



NEW GENERATION DESIGN GUIDE

REVISED 9/2016



## CONTENTS

- 3 M SERIES OVENS
- 12 GAS COOKTOPS
- 20 INTEGRATED MODULES
- 28 INDUCTION RANGES
- 33 WOLF WARRANTY

Features and specifications are subject to change at any time without notice. Visit [wolfappliance.com/specs](http://wolfappliance.com/specs) for the most up-to-date information.

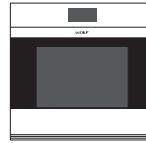
Throughout this guide, dimensions may vary by  $\pm 1/8"$  (3). Dimensions in parentheses are millimeters unless otherwise specified.

## M Series Ovens

New contemporary models have been added to the M series line of built-in ovens. Superior performance features include an advanced dual vertical convection fan system, touch-screen controls, convenient new preset cooking programs and improved interior lighting. There is more usable space inside for deliciousness on a grand scale. M series ovens can be installed in a standard or flush inset application.

### M SERIES OVENS

#### CONTEMPORARY



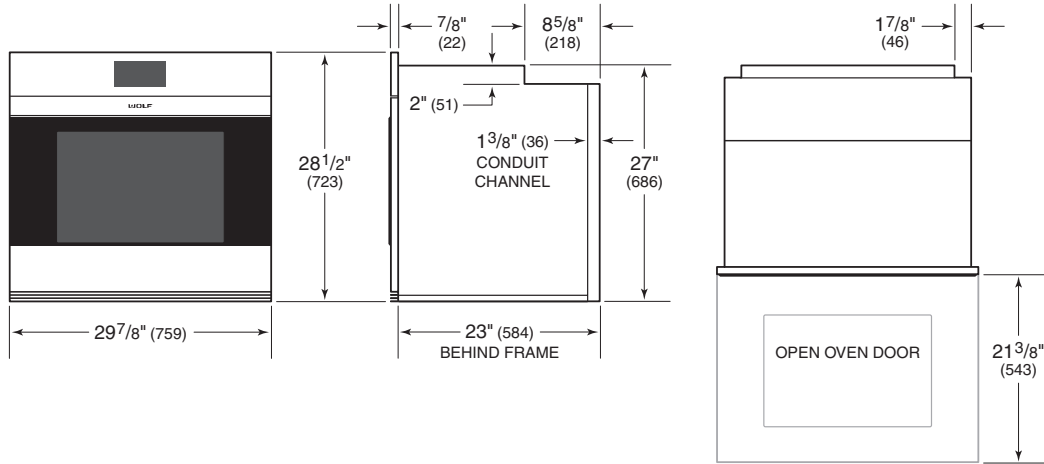
SO30CM/S



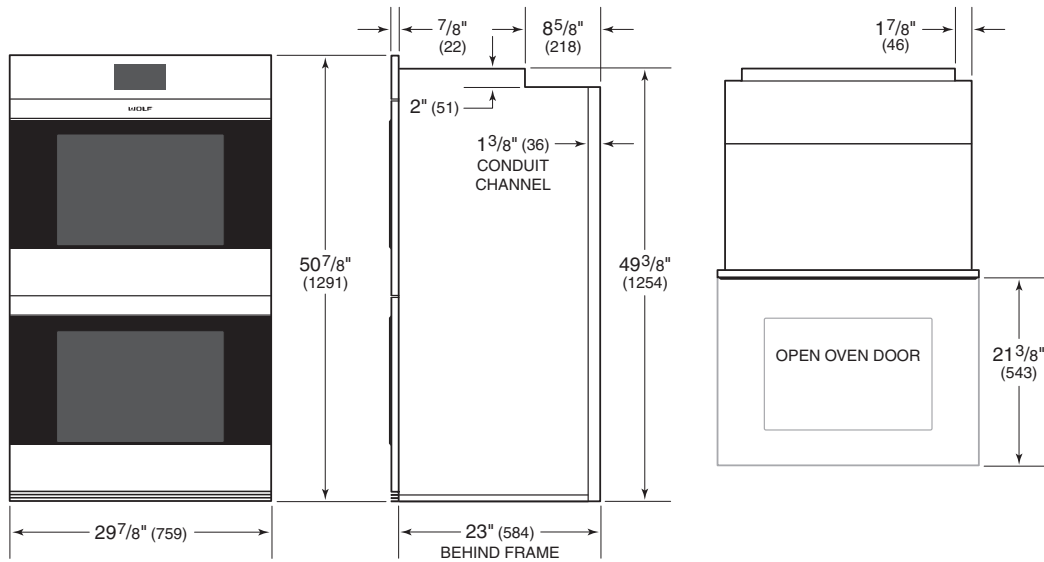
DO30CM/S

M Series Ovens

CONTEMPORARY SINGLE OVEN



CONTEMPORARY DOUBLE OVEN



## M SERIES OVENS

### Planning Information

The M series oven can be installed in a standard or flush inset application. If a cooktop is being installed above an oven, a minimum of 1/4" (6) is required between units. Location of the electrical supply within the oven opening may require additional cabinet depth.

Finish the edges of the opening. They may be visible when the door is open.

For standard installations, face trim will overlap stiles and rails. Refer to the chart below.

For flush inset installations, a minimum 1/8" (3) reveal is required on all sides. To ensure consistent reveals, each corner of the opening must be exactly 90°.

#### INSTALLATION REQUIREMENTS

BASE SUPPORT		MIN
Single Oven		250 lb (115 kg)
Double Oven		400 lb (181 kg)
TRIM OVERLAP		
Top		1" (25)
Bottom		0" (0)
Sides		1 1/16" (18)

#### DUAL INSTALLATION

Two 30" single M series ovens can be installed side by side in a standard or flush inset application. A dual installation kit is required. To maintain appropriate airflow, the ovens must be installed into one opening. Any cosmetic or structural material placed between the ovens will impede airflow and is not recommended. Refer to illustrations on pages 10–11.

The dual installation kit is available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

### ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply flush with the back wall and within the shaded area shown in the illustrations on the following pages. For ease of installation, the electrical supply for the oven can be placed in an adjacent cabinet within reach of the conduit.

Performance may be compromised if the electrical supply is less than 240 volts.

The oven is supplied with a conduit consisting of two insulated hot lead conductors and a bare ground conductor. The wiring diagram covering the control circuit is provided with the oven.

