

GAS BBQ GRILLS | INSTALLATION | INSTRUCTIONS



IMPORTANT INFORMATION

IMPORTANT NOTE: This installation must be completed by a qualified installer, service agency or gas supplier.

- **INSTALLER:** please retain these instructions for local inspector's reference, then leave them with the homeowner.
- Please read the entire installation instructions prior to installation.
- **HOMEOWNER:** please read and keep these instructions for future reference.
- Please read the entire Use and Care Information book prior to use.

⚠ WARNING

If the information in this book is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

An LP cylinder not connected for use shall NOT be stored in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid/hood.
- If odor continues, immediately call your gas supplier or your fire department.

As you follow these installation instructions, take particular note of the **CAUTION** and **WARNING** symbols when they appear. This information is important for the safe and efficient installation of Wolf Gas BBQ grills.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, the printed instructions may signal an **IMPORTANT NOTE**, which highlights information that is especially important for a problem-free installation.

This appliance must be installed in accordance with all National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency, and amperage ratings are listed on the product rating plate.

Record the model and serial numbers before installing the BBQ grill. Both numbers are listed on the rating plate, located on the rear panel of the unit.

Model # _____

Serial # _____

PRE-INSTALLATION

PORTABLE LOCATIONS

Consider the following when choosing a site for using your Wolf BBQ grill:

- Always maintain a minimum clearance of 24" (610) from all four sides of the grill to any combustible surface.
- The grill should be level and not be exposed to the wind during use.
- Never locate the grill in an enclosed area, such as a garage, shed, breezeway or under overhead combustible construction. Keep clear of trees and shrubs.
- Allow adequate area for smoke to dissipate.
- Allow for an adequate supply of fresh air for proper combustion and ventilation.
- Lock the wheel casters when you have positioned the grill in a safe location.
- Keep fuel hoses and electrical supply cords away from hot surfaces.
- This outdoor grill is not intended to be installed in or on recreational vehicles and/or boats.
- Use only extension cords that are specified for outdoor use.

BUILT-IN LOCATIONS

Your Wolf BBQ grill is designed for easy placement into a built-in enclosure. For a combustible enclosure, use the optional insulated jacket and build your opening according to the **Installation Dimensions** on page 5. For non-combustible masonry or other enclosure, also follow the specifications on page 5. Maintain specified clearances.

Both installations require a deck to support the bottom. Review the **Installation Dimensions** illustrations and provisions required for the gas line hook-up at the rear right and bottom surfaces. It is recommended that ventilation holes be provided in the enclosure so that gas will not become entrapped in the event of a leak. The supporting deck and counter should be level and flat. The enclosure should be strong enough to support 400 pounds (181kg).

When deciding where your permanent built-in location will be, consider the following:

- Keep gas lines as short as possible.
- The grill should be level and not exposed to the wind.
- Never locate the grill in an enclosed area, such as a garage, shed, breezeway or under overhead combustible construction. Keep clear of trees and shrubs.
- Optional insulated jacket **must** be used if installing into combustible material.
- Allow adequate area for smoke to dissipate.
- Allow for an adequate supply of fresh air for proper combustion and ventilation.
- Examine foot traffic patterns and serviceability of the unit if necessary.

Dimensions in parentheses are in millimeters unless noted.

PRE-INSTALLATION

INSTALLATION CONSIDERATIONS

Safe and satisfactory operation of your Wolf BBQ grill depends upon its proper installation. The installation, adjustments and service of this grill must be performed only by qualified installers and service technicians. This is necessary to ensure proper operation and avoid accidents which may occur through misuse of the grill. All instructions contained in this book for minimum clearances to a combustible surface must be observed. Be certain the appliance is properly grounded to avoid shock hazard.

You must follow all National Electrical Code and gas regulations. In addition be aware of local code or ordinances when installing your service.

