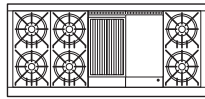
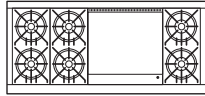


60" (1524) Gas Ranges

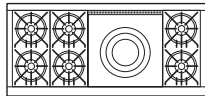
MODELS R606CG, R606DG AND R606F



Model R606CG



Model R606DG



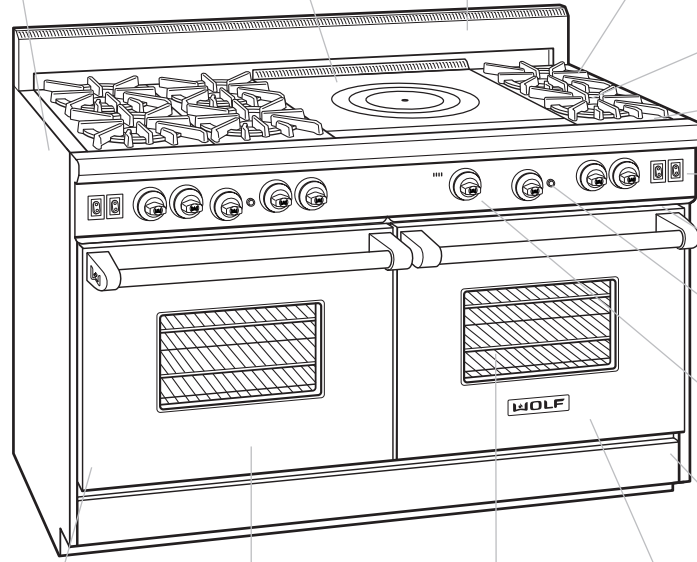
Model R606F

Location of rating plate

French top (optional)

5" (127) riser (optional)

Porcelain-coated cast iron top grates



Dual brass burners

Burner drip pan

Oven light / convection fan switches

Pull-out drip tray

Oven indicator light

Large red control knobs

Full side panels and skirt

Spring/damper door system

Stainless steel exterior finish

Three adjustable racks per oven

Large-capacity convection ovens

Model R604CF shown with optional 5" (127) riser.

► The Wolf 60" (1524) gas range is available in natural or LP gas, with your choice of three top configurations. Model numbers indicate the features; (C) charbroiler, (G) griddle, (DG) double griddle and (F) French top. The model number followed by (-LP) denotes an LP gas model.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

If it looks as if it could be in a restaurant kitchen, well, that's natural. That's precisely where Wolf has spent the past seven decades, perfecting the form, function and sheer durability of our stainless steel gas ranges.

Wolf gas ranges offer a variety of standard features such as an infrared oven broiler, convection baking, dual brass surface burners and our signature large red control knobs. Optional infrared charbroiler, infrared griddle and French top give you the freedom to customize your gas range.

Let Wolf, the corporate companion and kitchen soul mate of Sub-Zero, fuel your passion for cooking and kitchen design.

