

# INSTALLATION & OPERATION OWNER'S MANUAL

**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.

**WOLF** *Air* **FLOW**

**Cook-n-Hold**  
*Crusader*

**SNORKLER**

**CONVECTION OVENS**

**GAS OPERATED**

DESIGNED AND ENGINEERED FOR COMMERCIAL USE ONLY

- INSTALLATION AND OPERATING INSTRUCTIONS
- GUIDE FOR COOKING TIME AND TEMPERATURES
- PARTS
- WIRING DIAGRAMS



NOTE TO INSTALLER: MANUAL MUST REMAIN WITH APPLIANCE.

**WOLF RANGE COMPANY**

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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 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 - 1988. In Canada - Canadian Standard CAN/CGA-B149.1-M86 (Nat. Gas) or CAN/CGA-B149.2-M86 (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. 70-1990. In Canada, follow the Canadian Electric Code, part 1, CSA-C22.1.1. 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**

## 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 "RESTAURANT" 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-M86 and CAN/CGA-B149.2-M86 "Installation Code for Gas Burning Appliances and Equipment" and CSA Standard C22.1- "Canadian Electrical Code Part I" and local codes.

### **BENEFITS OF USING A CONVECTION OVEN:**

1. **Speed-fast**, baking time cut 1/3 to 1/2 the regular time and at lower temperatures.
2. **Capacity-increased**, greater capacity than conventional deck ovens in 1/2 the space.
3. **Shrinkage-reduced**, cooking less time at a lower temperature reduces shrinkage.
4. **Operation-its easy**, oven is at good working height, easy to reach racks, simple controls, easy to clean.
5. **Results-excellent**, does roasts, casseroles, breads, pies, cakes and all general baking.

## **TIPS ON USING YOUR SNORKLER CONVECTION OVEN**

1. In general, reduce temperature 50 degrees from conventional recipe.
  - a. Bakery products, reduce temperature 50 degrees. Time 25 to 33% less.
  - b. Casserole cookery, reduce temperature about 50 degrees and time 25 to 50%.
  - c. Meat roasting, reduce temperature to 275 degrees - 300 degrees. Use thermometer. Cooking time may be reduced up to 50%.
2. Fan must be "on" at all times while cooking.
3. Check product at 1/2 stated time of regular recipe.
4. Level pans bake more evenly, warped pans will provide uneven baking results.

# INSTALLATION

## FOR YOUR SAFETY

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**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.

## PRESSURE TESTING INSTRUCTIONS:

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.

If Snorkler™ ranges are installed directly on curbs, without legs, or in back-to-back installations, provisions must be made for adequate air circulation and these provisions must be approved by Wolf Range Company.

## INSTALLATION CLEARANCES

Minimum clearance from combustible materials 6" from side and 6" from back. For installation with 6" adjustable legs or 5" casters on combustible floor, 3" casters on non-combustible floor. When installing the unit never enclose the bottom area of the unit with a raised curb or other construction which would obstruct the flow of air into the unit. 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**

**For maximum efficiency and proper operation, all Convection Ovens must be installed according to applicable state, local and national codes and ordinances.**

## **DO NOT USE DOORS TO LIFT OR MOVE OVEN!**

This appliance is designed for installation in "Fire-Resistive" locations. When the oven is "built-in," adequate air space for proper venting of the motor must be provided at the bottom and back of the unit. Allow 6" clearance at side and back from combustible materials.

## **INFORMATION FOR ELECTRICIAN**

Be sure that the electric line is not overloaded and that the electric service corresponds with the wiring diagram located on the back of the appliance. The rating plate is located on the inside of the burner louver panel (**Figure 1**) and will show the voltage, phase, cycle, full load amperes, BTU, as well as the type of gas. Double deck requires two circuits (Nat'l Code).

### **CAUTION:**

Always check your line potential on all three phase circuits. The blower fan must be running clockwise from the front of the oven. Please note arrow on the fan baffle. **Note: Never attempt to make gas or electrical adjustments when the gas and electric service are turned on. Always check your breaker panel.**

Should equipment be added to an existing installation, be sure that the gas meter, gas pressure, and proper pipe sizing have been thoroughly checked by a competent service agency or your local gas company representative.

### **GAS PRESSURES:**

When natural gas is specified, a gas pressure regulator set at 5" WC (water column) is supplied with each unit. This insures constant gas pressure.

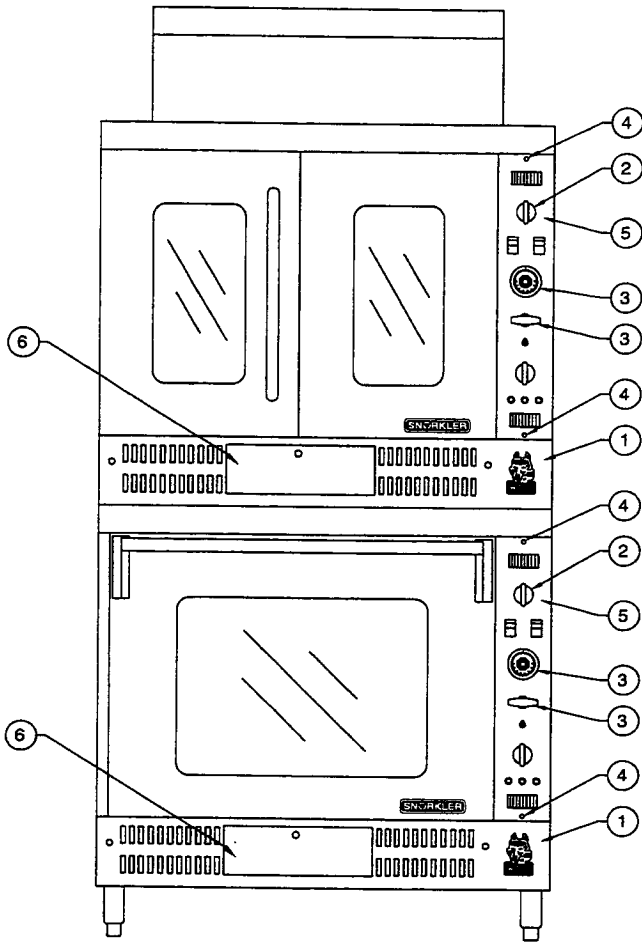
When ordered for propane gas, standard orifices are sized for 10" WC pressure.

**NOTE: IN U.S.A., WHEN A GAS APPLIANCE IS INSTALLED AT ALTITUDE ABOVE 2,000 FEET, DECREASE THE BTU INPUT 4% FOR EACH 1,000 FEET ABOVE SEA LEVEL. ANY ORIFICE CHANGE SHOULD BE MADE BY A COMPETENT GAS SERVICE MAN. ALWAYS CHECK THE UNIT RATING PLATE FOR THE PARTICULAR TYPE OF GAS USED.**

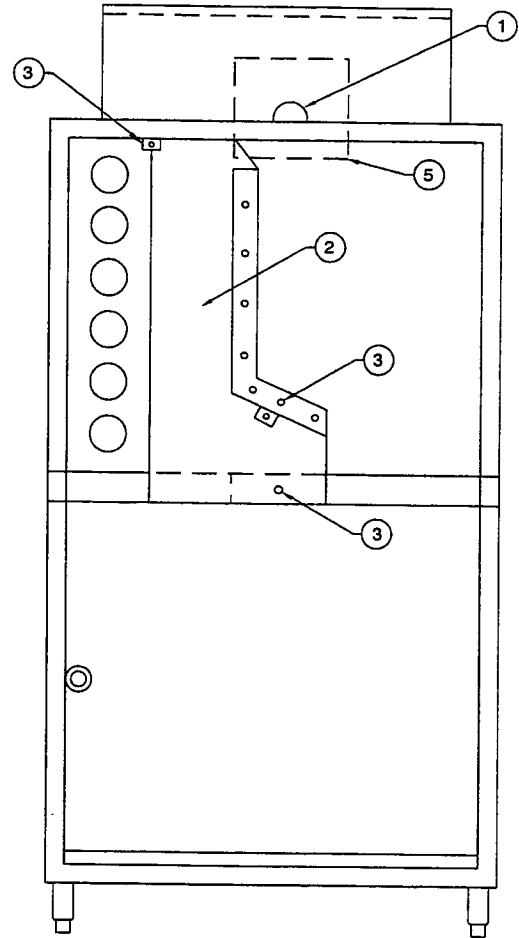
## ASSEMBLY AND INSTALLATION (GAS CONNECTIONS)

Single deck oven requires one gas connection  
Double deck oven requires two gas connections  
**DO NOT USE DOORS TO LIFT OR MOVE OVEN!**  
**ALL OVENS MUST BE INSTALLED ON 6 PIPE LEGS OR STAND.**

- A. Single Deck units are shipped with the pipe leg "stand." Set the oven on the stand and anchor oven to stand with bolts supplied. Oven must be flush at rear and sides of stand.
- B. The leveling adjustment is in the FOOT of the pipe leg. DO NOT ATTEMPT TO LEVEL BY TURNING THE LARGE DIAMETER PIPE.
- C. When proper gas connections have been made, the unit must be "leveled" by placing a spirit level on the oven rack, left to right and front to back.
- D. A separate Gas Shut Off Valve must be installed for each oven and be located in an accessible area.
- E. Connect each oven separately using 3/4" pipe or larger. If flexible or semi-flexible connectors are used, it is recommended that commercial type, heavy-duty, non-link flexible hose with an I.D. equal to 3/4" I.D. pipe be used. Avoid sharp bends or kinks with flexible hose. All flexible connectors used must be A.G.A. or C.G.A. - listed.
- F. To allow passage through a 32" opening Cook-n-Hold Double Deck units may be disassembled as follows:
  - 1. Remove top flue deflector by loosening bolt at rear (**Figure 2-1**).
  - 2. If necessary, flue collar can be removed by prying off the Tinnerman spring clips.
  - 3. Remove instrument panel. (**Figure 1-5**) and louver panel (**Figure 1-1**).
  - 4. Remove long bolt and nut inside right center area. (**Figure 1-6**).
  - 5. Remove flue stack extension from lower oven, raise and pull out. (**Figure 2-2**).
  - 6. Remove the four bolts on each of the two plates on rear. (**Figure 2-3**).
  - 7. Remove flue extension from bottom oven. (**Figure 2**).
  - 8. Remove flue box from each oven. (**FIG. 2-5**).



**FIGURE 1**



**FIGURE 2**

## FINAL CHECK OF INSTALLATION

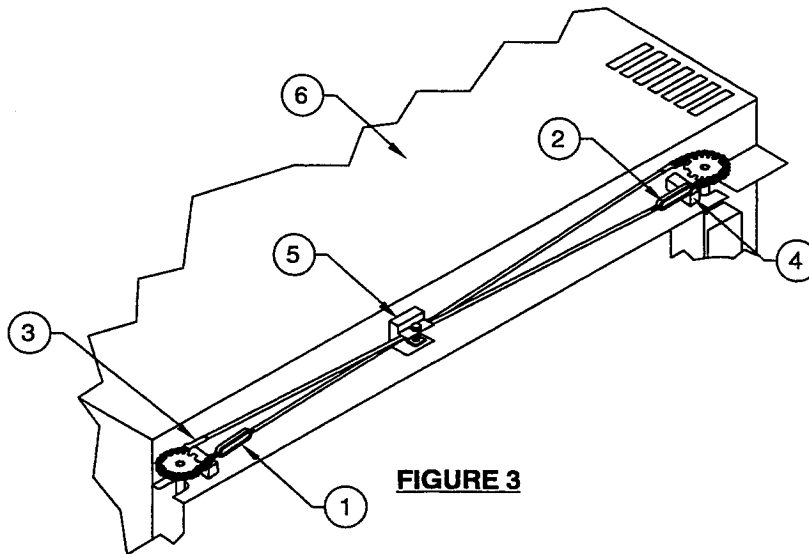
When the oven has been installed,  
 proceed as follows to check gas and electric.

1. Remove Louver Panel. (Figure 1-1).
2. Remove timer knob by loosening set screw and pulling. (Figure 1-2).
3. Remove timer nut & dial plate. (Figure 1-3).
4. Pull off Valve Handle by loosening set screw. Remove thermostat Dial. (Figure 1-3).
5. Remove Instrument Panel Top & Bottom Screw. (Figure 1-4).
6. Pull off Instrument Panel. (1-5). REPLACE VALVE HANDLE and THERMOSTAT DIAL.

**TURN ON THE MAIN GAS AND ELECTRIC SERVICE. PURGE THE GAS LINE.  
 CHECK FOR GAS LEAKS - DO NOT USE OPEN FLAME**

**TO ADJUST CABINET DOOR OPERATION ON AIR FLOW OVEN ONLY, PROCEED AS FOLLOWS:**

1. Remove header cover (**Figure 3-6**) above doors by removing the screws from under header cover and on top of header cover.
2. Tighten left turnbuckle (**Figure 3-1**) to pull left door inward and right turnbuckle (**Figure 3-2**) to pull right door inward. Caution - turnbuckle adjustment must not be **too** tight, causing undue strain on entire assembly.
3. Wolf Air Flow Doors will open a full 185°. If oven doors are opening too far, a stop (**Figure 3-3**) is provided near the left turnbuckle. Simply loosen the stop and slide it to the desired location and tighten. Replace header cover.
4. To adjust door spacing use adjusters. (**Figure 3-4**).
5. To adjust door "catch" loosen 2 screws on top of door (**Figure 3-5**) - move door catch forward or backward as needed.