#### ELECTRICAL REQUIREMENTS—SINGLE OVEN

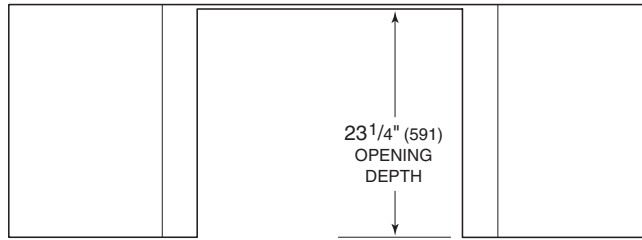
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	30 amp dedicated circuit
Conduit	4' (1.2 m)
Total Amps	22
Max Connected Load	5.4 kW
Min Supply Wire	L1, L2, ground—10 AWG

#### ELECTRICAL REQUIREMENTS—DOUBLE OVEN

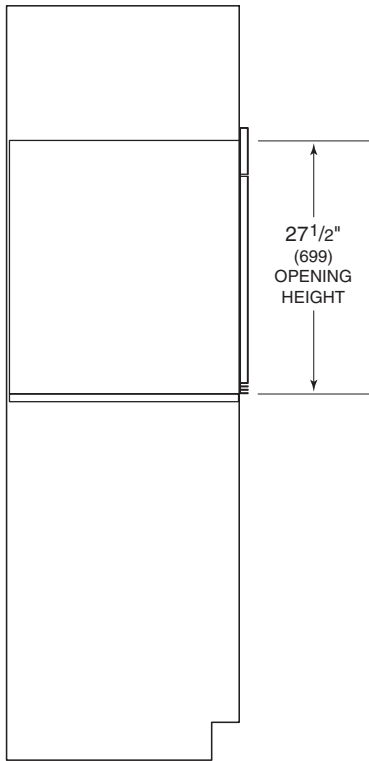
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Service	50 amp dedicated circuit
Conduit	5' (1.5 m)
Total Amps	45
Max Connected Load	10.8 kW
Min Supply Wire	L1, L2, ground—8 AWG

### M Series Contemporary Single Oven

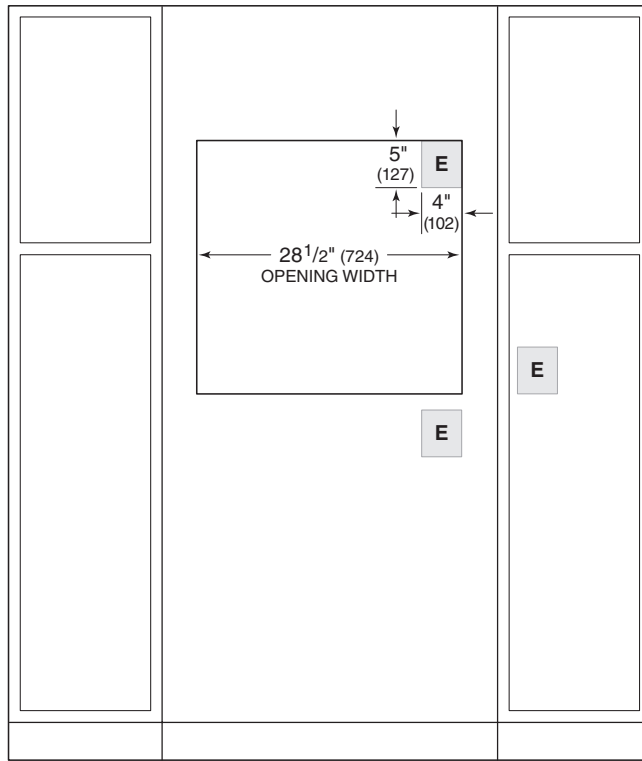
#### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

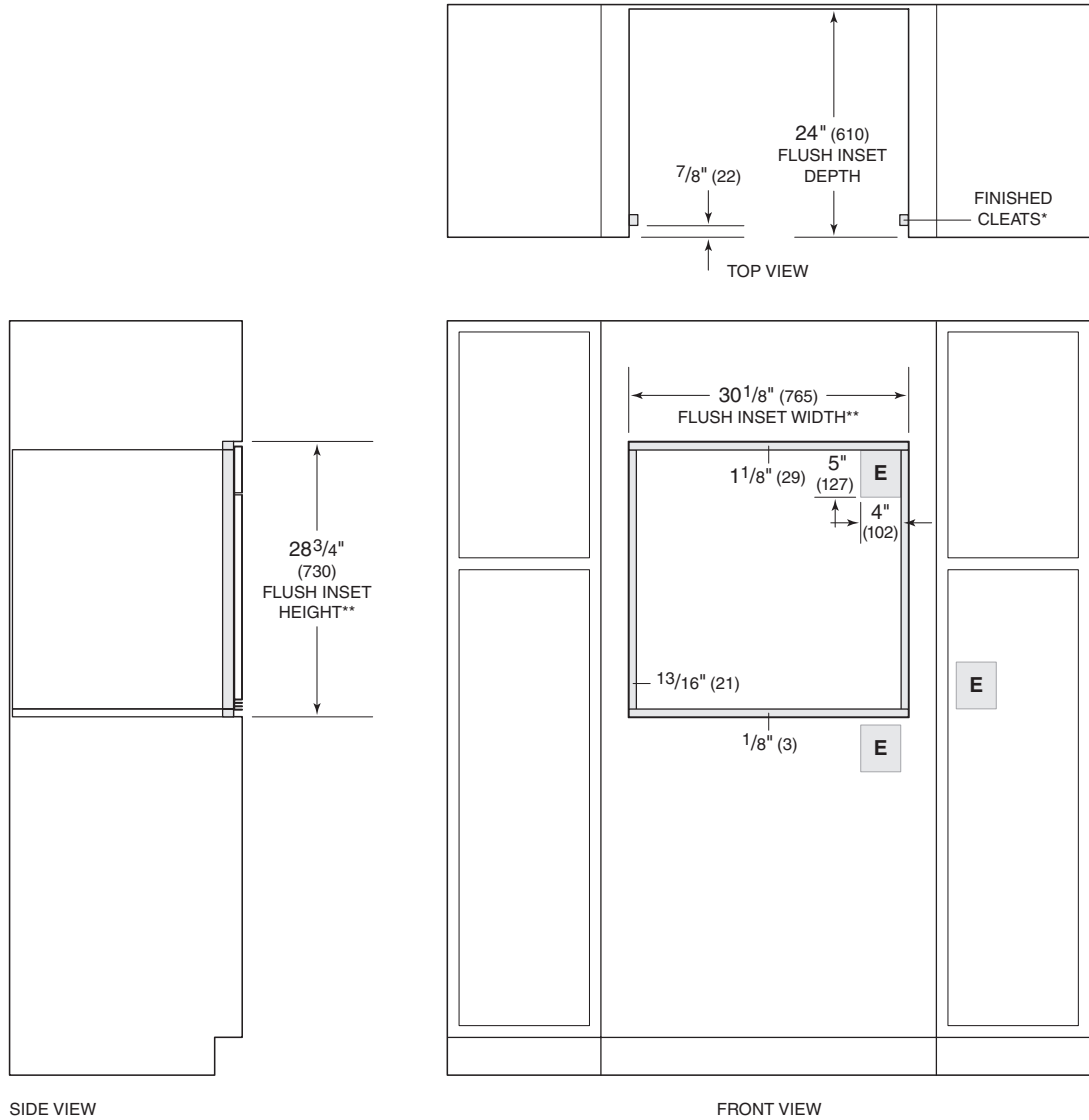


FRONT VIEW

*NOTE: Location of electrical supply within opening may require additional cabinet depth.*

M Series Contemporary Single Oven

FLUSH INSET INSTALLATION



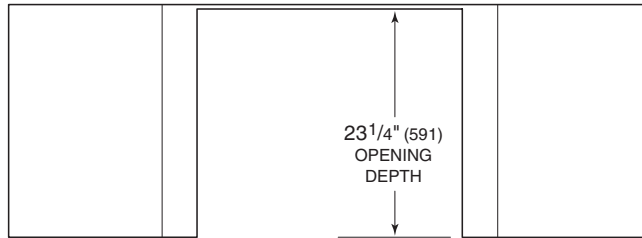
\*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.