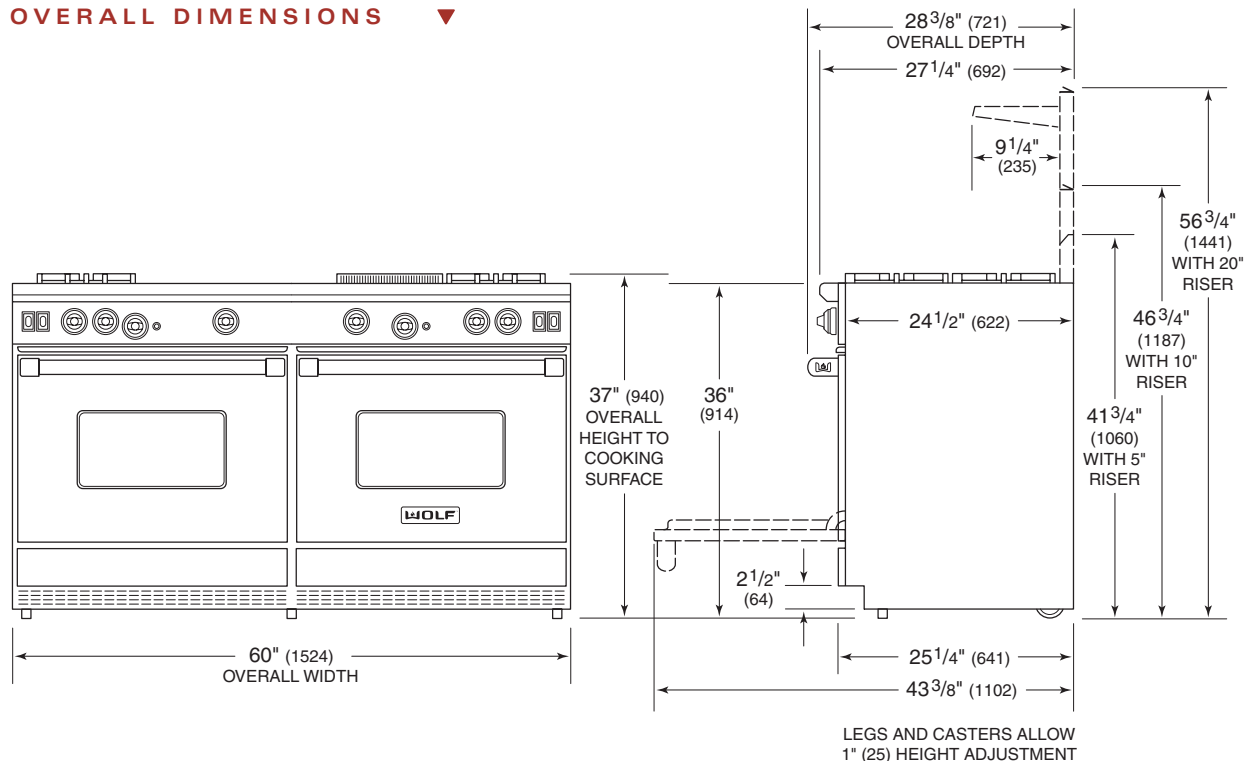
60" (1524) Gas Ranges

MODELS R606CG, R606DG AND R606F

FEATURES

- ▶ Natural or LP gas models
- ▶ Fits standard 24" (610) deep cabinets with zero clearance for easy installation
- ▶ Optional infrared charbroiler, infrared griddle and French Top configurations
- ▶ Classic stainless steel exterior finish
- ▶ Dual brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kW) simmer to 16,000 Btu/hr (4.7 kW) high
- ▶ Porcelain-coated cast iron top grates
- ▶ Large red control knobs with four position settings and chrome bezels—optional black knobs available
- ▶ Large-capacity convection ovens with infrared broiler, porcelain interior, three adjustable racks, lights and door window
- ▶ Spring/damper door system on oven doors
- ▶ Stainless steel drip tray on ball bearing slides
- ▶ Adjustable 3" (76) stainless steel legs in front and rear casters
- ▶ Full side panels and skirt
- ▶ CSA certified for US and Canada
- ▶ Two and five year residential warranty—exclusions apply; warranty information can be found on our website, wolfappliance.com

OVERALL DIMENSIONS ▼



Unit dimensions may vary by $\pm 1/8"$ (3).

Dimensions in parentheses are in millimeters unless otherwise specified.

60" (1524) Gas Ranges

MODELS R606CG, R606DG AND R606F

MODEL OPTIONS ▼

Six Burners/Charbroiler and Griddle	R606CG
Six Burners/Double Griddle	R606DG
Six Burners/French Top	R606F

Natural gas models listed, for LP gas add (-LP) to the model number.

VENTILATION OPTIONS

- ▶ 60" (1524) Pro wall hood or liner
- ▶ 66" (1676) Pro wall or island hood or liner

Also refer to the Pro Ventilation section of our website, wolfappliance.com.

