FEATURES

• Dual-stacked sealed surface burners with flame recognition and automatic reignition for safety and ease of use.

• Heavy-duty stainless steel exterior with island trim.

• Individual spark ignition system—only the burner in use will spark.

• Porcelain-coated, cast iron continuous burner grates.

• Signature red, black or stainless steel control knobs (specify with range).

• Top configurations include infrared charbroiler, infrared griddle and French top with stainless steel covers.

• 76cm dual convection and 46cm single convection ovens.

• Ten cooking modes—bake, roast, broil, convection, convection bake, convection roast, convection broil and proof—bake stone and dehydration modes require accessory.

• Cobalt blue porcelain oven interiors.

• Temperature probe and broiler pan.

• Wolf exclusive pivoting hidden touch control panel and coaxial oven knobs.

• Three adjustable oven racks; one full-extension easy glide, one full-extension door glide and one standard 46cm oven—three standard racks).

• Self-clean, delayed start, timed cook and Sabbath features.

• Wolf exclusive spring and damper door hinge system.

ACCESSORIES

• 13cm and 25cm stainless steel risers, and 51cm riser with shelf.

• Signature red, black or stainless steel control knobs.

• Stainless steel, brass or chrome bezels.

• Cast iron S-grates and wok grate.

• Single or double hardwood cutting board (griddle models).

• Set of three standard oven racks.

• Full-extension easy glide oven rack.

• 76cm baking sheet.

• Temperature probe and broiler pan.

• Bake stone kit (stone, rack and peel).

• Dehydration kit (racks and door stop).

• Griddle cleaning kit (griddle models).

• Front leg and rear caster covers.

• Stainless steel kickplate.

• LP gas high altitude conversion kit.

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Model ICBDF484CG

MODEL OPTIONS

FOUR BURNERS Charbroiler / Griddle ICBDF484CG
LP gas models, add (-LP).

Model ICBDF484CG
122cm Dual Fuel Range

**SPECIFICATIONS**

**PRODUCT**
Dimensions W1216mm x H937mm x D749mm
Door Clearance 495mm
Weight 302-340kg

**18” OVEN**
Interior W356mm x H419mm x D483mm
AHAM Overall Capacity 71 L
AHAM Usable Capacity 42 L

**30” OVEN**
Interior W356mm x H419mm x D483mm
AHAM Overall Capacity 127 L
AHAM Usable Capacity 79 L

**ELECTRICAL**
Supply 220-240 VAC, 50/60 Hz
Load - 1 Phase 20-240 VAC, 50/60 Hz 39 amp
Load - 3 Phase 13 amp
Connection - 1 Phase 60 amp
Connection - 3 Phase 20 amp

**GAS**
Supply 19mm rigid pipe
Inlet 13mm NPT female

**BURNER RATING (KW)**

<table>
<thead>
<tr>
<th>SURFACE</th>
<th>SIMMER</th>
<th>HIGH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large (5 or 3)</td>
<td>0.3</td>
<td>4.8</td>
</tr>
<tr>
<td>Small</td>
<td>0.1</td>
<td>2.7</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>FEATURE</th>
<th>NATURAL</th>
<th>LP</th>
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</thead>
<tbody>
<tr>
<td>Charbroiler</td>
<td>5.6</td>
<td>5.15</td>
</tr>
<tr>
<td>Griddle</td>
<td>5.6</td>
<td>5.15</td>
</tr>
</tbody>
</table>

Specifications are subject to change without notice. Visit wolfappliance.com/specs for the most up-to-date information. Dimensions may vary ±1/8” or 3mm. Dimensions in parentheses are millimeters unless otherwise specified.

**DIMENSIONS**

**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.
A rear is required for installations against a combustible surface.*