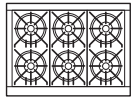
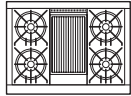


### 36" (914) Gas Rangetops

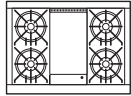
MODELS RT366, RT364C, RT364G AND RT362F



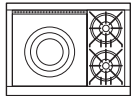
Model RT366



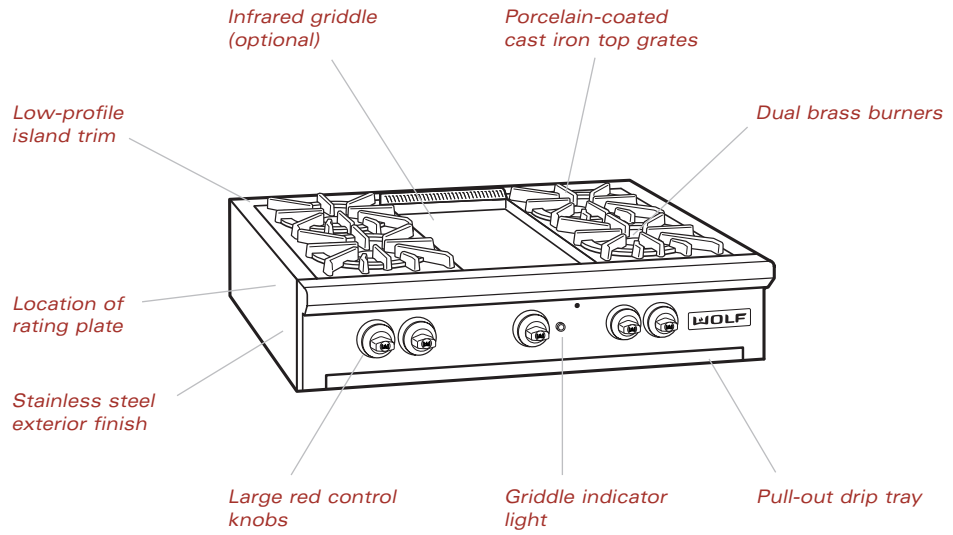
Model RT364C



Model RT364G



Model RT362F



Model RT364G shown.

► The Wolf 36" (914) gas rangetop is available in natural or LP gas, with your choice of four top configurations. Model numbers indicate the features; (C) charbroiler, (G) griddle and (F) French top. The model number followed by (-LP) denotes an LP gas model.

If you want to offer a more professional look to your client's kitchen and still use a cooktop, look to the gas rangetops from Wolf. They offer you that commercial look but give you flexibility to use the ovens in other locations in the kitchen. In fact, the Wolf framed ovens would be a beautiful complement to these cooking instruments.

Wolf gas rangetops offer a variety of top configurations and standard dual brass surface burners. Optional infrared griddle, infrared charbroiler and French Top give you the freedom to customize your gas rangetop.

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



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

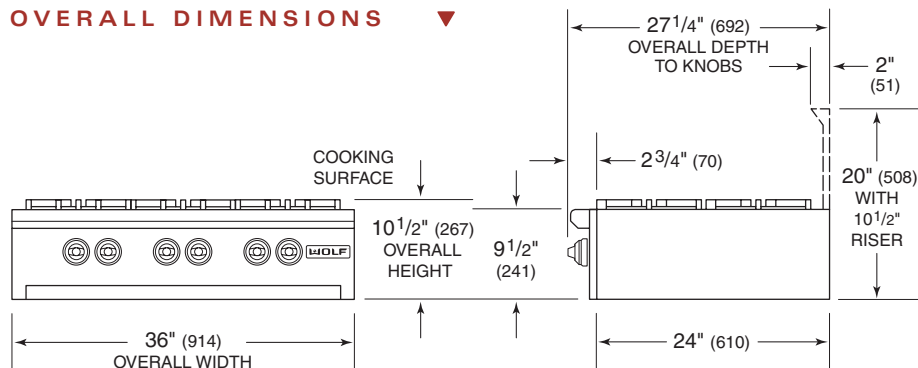
## 36" (914) Gas Rangetops

MODELS RT366, RT364C, RT364G AND RT362F

### 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
- ▶ Stainless steel drip tray on ball bearing slides
- ▶ High altitude conversion kit available
- ▶ CSA certified for US and Canada
- ▶ Two and five year residential warranty—exclusions apply; warranty information can be found on our website, [wolfappliance.com](http://wolfappliance.com)

### OVERALL DIMENSIONS ▼



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

Dimensions in parentheses are in millimeters unless otherwise specified.

