

THE WOLF
USE AND CARE GUIDE

CLEANING, MAINTENANCE, AND MORE





THANK YOU FOR CHOOSING WOLF

The precision, craftsmanship, and durability of your new Wolf products ensure many years of more delicious meals, and more enjoyable experiences as you prepare them. We'll do everything we can to help you get the most from your new appliances.

Please take a little time to familiarize yourself with this guide to using, cleaning, and maintaining your Wolf equipment. If at any time you have questions please call our 24/7 customer support line at **1-800-222-7820**. And visit **subzero-wolf.com** for recipes and helpful "how to" videos. We look forward to serving you for many delicious years to come!

HAVE YOU SIGNED UP FOR A USE & CARE CLASS?

Offered by your Sub-Zero and Wolf showroom, the class is an informative and enjoyable way to master the details of your new Wolf products (and to taste some of the delicious results Wolf helps create). Contact your local showroom for a schedule.







CLEANING

GENERAL CLEANING TIPS & ADVICE

- ① **DO NOT** place any parts of your Wolf appliance in the dishwasher for cleaning unless they are specifically identified as dishwasher safe.
- ② Vacuuming a surface before cleaning may remove visible debris that may otherwise scratch the surface if wiped off with cloth.
- ③ Carefully read the labels of any new product you are trying, making sure to avoid abrasive cleaners.
- ④ When cleaning stainless steel, always wipe in the direction of the stainless steel grain or finish.
- ⑤ When trying new cleaners, always test on a part of the appliance that won't be seen.

RECOMMENDED CLEANERS

DEGREASER Formula 409 or Fantastick Orange.

MILD ABRASIVE CLEANERS Soft Scrub, Bon Ami, Bar Keepers Friend.

SPONGES AND STEEL WOOL Scotch-Brite (blue), fine-grade steel wool (000).

STAINLESS STEEL POLISH Signature Polish, white vinegar and water, Magic Stainless Steel Cleaner.

MILD DETERGENTS Ivory Cleaners, Joy Cleaners, Dawn Cleaners, Palmolive Cleaners.

RECOMMENDED CLEANING METHODS

WOLF OVEN INTERIORS

- Soap and water, degreaser.
- Multi-purpose, no-scratch Scotch-Brite pad (blue, not the green).
- For the oven floor, use a hard plastic scraper to remove stubborn baked-on food.
- For the windows, use a degreaser and fine-grade (000) steel wool.

OVEN RACKS, PRESSED STEEL TOPS AND PORCELAIN-COATED GRATES

- Soap and water, degreasers.
- You may use mild abrasive cleaners such as Soft Scrub, Bon Ami, and Bar Keepers Friend.

ELECTRIC AND INDUCTION COOKTOPS

- Apply a cooktop cleaning cream, such as Elco, with a damp cloth.

STAINLESS STEEL

- Soap and water, degreasers.
- Stainless steel polish, such as Signature Polish.
- White vinegar and water.
- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain stainless steel surfaces. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray the cleaner on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning use a soft, non-abrasive stainless steel cleaner, such as Signature Polish, and apply with a soft, lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened, microfiber cloth followed by a dry polish chamois.
- Wipe with the grain direction of the finish. For best results, keep the cloth in continuous contact with the stainless steel.



COOKING MODE GUIDE

ENTREES

FOOD	COOKING MODE	OVEN TEMP	RACK	COOKING TIME
ENTREES				
CALZONE	Bake Stone	400°F	1	9-10 min
QUICHE	Bake (convection not advised)	375°F	4	40-50 min
SOUFFLE	Bake	375°F	4	35-40 min
PIZZA				
FROZEN	Bake Stone	400°F	1	8-14 min
HOMEMADE	Bake Stone	450°F	1	10-13 min
SEAFOOD				
FILLET, 1/2"	Broil	Med (2)	6	5-7 min
FILLET, 1"	Conv Broil	Med (2)	6	12-17 min
RED SNAPPER	Broil	Med (2)	6	5-7 min
SALMON, 1/2"	Broil	Med (2)	6	12-15 min
SWORDFISH, 1 1/2"	Broil	Med (2)	6	10-12 min
VEGETABLES				
POTATOES	Bake	400°F	3	45-60 min
SWEET POTATOES	Bake	400°F	3	40-50 min
WINTER SQUASH	Convection	350°F	3	40-45 min
WINTER SQUASH	Bake	375°F	3	50-55 min
OTHER				
BAKED ALASKA	Broil	Low (3)	4	5-7 min
FRENCH BREAD PIZZA	Broil	Med (2)	5	2-3 min
GARLIC BREAD, 1"	Broil or Convection Broil	Med (2)	5	3-3½ min
TOAST, 1/2"	Broil	Med (2)	5	2 min

MEATS

FOOD	COOKING MODE	OVEN TEMP	RACK	COOKING TIME	INTERNAL TEMP
BEEF					
CHUCK ROAST, 2-4 LBS	Convection Roast	325°F	3	20-25 min/lb	Med 160°F
GROUND, PATTIES	Broil	High (1)	6	10-12 min/lb	Med 150°F
RIB ROAST, 4-6 LBS	Convection Roast	325°F	3	25-30 min/lb	Med 140°F
SIRLOIN RUMP ROAST, 4-6 LBS	Convection Roast	325°F	3	30-35 min/lb	Med 140°F
SIRLOIN TIP ROAST, 3-5 LBS	Convection Roast	325°F	3	30-35 min/lb	Med 140°F
STEAKS, 1 1/2"	Convection Roast	High (1)	5	20-25 min/lb	Med 140°F
STEAKS, 1"	Broil	High (1)	5	12-15 min/lb	Med 140°F
TENDERLOIN, 2-3 LBS	Convection Roast	325°F	3	20-25 min/lb	Med 140°F
POULTRY					
CHICKEN, BONE-IN BREASTS	Convection Broil	Med (2)	5	20-25 min	Well 170°F
CHICKEN, BONELESS BREASTS	Broil	Med (2)	6	10-15 min	Well 170°F
CHICKEN, QUARTERS	Convection Broil	Med (2)	5	30-35 min	180°F in thigh
CHICKEN, THIGHS	Convection Broil	Med (2)	5	20-25 min	Well 170°F
CHICKEN, WHOLE	Convection Roast	325°F	3	18-20 min	180°F in thigh
TURKEY BREAST, WHOLE	Convection Roast	300°F	2	12-15 min	170°F in breast
TURKEY, PIECES	Convection Broil	Med (2)	4	40-45 min	180°F in thigh
TURKEY, WHOLE	Convection Roast	325°F	1	11-14 min	180°F in thigh
CORNISH GAME HENS	Convection Roast	325°F	3	28-33 min	180°F in thigh
CORNISH GAME HENS	Roast	350°F	3	28-33 min	180°F in thigh
DUCK, 5-7 LBS	Convection Roast	325°F	3	18-20 min	180°F in thigh
GOOSE, 8-10 LBS	Convection Roast	325°F	2	18-20 min	180°F in thigh
PORK					
CHOPS, 1"	Broil	Med (2)	6	10-15 min	Med 160°F
LOIN, 3/4"	Convection Roast	325°F	3	18-22 min/lb	Med 160°F
STEAKS, 1"	Broil	Med (2)	5	20-30 min	Med 160°F
HAM, 1/2"	Broil	High (1)	6	6-8 min	140°F
HAM, 1"	Broil	High (1)	6	10-12 min	140°F
LAMB					
CHOPS, 3/4"	Broil	High (1)	5	8-10 min	Med Rare 145°F
LOIN, 3/4"	Broil	High (1)	5	11-12 min	Med 160°F
LEG, 4-6 LBS	Convection Roast	325°F	3	20-25 min/lb	Med Rare 145°F
CROWN RACK	Convection Roast	325°F	1	8-10 min	Med Rare 145°F
OTHER					
VEAL ROAST, 2-3 LBS	Convection Roast	300°F	5	8-10 min	Med Rare 145°F
MEAT LOAF	Convection Roast	325°F	5	11-12 min	Med 160°F
SAUSAGE	Broil	Med (2)	3	20-25 min/lb	Med Rare 145°F



