Kit Number 802804

 For Use with Wolf Pro-Series **Range Models:** R304-LP R364C-LP R364G-IP R366-LP R482CF-LP R484CG-LP R484DC-LP R484DG-LP R484F-LP R486C-LP R486G-LP R488-LP R604CF-LP R604GF-LP R606CG-LP R606DC-LP R606DG-LP R606F-LP

NOTE: Only valid for the above models with Serial Numbers 11,012,416 and above

WARNING

This conversion kit 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 kit.

These instructions contain procedural information to convert a *Wolf Pro-Series* range from liquid propane to natural gas on the above listed unit models. Some units may not contain all the burners that the kit contains conversion information for.

This conversion kit was designed to convert a range to natural gas for altitudes up to 5,000 feet.

QTY	ITEMS INCLUDED IN THE KIT	STAMPED #
(8)	Orifice, Top Burner Inner	34
(8)	Orifice, Top Burner Outer	170
(8)	Valve by-pass Screw, Top Burner Inner	40
(8)	Valve by-pass Screw, Top Burner Outer	88
(2)	Orifice IR Griddle Burner	46
(2)	Orifice IR Char-broiler Burner	50
(1)	Orifice French Top Burner	170
(2)	Orifice Hood, Oven Burner Large	36
(2)	Orifice Hood, Oven Burner Small	48
(2)	Orifice, IR Broil Burner	48
(1)	Natural Gas Range Rating Label 803256	
(1)	Conversion Instructions 803258B	

 Tools Needed for Conversion: Phillips Head Screw Driver
 Small Blade Flat Head Screw Driver
 7, 10, 12, 13, 16, and 19mm Open Ended Wrenches
 Adjustable Wrench
 23mm Open Ended Wrench or Socket with driver

This Kit is to be installed only by a qualified service agency.



Conversion Instructions

Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power.

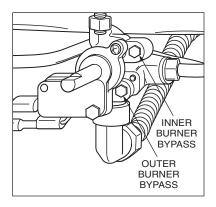
Dual Main Burner Section:

Front Panel

Unscrew screws under front control panel, one (1) each on right and left side with a standard Phillips head driver. Remove all knobs, rotate panel out from the bottom, and lift up to remove.

Valve by-pass Screws

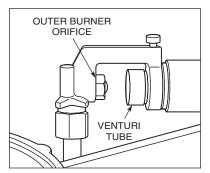
Replace Valve by-pass Screw, Top Burner Inner stamped **25** with Valve by-pass Screw **40** with a small bladed, flat head driver. Repeat for Valve bypass Screw, Top Burner Outer stamped **54** with Valve by-pass Screw **88**. See below for location of Inner and Outer Orifice by-pass screws.



Open Top Burner Orifices

Remove burner grates, outer burner ring, and using the S-hook that came with the unit, remove the porcelainized steel top.

- Inner Burner Orifice
 Using a 10 and 12mm wrench,
 completely remove the gas supply
 line from the orifice holder. Using a
 12mm and an adjustable wrench,
 remove the Inner Burner Orifice
 stamped 7 and replace with Orifice
 34. The inner burner shutter does
 not need to be moved. Repeat for
 each burner.
- Outer Burner Orifice Using a 10mm wrench, remove the Outer Burner Orifice stamped 109 from the jet holder and replace with Orifice 170. Loosen the setscrew holding the venturi with a 7mm wrench and slide the venturi tube in to the first line. Retighten setscrew. Repeat for each burner.



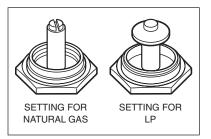
Before the pressed steel top is replaced on the right hand burner unit, the gas regulator needs to be converted (See next section). Once the regulator has been converted, the right side burner can be reassembled.

Gas Regulator Section:

Convertible Gas Regulator

With the right most porcelainized top removed, use a 23mm socket or wrench to remove the regulator access cap. On the inside of the cap remove the plastic insert (shown below), invert so that the disk end is in and replace in the cap. Replace the cap into the regulator, and then reassemble the surface burner unit.

This conversion adjusts for proper gas manifold pressure for conversion to natural gas from LP gas.