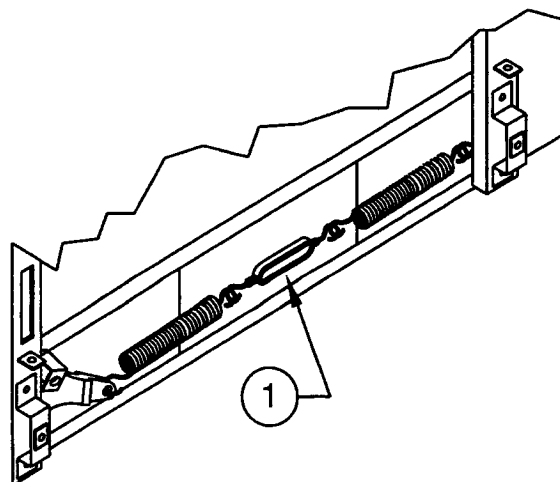


**FIGURE 3**

**TO ADJUST CHEF DOOR:**

Adjust spring tension by turning the center turnbuckle as desired.

1. Remove Louver Panel. (**Figure 1-1**)
2. Tighten turnbuckle to give door more tension and loosen for less tension. (**Figure 4-1**).



**FIGURE 4**



# OPERATION

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**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.

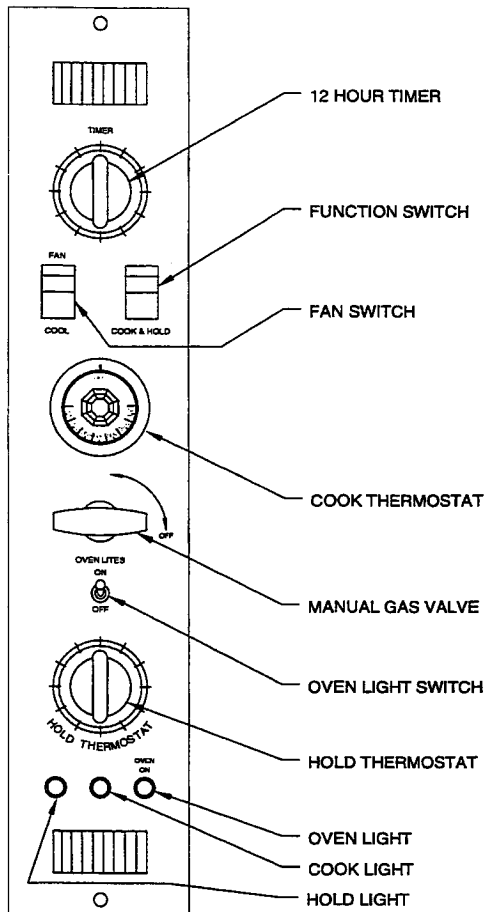
Ranges with SNORKLER™ Ovens should be installed on 6" legs or casters allowing 6 inches clearance from the rear of the unit. If SNORKLER™ ranges are installed directly on curbs, without legs, or in back-to-back installations, provisions **must** be made for adequate air circulation and these provisions **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.**

**DESIGNED AND ENGINEERED FOR COMMERCIAL USE ONLY**

# OPERATION OF COOK 'N HOLD OVEN MODEL KH



## MANUAL PREHEAT:

Oven heats to the temperature that the Cook Thermostat is set (200°F-500°F).

- Set the function switch to the "Normal" position.
- Set the fan switch to the "On" position.
- Set the timer to the "off" position.-"not zero".
- Set the Cook Thermostat to desired temperature.
- Turn the manual gas valve to the "On" position.

When the Oven Temperature equals the Thermostat Setting the "Oven On" light will go off. The Oven may then be loaded.

## TIMED PREHEAT:

Oven heats for approximately 15 minutes to the Cook Thermostat setting (200°F-500°F) and the buzzer sounds when timer is satisfied.

- Set the Function Switch to the "Normal" position.
- Set the fan switch to the "On" position.
- Set the timer for the desired time.
- Set the Cook Thermostat to desired temperature.
- Turn the manual gas valve to the "On" position.

When the timer is satisfied the buzzer sounds and the operator turns the timer to the "Off" position (turns buzzer off). Oven may then be loaded.

## MANUAL COOK:

Oven maintains the Cook Thermostat setting (200°F-500°F) until even is manually shut off. (high speed fan)

- Preheat Oven as above to desired temperature.
- Oven has reached preheat temperature when the "Oven On" light goes out.
- Load Oven.

When desired cooking time has elapsed the oven is turned off by setting the Function Switch and Fan Switch to the "Off" position.

## TIMED COOK:

Oven maintains the Cook Thermostat setting. Buzzer sounds when timer is satisfied. Timer and oven are manually shut off. (high speed fan)

- Preheat Oven as above to the desired temperature.
- Oven has reached preheat temperature when the "Oven On" light goes out.
- Set the timer for desired cooking time.
- Load Oven.

When the Timer is satisfied, the buzzer sounds and the Oven is turned off by setting the Function Switch and Fan Switch on the "Off" position.

**NOTE: THE BUZZER MAY BE SHUT OFF BY TURNING THE TIMER TO THE "OFF" POSITION.**

## **COOK AND HOLD:**

Oven maintains the Cook Thermostat setting until the Timer is satisfied. The Oven is then automatically switched to the Hold Thermostat setting (low speed fan) and maintains the "Hold" temperature until manually shut off.

- a. Preheat Oven as above to the desired temperature.
- b. Oven has reached preheat temperature when the "Oven On" light goes out.
- c. Set the Function Switch to the "Cook and Hold" position.
- d. Set the Timer for the desired cooking time.
- e. Set the Hold Thermostat for the desired holding temperature (140°F-160°F).
- f. Load Oven.

To turn off the Oven, set the Function Switch and Fan Switch to the "Off" position.

### **CAUTION:**

**EXTREME CARE SHOULD BE TAKEN IN HOLDING PRODUCTS OVER AN EXTENDED PERIOD OF TIME AT LOW TEMPERATURES DUE TO POSSIBLE BACTERIA GROWTH.**

## **HOLD ONLY AND SLOW COOK:**

Oven maintains the Hold Thermostat setting (140°F-160°F) or (160°F- 220°F) until Oven is manually shut off. (low speed fan)

- a. Set the Function Switch to the "Cook and Hold" position.
- b. Set the Fan Switch to the "On" position.
- c. Set the Timer to the "Zero" position. -"not off".
- d. Oven has reached the hold temperature when the "Oven On" light goes out.
- e. Load Oven.

The Oven is manually turned off by setting the Function Switch and Fan Switch to the "Off" positions.

## **7. FAST COOL:**

Oven will fast cool down to a lower temperature. (high speed fan)

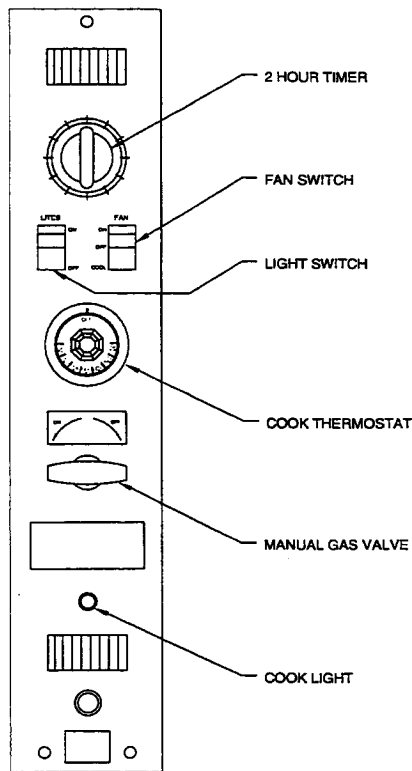
- a. Set the Fan Switch to the "Cool" position.
- b. Set the Cook Thermostat to the "Off" position.
- c. Open the Oven Door.

Oven will fast cool down until the Fan Switch is manually turned off.

**Oven Light:** Product may be viewed through the front window by turning on the Oven Light Switch.

**Pilot Light:** The Oven has a gas saver automatic Solid State Pilot Igniter that does not require manually lighting.

## TO OPERATE AIR-FLOW **SNORKLER**™ OVEN MODEL KAFS

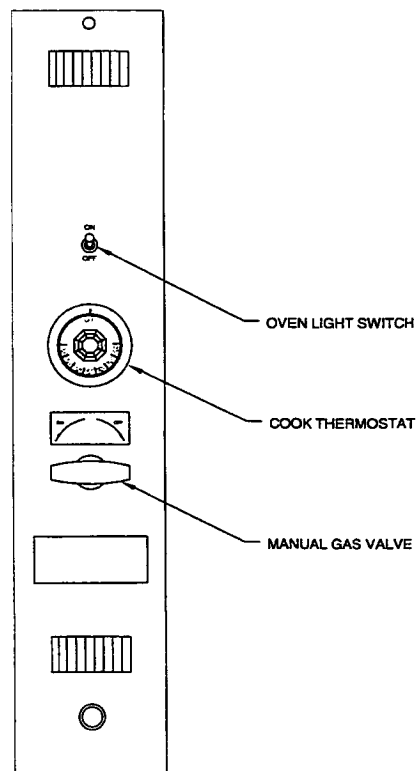


1. Turn Gas Valve to "on" position.
2. Dial desired temperature on thermostat.
3. Press fan switch to "on" position.
4. Pre-heat oven 12-15 minutes or until oven "on" light goes out.
5. Place food in oven, balancing loads as evenly as possible. Center pans on oven racks. Close door(s) as soon as possible.
6. Always bake with fan on.-(fans must be on).
7. To set Electric Timer always turn timer knob counter-clockwise to desired cooking time. When buzzer sounds, turn timer knob 1/4" to left to stop buzzing.

**TO SHUT DOWN THE OVEN FOR THE DAY**, be sure fan and oven lights are turned off then turn "Gas Valve" to the "off" position.

The oven lights should be used only to check your products and then turned off. Prolonged use of oven lights will drastically shorten life of light bulbs.

## TO OPERATE CRUSADER **SNORKLER**™ OVEN MODELS KCAF



1. Turn gas valve to "on" position
2. Dial desired temperature on thermostat.
3. Flip toggle switch to "on" position to turn on fan.
4. Pre-heat oven 12-15 minutes. Turn "off" fan switch.
5. Place food in oven balancing loads as evenly as possible. Center pans on oven racks. Close door(s) as soon as possible. Turn "on" fan switch.
6. Always bake with fan on.
7. To shut down oven for the day, be sure fan is turned off and turn gas valve to the "off" position.

## **TO LIGHT OVEN PILOT (Not on electric ignition models)**

Push in RED "Gas Safety Valve" Button and light the oven pilot. Hold RED BUTTON in for at least 30 seconds. Release RED BUTTON and the oven pilot should remain lighted. If the oven pilot becomes extinguished, wait 5 minutes or longer and repeat the pilot lighting instructions.

**NOTE: THE PILOT FLAME MUST FULLY ENVELOP THE THERMOCOUPLE.**

**NOTE: TO ADJUST TRAILER PILOT TURN ADJUSTING SCREW ON BRASS VALVE UNTIL DESIRED FLAME IS OBTAINED. FLAME SHOULD BE AS LOW AS POSSIBLE, YET LIGHT BOTH BURNERS WITHIN 3 SECONDS.**

**CAUTION: CHECK ALL CONNECTIONS FOR GAS LEAKS BY USING A SOAPY SOLUTION OR EQUIVALENT. DO NOT USE AN OPEN FLAME.**

## **LIGHTING INSTRUCTIONS (For Electric Oven Ignition System)**

1. Turn main shut-off valve to "on" position.
2. Turn fan switch to "on".
3. Turn Thermostat to desired setting.
4. Pilot igniter is activated automatically.
5. Oven burner lights automatically.
6. For complete shut-down, turn both fan switch and shut-off valve to "off" position.

**ALSO APPLICABLE TO CRUSADER OVEN WITH ELECTRIC IGNITION**

## **TIPS ON CLEANING**

Interior surfaces stay clean if an accepted oven cleaner is used frequently. To clean GLASS WINDOW: Use vinegar or commercial glass cleaner. Care must be taken when cleaning around electric components. The ELECTRIC SERVICE MUST BE TURNED OFF. Keep liquids away from wires, light sockets, fans and controls.

## A GUIDE FOR COOKING TIME & TEMPERATURES (CONVECTION OVEN ONLY)

This information should be used as a guide in developing your own baking and roasting chart.

