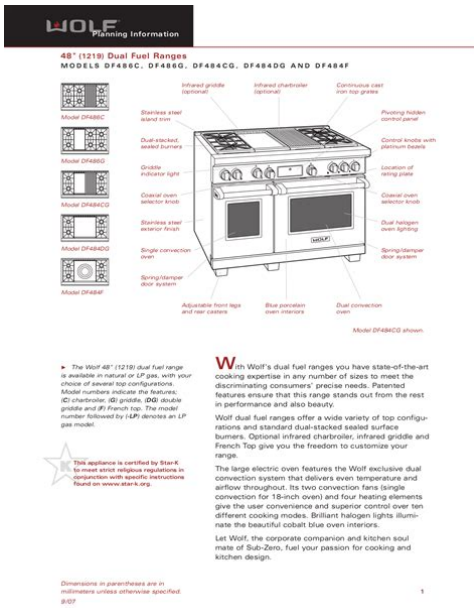


Df486G Manual



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Df486G Manual

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The optional griddle is thermostatically controlled, which GRIDDLE OPERATION Infrared Griddle Page 18 Dual Fuel Range Surface Operation 18. French Top. The optional French top provides a graduated cooking SEASON THE FRENCH TOP. Page 19 Dual Fuel Range Surface Operation 19 French Top Page 20 Dual Fuel Range Oven Operation 20. Oven Features Cooking Modes and Features. Page 21 Dual Fuel Range Oven Operation 21 Oven Operation Time of Day Clock Oven Timer. Immediately after the oven is installed, set the 12 hour The. Page 23 Dual Fuel Range Oven Operation 23 Oven Racks Page 24 Dual Fuel Range Oven Operation 24. Bake Mode. In bake mode, both the hidden bake element and the broil SETTING. Page 25 Dual Fuel Range Oven Operation 25 Roast Mode. In roast mode, both bake and broil elements are used to. Page 26 Dual Fuel Range Oven Operation 26. Broil Mode. In broil mode, the top heating element is used to produce SETTING. Page 27 Dual Fuel Range Oven Operation 27 Convection Bake Mode. Convection bake mode combines heat from two convec SETTING CONTROLS. Page 28 Dual Fuel Range Oven Operation 28. Convection Roast Mode. In convection roast mode, heat from both convection fans, SETTING CONTROLS. Page 29 Dual Fuel Range Oven Operation 29 Convection Broil Mode. In convection broil mode, intense radiant heat from the top. Page 30 Dual Fuel Range Oven Operation 30. Convection Mode. In convection mode, dual convection fans, each with a SETTING CONTROLS Proof Mode. In proof mode, a combination of broil and bake elements SETTING. Page 32 Dual Fuel Range Oven Operation 32. Bake Stone Mode. A specially designed rack and bake stone are used for WOLF. Page 33 Dual Fuel Range Oven Operation 33 Bake Stone Mode Page 34 Dual Fuel

Range Oven Operation 34. Dehydration Mode. Dehydration mode allows for slowly drying out food for SETTING CONTROLS Delayed Start Feature. Delayed start feature controls the automatic timing of the SETTING. Page 36 Dual Fuel Range Oven Operation 36. Temperature Probe Feature. <http://bluemarine-logistics.com/vietkiendo/upload/bowman-manual-clay-traps.xml>

The temperature probe measures doneness by measuring INTERNAL TEMPERATURE Temperature Probe Feature Timed Cook Feature Sabbath Feature. Timed cook feature allows the oven to shut off. Page 39 Dual Fuel Range Oven Operation 39 Sabbath Feature Page 40 Dual Fuel Range Oven Operation 40. SelfClean Feature. With the selfclean feature, the oven is heated in gradu You may. Page 41 Dual Fuel Range Oven Operation 41 SelfClean Feature Care Recommendations Care Recommendations. GENERAL CLEANING Oven interior. Page 45 Wolf Cooking Guide 45 Cooking Guide Cooking Guide Troubleshooting. If your Wolf dual fuel range is not operating properly, use Page 49 Troubleshooting Guide 49 Troubleshooting. Exterior browning is uneven. Page 50 Service Information 50. Service Information. When requesting information, literature, replacement BEFORE CALLING FOR SERVICE Page 51 Wolf Appliance Products Limited Warranty Page 52 WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820. Please check your inbox, and if you can't find it, check your spam folder to make sure it didnt end up there. Please also check your spam folder. The model number followed by LP denotes an LP gas model. Patented features ensure that this range stands out from the rest in performance and also beauty. Optional infrared charbroiler, infrared griddle and French Top give you the freedom to customize your range. Its two convection fans single convection for 18inch oven and four heating elements give the user convenience and superior control over ten different cooking modes. Brilliant halogen lights illuminate the beautiful cobalt blue oven interiors. Ask your question here. Provide a clear and comprehensive description of the issue and your question. The more detail you provide for your issue and question, the easier it will be for other Wolf DF486G owners to properly answer your question.

