

GR Gas Range Service Manual

General Information.....	2
Installation Information.....	7
Controls & Operation.....	16
Component Access & Removal.....	25
Troubleshooting Guide.....	45
Technical Data.....	57
Wiring Diagrams.....	58

INTRODUCTION

This Technical Service Manual has been compiled to provide the most recent technical service information about the this series. This information will enable the service technician to troubleshoot and diagnose malfunctions, perform necessary repairs, and return an appliance to proper operational condition.

The service technician should read the complete instructions contained in this Service Manual before initiating any repairs on a Wolf Appliance.

Some information in Section 3 (Theory of Operation) has been provided by the American Gas Association and reprinted with AGA's approval.

IMPORTANT SAFETY INFORMATION

Below are the Product Safety Labels used in this manual. The "Signal Words" used are **WARNING** and **CAUTION**.

Please note that these safety labels are placed in areas where awareness of personal safety and product safety should be taken and lists the precautions to be taken when the signal word is observed.

WARNING

INDICATES THAT HAZARDOUS OR UNSAFE PRACTICES COULD RESULT IN SEVERE PERSONAL INJURY OR DEATH.

CAUTION

Indicates that hazardous or unsafe practices could result in minor personal injury or product and/or property damage.

In addition, please pay attention to the signal word **"NOTE"**, which highlights especially important information within each section.

TECHNICAL ASSISTANCE

If you should have any questions regarding the appliance and/or this manual, please contact:

*Wolf Appliance, Inc.
ATTN: Service Department
P.O. Box 44988
Madison, WI 53744 - 4988*

*Customer Assistance
Phone #: (800) 332 - 9513
Facsimile #: (608) 441 - 5887*

*Technical Assistance
(For Technicians in Customer's Homes Only)
Phone #: (800) 919 - 8324*

*Warranty Claims
Phone #: (800) 404 - 7820
Facsimile #: (608) 441 - 5886*

*Service Department e-mail Address:
customerservice@wolfappliance.com*

*Main Office Hours:
8:00 AM to 5:00 PM Central Time
Monday through Friday
(24/7 Phone Coverage)*

This manual is designed to be used by Authorized Service Personnel only. Wolf Appliance, Inc., assumes no responsibility for any repairs made to Wolf appliances by anyone other than Authorized Service Technicians.

The information and images are the copyright property of Wolf Appliance, Inc., an affiliate of Sub-Zero, Inc. Neither this manual nor any information or images contained herein may be copied or used in whole or in part without the express written permission of Wolf Appliance, Inc., an affiliate of Sub-Zero, Inc. © Wolf Appliance, Inc. all rights reserved.



WARRANTY INFORMATION

This page contains a summary of the 2 and 5 Year Warranty that is supplied with every Wolf product installed for non-commercial use..

TWO & FIVE YEAR Warranty Summary

- Two year TOTAL PRODUCT warranty, parts and labor.
- Limited Parts Only Warranty for the 3rd through 5th year on the following parts only:
- Gas Burners (excluding appearance)
- **NOTE:** Stainless Steel doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.

Warranty Details:

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in the United States or Canada.

Warranty Notes:

- All warranties begin at the time of the unit's initial installation.
- All Warranty and Service information collected by Wolf Appliance, Inc. is arranged and stored under the unit serial number and/or the customer's name. Please note that Wolf Appliance, Inc. requests that you have the model and serial number available whenever contacting the factory or parts distributor.
- See Figure 1-1 for typical serial plate layout.
- See Figures 1-2 for serial plate location, between door and bull nose.

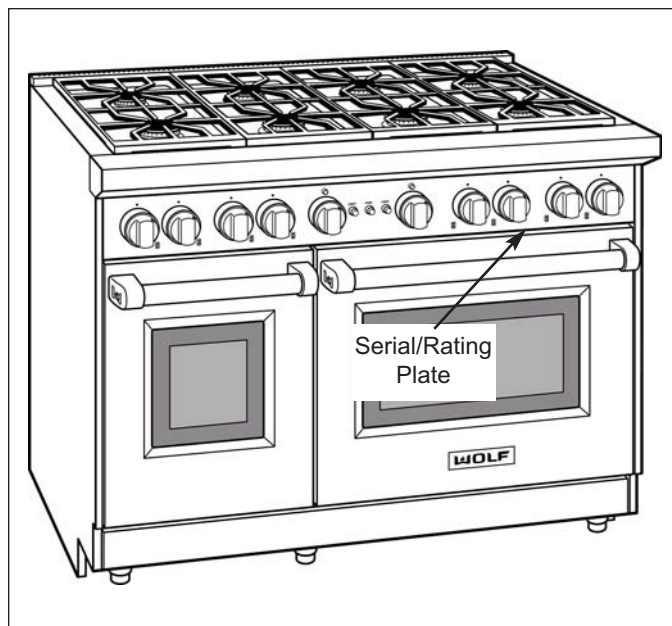


Figure 1-2. The serial plate is located above the door

Wolf Appliance Inc. Fitchburg, WI

Gas-TEXT C Man. Press. - TEXT D INPUT RATING EACH BURNER - BTU/HR
Left Rear Burner - TEXT E Other Top Burners - TEXT F
Griddle - TEXT G Charbroiler - TEXT H French Top - TEXT I
ELECTRICAL RATING: Voltage - TEXT J Current - TEXT K Freq - TEXT L
Model# - TEXT B Serial# -
CERTIFIED TO ANS Z21.1a:2011 AND CAN 1-1.1 M81:(R2006)

MINIMUM HORIZONTAL CLEARANCE FROM SIDES AND BACK OF APPLIANCE TO ADJACENT COMBUSTIBLE CONSTRUCTION
EXTENDING 18" ABOVE THE COOKING SURFACE: 0" REAR WALL, 6" SIDE WALLS. MINIMUM CLEARANCE BETWEEN ADJACENT
COMBUSTIBLE MATERIALS BELOW THE COOKING SURFACE AND THE BACK AND SIDES OF THE APPLIANCE: 0". MINIMUM
CLEARANCE TO COMBUSTIBLE CONSTRUCTION ABOVE COOKING SURFACE WITHIN NOMINAL WIDTH OF APPLIANCE IS 20".
MAXIMUM DEPTH FOR OVERHEAD CABINETS: 13".

MINIMUM VERTICAL CLEARANCE BETWEEN THE COOKING SURFACE TO UNPROTECTED OVERHEAD
COMBUSTIBLE SURFACES: 42". MINIMUM HORIZONTAL CLEARANCE BETWEEN OVERHEAD CABINETS
INSTALLED TO EITHER SIDE OF THE APPLIANCE SHALL NOT BE LESS THAN THE NOMINAL WIDTH OF
APPLIANCE. UNITS WITH OPEN TOP BROILER TO BE USED IN CONJUNCTION WITH A SUITABLE HOOD
ONLY. COOKING UTENSILS SHALL NOT BE USED ON AN OPEN TOP BROILER. MINIMUM HORIZONTAL
CLEARANCE FROM ISLAND INSTALLATION TO COMBUSTIBLE SIDE AND REAR WALL IS 12".

TEXT A

Figure 1-1. Typical Serial Plate Layout

MODEL FEATURES

All Gas Ranges:

Oven burners input rated at 18,000 (18" oven) and 30,000 BTU (30" oven). Infrared Oven Broiler input rated at 18,000 BTU.

Some models:

Charbroiler rated at 16,000 BTU input. Griddle rated at 13,000 BTU (LP) / 15,000 BTU (Nat.) input. French Top rated at 15,000 BTU input.

GAS RANGE FEATURES:

- Natural or LP gas models
- Classic stainless steel exterior
- Red control knobs (optional black or stainless steel knobs available)
- Chrome bezels surround all knobs
- Dual stacked burners with automatic re-ignition at all settings
- Cast iron porcelain coated grates
- Door windows and interior lights in ovens
- Porcelain oven interior
- 1" (25 mm) adjustable stainless steel legs in front and adjustable rear casters
- Full side panels (Skirt or Leg Covers are Sales Accessories)
- High altitude conversion kit available
- Optional risers – 5" (127 mm), 10" (254 mm) and 20" (508 mm) with shelf

MODEL NUMBER KEY

Refer to this key for an example of the model numbers.

Model: GR 36 4 C - LP

Product Type

GR - Gas Range

Size

30 - 30 inch wide unit

36 - 36 inch wide unit

48 - 48 inch wide unit

60 - 60 inch wide unit

Surface Burners

2 - 2 Burners

4 - 4 Burners

6 - 6 Burners

8 - 8 Burners

Model Features

C - Charbroiler

G - Griddle

F - French Top

DG - Double Griddle

DC - Double Charbroiler

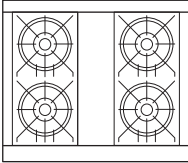
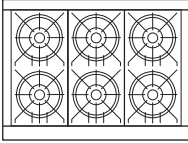
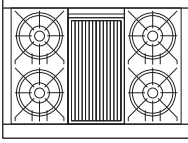
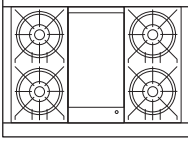
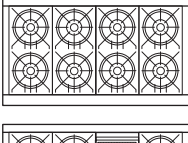
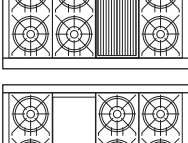
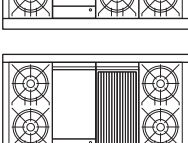
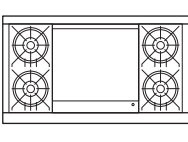
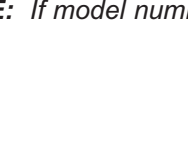
Fuel

LP - Liquid Propane Gas will be indicated by **-LP** at the end of the model number. For example: GR364C-LP

NOTE: If model number does not have "-LP" at the end, then the unit is Natural Gas.

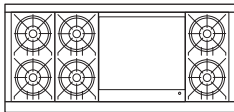
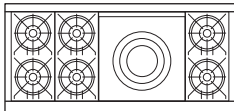
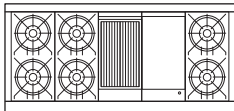


TOP CONFIGURATIONS OF 30", 36" and 48" GAS RANGES

<u>Configuration</u>	<u>Model #</u>	<u>Description</u>
	GR304	Gas Range 30" - 4 Burners
	GR366	Gas Range 36" - 6 Burners
	GR364C	Gas Range 36" - 4 Burners - w/11" Charbroiler
	GR364G	Gas Range 36" - 4 Burners - w/11" Griddle
	GR488	Gas Range 48" - 8 Burners
	GR486C	Gas Range 48" - 6 Burners - w/11" Charbroiler
	GR486G	Gas Range 48" - 6 Burners - w/11" Griddle
	GR484CG	Gas Range 48" - 4 Burners - w/11" Charbroiler & 11" Griddle
	GR484DG	Gas Range 48" - 4 Burners - w/22" Griddle

NOTE: If model number does not have "-LP" at the end, then the unit is Natural Gas.

TOP CONFIGURATIONS OF 60" RANGE

<u>Configuration</u>	<u>Model #</u>	<u>Description</u>
	GR606DG	Gas Range 60" - 6 Burners - w/22" Griddle
	GR606F	Gas Range 60" - 6 Burners - w/22" Frenchtop
	GR606CG	Gas Range 60" - 6 Burners - w/11" Charbroiler & 11" Griddle

NOTE: If model number does not have "-LP" at the end, then the unit is Natural Gas.

INSTALLATION INFORMATION

This section of the manual covers some of the installation issues that a service technician may need to know when servicing a gas range. If additional installation information is needed after reviewing this section of the manual, please refer to the installation guide or contact the Wolf Appliance Customer Service Department.

Gas Supply

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code.

Locate the gas supply within the shaded area shown in the illustration for your specific model on the following pages. The range is equipped for use with natural or liquid propane (LP) gas. It is design certified by the Canadian Standards Association (CSA) for natural or LP gases. 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 range must be connected to a regulated gas supply. 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. (See Figure 2.1)

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. For LP gas, piping or tubing size can be 1/2" (13) minimum. LP gas suppliers usually determine the size and materials used on the system. The pipe coming out the back of the range has 1/2" (13) male threads. Pipe joint compounds, suitable for use with natural or LP gas should be used.

Wolf LP gas ranges will function up to an altitude of 10,250' (3124 m) without adjustment; natural gas ranges will function up to an altitude of 8,600' (2621 m) without adjustment. If the installation exceeds this elevation, contact an authorized Wolf dealer for a high altitude conversion kit.

Gas Supply Requirements

Natural Gas

Gas Supply Pressure	5" (12.5 mb) WC
Min Line Pressure	7" (17.5 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

LP Gas

Gas Supply Pressure	10" (25 mb) WC
Min Line Pressure	11" (27.4 mb) WC
Max Pressure to Regulator	14" (34.9 mb) WC, .5 psi (3.5 kPa)

Leak Testing

Use a brush and liquid detergent to test all gas connections for leaks. Bubbles around connections will indicate a leak. If a leak appears, shut off the gas valve and adjust connections. Then check connections again. Clean all the detergent solution from the range.

⚠ WARNING

NEVER USE OPEN FLAMES TO CHECK FOR GAS LEAKS. ONLY USE A COMMERCIAL LEAK DETECTION SOLUTION OR SOAP SUDS AROUND GAS CONNECTIONS TO CHECK FOR LEAKS. DO NOT USE LIQUID NEAR VALVE STEMS.

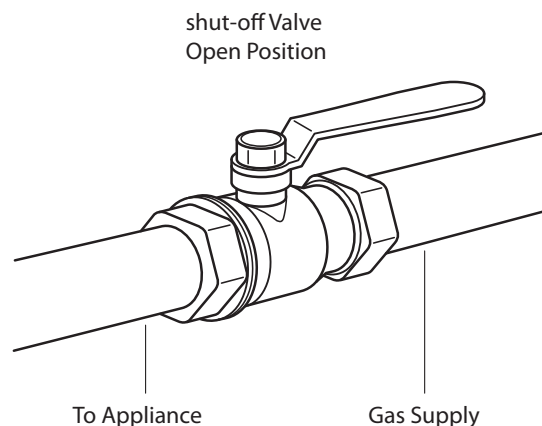


Figure 3-1. Gas Shut-Off Valve

Electrical Requirements

⚠ WARNING

ELECTRICAL SHOCK HAZARD: PLUG INTO A GROUNDED 3-PRONG OUTLET. DO NOT REMOVE GROUND PLUG. DO NOT REMOVE GROUND PRONG FROM PLUG. DO NOT USE AN ADAPTER. FAILURE TO FOLLOW INSTRUCTIONS CAN RESULT IN SHOCK, FIRE OR DEATH.

A domestic gas range requires a 110-120 V AC, 60 Hz electrical supply with a 15 amp circuit breaker to operate the electrical ignition system. A ground circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

The power supply cord provided with the appliance is equipped with a 3-prong (grounding) plug. The installation site must be equipped with a properly grounded 3-prong receptacle. If the electric receptacle or the power cord are not properly grounded and polarized, this could cause a shock hazard and the appliance may experience ignition problems (See Figure 3-2).

NOTE: Do not ground to a gas pipe.

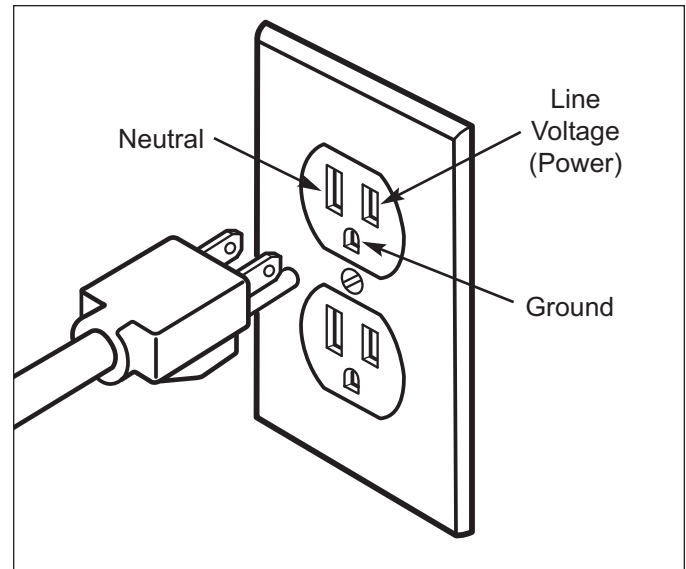
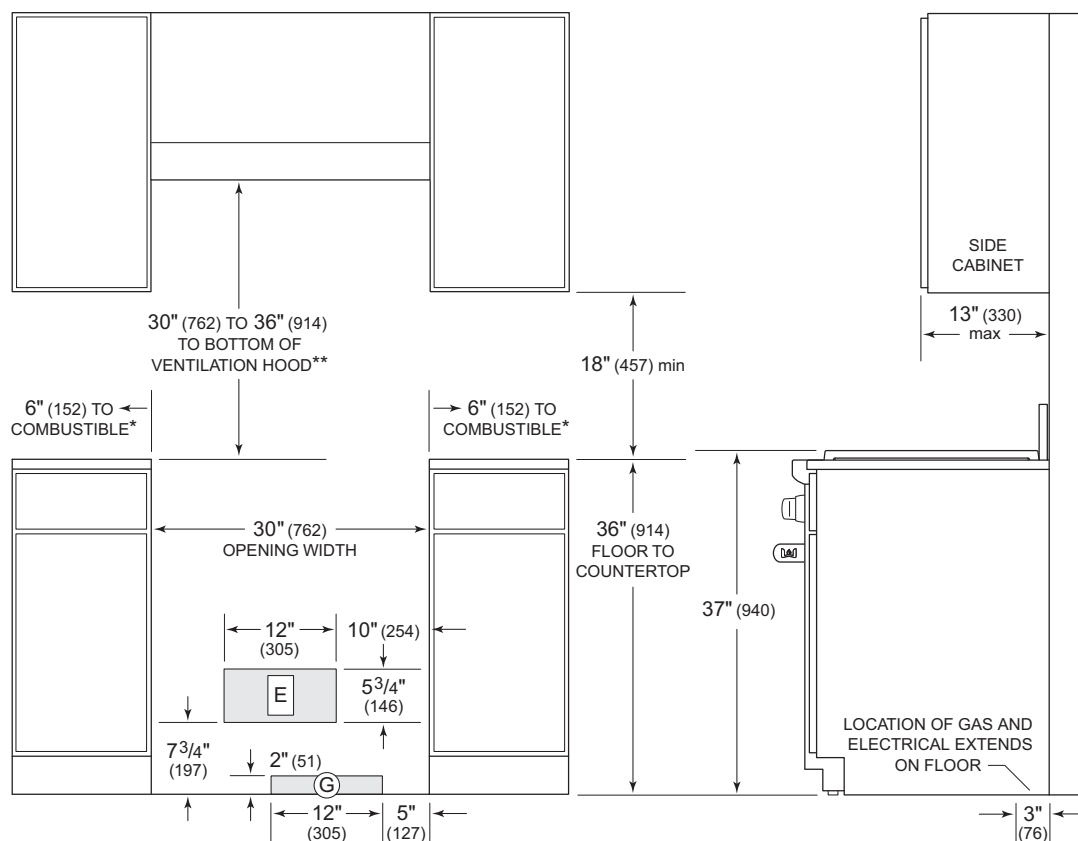


Figure 3-2. Proper Polarity at Electric Receptacle

Rough-in Installation Specifications

30" (762) Gas Range

INSTALLATION



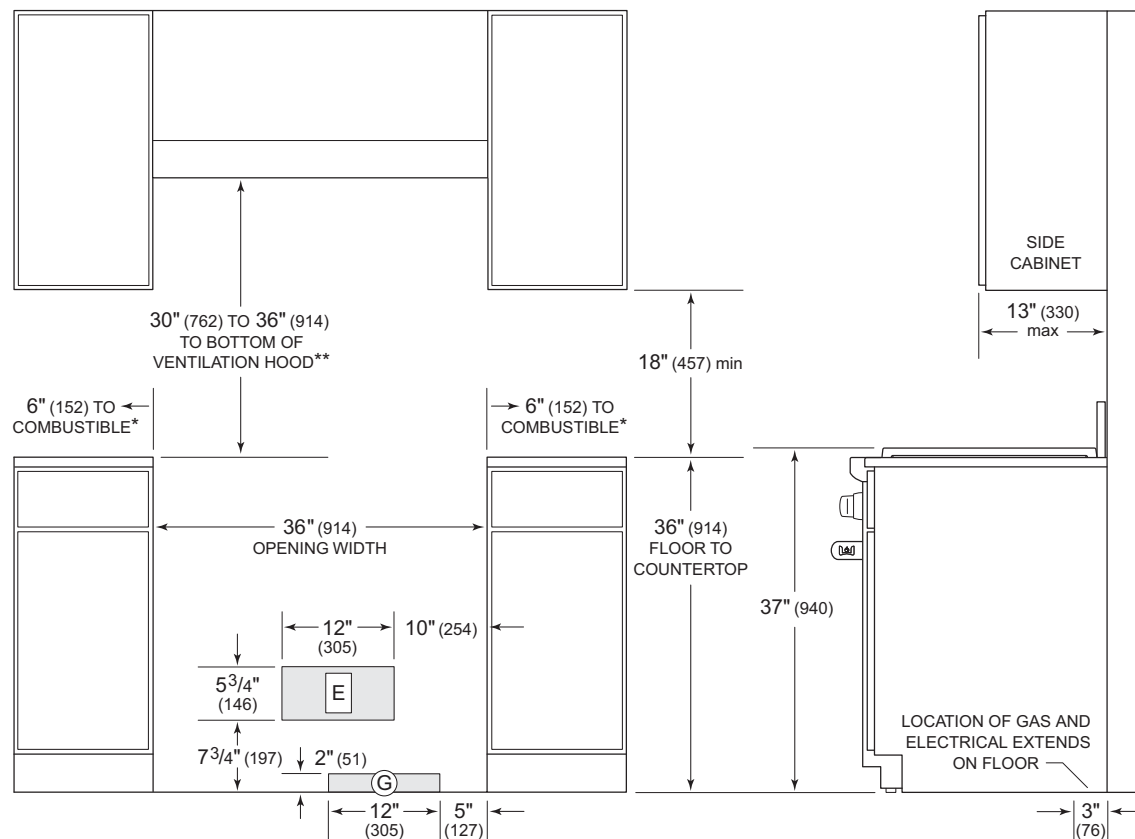
*Min clearance from rough opening to combustible materials up to 18" (457) above countertop.

**42" (1067) min clearance from countertop to combustible materials without ventilation hood.

NOTE: For island installations, 12" (305) min clearance from back of range to combustible rear wall above countertop.

36" (914) Gas Range

INSTALLATION



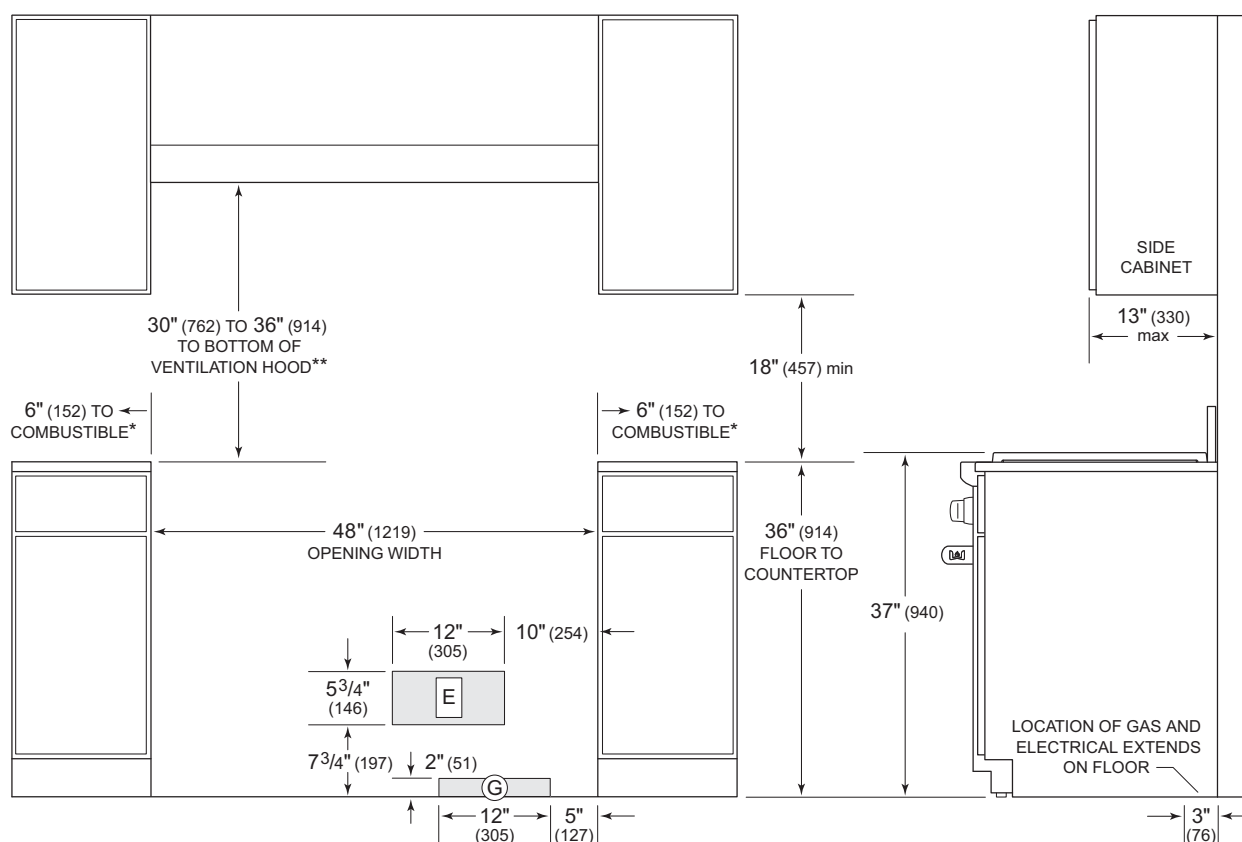
*Min clearance from rough opening to combustible materials up to 18" (457) above countertop.

**42" (1067) min clearance from countertop to combustible materials without ventilation hood. Charbroiler model requires non-combustible material above range if installed without ventilation hood.

NOTE: For island installations, 12" (305) min clearance from back of range to combustible rear wall above countertop.

48" (1219) Gas Range

INSTALLATION



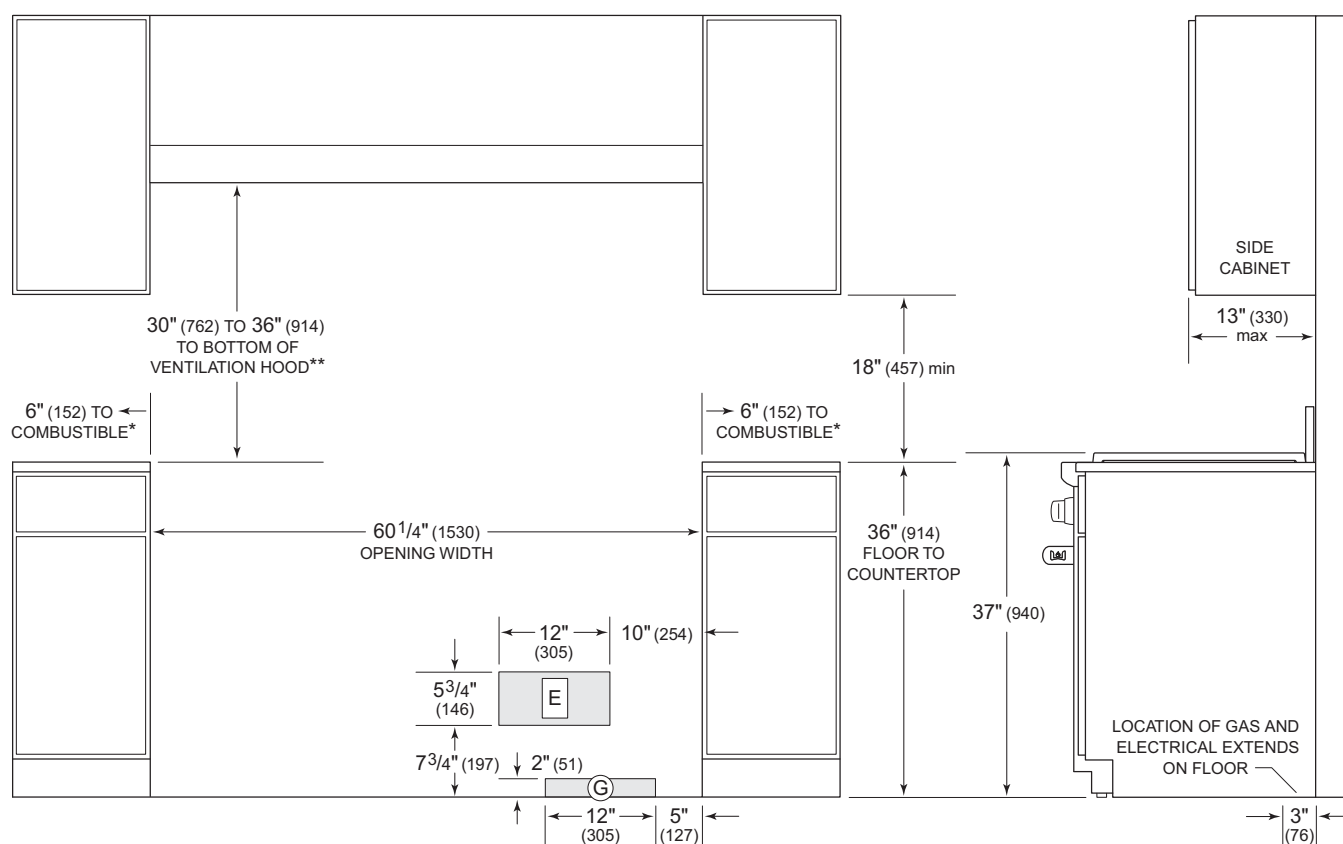
*Min clearance from rough opening to combustible materials up to 18" (457) above countertop.

**42" (1067) min clearance from countertop to combustible materials without ventilation hood. Charbroiler models and GR488 require non-combustible material above range if installed without ventilation hood.

NOTE: For island installations, 12" (305) min clearance from back of range to combustible rear wall above countertop.

60" (1527) Gas Range

INSTALLATION



*Min clearance from rough opening to combustible materials up to 18" (457) above countertop.

**42" (1067) min clearance from countertop to combustible materials without ventilation hood. Charbroiler model requires non-combustible material above range if installed without ventilation hood.

NOTE: For island installations, 12" (305) min clearance from back of range to combustible rear wall above countertop.

Preparation

Before moving the range, protect any finished flooring and secure oven door(s) closed to prevent damage.

To lighten the load or to fit through a door way, the oven door(s) can be removed. Only remove if necessary. Do not remove griddle or any other component. Door removal should only be done by a certified installer or service technician.

For removal, a hinge pin will be inserted into the appropriate hinge shown in Figures 2-3 and 2-4 below. The pin(s) are located inside the oven door. For single oven ranges, the hinge pin must be inserted in the right hinge. For double oven ranges, the pins must be placed in the outer two hinges.

⚠ CAUTION

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

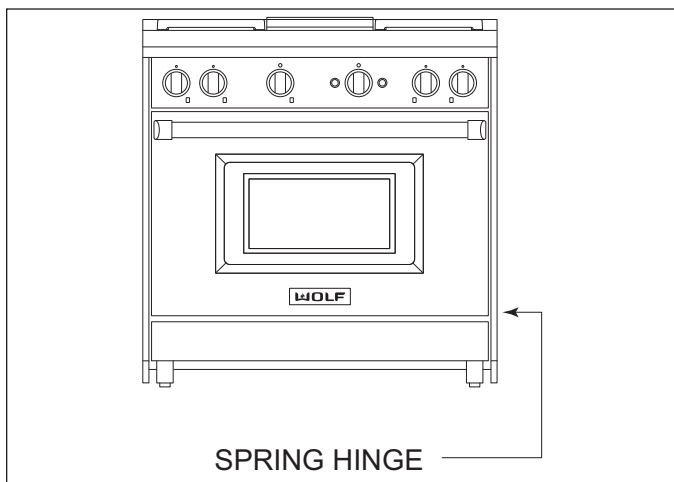


Figure 2-3. Single Oven Ranges (30" & 36")

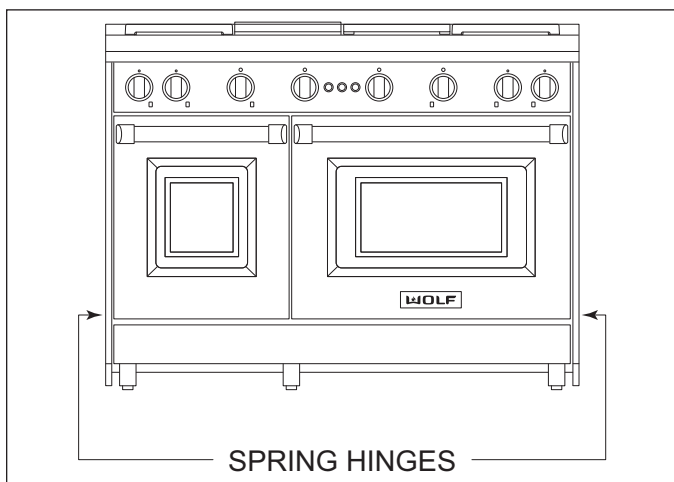


Figure 2-4. Double Oven Ranges (48" & 60")

Oven Door removal (See Figure 2-5)

1. Insert the hinge pin into the appropriate hinge.
2. Remove the lower kickplate assembly to access the lower hinge retainer mounting screws.
3. Open the oven door and 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.
5. Carefully close the oven door to approximately 60°, then lift the door up and out. A slight rocking motion may be required for removal.

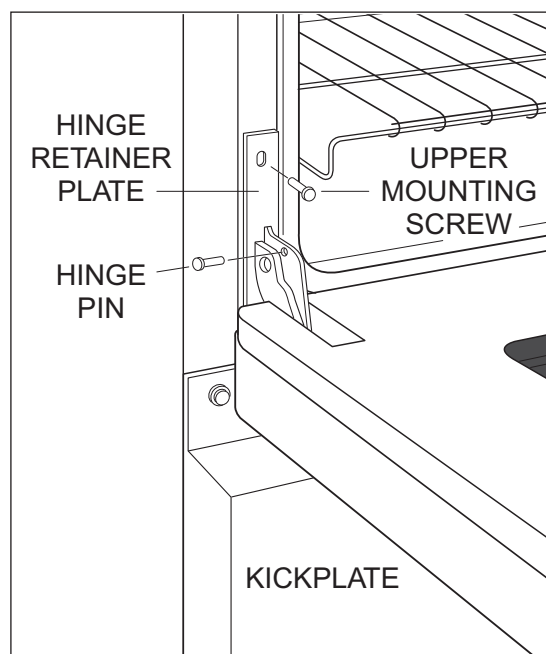


Figure 2-5. Oven Door Removal (18")

Placement

Do not lift or carry the oven door by the door handle. The range has rear casters which allow for easy movement by lifting the front of the unit.

Use an appliance dolly to move the unit near the opening. Remove and recycle packing materials. Do not discard the anti-tip bracket supplied with the range.

If a riser has been specified, refer to the installation instructions packaged with the riser. The riser must be installed before the range is installed.

Anti-Tip Bracket

To ensure the anti-tip bolt engages the bracket, position the bracket 3" (76) from the left side of the opening. Refer to Figure 2-6.

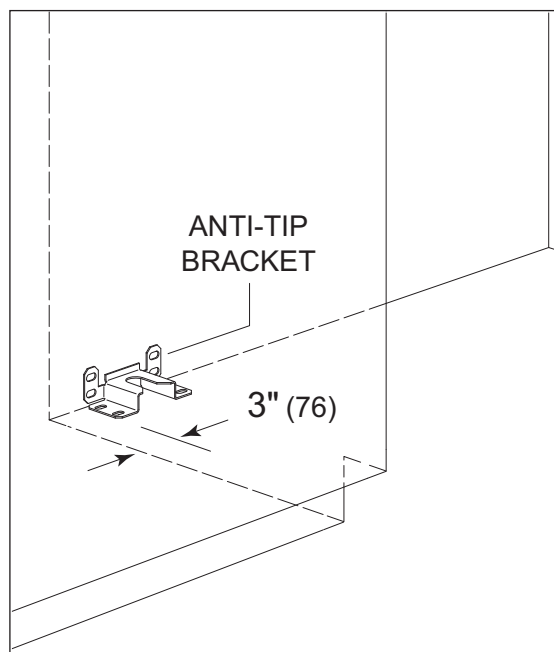


Figure 2-6. Anti-Tip Bracket Location

Anti-Tip Bracket Installation

Drywall Application

After properly positioning the anti-tip bracket, mark holes, then use a Philips screwdriver or a low rpm power drill to drive the wall anchor into the surface of the wallboard until flush. Pre-drill holes if needed. For hard wallboard or double-board construction, use a 1/4" drill bit. For solid plaster, use a 7/16" drill bit. Refer to Figure 2-7. Use #8 screws and flat washers to fasten the bracket to the wall.

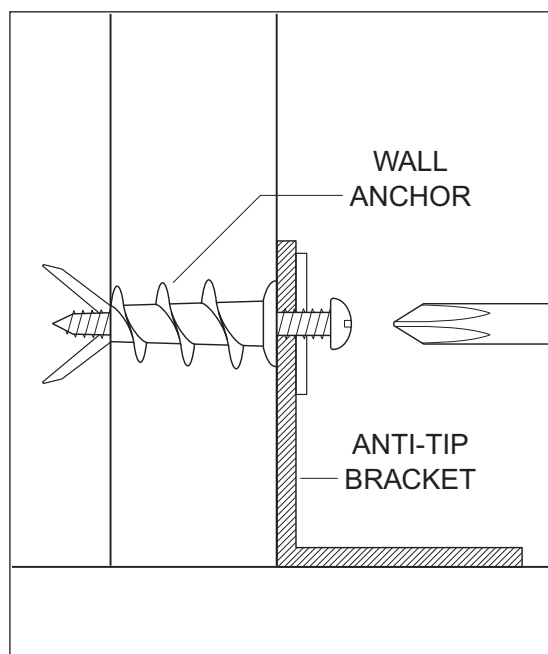


Figure 2-7. Anti-Tip Drywall Application

Wood Floor Application

After properly positioning the anti-tip bracket, drill 3/16" (5) pilot holes through the floor. Use #12 screws and flat washers to secure the bracket to the floor.

Concrete Floor Application

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.

⚠ WARNING

- A CHILD OR ADULT CAN TIP THIS APPLIANCE AND BE KILLED.
- VERIFY THE ANTI-TIP DEVICE HAS BEEN PROPERLY INSTALLED AND ENGAGED. ENSURE THE ANTI-TIP DEVICE IS RE-ENGAGED WHEN THIS APPLIANCE IS MOVED. REFER TO THE ILLUSTRATIONS ON THIS AND THE PREVIOUS PAGE FOR HOW TO VERIFY CORRECT INSTALLATION.
- TO REDUCE THE RISK OF BURNS, DO NOT MOVE THIS APPLIANCE WHILE HOT.
- DO NOT OPERATE THIS APPLIANCE WITHOUT THE ANTI-TIP DEVICE IN PLACE AND ENGAGED. FAILURE TO DO SO CAN RESULT IN DEATH OR SERIOUS BURNS TO CHILDREN OR ADULTS.

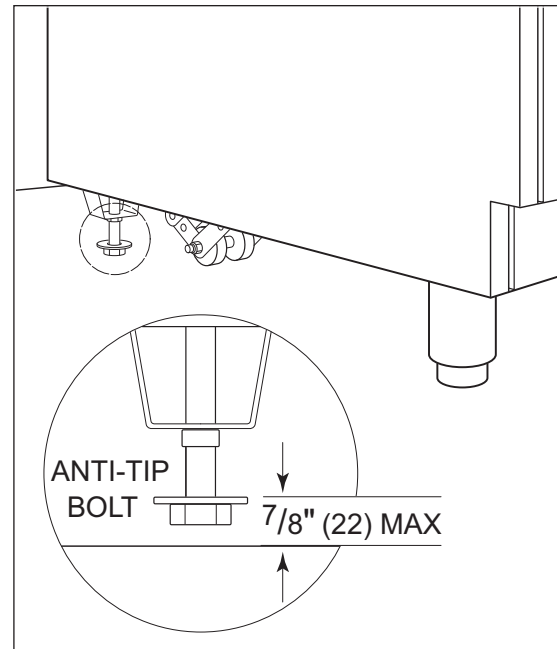


Figure 2-8. Anti-Tip Bolt

Leveling the Range

Raise the unit to the desired height by adjusting the front legs and rear casters. The front legs can be adjusted by rotating the hexagonal leg clockwise to raise and counterclockwise to lower. The rear casters (wheel assemblies) can be adjusted by rotating them clockwise to raise and counterclockwise to lower. For fine adjustments of the rear wheel assembly, a long sturdy screwdriver or bar can be used when the appliance is in place by inserting the tool between the wheel brackets and spinning the rear wheel assembly with the tool as needed.

NOTE: If necessary, perform pre-leveling of the range before pushing it into its installation, with fine adjustments made after the appliance is installed.

Anti-Tip Bolt Adjustment

Once the anti-tip bracket is secure and the appliance is installed and leveled, adjust the anti-tip bolt 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 Figures 2-8 and 2-9.

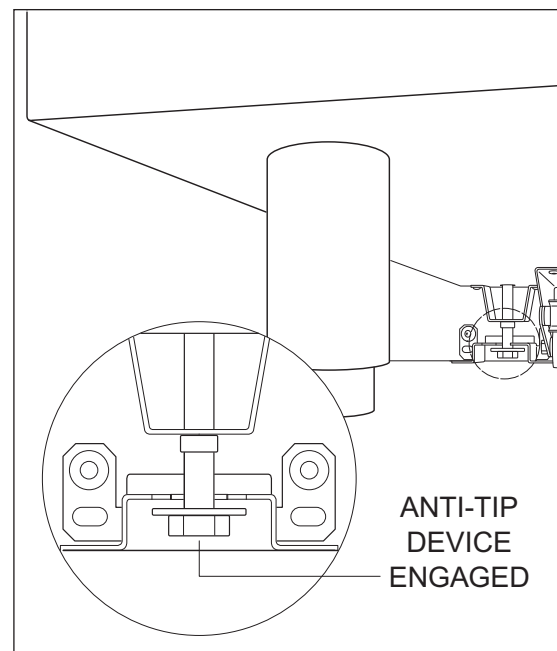


Figure 2-9. Anti-Tip Device and Bolt Engaged

THEORY OF OPERATION

A service technician should understand how a gas appliance operates before attempting to service the appliance. This section provides descriptions of the different types of fuel gases and explains gas heating values. A definition of specific gravity of gas is given along with its characteristics and effects. Gas combustion principals are explained and gas burner components are described and illustrated. The end of this section contains illustrations which demonstrate basic cooking appliance theory of operation.

Types of Fuel Gas:

Gases used to supply heat energy are called fuel gases. Common fuel gases are not simply one kind of hydrocarbon, they are mixtures of hydrocarbon gases. They contain other gases as well, such as free hydrogen, carbon dioxide and nitrogen. As an example natural gas might contain 85% methane, 12% ethane and 3% of other gases. The presence of each of these gases in the fuel gas has some effect on the nature of the gas.

