



# CONVECTION OVENS - FULL SIZE



**WC4 SERIES | GAS & ELECTRIC** *All-Purpose Ovens Save Operating Costs.*

*Wolf ovens are designed to provide gentle air circulation and even heat distribution for evenly cooked dishes from sweet to savory.*



**WC4ED**

## STANDARD FEATURES:

- Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm
- 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
- WC4E: 12.5 total KW  
WC4G: 50,000 BTU/hr. burner
- 1/2 H.P. two speed oven blower-motor
- One year limited parts and labor warranty
- Stackable

## WC4 CONVECTION OVENS

Model	Control Type	Sections	Description	Input
<b>GAS</b>				
WC4GD	Solid State	1	Single Deck on Adjustable 23¾" Legs*	50,000 BTU/hr
WC44GD	Solid State	2	Double Deck on 8" Legs	100,000 BTU/hr
<b>ELECTRIC</b>				
WC4ED	Solid State	1	Single Deck on Adjustable 23¾" Legs*	12.5 kW
WC44ED	Solid State	2	Double Deck on 8" Legs	12.5 kW



**WC44GD**

	Oven Cavity Dimensions (W x D x H)	Exterior Dimensions (W x D x H)	Standard Power Supply Motor size (gas units)
WC4G	29" x 26½" x 20"	40¼" x 41¾" x 54¾"	½ HP, 115V, 8 Amps
WC44G	29" x 26½" x 20"	40¼" x 41¾" x 70"	(2) ½ HP, 115V, 8 Amps
WC4E	29" x 26½" x 20"	40¼" x 41¾" x 54¾"	208/240V, 60 Hz, 1 or 3 Phase
WC44E	29" x 26½" x 20"	40¼" x 41¾" x 70"	208/240V, 60 Hz, 1 or 3 Phase

*\*23¾" legs can adjust an additional 1" in length. Legs with casters are adjustable from 28" to 29½" in length.  
All ovens can be double stacked.*