BAKED GOODS

FOOD	COOKING MODE	OVEN TEMP	RACK	COOKING TIME
BREAD				
BISCUITS	Bake	450°F	4	8-10 min
(MULTIPLE TRAYS)	Convection	425°F	2,5 or 2,4,6	8-10 min
CINNAMON ROLLS	Bake	350°F	4	20-25 min
(MULTIPLE ROLLS)	Convection	325°F	2,5	20-25 min
ROLLS	Bake	350°F	4	20-25 min
(MULTIPLE ROLLS)	Convection	325°F	2,5	15-20 min
YEAST BREAD	Convection	325°F	4	25-30 min
YEAST LOAF	Bake Stone	400°F	1	10-15 min
CORNBREAD	Convection	375°F	4	20-25 min
QUICK BREADS (SINGLE OR MULTIPLE)	Convection	325°F	3 or 2,5	40-45 min
CAKES				
ANGEL FOOD	Bake	350°F	2	37-45 min
BUNDT	Convection	325°F	4	40-45 min
MIXES	Bake	350°F	4	30-40 min
(MULTIPLE TRAYS)	Convection	325°F	2,5	25-30 min
CUPCAKES	Bake	350°F	4	20-25 min
(MULTIPLE ROLLS)	Convection	325°F	2,5	18-23 min
MUFFINS	Bake	400°F	4	15-20 min
(SINGLE OR MULTIPLE TRAYS)	Convection	375°F	4 or 2,5	10-15 min
COOKIES				
BROWNIES	Bake	350°F	4	20-25 min
(MULTIPLE TRAYS)	Convection	325°F	2,5	15-20 min
SUGAR	Bake	350°F	4	8-12 min
(MULTIPLE TRAYS)	Convection	325°F	2,5 or 2,4,6	8-12 min
CHOCOLATE CHIP	Bake	375°F	4	8-12 min
(MULTIPLE TRAYS)	Convection	350°F	2,5 or 2,4,6	8-9 min
PIES				
FILLED	Convection Bake	375°F	4	40-45 min
FROZEN	Convection Bake	375°F	4	50-55 min
LEMON MERINGUE	Broil	Low (3)	4	2½ min
PUMPKIN	Convection Bake	425°F / 325°F	4	15 min / 1 hr
PASTRY CRUST	Convection Bake	425°F	4	10-12 min
OTHER				
POPOVERS (SINGLE TRAY)	Bake	450°F / 350°F	4	15 min / 20 min
(MULTIPLE TRAYS)	Convection	450°F / 350°F	2,5	15 min / 20 min
PUFF PASTRY	Bake	400°F	4	10-12 min
(SINGLE OR MULTIPLE TRAYS)	Convection	375°F	2,5 or 2,4,6	10-12 min
CREAM PUFFS	Convection	400°F	4	30-35 min
CUSTARD AND PUDDING	Bake	350°F	2,5 or 2,4,6	35-40 min



OVENS





M SERIES OVENS

BEFORE USING FOR THE FIRST TIME

To ensure that all residual oil from the manufacturing process has been removed, each oven must go through the following procedure.

- ① Clean oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- ② Turn on ventilation. Some smoke and odor is normal during the initial break-in period.
- ③ Touch or turn knob to **CONVECTION ROAST (ROAST for 27" lower oven)** and set temperature to 550°F (290°C) for one hour.
- ④ Touch **OFF** (turn knob for professional model) and allow oven to cool with the door closed.

USING YOUR OVEN

COOKING MODES

The oven has ten cooking modes—bake, roast, broil, convection roast, convection, Gourmet, proof, stone, dehydrate, and warm.

Stone and dehydrate require accessories. The 27" lower oven includes six cooking modes—bake, roast, broil, Gourmet, proof, and warm.

SETTINGS CONTROLS

- ① Touch **QUICK START**. The oven will default to **BAKE** mode. Touch or use slide bar to select desired cooking mode.
For professional model, turn selector knob to desired cooking mode.
- ② Touch **START** to select the default temperature. To change temperature, touch or use slide bar to select desired temperature, then touch **START**. For professional model, turn selector knob to adjust temperature.
- ③ Touch **OFF** to end mode. For professional model, turn selector knob to **OFF**.

COOKING MODE GUIDE

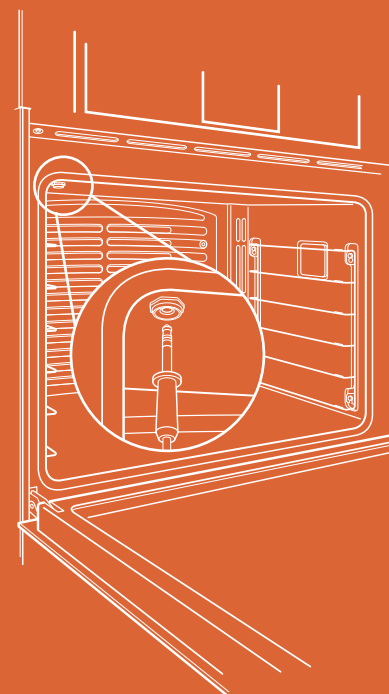
MODE	PRESET	RANGE	PROBE	USES
BAKE	350°F	200-550°F	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST	350°F	200-550°F	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
BROIL	High Med Low	550°F 450°F 350°F	•	Best for broiling meats, fish and poultry pieces up to 1" thick. Utilize two-piece broiler pan and always broil with oven door closed.
CONVECTION ROAST	325°F	200-550°F	•	Gently browns exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork and poultry.
CONVECTION	325°F	200-550°F	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
GOURMET	—	—	•	Gourmet provides quick and convenient meal preparations with recommendations for cooking mode and rack position. Preset temperature and range are dependent on food and desired doneness.
PROOF	85°F	85-110°F	•	Ideal for proofing, or rising bread dough.
STONE	450°F	200-550°F	•	Baking on a ceramic stone. Great for pizza and bread. Stone accessory required.
DEHYDRATE	135°F	110-170°F	•	Dry a variety of fruits, vegetables, herbs, and meat strips. Accessory racks required.
WARM	180°F	140-200°F	•	Designed to keep foods at serving temperature.

TEMPERATURE PROBE

The temperature probe measures the internal temperature of food while cooking.

It can be used with all cooking modes except broil, proof, and dehydrate. Setting controls:

- ① Preheat oven to desired temperature in desired mode (bake or stone mode for breads)
- ② Insert probe into the thickest part of food. When making bread, bake for approximately 10 minutes before inserting probe.
- ③ When preheat is complete, plug the probe into probe receptacle. Refer to the illustration. Close oven door.
- ④ Touch **PROBE**.
- ⑤ Touch **SET** to select the default temperature.
To change temperature, use slide bar to select desired temperature, then touch **SET**.
- ⑥ A chime sounds when the food's internal temperature has reached probe set point. Remove and reinsert probe to verify internal temperature, then select **OK** or **OFF**.



GOURMET MODE

Gourmet provides delicious, foolproof preparation of popular meals. It even indicates the ideal rack position for the food you are preparing.

CHOOSE FROM SIX CATEGORIES

1 | MEAT 2 | FISH 3 | BAKED GOODS 4 | PIZZA 5 | VEGETABLES 6 | ONE-DISH MEALS

Each category can be refined to ensure the most effective cooking mode and rack position for your dish. Refer to the Gourmet guide below.

