

CT Gas Cooktop Service Manual

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INTRODUCTION

This Wolf Gas Cooktop-2 Series Technical Service Manual, Part #806334, has been compiled to provide the most recent technical service information about the Wolf Gas Cooktops. This information will enable the service technician to troubleshoot and diagnose malfunctions, perform necessary repairs and return a Wolf Gas Cooktop-2 Series 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 2, Theory of Operation, has been provided by the American Gas Association and reprinted with their 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 a Wolf appliance and/or this manual, please contact:

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

Customer Service
Phone #: (800) 332 - 9513

Technical Assistance
Phone #: (800) 919 - 8324

Parts / Warranty Claims
Phone #: (800) 332 - 9513

Customer Service E-Mail Address
customerservice@wolfappliance.com

Customer Service & Technical Assistance
Facsimile #: (608) 441 - 5887

Parts / Warranty Claims
Facsimile #: (608) 441 - 5886

Office Hours:
7:00 AM to 7:00 PM Central Standard Time
Monday through Friday

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.

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WARRANTY INFORMATION

This page contains a summary of the 2 & 5 Year Warranty that is supplied with every Wolf product, followed by details and notes about the warranties.

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*)

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 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 serial tag layout.
- See [Figure 1-2](#) for serial tag location.

Wolf Appliance Company, LLC FITCHBURG, WI		
GAS	INPUT RATING EACH BURNER-BTU/HR.	MIN. PRESS.
LEFT REAR	CENTER REAR	RIGHT REAR
LEFT FRONT	CENTER FRONT	RIGHT FRONT
ELECTRICAL RATING		
VOLTS	AMP	HERTZ
000	000	60
MODEL		
SERIAL NO.		
ANSI Z21.1 2000	"HOUSEHOLD GAS COOKING APPLIANCES"	
BD	"CAN1-1.1-M81"	
801503		

Figure 1-1 Typical Serial Tag Layout

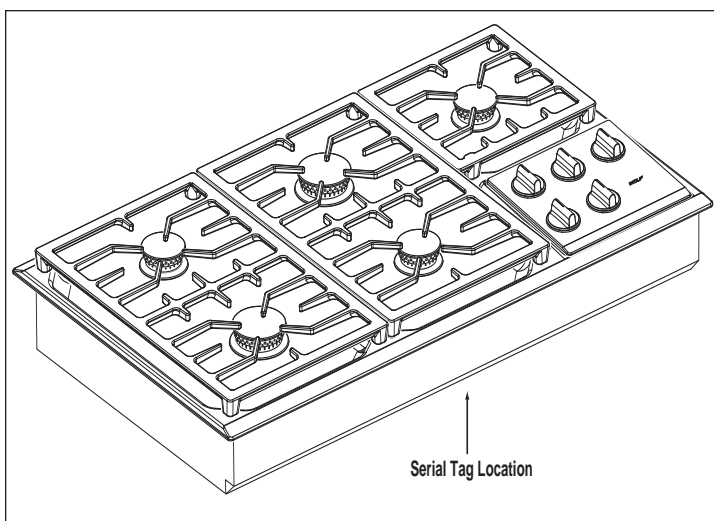
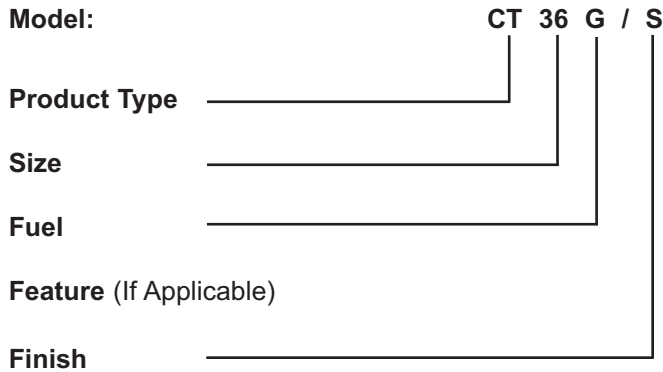


Figure 1-2 The serial tag is located on the bottom of the cooktop.

MODEL NUMBER KEY

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



Product Type

- CT** Cooktop
- IM** Integrated Gas Multi-Function Cooktop
- IG** Integrated Grill Cooktop
- IS** Integrated Steamer Cooktop
- IF** Integrated Fryer Cooktop

Size (If Required)

- 15** 15 - inch wide unit
- 30** 30 - inch wide unit
- 36** 36 - inch wide unit

Fuel (If Applicable)

- E** Electric
- G** Natural Gas
- LP** Propane Gas

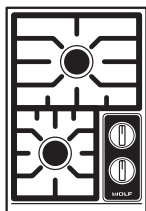
Finish

- S** Classic Stainless Steel
- P** Platinum Stainless Steel *(Not Available for IM, IG, IS, IF and CT15G)*
- B** Carbon Stainless Steel *(Not available for Gas models. Not available for IM, IG, IS, IF and CT15G)*

NOTE: Model number listed on serial number tag will note series of unit with a dash followed by a numeric value.

MODEL CONFIGURATIONS

15" Gas



Model Numbers

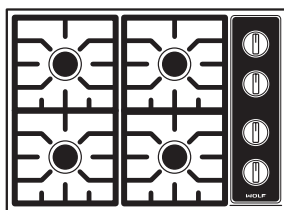
CT15G/S
CT15G/S- LP

Descriptions

Cooktop 15" Gas Stainless Steel Natural Gas
Cooktop 15" Gas Stainless Steel Propane

- Two burner
- One burner at 12,000 BTU
700 BTU'S delivered at simmer
- One burner at 9,200 BTU
300 BTU's delivered at simmer

30" Gas



Model Numbers

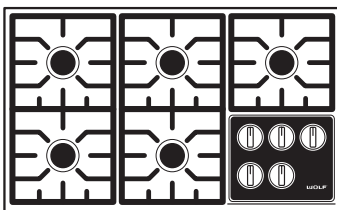
CT30G/S
CT30G/S- LP
CT30G/P
CT30G/P- LP

Descriptions

Cooktop 30" Gas Stainless Steel Natural Gas
Cooktop 30" Gas Stainless Steel Propane
Cooktop 30" Gas Platinum Stainless Steel Natural Gas
Cooktop 30" Gas Platinum Stainless Steel Propane

- Four burner
- One burners at 15,000 BTU
688 BTU'S delivered at simmer
- One burners at 12,000 BTU
700 BTU'S delivered at simmer
- Two burners at 9,200 BTU
300 BTU's delivered at simmer

36" Gas



Model Numbers

CT36G/S
CT36G/S- LP
CT36G/P
CT36G/P- LP

Descriptions

Cooktop 36" Gas Stainless Steel Natural Gas
Cooktop 36" Gas Stainless Steel Propane
Cooktop 36" Gas Platinum Stainless Steel Natural Gas
Cooktop 36" Gas Platinum Stainless Steel Propane

- Five burner
- One burners at 15,000 BTU
688 BTU'S delivered at simmer
- One burners at 12,000 BTU
700 BTU'S delivered at simmer
- Three burners at 9,200 BTU
300 BTU's delivered at simmer

MODEL CONFIGURATIONS**MODEL FEATURES for 15" Gas Cooktop-2 Series**

- Simmer on all burners
- Dual stacked sealed burners
- Single spark ignition with auto reignition for all burners
- 12,000 BTU/hr and 9,200 BTU/hr burners
- Low profile, continuous, porcelain-coated cast iron grates
- Smart porting of all burners
- Back lit illuminated control panel.
- Electric ratings: 110-120V/ 15 amp circuit
- Available in Natural or LP gas
- Two and Five year warranty

MODEL FEATURES for 30" & 36" Gas Cooktop-2 Series

- Simmer on all burners
- Dual stacked sealed burners
- Single spark ignition with auto reignition for all burners
- 15,000 BTU/hr, 12,000 BTU/hr and 9,200 BTU/hr burners
- Low profile, continuous, porcelain-coated cast iron grates
- Smart porting of all burners
- Back lit illuminated control panel.
- Electric ratings: 110-120V/ 15 amp circuit
- Available in Natural or LP gas
- Two and Five year warranty

OPERATION INFORMATION

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 principles 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 [CH₄], ethane [C₂H₆], Propane [C₃H₈] and butane [C₄H₁₀]. 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 2500-2800 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.

Specific gravity also affects gas flow in pipes. A given driving pressure at a pipe inlet will move more lighter gas than heavier gas through that pipe.

PRINCIPLES 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.

BURNER COMPONENTS for 15", 30" and 36"

Burner Head - The component 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.

Venturi - Threaded brass pipe that threads into the jet holder through the distribution rings which narrows and then flares out again. This pipe helps maintain proper and constant primary air injection.

Inner Distribution Ring - Routes the gas from the simmer orifice hood to the simmer port holes located on the burner cap.

Outer distribution Ring - Routes the gas from the main burner orifice hood to the main burner port holes on the top of the burner head.

Jet Holder - This component is mounted to the burner mounting bracket and to the burner box. The main burner orifice is threaded into the jet holder as well as the venturi. It is the main support for the 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.

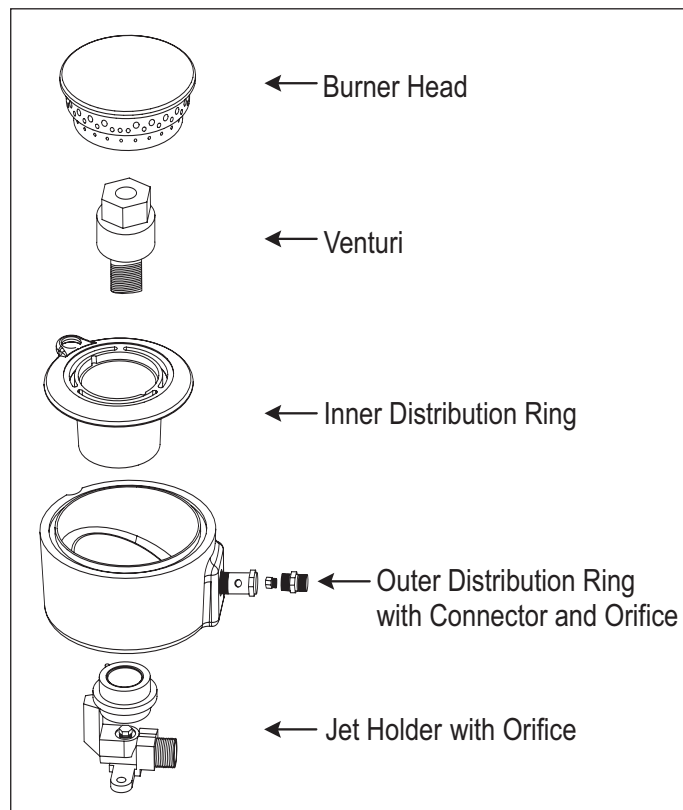


Fig. 2-1. 15", 30" and 36" Burner Components

OPERATION OF THE 15", 30" and 36" WOLF GAS COOKTOP

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 cooktop has a unique dual stacked burner design that combines all the burner parts in one configuration. A 15K burner providing 15,000 Btu/hr rating on HIGH, Large burners providing a 12,000 Btu/hr rating on HIGH and a small burner providing 9,200 Btu/hr rating on HIGH. All burners have simmer settings.

A distinguishing feature of Wolf's 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. **Rotate burner cap until you feel it drop and click into position.**

This patent pending 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.

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 with the exception of the single grate.