ACCESSORIES

- ▶ 5" (127) and 10" (254) classic stainless steel risers
- ▶ 20" (508) classic stainless steel riser with shelf
- ▶ Classic stainless steel island trim
- ▶ Black control knobs
- ▶ Porcelain-coated, cast iron wok grate
- ▶ Porcelain-coated, cast iron two-burner S-grates
- ▶ Oven rack
- ▶ Hardwood cutting board—griddle models only
- ▶ High altitude conversion kit

Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Showroom Locator section of our website, wolfappliance.com.

SPECIFICATIONS ▼

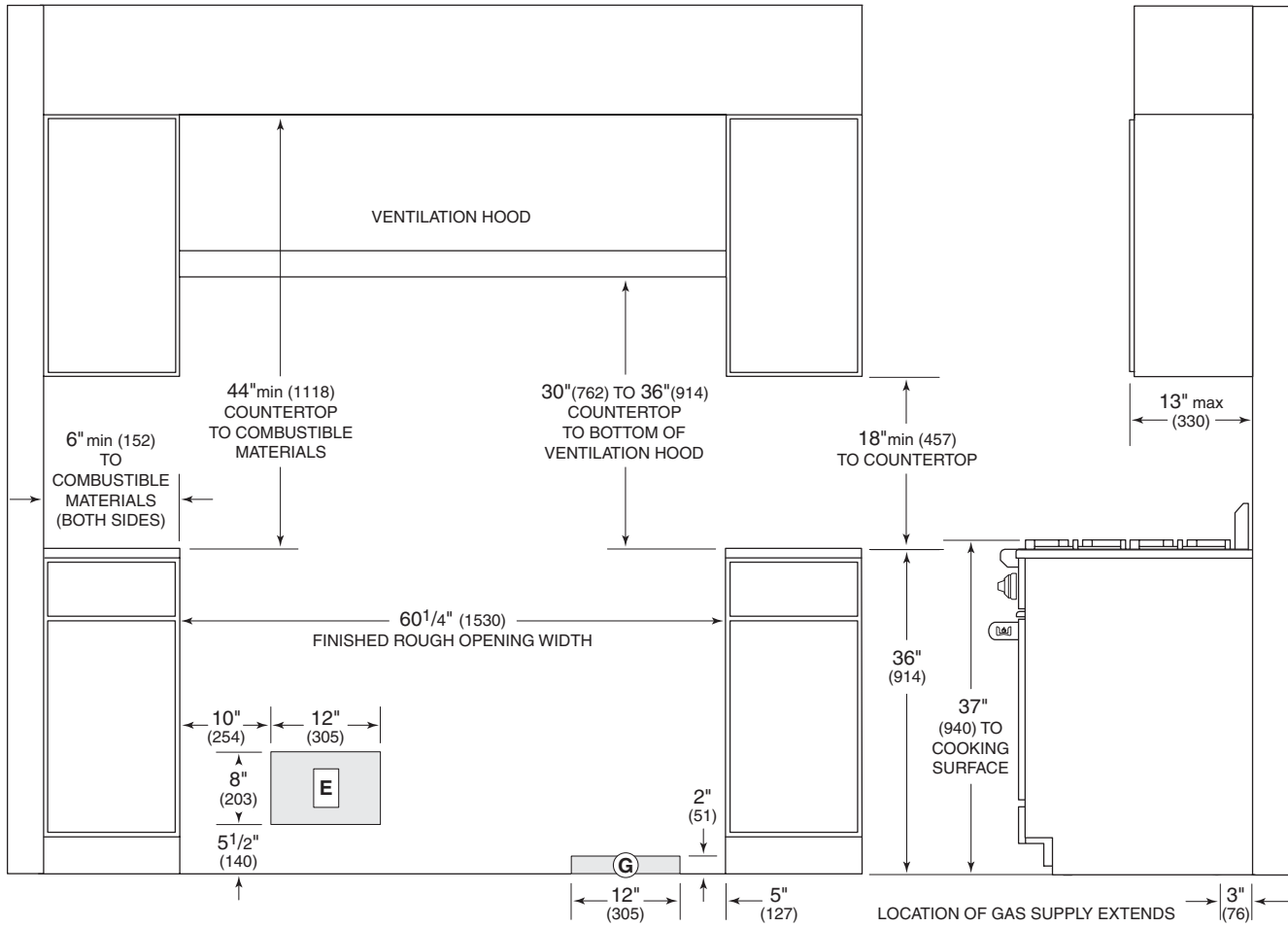
Overall Range Width	60" (1524)
Overall Range Height (to cooking surface)	37" (940)
Overall Range Depth	28 ³ / ₈ " (721)
Surface Burners	16,000 Btu/hr (4.7 kW) burners with 500 Btu/hr (.1 kW) delivered at simmer
Infrared Charbroiler	16,000 Btu/hr (4.7 kW)
Infrared Griddle	18,000 Btu/hr (5.3 kW)
Double Griddle (two burners)	18,000 Btu/hr (5.3 kW)
French Top	15,000 Btu/hr (4.4 kW)
Oven Burner – Bake (per oven)	30,000 Btu/hr (8.8 kW)
Infrared Oven Broiler (per oven)	18,000 Btu/hr (5.3 kW)
Overall Oven Interior Capacity (per oven)	4.4 cu ft (125 L)
Overall Interior Dimensions (per oven)	24" W x 18 ⁵ / ₈ " H x 17" D (610 x 473 x 432)
Usable Interior Dimensions (per oven)	24" W x 16 ¹ / ₂ " H x 17" D (610 x 419 x 432)
Opening Width	60 ¹ / ₄ " (1530)
Electrical Supply Requirements	110/120 V AC 50/60 Hz, 15 amp circuit
Power Cord	6' (1.8 m) power cord with grounded plug
Shipping Weight	875 lbs (397 kg) – 950 lbs (431 kg)

