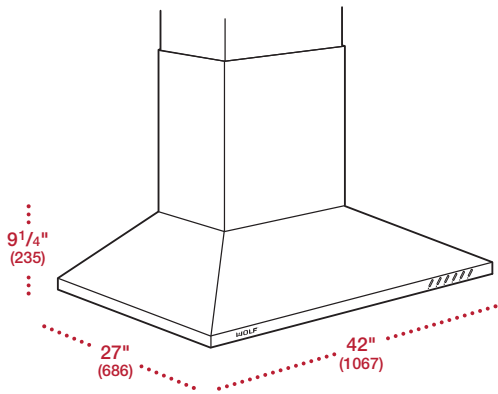
Cooktop Chimney Wall Hood

INSTALLATION



NOTE: 8' (2.4 m) ceilings can not accommodate 30" (762) from bottom of hood to countertop. Based on 36" (914) countertop height, an 8' (2.4 m) ceiling will allow for a maximum 29 1/2" (749) for CTWH30 and 27 1/4" (692) for CTWH36, from bottom of hood to countertop.

Cooktop Chimney Island Hood



Model Options		
MODEL	WIDTH	WEIGHT
IH4227	42" (1067)	110 lbs (50 kg)

FEATURES

- Heavy-duty, stainless steel seamless construction.
- Internal, in-line and remote blower options.
- Telescopic flue fits 8' (2.4 m) to 9' (2.7 m) ceilings.
- Front-mounted controls with LED indicator and three-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with three settings.
- Delay-off feature to automatically turn unit off.
- Filter clean timer lets you know when filters need cleaning.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.
- Transition with backdraft damper.

Specifications	
COOKTOP VENTILATION	
Installation Type	Island
Exterior Finish	Stainless Steel
Width	42" (1067)
Height	9 1/4" (235)
Depth	27" (686)
Telescoping Height	33 1/2" (851) to 47" (1194)
Installation Height	24" (610) to 30" (762) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Four T4, 12 V, 20 W bulbs (included)
Discharge	Vertical
Duct Size	8" (203) Round

ACCESSORIES

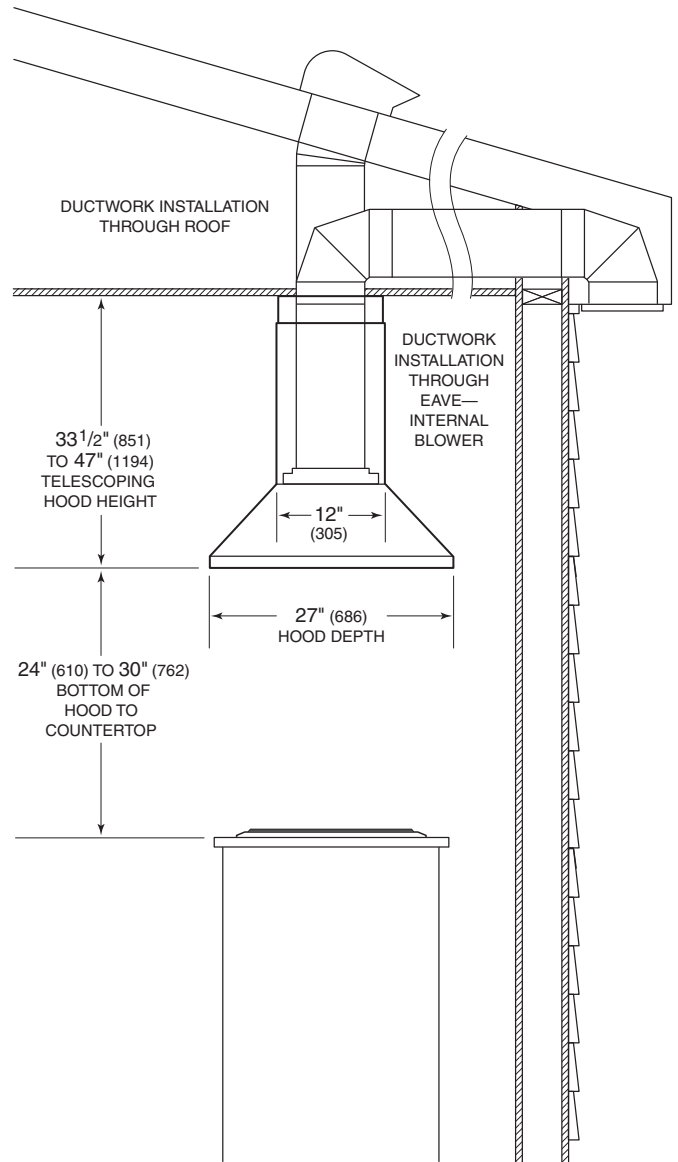
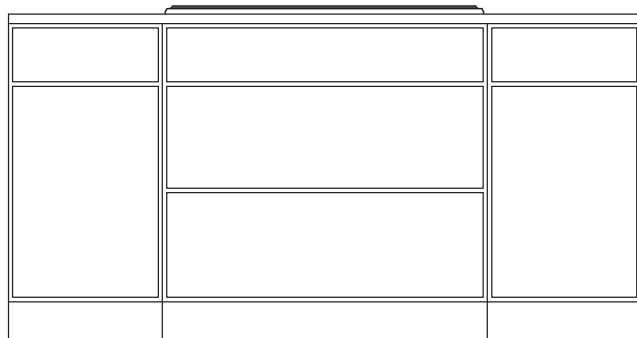
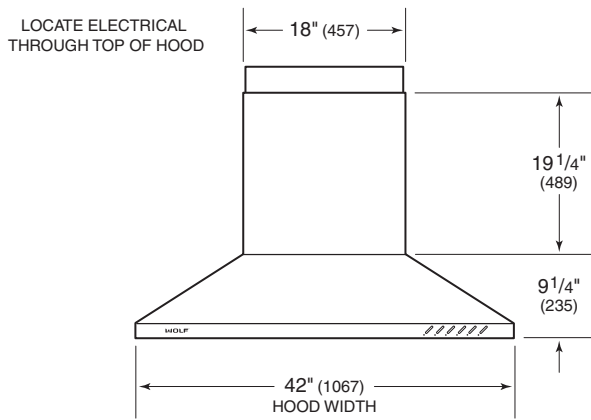
- Internal, in-line and remote blowers (refer to chart below).
- Flue extension to accommodate 10' (3 m) ceilings.
- 8" (203) to 10" (254) round transition.

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
CFM												
IH4227	•	•		•	•		•	•	•	•	•	•

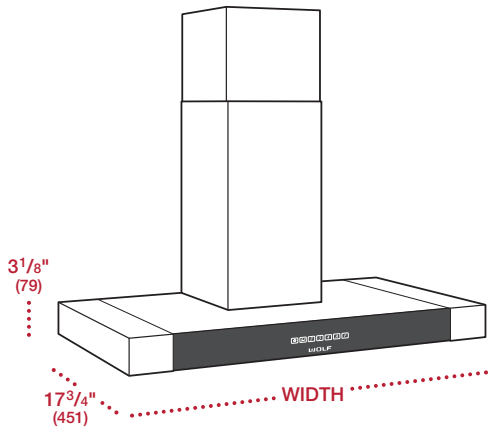
*For make-up air restricted applications. Capture and performance may be reduced.

Cooktop Chimney Island Hood

INSTALLATION



Cooktop Low-Profile Wall Hood



FEATURES

- Heavy-duty, stainless steel seamless construction.
- Internal, in-line and remote blower options.
- Telescopic flue fits 8' (2.4 m) to 9' (2.7 m) ceilings.
- Front-mounted electronic controls with digital indicator and four-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with three settings.
- Delay-off feature to automatically turn unit off.
- Filter clean indicator.
- Stainless steel filter cover with dishwasher-safe aluminum mesh filter.
- Transition with backdraft damper.

ACCESSORIES

- In-line and remote blowers for CTEWH36 and CTEWH45 (refer to chart below).
- 30" (762) high stainless steel wall shield.
- Recirculating kit and filter for non-ducted applications (internal blower models).

Model Options		
MODEL	WIDTH	WEIGHT
CTEWH30I*	30" (762)	53 lbs (24 kg)
CTEWH36	36" (914)	51 lbs (23 kg)
CTEWH36I*	36" (914)	57 lbs (26 kg)
CTEWH45	45" (1143)	55 lbs (25 kg)
CTEWH45I*	45" (1143)	62 lbs (28 kg)

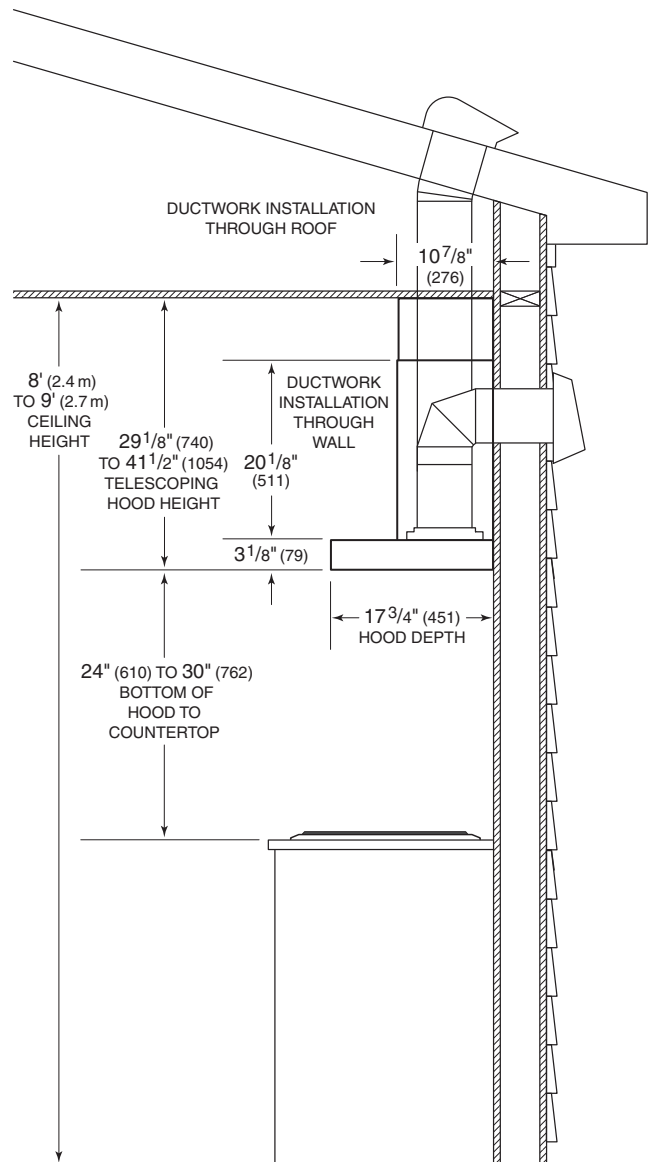
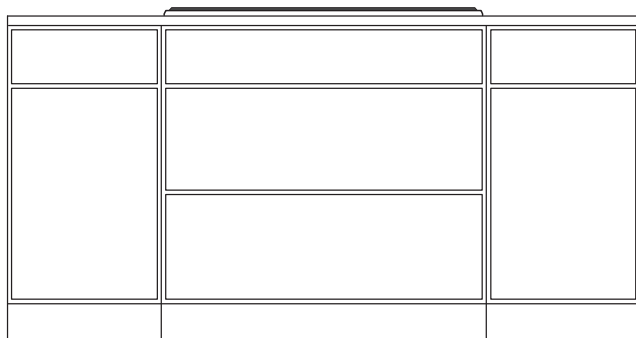
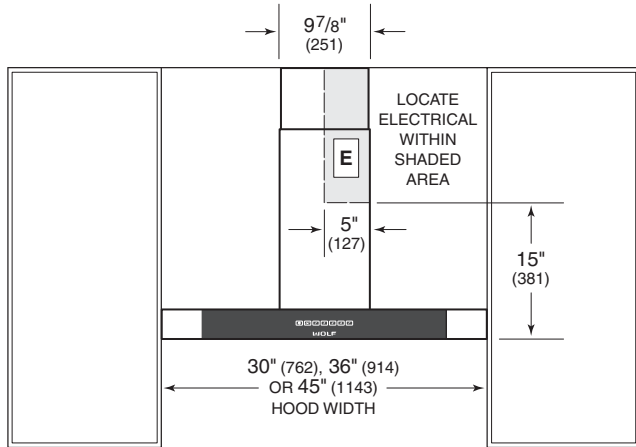
*Internal blower included.

Specifications	
COOKTOP VENTILATION	
Installation Type	Wall
Exterior Finish	Stainless Steel
Widths	30" (762), 36" (914) and 45" (1143)
Height	3 1/8" (79)
Depth	17 3/4" (451)
Telescoping Height	29 1/8" (740) to 41 1/2" (1054)
Installation Height	24" (610) to 30" (762) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Four T4, 12 V, 20 W bulbs (included)
Discharge	Vertical
Duct Size	6" (152) Round

Blower Options	INTERNAL						IN-LINE		REMOTE			
CFM	300	450	500	600	900	1200	600	1100	600	900	1200	1500
CTEWH30I CTEWH36I CTEWH45I			Included									
CTEWH36 CTEWH45							•		•			

Cooktop Low-Profile Wall Hood

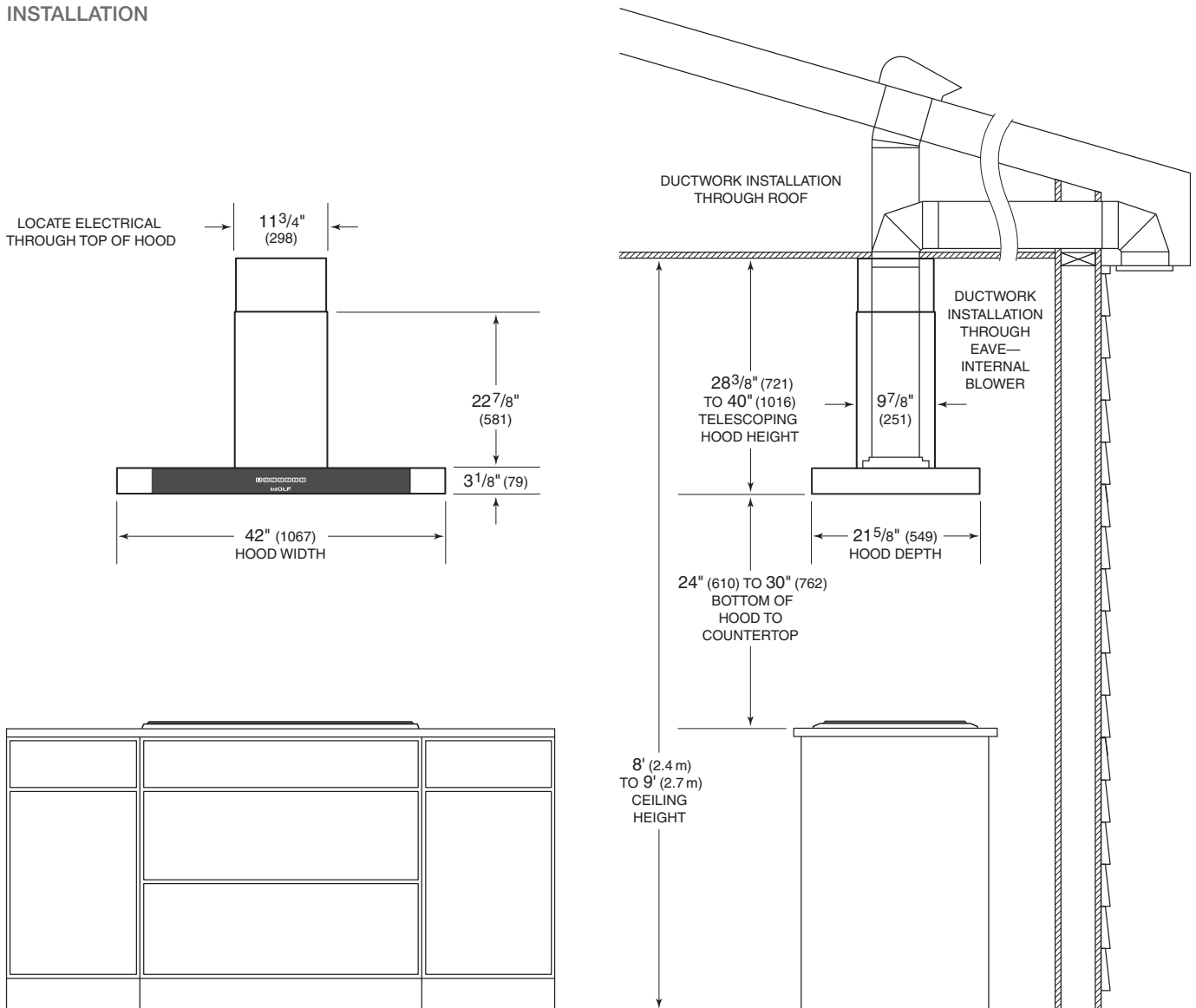
INSTALLATION



NOTE: For non-ducted applications with a recirculating kit, the telescoping hood height is 31" (788) to 48 3/4" (1238).