Control Knobs

Each knob is positioned to correspond to the burner regulated. For the 36-inch cooktop, the knob on the lower left side regulates the lower left burner. Conversely, the knob on the upper right side regulates the upper right burner.

Each knob on the 30-inch cooktop control panel has a diagram above it. The diagram shows which knob to regulate.

It is normal for the knobs to be slightly elevated above the control panel surface. This space is an air inlet necessary for good combustion of gas. Each knob rests on a valve stem with a rubber grommet at the base. This design prevents liquid spills from dripping into the controls below the burners.

Burner Lighting

Each burner has full flame and full simmer capabilities. Knobs are designed as a two-tiered, "**push-to-turn**" knob. One tier is used for HIGH through LOW flame settings. The second tier controls SIMMER settings.

Push down 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 one of the settings, 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 down on the knob, continuing to turn it counter clockwise. This moves it to the second tier. Now, select any variation within the SIMMER flame settings, HIGH through LOW.

Illuminated Control Panel

This unique feature of the cooktop is an instant visual indicator that one or more burners are in use. It is also a safety signal reminder that a flame is on and active.

CLEANING and MAINTENANCE

Part Identification	Material	Care Recommendation
<p>Burner Spill Tray Exterior Finish</p>	<p>Stainless steel</p> <p>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.</p> <p>Avoid using abrasive cleaners; they will permanently scratch the surface.</p>	<p><i>General care:</i> 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.</p> <p><i>Spray degreaser:</i> Removes fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking.</p> <p><i>Protective polish:</i> Apply to surface to maintain luster and protect from some food stains</p> <p><i>Hard water stains:</i> Use white vinegar and water.</p>
<p>Burner Cap</p>	<p>Porcelain enamel (matte finish)</p> <p><i>Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hair-like cracks)</i></p>	<p>Cool first. Wash in warm water with liquid detergent or mild abrasive cleaners.</p> <p>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.</p>
<p>Burner Grates</p>	<p>Porcelain-coated cast iron</p>	<p>Remove from cooktop and place on a flat surface near the sink.</p> <p><i>Non-abrasive cleaners:</i> Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge.</p> <p><i>Mild abrasive and abrasive cleaners:</i> Use sparingly.</p>
<p>Control Knobs</p>	<p>Chrome-plated</p>	<p>To remove the knobs, slip the edge of a dishtowel under the knob; pull the edge together. Using the towel for leverage, lift up; the knob pulls off of the valve stem.</p> <p><i>General care:</i> 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.</p>
<p>Control Panel</p>	<p>Tempered glass</p>	<p><i>Spray cleaners:</i> Removes fingerprints and greasy food soils. Spray first on a cloth before wiping panel.</p>
<p>Spark Igniters</p>	<p>Ceramic</p>	<p>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.</p>

INSTALLATION INFORMATION

This section of the manual covers some of the installation issues that a service technician may need to know when servicing a Wolf Gas Cooktop. 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.

Electrical Requirements:

- 110-120 volts AC, 60 Hertz, 15 ampere fused electrical supply.
- A timed-delay fuse or circuit breaker is recommended.
- Separate circuit serving only this appliance.
- Installation site must be equipped with a properly grounded 3-prong receptacle.

This appliance when installed must be properly grounded. This appliance is equipped with a 3-prong (grounding) plug. The power cord must be plugged into a mating 3-prong ground-type receptacle. (See Figure 3-1).

If a mating receptacle is not available, it is the obligation of the customer to have a properly grounded, 3-prong receptacle installed by a qualified electrician.

If the electric receptacle or the power cord are not properly grounded and polarized, a shock hazard could exist and the appliance may experience ignition problems.

⚠ WARNING

A SHOCK HAZARD COULD EXIST IF THE ELECTRIC RECEPTACLE OR THE POWER CORD ARE NOT PROPERLY GROUNDED AND POLARIZED.

⚠ WARNING

TO AVOID SHOCK HAZARD, NEVER REMOVE THE GROUNDING PRONG FROM THE PLUG OF THE POWER SUPPLY CORD.

⚠ CAUTION

The appliance may experience ignition problems if not properly grounded and polarized.

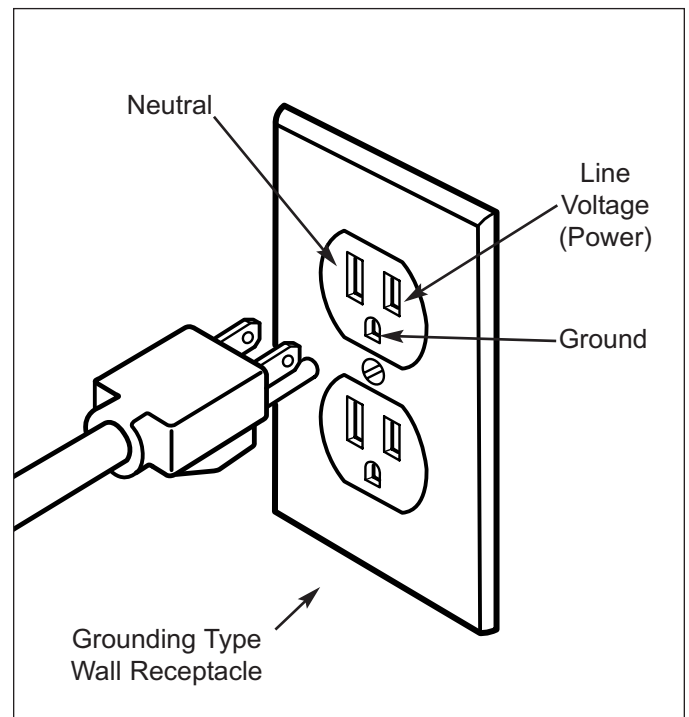


Fig. 3-1. Proper Polarity at Electric Receptacle

Gas Requirements:

NOTE: All Wolf gas appliances are manufactured to work with natural gas or LP gas (Liquid Propane gas).

Natural Gas Manifold Pressure

Standard natural gas orifices on the appliance are set for 5" WC (Water Column Pressure).

Liquid Propane Manifold Pressure

The standard propane gas orifices on the appliance are set for 10" WC (Water Column Pressure).

Gas Supply Line Size

- 1/2 inch

Gas Supply Pressure

- Maximum line pressure for natural gas and LP is 14" WC; 1/2 psi (3.5 kPa).
- Minimum line pressure for natural gas is 7" WC.
- Minimum line pressure for LP gas is 11" WC.

⚠ CAUTION

The maximum gas supply pressure to the regulator should never exceed 14" WC (Water Column Pressure); 1/2 psi (3.5kPa)

Gas Pressure Regulator

To control and maintain a uniform gas pressure in the gas manifold, Wolf gas appliances must be connected to the gas supply line through a pressure regulator. The burner orifices are sized for the pressure delivered by the regulator. Never attempt to operate a Wolf gas appliance without the use of the proper pressure regulator.

Gas Shut-off Valve

The supply line must be equipped with an approved shut-off valve. This valve should be located in accordance to all national, local codes and ordinances. (See Figure 3-2).

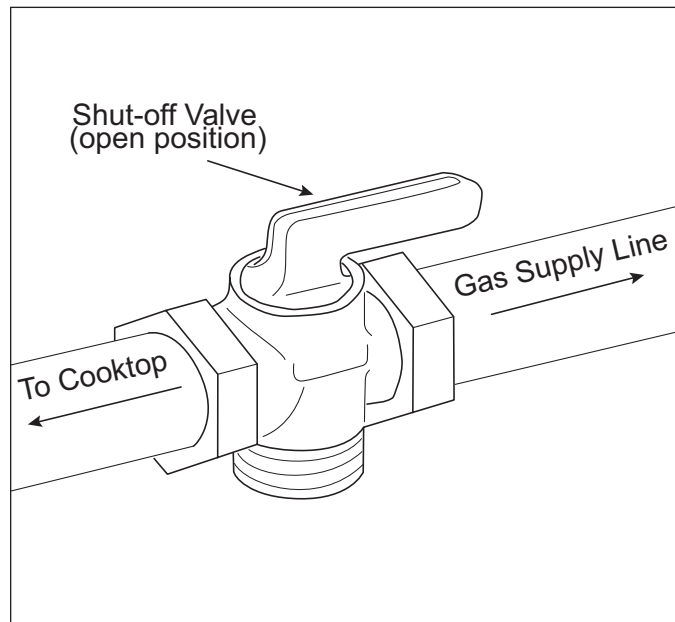


Fig. 3-2. Shut-off Valve

Leak Testing

⚠ WARNING

NEVER USE OPEN FLAMES TO CHECK FOR GAS LEAKS. ONLY USE A LEAK TESTING SOLUTION OF SOAPY WATER OR AN ELECTRONIC LEAK DETECTOR. DO NOT USE LIQUID NEAR VALVE STEMS.

15" AND 30" GAS COOKTOP INSTALLATION DIMENSIONS

Area Requirements:

Note: Countertop opening dimensions that are shown must be used. Given dimensions provide required clearances.

