

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 Vulcan-Hart Corporation voids the certification and warranty of this unit.

Wolf Range Company
19600 So. Alameda St. P. O. Box 7050
Compton, CA 90224

Your selection of WOLF equipment is your assurance of quality and dependability that reflects over 50 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.

WOLF RANGE/company 
19600 S. ALAMEDA ST. • P.O. BOX 7050 • COMPTON, CALIF. 90224
(213) 637-3737 • From L.A. (213) 774-7565

**INSTALLATION
OPERATING &
MAINTENANCE**

INSTRUCTIONS

OWNER'S MANUAL

WOLF
**HEAVY
DUTY**

COMMANDER

SECTIONAL RANGE LINE

with

SNORKLER™

CONVECTION OVEN

Model KF (or) KFS Snorkler

Natural Gas Orifice Sizes

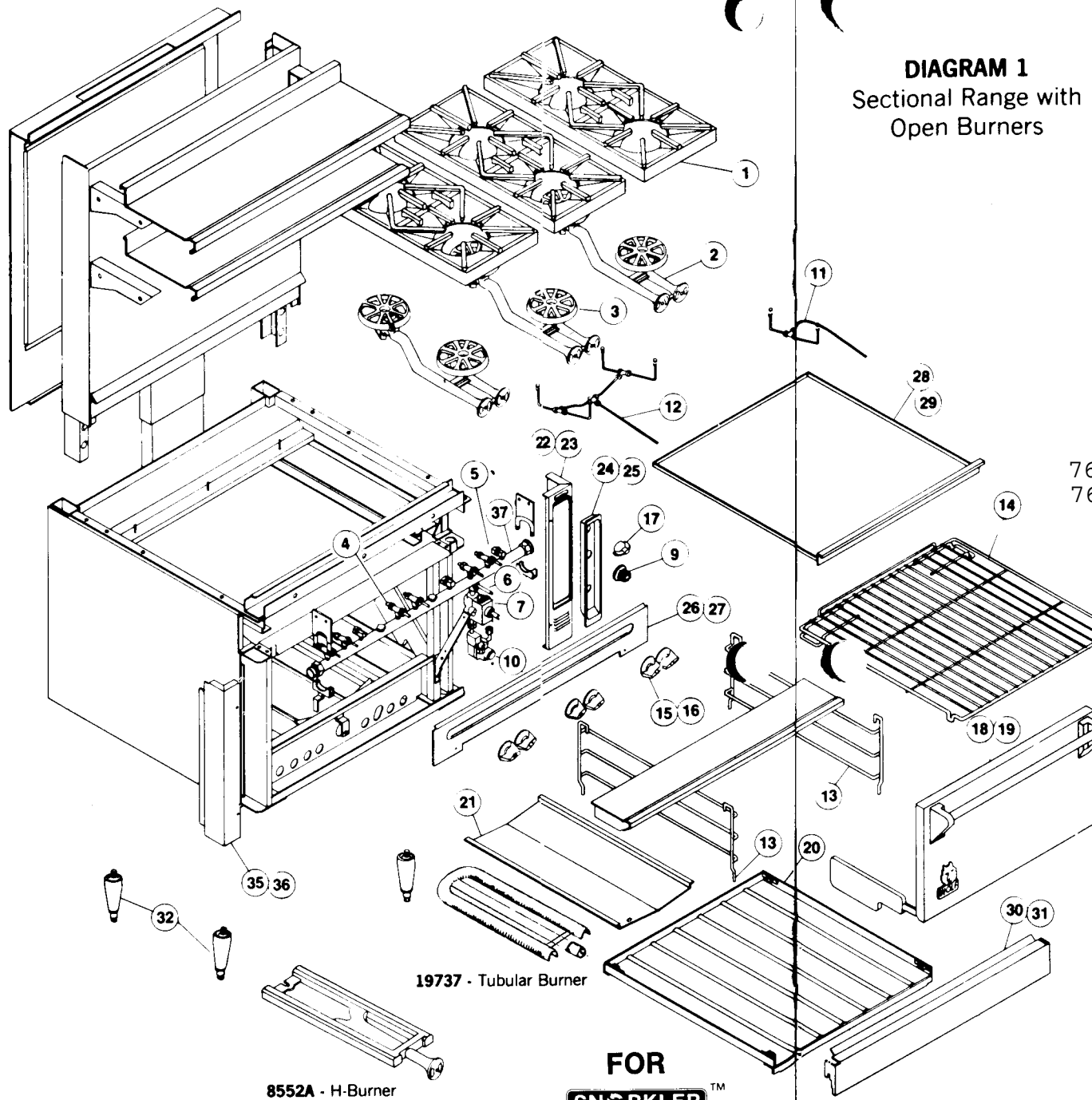
	OPEN TOP	HOT TOP	FRY TOP	OVEN
5" W.C.	47 DMS	37 DMS	41 DMS	44 DMS
	Propane Gas Orifice Sizes			
10" W.C.	54 DMS	50 DMS	52 DMS	54 DMS