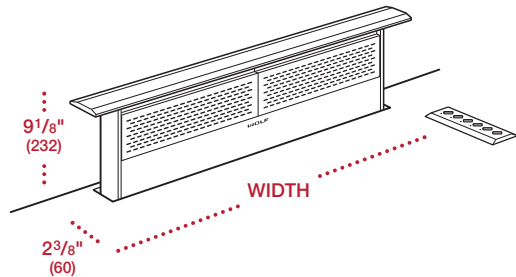
Cooktop Low-Profile Island Hood

INSTALLATION



NOTE: For non-ducted applications with a recirculating kit, the telescoping hood height is 30³/₄" (781) to 40" (1016).

Downdraft Ventilation System



FEATURES

- Crafted of heavy-duty stainless steel.
- Downdraft chimney lowers beneath countertop when not in use.
- Stainless steel top trim and remote-mounted control module with LED indicators.
- Three-speed blower control.
- Delay-off feature to automatically turn unit off.
- Filter clean timer lets you know when filters need cleaning.
- Dishwasher-safe aluminum mesh filters with stainless steel filter covers.

ACCESSORIES

- In-line and remote blowers for DD30R, DD36R and DD45R (refer to chart below).
- Support bracket for installation with two integrated modules (DD30).
- Trim kit for installation with sealed burner rangetop (DD30 and DD36).
- Transitions to round ductwork.

Model Options		
MODEL	WIDTH	WEIGHT
DD30I*	30" (762)	90 lbs (41 kg)
DD30R	30" (762)	75 lbs (34 kg)
DD36I*	36" (914)	95 lbs (43 kg)
DD36R	36" (914)	80 lbs (36 kg)
DD45I*	45 1/2" (1156)	100 lbs (45 kg)
DD45R	45 1/2" (1156)	85 lbs (39 kg)

*Internal blower included.

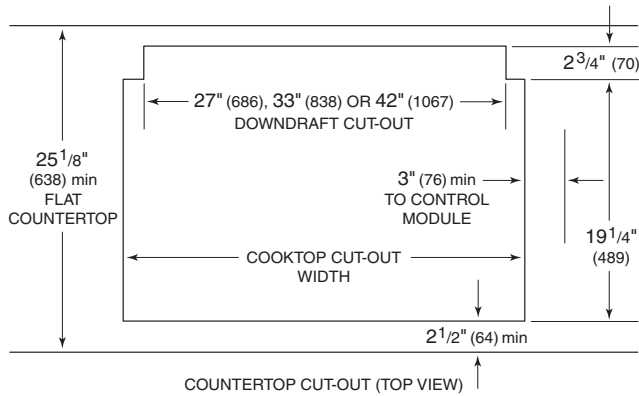
Specifications	
COOKTOP VENTILATION	
Installation Type	Downdraft
Exterior Finish	Stainless Steel
Top Trim Widths	30" (762), 36" (914) and 45 1/2" (1156)
Chimney Widths	26 1/4" (667), 32 1/4" (819) and 41 1/4" (1048)
Height	9 1/8" (232) above countertop
Top Trim Depth	2 3/8" (60)
Chimney Depth	1 1/2" (38)
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Power Cord	2 1/2' (.8 m) 3-prong
Discharge	Adjustable
Duct Size	(I) 3 1/4" (83) x 10" (254) (R) 3 1/4" (83) x 14" (356)

Blower Options	INTERNAL						IN-LINE		REMOTE			
CFM	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
DD30I DD36I DD45I			Included									
DD30R DD36R DD45R	•	•					•		•	•	•	

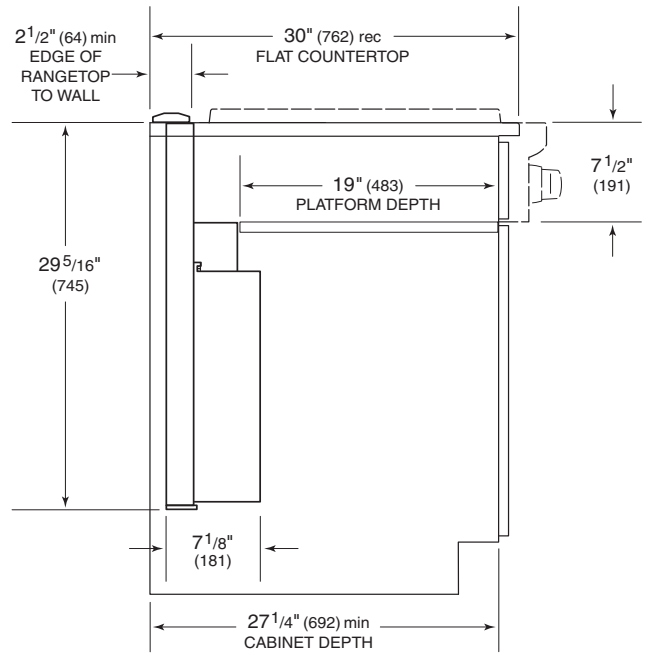
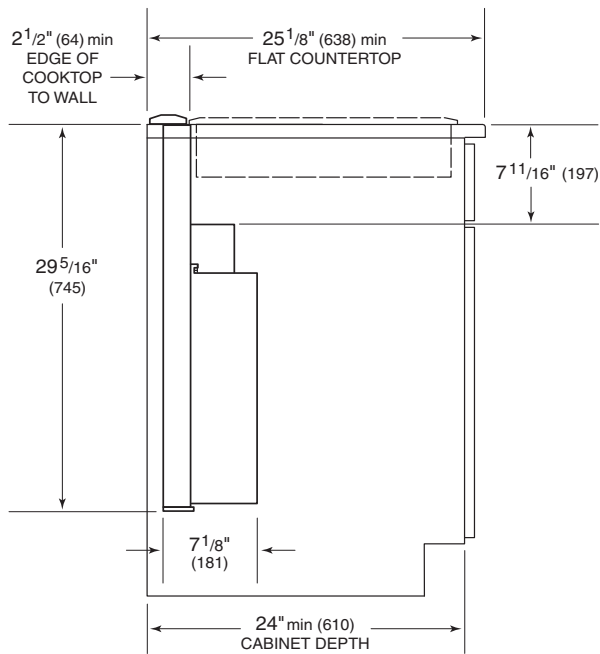
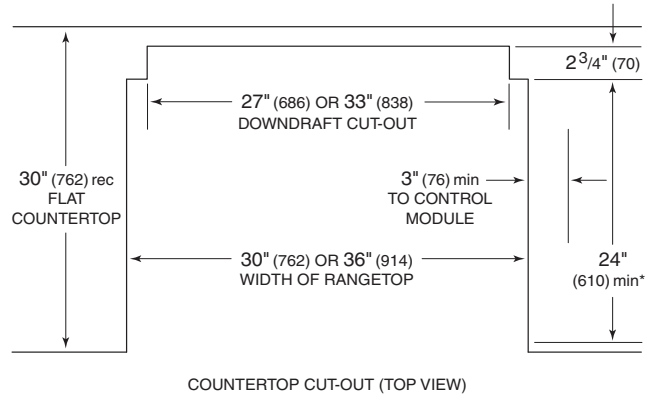
*For make-up air restricted applications. Capture and performance may be reduced.

Downdraft Ventilation System

INSTALLATION WITH COOKTOP



INSTALLATION WITH SEALED BURNER RANGETOP



*Additional depth may be required if rangetop is to be installed flush with cabinet face.

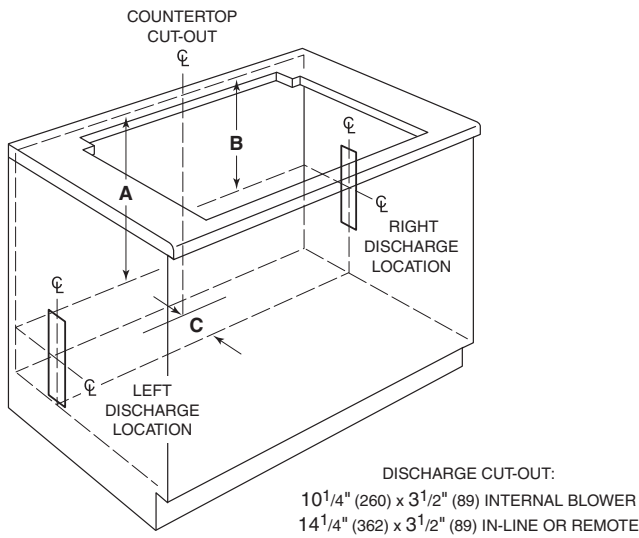
NOTE: To install a downdraft with a Wolf cooktop, you must allow for a minimum 25 1/8" (638) flat counter space from front to back. A countertop with a raised lip or backsplash may not allow enough space for proper installation.

Location of the electrical outlet must be within reach of the power cord which is located midway, top and bottom, on the right side of the downdraft. Unless oversized cabinets are used, the outlet cannot be located on the back wall of the cabinet, but may be placed in adjacent cabinetry.

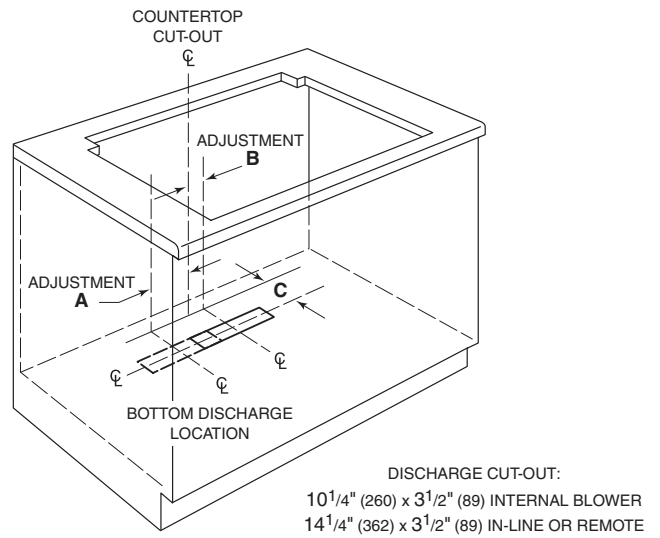
Installation of the remote-mounted control module must be within 10' (3 m) of the downdraft assembly and a minimum of 4" (102) from the outer edge of cooktop element or burner.

Downdraft Ventilation System

SIDE DISCHARGE



BOTTOM DISCHARGE



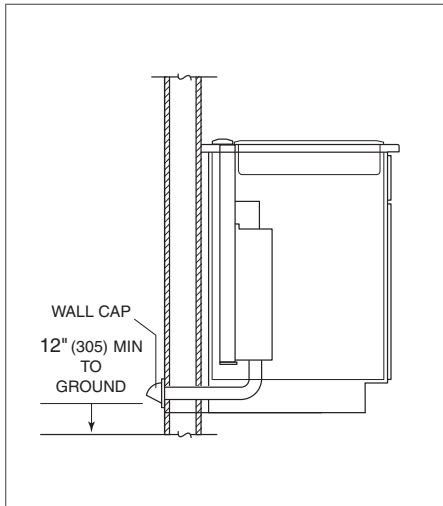
Side Discharge		
BLOWER	INTERNAL	IN-LINE / REMOTE
Dimension A	22 ¹ / ₈ " (562)	19" (483)
Dimension B	16 ³ / ₈ " (416)	21 ¹ / ₂ " (546)
Dimension C	5 ¹ / ₂ " (140)	4 ¹ / ₄ " (108)

Bottom Discharge		
BLOWER	INTERNAL	IN-LINE / REMOTE
Adjustment A	N/A	5" (127) MAX
Adjustment B	1" (25) TO 7" (178)	2 ¹ / ₂ " (165) MAX
Dimension C	5 ¹ / ₂ " (140)	4 ¹ / ₄ " (108)

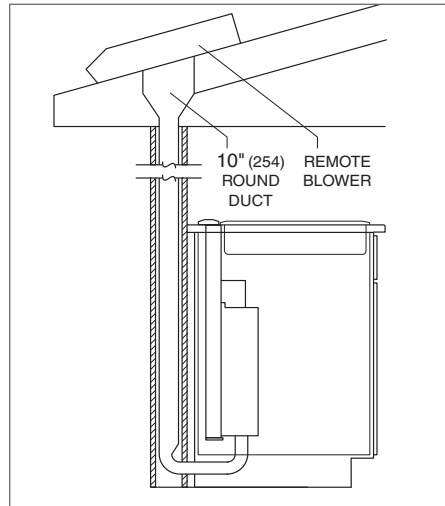
NOTE: Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles. Three different discharge locations (left side, right side or bottom) allow side-to-side adjustment for accurate alignment of ductwork.

Downdraft Ventilation System

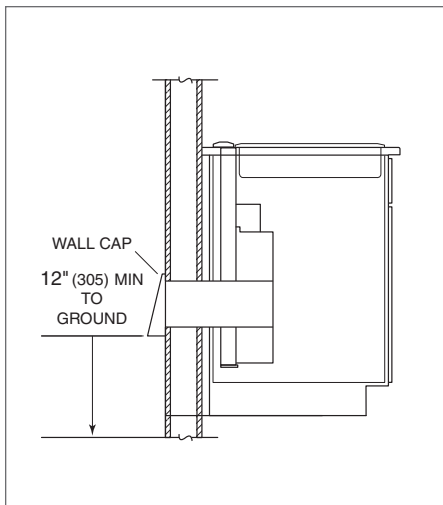
DUCTWORK OPTIONS



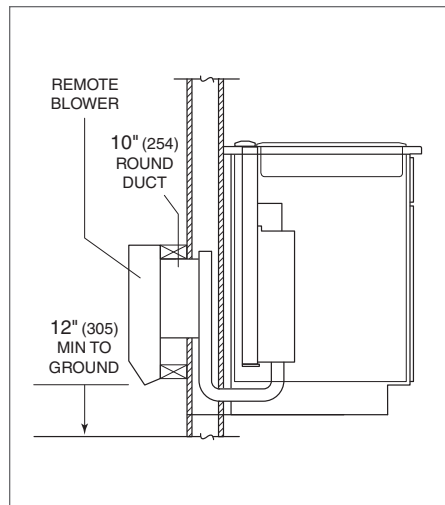
Internal blower through wall.



Remote blower through roof.



Internal blower through wall.



Remote blower through wall.

Wolf Pro Ventilation

Wolf pro ventilation is available in a wide variety of styles and sizes to meet virtually any application, including hood liners for installation with a custom decorative hood. Wolf pro ventilation hoods and hood liners can be used with all Wolf cooking appliances. Refer to specifications for individual pro ventilation products on the following pages.

Installation of pro hoods and hood liners should be 30" (762) to 36" (914) from the bottom of the hood to the countertop.

PRO WALL HOODS

Pro wall ventilation hoods are crafted of seamless stainless steel and available in three styles. Low-profile hoods are 22" (559) deep and 10" (254) high, while the pro 24" (610) and 27" (686) deep wall hoods are 18" (381) high. All three styles come in a variety of widths. Refer to the chart on the following page. Pro 27" (686) deep wall hoods feature heat lamps.

IMPORTANT NOTE: For optimal performance, a pro 27" (686) deep wall hood should be used with ranges and rangetops that contain a charbroiler or griddle.