## 36" (914) Gas Rangetops

MODELS RT366, RT364C, RT364G AND RT362F

### MODEL OPTIONS ▼

Six Burners	RT366
Four Burners/Charbroiler	RT364C
Four Burners/Griddle	RT364G
Two Burners/French Top	RT362F

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

### VENTILATION OPTIONS

- ▶ 36" (914) Pro wall or wall chimney hood or liner
- ▶ 42" (1067) Pro wall, wall chimney or island hood or liner

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

### ACCESSORIES

- ▶ 10<sup>1</sup>/<sub>2</sub>" (267) classic stainless steel riser
- ▶ Classic stainless steel island trim
- ▶ Black control knobs
- ▶ Porcelain-coated, cast iron wok grate
- ▶ Porcelain-coated, cast iron two-burner S-grates
- ▶ Hardwood cutting board—griddle model 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 Rangetop Width	36" (914)
Overall Rangetop Height (to cooking surface)	10 <sup>1</sup> / <sub>2</sub> " (267)
Overall Rangetop Depth	27 <sup>1</sup> / <sub>4</sub> " (692)
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)
French Top	15,000 Btu/hr (4.4 kW)
Opening Width	36 <sup>1</sup> / <sub>4</sub> " (921)
Opening Height (platform to countertop)	9 <sup>1</sup> / <sub>2</sub> " (241)
Opening Depth	24" (610)
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	190 lbs (86 kg) – 220 lbs (100 kg)

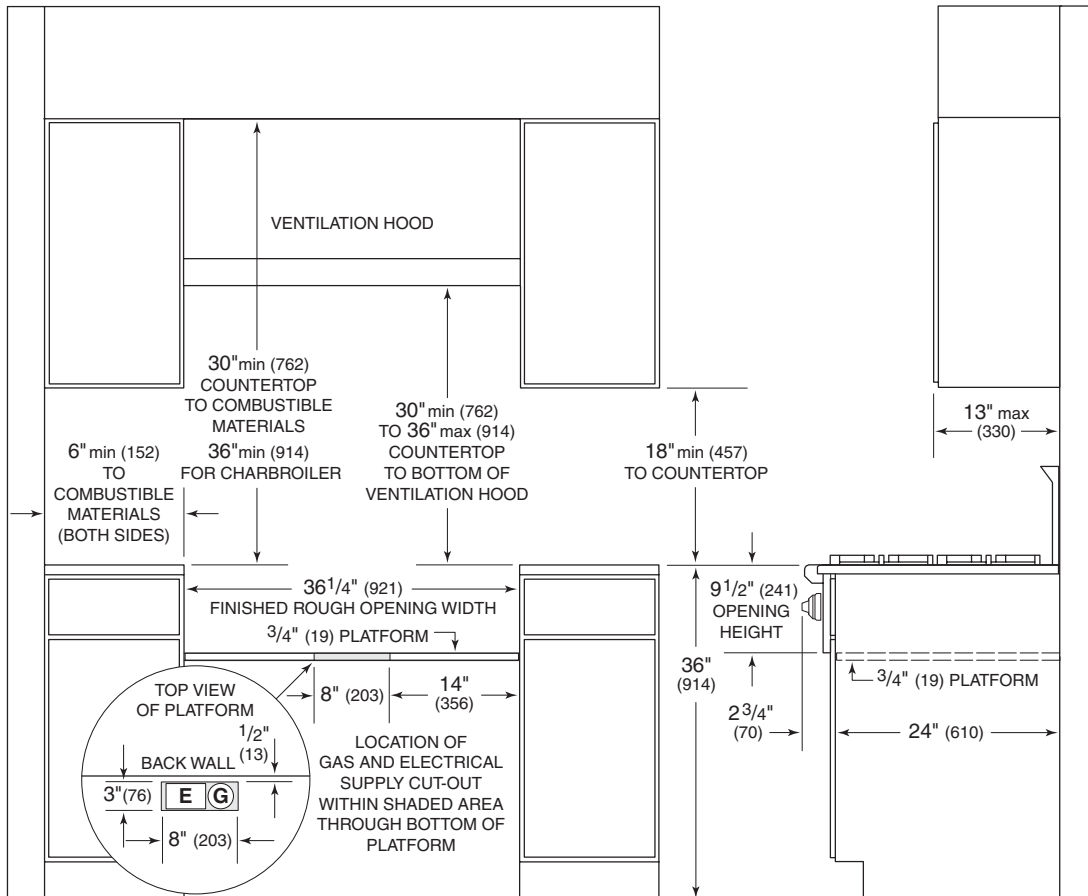
*Specifications are subject to change without notice.*

**IMPORTANT NOTE:** *In non-island applications, a riser is required when installing a gas rangetop against a combustible surface.*

## 36" (914) Gas Rangetops

MODELS RT366, RT364C, RT364G AND RT362F

### INSTALLATION SPECIFICATIONS



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

### DIMENSIONS

Overall Width of Rangetop	36" (914)
Finished Rough Opening Width	36 1/4" (921)
Finished Rough Opening Height (platform to countertop)	9 1/2" (241)
Finished Rough Opening Depth	24" (610)
Location of Electrical and Gas Supply	Within shaded area

See Installation Instructions shipped with unit for detailed specifications.

## 36" (914) Gas Rangetops

MODELS RT366, RT364C, RT364G AND RT362F

### 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 rangetop 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:** In non-island applications, a riser is required when installing a gas rangetop against a combustible surface.

▶ The platform for the rangetop must be  $\frac{3}{4}$ " (19) thick and include a cut-out at the right rear for gas supply and electrical connections. The platform must be level to ensure that the cooking surface is level.

▶ 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 rangetop 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 rangetop 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 rangetops 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  $\frac{1}{2}$ " (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose must be  $\frac{3}{4}$ " (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 rangetops using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 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.