

# INSTALLATION & OPERATION OWNER'S MANUAL



Models HB (or) HBi, FHB (or) FHBi

Models FHBO (or) FHBiO

## TOP FIRED BROILERS

with Stainless Steel Radiant or Miracle Ray Burners  
Gas Operated

### 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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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 servicers. 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

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. This appliance is only for professional use and shall be used by qualified people.

#### 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, latest edition. In Canada - Canadian Standard CAN/CGA-B149.1 (Nat. Gas) or CAN/CGA-B149.2 (Propane Gas).
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/NFPA No. 70, latest edition. In Canada, follow the Canadian Electric Code, CSA-C22.2 as applicable. 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 servicers are required to maintain a complete set of service parts manuals and stock a minimum amount of parts for 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.

Safe and satisfactory operation of your Wolf Gas Counter Appliance depends to a large extent upon its proper installation. In USA, installations should be made in accordance with State and Local Codes and National Fuel Gas Code, ANSI-Z223.1, latest edition. In Canada, installations should be made in accordance with CAN/CGA-B149.1 and CAN/CGA-B142.2 "Installation Code for Gas Burning Appliances & Equipment."

#### 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. This information must be obtained from your local gas company or authorized servicer. A separate gas shut-off valve should be installed in the gas line ahead of the unit as required by codes.

### PRESSURE TESTING INSTRUCTIONS:

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 pressures equal to or less than psig 1/2 (3.5 kpa).

### HB or HBi ONLY

Gas supply line must be 3/4" or larger. If flexible or semi-rigid connections are used, the inside diameter must be the equivalent of 3/4" iron pipe or larger. All connections of the flexible and semi-rigid type must be AGA listed and comply with applicable ANSI standards. Make sure gas piping is clean and free of dirt, piping compound and obstructions. Gas inlet pressure should be approximately 7" WC (Water Column) for Natural gas and 11" WC for Propane. The unit is equipped with 5" WC regulator natural or with 10" WC regulator propane.

### FHB, FHBi, FHBO or FHBiO ONLY

**IMPORTANT:** A gas pressure regulator suitable for Commander battery application or single unit **MUST** be furnished by the installer or plumber at the time of installation. Connect unit to 1-1/4" pipe or larger. Check rating plate(s) for proper gas, gas pressure and total BTU input for each application. The gas pressure regulator must have proper **OUTLET PRESSURE** and capacity for battery application.

**Warranty void if the proper gas pressure regulator is not installed.**

### 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 and a proper ventilation system. At least 24 inches must be provided at the front of the unit for servicing. When installing, never enclose the unit's bottom area in any manner that would obstruct the flow of air into the unit. 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, wood tables or cabinets, etc. This appliance is design certified for installation without legs on a non-combustible curb or platform with the front of the range projecting 3 inches beyond the front curb or platform. For installation on combustible type flooring when equipped with 6 inch legs with the following minimum clearances to adjacent wall construction:

	Combustible	Non-Combustible
Sides	6 inches	-0-
Rear	6 inches	-0-

### LEVELING ADJUSTMENT

- A. Counter installation - use 4" or 6" adjustable legs.
- B. With cabinet base - use 6" adjustable legs.
- C. With cabinet base - curb installation unit must overhang curb 3" in front, adjust 4 corner leveling bolts as required. **NOTE: When casters are incorporated, see notice on back cover.**

# OPERATION

## FOR YOUR SAFETY

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### AFTER UNIT HAS BEEN PROPERLY PIPED AND LEVELED, PROCEED AS FOLLOWS:

1. Turn all valves to the "OFF" position, (wait five minutes).
2. Turn on gas supply and match light two pilots and adjust. Pilot valves are behind plug button on right panel.
3. Caution: Check all connections for gas leaks. Use soap and water solution. **DO NOT USE OPEN FLAME.**
4. Burners have fixed orifices; the only adjustment needed may be the air shutter.

**SPECIAL NOTE: 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.**

### OPERATING INSTRUCTIONS

- A. Turn valve to the left (counter clockwise) as far as knob will go.
- B. When the burner lights, turn the knob to the right (clockwise) until the flame is the desired height.

### OPERATING INSTRUCTIONS: MIRACLE RAY BURNERS

1. The burners are fixed with no air shutters or adjustment.
2. The valves are manual on-of.
3. Turn valve full on to light.
4. Do not adjust lower than 1/2 flame.

### ELEVATOR

Use elevator lever on right to position grill in relation to burner heat.

### GRID POSITION AND GAS SETTING

Each operator will find the optimum grid position and gas setting for various products. However, it is recommended that gas input should be reduced first when lower grid temperatures are desired. Further reduction in grid temperatures, if necessary, can then be adjusted by lowering grid position.

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# MAINTENANCE

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 servicer 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 authorized servicer 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.

## 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 AND SERVICE DEPT. (310) 637-3737.

## RETAIN THIS MANUAL FOR FUTURE REFERENCE

**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.

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## IMPORTANT INFORMATION

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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, CAN-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.

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