

# INSTALLATION & OPERATION OWNER'S MANUAL



Country	AT GR	DK PT	ES SE	FI CH	IE GB	IT	LU DE	FR	FR IE	DE ES
CAT. GAS P <sub>mbar</sub>			I <sub>2</sub> H G20 20				I <sub>2</sub> E G20 20	I <sub>2</sub> Er G20 20	I <sub>3</sub> P G31 37	I <sub>3</sub> P G31 50

HEAVY DUTY

## COMMANDER

SECTIONAL RANGE LINE

with

**STANDARD OVEN and SNORKLER CONVECTION**

**MODELS (FV, FB, FM) E SERIES**

**OVEN MODELS FKE SERIES**

- INSTALLATION
- OPERATION
- MAINTENANCE



0063

PIN 0063AS3037

DESIGNED AND ENGINEERED FOR COMMERCIAL USE ONLY

### "WARNING"

This appliance shall be installed in accordance with current regulations and used only in well ventilated space. Refer to instructions before installing and using this equipment

### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapor liquids in the vicinity of this or any other appliance.

### "WARNING"

Improper installation, adjustment, alteration, service or maintenance can cause property damage or injury or death. Read installation and instructions before servicing this appliance.

NOTE TO INSTALLER: MANUAL MUST REMAIN WITH APPLIANCE.

**The WOLF RANGE COMPANY LLC.**

19600 So. Alameda Street, Compton, CA 90221-6291

P.O. Box 7050, Compton, California 90224-7050 USA

(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF

---

# **IMPORTANT**

## **OPERATING, INSTALLING AND SERVICE PERSONNEL**

---

Operating information for this equipment has been prepared for use by qualified and/or authorized operating personnel. All installation and service on this equipment is to be performed by qualified, certified, licensed and/or authorized installation or service personnel. Service may be obtained by contacting the Factory Service Department, Factory Representative or Local Authorized Servicer.

### **DEFINITIONS**

#### **QUALIFIED and/or AUTHORIZED OPERATING PERSONNEL**

This appliance is only for professional use and shall be used by qualified people. Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's function or have had previous experience with the operation of the equipment covered in this manual.

#### **QUALIFIED INSTALLATION PERSONNEL**

Qualified installation personnel are individuals, a firm, corporation, or company which either in person or through a representative are engaged in, and are responsible for:

1. The installation of gas piping from the outlet side of the gas meter, or the service regulator when the meter is not provided, and the connection and installation of the gas appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction. In the European Union community installation must comply with the national or local requirements of the country of destination of the appliance.
2. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance must be electrically grounded in accordance with local codes or national requirements. Qualified installation personnel must be experienced in such work, be familiar with all precautions required and have complied with all requirements of state or local authorities having jurisdiction.

#### **QUALIFIED SERVICE PERSONNEL**

Qualified service personnel are those who are familiar with Wolf equipment and who have been endorsed by the Wolf Range Company. All authorized service personnel are required to be equipped with a complete set of service parts manuals and stock a minimum amount of parts of Wolf equipment.

**NOTICE:** Instructions must be posted in a prominent place within the kitchen area which will instruct the user of this equipment in the event he detects the smell of gas. This information must be obtained from your local gas company or gas distributor.

#### **SHIPPING DAMAGE CLAIM PROCEDURE**

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment.

If shipment arrives damaged:

1. **VISIBLE LOSS OR DAMAGE** - Be certain this is noted on freight bill or express receipt and signed by person making delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY** - Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE** - If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "Concealed Damage" claim with them. This should be done within (15) days of date delivery is made to you. Be sure to retain container for inspection. We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with necessary documents to support your claim.

**PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE**



The revolutionary new **Wolf Snorkler** does everything a regular convection oven can do, but with less energy consumption.

- **Less Gas Consumption** ... because it recirculates the heated air that formerly was exhausted up the flue, in all convection ovens.
- **Faster heat-up time** ... advanced burner system and recycled heat brings oven up to temperature faster, using less energy.
- **Reduces gas requirements** ... The Snorkler uses only 8.8 KW.

#### **BENEFITS**

- **Speed-fast**, baking time cut 1/3 to 1/2 the regular time and at lower temperatures.
  - **Capacity-increased**, greater capacity than other conventional ovens.
  - **Shrinkage-reduced**, cooking less time at a lower temperature reduces shrinkage.
1. In General, reduce temperature 10 degrees from conventional recipe.
    - a. Bakery products, reduce temperature 10 degrees  
Time 25 to 33 percent less.
    - b. Casserole cookery, reduce temperature about 10 degrees  
and time 25 to 50 percent.
    - c. Meat roasting, reduce temperature to 135 - 149 degrees.  
Use meat thermometer. Cooking time may be reduced to 50 percent.
  2. Use fan for preheating and baking.
  3. Open-face pies with thin filling mixture should be placed in pre-heated oven 2 or 3 minutes before turning on fan switch.
  4. Check product at 1/2 stated time of regular recipe.
  5. Level pans bake more evenly; warped pans will give uneven baking results.

---

# INSTALLATION

---

## FOR YOUR SAFETY

**Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

## RETAIN THIS MANUAL FOR FUTURE REFERENCE

**NOTICE:** Instructions must be posted in a prominent place within the kitchen area which will instruct the user of this equipment in the event he detects the smell of gas, to shut off gas valve and notify local Gas Company or Authorized Service Agency.

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig (3.5 kPa).

**CAUTION:** THE ITEMS LISTED BELOW MUST BE READ, UNDERSTOOD AND FOLLOWED EXPLICITLY.

Provisions shall be incorporated in the design of the kitchen to ensure an adequate supply of fresh air for proper combustion and ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which the appliance is installed. While another gas fired appliance can be placed adjacent to this range, there must be no obstruction to the front of the range whatsoever. It is suggested that for servicing and proper operation, at least 36 inches (914mm) of free area be provided to the front of the range. The area around this and any other gas appliance must always be kept free and clear of combustibles such as: solvents, cleaning fluids, mops, rags, brooms, etc.

