

DF366



FEATURES

- 10 cooking modes make meals easy

- Dual convection oven for faster, more consistent cooking

- 6 dual-stacked, sealers burners

- Dual-stacked burners produce up to 20,000 Btu

- Burners capable of delivering less than 300 Btu for premier simmer performance

- Continuous cast-iron grates for easy movement of pots and pans

- Rigorously tested in our U.S. manufacturing facilities for decades of use

- Exceptional 24/7 support from our Customer Care team in Madison

- Cobalt blue porcelain interior

- Spark ignition system re-ignites if flame goes out

- Heavy-gauge stainless steel

- Exclusive pivoting control panel

- Red, black or stainless steel control knobs

- Temperature probe cooks to ideal doneness and lets you know when it's ready

- Self clean, delayed start, timed cook, Sabbath mode and more

ACCESSORIES

- 2-Burner Wok Grate

- 3 3/4" (95) Front Leg Covers

- 30" Broiler Pan

- 36" Bake Stone Kit

- 36" Full-extension ball-bearing oven rack

- 36" Stainless Steel Kickplate

- Dehydration Kit

- Filler Trim

- Oven Rack Set (3)

- S-Grates

- Temperature Probe

- Stainless steel, brass or chrome bezels

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

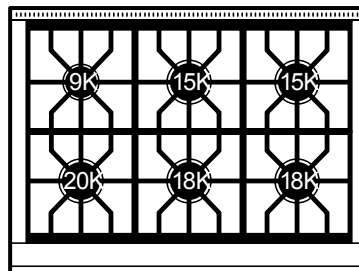
Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS



TOP CONFIGURATION



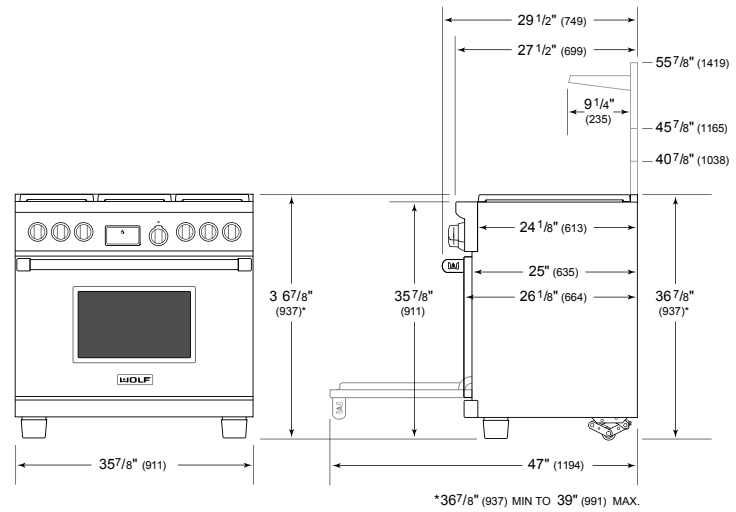
RANGETOP SPECIFICATIONS

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

PRODUCT SPECIFICATIONS

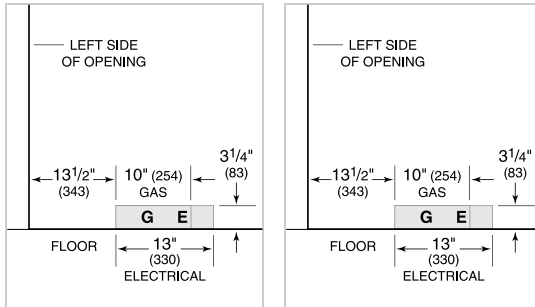
Model	DF366
Dimensions	35 7/8"W x 36 7/8"H x 29 1/2"D
Oven 1 Usable Capacity	3.5 cu. ft.
Oven 1 Overall Capacity	5.4 cu. ft.
Door Clearance	19 1/2"
Weight	470 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Gas Supply	3/4" ID line
Gas Inlet	1/2" NPT female

DIMENSIONS



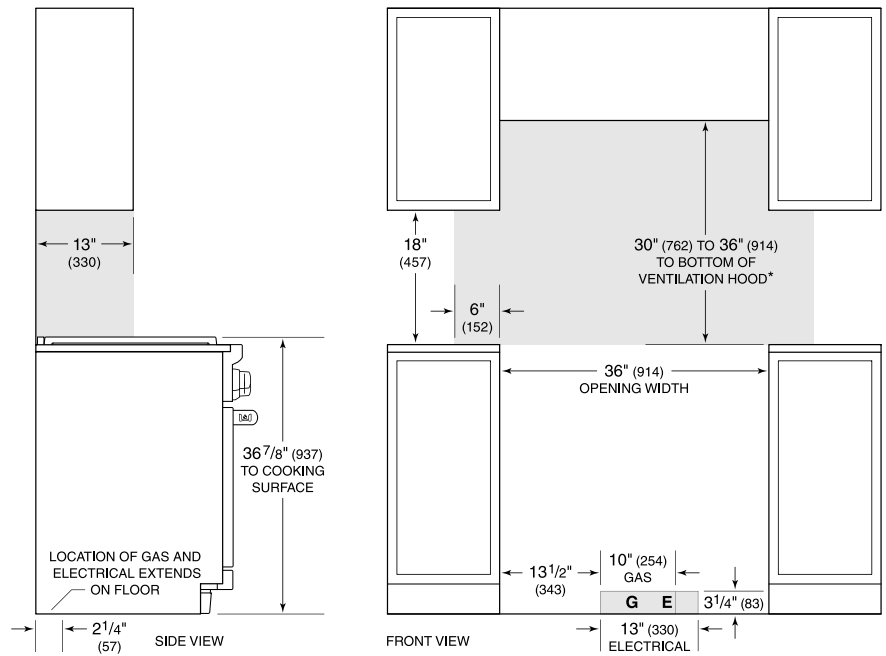
ELECTRICAL

GAS



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

STANDARD INSTALLATION



*Without ventilation hood, 36\" (914) minimum clearance countertop to combustible materials, 44\" (1118) for charbroiler.

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

For island installation, 12\" (305) minimum clearance back of range to combustible rear wall above countertop.