

INSTALLATION & OPERATION OWNER'S MANUAL



VOYAGER SERIES MODELS: VH, VM, VT, VC GAS OPERATED • COUNTER MODELS

- INSTALLATION
- OPERATION
- MAINTENANCE
- PARTS



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

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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 223.1. In Canada-Canadian Standard CAN/CGA-B149.1 (Nat. Gas) or CAN/CGA-B149.2.
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 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 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

Upon receipt of your appliance, thoroughly inspect it for any damage during shipment. If damage is observed, contact the delivery carrier immediately and put in a freight claim.

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

IMPORTANT: Check that the information provided on the rating plate corresponds with the information written in the instruction manual.

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 and a proper ventilation system to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which the appliance is installed. 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 on non-combustible counter with 4 inch legs or combustible floor with 24" high cabinet or stand with the following minimum clearances to adjacent wall construction:

MINIMUM CLEARANCES FOR VC (CHARBROILER)

| | <u>Combustible</u> | <u>Non-Combustible</u> |
|--------------------------|--------------------|------------------------|
| BACK (above grid level) | 12 inches | 3 inches |
| (above grid level) | 3 inches | 3 inches |
| SIDES (above grid level) | 9 inches | 0 inches |
| (above grid level) | 3 inches | 0 inches |

MINIMUM CLEARANCES FOR VM/VT (GRIDDLE) and VH (HOTPLATES)

| | | |
|------------|----------|----------|
| BACK | 6 inches | 0 inches |
| RIGHT SIDE | 6 inches | 0 inches |
| LEFT SIDE | 6 inches | 0 inches |

GAS CONNECTIONS:

A separate gas shut-off valve should be installed in the gas line ahead of the unit, as required by codes. All 72" pipe must be connected on both ends. 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. To insure maximum operating efficiency, this appliance must be connected with a gas supply line of solid pipe or with a commercial-type flexible connector with an I.D. (net inside diameter) as large as, or larger, than the gas pipe inlet on this appliance.

NOTE: Pipe sealing compound used should not be affected by liquefied petroleum gases.

NATURAL GAS: Standard orifices are set at 5 inch WC (Water Column).

PROPANE GAS: Standard orifices are set at 10 inch WC (Water Column)

CAUTION: BEFORE LIGHTING, CHECK ALL POINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

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.

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

INSTALLATION

LEVELING ADJUSTMENTS:

All griddles are equipped with adjustable legs to provide means for proper leveling during the installation procedure. After leveling, the manifold should be connected to the gas line. **CAUTION:** All griddles must be level. Wolf Range Company furnishes only the griddle as a complete unit. Hoods and various other items are furnished by others. All installation must be in accordance with the state and local codes. All griddles shipped from factory are manufactured for natural or propane gas.

AIR SHUTTER ADJUSTMENTS: The burner air shutter should be adjusted approximately half open for Natural Gas and completely open for Propane Gas. The air shutters must be set while the burners are in operation. Air shutter settings can vary at higher altitudes.

SPECIAL care should be taken to see that thermostat bulb is in its proper place and no part of the lead is in any flame or heat zone. The griddle plate should never be removed without first removing thermostat bulbs from underside of plate, never allow "lead wire" to be kinked or crushed. When griddle plate is replaced on chassis, slide bulb into small angle under plate. The excess thermostat capillary tube (lead wire from thermostat to bulb) should be pulled forward and down as low as possible out of the heat zone so that there is no chance of it coming into contact with either the flame or plate area; Push hi-temp fiberglass covering up close to plate. An incorrect position may cause a thermostat to burn out and lose all control of temperature.

Before using your Wolf Griddle, the protective coating which was applied at the factory must be removed. This can be accomplished through the use of a commercial degrease which is food compatible or with water. To clean the griddle, preheat griddle to approximately 250 degrees. When this temperature is attained, put cold water on the griddle, just enough to wet entire unit. Wipe clean with soft rags. Repeat as needed. After cleaning, apply a high temperature salt free frying oil to the plate surface. You are now ready to use your Wolf Griddle. The griddle plate requires no "breaking-in" or "seasoning".

For daily cleaning, warm water plus a cleaning abrasive (such as cleanser) will do an excellent cleaning job. Use plenty of water, it will not crack or damage a WOLF-Fry Top. If you prefer to use a griddle brick, be sure it is 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.

