

DF364G



FEATURES

Cook at higher highs and lower lows with four dual-stacked, sealed burners that produce up to 20,000 Btu and deliver as low as 300 Btu

Rely on a 15,000 Btu infrared griddle to sear burgers, stir-fry vegetables, and more

Clean up sloshes and spills easily with the seamless, sealed, black porcelain-coated burner pans

Assures predictably delicious results with a variety of modes including Convection Roast, Proof, and Dehydrate

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 that rotates out of sight when not in use

Leave nothing to chance. Our temperature probe alerts you when your dish has reached the desired temperature for worry-free, delicious results

Includes options such as self-clean, delayed start, timed cook, Sabbath mode, and more

Re-ignites flame automatically with our spark ignition system for improved temperature control and added safety

Move pots and pans effortlessly across the continuous cast-iron grates

Find your kitchen style with a choice of iconic red, black, or brushed stainless control knobs

See food clearly with bright interior halogen lights and large double-panel glass door windows

ACCESSORIES

- 11" Cutting Board
- 2-Burner Wok Grate
- 3 1/4" Front Leg Covers
- 3 1/4" Rear Caster Covers
- 3 3/4" (95) Front Leg Covers
- 3 3/4" Rear Caster Covers
- 30" Broiler Pan and Rack
- 36" Bake Stone Kit
- 36" Black Knobs
- 36" Full-extension ball-bearing oven rack
- 36" Red Knobs
- 36" Stainless Steel Kickplate
- 36" Stainless Steel Knobs
- 4 1/4" Front Leg Covers
- 4 1/4" Rear Caster Covers
- 4 3/4" Front Leg Covers
- 4 3/4" Rear Caster Covers



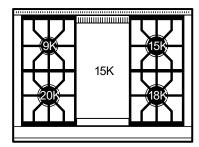
KNOB OPTIONS







TOP CONFIGURATION



RANGETOP SPECIFICATIONS

- 1 9,200 Btu burner
- 1 20,000 Btu burner
- 1 15,000 Btu burner
- 1 18,000 Btu burner
- 1 15,000 Btu (14,000 Btu LP) griddle
- · Stainless-steel griddle cover

| Dehydration Kit | |
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| Filler Trim (2-pc) | |
| Griddle Cleaning Kit | |
| Griddle Cleaning Pads | |
| Griddle Cleaning Solution | |
| Oven Rack Set (3) | |
| Temperature Probe | |
| Brushed stainless, brass or chrome bezels | |
| 5" and 10" stainless steel risers, and 20" riser with shelf | |
| Accessories available through an authorized dealer. For local dealer information, visit subzero-wolf.com/locator . | |

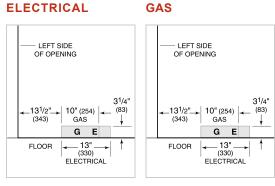
Specifications are subject to change without notice. This information was generated on May 17, 2025. Verify specifications prior to finalizing your cabinetry/enclosures.



PRODUCT SPECIFICATIONS

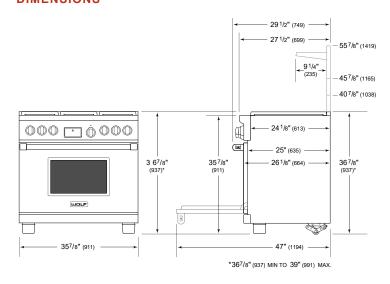
| Model | DF364G |
|-------------------------------|--------------------------------|
| Dimensions | 35 7/8"W x 36 7/8"H x 29 1/2"D |
| Oven 1 Interior Dimensions | 30"W x 16 1/2"H x 19"D |
| Oven 1 Usable Capacity | 3.5 cu. ft. |
| Oven 1 Overall Capacity | 5.4 cu. ft. |
| Door Clearance | 19 1/2" |
| Electrical Supply | 240/208 VAC, 60 Hz |
| Electrical Service | 30 amp dedicated circuit |
| Gas Supply | 3/4" ID line |
| Gas Inlet | 1/2" NPT female |

ELECTRICAL

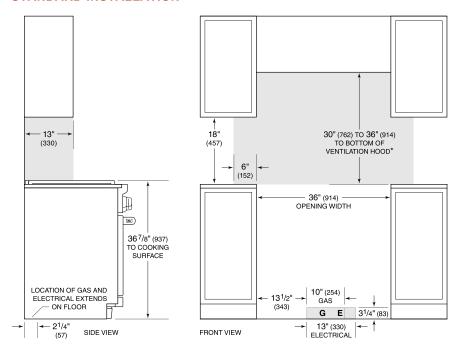


 $\textbf{NOTE:} \ \ \textbf{Dimensions in parenthesis are in millimeters unless otherwise}$ specified

DIMENSIONS



STANDARD INSTALLATION



*Without ventilation hood, 36" (914) minimum clearance countertop to combustible materials, 44" (118) 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.