Ask a question About the Wolf DF486G This manual comes under the category Stoves and has been rated by 1 people with an average of a 7.5. This manual is available in the following languages English, French, Spanish. Do you have a question about the Wolf DF486G or do you need help. Ask your question here Wolf DF486G specifications You can easily test whether your old pans can also be used on induction by holding a magnet against the bottom of the pan. If the magnet stays on the pan, your old pan is suitable for induction. You will then have to wait at least 60 minutes. This connection has five holes instead of two and is often used for induction hobs. ManualSearcher.com ensures that you will find the manual you are looking for in no time. Our database contains more than 1 million PDF manuals from more than 10,000 brands. Every day we add the latest manuals so that you will always find the product you are looking for. Its very simple just type the brand name and the type of product in the search bar and you can instantly view the manual of your choice online for free. ManualSearcher.com If you continue to use this site we will assume that you are happy with it. Read more Ok. You must have JavaScript enabled in your browser to utilize the functionality of this website. SubZero and Wolf are complementary expressions of a single idea the steadfast refusal to compromise. They are the brands for people who will have nothing less than the kitchen they have always wanted an uncompromised kitchen. Heritage Meets Heritage SubZero is the enduring symbol of the possibilities of what a kitchen can be, Wolf the symbol of all that the kitchen can do. Founded in 1945 and now in its third generation of family ownership and management, SubZero forever changed kitchen design with the exceptional quality, beauty and innovative technology of its equipment. For more than 70 years, Wolf has been synonymous with professional cooking equipment for restaurants and hotels.

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Now, as part of SubZero, the Wolf line has been adapted for the serious inhome cook. With their

superior performance and leading edge design, Wolf instruments fuel a passion for cooking. Available at Designer Appliances. Compromise Never. Every product bearing the Wolf name was designed from the ground up to give the user ultimate control and cooking confidence. Each new Wolf instrument is tested not merely to meet but to exceed industry standards, and each is backed by one of the best warranties in the business. In design, manufacturing and customer service, Wolf accepts no compromise, and neither should you. Wolf Dual Fuel Ranges offer a wide variety of top configurations and standard dual stacked surface burners. The optional steel griddle, infrared charbroiler and French Top give you the freedom to customize your Dual Fuel Range. The large electric oven features the Wolf dual convection system that delivers even temperature and airflow throughout. Check out our Learning Center section. Boutique showroom with great selection. Estimated delivery dates are subject to availability and will be confirmed when we call to schedule your appointment. There will be a surcharge for each additional flight of stairs. In you live in New Jersey or New York you can choose installation services after you add an item to your shopping cart. For customers outside of this area, or for any delivery and installation related questions, please call us at 888 7144938. There will be a surcharge for each additional flight of stairs. There will be a surcharge for each additional flight of stairs. We do not collect taxes on any other domestic USA orders. This won't require you to purchase the product. We welcome your comments and suggestions. Miele offers you an exclusive 5 year warranty. The steps required depend on the details of the manufacturer's minimum advertised price policy.

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Taking these steps allows Designer Appliances to show you our price consistent with our goal of always offering you the lowest possible prices on the widest selection of products. You can easily remove it from your cart if you decide not to buy it. We welcome your comments and suggestions. This will NOT add you to Designer Appliances marketing lists. Model DF486G. Wolf dual fuel ranges offer a wide variety of Wolf exclusive dual convection system. Both convection ovens offer ten cooking modes. Model DF484CG. Model DF484DG. Model DF484F. Model. Red or black control knobs specify Platinum bezels surround all knobs. Dual stacked, sealed burners, all with ten cooking modes, temperature probe. Porcelain coated cast iron continuous pivoting hidden touch control panel. Cobalt blue porcelain oven interiors with red or black control knobs. Three adjustable oven racks; one full extension easy glide, one full extension porcelain cast two burner Sgrate. Hidden bake element and recessed broiler. Set of three standard oven racks. One full extension easy glide rack for broiler pan and temperature probe. Hardwood cutting board. Bake stone kit. Dehydration kit. Rotating. Cobalt blue. Griddle cleaning kit. Front leg extension covers and rear chrome or brass bezels. High altitude conversion kits. One piece porcelain cast wok grate and accessories are available through your authorized Wolf dealer. For local dealer information, visit the. This appliance is certified by StarK Stainless Steel. Overall Width. Overall Height to cooking surface. Overall Depth. Large Oven Interior Capacity. Small Oven Interior Capacity. Dimensions. Opening Width. Opening Height to countertop. Opening Depth. Electrical Requirements. Total Amps. Shipping Weight. Large Oven Interior. Dimensions. Electrical Rating. A Wolf pro wall, chimney, island ventilation hood or hood liner is recommended. High altitude conversion kit for LP gas. For natural gas. Dimensions in parentheses are in inches. Features and specifications are subject to change at any time without notice.

