

GAS BBQ GRILLS

INSTALLATION INSTRUCTIONS

 **WOLF®**



WOLF[®]

As you follow these instructions, you will notice **WARNING** and **CAUTION** symbols. This blocked information is important for the safe and efficient installation of Wolf equipment. There are two types of potential hazards that may occur during installation.

⚠ 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.

Another footnote we would like to identify is **IMPORTANT NOTE**: This highlights information that is especially relevant to a problem-free installation.



INSTALLATION REQUIREMENTS

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

IMPORTANT NOTE: Save these Installation Instructions for the local inspector's use.

- Please read the entire Installation Instructions prior to installation.
- **Installer:** please retain these instructions for local inspector's reference, then leave them with the homeowner.
- **Homeowner:** please read and keep these instructions for future reference and be sure to read the entire Use & Care Information prior to use.

IMPORTANT NOTE: This appliance must be installed in accordance with 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 which 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 gas BBQ grill. Both numbers are listed on the product rating plate, located on the rear panel of the grill.

Model Number _____

Serial Number _____

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

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.

WHAT TO DO IF YOU SMELL GAS:

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

**PORTABLE LOCATIONS****LOCATION CONSIDERATIONS**

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 power supply cords away from hot surfaces.
- This outdoor BBQ grill is not intended to be installed in or on recreational vehicles 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 liner and build your opening according to the Installation Specifications illustration for your specific model on pages 8–9. For non-combustible masonry or other enclosure, also follow the specifications on pages 8–9. Maintain specified clearances.

Both installations require a deck to support the bottom. Review the Installation Specifications illustration for your specific installation and note 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 lbs (181 kg).

LOCATION CONSIDERATIONS

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

- Keep gas lines as short as possible.
- The BBQ grill should be level and not exposed to the wind.
- Never locate the BBQ grill in an enclosed area, such as a garage, shed, breezeway or under overhead combustible construction. Keep clear of trees and shrubs.
- Optional insulated liner 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.



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 by a qualified installer, service agency or gas supplier. This is necessary to ensure proper operation and avoid accidents which may occur through misuse of the BBQ grill.

All minimum clearances to combustible surfaces must be observed.

Be sure 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.

COMBUSTIBLE SURFACES

BUILT-IN MINIMUM CLEARANCES

A minimum of 18" (457) from the sides and 18" (457) from the back required above and below the cooking surface to adjacent vertical combustible surfaces. A minimum of 6" (152) to the side is required for space for the rotisserie motor.

Refer to the Overall Dimensions illustration for your specific model on pages 6–7. For exact rough opening dimensions, refer to the Installation Specifications illustration for your specific installation on pages 8–9.

IMPORTANT NOTE: The optional insulated liner is necessary when the BBQ grill is to be placed into a combustible enclosure. Use only the approved insulated liner which has been specifically designed and tested for this purpose, available through your Wolf dealer.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

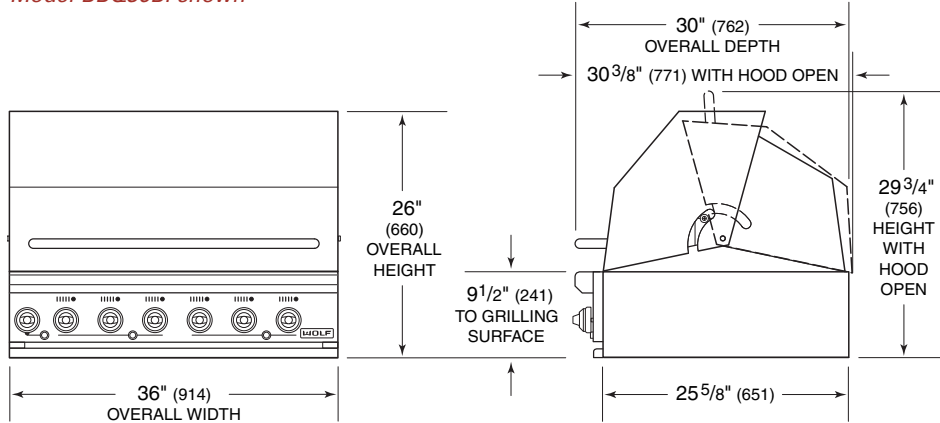
WARNING

Failure to locate the BBQ grill without the proper clearances will result in a fire hazard.

36" (914) GAS BBQ GRILLS

OVERALL DIMENSIONS – BUILT-IN MODELS

Model BBQ36BI shown



BUILT-IN MODELS

Overall Width	36" (914)
Overall Height	26" (660)
Height to Grilling Surface	9 1/2" (241)
Overall Depth	30" (762)

Dimensions may vary to $\pm 1/8"$ (3).

