

# INSTALLATION & OPERATION OWNER'S MANUAL



# NEWPORT RANGES

MODELS NP36N/NP36P

## Gas Operated

- 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 appliance.

### **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 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  
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF  
National Service (888) 904-9653

## **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.

## 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**

## 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 "Newport" 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.

## ASSEMBLY

The standard Newport Range is equipped with a 23" high flue riser assembly and shelf shipped separately.

1. Remove the riser assembly from the crating materials.
2. Check the following component parts are included: flue riser, overhang shelf and 9 sheet metal screws.

### RISER ASSEMBLY INSTALLATION

Step 1. Lower Riser Assembly onto the Range rear as shown in Figure 1.

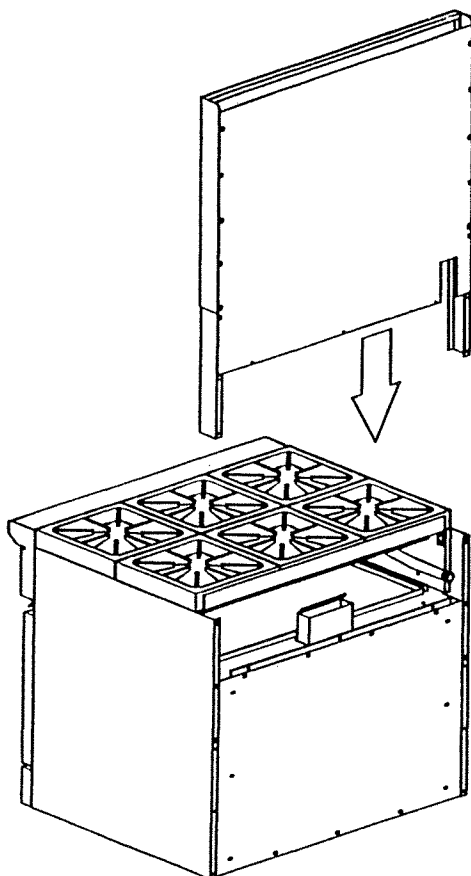


Figure 1

Step 2. Lower Riser Assembly all the way down, until it rests on the Fire Box Top, as shown in Figures 2 and 3.

(NOTE: MAKE SURE THE RISER ASSEMBLY SITS IN FRONT OF THE FIRE BOX TOP FLANGE.)

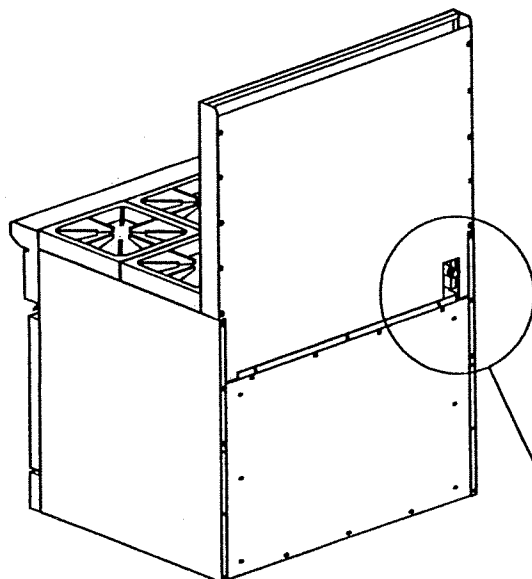


Figure 2

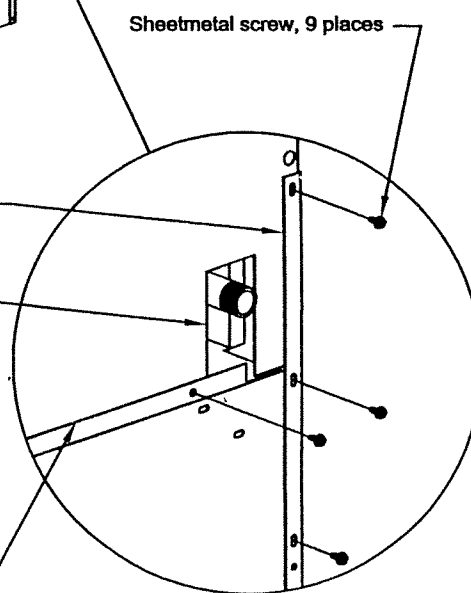


Figure 3

Step 3. Secure Riser Assembly to Range by Fastening the 9 provided sheetmetal screws. (3 screws into the Fire Box Top Flange and 3 screws into each Range Side Panel.)