GOURMET MODE GUIDE

MEAT	Beef*	steak, tenderloin, roast, prime rib, meatloaf, slow roast
	Poultry*	whole bird, fresh pieces, whole breast
	Pork*	ribs, tenderloin, roast, steak, chop, whole ham
	Lamb*	leg, roast, rib rack
FISH	Steak*	
	Fillet*	
BAKED GOODS	Cookies	
	Cake	sheet, fluted, angel, pound, cupcakes
	Pie	single crust, double crust
	Bread	quick bread, yeast loaf, yeast rolls, biscuits
PIZZA	Fresh	
	Par-Baked	
	Calzone	
VEGETABLES	Roasted	
	Sweet Potato*	
	Baked Potato*	
ONE DISH MEALS	Casserole*	
	Lasagna*	
	Quiche	

*Does not require preheat



USING YOUR OVEN'S SELF-CLEAN FEATURE

During the cleaning cycle, the oven is heated to an extremely high temperature to burn off food residues.

Oven lights are disabled. Setting controls:

- ① Touch **QUICK START**, then select **CLEAN**.
(For professional model, turn selector knob to **MORE**, then select **CLEAN** on the control panel).
- ② Remove oven racks and rack guides, then touch **OK**.
- ③ Touch **START**.
- ④ Touch **OFF** to end mode. For professional model, turn selector knob to **OFF**. Oven door will lock and remain locked until the clean cycle has ended and oven temperature has cooled below 550°F (290°C).

CARE RECOMMENDATIONS

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft, lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

BLACK GLASS

Spray glass cleaner on a cloth to clean.

OVEN RACKS AND GUIDES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water.

Do not immerse in water. Towel dry.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food matter. Spray cleaner on a cloth before wiping panel.

- ❗ Do not spray cleaners directly on control panel.

OVEN INTERIOR

Before using the clean feature, use a razor blade to gently lift baked-on foods from the oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad (pink or blue). Wash the entire oven cavity with soap and water to remove all cleaning chemicals before entering the clean cycle. If chemical residue is not cleaned from the cavity, etching of the porcelain may occur. Once the clean cycle is complete, allow the oven to cool completely and wipe out ash with a damp cloth.

BROILER PAN

To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The upper rack is dishwasher safe; however, do not place the porcelain-coated pan in dishwasher.

E SERIES AND L SERIES OVENS

BEFORE USING FOR THE FIRST TIME

- ① Clean oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- ② Set the oven to **CONVECTION ROAST (ROAST** for lower oven) at 500°F for one hour. Allow the oven to cool with the door closed. This process will burn off any residual oil and grease used during the manufacturing process. You may notice a small amount of smoke and odor during the initial self-cleaning period; this is normal. The oven door can be opened after the oven has cooled significantly.
- ③ Once the oven has cooled completely, wipe interior of oven with damp cloth and dry thoroughly.

USING YOUR OVEN

WOLF DUAL CONVECTION SYSTEM

Two fans and four heating elements, digitally controlled, provide more uniform heat and more versatility than other convection systems.

Ten cooking modes enable you to choose the one precisely suited to the dish you're preparing.

MODE	PRESET	RANGE	PROBE	USES
CONVECTION	325°F	170-550°F	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
CONVECTION BAKE	375°F	170-550°F	•	Ideal for pie baking.
CONVECTION ROAST	325°F	170-550°F	•	Perfect for roasting tender cuts of beef, lamb, pork and poultry.
CONVECTION BROIL	1 2 3	550°F 450°F 350°F		Shortens broiling times for thicker cuts of meat, fish and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
BAKE	350°F	170-550°F	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST	350°F	170-550°F	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
BROIL	1 2 3	550°F 450°F 350°F		Best for broiling meats, fish and poultry pieces up to 1" thick. Utilize two-piece broiler pan and always broil with oven door closed.
BAKE STONE	400°F	170-550°F	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required. Additional instructions included with accessory.
PROOF*	85°F	85-110°F	•	Ideal for proofing, or rising bread dough.
DEHYDRATION**	135°F	110-165°F		Dry a variety of fruits, vegetables, and meats. Accessory racks and door stop required. Additional instructions included with accessory.
SELF-CLEAN				Oven heats to an extremely high temperature to allow food soil to burn off.

* On L series ovens, touch and hold BAKE for 3 seconds to put oven into proof mode.

** On L series ovens, touch and hold CONVECTION for 3 seconds to put the oven into dehydration mode



TEMPERATURE PROBE (E SERIES)

- ① Preheat oven to desired temperature in desired mode.
- ② When the oven signals that preheat is complete, place meat on rack and insert probe into the thickest part of the meat.
- ③ Use dry pot holder to lift the probe sensor cover on the oven wall and slide probe connector into the receptacle
- ④ With the door closed, touch **PROBE** then use number pad to program desired internal temperature.
- ⑤ Touch **ENTER**; the probe will read **LO** until it registers over 100°F. Once above 100°F the display will show the temperature as the food approaches doneness.
- ⑥ The display will alternate between the probe temperature and the oven temperature.
- ⑦ When the desired internal temperature is reached, three chimes will signal doneness.
- ❗ Probe and probe sensor cover become very hot. Handle with a dry potholder.

USING THE TEMPERATURE PROBE FOR BREADS

Use the instructions listed above for meats but bake bread for 10 minutes without the probe before inserting probe into thickest part of bread.

CARE RECOMMENDATIONS

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

BLACK GLASS

Spray glass cleaner on a cloth to clean.

OVEN INTERIOR

Before using self-clean feature, use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad. Wash entire oven cavity with soap and water to remove all cleaning chemicals before entering self-clean mode. After the self-clean cycle, allow oven to cool and wipe out ash with a damp cloth.

OVEN RACK GUIDES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

OVEN LIGHT COVER

When the oven is cool, remove the oven racks and guides. Remove the light cover by gently prying the bottom edge with a flat screwdriver. Clean with a mild abrasive cleaner. The existing bulb can be replaced with a 20-watt halogen bulb.

BROILER PAN

To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry.



— CONVECTION STEAM OVENS —



TO ACCESS RECIPES AND "HOW TO" VIDEOS, VISIT US AT [SUBZERO-WOLF.COM](https://www.subzero-wolf.com). FOR 24/7 CUSTOMER CARE, CALL 1-800-222-7820.





BEFORE USING FOR THE FIRST TIME

- ① Use the test strip provided to determine water hardness. Adjust hardness within user settings if needed.
- ② Clean the interior cooking space and accessories with warm, soapy water and a soft cloth.
- ③ Fill and install the water tank.
- ④ Remove baking pans and heat the empty oven using auto steam bake mode for 30 minutes at 410°F.

USING YOUR CONVECTION STEAM OVEN

OPENING THE WATER TANK

- ① Press the **WATER** button.
- ❗ Always use this button to open the water tank. Trying to access the water tank manually will damage the oven.

FILLING THE WATER TANK

- ① Press **WATER**, remove and fill the tank with fresh, cold tap water. Never fill the tank with demineralized, filtered, or distilled water.
- ② Close the lid.
- ③ Push the water tank into its compartment and make sure it is firmly seated. The water tank holds enough water for 1.5 hours of continuous steam, typically enough for four or five cooking sessions. In the event the tank needs refilling in the middle of a cooking session, add no more than two cups of water. This will prevent overflow when water is pumped back into the tank.
- ④ Close the panel flap manually.

EMPTYING THE WATER TANK

- ① When the oven is turned off and the temperature is below 175°F., residual water is pumped back into the water tank. Do not remove the water tank until **WATER IS BEING PUMPED OFF** no longer appears in the display.
- ② If **DO NOT REMOVE WATER TANK** is displayed in the display, the residual water temperature is still more than 175°F.
- ③ When the water has been pumped back you may remove, empty, and dry the water tank. The oven is off when the symbols are no longer illuminated and the display is dark.

COOKING MODES

Press **MODE** multiple times until desired cooking mode is displayed, then press **OK**.

