

INSTALLATION & OPERATION OWNER'S MANUAL



CHALLENGER RANGES GAS OPERATED

Models: CHR (or) CHSSR and KCHR (OR) KCHSSR

PRE-INSTALLATION:

Carefully check appliance for freight damage. Report any damage to the carrier. Check appliance rating plate for type of gas. If appliance does not correspond to your type of gas, contact your dealer.

- INSTALLATION
- OPERATION
- MAINTENANCE



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 the installation and operating instructions before servicing this appliance.

NOTE TO INSTALLER: MANUAL MUST REMAIN WITH APPLIANCE
NOTE TO USER: RETAIN THIS MANUAL FOR FUTURE REFERENCE

The **WOLF RANGE COMPANY LLC**

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(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 Service Center.

DEFINITIONS QUALIFIED AND/OR AUTHORIZED OPERATING PERSONNEL

Qualified or authorized operating personnel are those who have carefully read the information in this manual and are familiar with the equipment's functions 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 or local authorities having jurisdiction. Reference in the United States of America. *National Fuel Gas Code ANSI Z223.1* In Canada-- *Canadian Standard CAN/CGA-B149.1 (Nat. Gas) or CAN/CGA-B149.2 (Propane)*.
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 in the absence of local codes with the *National Electrical Code ANSI/N.F.P.A. No. 70*. In Canada, follow the *Canadian Electric Code, CSA-C22.2*. 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

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.

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 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.

Ranges with Snorkler™ Ovens should be installed on 6" legs or casters allowing two inches clearance 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.

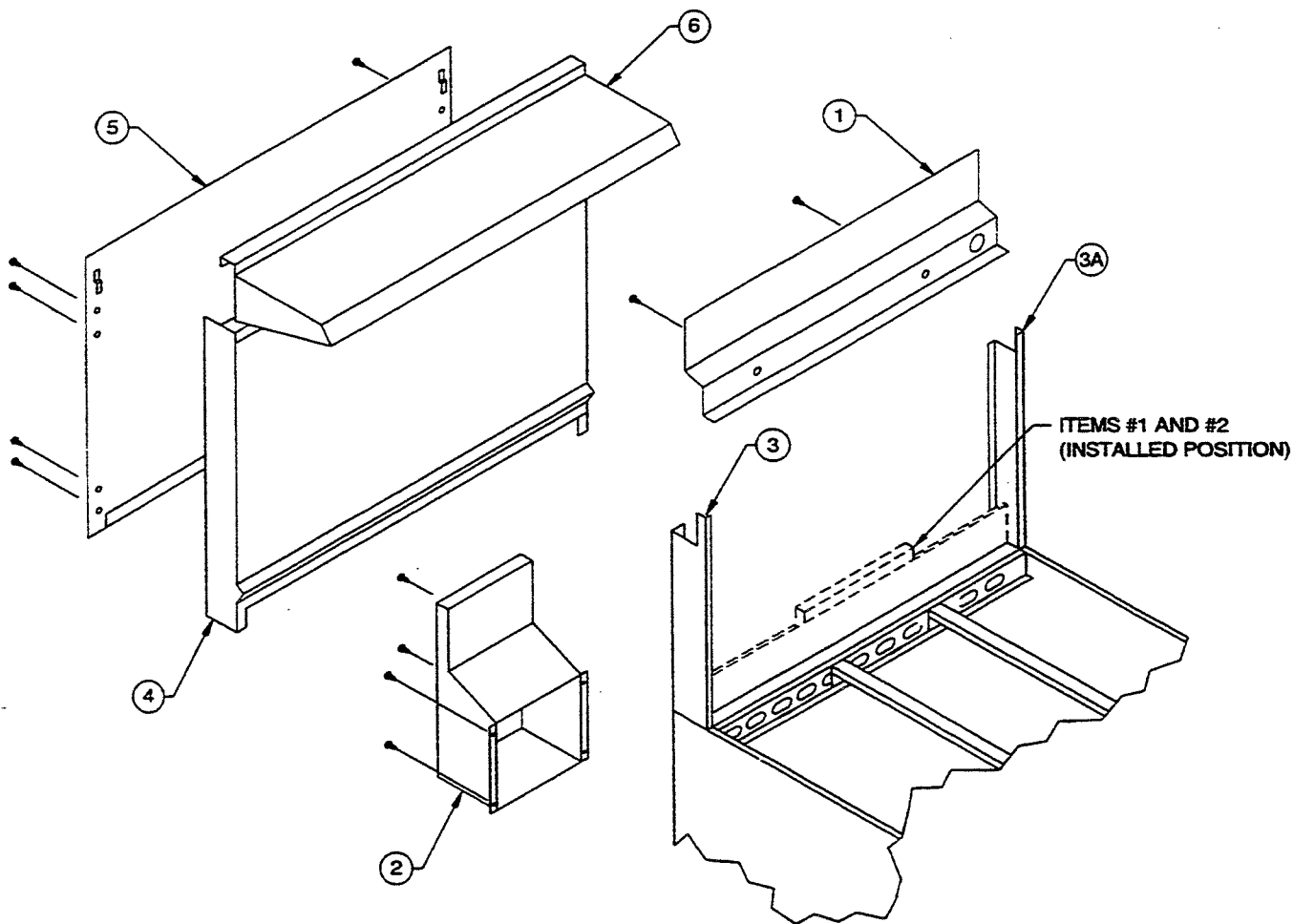
INSTALLATION CLEARANCES

Minimum clearance from combustible materials 10" from side and 2" from back. For installation with 6" adjustable legs or 5" casters on combustible floor, 3" casters on non-combustible floor. If legs are removed, appliance must be installed on non-combustible curb or platform, with front of appliance projecting 3" beyond curb or platform. Legs or casters must be tightened securely.

NOTE: When casters are incorporated, see notice on back page.

SPECIAL NOTES: This appliance is 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.