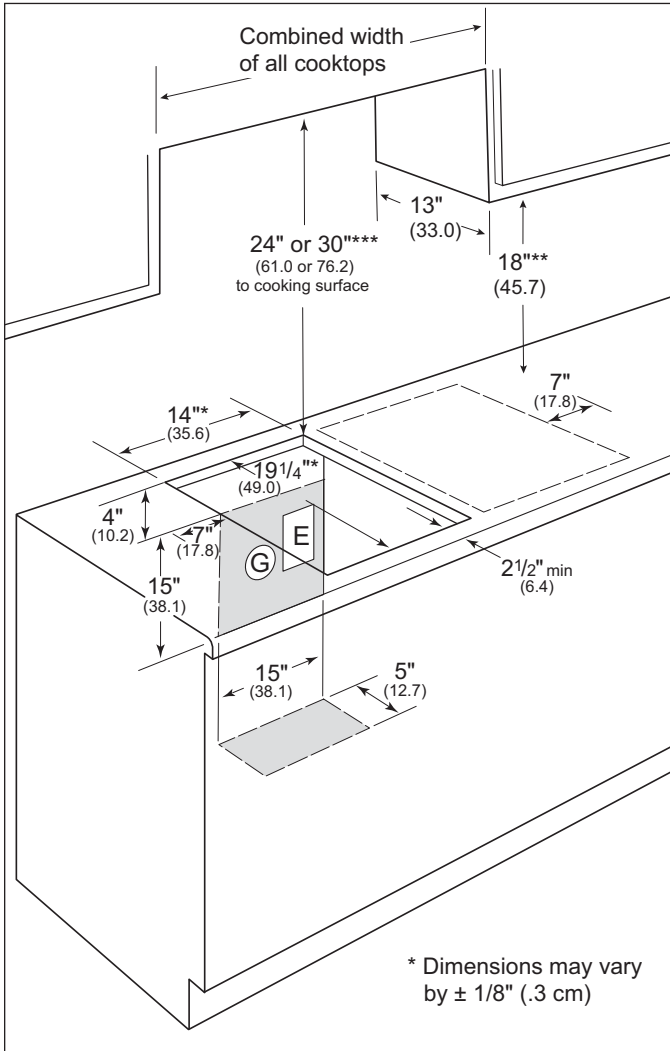


Fig. 3-3. 15" Installation Dimensions

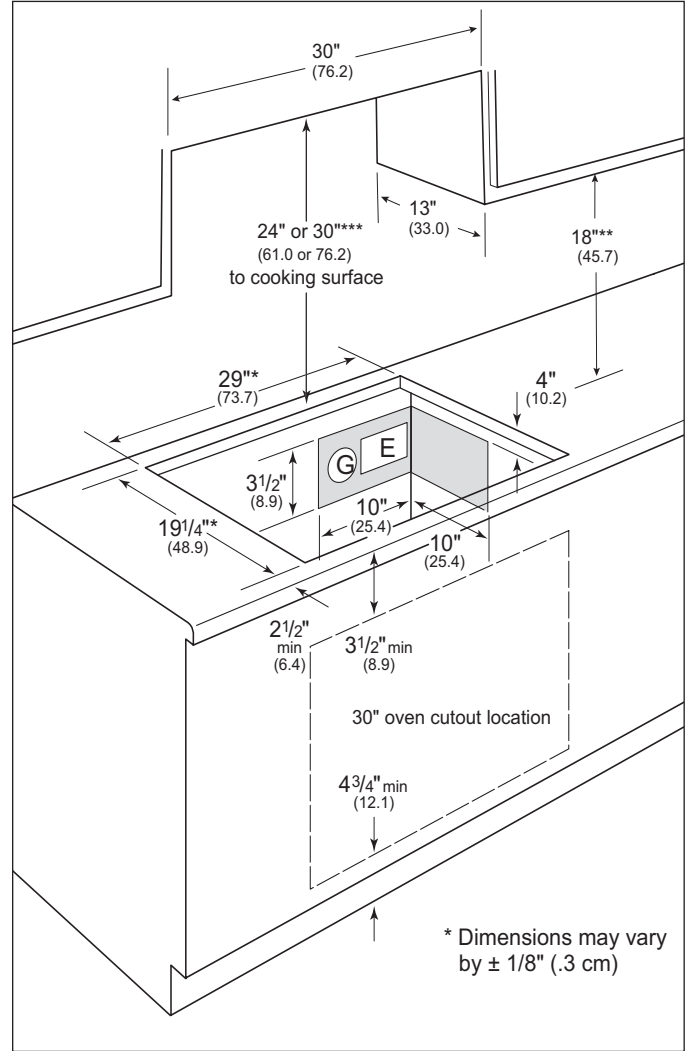


Fig. 3-4. 30" Installation Dimensions

- ** 18" (45.7cm) minimum clearance upper cabinet to countertop within 7" (17.8cm) minimum side clearance to combustible surface above countertop.
- *** 24" (61cm) minimum clearance between top of cooking surface and bottom of wood or metal cabinet which is protected by not less than 1/4" (.6cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, .015" (.04cm) stainless steel, or .024" (.06cm) aluminum or .02" (.05cm) copper.
- *** 30" (76.2) minimum clearance between top of cooking surface and bottom of an unprotected wood or metal cabinet.

Note: Do not seal cooktop to countertop.

36" GAS COOKTOP INSTALLATION DIMENSIONS

Area Requirements:

Note: Countertop opening dimensions that are shown must be used. Given dimensions provide required clearances.

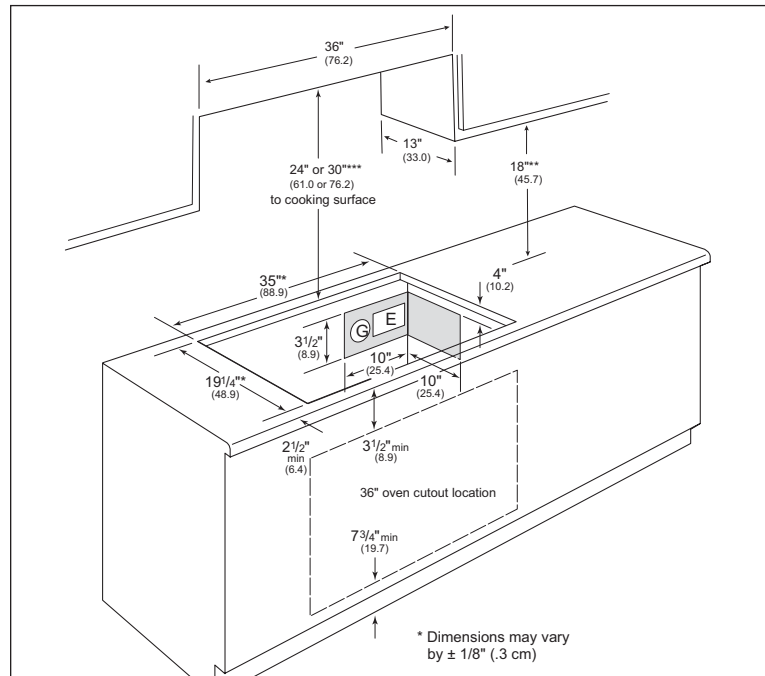


Fig. 3-5. 36" Installation Dimensions

- ** 18" (45.7cm) minimum clearance upper cabinet to countertop within 7" (17.8cm) minimum side clearance to combustible surface above countertop.
- *** 24" (61cm) minimum clearance between top of cooking surface and bottom of wood or metal cabinet which is protected by not less than 1/4" (.6cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, .015" (.04cm) stainless steel, or .024" (.06cm) aluminum or .02" (.05cm) copper.
- *** 30" (76.2) minimum clearance between top of cooking surface and bottom of an unprotected wood or metal cabinet.

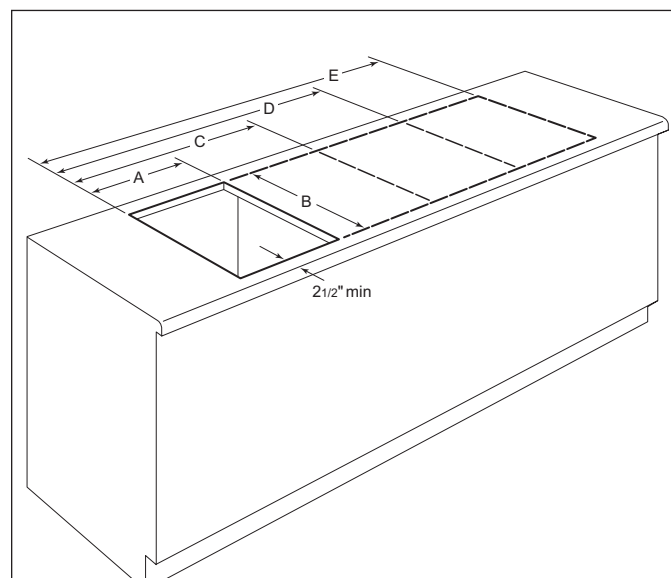
Note: Do not seal cooktop to countertop.

Installation of Multiple Units

Integrated units can be installed together or with 30" or 36" cooktops. Where multiple units are installed side-by-side, the cut out dimensions are added together. Then add an additional space of 1-1/4" to each unit, to get the total cutout width. (See Figure 3-7).

Cut-out Dimensions

- A Width of single module
- B Depth of module
- C Combined width of two modules plus 1-1/4"
- D Combined width of three modules plus 2-1/2"
- E Combined width of four modules plus 3-3/4"



INSTALLATION PROCEDURE

- Insert cooktop into countertop opening and center cooktop. Check that front edge of cooktop is parallel to front edge of countertop. Check that all required clearances are met.
 - Use a pencil to outline rear of cooktop on countertop. Then remove cooktop from countertop.
 - Apply foam strip around bottom of burner box flush with edge. (See Figure 3-8).
 - Reinsert cooktop into countertop opening. Check that cooktop is parallel to front edge of countertop. Lift entire cooktop to make adjustments, aligning with pencil line.
 - Attach brackets to burner box. Insert clamping screws into brackets. Use a screw driver to tighten clamping screws against underside of countertop. (See Figure 3-8).
- Note:** Do not overtighten screws.
- Install pressure regulator with arrow on regulator pointing up towards unit and in a position where you can reach the access cap. (See Figure 3-9).
 - Assemble flexible metal connector from gas supply pipe to pressure regulator. (See Figure 3-10).
 - Use a pipe-joint compound made for natural and LP gas. If a flexible connector is used, be certain the tubing is not kinked.
- Note:** All connections must be wrench tightened. Do not make connections to regulator too tight. Making connections too tight could crack pressure regulator. Do not allow regulator to turn on pipe when tightening fittings.
- Open shut-off valve in supply line. Wait a few minutes for gas to move through line.
 - Leak testing of appliance shall be conducted accordingly using a soapy water solution or an electronic leak detector.

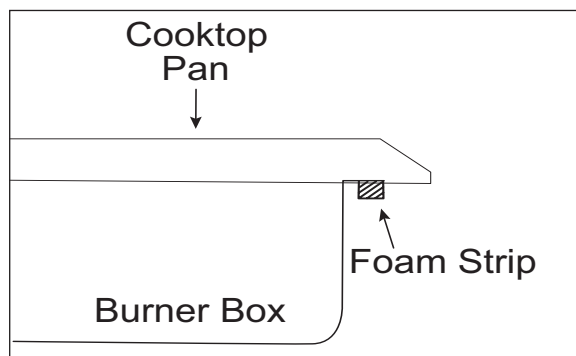


Fig. 3-8. Foam Strip

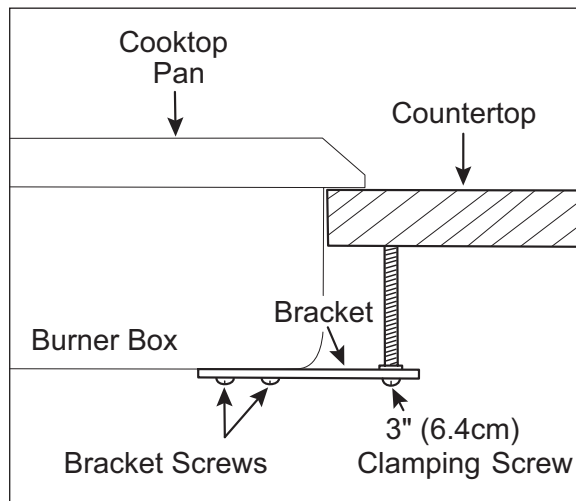


Fig. 3-9. Holding Clamp

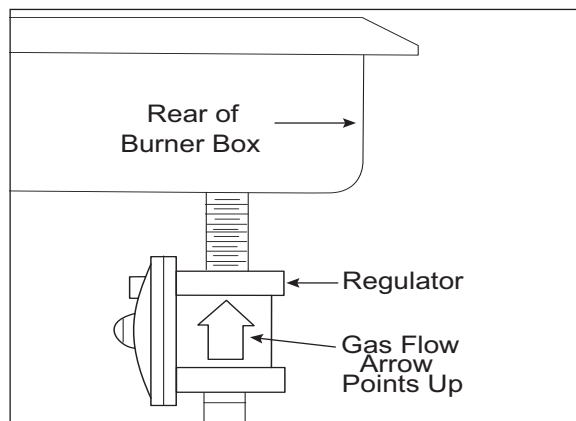


Fig. 3-10. Regulator Flow Arrow

⚠ WARNING

NEVER USE OPEN FLAMES TO CHECK FOR GAS LEAKS. ONLY USE A LEAK TESTING SOLUTION OF SOAPY WATER OR AN ELECTRONIC LEAK DETECTOR. DO NOT USE LIQUID NEAR VALVE STEMS.