Some common fuel gasses are methane [CH_4], ethane [C_2H_6], Propane [C_3H_8] and butane [C_4H_{10}]. Propane and butane are nearly odorless. Natural gas that is processed to remove condensables and moisture, has little or no odor and no color. Odorants are added to natural gas before distribution to aid in leak detection. A common odorant used is a colorless liquid containing sulfur compounds.

Heating Value of Gas:

Heat energy produced when burning a fuel gas is commonly expressed in British Thermal Units (BTU). One BTU of heat will raise the temperature of one pound of water one degree Fahrenheit.

The more carbon and hydrogen atoms in each molecule of a fuel gas, the higher its heating value. Natural gas which is high in methane has a heating value of about 950 to 1150 BTU per cubic foot. The variance is due to the various other substances found in natural gases. The more ethane, propane or butane in the gas raises the heating value. Propane, or LP gas, has a heating value of about 2500 BTU per cubic foot, and butane about 3200 BTU per cubic foot.

Specific Gravity of Gas:

The specific gravity of a gas is the weight of one cubic foot, or the gas compared to one cubic foot of dry air. When stating the specific gravity of a gas, a pressure and temperature must be clearly stated. In the gas industry, the standard conditions of pressure and temperature are 30.0 inches of mercury and 60° F. A pressure of 30.0 inches of mercury will sustain a column of mercury 30 inches high in a tube with a vacuum on top of the column. Since air is used as the reference, its specific gravity is always 1.0. This value of 1.0 has no direct physical meaning with regard to air, such as its density. It is only a relative number or ratio used to express specific gravity of other gases.

The specific gravity of a gas will determine if the gas will rise or fall when released into the air. Natural gas will rise since its specific gravity is less than 1.0 at 0.4 to 0.8. Propane has a specific gravity of 1.5 and butane 2.0. These gases will fall when released into the air. They sometimes collect in low spots into pools which become a hazard if open flames are present.

In addition, specific gravity has two other characteristics. It has an important effect on the flow of gases through orifices, and hence the rating of the burners. Gas flow through an orifice is dependent upon the orifice size and the gas pressure upstream of the orifice. More of a lighter gas will flow through a given orifice size than a heavier gas at the same gas pressure. This effect is taken into account in tables and calculators used to select orifice sizes for burners.

The gas flow in pipes is also affected by specific gravity. At a given pressure at a pipe inlet, more lighter gas will flow through a pipe than a heavier gas.



Principals of Gas Combustion:

Combustion

When oxygen acts with a substance to produce large amounts of heat rapidly.

Requirements for Combustion

There are three required elements for combustion to occur; Fuel (Gas), Oxygen (Air) and Heat (Ignition Temperature, which for gas is between 1100°F/593°C and 1200°F/649°C). All must be present. Removing any one of the three and combustion will cease.

Chemistry of Combustion

Combustion of gas is a chemical reaction between fuel gas and oxygen. The basic elements of common fuel gasses are hydrogen [H] and carbon [C]. When hydrogen burns, water vapor [H₂O] is produced. Complete burning of carbon in fuel gases form carbon dioxide [CO₂] and water vapor [H₂O].

Controlled Combustion

Controlled combustion takes place when gas and air are supplied at proper rates to assure complete combustion of the gas in a steady flame. When a gas appliance is operating properly, burning starts at the burner ports. Gas flow is controlled by gas orifice size and gas pressure upstream of the orifice. Air is mixed with the gas before it passes through the burner ports. This added air is called "Primary Air". The remaining air required for complete combustion is supplied to the burner at the point of combustion and is called "Secondary air".

Adjustments of the gas-to-air ratio and the secondary air supply is the key to obtaining stable blue flames at a burner. Proper amounts of primary and secondary air are required for quiet and efficient burner operation and for complete combustion of the gas. Air Shutters or other devices provide control of primary air. Inlet opening and flue outlets control Secondary Air flow.

Total air

In an ideal situation, primary and secondary air is all that is needed (for the oxygen required) to burn the gas, but some additional air is required to assure complete burning of the gas. The total air, "primary", "secondary" and "excess" are expressed as percentages of the amount needed. About ten cubic feet of air is required to completely burn one cubic foot of gas. For this reason an appliance should not be operated in an air tight home.

Limits of Flammability

Not all air-to-gas mixtures will burn. Mixtures with 0% - 4% natural gas in air are too lean to burn. Mixtures of 4% - 14% natural gas in air can burn with a controlled flame. Flammability limits come into play when primary air adjustments are made on burners. If too much primary air is used, the mixture may become too lean and fall below flammability limits, thus preventing combustion.

Incomplete Combustion (*Causes and Effects*)

To obtain complete combustion, sufficient amounts of air must be supplied to the process. This air must have a reasonably normal oxygen content. Complete burning of gas produces harmless carbon dioxide gas and water vapor. If the air supply is insufficient, incomplete combustion occurs resulting in the formation of toxic by-products, such as carbon monoxide [CO] or aldehydes.

Carbon monoxide is colorless and odorless. Inhaling carbon monoxide in sufficient quantities could cause death by reducing oxygen levels in the blood.

Aldehydes, which are equally dangerous, have a sharp and penetrating odor which is easily detected by smell at very low concentrations. The odor caused by aldehydes should not be confused with odorants added to natural gas. The absence of aldehydes does not assure that carbon monoxide is not present. However, if the odor of aldehydes is present, then carbon monoxide is virtually always present.

Gas Burner Operation

A gas burner is a device to burn gas under control in order to produce useful heat. Primary air is brought into the burner from outside of the appliance at atmospheric pressure. The gas jet streaming from the orifice draws primary air with it into the burner.

The gas/air mixture, combined with a spark at the burner port(s) and the secondary air creates a controlled burn.

Surface Burner Components (Refer to Figure 3-1 below):

Burner Cap - Provides the upper portion of the ports required to create a combustible mix and proper flame quality of the burner and the decorative top for the burner with a black porcelain coating.

Burner - Contains the burner ports where the gas/air mixture ignites. The burner ports are distributed in a useful pattern to optimize heat transfer. The flames should be spread so they can be easily reached by secondary air and provide a stable blue flame. The burner also incorporates the Inner Distribution Ring, which Routes the gas from the simmer orifice to the simmer port holes, and the Outer Distribution Ring, which routes the gas from the main burner orifice to the main burner port holes.

Venturi - Helps maintain proper and constant primary air injection.

Electrode - The Electrode supplies the spark to ignite the burner. The electrode senses the flame, once the burner is ignited and will stop sparking. If no flame is sensed, and the valve is opened, the electrode will start sparking to re-ignite the flame. This is part of the auto-reignition system.

Orifice Holder - This component is mounted to the burner mounting bracket and to the burner box. The Simmer and Main orifice is threaded into the orifice holder and routes the gas to the appropriate ports of the burner. It is the main support for the burner components.

Simmer Orifice and Main Orifice - An opening or hole which regulates or limits the amount of gas flowing to a burner. Gas flow rate (volume) depends on the size of the orifice (hole) and the gas pressure at the inlet of the orifice.

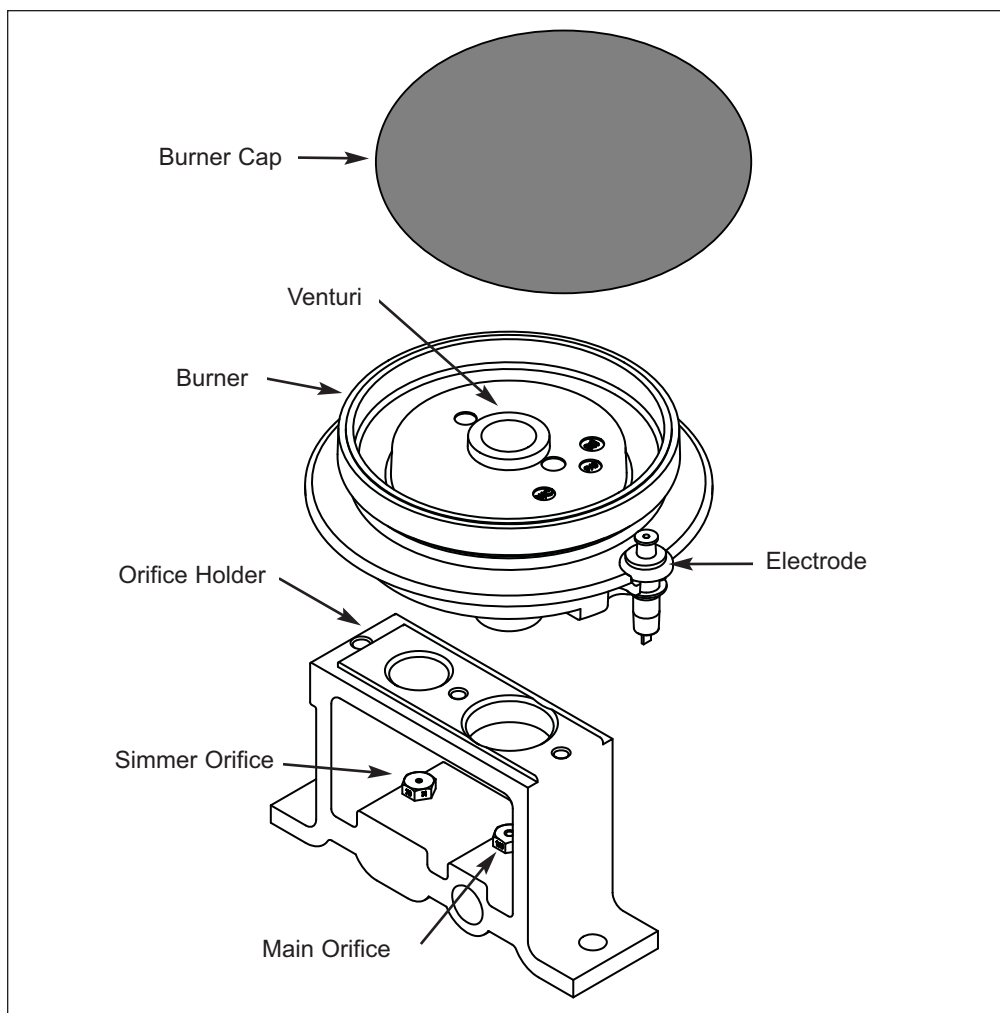


Figure 3-1. Burner Components

Other Types of Burners:

Blue Flame Burners

All surface burners, including the French Top burners are blue flame burners. With this type of burner, primary air is mixed with the fuel gas before the gas reaches the burner ports. An orifice is used to regulate gas flow to the burner and is sized to draw exact amount of air into the burner body. Air, which is mixed with the gas inside the burner body then exits the burner ports located in the burner head, where it is ignited. Secondary air is air from around the flames. The flame produced has several zones, each represents a stage in burning of the gas. The burner tip has a thin dark blue cone called the inner or primary cone. A lighter cone called the outer cone, surrounds the inner cone. Air around the flame diffuses into the flame to burn at the outer cone. If conditions are perfect, products from the inner cone burn here. The final products of burning are carbon dioxide and water vapor. An outer mantle surrounds the outer cone where burning is usually completed. It is nearly invisible and glows only because of the high temperature of the final combustion.

Infrared Burners

Wolf Sealed Rangetops also use infrared burners. The under-fired application for the charbroiler and the griddle uses a porous refractory ceramic tile burner (See Figure 3-2). With this type of burner, a substantial amount of energy output is in the form of infrared radiant energy. With infrared heat, thermal energy is transmitted through space without heating the medium through which it travels. Infrared energy is usually not affected by air flowing between the burners and heated surfaces because of the burner's numerous and tiny flames. This type of heat is very efficient and compact. The under-fired refractory infrared burner requires 100 percent primary air and is designed to have a hot glowing burner surface. The flame burns close to the burner surface at a high temperature.

NOTE: There is no shutter on infrared burners for adjusting the primary air and there is no change in orifice size for different altitude.

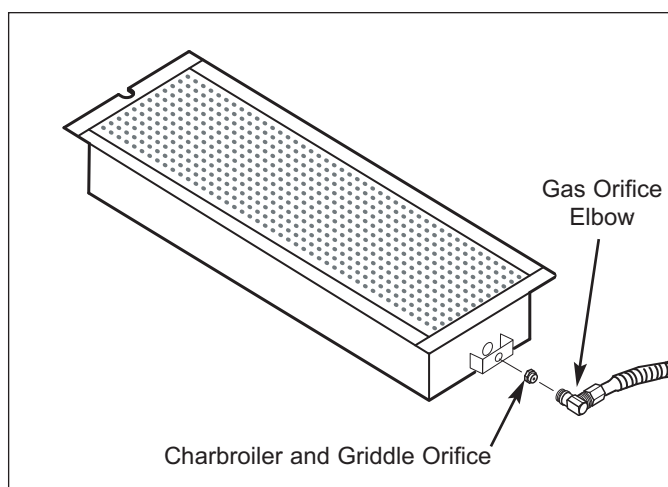


Figure 3-2. Infrared Burner

DSI Board Operation (Griddle / French Top / 18" Oven only)

The DSI board serves the purpose of igniting the griddle burner, detecting the presence of this flame, and provides the signal to open the gas valve. When the thermostat is turned on, the red (call for heat) light comes on and the gas solenoid is opened. At this time you will hear a series of sparks and it will begin to check for the presence of a flame. If the igniter probe does not detect flame within a short period of time, the gas valve solenoid shuts off and there will be a delay before trying to reignite (this allows time for the non-combusted gas to dissipate). This process will reoccur in three sets and if it fails a third time the DSI board will shut down and will wait for the thermostat to be turned off and on before attempting to reignite. If flame detection is lost during operation this board will also allow time for the non-combusted gas to dissipate, and will attempt to reignite after this delay.

OPERATION OF GAS RANGE SURFACE BURNERS

Surface Burners

A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic re-ignition system. This feature enables any burner to automatically re-light in the event it is accidentally extinguished.

This unique dual stacked burner design combines all the burner parts in one configuration. Large burners provide a Btu/hr rating of 15,000 on HIGH and a High Simmer Btu/hr rating of approximately 3300. Small burners provide a Btu/hr rating of 9,200 on HIGH and a High Simmer Btu/hr rating of approximately 1600. All burners have simmer settings.

A distinguishing feature of the Wolf low Btu/hr control is its constant, low heat output **without continuous ignitions**. Flame diameter remains full size, only the heat output is lowered. This is the ultimate control for simmering food.

After removing burner parts for any reason, it is extremely important that the burners are re-assembled correctly. The burner cap has a special orientation and should be seated flatly (See Figure 3-3).

This patented dual stacked burner configuration makes it possible to enjoy cooking at full flame as well as maintaining control while simmering at the lowest flame setting.

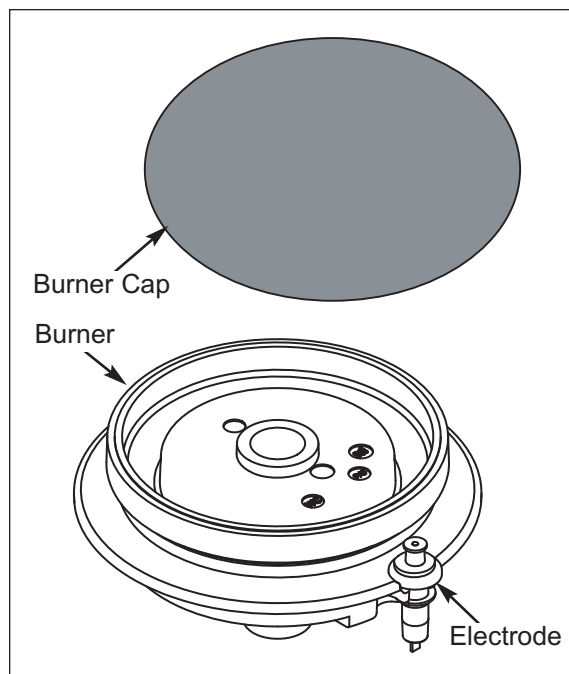


Figure 3-3. Stacked Dual Burner Assembly

Grate Placement

Low profile cast iron grates are designed for a close fit. This enables pans to move easily from one burner to another without having to lift the pan or have it tip over between the grates. Each grate sets securely on dimples on each corner of the cooktop pan. Continuous grates are interchangeable.

Control Knobs

The control knobs are positioned to correspond to the burners they regulate. The knobs on the far left regulate the burners on the left side. Conversely, the knobs on the far right regulate the burners on the right side.

Burner Lighting

To light a burner push in and turn the corresponding control knob counter clockwise to the HIGH setting. You will hear “clicking” and see the burner ignite. Once the burner is lit, continue turning the knob counter clockwise to any setting, HIGH through LOW.

To select a simmer setting, turn the knob to the LOW setting. You will feel a stop-detente in the knob rotation. Push in on the knob, continuing to turn it counter clockwise. This moves the flame to the second tier. Now, select any variation within the SIMMER flame settings, HIGH through LOW.

Each knob is designed to be a “push-to-turn knob”. Although this is a child-safe design, children should never be left unattended in the kitchen when the range is in use.

Power Outage (Domestic Units Only)

In case of a power outage, the surface burners can be re-lit manually. Turn the control knob to “high” and place a flame near the igniter to light the burner.



Charbroiler

This optional feature is designed with an infrared burner to give the highest quality and most efficient method of gas grilling. These burners become an orange-red color at the surface of the ceramic tiles. When the tiles are glowing, they transfer an intense heat to the food being grilled. This chars the outside of the food and leaves the inside tender and juicy.

The infrared burner is designed to operate at a full heat output of 16,000 BTU/hr. It is recommended using the Wolf blank-off plate when grilling most foods.

Charbroiler Operation

- Turn on the ventilation hood prior to using the charbroiler.
- If the knob is not set fully at "HIGH", the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to "HIGH".
- Preheat grill for about ten minutes before adding the food. The tiles will have an orange glow.
- For the 22-inch charbroiler, there are two separate burners with separate control knobs, which act independently of each other.

Cleaning and Maintenance of Surface Burner Components

Part Identification	Material	Care Recommendation
Burner Pan Although resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain surface. Always remove these spills immediately. Avoid using abrasive cleaners; they will permanently scratch the surface.	Exterior Finish Porcelain Steel	General care: Use a clean cloth or sponge, wipe with warm water and mild detergent. Rinse and dry immediately. Apply protective polish, always in the same direction. Spray degreaser: Removes fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. Protective polish: Apply to surface to maintain luster and protect from some food stains Hard water stains: Use white vinegar and water.
Burner Cap	Porcelain Enamel (matte finish) <i>Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hair-like cracks)</i>	Cool first. Wash in warm water with liquid detergent or mild abrasive cleaners. Foods high in acid or sugar content, such as milk, tomatoes, sauerkraut, fruit juices and pie filling, may pit or craze the surface. Remove as soon as possible. Do not cook the spill on again. Remove from cooktop and place on a flat surface near the sink.
Burner Grates	Porcelain-Coated Cast Iron	Non-abrasive cleaners: Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge. Mild abrasive and abrasive cleaners: Use sparingly.
Control Knobs	Metal	General care: Wipe each knob with a damp cloth and mild soap and water; rinse and dry. Never soak or use abrasive cleaners; they will scratch the finish and remove the markings.
Spark Igniters	Ceramic	Keep dry. Never spray water or cleaner directly on the igniter. When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage it.

Charbroiler Cleaning and Maintenance

Part Identification	Material	Care Recommendation
Blank-Off Plate (If Applicable)	Stainless Steel	Wash with hot water and detergent. Use a soap-filled scouring pad to remove as much cooked-on soil as possible. The plate will turn a metallic blue color due to high heat; this is a permanent change.
Charbroiler Frame	Stainless Steel	Remove from the range. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed. Rinse and dry.
Grate	Porcelain Coated Cast Iron	When cool, lift off and set in the sink. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions time to help loosen the residue. Remove remaining soil with a soap-filled scouring pad. Rinse and dry.
Igniter	Ceramic	Avoid contact with the igniter; it is fragile and can chip or break.
Radiant Plate	Stainless Steel	Remove from the range. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed. Rinse and dry.

Griddle

The cast iron griddle plate operates at 18,000 Btu/hr. It is thermostatically controlled which means once the set temperature is reached, the heat cycles to hold that setting. Prior to use it is necessary to "season" the griddle to protect the surface from moisture. This process will change the appearance.

NOTE: Seasoning does not create a non-stick surface. The use of additional oil is necessary during cooking.

Griddle Operation

- To heat the griddle, push in the knob and turn counter clockwise to desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lighted, the thermostat will control the temperature.
- Preheat for approximately 10 to 15 minutes. When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat needs more heat to maintain the set temperature. This will allow heat to be evenly distributed and reach the set temperature.
- For the 22-inch griddle, there are two separate burners with separate control knobs, which act independently of each other.
- To turn off the griddle, turn the knob clockwise to the "OFF" position.

Griddle Care

- Use a metal spatula and scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Clean grease collection tray after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the drip tray, gently pull the tray towards yourself to lift it out. Clean drip tray with soapy water and a clean cloth.

Oven Burner Components

Blue Flame Oven Bake Burner Components:

Gas Orifice - An opening or hole which regulates or limits the amount of gas flowing to a burner. Gas flow rate (volume) depends on the size of the orifice (hole) and the gas pressure at the inlet of the orifice.

Air Shutter - This is used to adjust the size of the primary air inlet area and therefore controls primary air flow.

Venturi Tube - A section of pipe at the inlet of the burner body that narrows and then flares out again. This tube helps maintain a proper and constant primary air injection.

Mixing Tube/Throat - Serves to carry the gas/air mixture from the venturi tube to the burner tube.

Burner Tube - The U-shaped tube containing the burner ports where the gas/air mixture ignites. The burner ports are distributed in a useful pattern to optimize heat transfer. The flames should be spread so they can be easily reached by secondary air and provide a stable blue flame.

Electrode - The Electrode supplies the spark to ignite the burner. The electrode senses the flame, once the burner is ignited and will stop sparking. If no flame is sensed, and the valve is opened, the electrode will start sparking to re-ignite the flame. This is part of the auto-reignition system.

Infrared Oven Broil Burner Components:

Gas Orifice - An opening or hole which regulates or limits the amount of gas flowing to a burner. Gas flow rate (volume) depends on the size of the orifice (hole) and the gas pressure at the inlet of the orifice.

Venturi Tube - A section of pipe at the inlet of the burner box that narrows and then flares out again. This tube helps maintain a proper and constant primary air injection.

Mixing Tube/Throat - Serves to carry the gas/air mixture from the venturi tube to the infrared burner box.

Burner Box - The box in the ceiling of the oven with wire mesh on its lower surface that catches the gas/air mixture allowing from the mixing tube it to gather.

Electrode - The Electrode supplies the spark to ignite the burner. The electrode senses the flame, once the burner is ignited and will stop sparking. If no flame is sensed, and the valve is opened, the electrode will start sparking to re-ignite the flame. This is part of the auto-reignition system.

DSI Board Operation (30", 36" Ovens only)

The DSI detects flame as any other spark module we offer with re-ignition. The flame from the burner produces a small electrical current that the spark electrode can sense by being in the flame. If a current is detected, the electronics can adjust spark occurrence or trigger things to happen such as a gas valve. Once the DSI is energized, or the oven has a call for heat. The following sequence takes place:

- DSI will send 10V to the gas valve to open and allow gas to flow to the burner.
- Sparking starts and continues for 7 seconds or until a flame is detected as mentioned above.
- If no flame is detected, the DSI triggers the gas valve to close, stops sparking, and waits 40 seconds to purge the gas from the oven.
- DSI will open the gas valve again.
- Sparking will continue for 7 seconds or until flame is detected.
- If no flame is detected again, the system will shut the gas valve, stop sparking and wait 40 seconds for gas purge.
- If no ignition after this second cycle, the LED oven light will blink showing an issue.

NOTE: If the oven is physically turned off during that 40 second gas purge, the oven will reset that 40 second count before allowing spark and gas flow. If after 40 seconds, the cycle can be repeated if the oven is turned off, then back on.

COMPONENT ACCESS AND REMOVAL

This section explains how to access and remove components from a Gas Range.

NOTE: Before attempting to access or remove any components from a Wolf appliance, take note of WARNINGS and CAUTIONS below.

WARNING

- TO AVOID SERIOUS BURNS AND/OR EXPLOSIONS, KEEP COMBUSTIBLES AWAY FROM THE APPLIANCE WHENEVER A FLAME IS PRESENT.
- KEEP IN MIND THAT OVEN SURFACES AND COMPONENTS GET HOT DURING USE OF THE APPLIANCE. IF THE OVEN IS SWITCHED ON DURING SERVICE, KEEP YOUR FACE AWAY FROM THE DOOR WHEN OPENING IT.
- TO AVOID GAS LEAKS, THE GAS SUPPLY TO APPLIANCE MUST BE SWITCHED OFF BEFORE DISCONNECTING ANY GAS LINES ON OR TO THE APPLIANCE.
- TO AVOID ELECTRIC SHOCK, POWER TO UNIT MUST BE DISCONNECTED WHENEVER ACCESSING AND/OR REMOVING COMPONENTS POWERED BY ELECTRICITY OR COMPONENTS NEAR OTHER ELECTRICAL COMPONENTS.
- IF IT IS NECESSARY TO REMOVE A UNIT FROM ITS INSTALLATION, REMEMBER THAT UNIT COULD TIP FORWARD WHEN PULLED BEYOND THE ANTI-TIP COMPONENTS, RESULTING IN SERIOUS INJURY OR DEATH. PULLING A UNIT FROM ITS INSTALLATION SHOULD ONLY BE PERFORMED BY AN AUTHORIZED SERVICE TECHNICIAN OR INSTALLER.
- WHEN REASSEMBLING GAS SUPPLY LINE TO REGULATOR, ONLY PIPE THREAD COMPOUND SHOULD BE USED. DO NOT USE TEFLON TAPE TO SEAL GAS PIPE CONNECTIONS.
- WHEN REASSEMBLING REGULATOR TO MANIFOLD, ONLY PIPE THREAD COMPOUND SHOULD BE USED. DO NOT USE TEFLON TAPE TO SEAL GAS PIPE CONNECTIONS.

CAUTION

If removing a door or disconnecting the door spring, remember the spring could recoil quickly when released. Keep hands away from the connecting bracket.

Surface Burner Components:

Burner Grate and Burner Assembly

The burner grates have pockets at each corner with rubber grommets in them. the grates are located into proper position by the rubber grommets fitting over raised dimples formed on the burner pan.

A burner cap set on top of the burner body. Below the cap screws pass through the burner body and then thread into the orifice holder.

To remove the burner assembly (See Figure 4-1):

1. Lift the burner grate from burner pan.
2. Lift burner caps from burner head assembly.
3. Extract the two screws securing burner head assembly to orifice holder.
4. Lift assembly off burner pan and disconnect wire lead from spark ignitor.
5. To remove spark ignitor from burner, extract screw from underside of burner assembly and separate.

NOTE: For service, the spark igniter is supplied with the burner head,

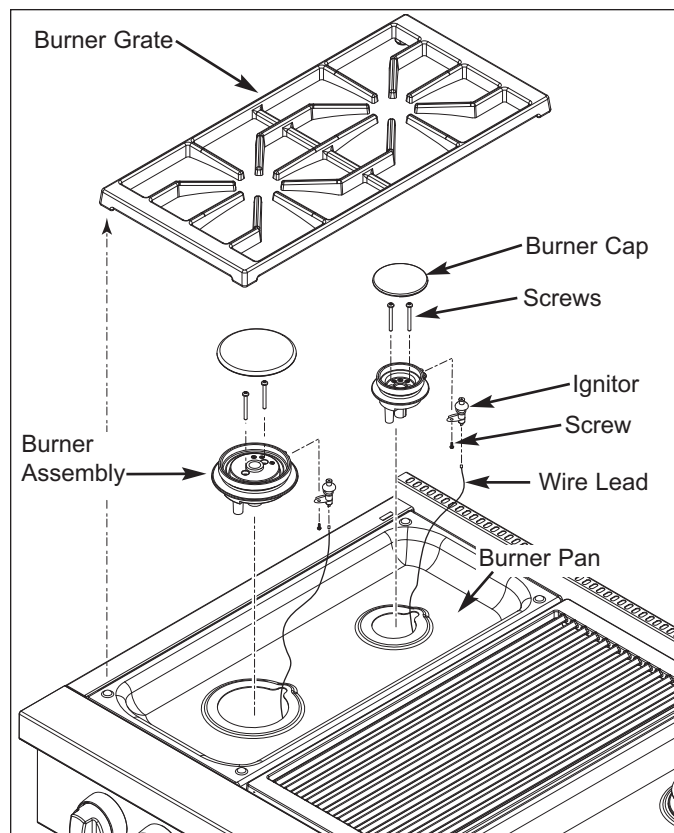


Figure 4-1. Burner Assembly Removal

Trim Moldings and Burner Pan

There is trim moldings (L-shaped and/or T-shaped) for each burner pan that run from front to back of the unit. One moldings fits between the outer side assembly and the burner pan, the other molding fits between burner pans and grill grate or french cook top assembly, depending on the model.

To remove the burner pan (See Figure 4-2):

1. Remove front and rear burner assemblies.
2. Lift trim moldings from each side of burner pan.
3. Lift burner pan off of unit.

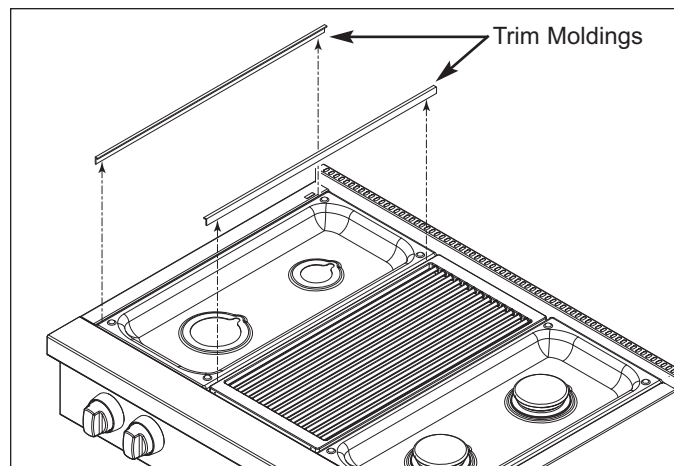


Figure 4-2. Trim Moldings

Burner Under Pan

The burner underpan is attached to the front and back rail with screws.

To remove the burner under pan, first remove the grate, burner assembly, trim molding and burner pan, then (See Figure 4-3):

1. Extract the front and back mounting screws.
2. Lift the pan up.

Orifice Removal

The main and simmer orifice are threaded down into the orifice holder and may be extracted without removing the orifice holder from its installation position.

To remove an orifice, first remove the grate, burner assembly, trim molding, burner pan and under pan, then use a 9/32" wrench to extract orifice from orifice holder. (See Figure 4-4)

Orifice Holder

The orifice holder assembly is secured with screws to the burner support panel. Each orifice holder assembly consists of an orifice holder, the main and simmer orifice and the mounting hardware. The orifice holder is mounted with a stand-off and spring assembly which allows the orifice holder to flex when the burner assembly is installed.

To remove the orifice holder, first remove the grate, burner assembly, trim molding, burner pan and under pan, then (See Figure 4-5):

1. With a 3/8" and a 7/16" open end wrenches, remove the gas supply lines from orifice holder.
2. Extract the screws securing the orifice holder.
3. Remove springs from standoffs, then lift orifice holder up off of unit.

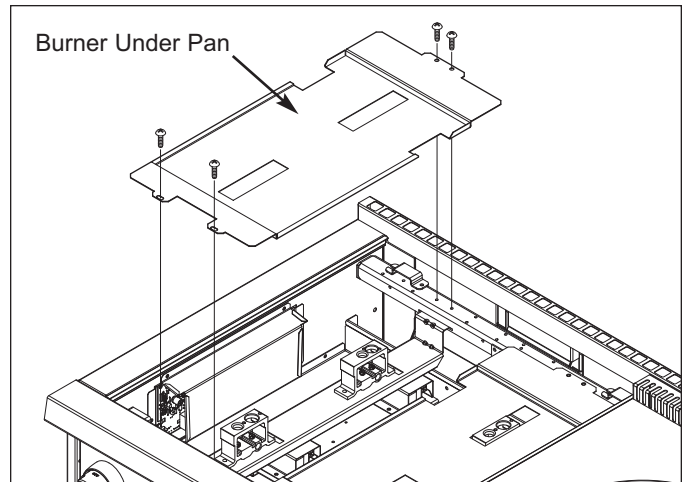


Figure 4-3. Burner Under Pan Removal.

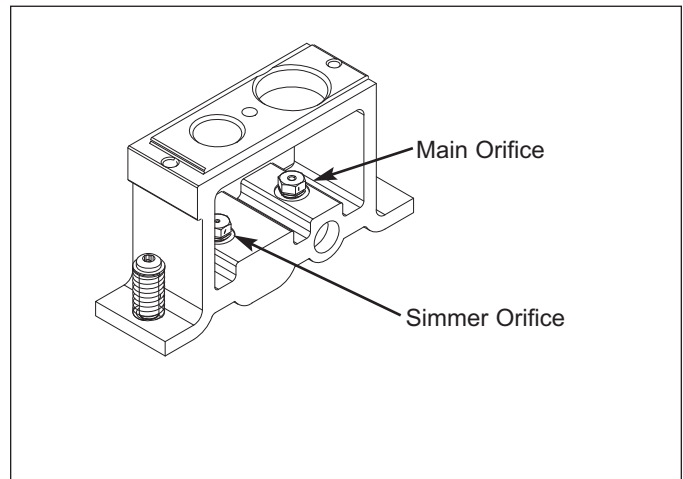


Figure 4-4. Orifice Removal.

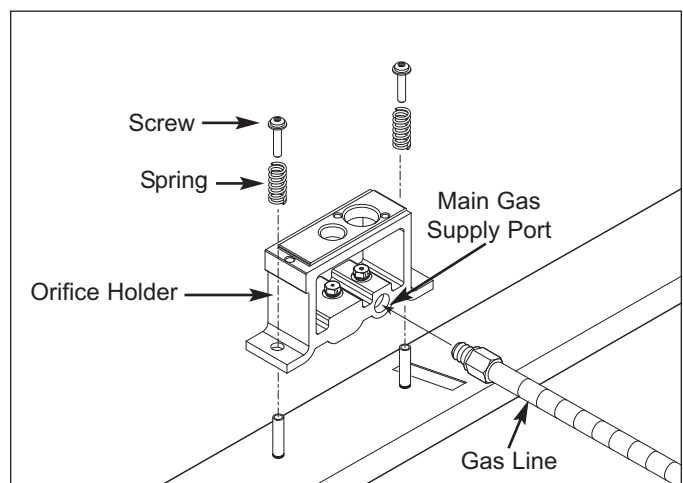


Figure 4-5 Orifice Holder Removal.

Infrared Charbroiler Components:

Infrared Charbroiler Cover, Grate, Frame and Blank-Off Plate (See Figure 4-6):

1. Lift charbroiler cover from top of grate.
2. Lift charbroiler grate from Frame.
3. Lift blank-off plate from top of charbroiler.
4. Lift charbroiler frame from top of support frame.

Infrared Charbroiler Orifice Removal

The orifice is located in the brass orifice elbow, which is threaded into the orifice holder at front of burner box.

To remove the orifice, first remove the charbroiler cover, grate, and frame, then (See Figures 4-7 and 4-8):

1. Extract front charbroiler support mounting screws, then lift the support off of unit and set aside.
2. Using a wrench, disconnect gas line from brass orifice elbow.
3. Unscrew orifice elbow from the orifice holder, and extract the orifice from the elbow with wrenches.

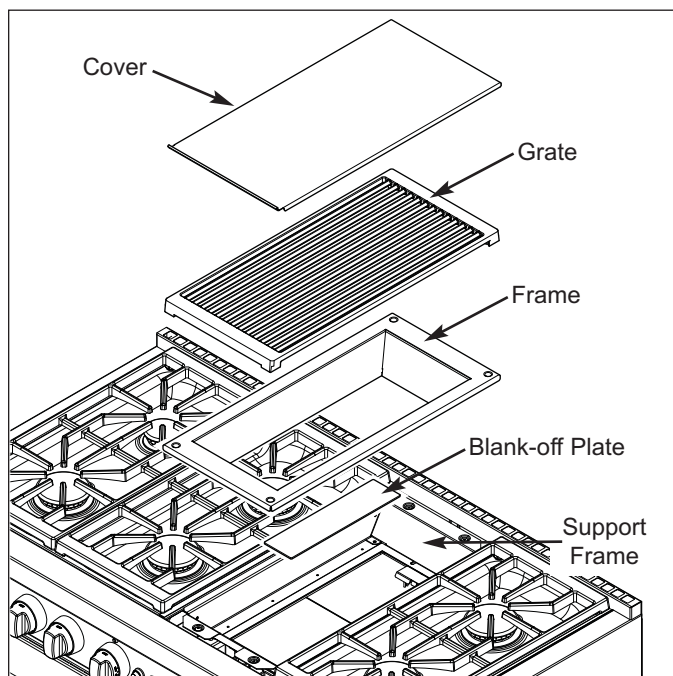


Figure 4-6. Charbroiler Top Components

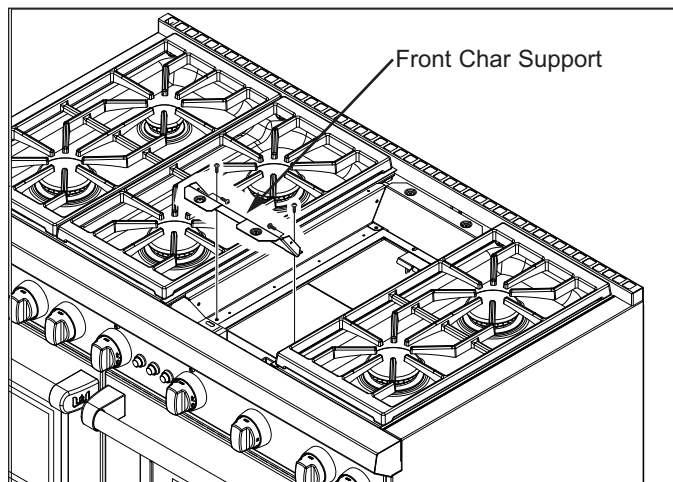


Figure 4-7. Front Charbroiler Support Removal.

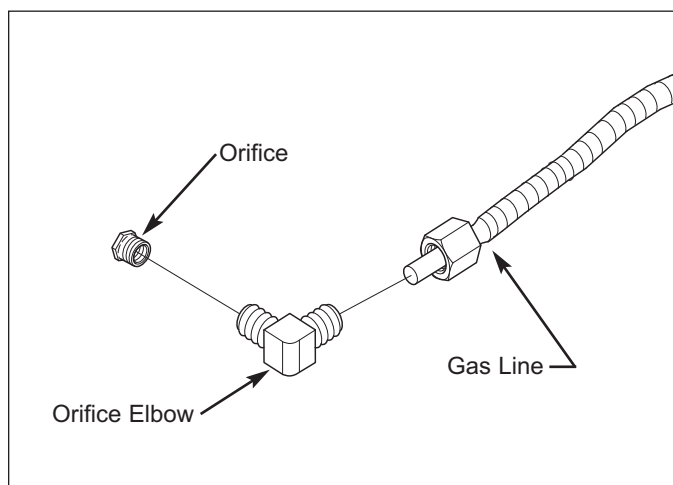


Figure 4-8. Charbroiler Orifice Removal.

Infrared Charbroiler Electrode (Sparker)

The infrared charbroiler electrode assembly is attached to the right side charbroiler support with screws. The body of the electrode protrudes through a hole in the support where the sparker wire is then attached to it. The sparker wire then is routed to the spark module.

To remove the electrode assembly first remove charbroiler cover, grate, and frame, then (See Figure 4-9):

1. Extract the assembly mounting screws from right side charbroiler support.
2. Set the electrode shield off to the side.
3. Pull electrode out of the hole and up to expose the sparker wire.
4. Disconnect sparker wire from electrode.

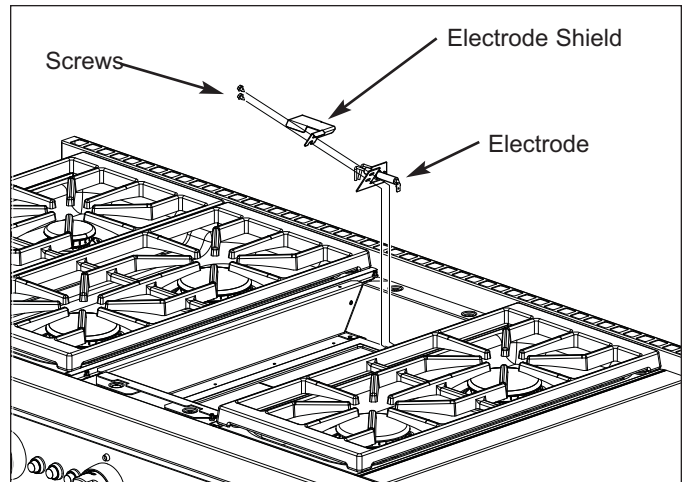


Figure 4-9. Charbroiler Electrode Removal.

Infrared Charbroiler Burner Box

The side flanges of the charbroiler burner box sit on the bottom flanges of the left, right and rear charbroiler supports. The supports are attached to support rails running from front to rear of the unit. A screw passes through a notch at the rear of the burner box into the rear charbroiler support. The front broiler support holds the front of the burner box in place.

To remove the burner box, first remove the charbroiler cover, grate, frame, blank-off plate and electrode. Then, remove the front charbroiler support and disconnect the gas line from the orifice elbow. Now, (See Figure 4-10):

1. Loosen the screw at the rear of the burner box.
2. Slide the burner box forward and lift it off of the side charbroiler supports.

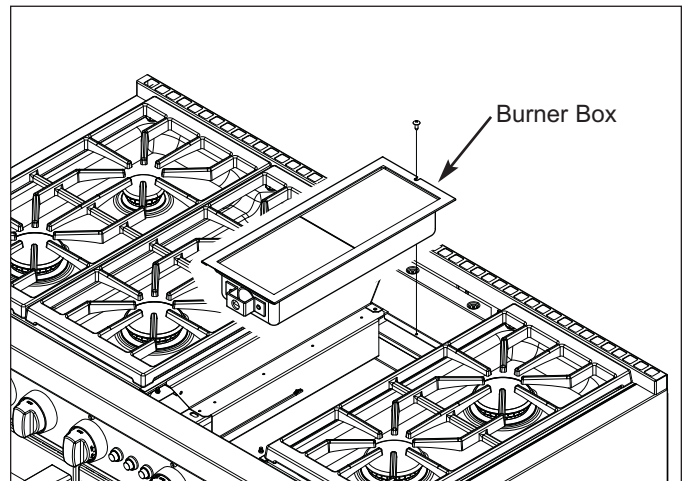


Figure 4-10. Charbroiler Burner Box Removal.

Spark Module

Most spark modules are situated under the burner support panels and covered by sparker shields.