CHARBROILERS ARE NOT RECOMMENDED TO BE INSTALLED NEXT TO OPEN BURNERS OR FRYERS. While another gas fired appliance can be placed adjacent to this unit there must be no obstruction to the front whatsoever. Allow broiler to pre-heat approximately 30 minutes with burners "full-on". Rub grates with cooking oil before using. Please note that excess grease will run forward and drip into front grease trough.

NOTE: When shipments are made from the factory, the cast iron grates are turned in a position to lay flat for stock pot use and for cleaning. For broiling, reverse grates to slope forward. If you need an extra griddle for your rush hour periods, a lift-off griddle is available as an optional extra.

CAUTION: Any sealed devices on the appliance shall not be changed or tampered with.

THERMOSTAT CALIBRATION: All thermostats are calibrated at the factory and should **NOT** require calibration at the store during installation:

OPERATION

FOR YOUR SAFETY DO NOT STORE GASOLINE OR ANY FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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 (3.5kpa).
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 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 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 bottom area of the unit with a raised curb or other construction 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.

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.

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 authorizer servicer at regular intervals. Disconnect power supply to appliance before cleaning or serving.

CAUTION: BEFORE LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

Lighting Instructions:

Turn off all gas controls. Wait 5 minutes. Turn on pilot valve and light standing pilots. There should be a slight yellow tip on the pilot flame. Turn main burner gas valve or thermostat to "ON" position. Repeat above steps if pilot becomes extinguished. For complete shut down, turn thermostat or main burner gas valve and pilot valve to "OFF" position.

GRIDDLE OPERATION:

Before using your Wolf griddle, the protective coating that was applied at the factory must be completely removed with a commercial degrease. After a thorough cleaning, apply a high temperature salt-free frying oil and you are ready to use your Wolf Griddles. All Wolf griddles have a protective coating applied at the factory for protection against corrosion during transportation and storage.

Manual Control Griddle (VM):

1. Turn knob to the light the burner.
2. After burner ignites, it will operate at "full-on"
3. Once desired temperature is reached, turn down the flame to desired cooking height.
If burner is left at "HIGH" position, the griddle may become overheated. Griddle may become warped or permanently damaged if flame is continuously at "HIGH".

Thermostatic Control Griddle (VT):

1. Turn thermostat to desired temperature.
2. After burner ignites, it will operate at "full-on"
Once temperature is reached, the griddle is ready to be used.

OPERATION

OPEN TOP BURNER OPERATION:

All surface burners are secured in place during transportation with plastic ties. Once range is installed, these may be removed to allow quick and easy removal of burner. To remove burner allow burner to cool, lift grate, remove burner by lifting up. Burner can now be cleaned. Once cleaned the burner must be oiled. (Apply a thin coat of vegetable oil or pan and pat dry.)

To light burner, grates must be properly positioned before cooking.

1. Place utensil on burner grate.
2. Turn knob to the light position and the burner will ignite. After the burner lights, turn knob to desired height.
3. You may hear a "popping" sound on LP gas when the surface burner is turned off. This is a normal operating sound of the burner.
4. A properly adjusted burner with clean ports will light within a few seconds. On natural gas, the flame will be blue with a deeper blue inner core: There should be no trace of yellow flame. A yellow flame indicates an improper mixture of air/gas so have a service man adjust the mixture if a yellow flame occurs. On LP gas some yellow tipping is acceptable. This is normal and adjustment may not be necessary.

How to select optimum flame height.

The flame should be just high enough to maintain the cooking speed desired. The flame should never extend beyond the bottom of the pan. Use lower flame size with materials which conduct heat slowly (e.g. stainless steel, glass ceramic, cast iron). Excessive heat applied to materials which conduct heat poorly will cause "hot spots" and scorching and burning. When using high flame, never leave any pans unattended or on this high flame for long periods. Fat is particularly hazardous since it can become hot enough to ignite. Use covers to improve cooking efficiency: less fuel is needed and the kitchen stays cooler and cleaner. Boiling temperature is fixed by altitude. Food will therefore not cook any faster when more than the amount of heat needed to maintain a gentle boil is applied. The water temperature is the same for a gentle or vigorous boil. A vigorous boil should be used only where the recipe specifically requires it. (e.g. spaghetti or other starch product).

CHARBROILER OPERATION:

The nominal heat input per burner is 4.2KW (14,500 BTU).