DESIGNED AND ENGINEERED FOR COMMERCIAL USE ONLY



HIGH SHELF INSTALLATION INSTRUCTIONS

- 1) OPEN CRATE.
- 2) OPEN BOXES AND IDENTIFY THE FOLLOWING ITEMS: (MAKE SURE THEY ARE ALL THERE BEFORE PROCEEDING) 1 THRU 6 AND A BAG OF 16 TO 20 SHEET METAL SCREWS. NOTE: A PHILLIPS SCREW DRIVER IS REQUIRED.
- 3) PLACE IN POSITION LH (ITEM #3) AND RH (ITEM #3A) HIGH SHELF SUPPORT CHANNELS WITH 3 SCREWS EACH, YOU MAY HAVE TO ROCK THE CHANNEL TO SLIP IT UNDER THE FLUE BACK PANEL.
- 4) PLACE IN POSITION THE FLUE DEFLECTOR (ITEM #1) AND SECURE IT WITH 2 SCREWS.
- 5) POSITION FLUE BOX (ITEM #2) AND SECURE IT WITH 2 SCREWS ON EACH SIDE.
- 6) INSTALL HIGH-RISER (ITEM #4), SLIP IT OVER THE SUPPORT CHANNELS AND ROCK IT UNTIL IT SEATS. SECURE IT WITH 2 SCREWS ON EACH SIDE.
- 7) ADD HIGH SHELF BACK PANEL (ITEM #5) WITH 3 SCREWS ON EACH SIDE (BACK PANEL HOOKS INTO RISER).
- 8) PLACE HIGH SHELF (ITEM #6) BY HOOKING IT OVER THE RISER, NO FASTNERS.

GENERAL

Upon receipt of Wolf equipment, thoroughly inspect it for any damage during shipment. If damage is observed, contact the delivering carrier immediately.

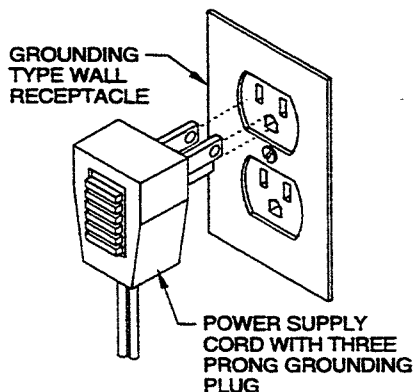
Safe and satisfactory operation of your Wolf "RESTAURANT" Range depends to a great extent upon its proper installation. In the USA, installations should be made in accordance with State and Local Codes or in the absence of Local Codes with the National Gas Fuel Code ANSI-Z223.1-1988.

In Canada, installation should be made in accordance with CAN/CGA-B149.1 and CAN/CGA-B149.2 "Installation Code for Gas Burning Appliances and Equipment" and CSA Standard C22.1- "Canadian Electrical Code Part I" and local codes.

WARNING: ELECTRICAL GROUNDING INSTRUCTIONS

Wolf Challenger Snorkler™ ranges require a 120 volt supply to operate the control system and circulating fan. The supply cord provided on the appliance is equipped with a 3 prong (grounding) plug for protection against shock hazard. The electrical service in the building must be equipped with a properly grounded three prong receptacle. Do not cut or remove the grounding prong from this plug.

A wiring diagram covering the control circuit for all Wolf Challenger Snorkler™ ovens is located adjacent to the motor on the rear panel of the range. (See diagram on page 14).



WARNING

DO NOT ATTEMPT TO OPERATE THIS APPLIANCE IN THE EVENT OF A POWER FAILURE.

BURNERS: REMOVE WIRE FROM EACH BURNER BEFORE INSTALLING APPLIANCE.

DISCONNECT POWER SUPPLY TO APPLIANCE BEFORE CLEANING OR SERVICING.

GAS CONNECTIONS

Connect unit to gas supply line. Use 3/4 inch iron pipe or larger. 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: 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 top or hot tops.

Be sure adequate gas pipe is used. If flexible hose is used, it must be commercial grade 3/4" I.D. or larger.

TEST FOR LEAKAGE

To check for leaks, use a commercial leak detecting solution or soap suds.

CAUTION: DO NOT USE OPEN FLAME TO DETECT GAS LEAK. Supply line must be of adequate size to properly service all gas appliances. Shut-off valve is required for appliances.

GAS MANIFOLD PRESSURE REQUIREMENTS

FOR NATURAL GAS - Standard orifices are set for 5" WC (Water Column). A natural gas pressure regulator is installed.

FOR PROPANE (LP) GAS - Standard orifices are set for 10" WC (Water Column). A propane gas pressure regulator is installed.

GAS SUPPLY PRESSURE: Maximum line pressure for Natural and LP Gas - 14" WC (Water Column) 1/2 psi (3.5 kpa). Minimum line pressure for Natural Gas - 7" WC (Water Column). Minimum line pressure for LP Gas - 11" WC (Water Column).

GAS PRESSURE REGULATOR: The unit must be used with a gas pressure regulator for controlling and maintaining a uniform gas pressure in the gas manifold. The burner orifices, etc., are sized for the gas pressure delivered by the regulator supplied. **REGULATOR MUST NOT BE REMOVED.**

CAUTION: THE MAXIMUM GAS SUPPLY PRESSURE TO THE REGULATOR SHOULD NEVER EXCEED 14" WC (WATER COLUMN) 1/2 PSI (3.5 KPA).

IMPORTANT: REMOVE THE LOWER PANEL BURNER SHIELD TO ADJUST AIR SHUTTER ON OVEN BURNER.

OVEN DOOR SPRING ADJUSTMENT

Remove burner box cover and adjust spring eyebolt nut. Tighten nut until the spring holds the door closed, then tighten nut another 4-5 turns.

GRIDDLE PLATE ADJUSTMENT

Leveling bolts are provided under each griddle plate at the rear, should you desire the griddle plate to slope forward.

FLOOR INSTALLATION ON LEGS

The 6" adjustable legs must be tightened securely into range base. Level each range by turning the foot portion of the adjustable legs.

OVEN LEVELING (CURB MOUNT ONLY)

Remove 2 screws holding oven bottom. Pull oven bottom out of compartment. (4) Leveling bolts are located near corners of burner compartment adjust four corner bolts to level unit. Replace oven bottom.

GRIDDLE 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.

For cleaning, warm water plus a cleaning abrasive (such as a cleanser) will do an excellent cleaning job. Use plenty of water - it will not crack or damage a Wolf Griddle. If you prefer to use a griddle brick, be sure it is of the fine-grit type. 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 cleaning, rinse the racks with clean water and dry with a dry cloth. To remove heavily burned on oil, soapy metal pads may be used 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.

HIGH 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 manufacturers instructions.
5. Re-install assembly and drip tray by reversing steps 1 thru 3.

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. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish. Do not use abrasive cleaner, strong liquid cleaners on the painted porcelain and stainless surfaces as they will 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.

