

WOLF 15" MULTIFUNCTION LP CONVERSION COMPONENT PACKAGE INSTALLATION INSTRUCTIONS

**Component Package Number
805045**

- For Use with Wolf Appliance Co.
Model Number:
IM15/S

NOTE: Serial Numbers after
11064401

These instructions contain procedural information to convert a *Wolf Appliance Company* Multifunction Cooktop from natural gas to liquid propane on the above listed unit models.

This conversion package was designed to convert a natural gas multifunction cooktop to liquid propane for altitudes up to 8,000 feet.

- **Tools Needed for Conversion:**
Phillips Head Screwdriver
Small Blade Flat Head Screwdriver
10mm Open Ended Wrench
Needle Nose Pliers

These components are to be installed only by a qualified service agency.

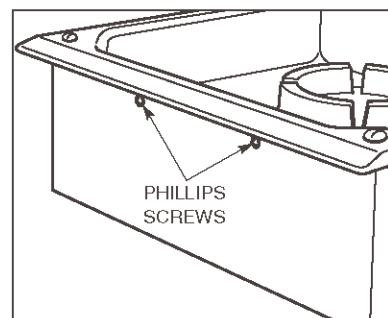
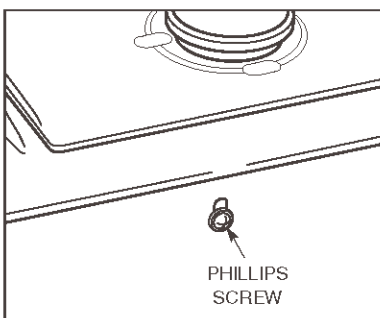
⚠ WARNING

These conversion components shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the package.

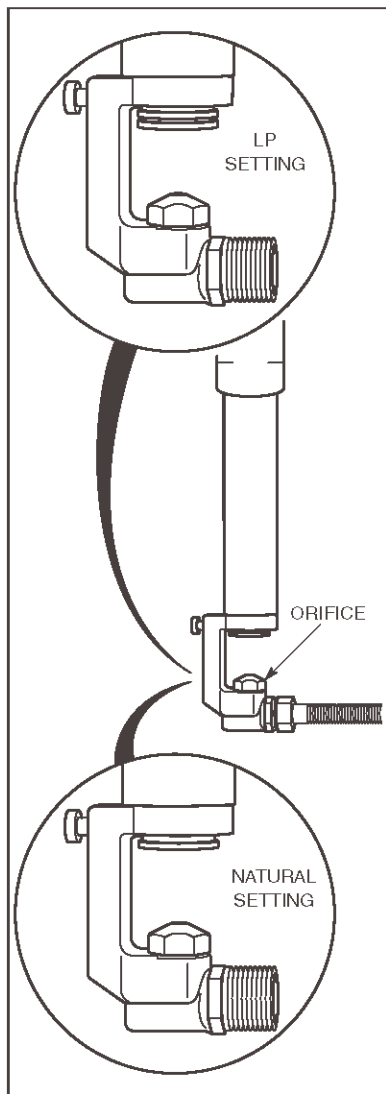
| QTY | ITEMS INCLUDED IN THE PACKAGE | STAMPED # | PART # |
|-----|---------------------------------------|-----------|--------|
| (1) | Orifice, Wok LP | 120 | 803744 |
| (1) | Orifice, Valve Large .61mm | 61 | 801326 |
| (1) | Label, LP Multifunction Cvrnsn | | 805046 |
| (1) | Instructions, LP Multifunction Cvrnsn | | 805045 |

Conversion Instructions

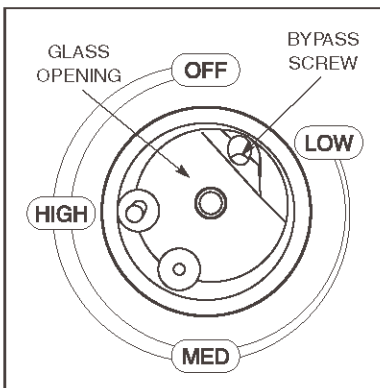
Remove grate, burner head, and knob from unit and set aside. Remove (3) Phillips screws from front and rear of unit. Open unit by turning stainless pan over, set to right of burner box.



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Using a 10mm wrench, remove Orifice, Wok Nat (PN 803743, stamped **190**) and replace with supplied Orifice, Wok LP (PN 803744, stamped **120**). Adjust Venturi Tube to the second marked line by loosening the setscrew on the jet holder and sliding the tube out. Retighten the setscrew.

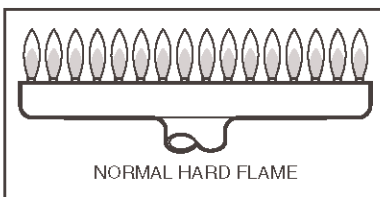


With unit right side up, insert small bladed flat head screwdriver into glass opening, remove and replace Screw, Wok Valve Bypass (PN 803848, stamped **100**) with supplied Screw, Wok Valve Bypass LP (PN 803849, stamped **61**). Use needle nose pliers to remove and replace screw after it has been unscrewed, if needed.

Once leak testing has been completed (see Leak Testing instructions), re-align top pan to burner box and re-insert 3 screws to secure.

Flame Characteristics:

The flame produced by the burner should be a quiet, blue flame, exhibiting no lifting or blowing. The following illustration shows a desirable flame.



No modifications should need to be made to the flame, but if the burner is not exhibiting a proper flame and modifications need to be made, the

CO level should be monitored at all times during modification using an electronic CO analyzer, or equivalent. To modify flame characteristics on an open top outer burner, loosen the venturi setscrew and move the venturi in or out until the proper flame is obtained. For the open top inner burner, rotate the air shutter until the proper flame is obtained. For the griddle, charbroil, oven broil, and oven burners, advance or retract, by screwing or unscrewing, the orifice elbow until the proper flame is obtained. For the French top, adjust the two brass nuts on the jet housing up or down until the proper flame is obtained.

Ignition System:

If the unit is operating properly after conversion, the burner should ignite within 4 seconds of the gas flowing out of the burner ports. If the flame is extinguished, the unit should also automatically re-ignite within 4 seconds. When the burner is operating correctly, with a proper, hard flame, the unit should not be sparking.

Leak Testing:

With all orifices converted, apply soapy water to all joints and fittings. Turn on all burners and check thoroughly for leaks. Then turn off all the burners and recheck for leaks.

Labels:

Once installation of all orifices is complete, and all the appropriate tests have been satisfied, fill out all applicable information and affix the LP Multifunction Rating Label as close as possible to the existing rating plate.