\*\*Dimension provides minimum reveals.

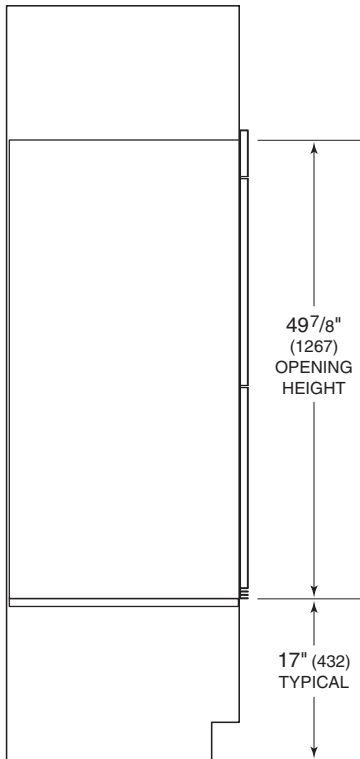
NOTE: Location of electrical supply within opening may require additional cabinet depth.

### M Series Contemporary Double Oven

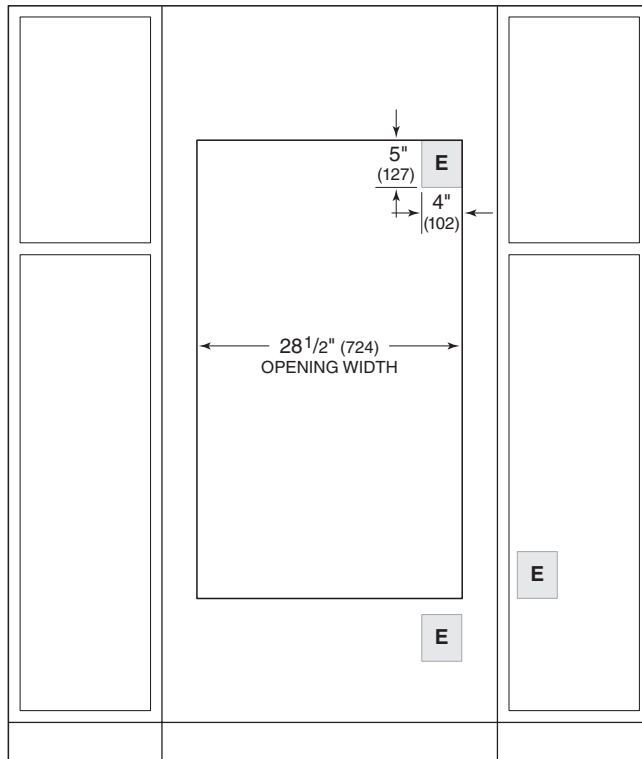
#### STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



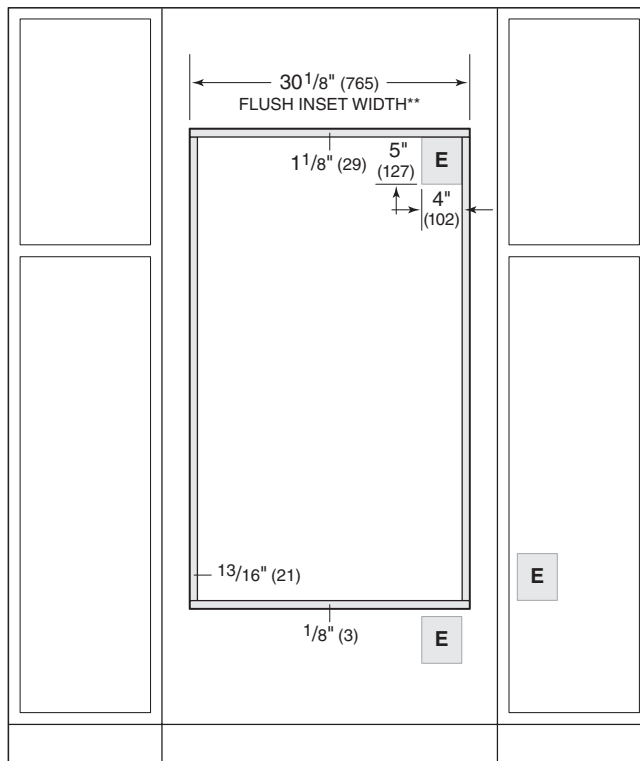
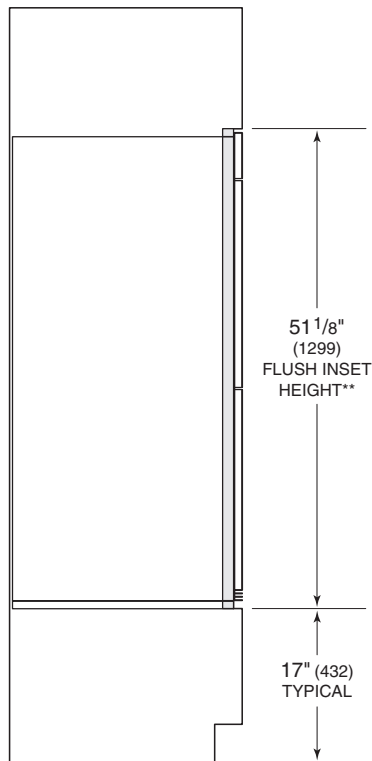
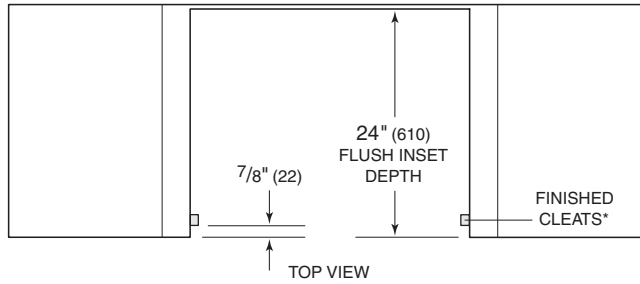
FRONT VIEW

*NOTE: Location of electrical supply within opening may require additional cabinet depth.*



M Series Contemporary Double Oven

FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

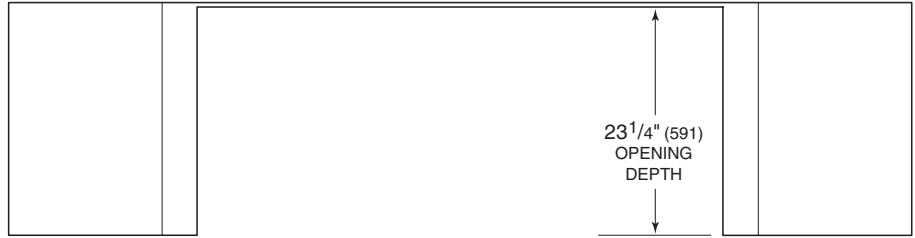
\*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.

\*\*Dimension provides minimum reveals.