## INSTALLATION CLEARANCES

The installation clearances from combustible and non-combustible construction for the Wolf Commander Series areas follows:

	<u>Combustible</u>	<u>Non-Combustible</u>
Sides .....	152 mm	-0 mm
Rear .....	51 mm	-0 mm

1. Suitable for installation on combustible floors when 152mm adjustable legs are used. When legs are removed for use only on non-combustible floors, curb or platform with front appliance projecting 76mm beyond curb or platform.
2. Ranges with Snorkler Ovens should be installed on 152mm legs or casters allowing 76mm clearances from the rear of the unit. If Snorkler ranges are installed directly on curbs, without legs, or in back-to-back installations, provisions **must be** made for adequate air circulation and these provisions must be approved by Wolf Range Company.

## LEVELING ADJUSTMENTS

1. **CURB INSTALLATION** - Ranges must overhang curb 76mm in front. To level each range remove oven bottom. Adjust four corner leveling bolts as required.
  - 1a. **SNORKLER OVEN LEVELING** - Remove lower front kick plate. Remove 2 screws holding electric gas valve and move valve off to the side. Pull oven burner out of compartment through opening. Adjust four corner bolts to level unit. Replace burner valve and kick plate.
2. **FLOOR INSTALLATION ON LEGS** - The 152mm adjustable legs must be tightened securely. Level each range by turning foot portion of the adjustable legs.
3. **LINING UP RANGE BATTERY** - On batteries of ranges it is recommended that center range be installed and leveled first by placing spirit level on the oven rack. Level each range one at a time to line up high shelf and roll front with adjacent range. Bolt the high shelves and roll fronts together.

---

## INSTALLATION - (Cont'd)

---

4. **CONNECTION OF MANIFOLDS IN BATTERY** - Two or more units can be coupled together at the manifold by removing front control panel to make necessary connections. Be sure to cap open ends. To connect, adjust manifold by loosening "U"-bolts. In a large battery of eight or more ranges, gas should be fed from both ends of the battery. "T" gas connections can be installed whenever necessary for increased gas supply. For further details, consult your local gas company. **NOTE: The top roll front may also be removed for your convenience.**
- A. Bolt risers together at top rear.
  - B. If risers have high shelves, bolt the high shelf brackets together. Replace the high shelves.
  - C. Use clamp to pull units together at the rear. There is a slotted hole in the top frame side at the rear that can be used to bolt units together if necessary. Run a 5/16" diameter drill through the slotted hole, drilling from inside out on each unit). Use 1/4"-2 x 2 inch bolt that is provided.
  - D. Replace all top sections. Make manifold union connections at the front. Do not allow manifold pipe to turn.
  - E. Bolt the roll front ends together at the front. (Make sure roll fronts match.) Use 1/3"- 20 x 1 inch bolts provided.
  - F. Tighten the front roll front bolts after the roll front ends have been properly bolted together.
  - G. Before replacing manifold panels, check all gas connection for leaks. (See operating instructions.)

**NOTE:** IF APPLIANCE HAS REAR GAS CONNECTION, CAREFULLY CHECK FOR OPEN GAS LINES. LEVELING BOLTS ARE PROVIDED UNDER EACH GRIDDLE PLATE AT REAR SHOULD YOU DESIRE THE GRIDDLE PLATE TO SLOPE FORWARD. TOP FRAME SEALING CHANNELS ARE SUPPLIED TO SEAL OFF ANY SPACE BETWEEN TWO OR MORE UNITS.

### INSTALLING OVERLAPPING FRY TOP

- 1. Bolt units together and level per instructions.
- 2. Remove chrome bull noses from units receiving overlapping fry tops. Bull noses are held by bolts on bottom side.
- 3. **MANUAL CONTROL ONLY** - Set fry top in place and level with bolts located under fry top in both rear corners. Make sure hole in front gutter fits into cast iron drain in range. Re-install bull noses.
- 4. **THERMOSTAT CONTROL ONLY** - Set fry top in place and support front with 102mm to 152mm blocks. Insert thermostat probe into smaller of two angles on bottom of fry top (bend probe slightly while inserting to hold in place). Slide insulation sleeving around probe lead up to angle on fry top. Coil excess lead near thermostat leaving as little as possible in burner area. Make sure that thermostat probe lead is not over burner or pilot flame. Remove supporting blocks and lower fry top in place. Level fry top with bolts located under both rear corners. Make sure hole in front gutter fits into cast iron drain in range. Re-install bull noses.

WHEN THE OVEN IS "BUILT-IN" ADEQUATE AIR SPACE FOR PROPER VENTING OF THE MOTOR MUST BE PROVIDED AT THE BOTTOM AND BACK OF THE UNIT.

### INFORMATION FOR ELECTRICIAN

Be sure that the electric line is not overloaded and that the electric service corresponds with the wiring diagram on the back of the appliance. The rating plate is located on the inside of the burner box lower panel and will show the voltage, phase, cycle, full load ampere, KW, as well as, the type of gas.

### WARNING - ELECTRICAL GROUNDING INSTRUCTION

Wolf COMMANDER convection oven ranges require a 220/240V supply to operate the control system and circulating fan. A suitable plug and receptacle for 220/240V/50Hz, 2A operation is required.

**CAUTION:** ALWAYS CHECK YOUR LINE POTENTIAL ON ALL THREE PHASE CIRCUITS.

Never attempt to make gas or electrical adjustments when the gas and electric service are turned on. Always check your breaker panel.