PRO WALL CHIMNEY HOODS

Pro wall chimney hoods are crafted of seamless stainless steel. Optional duct covers in a variety of heights are available to complete the chimney design.



Pro wall hoods.



Pro wall chimney hoods.

PRO ISLAND HOODS

Pro island hoods are crafted of seamless stainless steel. The width of the island hood should exceed the width of the cooking surface by a minimum of 3" (76) on each side.

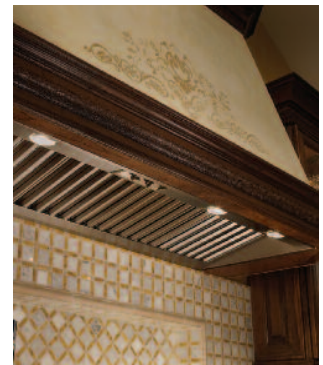
PRO HOOD LINERS

Pro ventilation hood liners are available to accommodate custom decorative hoods. The custom decorative hood can be created out of wood, plaster, tile or metal to match virtually any design theme.

The shape of the decorative hood is not critical as long as the hood liner fits completely inside the hood. The decorative hood and liner must fit together at the bottom edge in both width and depth. The height of the hood does not have to match the height of the liner. Interior dimensions of the decorative hood must exceed exterior dimensions of the liner.



Pro island hoods.

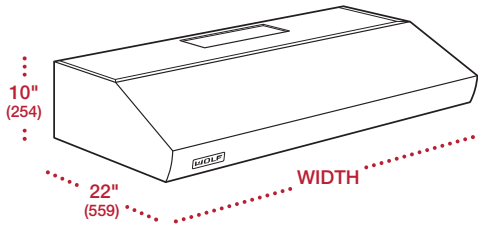


Pro hood liners.

Wolf Pro Ventilation

Pro Ventilation Widths								
WIDTH	30" (762)	36" (914)	42" (1067)	45" (1143)	48" (1219)	54" (1372)	60" (1524)	66" (1676)
Low-Profile Wall Hoods	•	•	•		•			
24" Deep Wall Hoods	•	•	•		•	•	•	•
27" Deep Wall Hoods	•	•	•		•	•	•	•
Wall Chimney Hoods		•	•		•	•		
Island Hoods		•	•			•		•
Hood Liners		•	•		•	•	•	

Pro Low-Profile Wall Hood



Model Options		
MODEL	WIDTH	WEIGHT
PW302210	30" (762)	39 lbs (18 kg)
PW362210	36" (914)	44 lbs (20 kg)
PW422210	42" (1067)	50 lbs (23 kg)
PW482210	48" (1219)	55 lbs (25 kg)

FEATURES

- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.

ACCESSORIES

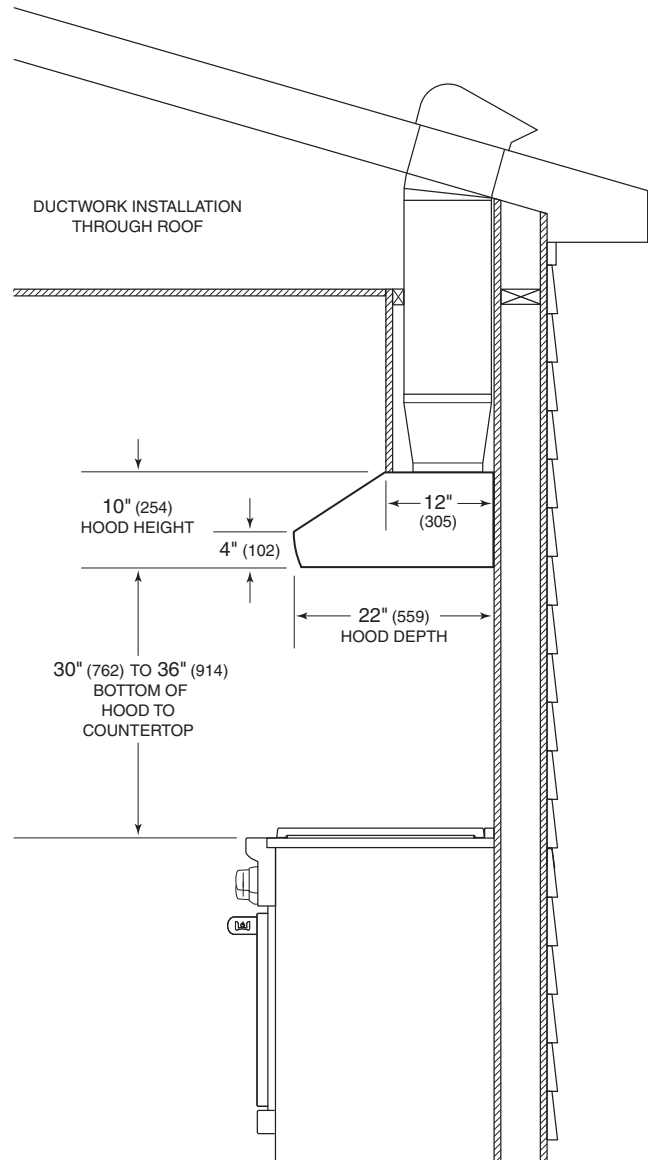
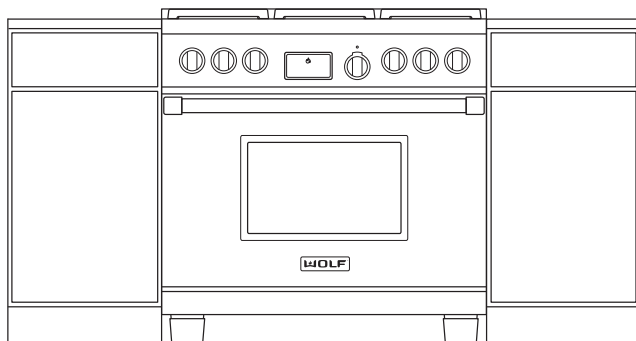
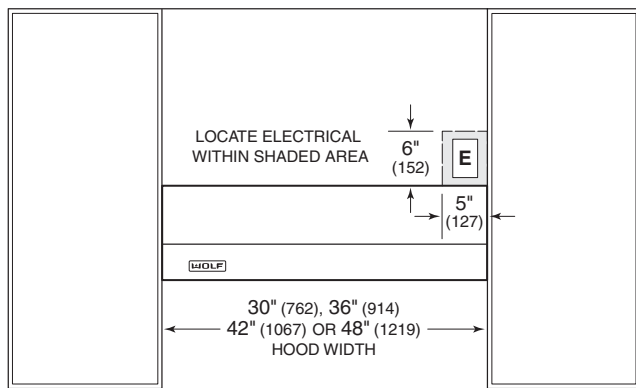
- Internal, in-line and remote blowers (refer to chart below).
- 38" (965) high stainless steel backsplash with or without warming racks.
- 6" (152), 12" (305), 18" (457), 24" (610) and 30" (762) high stainless steel duct covers.
- Recirculating kit and filter for non-ducted applications—30" (762) and 36" (914) wide models with internal blower.

Specifications	
PRO VENTILATION	
Installation Type	Wall
Exterior Finish	Stainless Steel
Widths	30" (762), 36" (914), 42" (1067) and 48" (1219)
Height	10" (254)
Depth	22" (559)
Installation Height	30" (762) to 36" (914) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Two or three 50 W, 120 V par 20 bulbs (included)
Discharge	Vertical or Horizontal
Duct Size	10" (254) Round
Transition	3 1/4" (83) x 14" (356) cut-out (transition included with internal blower)

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300	450	500	600	900	1200	600	1100	600	900	1200	1500
CFM												
PW302210 PW362210			•				•		•	•		
PW422210 PW482210							•		•	•		

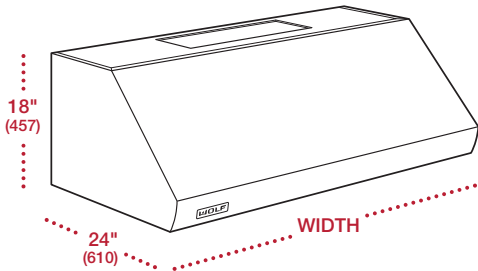
Pro Low-Profile Wall Hood

INSTALLATION



NOTE: Pro low-profile wall hoods come standard with vertical or horizontal discharge.

Pro 24" Deep Wall Hood



FEATURES

- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Hand-finished, welded seams and hemmed edges.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.
- Horizontal discharge with accessory kit.

ACCESSORIES

- Internal, in-line and remote blowers (refer to chart below).
- 38" (965) high stainless steel backsplash with or without warming racks.
- 6" (152), 12" (305), 18" (457), 24" (610) and 30" (762) high stainless steel duct covers.
- Horizontal discharge kit.
- Recirculating kit and filter for non-ducted applications—30" (762) and 36" (914) wide models with internal blower.

Model Options		
MODEL	WIDTH	WEIGHT
PW302418	30" (762)	67 lbs (30 kg)
PW362418	36" (914)	78 lbs (35 kg)
PW422418	42" (1067)	86 lbs (39 kg)
PW482418	48" (1219)	94 lbs (43 kg)
PW542418	54" (1372)	106 lbs (48 kg)
PW602418	60" (1524)	116 lbs (53 kg)
PW662418	66" (1676)	126 lbs (57 kg)

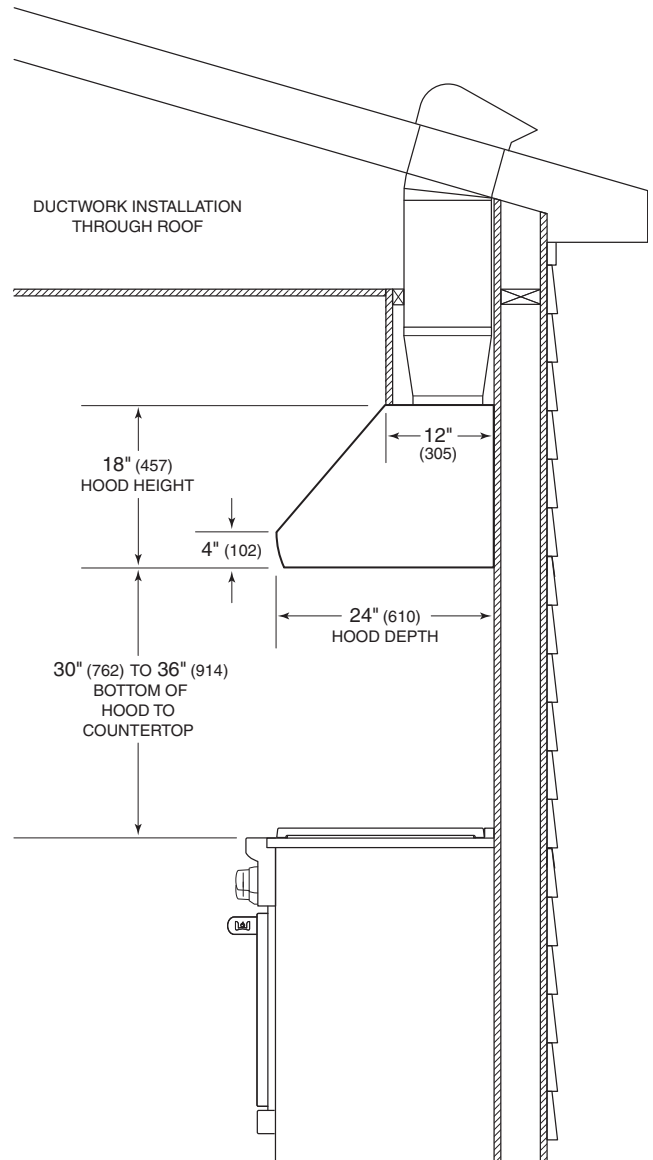
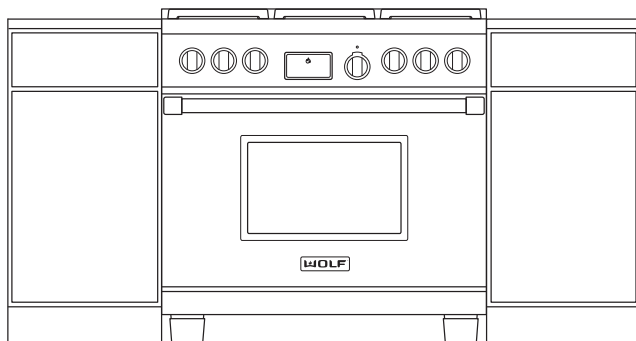
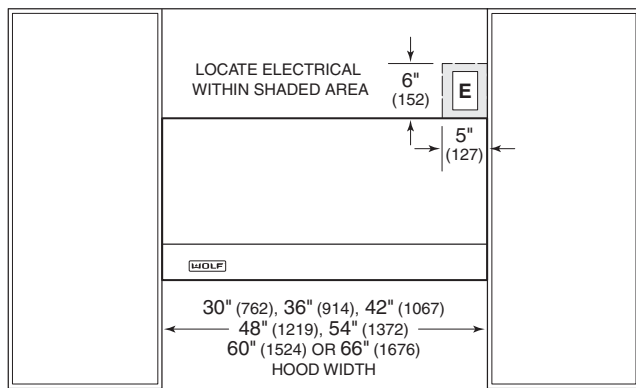
Specifications	
PRO VENTILATION	
Installation Type	Wall
Exterior Finish	Stainless Steel
Widths	30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676)
Height	18" (457)
Depth	24" (610)
Installation Height	30" (762) to 36" (914) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Two or three 50 W, 120 V par 20 bulbs (included)
Discharge	Vertical or Horizontal (requires horizontal discharge kit)
Duct Size	10" (254) Round
Transition	Rectangle to 10" (254) round, 9" (229) height (included)

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
PW302418	•	•		•	•		•	•	•	•	•	•
PW362418	•	•		•	•			•		•	•	•
PW422418	•	•		•	•			•		•	•	•
PW482418 PW542418	•	•			•	•		•		•	•	•
PW602418 PW662418	•	•				•		•			•	•

*For make-up air restricted applications. Capture and performance may be reduced.

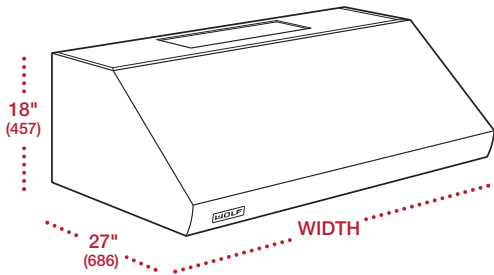
Pro 24" Deep Wall Hood

INSTALLATION



NOTE: Alternative horizontal discharge requires accessory kit. Refer to instructions provided with kit for detailed specifications.

Pro 27" Deep Wall Hood



FEATURES

- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Hand-finished, welded seams and hemmed edges.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Heat lamp receptacles (bulbs not included).
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.
- Horizontal discharge with accessory kit.

ACCESSORIES

- Internal, in-line and remote blowers (refer to chart below).
- 38" (965) high stainless steel backsplash with or without warming racks.
- 6" (152), 12" (305), 18" (457), 24" (610) and 30" (762) high stainless steel duct covers.
- Horizontal discharge kit.