⚠ CAUTION

The maximum gas supply pressure to the regulator should never exceed 14" WC (Water Column Pressure); 1/2 psi (3.5kPa)

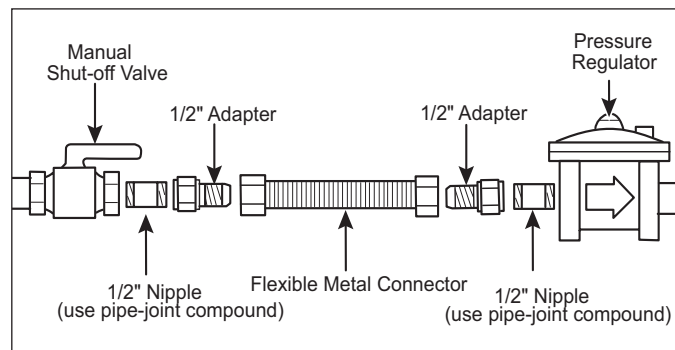


Fig. 3-11. Gas Connection

FILLER STRIP INSTALLATION PROCEDURE

These instructions contain procedural information to install the Integrated Filler Strip Kit into countertop installations.

1. Locate center of Filler Strip Bracket (2) at required distance from cooktop cutout edge.
2. Position Filler Strip Bracket (2) so that top surface is flush with counter top. You may need a straight edge to assist in locating bracket at correct height.
3. Mark center of elongated slots of Filler Strip Bracket (2) on front and rear of cooktop cutout.
4. Using a 3/32" drill bit, drill a 3/4" deep pilot hole for the #6/32 (3) mounting screws.
5. Secure Filler Strip Bracket (2) to counter top.

⚠ WARNING

PLEASE CONSULT WITH THE COUNTERTOP MANUFACTURER/INSTALLER FOR THE PROPER METHOD OF INSTALLING SCREWS INTO THE INSIDE EDGE OF THE COUNTERTOP. DAMAGE MAY OCCUR IF THE PROPER METHODS ARE NOT USED.

6. Install all cooktops into corresponding openings.
7. Position Filler Strip (1) into Filler Strip Bracket (2) and install three #10-24 nuts (4), but do not tighten.
8. Align and adjust cooktops and filler strips in countertop opening and then tighten cooktop hold down clamps and filler strip nuts.

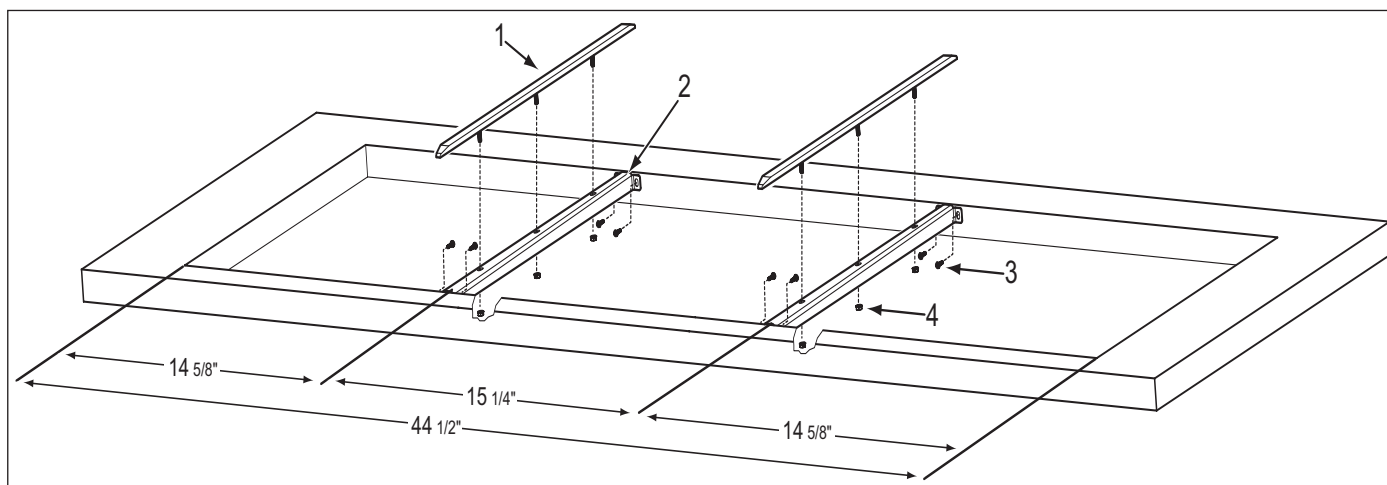


Fig. 3-12. Filler Strip with Three Integrated Cooktops, Typical Installation.

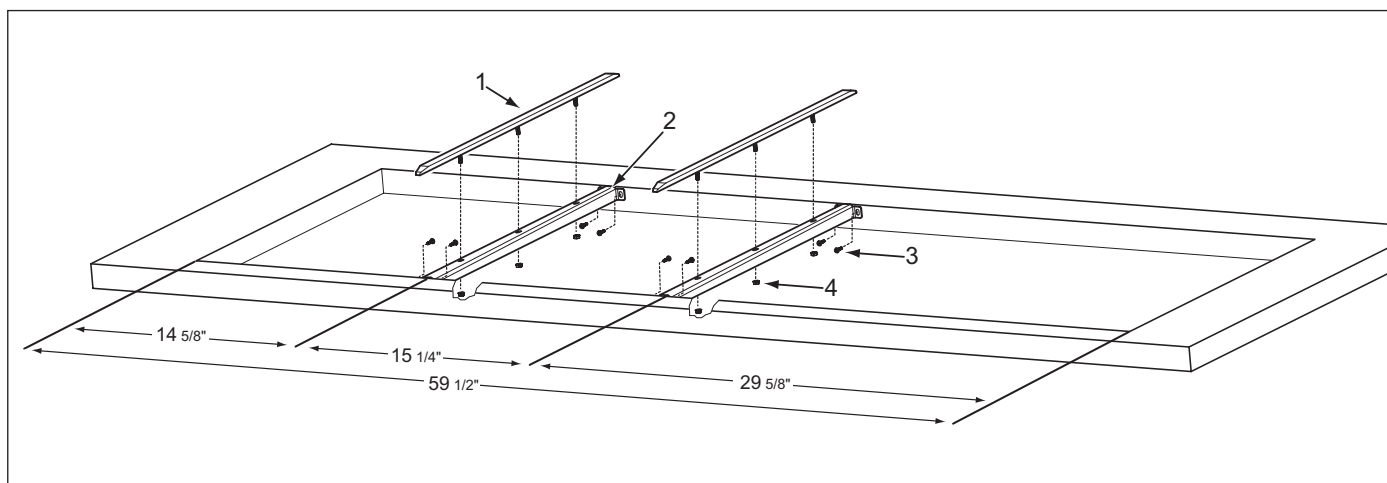


Fig. 3-13. Filler Strip with Two Integrated Cooktops and a 30" Gas or Electric Cooktop, Typical Installation

SUPPORT KIT FOR DOWNDRAFT INSTALLATION PROCEDURE

These instructions contain procedural information to install the Integrated Cooktop Support Kit for downdraft ventilation installations.

NOTE: This kit does not include the Filler Strip Kit Assembly. Please order Kit Model number: 803386.

1. Locate and center Rear Bracket Support (1) in downdraft cutout as shown.
2. Position Rear Bracket Support (1) so that top surface is flush with counter top. You may need a straight edge to assist in locating the bracket at the correct height.
3. Mark center of elongated slots of Rear Bracket Support (1) at both ends on countertop.
4. Mark center of elongated slots of Filler Strip Bracket (not included) on front of cooktop cutout.
5. Using a 3/32" drill bit, drill a 3/4" deep pilot hole for the #6/32 mounting screws (3).

⚠ WARNING

PLEASE CONSULT WITH THE COUNTERTOP MANUFACTURER/INSTALLER FOR THE PROPER METHOD OF INSTALLING SCREWS INTO THE INSIDE EDGE OF THE COUNTERTOP. DAMAGE MAY OCCUR IF THE PROPER METHODS ARE NOT USED.

6. Install Downdraft into countertop opening, but do not secure in place at this time.
7. Secure Rear Bracket Support (1) and Filler Strip Bracket (not included) to countertop using items (2 & 3).
8. Install Integrated cooktops into corresponding openings.
9. Position Filler Strip (not included) into Filler Strip Bracket (not included) and install three #10-24 nuts, but do not tighten.
10. Align and adjust cooktops, downdraft and filler strip in counter top opening and then tighten cooktop hold down clamps, filler strip nuts and secure downdraft per installation instructions.

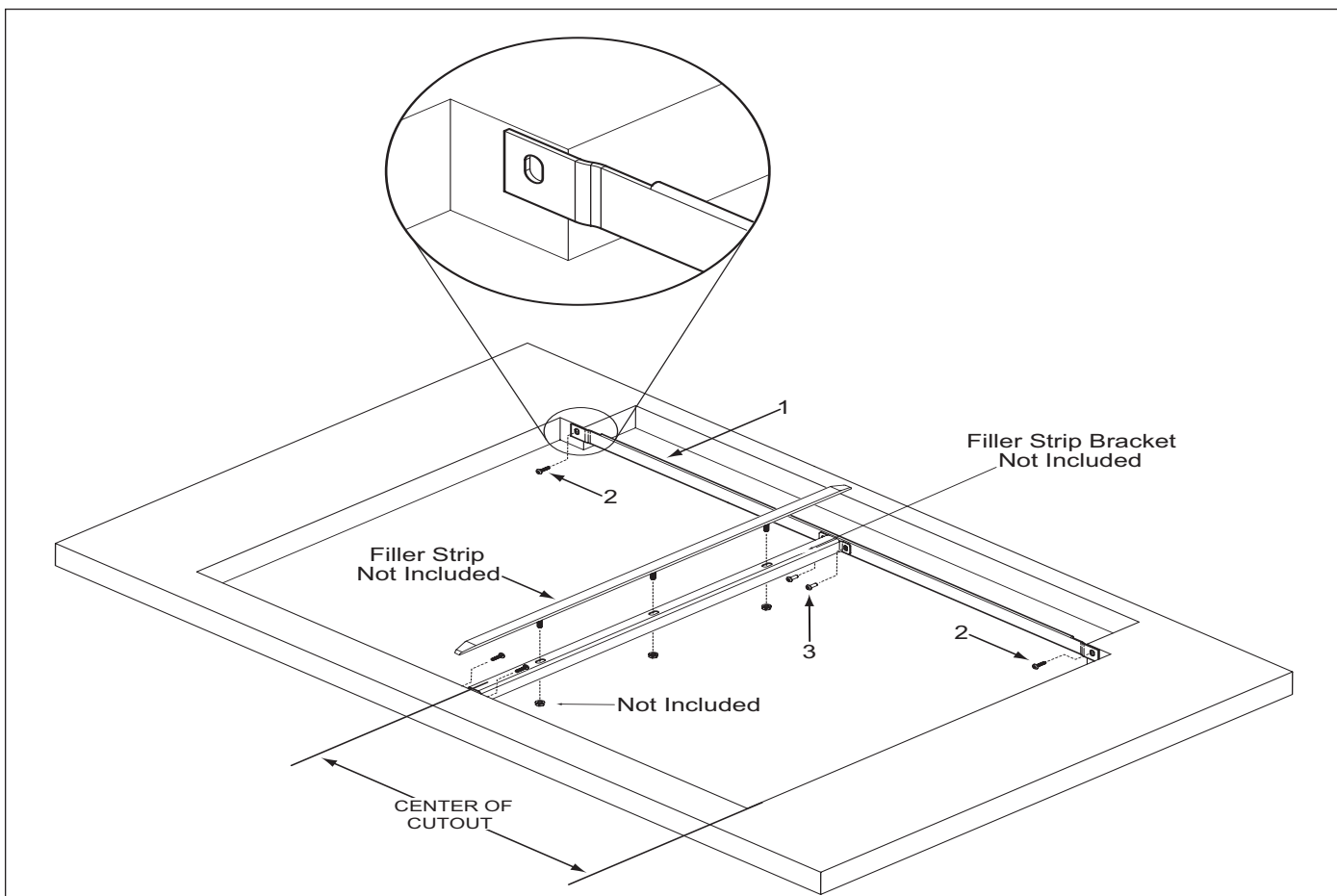


Fig. 3-14. Support Kit for DownDraft Ventilation Installation

COMPONENT ACCESS AND REMOVAL

This section explains how to access and remove components from a Wolf Gas Cooktop. Depending on which component you are going to access or remove in the following sections, you may have to remove other components first. Refer to appropriate section in this manual that explains how to access and remove those various components. When reassembling, just reverse steps that were used to access and remove the components.