### MEAT, POULTRY, FISH

	Suggested Time	Suggested Temperature	Your Time	Your Temperature
Roasting	10-15 min./lb.	250° - 300°	_____	_____
Braising	20-25 min./lb.	300°	_____	_____
Cafeteria Beef Rounds (45 lb.)	9 hours	225°	_____	_____
Steaks (1 ½" thick)	10-14 min.	450°	_____	_____
Meat Loaf (4 ¼" x 9")	45 min.-1 hr.	300°	_____	_____
Hamburger Patties	4-8 min.	400°	_____	_____
Bacon	6-10 min.	400°	_____	_____
Sausage Links	8-12 min.	400°	_____	_____
Turkey (24 lb.)	2 ½ - 3 hrs.	300°	_____	_____
Oven Browned Chicken Parts	40-45 min.	350°	_____	_____
Fish Fillets (4 oz. frozen)	20-25 min.	475°	_____	_____
Fish Sticks (1 oz. frozen)	10 min.	400°	_____	_____

### BAKED PRODUCTS

Sheet Cakes (18" x 26")	20 min.	325°	_____	_____
Bar Cookies	15-20 min.	325°	_____	_____
Drop Cookies	8-12 min.	350°	_____	_____
Pie Crust	8-10 min.	400°	_____	_____
Fruit Pies	30 min.	375°	_____	_____
Custard-type Pies	30-45 min.	300°-325°	_____	_____
Meringue, topping for pies	8-10 min.	325°	_____	_____
Fruit Cobbler	30-45 min.	350°	_____	_____
Combread	20 min.	350°	_____	_____
Biscuits	8-10 min.	375°-400°	_____	_____
Muffins	12-15 min.	300°	_____	_____
Yeast Rolls	10-15 min.	300°-325°	_____	_____
Danish Rolls	10 min.	350°	_____	_____
Sweet Rolls	10-15 min.	300°	_____	_____
Hamburger Buns	20 min.	325°	_____	_____
Yeast Bread	20-30 min.	325°	_____	_____

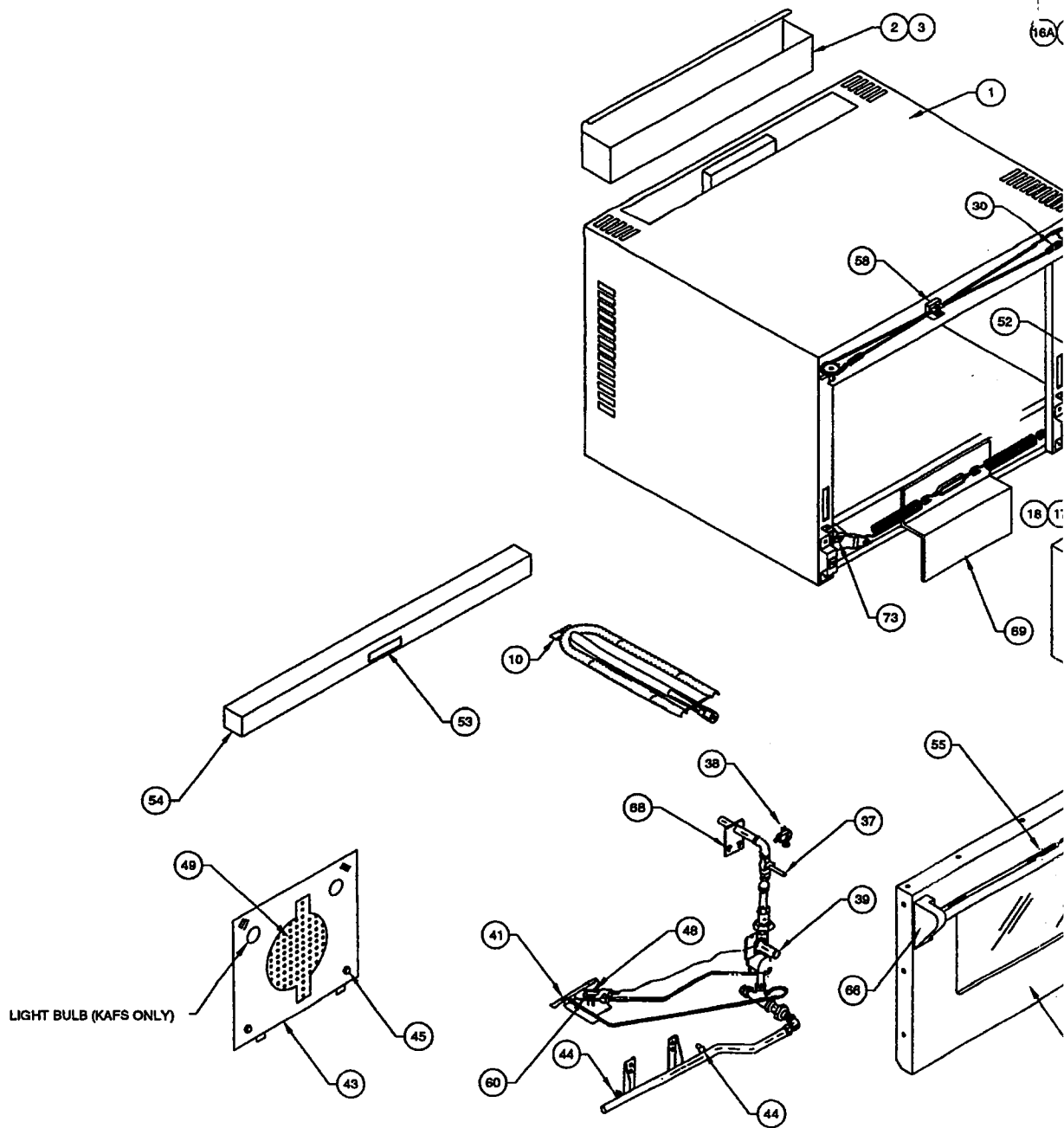
### MISCELLANEOUS PRODUCTS

Baked Potatoes (200, 6-8 oz.)	45-60 min.	450°	_____	_____
Toasted Cheese Sandwiches	8-10 min.	350°	_____	_____
Toasty Dog Sandwiches	12 min.	350°	_____	_____
Casseroles (12" x 20" x 2" pan)	20 min.	350°	_____	_____
Casseroles (12" x 20" x 4" pan)	30 min.	275°	_____	_____
Rice, covered (3 lb. per 12" x 20" x 2" pan)	30 min.	325°	_____	_____

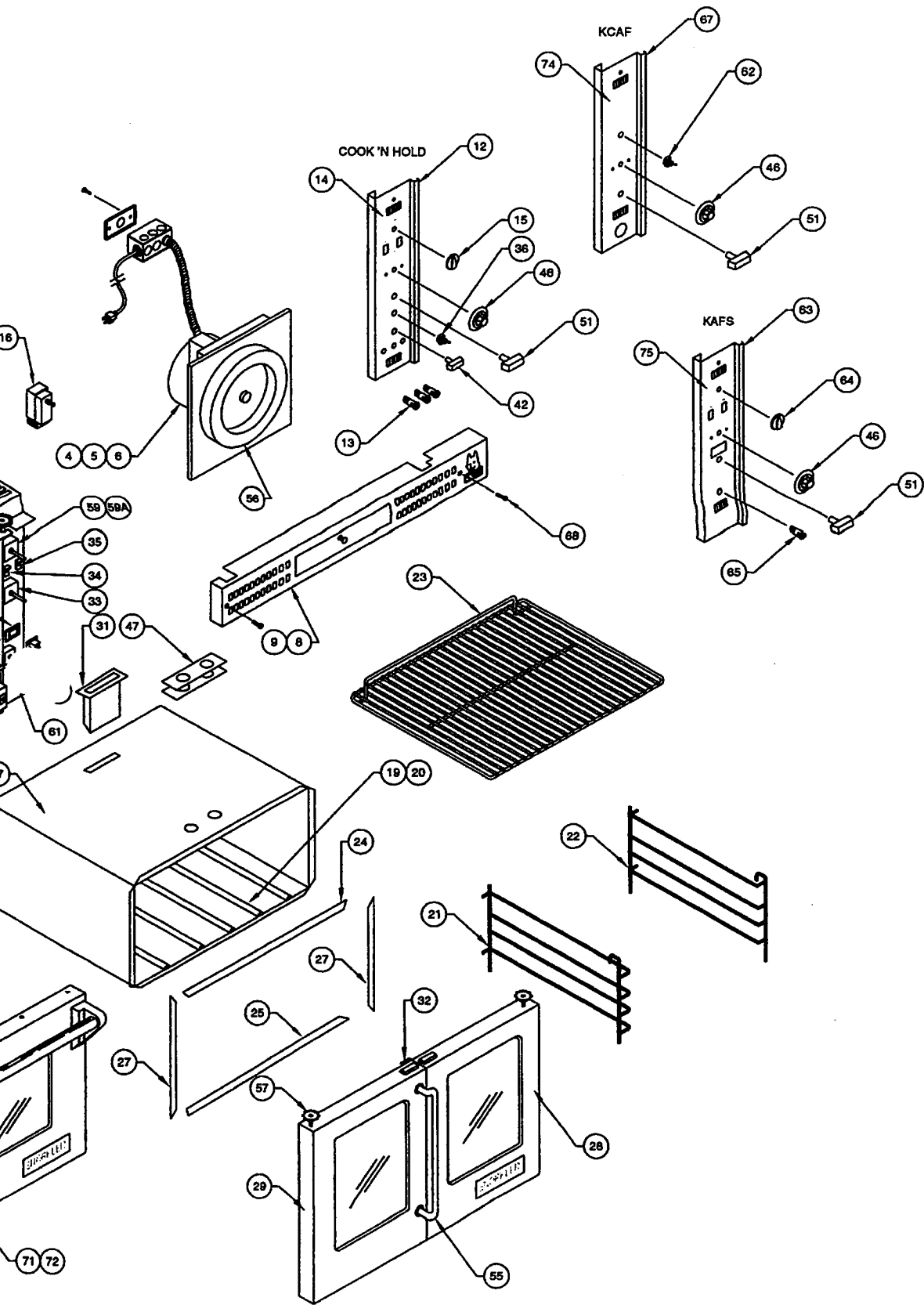
### FROZEN FOOD PRODUCTS

Fruit Pies	30 min.	400°	_____	_____
Pot Pies, individual	20-30 min.	400°	_____	_____
Casseroles, covered (12" x 20" x 2")	45 min.	400°	_____	_____
Casseroles, refrigerator thawed (12" x 20" x 2" pan)	30 min.	450°	_____	_____
Dinners, individual, covered	10-15 min.	450°	_____	_____
Vegetables, covered (5 lb. per (12" x 20" x 2" pan)	20-30 min.	400°	_____	_____

