

**Dual Fuel Ranges Installation Guide** 



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## Important Note

To ensure the safe and efficient installation of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

**IMPORTANT NOTE** highlights information that is especially relevant to a problem-free installation.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

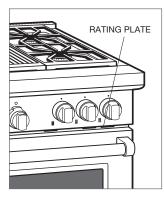
**IMPORTANT NOTE:** Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

**IMPORTANT NOTE:** Save these instructions for the local electrical inspector.

# **Product Information**

Important product information including the model and serial number are listed on the product rating plate. The rating plate is located on the bottom of the control panel assembly, at the far right, just above the oven door. Refer to the illustration below.

If service is necessary, contact Wolf factory certified service with the model and serial number. For the name of the nearest Wolf factory certified service or for questions regarding the installation, visit the contact & support section of our website, wolfappliance.com or call Wolf customer care at 800-222-7820.



Rating plate location.

# **IMPORTANT INSTRUCTIONS**

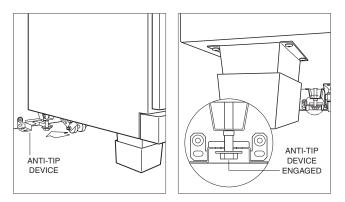
## **A**WARNING

A child or adult can tip this appliance and be killed.

Verify the anti-tip device has been properly installed and engaged. Ensure the anti-tip device is re-engaged when this appliance is moved. Refer to the illustrations below for how to verify correct installation.

Do not operate this appliance without the anti-tip device in place and engaged. Failure to do so can result in death or serious burns to children or adults.

To reduce the risk of burns, do not move this appliance while hot.



Anti-tip device location.

Anti-tip device engaged.

- This appliance is equipped with casters on two or more legs and must be installed on <sup>1</sup>/<sup>8</sup>" (3) thick commercial grade vinyl composition floor finishing materials or equivalent.
- This appliance is not approved for downward airflow ventilation or air curtain equivalent.

## Installation Requirements

**IMPORTANT NOTE:** When installing against a combustible surface, a minimum 10" (254) riser is required for a 36" (914) dual fuel range with charbroiler or griddle and all 48" (1219) and 60" (1524) models.

## Electrical

Installation must comply with all applicable electrical codes.

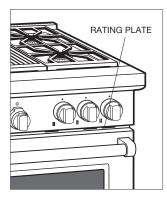
Locate the electrical supply flush with the wall or floor and within the shaded area shown in the illustration on page 6.

If a power supply cord is being used, the cord must be designated for use with ranges and rated for 240 V, 30 or 50 amps (refer to the chart below), and must include 3 or 4 conductors. A 4-conductor cord is required for installations where grounding through the neutral is prohibited.

Performance may be compromised if the electrical supply is less than 240 volts.

#### ELECTRICAL REQUIREMENTS

SINGLE OVEN RANGE	grounded, 240/208 V AC, 60 Hz
Electrical Supply	30 amp dedicated circuit
Service	21
Total Amps	5.2 kW
Max Connected Load	L1, L2, ground – 12 AWG
Min Supply Wire	neutral – 16 AWG
DOUBLE OVEN RANGE	grounded, 240/208 V AC, 60 Hz
Electrical Supply	50 amp dedicated circuit
Service	42.5
Total Amps	10.2 kW
Max Connected Load	L1, L2—8 AWG, ground—10 AWG
Min Supply Wire	neutral—12 AWG



Rating plate location.

## Gas Supply

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code.

Locate the gas supply within the shaded area shown in the illustration on page 6.

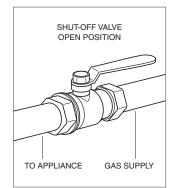
The range is equipped for use with natural or liquid propane (LP) gas. It is design certified by the Canadian Standards Association (CSA) for natural or LP gases. The product rating plate has information on the type of gas that should be used. For rating plate location, refer to the illustration on page 3. If this information does not agree with the type of gas available, check with the local gas supplier.

GAS SUPPLY REQUIREMENTS	5
NATURAL GAS Gas Supply Pressure Min Line Pressure Max Pressure to Regulator	5" (12.5 mb) WC 7" (17.5 mb) WC 14" (34.9 mb) WC, .5 psi (3.5 kPa)
LP GAS Gas Supply Pressure Min Line Pressure Max Pressure to Regulator	10" (25 mb) WC 11" (27.4 mb) WC 14" (34.9 mb) WC, .5 psi (3.5 kPa)

The range must be connected to a regulated gas supply. The supply line must be equipped with an approved external gas shut-off valve located near the range in an accessible location. Do not block access to the shut-off valve. Refer to the illustration below.