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.

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Ranges with SNORKLER™ Ovens should be installed on 6" legs or casters allowing two inch clearance 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.

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.

SPECIAL NOTES: This appliance is 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.

WARNING!!

HOT TOPS AND HALF HOT TOPS WERE DESIGNED TO WORK PROPERLY WITH BURNERS SET AT FIXED BTU OUT-PUTS. DO NOT INTER-CHANGE ANY OF THE ORIGINAL TOP ARRANGEMENTS. THIS WILL VOID THE WARRANTY AND MAY DAMAGE UNIT BEYOND REPAIR.

IMPORTANT: Service may be obtained by contacting the Factory Service Department, Factory Representative or Local Service Agency.

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OVEN LIGHTING INSTRUCTIONS

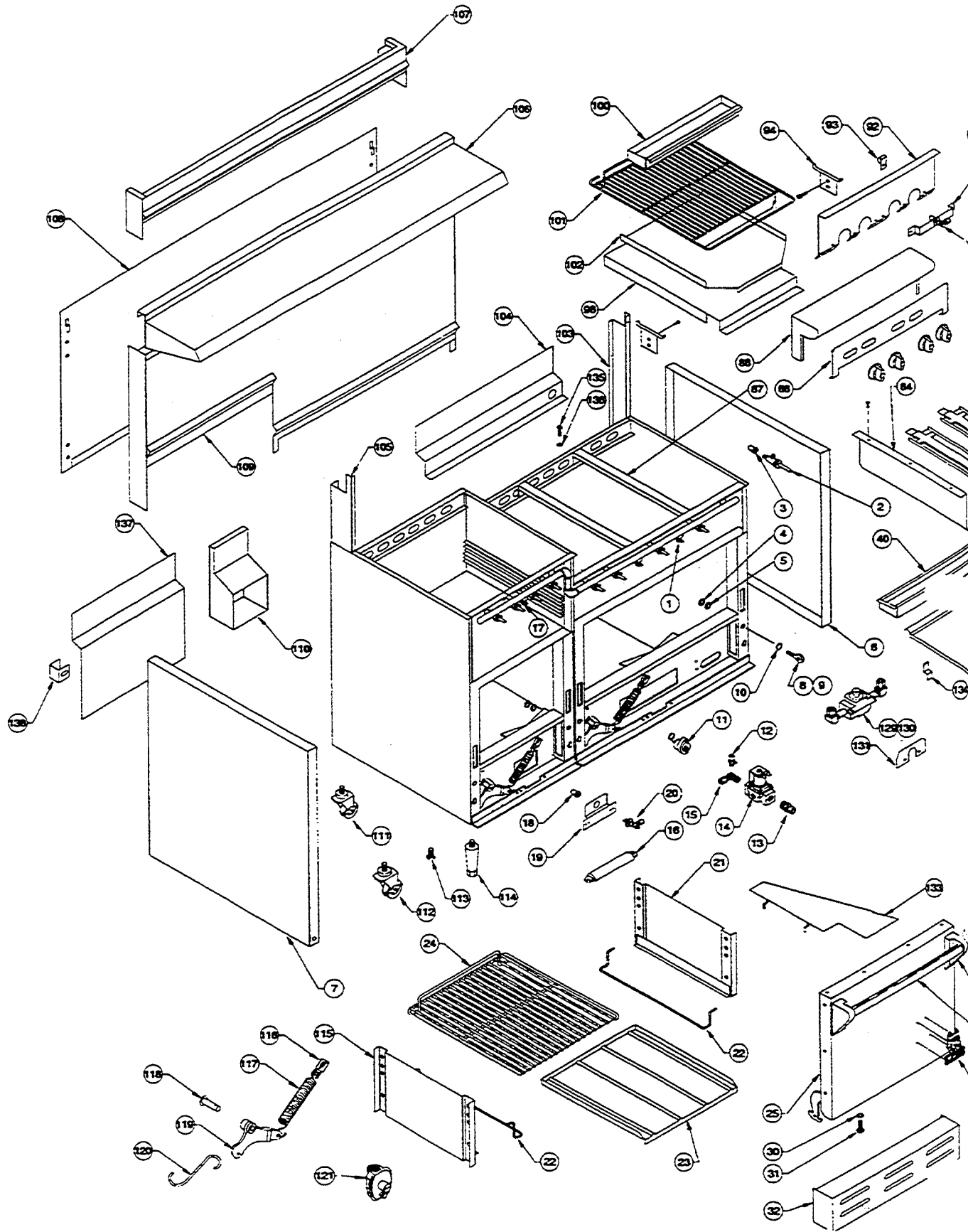
To light oven, turn thermostat to 'OFF' position. Remove appliance louver panel and heat deflector baffle. Depress red button on safety valve and light pilot through opening. Hold red button down for at least 30 seconds. When button is released, pilot should remain lit. Pilot flame may be adjusted with screw on pilot valve, (located just to left of oven thermostat). **Pilot flame must be high enough to heat thermo-couple.** Replace baffle and louvered panel. Turn thermostat to desired temperature. If pilot flame becomes extinguished, wait 5 minutes before attempting to relight, then repeat above procedure. For complete shut-down, turn thermostat and pilot valve to 'OFF'.