Model Options		
MODEL	WIDTH	WEIGHT
PW302718	30" (762)	69 lbs (31 kg)
PW362718	36" (914)	80 lbs (36 kg)
PW422718	42" (1067)	88 lbs (40 kg)
PW482718	48" (1219)	96 lbs (44 kg)
PW542718	54" (1372)	108 lbs (49 kg)
PW602718	60" (1524)	118 lbs (54 kg)
PW662718	66" (1676)	128 lbs (58 kg)

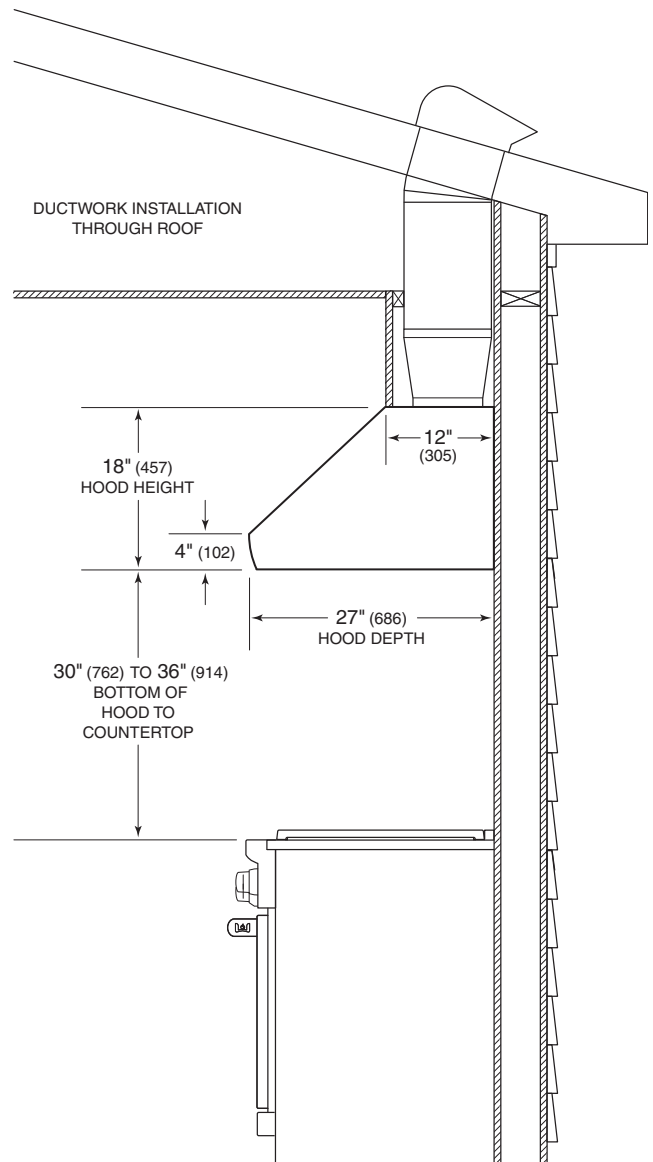
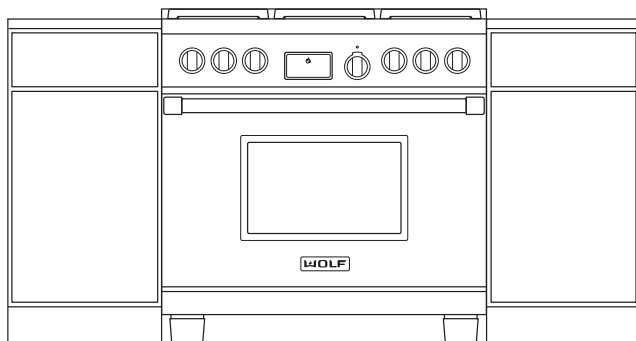
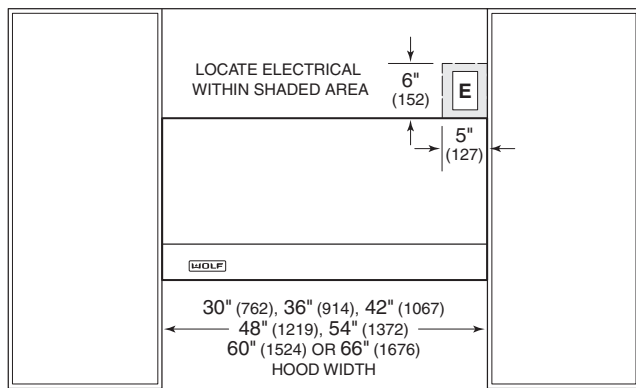
Specifications	
PRO VENTILATION	
Installation Type	Wall
Exterior Finish	Stainless Steel
Widths	30" (762), 36" (914), 42" (1067) 48" (1219), 54" (1372), 60" (1524) and 66" (1676)
Height	18" (457)
Depth	27" (686)
Installation Height	30" (762) to 36" (914) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Two or three 50 W, 120 V par 20 bulbs (included)
Heat Lamp Bulbs	Two R40 250 W, 120 V, 60 Hz infrared bulbs (not included)
Discharge	Vertical or Horizontal (requires horizontal discharge kit)
Duct Size	10" (254) Round
Transition	Rectangle to 10" (254) round, 9" (229) height (included)

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
PW302718	•	•		•	•		•	•	•	•	•	•
PW362718	•	•		•	•			•		•	•	•
PW422718	•	•		•	•			•		•	•	•
PW482718 PW542718	•	•			•	•		•		•	•	•
PW602718 PW662718	•	•				•		•			•	•

*For make-up air restricted applications. Capture and performance may be reduced.

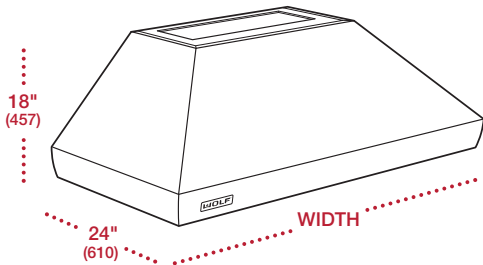
Pro 27" Deep Wall Hood

INSTALLATION



NOTE: Alternative horizontal discharge requires accessory kit. Refer to instructions provided with kit for detailed specifications.

Pro Wall Chimney Hood



Model Options		
MODEL	WIDTH	WEIGHT
PWC362418	36" (914)	78 lbs (35 kg)
PWC422418	42" (1067)	86 lbs (39 kg)
PWC482418	48" (1219)	94 lbs (43 kg)
PWC542418	54" (1372)	106 lbs (48 kg)

FEATURES

- Install with accessory duct cover for chimney-style hood.
- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.

ACCESSORIES

- Internal, in-line and remote blowers (refer to chart below).
- 38" (965) high stainless steel backsplash with or without warming racks.
- 6" (152), 12" (305), 18" (457), 24" (610) high stainless steel duct covers.

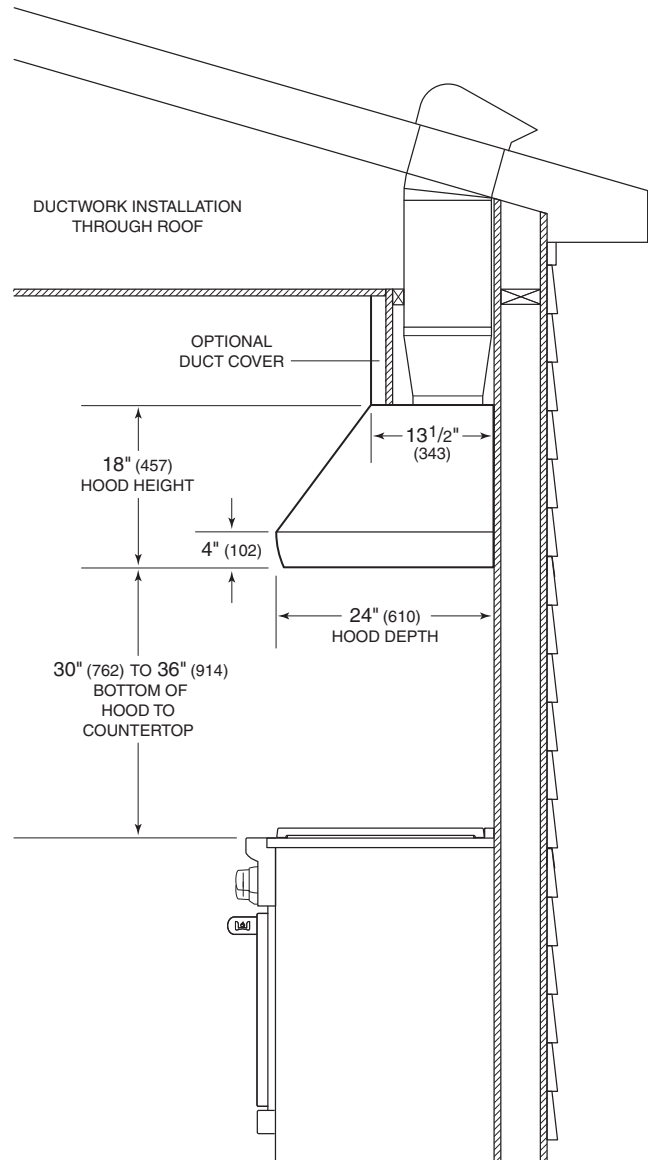
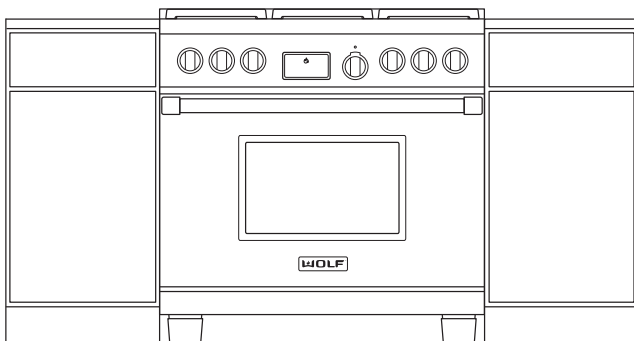
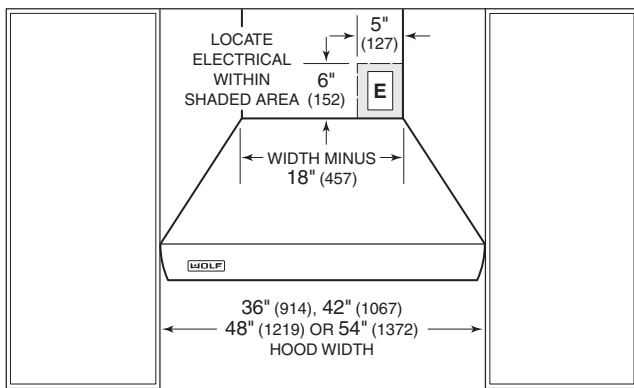
Specifications	
PRO VENTILATION	
Installation Type	Wall
Exterior Finish	Stainless Steel
Widths	36" (914), 42" (1067), 48" (1219) and 54" (1372)
Height	18" (457)
Depth	24" (610)
Installation Height	30" (762) to 36" (914) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Two or three 50 W, 120 V par 20 bulbs (included)
Discharge	Vertical
Duct Size	10" (254) Round
Transition	Rectangle to 10" (254) round, 7" (178) height (included)

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
PWC362418 PWC422418	•	•		•	•			•		•	•	•
PWC482418 PWC542418	•	•			•	•		•		•	•	•

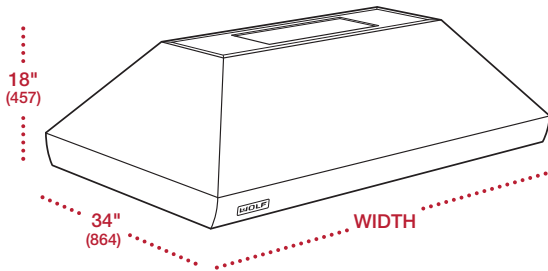
*For make-up air restricted applications. Capture and performance may be reduced.

Pro Wall Chimney Hood

INSTALLATION



Pro Island Hood



Model Options		
MODEL	WIDTH	WEIGHT
PI362418	36" (914)	95 lbs (43 kg)
PI422418	42" (1067)	103 lbs (47 kg)
PI542418	54" (1372)	128 lbs (58 kg)
PI662418	66" (1676)	168 lbs (76 kg)

FEATURES

- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.

ACCESSORIES

- Internal, in-line and remote blowers (refer to chart below).
- 6" (152), 12" (305), 18" (457), 24" (610) high stainless steel duct covers.

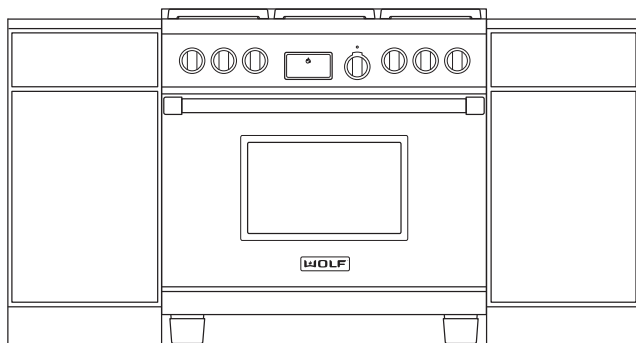
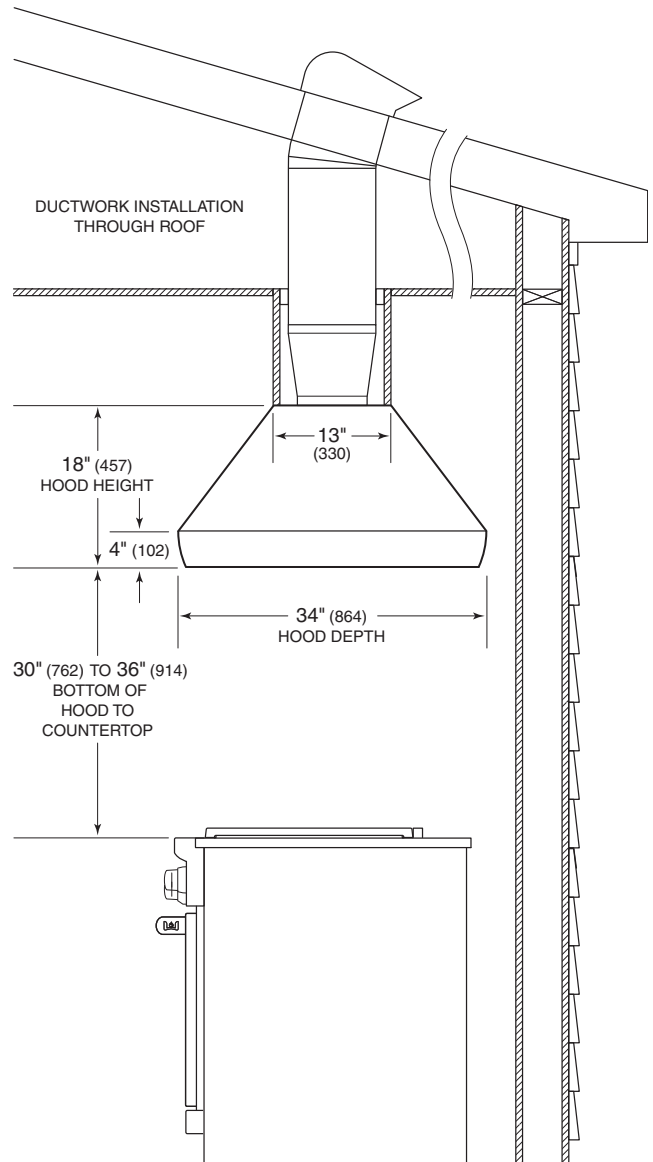
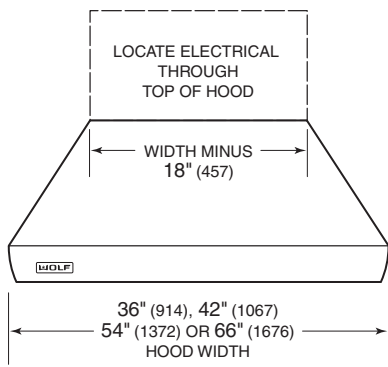
Specifications	
PRO VENTILATION	
Installation Type	Island
Exterior Finish	Stainless Steel
Widths	36" (914), 42" (1067), 54" (1372) and 66" (1676)
Height	18" (457)
Depth	34" (864)
Installation Height	30" (762) to 36" (914) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Two or three 50 W, 120 V par 20 bulbs (included)
Discharge	Vertical
Duct Size	10" (254) Round
Transition	Rectangle to 10" (254) round, 6 1/2" (165) height (included)

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
PI363418 PI423418	•	•		•	•	•		•		•	•	•
PI543418	•	•			•	•		•		•	•	•
PI663418	•	•				•		•			•	•

*For make-up air restricted applications. Capture and performance may be reduced.

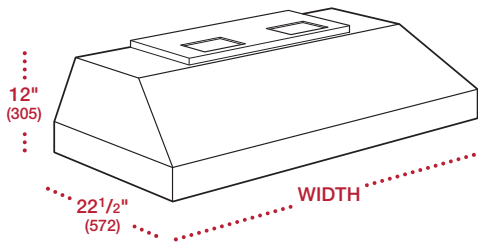
Pro Island Hood

INSTALLATION



NOTE: Do not run electrical wiring through ductwork.