1. Turn knob to the light the burner.
2. After burner ignites, it will operate at "full-on"
3. Once desired temperature is reached, turn down the flame to desired cooking height. If burner is left at "HIGH" position, the broiler may become overheated. The radiants and grates may become warped or permanently damaged if flame is continuously at "HIGH".
4. When charbroiler is loaded, turn valves down to prevent over heating which causes the meat to over-char.
5. Scrape the grates DURING BROILING with a wire brush to keep the grates clean. Do not allow debris to accumulate on the grates.
6. Turn flame to low setting during slack periods to conserve energy.

Allow broiler to pre-heat approximately 30 minutes with burners "full-on". Rub grates with cooking oil before using. Please note that excess grease will run forward and drip into front grease trough.

NOTE: The Wolf Charbroiler is a free-vented appliance. All the products of combustion and the heat generated by the burners, pass through the grates. When meat is placed on the grates, you are in a sense "blocking" the venting thus causing a temperature "build-up". The Charbroiler, with a complete load, will operate more efficiently with valves turned down one third to one half.

Cleaning your Charbroiler:

1. Scrape grate blades with cast-in-pitched grease trough thoroughly so that grease flows uninhibited into gutter and grease drawer. This prevents flare ups.
2. Grates may be immersed in strong commercial cleaning compound over night. In the morning, flush with hot water then steam clean to remove any toxic materials.
3. Grates may be laid in the flat position with burners full-on to burn off excessive fat and carbon. When grates have cooled off, brush thoroughly with steel brush.
4. With grates removed, the front gutter insert may be taken out for thorough cleaning.
5. Burner with baffle may periodically be removed for cleaning. (Use wire brush.)
6. Stainless steel surfaces may be cleaned using damp cloth with mild detergent or commercial stainless steel cleaner.

IMPORTANT INFORMATION

FOR YOUR SAFETY

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

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.
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.

EXTERIOR FINISHES:

When the appliance 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 stainless surfaces as they may damage the finish.

CAUTIONS ABOUT USING "SPRAY-ON" CLEANERS:

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

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 (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.

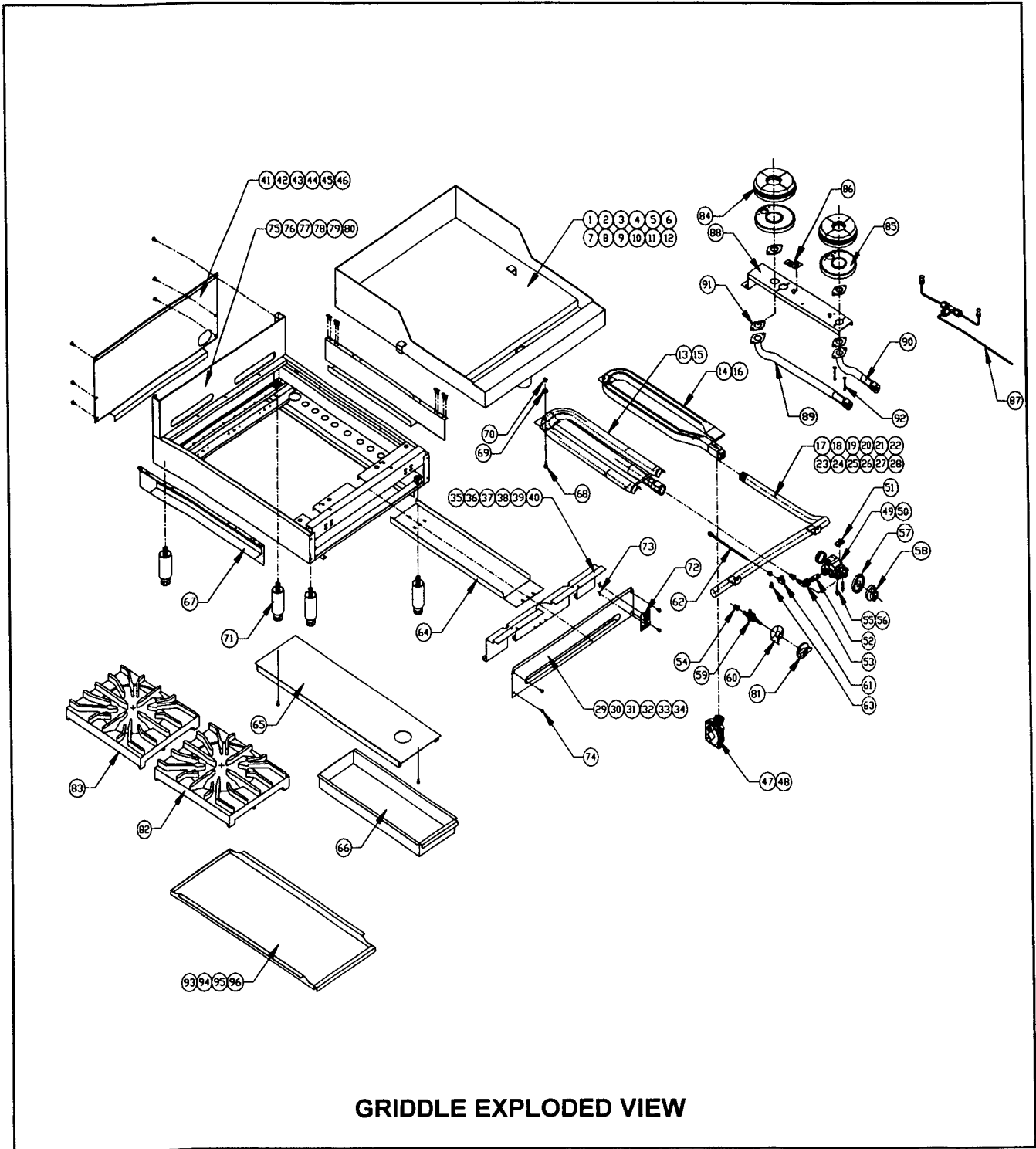
When requesting information, Owners Guides, replacement parts or service, always refer to the model and serial number of your unit. The serial plate is located inside the lower front panel. For your convenience, space is provided below to record this information for future reference.