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Below that marvel of cooking technology, the Wolf dual convection electric oven. Its two fans and four heating elements work in concert, directed by electronic controls, to create 10 cooking modes. Simply select the mode that's right for your dish, and anticipate delicious results. In the Convection mode, multiple racks of rolls or pastries achieve identical brownness with no rotation of baking sheets necessary. Or try Convection Roast, and produce juicy, gorgeously browned poultry and meats with surprising speed. No more guesswork with the Wolf DF486G dual fuel range, you'll cook

with an almost blissful confidence and control. Cook at Higher Highs Cook at higher highs and lower lows with six dualstacked, sealed burners that produce up to 20,000 Btu and deliver as low as 300 Btu Rely on a 7500 BTU Infrared Rely on a 7,500 Btu infrared double griddle to sear burgers, stirfry vegetables, and more Clean up Sloshes Clean up sloshes and spills easily with the seamless, sealed, black porcelaincoated burner pans Assures Predictably Delicious Results Assures predictably delicious results with a variety of modes including Convection Roast, Proof, and Dehydrate Control Heat and Airflow Dual Convection Control heat and airflow expertly as dual convection creates just the right cooking environment for everything from Cornish hens to cherry pie to butternut squash Operate Easily with a Control Panel Operate easily with a control panel that rotates out of sight when not in use Leave Nothing to Chance Leave nothing to chance.

Our temperature probe alerts you when your dish has reached the desired temperature for worryfree, delicious results Includes Options Includes options such as selfclean, delayed start, timed cook, Sabbath mode, and more Reignites Flame Automatically Reignites flame automatically with our spark ignition system for improved temperature control and added safety Move pots and pans around effortlessly Move pots and pans effortlessly across the continuous castiron grates Find Your Kitchen Style Find your kitchen style with a choice of iconic red, black, or brushed stainless control knobs See Food Clearly See food clearly with bright interior halogen lights and large doublepanel glass door windows In the Convection mode, multiple racks of rolls or pastries achieve identical brownness with no rotation of baking sheets necessary. Or try Convection Roast, and produce juicy, gorgeously browned poultry and meats with surprising speed. No more guesswork with the Wolf DF486G dual fuel range, you'll cook with an almost blissful confidence and control. Cook at Higher Highs Cook at higher highs and lower lows with six dualstacked, sealed burners that produce up to 20,000 Btu and deliver as low as 300 Btu Rely on a 7500 BTU Infrared Rely on a 7,500 Btu infrared double griddle to sear burgers, stirfry vegetables, and more Clean up Sloshes Clean up sloshes and spills easily with the seamless, sealed, black porcelaincoated burner pans Assures Predictably Delicious Results Assures predictably delicious results with a variety of modes including Convection Roast, Proof, and Dehydrate Control Heat and Airflow Dual Convection Control heat and airflow expertly as dual convection creates just the right cooking environment for everything from Cornish hens to cherry pie to butternut squash Operate Easily with a Control Panel Operate easily with a control panel that rotates out of sight when not in use Leave Nothing to Chance Leave nothing to chance.

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worryfree, delicious results Includes Options Includes options such as selfclean, delayed start, timed cook, Sabbath mode, and more Reignites Flame Automatically Reignites flame automatically with our spark ignition system for improved temperature control and added safety Move pots and pans around effortlessly Move pots and pans effortlessly across the continuous castiron grates Find Your Kitchen Style Find your kitchen style with a choice of iconic red, black, or brushed stainless control knobs See Food Clearly See food clearly with bright interior halogen lights and large doublepanel glass door windows At Tasco, we may be the appliance Pros, but we promise not to get pushy about it. Youll only hear from us when weve got something important to tell you, so please stick around. So long for now. Please upgrade your browser to improve your experience. Below that marvel of cooking technology, the Wolf dual convection electric oven. Its two fans and four heating elements work in concert, directed by electronic controls, to create 10 cooking modes. In the Convection mode, multiple racks of rolls or pastries achieve identical brownness with no rotation of baking sheets necessary. Or try Convection Roast, and produce juicy, gorgeously browned poultry and meats with surprising speed. No more guesswork with the Wolf DF486G dual fuel range, youll cook with an almost blissful confidence and control. less When any burner is turned to the simmer setting, a continuous flame delivers less than 300 Btu to your pan or pot for the ultimate lowend control. The temperature probe alerts you when your dish has reached the desired temperature. The ultimate convenience for busy gourmets. Theyre based in Madison, Wisconsin, just footsteps from the factory, and are standing by to provide expert, friendly, problemsolving support. All provide infinite control for more precise cooking.