**NOTES**





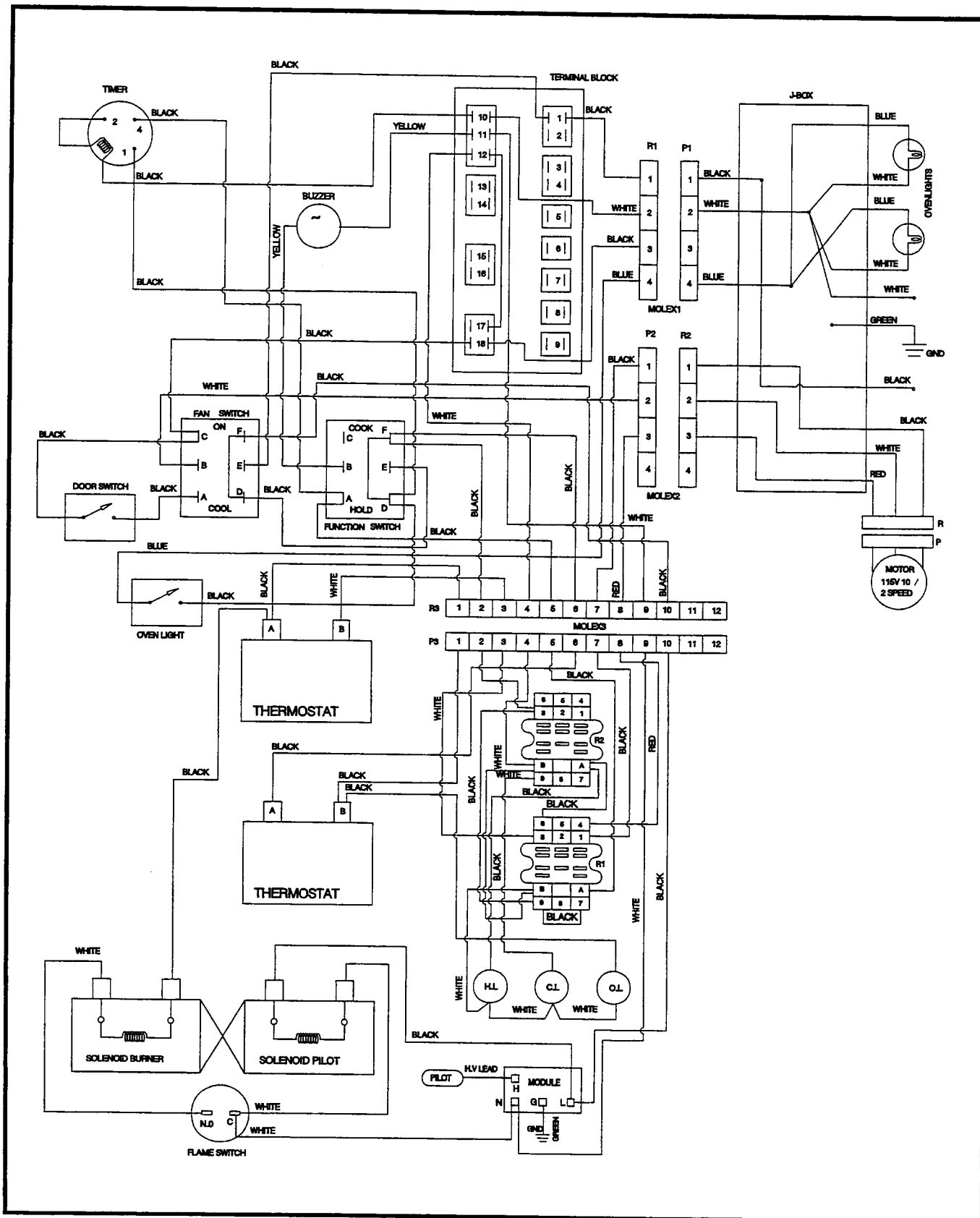


## MATERIAL LIST

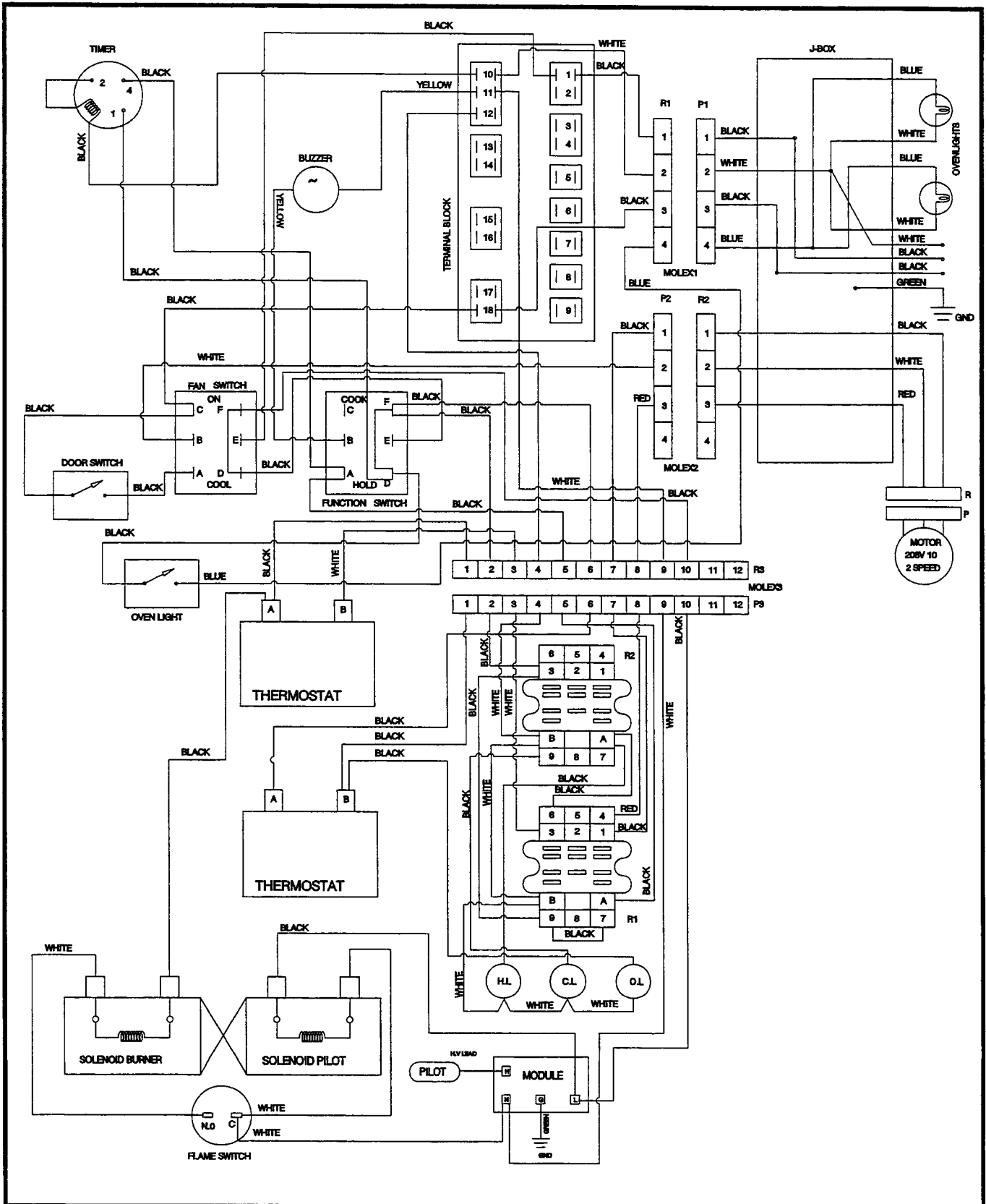
ITEM NO.	PART NO	DESCRIPTION
1	708071	Top panel - Painted
1a	708072	Top Panel - S/STL
2	708530-A	Flue Hood Assy.
3	708531-A	Flue Hood Assy. S/STL
4	708567A	Motor & Fan Assy. 115V. 1 Ø
4a	718386	Motor only 115V. 1 Ø
4b	718821	2 Speed Motor 115V. 1 Ø
4c	708643A	Motor & Fan Assy. 2 speed 115V. 1 Ø
5	708568A	Motor & Fan Assy. 208V. 1 Ø
5a	718387	Motor only, 208V. 1 Ø
5b	708644A	Motor & Fan Assy. 2 speed, 208V. 1 Ø
5c	718814	Motor only, 2 speed, 208V. 1 Ø
6	78569A	Motor & Fan Assy. 208V. 3 Ø
6a	718388	Motor only, 2 speed, 208V. 3 Ø
7	719737-03	Burner Assy. Sheet Metal
8	708637A	Louver Panel Assy. - CRS
9	708638A	Louver Panel Assy. - S/STL
10	708552A	Burner Assy. (Cast Iron)
11	719266	Air Shutter
12	708099-03	Instrument Panel (K.H.)
13	719997	Indicator Light
14	718802	Over Lay (K.H.)
15	718801	Timer Knob (12 Hour) 718801
16	718163	Door Switch with Housing 1 Ø
16a	718447	Micro Door Switch 1 Ø
16b	718321	Door Switch with Housing 3 Ø
16c	718643	Micro Door Switch 3 Ø
16d	718166	Door Switch Lever Arm Chef Door (O.S.)
16e	718223	Door Switch Lever Arm Cabinet Door (O.S.)
17	708522-A2	Oven Tank Assy. - CRS
18	708519-A2	Oven Tank Assy. S/Stl
21	718423	Rack Side L.H.
22	718424	Rack Side R.H.
23	718341	Oven Racks
24	751921	Horizontal Seal Top
25	751906	Horizontal Door Seal Bottom
27	751907	Vertical Door Seal L.H.
27a	751908	Vertical Door Seal R.H.
28	708543A	Cabinet Door Assy. R.H. (KAFS)
28a	708541A	Cabinet Door Assy. L.H. (KAFS)
28b	708585A1	Cabinet Door Assy. L.H. S/STL (KCAF)
29	708585A	Cabinet Door Assy. R.H. (KCAF)
30	708360-B	Door Mechanism Assy.
31	751347-A	Snorkler Tube Assy.
32	798153	Door Seal Spacer
33	719202	Thermostat
34	718194	Fan Switch
34a	718394	Fan Switch (KAFS) 208V. 3 Ø
35	718194	Function Switch

MATERIAL LIST		
ITEM NO.	PART NO	DESCRIPTION
36	713576	Light Switch (KH)
36a	718420	Light Switch Momentary (KAFS)
37	719971	Gas Shut-Off Valve
37a	719137	Gas Shut-Off Valve CGA
38	719220	Pilot Valve
39	718326	Comb. Safety Valve
41	708558A	Trailer Pilot
42	718813	Dial for Hold Thermostat
43	708160-02	Oven Fan Baffle
44	719951	Orifice (Specify type of gas)
45	730105	Bolt
46	718224	Thermostat Knob Dial
47	751355-A	Vent Assy.
48	718328	Thermocouple
49	718121	Baffle Screen Perforated
50	718804	Relay-C & H
51	719252	Shut-Off Handle
52	718820	Relay Socket
53	718803	Nameplate (KH)
54	708129-03	Header Cover
55	718150	Chef Door Handle Tubing
55b	718184	French Door Handle (KAFS)
55c	708586	French Door Handle Coated (CAF)
55d	708593	Chef Door Handle Coated (CAF)
56	718156	Blower Fan
57	718273	Door Sprocket
58	708187	Door Latch MTG. Brk't
58a	718382	Cabinet Door Catch
58b	718380	Cabinet Door Latch
59	718842	Timer (KH) (12 hour)
59a	718841	Timer (KAFS) (2 hour)
59b	718811	Buzzer (KAFS) & (KH)
60	718327	Oven Pilot
61	718812	Hold Thermostat
62	718393	Fan Switch (KCAF)
63	708555A	Instrument Panel (KAFS)
64	718843	Timer Knob (KAFS)
65	718420	Oven "on" Light
66	719621	Handle Bracket L.H. (KAFS)
66a	719922	Handle Bracket R.H. (KAFS)
67	70851A	Instrument Panel (KCAF)
68	730036	Mounting Screws
69	708028	Pilot Baffle Shield (Gas Only)
71	708536A	Chef Door (with Window)
72	708599A	Chef Door Assembly Complete (KCAF)
73	718207	Cabinet Door Hinge Bushing
73a	718314	Cabinet Door Tronion Block
74	718626	Overlay (KCAF) & (KAFS)
75	718636	Overlay (KAFS) 2 Speed

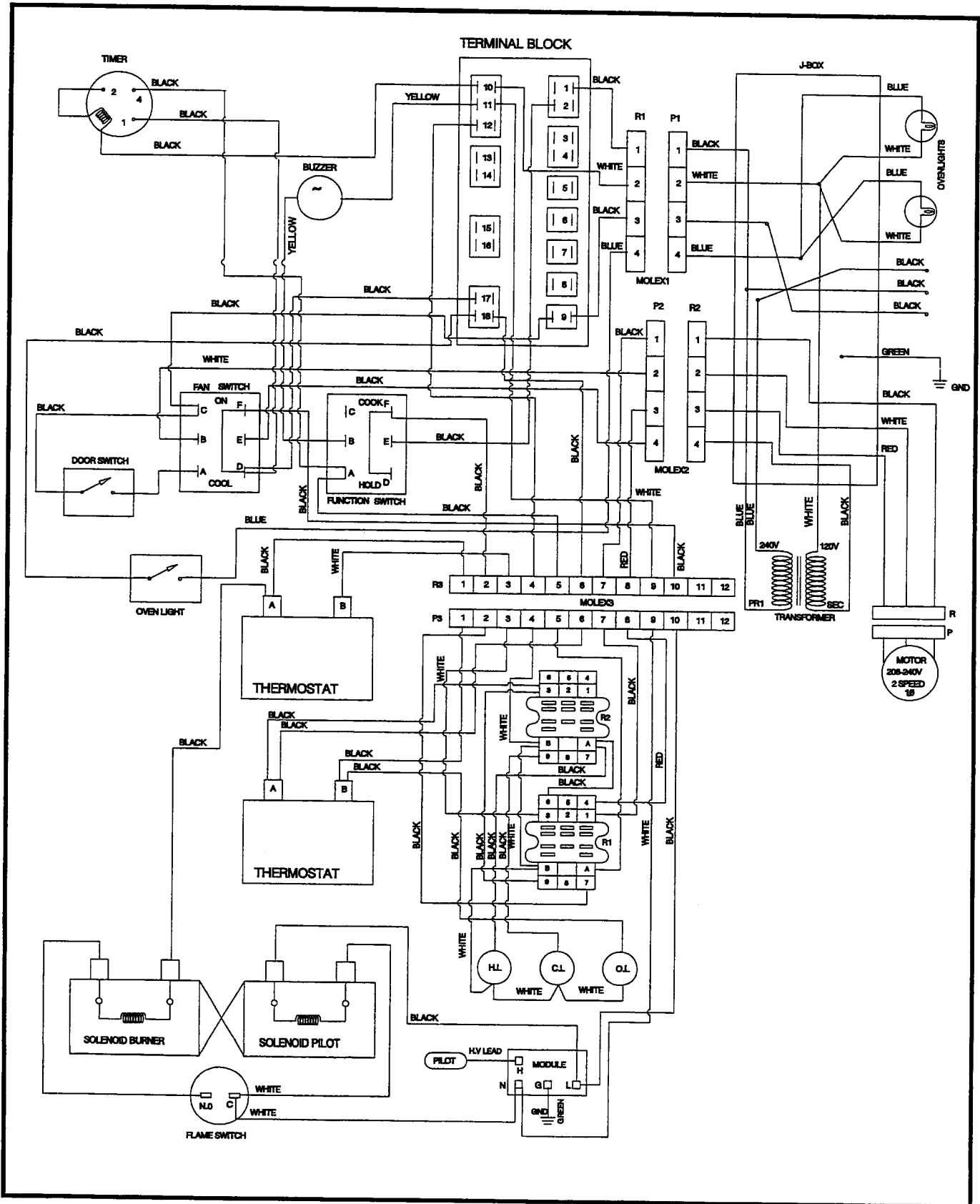
# 115-10-60 Hertz Cook-n-Hold Oven #18618 with Spark Pilot



