# **INSTALLATION GUIDE**

Gas Ranges



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Features and specifications are subject to change at any time without notice. Visit wolfappliance.com/specs for the most up-to-date information.

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

# Important Note

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

IMPORTANT NOTE highlights information that is especially important.

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.



# Gas Range Installation

**IMPORTANT NOTE:** This installation must be completed by a qualified installer, service agency or gas supplier.

Read this entire installation guide prior to installation and save for the local inspector's reference. The homeowner should keep this installation guide for future reference.

This appliance must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit which is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate.

Wolf gas ranges are manufactured for use with natural gas or LP gas. Check the product rating plate for the type of gas for your specific model. If this appliance does not correspond to your type of gas, contact your authorized Wolf dealer.

Record the model and serial numbers before installing the gas range. Both numbers are listed on the product rating plate, located under the drip pan that supports the burner grates, inside the left side panel of the range. Refer to the illustration below.

Wolf Gas Range
Model Number
Serial Number



Location of rating plate (inside panel).

# **IMPORTANT INSTRUCTIONS**

## A WARNING

A child or adult can tip the range and be killed.

Verify the anti-tip device has been properly installed and engaged. See the illustrations below for how to verify correct installation.

Ensure the anti-tip device is re-engaged when the range is moved. See the illustrations below for how to verify correct installation.

Do not operate the range without the anti-tip device in place and engaged.

Failure to do so can result in death or serious burns to children or adults.





Location of anti-tip device.

Anti-tip device engaged.

## **A**WARNING

To reduce the risk of burns, do not move this apppliance while hot. This appliance is provided with casters to facilitate movement. To reduce the risk of injury due to tipping of the appliance, verify the reinstallation of this appliance into the anti-tip device provided, and lock the casters after returning the appliance to the original installed position.

# **IMPORTANT INSTRUCTIONS**

## **A**WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by Wolf factory certified service.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf gas range.
- In Massachusetts: Installations and repairs must be performed by a qualified or licensed contractor, plumber or gasfitter qualified or licensed by the state, province or region where this appliance is being installed. Only use gas shut-off valves approved for use within the state, province or region where this appliance is being installed. A flexible gas connector, when used, must not exceed 3' (.9 m).

### WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

#### **A**WARNING

This range can tip. Injury to persons could result. Install the anti-tip device provided with this range according to instructions on page 14.

# Gas Ranges



SIDE VIEW-ALL RANGES

#### Installation Requirements

#### **A**WARNING

Failure to locate the range without the proper clearances will result in a fire hazard.

**IMPORTANT NOTE:** Caution must be used in planning the proper installation of the Wolf gas range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Follow all minimum clearances to combustible surfaces shown in the installation illustration for your specific model on the following pages.

**IMPORTANT NOTE:** A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

Risers and other accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

#### VENTILATION

The gas range must have an adequate supply of fresh air to assure proper combustion and ventilation. The location of the range should be away from strong draft areas, such as windows, doors and strong heating vents or fans. Do not obstruct the flow of air.

For the cooking surface, fresh air intakes are located below the bullnose and control knobs. For the oven, there are fresh air intakes at the bottom front of the kick panel. Never block the fresh air intakes. Most of the heated air and burner combustion by-products from the oven(s) exit through the back riser. Refer to the illustration below.

Due to the high volume of ventilation air required, a source of outside replacement air is recommended. This is especially important for tightly sealed and insulated homes. A qualified HVAC contractor should be consulted.

It is recommended that you use a Wolf pro ventilation hood or hood liner with the Wolf gas range. Refer to the Wolf ventilation guide.



Air intakes and exits (optional riser shown).

# **Electrical Requirements**

## **A**WARNING

ELECTRICAL SHOCK HAZARD: Plug into a grounded 3-prong outlet. Do not remove ground prong. Do not use an adapter. Failure to follow these instructions can result in electric shock, fire or death.

The Wolf gas range requires a 110/120 V AC, 50/60 Hz electrical supply to operate the electronic ignition system. The service should have its own 15 amp circuit breaker. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

The power cord is equipped with a 3-prong, grounding plug for protection against shock hazard. The power cord must be plugged into a mating 3-prong grounded outlet, grounded to conform with the National Electrical Code, ANSI/NFPA 70 latest edition, or Canadian Electrical Code (CSA) and all local codes and ordinances. Refer to the illustration below.

**IMPORTANT NOTE:** This appliance must be properly grounded to avoid electrical shock hazard. Do not ground to a gas pipe.

**IMPORTANT NOTE:** You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

#### WIRING DIAGRAM

The wiring diagram covering the control circuit is located inside the lower panel of the gas range, below the oven doors.



Electrical ground.

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#### Gas Supply Requirements

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EXPLOSION HAZARD: Use a certified gas supply line and install a gas shut-off valve. Securely tighten all gas connections. Failure to follow these instructions can result in explosion, fire or death.

**IMPORTANT NOTE:** The gas range must be connected to a regulated gas supply.

**IMPORTANT NOTE:** This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with the American National Standard, National Fuel Gas Code.