CLEARANCE TO COMBUSTIBLE SURFACES

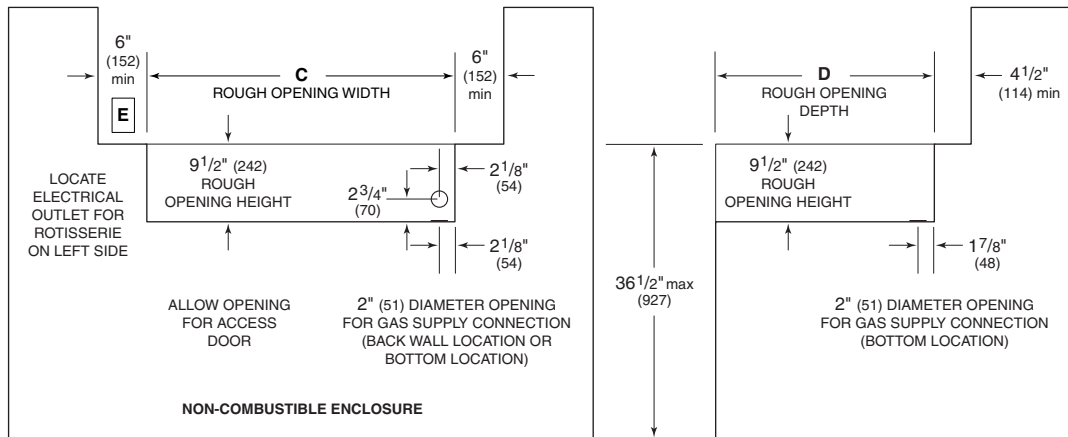
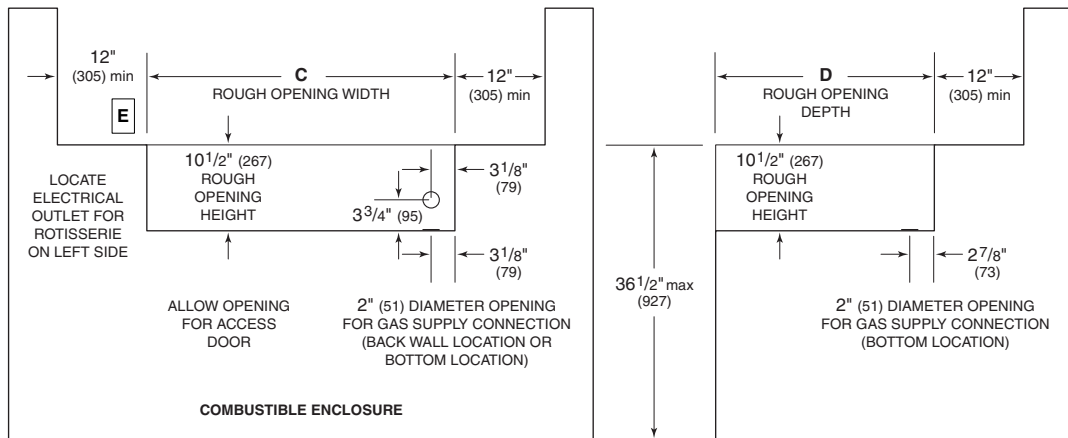
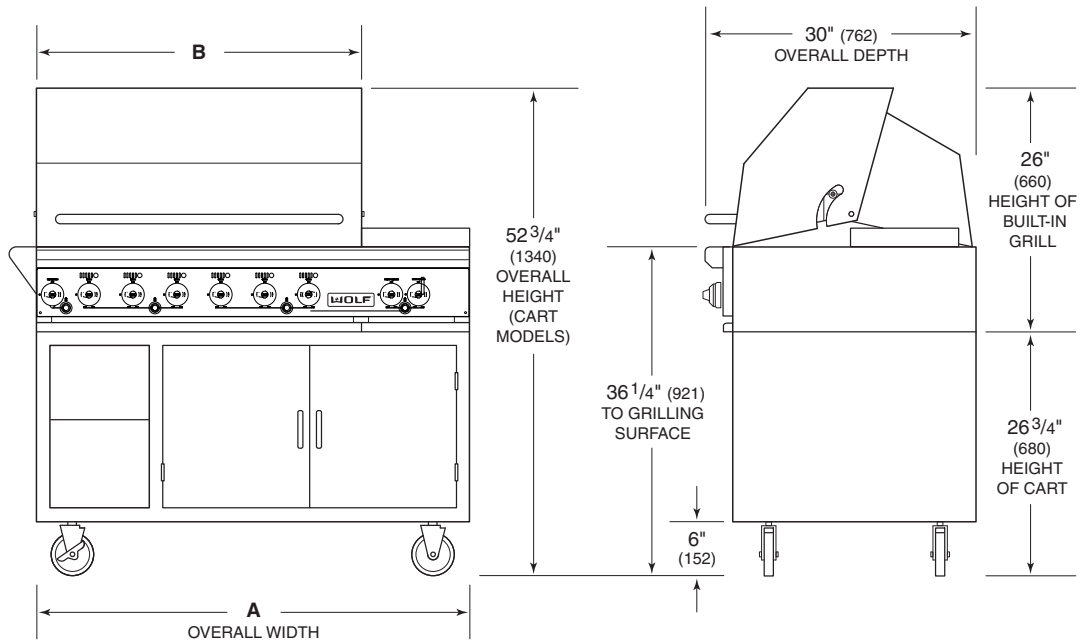
A minimum of 12"(305) from the sides and 12"(305) from the back required above and below the cooking surface to adjacent vertical combustible surfaces. A minimum of 4-1/2"(114) from the back is required for the hood to open and 6"(152) to the side is required for space for the rotisserie motor. Refer to the *Installation Dimensions* illustrations and chart on the following page.