Char Broiler and/or Griddle Section:

Char Broiler

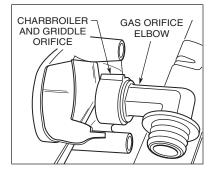
If the front panel has not been removed, do so, following the Front Panel instructions from the Dual Main Burner Section. Using a 16mm wrench, remove the gas supply line from the gas orifice elbow. Using a 13mm wrench, remove the elbow from its holder. With a 13mm and an adjustable wrench, remove *Gas Orifice* stamped **56** from the elbow and replace with *Gas Orifice* **50**. Replace elbow in holder and reattach gas supply line.



WOLF NATURAL GAS FUEL CONVERSION KIT INSTALLATION INSTRUCTIONS

Griddle

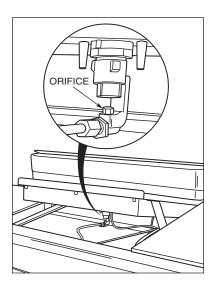
If the front panel has not been removed, do so, following the Front Panel instructions from the Dual Main Burner Section. Using a 16mm wrench, remove the gas supply line from the elbow. Using a 13mm wrench, remove the elbow from its holder. With a 13mm and an adjustable wrench, remove *Gas Orifice* stamped **55** from the elbow and replace with *Gas Orifice* **46**. Replace elbow in holder and reattach gas supply line.



French Top Section:

French Top

Remove all the rings and the ring base from the unit. Remove the front and back porcelainized spacers. Remove the burner head and inner ring. Remove 4 screws from the front and rear of the unit. Lift the burner box from the front to access the jet holder underneath, propping up the front of the burner box. Using a 7mm wrench, remove Burner Orifice stamped 118 from the jet holder assembly and replace with Burner Orifice 170. Lower the burner box, reinsert (4) screws, replace the burner head and inner ring, replace porcelainized parts, and finally replace base and surface rings.



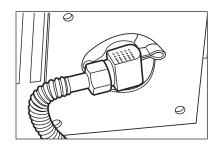
Oven Sections:

• Large Oven Burner

Remove 2 Phillip's head screws just above the kick plate on the right and left sides. Remove kick plate. Remove 2 Phillip's screws holding gas nozzle support plate. Using a 13 and a 15mm wrench, remove *Gas Orifice* stamped **55** and replace with *Gas Orifice* **36**. Reattach gas nozzle support plate and kick plate to unit.

• Small Oven Burner:

Remove 2 Phillip's head screws just above the kick plate on the right and left sides. Remove kick plate. Remove 2 Phillip's screws holding gas nozzle support plate. Using a 13 and a 15mm wrench, remove *Gas Orifice* stamped **56** and replace with *Gas Orifice* **48**. Reattach gas nozzle support plate and kick plate to unit.



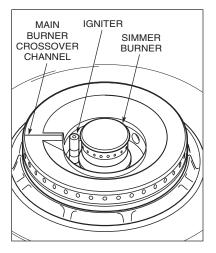
IR Broiler:

With unit moved so rear is accessible, remove Phillip's head screws attaching the riser to the unit. Once the riser is removed, remove the screws holding on the back panel. Using a 16mm wrench, remove gas supply line from gas orifice elbow. Using an adjustable wrench, remove elbow from holder. Using a 13mm and an adjustable wrench, remove *Gas Orifice* stamped **56** and replace with *Gas Orifice* **48**. Replace elbow and reattach gas supply line. Reattach back panel to unit. Repeat for left hand oven on 60" units.



Burner Alignment:

For the unit to ignite properly, the burner rings must be correctly aligned. There is a pin on the outer ring that corresponds with a hole in the base, rotate the outer ring on the base until the pin and hole lock. With the pin locked, the crossover channel should align with the igniter. The following illustration demonstrates a correctly aligned open top burner unit.

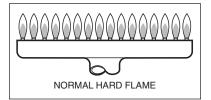


Manifold Pressure:

With the conversion complete, the manifold pressure should be 5" of water column as measured through a pressure tap in the gas manifold. The supply pressure should be from an approved natural gas source at minimum and maximum pressure of 6" and 9" of water column respectively.

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. To modify flame characteristics on an open top outer burner. loosen the venturi set screw 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 burners 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 Natural Gas Range Rating Label as close as possible to the existing rating plate.



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