Step 4. Hang shelf over riser flange (Figure 4)

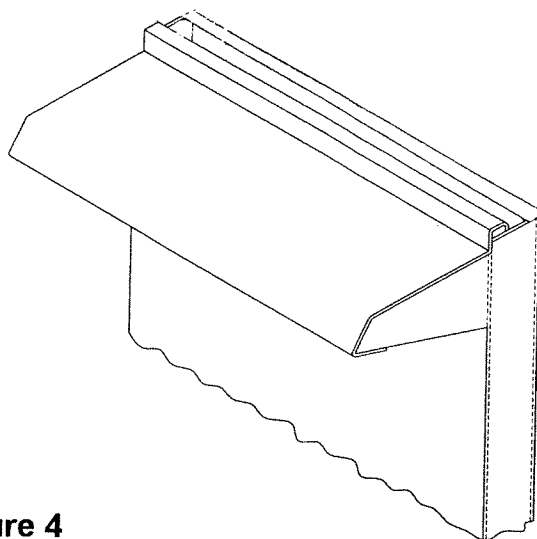


Figure 4

## **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.

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.

## **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.

## **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.

## **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.

**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.

Ranges with ovens should be installed on 6" legs or caters allowing two inch clearance from the rear of the unit. If 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.

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

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## OVEN LIGHTING INSTRUCTIONS

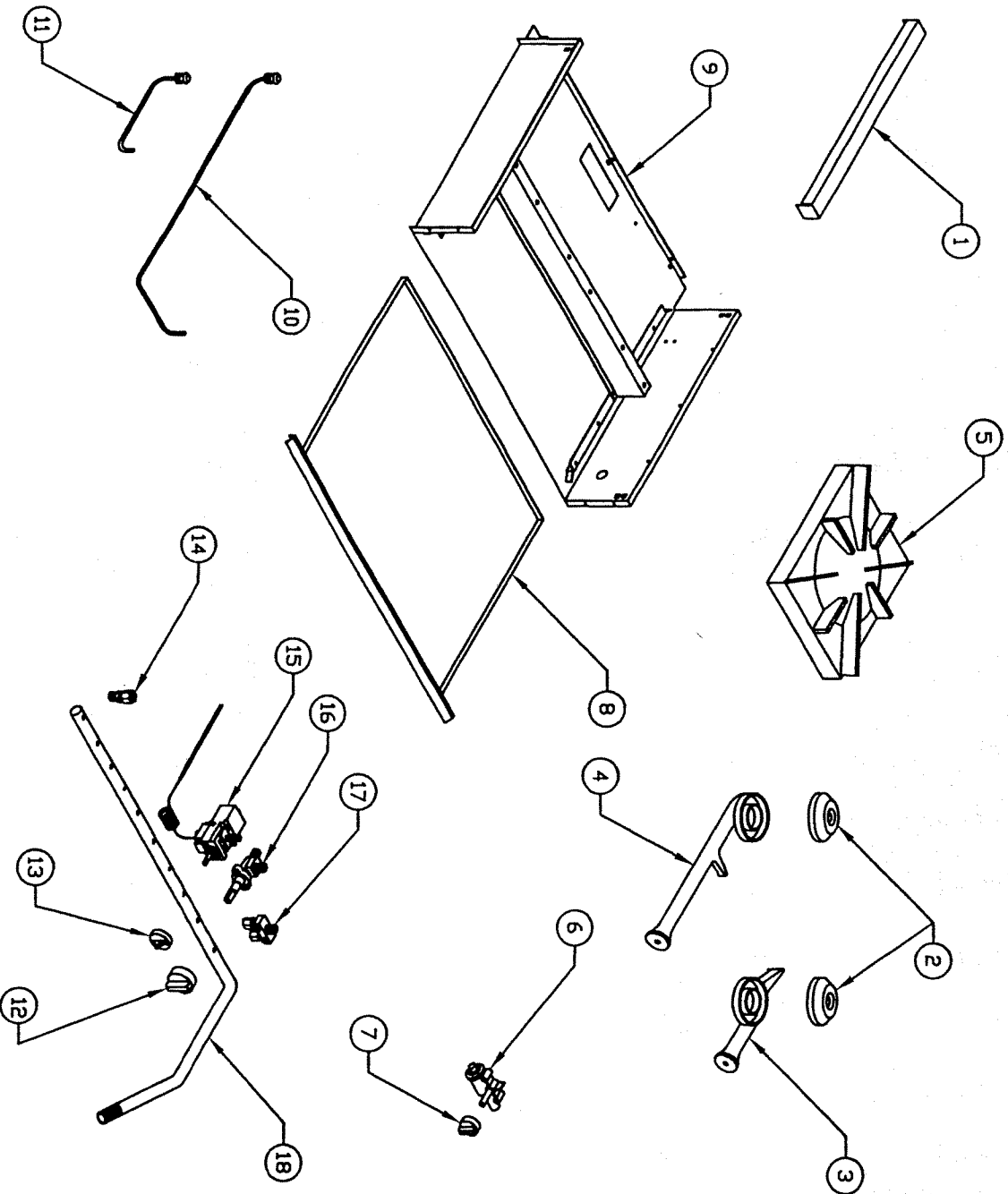
To light oven, turn thermostat to "OFF" position and wait 5 minutes. Turn thermostat and safety combination control knob counterclockwise to pilot position. Press knob "IN" and light pilot by turning the piezo spark ignitor black knob clockwise and listen for a clicking sound. Hold thermostat knob in for at least 30 seconds. When knob is released, pilot should remain lit. To verify the pilot flame, open the oven door slightly or completely to observe the pilot is lit through the hole provided. The hole is visible through the opening between the bottom of the door and the oven. The pilot flame may be adjusted with a pilot adjusting screw on pilot gas line next to the safety valve. **Pilot flame must be high enough to heat thermocouple.** Turn the thermostat to desired temperature. If pilot flame becomes distinguished, wait 5 minutes before attempting to re-light, and repeat above procedure. For complete shutdown, turn thermostat and pilot valve to "OFF" position. To light the pilot with a match, use a suitable length match holder to light the pilot through the same hole described above.

