

INSTALLATION & OPERATION OWNER'S MANUAL



	AT DK ES FI IE IT	LU	FR	FR IE	DE ES
Country	GR PT SE CH GB	DE		PT GB	
CAT.	I ₂ H	I ₂ E	I ₂ Er	I ₃ P	I ₃ P
GAS	G20	G20	G20	G31	G31
P _{mbars}	20	20	20	37	50

CHALLENGER RESTAURANT RANGES

(C or K) (68, 56, 45, 34, 23,)E

29" STANDARD OVEN or CONVECTION OVEN
18" STANDARD OVEN or CONVECTION OVEN

- INSTALLATION
- OPERATION
- MAINTENANCE



0063

PIN 0063AR3853

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 appliance.

FOR YOUR SAFETY

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

"WARNING"

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation and operating instructions thoroughly before installing or servicing this equipment.

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
(888) 639-9653

IMPORTANT

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.

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

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 Servicer.

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 according to the national and local requirements of the authorities.

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.

Ranges with convection ovens should be installed on 6 inch (152mm) legs or casters allowing two inches (51mm) clearance from the rear of the unit. If convection oven 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 inches (254mm) from side and 2 inches (51mm) from back. For installation with 6 inch (152mm) adjustable legs or 5 inch (127mm) casters on combustible floor, 3 inch (76mm) 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 inches (76mm) beyond curb or platform. Legs or casters must be tightened securely.

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

DESIGNED AND ENGINEERED FOR COMMERCIAL USE ONLY

INSTALLATION

In the European Union Community, installation must be in accordance with current regulations of national and local authorities.

WARNING: ELECTRICAL GROUNDING INSTRUCTIONS

Wolf Challenger convection oven ranges require a 220/240 volt supply to operate the control system and circulating fan. A suitable plug and receptacle for 220/240volt/50cycle operation is required.

Electrical Rating: 2 AMPS @ 220/240 VAC

A wiring diagram covering the control circuit for convection ovens is located adjacent to the motor on the rear panel of the range. (See Diagram, Page 10)

IMPORTANT: ANY SEALED DEVICES ON THE APPLIANCE SHALL NOT BE CHANGED OR TAMPERED WITH.

**BURNERS: REMOVE WIRE FROM EACH BURNER BEFORE INSTALLING APPLIANCE.
DISCONNECT POWER SUPPLY TO APPLIANCE BEFORE CLEANING OR
SERVICING. (Models with power supply).**

GAS CONNECTIONS:

Connect unit to gas supply line using a 3/4 inch (19mm) 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:

Ranges have pressure regulators already installed. 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 top or hot tops. Be sure adequate gas pipe is used.

CASTERS:

For appliances equipped with casters, the installation shall be made using a connector that complies with the current regulations. 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.

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 inch (9mm) nozzle provided on gas manifold pipe. Any rubber or plastic tubing with a diameter less than 9mm may be inserted over the nozzle for measuring test pressure.

INSTALLATION (Cont'd)

GAS MANIFOLD PRESSURE REQUIREMENTS

Use pressure tap with .354 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.

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.**

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" (152mm) 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.

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, rags, 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 interchange any of the manufactured original top arrangements. This will void the warranty and may damage the unit beyond repair.

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OPERATION

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 (C 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 (C Prefix): *With Robertshaw BJWA 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 (K 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.

OPERATION (Cont'd)

OPEN TOP, HOT TOP, FRY TOP, HIGH/LOW BROILER 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.

FORSALAMANDER 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.

OPERATION (Cont'd)

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.

CAUTION 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.

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 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.

OPERATION (Cont'd)

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 manufacturer's instructions.
5. Re-install assembly and drip tray by reversing steps 1 thru 3.

TIPS ON USING YOUR CONVECTION OVEN (K Models)

1. In general, reduce temperature 50 degrees from conventional oven.
 - a. **Bakery Products:** Reduce temperature 50 degrees F. Time 25 to 33% less.
 - b. **Casserole Cookery:** Reduce temperature about 50 degrees F. and time 25 to 50%.
 - c. **Meat Roasting:** Reduce temperature to 275 degrees - 300 degrees F., (135 degrees C - 148 degrees C).
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.