To remove a spark module, first remove the grate, burner assembly, trim molding, burner pan and under pan, then, (See Figure 4-11):

1. Extract screws at front of burner support.
 2. Lift front of burner support panel up and disengage support panel's rear flange from slot in back rail, then move support panel off to the side.
- NOTE:** No need to remove parts from support panel for this procedure.
3. Extract sparker shield's mounting screw and lift shield out of the way.
 4. Disconnect wires from spark module.
 5. Extract module's mounting screws and lift module up and off of mounting plate.

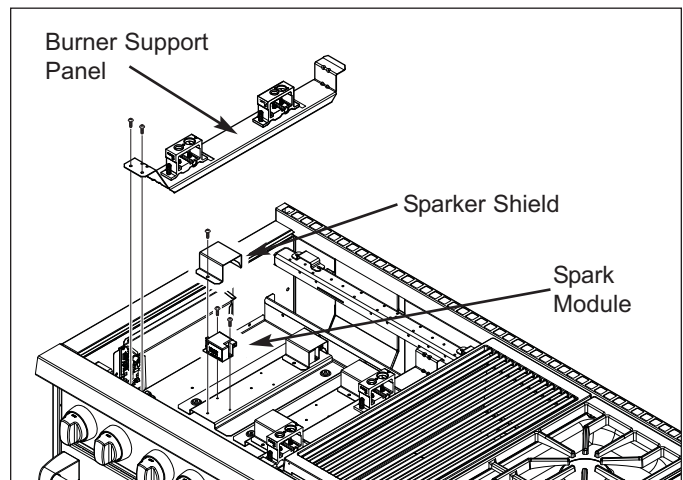


Figure 4-11. Spark Module Removal.

Infrared Griddle Components:

Griddle Cover, Grease Cup and Griddle Plate (See Figure 4-12):

1. Lift griddle cover from top of griddle plate.
2. Lift grease cup out of griddle plate sump at front of griddle plate.
3. Lift griddle plate from top of griddle assembly.

NOTE: Griddle plate is heavy.

Griddle Orifice

The orifice is located in the brass orifice elbow, which is threaded into the orifice holder at front of griddle burner box.

To remove the orifice, first remove the griddle cover, grease cup and griddle plate, then (See Figures 4-13):

1. Using a wrench, disconnect gas line from brass orifice elbow.
2. Unscrew orifice elbow from the orifice holder, and extract the orifice from the elbow with wrenches.

Griddle Electrode (Sparker)

The griddle electrode assembly is attached to the side griddle support with screws (*Electrode is on left hand side on a single griddle. On dual griddles, left hand burner's electrode is on the left side, and on the right side of the right hand burner*). The body of the electrode protrudes through a hole in the support where the sparker wire is then attached to it. The sparker wire then is routed to the DSI board.

To remove the electrode assembly first remove the griddle cover, grease cup and griddle plate, then (See Figure 4-14):

NOTE: It should not be necessary to remove the thermostat support assembly to remove the electrode.

1. Extract the assembly mounting screws from side griddle support.
2. Pull electrode out of the hole and up to expose the sparker wire.
3. Disconnect sparker wire from electrode.

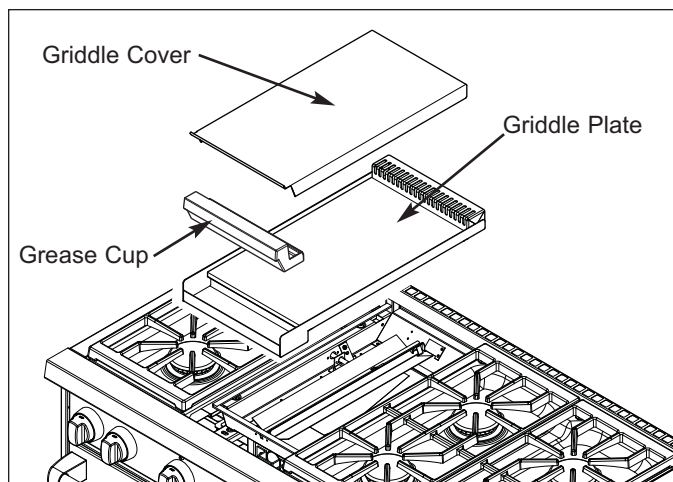


Figure 4-12. Griddle Plate Removal.

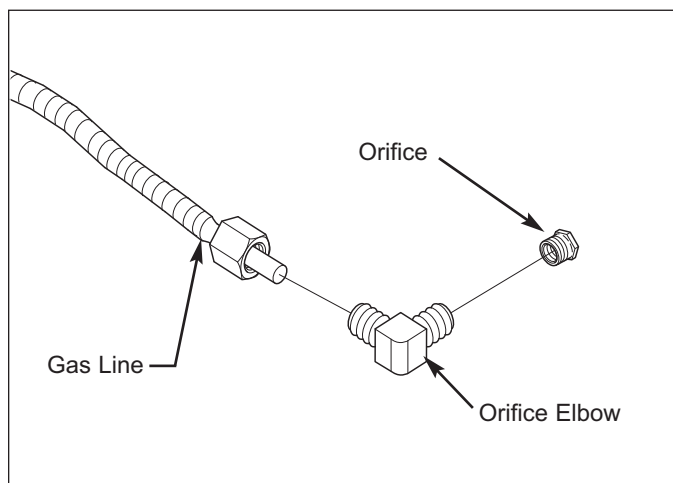


Figure 4-13. Griddle Orifice Removal.

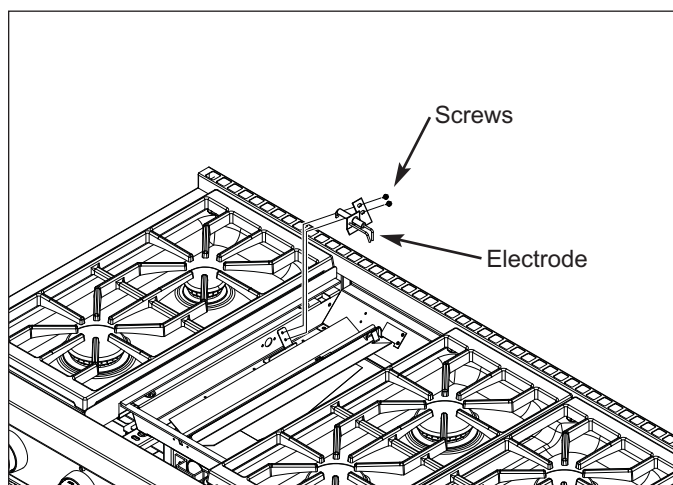


Figure 4-14. Griddle Electrode Removal.

Griddle Solenoid

The solenoid is attached to a solenoid mount plate with screws on the bottom side. The mounting plate is then attached to a bracket on the electrode side of the burner box enclosure.

To remove the solenoid, first remove the grate, burner assembly, trim molding, burner pan and under pan on the spark electrode side of the griddle, then (See Figure 4-15):

1. Disconnect electrical leads from solenoid.
2. Using a wrench, disconnect inlet and outlet gas lines from solenoid.
3. Extract solenoid mounting plate screws, then extract the screws at the bottom of the plate and lift solenoid off of the mounting plate.

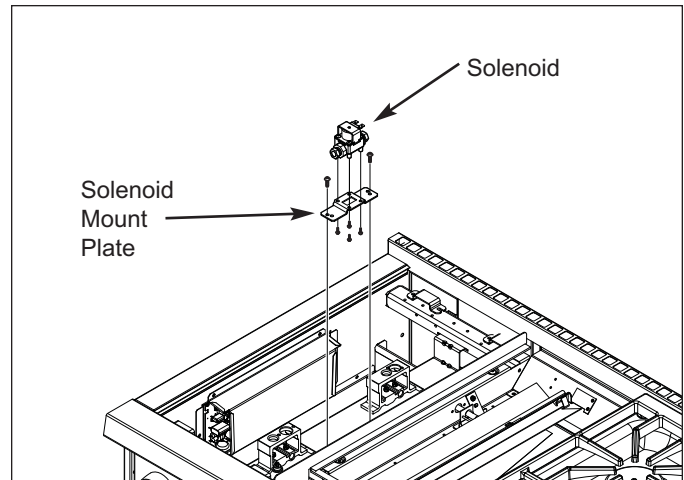


Figure 4-15. Griddle Solenoid Removal.

Griddle Thermostat

Screws under the thermostat knob pass through the thermostat bezel and bullnose face, then thread into the thermostat bracket, holding the thermostat to the back-side of the bullnose face. The thermostat bulb is laid in the cradle of the thermostat support assembly on a bed of insulation, with the tip captivated by a tab formed at the rear of the cradle and wire is wrapped around the bulb at the front of the cradle.

To remove the thermostat, first remove the grate, burner assembly, burner pan and under pan on the electrode side of the griddle, then (See Figure 4-16):

1. Disconnect electrical leads from thermostat.
2. Remove thermostat knob and extract bezel/thermostat mounting screws.
3. Unwrap wire from bulb at front of cradle.
4. Pull tip of bulb from under tab in thermostat support assembly cradle, then remove the bulb from the cradle and lift thermostat from the appliance.

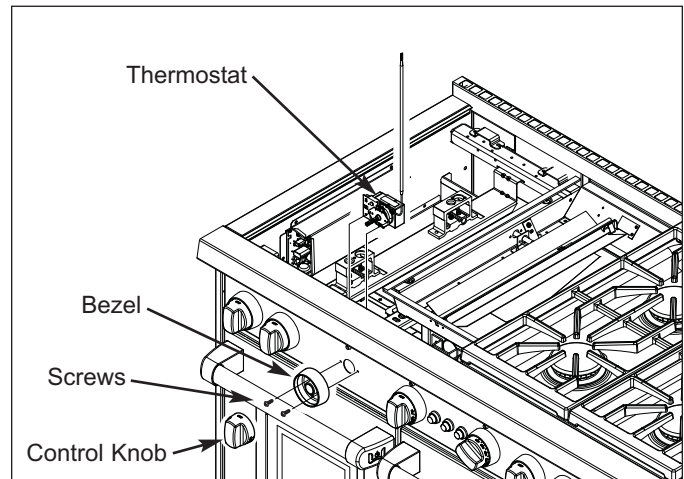


Figure 4-16. Griddle Thermostat Removal.

DSI (Direct Spark Ignition) Board

The DSI board is attached to the side wall under the burner pan on the same side as the appropriate griddle electrode and an electronic cover is attached over it.

To remove a DSI board, first remove the grate, burner assembly, trim molding, burner pan and under pan on the spark electrode side of the griddle, then (See Figure 4-17):

1. Extract DSI board cover mounting screws and set the cover off to the side.
2. Disconnect all electrical leads from DSI board.
3. Extract DSI board mounting screws, lift board slightly and pull the board from the unit.

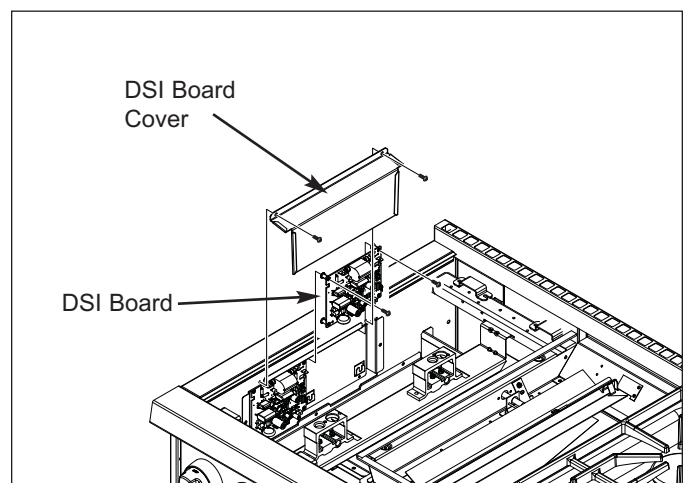


Figure 4-17. DSI Board Removal.

Griddle Burner Box

The side flanges of the griddle burner box sit on the bottom flanges of the left, right and rear griddle supports. The supports are attached to support rails running from front to rear of the unit. A screw passes through a notch at the rear of the burner box into the rear griddle support. The front griddle support holds the front of the burner box in place.

To remove the burner box, first remove the griddle cover, grease cup and griddle plate, then disconnect the gas supply line at the front. Now, (See Figures 4-18):

1. Extract the thermostat support assembly mounting screws from the front and back griddle supports and move the assembly to the side.
2. Extract the front griddle support mounting screws and remove the support to the side.
3. Loosen the screw at the rear of the burner box.
4. Slide the burner box forward and lift it off of the side griddle supports.

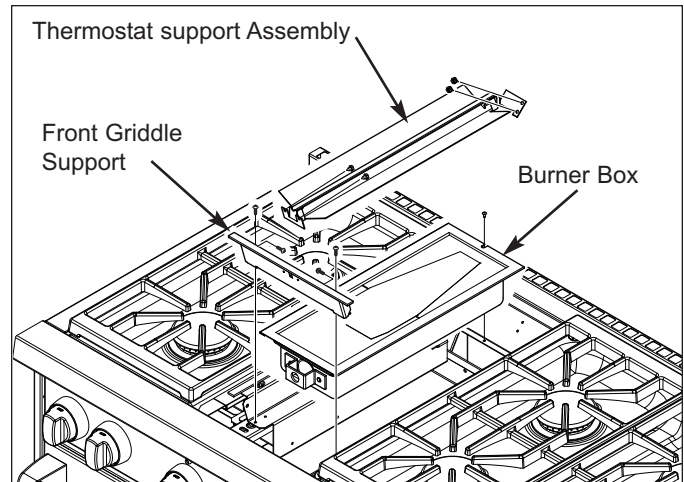


Figure 4-18. Griddle Burner Box Removal.

French Top Components:

French Top Surface Components

To remove components that make up the French Top surface, the top cover must first be removed, then (See Figure 4-19).

1. Lift trim molding from sides of french top.
2. Lift the center ring from the second ring, using the French Top hook provided with the unit.
3. Lift the second ring from the third ring.
4. Lift the third ring from the top plate.
5. Lift the top plate from the unit.
6. Lift the front trim from the unit.
7. Lift the rear vent from the unit.

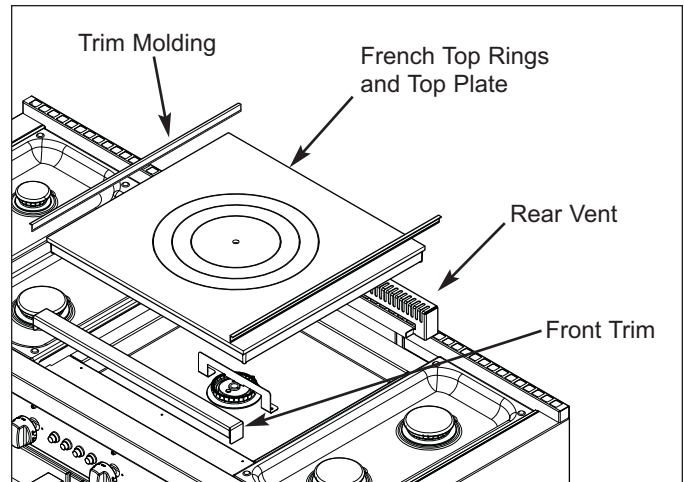


Figure 4-19. French Top Surface Removal

French Top Pan Weld Assembly and Burner Head

A burner head bracket is attached to the pan weld assembly over the top of the burner body. Screws pass through the burner body and then thread into the orifice holder.

To remove the burner assembly, first remove the french top surface components, then (See Figure 4-20):

1. Extract burner head bracket screws and remove burner head bracket.
2. Extract screws securing burner head assembly to orifice holder.
3. Lift burner head assembly off pan weld assembly and disconnect wire lead from spark ignitor.
4. Lift the pan weld assembly up and off of the unit.

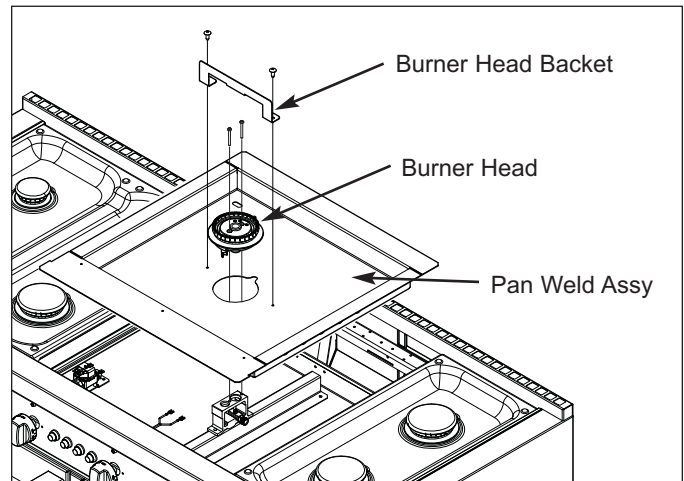


Figure 4-20. French Top Burner Head Removal

French Top Solenoid

The solenoid is attached to a solenoid mount plate with screws on the bottom side. The mounting plate is then attached to a bracket on the left side of the french top.

To remove the solenoid, first remove the grate, burner assembly, trim molding, burner pan and under pan on the left side of the french top, then (See Figure 4-21):

1. Disconnect electrical leads from solenoid.
2. Using a wrench, disconnect inlet and outlet gas lines from solenoid.
3. Extract solenoid mounting plate screws, then extract the screws at the bottom of the plate and lift solenoid off of the mounting plate.

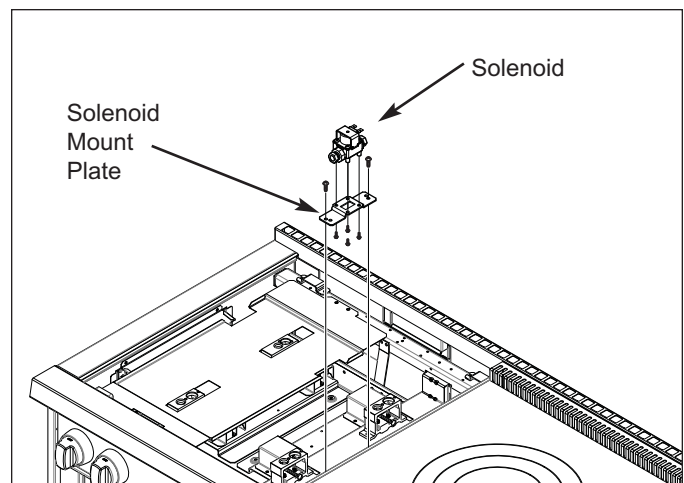


Figure 4-21. French Top Solenoid Removal

DSI (Direct Spark Ignition) Board

The DSI board is attached to the left side wall under the burner pan and an electronic cover is attached over it.

To remove a DSI board, first remove the grate, burner assembly, trim molding, burner pan and under pan on the left side of the french top, then (See Figure 4-22):

1. Extract DSI board cover mounting screws and set the cover off to the side.
2. Disconnect all electrical leads from DSI board.
3. Extract DSI board mounting screws, lift board slightly and pull the board from the unit.

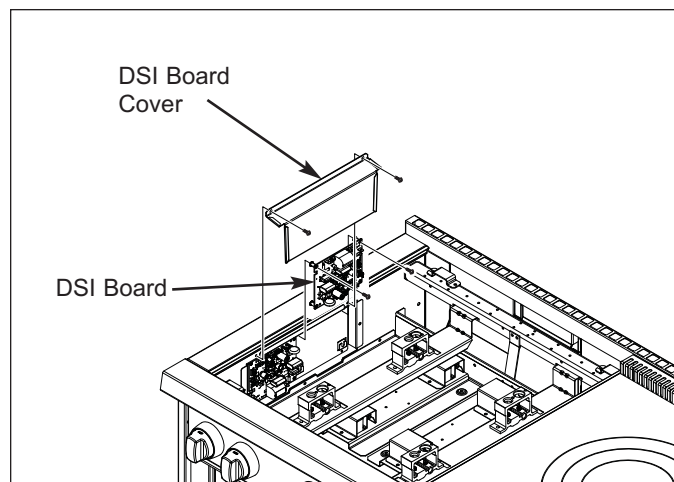


Figure 4-22. French Top DSI Removal

Bullnose Front / Control Panel and Components Behind Bullnose:

Control Knob

Pull control knob off of valve or control shaft (See Figure 4-23).

Control Knob Bezel

Screws pass through the bezel and are threaded into the control panel, or they also pass through the control panel and into a thermostat bracket, depending on the appliance configuration.

To remove a bezel, the control knob must be removed first, then extract the mounting screws and pull the bezel from the appliance (See Figure 4-23):

Switch

A switch passes through the control panel and a nut is threaded onto the back side to hold the switch in place.

To remove a switch, first remove the grate, burner assembly, burner pan and under pan, then (See Figure 4-24):

1. Disconnect electrical leads from switch.
2. Unthread nut from back side of switch.
3. Pull switch from control panel.

Bullnose/Control Panel

To remove the bullnose/control panel, first remove the grates, burner assemblies, burner pans and under pans, then (See Figure 4-25):

1. Remove all control knobs.
2. Remove bezels from front of all thermostats (oven(s), griddle(s)).
3. Disconnect electrical leads from all switches.
4. Disconnect LED electrical leads.
5. Extract screws from hat brackets above bullnose top flange mounting screws and remove hat brackets.
6. Extract bullnose top flange mounting screws.
7. Extract Bottom flange screws.
8. Extract nut from manifold mounting stud.
NOTE: It may help to move the appropriate burner support panel to the side for access to the nut. Also, there are three nuts on 60" wide units.
9. Lift bullnose/control panel up to disengage from locating screws at each end, then pull bullnose/control panel forward.

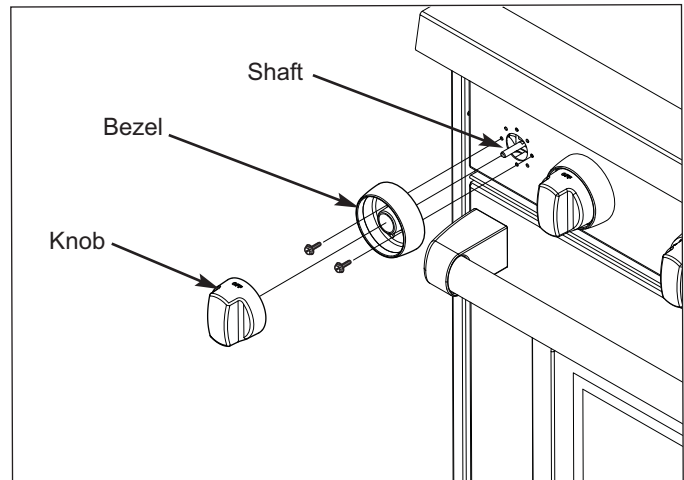


Figure 4-23. Control Knob and Bezel Removal

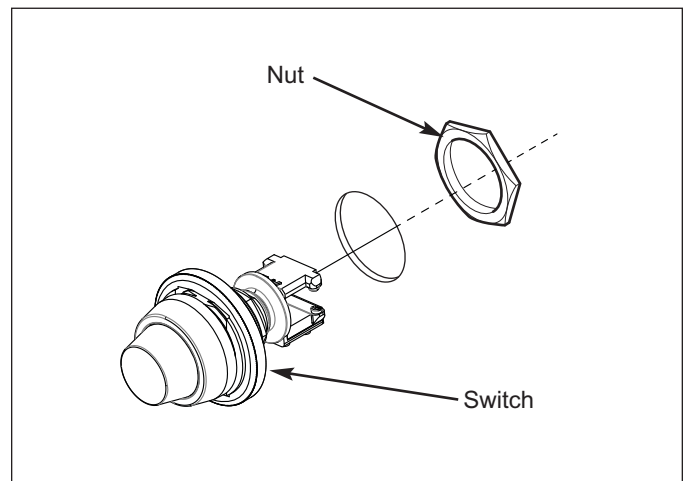


Figure 4-24. Switch Removal

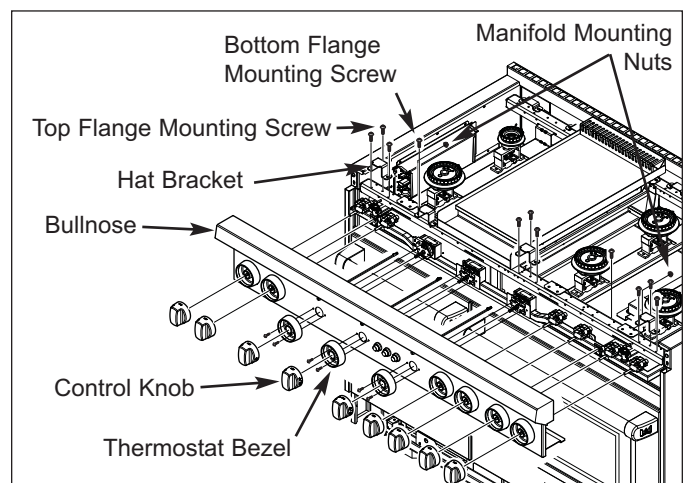


Figure 4-25. Bullnose Removal

Gas Valve

The gas valve is mounted to the top of the manifold with a bolt that passes through the bottom manifold wall and threads up into the gas valve body. The gas valve sits upon a rubber gasket, while the retaining bolt has an O-ring to prevent gas leaks.

To remove the gas valve, the bullnose assembly must be removed first, then, (See Figure 4-26):

1. Disconnect electrical leads from valve.
2. Disconnect gas lines from valve.
3. Extract bolt from underside of manifold tube.
4. Pull or twist the valve off of the top of manifold tube.

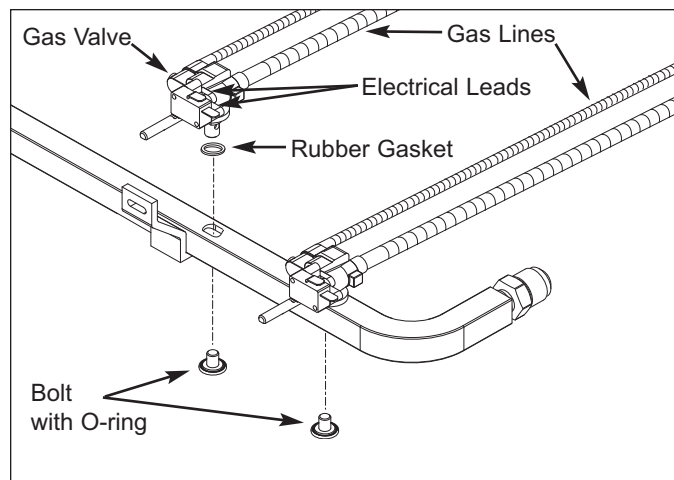


Figure 4-26. Gas Valve Removal

Gas Valve Orifice

Each gas valve has two bypass screw orifices installed on the front side of the valve body.

To remove these orifices, the bullnose assembly must be removed first, then use a small flat bladed screwdriver and turn the bypass screw orifice counterclockwise to remove, and pull the orifice out of the valve (See Figure 4-27).

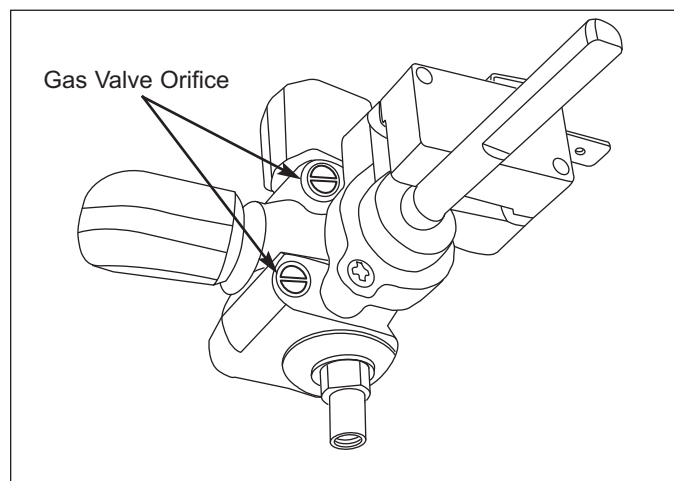


Figure 4-27. Gas Valve Orifice Removal

Micro-Switch

Surface Burner Micro-Switch - The surface burner microswitches are attached to the valve fronts with screws.

To remove a surface burner micro-switch, the bullnose assembly must be removed first, then (See Figure 4-28):

1. Disconnect electrical leads from switch.
2. Extract mounting screws and pull switch from valve.

Charbroiler Micro-Switch - To remove a charbroiler micro-switch, the bullnose assembly must be removed first, then remove a micro-switch from a Charbroiler burner valve by disconnecting the wire leads to the switch. Then, pull the switch from the valve shaft (*Not Shown*).

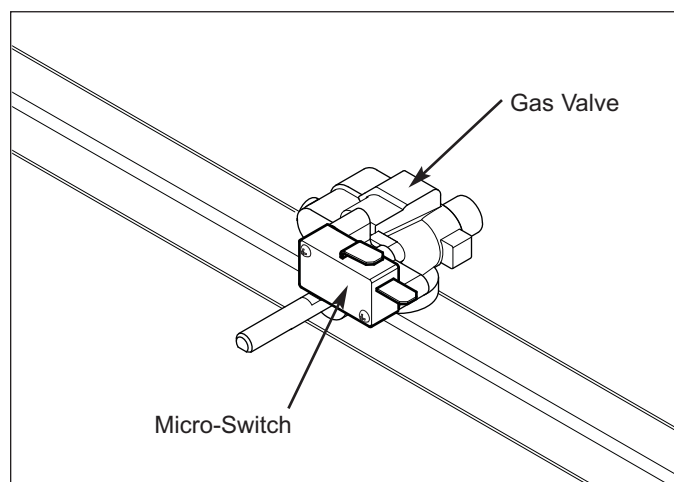


Figure 4-28. Surface Burner Micro-Switch Removal

Manifold

The manifold is a formed aluminum tube that connects to flex tubing leading from the gas regulator, and has ports in which the gas valves are mounted

To remove the manifold first remove the bullnose, then (See Figure 4-29):

1. Cut cable ties securing wiring harness to manifold.
2. Remove gas valves from manifold.
3. Using wrenches, unthread gas supply line from manifold nipple.
4. Pull manifold forward.

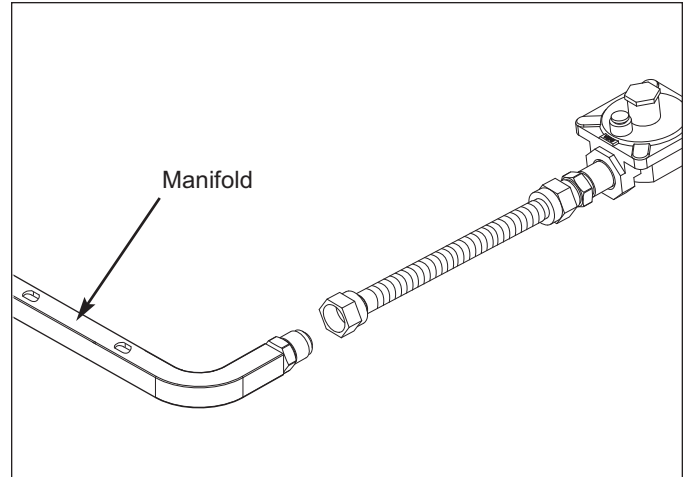


Figure 4-29. Manifold Removal

Gas Regulator

The gas regulator is located at the rear right corner under the burner pan.

To remove the regulator, first remove the grate, burner assembly, burner pan and under pan on the right side of the unit, then (See Figure 4-30):

1. Using wrenches, unthread flexible gas line from regulator nipple.
2. Using wrenches, unthread regulator from inlet gas pipe.

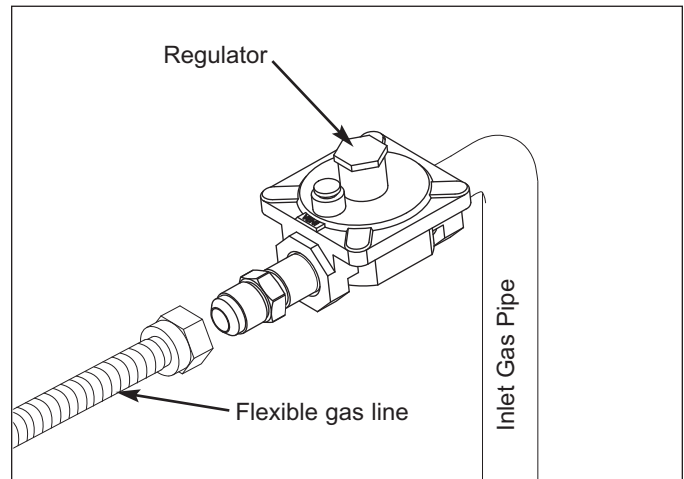


Figure 4-30. Gas Regulator Removal

Oven Thermostat

Screws under the thermostat knob pass through the thermostat bezel and bullnose face, then thread into the thermostat bracket, holding the thermostat to the back-side of the bullnose face. The oven thermostat bulb is routed to the back of the appliance where it passes through a hole into the back of the oven and is held in place at the top rear of the oven in a thermostat bracket.

To remove the thermostat, first remove the grate, burner assembly, burner pan and under pan above the thermostat, then (See Figure 4-31):

1. Disconnect electrical leads from thermostat.
2. Remove thermostat knob and extract bezel/thermostat mounting screws.
3. Inside the oven extract thermostat bulb bracket mounting screws and slide bracket off of the bulb.
4. Push thermostat bulb back through the hole.
5. Once out of the hole, lift assembly off of appliance.

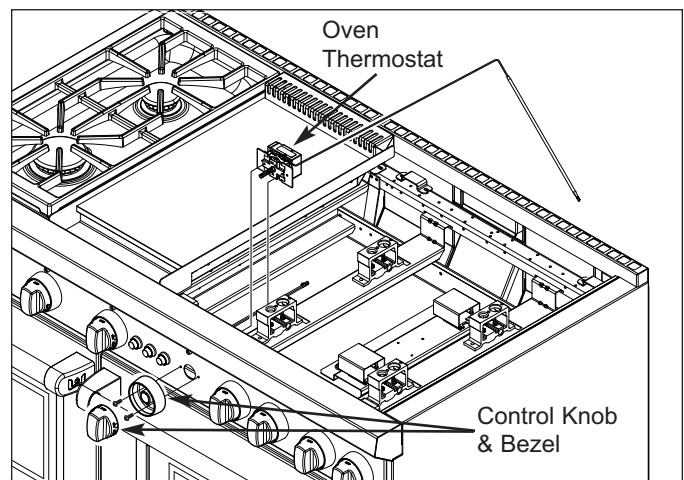


Figure 4-31. Oven Thermostat Removal

Lower Front Panel and Components behind Lower Front Panel:

Lower Front Panel

The lower front panel has notches at the inner end flanges that fit up under screw heads, then screws are inserted through the top flanges at each end to hold the panel in place.

To remove the lower front panel (See Figure 4-32):

1. With oven door(s) closed, extract screws from the top flanges.
2. Let panel drop slightly while rotating top of panel forward.

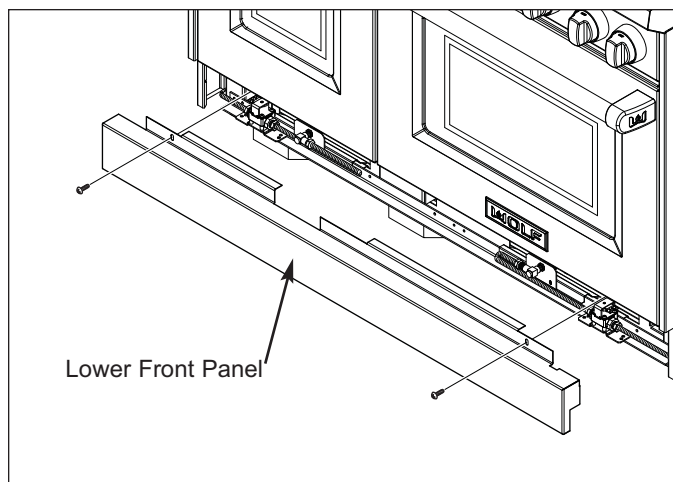


Figure 4-32. Lower Front Panel Removal

Door Switch

The door switch is attached to the switch bracket assembly with screws.

To remove the door switch first remove the lower front panel, then (See Figure 4-33):

1. With oven door(s) closed, extract back screws from bracket assy.
2. Pull assembly forward and disconnect electrical leads from switch.
3. Extract switch mounting screws and pull switch from bracket assembly.

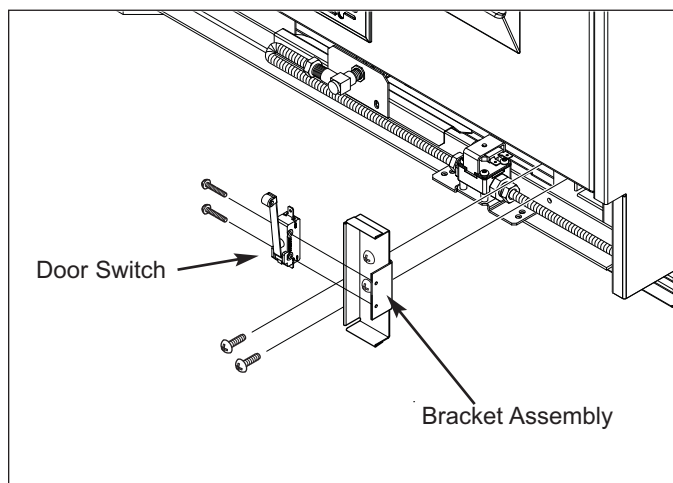


Figure 4-33. Door Switch Removal

Oven Solenoid

The solenoid is attached to a solenoid mount plate with screws on the bottom side. The mounting plate is then attached to the lower front rail.

To remove the solenoid, first remove the lower front panel, then (See Figure 4-34):

1. Disconnect electrical leads from solenoid.
2. Using a wrench, disconnect inlet and outlet gas lines from solenoid.
3. Extract solenoid mounting plate screws, then extract the screws at the bottom of the plate and lift solenoid off of the mounting plate.

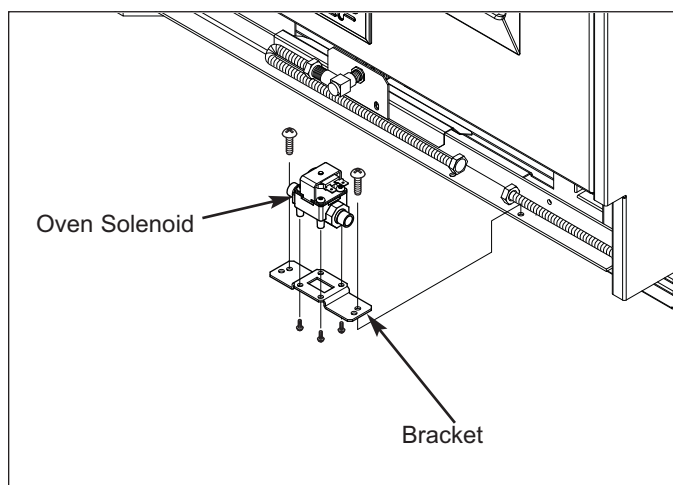


Figure 4-34. Oven Solenoid Removal

Oven Bake Orifice

The oven bake orifice is attached to the end of the orifice elbow and the orifice nose enters the oven burner. The orifice elbow passes through the orifice bracket and nuts on each side of the bracket hold it to the bracket. The bracket is attached to the lower front rail with screws that pass through it and the burner shield then thread into the rail.

To remove the orifice, first remove the lower front panel, then (See Figure 4-35):

1. Extract orifice bracket mounting screws and pull assembly forward..
2. Using wrenches, remove orifice from end of elbow.

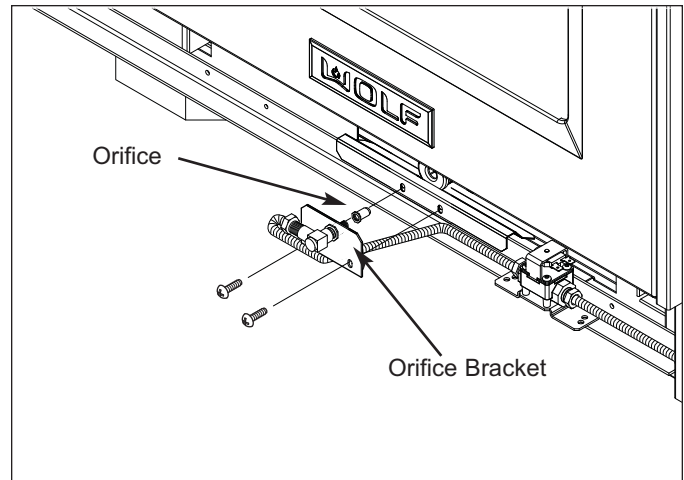


Figure 4-35. Oven Bake Orifice Removal

Oven Bake Burner Tube

The oven bake burner tube is attached to the burner floor with screws at the front and a notch at the back of the burner tube is captivated by a screw head. This all sits behind the front baffle and under the bottom panel.

To remove the bake burner tube the lower front panel and orifice bracket will need to be removed first, then (See Figure 4-36):

1. Extract front baffle mounting screws and pull baffle forward.
2. Unplug electrode wire from electrode.
3. Extract burner mounting screws and pull assembly forward.

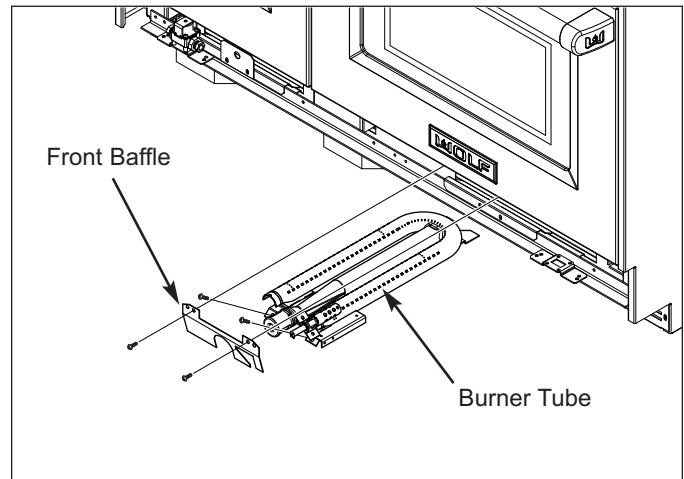


Figure 4-36. Oven Burner Tube Removal

Oven Bake Electrode

The oven bake electrode is attached with screws to a bracket that is attached to the bake burner tube.

To remove the oven electrode the lower front panel, orifice bracket and bake burner tube will need to be removed first, then (See Figure 4-37):

1. Extract electrode bracket mounting screws from burner tube bracket.
2. Pull electrode bracket toward the rear of the burner tube, lifting slightly to clear the top front edge of the burner tube.

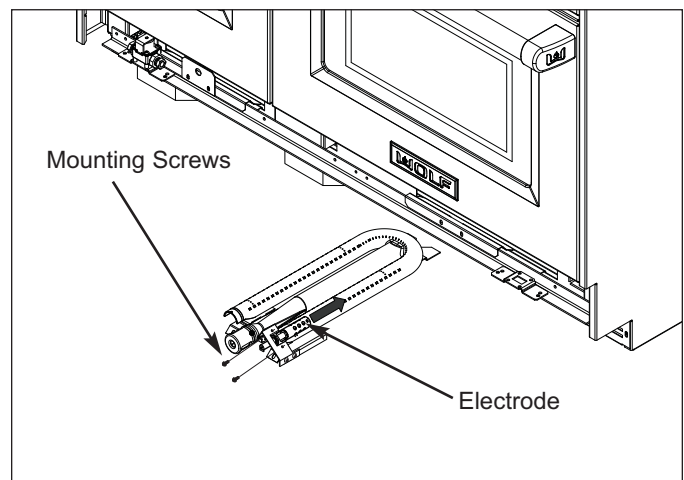


Figure 4-37. Oven Bake Electrode Removal

Oven Compartment Components:

Oven Rack Guide

The tops of the oven rack guides are hooked up into holes in the side walls. The bottom of the rack guides are lowered down into holes in the bottom oven panel.