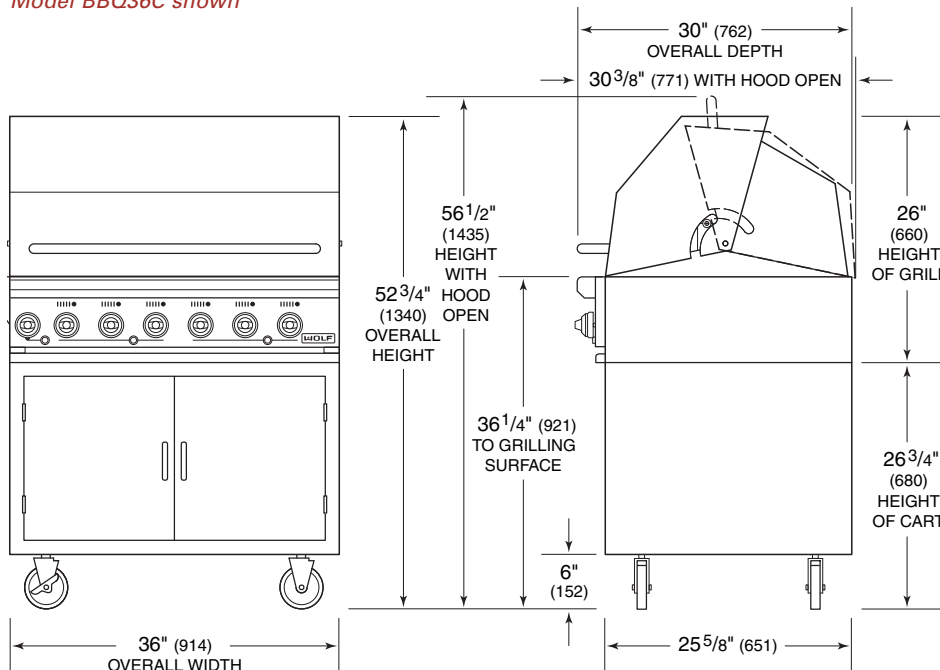
CART MODELS

Overall Width	36" (914)
Overall Height	52 3/4" (1340)
Height to Grilling Surface	36 1/4" (921)
Overall Depth	30" (762)

Dimensions may vary to $\pm 1/8"$ (3).

OVERALL DIMENSIONS – CART MODELS

Model BBQ36C shown

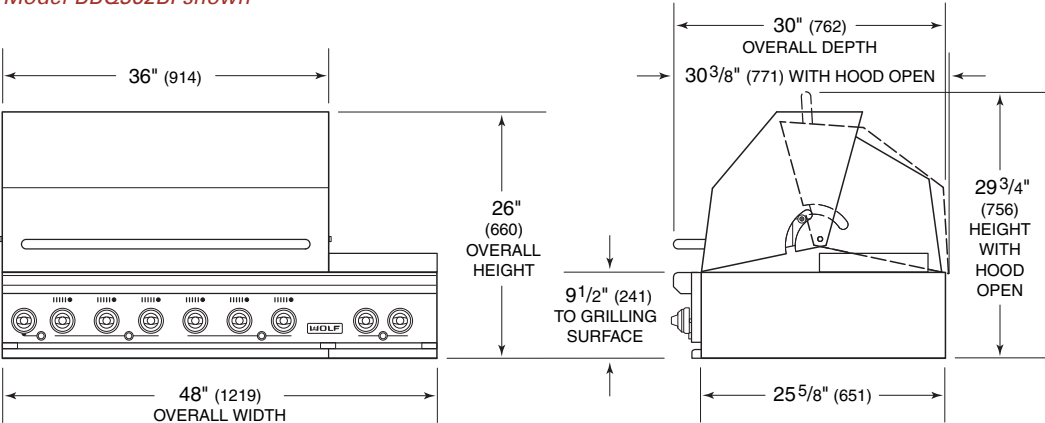




48" (1219) GAS BBQ GRILLS

OVERALL DIMENSIONS – BUILT-IN MODELS

Model BBQ362BI shown



BUILT-IN MODELS

Overall Width	48" (1219)
Overall Height	26" (660)
Height to Grilling Surface	9 1/2" (241)
Overall Depth	30" (762)

Dimensions may vary to $\pm 1/8"$ (3).