MODE	INDICATOR	RANGE	PROBE	USES
STEAM		85-210°F	•	Use Steam mode for foods you would have heated in a saucepan and for all foods that would benefit from gentle handling such as fish and seafood, vegetables and rice.
REHEAT		210-300°F	•	Reheat mode uses steam and hot air to rehydrate food gently. Use to reheat any food you would have reheated in the oven, range, or microwave.
AUTO STEAM BAKE		210-445°F	•	By heating with steam first, then using convection heat to finish baking, the oven gives baked goods a tender interior and an exterior with natural shine, without the need for an egg wash. Use for breads, buns, cakes, and pastries whether fresh, par-baked, or frozen. Do not preheat.
CONVECTION		85-445°F	•	The convection fan distributes heat evenly for consistent results and beautiful browning. Cooking temperatures may be 25° less, and times may be 25 percent faster than traditional ovens, saving time and energy. Use Convection mode for a variety of foods, including muffins, biscuits, and roasts.
CONVECTION HUMID		85-445°F	•	In Convection Humid mode, oven ventilation is sealed so the moisture produced during cooking remains in the oven. Use for cakes, casseroles, grain dishes, lasagna, and meats.
CONVECTION STEAM		85-445°F	•	Steam transfers energy to food more efficiently than hot air alone, which speeds up cooking time. Food retains its own moisture. Use Convection Steam mode to cook foods that are tender inside and roasted or crisped outside. Press MODE to activate or deactivate steam.
GOURMET	—	—	•	Use to prepare foods selected from the oven's internal menu — fresh, refrigerated, or frozen. Select the food and desired doneness; the sensor adjusts time, temperature, and humidity so no cooking instructions are required.
SLOW ROAST		85-300°F	•	Use to keep meats tender, perfectly cooked, and rested at the time you specify. Insert temperature probe into the meat, select a Slow Roast setting and completion time, and come home to a perfectly cooked meal.
RECIPES		85-445°F	•	Use to prepare entire meals from appetizers and entrees to desserts. Select food, number of portions, and level of browning. The oven's sensor adjusts the rest. Recipes mode is ideal for quick meals or to prepare a variety of foods for a party.
MY RECIPES		85-445°F	•	Use My Recipes to store cooking instructions for up to 10 of your favorite recipes, and replace or edit them at any time.
KEEP WARM		175°F	•	Keep Warm uses a combination of convection and steam heat to keep foods warm until it's time to serve.
CLEANSE		85-445°F		Cleanse uses steam to clean baby bottles and canning jars and is faster and safer than conventional methods.

CLEANING YOUR CONVECTION STEAM OVEN

CLEANING THE COOKING SPACE

- After each cooking session, leave the oven door partially open until the interior has cooled down. When it has cooled, remove condensate or spilled food using a soft cloth dampened with soapy water. Dry with a soft cloth.
- For general cleaning, initiate the Steam mode at 175°F (80°C) for 30 minutes. This will loosen fat and cooking debris from the oven. Turn the oven off and wipe the interior with a cloth.
- Blue tarnish spots and condensate residue can be easily removed with lemon juice and a damp cloth. Do not use a steam cleaner.
- Do not spray the inside or the outside of the oven with water.
- Over time the cooking space acquires a golden hue. This is a normal property of stainless steel and does not affect operation or the quality of cooking or baking.

CLEANING THE EXTERIOR

- To clean the door front, spray a glass cleaner on a cloth.
- Use spray degreaser to remove fingerprints and foodsoil from the control panel. Spray cleaners on the cloth before wiping the panel.
- For metallic surfaces, rub a non-abrasive stainless steel cleaner with a soft cloth, following the direction of the grain.

DESCALING

GENERAL TIPS

Depending on water conditions, the oven may need to be descaled every 6–18 months. When the oven needs to be descaled, **BOILER SCALED UP—PLEASE DESCALE** will appear on the display.

DURGOL DESCALER

Only use Durgol® Swiss Steamer descaling solution and follow the manufacturer's instructions. Durgol® can be ordered online at subzero-wolf.com/store

RUNNING THE DESCALE PROGRAM

For safety reasons, the descale program cannot be interrupted or stopped once it is started.

- ① With the oven off, press **OK** and turn the knob to **Descal**, then press **OK**. **ADD 1 PT (0.5 L) DESCALER— AND PRESS OK** appears on the display.
- ② Remove water tank and pour entire descaling solution contents into the tank, then reinstall water tank and press **OK**.
- ③ After about 30 minutes, **POUR AWAY DESCALER—ADD 2 PT (1 L) WATER** appears on the display. Remove tank, turn on faucet, then pour descaler down the drain.
- ④ Fill the tank with warm tap water and reinstall. **DESCALE APPLIANCE—1ST RINSING CYCLE** appears on the display. After about 45 minutes, **POUR AWAY WATER—DESCALING COMPLETED** appears on the display.
- ⑤ Depending on the level of soil in the rinse water, the oven will determine whether additional rinse cycles are necessary. Follow instructions on the display.
- ⑥ Once the rinse cycles are complete, remove, empty, and dry the water tank; then wipe all stainless steel surfaces.



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COFFEE SYSTEM

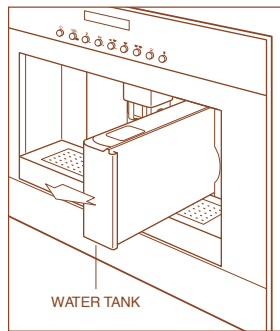




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BEFORE USING FOR THE FIRST TIME








- ① Fill the water tank.
- ② Slide unit forward and press the main power switch located behind the front (right) control panel.
- ③ To select desired language, scroll through languages until your desired language is displayed, then press and hold .
- ④ Press . Hot water will be dispensed from the hot water spout.
- ⑤ The unit will turn off automatically after initial power up is complete.

TO MAKE COFFEE


WHOLE BEANS


Do not use oily, caramelized, or flavored beans.

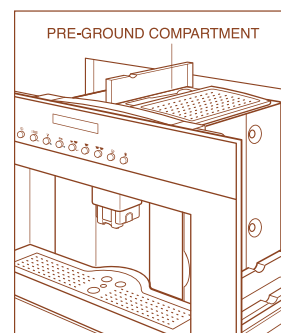
- ① Press  multiple times to select the desired taste. Choices include extra-mild, mild, standard, strong or extra-strong.
- ② Press  multiple times to select the desired volume.
 - Espresso (1 oz)
 - Short Coffee (3 oz)
 - Coffee (9 oz)
 - Long Coffee (12 oz)
- ③ Press  to initiate the cycle or press  to double the volume and initiate the cycle.
- ④ Adjust the height of the coffee spout as close to the cup as possible.



For all beverages 12 oz (360 ml) or larger, **FILL WATER AND BEANS, EMPTY TRAY AND GROUNDS** will appear on the display. Once levels have been verified, press  to initiate the cycle.

PRE-GROUND COFFEE

- ① Press  multiple times and select pre-ground.
- ② Using the handle, slide unit forward and open the pre-ground coffee lid.
- ③ Use the scoop provided to place one scoop of pre-ground coffee into the funnel, then slide unit back into position.


NOTE: Using more than one scoop will cause unit to clog.
- ④ Press  multiple times to select the desired volume.







- ⑤ Press  to initiate the cycle. Press  to initiate the cycle and double the volume. Adjust the height of the coffee spout as close to the cup as possible.



TO MAKE CAPPUCCINO

- ① Remove water spout, if needed.
- ② Adjust the froth regulator on the milk container to the desired amount.
- ③ Fill with milk and insert the milk container.
- ④ Place a cup under the coffee spout, then make sure the milk spout is positioned over the cup.
- ⑤ Press  to initiate the cycle.
- ⑥ Once the cycle is complete, place a cup under the milk spout, then press and hold **CLEAN** on the milk container until the bar is complete.
- ⑦ Remove milk container and place in refrigerator.