NOMINAL HEAT INPUT PER BURNER FOR CHALLENGER CONVECTION OVEN

29" OVEN	@ 8.8 kW (30,000 Btu)	SCB CHARBROILER	@ 4.3 kW (14,500 Btu)
18" OVEN	@ 5.8 kW (20,000) Btu)	SALAMANDER BROILER	@ 8.8 kW (30,000 Btu)
OPEN TO	@ 7.0 kW (24,000) Btu)	CHEESEMELTER	@ 5.2 kW or 7.0 kW
HOT TOP	@ 6.4 kW (22,000 Btu)		(18,000 or 24,000 Btu)
FRY TOP	@ 5.8 kW (20,000 Btu)		
Hi/LoBROILER	@ 3.0 kW (10,000 Btu)		

Electrical Rating: 2 Amps @ 220/240 VAC

GENERAL (Cont'd)

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.

WARNING: 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 • (800) 366-WOLF

TECHNICAL DATA

T-1

GAS	Pmbar		kW	Open Top	Hot Top	Fry Top	Low/High	18"Oven	29" Oven
	Inlet	Mnflld		Burner	Burner	Burner	Broiler		
				7.0	6.4	5.8	3.0	5.8	8.8
G20	20	12.5	Burner Orifice(mm)	2.18	2.26	2.06	1.50	2.20	2.90
			Pilot Orifice(inch)	---	---	---	---	0.018	0.018
			A = mm	Full	5	8	12	*10/ 15	*12/17
			Min. Adj. Screw	0.54	0.54	0.54	0.54	---	---
G31	29 37 50	25 25 25	Burner Orifice(mm)	1.45	1.40	1.35	1.05	1.30	1.70
			Pilot Orifice(mm)	---	---	---	---	0.011	0.011
			A = mm	Full	10	8	Full	* Full	*Full
			Min. Adj. Screw	0.44	0.44	0.44	0.44	---	---