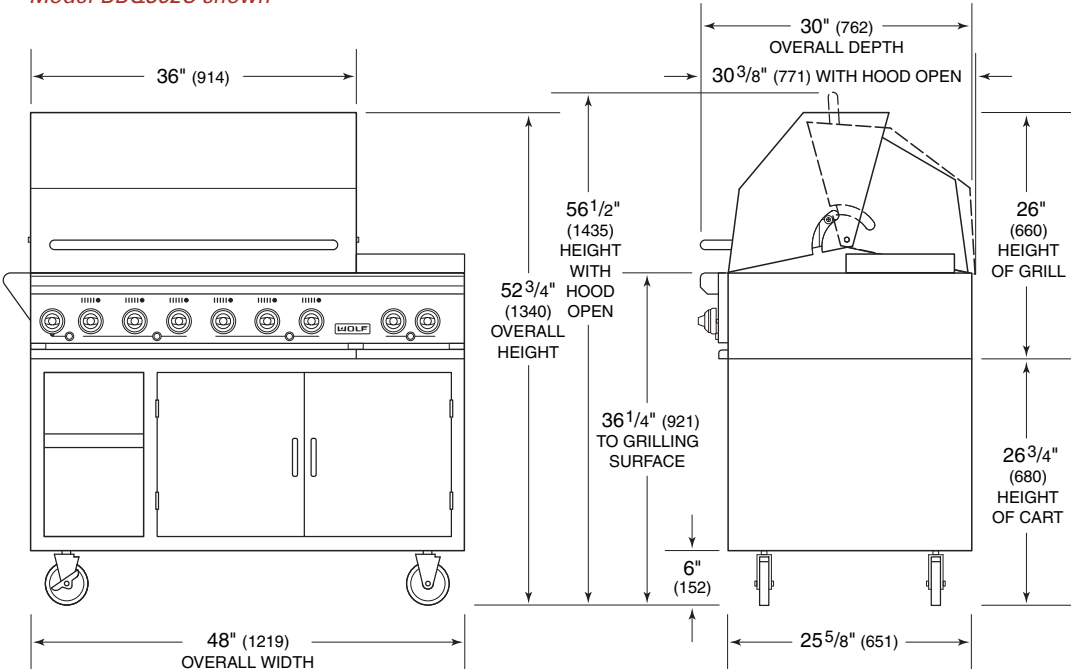
CART MODELS

Overall Width	48" (1219)
Overall Height	52 3/4" (1340)
Height to Grilling Surface	36 1/4" (921)
Overall Depth	30" (762)

Dimensions may vary to $\pm 1/8"$ (3).

OVERALL DIMENSIONS – CART MODELS

Model BBQ362C shown

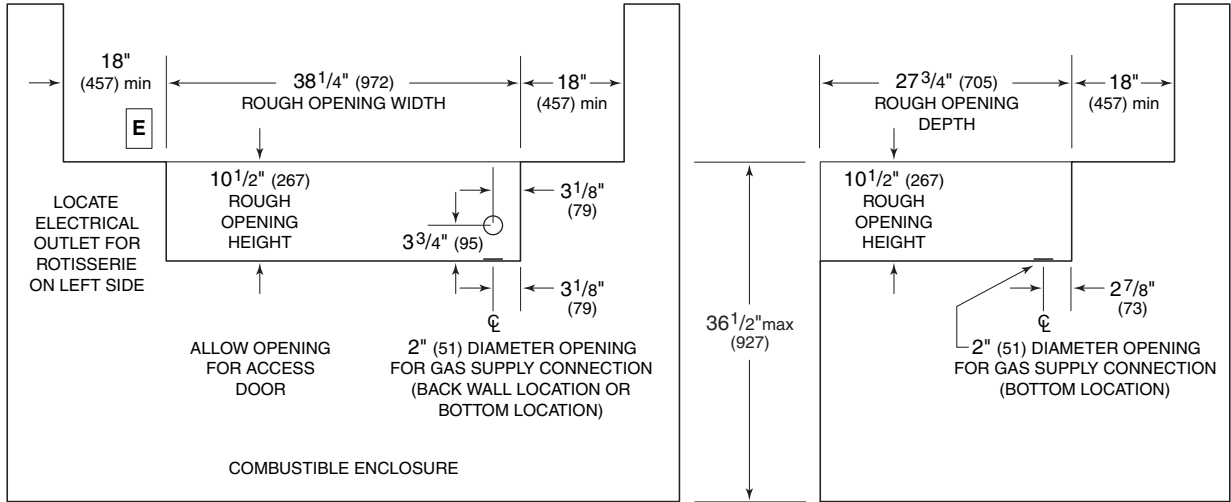


Dimensions in parentheses are in millimeters unless otherwise specified.