The upper tier of the burner now produces up to 20,000 Btu for 30% faster boils, and the power to maintain performance even when youre searing several steaks at once. Meanwhile, the lower tier allows you to dial down to just a breath of flame, delivering less than 300 Btu for gentle simmering and melting. And with a sealed, seamless burner pan, drips and spills stay on the surface for easy cleanup. Ten modes are Bake, Roast, Broil, Convection, Convection Bake, Convection Roast, Convection Broil, Bake Stone, Proof and Dehydrate. To ensure reliability, engineers stresstest designs under laboratory conditions that simulate years of use. Major components are tested and subjected to extreme stresses prior to going into the final design of the unit, and every major function of every completed product is tested before shipping. We grew out of our 4000 sq. ft. location almost immediately, as word about our great service and prices spread throughout the GTA, to both builders and the public. Customers purchasing merchandise so affected will be advised immediately of correction. Offers cannot be combined. Best Brand Appliance reserves the right to limit quantities. We typically deliver instock products within 13 days. You will receive a 2hour delivery window and you can track the truck on your phone. Will confirm pickup availability when confirming the order. Topside Wolf gas cooking in all its glory, with the power and control of dualstacked burners that now produce up to 20,000 Btu at the high end down to a mere breath of flame for gentle simmers and melts. Below that marvel of cooking technology, the Wolf dual convection electric oven. Its two fans and four heating elements work in concert, directed by electronic controls, to create 10 cooking modes. Simply select the mode thats right for your dish, and anticipate delicious results. In the Convection mode, multiple racks of rolls or pastries achieve identical brownness with no rotation of baking sheets necessary.

Or try Convection Roast, and produce juicy, gorgeously browned poultry and meats with surprising speed. No more guesswork with the Wolf DF486G dual fuel range, youll cook with an almost blissful confidence and control. 6 dualstacked burners plus 15,000 Btu infrared griddle Burners enough for almost any culinary challenge, plus a 15,000 Btu griddle for everything from perfect pancakes to sizzling fajitas. Dualstacked burners produce up to 20,000 Btu Wolfs patented dualstacked burner design means each spot on your rangetop is really two burners in one. The upper tier of the burner now produces up to 20,000 Btu for 30% faster boils, and the power to maintain performance even when youre searing several steaks at once. Meanwhile, the lower tier allows you to dial down to just

a breath of flame, delivering less than 300 Btu for gentle simmering and melting. And with a sealed, seamless burner pan, drips and spills stay on the surface for easy cleanup. Burners capable of delivering less than 300 Btu for premiere simmer performance High Btu output is easy, but Wolfs patented dualstacked, twoinone burner design gives you premiere performance for simmering, too. When any burner is turned to the simmer setting, a continuous flame delivers less than 300 Btu to your pan or pot for the ultimate lowend control. 10 cooking modes make meals easy Precisely control heat and airflow, providing just the right cooking environment for everything from Cornish hens to cherry pie to butternut squash. Ten modes are Bake, Roast, Broil, Convection, Convection Bake, Convection Roast, Convection Broil, Bake Stone, Proof and Dehydrate. Temperature probe lets you know when its done The temperature probe alerts you when your dish has reached the desired temperature, eliminating guesswork when preparing anything where internal temperature is the surest sign of delicious results. Rigorously tested in our U.S.

manufacturing facilities for decades of use Built with superiorquality materials, Wolf products are designed to last a minimum of 20 years under far heavier use than any home cook will ever subject them to. To ensure reliability, engineers stresstest our designs under laboratory conditions that simulate years of use. Major components are tested and subjected to extreme stresses prior to going into the final design of the unit, and every major function of every completed product is tested before shipping. Theyre based in Madison, Wisconsin, just footsteps from our factory, and are standing by to provide expert, friendly, problemsolving support. Continuous castiron grates for easy movement of pots and pans Continuous castiron grates with a matte black, porcelain finish let you slide pots easily on and off heat, or from one burner to another. Cobalt blue porcelain interior Wolfs signature aesthetics enhance the ovens interior, creating a bold cooking backdrop. Individual spark ignition system Each burner has a sensor that detects if the flame has gone out while youre cooking and automatically reignites it. Heavygauge stainless steel Heavygauge stainless steel with a classic brushed finish stands up for decades, and matches other SubZero and Wolf products, allowing for seamless integration into your kitchen design. Exclusive pivoting control panel Set temperature or cooking mode with touchscreen ease, then rotate the control panel discreetly out of sight when not in use. Red, black or stainless steel control knobs Choose Wolf signature red, black or stainless steel. All provide infinite control for more precise cooking. Self clean, delayed start, timed cook, Sabbath mode and more Wonderfully easy to use, with self clean, delayed start, timed cook and Sabbath mode settings. Our installation services include the following We bring the product into your home, remove the old unit and all the packaging, and more. Every service team member is factorytrained and CORIcertified.

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