---

## INSTALLATION (Cont'd)

---

Upon receipt of Wolf equipment, thoroughly inspect it for any damage during shipment. If damage is observed, contact the delivery carrier immediately. Safe and satisfactory operation of your Wolf "RESTAURANT" Range depends to a great extent upon its proper installation.

**In the European Union Community**, installation must be in accordance with current regulations of national and local authorities and used only in well ventilated space. Refer to instructions before installing and using this appliance.

### GAS MANIFOLD PRESSURE REQUIREMENTS

**Use pressure tap with .352 inch (9mm) size nozzle for pressure test of gas manifold.**

For the measurement of the gas manifold pressure, use a gauge having a minimum definition of 0.2 mbar. Unscrew cap from downstream pressure tapping and connect the gauge tubing. Carry out the measurement with the appliance **ON**. If the valve is not within the limits indicated in Table 2, adjust the gas pressure regulator until the correct pressure is obtained.

**FOR NATURAL GAS (G-20)** - Standard orifices are set for 5" WC (Water Column); 12.4 mbar.

**FOR PROPANE GAS (G-31)** - Standard orifices are set for 10" WC (Water Column); 25.0 mbar.

**IMPORTANT:** A gas pressure regulator must be furnished by the installer or plumber at the time of installation. Regulator must be listed by a nationally recognized testing agency.

THE GAS PRESSURE REGULATOR MUST HAVE PROPER OUTLET PRESSURE AND CAPACITY FOR THIS BATTERY APPLICATION.

### GAS CONNECTIONS:

For maximum operating efficiency connect unit to gas supply line as large or larger ID(net inside diameter) than the gas pipe inlet provided on the appliance. A conveniently located gas shut-off valve, external to the appliance is required for complete shutdown. Be sure all valves are in a closed position before connecting to gas supply.

**IMPORTANT:** For broilers and cheesemelters, install pressure regulator supplied with unit into gas supply. Regulator should be accessible for servicing and away from all burners. Do not install under fry tops or hot tops. Be sure adequate gas pipe is used.

### TEST FOR LEAKAGE:

To check for leaks, use a commercial leak detecting solution of soap suds. The manifold gas pressure is measured with a pressure tap and .354 (9mm) nozzle provided on the gas manifold pipe. Any rubber or plastic tubing with a diameter less than 9mm may be inserted over the nozzle for measuring test pressure.

**IMPORTANT:** CHECK THAT THE INFORMATION PROVIDED ON THE RATING PLATE CORRESPONDS WITH THE INFORMATION WRITTEN IN THE INSTRUCTION MANUAL.

---

## INSTALLATION (Cont'd)

---

### CASTERS:

For appliances equipped with casters, the installation shall be made using a connector that complies with the current regulations and local requirements of the country in which the appliance is installed.. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement. Restraining device may be attached to rear angle supports.

If the appliance is equipped with casters and is connected to the supply piping by means of a connector for moveable appliances, the user and maintenance personnel must be aware that there is a restraint to the appliance and if disconnection of the restraint is necessary, the restraint must be reconnected after the appliance is returned to its original installed position.

#### NOMINAL HEAT INPUT PER BURNER for CONVECTION OVEN (with PRESSURE SWITCH)

STANDARD OVEN	@ 10.2 kW (35,000 Btu)	FRY TOP	@ 8.8 kW (30,000 Btu)
CONVECTION OVEN	@ 8.8 kW (30,000 Btu)	SALAMANDER BROILER	@ 8.8 kW (30,000 Btu)
OPEN TOP	@ 6.0 kW (20,000 Btu)	CHEESEMELTER	@ 5.2 kW or 7.0 kW (18,000 or 24,000 Btu)
HOT TOP	@ 10.2 kW (35,000 Btu)	CHARBROILER	@ 4.2 kW (14,500 Btu)
FRENCH GRADUATED HOT TOP			
INNER	@ 3.5 kW (12,000 Btu)	MIDDLE	@ 3.5 kW (12,000 Btu)
		OUTER	@ 6.0 kW (20,000 Btu)

---

## GENERAL

---

To provide proper operation and insure the safety of the user, this equipment must be maintained and serviced by a trained maintenance person or an authorized service agency at regular intervals. Disconnect power supply to appliance before cleaning or servicing.

### THE FOLLOWING ARE RECOMMENDATIONS:

1. All moving parts must be checked for wear and lubricated, if necessary. Replace if excessively worn.
2. Burner ports and throats should be thoroughly cleaned. Venturi must be free from grease and lint. When cleaning **DO NOT** insert pick in burner port hole.
3. Appliances equipped with burner safeties should be checked by a competent service agency to assure proper installation.
4. All places where oil, grease, or food can accumulate must be kept clean at all times.
5. Pilot lights are to be kept clean and adjusted at the proper flame height to assure constant ignition and to prevent fire flash-outs caused by delayed ignition.
6. All valves and controls, at the first sign of sticking, should be lubricated by a trained person using a high temperature grease.
7. At the slightest odor of gas, all fittings, pipes, tubing and controls should be tested with soap and water for gas leakage. Make repairs prior to operating this unit.

### CAUTION: DO NOT USE OPEN FLAME TO DETECT GAS LEAK.

8. All operators are to be cautioned that certain materials such as silk, polyester, etc. are highly combustible and should not come in contact with pilots, burners, or heated surfaces.
9. Carelessness, abusive handling, or altering equipment can shorten the life of the equipment and jeopardize the limited warranty offered by the manufacturer.

### RECOMMENDED SERVICE FREQUENCY:

*FREQUENCY OF SERVICE MAINTENANCE WILL BE LARGELY DEPENDENT ON CUSTOMER USAGE.*

1. 10-12 hours operation per day: 7 days a week - Every 30-60 days.
2. 4-6 hours a day - 5 days a week: Every 120 days.
3. Limited daily usage: Every 180 days.
4. All equipment should be serviced at least once a year.