36" (914) GAS BBQ GRILLS

INSTALLATION SPECIFICATIONS – COMBUSTIBLE ENCLOSURE

Built-In Models



NOTE: Dimensions include insulated liner.

COMBUSTIBLE ENCLOSURE

Opening Width	38 1/4" (972)
Opening Height	10 1/2" (267)
Opening Depth	27 3/4" (705)

Dimensions may vary to $\pm 1/8$ " (3).

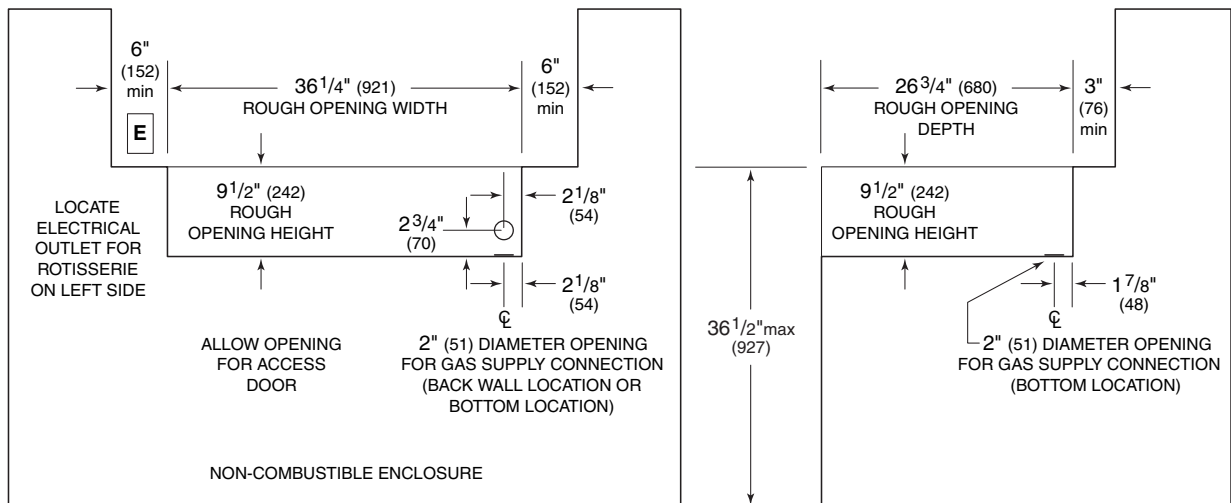
NON-COMBUSTIBLE ENCLOSURE

Opening Width	36 1/4" (921)
Opening Height	9 1/2" (242)
Opening Depth	26 3/4" (680)

Dimensions may vary to $\pm 1/8$ " (3).

INSTALLATION SPECIFICATIONS – NON-COMBUSTIBLE ENCLOSURE

Built-In Models

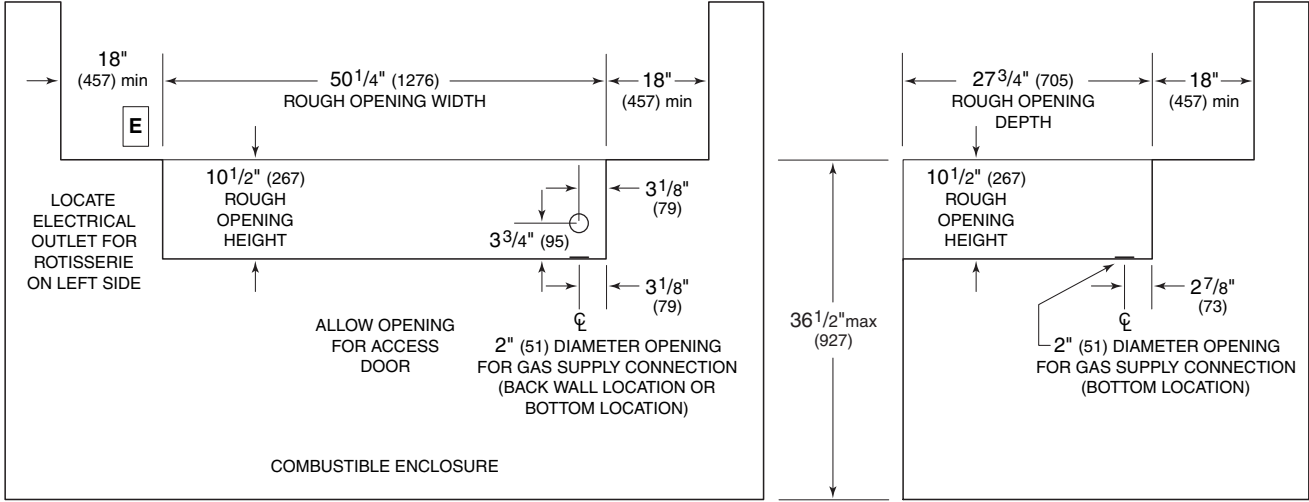




48" (1219) GAS BBQ GRILLS

INSTALLATION SPECIFICATIONS – COMBUSTIBLE ENCLOSURE

Built-In Models



NOTE: Dimensions include insulated liner.