NOTE: Access to the manifold, valves, connections and wiring can be gained through access covers on the burner box. Although space is limited, it will help in some diagnosis and repairs.

NOTE: Before attempting to access or remove any components from a Wolf Appliance, take note of the following warnings.

⚠ WARNING

TO AVOID SERIOUS BURNS AND/OR EXPLOSIONS, KEEP COMBUSTIBLES AWAY FROM APPLIANCE WHENEVER A FLAME IS PRESENT. SURFACES AND COMPONENTS GET HOT DURING THE USE OF THE APPLIANCE.

TO AVOID ELECTRICAL SHOCK, POWER TO UNIT MUST BE DISCONNECTED WHENEVER ACCESSING AND/OR REMOVING COMPONENTS POWERED BY ELECTRICITY OR COMPONENTS NEAR OTHER ELECTRICAL COMPONENTS.

TO AVOID POSSIBLE GAS LEAKS AND/OR EXPLOSIONS, GAS TO UNIT MUST BE SWITCHED OFF AT SUPPLY SOURCE WHENEVER ACCESSING AND/OR REMOVING COMPONENTS.

⚠ WARNING

TO ENSURE PROPER BURNER OPERATION, THE O-RINGS **MUST BE REPLACED ANY TIME THE UNITS IS DISASSEMBLED FOR ANY REASON.**

⚠ WARNING

WHEN REASSEMBLING GAS SUPPLY LINE TO REGULATOR, ONLY PIPE THREAD COMPOUND SHOULD BE USED. DO NOT USE TEFLON TAPE TO SEAL GAS PIPE CONNECTIONS.

⚠ WARNING

WHEN REASSEMBLING REGULATOR TO MANIFOLD, ONLY PIPE THREAD COMPOUND SHOULD BE USED. DO NOT USE TEFLON TAPE TO SEAL GAS CONNECTIONS.

15", 30" AND 36" GAS COOKTOP

Surface Burner Components:

Surface Burner Grate, Burner Head with Cap, Venturi, Inner Distribution Ring, Spark Electrode, Outer Distribution Ring, Jet Holder and Burner Mounting Bracket

Preliminary Steps

- Disconnect power cord from electrical supply source.
- Turn off gas supply source to cooktop.
- Lift surface burner grate from cooktop pan.

Burner Head with Cap Removal

The burner head consists of a top and bottom layer of holes. When main burner heat is required, gas travels through main burner orifice hood (*mounted to jet holder*), then through the venturi to the burner head and then out the top layer of holes. When simmer heat is required, gas travels through the simmer orifice hood (*located on the side of the outer distribution ring*), up through the outer portion of the inner distribution ring, then to the bottom layer of holes on the burner head. To remove the burner head, remove burner grates and lift burner head off inner distribution ring.

(See Figure 4-1).

Venturi Removal

The brass venturi mounts through the inner distribution ring and is threaded to the jet holder. There are three sizes of venturi (15,000 BTU, 12,000 BTU, 9,200 BTU). The threads on the venturi are different for each. They will only thread back into the appropriate sized jet holder. To remove venturi, first remove the burner head with cap then extract venturi using a 7/8 inch socket wrench from jet holder. (See Figure 4-2).

NOTE: When re-installing venturi, 100 in. lbs. torque is required.

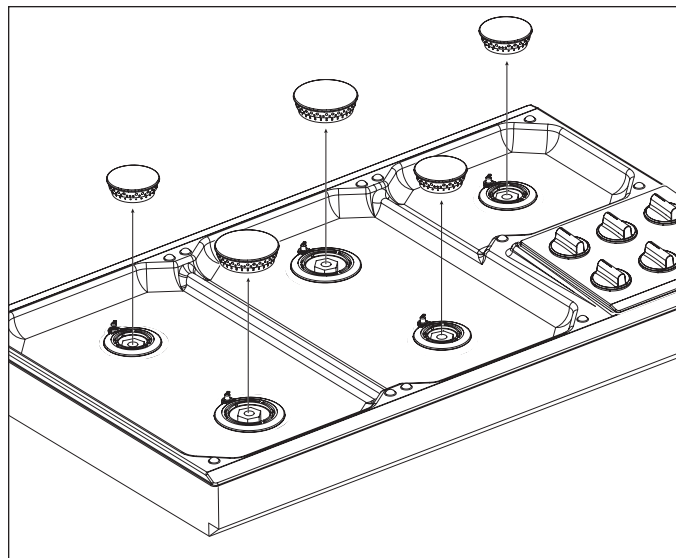


Figure 4-1. Burner Head w/Cap Removal

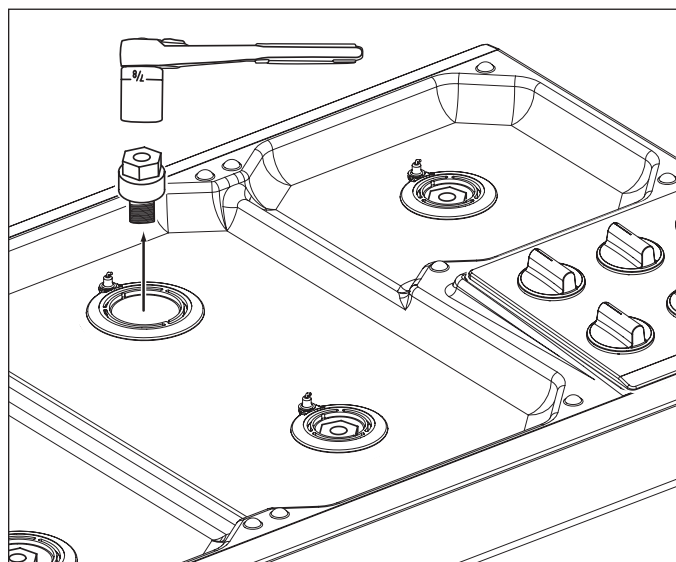


Figure 4-2. Venturi Removal

⚠ WARNING

WHEN REINSTALLING VENTURI USE TORQUE WRENCH TO TIGHTEN TO 100 INCH/LBS. OVER TIGHTENING WILL DAMAGE UNIT AND GAS LEAKS MAY OCCUR.

Igniter Removal

Surface burner igniters are inserted down through the inner distribution ring. It is held in place by a spring and clip.

To remove igniter, the burner head and venturi will need to be removed. Now, lift inner distribution ring from the top pan, unplug igniter lead and tape it to the top pan. Then, push spring up slightly and use a pliers to remove clip. Now, slide spring off igniter and pull igniter up and out of inner distribution ring. (See Figure 4-3)

NOTE: If just removing top portions of one or two of surface burner components without removing cooktop pan, use a small piece of electrical tape and secure the electrode wire to top of cooktop pan. This will make re-connecting electrode wire to electrode easier when re-installing.

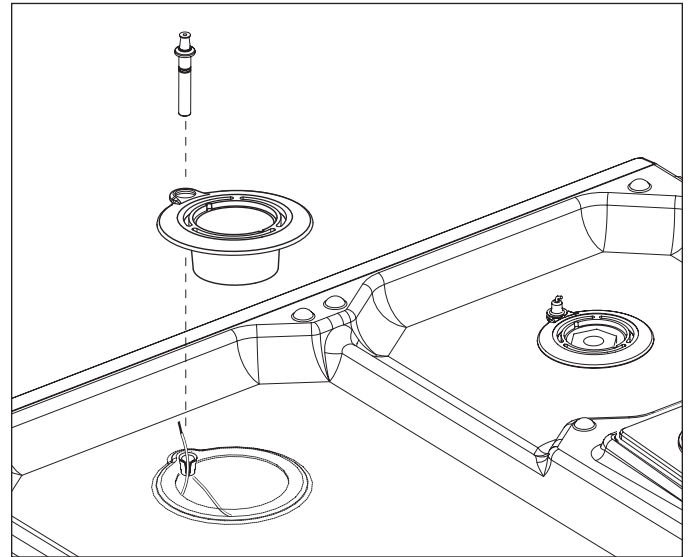


Figure 4-3. Spark Electrode Removal

Inner Distribution Ring Removal

The inner distribution ring routes gas from the simmer orifice hood to the simmer holes located in the burner head. To remove the inner distribution ring, preliminary steps must be followed first. Now, remove electrode and venturi. Then, lift inner distribution ring from cooktop pan, being careful not to lose the O-ring which is mounted in a groove underside of the inner distribution ring. This O-ring provides the seal between the cooktop pan and the inner distribution ring. (See Figure 4-4).

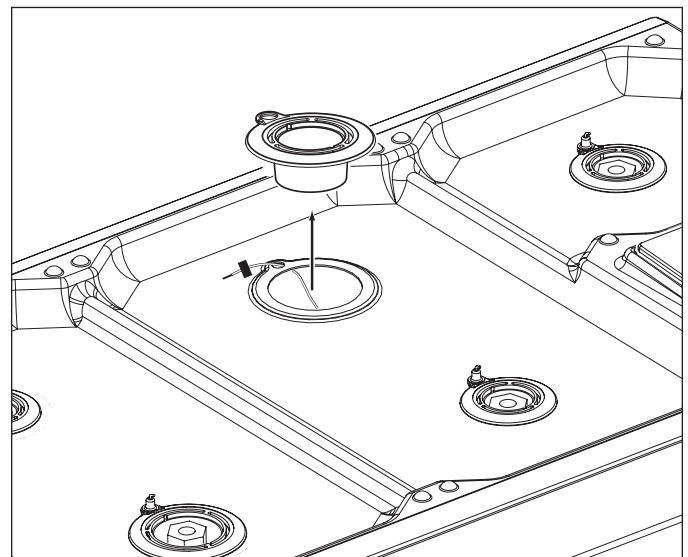


Figure 4-4. Inner Distribution Ring Removal

Cooktop Pan Removal

In order to remove the cooktop pan you will need to remove the burner valve control knobs. Then, remove the surface burner grates, burner heads w/caps, venturi, electrodes and inner distribution rings. Now the cooktop pan can be lifted straight up and off of the burner box. (See Figure 4-5).

NOTE: It may be necessary to remove the entire cooktop from its installation before removing any of the surface burner components. This will make the alignment of the distribution rings and O-rings easier when re-installing the surface burner components and the cooktop pan.

