

COMMANDER HEAVY-DUTY SECTIONAL RANGE LINE

WOLF RANGE COMPANY

LEADING THE PACK...



Model KFS-6J-27

Increased firepower and rugged durability make the Wolf Commander heavy-duty sectional range line the first choice of discriminating chefs the world over. Ruggedness, flexibility and beauty are the defining marks of the Wolf Commander. Rugged enough to withstand years of high volume cooking, flexible enough for any arrangement of open burners, hot-tops, griddle tops, ovens, broilers, fryers and stainless steel work tops . . . and beautiful in appearance and price. There is no finer range line available on the market today.

KEY FEATURES:

- ← Rugged, all welded steel construction.
- ← Stainless steel sides.
- ← 1¹/₄" diameter front gas manifold.
- ← Stainless steel front, 5¹/₂" stub back and 6" adjustable legs.
- ← 6¹/₄" wide stainless steel bullnose front top makes an ideal landing area for plates or hot pans.
- ← All valves, thermostatic controls and manifolds are positioned outside of the heat zone to insure longer life and more maintenance free operation.
- ← Comes with standard or convection oven.
- ← May be installed individually or in multiple battery cooking lines.
- ← One year limited parts and labor warranty.

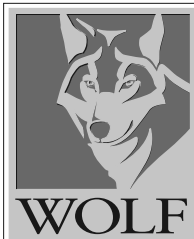


Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Listed by the National Sanitation Foundation

Commander Heavy-Duty Sectional Range Line

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com

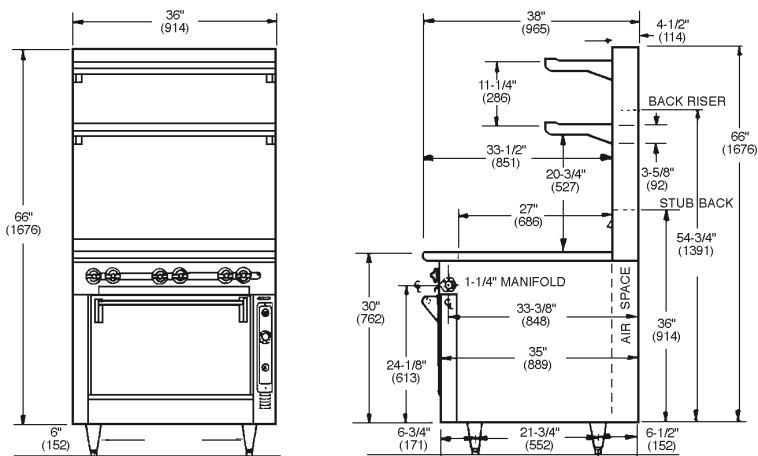


Commander Heavy-Duty Sectional Range Line

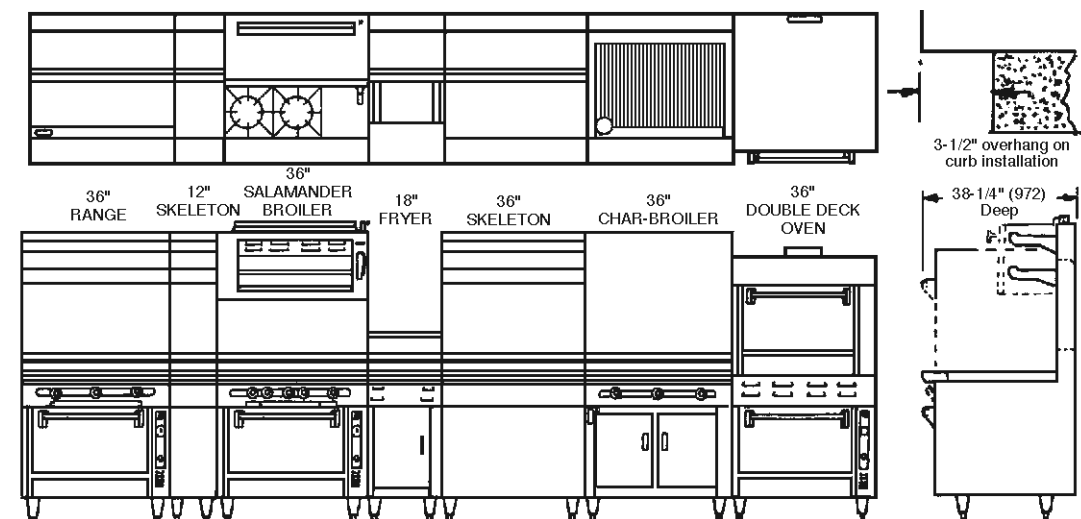
DESCRIPTION	WIDTH	DEPTH	HEIGHT
36" Range	36"	38"	36"
Standard Oven	27 ¹ / ₂ "	28 ¹ / ₂ "	14 ¹ / ₂ "
Convection Oven	26 ¹ / ₂ "	23"	14"

Universal Manifold 1¹/₄" I.D. Gas Pipe

BURNER RATINGS	
Open Burner	30,000 BTU/hr.
Half Hot Top	17,500 BTU/hr.
Full Hot Top	35,000 BTU/hr.
French Graduated Hot Top	50,000 BTU/hr.
Griddle Top (per 12" section)	30,000 BTU/hr.
Oven Burner	40,000 BTU/hr.
Convection Oven Burner	30,000 BTU/hr.



Here is a convenient schematic layout for use in the designing of your Commander battery. The scale is 1¹/₄" = One foot.



INSTALLATION REQUIREMENTS:

- In order for this equipment to operate as designed, an adequate gas supply (volume and pressure) must be delivered to the installation.
- A properly sized gas pressure regulator must be installed with this equipment.
- An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
- These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
- Clearances:

	St. Oven	Conv. Oven
Rear	2"	0"
Sides	20"	2"
- For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3¹/₂" front overhang (see diagram). Leveling bolts are required for curb installation. Specify when ordering.

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.