COMBUSTIBLE ENCLOSURE

Opening Width	50 1/4" (1276)
Opening Height	10 1/2" (267)
Opening Depth	27 3/4" (705)

Dimensions may vary to $\pm 1/8"$ (3).

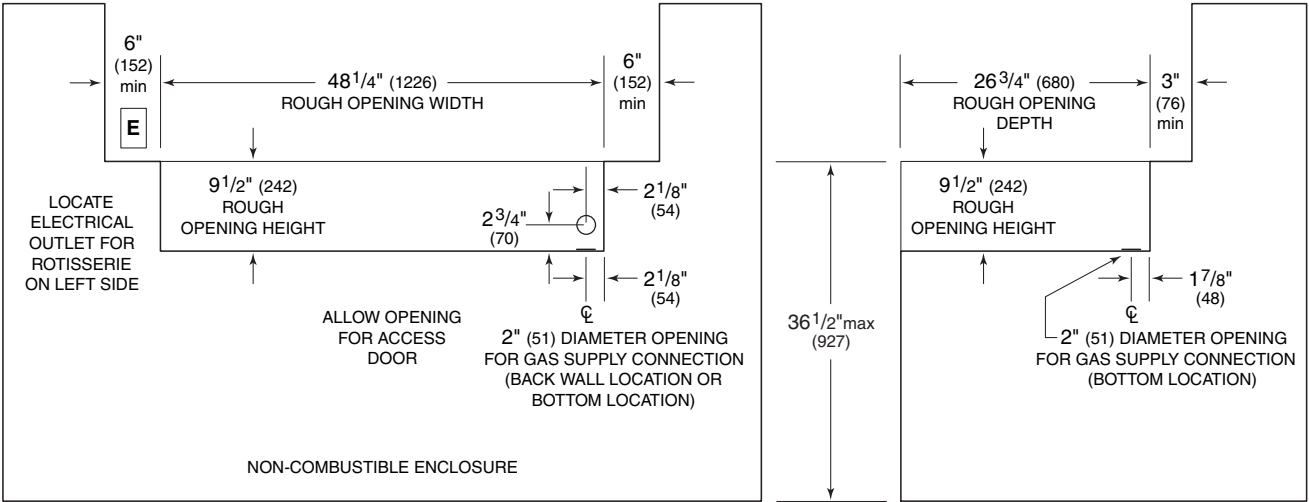
NON-COMBUSTIBLE ENCLOSURE

Opening Width	48 1/4" (1226)
Opening Height	9 1/2" (242)
Opening Depth	26 3/4" (680)

Dimensions may vary to $\pm 1/8"$ (3).

INSTALLATION SPECIFICATIONS – NON-COMBUSTIBLE ENCLOSURE

Built-In Models



Dimensions in parentheses are in millimeters unless otherwise specified.

**ELECTRICAL REQUIREMENTS****IMPORTANT
NOTE**

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

IMPORTANT NOTE: This appliance must be properly grounded to avoid shock hazard.

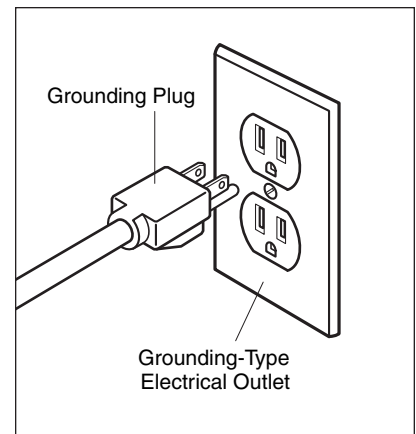
In applications where there is a rear wall behind the BBQ grill, locate the electrical service on the left hand side for the rotisserie motor. The rotisserie motor requires a 110/120 V AC supply. The 6' (1.8 m) power supply cord on the motor is equipped with a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong ground-type outlet, grounded to conform with the National Electrical Code, ANSI/NFPA 70 latest edition, or Canadian Electrical Code (CSA) and all local codes and ordinances. Refer to the illustration below.

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.

IMPORTANT NOTE: Do not ground to a gas pipe.

IMPORTANT NOTE: Keep the power supply cord and fuel hose away from hot surfaces.