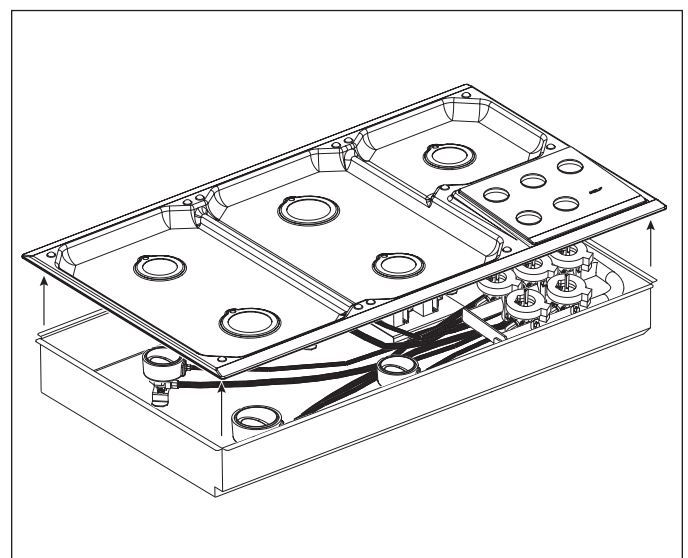


Figure 4-5. Cooktop Pan Removal

Outer Distribution Ring Removal

The outer distribution ring routes the gas from the main burner orifice hood to the main burner holes at the top of the burner head. To remove the outer distribution ring, follow the preliminary steps listed at the beginning of this section. Then, using wrenches, disconnect the flexible gas tube that is mounted to the outer distribution ring connector. Next, lift the outer distribution ring from the jet holder. There are two different sized O-rings, which sit in grooves in the outer distribution ring. (See Figure 4-6).

Jet Holder Removal

The jet holder is mounted to burner mounting bracket on the bottom of the burner box. The main burner orifice is threaded into the jet holder as well as the venturi. In order to remove the jet holder, the preliminary steps listed at the beginning of this section will need to be removed first. Then, disconnect the flexible gas tube that is mounted to the jet holder. Now, extract the nuts from the pem studs that secure the jet holder to the burner mounting bracket and lift the jet holder off. (See Figure 4-7).

Burner Mounting Bracket Removal

The burner mounting bracket is mounted to the bottom of the burner box and acts as a spacer to keep the surface burner components at the proper height. Two studs that protrude upward from the bottom of the burner box are used to secure both the burner mounting bracket and the jet holder. To remove the burner mounting bracket, follow the preliminary steps listed at the beginning of this section first. Then, slide the burner mounting bracket up and off of the protruding studs. (See Figure 4-7).

Surface Burner Orifice Removal

Simmer - The simmer orifice is hex shaped and attached to the inside of the outer distribution ring. Use a wrench to remove it.

Main - The main orifice is hex shaped and is attached to the bottom of the jet holder. Use a nut driver or socket to remove it.

(See Figure 4-7).

NOTE: Main orifice is included with jet holder. See parts list and exploded views for appropriate component.

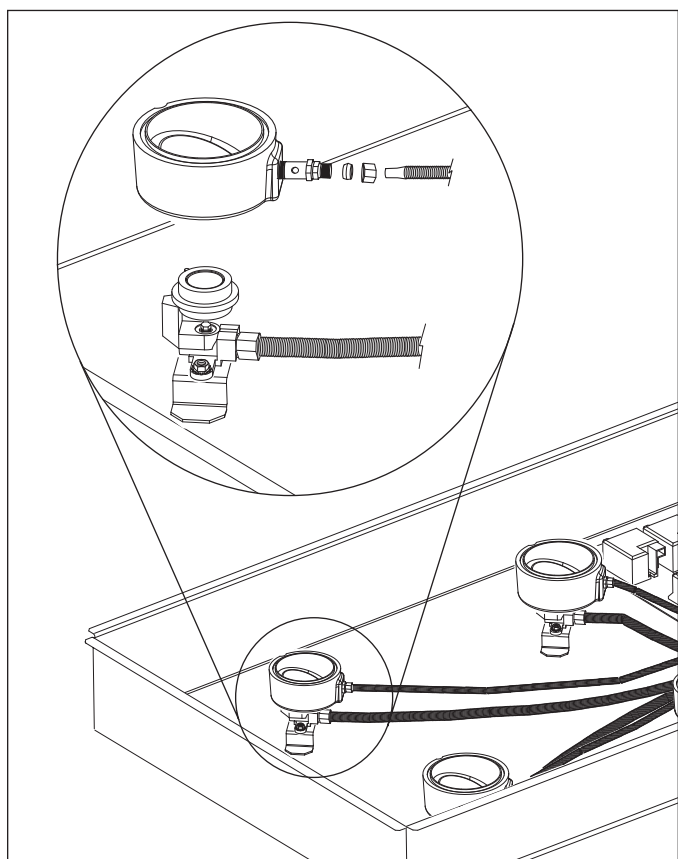


Figure 4-6. Outer Distribution Ring Removal

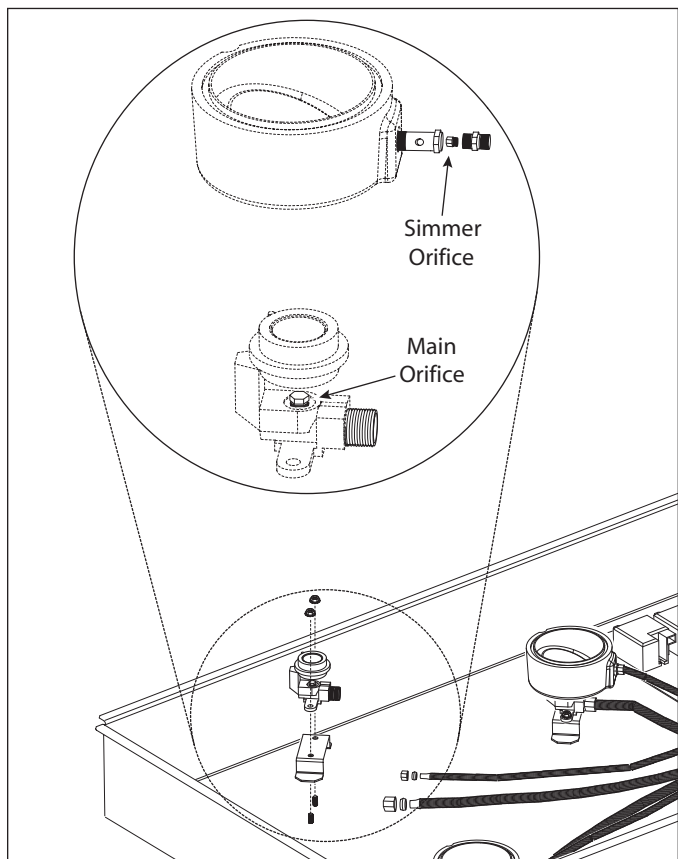


Figure 4-7. Jet Holder, Bracket & Orifice Removal

Electrical System Components:

Ring Light, Valve Switch and Cover, Light Harness, Harness, Spark Module, Spark Module Support Plate, Lead Wire and Power Cord with Grip

Preliminary Steps

- Unplug the power cord from electrical supply source
- Remove grates
- Remove control knobs
- Remove burner heads with caps
- Remove venturi
- Remove electrodes and inner distribution rings
- Remove cooktop pan

Ring Light Removal

There is a ring light under the control panel glass which is mounted to each burner valve switch. When the control knob is turned on, the entire ring light will illuminate the wording highlighted in the red portion of the control panel glass. To remove the ring light you will need to follow the preliminary steps listed at the beginning of this section first. Next, extract the Phillips head screw that secures the ring light to the valve switch. Lift the ring light off of the valve switch. Now, disconnect the electrical wires attached to the ring light and remove. (See [Figure 4-8](#)).

Valve Switch

The valve switch is located below the ring light. When the control knob is turned, the shaft of the burner valve makes contact with the valve switch and closes the electrical circuit to the spark module (*which provides the high voltage spark needed to ignite the burner*). To remove the valve switch you must first follow the preliminary steps listed at the beginning of this section. Then, extract the screw which secures the switch cover and remove. Now, lift the ring light off from the valve switch and disconnect the wiring and remove.

Light Harness Removal

The light harness is attached to one terminal of the ring light and one terminal of the valve switches. To remove the light harness, follow the preliminary steps listed at the beginning of this section. Now, unplug the terminal connection at the ring lights and the valve switches and remove the light harness.

Harness Removal

The harness is connected to the ring lights, valve switches, spark modules and power cord. To remove the harness, follow the preliminary steps listed at the beginning of this section. Next, unplug the harness from the power cord at the Molex connector. Now, unplug the harness from the terminal connections at the ring lights, valve switches and the spark modules and remove the harness.

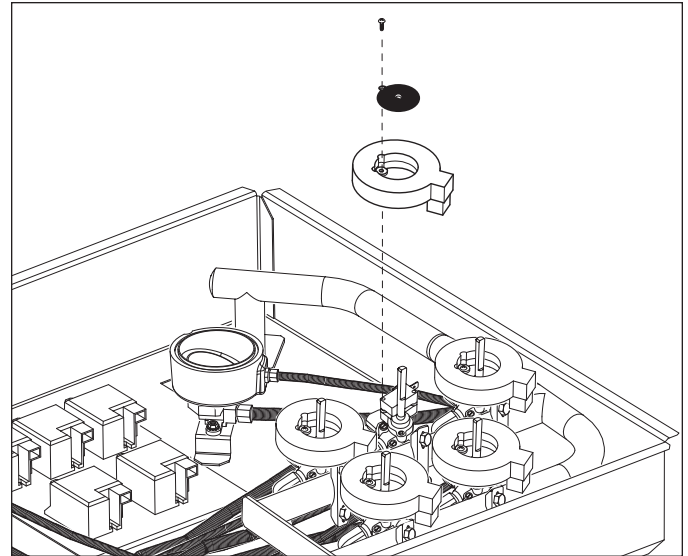


Figure 4-8. Ring Light Removal

Spark Module and Support Plate Removal

NOTE: It is recommended to note and label the electrode wire locations before removing a spark module.

The spark modules are mounted to the spark module support plate on the bottom of the burner box. To access the spark modules, locate the screw(s) securing the spark module support plate to the bottom of the burner box and extract. The spark module support plate will hinge away from the burner box. Disconnect the wires from the spark module. Then, extract the module mounting screws and pull the module from the support plate. (See Figure 4-9).

Lead Wire Removal

The lead wire is connected to the spark module and the spark electrode. To remove the lead wire, follow the preliminary steps listed at the beginning of this section first. Now, unplug the lead wire from the terminal connection at the spark module and lift the lead wire out.