To remove an oven rack guide, first remove all oven racks, then (no diagram):

1. Lift rack guide straight up and pivot the bottom towards center of oven.
2. Pull rack guide down out of holes in side wall and out of oven compartment.

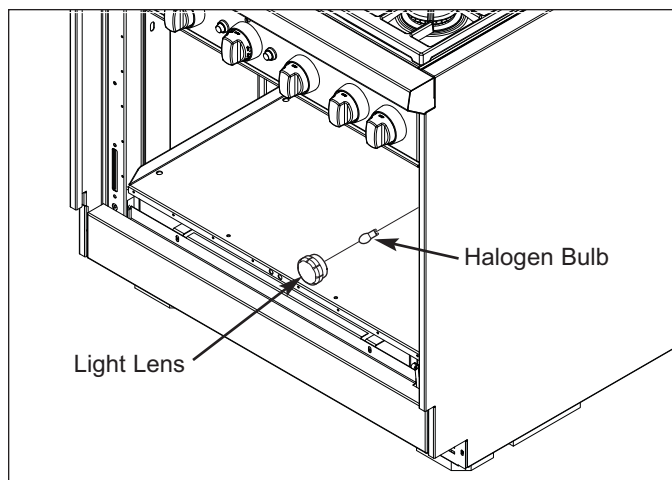


Figure 4-38. Oven Light Removal

Oven Light

To access and remove the oven light begin by unscrewing the light lens. The Halogen light bulb can now be removed by pulling it from the light socket (See Figure 4-38).

Convection Fan

The convection fan assembly is held to the back wall with screws. The oven blower cover is positioned in front of the fan assembly and also held to the back wall with screws.

To remove the fan assembly (See Figure 4-39):

1. Extract blower cover mounting screws and pull cover from the oven.
2. Extract fan assembly mounting screws and pull fan assembly forward slightly, then disconnect fan's electrical leads and pull assembly from oven.
3. Remove blade from shaft of fan motor by spinning nut "clockwise" (reverse thread).
4. Remove E-ring from fan shaft.
5. Extract fan motor mounting screws from rear of plate and pull fan from plate.

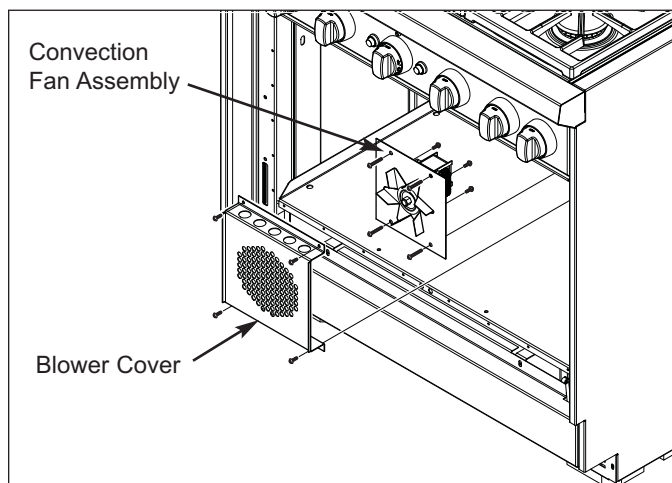


Figure 4-39. Convection Fan Removal

Oven Bottom Panel

To remove the bottom oven panel, extract the screws at the front and back, pull the door gasket from the front flange, then lift the panel up and out of the oven (See Figure 4-40).

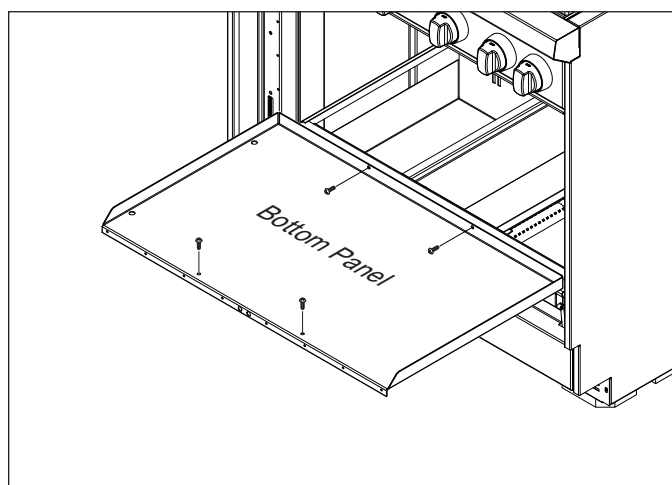


Figure 4-40. Oven Bottom Panel Removal

Oven Flame Deflector

The oven flame deflector sits on top of two deflector rests, one at the front and one at the back of the oven compartment.

Removing the flame deflector requires the racks, rack guides and the bottom oven panel to be removed first. Then, lift the rear of the deflector up, then the front and pull backward to clear the front mounting screws, now pull the deflector from the compartment. (See Figure 4-41).

Broil Electrode Assembly

The bracket of the broil electrode assembly is attached to the ceiling of the cavity just behind the broiler with screws. Its wire then leads up the back of the appliance and under the burner pan to the DSI board

To remove the broil electrode assembly (See Figure 4-42):

1. Extract the broil electrode assembly mounting screws.
2. Pull the assembly forward so that the wires are in the compartment, then disconnect the wire from the electrode and pull the assembly from the compartment.

Infrared Broiler Burner

The broiler burner box sits in a pocket in the top of the oven compartment. The broiler burner box is held in place in the ceiling by four brackets placed over the edges of the burner box. The brackets are then secured to the top of the oven with screws. The burner mixing tube runs from the burner box to the rear of the appliance.

In order to remove the broiler burner, the unit must be pulled from its installation and the back panel and flue removed, then (See Figure 4-43):

1. At back of unit disconnect gas line from orifice elbow.
2. Inside the oven, extract the broil electrode mounting screws and let electrode dangle.
3. Inside the oven, extract burner bracket mounting screws.
4. Lower the broiler burner box down at the front slightly, then pull it forward, down and out of the oven.

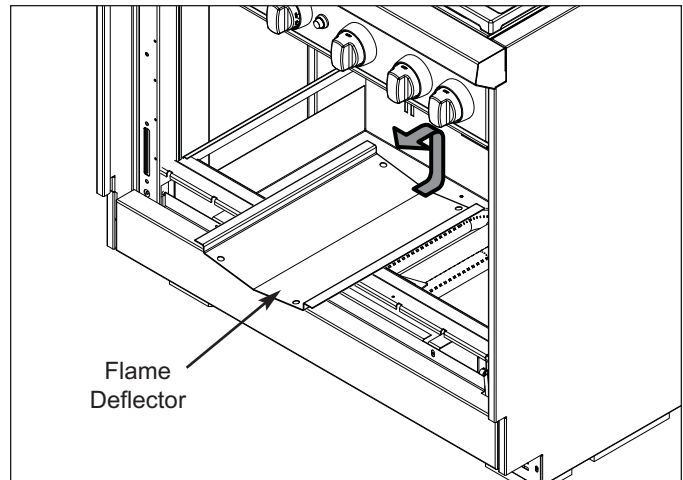


Figure 4-41. Flame Deflector Removal

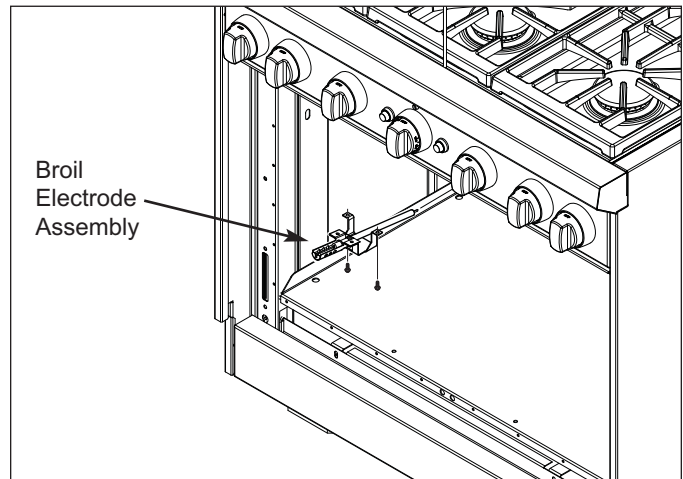


Figure 4-42. Burner Tube & Igniter Removal

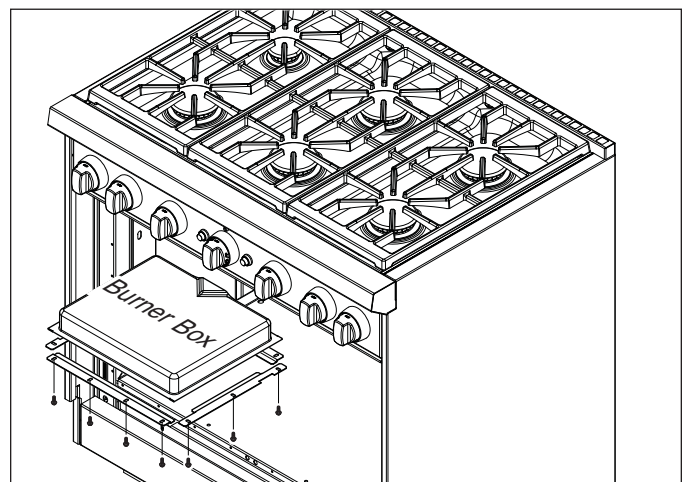


Figure 4-43. Broiler Burner Removal

Oven Door:

Oven Door

oven doors use a spring and damper system. One hinge arm is spring loaded, which requires the use of the hinge pin for removal.

NOTE: For 30" and 36" units, the spring loaded hinge arm is located on the right side of door, as you face it. For 48" and 60" units, the hinge is on the right side of the right door and on the left side of the left door.

To remove an oven door the lower front panel must be removed first, then (See Figure 4-44):

1. Remove bottom screws securing retainer plates to unit.
2. open door to full open position.
3. Insert hinge pin through hole in spring loaded hinge arm (see NOTE above).
4. Close door until pin stops travel.
5. Lift up on the door while continuing to pull door away from unit.

⚠ WARNING

- FAILURE TO INSERT SUPPLIED PIN IN APPROPRIATE HINGE ARM WILL CAUSE DAMAGE TO UNIT, AND INJURIES MAY OCCUR.
- DO NOT LIFT OR CARRY OVEN DOOR BY DOOR HANDLES.

NOTE: Door(s) Reinstallation

To reinstall door assembly, fully extend hinge claw of hydraulic damper hinge. Hold oven door on opposite sides, lift door until hinges are aligned with hinge openings in the oven frame. Now, insert hinge claw of hydraulic damper hinge into hinge pocket before inserting the spring side hinge. Then, position door in hinge openings at a 30° angle from vertical. Insert spring side hinge into hinge pocket. Lower door to fully opened position and remove hinge pin. Reinstall plate and screw over hinge opening. Then, open and close door to insure proper installation.

⚠ CAUTION

Failure to screw in the bottom screw of hinge retainer plate, will lead to future failure.

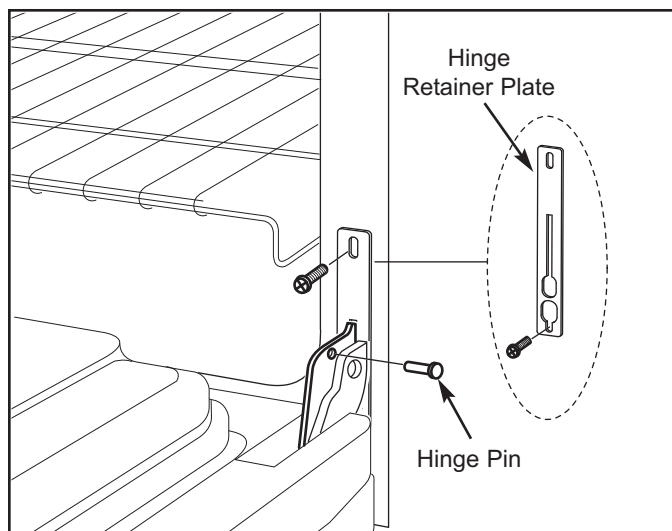


Figure 4-44. Hinge pin and retainer plate

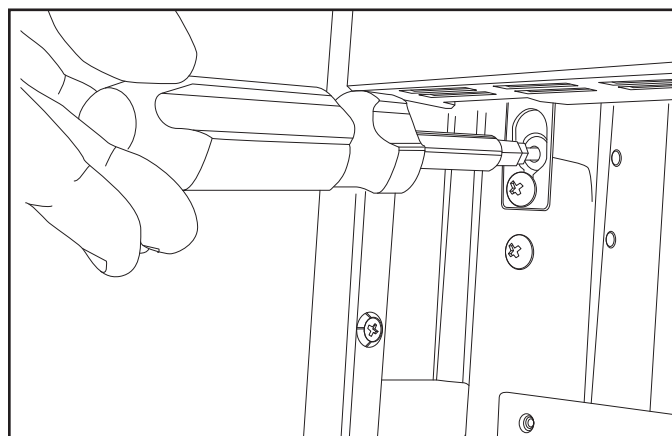


Figure 3-45. Door adjustment

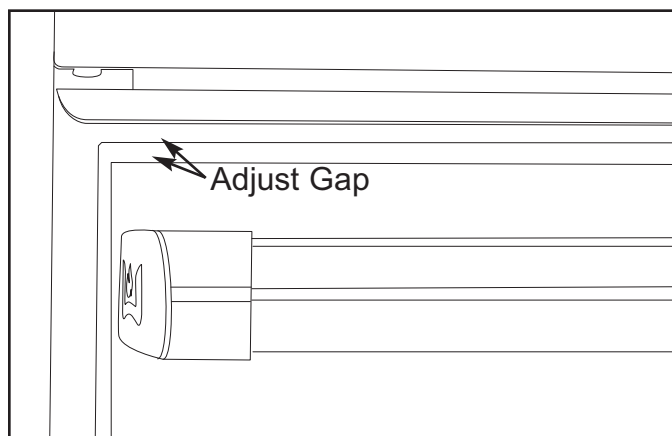


Figure 3-46. Door adjustment

Door Adjustments

To adjust doors for height, use a 5/32" allen wrench to turn allen screw for the hinge pocket. This will raise or lower the oven door to the desired height allowing for proper alignment. (See Figures 4-45 & 4-46).

Oven Door Components:

Disassembling Oven Door

If it is necessary to access or remove any of the components that make up the door assembly, extract all of the screws around the edge of the door and pull the door skin from the liner. This will allow the removal of all of the door assembly components (See Figure 4-47).

NOTE: The hinge pocket is not replaceable.

WARNING

DO NOT LIFT OR CARRY OVEN BY DOOR HANDLE. DO NOT LIFT OR CARRY INDIVIDUAL DOOR BY DOOR HANDLE. FAILURE TO ADHERE TO THESE WARNINGS WILL RESULT IN DAMAGE TO UNIT AND/OR COMPONENTS OF UNIT, AND POSSIBLE INJURIES MAY OCCUR.

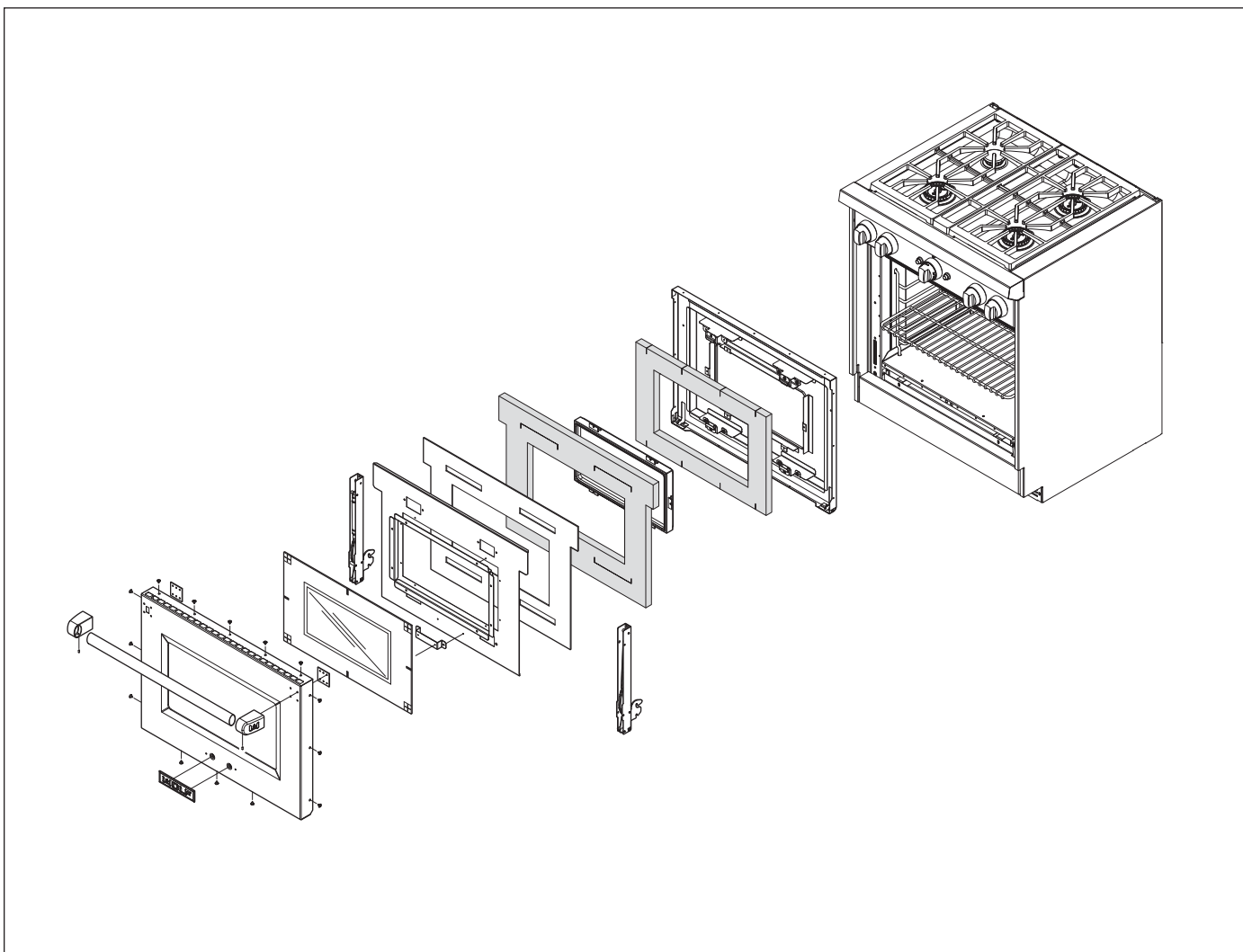


Figure 4-47. Disassembling Oven Door

Side Panels & Components on Rear of Unit (Refer to Figure 4-48):

NOTE: To remove the side panels and the components on the rear of the unit, the appliance must be pulled from its installation and the back panel removed.

Side Panel

To remove a side panel, first remove the bullnose and riser. Extract the screws from the panel's back, front-bottom and front-top flanges. Now, lift the side panel slightly, pivot it toward the front and while pulling the top away from the appliance then the bottom.

Oven Broiler Solenoid

To remove the oven broiler solenoid, first disconnect electrical leads and gas lines. Then, extract bracket mounting screws, now extract solenoid mounting screws from bracket.

Oven Broiler Orifice Elbow

The broiler orifice elbow is threaded into the broiler orifice holder on the back end of the broiler mixing tube. To remove the orifice, first remove the flue which covers the orifice holder. Disconnect the gas line from the brass elbow and unscrew the elbow from the orifice holder.

Fan Relay

To remove a fan relay, first disconnect all the wire leads at the relay. Then, extract the relay mounting screws and lift the relay from the bracket.

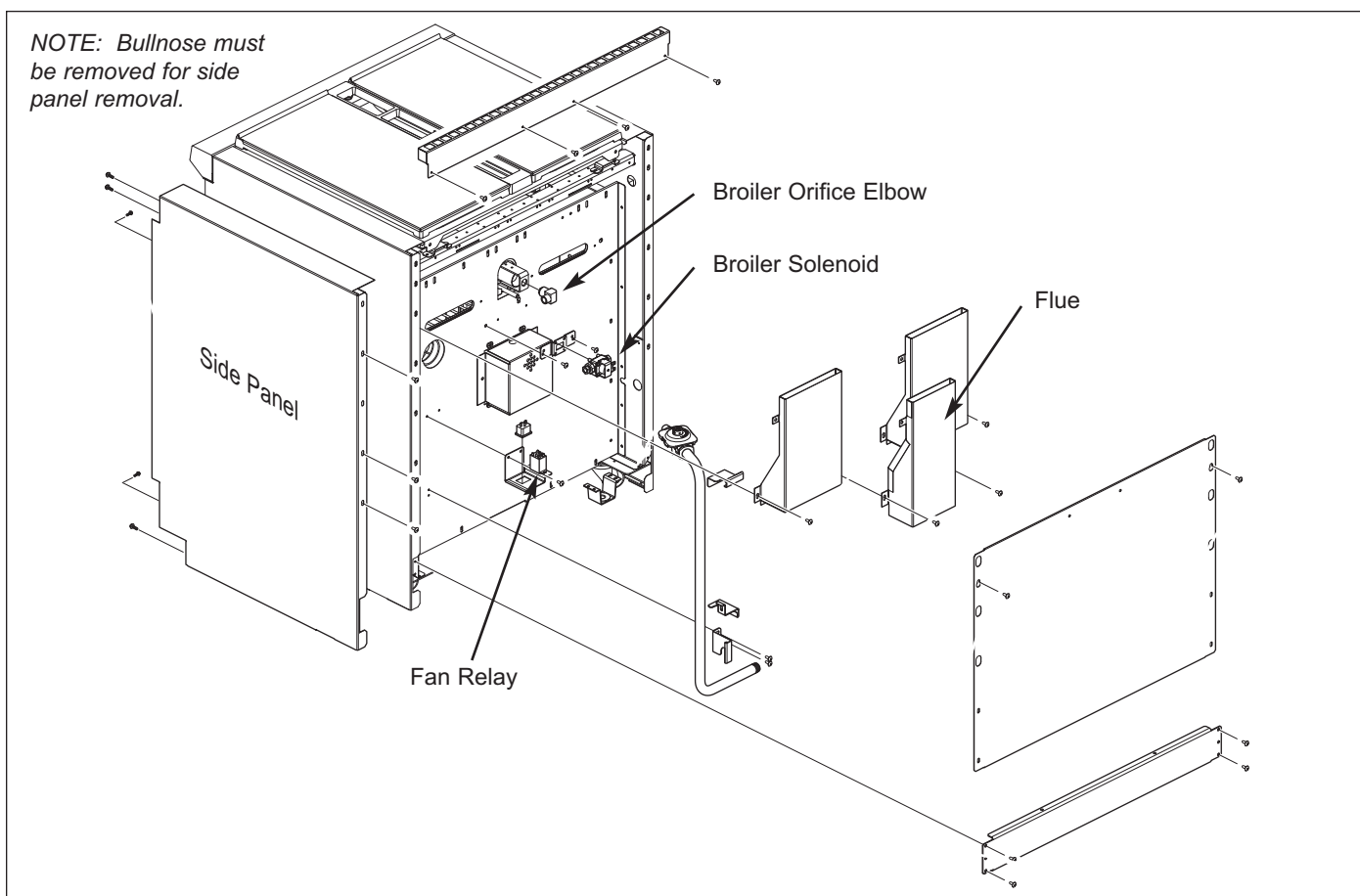


Figure 4-48. Side Panel and Components on Rear of Unit



TROUBLESHOOTING GUIDE

This section of the manual contains the General Troubleshooting Guide which will help the Service Technician troubleshoot a Wolf Dual Fuel Range.

How to Use the Troubleshooting Guide

The troubleshooting guide table of contents shows how the troubleshooting guide is laid out. The troubleshooting guide is organized into component areas with the most common problems listed first.

On the table of contents identify the description of the problem that the unit is experiencing. To the left of the problem description is a letter. Locate that letter in the left column of the Troubleshooting Guide. The center column of the troubleshooting guide will identify the possible causes for the problem. The information to the right of the possible causes will explain what tests to perform in order to determine if what you are checking is the cause, and/or what action to take to correct the problem.

Troubleshooting Guide Table of Contents

	page #		page #
<u>Problems Associated with the Surface Burners</u>		<u>Problems Associated with the French Top</u>	
A. Constant Sparking	5-3	T. Constant Sparking	5-7
B. Intermittent Spark	5-3	U. Intermittent Spark	5-7
C. Poor Ignition	5-3	V. Poor Ignition	5-7
D. No Ignition	5-3	W. No Ignition	5-7
E. Flame Appearance	5-3	X. Uneven Heat	5-8
1. Tall Flame		Y. Not Enough Heat at Center.....	5-8
2. Yellow Flame		Z. Flame keeps going out	5-8
3. Pulsing Flame			
4. Small Flame			
<u>Problems Associated with the Charbroiler</u>		<u>Problems Associated with the Oven</u>	
F. Constant Sparking	5-4	AA. Oven Burner Does Not Light	5-9
G. Intermittent Spark	5-4	BB. Oven Burner too hot or cold for setting	5-9
H. Poor Ignition	5-4	CC. Oven Burner Delayed Ignition	5-9
I. No Ignition	5-4	DD. Oven Burner Rushing Noise	5-10
J. Uneven Heat	5-4	EE. Oven Burner Yellow Flame	5-10
K. Too Hot	5-4	FF. Oven Broiler Does Not Light	5-10
		GG. Oven Broiler Delayed Ignition	5-10
		HH. Oven Broiler Rushing Noise	5-10
<u>Problems Associated with the Griddle</u>		II. Convection Fan does not Switch ON	5-11
L. Constant Sparking	5-5	JJ. Convection Fan does not Switch OFF with Door Open ..	5-11
M. Intermittent Spark	5-5	KK. Problems Associated with the Lights.....	5-11
N. Poor Ignition	5-5		
O. No Ignition	5-5	<u>DSI Troubleshooting Flowchart (0, 1)</u>	5-12
P. Cannot Regulate Temperatures	5-5	<u>DSI Troubleshooting Flowchart (0, 2)</u>	5-13
Q. "CFH" Indicator Light Flashing at a Rate of 1 Flash per Second and NO Heat on Griddle Surface	5-6		
R. "CFH" Indicator Light Flashing at a Rate of 5 Flashes per Second and NO Heat on Griddle Surface	5-6		
S. "CFH" Indicator Light OFF and NO Heat on Griddle Surface	5-6		

Problems Associated with the Surface Burners

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
A. CONSTANT SPARKING AT SURFACE BURNER	Ground wire disconnected at outlet or inside unit	May have to call an electrician. Check internal connections, may have to wire correctly
	Spark module wired incorrectly or defective	Rewire spark module(s) or replace
	Electrode dirty or defective	Clean or replace
	Burner head not properly positioned on inner distribution ring	Rotate to correct position and advise owner
	Defective micro switch at burner valve	Replace micro switch
	Cut or splice in electrode wire	Replace electrode wire
	Defective spark module	Replace spark module
B. INTERMITTENT SPARKING AT SURFACE BURNER	Dirty electrode	Clean with wire brush
	Dirty or Wet Burner ports	Clean or dry ports
	Cracked or damaged electrode	Replace electrode/burner assembly
	Cut or splice in electrode wire	Replace electrode wire
	Loose wire connection at spark module	Repair wire connection
C. POOR IGNITION AT SURFACE BURNER	Defective spark module	Replace spark module
	Burner head not properly seated on inner distribution ring	Rotate to correct position and advise owner
	Electrode spark wire disconnected	Reconnect wire
	Partially plugged ports in burner head	Clear/clean as necessary
	Debris in burner ports	Clean/remove debris
	Improper Gas orifice	Check orifice stamp number
	Gas pressure	Check gas pressure with a manometer
	Improper gas type	Check for gas type and advise owner if improper. May have to convert unit to LP/Natural gas
D. NO IGNITION AT SURFACE BURNER	Regulator set for wrong gas	Reset regulator
	No Power	Check outlet and circuit breaker
	Defective micro-switch at burner valve	Replace micro switch
	Defective/dirty electrode	Replace/clean electrode/burner assy
	Defective or loose wiring	Replace/repair wiring
	Defective spark module	Replace spark module(s)
E. FLAME APPEARANCE ON SURFACE BURNER(S) <i>1. Tall Flame</i> <i>2. Yellow Flame</i> <i>3. Pulsing Flames</i> <i>4. Small Flame</i>	No gas to unit	Check gas pressure with a manometer
	Burner cap not positioned properly	Make sure burner cap is seated in properly
	Burners not getting enough primary or secondary air	Make sure air vents at front of burner box are not blocked
	Port holes in burner head not to specification or damaged/dirty	Replace/clean burner head
	Incorrect gas orifices	Check stamp number on orifices
	Gas pressure	Check gas pressure using a manometer
	Improper gas type	Check for gas type and advise owner if improper. May have to convert unit to LP/Natural gas

Problems Associated with the Charbroiler

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
F. CONSTANT SPARKING AT CHARBROILER	Partially plugged holes in the burner tile	Clear as necessary with wire paper clip. Replace burner if too many burner holes are clogged.
	Electrode dirty or defective	Clean or replace
	Defective micro switch at burner valve	Replace micro switch
	Spark module wired incorrectly or defective	Rewire spark module(s) or replace
	Arcing at spark module to bracket or unit chassis	Check for break in insulation or missing
G. INTERMITTENT SPARKING AT CHARBROILER	Dirty electrode	Clean debris from electrode
	Partially plugged holes in the burner tile	Clear as necessary with wire paper clip. Replace burner if too many burner holes are clogged.
	Blank-off plate in improper position	Reposition blank-off plate
	Cracked or damaged electrode	Replace electrode
	Defective micro switch at burner valve	Replace micro switch
	Arc at cut or splice in electrode wire	Replace electrode
	Defective spark module	Replace spark module
H. POOR IGNITION AT CHARBROILER	Blank-off plate in improper position	Reposition blank-off plate
	Electrode not positioned properly to Infrared burner, not close enough to tile surface	Reposition electrode properly to Infrared burner. Also check position of blank-off plate
	Cracked or damaged electrode	Replace electrode
	Partially plugged holes in the burner tile	Clear as necessary with wire paper clip. Replace burner if too many burner holes are clogged.
	Wrong orifice size	Check orifice stamp number. Replace if incorrect
	Blockages in mixing tube or orifice	Clear or clean as necessary
	Gas pressure	Check gas pressure using a manometer
	Bent orifice bracket holder	Straighten so that gas jet is aimed straight down mixing tube or replace bracket holder
	Improper gas type	Check for gas type and advise owner if improper. May have to convert unit to LP/Natural gas
I. NO IGNITION AT CHARBROILER	Defective micro switch	Replace micro switch
	Loose or bad wire connection	Check all wires per wiring diagram
	Defective sparker	Replace sparker
	Defective spark module	Replace spark module
	No power	Check outlet and circuit breaker
	No gas	Check gas pressure using manometer
	Short to spark module bracket unit chassis	Visually inspect the spark module bracket
J. UNEVEN HEAT AT CHARBROILER	Blank-off plate not in correct position or installed	Correct position of blank-off plate or install if missing
K. CHARBROILER TOO HOT	May be normal	See Use and Care Guide
	Blank-off plate not installed	Install blank-off plate
	Incorrect orifice	Verify proper orifice is installed for gas type

Problems Associated with the Griddle

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
L. CONSTANT SPARKING AT GRIDDLE	Ground wire disconnected at outlet in wall or power cord to unit terminal block	May have to call an electrician
	Ground wire on DSI board loose or defective	Check ground wire. Replace if defective
	damaged electrode or its wiring	Replace electrode
M. INTERMITTENT SPARKING AT GRIDDLE	Arc at cut or splice in electrode wire	Check for break in insulation. Replace electrode if defective
	Bad connection at the J1 connector on the DSI board	Perform DSI board troubleshooting procedures located at end of section 5
	Bad connection at the GND connector on the DSI board to unit chassis	Check GND wire connections. Ohm ground wire. Replace if defective
	Defective DSI board	Perform DSI board troubleshooting procedure located at end of section 5
N. POOR IGNITION AT GRIDDLE	Cracked or damaged electrode	Replace electrode
	Electrode not positioned properly to Infrared burner, not close enough to tile surface	Reposition electrode properly to Infrared burner. Electrode should be clear of the screen and 1/8" above the tile
	Partially plugged holes in the burner tile	Clear as necessary with wire paper clip. Replace burner if too many burner holes are clogged.
	Incorrect orifice size	Check orifice stamp number. Replace if incorrect
	Gas pressure	Check gas pressure with a manometer
	Blockages in mixer tube or orifice	Clear or clean as necessary
	Bent orifice bracket holder	Straighten bracket holder so gas jet is aimed straight down mixing tube or replace bracket holder
O. NO IGNITION AT GRIDDLE	Improper gas type	Check for gas type and advise owner if improper. May have to convert unit to LP/Natural gas
	Defective electrode	Ohm electrode with wire. If open replace electrode
	No gas	Check gas supply, make sure gas is turned on at shut off valve on manifold and supply source. Check gas pressure with a manometer
	Defective DSI board	Perform DSI board troubleshooting procedures located at end of section 5
	Defective Solenoid	Continuity test. Replace if defective
P. CANNOT REGULATE TEMPERATURE AT GRIDDLE	Kinked or pinched capillary tube on the thermostat	Straighten capillary tube if possible. Replace thermostat.
	Thermostat bulb not installed properly	Install thermostat bulb properly
	Defective thermostat	Replace thermostat
	No ignition	Must wait for 40 second gas purge

Problems Associated with the Griddle

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
Q. “CFH” INDICATOR LIGHT FLASHING AT A RATE OF 1 FLASH PER SECOND, AND NO HEAT ON GRIDDLE SURFACE	Thermostat bulb incorrectly positioned on thermostat support assembly	Reposition thermostat bulb
	Defective solenoid	Ohm solenoid. Replace if defective
	Electrode not positioned properly to Infrared burner, improper gap to tile surface	Reposition electrode properly to Infrared burner. Electrode should be clear of the screen and 1/8” above the tile
	Shut off valve on manifold in off position or supply gas not turned on	Check gas supply, make sure gas is turned on at shut off valve on manifold and supply source. Check gas pressure with a manometer
R. “CFH” INDICATOR LIGHT FLASHING AT A RATE OF 5 FLASH PER SECOND, AND NO HEAT ON GRIDDLE SURFACE	Defective solenoid	Continuity test. Replace if defective
	Defective DSI Board	Perform DSI board troubleshooting procedures located at end of section 5
S. “CFH” INDICATOR LIGHT <u>OFF</u> AND <u>NO</u> HEAT ON GRIDDLE SURFACE	Defective thermostat	Ohm thermostat. Replace if defective
	No power to unit	Reset breaker / turn on electrical power to unit

Problems Associated with the French Top

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
T. CONSTANT SPARKING AT FRENCH TOP	Electrode wired in wrong position at module	Check routing from wiring diagram for model
	Ground wire disconnected at outlet in wall or unit junction box	May have to call an electrician.
	Reverse polarity at outlet, power supply or power cord	May have to call an electrician. May have to properly wire the power cord to the unit.
	Cracked or defective electrode	Replace electrode
	Defective micro switch at burner valve	Replace micro switch
	Arc at cut or splice in electrode wire	Replace electrode wire
	Cable ties on wire too tight	Cut tie and replace so wire is loose
	Defective spark module	Replace spark module
	Arcing at spark module to bracket or unit chassis	Visually inspect the spark module or bracket for damage.
U. INTERMITTENT SPARKING AT FRENCH TOP	Cracked or defective electrode	Replace electrode
	Electrode wired in wrong position at module	Check routing from wiring diagram for model
	Arc at cut or splice in electrode wire	Replace electrode wire
	Electrode wires touching each other or metal	Separate cover with sleeving
	Bad connection at molex connector on spark module	Determine by continuity check. Repair/replace molex connector.
	Broken micro switch at burner valve	Replace micro switch
	Defective spark module	Replace spark module
V. POOR IGNITION AT FRENCH TOP	Burner head not in position	Locate per owner's manual and advise owner
	Partially plugged holes in the burner head	Clear as necessary
	Cracked or damaged electrode or wiring	Replace electrode or wiring
	Check for proper orifice size	Check orifice number stamped on orifice
	Gas pressure	Check gas pressure with a manometer
W. NO IGNITION AT FRENCH TOP	Loose wire connection	Check per wiring diagram
	Defective electrode	Replace electrode
	Defective spark module	Replace spark module
	No power	Check outlet and circuit breaker
	No gas	Check gas pressure with a manometer



Problems Associated with the French Top

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
X. UNEVEN HEAT AT FRENCH TOP	Unit not level	Level unit from front to rear and side to side
Y. NOT HOT ENOUGH AT CENTER OF FRENCH TOP	Flame ring missing	Place as shown in owner's manual and advise customer
Z. FRENCH TOP FLAME KEEPS GOING OUT	Outer plate installed backwards	Turn outer plate in proper direction

Problems Associated with the Oven

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
AA.OVEN BURNER DOES NOT LIGHT	Electrode dirty or defective	Clean or replace electrode
	Defective Solenoid	Continuity test. Replace if defective
	Loose or broken connection between components	Check all connections per wiring diagram
	Defective thermostat	- Check continuity at the thermostat, replace if defective. - Check for kinked or pinched capillary tube. Straighten capillary tube or replace thermostat
	No power	Check outlet and circuit breaker
	No gas	- Verify that there is gas to the appliance. - Check Solenoid. - Check shut-off valve on manifold to verify it is in open position.
	Defective DSI Board	Perform DSI board troubleshooting procedures located at end of section 5
	Electrode wire pinched or defective	Reposition or replace wire
BB.OVEN BURNER TEMPERATURE TOO HOT OR COOL FOR THERMOSTAT SETTING	Thermostat bulb out of position	Reposition bulb
	Oven burner thermostat out of range	Confirm oven temperature is more than $\pm 25^{\circ}\text{F}$ off of setpoint. Replace the oven thermostat.
CC.DELAYED IGNITION OF OVEN BURNER	Igniter bracket bent	Straighten and reposition or replace if necessary.
	Dirty or Defective Electrode	Clean or replace electrode
	Bent orifice bracket holder	Straighten so that gas jet is aimed straight down venturi tube, replace if necessary.
	Defective Solenoid	Continuity test. Replace if defective
	Defective thermostat	Replace thermostat
	Blockage in venturi or orifice	Clear as necessary
	Defective DSI Board	Perform DSI board troubleshooting procedures located at end of section 5
	Electrode wire pinched or defective	Reposition or replace wire

Problems Associated with the Oven

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
DD. RUSHING NOISE FROM OVEN BURNER	Bent orifice bracket holder	Straighten so that gas jet is aimed straight down venturi tube, replace if necessary.
	Oven burner tube pushed too far back	Pull burner tube forward so orifice is in burner tube.
	Air shutter out of adjustment	Adjust air shutter
EE. YELLOW FLAMES AT OVEN BURNER	Air shutter out of adjustment	Adjust air shutter
	Wrong or dirty orifice	Check orifice size and clean if necessary
FF. OVEN BROILER BURNER DOES NOT LIGHT	Dirty or defective electrode	Clean or replace electrode.
	Loose or broken connection between components	Check all connections per wiring diagram
	Defective solenoid	Continuity test. Replace if defective
	Defective thermostat	Check continuity at the thermostat and replace if defective.
	No power	Check outlet and circuit breaker
	No gas	- Verify that there is gas to the appliance. - Check Solenoid. - Check shut-off valve on manifold to verify it is in open position.
	Poor electrode position (~ 1/4" (6 mm)) from burner screen	Reposition electrode.
	Dirty broiler screen	Clean screen, or replace broiler.
	Defective DSI Board	Perform DSI board troubleshooting procedures located at end of section 5
GG. DELAYED IGNITION OF OVEN BROILER	Electrode wire pinched or defective	Reposition or replace wire
	Igniter bracket bent	Straighten and position
	Dirty or defective electrode	Clean or replace electrode.
	Defective solenoid	Continuity test. Replace if defective
	Bent orifice bracket holder	Straighten so that gas jet is aimed straight down venturi tube, replace if necessary.
	Blockage in venturi or orifice	Clear as necessary
HH. RUSHING NOISE FROM OVEN BROILER BURNER	Dirty broiler screen	Clean screen, or replace broiler.
	Bent orifice bracket holder	Straighten so that gas jet is aimed straight down venturi tube, replace if necessary.
	Back Lighting situation	Gas is burning between screens or in box. Broiler needs to be replaced

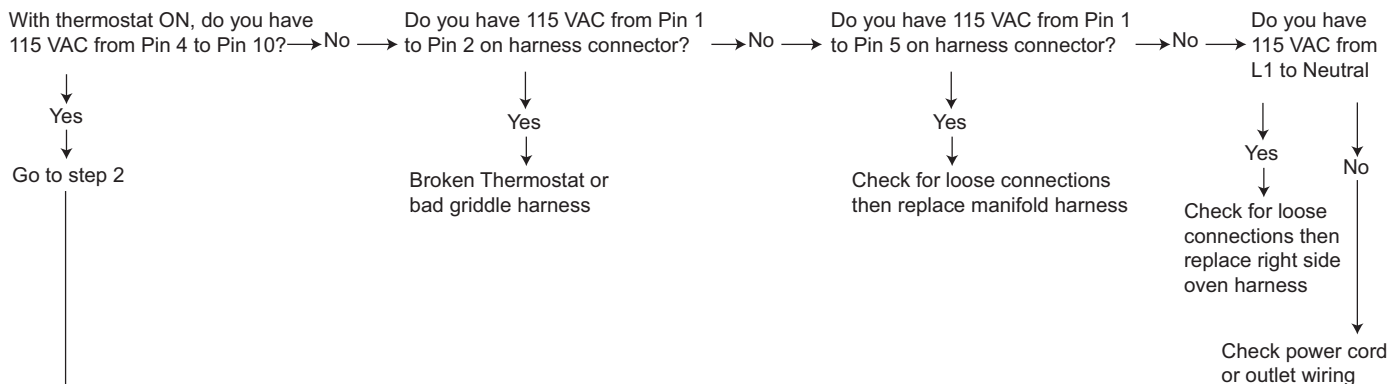
Problems Associated with the Oven

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
II. CONVECTION FAN DOES NOT COME ON WHEN SWITCH IS TURNED ON	Oven broiler is on	Fan does not function during broil
	Loose connection	Check all components in circuit. See wiring diagram.
	Switch does not stay closed	Push and hold switch. If fan works when switch is being held, replace switch.
	Defective fan motor	Check for continuity and replace if defective
	Defective fan relay	Check for continuity and replace if defective
	No Power	Check outlet and circuit breaker
JJ. CONVECTION FAN DOES NOT SHUT OFF WHEN DOOR IS OPEN	Defective fan door switch	Check for continuity and replace if defective
	Defective fan relay	Check for continuity and replace if defective
	Defective fan panel switch	Check for continuity and replace if defective
KK. PROBLEMS ASSOCIATED WITH THE OVEN LIGHT	Defective light bulb	Check light bulb and replace if necessary <i>(NOTE: Halogen lighting, do not touch with bare hands)</i>
	Loose or disconnected wire connection in the wiring circuit	Check for voltage at the light sockets
	Switch does not stay closed	Push and hold switch. If fan works when switch is being held, replace switch.
	Defective light socket	Check continuity of the light socket
	No power	Check outlet and circuit breaker

DSI BOARD TROUBLESHOOTING FLOW CHART (Griddle - French Top - 18" Oven)

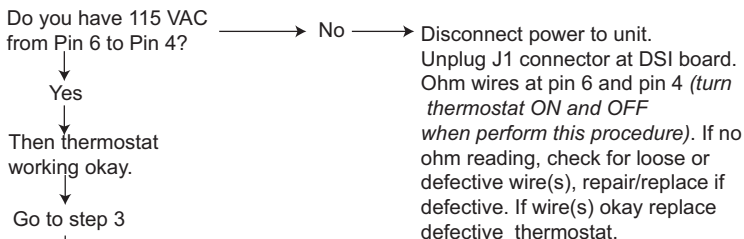
Step 1. Testing Supply Voltage for DSI Board

Using a volt/ohm meter set to read AC voltage, place one meter probe to pin 4 and one meter probe to pin 10 on the J1 connector of the DSI board.