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DIAGRAM 1
Sectional Range with
Open Burners



FOR
SNORKLER™
CONVECTION OVEN
See Pages 20-21

Part No.	Description	Diagram	Item
15507	Open Top Grate — 12"	1	1
15511	Open Top Grate — 18"		
15508	Half Hot Top Plate		
6582A	Open Top Burner Assy.	1	2
19706	Open Top Burner Head	1	3
19737	Tubular Burner		
8552A	Oven Burner Assy.	1	
15080	Top Burner Valve	1	4
19187	Pilot Adj. Valve — Top	1	5
19137	Oven Shut Off Valve — CGA	1	6
19971	Oven Shut Off Valve — AGA	1	6A
15048	Oven Thermostat — Std.	1	7
15059	Oven Thermostat Dial	1	9
19362	Griddle Thermostat — BJWA		
15075	Griddle Thermostat Bezel		
15074	Griddle Thermostat Dial		
15003	Oven Gas Safety Valve	1	10
15005	Oven Pilot Thermocouple		
15004	Oven Pilot Burner		
762971A	(2) Open Top Pilot Assy.	1	11
762972A	(4) Open Top Pilot Assy.	1	12
19951	Orifice for Hot Top, Fry Top, Open Top and Oven — Specify Gas & Burner Type		
15026	Oven Rack Guide	1	13
15060	Oven Rack	1	14
19256	Valve Handle — Black	1	15
19258	Oven Shut-Off Valve Handle	1	17
7857A	Door Assy. — Complete — Painted	1	18
7858A	Door Assy. — Complete — SST	1	19
7859A	Oven Bottom Assy.	1	20
6058	Oven Bottom Deflector	1	21
6114	Rt. Post Cover — Painted	1	22
6115	Rt. Post Cover — SST	1	23
6116	Rt. Post Cover — Insert — Painted	1	24
6117	Rt. Post Cover — Insert — SST	1	25
6128	Manifold Panel — Painted	1	26
6129	Manifold Panel — SST	1	27
7845A	Drip Pan Assy. — Painted	1	28
7846A	Drip Pan Assy. — SST	1	29
6163	Burner Box Panel — Oven	1	30
6164	Burner Box Panel — Oven	1	31
15093	Adjustable — 6" Legs — Black	1	32
15030	Adjustable — 6" Legs — SST		
15092	Adjustable — 6" Legs — Black		
15031	Swivel Caster		
15032	Swivel Caster — Locking		
7881A	24" — Griddle Plate (3/4)		
7882A	36" — Griddle Plate (3/4)		
7888A	24" — Griddle Plate (1")		
15016	Door Counterweight — Left	1	34
15017	Door Counterweight — Right		
6391	Left Post Plant On — CR	1	35
6393	Right Post Plant On — SST	1	36
7816A	Open Top Manifold Assy.	1	37