IMPORTANT: The optional insulated jacket is necessary when the grill is to be placed into a combustible enclosure. Use only the approved insulated jacket which has been specifically designed and tested for this purpose.

Installation Dimensions	BBQ242	BBQ36	BBQ362	BBQ48
A Overall Width of Grill	36" (914)	36" (914)	48" (1219)	48" (1219)
B Width of Hood	24" (610)	36" (914)	36" (914)	48" (1219)
C Rough Opening Width (Combustible Enclosure)	38 1/4" (972)	38 1/4" (972)	50 1/4" (1276)	50 1/4" (1276)
C Rough Opening Width (Non-Combustible Enclosure)	36 1/4" (921)	36 1/4" (921)	48 1/4" (1226)	48 1/4" (1226)
D Rough Opening Depth (Combustible Enclosure)	27 3/4" (705)	27 3/4" (705)	27 3/4" (705)	27 3/4" (705)
D Rough Opening Depth (Non-Combustible Enclosure)	26 3/4" (679)	26 3/4" (679)	26 3/4" (679)	26 3/4" (679)

Note: Dimensions correspond to the illustrations on the following page. Dimensions in parentheses are in millimeters.

INSTALLATION DIMENSIONS



NOTE: Refer to the chart on the previous page for dimensions referred by letters in the illustrations. Dimensions in parentheses are in millimeters unless noted.

INSTALLATION

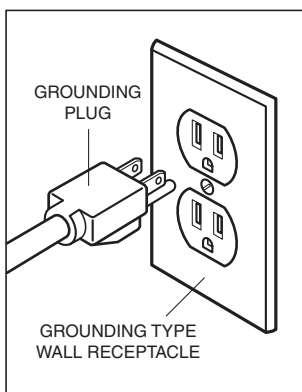
ELECTRICAL REQUIREMENTS

If using a rear wall, locate the electrical service on the left hand side for the rotisserie motor. The rotisserie motor requires a 110/120 volt supply. The six-foot power supply cord on the motor is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded in conformance with the National Electrical Code, ANSI/NFPA 70 latest edition, or Canadian Electrical Code (CSA) and all local codes and ordinances. See illustration. **Do not** cut or remove the grounding prong from the plug.

