



Project _____

AIA # _____ SIS # _____

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

WC4GD SERIES

Full-Size Single Deck Gas Convection Ovens



Model WC4GD



SPECIFICATIONS

Single section, gas convection oven, Wolf Model WC4GD. Stainless steel front, sides, and top. Simultaneous chain driven doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom, and doors. Porcelain enamel on steel oven interior measures 29"W x 26½"D x 20"H. Two interior oven lights. Five nickel plated oven racks measure 28¼" x 20½". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed ½ H.P. oven blower-motor. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw.

Exterior Dimensions:

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

40¼" W x 37¾" D (includes motor only)

31" H or 54¾" H on 23¾" legs with feet

Legs can adjust an additional 1" in length

Legs with casters are adjustable from 28" to 29⅞" in length

CSA design certified. NSF listed

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL

- WC4GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.

STANDARD FEATURES

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

EXTRAS

- Second year extended limited parts and labor warranty

ACCESSORIES

- See next page

WC4GD SERIES – Full-Size Single Deck Gas Convection Ovens

Approved by _____ Date _____ Approved by _____ Date _____

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)



LEGSET-FT/SS Stainless steel legs with bullet foot

LEGSET-CST/SS Stainless steel legs with casters

LEGSET-CST/PT Painted legs with casters



OPNSTND-LEGS/SS Stainless steel open stand with (4) stainless steel legs with adjustable bullet feet, adjustable rack supports, and stainless steel shelf



CTSET-SINGLE Set of four (2 locking) casters for single deck oven or leg stand



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



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



11/4QDH-4FT 1 1/4" x 4' Flexible gas hose with quick disconnect and restraining device



RACK-1PCNEW Extra oven rack



RACK-HANGRV Rack hanger



DRAFT-DIVERT Down draft flue diverter for direct vent connection



DRIPPAN-SSDD Stainless steel drip pan

Image N/A

ENCLSUR-SSBACK Stainless steel rear motor enclosure

Image N/A

MARINE-TOP Oven/steamer accessory kit. Includes stainless steel marine edge top. Requires 8" legs in lieu of standard legs

Image N/A

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

Image N/A

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

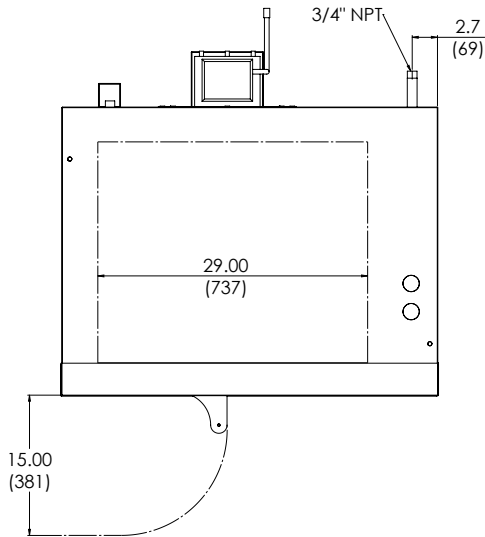
As continued product improvement is a policy of Wolf, specifications are subject to change without notice.

INSTALLATION INSTRUCTIONS

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

4. Clearances:

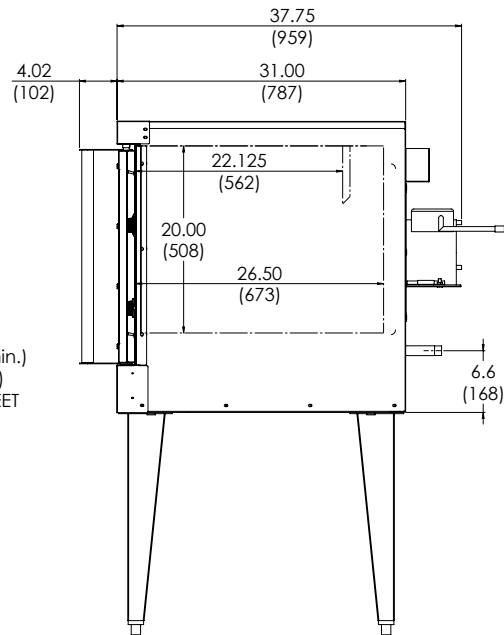
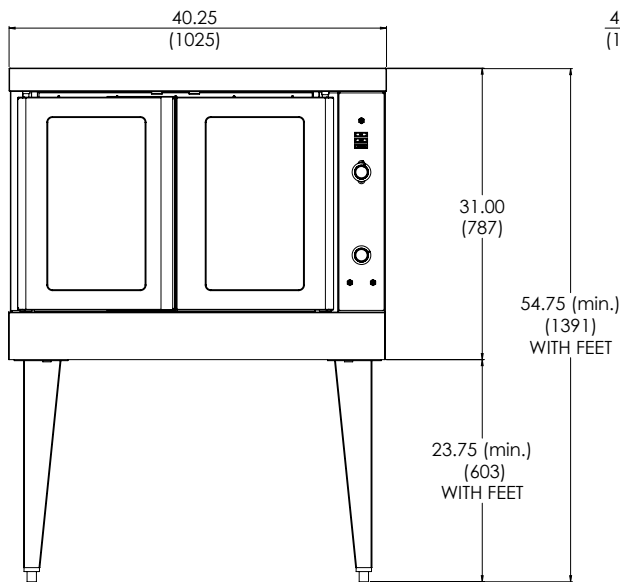
	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.
6. The installation location should not experience temperatures below -20°C (-4°F).



CAD and/or Revit Files Available

40 $\frac{1}{4}$ " W x 41 $\frac{3}{4}$ " D x 31"H (includes motor & door handles)
 40 $\frac{1}{4}$ " W x 37 $\frac{3}{4}$ " D x 31"H (includes motor only)
 54 $\frac{3}{4}$ " H on 23 $\frac{3}{4}$ " legs* with feet.
 *Legs can adjust an additional 1" in length.

Oven interior: 29" W x 26 $\frac{1}{2}$ " D x 20" H



Model	Width	Depth w/handles	Height w/legs	Per Oven BTU/hr.	Total BTU/hr.	Electrical	Weight
WC4GD	40 $\frac{1}{4}$ "	41 $\frac{3}{4}$ "	54 $\frac{3}{4}$ "	50,000	50,000	120/60/1	410 lbs (186 KG) without skids/packaging 464 lbs (211 KG) with skids/packaging

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