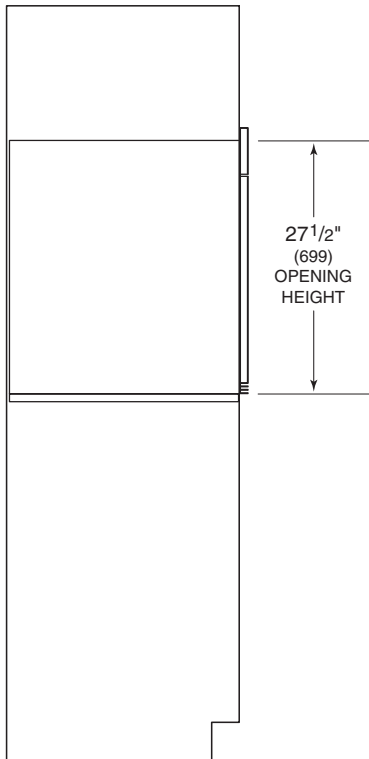
NOTE: Location of electrical supply within opening may require additional cabinet depth.

### M Series Ovens

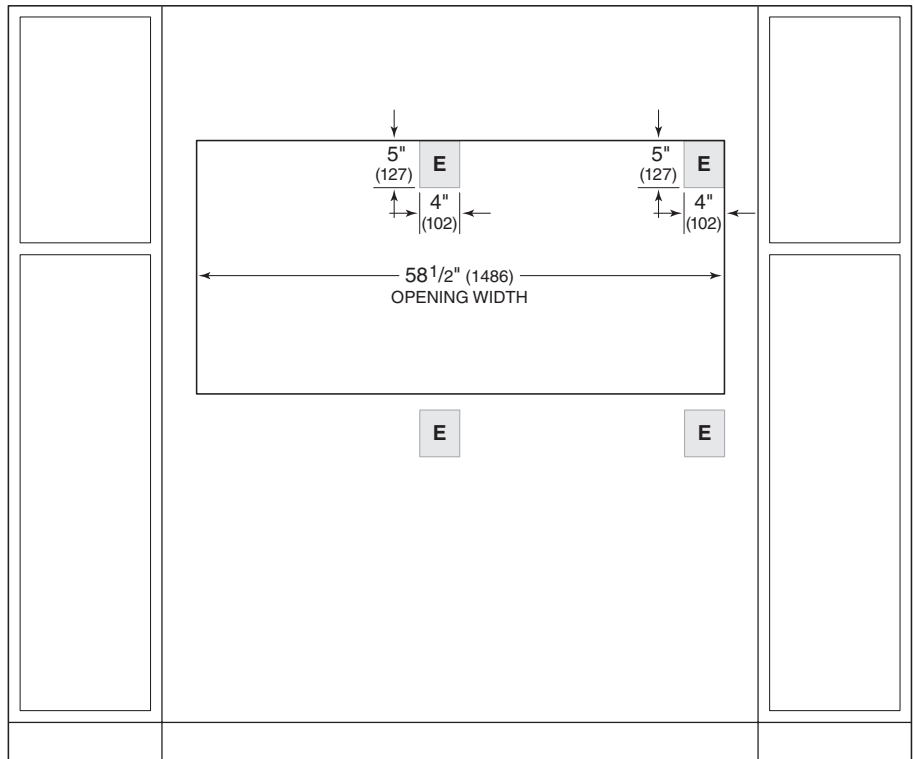
#### DUAL STANDARD INSTALLATION



TOP VIEW



SIDE VIEW

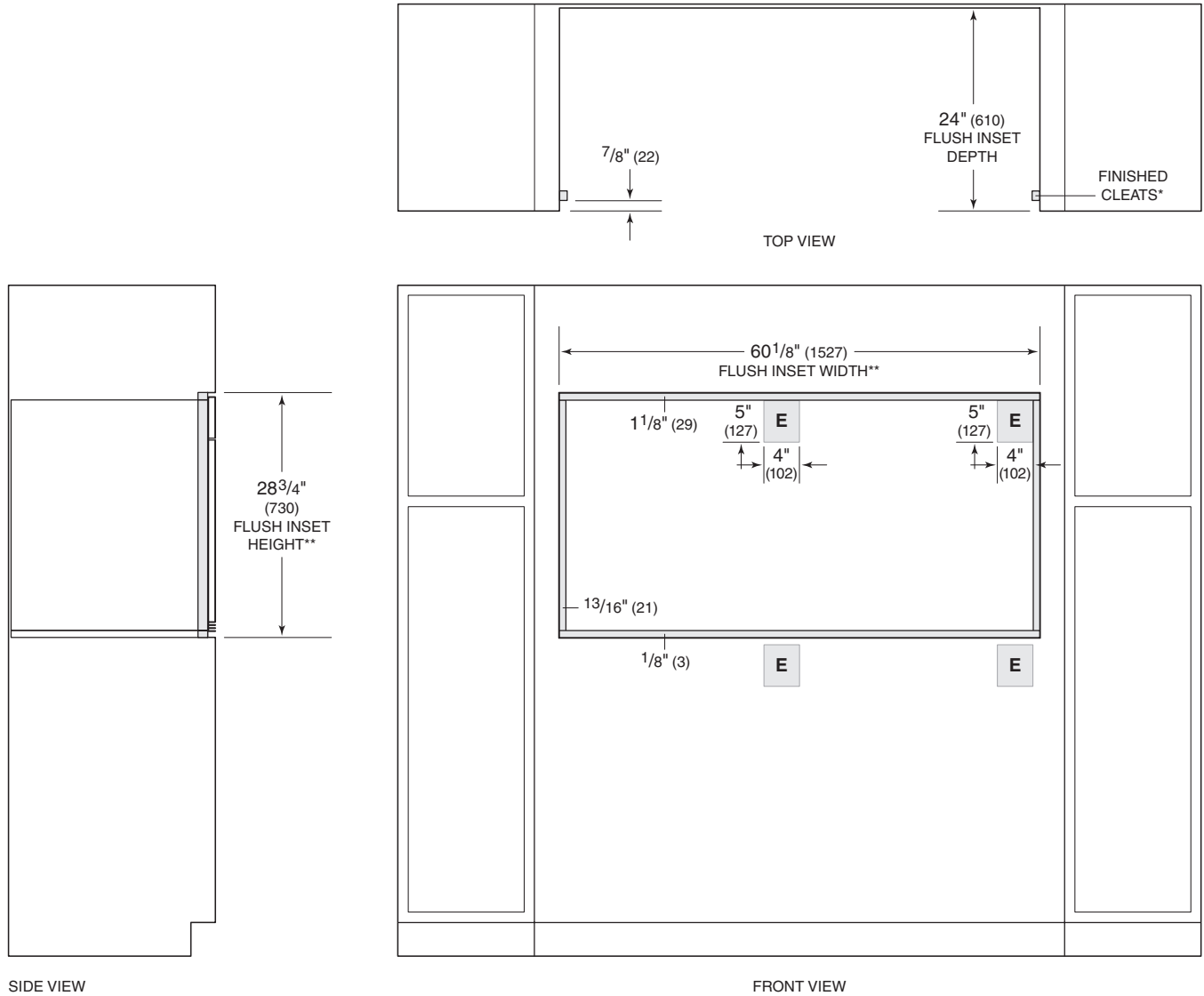


FRONT VIEW

*NOTE: Location of electrical supply within opening may require additional cabinet depth.*

M Series Ovens

DUAL FLUSH INSET INSTALLATION



SIDE VIEW

FRONT VIEW

\*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.  
 \*\*Dimension provides minimum reveals.  
 NOTE: Location of electrical supply within opening may require additional cabinet depth.