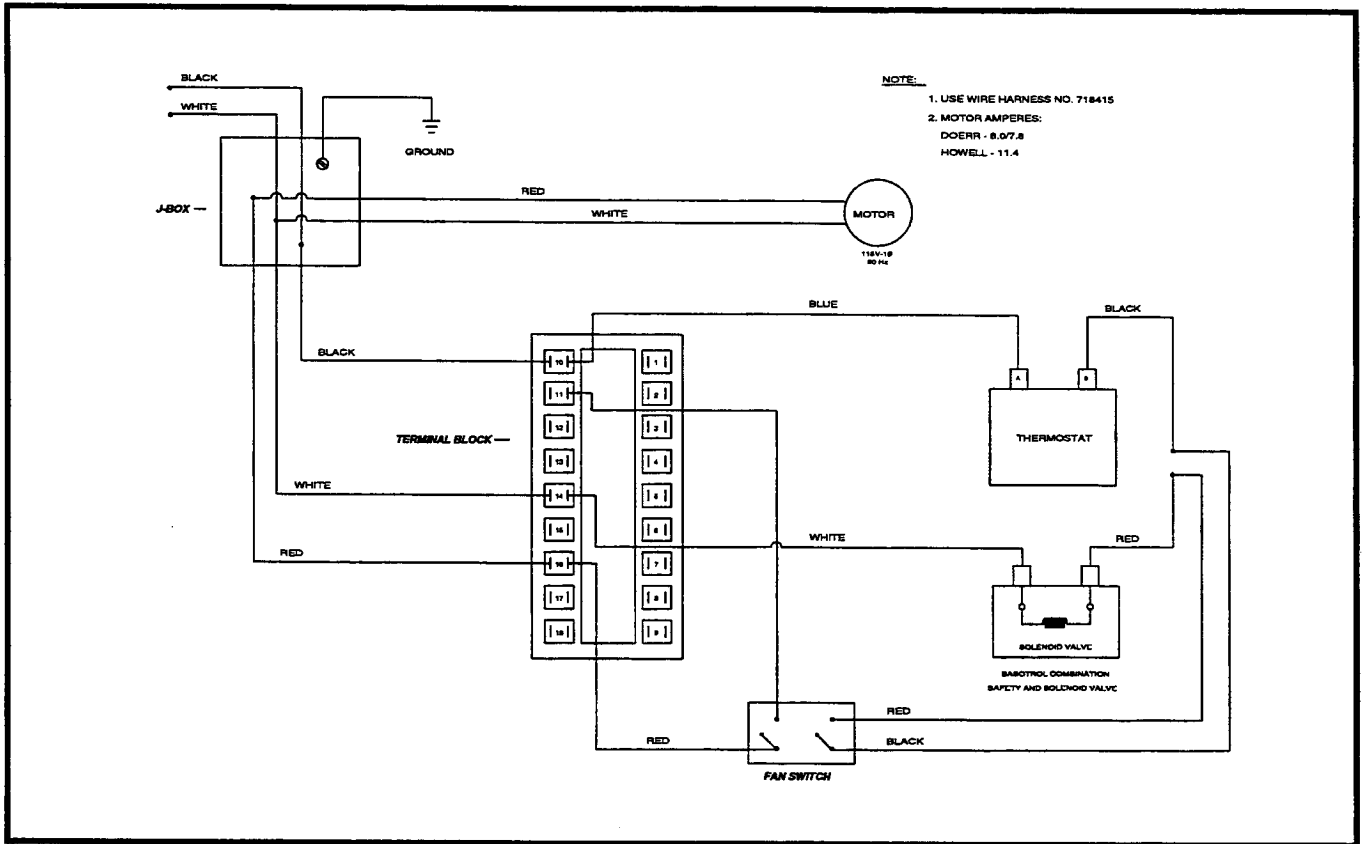
# 208-230V-10-60 Hertz Cook-n-Hold Oven #18621 with Spark Pilot



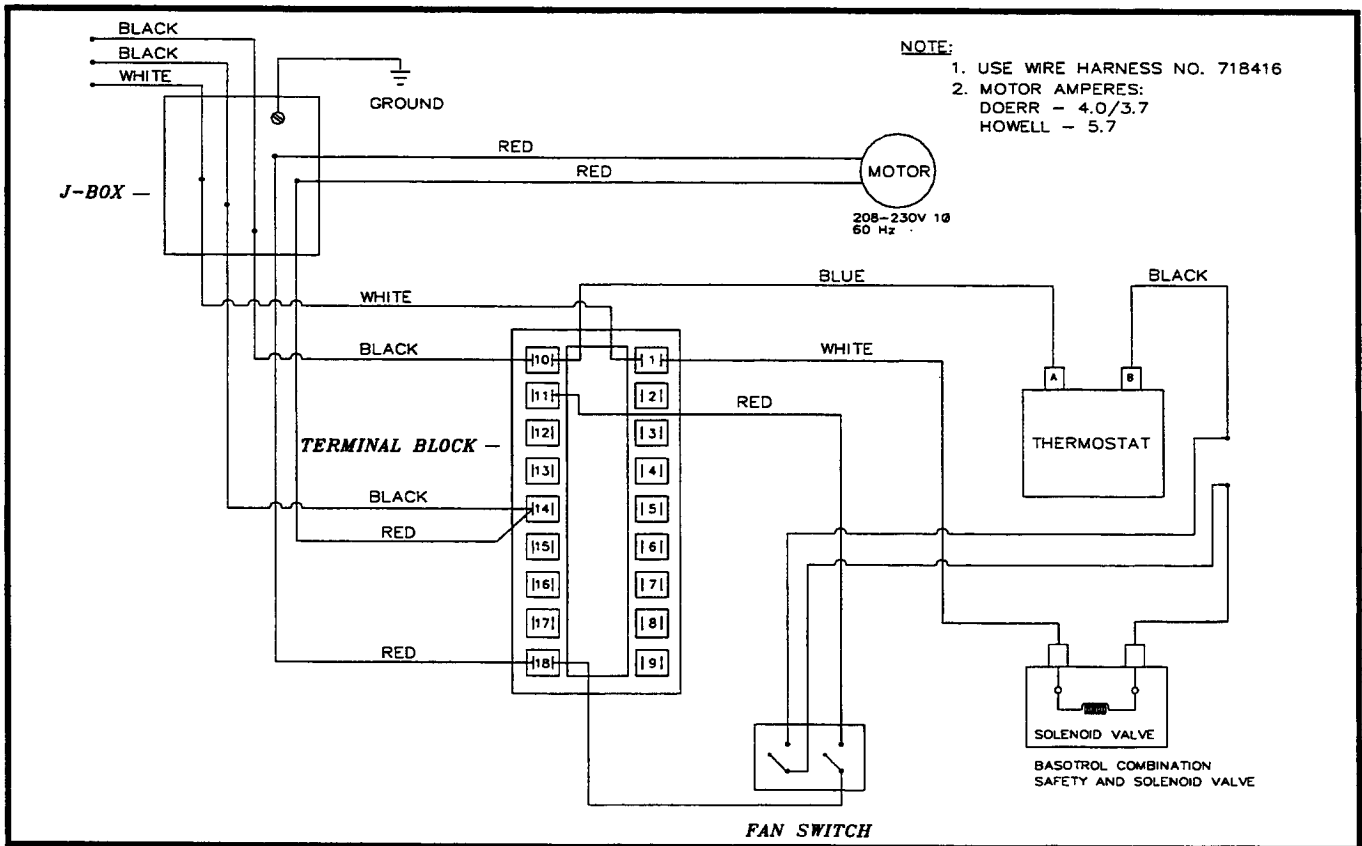
# 208-230V-30-60 Hertz Cook-n-Hold Oven #18623 with Spark Pilot



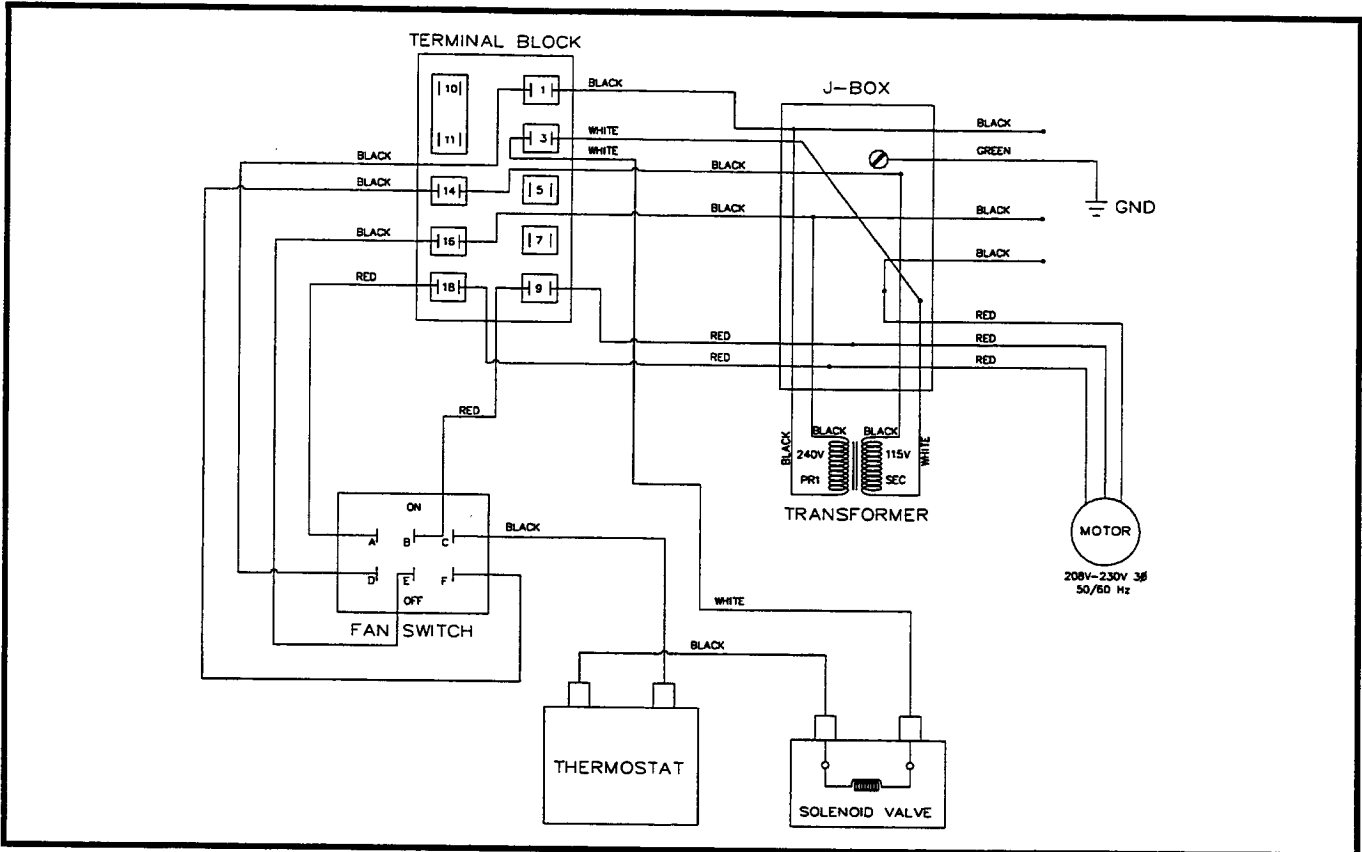
## P/N 718395 115V-1Ø CRUSADER OVEN WITH GAS PILOT