Electrical ground



GAS SUPPLY REQUIREMENTS

⚠ WARNING

EXPLOSION HAZARD—

Use a new 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" (34.9 mb) WC (water column); .5 psi (3.5 kPa).

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

The Wolf gas BBQ grill functions up to 6,000' (1828 m) in altitude without any adjustment. If installation is above 6,000' (1828 m), contact your Wolf dealer.

⚠ CAUTION

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

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

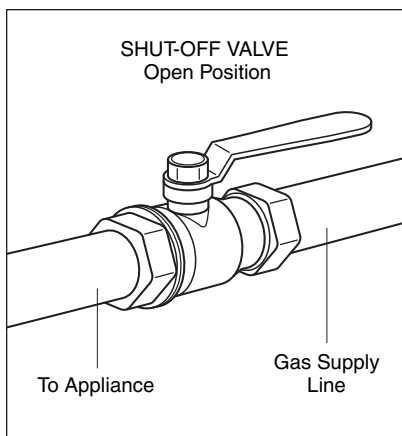
IMPORTANT NOTE

This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with the American National Standard, National Fuel Gas Code.

IMPORTANT NOTE: The gas BBQ grill must be connected to a regulated gas supply.

Connect the grill 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.

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



Shut-off valve

Dimensions in parentheses are in millimeters unless otherwise specified.

**GAS SUPPLY REQUIREMENTS****GAS MANIFOLD PRESSURE**

- **For Natural Gas:** Standard orifices are set for 5" (12.5 mb) WC (water column). A natural gas pressure regulator is included.
- **For LP Gas:** Standard orifices are set for 10" (25 mb) WC (water column). An LP gas pressure regulator is connected to the hose provided with the grill.
- **Gas Supply Pressure:** For checking the regulator setting, the maximum line pressure for natural and LP gas: 14" (34.9 mb) WC; .5 psi (3.5 kPa). Minimum line pressure for natural gas: 7" (17.5 mb) WC. Minimum line pressure for LP gas: 11" (27.4 mb) 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.

LINE PRESSURE TESTING**Testing above .5 psi (3.5 kPa) 14" (34.9 mb)**

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 .5 psi (3.5 kPa).

⚠ CAUTION

The maximum gas supply pressure to the regulator should never exceed 14" (34.9 mb) WC; .5 psi (3.5 kPa).



BBQ GRILL COMPONENTS

The porcelain-coated cast iron grill grates are 5" (127) wide for easy handling and cleaning. Below the heavy-duty grill grates are the stainless steel heat radiants located every 5" (127). These radiants, provided with the BBQ grill, are positioned over the grill burners to concentrate the heat. Refer to the illustrations below.

The radiants are supported on each end by a pin located just above the grill burner. Be sure the heat radiants are oriented so that the triangular cut-out is positioned to the rear of the grill.

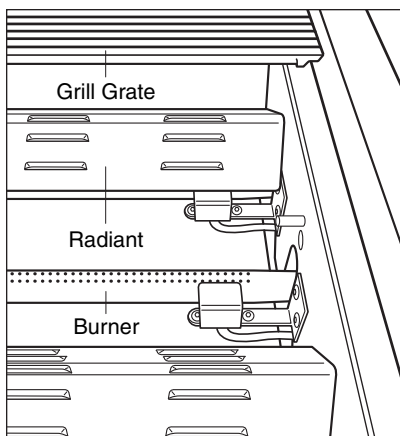
The Wolf BBQ grill design eliminates the use of briquettes or lava rocks. The grill burners produce 10,000 Btu/hr (2.9 kW) per burner.

BATTERY INSTALLATION

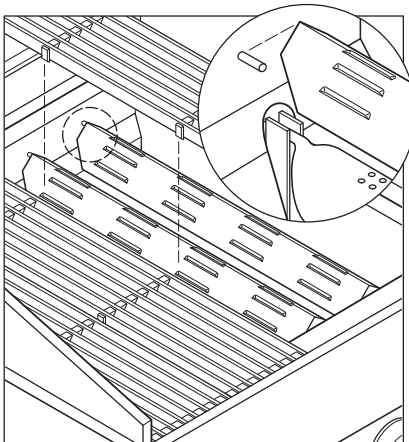
The battery-powered ignition uses a AAA battery, provided with the BBQ grill, to be installed behind each ignition button.

To install or replace, remove the ignition button by unscrewing in a counterclockwise direction. Insert the AAA battery into the cavity with the positive end in first and replace the ignition button. Refer to the illustration below.