TO MAKE LATTE MACCHIATO, CAFFELATTE, FROTHED MILK

- ① Remove water spout, if needed.
- ② Adjust the froth regulator on the milk container to the desired amount.
- ③ Fill with milk and insert the milk container.
- ④ Place a cup under the coffee spout, then make sure the milk spout is positioned over the cup.
- ⑤ Press , press  or  to scroll to desired beverage, then press  to initiate the cycle.
- ⑥ Once the cycle is complete, place a cup under the milk spout, then press and hold **CLEAN** on the milk container until the bar is complete.
- ⑦ Remove milk container and place in refrigerator.








CARE RECOMMENDATIONS

CLEANING

- **EMPTY GROUNDS CONTAINER** is displayed when the grounds container is full or if the grounds container has not been emptied for approximately three days. To access the grounds container, open the service door. Slide the drip tray forward to remove. Refer to the illustration below.
- The milk container lid can be disassembled for cleaning. Refer to the illustration below.
- Clean the infuser at least once a month. Turn the unit off, then open the service door and remove the drip tray and grounds container. Press the two red buttons inward and remove the infuser. Soak in water approximately five minutes, then rinse and towel dry. Do not use detergent. Replace by sliding the infuser onto the internal support and bottom pin, then press **PUSH** until it clicks into place. Verify the red buttons have snapped out.
- ! Do not use detergent to clean the infuser. It will remove lubricant on interior parts.

DESCALE

Use only EcoDecalk descaling solution.

- ① Remove the water tank and empty completely.
- ② Fill the tank half full with water then add entire descaler contents. Reinstall the water tank.
- ③ Install the water spout, then place a large container, more than 50 oz (2 L), under the spout.
- ④ When the appliance is on, press  to access options.
- ⑤ Press  or  until **DESCALE** is displayed, then press . **DESCALING UNDERWAY** will appear on the display.
- ⑥ After 30 minutes, **RINSING FILL TANK** is displayed. Fill the water tank with water and empty the large container, then reinstall.
- ⑦ Press . **RINSING PLEASE WAIT** will appear on the display.
- ⑧ Once the cycle is complete, **RINSING COMPLETE** will appear on the display, then fill container and press . Press  and then press ①.



RANGES



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DUAL FUEL RANGES AND RANGETOPS, GAS AND INDUCTION RANGES AND RANGETOPS

BEFORE USING FOR THE FIRST TIME

- To ensure all residual oil from the manufacturing process has been removed, clean the range, including the oven, thoroughly with hot water and a mild detergent prior to use. Rinse with a damp cloth and dry with a soft cloth.
- Verify surface burner components are assembled correctly.
- Optional griddle, charbroiler, and French top require special attention. Please see those sections of this guide.
- For dual fuel ranges, rotate the oven's selector bezel to Convection Roast and adjust the temperature to 550°F for one hour. Turn oven off and allow it to cool with the door closed.
- ! For before-use oven instructions, please refer to E and L series ovens section.

USING THE DUAL FUEL RANGE AND RANGETOP

Your range or rangetop is equipped with Wolf's dual-stacked, sealed gas burners, a unique design whose two sets of flame ports, an upper tier and a lower tier, furnish exceptionally precise temperature control, from high, searing heat to a low, delicate flame for simmering and melting.

TEMPERATURE GUIDE

SETTING	COMMON FOODS
LOW SIMMER	melting (holding chocolate), melting butter, heating (holding delicate sauces), warming foods
HIGH SIMMER	melting large quantities, simmering sauces, steaming rice
LOW TO MEDIUM	frying eggs, heating (milk, soups, cream sauces, gravies and puddings), pan-frying, simmering large quantities, boiling vegetables in water
MEDIUM TO HIGH	sautéing, browning, braising, quick frying, fast boiling large quantities
HIGH	boiling water, heating broth soups and stocks, deep fat frying (to heat oil only)

COOKING MODE GUIDE

MODE	BEZEL	PRESET	RANGE	PROBE	USES
CONVECTION	CONV	325°F	170 – 550°F	●	Uniform air movement makes it possible to multi-level rack cook with even browning.
CONVECTION BAKE	BAKE	375°F	170 – 550°F	●	Ideal for pie baking.
CONVECTION ROAST	ROAST	325°F	170 – 550°F	●	Perfect for roasting tender cuts of beef, lamb, pork, and poultry.
CONVECTION BROIL	BROIL	Br1 Br2 Br3	550°F 450°F 350°F		Shortens broiling times for thicker cuts of meat, fish, and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
BAKE	BAKE	350°F	170 – 550°F	●	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST	ROAST	350°F	170 – 550°F	●	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
BROIL	BROIL	Br1 Br2 Br3	550°F 450°F 350°F		Best for broiling meats, fish and poultry pieces up to 1" thick. Utilize two-piece broiler pan and always broil with oven door closed.
BAKE STONE	STONE	400°F	170 – 550°F	●	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required. 30" and 36" ovens only.
PROOF	PROOF	85°F	85 – 110°F	●	Ideal for proofing, or rising bread dough. 18" oven only.
DEHYDRATION	CONV	135°F	110 – 160°F		Dry a variety of fruits, vegetables, and meats. Accessory racks required.
SELF-CLEAN	CLEAN				Oven heats to an extremely high temperature to allow food soil to burn off.

CLEANING THE DUAL FUEL RANGE AND RANGETOP

RANGE

For general cleaning, use a soft, non-abrasive stainless steel cleaner, like Signature Polish, and apply with a soft, lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Wipe along the grain direction of the finish. You will obtain better results by keeping the cloth in continuous contact with the stainless steel.

BURNER DRIP PAN

- Use a cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.
- Do not use abrasive cleaners; they will permanently scratch porcelain enamel surfaces.

BURNER GRATES

- Remove burner grates and clean with a non-abrasive cleaner, such as liquid detergent in hot water or a paste of baking soda and water.
- Spray degreasers and mild abrasive cleaners may be used.

CONTROL KNOBS

- Wipe control knobs with a damp cloth, mild detergent, and water. Rinse and dry.
- Do not soak the knobs, and do not use abrasive cleaners; they will scratch the finish and remove markings.

CONTROL PANEL

Use a spray degreaser to remove fingerprints and food spatters. Spray the degreaser on a cloth and wipe the panel. Do not spray directly on the panel around valve stems.

SPARK IGNITERS

- Keep dry; never spray water or cleaner directly on the igniter.
- Avoid contact with the igniter when cleaning surface burners.

BURNER CAPS

Wash in warm water and detergent or mild abrasive cleaner. Rinse and dry.

CLEANING THE DUAL FUEL RANGE OVENS

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

BLACK GLASS

Spray glass cleaner on a cloth to clean.

OVEN INTERIOR

Before using self-clean feature, use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad. Wash entire oven cavity with soap and water to remove all cleaning chemicals before entering self-clean mode. After the self-clean cycle, allow oven to cool and wipe out ash with a damp cloth.

OVEN RACK GUIDES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

OVEN LIGHT COVER

When the oven is cool, remove the oven racks and guides. Remove the light cover by gently prying the bottom edge with a flat screwdriver. Clean with a mild abrasive cleaner. The existing bulb can be replaced with a 20-watt halogen bulb.

BROILER PAN

To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry.

To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry.

GAS RANGES

BEFORE USING FOR THE FIRST TIME

- ① Clean oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- ② Set oven temperature to 250°F and allow oven to heat for 1 hour. Some smoke and odor is normal.
- ③ Set oven temperature to 500°F and allow oven to heat for an additional hour.
- ④ Turn oven off and allow it to cool with the door closed.