### WHEN ORDERING PARTS:

Furnish part name and number - also Model and Serial Number of appliance for which part is needed. Specify type of gas used (Natural G-20 or Propane G-31) and altitude if over 2000 feet (610 meters). Parts will be shipped C.O.D.

FOR FURTHER INSTRUCTIONS OR MINOR ADJUSTMENTS CALL YOUR LOCAL GAS COMPANY REPRESENTATIVE OR CONTACT WOLF RANGE COMPANY: PARTS & SERVICE DEPARTMENT (310) 637-3737.



---

## OPERATION

---

### FOR YOUR SAFETY

Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### RETAIN THIS MANUAL FOR FUTURE REFERENCE

**NOTICE:** Instructions must be posted in a prominent place within the kitchen area which will instruct the user of this equipment in the event he detects the smell of gas, to shut off gas valve and notify local Gas Company or Authorized Service Agency.

**CAUTION: THE ITEMS LISTED BELOW MUST BE READ, UNDERSTOOD AND FOLLOWED EXPLICITLY.**

Provisions shall be incorporated in the design of the kitchen to ensure an adequate supply of fresh air for proper combustion and ventilation.

While another gas fired appliance can be placed adjacent to this range, there must be no obstruction to the front of the range whatsoever. It is suggested that for servicing and proper operation, at least 36 inches (914mm) of free area be provided to the front of the range.

Ranges with convection ovens should be installed on 6" (152mm) legs or casters allowing two inch clearance from the rear of the unit. If convection ovens are installed directly on curbs, without legs, or in back-to-back installations, provisions **must be** made for adequate air circulation and these provisions **must be** approved by Wolf Range Company.

The area around this and any other gas appliance must always be kept free and clear of combustibles such as: Solvents, cleaning fluids, mops, ranges, brooms, etc.

**SPECIAL NOTES:** Some appliances are not capable of being operated in the event of power failure, and no attempt should be made to operate this or any other gas appliance during a power failure.

**CAUTION:** Hot Tops were designed to work properly with burners set at fixed KW ratings. Do not inter-change any of the manufactured original top arrangements. This will void the warranty and may damage the unit beyond repair.

**ANY SEALED DEVICES ON THE APPLIANCE SHALL NOT BE CHANGED.**

<b>DESIGNED AND ENGINEERED FOR COMMERCIAL USE ONLY</b>
--

## LIGHTING INSTRUCTIONS

To light oven, turn the thermostat to "OFF" position. Remove appliance louver panel and heat deflector baffle. Turn thermostat and safety combination control knob counter clockwise to pilot position. Press control knob "IN" and light pilot with a long taper through access hole. Hold knob in for at least 30 seconds. When knob is released, pilot should remain lit. Pilot flame may be adjusted with screw on pilot valve, (located on oven thermostat). **Pilot flame must be high enough to heat thermocouple.** Replace baffle and louvered panel. turn thermostat to desired temperature. If pilot flame becomes extinguished, wait 5 minutes before attempting to re-light, then repeat above procedure. For complete shut-down, turn thermostat and pilot valve to "OFF" position.

### FOR STANDARD OVEN MODELS (FV Prefix):

*With Isphording or concentric combination pilot safety, thermostat and manual control valve.*

1. Remove lower louver panel, lift up and forward.
2. Turn thermostat and safety combination control knob counter clockwise to pilot position. Press control knob "IN" and light with a long taper through access hole. Hold knob "IN" for 30 seconds before releasing. Pilot should stay alight.
3. Replace louver panel, push against front of oven and slide downwards.
4. Turn thermostat and safety combination valve counterclockwise to desired temperature setting.
5. For complete shutdown, turn control knob to "OFF" position.

### TO OPERATE STANDARD OVEN (FV Prefix):

*With Robertshaw FDTO thermostat and Johnson BASO safety pilot valve.*

1. Turn thermostat and red valve handle to the OFF position.
2. Wait 5 minutes.
3. Remove appliance lower panel.
4. Depress red button on safety valve and light pilot thru observation hole.
5. Hold down red button for at least 30 seconds.
6. When button is released, pilot should remain lit. Pilot flame may be adjusted with screw or small valve handle located on the body of the safety valve. There should only be a slight amount of yellow in the properly adjusted pilot flame.
7. Replace lower panel.
8. Turn red valve handle to the "ON" position and turn the thermostat to the desired temperature.
9. If pilot flame becomes extinguished, repeat the above procedure.
10. For a complete shutdown, turn the thermostat and red valve handle to the "OFF" position.

### FOR CONVECTION OVEN LIGHTING (FK Prefix):

1. Turn fan toggle switch and oven thermostat to "OFF" position
2. Remove lower louver panel, lift up and forward.
3. Turn thermostat and safety combination control knob counter clockwise to pilot position. Press control knob "IN" and light with a long taper through access hole. Hold knob "IN" for 30 seconds before releasing. Pilot should stay alight.
4. Replace louver panel, push against front of oven and slide downwards.
5. Turn fan toggle switch to "ON" position. Turn combination thermostat and safety valve counterclockwise to desired temperature setting.
6. For complete shutdown, turn control knob and fan toggle switch to "OFF" position.

### OPEN TOP, HOT TOP, FRY TOP, and SCB BROILER:

1. Turn control knob approximately 30 degrees counter clockwise to ignition point and push in to locate pilot lighting position.
2. Push and hold control knob in, apply flame to pilot head. Hold control knob in for 20 seconds before release. Pilot should stay on. If not, wait three minutes and try again.
3. When pilot is alight, turn control knob further to full "ON" position or completely to minimum burner position.
4. For complete shutdown, turn control knob to "OFF" position.