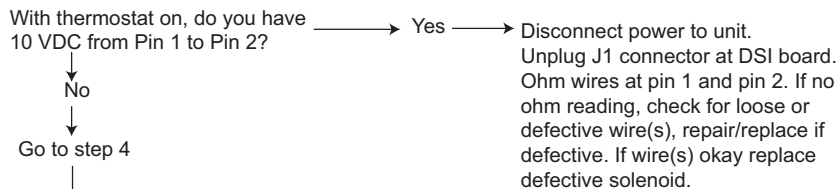
Step 2. Testing Thermostat

Using a volt/ohm meter set to read AC voltage, place one meter probe to pin 6 and one meter probe to pin 4 on the J1 connector of the DSI board.



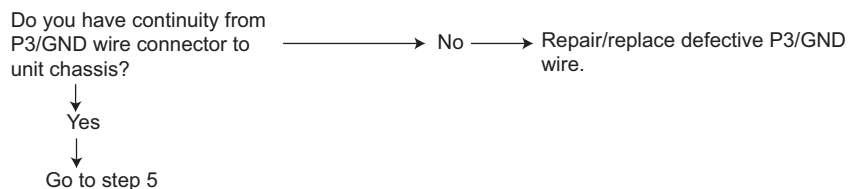
Step 3. Testing DC Voltage for Solenoid Output

Using a volt/ohm meter set to read DC voltage, place one meter probe to pin 1 and one meter probe to pin 2 on the J1 connector of the DSI board.



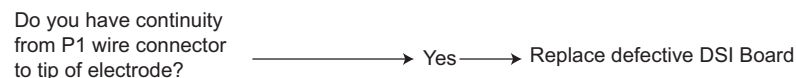
Step 4. Testing Continuity of P3/GND Wire for DSI Board

Disconnect power to unit. Disconnect wire at P3/GND connection.



Step 5. Testing Continuity of Electrode for DSI Board

Disconnect power to unit. Disconnect wire at P1 connection.





DSI BOARD TROUBLESHOOTING FLOW CHART (30" and 36" Oven)

Step 1. Testing Supply Voltage for DSI Board

Using a volt/ohm meter set to read AC voltage, place one meter probe to pin 4 and one meter probe to pin 10 on the J1 connector of the DSI board.

With thermostat ON, do you have 115 VAC from Pin 4 to Pin 10? → No → Do you have 115 VAC from L1 to Neutral at power inlet? → No → Check power cord or outlet wiring

Yes

Go to step 2

Yes

Check for loose connections then replace right side oven harness

Step 2. Testing Thermostat

Using a volt/ohm meter set to read AC voltage, place one meter probe to pin 6 and one meter probe to pin 4 on the J1 connector of the DSI board.

Do you have 115 VAC from Pin 6 to Pin 4 with thermostat turned to bake? → No → Disconnect power to unit. Unplug J1 connector at DSI board. Check for continuity across contacts on oven thermostat pins 6 & 10 with thermostat turned to bake. Replace thermostat if open.

Yes

Do you have 115 VAC from Pin 7 to Pin 4 with thermostat turned to broil? → No → Disconnect power to unit. Unplug J1 connector at DSI board. Check for continuity across contacts on oven thermostat pins 6 & 10 with thermostat turned to bake. Replace thermostat if open.

Yes

Then thermostat working okay.

Go to step 3

Step 3. Testing DC Voltage for Solenoid Output

Using a volt/ohm meter set to read DC voltage, place one meter probe to pin 1 and one meter probe to pin 2 on the J1 connector of the DSI board.

With thermostat turned to bake, do you have 10 VDC from Pin 1 to Pin 2? → Yes → Disconnect power to unit. Unplug J1 connector at DSI board. Ohm wires at pin 1 and pin 2. If no continuity, check for loose or defective wire(s), repair/replace if defective. If wire(s) okay replace defective bake solenoid.

No

With thermostat turned to bake, do you have 10 VDC from Pin 2 to Pin 3? → Yes → Disconnect power to unit. Unplug J1 connector at DSI board. Ohm wires at Pins 2 and 3. If no continuity, check for loose or defective wire(s), repair/replace if defective. If wire(s) OK, replace defective broil solenoid.

No

Go to step 4

Step 4. Testing Continuity of P3/GND Wire for DSI Board

Disconnect power to unit. Disconnect wire at P3/GND connection.

Do you have continuity from P3/GND wire connector to unit chassis? → No → Repair/replace defective P3/GND wire.

Yes

Go to step 5

Step 5. Testing Continuity of Electrode for DSI Board

Disconnect power to unit. Disconnect wire at P1 connection.

Do you have continuity from P1 wire connector to tip of electrode? → Yes → Replace defective DSI Board

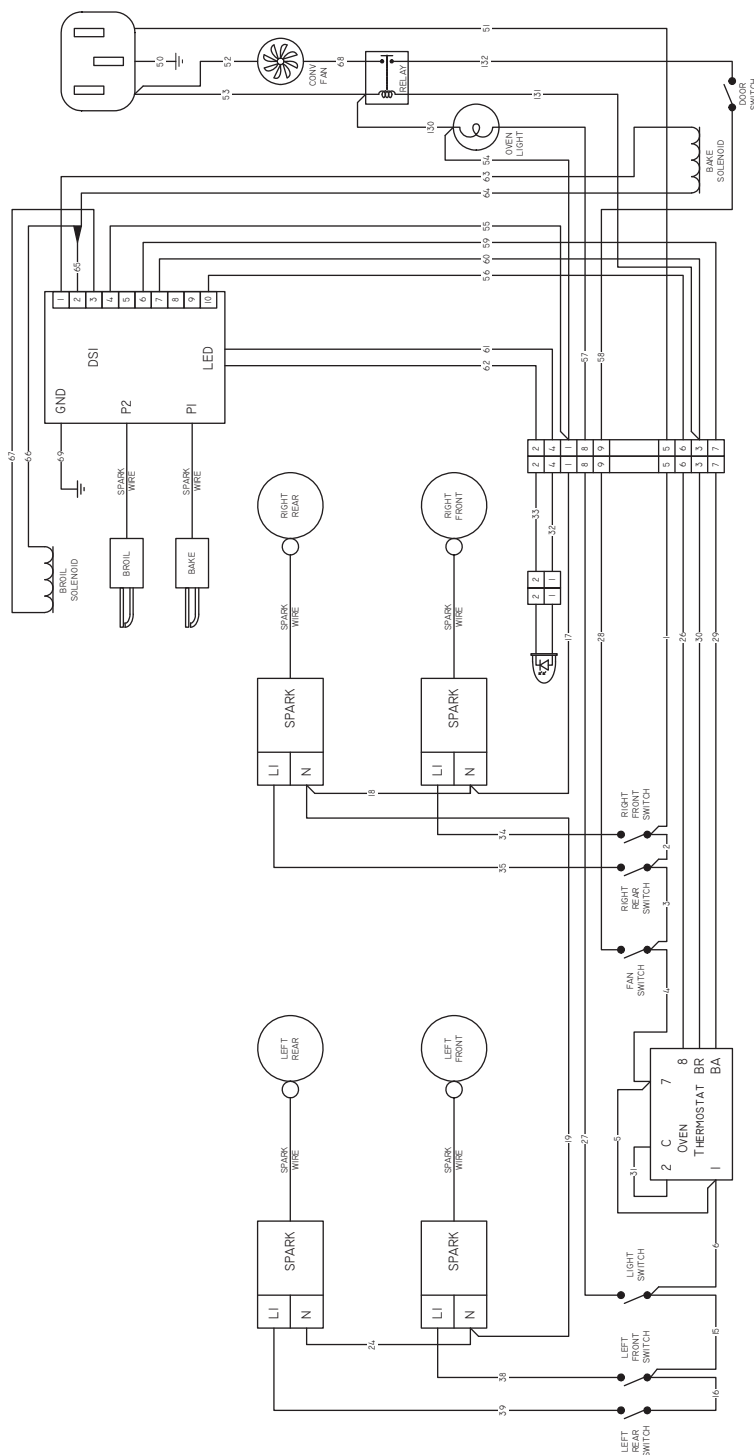
GAS PRESSURE		
Gas Supply Line Pressure	Natural Gas and Liquid Propane Maximum	14" WC
	Natural Gas Minimum	7" WC
	Liquid Propane Minimum	11" WC
Natural Gas Manifold Pressure, with Standard Orifice		5" WC
Liquid Propane Manifold Pressure, with Standard Orifice		10" WC

Orifice Quick Reference Orifice Chart (Domestic Units)

Part Description	Part Number	Orifice Size			
		Part #	Size	Marking	
Burner Valve, 15K, Nat	808016	Simmer	804128	.62 mm	62
		Main	809495	.67 mm	67
Burner Valve, 15K, LP	808017	Simmer	809493	.43 mm	43
		Main	809493	.43 mm	43
Burner Valve, 9.2K, Nat	808014	Simmer	809494	.50 mm	50
		Main	800054	.54 mm	54
Burner Valve, 9.2K, LP	808015	Simmer	801322	.33 mm	33
		Main	800893	.34 mm	34
Orifice Holder, 15K, Nat	809781	Simmer	809485	.79 mm	79
		Main	809484	1.80 mm	180
Orifice Holder, 15K, LP	809752	Simmer	809479	.47 mm	47
		Main	809743	1.17 mm	117
Orifice Holder, 9.2K, Nat	808000	Simmer	809482	.65 mm	65
		Main	809481	1.40 mm	140
Orifice Holder, 9.2K, LP	808001	Simmer	809477	.41 mm	41
		Main	809476	.93 mm	93
Orifice Holder, FT, Nat	808006	Main	809484	1.80 mm	180
Orifice Holder, FT, LP	808007	Main	809743	1.17 mm	L
Orifice Char IR, Nat			800837	0.070 in	50
Orifice Char IR, LP			801011	0.043 in	57
Orifice Griddle IR, Nat			800838	0.067in	51
Orifice Griddle IR, LP			801011	0.043 in	57
Orifice Oven Burner Tube, Nat Large Oven					36
Oven Burner Tube, LP Large Oven					1.65
Orifice Oven Burner Tube, Nat Small 18" Oven					48
Oven Burner Tube, LP Small 18" Oven					55
Oven Broil, Nat					48
Oven Broil, LP	822331		820692	1.28 mm	128
Part Description	Part Number	Resistance			
Bake safety valve	812707	208 Ω $\pm$ 10%			
Broil safety valve	812707	208 Ω $\pm$ 10%			

WIRE COLOR	FROM	TO
1 BLACK	PI-5	RIGHT FRONT KNOB
2 BLACK	RIGHT REAR KNOB	FAN SWITCH
3 BLACK	THERMOSTAT-7	THERMOSTAT-I
4 BLACK	PI-5	RIGHT FRONT KNOB
5 BLACK	PI-5	RIGHT FRONT KNOB
6 BLACK	PI-5	RIGHT FRONT KNOB
16 BLACK	PI-1	RIGHT FRONT SPARK
17 WHITE	PI-1	RIGHT FRONT SPARK
18 WHITE	PI-1	RIGHT FRONT SPARK
24 WHITE	PI-5	RIGHT FRONT SPARK
25 WHITE	PI-5	RIGHT FRONT SPARK
26 GRN/BLK	PI-5	RIGHT FRONT SPARK
27 GRN/BLK	PI-5	RIGHT FRONT SPARK
28 VIOLET	PI-7	FAN SWITCH
29 YELLOW	PI-7	FAN SWITCH
30 RED	PI-3	THERMOSTAT-BR
31 WHT/BRN	PI-3	THERMOSTAT-C
32 WHITE	PI-4	LED
33 WHITE	PI-2	RIGHT FRONT SPARK
34 WHITE	PI-2	RIGHT FRONT SPARK
35 RED/BLK	PI-2	RIGHT FRONT SPARK
36 GRN/BLK	PI-2	RIGHT FRONT SPARK
37 RED/BLK	PI-2	RIGHT FRONT SPARK
38 GRN/BLK	PI-2	RIGHT FRONT SPARK
39 RED/BLK	PI-2	RIGHT FRONT SPARK
50 GRN/YEL	PI-5	POWER INLET
51 BLACK	PI-5	POWER INLET
52 WHITE	CONV FAN	RELAY COIL
53 WHITE	CONV FAN	RELAY COIL
54 WHITE	CONV FAN	RELAY COIL
55 WHITE	PI-1	OVEN LIGHT
56 BROWN	PI-6	OVEN LIGHT
57 GRANGE	PI-8	OVEN LIGHT
58 VIOLET	PI-9	DOOR SWITCH
59 YELLOW	PI-7	DSI-6
60 RED	PI-3	DSI-4
61 WHITE	PI-4	DSI-LED 1
62 WHITE	PI-2	DSI-LED 2
63 BLUE	DSI-H	BAKE VALVE
64 WHT/BLU	DSI-I	BAKE VALVE
65 WHT/BLU	DSI-2	BAKE VALVE
67 BLUE	DSI-3	BROIL VALVE
68 BLUE	DOOR SWITCH	BROIL VALVE
69 VIOLET	RELAY	CONV FAN
69 GRN/YEL	DSI-GND	CHASSIS

WOLF APPLIANCE, INC
30" RANGE
WIRING DIAGRAM
MODEL: GR304
PN 81981/4 REV B
(PTS 18556000)



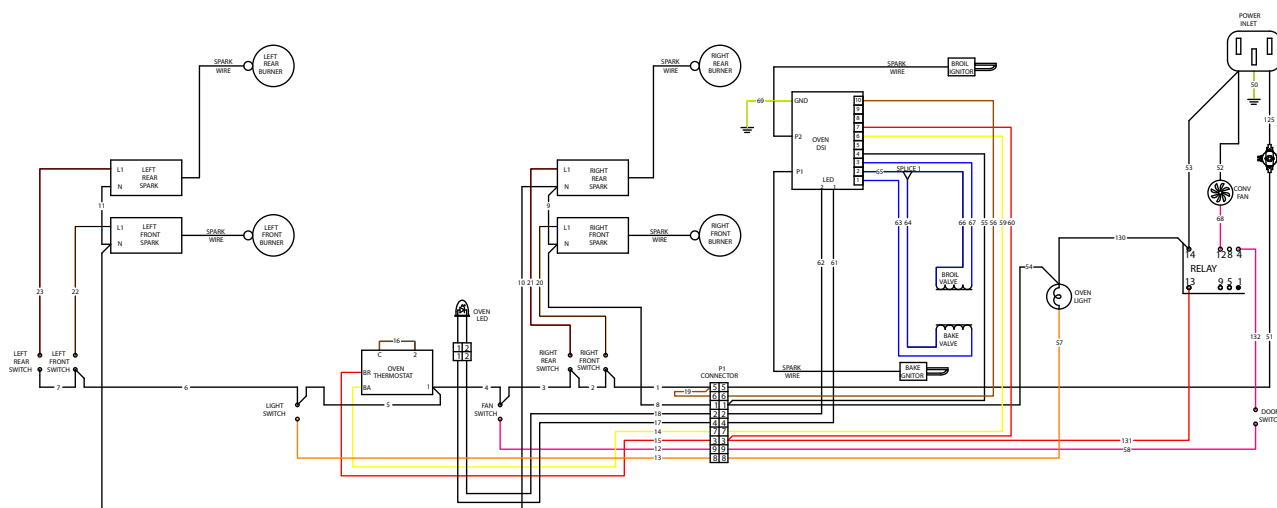
WIRE DIAGRAM

MODEL: GR304 (SWS 18556000)

PART NUMBER 9038443 Rev. B

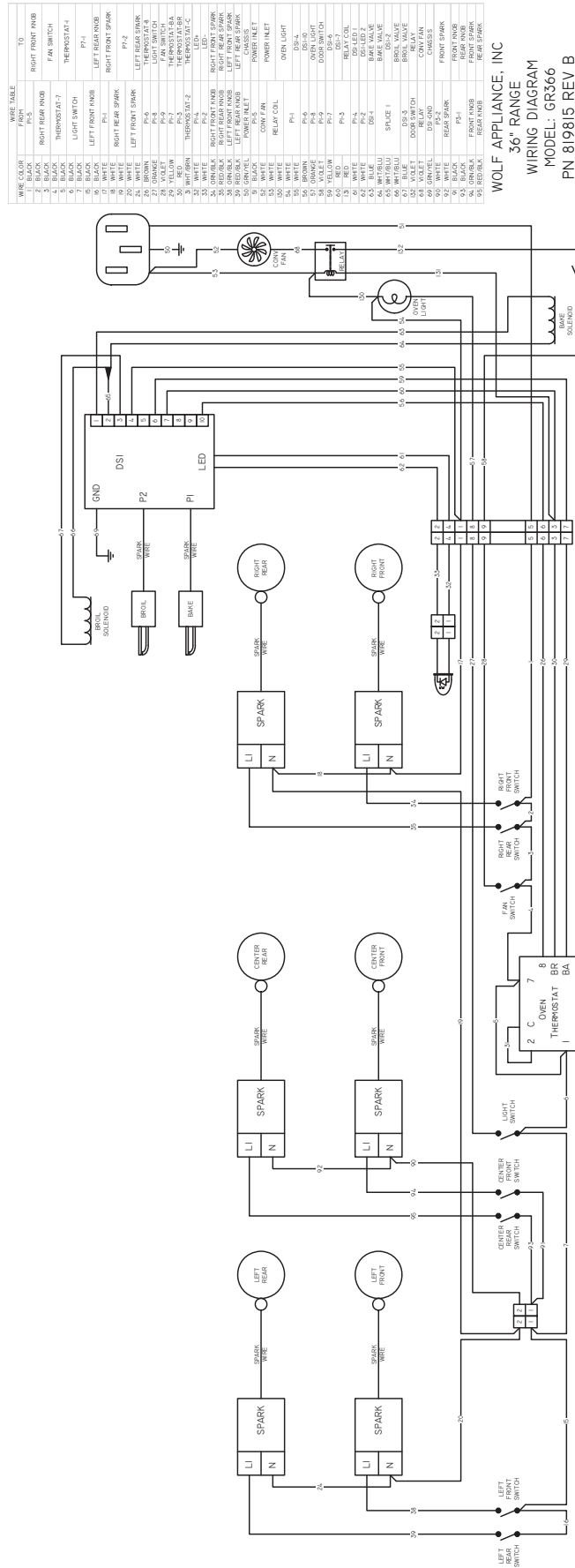
⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE TABLE

WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO
19	BROWN	P1-PIN 6	P1-PIN 5	50	GREEN/YELLOW	POWER INLET	CHASIS
1	BLACK	RIGHT FRONT SWITCH	P1-PIN 5	125	BLACK	POWER INLET	TCO
2	BLACK		RIGHT REAR SWITCH	51	BLACK	TCO	P1-PIN 5
3	BLACK	FAN SWITCH	OVEN THERMOSTAT-1	52	WHITE	CONV FAN	POWER INLET
4	BLACK		LEFT FRONT SWITCH	53	WHITE	RELAY	OVEN LIGHT
5	BLACK	LIGHT SWITCH	RIGHT FRONT SPARK-N	130	WHITE		OVEN DSI-4
6	BLACK		LEFT FRONT SPARK-N	54	WHITE	P1-PIN 1	OVEN DSI-10
7	BLACK	LEFT REAR SWITCH	LEFT FRONT SPARK-N	55	WHITE	P1-PIN 6	OVEN DSI-4
8	WHITE	P1-PIN 1	RIGHT FRONT SPARK-N	56	BROWN	P1-PIN 8	OVEN LIGHT
9	WHITE	RIGHT REAR SPARK-N	RIGHT FRONT SPARK-N	57	ORANGE	P1-PIN 9	DOOR SWITCH
10	WHITE		LEFT FRONT SPARK-N	58	VIOLET	P1-PIN 7	OVEN DSI-6
11	WHITE	LEFT REAR SPARK-N	LEFT FRONT SPARK-N	59	YELLOW	P1-PIN 3	OVEN DSI-7
12	VIOLET	P1-PIN 9	FAN SWITCH	131	RED	P1-PIN 4	RELAY
13	ORANGE	P1-PIN 8	LIGHT SWITCH	61	WHITE	P1-PIN 2	DSI-LED 1
14	YELLOW	P1-PIN 7	OVEN THERMOSTAT-BA	62	WHITE	P1-PIN 1	OVEN DSI-LED 2
15	RED	P1-PIN 3	OVEN THERMOSTAT-BR	63	BLUE	OVEN DSI-1	BAKE VALVE
16	WHITE/BROWN	OVEN THERMOSTAT-2	OVEN THERMOSTAT-C	64	WHITE/BLUE	SPLICE 1	BAKE VALVE
17	WHITE	P1-PIN 4	LED-PIN 1(+)	65	WHITE/BLUE		OVEN DSI-2
18	WHITE	P1-PIN 2	LED-PIN 2(-)	66	WHITE/BLUE	SPLICE 1	BROIL VALVE
20	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK-L1	67	BLUE		BROIL VALVE
21	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK-L1	132	VIOLET	DOOR SWITCH	RELAY
22	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK-L1	68	VIOLET	RELAY	CONV FAN
23	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK-L1	69	GREEN/YELLOW	OVEN DSI-GND	CHASIS



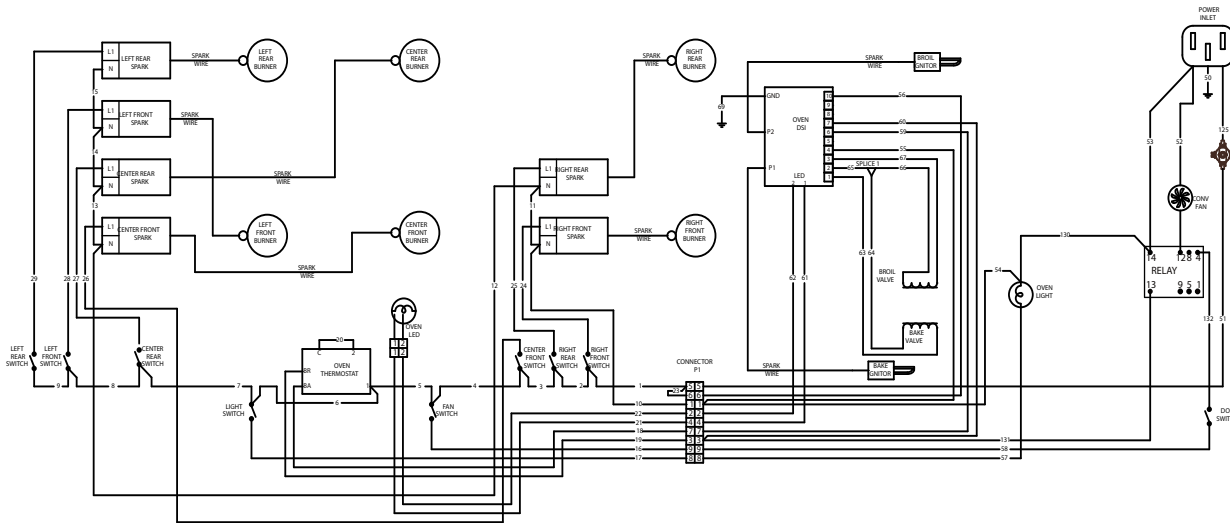
WIRE DIAGRAM

MODEL: GR366 (SWS 18556000)

PART NUMBER 9038413 Rev. B

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE TABLE

WIRE	COLOR	FROM	TO
23	BROWN	P1-PIN 6	P1-PIN 5
1	BLACK	RIGHT FRONT SWITCH	RIGHT REAR SWITCH
2	BLACK	CENTER FRONT SWITCH	FAN SWITCH
3	BLACK	OVEN THERMOSTAT-1	LIGHT SWITCH
4	BLACK	CENTER REAR SWITCH	LEFT FRONT SWITCH
5	BLACK	LEFT REAR SWITCH	RIGHT FRONT SPARK-N
6	BLACK	P1-PIN 1	CENTER FRONT SPARK-N
7	BLACK	RIGHT REAR SPARK-N	LEFT FRONT SPARK-N
8	BLACK	CENTER REAR SPARK-N	
9	BLACK	LEFT REAR SPARK	
10	WHITE		
11	WHITE		
12	WHITE		
13	WHITE		
14	WHITE		
15	WHITE		

WIRE TABLE

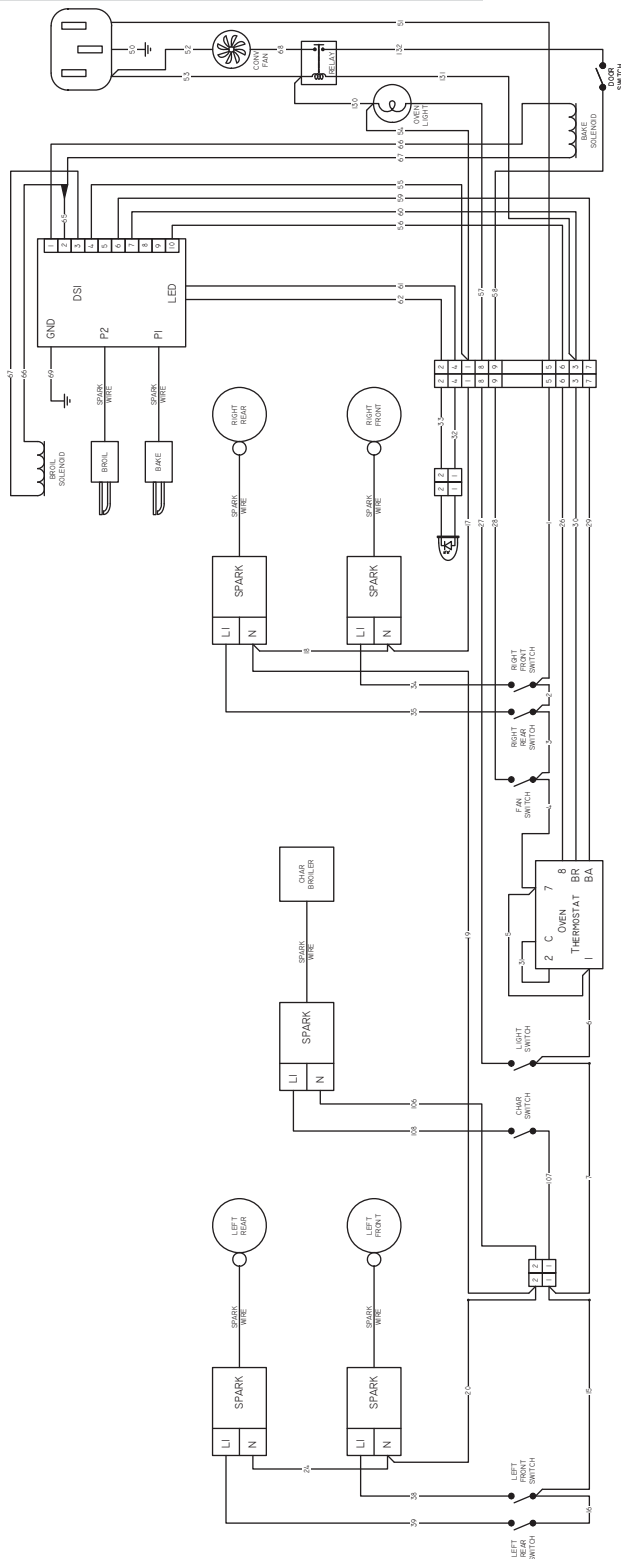
WIRE	COLOR	FROM	TO
16	VIOLET	P1-PIN 9	FAN SWITCH
17	ORANGE	P1-PIN 8	LIGHT SWITCH
18	YELLOW	P1-PIN 7	OVEN THERMOSTAT-BA
19	RED	P1-PIN 3	OVEN THERMOSTAT-BR
20	WHITE/BROWN	OVEN THERMOSTAT-2	OVEN THERMOSTAT-C
21	WHITE	P1-PIN 4	OVEN LED-PIN 1 (+)
22	WHITE	P1-PIN 2	OVEN LED-PIN 2 (-)
24	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK-L1
25	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK-L1
26	ORANGE/BLACK	CENTER FRONT SWITCH	CENTER FRONT SPARK-L1
27	RED/BLACK	CENTER REAR SWITCH	CENTER REAR SPARK-L1
28	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK-L1
29	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK-L1

WIRE TABLE

WIRE	COLOR	FROM	TO
50	GREEN/YELLOW	POWER INLET	CHASSIS
125	BLACK	POWER INLET	TCO
51	BLACK	TCO	P1-PIN 5
52	WHITE	CONV FAN	POWER INLET
53	WHITE	RELAY	OVEN LIGHT
130	WHITE	P1-PIN 1	OVEN DSI-4
54	WHITE	P1-PIN 1	OVEN DSI-4
55	WHITE	P1-PIN 6	OVEN DSI-10
56	BROWN	P1-PIN 6	OVEN DSI-10
57	ORANGE	P1-PIN 8	OVEN LIGHT
58	VIOLET	P1-PIN 9	DOOR SWITCH
59	YELLOW	P1-PIN 7	OVEN DSI-6
60	RED	P1-PIN 3	OVEN DSI-7
131	RED	P1-PIN 3	RELAY
61	WHITE	P1-PIN 4	OVEN DSI-LED 1
62	WHITE	P1-PIN 2	OVEN DSI-LED 2
63	BLUE	OVEN DSI-1	BAKE VALVE
64	WHITE/BLUE	OVEN DSI-1	BAKE VALVE
65	WHITE/BLUE	SPLICE 1	OVEN DSI-2
66	WHITE/BLUE	SPLICE 1	BROIL VALVE
67	BLUE	OVEN DSI-3	BROIL VALVE
132	VIOLET	DOOR SWITCH	RELAY
68	VIOLET	RELAY	RIGHT FAN
69	GREEN/YELLOW	OVEN DSI-GND	CHASSIS

WIRE COLOR	FROM	TO
1 BLACK	RIGHT REAR NOB	FAN SWITCH
2 BLACK	RIGHT FRONT NOB	RIGHT FRONT NOB
3 BLACK	RIGHT REAR NOB	RIGHT REAR NOB
4 BLACK	RIGHT FRONT NOB	RIGHT FRONT NOB
5 BLACK	RIGHT REAR NOB	RIGHT REAR NOB
6 BLACK	RIGHT FRONT NOB	RIGHT FRONT NOB
7 BLACK	RIGHT REAR NOB	RIGHT REAR NOB
8 BLACK	RIGHT FRONT NOB	RIGHT FRONT NOB
9 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
10 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
11 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
12 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
13 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
14 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
15 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
16 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
17 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
18 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
19 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
20 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
21 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
22 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
23 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
24 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
25 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
26 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
27 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
28 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
29 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
30 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
31 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
32 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
33 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
34 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
35 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
36 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
37 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
38 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
39 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
40 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
41 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
42 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
43 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
44 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
45 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
46 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
47 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
48 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
49 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
50 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
51 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
52 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
53 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
54 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
55 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
56 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
57 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
58 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
59 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
60 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
61 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
62 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
63 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
64 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
65 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
66 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
67 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
68 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
69 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
70 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
71 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
72 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
73 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
74 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
75 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
76 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
77 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
78 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
79 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
80 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
81 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
82 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
83 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
84 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
85 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
86 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
87 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
88 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
89 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
90 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
91 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
92 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
93 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
94 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
95 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
96 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
97 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
98 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB
99 WHITE	RIGHT REAR NOB	RIGHT REAR NOB
100 WHITE	RIGHT FRONT NOB	RIGHT FRONT NOB

WOLF APPLIANCE, INC.
36" RANGE
WIRING DIAGRAM
MODEL: GR364C
PN 819815 REV B



(PTS 18556000)

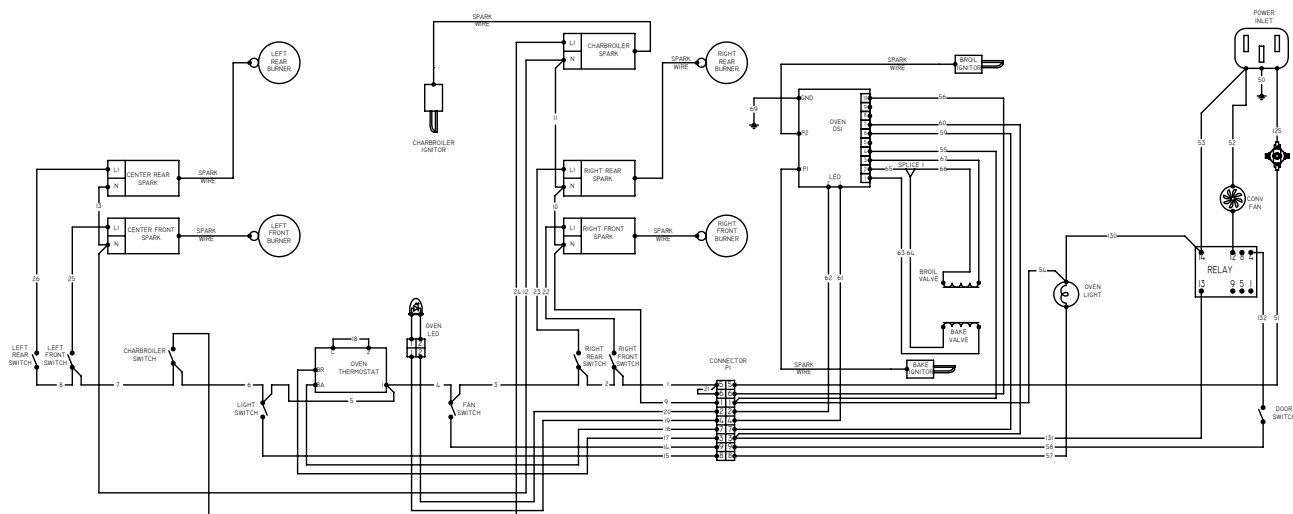
WIRE DIAGRAM

MODEL: GR364C (SWS 18556000)

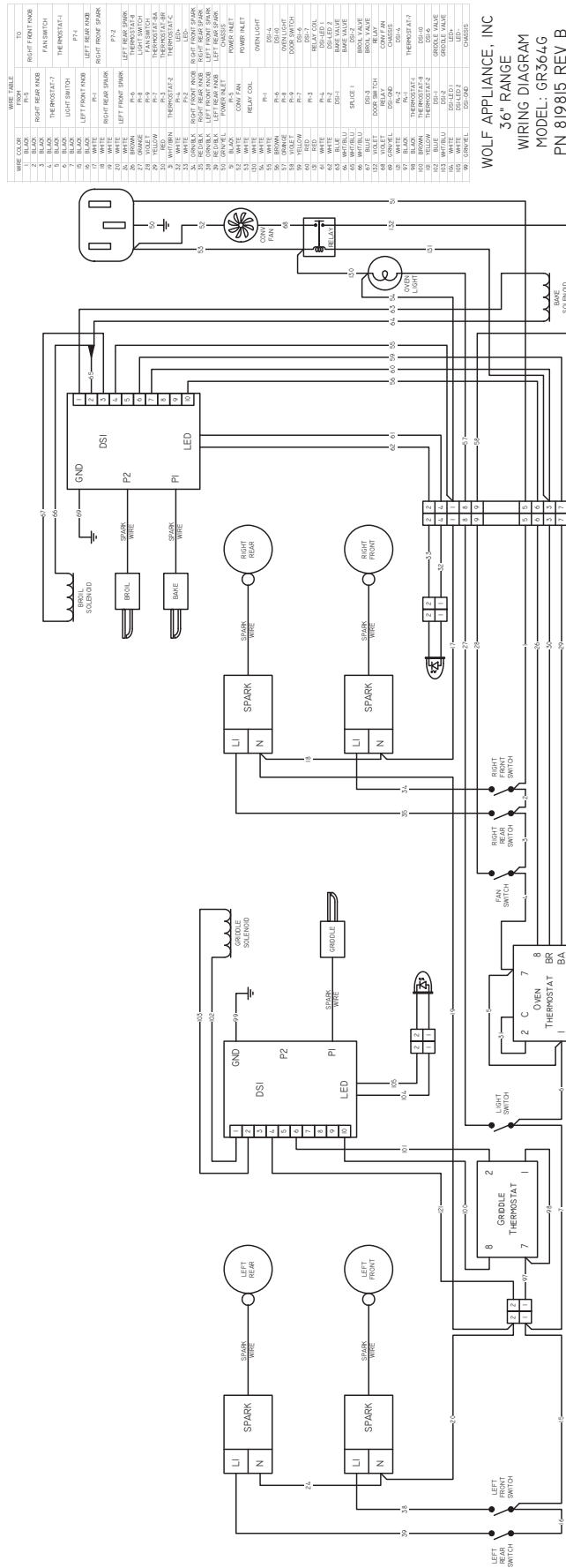
PART NUMBER 9038413 Rev. B

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE TABLE							
WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO
21	BROWN	PI-PIN 6	PI-PIN 5	50	GREEN/YELLOW	POWER INLET	CHASIS
1	BLACK	RIGHT FRONT SWITCH		RIGHT REAR SWITCH	125	BLACK	POWER INLET
2	BLACK		FAN SWITCH		OVEN THERMOSTAT-I	51	BLACK
3	BLACK	LIGHT SWITCH		CHARBROILER SWITCH		52	WHITE
4	BLACK		LEFT FRONT SWITCH		LEFT REAR SWITCH	53	WHITE
5	BLACK	PI-PIN 1		RIGHT FRONT SPARK-N		130	WHITE
6	BLACK		RIGHT REAR SPARK-N		CHARBROILER SPARK-N	54	WHITE
7	BLACK	LEFT FRONT SPARK-N		LEFT REAR SPARK-N		55	WHITE
8	BLACK		PI-PIN 9		FAN SWITCH	56	BROWN
9	WHITE	PI-PIN 8		LIGHT SWITCH		57	ORANGE
10	WHITE		PI-PIN 7		OVEN THERMOSTAT-BA	58	VIOLET
11	WHITE	PI-PIN 3		OVEN THERMOSTAT-BR		131	RED
12	WHITE		OVEN THERMOSTAT-2		OVEN THERMOSTAT-C	62	WHITE
13	WHITE	PI-PIN 4		OVEN LED-PIN 1(+)		63	BLUE
14	WHITE		PI-PIN 2		OVEN LED-PIN 2(-)	64	WHITE/BLUE
20	ORANGE/BLACK	RIGHT FRONT SWITCH		RIGHT FRONT SPARK-LI		65	WHITE/BLUE
23	RED/BLACK		RIGHT REAR SWITCH		RIGHT REAR SPARK-LI	66	WHITE/BLUE
24	VIOLET/BLACK	CHARBROILER SWITCH		CHARBROILER SPARK-LI		67	VIOLET
25	ORANGE/BLACK		LEFT FRONT SWITCH		LEFT FRONT SPARK-LI	69	GREEN/YELLOW
26	RED/BLACK	LEFT REAR SWITCH		LEFT REAR SPARK-LI			



(PTS 18556000)

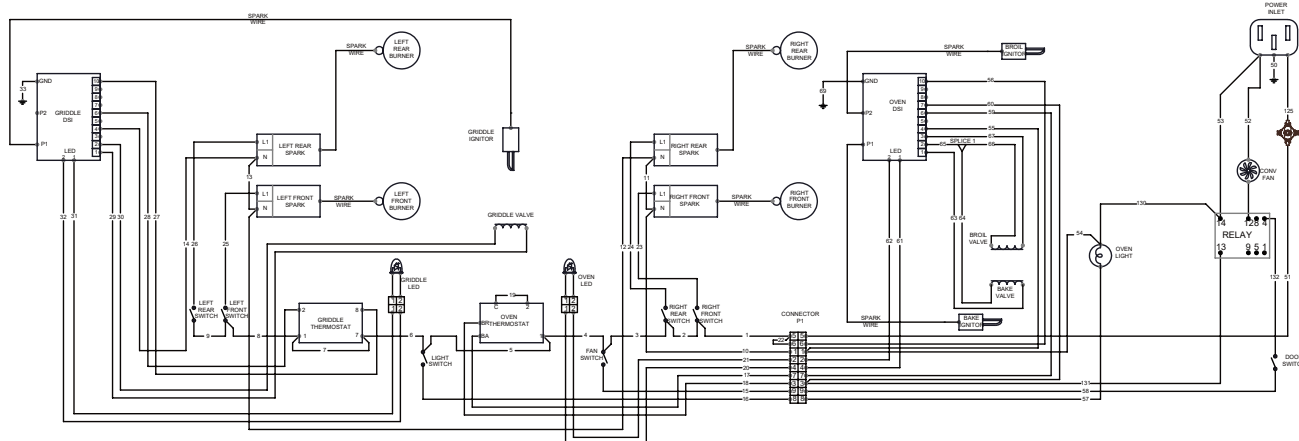
WIRE DIAGRAM

MODEL: GR364G (SWS 18556000)