## Gas Cooktops

The new generation of Wolf gas cooktops now offers a 15" transitional and a 36" contemporary gas cooktop. For the contemporary gas cooktop, the cooking surface fits flush to the countertop for a striking, low-profile look. Front-mounted controls integrate directly into cabinetry below. With a choice of knob colors, the new contemporary gas cooktop offers exceptional design flexibility. Performance enhancements make delicious results even more of a certainty than ever.

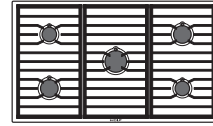
### GAS COOKTOPS

#### TRANSITIONAL



CG152T/S

#### CONTEMPORARY

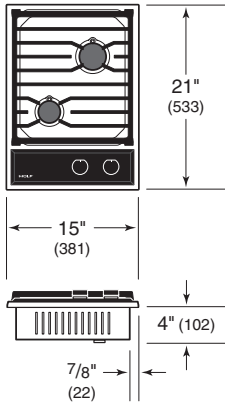


CG365C/S

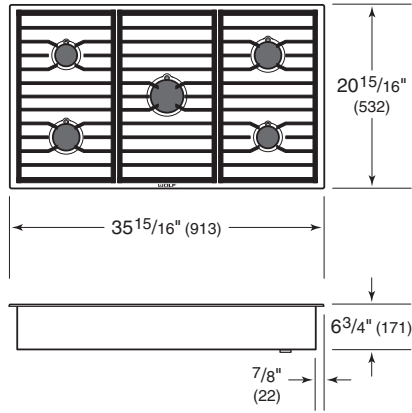
**GAS COOKTOPS**

**Gas Cooktops**

**15" TRANSITIONAL**



**36" CONTEMPORARY**



## Planning Information

A minimum 2" (51) is required from the bottom of the cooktop to combustible materials. If the cooktop is installed above an oven, a minimum of 1/4" (6) is required between units.

The contemporary gas cooktop can be mounted flush with the top of the countertop, or as a standard installation sitting on top of the countertop surface. If the cooktop is to be mounted flush with the countertop, a recessed area surrounding the cooktop cut-out must be provided. The countertop must be able to withstand temperatures up to 300°F (149°C). Wolf downdraft systems cannot be used with the contemporary gas cooktop.

Control knobs for the contemporary gas cooktop are designed to be mounted on the front face of cabinetry below the unit. Mounting holes must be drilled through the cabinet face. Refer to illustrations on the following pages for hole location.

## ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

### ELECTRICAL REQUIREMENTS

Electrical Supply	grounded, 120 VAC, 60 Hz
Service	15 amp dedicated circuit
Receptacle	3-prong grounding-type
Power Cord	6' (1.8 m)

## GAS SUPPLY

Installation must conform with all applicable gas codes.

A gas supply line of 3/4" (19) rigid pipe must be provided to the cooktop. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT male inlet to the gas supply line.

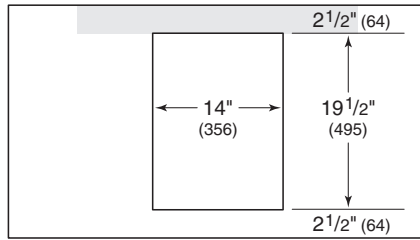
Wolf natural gas cooktops will function up to 10,250' (3124 m) in altitude without adjustment and LP gas cooktops will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact an authorized Wolf dealer for a high altitude conversion kit.

## GAS REQUIREMENTS

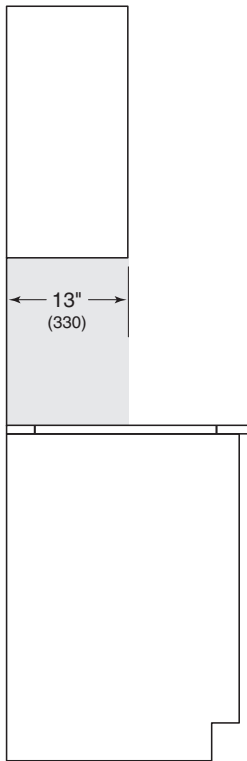
NATURAL GAS		WC
Supply Pressure		5" (12.5 mb)
Min Line Pressure		7" (17.5 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	
LP GAS		WC
Supply Pressure		10" (25 mb)
Min Line Pressure		11" (27.4 mb)
Max Regulator Pressure	14" (34.9 mb), .5 psi (3.5 kPa)	

# 15" Transitional Gas Cooktop

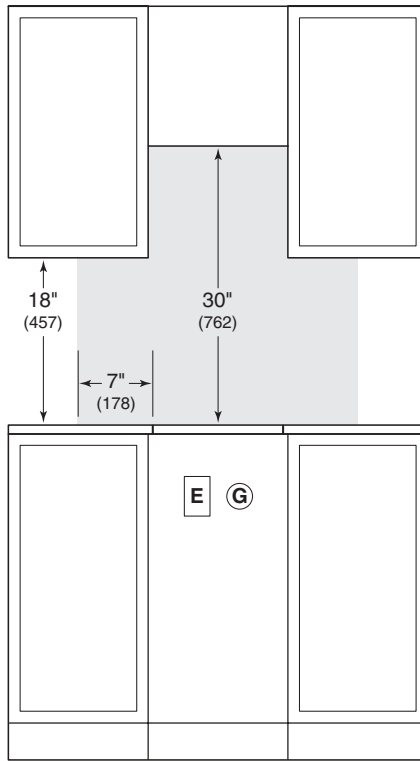
## STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