USING THE GAS RANGE

BAKE

- To set oven temperature, press and turn the oven control knob counterclockwise to the desired temperature. Once preheat is complete, the oven indicator light will turn off.
- To use convection, press the convection fan button. Convection cooking is preferred for tender cuts of meat and poultry, air-leavened baked foods, breads, cakes, and cookies. Cook foods uncovered in low-sided pans.
- Standard cooking is best for less tender cuts of meat that should be covered, covered one-dish recipes, and pizzas.

BROIL

- The convection oven has an infrared broiler that cooks food by searing the exterior and sealing in juices.
- To broil, always use the two-piece broiler pan that came with your range. Push and turn control knob counterclockwise to **BROIL**. Do not preheat.

CLEANING THE GAS RANGE

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

BURNER GRATES AND OVEN RACK GUIDES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

BURNER PAN

Remove surface debris before cleaning to help speed up the cleaning process and decrease the chance of scratching the surface during cleaning. Using mild abrasive cleaners or spray degreasers, clean and rinse the surface and dry immediately to avoid streaking. To clean hard water stains, use white vinegar and water. Rinse and dry immediately.

SURFACE BURNERS

Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.

CONTROL KNOBS AND BEZELS

Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.

OVEN INTERIOR

Use mild abrasive cleaners, spray degreasers. Use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser. Wash the entire oven cavity with soap and water to remove all cleaning chemicals.

BROILER PAN

To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The stainless steel upper rack is dishwasher safe; however, do not place any porcelain-coated rack or pan in dishwasher.

CHARBROILER

BEFORE USING FOR THE FIRST TIME

- To assemble, position charbroiler frame on the range.
- Position blank-off plate centered directly on ceramic tiles.
- Install charbroiler grate.

USING YOUR CHARBROILER

- Remove the stainless steel cover, then push and turn the control knob clockwise to **HI**
- Igniter will begin to click until burner is lit.
- Allow to preheat for 10 minutes.

CLEANING THE CHARBROILER

To keep the charbroiler looking its best, clean it after every use. Allow the charbroiler surface to cool before cleaning.

CHARBROILER GRATE

- After cooking is complete, allow charbroiler to remain on for 10 minutes – the heat will help burn off excess food particles.
- When cool, remove grate and place in sink. Cover with wet dish towels and pour hot water over it to help loosen residue. Clean with soap and a scouring pad. Rinse and dry.

CHARBROILER FRAME

- Remove the frame and place in sink. Soak in hot water and mild detergent. Wash thoroughly and scrub with scouring pad.
- To clean the blank-off plate, remove and use a soap-filled scouring pad to remove residue. Clean with hot water and mild detergent.

IGNITER

Avoid contact with the igniter; it is fragile and can chip or break.

GRIDDLE

BEFORE USING FOR THE FIRST TIME

The griddle is thermostatically controlled to maintain a consistent temperature.

To prevent food from sticking, you must season the griddle prior to use.

USING YOUR GRIDDLE

- Remove the stainless steel cover, then push and turn control knob counterclockwise to desired temperature. Igniter will begin to click until burner is lit. Double griddle has separate controls for each side.
- Indicator light above the knob illuminates until griddle reaches set temperature.

TO SEASON GRIDDLE

- ① Turn on ventilation.
- ② Griddle has a protective coating that must be removed before use. Use hot water and mild detergent to remove. Rinse and dry.
- ③ Push and turn control knob counterclockwise to 350°F (175°C) and heat for 30 minutes.
After 30 minutes, turn to **OFF** and allow to cool.
- ④ While surface is still slightly warm, pour a small amount of peanut oil or vegetable oil on a paper towel and spread evenly.
- ⑤ Push and turn control knob to 350°F (175°C). Heat until griddle begins to smoke, then turn to **OFF** and allow to cool.
Once cool, wipe off any excess oil.

GRIDDLE COOKING CHART

TEMPERATURE	COMMON FOODS
100°F-200°F	holds cooked food at serving temperature
225°F-250°F	eggs
300°F-350°F	bacon, pork chops, lamb, sandwiches, sausage, boneless chicken breasts
350°F-375°F	french toast, pancakes
400°F-425°F	vegetables (sliced or grated)

CLEANING THE GRIDDLE

- Scrape grease into grease collection tray after every use.
- When surface has cooled, wipe with a paper towel to remove excess grease or oil.
- After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly.
- Every now and then, remove seasoning by pouring 1/2 cup (120 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto griddle and scrape residue into grease collection tray, then empty. When dry, reapply a small amount of oil for seasoning.

INDUCTION COOKTOP SURFACE

BEFORE USING FOR THE FIRST TIME

- The cooktop surface must be free of foreign substances, especially those that could melt and permanently adhere to the glass-ceramic surface.
- When the cooktop is powered up for the first time, it will default to lock mode. To unlock the control panel, touch and hold the **KEY** symbol for five seconds.
- Use hot water and a mild detergent to clean the cooktop surface thoroughly before operating for the first time.
- You may notice a small amount of smoke and odor during the initial break-in period; this is normal

USING THE INDUCTION COOKTOP SURFACE

A cooking technology favored by many professional chefs, induction combines fine control, a wide range of power, instant response to changes in temperature setting, and energy efficiency. Your Wolf induction cooktop is engineered and tested to help you create delicious meals for decades to come.

TEMPERATURE SETTING GUIDE

SETTING	USES
MELT (1 INDICATOR)	melting, holding chocolate, butter
SIMMER (2-6 INDICATORS)	simmering sauces, steaming rice
MEDIUM (6-7 INDICATORS)	frying, simmering, boiling
MEDIUM HIGH (7-8 INDICATORS)	sauteing, browning, braising
HIGH (8-10 INDICATORS)	boiling water, heating soups and stocks
HIGH POWER BOOST	rapid boiling, frying

CLEANING THE INDUCTION COOKTOP SURFACE:

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

- ❗ Do not spray cleaners directly on the control panel.

GLASS-CERAMIC SURFACE

Allow to cool. Use spray degreaser to remove fingerprints and a non-abrasive Ceran® cooktop cleaner for food soil.

Do not allow any item that could melt to come in contact with the glass-ceramic surface when hot. If this occurs, use the razor blade scraper provided with the cooktop to remove.

FRENCH TOP

BEFORE USING FOR THE FIRST TIME

To protect the surface from food splatters and moisture, you must season the French top prior to use.

- ① French top has a protective coating that must be removed before use. Use hot water and mild detergent to remove. Rinse and dry.
- ② Push and turn control knob counterclockwise to **HI** and heat for 30 minutes. After 30 minutes, turn to **OFF** and allow to cool.
- ③ While surface is slightly warm, pour a small amount of peanut or vegetable oil on a paper towel and spread evenly.

USING THE FRENCH TOP

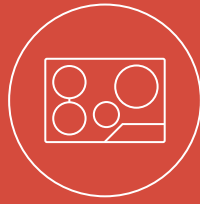
- Remove the stainless steel cover, then push and turn control knob counterclockwise to **HI**. Igniter will begin to click until burner is lit.
- Allow to preheat for 30 minutes.
- Always cook in pans. Do not cook food directly on the surface.
- Never remove the center plate while cooking.
- To bring large amounts of water to a boil, it is quickest to use one of the surface burners.

CLEANING THE FRENCH TOP

- Clean entire surface after each use while slightly warm. Wipe with mild detergent and water. Rinse and dry.
- After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly.
- Occasionally, remove seasoning by applying a small amount of white vinegar and water to surface while slightly warm. Scrub and repeat until excess oil has been removed. Reapply a small amount of oil for seasoning.

CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and splatters either as they occur or immediately after the rangetop has cooled. If splatters are left to sit, they may permanently damage or stain the finish.
- Use a spray degreaser to remove fingerprints and greasy splatters. Spray onto a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- If in doubt about using one of your cleaners, check the label. Test a small amount of the cleaner on an inconspicuous area of your rangetop to make sure it is safe and does not damage the surface.