SERIAL NO. _____

MODEL NO. _____

DEALER: _____

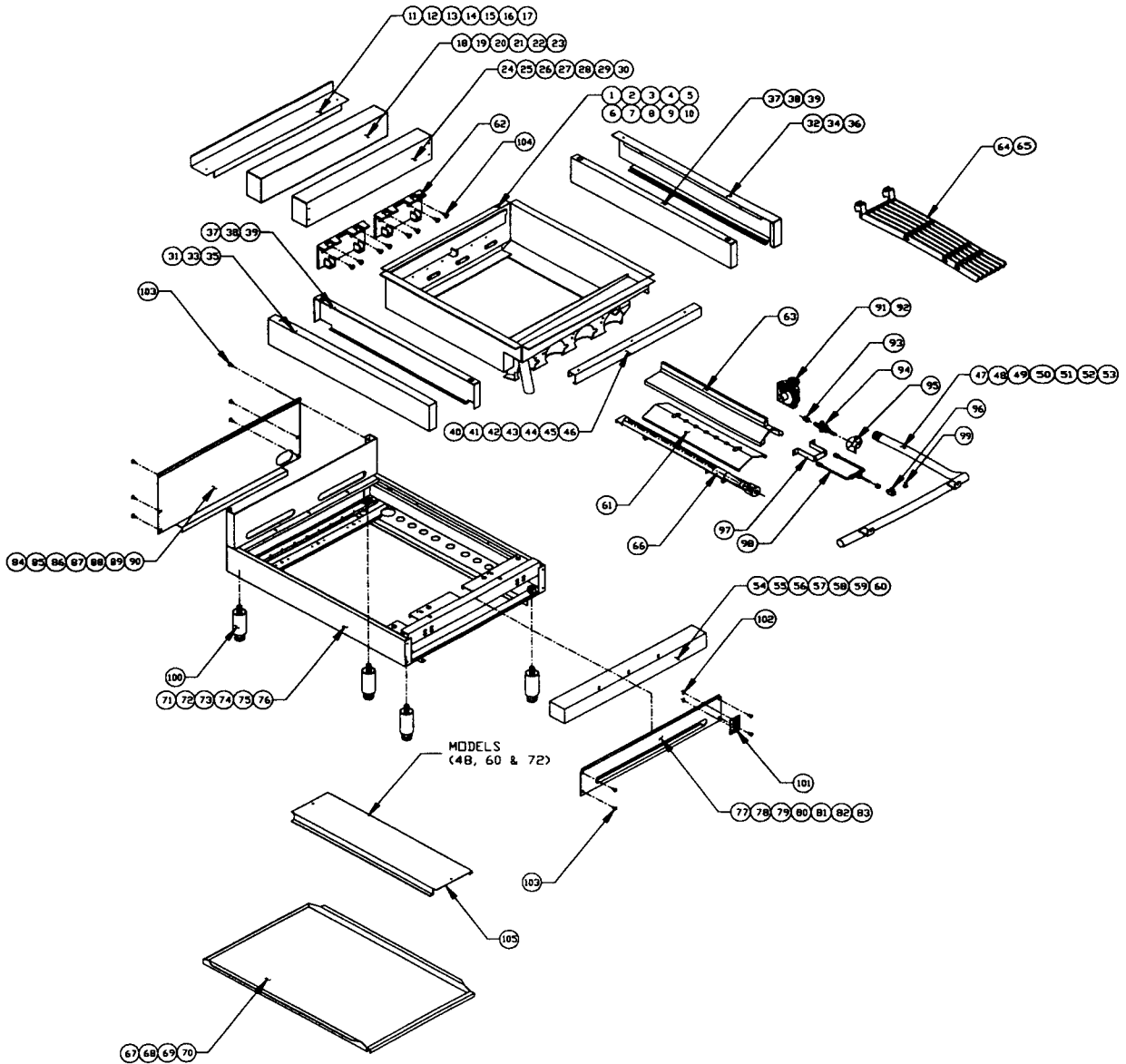
INSTALLATION DATE: _____



GRIDDLE EXPLODED VIEW

| ITEM | QTY | PART No | DESCRIPTION | ITEM | QTY | PART No | DESCRIPTION |
|------|-----|-----------|-------------------------------|------|-----|----------|----------------------------|
| 1 | 1 | 787978A | TG GRIDDLE PLATE W/A - 12" | 49 | AR | 723257 | GRIDDLE THERMOSTAT - L/H |
| 2 | 1 | 787979A | TG GRIDDLE PLATE W/A - 24" | 50 | AR | 723258 | GRIDDLE THERMOSTAT - R/H |
| 3 | 1 | 787980A | TG GRIDDLE PLATE W/A - 36" | 51 | AR | 723256 | FLANGE NIPPLE (THERMOSTAT) |
| 4 | 1 | 787981A | TG GRIDDLE PLATE W/A - 48" | 52 | AR | 723256 | 1/4 X 1 1/4 BLACK NIPPLE |
| 5 | 1 | 787982A | TG GRIDDLE PLATE W/A - 60" | 53 | AR | 719212 | ORIFICE ELBOW |
| 6 | 1 | 787983A | TG GRIDDLE PLATE W/A - 72" | 54 | AR | 719951 | ORIFICE (REF.) |
| 7 | 1 | 787478A | VM GRIDDLE PLATE W/A - 12" | 55 | AR | 730048 | 10-24 X 1 1/8 HEX HD SCREW |
| 8 | 1 | 787480A | VM GRIDDLE PLATE W/A - 24" | 56 | AR | 730048 | WASHER |
| 9 | 1 | 787481A | VM GRIDDLE PLATE W/A - 36" | 57 | AR | 719358 | BEZEL |
| 10 | 1 | 787482A | VM GRIDDLE PLATE W/A - 48" | 58 | AR | 723259 | THERMOSTAT GRIDDLE KNOB |
| 11 | 1 | 787483A | VM GRIDDLE PLATE W/A - 60" | 59 | AR | 719221 | ON/OFF VALVE |
| 12 | 1 | 787484A | VM GRIDDLE PLATE W/A - 72" | 60 | AR | 722958 | CONTROL NOB |
| 13 | AR | 719737-04 | TUBE BURNER | 61 | AR | 719193 | PILOT VALVE |