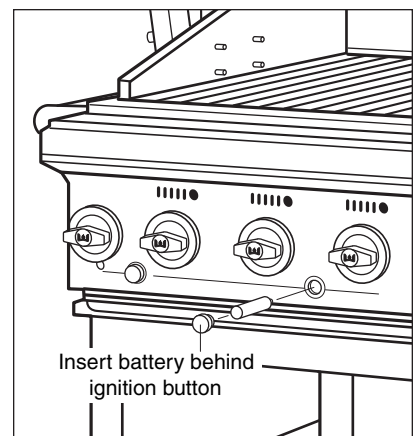
To make sure the sparker is operating, press the ignition button and listen for a spark.



BBQ grill components



Radiant positioning



Location of battery

Dimensions in parentheses are in millimeters unless otherwise specified.

**NATURAL GAS** HOOK-UP

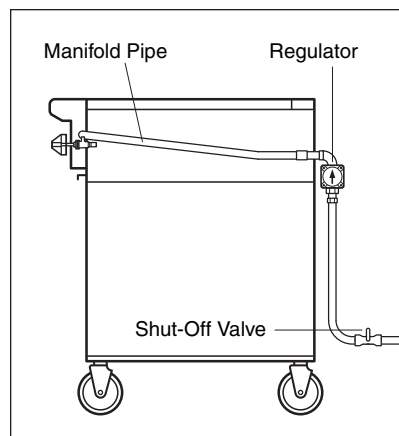
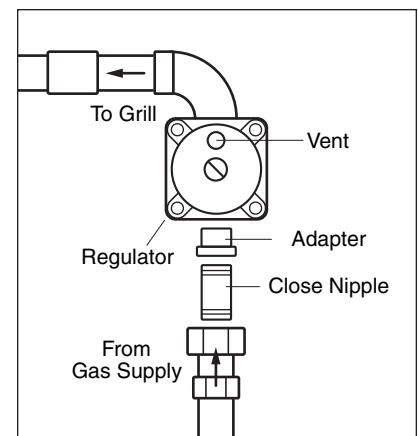
For Wolf natural gas BBQ grill models, hook-up is made from the rear right side with the fittings and regulator shown. The coupling, pipe nipple, street elbow and regulator are provided. To hook up the fittings, refer to the illustrations below. Make sure the flow arrow on the regulator points in the direction of the gas flow from the gas supply to the BBQ grill.

LP GAS HOOK-UP

Wolf BBQ grills set up for use with LP gas come equipped with a 5' (1.5 m) hose, regulator and an unfilled 20-pound LP gas cylinder.

LP (liquefied petroleum) gas is 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 LP 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 BBQ grill. Refer to the Gas Leak Testing on page 17.

**Natural gas hook-up****Natural gas regulator**



LP GAS CYLINDER

CYLINDER SPECIFICATIONS

Any LP gas cylinder used with this BBQ grill must be approximately 12" (305) diameter and 18" (457) high. The maximum fuel capacity is 20 lbs (9.1 kg) or 5 gallons (19 L). The full cylinder weight should be approximately 38 lbs (17.2 kg), which is 43.7 lbs (19.8 kg) nominal water capacity. The LP gas cylinder must be provided with an approved overfilling preventive device (OPD).

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 BBQ grill. The LP gas cylinder provided with the grill is equipped with a quick connect closing (QCC-1) cylinder valve. 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.

LP gas cylinders are shipped empty for safety. Allow only a qualified LP gas dealer to fill or repair your LP gas 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-pound LP gas cylinder:

- Models BBQ242BI and BBQ242C
80,000 Btu/hr (23.4 kW) 5½ hours
- Models BBQ36BI and BBQ36C
69,000 Btu/hr (20.2 kW) 6½ hours
- Models BBQ362BI and BBQ362C
101,000 Btu/hr (29.6 kW) 4½ hours
- Models BBQ48BI and BBQ48C
89,000 Btu/hr (26.1 kW) 5 hours

TRANSPORTING THE CYLINDER

- Transport only one LP gas cylinder at a time. Transport the cylinder in an upright and secure manner with the 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 LP gas in the cylinder is under high pressure.

LP GAS REGULATOR

ATTACHING THE REGULATOR

The pressure regulator and hose assembly supplied with this appliance must be used. The pressure regulator and hose assembly provided is factory set at an outlet pressure of 10" (25 mb) WC; .4 psi (2.8 kPa). The BBQ grill regulator is equipped with a coupling nut. Refer to the illustrations below. Do not attempt to connect to any LP gas 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:

- Make sure all grill burner valves (including open burner and rotisserie if so equipped) are in the OFF position.
- Make sure 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.

