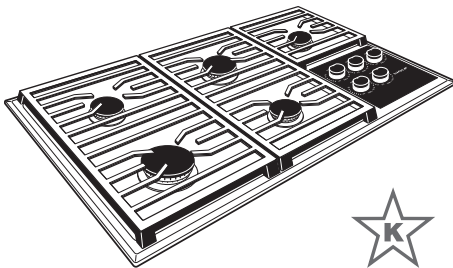


FEATURES

- Control knobs and burner grates designed to match Wolf transitional products.
- Crafted of heavy-duty stainless steel.
- Five dual-stacked, sealed burners for precise control and easy cleanup.
- Powerful 18,000 Btu burner for darker sears and faster boils.
- True simmer setting on all burners prevents scorching.
- Push-to-activate backlit controls are invisible when the cooktop is off.
- Porcelain-coated, cast iron continuous burner grates.
- Seamless burner pan for easy cleanup.
- Flame recognition and automatic reignition for safety and ease of use.
- Individual spark ignition system—only the burner in use will spark.



Model CG365T



MODEL OPTIONS

Transitional	CG365T/S
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LP gas model, add (ILP).

ACCESSORIES

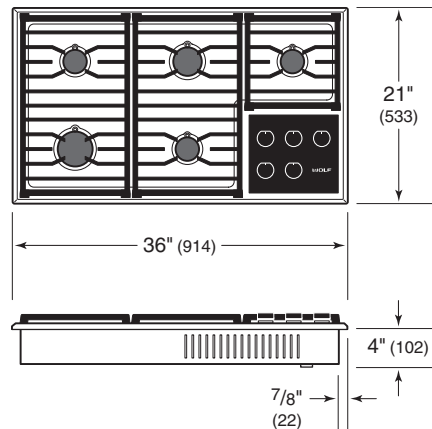
- Two-burner wok grate—wok covers one burner only.
- Professional grates.
- Natural gas high altitude conversion kit.

Accessories available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

SPECIFICATIONS

PRODUCT	
Dimensions	36"W x 4"H x 21"D
Weight	67 lb
ELECTRICAL	
Supply	120 VAC, 60 Hz
Service	15 amp circuit
Power Cord	6'
GAS	
Supply	3/4" rigid pipe
Inlet	1/2" NPT male
BURNER RATING	
	BTU
Large	18,000
Medium	12,000
Small (3)	9,200

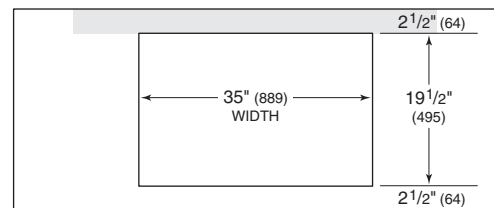
DIMENSIONS



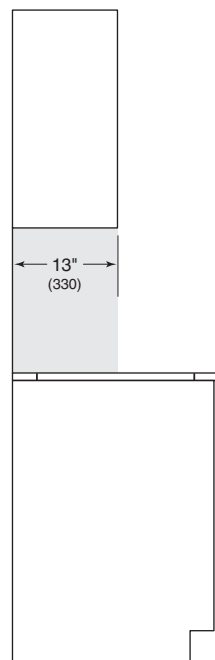
Specifications are subject to change without notice. Visit wolfappliance.com/specs for the most up-to-date information.

Dimensions may vary $\pm 1/8$ " (3). Dimensions in parentheses are millimeters unless otherwise specified.

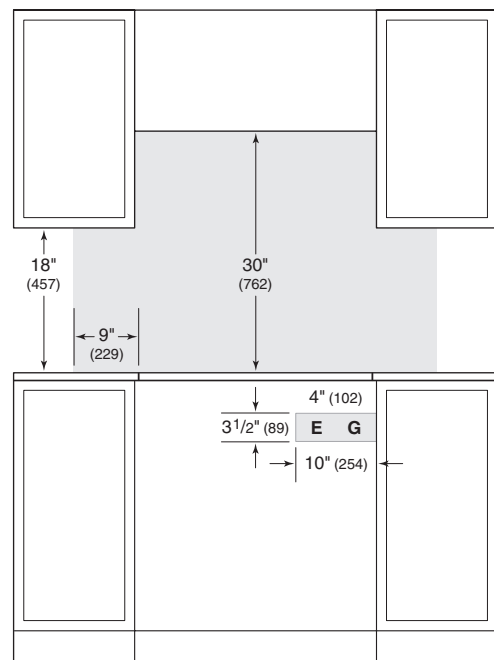
INSTALLATION



COUNTERTOP CUT-OUT



SIDE VIEW



FRONT VIEW

NOTE: Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area.
Electrical and gas supply location only applies to installations with built-in oven.