Specifications are subject to change without notice.

IMPORTANT NOTE: *A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.*

60" (1524) Gas Ranges
MODELS R606CG, R606DG AND R606F

INSTALLATION SPECIFICATIONS



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0" (0) TO NON-COMBUSTIBLE MATERIALS

DIMENSIONS

Overall Width of Range	60" (1524)
Finished Rough Opening Width	60 1/4" (1530)
Location of Gas Supply	Within shaded area
Location of Electrical	Within shaded area

See Installation Instructions shipped with unit for detailed specifications.

60" (1524) Gas Ranges

MODELS R606CG, R606DG AND R606F

INSTALLATION NOTES

▶ Refer to the illustrations and specifications for overall dimensions, finished rough opening dimensions and installation specifics.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas range to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Be sure to follow minimum clearances established in the finished rough opening dimensions as shown in the illustration on page 4.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

▶ A Wolf Pro ventilation hood or hood liner is recommended. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to countertop. Also refer to the ventilation recommendation charts in the Pro ventilation section of our website, wolfappliance.com.

▶ The Wolf gas range requires a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker. Locate electrical within the shaded area shown in the illustration on page 4.

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

▶ Wolf gas ranges are designed to operate on natural gas at 5" (12.5 mb) WC (water column) pressure or LP gas at 10" (25 mb) WC pressure. The minimum line pressure for natural gas is 7" (17.5 mb) WC and 11" (27.4 mb) WC for LP gas. The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

▶ Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose must be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

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

▶ Wolf gas ranges function up to 6,000' (1828 m) in altitude without any adjustment. Installations above 6,000' (1828 m) need the high altitude kit. Contact your Wolf dealer for details. To obtain local dealer information, visit the Showroom Locator section of our website, wolfappliance.com.

▶ Refer to the installation instructions shipped with each Wolf product for detailed specifications.