Pro Hood Liner



FEATURES

- Heavy-duty stainless steel enclosed liner for custom hood applications.
- Internal, in-line and remote blower options.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.

ACCESSORIES

- Internal, in-line and remote blowers (refer to chart below).

Model Options		
MODEL	WIDTH	WEIGHT
PL342212	34 ³ / ₈ " (873)	44 lbs (20 kg)
PL402212	40 ³ / ₈ " (1026)	50 lbs (23 kg)
PL462212	46 ³ / ₈ " (1178)	55 lbs (25 kg)
PL522212	52 ³ / ₈ " (1330)	60 lbs (27 kg)
PL582212	58 ³ / ₈ " (1483)	65 lbs (29 kg)

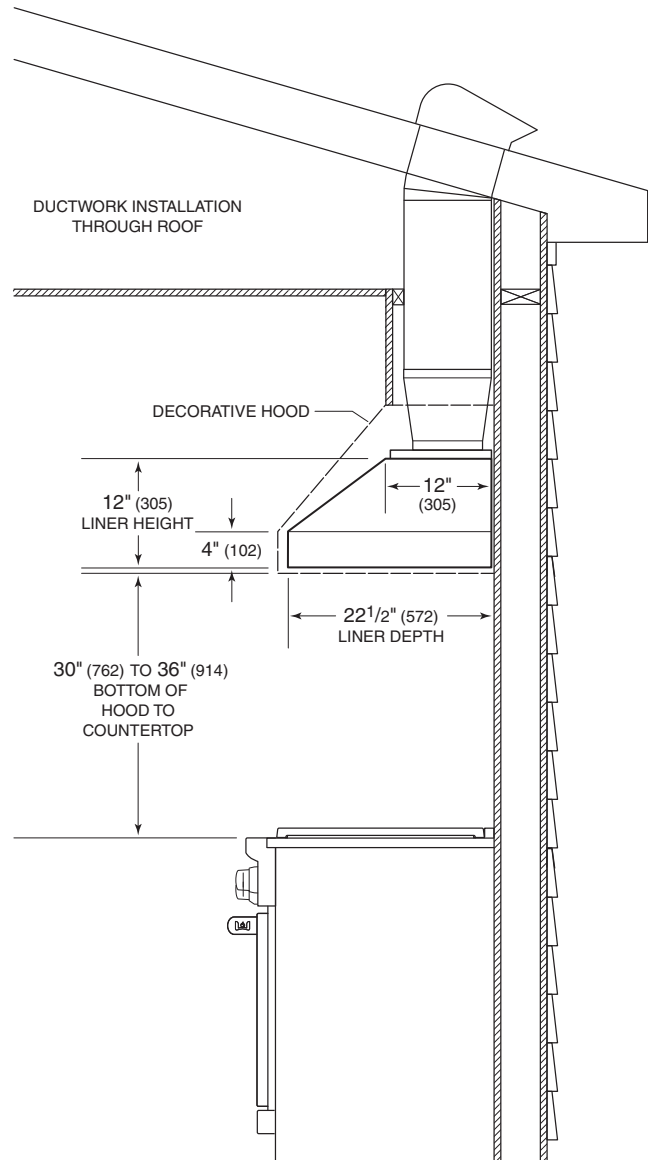
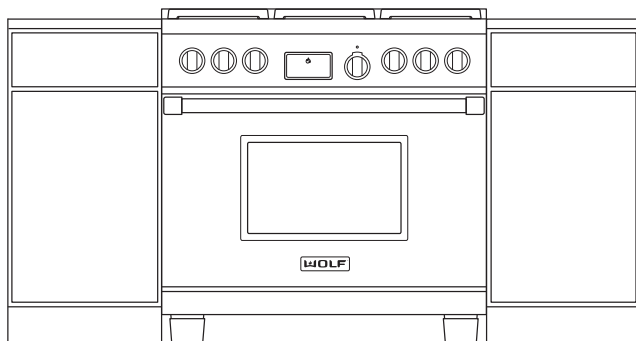
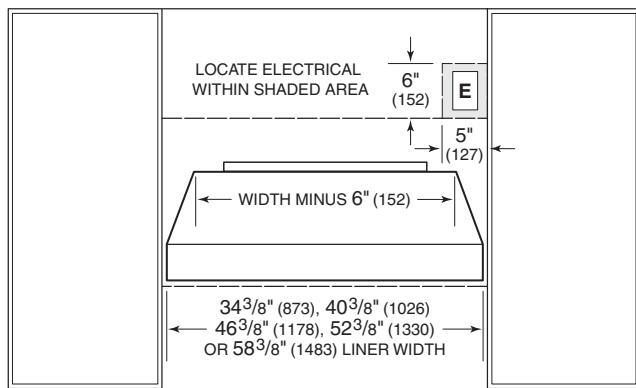
Specifications	
PRO VENTILATION	
Installation Type	Wall Hood Liner
Exterior Finish	Stainless Steel
Widths	34 ³ / ₈ " (873), 40 ³ / ₈ " (1026), 46 ³ / ₈ " (1178), 52 ³ / ₈ " (1330) and 58 ³ / ₈ " (1483)
Height	12" (305)
Depth	22 ¹ / ₂ " (572)
Installation Height	30" (762) to 36" (914) bottom of hood to countertop
Electrical Supply	120 V AC, 60 Hz, 15 amp dedicated circuit
Halogen Bulbs	Two 50 W, 120 V par 20 bulbs (included)
Discharge	Vertical
Transition	Rectangle to 10" (254) round, 9 ³ / ₈ " (238) height (included)

Blower Options	INTERNAL						IN-LINE		REMOTE			
	300*	450*	500	600	900	1200	600	1100	600	900	1200	1500
PL342212 PL402212	•	•		•	•			•		•	•	•
PL462212	•	•		•	•	•		•		•	•	•
PL522212	•	•			•	•		•		•	•	•
PL582212	•	•				•		•		•	•	•

*For make-up air restricted applications. Capture and performance may be reduced.

Pro Hood Liner

INSTALLATION



NOTE: A custom decorative hood can be created out of wood, plaster, tile or metal. The shape of the decorative hood is not critical as long as the hood liner fits completely inside the hood. The decorative hood and liner must fit together at the bottom edge in both width and depth. The height of the hood does not have to match the height of the liner. Interior dimensions of the decorative hood must exceed exterior dimensions of the liner.

Recirculating Ventilation

Recirculating units are an alternative option for customers required by code to install make-up air systems or where running ventilation ductwork is an issue. They are also an alternative option to ductwork for high rise buildings and apartments. No ductwork is required for the recirculating ventilation unit.

IMPORTANT NOTE: Wolf recirculating ventilation units should not be used with Wolf range or rangetop models with a charbroiler or griddle.

FEATURES

- Heavy-duty stainless steel unit fits above ventilation hood for recirculating applications.
- No ductwork required.
- Charcoal filters.

ACCESSORIES

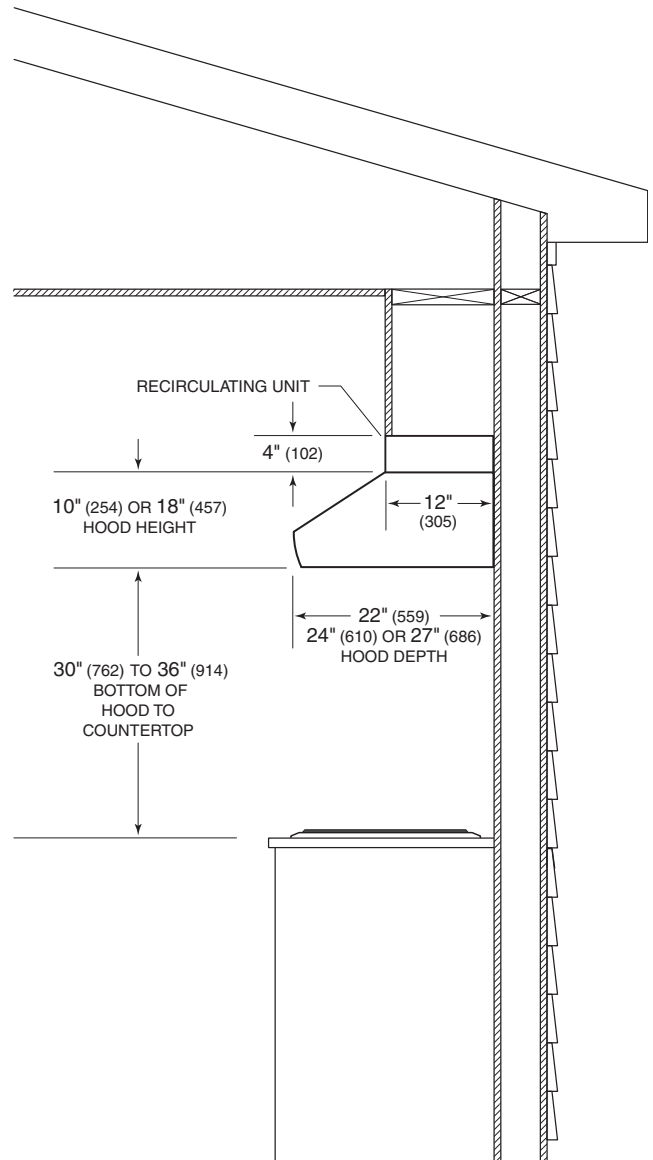
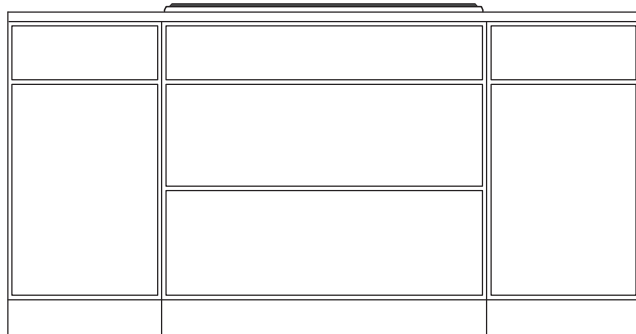
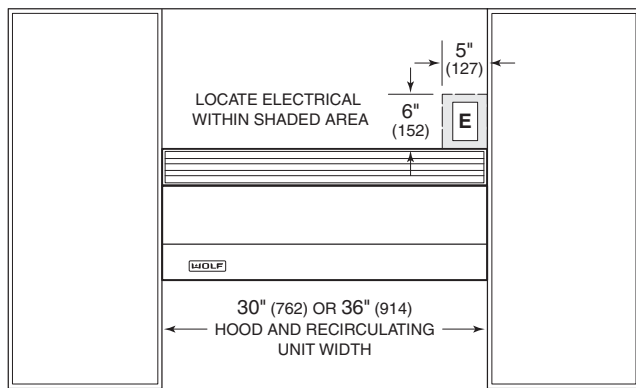
- Replacement charcoal filters.

Model Options		
MODEL	WIDTH	WEIGHT
811838	30" (762)	20 lbs (9 kg)
811839	36" (914)	23 lbs (10 kg)

Specifications	
RECIRCULATING	
Installation Type	Wall
Exterior Finish	Stainless Steel
Widths	30" (762) and 36" (914)
Height	4" (102)
Depth	12" (305)
Pro Hoods	PW302210, PW362210, PW302418, PW362418, PW302718 and PW362718

Recirculating Ventilation

INSTALLATION



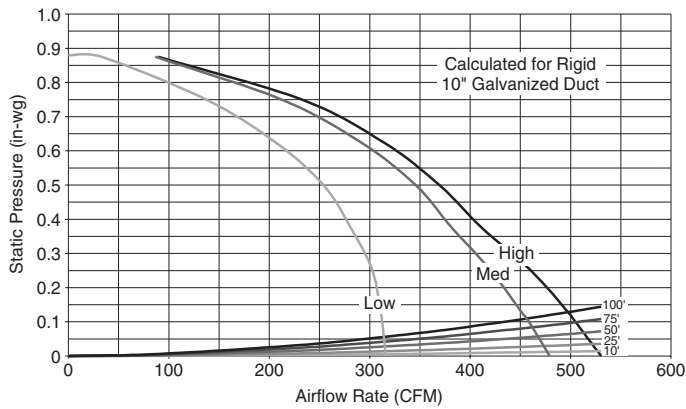
Internal Blower Specifications

450 CFM INTERNAL BLOWER

Specifications	
801643	
Cooktop Hoods	CTWH30
Duct Size	8" (203) Round
Electrical Rating	2.4 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	14 lbs (6 kg)

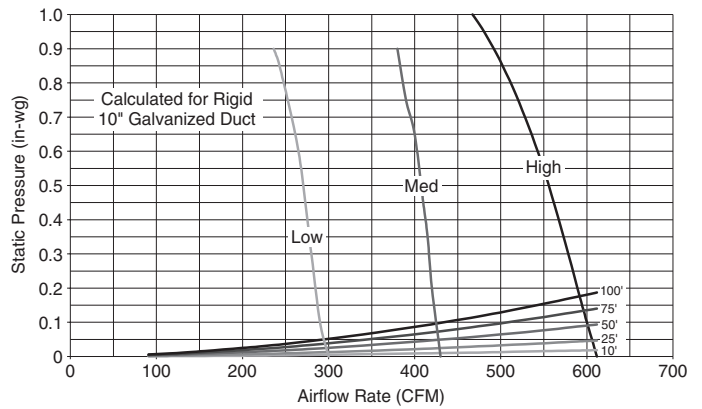
600 CFM INTERNAL BLOWER

Specifications	
801644	
Cooktop Hoods	CTWH36 and IH4227
Duct Size	8" (203) Round
Electrical Rating	3.0 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	15 lbs (7 kg)



Airflow rate with cooktop hoods.

NOTE: Airflow rates for blowers are approximate. A qualified HVAC professional should make actual system calculations.



Airflow rate with cooktop hoods.

Internal Blower Specifications

900 CFM INTERNAL BLOWER

Specifications	
801645	
Cooktop Hoods	CTWH36 and IH4227
Duct Size	8" (203) Round
Electrical Rating	2.4 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	26 lbs (12 kg)

Internal Blower Specifications

500 CFM INTERNAL BLOWER

Specifications	
810991	
Pro Hoods	PW302210 and PW362210
Duct Size	8" (203) or 10" (254) Round (depending on hood)
Electrical Rating	1.8 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	15 lbs (7 kg)

600 CFM INTERNAL BLOWER

Specifications	
810559	
Pro Hoods	PW302418, PW362418, PW422418, PW302718, PW362718 and PW422718
Duct Size	8" (203) or 10" (254) Round (depending on hood)
Electrical Rating	3.8 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	15 lbs (7 kg)

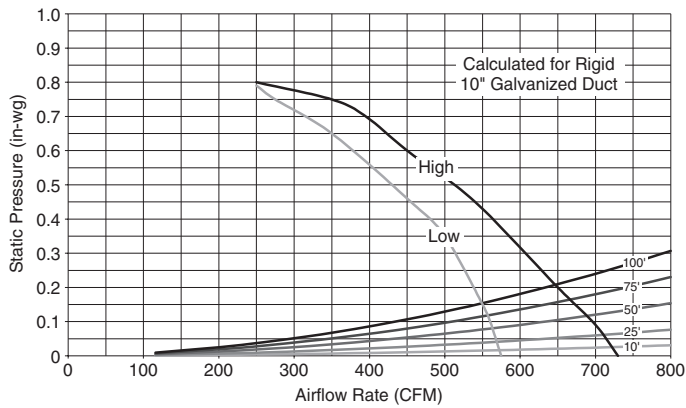
Internal Blower Specifications

900 CFM INTERNAL BLOWER

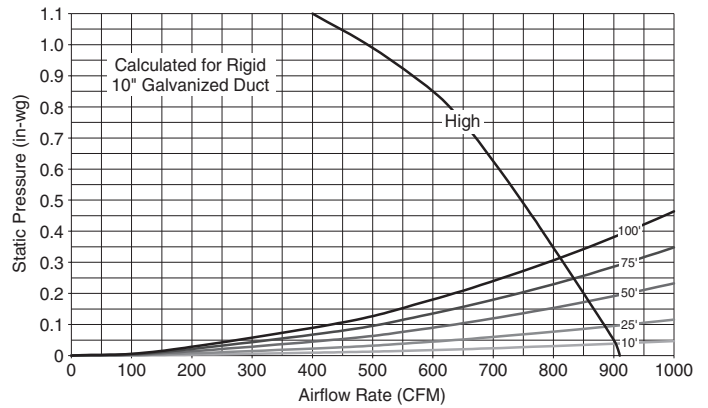
Specifications	
811131	
Pro Hoods	PW302418, PW362418, PW422418, PW302718, PW362718 and PW422718
Duct Size	10" (254) Round
Electrical Rating	7.6 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	30 lbs (14 kg)

1200 CFM INTERNAL BLOWER

Specifications	
810316	
Pro Hoods	PW482418, PW542418, PW602418, PW662418, PW482718, PW542718, PW602718 and PW662718
Duct Size	10" (254) Round
Electrical Rating	3.4 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	34 lbs (15 kg)



Airflow rate with pro wall hoods.