IMPORTANT NOTE: You must have a properly grounded, 3-prong outlet installed by a qualified electrician. **A GFCI outlet is not recommended as this may cause product operation interruptions.**

IMPORTANT NOTE: Do not ground to a gas pipe.

IMPORTANT: Keep any electrical supply cord and the fuel supply hose away from heated surfaces.



Electrical ground

GAS SUPPLY REQUIREMENTS

⚠ WARNING

EXPLOSION HAZARD –

Use a new CSA-approved gas supply line and install a gas shut-off valve.

Securely tighten all gas connections.

The maximum gas supply pressure to the regulator should never exceed 14" (356)WC (water column); 1/2 psi (3.5 kPa).

Failure to do so can result in explosion, fire or death.

Connect unit to the gas supply line. The gas supply line must be of adequate size to properly service all gas appliances. Wolf recommends the use of a 1/2"(13) I.D. commercial type flex hose; a 1/2"(13) I.D. commercial type flex is the minimum size that may be used. All plumbing to the flex hose **MUST** be 3/4"(19) minimum I.D. pipe.

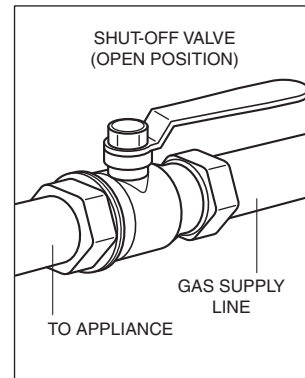
The Wolf BBQ grill functions up to 6,000 feet(1.8km) in altitude without any adjustment.

⚠ CAUTION

Before connecting the gas supply, make certain all valves are in a closed position.

Do not connect the gas supply line to an appliance that shows any sign of physical damage. Contact your qualified servicer.

IMPORTANT NOTE: For complete gas shutdown, an external gas shut-off valve must be located near the appliance in an accessible location.



Shut-off valve

Dimensions in parentheses are in millimeters unless noted.

GAS MANIFOLD PRESSURE

- **For Natural Gas:** Standard orifices are set for 5"(127) WC (water column). A natural gas pressure regulator is installed.
- **For Propane (LP) Gas:** Standard orifices are set for 10"(254) WC (water column). A propane gas pressure regulator is installed.
- **Gas Supply Pressure:** For checking the regulator setting, the maximum line pressure for natural and propane (LP) gas: 14"(356) WC (water column); 1/2 psi (3.5 kPa). Minimum line pressure for natural gas: 7"(178) WC. Minimum line pressure for propane (LP) gas: 11"(279) WC.
- **Gas Supply Regulator:** To control and maintain a uniform gas pressure in the gas manifold, the unit must be used with a gas pressure regulator. The burner orifices, etc. are sized for the gas pressure delivered by the supplied regulator. **Do not remove the regulator.**

⚠ CAUTION

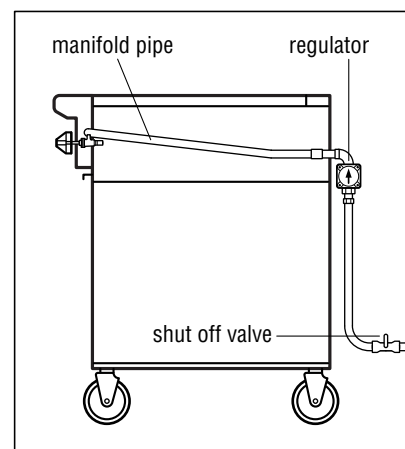
The maximum gas supply pressure to the regulator should never exceed 14"(356) WC (water column); 1/2 psi (3.5 kPa).