## **LIGHTING INSTRUCTIONS (continued)**

### **FOR SALAMANDER BROILER IRB, & CHEESEMELTER CMJ:**

1. Turn control knob approximately 45 degrees counter clockwise to ignition point and push in to locate pilot lighting position.
2. Push and hold control knob in, apply flame to pilot head. Hold control knob in for 20 seconds before release. Pilot should stay on. If not, wait three minutes and try again.
3. When pilot is alight, turn control knob further to full "ON" position.
4. For complete shutdown, turn control knob to "OFF" position.

---

## **CLEANING and MAINTENANCE**

---

**DISCONNECT POWER SUPPLY TO APPLIANCE BEFORE CLEANING OR SERVICING.**

**IMPORTANT:** BEFORE USING YOUR WOLF GRIDDLE, THE PROTECTIVE COATING THAT WAS APPLIED AT THE FACTORY MUST BE COMPLETELY REMOVED WITH A COMMERCIAL DEGREASER. AFTER A THOROUGH CLEANING, APPLY A HIGH TEMPERATURE SALT FREE FRYING OIL AND YOU ARE READY TO USE YOUR WOLF GRIDDLE.

**ALLOW GRIDDLE TO COOL ..... NEVER ATTEMPT TO CLEAN GRIDDLE WHEN TEMPERATURE IS ABOVE 250 DEGREES FAHRENHEIT OR 120 DEGREES CENTIGRADE.**

For cleaning, warm water plus a cleanser will do an excellent cleaning job. Use plenty of water - it will not crack or damage a Wolf Griddle. Many operators occasionally "bleach" the fry-top surface with vinegar or pickle juice (when fry-top is cold or club soda when fry-top is hot) to maintain a clean, "new from the factory" look. Be sure to apply a light coat of oil for protection after cleaning. After each use of the griddle, clean the grease tray and grease drains. Do not allow grease to accumulate in grease can, tray or grease chute, as that can be a fire hazard.

### **OVEN INTERIOR CLEANING AND MAINTENANCE**

Before cleaning oven interior, remove oven racks and rack guides. Oven racks and rack guides can be cleaned with a mild abrasive cleaner following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry. With proper care the porcelain enamel in these ovens will retain their good-looking finish for many years. Soap and water will normally do the job. Heavy spattering or spill-overs may require cleaning with a mild oven cleaner. Soapy wet pads may also be used.

**DO NOT ALLOW FOOD SPILLS WITH A HIGH SUGAR OR ACID CONTENT (SUCH AS MILK, TOMATOES, SAUERKRAUT, FRUIT JUICES OR PIE FILLING) TO REMAIN ON THE SURFACE AS THEY MAY CAUSE A DULL SPOT EVEN AFTER CLEANING.**

Household ammonia may make the cleaning job easier. Place 1/2 cup in a shallow glass or pottery container in a **cool oven** overnight. The ammonia fumes will help loosen the burned-on grease and food.

### **EXTERIOR FINISHES**

When the range is cool, knobs and stainless surfaces may be cleaned with mild soap and water applied with a damp cloth. Rinse the surface with clean water and dry with a soft cloth. Do not use abrasive cleaner or strong liquid cleaners on the painted, porcelain and stainless surfaces as they may damage the finish.

## CAUTIONS ABOUT USING "SPRAY-ON" CLEANERS

Be careful when spraying oven cleaner. Some cleaners may contain caustics. Please follow label instructions on container.

**DO NOT** spray on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.

**DO NOT** spray oven cleaner on the front panels, knobs or any exterior surface of the unit. The cleaner can damage these surfaces.

## BROILER CLEANING INSTRUCTIONS

Make sure broiler is cool. When hot, gloves must be used.

1. Remove grease deflector assembly by pulling rack half way out.
2. Using both hands, pull grease deflector up towards rack and slide out.
3. Remove drip tray.
4. To clean, use a mild abrasive or soapy metal pads following manufacturer's instructions.

# TECHNICAL DATA

T-1											
GAS	Pmbar		Burner k W	Open Top 6.0	Hot Top 10.2	Fry Top 8.8	French Top			Std Oven 10.2	Conv Oven 8.8
	Inlet	Mnfld					Inner	Middle	Outer		
							3.5	3.5	6.0		
G20	20	12.5	Burner Orifice (mm)	2.10	2.90	2.70	1.45	1.45	2.05	3.20	2.90
			Pilot Orifice (inch)	----	----	----	----	----	----	0.018	0.018
			A = mm (% open)	75	90	80	30	30	30	full	full
			Min. Adj. Screw (mm)	0.54	0.54	0.54	0.54	0.54	0.54	----	----
G31	29	25	Burner Orifice (mm)	1.35	1.80	1.65	1.00	1.00	1.35	1.75	1.60
	37	25	Pilot Orifice (inch)	----	----	----	----	----	----	0.011	0.011
	50	25	A = mm (% open)	Full	90	60	75	75	75	full	full
			Min. Adj. Screw (mm)	0.44	0.44	0.44	0.44	0.44	0.44	----	----

T-2								
Pmbar	GAS							
	G20		G31		G31		G31	
	Inlet	Mnfld	Inlet	Mnfld	Inlet	Mnfld	Inlet	Mnfld
Nominal	20	12.5	29	25	37	25	50	25
Minimum	17	12.5	25	25	30	25	42.5	25
Maximum	25	12.5	35	25	45	25	57.5	25

# TECHNICAL DATA

## T-3

Country	Category	Gas	Pmbar	
			Inlet	Manifold
AT DK IE PT ES IT SE FI GR CH GB	12H	G20	20	12.5
DE LU	12E	G20	20	12.5
FR	12Er	G20	20	12.5
NL	13P	G31	30	25
FR GB BE IE GR	13P	G31	37	25
NL GB BE ES DE GR FR	13P	G31	50	25