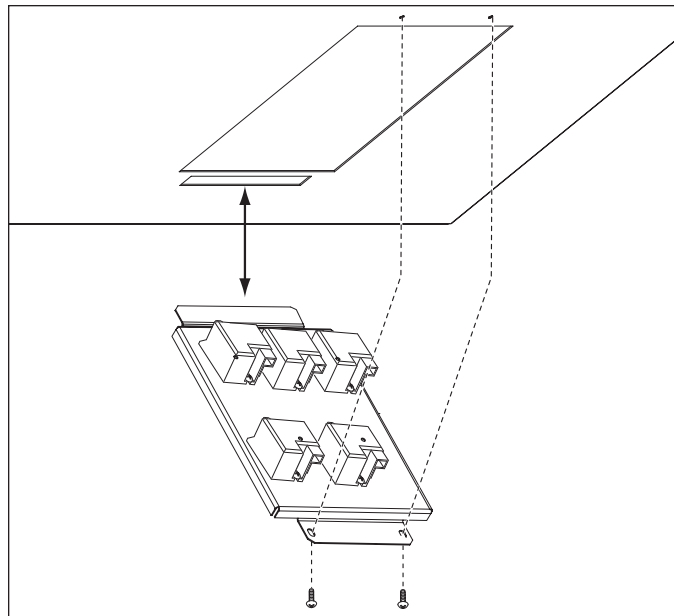


Figure 4-9. Spark Module & Support Plate Removal

Power Cord with Grip Removal

To remove the power cord, follow the preliminary steps listed at the beginning of this section first. Next, unplug the power cord plug connector at the harness. Now, extract the screw that secures the ground terminal of the power cord to the burner box. Squeeze the tabs of the grip connector (*grip connector secures the power cord to the burner box*) and pull the power cord down through the opening and out of the burner box. (See Figure 4-10).

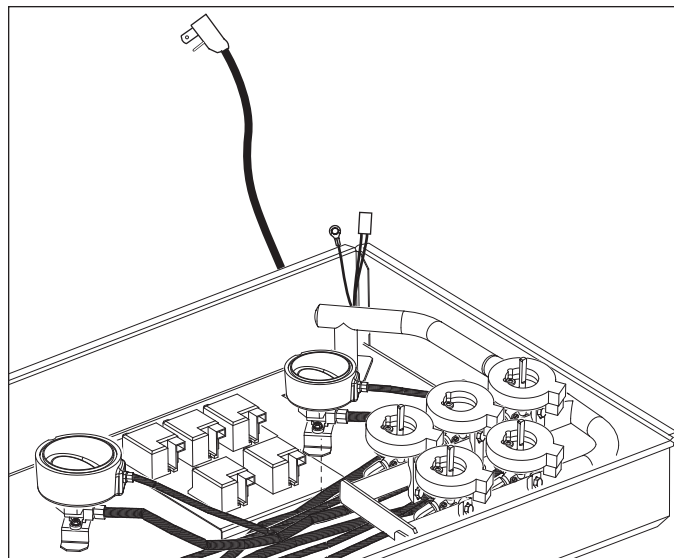


Figure 4-10. Power Cord Removal

Manifold System Components:

Gas Valve, Gas Valve Orifice, Gas Tubing, Manifold, and Regulator Removal

NOTE: The following components will need to be removed in order to gain access to the components of the manifold. Refer to the appropriate component access removal section for proper removal instructions of these components.

Preliminary Steps

- Disconnect power cord from electrical supply source.
- Remove grates
- Remove control knobs
- Remove burner heads with caps
- Remove venturi
- Remove electrodes and inner distribution rings
- Remove cooktop pan

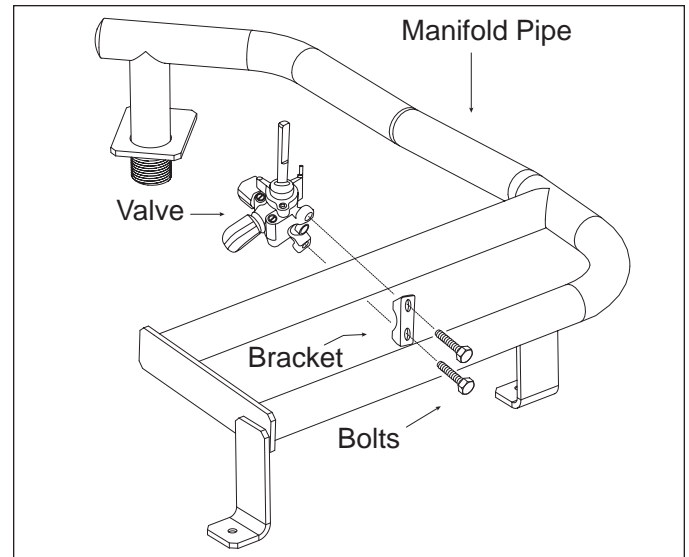


Figure 4-11. Gas Valve Removal

Gas Valve Removal

The gas valves are mounted to the manifold pipe with bolts that pass through a bracket on the side of the pipe, and are threaded into the body of the valve. To remove the gas valves, follow the preliminary steps listed at the beginning of this section first. Next, remove the ring light and valve switch. Disconnect the flexible gas tubes from the valve and extract the bolts from the valve body and mounting bracket. Now, pull or twist the valve off of the manifold pipe. (See Figure 4-11).

Gas Valve Orifice

Each gas valve has two by-pass screw orifices installed into it. To remove these orifices, turn off the gas supply source. Next, follow the preliminary steps listed at the beginning of this section. Then, using a small flat bladed screwdriver, insert the screwdriver down along the opening through the control panel glass and cooktop pan. (The by-pass screws are located on the left side of the valve.) Now, turn the by-pass screw orifice counterclockwise to remove and lift the orifice out of the valve. (See Figure 4-12).

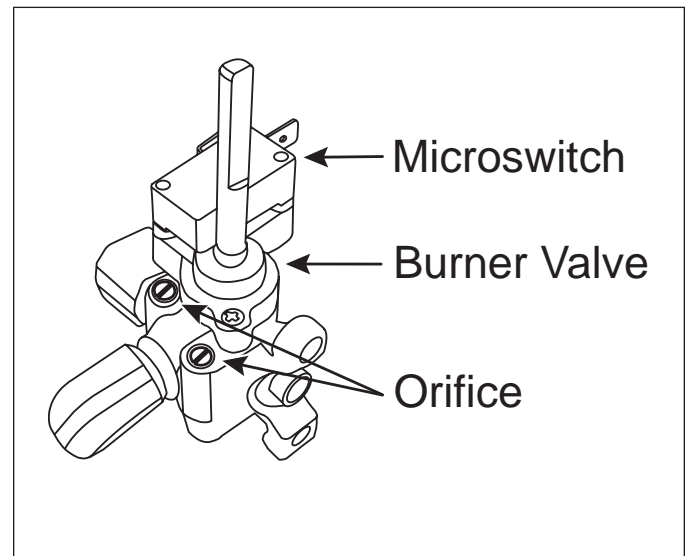


Figure 4-12. Gas Burner Valve

Gas Tubing Removal

First you will need to follow the preliminary steps listed at the beginning of this section.

Using wrenches, disconnect the flexible gas tubing from the gas valve and then using wrenches disconnect the flexible gas tubing from either the jet holder or outer distributing ring (depending on what flexible gas tube you are removing).

Manifold

The manifold is a black pipe that is mounted to the burner box. To remove, you will need to follow the preliminary steps listed at the beginning of this section first. To gain better access to the mounting bolts of the gas valves, you may have to remove the ring lights. Now, remove the gas valves and extract the nuts that secure the manifold pipe to the manifold mounting studs. Then, lift out manifold pipe. (See Figure 4-13).

Regulator

The regulator is attached to the threaded end of the manifold pipe that protrudes out of the bottom of the burner box.

NOTE: To gain better access to the regulator you may have to pull the entire cooktop from its installation.

To remove the regulator, turn off the gas supply source. Unplug the power cord from its electrical supply source. Then, remove gas connections coming into the regulator from the supply source. Now, unthread the regulator from the end of the manifold pipe. (See Figure 4-14).

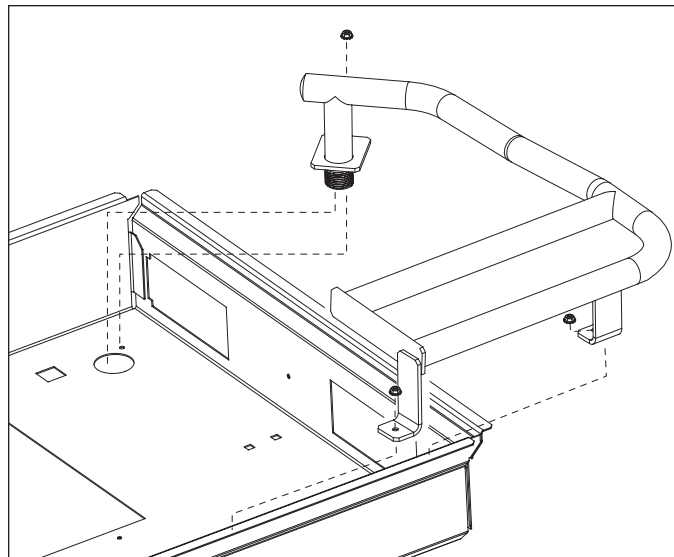


Figure 4-13. Manifold Removal

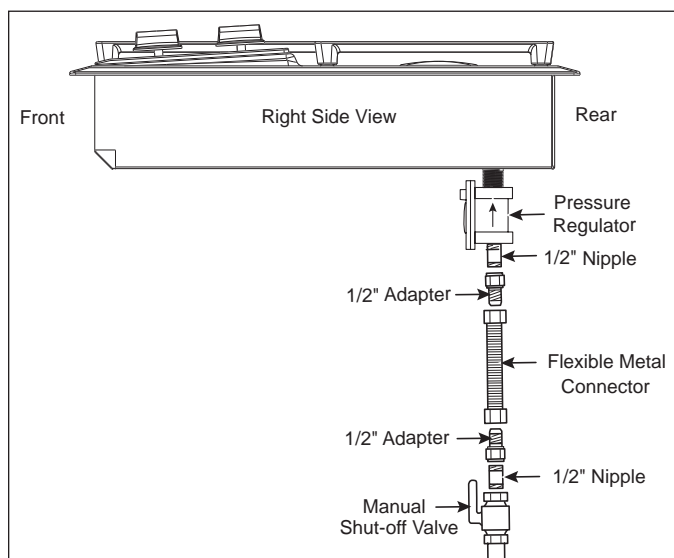


Figure 4-14. Regulator Removal

TROUBLESHOOTING GUIDE

This section of the manual contains the Troubleshooting Guide which will help the Service Technician troubleshoot a Wolf Gas Cooktop.