* Std/Conv

T-2

Pmbar	GAS							
	G20		G31		G31		G31	
	Inlet	Mnflld	Inlet	Mnflld	Inlet	Mnflld	Inlet	Mnflld
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 (# Burners @ kW)							Σ Qn		Gas Consumption m ³ /hr		
	Open Top Burner	Hot Top Burner	Fry Top Burner	Low Broiler	High Broiler	18 inch Oven	29 inch Oven	G20	G31	G20	G31	
(C, K, KK) 68DE	---		6 @ 34.8				2 @ 17.6	52.4	52.4	5.54	2.14	
	2 @ 14		5 @ 29.0				17.6	60.6	60.6	6.40	2.47	
	4 @ 28		4 @ 23.2				17.6	68.8	68.8	7.27	2.81	
	6 @ 42		3 @ 17.4				17.6	76.8	76.8	8.12	3.14	
	8 @ 56		2 @ 11.6				17.6	85.2	85.2	9.00	3.48	
	10 @ 70		1 @ 5.8				17.6	93.4	93.4	9.87	3.81	
	12 @ 84		---				17.6	101.6	101.6	10.70	4.15	
		1 @ 6.4	5 @ 29.0				17.6	17.6	53.0	53.0	5.60	2.16
		2 @ 12.8	4 @ 23.2				17.6	17.6	53.6	53.6	5.66	2.19
		3 @ 19.2	3 @ 17.4				17.6	17.6	54.2	54.2	5.73	2.21
		4 @ 25.6	2 @ 11.6				17.6	17.6	54.8	54.8	5.80	2.24
		5 @ 32.0	1 @ 5.8				17.6	17.6	55.4	55.4	5.85	2.26
		6 @ 38.4	---				2 @ 17.6	17.6	56.0	56.0	5.92	2.29
	(C, K,)	---		6 @ 34.8				1 @ 8.8	43.2	43.2	4.56	1.76
2 @ 14			5 @ 29.0				8.8	51.2	51.2	5.41	2.09	
4 @ 28			4 @ 23.2				8.8	59.8	59.8	6.32	2.44	
6 @ 42			3 @ 17.4				8.8	68.0	68.0	7.19	2.78	
8 @ 56			2 @ 11.6				8.8	76.4	76.4	8.08	3.12	
10 @ 70			1 @ 5.8				8.8	84.6	84.6	8.94	3.46	
12 @ 84			---				8.8	92.8	92.8	9.81	3.79	
		1 @ 6.4	5 @ 29.0				8.8	44.2	44.2	4.67	1.81	
		2 @ 12.8	4 @ 23.2				8.8	44.8	44.8	4.74	1.83	
		3 @ 19.2	3 @ 17.4				8.8	45.4	45.4	4.80	1.86	
		4 @ 25.6	2 @ 11.6				8.8	46.0	46.0	4.86	1.88	
		5 @ 32.0	1 @ 5.8				8.8	46.6	46.6	4.93	1.90	
		6 @ 38.4	---				1 @ 8.8	47.2	47.2	4.99	1.93	
C68BE		---		6 @ 34.8					34.8	34.8	3.68	1.42
	2 @ 14		5 @ 29.0					43.0	43.0	4.55	1.76	
	4 @ 28		4 @ 23.2					51.2	51.2	5.41	2.09	
	6 @ 42		3 @ 17.4					59.4	59.4	6.28	2.43	
	8 @ 56		2 @ 11.6					67.6	67.6	7.15	2.76	
	10 @ 70		1 @ 5.8					75.8	75.8	8.01	3.10	
	12 @ 84		---					84.0	84.0	8.08	3.43	
(C, K, KK) 56DE	2 @ 14		4 @ 23.2			1 @ 5.8	1 @ 8.8	51.8	51.8	5.48	2.11	
	4 @ 28		3 @ 17.4			5.8	8.8	60.0	60.0	6.34	2.45	
	6 @ 42		2 @ 11.6			5.8	8.8	68.2	68.2	7.21	2.79	
	8 @ 56		1 @ 5.8			5.8	8.8	76.4	76.4	8.10	3.12	
	10 @ 70		---			5.8	8.8	84.6	84.6	8.94	3.46	
		---	5 @ 29.0			5.8	8.8	44.2	44.2	4.67	1.81	
		1 @ 6.4	4 @ 23.2			5.8	8.8	44.8	44.8	4.74	1.83	
		2 @ 12.8	3 @ 17.4			5.8	8.8	43.6	43.6	4.61	1.78	
		3 @ 19.2	2 @ 11.6			5.8	8.8	45.4	45.4	4.80	1.85	
		4 @ 25.6	1 @ 5.8			5.8	8.8	46.0	46.0	4.86	1.88	
		5 @ 38.4	---			1 @ 5.8	1 @ 8.8	53.0	53.0	5.60	2.16	