GAS SUPPLY LINE PRESSURE TESTING

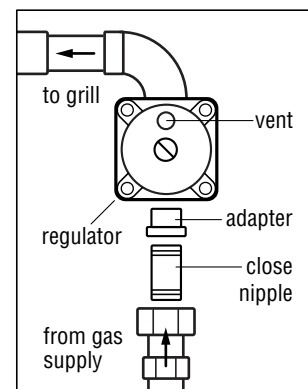
- **Testing above 1/2 psi (3.5 kPa) 14"(356 mm) WC (gauge):** The BBQ grill and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig (3.5 kPa).
- **Testing below 1/2 psi (3.5 kPa) 14"(356 mm) WC (gauge) or lower:** The BBQ grill must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

NATURAL GAS HOOK-UP

Hook up is made from the rear right side with the fittings and regulator shown. The coupling, pipe nipple, street elbow and regulator are provided. To hook up the fittings refer to the illustration below. Make certain the flow arrow on the regulator points in the direction of the gas flow from the gas supply to the grill.



Natural gas hook-up



Natural gas regulator

Dimensions in parentheses are in millimeters unless noted.

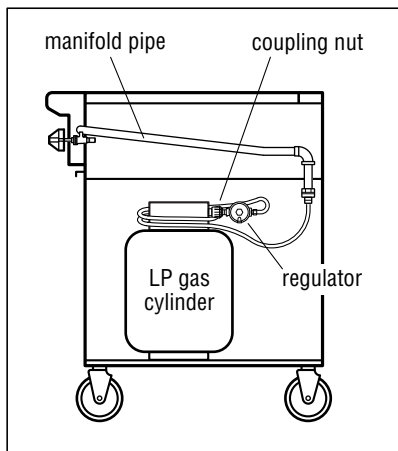
INSTALLATION

LP GAS HOOK-UP

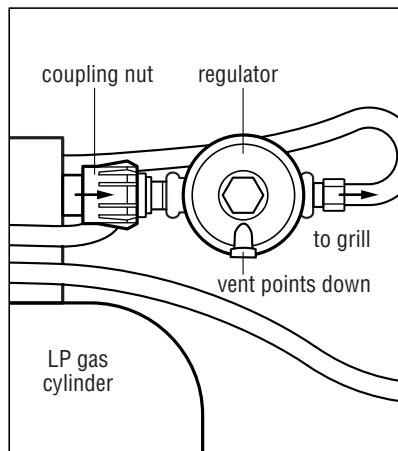
A Wolf BBQ grill set up for use with LP gas comes equipped with a five-foot hose, regulator and an unfilled 20 lb.(9.1kg) LP gas cylinder.

LP gas is short for liquefied petroleum gas, sometimes called propane, butane or bottled gas. It is a flammable gas which becomes liquid when stored under high pressure inside a cylinder and it vaporizes when released.

LP gas is heavier than air. Leaking propane gas tends to collect in low areas and could cause a fire or explosion. It is important there are no leaking connections on your gas grill. Refer to the section **Leak Testing** on page 10.



LP gas hook-up



LP gas regulator

Dimensions in parentheses are in millimeters unless noted.

BATTERY INSTALLTION / REPLACEMENT

- Remove the black plastic thumb-nut by twisting in a counter-clockwise direction (see illustration 1).

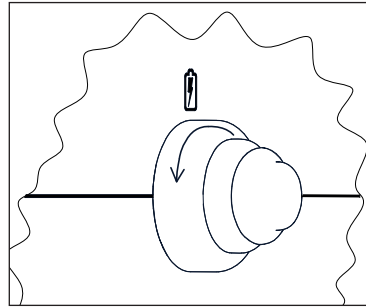


Illustration 1

- Remove old battery.
- Install new battery by placing the positive end in first. (see illustration 2).

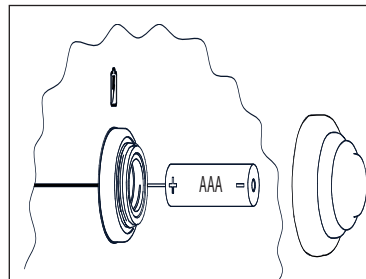


Illustration 2

- Replace plastic thumb-nut.
- Ensure sparkler is operational by pressing button and listening for a spark.

