

INSTALLATION & OPERATION OWNER'S MANUAL



REGENCY SERIES

HOT PLATES: MODELS RH or RHT

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

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National Service (888) 904-9653

IMPORTANT

OPERATING, INSTALLING AND SERVICE PERSONNEL

All installation, operation 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 Servicicer.

DEFINITIONS

QUALIFIED and/or AUTHORIZED OPERATING PERSONNEL

This appliance is only for professional use and shall only 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. 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 CANA/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/NFPA 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

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 THE MANUAL FOR FUTURE REFERENCE

Upon receipt of your Wolf equipment, thoroughly inspect it for any damage during shipment. If damage is observed, Contact the delivering carrier immediately and put in a freight claim.

Safe and satisfactory operation of your Wolf Gas Counter Appliances depends to a large extent upon its proper installation. In the USA, installations should be made in accordance with current regulations and used only in well-ventilated space. Refer to the instructions before installing and using this appliance. 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. There must be no obstruction to the front of the cooking unit whatsoever. 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. It is suggested that for servicing and proper operation, at least 24 inches of free area be provided to the front of the hot plate. Safety and satisfactory operation of your Regency hot plate, depends to a great extent, upon its proper installation.

CLEARANCE CHART:

This appliance is designed certified for installation on non-combustible counter with 4 inch (102 mm) legs or combustible floor with 23 inch high cabinet or stand with the following minimum clearances to adjacent wall construction.

	<u>Combustible</u>	<u>Non-Combustible</u>
Sides	6 inches	0 inches
Rear	6 inches	0 inches

When casters are incorporated, see notice on back page.

GAS CONNECTIONS

A separate gas shut-off valve should be installed in the gas line ahead of the unit as required by codes. Gas supply line must be 3/4" or larger. If flexible or semi-rigid connections are used, the inside diameter must be the equivalent of 3/4" iron pipe or larger. All connections of the flexible and semi-rigid type must be AGA listed and comply with applicable ANSI standards. Make sure gas piping is clean and free of dirt, piping compound and obstructions. 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 ID (net inside diameter) as large as or larger than the gas pipe inlet on this appliance.

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

PROPANE GAS: Standard orifices are set at 10 inch 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. **REGULATOR MUST BE INSTALLED OUTSIDE THE APPLIANCE.**

VENTILATION: The exhaust air system and the "make-up" air supply must be balanced to provide proper combustion and equal distribution of heat over the entire hot plate or hot top.

BURNERS: Remove shipping wire from rear of each burner before installing appliance.

1. For hot plate ranges, turn all valves to the OFF position. Wait 5 minutes.
2. Turn pilot adjusting valve screw counter-clockwise, then light the pilot adjacent to each main burner. Adjust the pilot valve screw until the pilot flame is 1/3 inch high.
3. Turn the main burner valve to the ON position.

If the burner is extinguished, repeat steps 1 through 3 above.

For complete shutdown, turn the main burner valves and pilot adjusting valves to the OFF position.

CAUTION: Before lighting, check all joints in the gas supply line for leaks. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME. 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: CHECK THAT THE INFORMATION PROVIDED ON THE RATING PLATE CORRESPONDS WITH THE INFORMATION WRITTEN ON THE INSTRUCTION MANUAL.

OPERATION

FOR YOUR SAFETY

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

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.

IMPORTANT: THE SECTION MUST BE READ, UNDERSTOOD AND FOLLOWED EXPLICITLY.

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.
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.

Provisions shall be incorporated in the design of the kitchen to ensure an adequate supply of fresh air for proper combustion and ventilation of the national or local authorities. While another gas fired appliance can be placed adjacent to this appliance, there must be no obstruction to the front of the broiler whatsoever. It is suggested that for servicing and proper operation, at least 24 inches (610mm) of free area be provided to the front of the appliance.

WHEN INSTALLING THE UNIT, NEVER CLOSE THE BOTTOM AREA OF THE UNIT 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, etc.

IMPORTANT: Before using your Wolf equipment, 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 appliance. Your Wolf requires no "breaking-in" or "seasoning".

WARNING: Hot Tops were designed to work properly with burners set at fixed Btu ratings. Do not inter change any of the manufactured original top arrangements. This may damage the unit beyond repair.