| 14 | AR | 723141 | SQUARE TUBULAR BURNER - VM | 62 | AR | 706670A | PILOT ASSEMBLY |
| 15 | AR | 723064 | BURNER, GRIDDLE VOYAGER - TG | 63 | AR | 719370 | HEX HEAD PLUG - 1/8 NPT |
| 16 | AR | 723141 | SQUARE TUBULAR BURNER - TG | 64 | AR | 787451 | CENTER AERATION PLATE |
| 17 | 1 | 767055A | MANIFOLD SUB-ASSY. - 12" (VM) | 65 | AR | 766954-1 | PAN SUPPORT CHANNEL |
| 18 | 1 | 767056A | MANIFOLD SUB-ASSY. - 24" (VM) | 66 | AR | 753779A | GREASE CAN ASSEMBLY |
| 19 | 1 | 767057A | MANIFOLD SUB-ASSY. - 36" (VM) | 67 | 2 | 787452 | DEFLECTOR SIDE |
| 20 | 1 | 767058A | MANIFOLD SUB-ASSY. - 48" (VM) | 68 | AR | 730100 | 1/4-20 X 1/2 USS HEX HEAD |
| 21 | 1 | 787864A | MANIFOLD SUB-ASSY. - 60" (VM) | 69 | AR | 716071 | 1/4 FLAT WASHER |
| 22 | 1 | 787865A | MANIFOLD SUB-ASSY. - 72" (VM) | 70 | AR | 718375 | 1/4-20 HEX NUT |
| 23 | 1 | 787942A | MANIFOLD SUB-ASSY. - 12" (VT) | 71 | 4 | 711396 | 4" ADJUSTABLE LEG |
| 24 | 1 | 787944A | MANIFOLD SUB-ASSY. - 24" (VT) | 72 | 1 | 722481 | WOLF LOGO (SMALL) |
| 25 | 1 | 787945A | MANIFOLD SUB-ASSY. - 36" (VT) | 73 | 2 | 730509 | CLIP, TINNEMAN |
| 26 | 1 | 787946A | MANIFOLD SUB-ASSY. - 48" (VT) | 74 | AR | 730228 | 10-24 X 1/2 PHILLIPS |
| 27 | 1 | 787947A | MANIFOLD SUB-ASSY. - 60" (VT) | 75 | 1 | 766971A | CHASSIS W/A - 12" |
| 28 | 1 | 787948A | MANIFOLD SUB-ASSY. - 72" (VT) | 76 | 1 | 766972A | CHASSIS W/A - 24" |
| 29 | 1 | 767025 | MANIFOLD COVER - 12" | 77 | 1 | 766975A | CHASSIS W/A - 36" |