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 below, 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

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D. <i>No ignition</i>	5-4
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1. <i>Tall flame</i>	
2. <i>Yellow flame</i>	
3. <i>Pulsing flames</i>	

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
A. CONSTANT SPARKING AT SURFACE BURNER(S)	Reverse Polarity at outlet or unit	May have to call an electrician. Check internal connections, may have to wire correctly
	Ground wire disconnected at outlet or inside unit	May have to call an electrician. Check internal connections, may have to wire correctly
	Spark module(s) wired incorrectly or defective	Rewire spark module(s) or replace
	Electrode not positioned properly	Reposition electrode. Electrode should be seated down to cooktop pan. (Refer to Tech Data)
	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
B. INTERMITTENT SPARKING AT SURFACE BURNER(S)	Dirty electrode	Clean with wire brush
	Cracked or damaged electrode	Replace electrode
	Cut or splice in electrode wire	Replace electrode wire
	Bad wire connection at spark module(s)	Repair wire connection
	Defective spark module(s)	Replace spark module(s)
C. POOR IGNITION AT SURFACE BURNER(S)	Burner head not properly seated on inner distribution ring	Rotate to correct position and advise owner
	Electrode not positioned properly	Reposition electrode. Electrode should be seated down to cooktop pan. (Refer to Tech Data)
	Partially plugged ports in burner head	Clear/clean as necessary
	O-rings not properly installed	Install properly or replace if defective
	Debris on inner distribution ring	Clean/remove debris
	Inner distribution ring has burr or crack	Replace inner distribution ring
	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

PROBLEM	POSSIBLE CAUSE	TEST / ACTION
D. NO IGNITION AT SURFACE BURNER(S)	Defective micro-switch at burner valve	Replace micro switch
	Defective/dirty electrode	Replace/clean electrode
	Defective or loose wiring	Replace/repair wiring
	Defective spark module(s)	Replace spark module(s)
	No Power	Check outlet and circuit breaker
	No gas to unit	Check gas pressure with a manometer
E. POPPING NOISE AT SURFACE BURNER DURING SIMMER MODE	Burner head not seated properly	Reposition burner head and advise owner
	O-rings damaged or not seated properly	Replace/reposition o-ring
	Burr on bottom of burner head	Replace burner head
	Burner head damaged or dirty with food debris	Replace/clean burner head
	Inner distribution ring cracked or warped	Replace inner distribution ring
F. FLAME APPEARANCE ON SURFACE BURNER(S) 1. <i>Tall flame</i> 2. <i>Yellow flame</i> 3. <i>Pulsing flames</i>	Burner head not positioned properly	Make sure burner head is locked 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

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

Figure 6-1. Gas Pressure Chart

ORIFICE CHART			
Natural Gas 5" WC			
Description	Stamp No.	Part No.	Elevation In Feet
Valve, Burner, Large			
Orifice, Main, Bypass,	61	801326	0 - 10,000
Orifice, Simmer, Bypass,	57	801327	0 - 10,000
Valve, Burner, Small			
Orifice, Main, Bypass,	57	801327	0 - 10,000
Orifice, Simmer, Bypass	54	800054	0 - 10,000
Valve, Burner, 15K			
Orifice, Main, Bypass,	97	804126	0 - 10,000
Orifice, Simmer, Bypass	62	804128	0 - 10,000
Distribution Ring, Large			
Orifice, Simmer	M	801329	0 - 10,000
Distribution Ring, Small			
Orifice, Simmer	J	802947	0 - 10,000
Distribution Ring, 15K			
Orifice, Simmer	S	804124	0 - 10,000
Jet Holder, Large			
Orifice	161	801324	0 - 7,999
Jet Holder, Small			
Orifice	140	802325	0 - 7,999
Jet Holder, 15K			
Orifice, Main Burner	161	804122	0 - 7,999

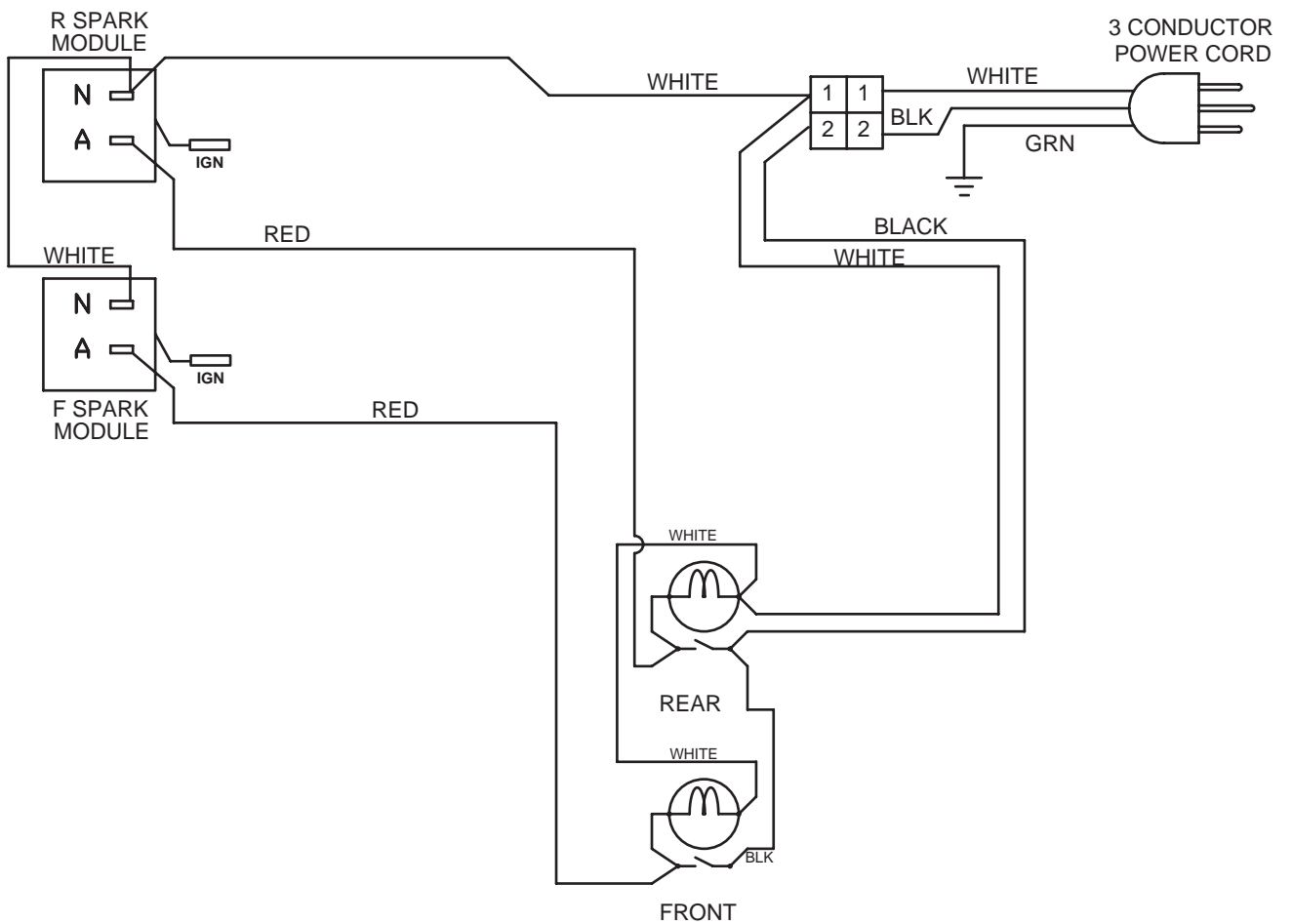
Figure 6-2. Natural Gas Orifice Chart

* For Natural Gas Units Installed Over 8,000 Feet, Contact the Factory for High Altitude Conversion Kit.

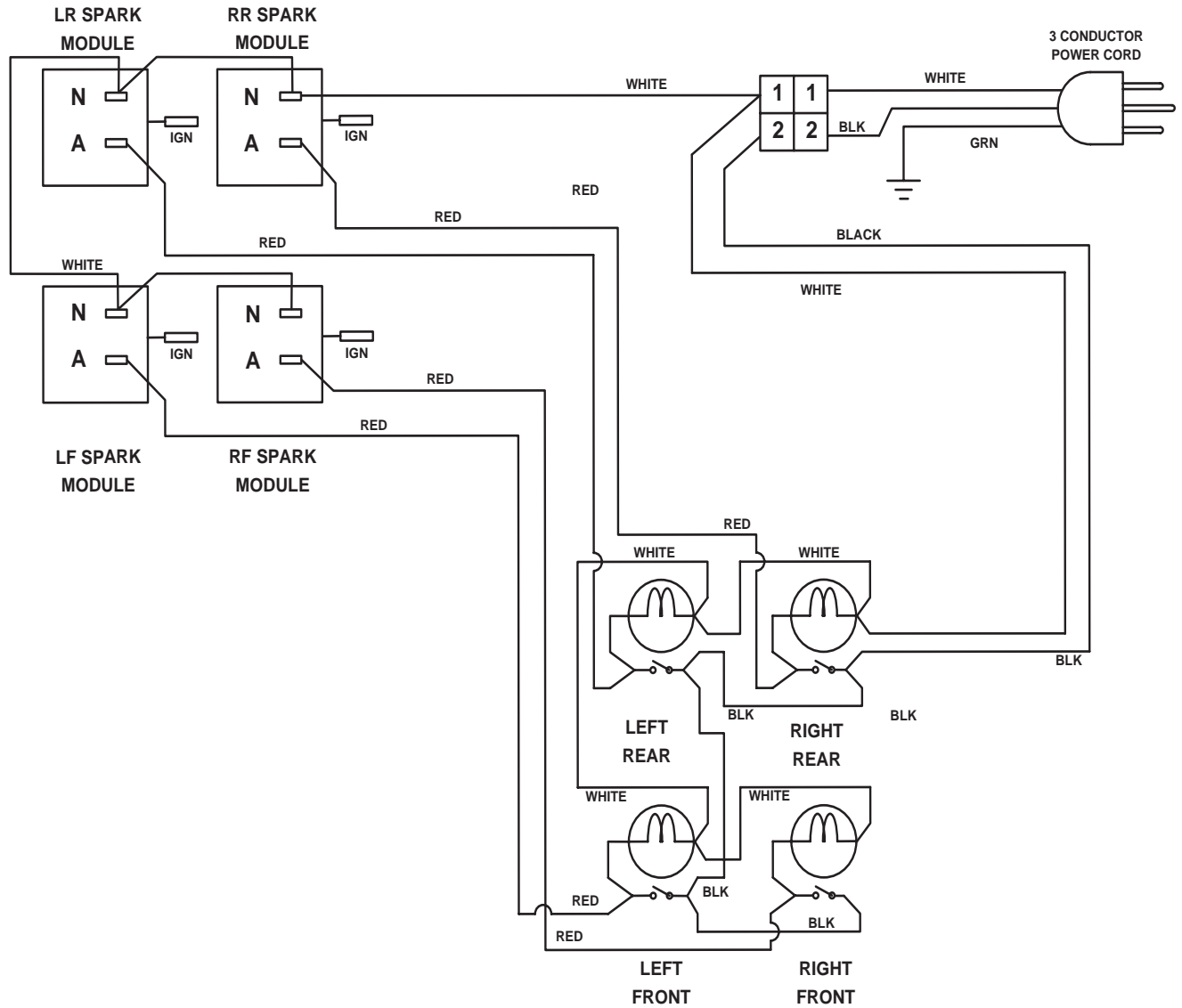
ORIFICE CHART			
Liquid Propane Gas 10" WC			
Description	Stamp No.	Part No.	Elevation In Feet
Valve, Burner Large			
Orifice, Main, Bypass	46	800891	0 - 10,000
Orifice, Simmer, Bypass	36	801323	0 - 10,000
Valve, Burner Small			
Orifice, Main, Bypass	33	801322	0 - 10,000
Orifice, Simmer, Bypass	37	805645	0 - 10,000
Valve, Burner, 15K			
Orifice, Main, Bypass,	60	804127	0 - 10,000
Orifice, Simmer, Bypass	39	804129	0 - 10,000
Distribution Ring, Large			
Orifice, Simmer Burner	X	801320	0 - 10,000
Distribution Ring, Small			
Orifice, Simmer Burner	G	805642	0 - 10,000
Distribution Ring, 15K			
Orifice, Simmer	P	804125	0 - 10,000
Jet Holder, Large			
Orifice, Main Burner	104	801318	0 - 10,000
Jet Holder, Small			
Orifice, Main Burner	91	801319	0 - 10,000
Jet Holder, 15K			
Orifice, Main Burner	115	804123	0 - 10,000

Figure 6-3. Liquid Propane Gas Orifice Chart

WIRING DIAGRAM 15" GAS COOKTOP



WIRING DIAGRAM 30" GAS COOKTOP



WIRING DIAGRAM 36" GAS COOKTOP