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

LIGHTING INSTRUCTIONS - REGENCY HOT PLATES-RH & HOT TOPS-RHT

1. Turn all valves to the OFF position and wait 5 minutes.
2. Turn pilot valve adjusting screw counter clockwise, light the pilot adjacent to each main burner. Adjust the pilot valve screw until the pilot flame is 1/4 inch high.
3. Turn the main burner valve to the ON position.
4. For complete shut-down, turn the main burner valves and the pilot adjustment valves to the OFF position.
5. To relight, follow items 2 and 3.

CLEANING and MAINTENANCE

“LIFT-OFF” BURNER CLEANING AND MAINTENANCE

Burner ports and burner rest should be thoroughly cleaned. Venturi must be free from grease and lint. When cleaning do not insert pick in burner port holes, soap and water will normally do the job. Heavy spattering or spill overs may require cleaning with a mild oven cleaner. After cleaning, rinse with clean water and dry with a dry cloth. Be sure to apply a thin coat of oil, for protection after cleaning.

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.

MAINTENANCE

To provide proper operation and insure the safety of the user, this equipment must be maintained and serviced by a trained maintenance person or an authorized 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 authorized servicer to assure proper installation.
4. All places where oil, grease, or food can accumulate must be kept clean at all times.
5. Pilot lights are to be kept clean and adjusted at the proper flame height to assure constant ignition and to prevent fire flash-outs caused by delayed ignition.
6. All valves and controls, at the first sign of sticking, should be lubricated by a trained person using a high temperature grease.
7. At the slightest odor of gas, all fittings, pipes, tubing and controls should be tested with soap and water for gas leakage. Make repairs prior to operating this unit.

CAUTION: DO NOT USE OPEN FLAME TO DETECT GAS LEAK.

8. All operators are to be cautioned that certain materials such as silk, polyester, etc. are highly combustible and should not come in contact with pilots, burners, or heated surfaces.
9. Carelessness, abusive handling, or altering equipment can shorten the life of the equipment and jeopardize the limited warranty offered by the manufacturer.

FREQUENCY OF SERVICE MAINTENANCE WILL BE LARGELY DEPENDENT ON CUSTOMER USAGE.

1. 10-12 hours operation per day: 7 days a week - Every 30-60 days.
2. 4-6 hours a day - 5 days a week: Every 120 days.
3. Limited daily usage: Every 180 days.
4. All equipment should be serviced at least once a year.

WHEN ORDERING PARTS:

Furnish part name and number - also Model and Serial Number of appliance for which part is needed. Specify type of gas used (Natural G-20 or Propane G-31) and altitude if over 2000 feet (610 meters). Parts will be shipped C.O.D. FOR FURTHER INSTRUCTIONS OR MINOR ADJUSTMENTS CALL YOUR LOCAL GAS COMPANY REPRESENTATIVE OR CONTACT WOLF RANGE COMPANY PARTS AND SERVICE DEPT. (310) 637-3737.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

**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.

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IMPORTANT INFORMATION

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

SERIAL NO. _____

MODEL NO. _____

DEALER: _____

INSTALLATION DATE: _____

IMPORTANT

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

NOTICE: For appliances equipped with casters, the installation shall be made using a connector that complies with the standard for *Connectors of Movable Gas Appliances, ANSI Z21.69* or *Connectors for Movable Gas Appliances, CAN/CGA-6.16*, and a quick-disconnect device comply with the standard for *Quick Disconnect Devices for Use With Gas Fuel, ANSI Z21.41* or *Quick Disconnect Devices for Use with Gas Fuel, CANI-6.9*. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement and guard against transmission of strain to the connector. Restraining device may be attached to rear angle supports.

If an appliance is equipped with casters and is connected to the supply piping by means of a connector for movable appliances, the user and maintenance personnel must be aware that there is a restraint on the appliance and if disconnection of the restraint is necessary, the restraint must be reconnected after the appliance is returned to its original installed position.

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

Your selection of WOLF equipment is your assurance of quality and dependability that reflects over 65 years of experience in manufacturing the finest commercial gas cooking equipment. You can always rely on your WOLF dealer and THE WOLF RANGE COMPANY LLC to stand behind every WOLF product anywhere in the world. For additional equipment, service and information, contact your WOLF dealer.

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