

## WOLF ECONOMY SERIES

# 36" GAS RESTAURANT RANGE

### 6 OPEN BURNERS



Model W36-W1 shown with optional casters

#### SPECIFICATIONS

36" wide gas restaurant range, Wolf Model No. W36-W1. Stainless steel front, back riser, high shelf, oven handle and bullnose. Aluminum sides. High temperature burner T knobs with set screw. Nickel plated bullet feet. Porcelain door liner and oven bottom. Six 28,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Heavy duty top grates and burner heads. Compression spring door hinge system for durability. 35,000 BTU/hr. Standard oven measures 26 1/4" w x 22" d x 14 1/2" h. Thermostat adjusts from 250 to 500 degrees F with a low setting. One oven rack with three rack positions. 3/4" rear gas connection and gas pressure regulator. Total input: 203,000 BTU/hr.

#### Exterior Dimensions:

32"d x 36"w x 59 1/2"h on 6" adjustable legs

- W36-W1** Natural Gas / 1 Standard Oven
- W36-W2** Propane / 1 Standard Oven

#### STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, backriser, lift-off high shelf
- 6" Stainless steel adjustable legs
- 28,000 BTU/hr open top burners with lift-off heads
- Individual pilot for each burner
- 12" x 12" cast top grates with aeration bowls
- Welded crumb tray
- 35,000 BTU/hr standard oven cavity measures 26 1/4"d x 22"w x 14 1/2"h
- Oven thermostat adjusts from 250°F to 500°F
- One oven racks and three rack positions
- One year limited parts and labor warranty

#### ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack
- Reinforced backriser and high shelf for mounting salamander broiler
- Set of four casters (two locking)
- 11" high stainless steel flue riser in place of standard backriser and high shelf

***This appliance is manufactured for commercial use only and is not intended for home use.***



# WOLF RANGE COMPANY

**Vulcan & Wolf Range**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



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## 36" GAS RESTAURANT RANGE

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#### INSTALLATION INSTRUCTIONS

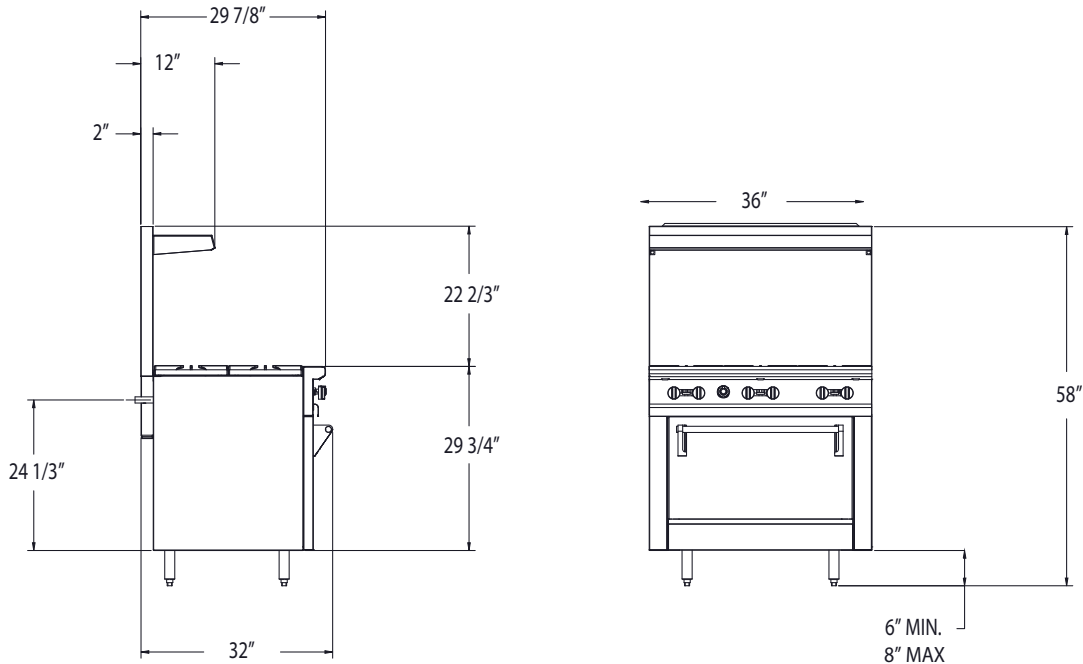
1. A pressure regulator sized for this unit is included.  
Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking 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.
4. 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.

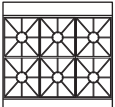
5. Clearances

	<u>Rear</u>	<u>Sides</u>
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. For proper combustion, install equipment on adjustable legs or casters provided with unit.

**NOTE:** In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

Specify type of gas when ordering. Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	W36-W1	6 Burners / 1 Standard Oven / Natural Gas	215,000	520 / 236
	W36-W2	6 Burners / 1 Standard Oven / Propane	215,000	580 / 263

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