



COMMANDER SERIES EXTRA HEAVY-DUTY TOP FIRED GAS BROILER, OVEN BASE

WOLF RANGE COMPANY

MODEL: COMMANDER SERIES Extra Heavy-Duty Top Fired Gas Broiler



Model FS-HB-27-1



Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Listed by the National Sanitation Foundation

Approved by _____

Date: _____

6 WEEK LEAD TIME.

**SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

BASIC MODEL:

FS-HB-27 Top fired gas broiler, oven base

KEY FEATURES:

- Stainless steel front and sides. 6" adjustable legs.
- 1¼" diameter front gas manifold.
- Four 25,000 BTU/hr. heavy-duty stainless steel radiant burners.
- Pilot ignition system.
- Two infinite heat control valves.
- Floating grid rack assembly with positive positioning control handle. Two section cooking grid measures 25½" x 25½".
- Full width floating drip pan drains into a large capacity grease collector.
- Oven controls located in the cool zone.
- Oven interior measures 27½"w x 28½"d x 14½"h. Porcelain enamel on steel oven hearth, rear panel and door liner. One oven rack and four rack positions. 40,000 BTU/hr. burner with pilot ignition. Thermostat adjusts from 250° to 500°F.
- Oven door counterbalanced with weights.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- 28"w x 20"d x 13"h finishing oven with manual heat control damper.
- Rear gas connection - 1¼".
- Four 20,000 BTU/hr. Miracle Ray infrared burners in place of radiant burners.
- 30,000 BTU/hr. Snorkler convection oven in place of standard oven. Porcelain enamel on steel interior measures 26¼"w x 23"d x 14"h. Two oven racks and four rack positions. Thermostat adjusts from 200° to 500°F.
- Electronic ignition (for oven only).
- Stainless steel top.
- Stainless steel finishing back.
- Common stainless steel bullnose up to 120" wide. (Provide a drawing showing the position of each piece of equipment in the line-up with the order.)
- Cap and cover manifold end(s). (No charge.)
- Leveling bolts in place of legs for curb installation.
- Set of four 5" diameter casters, two locking.
- Stainless steel dolly frame with casters, up to 96" wide.
- Rear gas connection - ¾".

DESCRIPTION:

Heavy-duty top fired gas broiler on oven base, Wolf Model No. FS-HB-27. Stainless steel front. 6" adjustable legs. 1¼" diameter front gas manifold. Four 25,000 BTU/hr. heavy-duty stainless steel radiant burners. Pilot ignition system. Two infinite heat control valves. Floating grid rack assembly with positive positioning control handle. Two section cooking grid measures 25½" x 25½". Full width floating drip pan drains into a large capacity grease collector. (Continued on back.)

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com



Commander Series Extra Heavy-Duty Top Fired Gas Broiler, Oven Base

DESCRIPTION (Cont.)

Oven interior measures 27½" w x 28½" d x 14½" h. Porcelain enamel on steel oven hearth, rear panel and door liner. One oven rack and four rack positions. 40,000 BTU/hr. with pilot ignition. Thermostat adjusts from 250° to 500°F. Oven controls located in the cool zone. Oven door counterbalanced with weights. Total input 140,000 BTU/hr.

External dimensions: 36" w x 38¼" d x 63½" h on 6" adjustable legs.

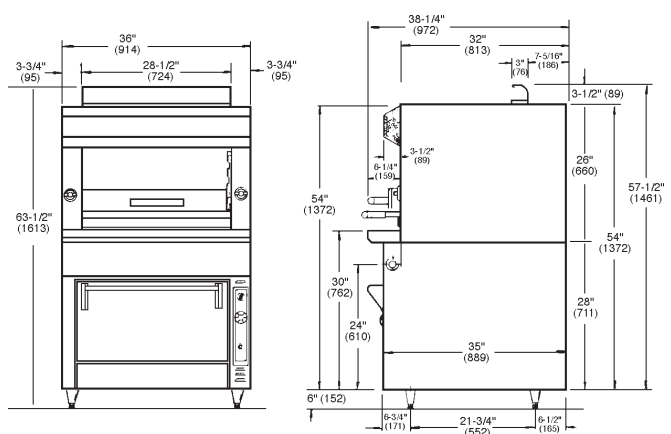
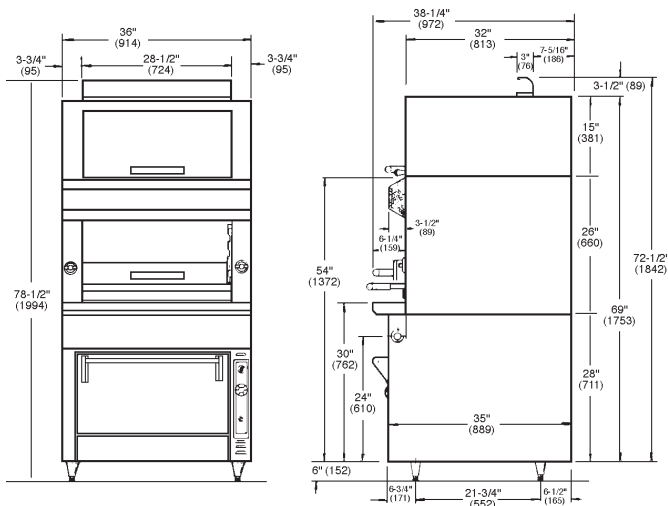
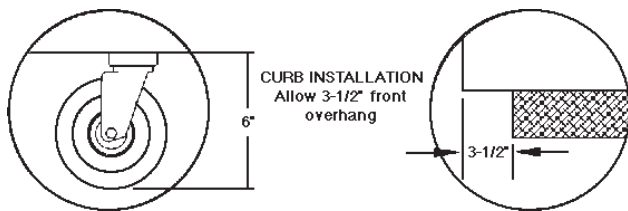
ACCESSORIES:

- Additional oven rack(s).
- Gas pressure regulator (specify size and type of gas).
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

INSTALLATION REQUIREMENTS:

1. In order for this equipment to operate as designed, an adequate gas supply (volume and pressure) must be delivered to the installation. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. A properly sized gas pressure regulator must be installed with this equipment.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. Clearances:

	Combustible	Non-combustible
Rear	2"	0"
Sides	6"	0"
6. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang (see diagram). Leveling bolts are required for curb installation. Specify when ordering.



MODEL NO.	TOTAL BTU/HR. INPUT	FINISHING OVEN	WIDTH	DEPTH	OVERALL HEIGHT	APPROX. SHP. WT. (LBS./KG)
FS-HB-27-1-MR	120,000	28" x 10"	36"	38¼"	78½"	875/394

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.