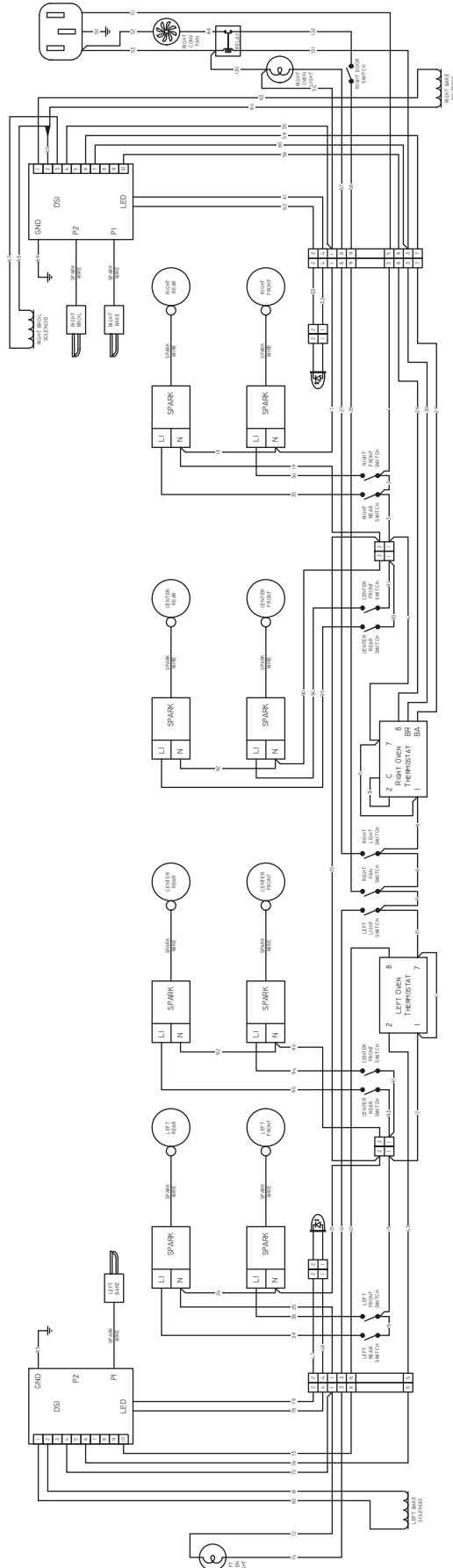
PART NUMBER 9038413 Rev. B

WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE TABLE				WIRE TABLE				WIRE TABLE			
WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO
22	BROWN	P1-PIN 6	P1-PIN 5	15	VIOLET	P1-PIN 9	FAN SWITCH	50	GREEN/YELLOW	POWER INLET	CHASSIS
1	BLACK	RIGHT FRONT SWITCH	RIGHT REAR SWITCH	16	ORANGE	P1-PIN 8	LIGHT SWITCH	125	BLACK	POWER INLET	TCO
2	BLACK			17	YELLOW	P1-PIN 7	OVEN THERMOSTAT-BA	51	BLACK	TCO	P1-PIN 5
3	BLACK	FAN SWITCH		18	RED	P1-PIN 3	OVEN THERMOSTAT-BR	52	WHITE	CONV FAN	POWER INLET
4	BLACK			19	WHITE/BROWN	OVEN THERMOSTAT-2	OVEN THERMOSTAT-C	53	WHITE	RELAY	OVEN LIGHT
5	BLACK	LIGHT SWITCH	OVEN THERMOSTAT-1	20	WHITE	P1-PIN 4	OVEN LED-PIN 1(+)	130	WHITE		
6	BLACK			21	WHITE	P1-PIN 2	OVEN LED-PIN 2(-)	54	WHITE	P1-PIN 1	OVEN DSI-4
7	BLACK	GRIDDLE THERMOSTAT-1	GRIDDLE THERMOSTAT-7	23	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK-L1	55	WHITE		OVEN DSI-10
8	BLACK			24	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK-L1	56	BROWN	P1-PIN 6	OVEN DSI-10
9	BLACK	LEFT REAR SWITCH	LEFT FRONT SWITCH	25	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK-L1	57	ORANGE	P1-PIN 8	OVEN LIGHT
10	WHITE	P1-PIN 1	RIGHT FRONT SPARK-N	26	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK-L1	58	VIOLET	P1-PIN 9	DOOR SWITCH
11	WHITE	RIGHT REAR SPARK-N	LEFT FRONT SPARK-N	27	BROWN	GRIDDLE THERMOSTAT-8	GRIDDLE DSI-PIN 10	59	YELLOW	P1-PIN 7	OVEN DSI-6
12	WHITE			28	YELLOW	GRIDDLE THERMOSTAT-2	GRIDDLE DSI-PIN 6	60	RED	P1-PIN 3	OVEN DSI-7
13	WHITE	LEFT REAR SPARK-N	GRIDDLE DSI-PIN 4	29	BLUE	GRIDDLE SOLENOID	GRIDDLE DSI-PIN 1	131	RED		RELAY
14	WHITE			30	WHITE/BLUE	GRIDDLE SOLENOID	GRIDDLE DSI-PIN 2	61	WHITE	P1-PIN 4	OVEN DSI-LED 1
				31	WHITE	GRIDDLE LED-PIN 1(+)	GRIDDLE LED DSI-PIN 1(+)	62	WHITE	P1-PIN 2	OVEN DSI-LED 2
				32	WHITE	GRIDDLE LED-PIN 2(-)	GRIDDLE LED DSI-PIN 2(-)	63	BLUE	OVEN DSI-1	BAKE VALVE
				33	GREEN/YELLOW	GRIDDLE DSI-GND	CHASSIS	64	WHITE/BLUE		BAKE VALVE
								65	WHITE/BLUE	SPLICE 1	OVEN DSI-2
								66	WHITE/BLUE		BROIL VALVE
								67	BLUE	OVEN DSI-3	BROIL VALVE
								132	VIOLET	DOOR SWITCH	RELAY
								68	VIOLET	RELAY	RIGHT FAN
								69	GREEN/YELLOW	OVEN DSI-GND	CHASSIS



WOLF APPLIANCE, INC
48" RANGE
WIRING DIAGRAM
MODEL: GR488
PN 819816 REV B

(PTS 18556000)

WIRE COLOR	FROM	TO	WIRE COLOR	FROM	TO	WIRE COLOR	FROM	TO
1 BLACK	P1-3	RIGHT FRONT KNOB	31 WHITE/RED	RIGHT OVEN THERMOSTAT-2	RIGHT OVEN THERMOSTAT-5	41 WHITE	P1-2	RIGHT OVEN COILED-2
2 BLACK	P1-3	RIGHT FRONT KNOB	32 WHITE	P1-4	RIGHT OVEN LED-2	42 WHITE	P1-4	RIGHT OVEN COILED-1
3 BLACK	P1-1	RIGHT OVEN THERMOSTAT-7	33 GREEN/BLACK	RIGHT REAR KNOB	RIGHT REAR SPARK	43 WHITE/BLUE	RIGHT OVEN COILED-1	RIGHT REAR VALVE
4 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	34 RED/BLACK	RIGHT REAR KNOB	RIGHT REAR SPARK	44 WHITE/BLUE	SP1-1	RIGHT OVEN COILED-2
5 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	35 RED/BLACK	RIGHT REAR KNOB	RIGHT REAR SPARK	45 WHITE	RIGHT OVEN COILED-2	RIGHT REAR VALVE
6 BLACK	LEFT FAN SWITCH	FAN SWITCH	40 BROWN	P1-2	LEFT OVEN THERMOSTAT-8	102 VIOLET	RIGHT OVEN COILED-3	RIGHT REAR VALVE
7 BLACK	LEFT FAN SWITCH	LEFT OVEN THERMOSTAT-7	41 ORANGE	P1-4	LEFT OVEN THERMOSTAT-2	103 VIOLET	DOOR SWITCH	RIGHT REAR VALVE
8 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-7	42 WHITE	P1-2	LEFT OVEN LED-2	104 WHITE	RIGHT RELAY	RIGHT FAN
9 BLACK	LEFT FAN SWITCH	P1-1	43 WHITE	P1-4	LEFT OVEN LED-2	105 WHITE	RIGHT RELAY	RIGHT FAN
10 BLACK	LEFT FAN SWITCH	LEFT REAR KNOB	44 WHITE	P1-2	LEFT OVEN LED-2	106 WHITE	RIGHT RELAY	RIGHT FAN
11 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	45 WHITE	P1-2	RIGHT OVEN LED-2	107 WHITE	RIGHT RELAY	RIGHT FAN
12 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	46 WHITE	P1-2	RIGHT OVEN LED-2	108 WHITE	RIGHT RELAY	RIGHT FAN
13 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	47 WHITE	P1-2	RIGHT OVEN LED-2	109 WHITE	RIGHT RELAY	RIGHT FAN
14 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	48 WHITE	P1-2	RIGHT OVEN LED-2	110 WHITE	RIGHT RELAY	RIGHT FAN
15 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	49 WHITE	P1-2	RIGHT OVEN LED-2	111 WHITE	RIGHT RELAY	RIGHT FAN
16 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	50 WHITE	P1-2	RIGHT OVEN LED-2	112 WHITE	RIGHT RELAY	RIGHT FAN
17 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	51 WHITE	P1-2	RIGHT OVEN LED-2	113 WHITE	RIGHT RELAY	RIGHT FAN
18 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	52 WHITE	P1-2	RIGHT OVEN LED-2	114 WHITE	RIGHT RELAY	RIGHT FAN
19 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	53 WHITE	P1-2	RIGHT OVEN LED-2	115 WHITE	RIGHT RELAY	RIGHT FAN
20 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	54 WHITE	P1-2	RIGHT OVEN LED-2	116 WHITE	RIGHT RELAY	RIGHT FAN
21 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	55 WHITE	P1-2	RIGHT OVEN LED-2	117 WHITE	RIGHT RELAY	RIGHT FAN
22 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	56 WHITE	P1-2	RIGHT OVEN LED-2	118 WHITE	RIGHT RELAY	RIGHT FAN
23 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	57 WHITE	P1-2	RIGHT OVEN LED-2	119 WHITE	RIGHT RELAY	RIGHT FAN
24 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	58 WHITE	P1-2	RIGHT OVEN LED-2	120 WHITE	RIGHT RELAY	RIGHT FAN
25 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	59 WHITE	P1-2	RIGHT OVEN LED-2	121 WHITE	RIGHT RELAY	RIGHT FAN
26 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	60 WHITE	P1-2	RIGHT OVEN LED-2	122 WHITE	RIGHT RELAY	RIGHT FAN
27 ORANGE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	61 WHITE	P1-2	RIGHT OVEN LED-2	123 WHITE	RIGHT RELAY	RIGHT FAN
28 VIOLET	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	62 WHITE	P1-2	RIGHT OVEN LED-2	124 WHITE	RIGHT RELAY	RIGHT FAN
29 VIOLET	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	63 WHITE	P1-2	RIGHT OVEN LED-2	125 WHITE	RIGHT RELAY	RIGHT FAN
30 RED	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	64 WHITE	P1-2	RIGHT OVEN LED-2	126 WHITE	RIGHT RELAY	RIGHT FAN

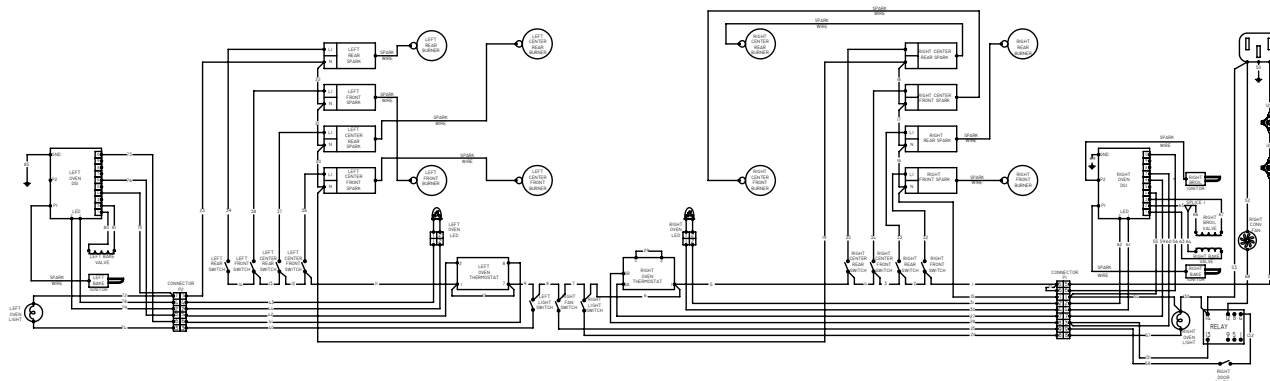
WIRE DIAGRAM

MODEL: GR488 (SWS 18556000)

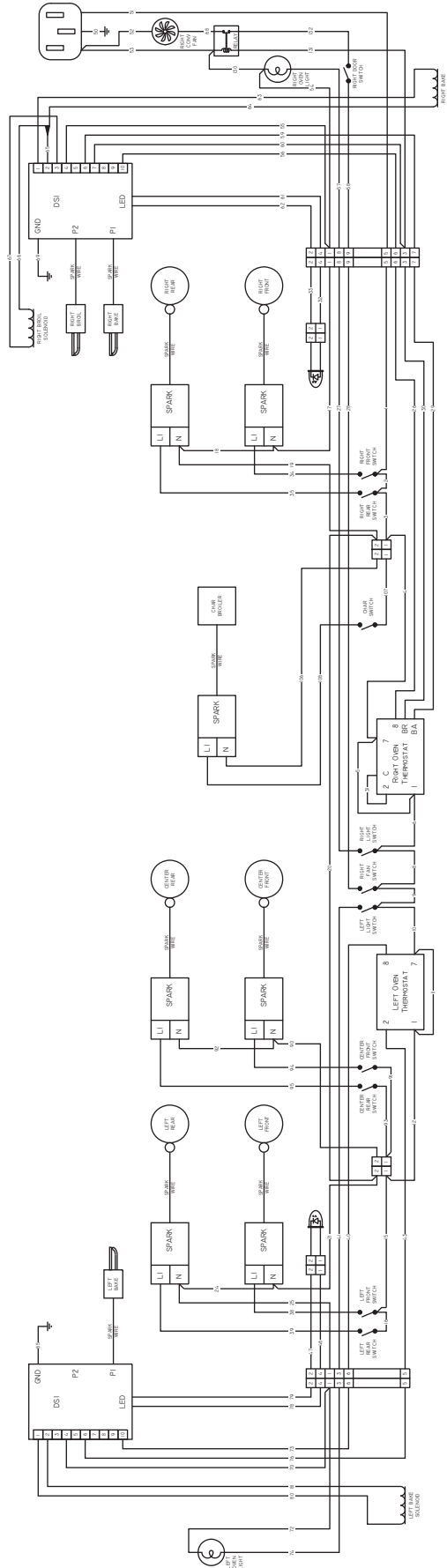
PART NUMBER 9038240 Rev. B

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE	COLOR	FROM	TO
24	BROWN	P1-PIN 6	P1-PIN 5
1	BLACK	RIGHT FRONT SWITCH	RIGHT REAR SWITCH
2	BLACK	RIGHT CENTER FRONT SWITCH	RIGHT CENTER REAR SWITCH
3	BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT LIGHT SWITCH
4	BLACK	RIGHT OVEN THERMOSTAT-2	LEFT LIGHT SWITCH
5	BLACK	FAN SWITCH	LEFT LIGHT SWITCH
6	BLACK	LEFT OVEN THERMOSTAT-7	LEFT OVEN THERMOSTAT-1
10	BLACK	LEFT CENTER FRONT SWITCH	LEFT CENTER REAR SWITCH
11	BLACK	LEFT FRONT SWITCH	LEFT REAR SWITCH
12	BLACK	LEFT CENTER FRONT SWITCH	LEFT CENTER REAR SWITCH
13	BLACK	LEFT FRONT SWITCH	LEFT REAR SWITCH
14	BLACK	LEFT FRONT SWITCH	LEFT REAR SWITCH
15	WHITE	P1-PIN 1	RIGHT FRONT SPARK-N
16	WHITE	RIGHT REAR SPARK-N	RIGHT CENTER FRONT SPARK-N
17	WHITE	RIGHT CENTER REAR SPARK-N	LEFT CENTER FRONT SPARK-N
18	WHITE	RIGHT CENTER REAR SPARK-N	LEFT FRONT SPARK-N
19	WHITE	LEFT CENTER REAR SPARK-N	LEFT REAR SPARK-N
20	WHITE	LEFT CENTER REAR SPARK-N	LEFT REAR SPARK-N
21	WHITE	LEFT FRONT SPARK-N	LEFT REAR SPARK-N
22	WHITE	LEFT FRONT SPARK-N	LEFT REAR SPARK-N
23	WHITE	LEFT FRONT SPARK-N	P2-PIN 1
25	VIOLET	P1-PIN 9	RIGHT FAN SWITCH
26	ORANGE	P1-PIN 8	RIGHT LIGHT SWITCH
27	YELLOW	P1-PIN 7	RIGHT OVEN THERMOSTAT-8A
28	RED	P1-PIN 3	RIGHT OVEN THERMOSTAT-8B
29	WHITE/BROWN	RIGHT OVEN THERMOSTAT-2	RIGHT OVEN THERMOSTAT-C
30	WHITE	P1-PIN 4	RIGHT OVEN LED-PIN 6(A)
31	WHITE	P1-PIN 2	RIGHT OVEN LED-PIN 2(C)
32	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK-L
33	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK-L
34	ORANGE/BLACK	RIGHT CENTER FRONT SWITCH	RIGHT CENTER FRONT SPARK-L
35	RED/BLACK	RIGHT CENTER REAR SWITCH	RIGHT CENTER REAR SPARK-L
36	ORANGE/BLACK	LEFT CENTER FRONT SWITCH	LEFT CENTER FRONT SPARK-L
37	RED/BLACK	LEFT CENTER REAR SWITCH	LEFT CENTER REAR SPARK-L
38	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK-L
39	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK-L
40	ORANGE	P2-PIN 3	LEFT LIGHT SWITCH
41	BROWN	P2-PIN 6	LEFT THERMOSTAT-8
42	YELLOW	P2-PIN 5	LEFT THERMOSTAT-2
43	WHITE	P2-PIN 4	LEFT LED-PIN 6(A)
44	WHITE	P2-PIN 2	LEFT LED-PIN 2(C)
50	GREEN/YELLOW	POWER INLET	CHASSIS
126	BLACK	POWER INLET	TCO 1
127	BLACK	TCO 1	TCO 2
51	BLACK	TCO 2	P1-PIN 5
52	WHITE	RIGHT CONV FAN	POWER INLET
53	WHITE	RIGHT RELAY	RIGHT OVEN LIGHT
54	WHITE	P1-PIN 1	RIGHT OVEN DS1-4
55	WHITE	P1-PIN 6	RIGHT OVEN DS1-10
56	BROWN	P1-PIN 8	RIGHT OVEN LIGHT
57	ORANGE	P1-PIN 9	RIGHT DOOR SWITCH
58	VIOLET	P1-PIN 7	RIGHT OVEN DS1-6
59	YELLOW	P1-PIN 3	RIGHT OVEN DS1-7
60	RED	P1-PIN 5	RIGHT RELAY
61	WHITE	P1-PIN 4	RIGHT OVEN DS1-LED 1
62	WHITE	P1-PIN 2	RIGHT OVEN DS1-LED 2
63	BLUE	RIGHT OVEN DS1-1	RIGHT BAKE VALVE
64	WHITE/BLUE	RIGHT OVEN DS1-2	RIGHT BAKE VALVE
65	WHITE/BLUE	RIGHT OVEN DS1-3	RIGHT BROIL VALVE
66	WHITE/BLUE	RIGHT OVEN DS1-4	RIGHT BROIL VALVE
67	BLUE	RIGHT OVEN DS1-5	RIGHT BROIL VALVE
132	VIOLET	RIGHT DOOR SWITCH	RIGHT RELAY
68	VIOLET	RIGHT RELAY	RIGHT OVEN FAN
69	GREEN/YELLOW	RIGHT OVEN DS1-GND	CHASSIS
70	WHITE	LEFT OVEN DS1-4	P2-PIN 1
71	WHITE	LEFT OVEN LIGHT	P2-PIN 1
72	WHITE	LEFT OVEN LIGHT	P2-PIN 1
73	BROWN	P2-PIN 6	LEFT OVEN DS1-10
74	ORANGE	P2-PIN 3	LEFT OVEN LIGHT
75	YELLOW	P2-PIN 5	LEFT OVEN DS1-6
76	WHITE	P2-PIN 4	LEFT OVEN DS1-LED 1
77	WHITE	P2-PIN 2	LEFT OVEN DS1-LED 2
80	BLUE	LEFT OVEN DS1-1	LEFT BAKE VALVE
81	WHITE/BLUE	LEFT OVEN DS1-2	LEFT BAKE VALVE
85	GREEN/YELLOW	LEFT OVEN DS1-GND	CHASSIS



WIRE TABLE											
WIRE COLOR	FROM	TO	WIRE COLOR	FROM	TO	WIRE COLOR	FROM	TO	WIRE COLOR	FROM	TO
1 BLACK	P1-5	RIGHT FRONT KNOB	52 WHITE	RIGHT FAN	POWER INLET	69 GRN/YEL	RIGHT OVEN DS1-ND	CHASSIS	70 WHITE	LEFT OVEN DS1-4	LEFT LIGHT
2 BLACK	REAR KNOB	P7-1	53 WHITE	RIGHT RELAY	RIGHT LIGHT SWITCH	71 WHITE	P2-1	CHASSIS	72 WHITE	P2-1	LEFT LIGHT
3 BLACK	RIGHT OVEN THERMOSTAT-7	RIGHT OVEN THERMOSTAT-7	54 WHITE	P1-1	RIGHT OVEN DS1-4	73 BROWN	P2-3	LEFT OVEN DS1-0	74 ORANGE	P2-3	LEFT LIGHT
4 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	55 WHITE	P1-6	RIGHT OVEN DS1-0	75 BROWN	P2-3	LEFT OVEN DS1-4	76 YELLOW	P2-3	LEFT OVEN DS1-4
5 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	56 BROWN	P1-6	RIGHT OVEN DS1-0	77 BROWN	P2-3	LEFT OVEN DS1-4	78 YELLOW	P2-3	LEFT OVEN DS1-4
6 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	57 BROWN	P1-6	RIGHT OVEN DS1-0	79 WHITE	P2-2	LEFT OVEN DS1-0	80 BLUE	LEFT OVEN DS1-4	LEFT BAKE VALVE
7 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	58 VIOLET	P1-7	RIGHT OVEN DS1-4	81 WHI/BLU	LEFT OVEN DS1-2	LEFT BAKE VALVE	82 GRN/YEL	LEFT OVEN DS1-2	LEFT BAKE VALVE
8 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	59 YELLOW	P1-7	RIGHT OVEN DS1-4	83 GRN/YEL	LEFT OVEN DS1-2	LEFT BAKE VALVE	84 GRN/YEL	LEFT OVEN DS1-2	LEFT BAKE VALVE
9 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	60 RED	P1-3	RIGHT RELAY	85 GRN/YEL	LEFT OVEN DS1-2	LEFT BAKE VALVE	86 GRN/YEL	LEFT OVEN DS1-2	LEFT BAKE VALVE
10 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	61 WHITE	P1-2	RIGHT OVEN DS1-1	87 WHITE	P3-2	CHASSIS	88 WHITE	P3-2	CHASSIS
11 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	62 WHITE	RIGHT OVEN DS1-1	RIGHT BAKE VALVE	89 WHITE	P3-1	CHASSIS	90 WHITE	P3-1	CHASSIS
12 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	63 BLUE	RIGHT OVEN DS1-1	RIGHT BAKE VALVE	91 BLACK	P3-1	CHASSIS	92 WHITE	P3-1	CHASSIS
13 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	64 WHI/BLU	RIGHT OVEN DS1-1	RIGHT BAKE VALVE	93 BLACK	P3-1	CHASSIS	94 BLACK	P3-1	CHASSIS
14 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	65 WHI/BLU	RIGHT OVEN DS1-1	RIGHT BAKE VALVE	95 RED/BLK	P3-1	CHASSIS	96 RED/BLK	P3-1	CHASSIS
15 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	66 WHI/BLU	RIGHT OVEN DS1-1	RIGHT BAKE VALVE	97 WHITE	P3-2	CHASSIS	98 WHITE	P3-2	CHASSIS
16 BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	67 BLUE	RIGHT OVEN DS1-3	RIGHT RELAY	99 WHITE	P3-2	CHASSIS	100 WHITE	P3-2	CHASSIS
17 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	132 VIOLET	DOOR SWITCH	RIGHT RELAY	101 BLACK	P3-1	CHASSIS	102 BLACK	P3-1	CHASSIS
18 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1	68 VIOLET	RIGHT RELAY	RIGHT FAN	103 RED/BLK	P3-1	CHASSIS	104 RED/BLK	P3-1	CHASSIS
19 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1									
20 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1									
21 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1									
22 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1									
23 WHITE	RIGHT OVEN THERMOSTAT-1	RIGHT OVEN THERMOSTAT-1									

WOLF APPLIANCE, INC.
46" RANGE
WIRING DIAGRAM
MODEL: GR466C
PN 819816 REV B

(PTS 18556000)

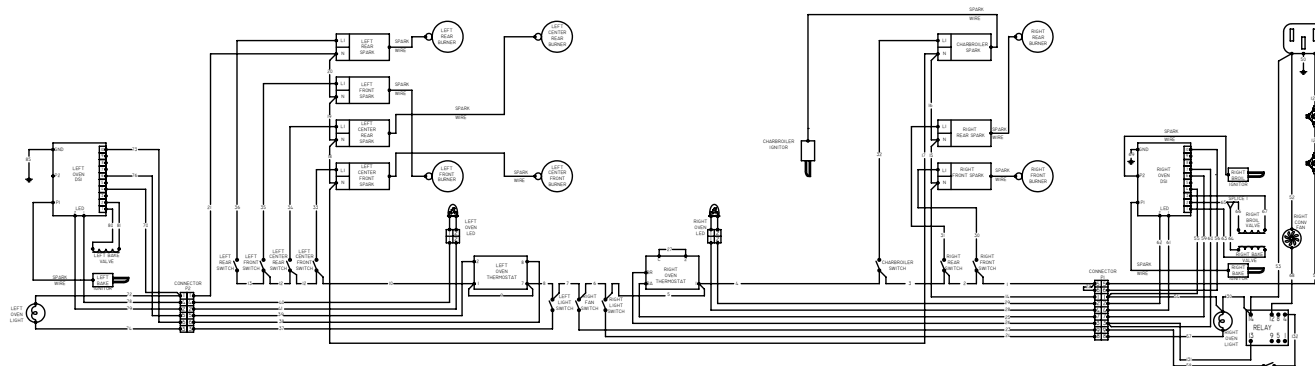
WIRE DIAGRAM

MODEL: GR486C (SWS 18556000)

PART NUMBER 9038240 Rev. B

WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO
22	BROWN	P1-PIN 6	P1-PIN 5	23	VIOLET	P1-PIN 9	RIGHT FAN SWITCH	50	GREEN/YELLOW	POWER INLET	CHASSIS
1	BLACK	RIGHT FRONT SWITCH		24	ORANGE	P1-PIN 8	RIGHT LIGHT SWITCH	128	BLACK	POWER INLET	TCO 1
2	BLACK		RIGHT REAR SWITCH	25	YELLOW	P1-PIN 7	RIGHT OVEN THERMOSTAT-BA	127	BLACK	TCO 1	TCO2
3	BLACK	CHARBROILER SWITCH		26	RED	P1-PIN 5	RIGHT OVEN THERMOSTAT-BR	51	BLACK	TCO2	P1-PIN 5
4	BLACK		RIGHT OVEN THERMOSTAT-1	27	WHITE/BROWN	RIGHT OVEN THERMOSTAT-2	RIGHT OVEN THERMOSTAT-C	52	WHITE	RIGHT CONV FAN	
5	BLACK	RIGHT LIGHT SWITCH		28	WHITE	P1-PIN 4	RIGHT OVEN LED-PIN (L+)	53	WHITE		POWER INLET
6	BLACK		RIGHT FAN SWITCH	29	WHITE	P1-PIN 2	RIGHT OVEN LED-PIN (L-)	129	WHITE	RIGHT RELAY	
7	BLACK	LEFT LIGHT SWITCH		30	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK-L1	54	WHITE		RIGHT OVEN LIGHT
8	BLACK		LEFT OVEN THERMOSTAT-7	31	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK-L1	55	WHITE	P1-PIN 1	
9	BLACK	LEFT OVEN THERMOSTAT-1		32	VIOLET/BLACK	CHARBROILER SWITCH	CHARBROILER SPARK-L1	56	BROWN	P1-PIN 6	RIGHT OVEN DS1-10
10	BLACK		LEFT CENTER FRONT SWITCH	33	ORANGE/BLACK	LEFT CENTER FRONT SWITCH	LEFT CENTER FRONT SPARK-L1	57	ORANGE	P1-PIN 8	RIGHT OVEN LIGHT
11	BLACK	LEFT CENTER REAR SWITCH		34	RED/BLACK	LEFT CENTER REAR SWITCH	LEFT CENTER REAR SPARK-L1	58	VIOLET	P1-PIN 9	RIGHT DOOR SWITCH
12	BLACK		LEFT FRONT SWITCH	35	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK-L1	59	YELLOW	P1-PIN 7	RIGHT OVEN DS1-6
13	BLACK	LEFT REAR SWITCH		36	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK-L1	60	RED	P1-PIN 3	RIGHT OVEN DS1-7
14	WHITE	P1-PIN 1		37	ORANGE	P2-PIN 3	LEFT LIGHT SWITCH	131	RED		RIGHT RELAY
15	WHITE		RIGHT FRONT SPARK-N	38	BROWN	P2-PIN 5	LEFT THERMOSTAT-8	61	WHITE	P1-PIN 4	RIGHT OVEN DS1-LED 1
16	WHITE	RIGHT REAR SPARK-N		39	YELLOW	P2-PIN 5	LEFT THERMOSTAT-2	62	WHITE	P1-PIN 2	RIGHT OVEN DS1-LED 2
17	WHITE		CHARBROILER SPARK-N	40	WHITE	P2-PIN 4	LEFT LED-PIN (L+)	63	BLUE	RIGHT OVEN DS1-1	RIGHT BAKE VALVE
18	WHITE	LEFT CENTER FRONT SPARK-N		41	WHITE	P2-PIN 2	LEFT LED-PIN (L-)	64	WHITE/BLUE		RIGHT BAKE VALVE
19	WHITE		LEFT CENTER REAR SPARK-N					65	WHITE/BLUE		RIGHT OVEN DS1-2
20	WHITE	LEFT FRONT SPARK-N						66	WHITE/BLUE		RIGHT BROIL VALVE
21	WHITE	P2-PIN 1	LEFT REAR SPARK-N					67	BLUE	RIGHT OVEN DS1-3	RIGHT BROIL VALVE
								132	VIOLET	RIGHT DOOR SWITCH	RIGHT RELAY
								68	VIOLET	RIGHT RELAY	RIGHT CONV FAN
								69	GREEN/YELLOW	RIGHT OVEN DS1-GND	CHASSIS



(PTS 18556000)

WIRE COLOR	FRONT	TO	WIRE COLOR	FROM	TO	WIRE COLOR	FROM	TO
26 BROWN	P1-5	RIGHT OVER THERMOSTAT-3	52 WHITE	RIGHT FAN	POWER RELAY	70 WHITE	LEFT OVER DS2-4	TO
27 BLACK	P1-6	RIGHT LIGHT SWITCH	53 WHITE	RIGHT FAN	RIGHT RELAY	72 WHITE	P2-1	LEFT LIGHT
28 ORANGE	P1-8	RIGHT LIGHT SWITCH	54 WHITE	RIGHT FAN	RIGHT RELAY	73 WHITE	P2-1	LEFT LIGHT
29 YELLOW	P1-7	RIGHT OVER THERMOSTAT-3A	56 WHITE	P1-1	RIGHT LIGHT	74 ORANGE	P2-3	LEFT LIGHT
30 RED	P1-5	RIGHT OVER THERMOSTAT-1A	55 WHITE	P1-1	RIGHT LIGHT	75 YELLOW	LEFT OVER DS2-6	LEFT OVER DS2-6
31 WHITE	P1-6	RIGHT OVER THERMOSTAT-1C	57 ORANGE	P1-5	RIGHT LIGHT	76 YELLOW	LEFT OVER DS2-2	LEFT OVER DS2-2
32 WHITE	P1-7	RIGHT OVER THERMOSTAT-1C	58 ORANGE	P1-5	RIGHT LIGHT	77 ORANGE	LEFT OVER DS2-2	LEFT OVER DS2-2
33 WHITE	P1-2	RIGHT OVER THERMOSTAT-1C	59 VIOLET	P1-9	DOOR SWITCH	80 BLUE	P2-2	LEFT OVER DS2-2
34 GUNVEL	P1-2	RIGHT FRONT SPARK	60 YELLOW	P1-9	RIGHT OVER DS2-4	81 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
35 GUNVEL	P1-2	RIGHT FRONT SPARK	61 YELLOW	P1-9	RIGHT OVER DS2-4	82 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
36 GUNVEL	P1-2	RIGHT FRONT SPARK	62 RED	P1-7	RIGHT LIGHT	83 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
37 GUNVEL	P1-2	RIGHT FRONT SPARK	63 RED	P1-7	RIGHT LIGHT	84 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
38 GUNVEL	P1-2	RIGHT FRONT SPARK	64 WHITE	P1-4	RIGHT OVER DS2-1	85 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
39 BROWN	P1-5	LEFT REAR KNOB	65 WHITE	P1-4	RIGHT OVER DS2-1	86 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
40 BROWN	P1-5	LEFT REAR KNOB	66 WHITE	P1-4	RIGHT OVER DS2-1	87 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
41 BROWN	P1-5	LEFT REAR KNOB	67 WHITE	P1-4	RIGHT OVER DS2-1	88 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
42 BROWN	P1-5	LEFT REAR KNOB	68 WHITE	P1-4	RIGHT OVER DS2-1	89 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
43 YELLOW	P2-3	LEFT OVER THERMOSTAT-2	69 WHITE	P1-4	RIGHT OVER DS2-1	90 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
44 WHITE	P2-4	LEFT OVER THERMOSTAT-2	70 WHITE	P1-4	RIGHT OVER DS2-1	91 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
45 WHITE	P2-1	LEFT OVER THERMOSTAT-2	71 WHITE	P1-4	RIGHT OVER DS2-1	92 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
46 WHITE	P2-1	LEFT OVER THERMOSTAT-2	72 WHITE	P1-4	RIGHT OVER DS2-1	93 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
47 WHITE	P2-1	LEFT OVER THERMOSTAT-2	73 WHITE	P1-4	RIGHT OVER DS2-1	94 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
48 WHITE	P2-1	LEFT OVER THERMOSTAT-2	74 WHITE	P1-4	RIGHT OVER DS2-1	95 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
49 WHITE	P2-1	LEFT OVER THERMOSTAT-2	75 WHITE	P1-4	RIGHT OVER DS2-1	96 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
50 GUNVEL	P1-5	POWER RELAY	76 WHITE	P1-4	RIGHT OVER DS2-1	97 WHITE	LEFT OVER DS2-2	LEFT OVER DS2-2
51 BLACK	P1-5	POWER RELAY	77 WHITE	P1-4	RIGHT OVER DS2-1	98 BLACK	GRIDDLE THERMOSTAT-1	1 THERMOSTAT-1
52 BLACK	P1-5	POWER RELAY	78 WHITE	P1-4	RIGHT OVER DS2-1	99 BROWN	GRIDDLE THERMOSTAT-1	1 THERMOSTAT-1
53 BLACK	P1-5	POWER RELAY	79 WHITE	P1-4	RIGHT OVER DS2-1	100 BROWN	GRIDDLE THERMOSTAT-1	1 THERMOSTAT-1
54 BLACK	P1-5	POWER RELAY	80 WHITE	P1-4	RIGHT OVER DS2-1	101 BROWN	GRIDDLE THERMOSTAT-1	1 THERMOSTAT-1
55 BLACK	P1-5	POWER RELAY	81 WHITE	P1-4	RIGHT OVER DS2-1	102 BLUE	GRIDDLE DS1-10	GRIDDLE DS1-10
56 BLACK	P1-5	POWER RELAY	82 WHITE	P1-4	RIGHT OVER DS2-1	103 BLUE	GRIDDLE DS1-10	GRIDDLE DS1-10
57 BLACK	P1-5	POWER RELAY	83 WHITE	P1-4	RIGHT OVER DS2-1	104 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
58 BLACK	P1-5	POWER RELAY	84 WHITE	P1-4	RIGHT OVER DS2-1	105 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
59 BLACK	P1-5	POWER RELAY	85 WHITE	P1-4	RIGHT OVER DS2-1	106 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
60 BLACK	P1-5	POWER RELAY	86 WHITE	P1-4	RIGHT OVER DS2-1	107 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
61 BLACK	P1-5	POWER RELAY	87 WHITE	P1-4	RIGHT OVER DS2-1	108 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
62 BLACK	P1-5	POWER RELAY	88 WHITE	P1-4	RIGHT OVER DS2-1	109 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
63 BLACK	P1-5	POWER RELAY	89 WHITE	P1-4	RIGHT OVER DS2-1	110 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
64 BLACK	P1-5	POWER RELAY	90 WHITE	P1-4	RIGHT OVER DS2-1	111 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
65 BLACK	P1-5	POWER RELAY	91 WHITE	P1-4	RIGHT OVER DS2-1	112 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
66 BLACK	P1-5	POWER RELAY	92 WHITE	P1-4	RIGHT OVER DS2-1	113 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
67 BLACK	P1-5	POWER RELAY	93 WHITE	P1-4	RIGHT OVER DS2-1	114 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
68 BLACK	P1-5	POWER RELAY	94 WHITE	P1-4	RIGHT OVER DS2-1	115 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
69 BLACK	P1-5	POWER RELAY	95 WHITE	P1-4	RIGHT OVER DS2-1	116 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
70 BLACK	P1-5	POWER RELAY	96 WHITE	P1-4	RIGHT OVER DS2-1	117 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
71 BLACK	P1-5	POWER RELAY	97 WHITE	P1-4	RIGHT OVER DS2-1	118 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
72 BLACK	P1-5	POWER RELAY	98 WHITE	P1-4	RIGHT OVER DS2-1	119 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
73 BLACK	P1-5	POWER RELAY	99 WHITE	P1-4	RIGHT OVER DS2-1	120 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
74 BLACK	P1-5	POWER RELAY	100 WHITE	P1-4	RIGHT OVER DS2-1	121 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
75 BLACK	P1-5	POWER RELAY	101 WHITE	P1-4	RIGHT OVER DS2-1	122 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
76 BLACK	P1-5	POWER RELAY	102 WHITE	P1-4	RIGHT OVER DS2-1	123 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
77 BLACK	P1-5	POWER RELAY	103 WHITE	P1-4	RIGHT OVER DS2-1	124 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
78 BLACK	P1-5	POWER RELAY	104 WHITE	P1-4	RIGHT OVER DS2-1	125 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
79 BLACK	P1-5	POWER RELAY	105 WHITE	P1-4	RIGHT OVER DS2-1	126 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
80 BLACK	P1-5	POWER RELAY	106 WHITE	P1-4	RIGHT OVER DS2-1	127 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
81 BLACK	P1-5	POWER RELAY	107 WHITE	P1-4	RIGHT OVER DS2-1	128 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
82 BLACK	P1-5	POWER RELAY	108 WHITE	P1-4	RIGHT OVER DS2-1	129 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
83 BLACK	P1-5	POWER RELAY	109 WHITE	P1-4	RIGHT OVER DS2-1	130 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
84 BLACK	P1-5	POWER RELAY	110 WHITE	P1-4	RIGHT OVER DS2-1	131 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
85 BLACK	P1-5	POWER RELAY	111 WHITE	P1-4	RIGHT OVER DS2-1	132 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
86 BLACK	P1-5	POWER RELAY	112 WHITE	P1-4	RIGHT OVER DS2-1	133 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
87 BLACK	P1-5	POWER RELAY	113 WHITE	P1-4	RIGHT OVER DS2-1	134 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
88 BLACK	P1-5	POWER RELAY	114 WHITE	P1-4	RIGHT OVER DS2-1	135 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
89 BLACK	P1-5	POWER RELAY	115 WHITE	P1-4	RIGHT OVER DS2-1	136 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
90 BLACK	P1-5	POWER RELAY	116 WHITE	P1-4	RIGHT OVER DS2-1	137 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
91 BLACK	P1-5	POWER RELAY	117 WHITE	P1-4	RIGHT OVER DS2-1	138 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
92 BLACK	P1-5	POWER RELAY	118 WHITE	P1-4	RIGHT OVER DS2-1	139 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
93 BLACK	P1-5	POWER RELAY	119 WHITE	P1-4	RIGHT OVER DS2-1	140 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
94 BLACK	P1-5	POWER RELAY	120 WHITE	P1-4	RIGHT OVER DS2-1	141 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
95 BLACK	P1-5	POWER RELAY	121 WHITE	P1-4	RIGHT OVER DS2-1	142 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
96 BLACK	P1-5	POWER RELAY	122 WHITE	P1-4	RIGHT OVER DS2-1	143 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
97 BLACK	P1-5	POWER RELAY	123 WHITE	P1-4	RIGHT OVER DS2-1	144 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
98 BLACK	P1-5	POWER RELAY	124 WHITE	P1-4	RIGHT OVER DS2-1	145 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
99 BLACK	P1-5	POWER RELAY	125 WHITE	P1-4	RIGHT OVER DS2-1	146 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
100 BLACK	P1-5	POWER RELAY	126 WHITE	P1-4	RIGHT OVER DS2-1	147 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
101 BLACK	P1-5	POWER RELAY	127 WHITE	P1-4	RIGHT OVER DS2-1	148 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
102 BLACK	P1-5	POWER RELAY	128 WHITE	P1-4	RIGHT OVER DS2-1	149 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
103 BLACK	P1-5	POWER RELAY	129 WHITE	P1-4	RIGHT OVER DS2-1	150 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
104 BLACK	P1-5	POWER RELAY	130 WHITE	P1-4	RIGHT OVER DS2-1	151 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
105 BLACK	P1-5	POWER RELAY	131 WHITE	P1-4	RIGHT OVER DS2-1	152 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
106 BLACK	P1-5	POWER RELAY	132 WHITE	P1-4	RIGHT OVER DS2-1	153 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
107 BLACK	P1-5	POWER RELAY	133 WHITE	P1-4	RIGHT OVER DS2-1	154 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
108 BLACK	P1-5	POWER RELAY	134 WHITE	P1-4	RIGHT OVER DS2-1	155 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
109 BLACK	P1-5	POWER RELAY	135 WHITE	P1-4	RIGHT OVER DS2-1	156 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
110 BLACK	P1-5	POWER RELAY	136 WHITE	P1-4	RIGHT OVER DS2-1	157 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
111 BLACK	P1-5	POWER RELAY	137 WHITE	P1-4	RIGHT OVER DS2-1	158 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
112 BLACK	P1-5	POWER RELAY	138 WHITE	P1-4	RIGHT OVER DS2-1	159 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
113 BLACK	P1-5	POWER RELAY	139 WHITE	P1-4	RIGHT OVER DS2-1	160 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
114 BLACK	P1-5	POWER RELAY	140 WHITE	P1-4	RIGHT OVER DS2-1	161 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
115 BLACK	P1-5	POWER RELAY	141 WHITE	P1-4	RIGHT OVER DS2-1	162 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
116 BLACK	P1-5	POWER RELAY	142 WHITE	P1-4	RIGHT OVER DS2-1	163 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
117 BLACK	P1-5	POWER RELAY	143 WHITE	P1-4	RIGHT OVER DS2-1	164 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
118 BLACK	P1-5	POWER RELAY	144 WHITE	P1-4	RIGHT OVER DS2-1	165 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
119 BLACK	P1-5	POWER RELAY	145 WHITE	P1-4	RIGHT OVER DS2-1	166 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
120 BLACK	P1-5	POWER RELAY	146 WHITE	P1-4	RIGHT OVER DS2-1	167 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
121 BLACK	P1-5	POWER RELAY	147 WHITE	P1-4	RIGHT OVER DS2-1	168 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
122 BLACK	P1-5	POWER RELAY	148 WHITE	P1-4	RIGHT OVER DS2-1	169 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
123 BLACK	P1-5	POWER RELAY	149 WHITE	P1-4	RIGHT OVER DS2-1	170 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
124 BLACK	P1-5	POWER RELAY	150 WHITE	P1-4	RIGHT OVER DS2-1	171 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
125 BLACK	P1-5	POWER RELAY	151 WHITE	P1-4	RIGHT OVER DS2-1	172 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
126 BLACK	P1-5	POWER RELAY	152 WHITE	P1-4	RIGHT OVER DS2-1	173 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
127 BLACK	P1-5	POWER RELAY	153 WHITE	P1-4	RIGHT OVER DS2-1	174 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
128 BLACK	P1-5	POWER RELAY	154 WHITE	P1-4	RIGHT OVER DS2-1	175 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
129 BLACK	P1-5	POWER RELAY	155 WHITE	P1-4	RIGHT OVER DS2-1	176 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
130 BLACK	P1-5	POWER RELAY	156 WHITE	P1-4	RIGHT OVER DS2-1	177 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
131 BLACK	P1-5	POWER RELAY	157 WHITE	P1-4	RIGHT OVER DS2-1	178 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
132 BLACK	P1-5	POWER RELAY	158 WHITE	P1-4	RIGHT OVER DS2-1	179 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
133 BLACK	P1-5	POWER RELAY	159 WHITE	P1-4	RIGHT OVER DS2-1	180 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
134 BLACK	P1-5	POWER RELAY	160 WHITE	P1-4	RIGHT OVER DS2-1	181 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
135 BLACK	P1-5	POWER RELAY	161 WHITE	P1-4	RIGHT OVER DS2-1	182 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
136 BLACK	P1-5	POWER RELAY	162 WHITE	P1-4	RIGHT OVER DS2-1	183 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
137 BLACK	P1-5	POWER RELAY	163 WHITE	P1-4	RIGHT OVER DS2-1	184 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
138 BLACK	P1-5	POWER RELAY	164 WHITE	P1-4	RIGHT OVER DS2-1	185 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
139 BLACK	P1-5	POWER RELAY	165 WHITE	P1-4	RIGHT OVER DS2-1	186 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
140 BLACK	P1-5	POWER RELAY	166 WHITE	P1-4	RIGHT OVER DS2-1	187 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
141 BLACK	P1-5	POWER RELAY	167 WHITE	P1-4	RIGHT OVER DS2-1	188 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
142 BLACK	P1-5	POWER RELAY	168 WHITE	P1-4	RIGHT OVER DS2-1	189 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
143 BLACK	P1-5	POWER RELAY	169 WHITE	P1-4	RIGHT OVER DS2-1	190 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
144 BLACK	P1-5	POWER RELAY	170 WHITE	P1-4	RIGHT OVER DS2-1	191 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
145 BLACK	P1-5	POWER RELAY	171 WHITE	P1-4	RIGHT OVER DS2-1	192 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
146 BLACK	P1-5	POWER RELAY	172 WHITE	P1-4	RIGHT OVER DS2-1	193 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
147 BLACK	P1-5	POWER RELAY	173 WHITE	P1-4	RIGHT OVER DS2-1	194 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
148 BLACK	P1-5	POWER RELAY	174 WHITE	P1-4	RIGHT OVER DS2-1	195 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
149 BLACK	P1-5	POWER RELAY	175 WHITE	P1-4	RIGHT OVER DS2-1	196 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
150 BLACK	P1-5	POWER RELAY	176 WHITE	P1-4	RIGHT OVER DS2-1	197 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
151 BLACK	P1-5	POWER RELAY	177 WHITE	P1-4	RIGHT OVER DS2-1	198 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
152 BLACK	P1-5	POWER RELAY	178 WHITE	P1-4	RIGHT OVER DS2-1	199 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
153 BLACK	P1-5	POWER RELAY	179 WHITE	P1-4	RIGHT OVER DS2-1	200 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
154 BLACK	P1-5	POWER RELAY	180 WHITE	P1-4	RIGHT OVER DS2-1	201 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
155 BLACK	P1-5	POWER RELAY	181 WHITE	P1-4	RIGHT OVER DS2-1	202 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
156 BLACK	P1-5	POWER RELAY	182 WHITE	P1-4	RIGHT OVER DS2-1	203 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
157 BLACK	P1-5	POWER RELAY	183 WHITE	P1-4	RIGHT OVER DS2-1	204 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
158 BLACK	P1-5	POWER RELAY	184 WHITE	P1-4	RIGHT OVER DS2-1	205 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
159 BLACK	P1-5	POWER RELAY	185 WHITE	P1-4	RIGHT OVER DS2-1	206 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
160 BLACK	P1-5	POWER RELAY	186 WHITE	P1-4	RIGHT OVER DS2-1	207 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
161 BLACK	P1-5	POWER RELAY	187 WHITE	P1-4	RIGHT OVER DS2-1	208 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
162 BLACK	P1-5	POWER RELAY	188 WHITE	P1-4	RIGHT OVER DS2-1	209 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
163 BLACK	P1-5	POWER RELAY	189 WHITE	P1-4	RIGHT OVER DS2-1	210 WHITE	GRIDDLE DS1-10	GRIDDLE DS1-10
164 BLACK	P1-5	POWER RELAY	190 WHITE	P1-4				