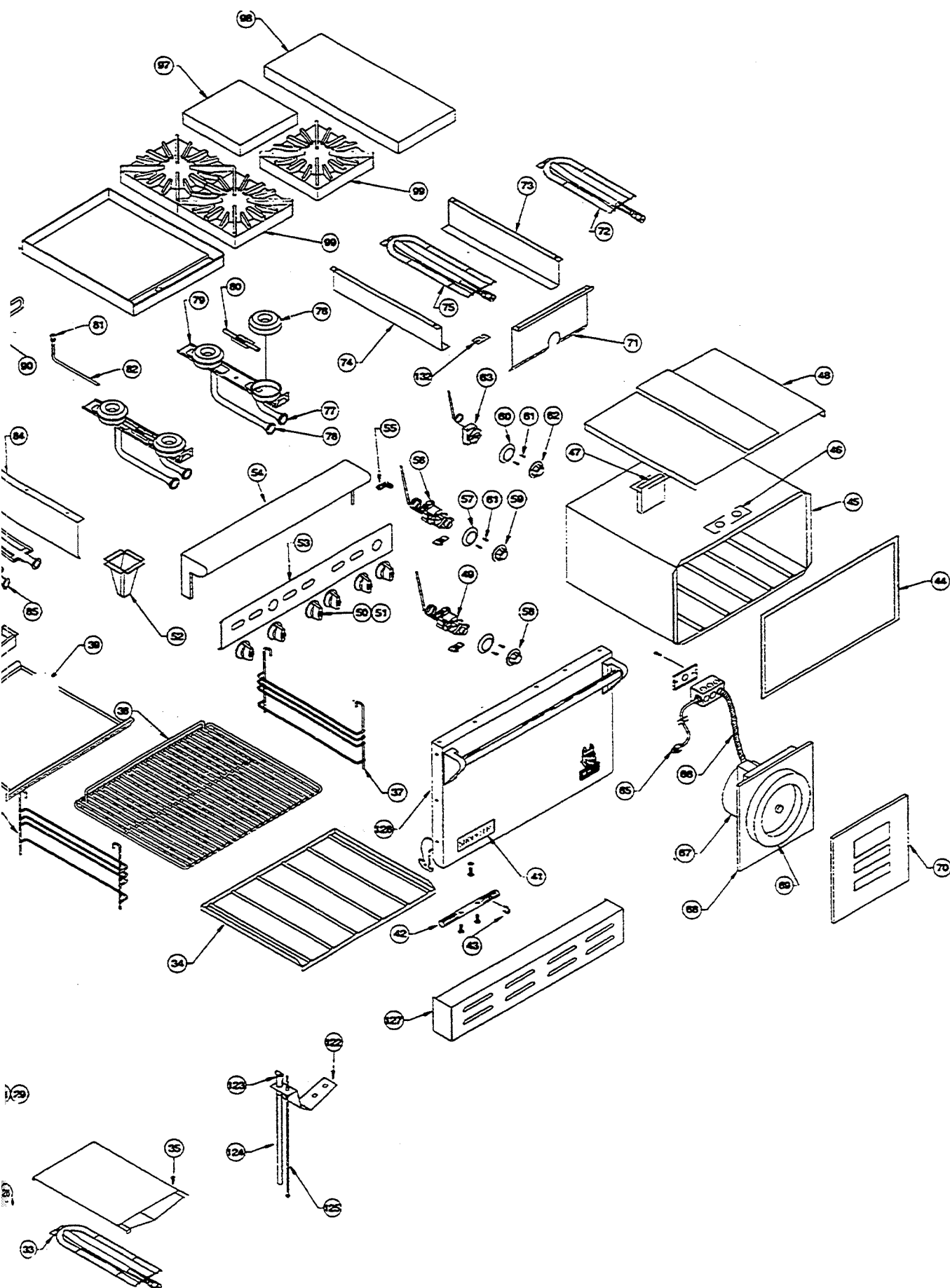
OVEN LIGHTING INSTRUCTIONS SNORKLER™ OVEN

1. Turn of all gas controls.
2. Wait five minutes.
3. Light standing pilots. (If applicable.)
4. Turn toggle switch to "on" position.
5. Adjust back pilot valve so that pilot flame has a sharp blue flame.
6. Turn gas controls to "on" position.
7. For complete shut down turn toggle switch to "off" position.

OPENTOPS, HOTTOPS, HALF HOTTOPS, SALAMANDER, CHEESEMELTER[±], FRY TOP, AND HIGH/LOW BROILER

- A. Turn off all gas controls.
- B. Wait five minutes.
- C. Open pilot burner or carry-over tube adjusting valve 1/4 turn, (counterclockwise).
- D. Light pilot or lighting rod with match.
- E. Adjust flame so there is a slight yellow tip.
- F. If pilot becomes extinguished, repeat A. through E. above.
- G. For complete shutdown, turn all gas control valves to the 'OFF' position, turn the pilot or carry-over tube adjusting valve clockwise fully.
- H. To light Salamander pilot, light the pilot burner located between the two burners on the right side of the broiler. If insufficient gas is flowing to the pilot burner, you can adjust the level of the flame by unscrewing the adjusting screw located through the opening on the right side of the unit.