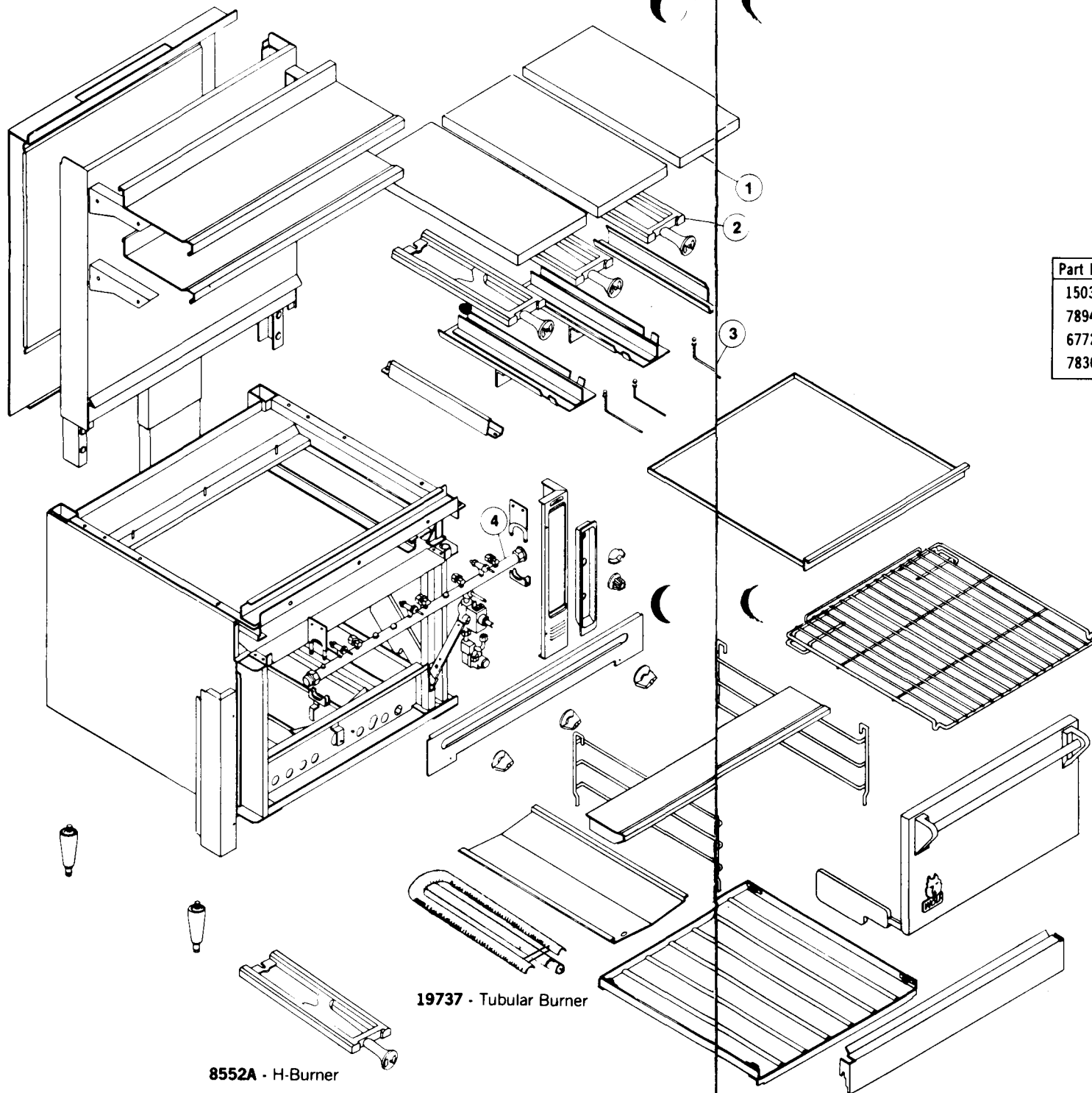


DIAGRAM 2
 Sectional Range with
 Hot Tops
 See Page 15 for Part Numbers

Parts listed refer to Commander Sectional Range
 with Hot-Tops only
 All other parts are common to all ranges