The gas range is equipped for use with natural or liquid propane (LP) gas. Conversions are required in order for appliances designed for one gas to be operated with the other gas. Such conversions must be performed by Wolf factory certified service. Make sure your gas range is correctly adjusted for the type of gas being used.

The product rating plate has information on the type of gas that should be used. If this information does not agree with the type of gas available, check with the local gas supplier. The rating plate is located under the drip pan that supports the burner grates, inside the left side panel of the range. Refer to the illustration below. The rating plate for model R482CF is located inside the right side panel. 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 range to the gas supply line. The pipe coming out the back of the range has 1/2" (13) female threads. Pipe joint compounds, suitable for use with natural or LP gas should be used.

Locate the gas supply within the shaded area shown in the illustration for your specific model on the following pages.

**IMPORTANT NOTE:** 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.

Wolf natural and LP gas ranges will function up to 10,250' (3124 m) in altitude without any adjustment. If the installation is above 10,250' (3124 m), contact your authorized Wolf dealer for a high altitude conversion kit.

#### 

Before connecting the gas supply, make sure all valves are in a closed position. Do not connect the gas supply to an appliance that shows any sign of damage.





Location of rating plate (inside panel).

Gas shut-off valve.

# Gas Supply Requirements

GAS MANIFOLD PRESSURE

- Natural Gas: Standard orifices are set for 5" (12.5 mb) WC (water column). A natural gas pressure regulator is installed.
- LP Gas: Standard orifices are set for 10" (25 mb) WC. An LP gas pressure regulator is installed.
- Gas Supply Pressure: The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa) for natural and LP gas. The minimum line pressure is 7" (17.5 mb) WC for natural gas and 11" (27.4 mb) WC for LP gas.
- Gas Pressure Regulator: To control and maintain a uniform gas pressure in the gas manifold, the unit must be used with a gas pressure regulator. The burner orifices, etc. are sized for the gas pressure delivered by the supplied regulator. Do not remove the regulator.

## **A**CAUTION

The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).

# 30" (762) Gas Range

INSTALLATION



\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop. \*\*36" (914) minimum clearance from countertop to combustible materials without ventilation hood.

# 36" (914) Gas 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.

# 48" (1219) Gas 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.

# 60" (1527) Gas Range

INSTALLATION



\*Minimum clearance from rough opening to combustible materials up to 18" (457) above countertop. \*\*44" (1118) minimum clearance from countertop to combustible materials without ventilation hood.

#### Position the Range

**IMPORTANT NOTE:** Before moving the range, protect any finished flooring to avoid damage to the floor. Secure oven door(s) closed.

Using an appliance dolly, move the gas range into position near the installation opening. Remove and discard packing materials. If the oven door(s) need to be removed to position the range, refer to oven door removal on the following page.

# Anti-Tip Bracket Installation

### **A**WARNING

This range can tip. Injury to persons could result. Install the anti-tip bracket supplied with the range.

The anti-tip bracket can be installed by securing it to the wall or floor using the supplied hardware.

For gas ranges, the anti-tip bracket should be positioned 3" (76) from the left side of the opening. This will ensure the anti-tip bolt properly engages the bracket. Refer to the illustration below.

#### DRYWALL APPLICATIONS

After properly positioning the anti-tip bracket, use wall anchors to fasten it to the wall. Using a Philips screwdriver or a low rpm screw gun, drive the anchor into the surface of the wallboard until the two cutting blades penetrate the surface. Use gentle forward pressure to rotate the collar until flush with the surface of the wall. Refer to the illustration below. Use #8 screws and flat washers to fasten the anti-tip bracket to the wall.

**IMPORTANT NOTE:** Pre-drill holes if difficulty is encountered during installation of the wall anchor. For hard wallboard or double-board construction, use a 1/4" drill bit. For solid plaster, use a 7/16" drill bit.





Anti-tip bracket location.

Wall anchor installation.

## Anti-Tip Bracket Installation

#### WOOD FLOOR APPLICATIONS

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 APPLICATIONS

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 secured in place, adjust the anti-tip bolt at the back of the range 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.

**IMPORTANT NOTE:** The top of the range must be level. Use the adjustable front legs and the rear casters to level the range.



**IMPORTANT NOTE:** Remove the oven door(s) only if it is necessary to fit the range through a tight doorway. Removal may cause damage to the porcelain oven interior or the door(s). Door removal should be done by a qualified service technician or installer.

For removal, a hinge pin (supplied with the range) must be inserted in the appropriate hinge arm. For each oven door, only one hinge arm is spring loaded, requiring use of the hinge pin for removal of the oven door. The hinge pin can be found taped to the inside of the oven door.

For single oven ranges, the hinge pin will be inserted through the hole in the right hinge arm (facing the range). For double oven ranges, the spring hinges are located on the outer edges of the unit. The left oven door will have the spring hinge on the left side and the right oven door will have the spring hinge on the right side. Refer to the illustrations below.

#### **A**CAUTION

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





Anti-tip bolt adjustment.

Anti-tip bolt engaged.





Single oven ranges.

Double oven ranges.