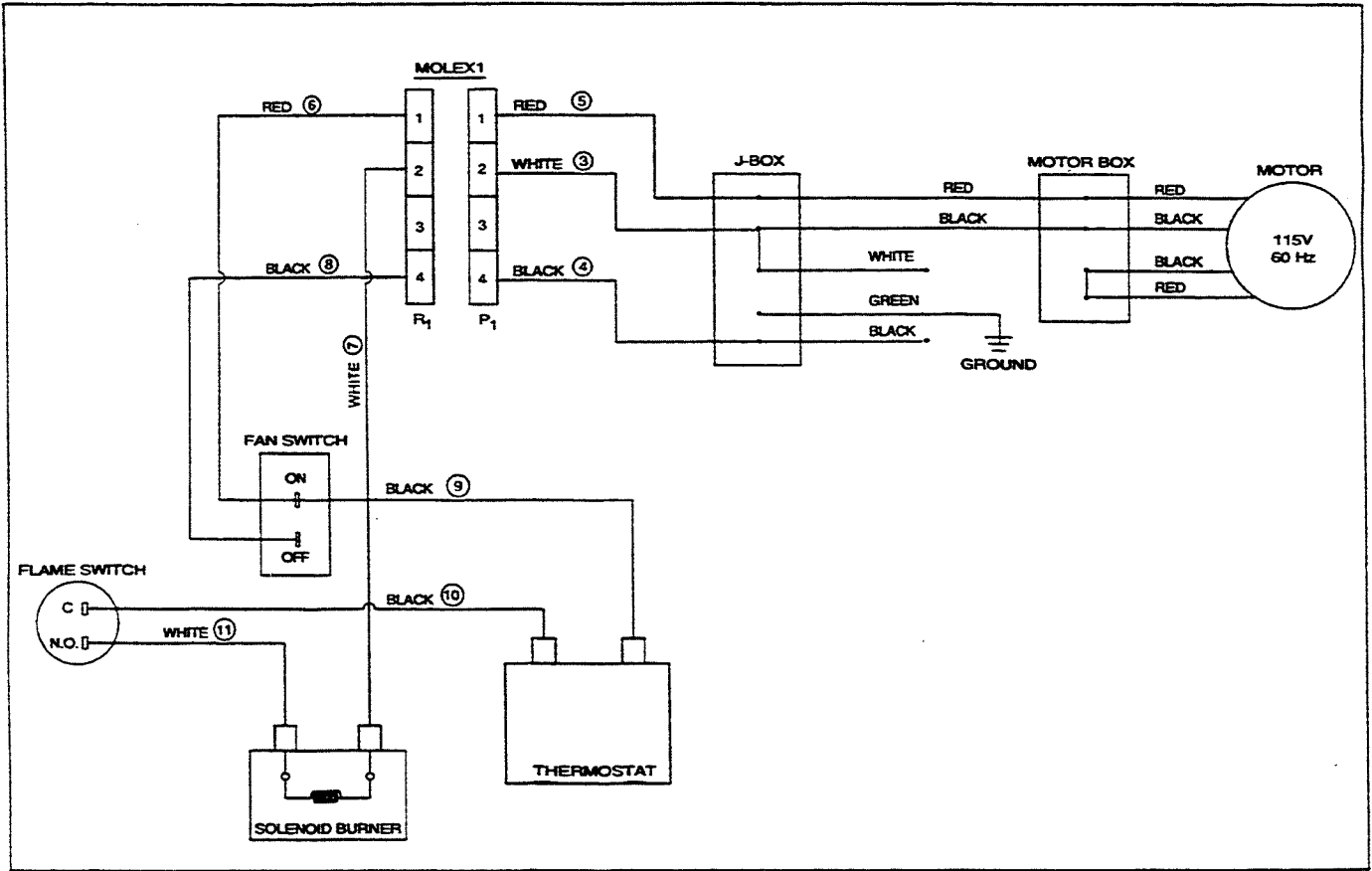


ITEM	PART NO.	DESCRIPTION			
1	719190	Double Pilot Valve	53a	763289	Manifold Cover 34" CHR-S
2	719221	Top Burner Valve	53b	763477	Manifold Cover 29-200 CHR
3	719951	Orifice Hood. Specify Gas	53c	763482	Manifold Cover 18-200 CHR
4	730513	Hex Nut, 3/8-16	53d	763527	Manifold Cover 22" KCHR
5	730310	3/8 Lock Washer	53e	763528	Manifold Cover 34" KCHR
6	756856	Right Side Plant-On CHR	53f	763281	Manifold Cover 11" SK
6a	763638	Right Side Plant-On KCHR	53g	763286	Manifold Cover 22" SK
7	756857	Left Side Plant-On CHR	53h	763291	Manifold Cover 34" SK
7a	763637	Left Side Plant-On KCHR	54	763267A	Bull Nose 11"
8	719353	Trunion Bolt Standard	54a	763268A	Bull Nose 22"
9	718195	Trunion Bolt Snorkler	54b	763269A	Bull Nose 34"
10	730310	3/8 Flt. Steel Washer	54c	763270A	Bull Nose 45"
11	713933	Flame Switch	54d	763271A	Bull Nose 56"
12	719179	Pilot Valve	54e	763272A	Bull Nose 67"
13	719377	Straight Fitting	55	719167	65 Degrees Brass Elbow
14	770085	Solenoid	56	719298	Oven Thermostat
15	719399	Brass Elbow	57	719384	Oven Bazel
16	704617	Thermostat Bulb Housing	58		Griddle Knob
17	719193	Single Pilot Valve	59	710452	Oven Knob (B.L.)
18	719951	Orifice Specify Gas	60	18146	Bazel
19	752590	Orifice Bracket	60a	754032	Mounting Bracket
20	719385	Orifice Elbow	61	730055	Screws
21	759666A	Oven Liner LH	62	718224	Oven Thermostat Knob
22	714475	Standard Rack Guide	63	719202	KX-Thermostat Oven
23	762404	Oven Bottom 18"	64		
24	714469	Oven Rack 18"	65	713845	Snorkler Cord & Plug
25	762434A	Oven Door Assy 18" CR	66	751339A	Conduit Assy.
25a	762430A	Oven Door Assy 29" CR	67	715107	Motor
25b	762435A	Oven Door Assy 18" SS	67a	751316A	Motor & Final Assy.
25c	762421A	Oven Door Assy 29" SS	68	751655A	Motor Mounting Plate
26	719409	Wolf Logo	69	714293	Fan Blade 18" Oven
27	714553	Belly Bar, 18" Oven	69a	715106	Fan Blade 29" Oven
27a	714552	Belly Bar, 29" Oven	70	751251	Blower Cover
28	719621	Handle Bracket Left	71	763459	11" Fry Top, Hot Top Heat Baffle
29	719622	Handle Bracket Right	71a	763460	22" Fry Top, Hot Top Heat Baffle
30	730325	Washer	71b	763451	33" Fry Top, Hot Top Heat Baffle
31	730028	Screw 10-24 X 1"	72	714591	Fry Top Burner 763370A
32	757744A	Louver Panel 18" CR	73	763458	Fry Top - Hot Top Aeration Plate
32a	757745A	Louver Panel 18" SS	74		
33	714204	Oven Burner	75	714592	Hot Top Burner 763371A
34	762405	Oven Bottom 29"	75	714540	Burner Head
35	705085A	Oven Bottom Deflector Assy. 18"	77	714542	Front Venturi
35a	705035A	Oven Bottom Deflector Assy. 29"	78	714543	Rear Venturi
36	715119-03	Rack Guide Snorkler Left	79	763205	Burner Bracket
37	715118-C3	Rack Guide Snorkler Right	80	763684A	Pilot Flash Tube Assy
38	714373	Oven Rack 29"	81	763833	Pilot Assy. Open Top RH
39	763766A	11" Drip Pan	82	763834	Pilot Assy. Fry Top
39a	763763A	18" Drip Pan	83	763835	Pilot Assy. Hot Top
39b	763760A	29" Drip Pan	83a	763831	Pilot Assy. HB 22"
39c	752769	11" HB Drip Pan	83b	763832	Pilot Assy. HB 11"
39d	704269	22" HB Drip Pan	84	763628	Hi-Broiler Insulation Sides
39e	704299	22" LB Drip Pan	85	705178A	Cast Broiler Burner
40	763500	Grease Can 11"	85a		SS Tube Burner
40a	763676A	Grease Can 18"	86	763473	Manifold Cover HB 22"
40b	763677A	Grease Can 29"	86a	763423	Manifold Cover HB 11"
41	75108	Snorkler Logo	87	763204	Burner Grate Support
42	719287	Hinge Pin	88	763836A	Pilot Assy. Open Top LH/Center
43	714589	Hinge Pin "o". Ring	89	719385	Orifice Elbow
44	715111-03	Snorkler 29" Seal	90	719693	HB Aluminum Tubing (11")
44a	714317	Snorkler 18" Seal	91	763487	HB Orifice Bracket
45	752549A	Snorkler Tank 18"	92	763407	HB Burner Shield 22"
45a	752558	Snorkler Tank 18" Cont. Clear	92a	763406	HB Burner Shield 11"
45b	752559	Snorkler Tank 18" SS	93	715194	Pilot Clip
45c	755017A	Snorkler Tank 29"	94	763422	HB Grease Can Guide
46	751355-A2	Vent Tube Assy.	95	763223A	Fry Top 11"
47	755064A	Snorkler Tube Assy.	95a	763224A	Fry Top 22"
48	755042A	Flue Duct Assy.	95b	763225A	Fry Top 34"
49		Griddle Thermostat	95c	763232A	Fry Top 45"
50	719259	Red Knob	95d	763239A	Fry Top 56"
51	719257	Black Knob	95e	763240A	Fry Top 67"
52	763397A	Grease Chute	96		
53	763285	Manifold Cover 22" CHR			