TECHNICAL DATA

T-4

Models	Burner Combination (# Burners @ kW)							Σ Qn		Gas Consumption	
	Open Top Burner	Hot Top Burner	Fry Top Burner	Low Broiler	High Broiler	18 inch Oven	29 inch Oven			m ³ /hr	
								G20	G31	G20	G31
(C, K) 56SE	2 @ 14		4 @ 23.2				1 @ 8.8	46.0	46.0	4.86	1.88
	4 @ 28		3 @ 17.4				8.8	54.2	54.2	5.73	2.21
	6 @ 42		2 @ 11.6				8.8	62.4	62.4	6.60	2.55
	8 @ 56		1 @ 5.8				8.8	70.6	70.6	7.46	2.88
	10 @ 70		---				8.8	78.8	78.8	8.33	3.22
		---	5 @ 29.0				8.8	37.8	37.8	3.99	1.54
		1 @ 6.4	4 @ 23.2				8.8	38.2	38.2	4.04	1.56
		2 @ 12.8	3 @ 17.4				8.8	39.0	39.0	4.12	1.59
		3 @ 19.2	2 @ 11.6				8.8	39.6	39.6	4.19	1.62
		4 @ 25.6	1 @ 5.8				1 @ 8.8	40.2	40.2	4.25	1.64
	5 @ 38.4	---									
(C, L, KK) 56HE	6 @ 42				4 @ 12.0	1 @ 5.8	1 @ 8.8	68.6	68.6	7.25	2.80
	8 @ 56				2 @ 6.0	1 @ 5.8	1 @ 8.8	76.6	76.6	8.10	3.13
(C, K.) 56LE	6 @ 42				4 @ 12.0		1 @ 8.8	62.8	62.8	6.64	2.57
C56BE	2 @ 14		4 @ 23.2					37.2	37.2	3.93	1.52
	4 @ 28		3 @ 17.4					45.4	45.0	4.80	1.85
	6 @ 42		2 @ 11.6					53.6	53.6	5.66	2.19
	8 @ 56		1 @ 5.8					61.8	61.8	6.53	2.53
	10 @ 70		---					70.0	70.0	7.40	2.86
		---	5 @ 29.0					29.0	29.0	3.07	1.18
		1 @ 6.4	4 @ 23.2					29.4	29.4	3.11	1.20
		2 @ 12.8	3 @ 17.4					30.2	30.2	3.19	1.23
		3 @ 19.2	2 @ 11.6					30.8	30.8	3.26	1.26
		4 @ 25.6	1 @ 5.8					31.0	31.4	3.32	1.28
	5 @ 38.4	---					38.4	38.4	4.06	1.57	
(C, K, KK) 45DE	2 @ 14		3 @ 17.4			2 @ 11.6		43.0	43.0	4.55	1.76
	4 @ 28		2 @ 11.6			11.6		51.2	51.2	5.41	2.09
	6 @ 42		1 @ 5.8			11.6		59.4	59.4	6.28	2.43
	8 @ 56		---			11.6		67.6	67.6	7.15	2.76
			4 @ 23.0			11.6		34.8	34.8	3.68	1.42
		1 @ 6.4	3 @ 17.4			11.6		35.4	35.4	3.74	1.45
		2 @ 12.8	2 @ 11.6			11.6		36.0	36.0	3.81	1.47
		3 @ 19.2	1 @ 5.8			11.6		36.6	36.6	3.87	1.50
		4 @ 25.6	---			2 @ 11.6		37.2	37.2	3.93	1.52
(C, K) 45S8E	2 @ 14		3 @ 17.4			1 @ 5.8		37.2	43.0	3.93	1.52
	4 @ 28		2 @ 11.6			5.8		45.4	51.2	4.80	1.86
	6 @ 42		1 @ 5.8			5.8		53.6	59.4	5.67	2.20
	8 @ 56		---			5.8		61.8	67.6	6.53	2.53
			4 @ 23.0			5.8		29.0	34.8	3.07	1.18
		1 @ 6.4	3 @ 17.4			5.8		29.6	35.4	3.13	1.21
		2 @ 12.8	2 @ 11.6			5.8		30.2	36.0	3.20	1.23
		3 @ 19.2	1 @ 5.8			5.8		30.8	36.6	3.26	1.26
		4 @ 25.6	---			1 @ 5.8		31.4	37.2	3.32	1.28