Part No.	Description	Diagram	Item
15038	Hot Top Plate	2	1
7894A	Hot Top Burner Assy.	2	2
6772A	Hot Top Pilot Assy.	2	3
7836A	Hot Top Manifold Assy.	2	4

SEE
 DIAGRAM I
 FOR PARTS
 COMMON TO
 ALL UNITS

FOR
SNORKLERTM
 CONVECTION OVEN
 See Pages 20-21

8552A - H-Burner

19737 - Tubular Burner

DIAGRAM 3

Sectional Range with Fry-Top

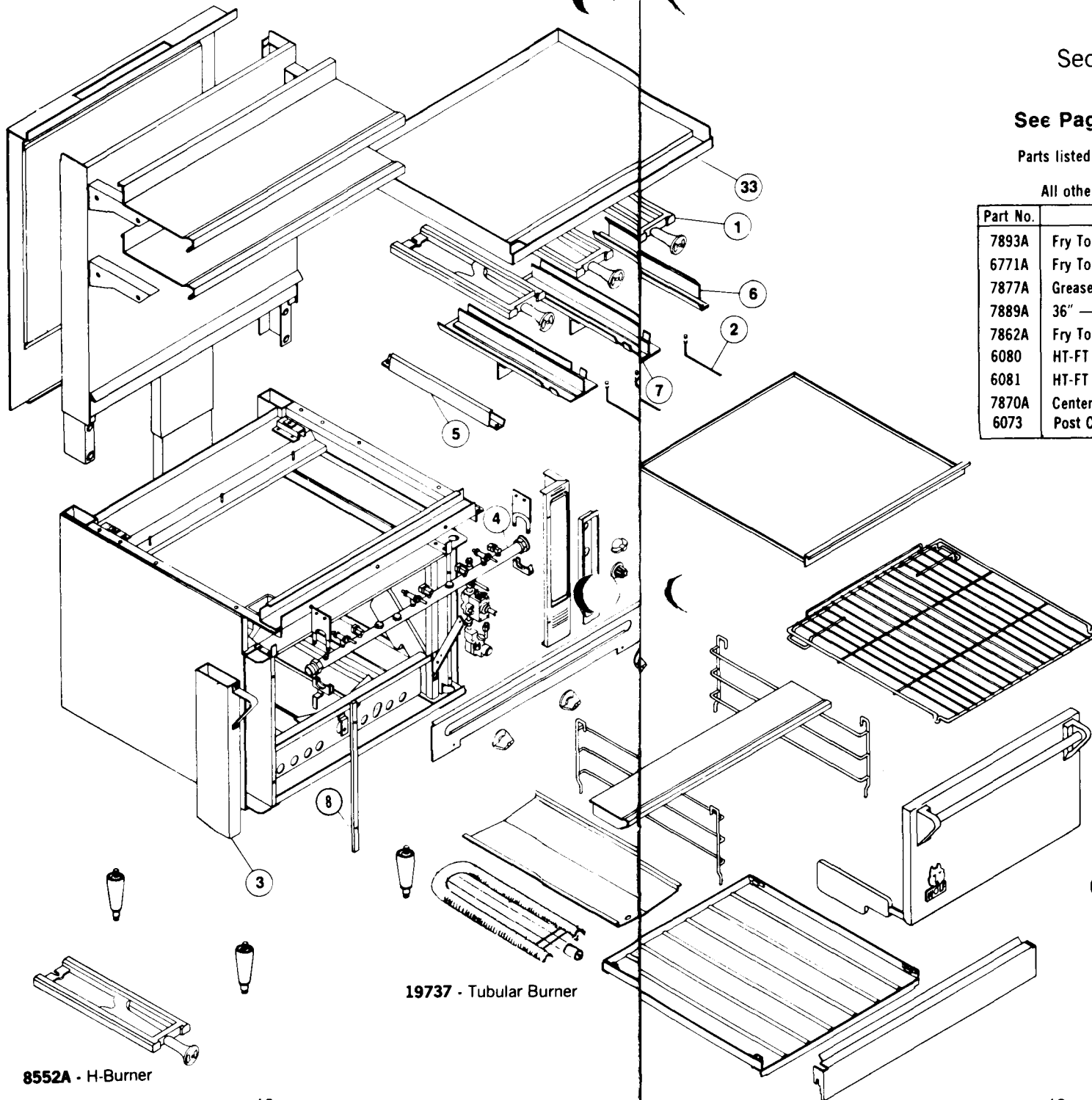
See Page 15 for Part Numbers