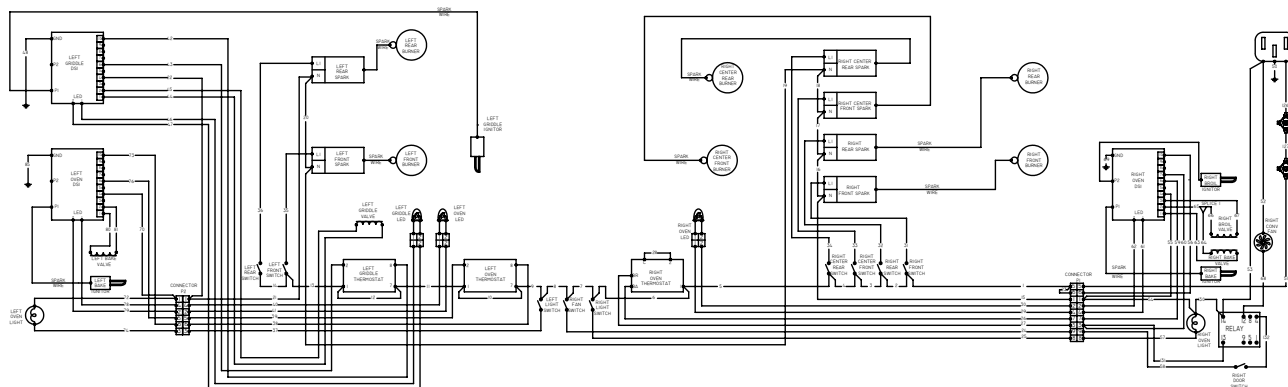
WIRE DIAGRAM

MODEL: GR486G (SWS 18556000)

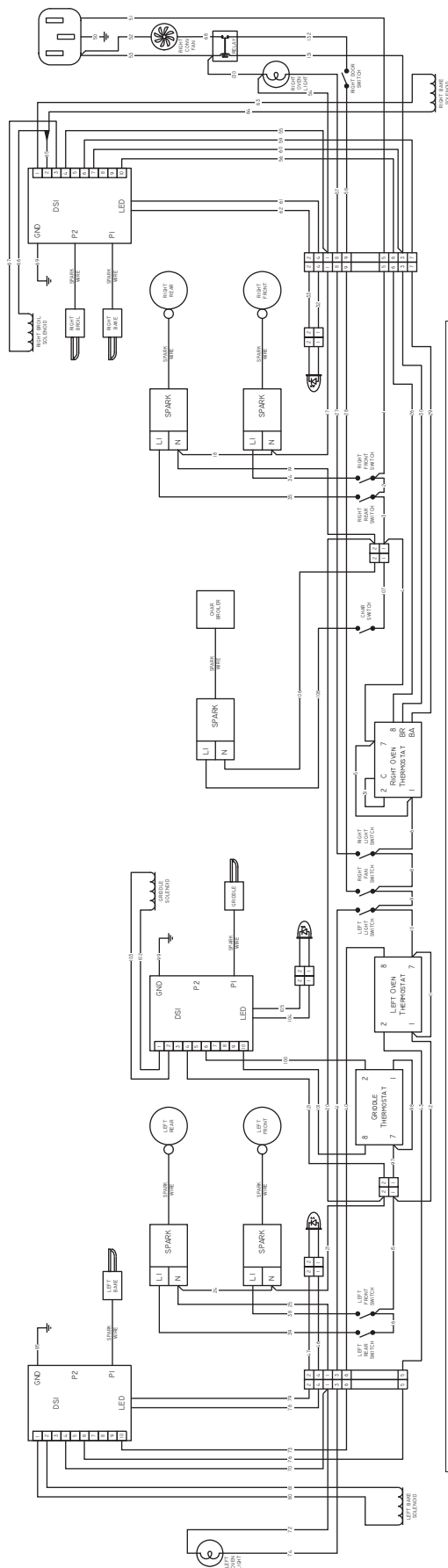
PART NUMBER 9038240 Rev. B

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO
23	BROWN	P1-PIN 6	P1-PIN 5	24	VIOLET	P1-PIN 9	RIGHT FAN SWITCH	50	GREEN/YELLOW	POWER INLET	CHASSIS	70	WHITE	LEFT OVEN DSI-4	P2-PIN 1
1	BLACK	RIGHT FRONT SWITCH	RIGHT REAR SWITCH	25	ORANGE	P1-PIN 8	RIGHT LIGHT SWITCH	126	BLACK	POWER INLET	TCO 1	72	WHITE	LEFT LIGHT	
2	BLACK	RIGHT CENTER FRONT SWITCH		26	YELLOW	P1-PIN 7	RIGHT OVEN THERMOSTAT-BA	127	BLACK	TCO 1	TCO2	73	BROWN	P2-PIN 6	LEFT OVEN DSI-10
3	BLACK	RIGHT CENTER FRONT SWITCH	RIGHT CENTER REAR SWITCH	27	RED	P1-PIN 5	RIGHT OVEN THERMOSTAT-BB	51	BLACK	TCO2	P1-PIN 5	76	ORANGE	P2-PIN 5	LEFT OVEN LIGHT
4	BLACK	RIGHT OVEN THERMOSTAT-1		28	WHITE/BROWN	RIGHT OVEN THERMOSTAT-2	RIGHT OVEN THERMOSTAT-C	52	WHITE	RIGHT COFF FAN	POWER INLET	76	YELLOW	P2-PIN 5	LEFT OVEN DSI-6
5	BLACK	RIGHT OVEN THERMOSTAT-1	RIGHT LIGHT SWITCH	29	WHITE	P1-PIN 6	RIGHT OVEN LED-PIN 1(+)	53	WHITE	RIGHT RELAY		78	WHITE	P2-PIN 4	LEFT OVEN DSI-LED 1
6	BLACK	RIGHT FAN SWITCH		30	WHITE	P1-PIN 2	RIGHT OVEN LED-PIN 2(-)	130	WHITE		RIGHT OVEN LIGHT	79	WHITE	P2-PIN 2	LEFT OVEN DSI-LED 2
7	BLACK	RIGHT FAN SWITCH	LEFT LIGHT SWITCH	31	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK-L1	54	WHITE	P1-PIN 1		80	BLUE	LEFT OVEN DSI-1	LEFT BAKE VALVE
8	BLACK	LEFT OVEN THERMOSTAT-7		32	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK-L1	55	WHITE		RIGHT OVEN DSI-4	81	WHITE/BLUE	LEFT OVEN DSI-2	LEFT BAKE VALVE
9	BLACK	LEFT OVEN THERMOSTAT-7	LEFT OVEN THERMOSTAT-1	33	ORANGE/BLACK	RIGHT CENTER FRONT SWITCH	RIGHT CENTER FRONT SPARK-L1	56	BROWN	P1-PIN 6	RIGHT OVEN DSI-10	85	GREEN/YELLOW	LEFT OVEN DSI-GND	CHASSIS
10	BLACK	LEFT GRIDDLE THERMOSTAT-7		34	RED/BLACK	RIGHT CENTER REAR SWITCH	RIGHT CENTER REAR SPARK-L1	57	ORANGE	P1-PIN 8	RIGHT OVEN LIGHT				
11	BLACK	LEFT FRONT SWITCH	LEFT GRIDDLE THERMOSTAT-1	35	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK-L1	58	VIOLET	P1-PIN 9	RIGHT DOOR SWITCH				
12	BLACK	LEFT FRONT SWITCH		36	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK-L1	59	YELLOW	P1-PIN 7	RIGHT OVEN DSI-6				
13	BLACK	LEFT REAR SWITCH	RIGHT REAR SPARK-N	37	ORANGE	P2-PIN 3	LEFT LIGHT SWITCH	60	RED	P1-PIN 3	RIGHT OVEN DSI-7				
14	BLACK	LEFT REAR SWITCH		38	BROWN	P2-PIN 6	LEFT OVEN THERMOSTAT-8	131	RED		RIGHT RELAY				
15	WHITE	P1-PIN 1	RIGHT FRONT SPARK-N	39	YELLOW	P2-PIN 5	LEFT OVEN THERMOSTAT-2	61	WHITE	P1-PIN 4	RIGHT OVEN DSI-LED 1				
16	WHITE	RIGHT REAR SPARK-N		40	WHITE	P2-PIN 4	LEFT OVEN LED-PIN 1(+)	62	WHITE	P1-PIN 2	RIGHT OVEN DSI-LED 2				
17	WHITE	RIGHT CENTER FRONT SPARK-N	LEFT FRONT SPARK-N	41	WHITE	P2-PIN 2	LEFT OVEN LED-PIN 2(-)	63	BLUE	RIGHT OVEN DSI-1	RIGHT BAKE VALVE				
18	WHITE	RIGHT CENTER REAR SPARK-N		42	BROWN	LEFT GRIDDLE THERMOSTAT-8	LEFT GRIDDLE DSI-10	64	WHITE/BLUE		RIGHT BAKE VALVE				
19	WHITE	LEFT REAR SPARK-N	P2-PIN 1	43	YELLOW	LEFT GRIDDLE THERMOSTAT-2	LEFT GRIDDLE DSI-6	65	WHITE/BLUE		RIGHT OVEN DSI-2				
20	WHITE	LEFT REAR SPARK-N		44	BLUE	LEFT GRIDDLE VALVE	LEFT GRIDDLE DSI-4	66	WHITE/BLUE		RIGHT BROIL VALVE				
21	WHITE	LEFT GRIDDLE DSI-4		45	WHITE/BLUE	LEFT GRIDDLE VALVE	LEFT GRIDDLE DSI-2	67	BLUE	RIGHT OVEN DSI-3	RIGHT BROIL VALVE				
22	WHITE	LEFT GRIDDLE DSI-4		46	WHITE	LEFT GRIDDLE LED-PIN 1(+)	LEFT GRIDDLE LED DSI-PIN 1(+)	132	VIOLET	RIGHT DOOR SWITCH	RIGHT RELAY				
				47	WHITE	LEFT GRIDDLE LED-PIN 2(-)	LEFT GRIDDLE LED DSI-PIN 2(-)	68	VIOLET	RIGHT RELAY	RIGHT COFF FAN				
				48	GREEN/YELLOW	LEFT GRIDDLE DSI-GND	CHASSIS	69	GREEN/YELLOW	RIGHT OVEN DSI-GND	CHASSIS				

[illegible]

OLF APPLIANCE, INC
48" RANGE
WIRING DIAGRAM
MODEL: GR484CG
PN 819816 REV B

(PTS 18556000)

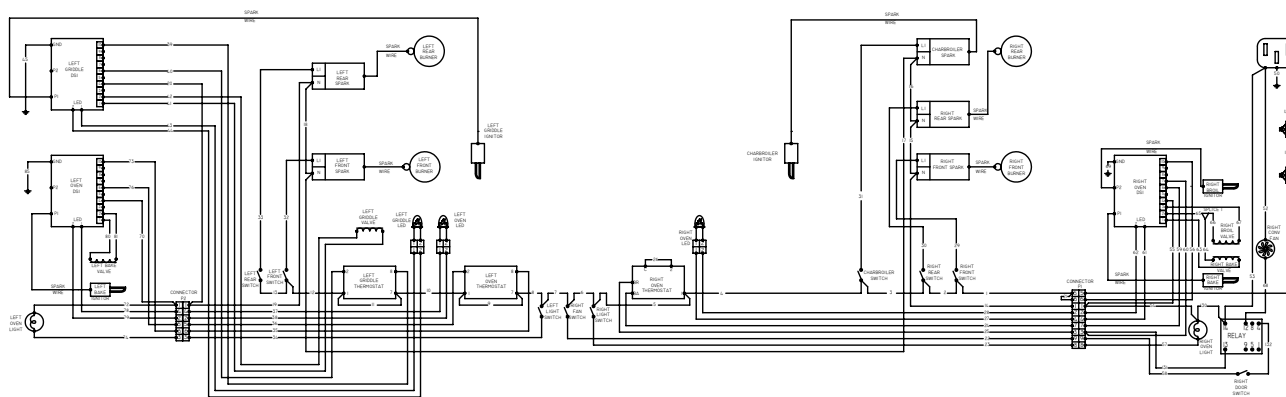
WIRE DIAGRAM

MODEL: GR484CG (SWS 18556000)

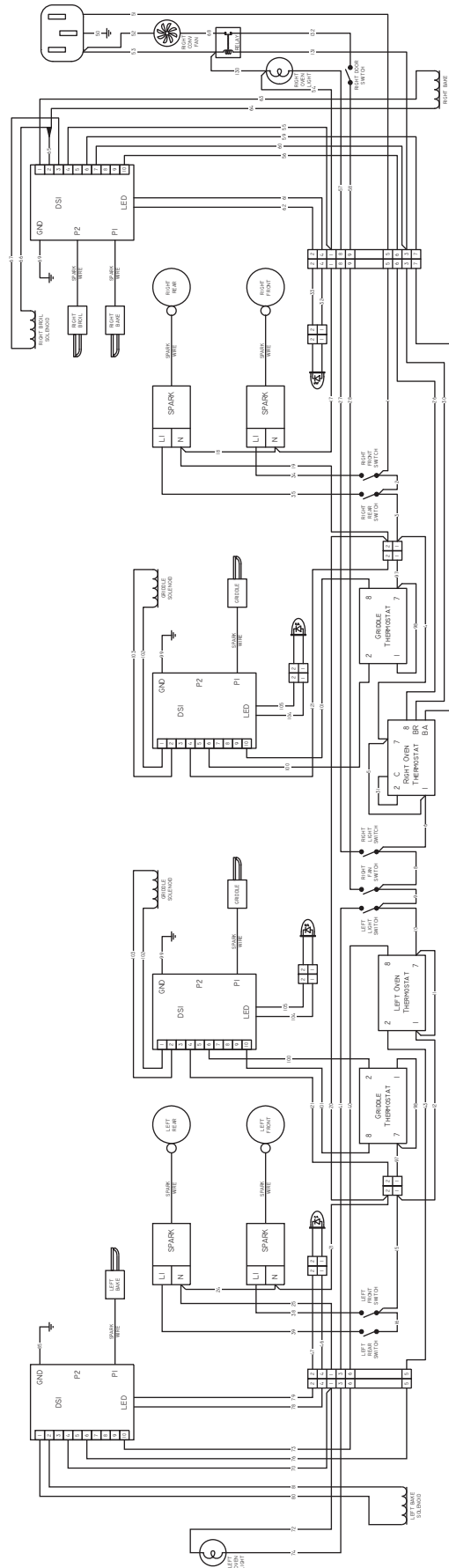
PART NUMBER 9038240 Rev. B

WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO
1	BROWN	P1-PIN 6	P1-PIN 5	22	VIOLET	P1-PIN 9	RIGHT FAN SWITCH	50	GREEN/YELLOW	POWER INLET	CHASSIS
2	BLACK	RIGHT FRONT SWITCH		23	ORANGE	P1-PIN 8	RIGHT LIGHT SWITCH	51	BLACK	POWER INLET	TCO 1
3	BLACK	RIGHT REAR SWITCH		24	YELLOW	P1-PIN 7	RIGHT OVEN THERMOSTAT-BA	52	BLACK	TCO 1	TCO 2
4	BLACK	CHARBROILER SWITCH		25	RED	P1-PIN 3	RIGHT OVEN THERMOSTAT-BR	53	BLACK	TCO 2	P1-PIN 5
5	BLACK	RIGHT OVEN THERMOSTAT-1		26	WHITE/BROWN	RIGHT OVEN THERMOSTAT-2	RIGHT OVEN THERMOSTAT-C	54	WHITE	RIGHT COV FAN	POWER INLET
6	BLACK	RIGHT LIGHT SWITCH		27	WHITE	P1-PIN 4	RIGHT OVEN LED-PIN (4)	55	WHITE	RIGHT RELAY	
7	BLACK	LEFT LIGHT SWITCH		28	WHITE	P1-PIN 2	RIGHT OVEN LED-PIN (2)	56	WHITE		RIGHT OVEN LIGHT
8	BLACK	LEFT OVEN THERMOSTAT-1		29	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK-L1	57	WHITE	P1-PIN 1	RIGHT OVEN DS1-4
9	BLACK	LEFT OVEN THERMOSTAT-2		30	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK-L1	58	BROWN	P1-PIN 6	RIGHT OVEN DS1-10
10	BLACK	LEFT OVEN THERMOSTAT-3		31	VIOLET/BLACK	CHARBROILER SWITCH	CHARBROILER SPARK-L1	59	ORANGE	P1-PIN 8	RIGHT OVEN DS1-7
11	BLACK	LEFT OVEN THERMOSTAT-4		32	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK-L1	60	RED	P1-PIN 3	RIGHT RELAY
12	BLACK	LEFT OVEN THERMOSTAT-5		33	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK-L1	61	WHITE	P1-PIN 4	DS1-LED 1
13	BLACK	LEFT REAR SWITCH		34	ORANGE	P2-PIN 3	LEFT LIGHT SWITCH	62	WHITE	P1-PIN 2	RIGHT OVEN DS1-LED 2
14	WHITE	P1-PIN 1	RIGHT FRONT SPARK-N	35	BROWN	P2-PIN 6	LEFT OVEN THERMOSTAT-8	63	BLUE	RIGHT OVEN DS1-1	RIGHT BAKE VALVE
15	WHITE	RIGHT REAR SPARK-N	CHARBROILER SPARK-N	36	YELLOW	P2-PIN 5	LEFT OVEN THERMOSTAT-2	64	WHITE/BLUE		RIGHT BAKE VALVE
16	WHITE	LEFT FRONT SPARK-N		37	WHITE	P2-PIN 4	LEFT OVEN LED-PIN (4)	65	WHITE/BLUE	SPLICE 1	RIGHT OVEN DS1-2
17	WHITE	LEFT REAR SPARK-N		38	WHITE	P2-PIN 2	LEFT OVEN LED-PIN (2)	66	WHITE/BLUE		RIGHT BROIL VALVE
18	WHITE	LEFT OVEN THERMOSTAT-6		39	BROWN	LEFT GRIDDLE THERMOSTAT-8	LEFT GRIDDLE DS1-10	67	BLUE	RIGHT OVEN DS1-5	RIGHT BROIL VALVE
19	WHITE	LEFT OVEN THERMOSTAT-7		40	YELLOW	LEFT GRIDDLE THERMOSTAT-2	LEFT GRIDDLE DS1-6	68	VIOLET	RIGHT DOOR SWITCH	RIGHT RELAY
20	WHITE	P2-PIN 1	LEFT GRIDDLE DS1-4	41	BLUE	LEFT GRIDDLE SOLENOID	LEFT GRIDDLE DS1-1	69	GREEN/YELLOW	RIGHT RELAY	RIGHT COV FAN
				42	WHITE/BLUE	LEFT GRIDDLE SOLENOID	LEFT GRIDDLE DS1-2				CHASSIS
				43	WHITE	LEFT GRIDDLE LED-PIN (4)	LEFT GRIDDLE LED DS1-PIN (4)				
				44	WHITE	LEFT GRIDDLE LED-PIN (2)	LEFT GRIDDLE LED DS1-PIN (2)				
				45	GREEN/YELLOW	LEFT GRIDDLE DS1-GND	CHASSIS				



WOLF APPLIANCE, INC
48" RANGE
WIRING DIAGRAM
MODEL: GR484DG
PN 819816 REV B

(PTS 18556000)

[illegible]

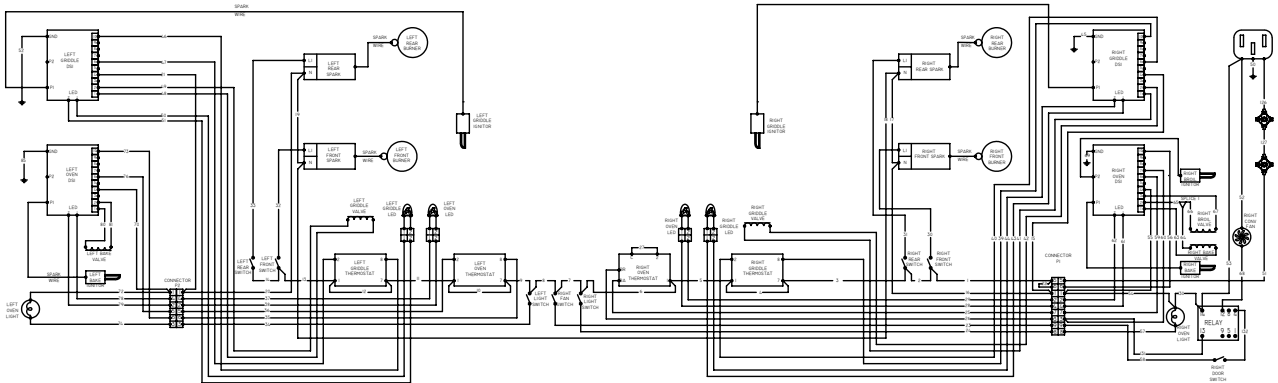
WIRE DIAGRAM

MODEL: GR484DG (SWS 18556000)

PART NUMBER 9038240 Rev. B

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.

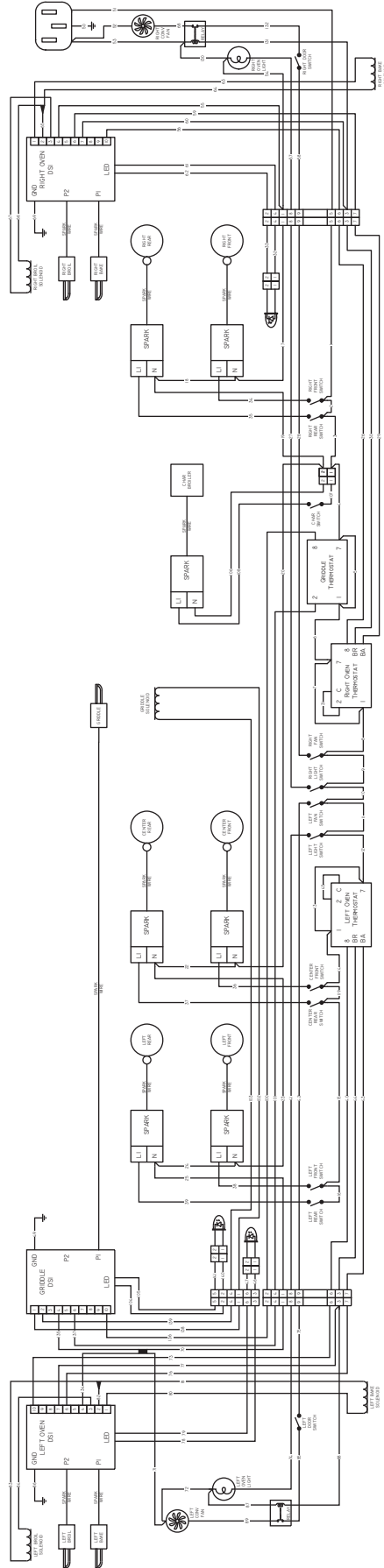


WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO	WIRE	COLOR	FROM	TO
22	BROWN	P1-PIN 6	P1-PIN 5	27	WHITE/BROWN	RIGHT OVEN THERMOSTAT-2	RIGHT OVEN THERMOSTAT-C	50	GREEN/YELLOW	POWER INLET	CHASSIS	70	WHITE	LEFT OVEN DSI-4	P2-PIN 1
1	BLACK	RIGHT FRONT SWITCH	RIGHT REAR SWITCH	28	WHITE	P1-PIN 4	RIGHT OVEN LED-PIN (4)	126	BLACK	POWER INLET	TCO 1	72	WHITE	LEFT LIGHT	
2	BLACK	RIGHT FRONT SWITCH	RIGHT REAR SWITCH	29	WHITE	P1-PIN 2	RIGHT OVEN LED-PIN 2(-)	127	BLACK	TCO 1	TCO2	73	BROWN	P2-PIN 6	LEFT OVEN DSI-10
3	BLACK	RIGHT GRIDDLE THERMOSTAT-7	RIGHT GRIDDLE THERMOSTAT-1	30	ORANGE/BLACK	RIGHT FRONT SWITCH	RIGHT FRONT SPARK	51	BLACK	TCO2	P1-PIN 5	74	ORANGE	P2-PIN 3	LEFT OVEN LIGHT
4	BLACK	RIGHT OVEN THERMOSTAT-7	RIGHT LIGHT SWITCH	31	RED/BLACK	RIGHT REAR SWITCH	RIGHT REAR SPARK	52	WHITE	RIGHT CONV FAN	POWER INLET	76	YELLOW	P2-PIN 5	LEFT OVEN DSI-6
5	BLACK	RIGHT OVEN THERMOSTAT-1	LEFT LIGHT SWITCH	32	ORANGE/BLACK	LEFT FRONT SWITCH	LEFT FRONT SPARK	53	WHITE	RIGHT RELAY	RIGHT OVEN LIGHT	78	WHITE	P2-PIN 4	LEFT OVEN DSI-LED 1
6	BLACK	RIGHT FAN SWITCH	LEFT LIGHT SWITCH	33	RED/BLACK	LEFT REAR SWITCH	LEFT REAR SPARK	54	WHITE	P1-PIN 1	RIGHT OVEN DSI-4	79	WHITE	P2-PIN 2	LEFT OVEN DSI-LED 2
7	BLACK	LEFT OVEN THERMOSTAT-7	LEFT OVEN THERMOSTAT-1	34	ORANGE	P2-PIN 5	LEFT LIGHT SWITCH	55	WHITE	P1-PIN 1	RIGHT OVEN DSI-4	80	BLUE	LEFT OVEN DSI-1	LEFT BAKE VALVE
8	BLACK	LEFT OVEN THERMOSTAT-1	LEFT GRIDDLE THERMOSTAT-1	35	BROWN	P2-PIN 6	LEFT OVEN THERMOSTAT-2	56	BROWN	P1-PIN 6	RIGHT OVEN DSI-10	81	WHITE/BLUE	LEFT OVEN DSI-2	LEFT BAKE VALVE
9	BLACK	LEFT FRONT SWITCH	LEFT REAR SWITCH	36	YELLOW	P2-PIN 5	LEFT OVEN LED-PIN (4)	57	ORANGE	P1-PIN 8	RIGHT OVEN LIGHT	85	GREEN/YELLOW	LEFT OVEN DSI-GND	CHASSIS
10	BLACK	LEFT GRIDDLE THERMOSTAT-7	RIGHT GRIDDLE THERMOSTAT-1	37	WHITE	P2-PIN 4	LEFT OVEN LED-PIN (4)	58	VIOLET	P1-PIN 9	RIGHT DOOR SWITCH				
11	BLACK	LEFT GRIDDLE THERMOSTAT-1	RIGHT GRIDDLE THERMOSTAT-1	38	WHITE	P2-PIN 2	LEFT OVEN LED-PIN 2(-)	59	YELLOW	P1-PIN 7	RIGHT OVEN DSI-6				
12	BLACK	LEFT FRONT SWITCH	LEFT REAR SWITCH	39	BROWN	RIGHT GRIDDLE THERMOSTAT-8	RIGHT GRIDDLE DSI-10	60	RED	P1-PIN 3	RIGHT OVEN DSI-7				
13	BLACK	LEFT FRONT SWITCH	RIGHT GRIDDLE DSI-4	40	YELLOW	RIGHT GRIDDLE THERMOSTAT-2	RIGHT GRIDDLE DSI-6	131	RED	P1-PIN 3	RIGHT RELAY				
14	BLACK	LEFT REAR SWITCH	RIGHT GRIDDLE DSI-4	41	BLUE	RIGHT GRIDDLE SOLENOID	RIGHT GRIDDLE DSI-1	61	WHITE	P1-PIN 4	DSI-LED 1				
15	WHITE	P1-PIN 1	RIGHT FRONT SPARK-N	42	WHITE/BLUE	RIGHT GRIDDLE SOLENOID	RIGHT GRIDDLE DSI-10	62	WHITE	P1-PIN 2	RIGHT OVEN DSI-LED 2				
16	WHITE	RIGHT REAR SPARK-N	LEFT FRONT SPARK-N	43	WHITE	RIGHT GRIDDLE LED-PIN (4)	RIGHT GRIDDLE LED DSI-PIN (4)	63	BLUE	RIGHT OVEN DSI-1	RIGHT BAKE VALVE				
17	WHITE	RIGHT REAR SPARK-N	LEFT FRONT SPARK-N	44	WHITE	RIGHT GRIDDLE LED-PIN 2(-)	RIGHT GRIDDLE LED DSI-PIN 2(-)	64	WHITE/BLUE		RIGHT BAKE VALVE				
18	WHITE	LEFT GRIDDLE DSI-4	P2-PIN 1	45	GREEN/YELLOW	RIGHT GRIDDLE DSI-GND	CHASSIS	65	WHITE/BLUE		RIGHT OVEN DSI-2				
19	WHITE	LEFT GRIDDLE DSI-4	P2-PIN 1	46	BROWN	LEFT GRIDDLE THERMOSTAT-8	LEFT GRIDDLE DSI-10	66	WHITE/BLUE		RIGHT BROIL VALVE				
20	WHITE	LEFT GRIDDLE DSI-4	P2-PIN 1	47	YELLOW	LEFT GRIDDLE THERMOSTAT-2	LEFT GRIDDLE DSI-6	67	BLUE	RIGHT OVEN DSI-5	RIGHT BROIL VALVE				
21	WHITE	LEFT GRIDDLE DSI-4	P2-PIN 1	48	BLUE	LEFT GRIDDLE SOLENOID	LEFT GRIDDLE DSI-1	132	VIOLET	RIGHT DOOR SWITCH	RIGHT RELAY				
23	VIOLET	P1-PIN 9	RIGHT FAN SWITCH	49	WHITE/BLUE	LEFT GRIDDLE LED-PIN (4)	LEFT GRIDDLE LED DSI-PIN (4)	68	VIOLET	RIGHT RELAY	RIGHT FAN				
24	ORANGE	P1-PIN 8	RIGHT LIGHT SWITCH	50	WHITE	LEFT GRIDDLE LED-PIN (4)	LEFT GRIDDLE LED DSI-PIN (4)	69	GREEN/YELLOW	RIGHT OVEN DSI-GND	CHASSIS				
25	YELLOW	P1-PIN 7	RIGHT OVEN THERMOSTAT-BA	51	WHITE	LEFT GRIDDLE LED-PIN 2(-)	LEFT GRIDDLE LED DSI-PIN 2(-)								
26	RED	P1-PIN 3	RIGHT OVEN THERMOSTAT-BR	52	GREEN/YELLOW	LEFT GRIDDLE DSI-GND	CHASSIS								



Gas Range (GR) Series

Wiring Diagrams



WOLF APPLIANCE, INC.
60" RANGE
WIRING DIAGRAM
MODEL: GR606CG
PN 819817 REV B

(PTS 18556000)

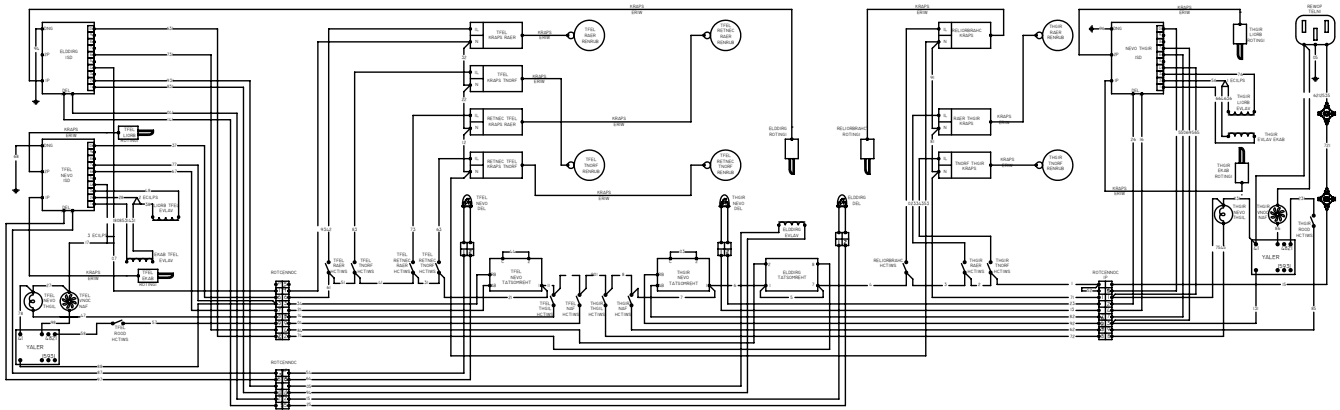
WIRE DIAGRAM

MODEL: GR606CG (SWS 18556000)

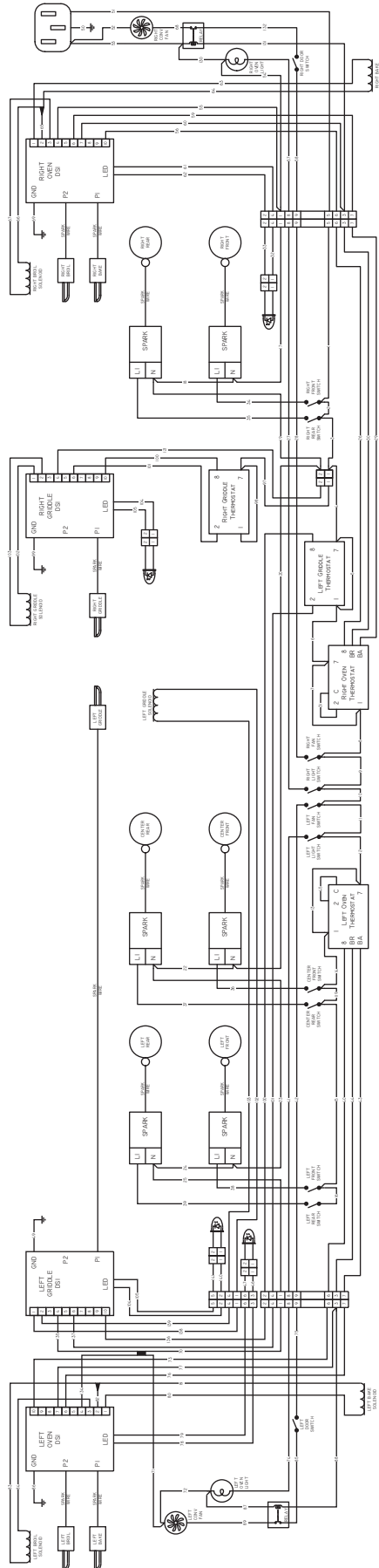
PART NUMBER 9038238 Rev. B

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



ELBAT ERW				ELBAT ERW				ELBAT ERW			
RO	CCERW	HORF	OT	ERW	ROLOC	HORF	OT	RO	CCERW	HORF	OT
52	NWORS	6 NP-IP	5 NP-IP	62	TELOV	9 NP-IP	HCTWS NAF THGR	05	WOLLEYNEERS	TELNI REWOP	SISAH
KCALB1	HCTWS TNORF THGR			72	EDNARD	8 NP-IP	HCTWS THGL THGR	621	KCALB	TELNI REWOP	1 OCT
KCALB2	HCTWS RELIOBRANC			82	WOLLEY	7 NP-IP	AB-TATSOPREHT THGR	721	KCALB	1 OCT	2 OCT
KCALB3	HCTWS RELIOBRANC			92	DER	3 NP-IP	RB-TATSOPREHT THGR	15	KCALB	2 OCT	5 NP-IP
KCALB4	HCTWS RELIOBRANC			03	NWORS/ETHW	2-TATSOPREHT THGR	C-TATSOPREHT THGR	25	ETHW	NAF VNOC THGR	
KCALB5	1-TATSOPREHT ELDOING			13	ETHW	4 NP-IP	3-1/2 NP-DEL NEVO THGR	35	ETHW	VALER THGR	TELNI REWOP
KCALB6	HCTWS NAF THGR			23	ETHW	2 NP-IP	3-1/2 NP-DEL NEVO THGR	031	ETHW		THGL NEVO THGR
KCALB7	HCTWS NAF THGR			33	KCALB/EDNARD	HCTWS TNORF THGR	6-KRAPS TNORF THGR	55	ETHW	1 NP-IP	THGL NEVO THGR
KCALB8	HCTWS NAF THGR			43	KCALB/EDNARD	HCTWS TNORF THGR	6-KRAPS RAER THGR	65	ETHW	6 NP-IP	6-1/2 NP-NEVO THGR
KCALB9	HCTWS NAF THGR			53	KCALB/EDNARD	HCTWS TNORF THGR	6-KRAPS RAER THGR	75	EDNARD	8 NP-IP	THGL NEVO THGR
KCALB10	HCTWS NAF THGR			63	KCALB/EDNARD	HCTWS TNORF THGR	6-KRAPS RAER THGR	85	TELOV	9 NP-IP	HCTWS ROOD THGR
KCALB11	HCTWS NAF THGR			73	KCALB/EDNARD	HCTWS TNORF THGR	6-KRAPS RAER THGR	95	WOLLEY	7 NP-IP	6-1/2 NP-NEVO THGR
KCALB12	HCTWS NAF THGR			83	KCALB/EDNARD	HCTWS TNORF THGR	6-KRAPS RAER THGR	04	DER	3 NP-IP	7-1/2 NP-NEVO THGR
KCALB13	HCTWS NAF THGR			93	KCALB/EDNARD	HCTWS TNORF THGR	6-KRAPS RAER THGR	131	DER		VALER THGR
KCALB14	HCTWS NAF THGR			04	TELOV	9 NP-IP	HCTWS NAF THGR	16	ETHW	6 NP-IP	1 DEL-1/2 NP-NEVO THGR
KCALB15	HCTWS NAF THGR			14	EDNARD	8 NP-IP	HCTWS THGL THGR	26	ETHW	2 NP-IP	2 DEL-1/2 NP-NEVO THGR
KCALB16	HCTWS NAF THGR			24	WOLLEY	7 NP-IP	AB-TATSOPREHT NEVO THGR	36	EULB	1-1/2 NP-NEVO THGR	EVLAV EKAB THGR
KCALB17	HCTWS NAF THGR			34	DER	3 NP-IP	RB-TATSOPREHT NEVO THGR	46	EULB/ETHW6		EVLAV EKAB THGR
KCALB18	HCTWS NAF THGR			44	ETHW	5 NP-6P	3-1/2 NP-DEL NEVO THGR	56	EULB/ETHW	1 ECLPS	2-1/2 NP-NEVO THGR
KCALB19	HCTWS NAF THGR			54	ETHW	5 NP-6P	3-1/2 NP-DEL NEVO THGR	66	EULB/ETHW	3-1/2 NP-NEVO THGR	EVLAV LIORB THGR
KCALB20	HCTWS NAF THGR			64	WOLLEY	4 NP-IP	2-TATSOPREHT ELDOING	76	EULB	HCTWS ROOD THGR	VALER THGR
KCALB21	HCTWS NAF THGR			74	EULB	1 NP-6P	EVLAV ELDOING	86	TELOV	VALER THGR	NAF VNOC THGR
KCALB22	HCTWS NAF THGR			84	EULB/ETHW	4 NP-6P	EVLAV ELDOING	96	WOLLEYNEERS	DNG-1/2 NP-NEVO THGR	SISAH
KCALB23	HCTWS NAF THGR			94	ETHW	2 NP-6P	3-1/2 NP-DEL NEVO THGR				
KCALB24	HCTWS NAF THGR			05	ETHW	5 NP-6P	3-1/2 NP-DEL NEVO THGR				
KCALB25	HCTWS NAF THGR			15	ETHW	5 NP-6P	3-1/2 NP-DEL NEVO THGR				
KCALB26	HCTWS NAF THGR			25	ETHW	5 NP-6P	3-1/2 NP-DEL NEVO THGR				