# TECHNICAL DATA

## T-4

Models	Burner Combination (# Burner @ kW)								$\Sigma Q_n$		Gas Consumption	
	Open Top Burner	Hot Top Burner	Fry Top Burner	French Top			Std Oven	Conv. Oven	G20	G31	m <sup>3</sup> /hr	
				Inner	Middle	Outer					G20	G31
FV361E	----	----	3 @ 26.4	----	----	----	1 @ 10.2	----	36.6	36.6	3.87	1.49
FV361E	----	----	----	3.5	3.5	6.0	1 @ 10.2	----	23.2	23.2	2.45	0.95
FK361E	----	----	3 @ 26.4	----	----	----	----	1 @ 8.8	35.2	35.2	3.72	1.44
K361E	----	----	----	3.5	3.5	6.0	----	1 @ 8.8	21.8	21.8	2.31	0.89
FV362E	4 @ 24.0	----	----	----	----	----	1 @ 10.2	----	34.2	34.2	3.62	1.40
	2 @ 12.0	1 @ 10.2	----	----	----	----	10.2	----	32.4	32.4	3.42	1.32
	2 @ 12.0	----	1 @ 8.8	----	----	----	10.2	----	31.0	31.0	3.28	1.27
	----	2 @ 20.4	----	----	----	----	10.2	----	30.6	30.6	3.23	1.25
	----	2 @ 10.2	1 @ 8.8	----	----	----	1 @ 10.2	----	29.2	29.2	3.09	1.20
FK362E	4 @ 24.0	----	----	----	----	----	----	1 @ 8.8	32.8	32.8	3.97	1.34
	2 @ 12.0	1 @ 10.2	----	----	----	----	----	8.8	31.0	31.0	3.28	1.27
	2 @ 12.0	----	1 @ 8.8	----	----	----	----	8.8	29.6	29.6	3.12	1.21
	----	2 @ 20.4	----	----	----	----	----	8.8	29.2	29.2	3.09	1.20
	----	1 @ 10.2	1 @ 8.8	----	----	----	----	1 @ 8.8	27.8	27.8	2.94	1.14
FV363E	6 @ 36.0	----	----	----	----	----	1 @ 10.2	----	46.2	46.2	4.88	1.89
	4 @ 24.0	1 @ 10.2	----	----	----	----	10.2	----	44.4	44.4	4.69	1.81
	2 @ 12.0	----	1 @ 8.8	----	----	----	10.2	----	43.0	43.0	4.55	1.76
	12.0	1 @ 10.2	1 @ 8.8	----	----	----	10.2	----	41.2	41.2	4.36	1.68
	12.0	2 @ 20.4	----	----	----	----	10.2	----	42.6	42.6	4.50	1.74
	12.0	----	2 @ 17.6	----	----	----	10.2	----	39.8	39.8	4.21	1.63
	2 @ 12.0	1 @ 10.2	2 @ 17.6	----	----	----	10.2	----	38.0	38.0	4.02	1.55
	----	2 @ 20.4	1 @ 8.8	----	----	----	10.2	----	39.4	39.4	4.16	1.61
	----	2 @ 30.6	----	----	----	----	1 @ 10.2	----	40.8	40.8	4.31	1.67

# TECHNICAL DATA

## T-4

Models	Burner Combination (# Burner @ kW)							$\Sigma Q_n$		Gas Consumption m <sup>3</sup> /hr		
	Open Top Brn	Hot Top Brn	Fry Top Brn	French Top			Std Oven	Conv. Oven	G20	G31	G20	G31
				Inner	Middle	Outer						
FK363E	6 @36.0	----	----	----	----	----	----	1 @8.8	44.8	44.8	4.74	1.83
	4 @24.0	1 @10.2	----	----	----	----	----	8.8	43.0	43.0	4.55	1.76
	2 @24.0	----	1 @ 8.8	----	----	----	----	8.8	41.6	41.6	4.40	1.70
	2 @12.0	1 @10.2	1 @ 8.8	----	----	----	----	8.8	39.8	39.8	4.21	1.63
	2 @12.0	1 @20.4	----	----	----	----	----	8.8	41.2	41.2	4.36	1.68
	2 @12.0	----	2 @17.6	----	----	----	----	8.8	38.4	38.4	4.06	1.57
	----	1 @10.2	2 @17.6	----	----	----	----	8.8	36.6	36.6	3.87	1.50
	----	2 @20.4	1 @ 8.8	----	----	----	----	8.8	38.0	38.0	4.02	1.55
	----	3 @30.6	----	----	----	----	----	1 @8.8	39.4	39.4	4.16	1.61
FM12E	2@12.0	----	----	----	----	----	----	----	12.0	12.0	1.27	0.49
	----	1 @10.2	----	----	----	----	----	----	10.2	10.2	1.08	0.42
	----	----	1 @ 8.8	----	----	----	----	----	8.8	8.8	0.93	0.36
FM18E	2 @12.0	----	----	----	----	----	----	----	12.0	12.0	1.27	0.49
	----	1 @10.2	----	----	----	----	----	----	10.2	10.2	1.08	0.42
	----	----	1 @ 8.8	----	----	----	----	----	8.8	8.8	0.93	0.36
FM24E	4 @24.0	----	----	----	----	----	----	----	24.0	24.0	2.54	0.98
	2 @12.0	1 @10.2	----	----	----	----	----	----	22.2	22.2	2.35	0.91
	2 @12.0	----	1 @ 8.8	----	----	----	----	----	20.8	20.8	2.20	0.85
	----	2 @20.4	----	----	----	----	----	----	20.4	20.4	2.16	0.83
	----	----	2 @17.6	----	----	----	----	----	17.6	17.6	1.86	0.72
FM361E	----	----	3 @26.4	----	----	----	----	----	26.4	26.4	2.79	1.08
	----	----	----	3.5	3.5	6.0	----	----	13.0	13.0	1.37	0.53