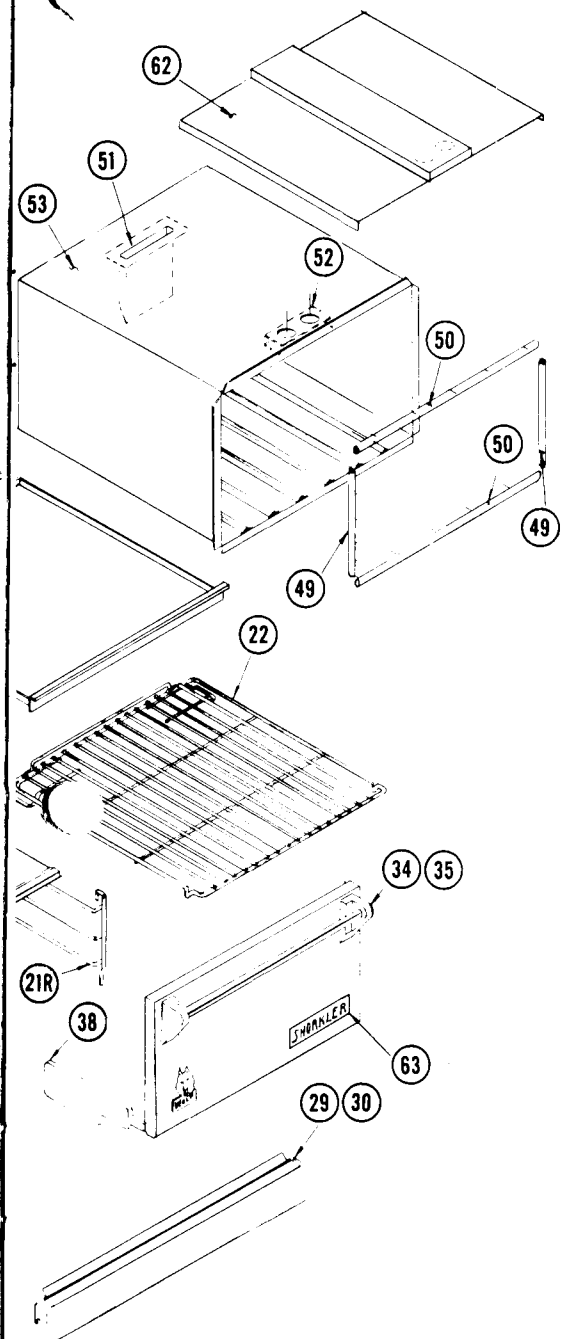
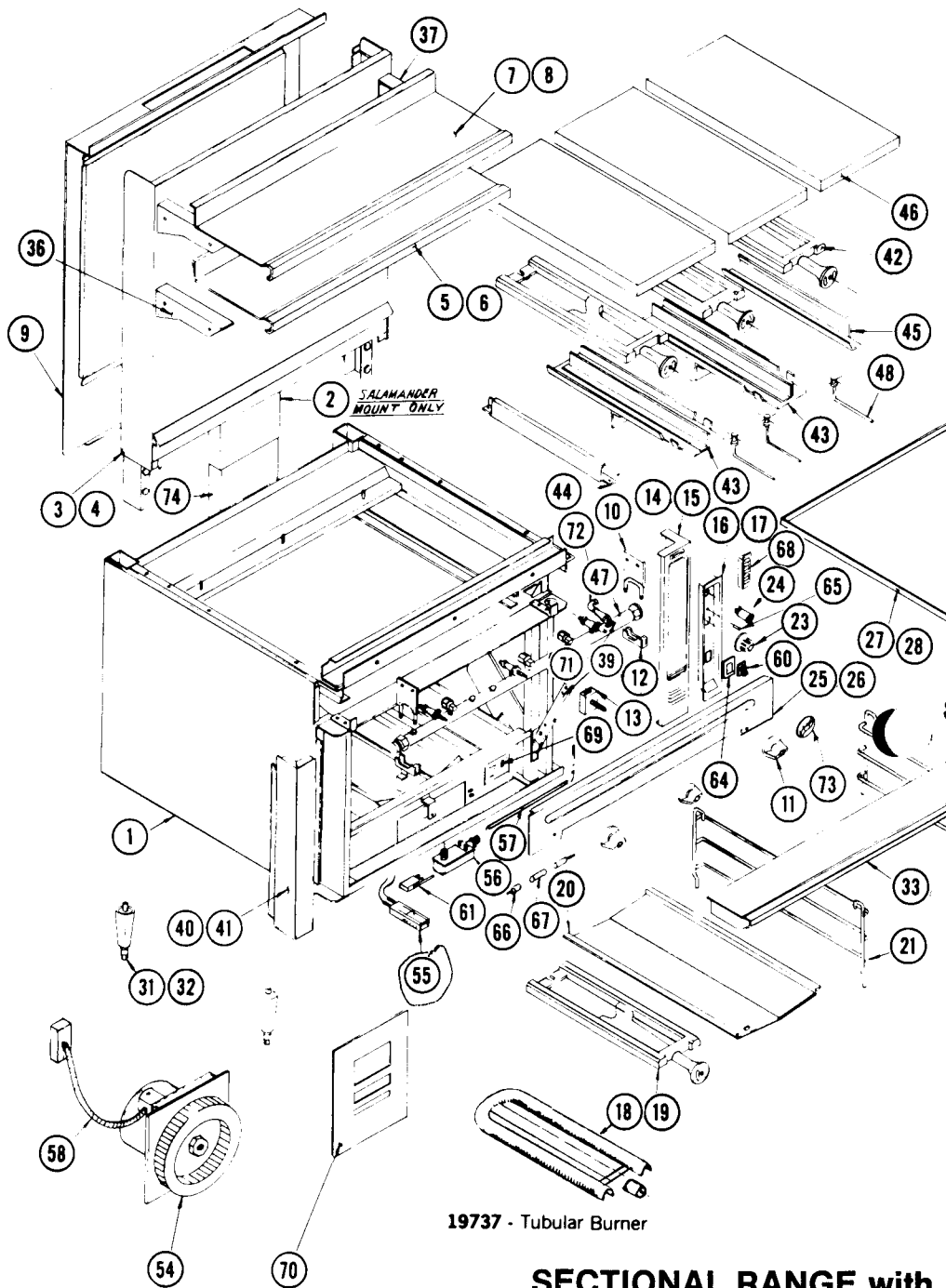
Parts listed refer to Commander Sectional Range with Fry-Top only
All other parts are common to all ranges.