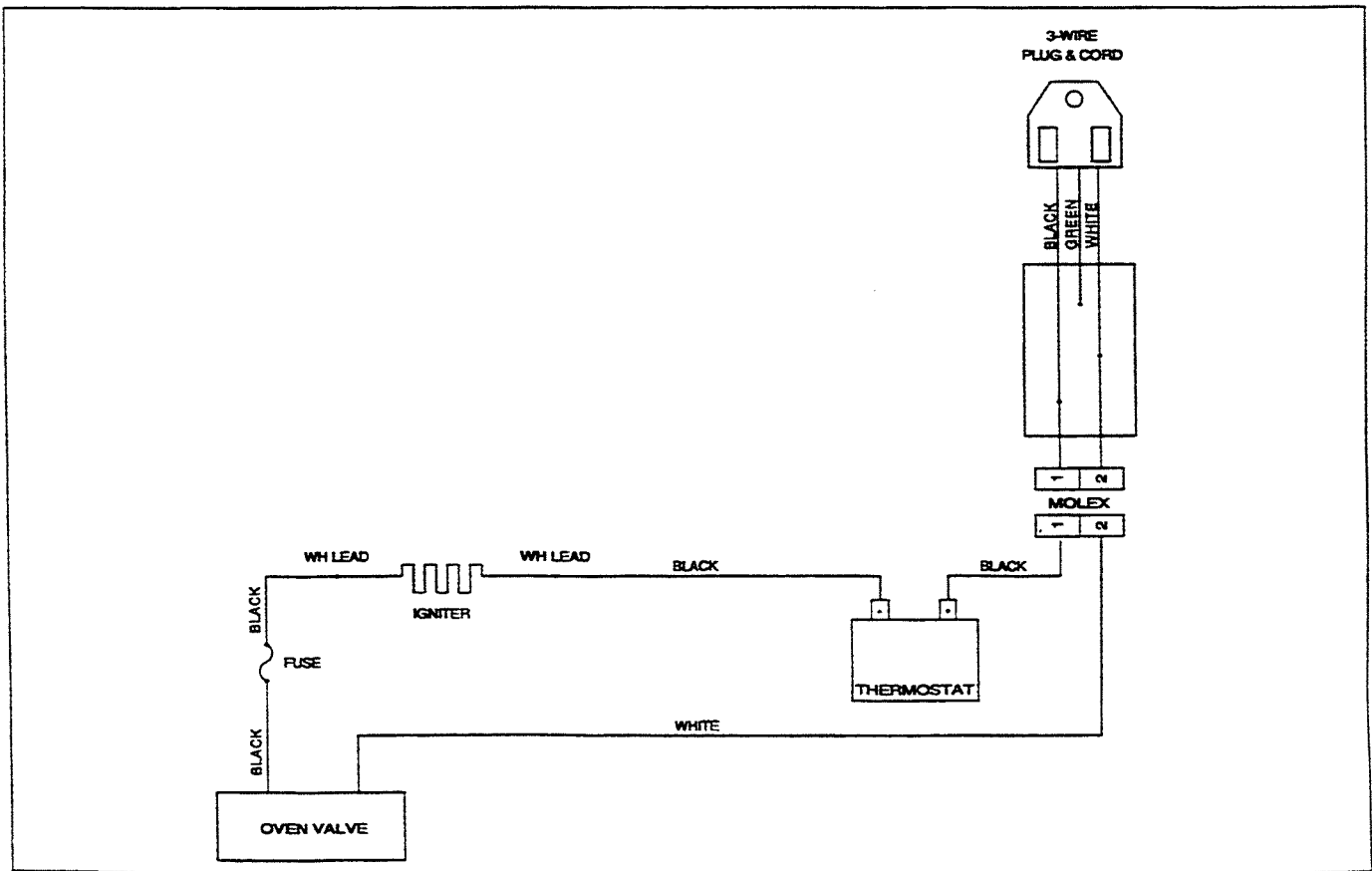
ITEM	PART NO.	DESCRIPTION	ITEM	PART NO.	DESCRIPTION
97	714997	Half Hot Top	109u	763523A	HB22 Hi-Riser SST CHR 45
98	714996	Full Hot Top	109v	763524A	HB22 Hi-Riser SST CHR 56-1/8
99	714985	Open Top Grate	109w	763525A	HB22 Hi-Riser SST CHR 67%
100	763419A	HB Grease Can HB 11"	109x	763649A	HB22 Hi-Riser CRS KCHR 33-5/8
100a	763340A	HB Grease Can HB 22"	109y	763650A	HB22 Hi-Riser CRS KCHR 45
101	714258	HB 22" Broiler Rack	109x	763651A	HB22 Hi-Riser CRS KCHR 56-1/8
101a	714319	HB 11" Broiler Rack	109y	763652A	HB22 Hi-Riser CRS KCHR 67%
102	756238	HB 22" Grease Deflector	109z	763653A	HB22 Hi-Riser SST KCHR 33-5/8
102a	756106	HB 11" Grease Deflector	109aa	763654A	HB22 Hi-Riser SST KCHR 45
103	753286	Left Hand Post CHR	109ab	763655A	HB22 Hi-Riser SST KCHR 56-1/8
103a	755171A	Left Hand Post KCHR	109ac	763656A	HB22 Hi-Riser SST KCHR 67%
104	763466	Flue Deflector 29"	109ad	763722A	Hi-Riser CRS CHR 11%
104a	763465	Flue Deflector 18"	109ad	763723A	Hi-Riser SST CHR 11%
104b	763464	Flue Deflector 11"	109ae	763724A	Hi-Riser CRS CHR 22½
105	753285	Right Hand Post CHR	109af	763725A	Hi-Riser SST CHR 22½
105a	755068A	Right Hand Post KCHR	109ag	763726A	Hi-Riser CRS CHR 33-5/8
106	705402A	11" HS Top CR	109ah	763727A	Hi-Riser SST CHR 33-5/8
106a	705405A	11" HS Top SS	109ai	763728A	Hi-Riser CRS CHR 45
106b	764154A	23" HS Top CR	109aj	763729A	Hi-Riser SST CHR 45
106c	764155A	23 HS Top SS	109ak	763730A	Hi-Riser CRS CHR 56-1/8
106d	705426A	34 HS Top CR	109al	763731A	Hi-Riser SST CHR 56-1/8
106e	705429A	34 HS Top SS	109am	763732A	Hi-Riser CRS CHR 67%
106f	764156A	45 HS Top CR	109an	763733A	Hi-Riser SST CHR 67%
106g	764157A	45 HS Top SS	109ao	763772A	Hi-Riser CRS KCHR 11%
106h	764158A	56 HS Top CR	109ap	763773A	Hi-Riser SST KCHR 11%
106i	764159A	56 HS Top SS	109aq	763774A	Hi-Riser CRS KCHR 22½
106j	705462A	68 HS Top CR	109ar	763775A	Hi-Riser SST KCHR 22½
106k	705465A	68 HS Top SS	109as	763776A	Hi-Riser CRS KCHR 33-5/8
106l	705231A	CH 11½ Stub Front SS	109at	763777A	Hi-Riser CRS KCHR 33-5/8
106m	705235A	CH 23 Stub Front Assy.	109au	763778A	Hi-Riser CRS KCHR 45
106n	758593A	KCH 23 Stub Front Assy.	109av	763779A	Hi-Riser SST KCHR 45
106o	705239A	CH 34 Stub Front Assy. SS	109ax	763780A	Hi-Riser CRS KCHR 56-1/8
106p	755051A	KCH 34 Stub Front Assy.	109ay	763781A	Hi-Riser SST KCHR 56-1/8
106q	705243A	CH 44-3/4 Stub Front Assy. SS	109az	763782A	Hi-Riser CRS KCHR 67%
107	763812A	Stub Back 11½ W/A CHR	109ba	763783A	Hi-Riser SST KCHR 67%