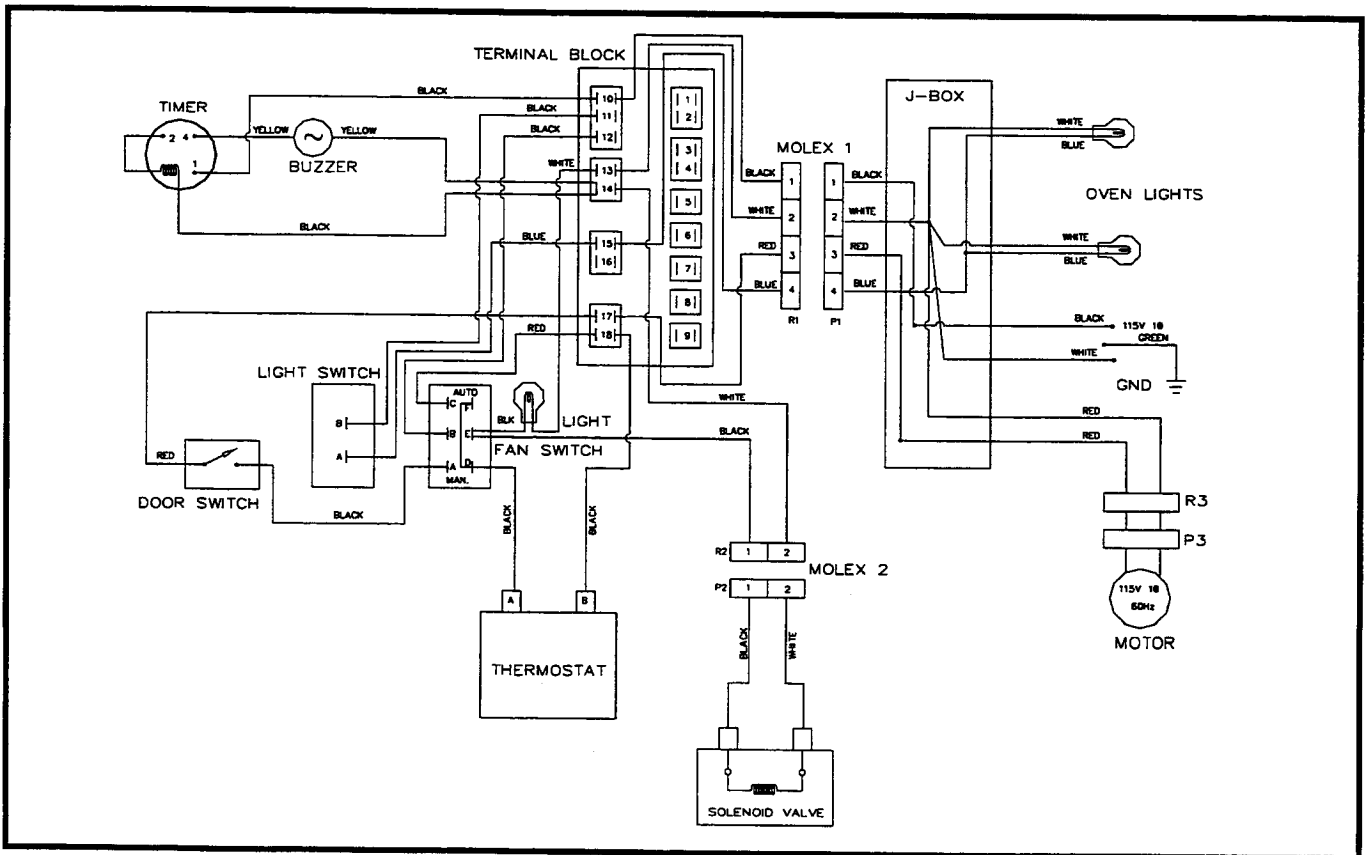
## P/N 718398 208V-230V-1Ø CRUSADER OVEN WITH GAS PILOT



# P/N 718401 208V-280V-3Ø CRUSADER OVEN WITH GAS PILOT

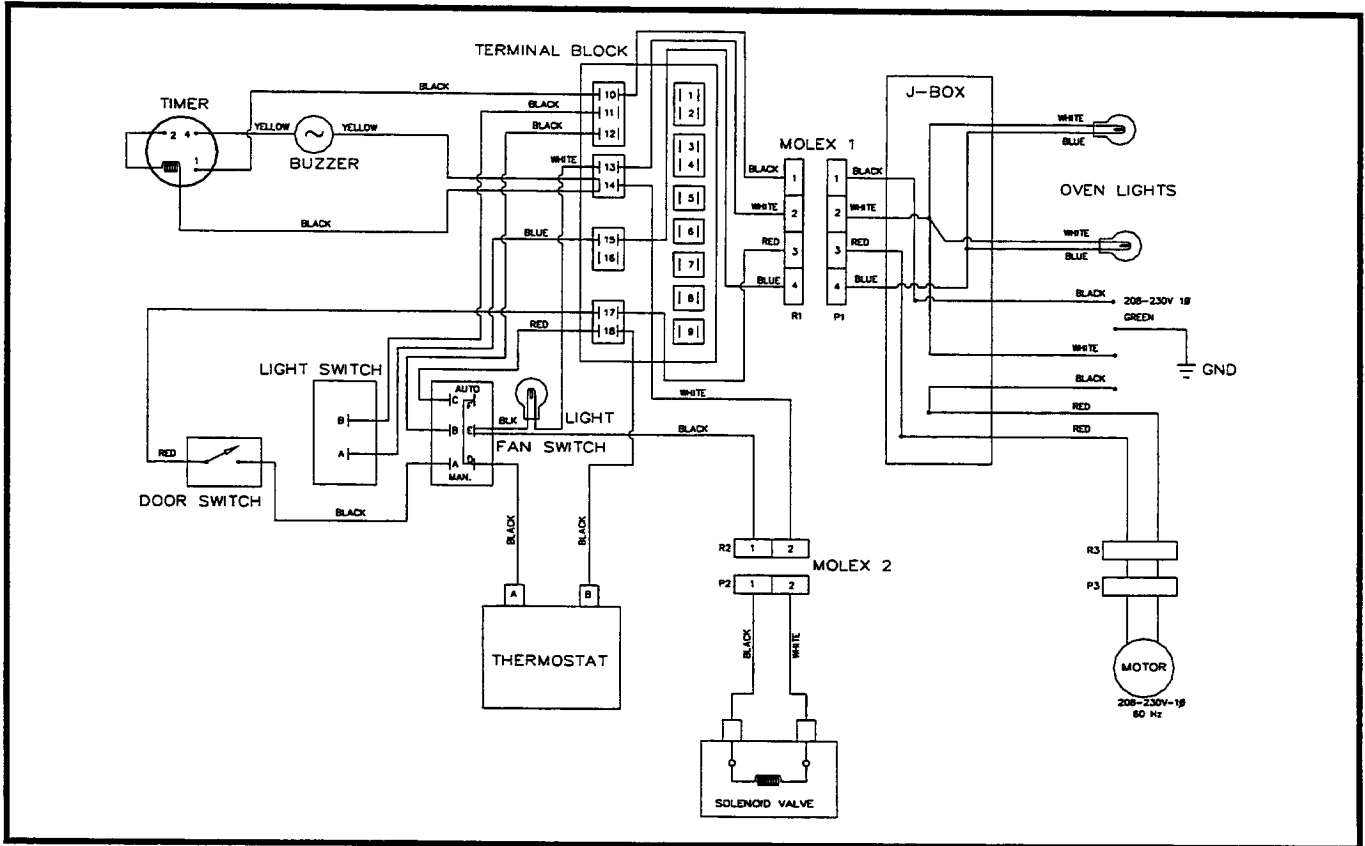


# P/N 718404 115V-1Ø AIR FLOW OVEN WITH GAS PILOT

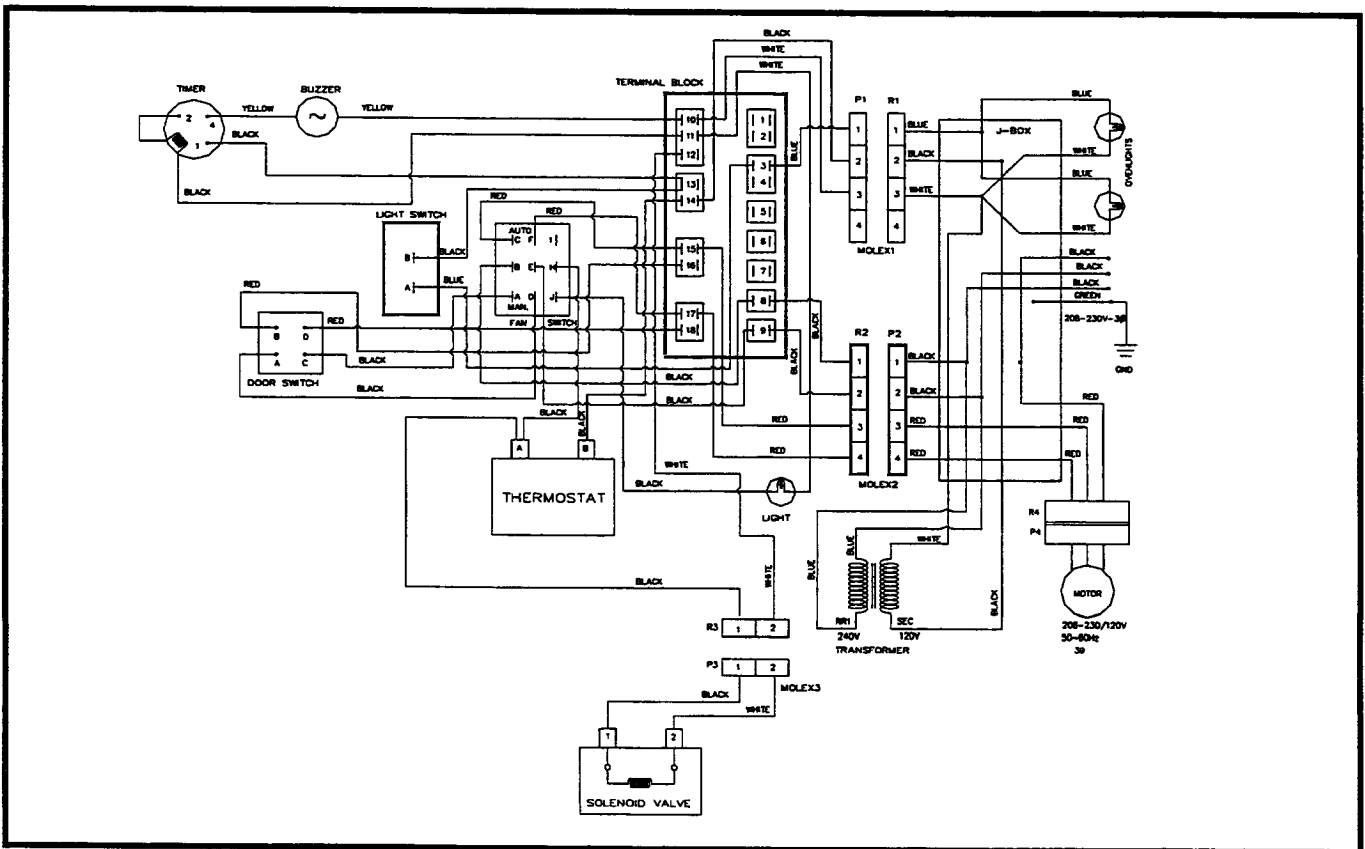




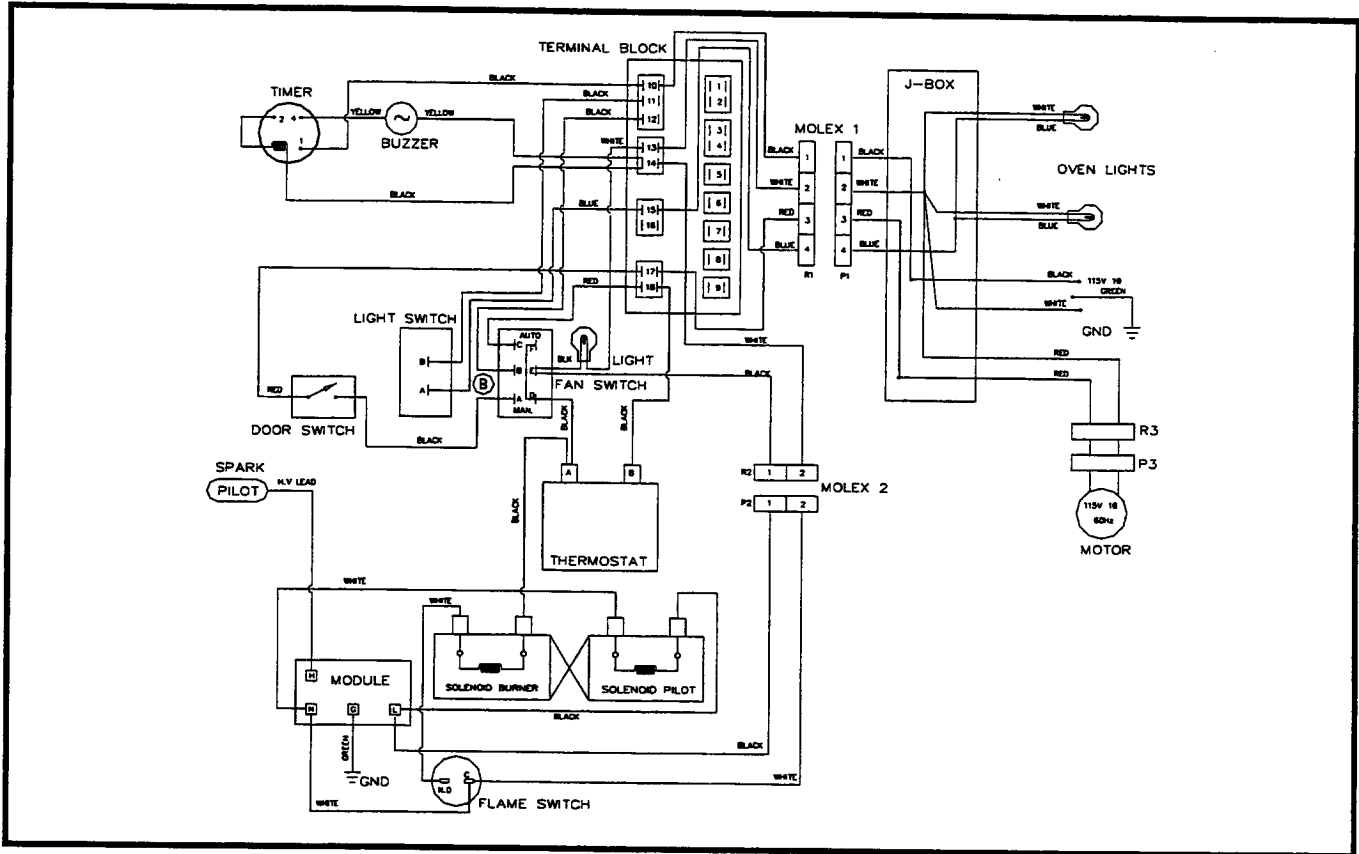
## P/N 718407 208V-230V-1Ø AIR FLOW OVEN WITH GAS PILOT