COOKTOPS



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GAS COOKTOP

BEFORE USING FOR THE FIRST TIME

Clean your gas cooktop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process.

- ❗ Before using your gas cooktop, check that the surface burners are assembled correctly.

USING THE GAS COOKTOP

To light a burner, push and turn the corresponding control knob counterclockwise to **HI**. The igniter will begin to click until burner is lit. Once lit, continue to turn knob counterclockwise to desired setting.

CLEANING THE GAS COOKTOP

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

BURNER GRATES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

SURFACE BURNERS

Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.

CONTROL KNOBS

Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.

INDUCTION COOKTOP

BEFORE USING FOR THE FIRST TIME

- The cooktop surface must be free of foreign substances, especially those that could melt and permanently adhere to the glass-ceramic surface.
- When the cooktop is powered up for the first time, it will default to lock mode. To unlock the control panel, touch and hold the **KEY** symbol for five seconds.
- Use hot water and a mild detergent to clean the cooktop surface thoroughly before operating for the first time.
- You may notice a small amount of smoke and odor during the initial break-in period; this is normal

USING THE INDUCTION COOKTOP

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TEMPERATURE SETTING GUIDE

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MELT (1 INDICATOR)	melting, holding chocolate, butter
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MEDIUM (6-7 INDICATORS)	frying, simmering, boiling
MEDIUM HIGH (7-8 INDICATORS)	sauteing, browning, braising
HIGH (8-10 INDICATORS)	boiling water, heating soups and stocks
HIGH POWER BOOST	rapid boiling, frying

CLEANING THE INDUCTION COOKTOP:

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

- ❗ Do not spray cleaners directly on the control panel.

GLASS-CERAMIC SURFACE

Allow to cool. Use spray degreaser to remove fingerprints and a non-abrasive Ceran® cooktop cleaner for food soil.

Do not allow any item that could melt to come in contact with the glass-ceramic surface when hot. If this occurs, use the razor blade scraper provided with the cooktop to remove.

ELECTRIC COOKTOP

BEFORE USING FOR THE FIRST TIME

- Clean the cooktop surface thoroughly with a non-abrasive cleaner and lightly dampened cloth before operating for the first time and after each use.
- The cooktop surface must be free of any foreign substances, especially those that could melt and permanently adhere to the glass-ceramic surface.
- When the cooktop is powered up for the first time it will default to lock mode. To unlock the control panel, touch and hold the **KEY** symbol for five seconds.
- ! You may notice a small amount of smoke and odor during the initial break-in period; this is normal.

USING THE ELECTRIC COOKTOP

Wolf brings fine control, an impressive range of power, and a sleek aesthetic to its easy-to-maintain electric cooktops.

TEMPERATURE SETTING GUIDE

SETTING	USES
MELT (1 INDICATOR)	melting, holding chocolate, butter, delicate sauces, warming foods
SIMMER (2-10 INDICATORS)	simmering sauces, steaming rice
BRIDGE ZONE (8 INDICATORS)	griddling French toast and pancakes
MEDIUM (10-12 INDICATORS)	frying eggs, heating cream sauces and milk
MEDIUM HIGH (12-14 INDICATORS)	sauteing, browning, braising, quick-frying
HIGH (ALL INDICATORS)	boiling water, heating broths and stocks

CLEANING THE ELECTRIC COOKTOP:

- Wait until cooktop surface is cool. It will be safe to clean when the hot-surface indicator light is not illuminated.
- Hold **KEY** button for three seconds to lock cooking surface.
- Always use a non-abrasive cleaner and damp cloth to remove residue from the surface and wipe with a dry cloth. For best results, wipe up spills and splatters either as they occur or as soon as surface has cooled.
- If left to cook on, high sugar content spills may permanently damage cooking surface. Use the razor blade scraper provided with your cooktop to remove heavy or burned-on spills.
- Use a spray degreaser to remove fingerprints and greasy splatters.
- To clean the stainless steel trim of framed models, use a non-abrasive stainless steel cleaner and apply with a soft, lint-free cloth. Remove any cleaning residue from the trim and wipe with a dry cloth.



— INTEGRATED MODULES —



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STEAMER

BEFORE USING FOR THE FIRST TIME

Clean steamer module thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.

This removes any residual oil and grease left on the surface from the manufacturing process.

- When the steamer module is powered up for the first time, it will default to lock mode.
To unlock the control panel, touch and hold the **KEY** symbol for three seconds.
- ! You may notice a small amount of smoke and odor during the initial break-in period; this is normal.

USING THE STEAMER

Immensely versatile, your Wolf steamer module can not only cook nutritious and delicious vegetables, grains, and proteins, but it can also quickly defrost frozen foods and can even help you prep desserts by melting chocolate with no risk of scorching.

WOLF STEAMING GUIDE

FOOD	TEMP	INSERT PAN	AMOUNT	TIME	AMOUNT	TIME
FRESH VEGETABLES						
ASPARAGUS	HIGH	Perforated	1 lb	6-8 min	2 lbs	8-10 min
BROCCOLI, FLOWERETTES	HIGH	Perforated	1 lb	5-6 min	2 lbs	10-12 min
CARROTS, 1/4"	HIGH	Perforated	1 lb	10-12 min	2 lbs	16-18 min
CAULIFLOWER, FLOWERETTES	HIGH	Perforated	1 lb	9-11 min	2 lbs	15-17 min
CORN ON THE COB, HUSK REMOVED	HIGH	Perforated	7-8 ears	15-18 min		
EGGPLANT, 1/2"	HIGH	Perforated	2 lbs	2-4 min		
GREEN BEANS, FRESH	HIGH	Perforated	1 lb	8-10 min	2 lbs	12-14 min
KOHLRABI, 1/4"	HIGH	Perforated	1 lb	10-12 min	2 lbs	15-17 min
POTATOES, BABY RED	HIGH	Perforated	1 lb	15-17 min	2 lbs	20-22 min
RUTABAGA, 1/4"	HIGH	Perforated	1 lb	10-12 min	2 lbs	15-17 min
SUGAR SNAP PEAS	HIGH	Perforated	1 lb	8-10 min		
SPINACH	HIGH	Perforated	1 lb	2-4 min		

FOOD	TEMP	INSERT PAN	TIME	COMMENTS
STEAMING				
COUSCOUS	HIGH	Solid	4-5 min	Use equal amounts of couscous and water. Break each egg into greased custard cup. Place cups in insert pan after preheating water. Cover and steam until egg white is firm.
EGGS	HIGH	Perforated	5-7 min	Use 25% less water than rice.
RICE, LONG GRAIN OR BROWN	HIGH	Solid	20-30 min	
PASTA	HIGH	Perforated	Follow package	
FISH	HIGH	Perforated	10-12 min	
BREAD	160°F	Perforated	5-60 min	Serve bread immediately after steaming.
MELTING				
CHOCOLATE	140°F	Solid	6-15 min	Break into small pieces and stir until melted.

DEFROSTING				
BEEF CHUCK ROAST, 3 LBS	170°F	Perforated	90 min	
CHICKEN BREASTS	170°F	Perforated	20-25 min	
FISH	170°F	Perforated	20 min	

CLEANING THE STEAMER:

- Make sure the steamer module is off and all surfaces are cool before cleaning any part of the unit.
- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces.
Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface.
Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, non-abrasive stainless steel cleaner and apply with a soft, lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened, microfiber cloth followed by a dry polishing chamois. Wipe in the the grain direction of the stainless steel finish. You will obtain best results by keeping the cloth in continuous contact with the stainless steel.

DRAIN STRAINER

- A screen drain strainer is installed into the drain outlet to keep food particles from clogging the drain valve.
The strainer should remain in the drain outlet during normal use and cleaning.
- Lift the drain strainer out and rinse after each use to remove food particles.

CONTROL PANEL

- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface.
- Do not spray directly on the control panel.
- Use a clean cloth or sponge and wipe the control panel with warm water and a mild detergent. Rinse and dry immediately.