Airflow rate with pro wall hoods.

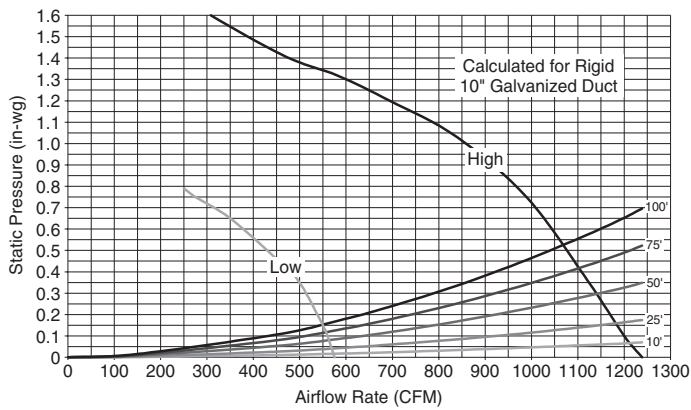
Internal Blower Specifications

1200 CFM INTERNAL BLOWER

Specifications	
804703	
Pro Hoods	PWC482418 and PWC542418 All pro island hoods
Duct Size	10" (254) Round
Electrical Rating	4.5 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	27 lbs (12 kg)

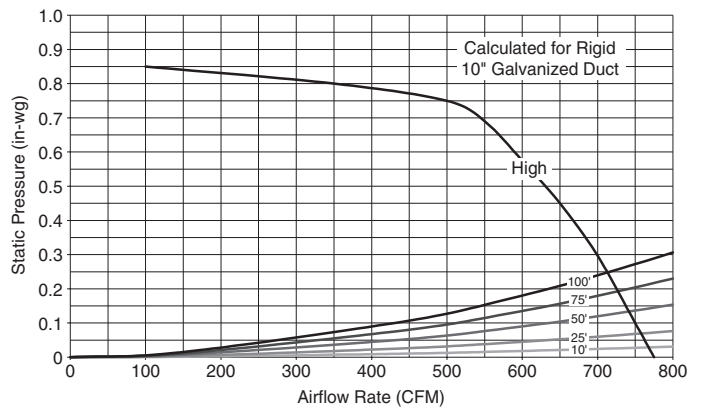
1200 CFM INTERNAL BLOWER

Specifications	
805087	
Pro Hoods	All pro hood liners
Duct Size	10" (254) Round
Electrical Rating	3.4 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	34 lbs (15 kg)



Airflow rate with pro island hoods.

NOTE: Airflow rates for blowers are approximate. A qualified HVAC professional should make actual system calculations.

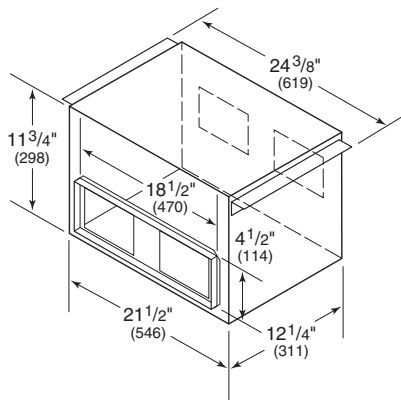


Airflow rate with pro hood liners.

In-line Blower Specifications

600 CFM IN-LINE BLOWER

Specifications	
808331	
Dimensions (W x H x D)	24 ³ / ₈ " (619) x 11 ³ / ₄ " (298) x 12 ¹ / ₄ " (311)
Cooktop Hoods	CTWH30, CTWH36 and IH4227
Pro Hoods	All pro low-profile wall hoods PW302418 and PW302718
Duct Size	10" (254) Round
Transition	4 ¹ / ₂ " (114) x 18 ¹ / ₂ " (470) to 10" (254) Round (two transitions included)
Electrical Rating	2.9 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	44 lbs (20 kg)

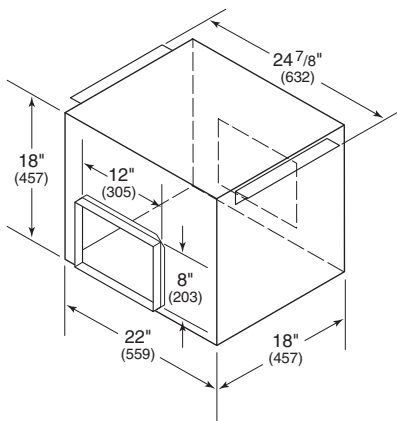


600 CFM in-line blower.

In-line Blower Specifications

1100 CFM IN-LINE BLOWER

Specifications	
808332	
Dimensions (W x H x D)	24 ⁷ / ₈ " (632) x 18" (457) x 18" (457)
Cooktop Hoods	CTWH30, CTWH36 and IH4227
Downdrafts	DD30R, DD36R and DD45R
Pro Hoods	All pro 24" deep wall hoods All pro 27" deep wall hoods All pro wall chimney hoods All pro island hoods All pro hood liners
Duct Size	10" (254) Round
Transition	8 ¹ / ₂ " (216) x 12" (305) to 10" (254) Round (two transitions included)
Electrical Rating	5.0 amps at 120 V AC, 60 Hz
Roof or Wall Cap	Required
Shipping Weight	63 lbs (29 kg)

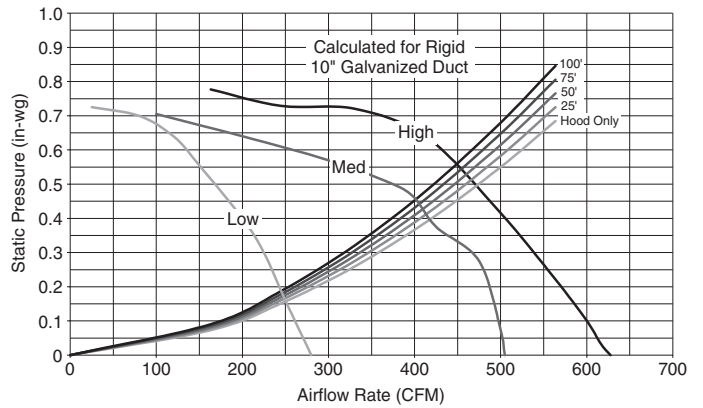


1100 CFM in-line blower.

Remote Blower Specifications

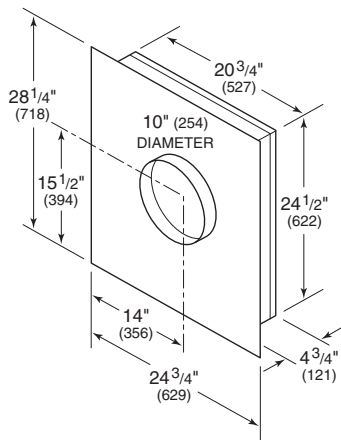
600 CFM REMOTE BLOWER

Specifications	
801640	
Dimensions (W x H x D)	21 ³ / ₄ " (527) x 24 ¹ / ₂ " (622) x 4 ³ / ₄ " (121)
Cooktop Hoods	CTWH30, CTWH36 and IH4227
Pro Hoods	All pro low-profile wall hoods PW302418 and PW302718
Duct Size	10" (254) Round
Electrical Rating	2.4 amps at 120 V AC, 60 Hz
Shipping Weight	32 lbs (15 kg)



Airflow rate with cooktop hoods.

NOTE: Airflow rates for blowers are approximate. A qualified HVAC professional should make actual system calculations.

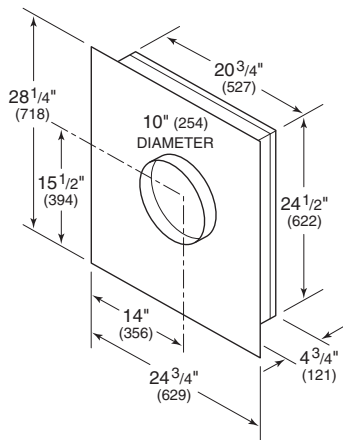


900 CFM remote blower.

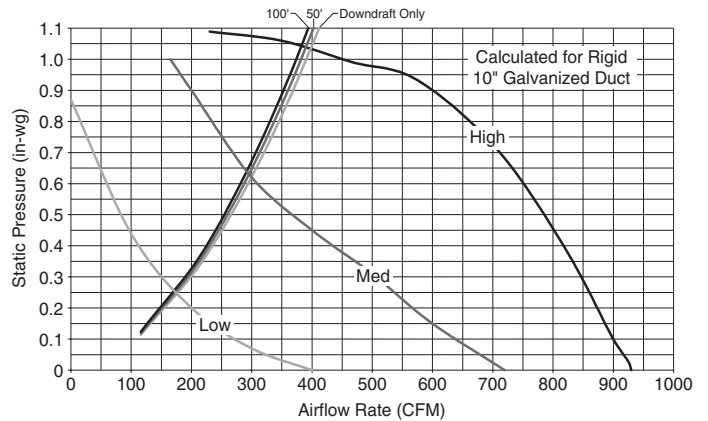
Remote Blower Specifications

900 CFM REMOTE BLOWER

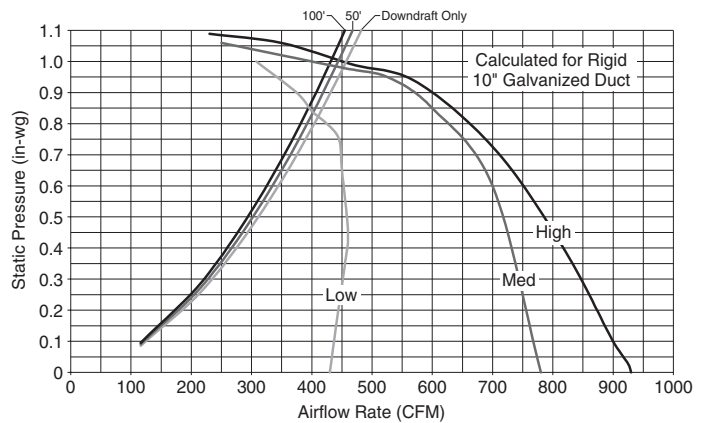
Specifications	
801641	
Dimensions (W x H x D)	21 ³ / ₄ " (527) x 24 ¹ / ₂ " (622) x 4 ³ / ₄ " (121)
Cooktop Hoods	CTWH30, CTWH36 and IH4227
Downdrafts	DD30R, DD36R and DD45R
Pro Hoods	All pro low-profile wall hoods PW302418, PW362418, PW422418 PW482418 and PW542418 PW302718, PW362718, PW422718 PW482718 and PW542718 All pro wall chimney hoods PI363418, PI423418 and PI543418 All pro hood liners
Duct Size	10" (254) Round
Electrical Rating	5.7 amps at 120 V AC, 60 Hz
Shipping Weight	32 lbs (15 kg)



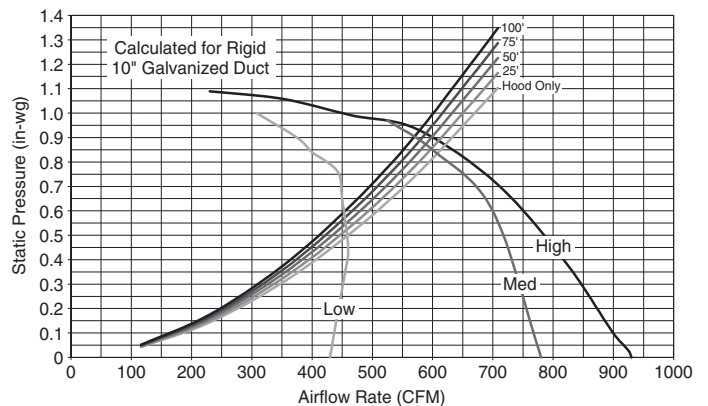
900 CFM remote blower.



Airflow rate with 30" (762) downdraft.



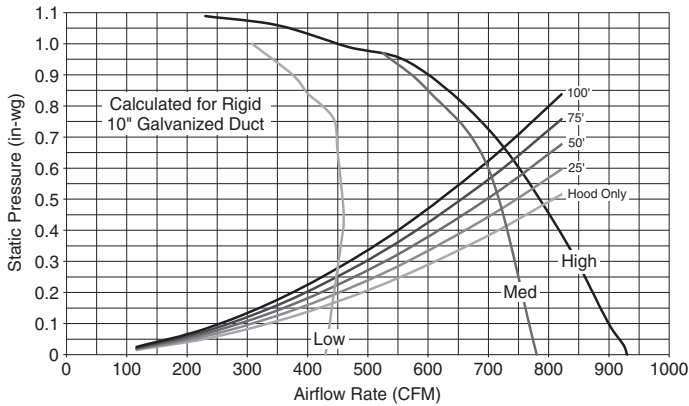
Airflow rate with 36" (914) downdraft.



Airflow rate with 30" (762) to 42" (1067) pro wall hoods.

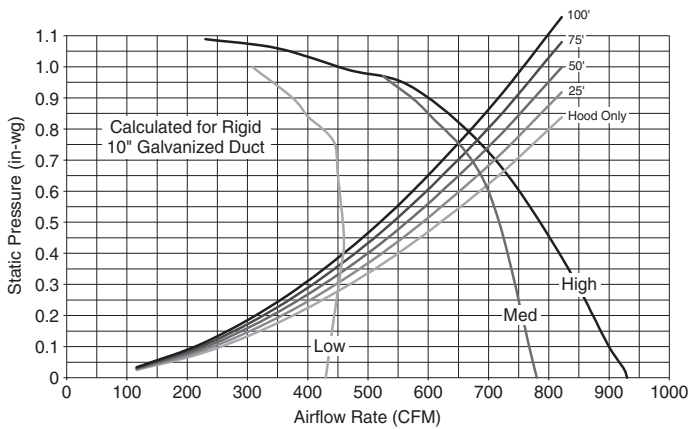
Remote Blower Specifications

900 CFM REMOTE BLOWER

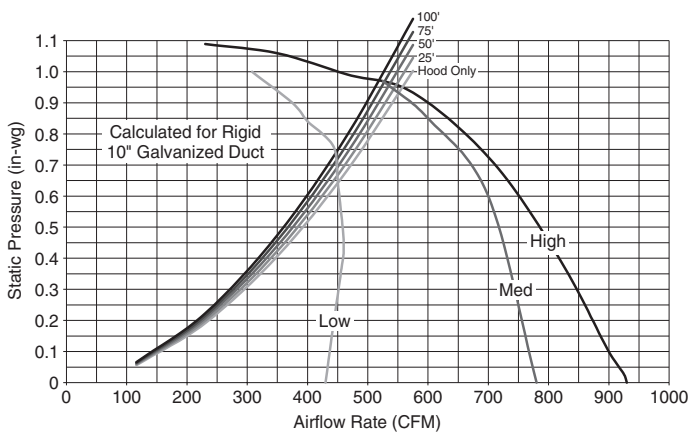


NOTE: Airflow rates for blowers are approximate. A qualified HVAC professional should make actual system calculations.

Airflow rate with 48" (1219) to 66" (1676) pro wall hoods.



Airflow rate with pro island hoods.

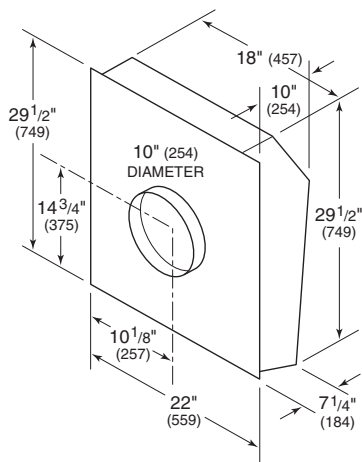


Airflow rate with pro hood liners.