# **Oven Door Removal**

OVEN DOOR REMOVAL

- 1) Remove the lower kickplate assembly.
- Open the oven door all the way and insert the door hinge pin through the hole in the appropriate hinge arm. Refer to the illustration below.
- 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.
- Carefully close the oven door to approximately 60° from horizontal and lift the door away from the oven. A slight racking motion may be required for removal.

#### **A**CAUTION

Do not lift or carry the oven door by the door handle.

#### OVEN DOOR REINSTALLATION

- 1) Hold the oven door on both sides and position it with door hinges aligned with openings in the oven frame.
- 2) Holding the oven door at an approximate 30° angle from vertical, slide the hinges into the openings until the bottom hinge arms drop fully into the hinge receptacles.
- Open the oven door to its fully opened position. Remove the hinge pin from the appropriate hinge arm.
- Reinstall the hinge retainer plate with upper and lower mounting screws.
- 5) Open and close the door completely to ensure that it is properly installed.
- 6) Reinstall the lower kickplate assembly.



Oven door removal.

# Gas Supply Connection

#### **A**CAUTION

Before connecting the gas supply, make sure all valves are in a closed position.

**IMPORTANT NOTE:** All connections to the gas piping must be wrench-tightened. Do not make connections too tight, this may crack the regulator and cause a gas leak. Do not allow the pipes to turn when tightening fittings.

Assemble the flexible metal connector from the gas supply pipe to the gas pressure regulator. Determine the fittings required depending on the size of your gas supply line, flexible metal connector and shut-off valve. Refer to the illustration below. If a flexible metal connector is used, be sure the tubing is not kinked. Open the shut-off valve in the gas supply line. Wait a few minutes for the gas to move through the line.

#### GAS LEAK TESTING

Brush a liquid detergent solution onto all gas connections to test for leaks. Bubbles around connections will indicate a gas leak. If a leak appears, close the gas shut-off valve and adjust connections. Check for leaks again. Clean off the detergent solution.

#### **A**WARNING

Never test for a gas leak with a match or other flame.



Gas supply line connection.

#### Level the Range

**IMPORTANT NOTE:** The top of the range must be level. Use both the adjustable front legs and the adjustable rear casters to level the range.

The front legs of the range are adjusted by rotating the bottom hexagonal portion of the leg. The rear casters can be adjusted by rotating the nut on the caster. Using the height adjustment wrench (supplied with the range), rotate the nut clockwise to raise the range or counterclockwise to lower. Refer to the illustration below. The range legs and casters allow for a 1" (25) height adjustment.



Rear caster adjustment.

## Verify Range Operation

**IMPORTANT NOTE:** Prior to operating the range, be sure to read the entire Wolf gas ranges use & care guide included with the range for important safety, service and warranty information.

#### SURFACE BURNERS

Place the burner parts on each burner base and position the burner grates before lighting.

Surface burners of the gas range use electronic igniters. When the control knob is pushed in and turned to the HIGH position, the system creates a spark to light the burner. This sparking continues until the electronic ignition senses a flame.

To check operation of the surface burners, push in and turn each control knob to the HIGH position. The flame should light within four seconds.

If the burners do not light properly, turn control knobs to the OFF position. Check that burner parts are in the proper position. Make sure electricity is being supplied to the range and that the gas shut-off valve is in the open position. Check operation again, waiting at least five minutes; if the burners still do not light properly, contact Wolf factory certified service.

**IMPORTANT NOTE:** Initial lighting of the surface burners may take slightly longer, as air in the system must be purged before gas can be supplied to the burner.

#### OVEN OPERATION

Turn the oven(s) on and verify that they are coming up to temperature. Refer to the Wolf gas ranges use & care guide for additional information.

**IMPORTANT NOTE:** A small amount of smoke and odor may be noticed during the initial break-in period.

#### Range Removal

#### **A**WARNING

Unplug the range and disconnect the gas supply line before removing.

If removal of the gas range is necessary for cleaning or service, shut off the gas supply. Unplug the range and disconnect the gas supply line. Remove the range. Reinstall in the reverse order and be sure to check gas connections for leaks.

Refer to the Wolf gas ranges use & care guide for cleaning recommendations.

# Troubleshooting

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

- Verify that electrical power is being supplied to the range.
- If nuisance clicking occurs when power is supplied to the range, check the electrical outlet for reverse polarity.
- Check the gas supply connections to ensure that the installation has been completed correctly.
- Check that the gas supply shut-off valve is in the open position.
- Follow troubleshooting procedures outlined in the Wolf gas ranges use & care guide.
- If the range still does not operate properly, contact Wolf factory certified service. Do not attempt to repair the range yourself. Wolf is not responsible for service required to correct a faulty installation.

## Service Information

If service is necessary, maintain the quality built into your gas range by contacting Wolf factory certified service.

For the name and number of Wolf factory certified service nearest you, check the contact & support section of our website, wolfappliance.com or call Wolf customer care at 800-222-7820.

When calling for service, you will need the model and serial numbers of the gas range. Both numbers are listed on the product rating plate, located under the drip pan that supports the burner grates, inside the left side panel of the range. Refer to the illustration below. The rating plate for model R482CF is located inside the right side panel.



Location of rating plate (inside panel).



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