107a	763813A	Stub Back 22½ W/A CHR	110	705033A	Flue Box
107b	763814A	Stub Back 33-5/8 W/A CHR	110a	755012A	KCH Flue Box
107c	763815A	Stub Back 45 W/A CHR	110b	755011A	1xh Non-Convection Oven
107d	763816A	Stub Back 56-1/8 W/A CHR	111	715131	5" Non-Locking Caster
107e	763817A	Stub Back 67½ W/A CHR	112	715132	5" Locking Caster
107f	763818A	Stub Back 11½ W/A KCHR	113	730602	Curb/Base Mounted. Adj. Bolt
107g	763819A	Stub Back 22½ W/A KCHR	114	714498	6" Adjustable Leg
107h	763820A	Stub Back 33-5/8 W/A KCHR	115	759665A	Left Side Oven Liner
107i	763821A	Stub Back 45 W/A KCHR	116	719331	Eye Bolts For Oven Door
107j	763822A	Stub Back 56-1/8 W/A KCHR	117	718361	Door Spring
107k	763823A	Stub Back 67½ W/A KCHR	118	719350	Clevis Pin For Rocker Arm
108	704447	Back Panel 22"	119	719710	Rocker Arm LH
108a	704448	Back Panel 34"	119a	719711	Rocker Arm RH
108b	704449	Back Panel 45"	120	719344	"S" Hooks For Oven Doors
108c	704450	Back Panel 56"	121	720024	Regulator Natural
108d	704451	Back Panel 67"	121a	720025	Regulator Propane
109	763510A	HB11 Hi-Riser CRS 33-5/8	122	714014	Oven Pilot Bracket
109a	763511A	HB11 Hi-Riser CRS 45	123	14269	Pilot Burner Oven
109b	763512A	HB11 Hi-Riser CRS 56-1/8	123a	714465	Pilot Burner Snorkler
109c	763513A	HB11 Hi-Riser CRS 67%	124	719615	1/4 x 18 1/2 Aluminum Tubing
109d	763514A	HB11 Hi-Riser SST 33-5/8	125	714268	Oven Thermocouple
109e	763515A	HB11 Hi-Riser SST 45	126		KCH Oven Door Assy. 29" CR/SS
109f	763516A	HB11 Hi-Riser SST 56-1/8	126a		KCH Oven Door Assy. 18" CR/SS
109g	763517A	HB11 Hi-Riser SST 67%	127	757742A	Louver Panel 29" CR
109h	763641A	HB11 Hi-Riser CRS KCHR 33-5/8	127a	757743A	Louver Panel 29" SS
109i	763642A	HB11 Hi-Riser CRS KCHR 45	128		TS 11 Safety
109j	763643A	HB11 Hi-Riser CRS KCHR 56-1/8	129	714267	TS 11 Safety Assy
109k	763644A	HB11 Hi-Riser CRS KCHR 67%	130	704387A	Oven Burner Baffle
109l	763645A	HB11 Hi-Riser SST KCHR 33-5/8	131	763580	Pilot Bracket/Fry Top - Hot Top
109m	763646A	HB11 Hi-Riser SST KCHR 45	132	763462	Oven Turner RH
109n	763647A	HB11 Hi-Riser SST KCHR 56-1/8	133	705015A	Oven Turner LH
109o	763648A	HB11 Hi-Riser SST KCHR 67%	133a	705015A	Grease Can Stop
109p	763518A	HB22 Hi-Riser CRS CHR 33-5/8	134	763639	Griddle Adjustable Bolt
109q	763519A	HB22 Hi-Riser CRS CHR 45	135	730117	Griddle Adjustable Nut
109r	763520A	HB22 Hi-Riser CRS CHR 56-1/8	136	730541	HB Rear Flue Panel HB 11"
109s	763521A	HB22 Hi-Riser CRS CHR 67%	137	763565	HB Rear Flue Panel HB 22"
109t	763522A	HB22 Hi-Riser SST CHR 33-5/8	137a	763566	HB Flue Back Bracket
			138	756479	