| 30 | 1 | 797033 | MANIFOLD COVER - 24" | 78 | 1 | 766977A | CHASSIS W/A - 60" |
| 31 | 1 | 767014 | MANIFOLD COVER - 36" | 79 | 1 | 766978A | CHASSIS W/A - 60" |
| 32 | 1 | 767015 | MANIFOLD COVER - 48" | 80 | 1 | 766980A | CHASSIS W/A - 72" |
| 33 | 1 | 787171 | MANIFOLD COVER - 60" | 81 | AR | 719255 | CONTROL KNOB |
| 34 | 1 | 787172 | MANIFOLD COVER - 72" | 82 | AR | 722555 | GRATE, FRONT |
| 35 | 1 | 787984 | OUTER HEAT SHIELD - 12" | 83 | AR | 722560 | GRATE, REAR |
| 36 | 1 | 787050 | OUTER HEAT SHIELD - 24" | 84 | AR | 715200-2 | BURNER HEAD - 30K |
| 37 | 1 | 787859 | OUTER HEAT SHIELD - 36" | 85 | AR | 715201-1 | BURNER BASE - 30K |
| 38 | 1 | 787860 | OUTER HEAT SHIELD - 48" | 86 | AR | 767060 | PILOT BRACKET |
| 39 | 1 | 787861 | OUTER HEAT SHIELD - 60" | 87 | AR | 767059A | PILOT ASSEMBLY |
| 40 | 1 | 787862 | OUTER HEAT SHIELD - 72" | 88 | 2 | 758297 | BURNER MOUNTING PLATE |
| 41 | 1 | 786349 | PANEL, BACK - 12" | 89 | AR | 715105 | REAR VENTURI |
| 42 | 1 | 767017 | PANEL, BACK - 24" | 90 | AR | 715104 | FRONT VENTURI |
| 43 | 1 | 767018 | PANEL, BACK - 36" | 91 | AR | 714910 | GASKET |
| 44 | 1 | 767019 | PANEL, BACK - 48" | 92 | 4 | 730061 | SCREW, 10-24 x 1-1/4 LONG |
| 45 | 1 | 787181 | PANEL, BACK - 60" | 93 | 1 | 787320 | DRIP PAN, 12" |
| 46 | 1 | 787182 | PANEL, BACK - 72" | 94 | 2 | 787288 | DRIP PAN, 18" |
| 47 | 1 | 720024 | REGULATOR - NATURAL | 95 | AR | 787289 | DRIP PAN, 24" |
| 48 | 1 | 720025 | REGULATOR - PROPANE | 96 | 1 | 787321 | DRIP PAN, 36" |