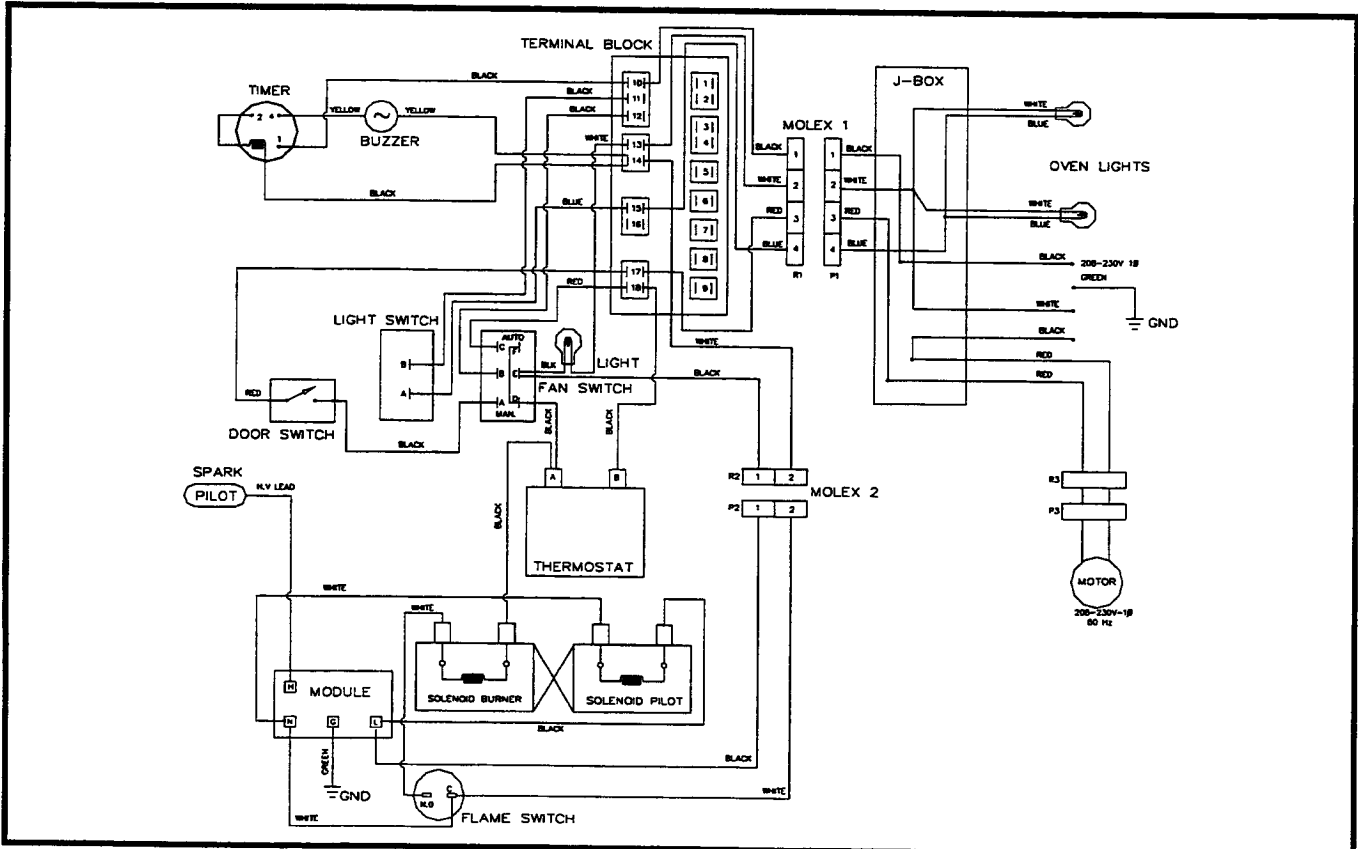
## P/N 718410 208V-230V-3Ø AIR FLOW OVEN WITH GAS PILOT



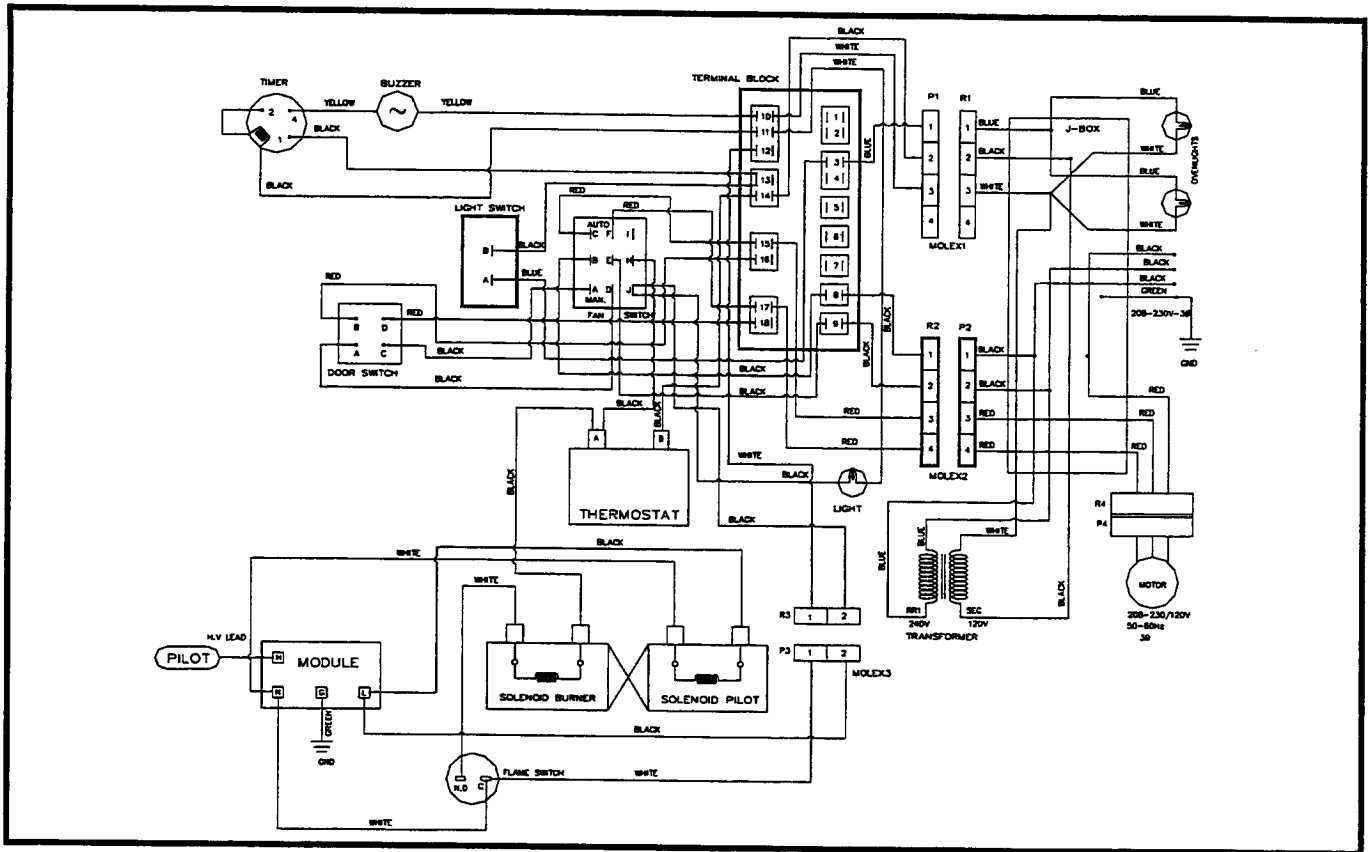
# P/N 718606 115V-1Ø 60 Hz AIR FLOW OVEN WITH SPARK PILOT



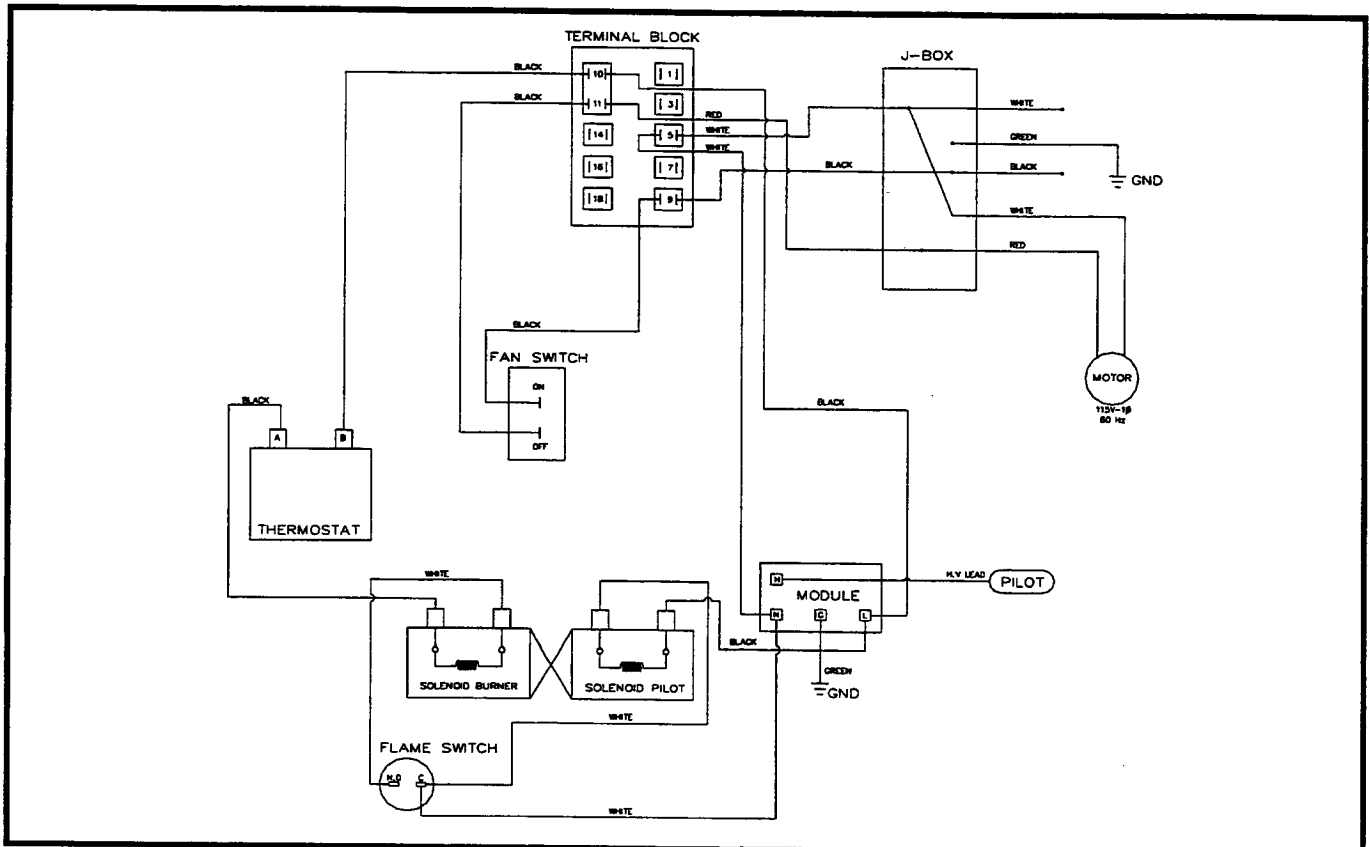
# P/N 718608 208-230V-1Ø 60 Hz AIR FLOW OVEN WITH SPARK PILOT