Part No.	Description	Diagram	Item
7893A	Fry Top Burner Assy.	3	1
6771A	Fry Top Pilot Assy.	3	2
7877A	Grease Can Assy.	3	3
7889A	36" — Griddle Plate (1")	3	33
7862A	Fry Top Manifold Assy.	3	4
6080	HT-FT Left Aeration Plate	3	5
6081	HT-FT Right Aeration Plate	3	6
7870A	Center Aeration Plate Assy.	3	7
6073	Post Cover	3	8

SEE
DIAGRAM I
FOR PARTS
COMMON TO
ALL UNITS

FOR
SNORKLER™
CONVECTION OVEN
See Pages 20-21





SNORKLER™ Convection Oven

Item	Part No.	Description
1	51439-A	BODY WELD ASSY. - CR
2	51335-A	FLUE BOX EXT. ASSY.
3	7998-A	DOUBLE DECK RISER - CR
4	7999-A	DOUBLE DECK RISER - SST
5	7508-A	LOWER SHELF ASSY. - CR
6	7509-A	LOWER SHELF ASSY. - SST
7	6281	TOP SHELF - CR
8	6286	TOP SHELF - SST
9	7519-A	BACK PANEL ASSY.
10	7821-A	MANIFOLD BRK'T. ASSY.
11	19255	KNOB
12	15006	MANIFOLD SADDLE
13	18161	THERMOSTAT KX
14	6114	POST COVER - CRS
15	6115	POST COVER - SST
16	51607	POST COVER INSERT - CRS
17	51608	POST COVER INSERT - SST
18	19737	OVEN BURNER
19	8552-A	OVEN BURNER ASSY.
20	6058	OVEN BOTTOM DEFLECTOR
21	15119-02	RACK SIDE - LEFT
	15118-02	RACK SIDE - RIGHT
22	18341	OVEN RACK
23	18224	THERMOSTAT KNOB
24	19997	INDICATOR LIGHT
25	6128	MANIFOLD PANEL - CRS
26	6129	MANIFOLD PANEL - SST
27	7845-A	DRIP PAN ASSY. - CR
28	7846-A	DRIP PAN ASSY. - SST
29	6163	BURNER BOX PANEL - CRS
30	6164	BURNER BOX PANEL - SST
31	19271	LEG - PAINTED
32	15029	LEG - PLATED
33	7903-A	ROLL FRONT - ASSY.
34	7857-A	DOOR ASSY. - CR
35	7858-A	DOOR ASSY. - SST
36	6253	SHELF BRKT. L.H.
37	6254	SHELF BRKT. R.H.
38	15016	DOOR COUNTER BALANCE L.H.
39	15017	DOOR COUNTER BALANCE R.H.
40	6391	PLANT ON L.H. CRS
41	6393	PLANT ON L.H. SST
42	7931-A	BURNER ASSY.
43	7870-A	CENTER AERATION PLATE
44	6080	AERATION PLATE L.H.
45	6081	AERATION PLATE R.H.
46	15038	HOT TOP
47	7816-A	MANIFOLD ASSY.
48	677-A	PILOT BURNER ASSY.
49	51443	VERTICAL DOOR SEAL
50	51442	HORIZONTAL DOOR SEAL
51	51341-A	SNORKLER TUBE ASSY.
52	51355A-2	VENT TUBE ASSY.
53	51641-A	TANK ASSEMBLY
54	51316-A	MOTOR & FAN ASSEMBLY
55	18601	OVEN IGNITER
56	15109N	OVEN SAFETY VALVE
57	15115	3/8 ALUM. TUBING
58	51339A	CONDUIT & JUNCTION ASSY.
60	15112	FAN SWITCH 115V
61	15122	DOOR INTERLOCK SWITCH
62	51369A	FLUE DUCT ASSY.
63	15108	SNORKLER NAMEPLATE
N/S	15126	WIRING SET
N/S	15125-04	WIRING DIAGRAM
64	15127	FAN SWITCH DECAL
65	70422	IND. RIVET
66	15116	FUSE HOLDER
67	15117	FUSE
68	15123	TERMINAL BLOCK
69	19414-02	LIGHTING INSTRUCTIONS
70	51351	BLOWER COVER
71	15002	SHUT-OFF VALVE
72	15121	FITTING 90° ELBOW
73	15758	ON-OFF KNOB
74	51444A	FLUE BOX ASSY.

