

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

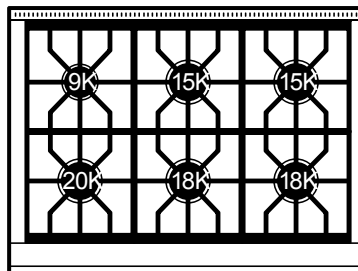
Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



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