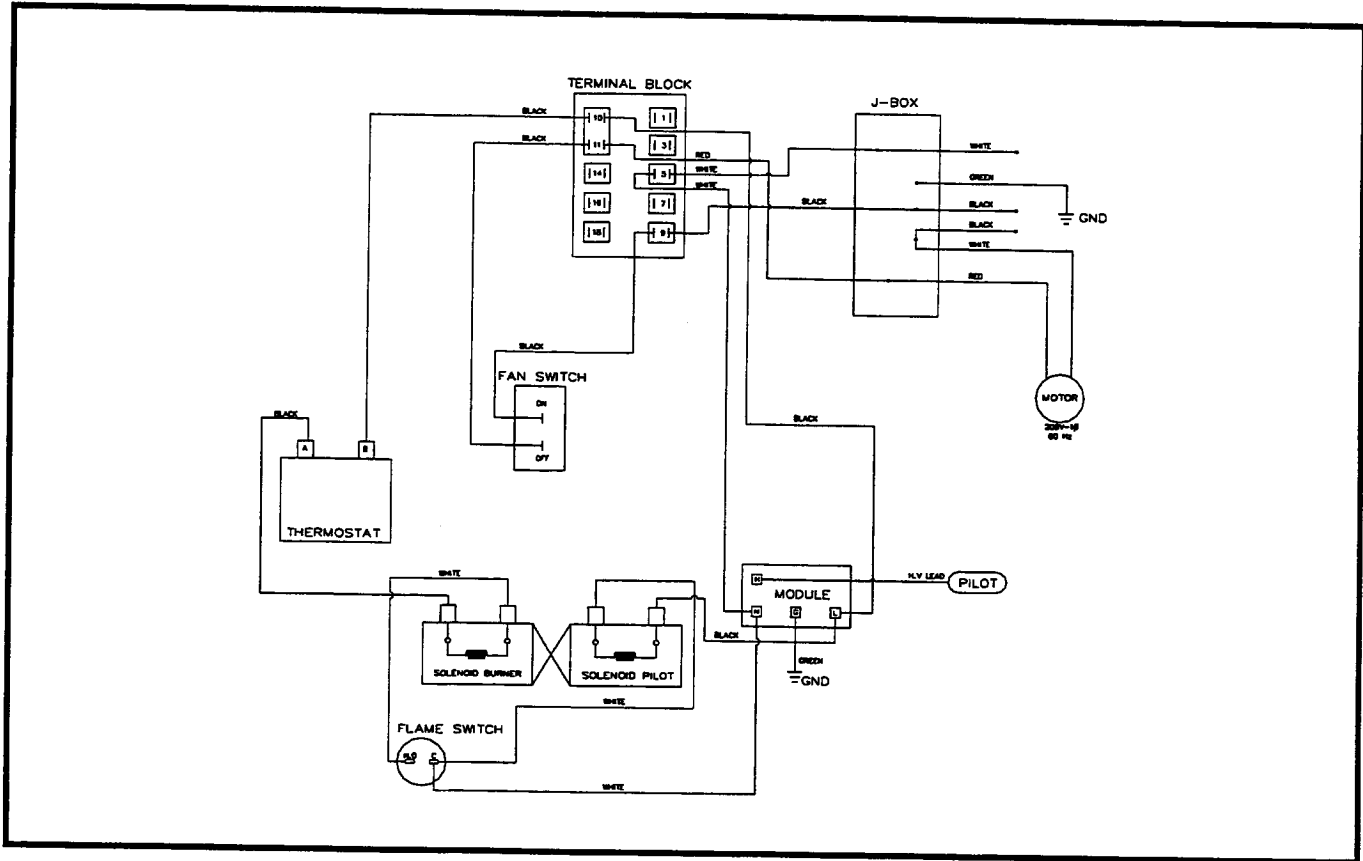
# P/N 718610 208-230V-3Ø 60 Hz AIR FLOW OVEN WITH SPARK PILOT



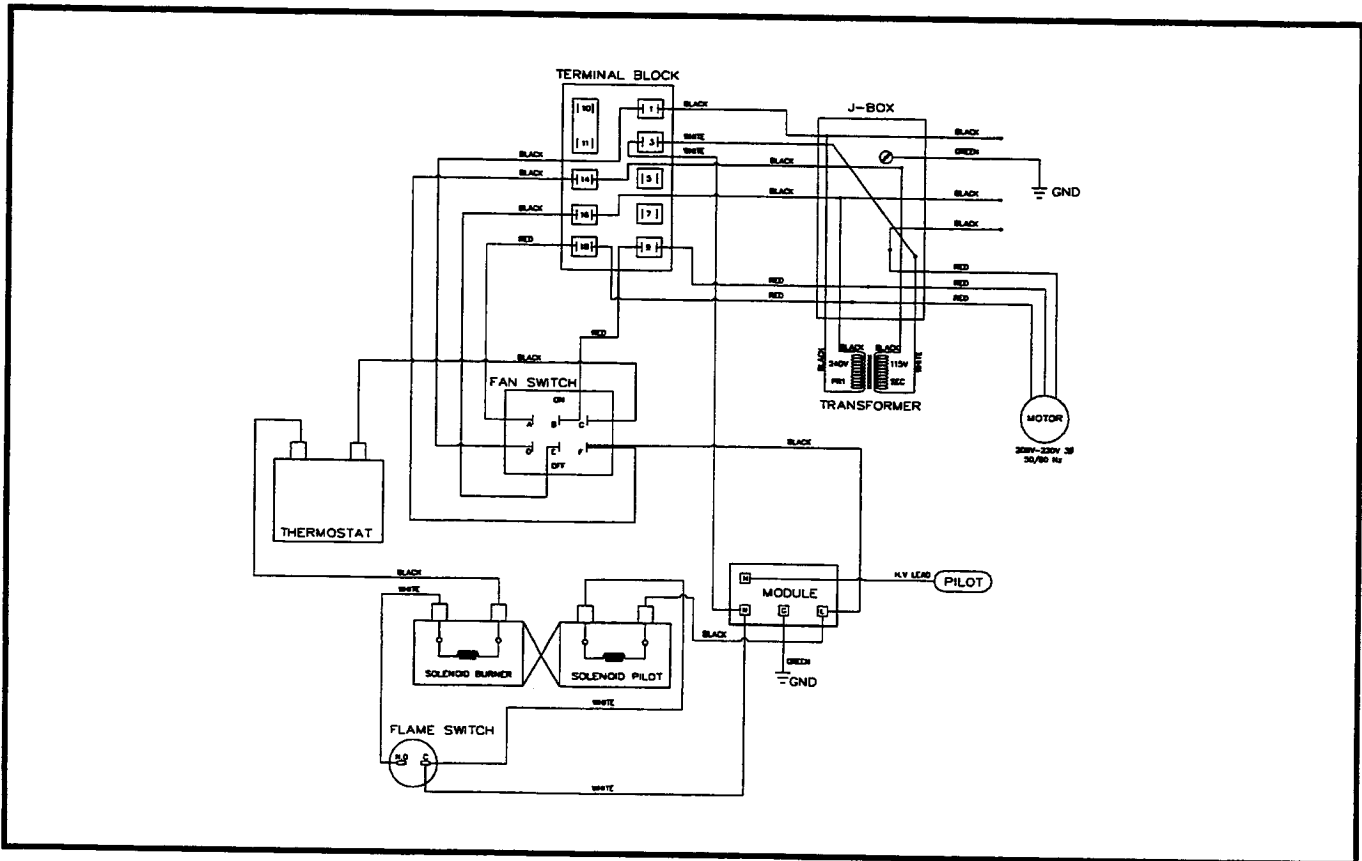
# P/N 718612 115V-1Ø 60 Hz CRUSADER OVEN WITH SPARK PILOT



**P/N 718614 208V-230V-1Ø 60 Hz CRUSADER OVEN WITH SPARK PILOT**

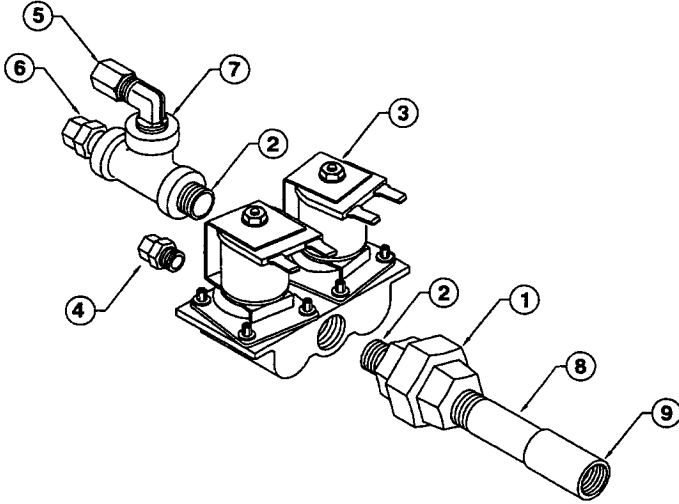


**P/N 718616 208V-230V-3Ø 60 Hz CRUSADER OVEN WITH SPARK PILOT**

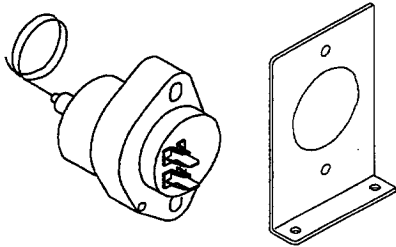


## AIR FLOW SNORKLER OVEN WITH SPARK PILOT (KHXP)

### SOLENOID VALVE & FITTING ASSEMBLY (758242-A)

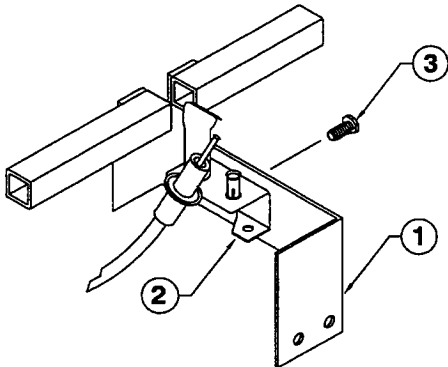


9	1	719002	BLACK COUPLING 3/8 NPT.
8	1	712347	NIPPLE 3/8 X 4"
7	1	719037	TEE 3/8 X 3/8 X3/8 IRON.
6	1	719377	ST. CONNECTOR 3/8 NPT X 3/8 CC.
5	1	719376	BRASS ELBOW 3/8 NPT X 3/8 CC.
4	1	719398	ST CONNECOTR 3/8 NPT X 1/4 CC
3	1	713656	SOLENOID VALVE, DUAL.
2	2	719055	NIPPLE 3/8 NPT X 1 1/4 L.
1	1	719032	UNION 3/8 NPT.
ITEM	QTY	PART NO.	DESCRIPTION
BILL OF MATERIALS			



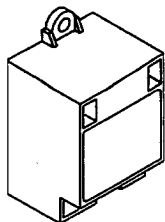
### FLAME SWITCH & BRACKET

FLAME SWITCH	714321
FLAME SWITCH BRACKET	752642



### PILOT & BRACKET ASSY

3	1	19196	HEX SCREW 10-32X1/4
2	2	14392	PILOT (3 5L-2)
1	1	56375 A	BRKT E FLASH TUBES W/A
ITEM	QTY	PART NO.	DESCRIPTION
BILL OF MATERIALS			



### MODULE P/N 713931

***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:**

**WOLF RANGE COMPANY  
PARTS & SERVICE DEPARTMENT  
(310) 637-3737**

**WOLF RANGE CO.  
ORIGINAL EQUIPMENT WARRANTY  
EFFECTIVE FEBRUARY 16, 1987**

The Wolf Range Co. (Company) warrants to the original user for a period of one year from date of installation not to exceed 18 months from date of shipment by Company that the product(s) manufactured by Company are free from defects in material and workmanship.

Company shall have no obligation as to any product which has been misapplied, mishandled, abused, misused or subjected to harsh chemical action, or improperly installed nor to any product modified by unqualified service personnel or damaged by flood, fire or other acts of God or which has the serial number removed or altered. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of Company. Nonmetallic door seals are warranted for a period of 90 days from date of installation. There is no warranty on oven light bulbs S/S fry tanks are warranted for 5 years from the date of installation for the part only, with labor limited to 1 year. Warranty does not cover freight charges for new or defective parts.

The liability of Company for breach of such warranty is exclusively limited to, at Company option, the replacement or repair of any part found by Company to be not as warranted herein and, in such event replacement or repair shall be made within 12 months from the date of installation. The Company shall bear the normal labor charges in effecting such replacement or repair, to the extent that performance is effected, within 50 miles from an office of a qualified service agency of Company except that such obligation to bear labor charges shall not apply to products or parts installed outside the United States and Canada. Replacement part(s) must be supplied by Wolf Range direct or through its dealer or qualified service agency and the defective part(s) returned to same intact.

This states the exclusive remedy against Company relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause.

Company shall not be liable, whether in contract or in tort or under any other legal theory, for loss of use, revenue or profit, or for substitute use or performance, or incidental, indirect, or special or consequential damages, or for any other loss or cost of similar type.

This warranty and the liability set forth herein are exclusive and in lieu of all other liabilities and warranties, express or implied, including but not limited to implied warranties of merchantability and fitness for particular purpose and constitutes the only warranty of the Company with respect to the product(s).

**WOLF RANGE COMPANY**  
19600 South Alameda Street Compton, California 90224  
(310) 637-3737 FAX (310) 637-7931 (800) 366-WOLF



## IMPORTANT INFORMATION:

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

SERIAL NO. \_\_\_\_\_

MODEL NO. \_\_\_\_\_

DEALER \_\_\_\_\_

INSTALLATION DATE \_\_\_\_\_

### IMPORTANT

This equipment is designed 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 Wolf Range Company voids the certification and warranty of this unit.

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

**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-Z21.69-1987, and Addenda. Z21.69 1989, and a quick-disconnect device that complies with the standard for Quick Disconnect Devices for Use With Gas Fuel, ANSI-Z21.41-1989. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement. Restraining device may be attached to rear angle supports.

If the appliance is equipped with casters and is connected to the supply piping by means of a connector for moveable appliances, the user and maintenance personnel must be aware that there is a restraint 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.

Your selection of WOLF equipment is your assurance of quality and dependability that reflects over 60 years of experience in manufacturing the finest commercial gas cooking equipment. You can always rely on your WOLF dealer and the WOLF company to stand behind every WOLF product anywhere in the U.S.A. For additional equipment, service and information contact your Wolf dealer.

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# WOLF RANGE COMPANY

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