A gas supply line of 3/4" (19) rigid pipe must be provided to the range. If local codes permit, a certified, 3' (.9 m) long, 1/2" (13) or 3/4" (19) ID flexible metal appliance connector is recommended to connect the units 1/2" NPT female inlet to the gas supply line. Pipe joint compounds, suitable for use with natural or LP gas should be used.

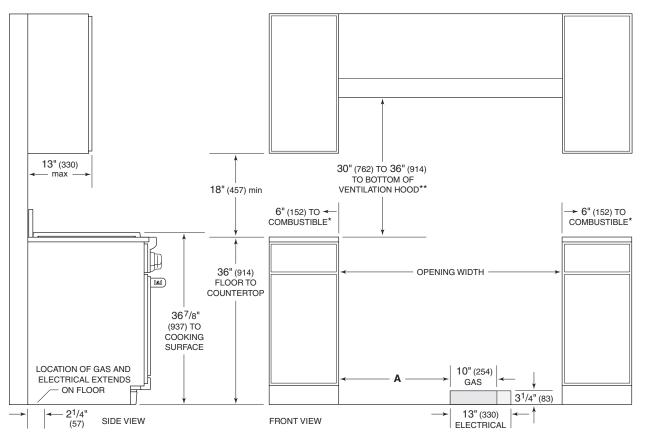
Wolf natural gas ranges will function up to 10,250' (3124 m) in altitude without adjustment and LP gas ranges will function up to 8,600' (2621 m). If the installation exceeds these elevations, contact your authorized Wolf dealer for a high altitude conversion kit.



Gas shut-off valve.

# **Dual Fuel Range**

#### INSTALLATION



\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop.

\*\*36" (914) minimum clearance, 44" (1118) for charbroiler, from countertop to combustible materials without ventilation hood.

NOTE: For island installations, 12" (305) minimum clearance from back of range to combustible rear wall above countertop.

DUAL FUEL RANGE		
WIDTH	OPENING WIDTH	А
30" Range	30" (762)	81/2" (216)
36" Range	36" (914)	13 <sup>1</sup> /2" (343)
48" Range	48" (1219)	24" (610)
60" Range	60 <sup>1</sup> /4" (1530)	31" (787)

## Preparation

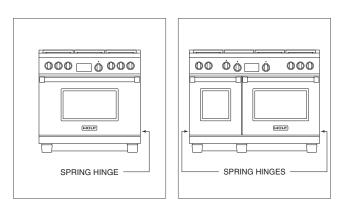
Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

To lighten the load or to fit through a door way, the oven door(s) can be removed. Only remove if necessary. Do not remove griddle or any other component. Door removal should only be done by a certified installer or service technician.

For removal, a hinge pin will be inserted into the appropriate hinge shown in the illustrations below. The pin(s) are located inside the oven door. For single oven ranges, the hinge pin must be inserted in the right hinge. For double oven ranges, the pins must be placed in the outer two hinges.

#### **A** CAUTION

Failure to insert the hinge pin in the appropriate hinge arm will cause damage to the range.

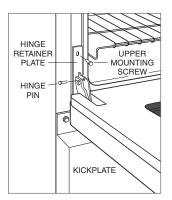


Single oven ranges.

Double oven ranges.

#### OVEN DOOR REMOVAL

- 1 Insert the hinge pin into the appropriate hinge.
- 2 Remove the lower kickplate assembly to access the lower hinge retainer mounting screws.
- 3 Open the oven door and remove both upper and lower hinge retainer mounting screws. The oven gasket may have to be moved slightly to access the bottom screws.
- 4 Move the hinge retainer plate forward slightly. The hinge retainer plate will remain on the door hinge after the mounting screws have been removed.
- 5 Carefully close the oven door to approximately 60°, then lift the door up and out. A slight rocking motion may be required for removal.



Oven door removal.

## Placement

Do not lift or carry the oven door by the door handle. The range has rear casters which allow for easy movement by lifting the front of the unit.