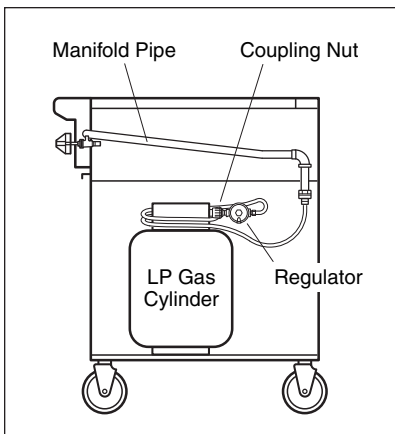
- Hold the regulator in one hand and insert the nipple into the cylinder valve. Be sure the nipple is centered in the valve outlet. Hand tighten the coupling nut. Do not cross-thread the connection.
- Turn the coupling nut clockwise (left to right) to tighten to a full stop.

IMPORTANT NOTE: In the connection process, the grill side of the connection will seal on the backcheck in the valve, resulting in a slight resistance. An additional $\frac{1}{2}$ to $\frac{3}{4}$ turn will be required to complete the connection. Tighten by hand only. Do not use tools.

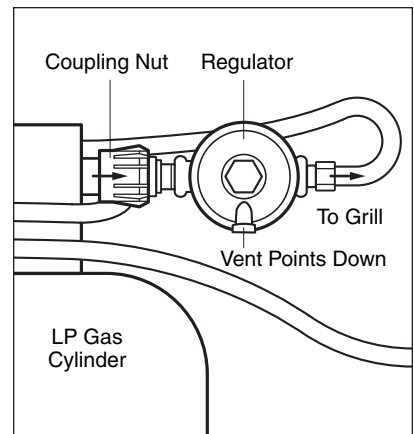
If you cannot complete the final connection, disconnect the regulator and repeat the last two steps. If you are still unable to complete the connection, do not use this valve and regulator. Call your Wolf dealer or Wolf authorized service center to order the replacement parts.

⚠ CAUTION

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 LP gas may result in explosion, fires, severe personal injury or death.



LP gas hook-up



LP gas regulator



GAS LEAK TESTING

Perform a gas leak test each time the LP 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 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 and water solution for leak testing, such as 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 solution of half liquid soap and half water.
- Turn the cylinder valve knob counterclockwise one turn to open.
- Apply the soap and water solution on joints of the gas delivery system.
- Bubbles in the soap and water 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 a Wolf authorized service center. 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**

IMPORTANT NOTE: To ensure a safe and proper installation, the following checklist should be completed by the installer to be sure that no part of the installation has been overlooked.

Any questions or problems about the installation should be directed to your Wolf dealer or the Wolf Customer Service Department at 800-222-7820. You can also visit our website at wolfappliance.com.

- ☐ All internal packaging has been removed
- ☐ All shipping restraints have been removed from the burners
- ☐ Radiants are oriented properly over grill burners with triangular cut-out positioned to the rear of the grill
- ☐ Specified clearances to any combustible materials have been maintained
- ☐ Batteries are installed behind the ignition buttons
- ☐ All burners light properly, individually and with adjacent burners lit
- ☐ All flames appear normal
- ☐ The drip tray slides freely and the grease collection tray is properly placed
- ☐ The correct pressure regulator is connected for natural or LP gas and set for 5" (12.5 mb) WC for natural gas or 10" (25 mb) WC for LP gas
- ☐ The LP gas cylinder is in an upright position and the hose is not kinked
- ☐ The grill has been tested and is free of gas leaks
- ☐ The homeowner has been informed of the gas supply shut-off valve location

TROUBLESHOOTING

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

- Verify that gas is being supplied to the BBQ grill.
- Check the gas supply and electrical connections to ensure that the installation has been completed correctly.
- Check that gas valves are turned to the ON position.
- Follow troubleshooting procedures as described in the Wolf Gas BBQ Grills Use & Care Information.
- If the BBQ grill still does not work, contact a Wolf authorized service center. Do not attempt to repair the grill yourself. Wolf is not responsible for service required to correct a faulty installation.

⚠ WARNING

Be sure to disconnect the electrical and gas supply before servicing.

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



IF YOU NEED **SERVICE**

- If service is necessary, maintain the quality built into your gas BBQ grill by calling a Wolf authorized service center.
- To obtain the name and number of a Wolf authorized service center, check the Locator section of our website, **wolfappliance.com** or call Wolf Customer Service at **800-332-9513**.
- When calling for service, you will need the gas BBQ grill model and serial numbers. Both numbers are listed on the product rating plate, located on the back panel of the grill.

CONTACT INFORMATION

**Wolf Customer
Service:**
800-332-9513
Website:
wolfappliance.com

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