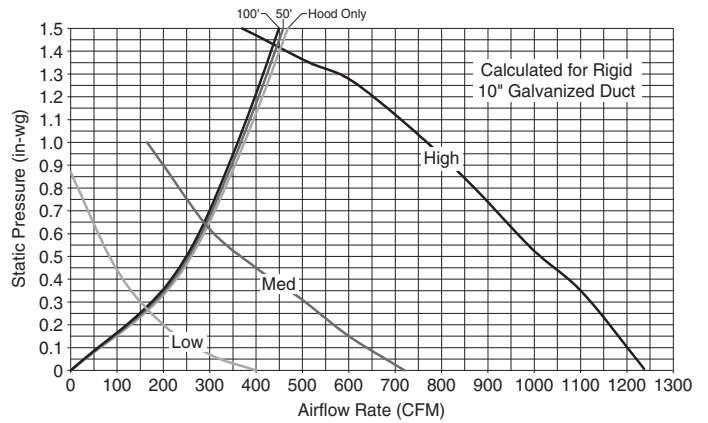
Remote Blower Specifications

1200 CFM REMOTE BLOWER

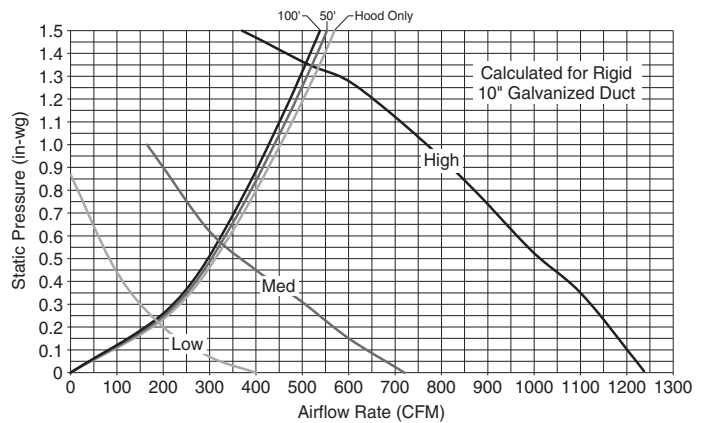
Specifications	
801642	
Dimensions (W x H x D)	18" (457) x 29 1/2" (749) x 10" (254)
Cooktop Hoods	CTWH30, CTWH36 and IH4227
Downdrafts	DD30R, DD36R and DD45R
Pro Hoods	All pro 24" deep wall hoods All pro 27" deep wall hoods All pro wall chimney hoods All pro island hoods All pro hood liners
Duct Size	10" (254) Round
Electrical Rating	3.0 amps at 120 V AC, 60 Hz
Shipping Weight	38 lbs (17 kg)



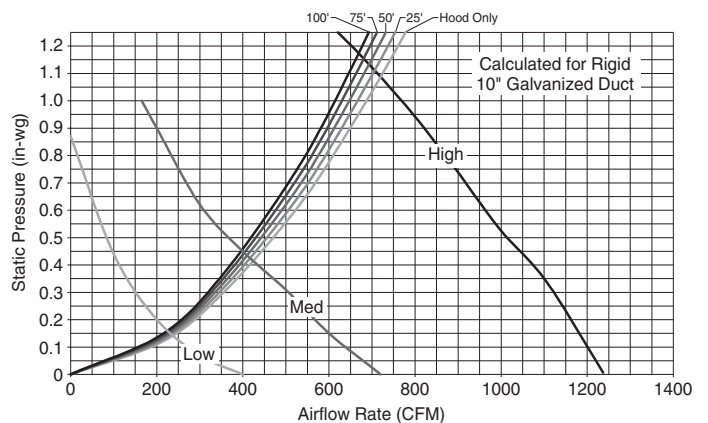
1200 CFM remote blower.



Airflow rate with 30" (762) downdraft.



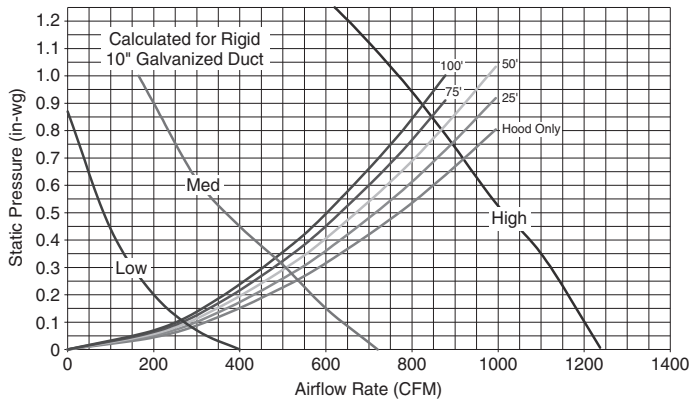
Airflow rate with 36" (914) downdraft.



Airflow rate with 30" (762) to 42" (1067) pro wall hoods.

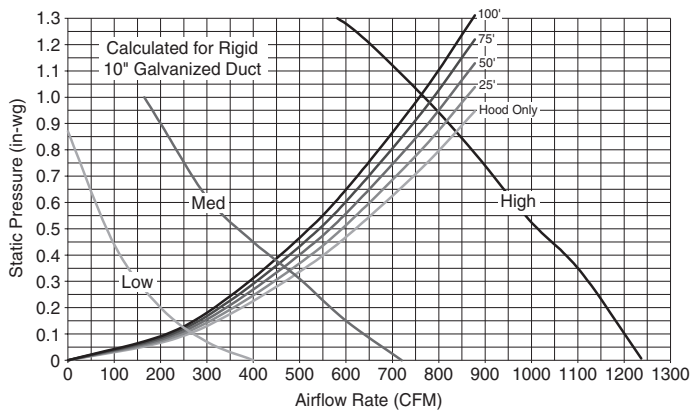
Remote Blower Specifications

1200 CFM REMOTE BLOWER

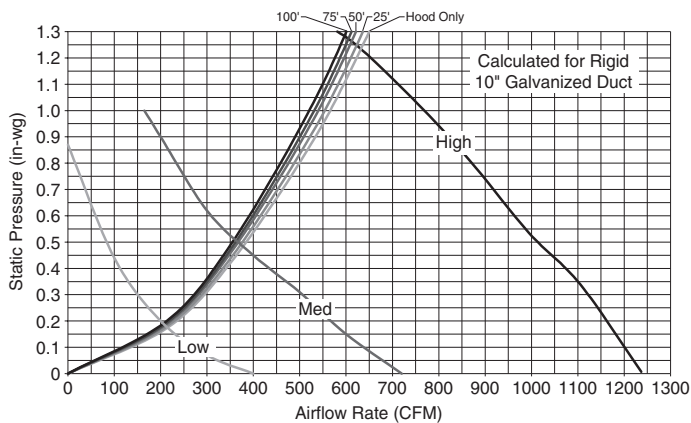


NOTE: Airflow rates for blowers are approximate. A qualified HVAC professional should make actual system calculations.

Airflow rate with 48" (1219) to 66" (1676) pro wall hoods.



Airflow rate with pro island hoods.

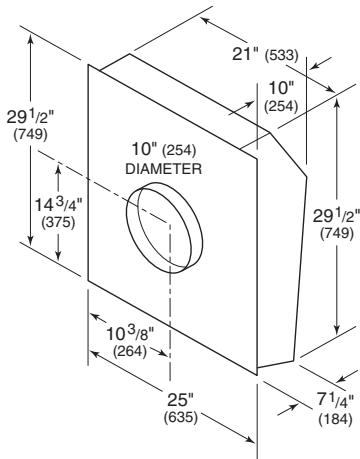


Airflow rate with pro hood liners.

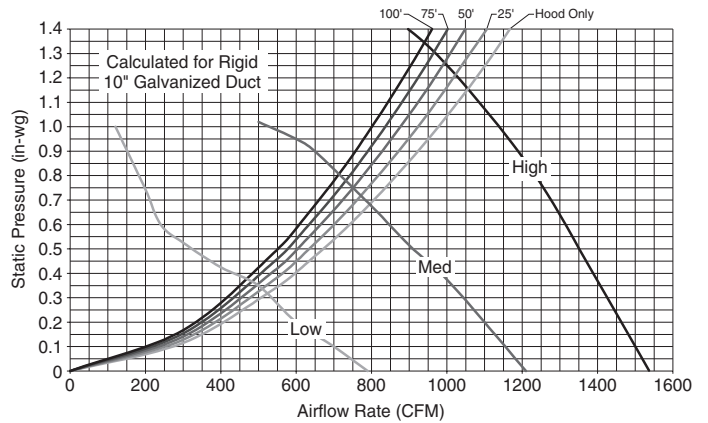
Remote Blower Specifications

1500 CFM REMOTE BLOWER

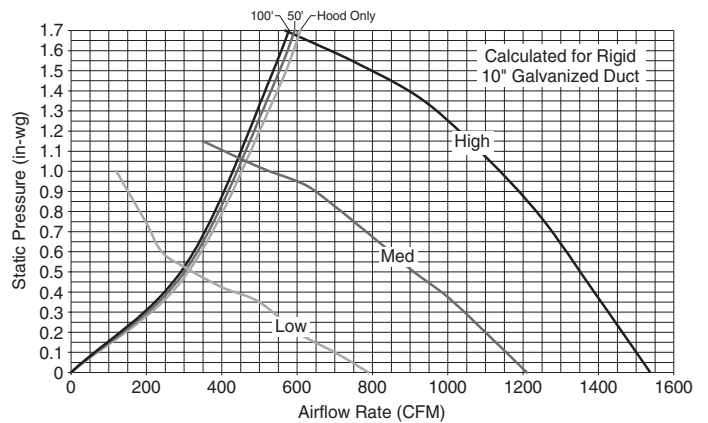
Specifications	
804701	
Dimensions (W x H x D)	21" (533) x 29 1/2" (749) x 10" (254)
Cooktop Hoods	CTWH30, CTWH36 and IH4227
Downdrafts	DD30R, DD36R and DD45R
Pro Hoods	All pro 24" deep wall hoods All pro 27" deep wall hoods All pro wall chimney hoods All pro island hoods All pro hood liners
Duct Size	10" (254) Round
Electrical Rating	4.3 amps at 120 V AC, 60 Hz
Shipping Weight	45 lbs (20 kg)



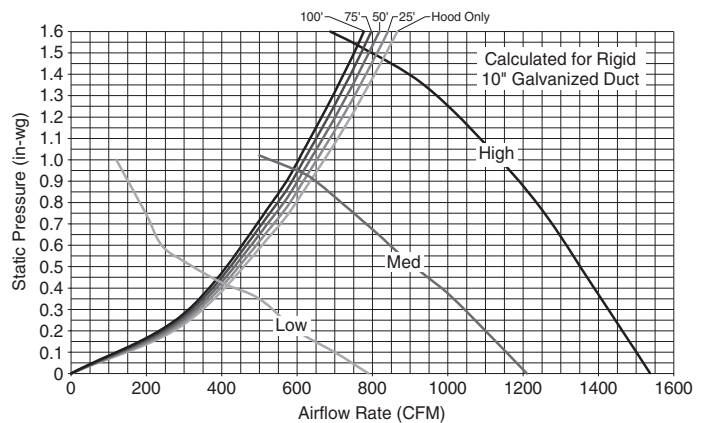
1500 CFM remote blower.



Airflow rate with cooktop hoods.



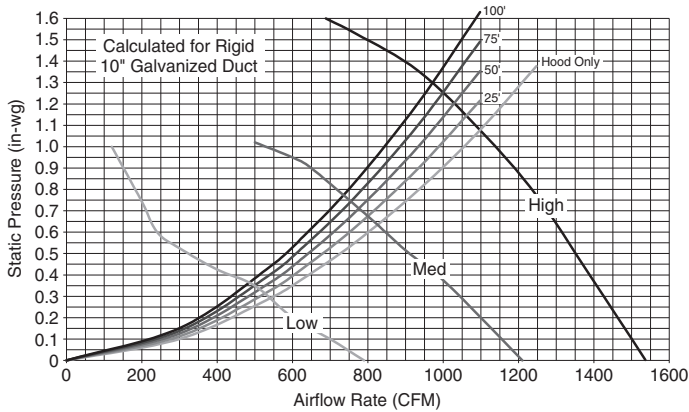
Airflow rate with 36" (914) downdraft.



Airflow rate with 30" (762) to 42" (1067) pro wall hoods.

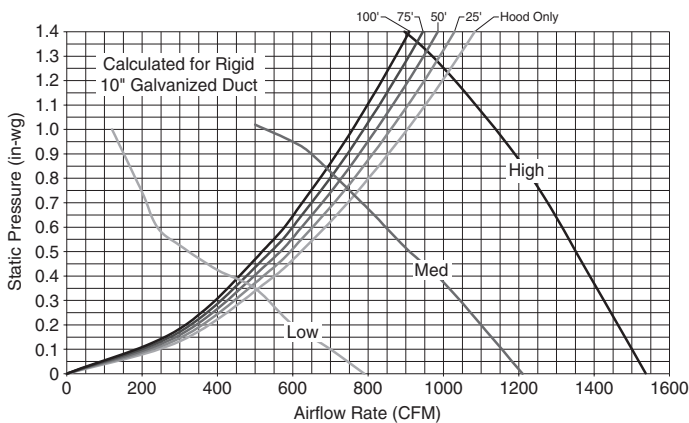
Remote Blower Specifications

1500 CFM REMOTE BLOWER

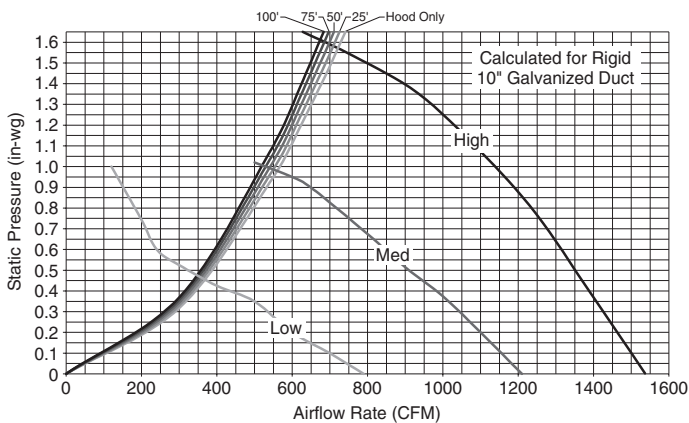


NOTE: Airflow rates for blowers are approximate. A qualified HVAC professional should make actual system calculations.

Airflow rate with 48" (1219) to 66" (1676) pro wall hoods.



Airflow rate with pro island hoods.

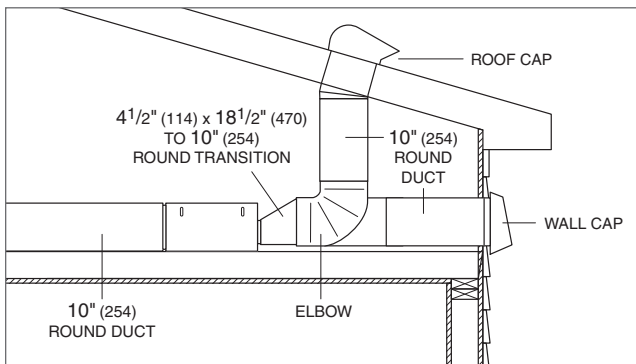


Airflow rate with pro hood liners.