[illegible]

WOLF APPLIANCE, INC
60" RANGE
WIRING DIAGRAM
MODEL: GR606DG
PN 819817 REV B

(PTS 18556000)

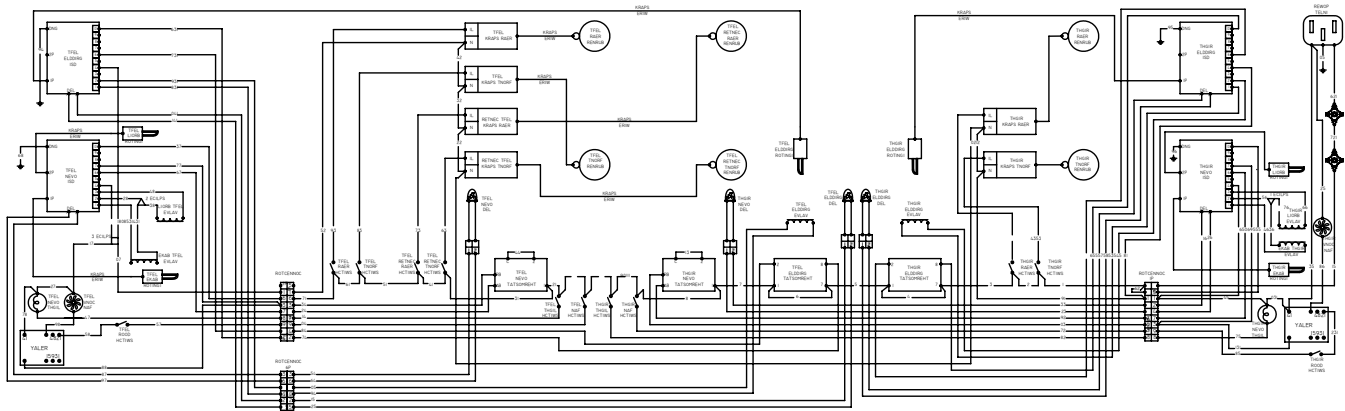
WIRE DIAGRAM

MODEL: GR606DG (SWS 18556000)

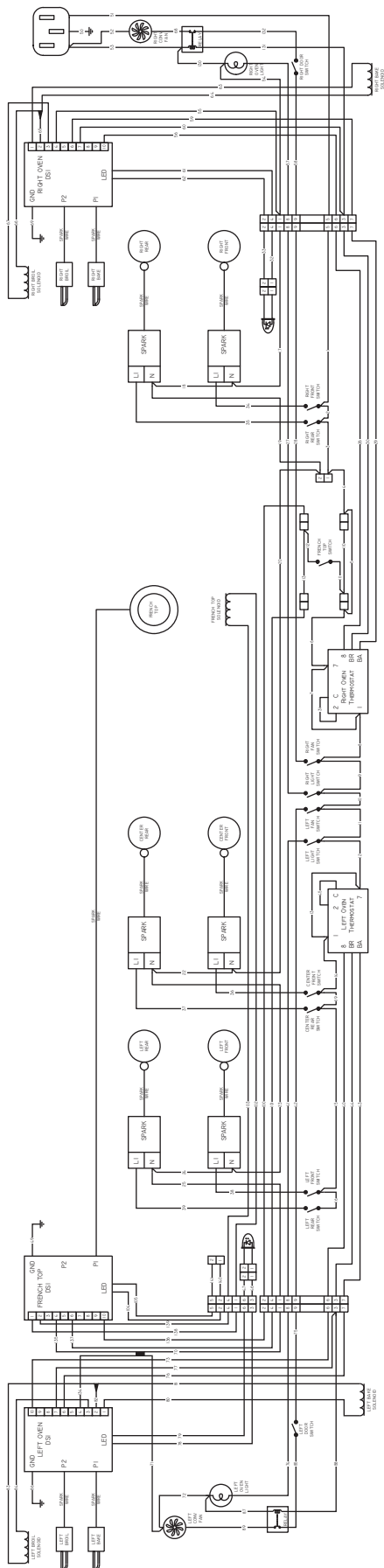
PART NUMBER 9038238 Rev. B

WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



WIRE TABLE			
DRW	ROLOC	MOBP	OT
52	NWOB	6 NIP-IP	5 NIP-IP
KCALB	HCTWS TNORF THGR		HCTWS RAER THGR
KCALB2			
KCALB3	7-TATSOPREHT ELDORG THGR		
KCALB4			
KCALB5	7-TATSOPREHT ELDORG TFEF		
KCALB6			
KCALB7	7-TATSOPREHT NEVO THGR		
KCALB8			
KCALB9	HCTWS THGL THGR		
KCALB10			
KCALB11	HCTWS NAF TFEF		
KCALB12			
KCALB13	HCTWS TNORF RETNEC TFEF		
KCALB14			
KCALB15	HCTWS TNORF TFEF		
KCALB16			
71	KCALB	6 NIP-IP	HCTWS RAER TFEF
ETHW1			
ETHW2			
ETHW3			
ETHW4			
ETHW5			
ETHW6			
ETHW7			
ETHW8			
ETHW9			
ETHW10			
ETHW11			
ETHW12			
ETHW13			
ETHW14			
ETHW15			
ETHW16			
ETHW17			
ETHW18			
ETHW19			
ETHW20			
ETHW21			
ETHW22			
ETHW23			
ETHW24			
ETHW25			
ETHW26			
ETHW27			
ETHW28			
ETHW29			
ETHW30			
ETHW31			
ETHW32			
ETHW33			
ETHW34			
ETHW35			
ETHW36			
ETHW37			
ETHW38			
ETHW39			
ETHW40			
ETHW41			
ETHW42			
ETHW43			
ETHW44			
ETHW45			
ETHW46			
ETHW47			
ETHW48			
ETHW49			
ETHW50			
ETHW51			
ETHW52			
ETHW53			
ETHW54			
ETHW55			
ETHW56			
ETHW57			
ETHW58			
ETHW59			
ETHW60			
ETHW61			
ETHW62			
ETHW63			
ETHW64			
ETHW65			
ETHW66			
ETHW67			
ETHW68			
ETHW69			
ETHW70			
ETHW71			
ETHW72			
ETHW73			
ETHW74			
ETHW75			
ETHW76			
ETHW77			
ETHW78			
ETHW79			
ETHW80			
ETHW81			
ETHW82			
ETHW83			
ETHW84			
ETHW85			
ETHW86			
ETHW87			
ETHW88			
ETHW89			
ETHW90			
ETHW91			
ETHW92			
ETHW93			
ETHW94			
ETHW95			
ETHW96			
ETHW97			
ETHW98			
ETHW99			
ETHW100			



FROM		TO		WIRABLE				FROM		TO	
WIRE COLOR		WIRE COLOR		WIRE COLOR		WIRE COLOR		WIRE COLOR		WIRE COLOR	
1 BLACK	RIGHT FRONT AXNB	26 BROWN	R THERMOSTAT-B	46 WHITE	PN-3	61 WHITE	P14	78 WHITE	PN-3	102 BLUE	RIGHT OVEN DS1-L-1
2 BLACK	RIGHT FRONT AXNB	27 BROWN	R THERMOSTAT-B	47 WHITE	PN-3	62 WHITE	P14	79 WHITE	PN-3	103 BLUE	RIGHT OVEN DS1-L-2
3 BLACK	RIGHT FRONT AXNB	28 BROWN	R THERMOSTAT-B	48 WHITE	PN-3	63 WHITE	P14	80 WHITE	PN-3	104 BLUE	RIGHT OVEN DS1-L-3
4 BLACK	RIGHT FRONT AXNB	29 BROWN	R THERMOSTAT-B	49 WHITE	PN-3	64 WHITE	PN-3	81 WHITE	PN-3	105 BLUE	RIGHT OVEN DS1-L-4
5 BLACK	RIGHT FRONT AXNB	30 BROWN	R THERMOSTAT-B	50 WHITE	PN-3	65 WHITE	PN-3	82 WHITE	PN-3	106 BLUE	RIGHT OVEN DS1-L-5
6 BLACK	RIGHT FRONT AXNB	31 BROWN	R THERMOSTAT-B	51 WHITE	PN-3	66 WHITE	PN-3	83 WHITE	PN-3	107 BLUE	RIGHT OVEN DS1-L-6
7 BLACK	RIGHT FRONT AXNB	32 BROWN	R THERMOSTAT-B	52 WHITE	PN-3	67 WHITE	PN-3	84 WHITE	PN-3	108 BLUE	RIGHT OVEN DS1-L-7
8 BLACK	RIGHT FRONT AXNB	33 BROWN	R THERMOSTAT-B	53 WHITE	PN-3	68 WHITE	PN-3	85 VIOLET	DOOR SWITCH	109 BLUE	RIGHT OVEN DS1-L-8
9 BLACK	RIGHT FRONT AXNB	34 BROWN	R THERMOSTAT-B	54 WHITE	PN-3	69 GRN/VLT	POWER INLET	86 VIOLET	DOOR SWITCH	110 BLUE	RIGHT OVEN DS1-L-9
10 BLACK	RIGHT FRONT AXNB	35 BROWN	R THERMOSTAT-B	55 WHITE	PN-3	70 GRN/VLT	POWER INLET	87 VIOLET	DOOR SWITCH	111 BLUE	RIGHT OVEN DS1-L-10
11 BLACK	RIGHT FRONT AXNB	36 BROWN	R THERMOSTAT-B	56 BROWN	PN-1	71 GRN/VLT	POWER INLET	88 VIOLET	DOOR SWITCH	112 BROWN	RIGHT OVEN DS1-L-11
12 BLACK	RIGHT FRONT AXNB	37 RED/BLK	R THERMOSTAT-B	57 ORANGE	PN-1	72 WHITE	RIGHT OVEN DS1-L-1	89 VIOLET	DOOR SWITCH	113 BROWN	RIGHT OVEN DS1-L-12
13 BLACK	RIGHT FRONT AXNB	38 RED/BLK	R THERMOSTAT-B	58 ORANGE	PN-1	73 BROWN	RIGHT OVEN DS1-L-2	90 VIOLET	DOOR SWITCH	114 BROWN	RIGHT OVEN DS1-L-13
14 BLACK	RIGHT FRONT AXNB	39 RED/BLK	R THERMOSTAT-B	59 ORANGE	PN-1	74 BROWN	RIGHT OVEN DS1-L-3	91 VIOLET	DOOR SWITCH	115 BROWN	RIGHT OVEN DS1-L-14
15 BLACK	RIGHT FRONT AXNB	40 ORANGE	R THERMOSTAT-B	60 RED	PN-1	75 BROWN	RIGHT OVEN DS1-L-4	92 VIOLET	DOOR SWITCH	116 BROWN	RIGHT OVEN DS1-L-15
16 BLACK	RIGHT FRONT AXNB	41 ORANGE	R THERMOSTAT-B	61 RED	PN-1	76 YELLOW	RIGHT OVEN DS1-L-5	93 VIOLET	DOOR SWITCH	117 BROWN	RIGHT OVEN DS1-L-16
17 BLACK	RIGHT FRONT AXNB	42 VIOLET	R THERMOSTAT-B	62 RED	PN-1	77 YELLOW	RIGHT OVEN DS1-L-6	94 VIOLET	DOOR SWITCH	118 BROWN	RIGHT OVEN DS1-L-17
18 BLACK	RIGHT FRONT AXNB	43 VIOLET	R THERMOSTAT-B	63 RED	PN-1	78 YELLOW	RIGHT OVEN DS1-L-7	95 VIOLET	DOOR SWITCH	119 BROWN	RIGHT OVEN DS1-L-18
19 WHITE	RIGHT FRONT AXNB	44 VIOLET	R THERMOSTAT-B	64 RED	PN-1	79 YELLOW	RIGHT OVEN DS1-L-8	96 VIOLET	DOOR SWITCH	120 BROWN	RIGHT OVEN DS1-L-19
20 WHITE	RIGHT FRONT AXNB	45 WHIT/GRN	R THERMOSTAT-B	65 WHIT/GRN	PN-1	80 RED	RIGHT RELAY	97 VIOLET	DOOR SWITCH	121 BROWN	RIGHT OVEN DS1-L-20
21 WHITE	RIGHT FRONT AXNB	46 WHIT/GRN	R THERMOSTAT-B	66 WHIT/GRN	PN-1	81 RED	RIGHT RELAY	98 VIOLET	DOOR SWITCH	122 BROWN	RIGHT OVEN DS1-L-21
22 WHITE	RIGHT FRONT AXNB	47 WHIT/GRN	R THERMOSTAT-B	67 WHIT/GRN	PN-1	82 RED	RIGHT RELAY	99 VIOLET	DOOR SWITCH	123 BROWN	RIGHT OVEN DS1-L-22
23 WHITE	RIGHT FRONT AXNB	48 WHIT/GRN	R THERMOSTAT-B	68 WHIT/GRN	PN-1	83 RED	RIGHT RELAY	100 VIOLET	DOOR SWITCH	124 BROWN	RIGHT OVEN DS1-L-23
24 WHITE	RIGHT FRONT AXNB	49 WHIT/GRN	R THERMOSTAT-B	69 WHIT/GRN	PN-1	84 RED	RIGHT RELAY	101 VIOLET	DOOR SWITCH	125 BROWN	RIGHT OVEN DS1-L-24
25 WHITE	RIGHT FRONT AXNB	50 WHIT/GRN	R THERMOSTAT-B	70 WHIT/GRN	PN-1	85 RED	RIGHT RELAY	102 VIOLET	DOOR SWITCH	126 BROWN	RIGHT OVEN DS1-L-25
26 WHITE	RIGHT FRONT AXNB	51 WHIT/GRN	R THERMOSTAT-B	71 WHIT/GRN	PN-1	86 RED	RIGHT RELAY	103 VIOLET	DOOR SWITCH	127 BROWN	RIGHT OVEN DS1-L-26
27 WHITE	RIGHT FRONT AXNB	52 WHIT/GRN	R THERMOSTAT-B	72 WHIT/GRN	PN-1	87 RED	RIGHT RELAY	104 VIOLET	DOOR SWITCH	128 BROWN	RIGHT OVEN DS1-L-27
28 WHITE	RIGHT FRONT AXNB	53 WHIT/GRN	R THERMOSTAT-B	73 WHIT/GRN	PN-1	88 RED	RIGHT RELAY	105 VIOLET	DOOR SWITCH	129 BROWN	RIGHT OVEN DS1-L-28
29 WHITE	RIGHT FRONT AXNB	54 WHIT/GRN	R THERMOSTAT-B	74 WHIT/GRN	PN-1	89 RED	RIGHT RELAY	106 VIOLET	DOOR SWITCH	130 BROWN	RIGHT OVEN DS1-L-29
30 WHITE	RIGHT FRONT AXNB	55 WHIT/GRN	R THERMOSTAT-B	75 WHIT/GRN	PN-1	90 RED	RIGHT RELAY	107 VIOLET	DOOR SWITCH	131 BROWN	RIGHT OVEN DS1-L-30
31 WHITE	RIGHT FRONT AXNB	56 WHIT/GRN	R THERMOSTAT-B	76 WHIT/GRN	PN-1	91 RED	RIGHT RELAY	108 VIOLET	DOOR SWITCH	132 BROWN	RIGHT OVEN DS1-L-31
32 WHITE	RIGHT FRONT AXNB	57 WHIT/GRN	R THERMOSTAT-B	77 WHIT/GRN	PN-1	92 RED	RIGHT RELAY	109 VIOLET	DOOR SWITCH	133 BROWN	RIGHT OVEN DS1-L-32
33 WHITE	RIGHT FRONT AXNB	58 WHIT/GRN	R THERMOSTAT-B	78 WHIT/GRN	PN-1	93 RED	RIGHT RELAY	110 VIOLET	DOOR SWITCH	134 BROWN	RIGHT OVEN DS1-L-33
34 WHITE	RIGHT FRONT AXNB	59 WHIT/GRN	R THERMOSTAT-B	79 WHIT/GRN	PN-1	94 RED	RIGHT RELAY	111 VIOLET	DOOR SWITCH	135 BROWN	RIGHT OVEN DS1-L-34
35 WHITE	RIGHT FRONT AXNB	60 WHIT/GRN	R THERMOSTAT-B	80 WHIT/GRN	PN-1	95 RED	RIGHT RELAY	112 VIOLET	DOOR SWITCH	136 BROWN	RIGHT OVEN DS1-L-35
36 WHITE	RIGHT FRONT AXNB	61 WHIT/GRN	R THERMOSTAT-B	81 WHIT/GRN	PN-1	96 RED	RIGHT RELAY	113 VIOLET	DOOR SWITCH	137 BROWN	RIGHT OVEN DS1-L-36
37 WHITE	RIGHT FRONT AXNB	62 WHIT/GRN	R THERMOSTAT-B	82 WHIT/GRN	PN-1	97 RED	RIGHT RELAY	114 VIOLET	DOOR SWITCH	138 BROWN	RIGHT OVEN DS1-L-37
38 WHITE	RIGHT FRONT AXNB	63 WHIT/GRN	R THERMOSTAT-B	83 WHIT/GRN	PN-1	98 RED	RIGHT RELAY	115 VIOLET	DOOR SWITCH	139 BROWN	RIGHT OVEN DS1-L-38
39 WHITE	RIGHT FRONT AXNB	64 WHIT/GRN	R THERMOSTAT-B	84 WHIT/GRN	PN-1	99 RED	RIGHT RELAY	116 VIOLET	DOOR SWITCH	140 BROWN	RIGHT OVEN DS1-L-39
40 WHITE	RIGHT FRONT AXNB	65 WHIT/GRN	R THERMOSTAT-B	85 WHIT/GRN	PN-1	100 RED	RIGHT RELAY	117 VIOLET	DOOR SWITCH	141 BROWN	RIGHT OVEN DS1-L-40
41 WHITE	RIGHT FRONT AXNB	66 WHIT/GRN	R THERMOSTAT-B	86 WHIT/GRN	PN-1	101 RED	RIGHT RELAY	118 VIOLET	DOOR SWITCH	142 BROWN	RIGHT OVEN DS1-L-41
42 WHITE	RIGHT FRONT AXNB	67 WHIT/GRN	R THERMOSTAT-B	87 WHIT/GRN	PN-1	102 RED	RIGHT RELAY	119 VIOLET	DOOR SWITCH	143 BROWN	RIGHT OVEN DS1-L-42
43 WHITE	RIGHT FRONT AXNB	68 WHIT/GRN	R THERMOSTAT-B	88 WHIT/GRN	PN-1	103 RED	RIGHT RELAY	120 VIOLET	DOOR SWITCH	144 BROWN	RIGHT OVEN DS1-L-43
44 WHITE	RIGHT FRONT AXNB	69 WHIT/GRN	R THERMOSTAT-B	89 WHIT/GRN	PN-1	104 RED	RIGHT RELAY	121 VIOLET	DOOR SWITCH	145 BROWN	RIGHT OVEN DS1-L-44
45 WHITE	RIGHT FRONT AXNB	70 WHIT/GRN	R THERMOSTAT-B	90 WHIT/GRN	PN-1	105 RED	RIGHT RELAY	122 VIOLET	DOOR SWITCH	146 BROWN	RIGHT OVEN DS1-L-45
46 WHITE	RIGHT FRONT AXNB	71 WHIT/GRN	R THERMOSTAT-B	91 WHIT/GRN	PN-1	106 RED	RIGHT RELAY	123 VIOLET	DOOR SWITCH	147 BROWN	RIGHT OVEN DS1-L-46
47 WHITE	RIGHT FRONT AXNB	72 WHIT/GRN	R THERMOSTAT-B	92 WHIT/GRN	PN-1	107 RED	RIGHT RELAY	124 VIOLET	DOOR SWITCH	148 BROWN	RIGHT OVEN DS1-L-47
48 WHITE	RIGHT FRONT AXNB	73 WHIT/GRN	R THERMOSTAT-B	93 WHIT/GRN	PN-1	108 RED	RIGHT RELAY	125 VIOLET	DOOR SWITCH	149 BROWN	RIGHT OVEN DS1-L-48
49 WHITE	RIGHT FRONT AXNB	74 WHIT/GRN	R THERMOSTAT-B	94 WHIT/GRN	PN-1	109 RED	RIGHT RELAY	126 VIOLET	DOOR SWITCH	150 BROWN	RIGHT OVEN DS1-L-49
50 WHITE	RIGHT FRONT AXNB	75 WHIT/GRN	R THERMOSTAT-B	95 WHIT/GRN	PN-1	110 RED	RIGHT RELAY	127 VIOLET	DOOR SWITCH	151 BROWN	RIGHT OVEN DS1-L-50
51 WHITE	RIGHT FRONT AXNB	76 WHIT/GRN	R THERMOSTAT-B	96 WHIT/GRN	PN-1	111 RED	RIGHT RELAY	128 VIOLET	DOOR SWITCH	152 BROWN	RIGHT OVEN DS1-L-51
52 WHITE	RIGHT FRONT AXNB	77 WHIT/GRN	R THERMOSTAT-B	97 WHIT/GRN	PN-1	112 RED	RIGHT RELAY	129 VIOLET	DOOR SWITCH	153 BROWN	RIGHT OVEN DS1-L-52
53 WHITE	RIGHT FRONT AXNB	78 WHIT/GRN	R THERMOSTAT-B	98 WHIT/GRN	PN-1	113 RED	RIGHT RELAY	130 VIOLET	DOOR SWITCH	154 BROWN	RIGHT OVEN DS1-L-53
54 WHITE	RIGHT FRONT AXNB	79 WHIT/GRN	R THERMOSTAT-B	99 WHIT/GRN	PN-1	114 RED	RIGHT RELAY	131 VIOLET	DOOR SWITCH	155 BROWN	RIGHT OVEN DS1-L-54
55 WHITE	RIGHT FRONT AXNB	80 WHIT/GRN	R THERMOSTAT-B	100 WHIT/GRN	PN-1	115 RED	RIGHT RELAY	132 VIOLET	DOOR SWITCH	156 BROWN	RIGHT OVEN DS1-L-55
56 WHITE	RIGHT FRONT AXNB	81 WHIT/GRN	R THERMOSTAT-B	101 WHIT/GRN	PN-1	116 RED	RIGHT RELAY	133 VIOLET	DOOR SWITCH	157 BROWN	RIGHT OVEN DS1-L-56
57 WHITE	RIGHT FRONT AXNB	82 WHIT/GRN	R THERMOSTAT-B	102 WHIT/GRN	PN-1	117 RED	RIGHT RELAY	134 VIOLET	DOOR SWITCH	158 BROWN	RIGHT OVEN DS1-L-57
58 WHITE	RIGHT FRONT AXNB	83 WHIT/GRN	R THERMOSTAT-B	103 WHIT/GRN	PN-1	118 RED	RIGHT RELAY	135 VIOLET	DOOR SWITCH	159 BROWN	RIGHT OVEN DS1-L-58
59 WHITE	RIGHT FRONT AXNB	84 WHIT/GRN	R THERMOSTAT-B	104 WHIT/GRN	PN-1	119 RED	RIGHT RELAY	136 VIOLET	DOOR SWITCH	160 BROWN	RIGHT OVEN DS1-L-59
60 WHITE	RIGHT FRONT AXNB	85 WHIT/GRN	R THERMOSTAT-B	105 WHIT/GRN	PN-1	120 RED	RIGHT RELAY	137 VIOLET	DOOR SWITCH	161 BROWN	RIGHT OVEN DS1-L-60
61 WHITE	RIGHT FRONT AXNB	86 WHIT/GRN	R THERMOSTAT-B	106 WHIT/GRN	PN-1	121 RED	RIGHT RELAY	138 VIOLET	DOOR SWITCH	162 BROWN	RIGHT OVEN DS1-L-61
62 WHITE	RIGHT FRONT AXNB	87 WHIT/GRN	R THERMOSTAT-B	107 WHIT/GRN	PN-1	122 RED	RIGHT RELAY	139 VIOLET	DOOR SWITCH	163 BROWN	RIGHT OVEN DS1-L-62
63 WHITE	RIGHT FRONT AXNB	88 WHIT/GRN	R THERMOSTAT-B	108 WHIT/GRN	PN-1	123 RED	RIGHT RELAY	140 VIOLET	DOOR SWITCH	164 BROWN	RIGHT OVEN DS1-L-63
64 WHITE	RIGHT FRONT AXNB	89 WHIT/GRN	R THERMOSTAT-B	109 WHIT/GRN	PN-1	124 RED	RIGHT RELAY	141 VIOLET	DOOR SWITCH	165 BROWN	RIGHT OVEN DS1-L-64
65 WHITE	RIGHT FRONT AXNB	90 WHIT/GRN	R THERMOSTAT-B	110 WHIT/GRN	PN-1	125 RED	RIGHT RELAY	142 VIOLET	DOOR SWITCH	166 BROWN	RIGHT OVEN DS1-L-65
66 WHITE	RIGHT FRONT AXNB	91 WHIT/GRN	R THERMOSTAT-B	111 WHIT/GRN	PN-1	126 RED	RIGHT RELAY	143 VIOLET	DOOR SWITCH	167 BROWN	RIGHT OVEN DS1-L-66
67 WHITE	RIGHT FRONT AXNB	92 WHIT/GRN	R THERMOSTAT-B	112 WHIT/GRN	PN-1	127 RED	RIGHT RELAY	144 VIOLET	DOOR SWITCH	168 BROWN	RIGHT OVEN DS1-L-67
68 WHITE	RIGHT FRONT AXNB	93 WHIT/GRN	R THERMOSTAT-B	113 WHIT/GRN	PN-1	128 RED	RIGHT RELAY	145 VIOLET	DOOR SWITCH	169 BROWN	RIGHT OVEN DS1-L-68
69 WHITE	RIGHT FRONT AXNB	94 WHIT/GRN	R THERMOSTAT-B	114 WHIT/GRN	PN-1	129 RED	RIGHT RELAY	146 VIOLET	DOOR SWITCH	170 BROWN	RIGHT OVEN DS1-L-69
70 WHITE	RIGHT FRONT AXNB	95 WHIT/GRN	R THERMOSTAT-B	115 WHIT/GRN	PN-1	130 RED	RIGHT RELAY	147 VIOLET	DOOR SWITCH	171 BROWN	RIGHT OVEN DS1-L-70
71 WHITE	RIGHT FRONT AXNB	96 WHIT/GRN	R THERMOSTAT-B	116 WHIT/GRN	PN-1	131 RED	RIGHT RELAY	148 VIOLET	DOOR SWITCH	172 BROWN	RIGHT OVEN DS1-L-71
72 WHITE	RIGHT FRONT AXNB	97 WHIT/GRN	R THERMOSTAT-B	117 WHIT/GRN	PN-1	132 RED	RIGHT RELAY	149 VIOLET	DOOR SWITCH	173 BROWN	RIGHT OVEN DS1-L-72
73 WHITE	RIGHT FRONT AXNB	98 WHIT/GRN	R THERMOSTAT-B	118 WHIT/GRN	PN-1	133 RED	RIGHT RELAY	150 VIOLET	DOOR SWITCH	174 BROWN	RIGHT OVEN DS1-L-73
74 WHITE	RIGHT FRONT AXNB	99 WHIT/GRN	R THERMOSTAT-B	119 WHIT/GRN	PN-1	134 RED	RIGHT RELAY	151 VIOLET	DOOR SWITCH	175 BROWN	RIGHT OVEN DS1-L-74
75 WHITE	RIGHT FRONT AXNB	100 WHIT/GRN	R THERMOSTAT-B	120 WHIT/GRN	PN-1	135 RED	RIGHT RELAY	152 VIOLET	DOOR SWITCH	176 BROWN	RIGHT OVEN DS1-L-75
76 WHITE	RIGHT FRONT AXNB	101 WHIT/GRN	R THERMOSTAT-B	121 WHIT/GRN	PN-1	136 RED	RIGHT RELAY	153 VIOLET	DOOR SWITCH	177 BROWN	RIGHT OVEN DS1-L-76
77 WHITE	RIGHT FRONT AXNB	102 WHIT/GRN	R THERMOSTAT-B	122 WHIT/GRN	PN-1	137 RED	RIGHT RELAY	154 VIOLET	DOOR SWITCH	178 BROWN	RIGHT OVEN DS1-L-77
78 WHITE	RIGHT FRONT AXNB	103 WHIT/GRN	R THERMOSTAT-B	123 WHIT/GRN	PN-1	138 RED	RIGHT RELAY	155 VIOLET	DOOR SWITCH	179 BROWN	RIGHT OVEN DS1-L-78
79 WHITE	RIGHT FRONT AXNB	104 WHIT/GRN	R THERMOSTAT-B	124 WHIT/GRN	PN-1	139 RED	RIGHT RELAY	156 VIOLET	DOOR SWITCH	180 BROWN	RIGHT OVEN DS1-L-79
80 WHITE	RIGHT FRONT AXNB	105 WHIT/GRN	R THERMOSTAT-B	125 WHIT/GRN	PN-1	140 RED	RIGHT RELAY	157 VIOLET	DOOR SWITCH	181 BROWN	RIGHT OVEN DS1-L-80
81 WHITE	RIGHT FRONT AXNB	106 WHIT/GRN	R THERMOSTAT-B	126 WHIT/GRN	PN-1	141 RED	RIGHT RELAY	158 VIOLET	DOOR SWITCH	182 BROWN	RIGHT OVEN DS1-L-81
82 WHITE	RIGHT FRONT AXNB	107 WHIT/GRN	R THERMOSTAT-B	127 WHIT/GRN	PN-1	142 RED	RIGHT RELAY	159 VIOLET	DOOR SWITCH	183 BROWN	RIGHT OVEN DS1-L-82
83 WHITE	RIGHT FRONT AXNB	108 WHIT/GRN	R THERMOSTAT-B	128 WHIT/GRN	PN-1	143 RED	RIGHT RELAY	160 VIOLET	DOOR SWITCH	184 BROWN	RIGHT OVEN DS1-L-83
84 WHITE	RIGHT FRONT AXNB	109 WHIT/GRN	R THERMOSTAT-B	129 WHIT/GRN	PN-1	144 RED	RIGHT RELAY	161 VIOLET	DOOR SWITCH	185 BROWN	RIGHT OVEN DS1-L-84
85 WHITE	RIGHT FRONT AXNB	110 WHIT/GRN	R THERMOSTAT-B	130 WHIT/GRN	PN-1	145 RED	RIGHT RELAY	162 VIOLET	DOOR SWITCH	186 BROWN	RIGHT OVEN DS1-L-85
86 WHITE	RIGHT FRONT AXNB	111 WHIT/GRN	R THERMOSTAT-B	131 WHIT/GRN	PN-1	146 RED	RIGHT RELAY	163 VIOLET	DOOR SWITCH	187 BROWN	RIGHT OVEN DS1-L-86
87 WHITE	RIGHT FRONT AXNB	112 WHIT/GRN	R THERMOSTAT-B	132 WHIT/GRN	PN-1	147 RED	RIGHT RELAY	164 VIOLET	DOOR SWITCH	188 BROWN	RIGHT OVEN DS1-L-87
88 WHITE	RIGHT FRONT AXNB	113 WHIT/GRN	R THERMOSTAT-B	133 WHIT/GRN	PN-1	148 RED	RIGHT RELAY	165 VIOLET	DOOR SWITCH	189 BROWN	RIGHT OVEN DS1-L-88
89 WHITE	RIGHT FRONT AXNB	114 WHIT/GRN	R THERMOSTAT-B	134 WHIT/GRN	PN-1	149 RED	RIGHT RELAY	166 VIOLET	DOOR SWITCH	190 BROWN	RIGHT OVEN DS1-L-89
90 WHITE	RIGHT FRONT AXNB	115 WHIT/GRN	R THERMOSTAT-B	135 WHIT/GRN	PN-1	150 RED	RIGHT RELAY	167 VIOLET	DOOR SWITCH	191 BROWN	RIGHT OVEN DS1-L-90
91 WHITE	RIGHT FRONT AXNB	116 WHIT/GRN	R THERMOSTAT-B	136 WHIT/GRN	PN-1	151 RED	RIGHT RELAY	168 VIOLET	DOOR SWITCH	192 BROWN	RIGHT OVEN DS1-L-91
92 WHITE	RIGHT FRONT AXNB	117 WHIT/GRN	R THERMOSTAT-B	137 WHIT/GRN	PN-1	152 RED	RIGHT RELAY	169 VIOLET	DOOR SWITCH	193 BROWN	RIGHT OVEN DS1-L-92
93 WHITE	RIGHT FRONT AXNB	118 WHIT/GRN	R THERMOSTAT-B	138 WHIT/GRN	PN-1	153 RED	RIGHT RELAY	170 VIOLET	DOOR SWITCH	194 BROWN	RIGHT OVEN DS1-L-93
94 WHITE	RIGHT FRONT AXNB	119 WHIT/GRN	R THERMOSTAT-B	139 WHIT/GRN	PN-1	154 RED	RIGHT RELAY	171 VIOLET	DOOR SWITCH	195 BROWN	RIGHT OVEN DS1-L-94
95 WHITE	RIGHT FRONT AXNB	120 WHIT/GRN	R THERMOSTAT-B	140 WHIT/GRN	PN-1	155 RED	RIGHT RELAY	172 VIOLET	DOOR SWITCH	196 BROWN	RIGHT OVEN DS1-L-95
96 WHITE	RIGHT FRONT AXNB	121 WHIT/GRN	R THERMOSTAT-B	141 WHIT/GRN	PN-1	156 RED	RIGHT RELAY	173 VIOLET	DOOR SWITCH	197 BROWN	RIGHT OVEN DS1-L-96
97 WHITE	RIGHT FRONT AXNB	122 WHIT/GRN	R THERMOSTAT-B	142 WHIT/GRN	PN-1	157 RED	RIGHT RELAY	174 VIOLET	DOOR SWITCH	198 BROWN	RIGHT OVEN DS1-L-97
98 WHITE	RIGHT FRONT AXNB	123 WHIT/GRN	R THERMOSTAT-B	143 WHIT/GRN	PN-1	158 RED	RIGHT RELAY	175 VIOLET	DOOR SWITCH	199 BROWN	RIGHT OVEN DS1-L-98
99 WHITE	RIGHT FRONT AXNB	124 WHIT/GRN	R THERMOSTAT-B	144 WHIT/GRN	PN-1	159 RED	RIGHT RELAY	176 VIOLET	DOOR SWITCH	200 BROWN	RIGHT OVEN DS1-L-99
100 WHITE	RIGHT FRONT AXNB	125 WHIT/GRN	R THERMOSTAT-B	145 WHIT/GRN	PN-1	160 RED	RIGHT RELAY	177 VIOLET	DOOR SWITCH	201 BROWN	RIGHT OVEN DS1-L-100
101 WHITE	RIGHT FRONT AXNB	126 WHIT/GRN	R THERMOSTAT-B	146 WHIT/GRN							

WOLF APPLIANCE, INC
60" RANGE
WIRING DIAGRAM
MODEL: GR606F
PN 819817 REV B

(PTS 18556000)

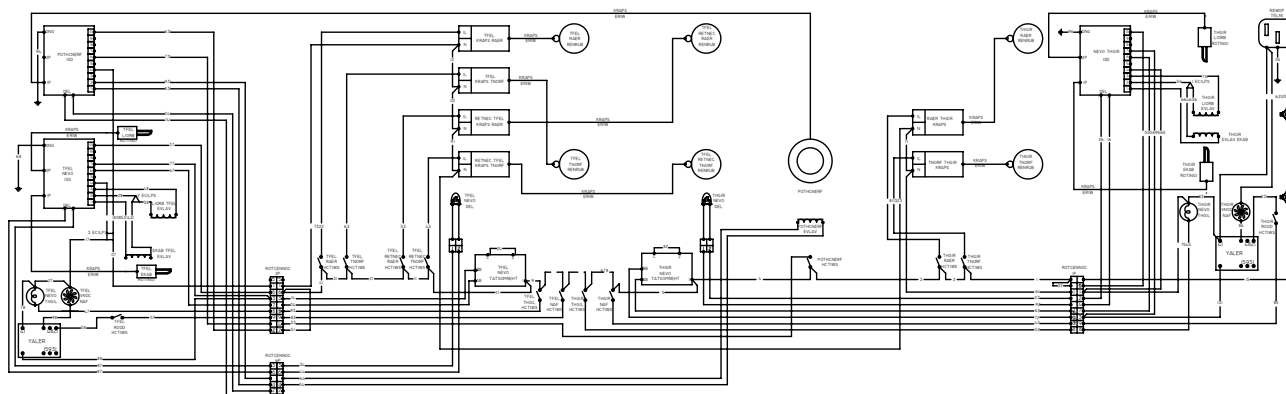
WIRE DIAGRAM

MODEL: GR606F (SWS 18556000)

PART NUMBER 9038238 Rev. B

⚠ WARNING

- This wiring information is provided for use by qualified service personnel only.
- Disconnect appliance from electrical supply before beginning service.
- Be sure all grounding devices are connected when service is complete.
- Failure to observe the above warnings may result in severe electrical shock.



ELBAT ERW				ELBAT ERW				ELBAT ERW			
ERW	ROLOC	MORF	OT	ERW	ROLOC	MORF	OT	ERW	ROLOC	MORF	OT
32	NWORB	6 NP-IP	5 NP-IP	42	TELOV	9 NP-IP	HTWIS NAF THGR	05	WOLLEYNEERG	TELNI REWOP	SSSAC
KCALB1	HTWIS THORF THGR			52	EDNARG	8 NP-IP	HTWIS THGL THGR	621	KCALB	TELNI REWOP	1 OCT
KCALB2			HTWIS RAER THGR	62	WOLLEY	7 NP-IP	AB-TATSPREHT NEVO THGR	721	KCALB		2 OCT
KCALB3	HTWIS POTCHNERF			72	DER	3 NP-IP	RB-TATSPREHT THGR	15	KCALB		2 OCT
KCALB4		I-TATSPREHT NEVO THGR		82	NWORB/ETHW	2-TATSPREHT THGR	C-TATSPREHT THGR	25	ETHW	NAF VNOC THGR	5 NP-IP
KCALB5	HTWIS NAF THGR			92	ETHW	4 NP-IP	3-1/2 NP-DEL NEVO THGR	35	ETHW		TELNI REWOP
KCALB6		HTWIS THGL THGR		03	ETHW	2 NP-IP	3-1/2 NP-DEL NEVO THGR	031	ETHW		THGL NEVO THGR
KCALB7	HTWIS NAF TFE			13	KCALB/EDNARG	HTWIS THORF THGR	L-KRAPS THORF THGR	45	ETHW	1 NP-IP	4-ISO NEVO THGR
KCALB8		HTWIS THGL TFE		23	KCALB/DER	HTWIS RAER THGR	L-KRAPS RAER THGR	55	ETHW		4-ISO NEVO THGR
KCALB9	I-TATSPREHT NEVO TFE			33	WOLLEY	HTWIS POTCHNERF	4 NP-IP	65	NWORB	6 NP-IP	0-ISO NEVO THGR
KCALB10		HTWIS THORF RETNEC TFE		43	KCALB/EDNARG	HTWIS THORF RETNEC TFE	L-KRAPS THORF RETNEC TFE	75	EDNARG	9 NP-IP	THGL NEVO THGR
KCALB11	HTWIS RAER RETNEC TFE			53	KCALB/DER	HTWIS RAER RETNEC TFE	L-KRAPS RAER RETNEC TFE	85	TELOV	9 NP-IP	HTWIS ROOD THGR
KCALB12		HTWIS THORF TFE		63	KCALB/EDNARG	HTWIS THORF TFE	L-KRAPS THORF TFE	95	WOLLEY	7 NP-IP	4-ISO NEVO THGR
KCALB13	HTWIS RAER TFE			73	KCALB/DER	HTWIS RAER TFE	L-KRAPS RAER TFE	06	DER		7-ISO NEVO THGR
KCALB14		6 NP-IP		83	TELOV	9 NP-IP	HTWIS NAF TFE	13	DER	3 NP-IP	VALER THGR
51	NWORB	2 NP-2P		93	EDNARG	8 NP-2P	HTWIS THGL TFE	16	ETHW	4 NP-IP	1-DEL-ISO NEVO THGR
61	ETHW	1 NP-IP		05	WOLLEY	7 NP-2P	AB-TATSPREHT TFE	26	ETHW	2 NP-IP	2-DEL-ISO NEVO THGR
ETHW1	N-KRAPS RAER THGR		N-KRAPS THORF THGR	16	DER	3 NP-2P	RB-TATSPREHT TFE	36	EULB	1-ISO NEVO THGR	EVLAV EXAB THGR
ETHW2	N-KRAPS RAER RETNEC TFE		N-KRAPS THORF RETNEC TFE	26	NWORB/ETHW	2-TATSPREHT TFE	C-TATSPREHT TFE	46	EULB/ETHW		EVLAV EXAB THGR
ETHW3				36	ETHW	3 NP-4P	3-1/2 NP-DEL TFE	56	EULB/ETHW	1 ECUPS	2-ISO NEVO THGR
ETHW4	N-KRAPS RAER TFE		N-KRAPS THORF TFE	46	ETHW	6 NP-4P	3-1/2 NP-DEL TFE	66	EULB/ETHW		EVLAV LOOB THGR
22	ETHW		1 NP-2P	56	EULB	1 NP-4P	EVLAV POTCHNERF	76	EULB	3-ISO NEVO THGR	EVLAV LOOB THGR
				66	EULB/ETHW	4 NP-4P	EVLAV POTCHNERF	231	TELOV	HTWIS ROOD THGR	VALER THGR
								86	VALER THGR	NAF VNOC THGR	
								96	WOLLEYNEERG	DNG-ISO NEVO THGR	SSSAC