Note: To light the pilot with a match, use a suitable length match holder for lighting the pilot through the same hole described above.

## OPEN TOP BURNERS

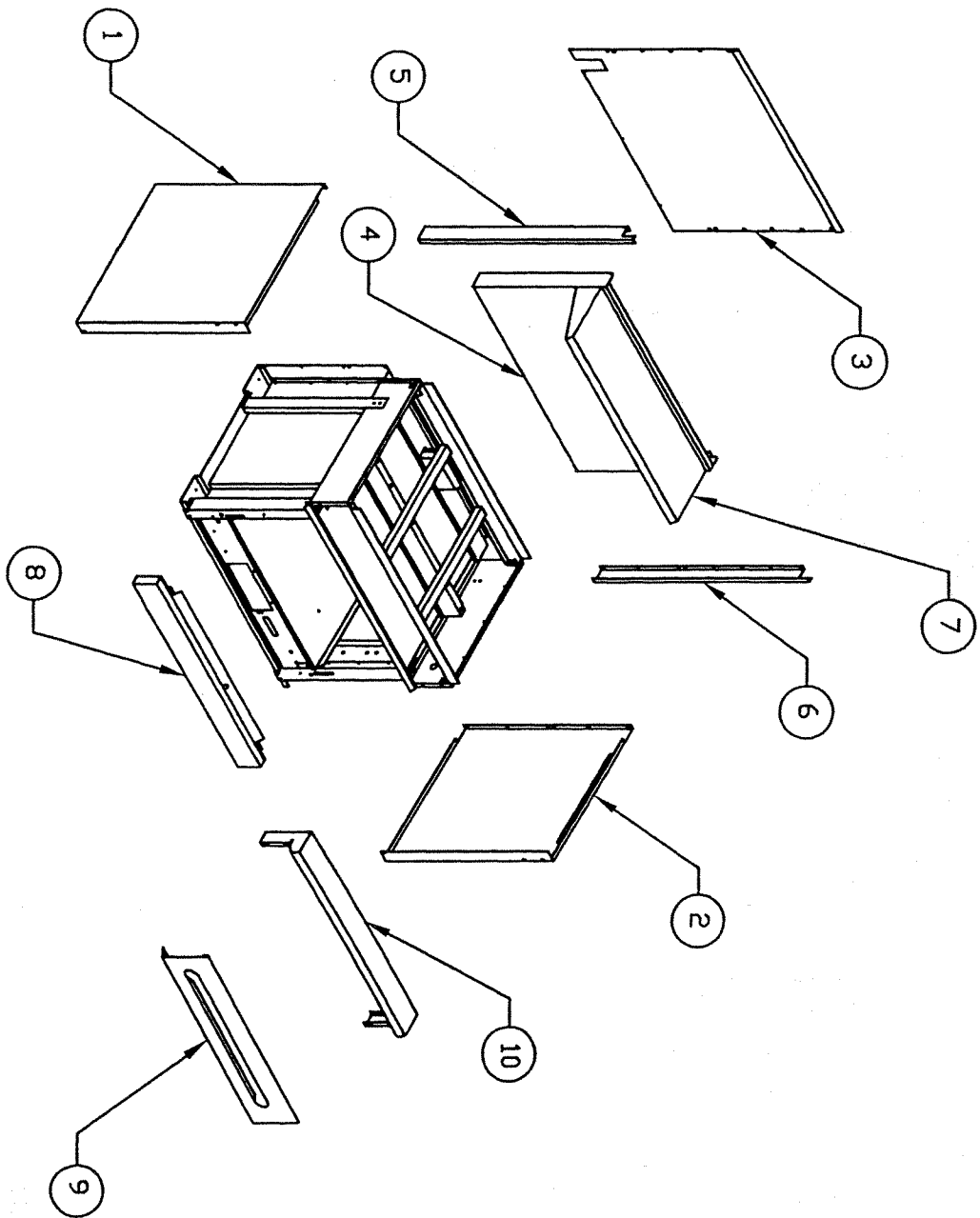
1. Turn "OFF" all gas controls.
2. Wait 5 minutes.
3. Open pilot adjusting valve counterclockwise a  $\frac{1}{4}$  turn.
4. Using a taper, light pilot with a match.
5. Adjust flame so there is a slight yellow tip.
6. If pilot becomes extinguished, repeat steps 1 to 5.
7. For a complete shut-down, turn all gas controls to the "OFF" position, turn pilot adjusting valve clockwise to full close position.