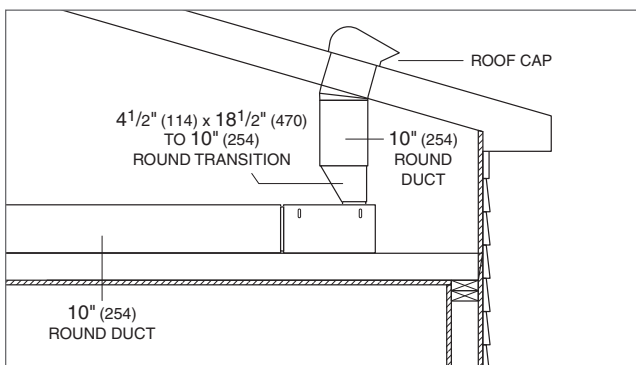
In-Line Blower Installation

600 CFM IN-LINE BLOWER

Ductwork options are provided in the illustrations below for installation of the 600 CFM in-line blower with horizontal or vertical discharge. Refer to installation instructions shipped with the in-line blower for detailed specifications.



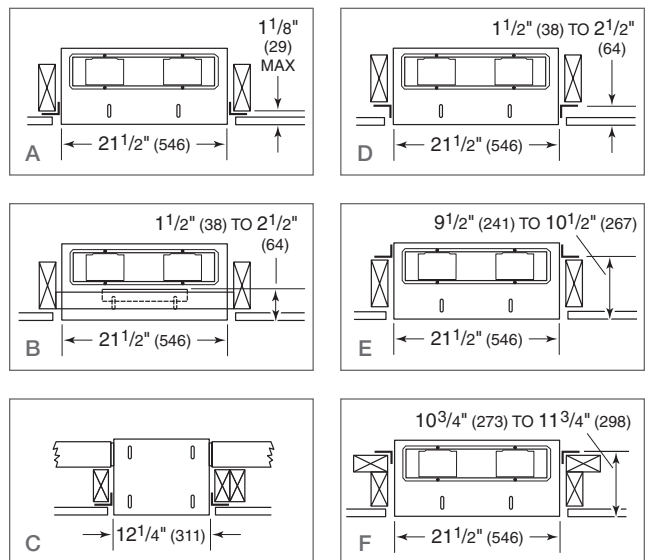
Horizontal discharge.



Vertical discharge.

Choose the mounting option for the 600 CFM in-line blower that best suits your installation.

- A) Mounting brackets in factory-shipped position. Discharge parallel to joists.
- B) Mounting brackets flipped over and mounted to discharge sides of housing. Discharge parallel to joists.
- C) Mounting brackets mounted to discharge sides of housing. Discharge perpendicular to joists.
- D) Mounting brackets flipped over to give approximately 1" (25) more clearance. Discharge parallel to joists.
- E) Mounting brackets mounted to top of sides of housing. Discharge parallel to joists.
- F) Mounting brackets flipped over and mounted to top of sides of housing. Discharge parallel to joists.

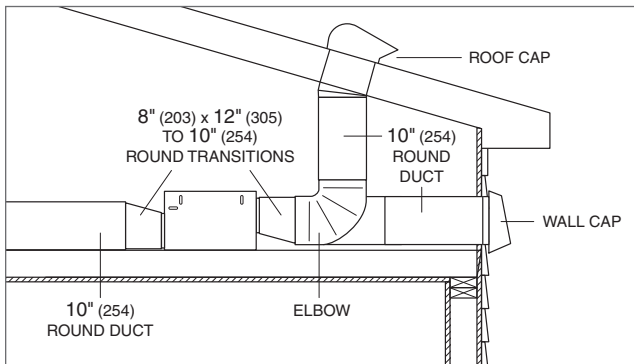


Mounting options.

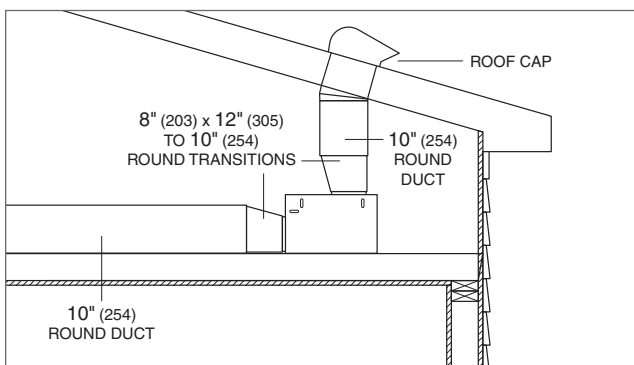
In-Line Blower Installation

1100 CFM IN-LINE BLOWER

Ductwork options are provided in the illustrations below for installation of the 1100 CFM in-line blower with horizontal or vertical discharge. Refer to installation instructions shipped with the in-line blower for detailed specifications.



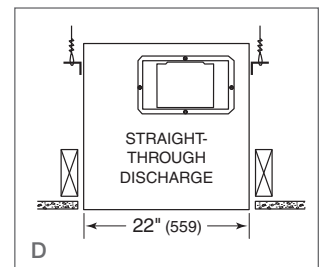
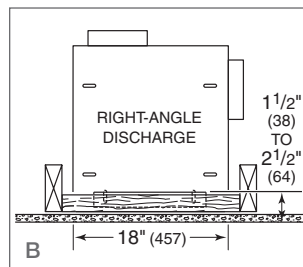
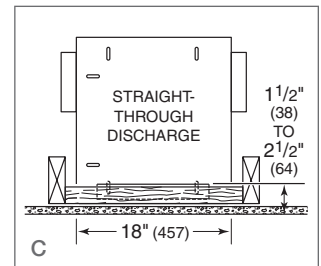
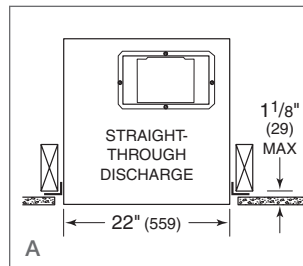
Horizontal discharge.



Vertical discharge.

Choose the mounting option for the 1100 CFM in-line blower that best suits your installation.

- A) Mounting brackets in factory-shipped position, mounted directly to joists. Discharge parallel to joists.
- B) Mounting brackets flipped over and mounted to additional framing. Discharge perpendicular to joists.
- C) Mounting brackets flipped over and mounted to additional framing. Discharge vertical.
- D) Mounting brackets flipped over and mounted to top of housing. Housing secured with cables. Discharge parallel to joists.



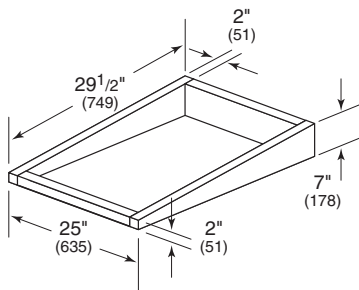
Mounting options.

Remote Blower Installation

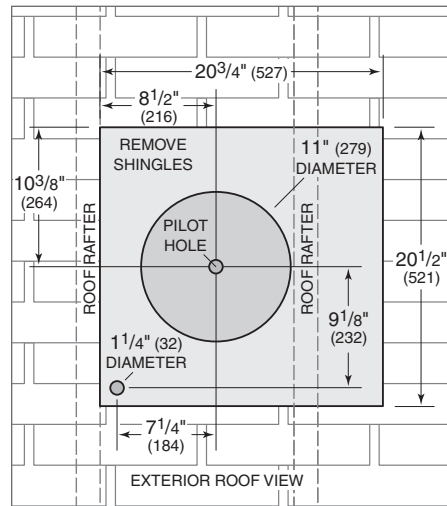
600 AND 900 CFM REMOTE BLOWERS

Cut-out dimensions are provided in the illustrations for installation of the 600 CFM or 900 CFM remote blower on the roof or an exterior wall. Refer to installation instructions shipped with the remote blower for detailed specifications.

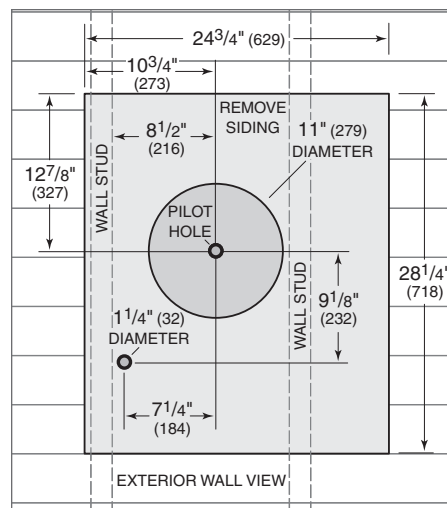
If the remote blower is to be installed on a flat roof, a curb will have to be constructed for a proper fit. Follow dimensions shown in the illustration below.



Curb for flat roof.



Roof installation.



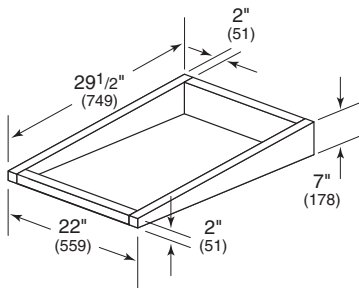
Exterior wall installation.

Remote Blower Installation

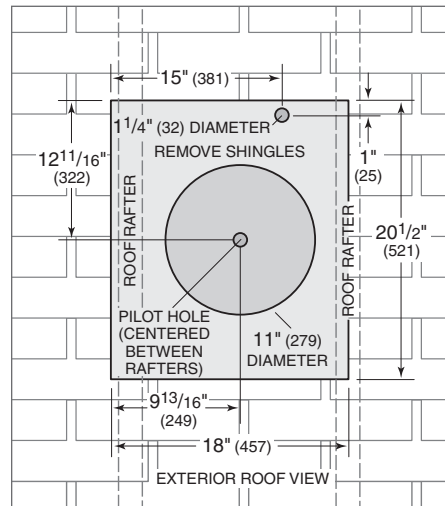
1200 CFM REMOTE BLOWER

Cut-out dimensions are provided in the illustrations for installation of the 1200 CFM remote blower on the roof or an exterior wall. Refer to installation instructions shipped with the remote blower for detailed specifications.

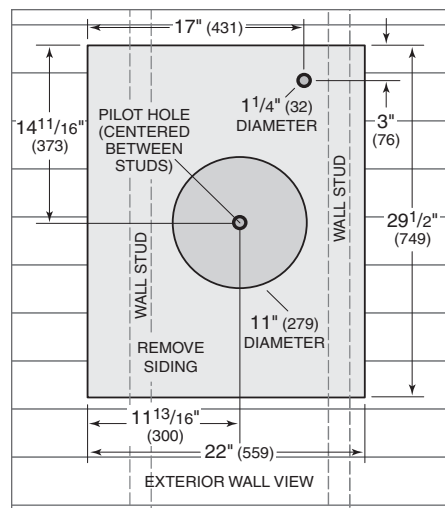
If the remote blower is to be installed on a flat roof, a curb will have to be constructed for a proper fit. Follow dimensions shown in the illustration below.



Curb for flat roof.



Roof installation.



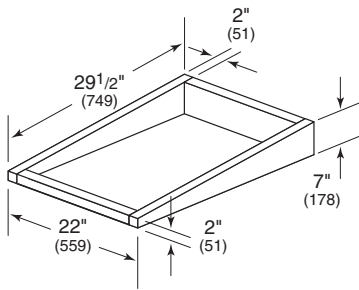
Exterior wall installation.

Remote Blower Installation

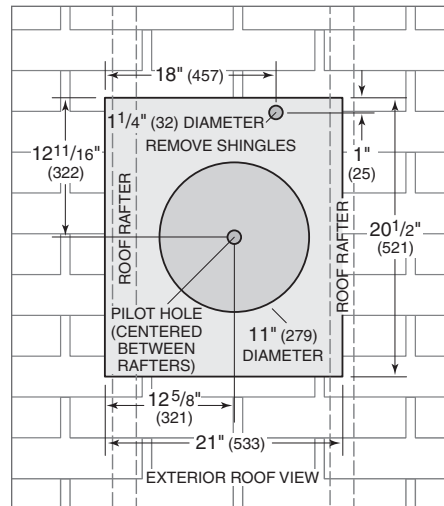
1500 CFM REMOTE BLOWER

Cut-out dimensions are provided in the illustrations for installation of the 1500 CFM remote blower on the roof or an exterior wall. Refer to installation instructions shipped with the remote blower for detailed specifications.

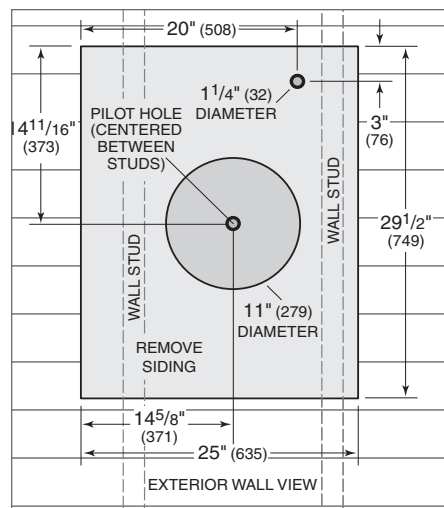
If the remote blower is to be installed on a flat roof, a curb will have to be constructed for a proper fit. Follow dimensions shown in the illustration below.



Curb for flat roof.



Roof installation.



Exterior wall installation.

Frequently Asked Questions

HOW TO DETERMINE WHICH TYPE OF BLOWER TO USE?

Many factors can influence the decision between using an internal, in-line or remote blower. The CFM (based on the cooking appliance output), length of the duct run and space available to mount the blower are primary considerations.

Internal blowers are mounted inside the hood or downdraft. In-line blowers are mounted between the hood and the exterior of the home. Remote blowers can be mounted on the roof or, in some cases, on an exterior wall.

HOW CAN BLOWER NOISE BE MINIMIZED?

Some blower noise is considered normal while the blower is operating. If noise is a concern, a remote blower is recommended. Using a remote blower will minimize the amount of blower noise but will not eliminate the noise completely. Where the remote blower is installed on the home will also affect the amount of noise. To reduce noise further for remote blower applications, an attenuator may be necessary. An attenuator is an electronic device that is effectively the opposite of an amplifier. While an amplifier provides gain, an attenuator provides loss in sound level.

WHAT TYPE OF DUCTING IS RECOMMENDED?

Wolf hoods and downdrafts should be vented using smooth, rigid metal ducting. The ridges found in flexible metal ducting create turbulence and will diminish airflow. The larger the ducting, the less noise there will be and the better the rate of airflow.

HOW CAN THE DUCT RUN BE MOST EFFICIENT?

For maximum performance keep the duct run straight and short, with a limited number of elbows and transitions. 45° elbows are more efficient than 90° elbows. Be sure to use an external roof or wall cap. Wolf ventilation products will operate most efficiently when ductwork does not exceed 50' (15 m) in length.

WHAT IS MAKE-UP AIR?

When a ventilation hood or downdraft is operating, it draws air from inside the house to the outside, creating a slight vacuum within the house. This creates negative pressure (pressure inside the house is less than the pressure outside). If the negative pressure is strong enough, it can cause the furnace and other fuel-burning appliances to backdraft dangerous gases such as carbon monoxide into the home. All exhaust fans need an adequate supply of fresh air from the outside to operate safely. The air needed for this purpose is called "make-up air." Check with a local HVAC professional to determine if your heating or air conditioning system makes allowances for additional make-up air. Make-up air can be introduced by simply opening a window or door.

The information and images in this guide are the copyright property of Wolf Appliance, Inc. Neither this guide nor any information or images contained herein may be copied or used in whole or in part without the express written permission of Wolf Appliance, Inc. ©Wolf Appliance, Inc. all rights reserved.

Wolf, Wolf & Design, Wolf Gourmet, W & Design and the color red as applied to knobs are registered trademarks and service marks of Wolf Appliance, Inc. Sub-Zero, Sub-Zero & Design, Dual Refrigeration, Constant Care and The Living Kitchen are registered trademarks and service marks of Sub-Zero, Inc. (collectively, the "Company Marks.") All other trademarks or registered trademarks are property of their respective owners in the United States and other countries.

Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.



Wolf Appliance Outdoor Products Limited Warranty

PRODUCT MUST BE APPROVED FOR OUTDOOR USE, DESIGNATED BY MODEL AND SERIAL NUMBER
FOR RESIDENTIAL USE ONLY

FULL ONE YEAR WARRANTY*

For one year from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

Wolf Appliance warrants the stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements to be free from defects in materials and workmanship under normal residential use for a period of five years from the date of original installation. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any stainless steel part including all fabricated stainless steel components, stainless steel burners and grates (excluding what is covered in the Limited Five Year Warranty) to be defective from workmanship and when subjected to normal domestic use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

WVG

12/2011