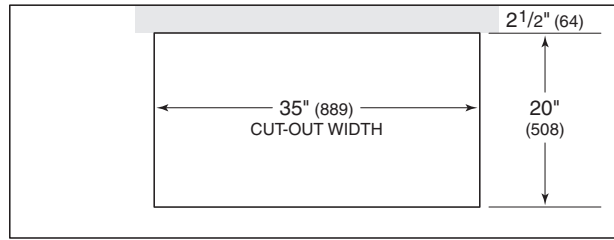
FRONT VIEW

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

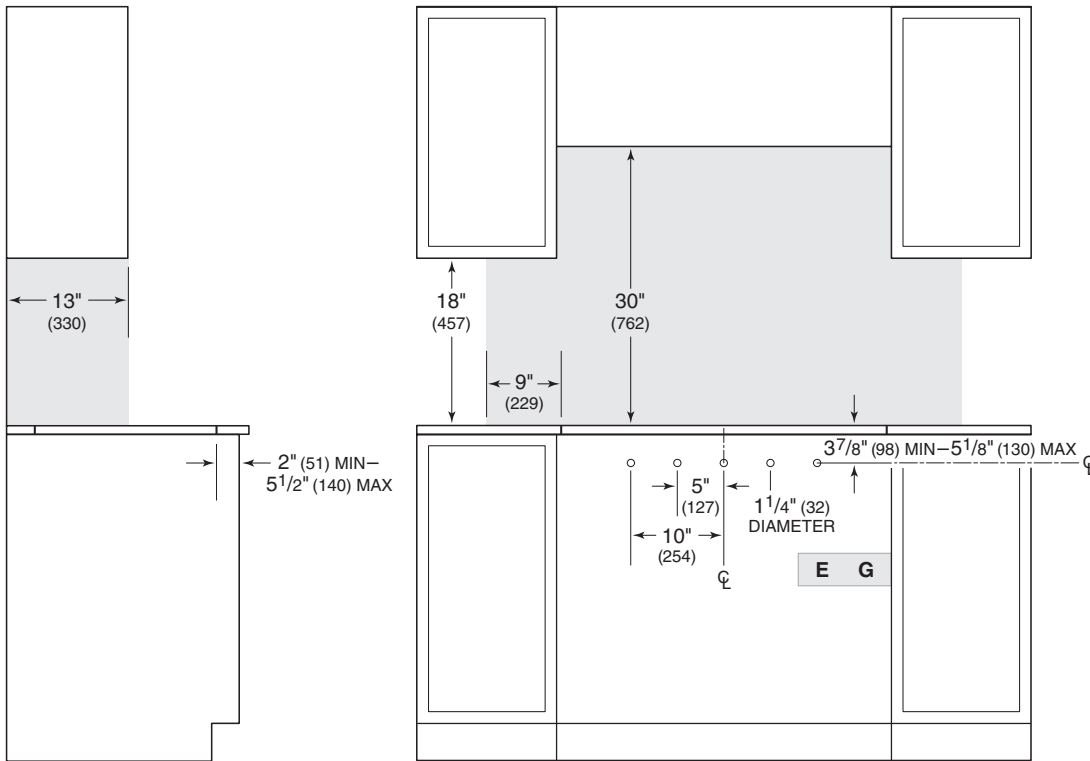


### 36" Contemporary Gas Cooktop

#### STANDARD INSTALLATION



COUNTERTOP CUT-OUT



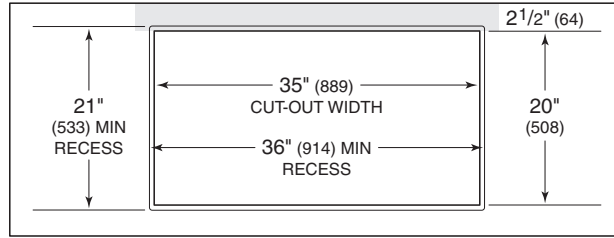
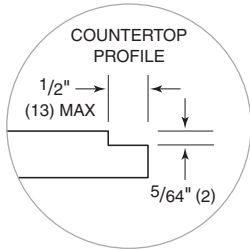
SIDE VIEW

FRONT VIEW

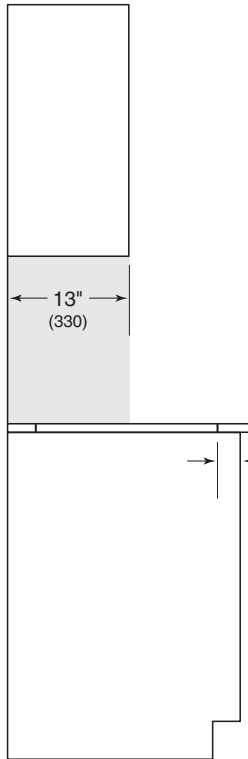
*NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. Maximum facade thickness 1" (25).*

36" Contemporary Gas Cooktop

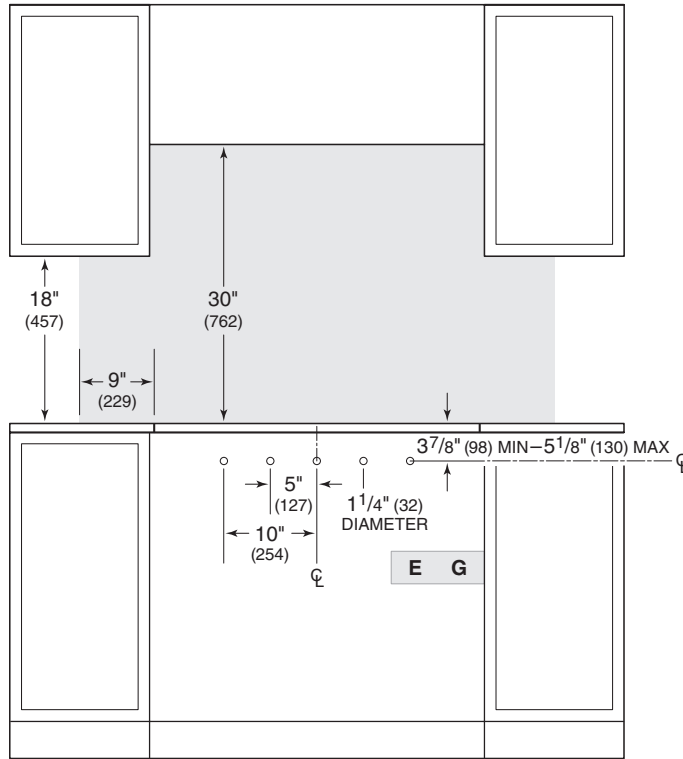
FLUSH INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.  
 Maximum facade thickness 1" (25).  
 Outside corner radius 3/8" (10).

BUILT-IN OVENS  
 COOKTOPS | COFFEE  
 RANGES | RANGETOPS  
 OUTDOOR GRILLS  
 VENTILATION





WOLF  
ALL OFF LOCK  
15  
10  
TIME

WOLF  
ALL OFF LOCK  
15  
10  
000  
TIME

### Integrated Modules

Wolf integrated modules have been redesigned to match the updated lines of Sub-Zero and Wolf. Controls, grates and trim allow them to integrate perfectly with their larger counterparts and deliver equal performance.

### INTEGRATED MODULES



SM15T/S  
STEAMER



FM15T/S  
FRYER



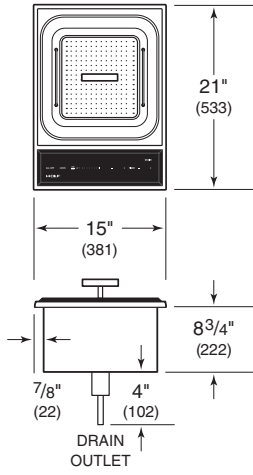
GM15T/S  
GRILL



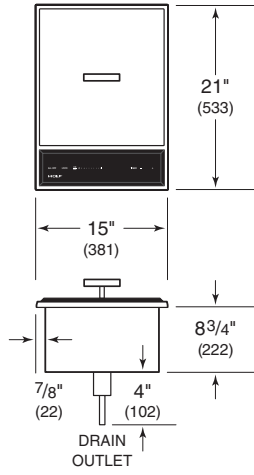
TM15T/S  
TEPPANYAKI

Integrated Modules

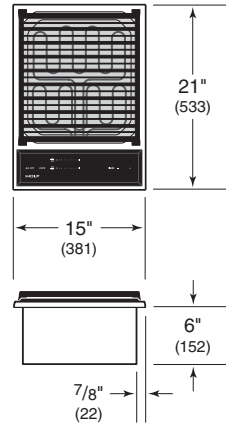
STEAMER



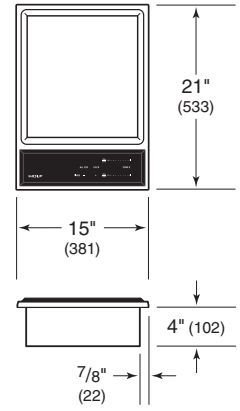
FRYER



GRILL



TEPPANYAKI



## Planning Information

A minimum 2" (51) is required from the bottom of the module to combustible materials.

### ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.

When multiple cooktops or modules are installed side by side, each must have its own separate electrical supply.

### ELECTRICAL REQUIREMENTS

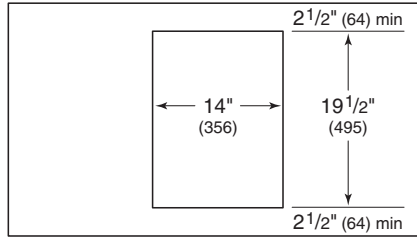
Electrical Supply	grounded 3-wire, 240/208 VAC, 50/60 Hz
Steamer, Fryer, Grill	15 amp dedicated circuit
Teppanyaki	20 amp dedicated circuit
Conduit	flexible 4' (1.2 m)

### DRAIN OUTLET

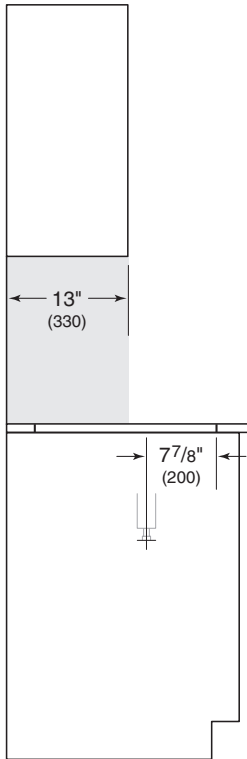
Steamer and fryer modules require a method for draining hot water and oil. For the steamer module, options include connecting a drain hose from the 5/8" (16) outlet tied into an existing drain, a separate drain with freefall or placing a heat-resistant receptacle under the drain outlet. For the fryer module, the drain outlet must be accessible to drain oil into a heat-resistant receptacle.

Steamer Module

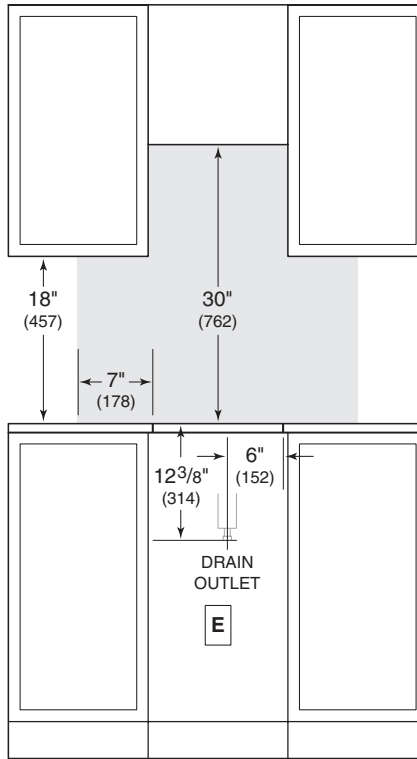
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

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

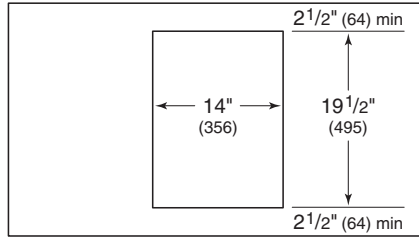
**⚠ WARNING**

The steamer module must be installed at least 15" (381) from a fryer module.

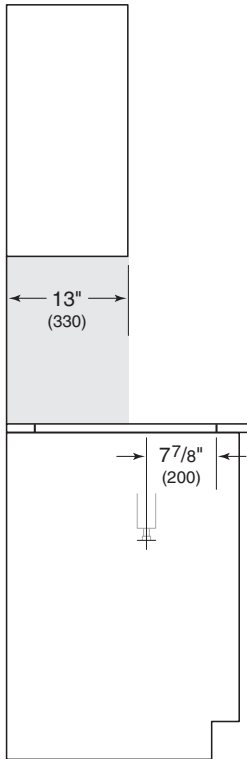


## Fryer Module

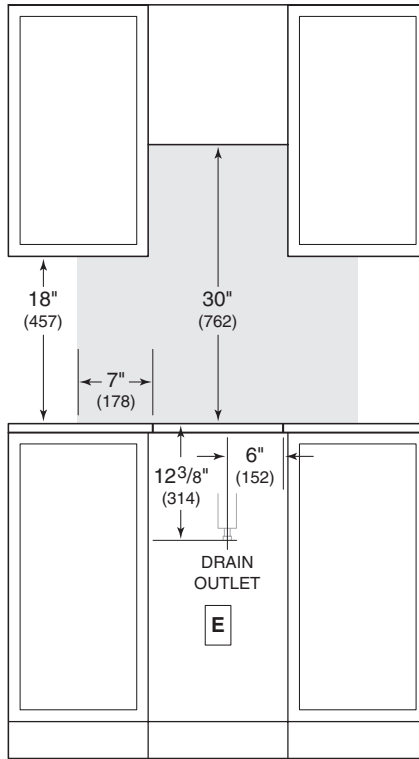
### STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

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

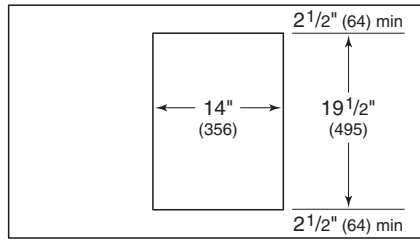
#### **⚠ WARNING**

The fryer module must be installed at least 15" (381) from any open-flame cooking device or a steamer module.

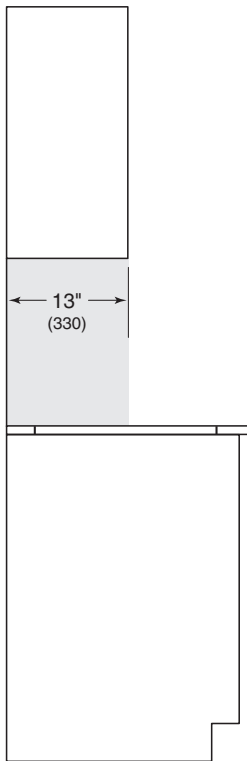
INTEGRATED MODULES

Grill Module | Teppanyaki Module

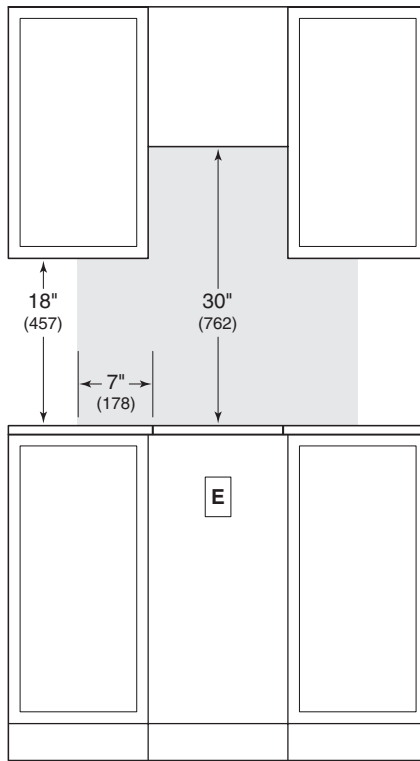
STANDARD INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

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



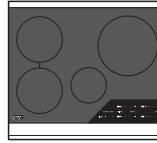


## Induction Ranges

Experience a new way cooking with a Wolf induction range. Magnetism allows the ultrafast, energy efficient surface elements to heat up instantly and with perfectly distributed heat. Heat generation stops the instant you turn off the element or remove the pan. The cooktop's surface remains cool. Your kitchen stays cooler too. The electric convection oven with two fans and four heating elements let you select from 10 cooking modes and is self-cleaning. Wolf induction ranges are constructed of stainless steel and come in 30" and 36" widths.

