

O V E N S**WKGD1**
SINGLE SECTION GAS CONVECTION OVEN

Model WKGD1
Shown with optional casters

**SPECIFICATIONS**

Single section gas convection oven, Wolf Model No. WKGD1. Stainless steel front, sides, top and painted legs. Independently operated stainless steel 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 22 $\frac{1}{8}$ "d x 20"h. Two interior oven lights. Five nickel plated oven racks measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 44,000 BTU/hr. burner. Electronic spark igniter. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor. Solid state temperature control adjusts from 150° to 500°F. 60 minute timer with audible alarm. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 8 amps total draw.

Exterior Dimensions:

40 $\frac{1}{4}$ "w x 41 $\frac{1}{8}$ "d (includes motor & door handles) 37 $\frac{3}{4}$ "d (includes motor only) x 56 $\frac{3}{4}$ "h on 25 $\frac{3}{4}$ " legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

☐ **WKGD1** Single section gas convection oven

STANDARD FEATURES

- Stainless steel front, sides and top.
- Painted legs.
- Stainless steel doors with double pane windows.
- 44,000 BTU/hr. burner.
- Electronic spark igniter.
- $\frac{1}{2}$ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 8 amps total draw.
- Solid state temperature control adjusts from 150° to 500°F. 60 minute timer with audible alarm.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- $\frac{3}{4}$ " rear gas connection with gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONAL FEATURES

- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, $\frac{1}{2}$ H.P. blower motor.
- ☐ Stainless steel legs.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ Stainless steel drip pan.
- ☐ Flexible gas hose with quick disconnect and restraining device.
- ☐ Stainless steel rear enclosure.
- ☐ Down draft diverter for direct vent connection.
- ☐ Stainless steel open stand with adjustable rack supports, stainless steel shelf and choice of adjustable feet or casters.



WOLF

O V E N S

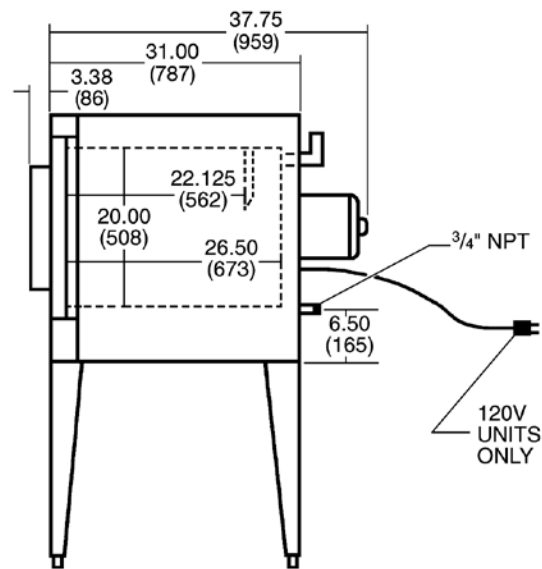
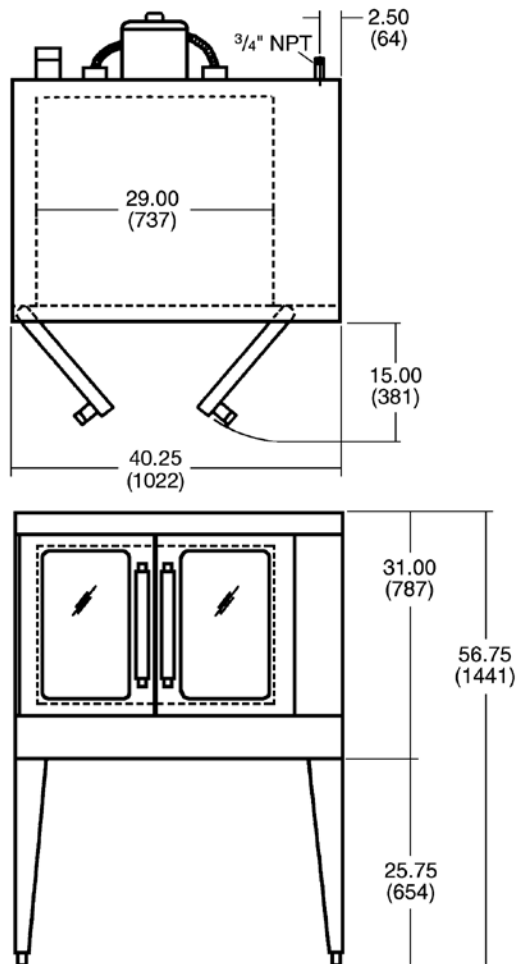
WKGD1

SINGLE SECTION GAS CONVECTION OVEN

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator is included for this unit. Natural gas is 3.5" 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 writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02289, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
4. Clearances:

	Combustible	Non-combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING	
							LBS.	KG	LBS.	KG
WKGD1	40 1/4"	41 1/8"	56 3/4"	44,000	44,000	120/60/1	464	211	410	186



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