PARTS LIST FOR GRIDDLE EXPLODED VIEW



CHARBROILER EXPLODED VIEW

| ITEM | QTY | PART No | DESCRIPTION | ITEM | QTY | PART No | DESCRIPTION |
|------|-----|---------|-------------------------------------|------|-----|----------|-------------------------------|
| 1 | 1 | 787151A | TANK W/A - 18" | 54 | 1 | 787284AW | BULL NOSE - 18" |
| 2 | 1 | 787152A | TANK W/A - 24" | 55 | 1 | 768764AW | BULL NOSE - 24" |
| 3 | 1 | 787153A | TANK W/A - 25" | 56 | 1 | 768765AW | BULL NOSE - 36" |
| 4 | 1 | 787154A | TANK W/A - 30" | 57 | 1 | 787334AW | BULL NOSE - 42" |
| 5 | 1 | 787155A | TANK W/A - 36" | 58 | 1 | 768766AW | BULL NOSE - 48" |
| 6 | 1 | 787332A | TANK W/A - 42" | 59 | 1 | 768286AW | BULL NOSE - 60" |
| 7 | 1 | 787156A | TANK W/A - 47" | 60 | 1 | 768286AW | BULL NOSE - 72" |
| 8 | 1 | 787157A | TANK W/A - 60" | 61 | AR | 700416 | HEAT DEFLECTOR |
| 9 | 1 | 787158A | TANK W/A - 72" | 62 | AR | B-10405 | BURNER REST CASTING B.2.E |
| 10 | 1 | 787159A | TANK W/A - 84" | 63 | AR | 710407 | RADIANT-CAST IRON |
| 11 | 1 | 787293 | REAR HEAT DEFLECTOR - 18" | 64 | AR | 710408 | TOP GRATE (Slanted Standard) |
| 12 | 1 | 787050 | REAR HEAT DEFLECTOR - 24" | 65 | AR | 710423 | TOP GRATE (Straight Optional) |
| 13 | 1 | 787051 | REAR HEAT DEFLECTOR - 36" | 66 | AR | 710453-1 | BURNER, S/STL CHARBROILER |
| 14 | 1 | 787328 | REAR HEAT DEFLECTOR - 42" | 67 | 1 | 787320 | DRIP PAN - 12" |
| 15 | 1 | 787052 | REAR HEAT DEFLECTOR - 48" | 68 | 1 | 787288 | DRIP PAN - 18" |
| 16 | 1 | 787053 | REAR HEAT DEFLECTOR - 60" | 69 | 1 | 787289 | DRIP PAN - 24" |
| 17 | 1 | 787054 | REAR HEAT DEFLECTOR - 72" | 70 | 1 | 787321 | DRIP PAN - 36" |
| 18 | 1 | 787292 | INSULATION INNER LINER - 18" | 71 | 1 | 787030A | CHASSIS WELD ASSY. - 18" |
| 19 | 1 | 787033 | INSULATION INNER LINER - 24" | 72 | 1 | 766972A | CHASSIS WELD ASSY. - 24" |
| 20 | 1 | 787034 | INSULATION INNER LINER - 36" | 73 | 1 | 766975A | CHASSIS WELD ASSY. - 36" |
| 21 | 1 | 787035 | INSULATION INNER LINER - 48" | 74 | 1 | 766977A | CHASSIS WELD ASSY. - 48" |
| 22 | 1 | 787036 | INSULATION INNER LINER - 60" | 75 | 1 | 766978A | CHASSIS WELD ASSY. - 60" |
| 23 | 1 | 787039 | INSULATION INNER LINER - 72" | 76 | 1 | 766980A | CHASSIS WELD ASSY. - 72" |
| 24 | 1 | 787291 | INSULATION OUTER LINER - 18" | 77 | 1 | 787169 | MANIFOLD COVER - 18" |
| 25 | 1 | 787038 | INSULATION OUTER LINER - 24" | 78 | 1 | 767033 | MANIFOLD COVER - 24" |
| 26 | 1 | 787039 | INSULATION OUTER LINER - 36" | 79 | 1 | 767014 | MANIFOLD COVER - 36" |
| 27 | 1 | 787326 | INSULATION OUTER LINER - 42" | 80 | 1 | 787170 | MANIFOLD COVER - 42" |
| 28 | 1 | 787040 | INSULATION OUTER LINER - 48" | 81 | 1 | 767015 | MANIFOLD COVER - 48" |
| 29 | 1 | 787041 | INSULATION OUTER LINER - 60" | 82 | 1 | 787171 | MANIFOLD COVER - 60" |