# NEWPORT, TOP ASSEMBLY



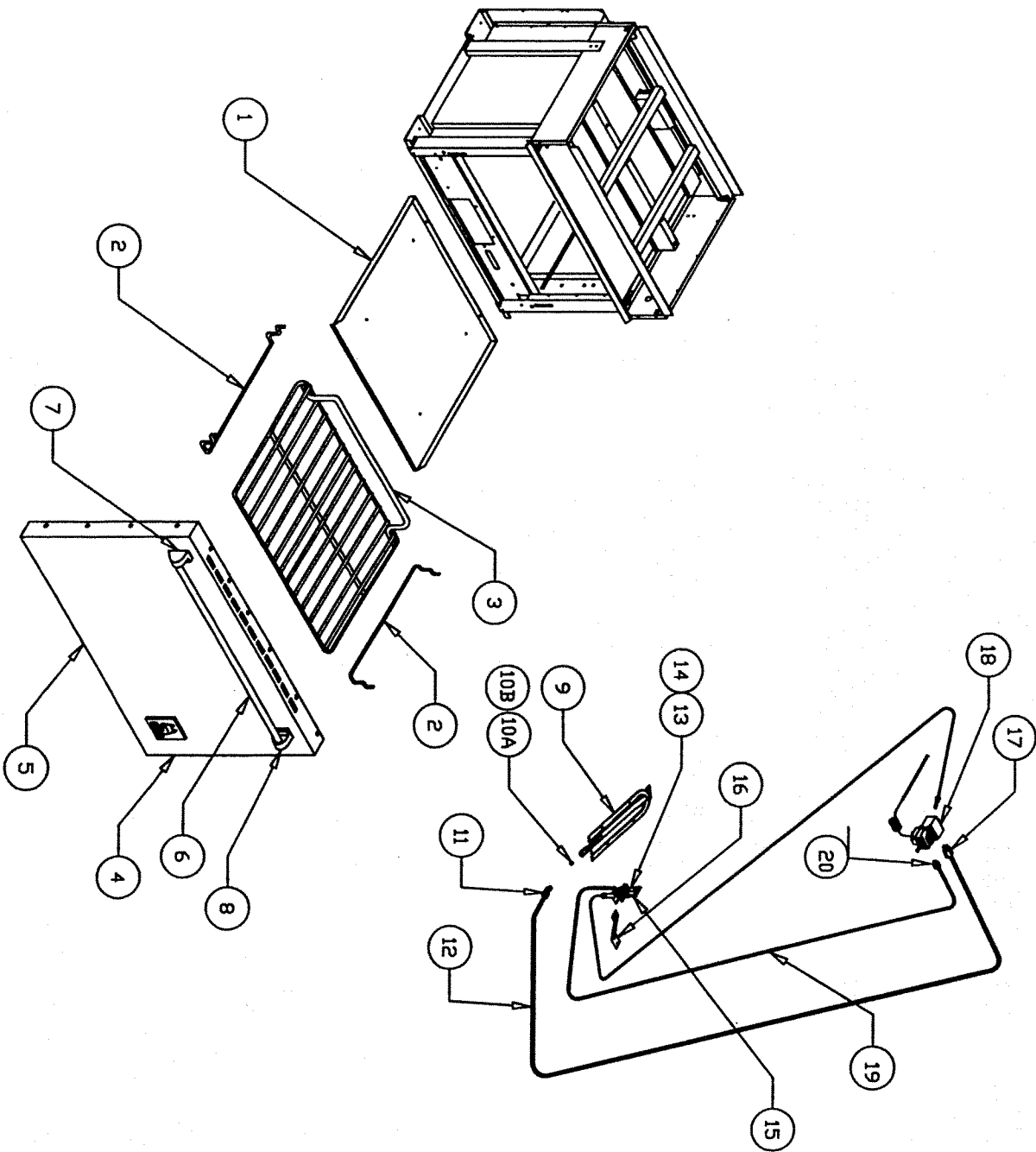
ITEM	P/N	DESCRIPTION
1	788688	GRATE SUPPORT, MIDDLE
2	417608-3	HEAD, BURNER
3	417258	VENTURI, FRONT
4	417260	VENTURI, REAR
5	722563	GRATE
6	722704	PIEZO, OVEN
7	722709	PIEZO, DRIP PAN
8	7887064	BURNER BOX TOP ASSY
9	788719A	PILLOT TUBE ASSY, REAR
10	788718A	PILLOT TUBE ASSY, FRONT
11	788717A	PIEZO, OVEN
12	719255	PIEZO, DRIP PAN
13	723436	PIEZO, OVEN
14	719370	PIEZO, DRIP PAN
15	720705A	PIEZO, OVEN
16	719221	PIEZO, DRIP PAN
17	719190	PIEZO, DRIP PAN
18	723435	PIEZO, DRIP PAN

## NEWPORT RISER & BODY PARTS



ITEM	P/N	DESCRIPTION
1	788676	SIDE PANEL, LT
2	788677	SIDE PANEL, RT
3	788690	RISER, BACK
4	788691	RISER, FRONT
5	788713	SUPPORT CHANNEL, RISER, LT
6	788712	SUPPORT CHANNEL, RISER, RT
7	786831-A1	HIGH SHELF ASSY
8	788700	KICK PANEL
9	788699	MANIFOLD COVER
10	788698A	BULL NOSE ASSY

**NEWPORT OVEN BODY PARTS AND CONTROL SYSTEMS**



ITEM	P/N	DESCRIPTION
1	788678A	OVEN BOTTOM ASSY
2	714475-2	RACK SLIDE
3	714478-1	29" OVEN RACK
4	762431A1	OVEN DOOR ASSY
5	762429-1	OVEN DOOR PANEL
6	714552	DOOR HANDLE TUBE
7	719621	DOOR HANDLE BRACKET, LEFT
8	719622	DOOR HANDLE BRACKET, RIGHT
9	719737-4	OVEN BURNER
10A	719951-38	ORIFICE, NATURAL
10B	719951-50	ORIFICE, LP
11	719385	BRASS ELBOW, OVEN ORIFICE
12	723437	TUBING, OVEN BURNER
13	714269-2	OVEN PILOT, NAT.
14	714269-3	OVEN PILOT, LP
15	722248	THERMOCOUPLE, OVEN
16	753084	BRACKET, OVEN PILOT
17	714309	ELBOW CONNECTOR, OVEN THERMOSTAT
18	720705	OVEN THERMOSTAT
19	723385	TUBING, OVEN PILOT
20	719189	VALVE, OVEN PILOT

# NOTES

**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**

**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

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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, CAN1-6.9*. 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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