CYLINDER SPECIFICATIONS

Any LP gas supply cylinder used with this grill must be approximately 12”(305) diameter and 18”(457) high. The maximum fuel capacity is 20 lbs. of propane or 5 gallons(3.8L). Full cylinder weight should be approximately 38 lbs. (43.7 lbs nominal water capacity). The LP gas supply cylinder must be provided with a listed overfilling preventive device (DPD).

All LP gas cylinders used with this appliance must be constructed and marked in accordance with the specifications for LP gas cylinders.

Always use the cylinder dust cap on the cylinder valve outlet during transport and when the cylinder is not connected to the grill. Your cylinder is equipped with a **quick connect closing (QCC-1)** cylinder valve. Refer to the **LP gas hook-up** illustrations. The valve contains a backcheck which is designed to prevent gas flow until it is connected to the regulator. Keep the cylinder valve closed when it is not in use or attached to the grill.

Gas supply cylinders are shipped empty for safety. Allow only a qualified LP gas dealer to fill or repair your LP gas supply cylinder. The gas dealer must purge a new cylinder of air before filling it. Caution the gas dealer not to overfill cylinder. After filling, have the gas dealer check for leaks to see that the relief valve remains free to function.

Approximate running time for the 20 lb. LP tank:

- BBQ36 (69,000 BTU) 6-1/2 hrs.
- BBQ242 (80,000 BTU) 5-1/2 hrs.
- BBQ48 (89,000 BTU) 5 hrs.
- BBQ362 (101,000 BTU) 4-1/2 hrs.

ATTACHING THE LP GAS REGULATOR

The pressure regulator and hose assembly supplied with this appliance must be used. Replacement pressure regulator and hose assemblies must meet with the appliance manufacturer's specifications. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 11" WC (.4 lbs per sq. inch). Your new grill regulator is equipped with a coupling nut. Refer to the **LP gas hook-up** illustrations on page 8. Do not attempt to connect to any LP cylinder not equipped with a mating **quick connect closing (QCC-1)** cylinder valve.

The coupling nut connects to the large outside thread on the valve outlet. **To complete the connection, follow these steps:**

- Be certain all grill burner valves (including open burner and rotisserie if so equipped) are in the OFF position.
- Make certain the cylinder valve handwheel is in the closed position. Turn clockwise (left to right) to full stop.
- Remove the protective caps from the cylinder valve and coupling nut.
- Hold the regulator in one hand and insert the nipple into the cylinder valve. Be certain the nipple is centered in the valve outlet. Hand tighten the coupling nut. Do not cross-thread the connection.
- Turn the coupling nut clockwise (left to right), to tighten to a full stop.

IMPORTANT: In the connection process, the grill side of the connection will seal on the backcheck in the valve, resulting in a slight resistance. The connection requires about 1/2 to 3/4 additional turn to complete the connection.

Tighten by hand only. Do not use tools.

If you cannot complete the final connection, disconnect the regulator and repeat the last two steps. If you are still unable to complete the connection, do not use this valve and regulator. Call your local dealer or servicer to order the replacement parts.

⚠ WARNING

DO NOT insert any foreign objects into the valve outlet. The backcheck may be damaged. A damaged backcheck can be the source of a leak. Leaking propane may result in explosion, fires, severe personal injury or death.

TRANSPORTING THE GAS CYLINDER

• Only one LP cylinder should be transported at a time. Transport cylinder in an upright and secure manner with control valve turned off and the dust cap in place.

• **Do not** transport the cylinder in the passenger compartment.

• **Do not** leave a cylinder in direct sunlight or in a high heat area such as a closed car trunk. High heat areas could cause the relief valve to vent gas.

• **Do not** store cylinders in a building, garage or any other enclosed area. Store outdoors in a well ventilated area away from people.