# TECHNICAL DATA

## T-4

Models	Burner Combination (# Burner @ kW)								$\Sigma Q_n$		Gas Consumption m <sup>3</sup> /hr	
	Open Top Brn	Hot Top Brn	Fry Top Brn	French Top			Std Oven	Conv. Oven	G20	G31	G20	G31
				Inner	Middle	Outer						
FM362E	4 @ 24.0	----	----	----	----	----	----	----	24.0	24.0	2.54	0.98
	2 @ 12.0	1 @ 10.2	----	----	----	----	----	----	22.2	22.2	2.35	0.91
	2 @ 12.0	----	1 @ 8.8	----	----	----	----	----	20.8	20.8	2.20	0.85
	----	2 @ 20.4	----	----	----	----	----	----	20.4	20.4	2.16	0.83
	----	1 @ 10.2	1 @ 8.8	----	----	----	----	----	19.0	19.0	2.01	0.78
FM363F	6 @ 36.0	----	----	----	----	----	----	----	36.0	36.0	3.81	1.47
	4 @ 24.0	1 @ 10.2	----	----	----	----	----	----	34.2	34.2	3.62	1.40
	4 @ 24.0	----	1 @ 8.8	----	----	----	----	----	32.8	32.8	3.47	1.34
	2 @ 12.0	1 @ 10.2	1 @ 8.8	----	----	----	----	----	31.0	31.0	3.28	1.27
	2 @ 12.0	2 @ 20.4	----	----	----	----	----	----	32.4	32.4	3.42	1.32
	2 @ 12.0	----	2 @ 17.6	----	----	----	----	----	29.6	29.6	3.13	1.21
	----	1 @ 10.2	2 @ 17.6	----	----	----	----	----	27.8	27.8	2.94	1.13
	----	2 @ 20.4	1 @ 8.8	----	----	----	----	----	29.2	29.2	3.09	1.19
	----	3 @ 30.6	----	----	----	----	----	----	30.6	30.6	3.23	1.25
FB12E	2 @ 12.0	----	----	----	----	----	----	----	12.0	12.0	1.27	0.49
	----	1 @ 10.2	----	----	----	----	----	----	10.2	10.2	1.08	0.42
	----	----	1 @ 8.8	----	----	----	----	----	8.8	8.8	0.93	0.36
FB18E	2 @ 12.0	----	----	----	----	----	----	----	12.0	12.0	1.27	0.49
	----	1 @ 10.2	----	----	----	----	----	----	10.2	10.2	1.08	0.42
	----	----	1 @ 8.8	----	----	----	----	----	8.8	8.8	0.93	0.36
FB24E	4 @ 24.0	----	----	----	----	----	----	----	24.0	24.0	2.54	0.98
	2 @ 12.0	1 @ 10.2	----	----	----	----	----	----	22.2	22.2	2.35	0.91
	2 @ 12.0	----	1 @ 8.8	----	----	----	----	----	20.8	20.8	2.20	0.85
	----	2 @ 20.4	----	----	----	----	----	----	20.4	20.4	2.16	0.83
	----	----	2 @ 17.6	----	----	----	----	----	17.6	17.6	1.86	0.72

# **TECHNICAL DATA** **T-4**

Models	Burner Combination (# Burner @ kW)								Σ Qn		Gas Consumption m <sup>3</sup> /hr	
	Open Top Brn	Hot Top Brn	Fry Top Brn	French Top			Std Oven	Conv. Oven	G20	G31	G20	G31
				Inner	Middle	Outer						
FB361E	----	----	3 @26.4	----	----	----	----	----	26.4	26.4	2.79	1.08
	----	----	----	3.5	3.5	6.0	----	----	13.0	13.0	1.37	0.53
FB362E	4 @24.0	----	----	----	----	----	----	----	24.0	24.0	2.54	0.98
	2 @12.0	1 @10.2	----	----	----	----	----	----	22.2	22.2	2.35	0.91
	2 @12.0	----	1 @ 8.8	----	----	----	----	----	20.8	20.8	2.20	0.85
	----	2 @20.4	----	----	----	----	----	----	20.4	20.4	2.16	0.83
	----	1 @10.2	1 @ 8.8	----	----	----	----	----	19.0	19.0	2.01	0.78
FB363E	6 @36.0	----	----	----	----	----	----	----	36.0	36.0	3.81	1.47
	4 @24.0	1 @10.2	----	----	----	----	----	----	34.2	34.2	3.62	1.40
	2 @24.0	----	1 @ 8.8	----	----	----	----	----	32.8	32.8	3.47	1.34
	2 @12.0	1 @10.2	1 @ 8.8	----	----	----	----	----	31.0	31.0	3.28	1.27
	2 @12.0	2 @20.4	----	----	----	----	----	----	32.4	32.4	3.42	1.32
	2 @12.0	----	2 @17.6	----	----	----	----	----	29.6	29.6	3.13	1.21
	----	1 @ 10.2	2 @17.6	----	----	----	----	----	27.8	27.8	2.94	1.14
	----	2 @20.4	1 @ 8.8	----	----	----	----	----	29.2	29.2	3.09	1.20
	----	3 @30.6	----	----	----	----	----	----	30.6	30.6	3.23	1.25