TECHNICAL DATA T-4

Models	Burner Combination (# Burner @ kW)							ΣQ_n		Gas Consumption m ³ /hr	
	Open Top Burner	Hot Top Burner	Fry Top Burner	Low Broiler	High Broiler	18 inch Oven	29 inch Oven	G20	G31	G20	G31
	(C, K) 45S9E	2 @ 14 4 @ 28 6 @ 42 8 @ 56	--- 1 @ 6.4 2 @ 12.8 3 @ 19.2 4 @ 25.6	3 @ 17.4 2 @ 11.6 1 @ 5.8 --- 4 @ 23.0 3 @ 17.4 2 @ 11.6 1 @ 5.8 ---				1 @ 8.8 8.8 8.8 8.8 8.8 8.8 8.8 8.8 1 @ 8.8	40.2 48.4 56.6 64.8 32.0 32.6 33.2 33.8 34.4	40.0 48.2 56.4 64.6 32.0 32.6 33.2 33.8 34.4	4.25 5.12 5.98 6.85 3.38 3.45 3.51 3.57 3.64
(C, K) 45L8E	4 @ 28			4 @ 12.0		1 @ 5.8		45.8	45.8	4.84	1.87
(C, K ,KK) 45H1E 45H2E	6 @ 42 4 @ 28					2 @ 6.0 4 @ 12.0	2 @ 11.6 2 @ 11.6	59.6 51.6	59.6 51.6	6.30 5.45	2.44 2.11
C45BE	2 @ 14 4 @ 28 6 @ 42 8 @ 56	1 @ 6.4 2 @ 12.8 3 @ 19.2 4 @ 25.6	3 @ 17.4 2 @ 11.6 1 @ 5.8 --- 3 @ 17.4 2 @ 11.6 1 @ 5.8 ---					31.4 39.6 47.8 56.0 23.8 24.4 25.0 25.6	31.4 39.6 47.8 56.0 23.8 24.4 25.0 25.6	3.32 4.19 5.05 5.92 2.52 2.58 2.64 2.71	1.28 1.62 1.95 2.29 0.97 1.00 1.02 1.05
(C,K) 34SE	2 @ 14 4 @ 28 6 @ 42	1 @ 6.4 2 @ 12.8 3 @ 19.2	2 @ 11.6 1 @ 5.8 --- 3 @ 17.4 2 @ 11.6 1 @ 5.8 ---				1 @ 8.8 8.8 8.8 8.8 8.8 8.8 1 @ 8.8	34.4 42.6 50.8 26.2 26.8 27.4 28.0	34.4 42.6 50.8 26.2 26.8 27.4 28.0	3.64 4.50 5.37 2.77 2.83 2.90 2.96	1.41 1.74 2.08 1.07 1.09 1.12 1.14
(C, K) 34H1E	4 @ 28					2 @ 6.0	1 @ 8.8	42.8	42.8	4.52	1.75
(C, K) 34H2E	2 @ 14					4 @ 12.0	1 @ 8.8	34.8	34.8	3.68	1.42
C34BE	2 @ 14 4 @ 28 6 @ 42	--- 1 @ 6.4 2 @ 12.8 3 @ 19.2	2 @ 11.6 1 @ 5.8 --- 3 @ 17.4 2 @ 11.6 1 @ 5.8 ---					25.6 33.8 42.0 17.4 18.0 18.6 19.2	25.6 33.8 42.0 17.4 18.0 18.6 19.2	2.71 3.57 4.44 1.84 1.90 1.97 2.03	1.05 1.38 1.72 0.71 0.73 0.76 0.78

TECHNICAL DATA
T-4

Models	Burner Combination (# Burner @ kW)							ΣQ_n		Gas Consumption m ³ /hr	
	Open Top Burner	Hot Top Burner	Fry Top Burner	Low Broiler	High Broiler	18 inch Oven	29 inch Oven	G20	G31	G20	G31
C23SE	2 @ 14	1 @ 6.4	---			1 @ 5.8		26.2	26.2	2.77	1.07
	2 @ 14		1 @ 5.8			5.8		25.6	25.6	2.71	1.05
	4 @ 28		---			5.8		33.8	33.8	3.57	1.38
			2 @ 11.6			5.8		17.4	17.4	1.84	0.71
		1 @ 6.4	1 @ 5.8			5.8		18.0	18.0	1.90	0.74
		2 @ 12.8	---			1 @ 5.8		18.6	18.6	1.97	0.76
C23LE				4 @ 12.0				12.0	12.0	1.27	0.49
C23BE	2 @ 14	1 @ 6.4	---					20.4	20.4	2.15	0.83
	2 @ 14	---	1 @ 5.8					19.8	19.8	2.10	0.81
	4 @ 28	---	---					28.0	28.0	2.96	1.14
			2 @ 11.6					11.6	11.6	1.23	0.47
		1 @ 6.4	1 @ 5.8					12.2	12.2	1.29	0.50
		2 @ 12.8	---					12.8	12.8	1.35	0.52

Notes

**The WOLF RANGE COMPANY LLC
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 authorized Wolf 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 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.

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