ELECTRICAL DIAGRAMS

WIRING DIAGRAM SNORKLER OVEN



WIRING DIAGRAM REGULAR OVEN W/ELECTRIC IGNITION



The Energy Saver



29" CONVECTION OVEN

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

- Less Gas Consumption...** because it re-
- circulates 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.

TIPS ON USING YOUR CONVECTION OVEN

1. In general, reduce temperature 50 degrees from conventional recipe.
 - a. Bakery products, reduce temperature 50 degrees. Time 25 to 33% less.
 - b. Casserole cookery, reduce temperature about 50 degrees and time 25 to 50%.
 - c. Meat roasting, reduce temperature to 275 degrees - 300 degrees. Use thermometer. Cooking time may be reduced up to 50%.
2. Fan should be "on" at all times while cooking.
3. Check product at 1/2 stated time of regular recipe.
4. Level pans bake more evenly, warped pans will provide uneven baking results.

A GUIDE FOR COOKING TIME & TEMPERATURES

(CONVECTION OVEN ONLY)

This information should be used as a guide in developing your own baking and roasting chart.

MEAT, POULTRY, FISH

	Suggested Time	Suggested Temperature	Your Time	Your Temperature
Roasting	10-15 min./lb.	250° - 300°	_____	_____
Braising	20-25 min./lb.	300°	_____	_____
Cafeteria Beef Rounds (45 lb.)	9 hours	225°	_____	_____
Steaks (1 ½" thick)	10-14 min.	450°	_____	_____
Meat Loaf (4 ¼" x 9")	45 min.-1 hr.	300°	_____	_____
Hamburger Patties	4-8 min.	400°	_____	_____
Bacon	6-10 min.	400°	_____	_____
Sausage Links	8-12 min.	400°	_____	_____
Turkey (24 lb.)	2 ½ - 3 hrs.	300°	_____	_____
Oven Brownd Chicken Parts	40-45 min.	350°	_____	_____
Fish Fillets (4 oz. frozen)	20-25 min.	475°	_____	_____
Fish Sticks (1 oz. frozen)	10 min.	400°	_____	_____

BAKED PRODUCTS

Sheet Cakes (18" x 26")	20 min.	325°	_____	_____
Bar Cookies	15-20 min.	325°	_____	_____
Drop Cookies	8-12 min.	350°	_____	_____
Pie Crust	8-10 min.	400°	_____	_____
Fruit Pies	30 min.	375°	_____	_____
Custard-type Pies	30-45 min.	300°-325°	_____	_____
Meringue, topping for pies	8-10 min.	325°	_____	_____
Fruit Cobbler	30-45 min.	350°	_____	_____
Combread	20 min.	350°	_____	_____
Biscuits	8-10 min.	375°-400°	_____	_____
Muffins	12-15 min.	300°	_____	_____
Yeast Rolls	10-15 min.	300°-325°	_____	_____
Danish Rolls	10 min.	350°	_____	_____
Sweet Rolls	10-15 min.	300°	_____	_____
Hamburger Buns	20 min.	325°	_____	_____
Yeast Bread	20-30 min.	325°	_____	_____

MISCELLANEOUS PRODUCTS

Baked Potatoes (200, 6-8 oz.)	45-60 min.	450°	_____	_____
Toasted Cheese Sandwiches	8-10 min.	350°	_____	_____
Toasty Dog Sandwiches	12 min.	350°	_____	_____
Casseroles (12" x 20" x 2" pan)	20 min.	350°	_____	_____
Casseroles (12" x 20" x 4" pan)	30 min.	275°	_____	_____
Rice, covered (3 lb. per 12" x 20" x 2" pan)	30 min.	325°	_____	_____

FROZEN FOOD PRODUCTS

Fruit Pies	30 min.	400°	_____	_____
Pot Pies, individual	20-30 min.	400°	_____	_____
Casseroles, covered (12" x 20" x 2")	45 min.	400°	_____	_____
Casseroles, refrigerator thawed (12" x 20" x 2" pan)	30 min.	450°	_____	_____
Dinners, individual, covered	10-15 min.	450°	_____	_____
Vegetables, covered (5 lb. per (12" x 20" x 2" pan)	20-30 min.	400°	_____	_____

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 AN 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.

Frequency of service maintenance will be largely dependent on customer usage.

RECOMMENDED SERVICE FREQUENCY:

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 or Propane) and altitude if over 2000 feet. Parts will be shipped C.O.D.

FOR FURTHER INSTRUCTIONS OR MINOR ADJUSTMENTS CALL YOUR LOCAL GAS COMPANY REPRESENTATIVE. OR CONTACT:

**THE WOLF RANGE COMPANY LLC
PARTS & SERVICE DEPARTMENT
(800) 366-9653**

NOTES

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

The Wolf Range Company LLC (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 in tact 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 WOLF RANGE COMPANY LLC
19600 South Alameda Street, Compton, California 90221
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF

IMPORTANT INFORMATION

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

SERIAL NO. _____

MODEL NO. _____

DEALER: _____

INSTALLATION DATE: _____

IMPORTANT

This equipment is design certified by a Nationally Recognized Testing Laboratory, to the appropriate National Standards as indicated on the Equipment Rating Plate. Any modification without written permission of The Wolf Range Company LLC voids the certification and warranty of this unit.

NOTICE: For appliances equipped with casters, the installation shall be made using a connector that complies with the standard for *Connectors of Movable Gas Appliances, ANSI Z21.69* or *Connectors for Movable Gas Appliances, CAN/CGA-6.16*, and a quick-disconnect device comply with the standard for *Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41* or *Quick Disconnect Devices for Use with Gas Fuel, CANI-6.9*. 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 and guard against transmission of strain to the connector. Restraining device may be attached to rear angle supports.

If an appliance is equipped with casters and is connected to the supply piping by means of a connector for movable appliances, the user and maintenance personnel must be aware that there is a restraint on 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.

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 RANGE COMPANY LLC 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

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