Use an appliance dolly to move the unit near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

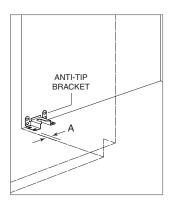
If a riser has been specified, refer to the installation instructions packaged with the riser. The riser must be installed before the range is installed.

## Anti-Tip Bracket

Raise the unit to its desired height by adjusting the front legs and rear casters. Use a <sup>3</sup>/4" socket to adjust the rear casters. The front legs can be adjusted by rotating the hexagonal leg clockwise to raise and counterclockwise to lower.

To ensure the anti-tip bolt engages the bracket, refer to the chart and illustration below to determine proper placement.

ANTI-TIP BRACKET	
WIDTH	А
30" Range	<sup>3</sup> /16" (5)
36" Range	<sup>9</sup> /16" (14)
48" Range	<sup>3</sup> /16" (5)
60" Range	<sup>5</sup> /16" (8)



Anti-tip bracket location.

## Anti-Tip Bracket

## **INSTALL BRACKET**

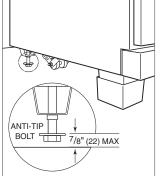
**Drywall application** After properly positioning the anti-tip bracket, mark holes, then use a Philips screwdriver or a low rpm power drill to drive the wall anchor into the surface of the wallboard until flush. Pre-drill holes if needed. For hard wallboard or double-board construction, use a <sup>1</sup>/4" drill bit. For solid plaster, use a <sup>7</sup>/16" drill bit. Refer to the illustration below. Use #8 screws and flat washers to fasten the bracket to the wall.

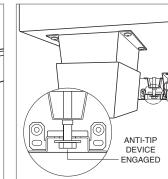
**Wood floor application** After properly positioning the anti-tip bracket, drill <sup>3</sup>/<sub>16</sub>" (5) pilot holes through the floor. Use #12 screws and flat washers to secure the bracket to the floor.

**Concrete floor application** | After properly positioning the anti-tip bracket drill 3/8" (10) holes into the concrete a minimum of  $1^{1}/2$ " (38) deep. Use 3/8" wedge anchors to secure the bracket to the floor.

#### ANTI-TIP BOLT ADJUSTMENT

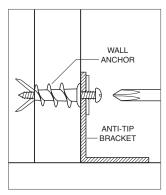
Once the bracket is secure, adjust the anti-tip bolt so the top of the washer is  $^{7}/_{8}$ " (22) maximum from the floor. Slide the range into the opening and verify the anti-tip bolt is engaged. Refer to the illustrations below.





Anti-tip bolt adjustment.

Anti-tip bolt engaged.



Wall anchor installation.

## **Electrical Connection**

The terminal block on the back of the range allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knockouts are provided to allow for permanent or cordset wiring of the unit.

#### THREE-WIRE ELECTRICAL SYSTEM

- 1 Where local codes permit, connect the ground appliance wire to the neutral (white) supply wire.
- 2 Connect the ground and white appliance wires to the neutral (white) supply wire in the electrical box.
- 3 Connect the black appliance wire to the black (L1) power supply wire in the electrical box.
- 4 Connect the red appliance wire to the red (L2) power supply wire in the electrical box.

#### FOUR-WIRE ELECTRICAL SYSTEM

- 1 Separate the ground and white appliance wires.
- 2 Connect the white appliance wire to the neutral (white) supply wire in the electrical box.
- 3 Connect the black appliance wire to the black (L1) power supply wire in the electrical box.
- 4 Connect the red appliance wire to the red (L2) power supply wire in the electrical box.
- 5 Connect the ground appliance wire to the green/ground house grounding wire in the electrical box.

## Gas Supply Connection

All connections to the gas piping must be wrench-tightened. Do not overtighten or allow pipes to turn when tightening.

If a flexible metal connector is being used, verify it is not kinked, then attach the gas supply line to the regulator on the range. Open the valve and check for leaks by placing a liquid detergent solution onto all gas connections. Bubbles around connections indicate a gas leak. If a leak appears, close the shut-off valve and adjust connections.

# Troubleshooting

**IMPORTANT NOTE:** If the range does not operate properly, follow these troubleshooting steps:

- Verify electrical power is supplied to the range.
- Verify the gas supply shut-off valve is in the open position.
- If the range does not operate properly, contact Wolf factory certified service. Do not attempt to repair the range. Wolf is not responsible for service required to correct a faulty installation.

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WOLF APPLIANCE, INC. P.O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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