• The LP gas cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

⚠ WARNING

Handle a filled cylinder with care. The gas in the cylinder is under high pressure.

INSTALLATION

LEAK TESTING

Perform a leak test each time the gas cylinder is connected to the regulator, and any time part of the gas system is disconnected or replaced. This applies to natural gas as well as LP gas. Perform a leak test at least once each year whether the LP gas supply cylinder has been disconnected or not.

Test for leaks at the cylinder valve, cylinder welds, regulator (especially attached to cylinder valves), hose and connections.

NO SMOKING! Do not use or permit sources of ignition in the area while doing a leak test.

Conduct leak tests outdoors in a well ventilated area.

Do not use a flame, such as a lighted match to test for leaks. Use only a soap/water solution for leak testing. (Example: half liquid soap and half water.)

Have a dealer check the cylinder for deterioration when the tank is filled in accordance with regulations. Immediately replace cylinder if any deterioration is found.

⚠ WARNING

Testing for gas leakage of the appliance shall be conducted according to the manufacturer's instructions.

Leak Testing Procedure:

- Check that all the control knobs are in the OFF position.
- Mix a half soap and half water solution.
- Turn cylinder valve knob counter-clockwise one turn to open.
- Apply soap/water solution on joints of the gas delivery system.
- Blowing bubbles in the soap solution indicates that a leak is present.
- Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. **Do not** attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
- If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance servicer or LP gas dealer. **Do not** use the appliance until the leak is corrected.
- Push in and turn any control knob to the on position to release pressure in the hose and manifold.
- Turn OFF the control knob.

⚠ WARNING

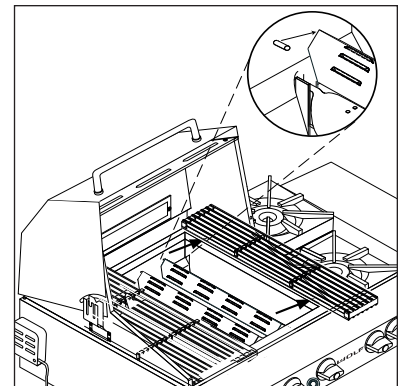
Do not store a spare LP gas cylinder under or near this appliance.

Never fill the cylinder more than 80% full.

If this information is NOT followed exactly, a fire causing death or serious injury may occur.

INSTALLATION CHECKLIST

- All internal packaging has been removed.
- All shipping restraints have been removed from the burners.
- Radiants are oriented properly over grill burners with triangle cutout towards back (see below illustration).
- Specified clearances to any combustible materials have been maintained.
- Batteries are installed to push button ignitors properly
- All burners light properly, individually and with adjacent burners lit.
- All flames appear normal.
- The drip tray slides freely. The grease collection tray is properly placed.
- The pressure regulator is connected, and set for 5"(127) WC for natural gas or 11"(279) for LP gas.
- The LP cylinder is in an upright position and the hose is not kinked.
- The unit has been tested and is free of leaks.
- The user has been informed of the gas supply shut off valve location.



Radiant positioning

Dimensions in parentheses are in millimeters unless noted.

SERVICE INFORMATION

IMPORTANT NOTE: If the BBQ grill does not operate properly, follow these troubleshooting steps:

- Verify that power is being supplied to the grill.
- Check the electrical and gas connections to ensure that the installation has been completed correctly.
- Check that gas valves are turned to the "ON" position.
- If the appliance still does not work, contact an Wolf Factory Authorized Service Center. Do not attempt to repair the appliance yourself. Wolf is not responsible for service required to correct a faulty installation.
- To obtain the name and number of a Wolf Authorized Service Center, call Wolf Customer Service at (800) 332-9513 or check our website; www.wolfappliance.com.
- When calling for service, you will need the BBQ grill model and serial numbers. Both numbers are listed on the rating plate, located on the back panel of the unit.

WARNING

Be certain to disconnect the gas and electric supplies before servicing.

Surface burners can be lit manually with a match. Use extreme caution.

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