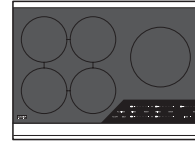
### CONFIGURATIONS

30" RANGE



IR304

36" RANGE

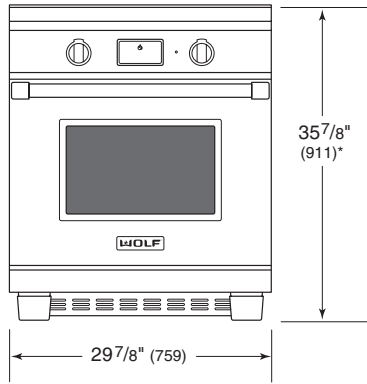


IR365

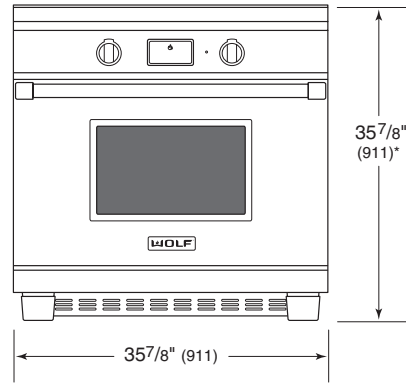
# INDUCTION RANGES

## Induction Ranges

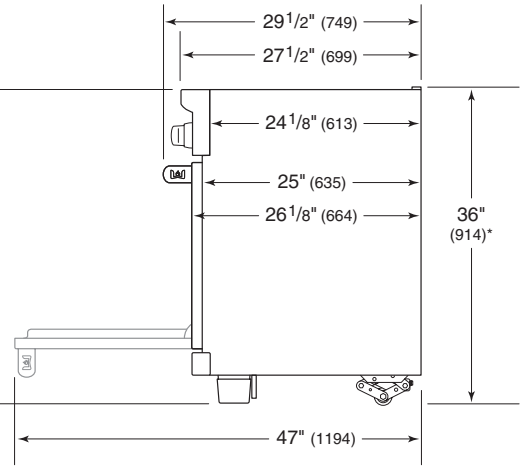
### 30" RANGE



### 36" RANGE



### 30" | 36" RANGE SIDE VIEW



\*35 7/8" (911) MIN TO 38" (965) MAX.

### Planning Information

Follow all minimum clearances to combustible surfaces shown in the illustration on the following page.

**IMPORTANT NOTE:** Adjacent countertops must be at least 35<sup>7</sup>/<sub>8</sub>" for flush installation to top of unit.

### ELECTRICAL

Installation must comply with all applicable electrical codes.

Locate the electrical supply flush with the wall or floor and within the shaded area shown in the illustration on the following page. A separate circuit, servicing only this appliance is required.

If a power supply cord is being used, the cord must be designated for use with ranges and rated for 240 V, 50 amps (refer to the chart), and must include 3 or 4 conductors. A 4-conductor cord is required for installations where grounding through the neutral is prohibited.

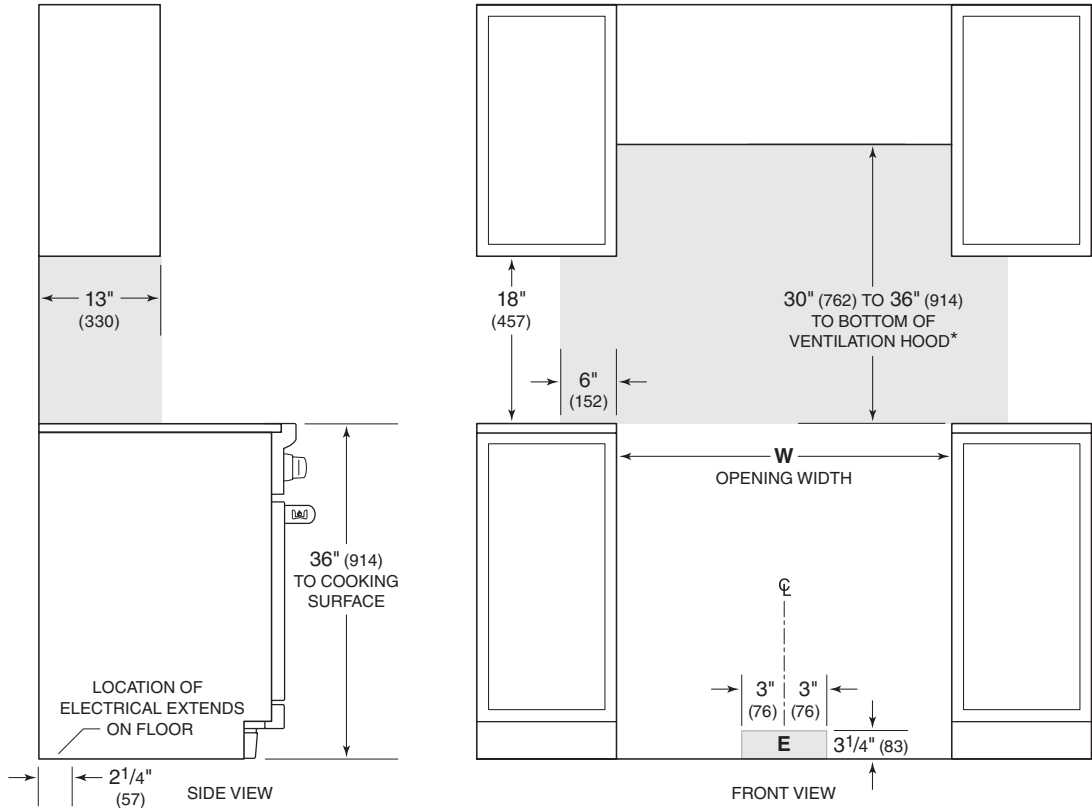
Performance may be compromised if the electrical supply is less than 240 volts.

### ELECTRICAL REQUIREMENTS

Electrical Supply	grounded, 240 VAC, 60 Hz
Service	50 amp dedicated circuit

Induction Range

INSTALLATION



\*Without ventilation hood, 36" (914) minimum clearance countertop to combustibles materials.  
 NOTE: Shaded area above countertop indicates minimum clearance to combustibles surfaces, combustibles materials cannot be located within this area.  
 For island installation, 12" (305) minimum clearance back of range to combustibles rear wall above countertop.

OPENING WIDTH	W
30" Range	30" (762)
36" Range	36" (914)

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BUILT-IN OVENS  
 COOKTOPS | COFFEE  
 RANGES | RANGETOPS  
 OUTDOOR GRILLS  
 VENTILATION



## Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

### FULL TWO YEAR WARRANTY\*

For two years from the date of original installation, this 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 (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

### 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](http://wolfappliance.com), email us at [customerservice@subzero.com](mailto:customerservice@subzero.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.





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