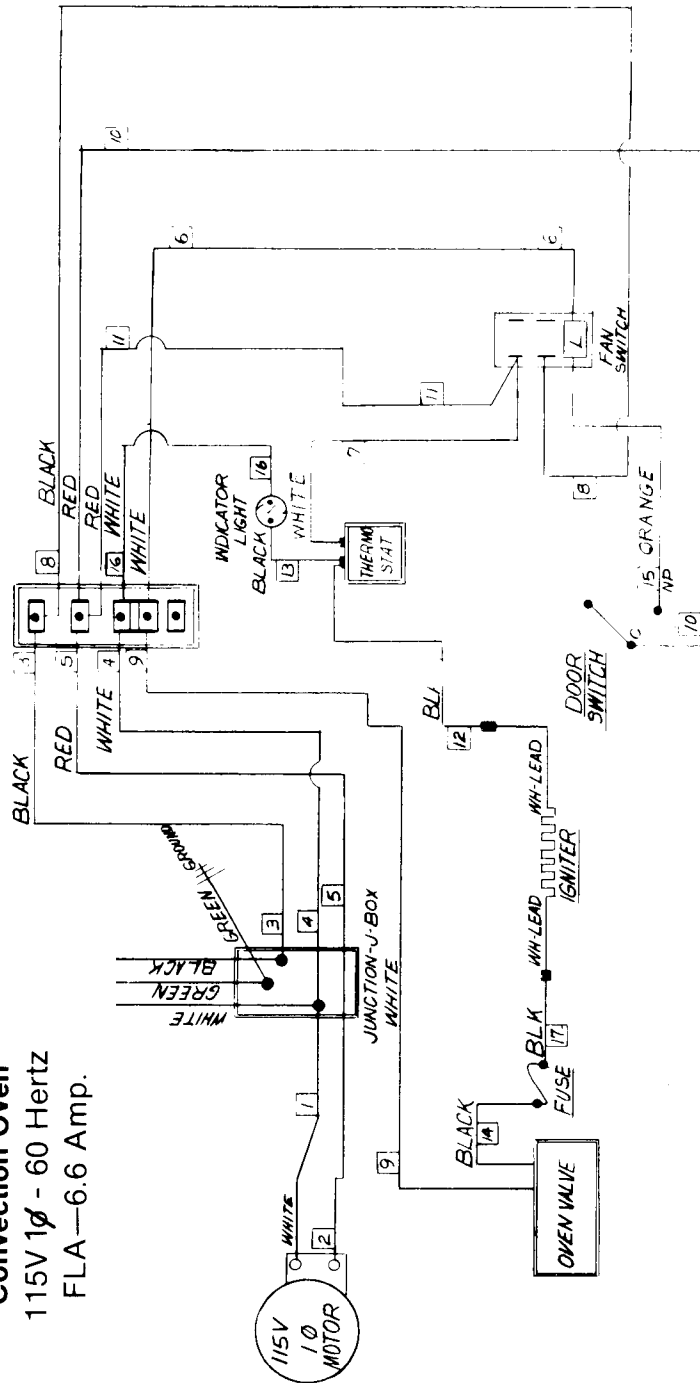
WIRING DIAGRAM FOR

SNOOKLER™

Convection Oven

115V 1 ϕ - 60 Hertz

FLA—6.6 Amp.



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.

The following are recommendations:

1. All moving parts must be checked for wear, and lubricated, if necessary.
2. Burners should be thoroughly cleaned. Ports are to be cleaned and burner throats, or venturi, must be free from grease and lint.
3. Appliances equipped with burner safeties should be checked by a competent service agency to assure proper operation.
4. All places where oil, grease, or food can accumulate must be kept clean at all times.
5. Pilots are to be kept clean and adjusted at the proper height to assure constant combustion and prevent fire flash-outs caused by delayed ignition.
6. All valves and controls, at the first sign of sticking, should be lubricated with a high-temperature grease by a trained person.
7. At the slightest odor of gas, all fittings, pipes, tubing, and controls should be tested with soap and water for gas leakage.
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 intended.

Specify type of gas used (Natural or Propane) and altitude if over 2000 feet.

Parts will be shipped C.O.D.

Warranty void if the proper gas pressure regulator is not installed.