# **TECHNICAL DATA** **T-4A**

MODELS	BURNER COMBINATION (# Burner @)kW						$\Sigma$ Qn		GAS CONSUMPTION m <sup>3</sup> /hr	
	OPEN TOP BROILER 4.2kW	UNIT BROILER			STD. OVEN 10.2kW	CONV. OVEN 8.8kW				
		18" 5.3kW	24" 7.0kW	36" 8.8kW			G20	G31	G20	G31
FIRB36E	----	----	----	1 @8.8	----	----	8.8	8.8	0.93	0.36
FMJ24E	----	1 @ 5.3	----	----	----	----	5.3	5.3	0.56	0.22
FMJ36E	----	----	1 @ 7.0	----	----	----	7.0	7.0	0.74	0.29
FMJ48E	----	2 @10.6	----	----	----	----	10.6	10.6	1.12	0.43
FMJ60E	----	1 @ 5.3	1 @ 7.0	----	----	----	12.3	12.3	1.30	0.50
FMJ72E	----	----	2 @14.0	----	----	----	14.0	14.0	1.48	0.57
FMJ84E	----	2 @10.6	1 @ 7.0	----	----	----	17.6	17.6	1.86	0.72
FMJ96E	----	1 @ 5.3	2 @ 14.0	----	----	----	19.3	19.3	2.04	0.79
FCB25E	4 @16.8	----	----	----	----	----	16.8	16.8	1.78	0.69
FCB30E	5 @21.0	----	----	----	----	----	21.0	21.0	2.22	0.86
FCB36E	6 @25.2	----	----	----	----	----	25.2	25.2	2.66	1.03
FCB47E	8 @33.6	----	----	----	----	----	33.6	33.6	3.55	1.37
FVCB36E	6 @25.2	----	----	----	1 @10.2	----	35.4	35.4	3.74	1.45
FVCB47E	8 @33.6	----	----	----	1 @10.2	----	43.8	43.8	4.63	1.79
FKCB36E	6 @25.2	----	----	----	----	1 @ 8.8	34.0	34.0	3.60	1.39
FKCB47E8 @	8 @33.6	----	----	----	----	1 @ 8.8	42.4	42.4	4.52	1.73

# Notes

**WOLF RANGE COMPANY**  
**LIMITED COMMERCIAL EQUIPMENT WARRANTY**  
**EFFECTIVE APRIL 1, 1995**

The Wolf Range Company (Company) warrants to the original owner that the product is free from defect in material and workmanship. This warranty shall be in effect for one (1) year from the date of installation, but shall not exceed eighteen (18) months from the date of shipment. The warranty is limited, at the option of the company, to the replacement or repair of any part found by the company to be defective. The warranty covers labor charges for products or parts installed in the United States and Canada. Labor charges shall be covered to the extent the performance is effected within 50 miles from an authorized servicer.

**THE WARRANTY DOES NOT COVER:**

- Misused, abused or improperly installed.
- Exposure to harsh chemicals .
- Altered or modified by persons other than authorized Wolf servicers.
- Where serial numbers have been altered or removed.
- Damage during transit or handling.
- Damage by other than genuine Wolf replacement parts.
- Damage by flood, fire or other acts of God.

**THE OWNER SHALL BE RESPONSIBLE FOR:**

- Proper installation and compliance with local codes.
- Supplying proper gas type and pressure.
- Making product reasonably accessible for service.
- Electrical connections, ventilation requirements and scheduled maintenance.
- Observation of instructions in owners manual.
- Use of qualified servicers only.

The product is intended to be used for commercial purposes. The warranty is void if the product is used for other than commercial purposes. Replacement parts must be supplied by Wolf authorized dealers and defective parts returned intact to same. Documents verifying ownership and installation date are required. Stainless steel fry tanks are warranted for five (5) years from the date of installation. Labor shall be covered for one (1) year. No warranty applies to range light bulb.

Warranty applies only to products manufactured on or after April 1, 1995 according to the manufacture/date code. The company shall not be liable for any consequential damages, direct or special, claims of loss of use, claims of loss of profit, or any other loss, cost or expense.

**THIS WARRANTY CONSTITUTES THE EXCLUSIVE REMEDY OF THE COMPANY. THIS WARRANTY SET FORTH HEREIN IS EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.**

Some areas do not allow limitations on whether, or how long, an implied warranty lasts, so the limitation may not apply to you. Some areas do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific rights, you may also have other rights that vary from location to location.

The WOLFRANGE COMPANY LLC  
19600 South Alameda Street, Compton, California 90221  
(888) 639-9653

---

## IMPORTANT INFORMATION

---

When requesting information, Owners Guides, replacement parts or service, always refer to the model and serial number of your unit. The serial plate is located inside the lower front panel. \* For your convenience, space is provided below to record this information for future reference.

SERIAL NO.

---

MODEL NO.

---

DEALER:

---

INSTALLATION DATE:

---

\* Location of serial plate on IRB Series and CMJ Series is under the drip tray at right front corner.

### IMPORTANT

This equipment is design certified by a "Notified Body" under the Gas Appliance Directive (G.A.D.) and the Electromagnetic Compatibility Directive (EMC) as indicated on the Equipment Rating plate. Any modification without written permission of Wolf Range Company voids the certification and warranty of this unit.

**FOR SAFE OPERATION AND PROPER VENTILATION, KEEP SPACE BETWEEN COOKING EQUIPMENT AND HOOD FREE FROM ANY OBSTRUCTION.**

Your selection of WOLF equipment is your assurance of quality and dependability that reflects over 65 years of experience in manufacturing the finest commercial gas cooking equipment. You can always rely on your WOLF dealer and the WOLF company to stand behind every WOLF product anywhere in the world. For additional equipment, service and information, contact your WOLF dealer.

***The WOLF RANGE COMPANY LLC***

19600 So. Alameda Street, Compton, CA 90221-6291  
P.O. Box 7050, Compton, California 90224-7050 USA  
(888) 639-9653