



Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

WC44GD SERIES

Full-Size Double Deck Gas Convection Ovens



Model WC44GD



SPECIFIER STATEMENT

Double section gas convection oven, Wolf Model WC44GD. Stainless steel front, sides, and top. Simultaneous chain driven doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom, and doors. Porcelain enamel on steel oven interiors measures 29"W x 26½"D x 20"H. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¾" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed ½ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40¾" W x 41¾" D (includes motor & door handles)

40¾" W x 37¾" D (includes motor only)

70" H on 8" legs

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODELS

- WC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

Note: Double deck ovens are supplied as separate units with a stacking kit. Legs or casters need to be specified on order.

STANDARD FEATURES

- Full-size oven with stainless steel front, sides, and top
- 8" Stainless steel legs
- Simultaneous chain driven 50/50 doors with double pane windows per section
- Five nickel plated grab-and-go oven racks with eleven rack positions per section (10 total racks)
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total
- ¾" rear gas connection with combination gas pressure regulator and safety solenoid system
- Electronic spark igniter
- ½ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug; 7.7 amps per section; 15.4 amps total draw
- One year limited parts and labor warranty

EXTRAS

- Second year extended limited parts and labor warranty

ACCESSORIES

- See next page

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Approved by _____ Date _____ Approved by _____ Date _____

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- FLNGD-FT/4** Set of four flanged feet, seismic legs



- CSTSET-8IN** Set of four (2 locking) casters in lieu of standard legs



- 3/4QD-HOSE-4** ¾" x 4' Flexible gas hose with quick disconnect and restraining device



- 1INFLEX-4FT** 1" x 4' Flexible gas hose with quick disconnect and restraining device



- 11/4QDH-4FT** 1¼" x 4' Flexible gas hose with quick disconnect and restraining device



- RACK-1PCNEW** Extra oven rack



- RACK-HANGRV** Rack hanger



- DRAFT-DIVERT** Down draft flue diverter for direct vent connection



- DRIPPAN-SSDD** Stainless steel drip pan (per section)

Image N/A

- ENCLSUR-SSBACK** Stainless steel rear motor enclosure (per section)

Image N/A

- HTSHLD-LH/V** Heat shield for oven sides (left)

Image N/A

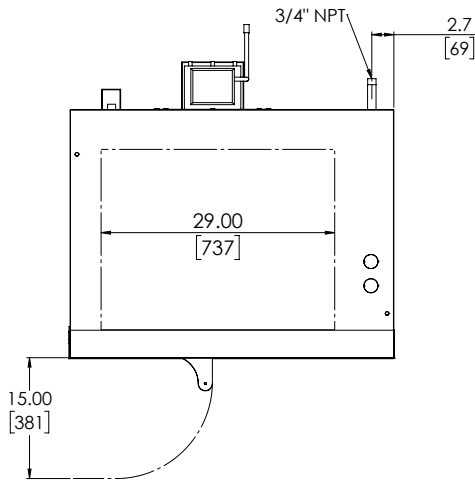
- HTSHLD-RH/V** Heat shield for oven sides (right)

As continued product improvement is a policy of Wolf, specifications are subject to change without notice.

INSTALLATION INSTRUCTIONS

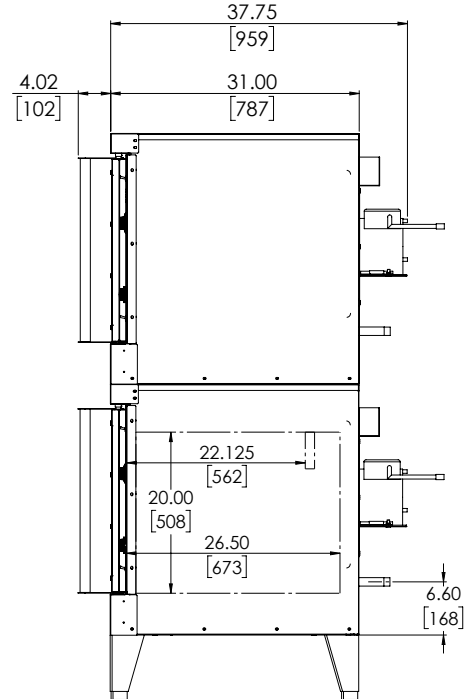
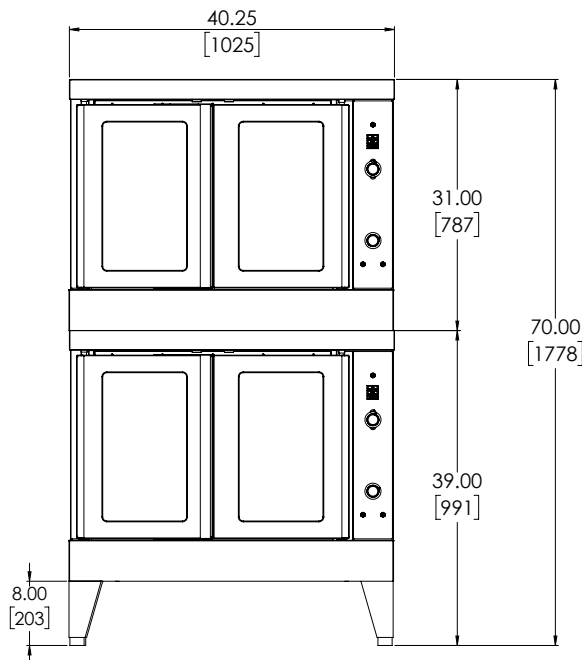
1. A combination gas pressure regulator and safety solenoid valve system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

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|----------------|-------------|-----------------|
| 4. Clearances: | Combustible | Non-combustible |
| Rear | 0" | 0" |
| Right Side | 2" | 0" |
| Left Side | 1" | 0" |
5. This appliance is manufactured for commercial installation only and is not intended for home use.
 6. The installation location should not experience temperatures below -20°C (-4°F).



40¼" W x 41¾" D (includes motor & door handles)
 40¼" W x 37¾" D (includes motor only)
 70" H on 8" legs

Oven interior: 29" W x 26½" D x 20" H



Model	Width	Depth w/handles	Height w/legs	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
WC44G	40¼"	41¾"	70"	50,000	100,000	120/60/1	820 lbs (372 KG) without skids/packaging 928 lbs (422 KG) with skids/packaging

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