| 30 | 1 | 787042 | INSULATION OUTER LINER - 72" | 83 | 1 | 787172 | MANIFOLD COVER - 72" |
| 31 | 1 | 787101 | SIDE PLANT ON - 18" L/H | 84 | 1 | 787186 | PANEL, BACK - 18" |
| 32 | 1 | 787102 | SIDE PLANT ON - 18" R/H | 85 | 1 | 767017 | PANEL, BACK - 24" |
| 33 | 1 | 787103 | SIDE PLANT ON - 24" L/H | 86 | 1 | 767018 | PANEL, BACK - 36" |
| 34 | 1 | 787104 | SIDE PLANT ON - 24" R/H | 87 | 1 | 787294 | PANEL, BACK - 42" |
| 35 | 1 | 787105 | SIDE PLANT ON - 36", 60" & 72" L/H | 88 | 1 | 767019 | PANEL BACK - 48" |
| 36 | 1 | 787106 | SIDE PLANT ON - 36", 60", & 72" L/H | 89 | 1 | 787181 | PANEL, BACK - 60" |
| 37 | 2 | 787113 | SIDE INSULATION LINER - 18" & 24" | 90 | 1 | 787182 | PANEL, BACK - 72" |
| 38 | 2 | 787082 | SIDE INSUL LINER - 36", 60" & 72" | 91 | 1 | 720024 | REGULATOR - NATURAL |
| 39 | 2 | 787083 | SIDE INSULATION LINER - 48" | 92 | 1 | 720025 | REGULATOR - PROPANE |
| 40 | 1 | 787290 | FRONT FRAME TRIM - 18" | 93 | AR | 719951 | ORIFICE (REF.) |
| 41 | 1 | 787043 | FRONT FRAME TRIM - 24" | 94 | AR | 719221-1 | ON/OFF/VALVE |
| 42 | 1 | 787044 | FRONT FRAME TRIM - 36" | 95 | AR | 722958 | CONTROL KNOB |
| 43 | 1 | 787327 | FRONT FRAME TRIM - 42" | 96 | AR | 719193 | PILOT VALVE |
| 44 | 1 | 787045 | FRONT FRAME TRIM - 48" | 97 | AR | 710409 | DOUBLE PILOT BRACKET |
| 45 | 1 | 787046 | FRONT FRAME TRIM - 60" | 98 | AR | 787124A | PILOT ASSEMBLY |
| 46 | 1 | 787047 | FRONT FRAME TRIM - 72" | 99 | AR | 719370 | HEX HEAD PLUG - 1/8 NPT |
| 47 | 1 | 787117A | MANIFOLD PIPE ASSEMBLY - 18" | 100 | 4 | 711396 | 4" ADJUSTABLE LEG |
| 48 | 1 | 787118A | MANIFOLD PIPE ASSEMBLY - 24" | 101 | 1 | 722481 | WOLF LOGO (SMALL) |
| 49 | 1 | 787119A | MANIFOLD PIPE ASSEMBLY - 36" | 102 | 2 | 730509 | CLIP, TINNEMAN |
| 50 | 1 | 787120A | MANIFOLD PIPE ASSEMBLY - 42" | 103 | AR | 730228 | 10-24 X 1/2 PHILLIPS |
| 51 | 1 | 787121A | MANIFOLD PIPE ASSEMBLY - 48" | 104 | AR | 730017 | 1/4-20 SCREW, SLOTTED |
| 52 | 1 | 787122A | MANIFOLD PIPE ASSEMBLY - 60" | 105 | 1 | 766954 | PAN SUPT CHANNEL (48-60-72). |
| 53 | 1 | 787123A | MANIFOLD PIPE ASSEMBLY - 72" | | | | |

PARTS LIST FOR CHARBROILER EXPLODED VIEW

THE WOLF RANGE COMPANY LLC
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 from the Company. 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 normal 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.
- Cleaning, Adjustments or Calibrations.

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 authorized 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 servicers 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 incidental or consequential damages, direct or special damages, 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.

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.

THE WOLF RANGE COMPANY LLC
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