STEAMER BASIN

- Empty water from the steamer basin.
- Pour approximately 4 quarts of warm water with mild detergent into the empty basin. Scrub with a nylon brush.
Rinse well, drain, and dry thoroughly.
- For hard-water calcium deposits, use white vinegar and water or a cleaner designed to remove minerals.
Let mixture stand in the steamer basin, then scrub with a nylon brush. Rinse well.
- For soft-water salt deposits, wipe out with a wet cloth. Rinse well.

GLASS LID

The reversible domed glass lid is dishwasher-safe. It may also be washed by hand with warm water and a mild detergent. Rinse and dry.

STEAMER INSERT PANS

The solid and perforated insert pans are dishwasher-safe.

They may also be washed by hand with warm water and a mild detergent. Rinse and dry.

FRYER

BEFORE USING FOR THE FIRST TIME:

Clean fryer module thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.

- When the fryer module is powered up for the first time, it will default to lock mode.
To unlock the control panel, touch and hold the **KEY** symbol for three seconds.
- ! You may notice a small amount of smoke and odor during the initial break-in period; this is normal.

USING THE FRYER

- Deep frying requires oils with a high smoke point; use only deep frying oil or fat that is devoid of water and protein.
- The best oils to use are those with a smoke point above 400°F.
- After using your fryer, allow oil or fat to cool, then replace the low-profile storage lid to prevent oil contamination.
- Remove food particles after every use of the deep fryer.
- Never fill the fryer above the high mark in the fryer basin.
- If the oil is too hot, the outside of the food will burn before the inside can cook.
- Replace the oil in your fryer after three uses; oil's smoke point diminishes as the oil is reused.
- Deep-fry in small batches. Frying too much food at once can lower the oil temperature and result in greasy food.

FRYING OILS AND SMOKE POINTS

OIL TYPE	SMOKE POINT
CANOLA OIL, REFINED	400°F
CORN OIL, REFINED	450°F
LARD	360-400°F
OLIVE OIL, PURE	280°F
OLIVE OIL, EXTRA VIRGIN	405°F
PEANUT OIL	450°F
SAFFLOWER OIL	450°F
SHORTENING	355-370°F
VEGETABLE OIL	440-450°F

WOLF DEEP-FRYING GUIDE

FOOD	TEMP	DEEP-FRYING TIME	COMMENTS
MEAT			
CHICKEN NUGGETS (1 LB, ABOUT 30 NUGGETS)	350°F	2-3 min	Use large basket, stirring frequently.
CHICKEN PATTIES (1 LB, ABOUT 5 PATTIES)	380°F	12-14 min	Turn over halfway through deep-frying.
CHICKEN LEGS (BREADED)	370°F	15-17 min	Use large basket.
CORNISH HENS (WASHED AND DRIED THOROUGHLY)	380°F	12-14 min	Use large basket, turning over as needed.
CORNISH HENS, 2 (WASHED AND DRIED THOROUGHLY)	380°F	15-17 min	Use large basket, turning over as needed.
SEAFOOD			
SHRIMP, COATED (16-20 LB)	365°F	1-2 min	Best coated with flour or cracked-wheat breading.
SCALLOPS, COATED (40-60 LB)	365°F	3-4 min	Use large basket.
VEGETABLES			
MUSHROOMS, BROCCOLI, ZUCCHINI AND CAULIFLOWER, BITE-SIZE, BREADED	375°F	2-3 min	Turn over as needed
SNACKS			
TORTILLA CHIPS, CORN TORTILLAS (CUT INTO QUARTERS)	380°F	30-60 seconds	Use large basket, stirring occasionally.
FRENCH FRIES CUT 3/8"	350°F then 370°F	6-7 min first frying, 1-2 min second frying	Use large basket. Deep-fry in small batches. Cool down between deep-frying times.
SWEETS			
DOUGHNUTS	350°F	1-2 min	Turn halway through deep-frying time.

CLEANING THE FRYER

- Make sure the fryer module is off and all surfaces are cool before cleaning any part of the unit.
- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, non-abrasive stainless steel cleaner, like Signature Polish, and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened, microfiber cloth followed by a dry polishing chamois. Polish with the grain direction of the finish. You will obtain best results by keeping the cloth in continuous contact with the stainless steel.

CONTROL PANEL

- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Do not spray directly on the control panel.
- Use a clean cloth or sponge and wipe the control panel with warm water and a mild detergent. Rinse and dry immediately.

FRYER BASIN

Empty oil from the fryer basin. Pour approximately four quarts warm water with liquid detergent into the empty basin. Scrub with a nylon brush. Rinse well, drain, and dry thoroughly. If the basin is not dried thoroughly, excess water may spatter hot oil and cause burns.

FRYER BASKET AND HANGERS

Fryer baskets and hangers are dishwasher-safe. They may also be washed by hand with warm water and liquid detergent.

GRILL

BEFORE USING FOR THE FIRST TIME

To ensure all residual oil from the manufacturing process has been removed, heat the grill module on HI for approximately 10 minutes. A small amount of smoke and odor is normal. Clean the grill module thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth.

USING THE GRILL

Ceramic briquettes provide even heating and a delicious smoky flavor. Searing is quicker and tastier too, with a nickel-plated collection pan that reflects heat up to the cooking surface. And the pan is easy to clean.

CLEANING THE GRILL

STAINLESS STEEL

- Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth.
- To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois.
- Always follow the grain of stainless steel.

CONTROL PANEL

- Use a spray degreaser to remove fingerprints and food soil.
- Spray on a cloth before wiping panel.
- Do not spray cleaners directly on the control panel.

GRILLING GRATE

- After grilling, operate grill on HI for five minutes to burn off excess grease. Remove all burned-on food particles.
- Clean with a nonabrasive cleaner such as liquid detergent and hot water, or a paste of baking soda and water.
- Do not immerse in water.
- Spray degreasers and mild abrasive cleaners may be used.

HEATING ELEMENT

- Do not immerse in water.
- If food particles are burned-on, wipe clean by hand using a damp cloth.

CERAMIC BRIQUETTES

- Place briquettes in dishwasher or wash using a mild detergent and soft cloth.
- Allow to cool before placing them back on the rack.

BRIQUETTE RACK

- Place rack in dishwasher or wash using a mild detergent and soft cloth.
- Grease collection pan Before cleaning, remove all excess grease and burned-on food particles.
- Wash in hot water with mild detergent.
- Rinse and dry.

TEPPANYAKI

BEFORE USING FOR THE FIRST TIME

To ensure all residual oil from the manufacturing process has been removed, heat the grill module on HI for approximately 10 minutes. A small amount of smoke and odor is normal. Clean the grill module thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth.

USING THE TEPPANYAKI

Integrated design and slim 15" width lets you use it à la carte with other modules for a custom cooking array. Wolf modules have a streamlined control layout and frame – to seamlessly pair with one another.

CLEANING THE TEPPANYAKI

STAINLESS STEEL TRIM

- Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth.
- To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois.
- Always follow the grain of stainless steel.

CONTROL PANEL

- Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.
- Do not spray cleaners directly on the control panel.

STAINLESS STEEL COOKING SURFACE

- Clean after each use. Since food comes in direct contact with the surface, only food-safe cleaners should be used. Consult the label prior to use. Commercial stainless steel cleaners should never be used. If the surface has been seasoned, care should be taken to avoid removing the seasoning. After cleaning, dry the surface using a soft cloth to prevent water or lime scale staining.
- To clean while warm: Caution should be used to prevent burns. Pour approximately 1/4 cup (60 ml) water onto the surface. Use a light abrasive scrub pad with handle to gently remove food build up from the surface. Use a clean towel under a handled utensil to remove dissolved food debris and liquid from the surface. Repeat as necessary to clean the surface completely. Wipe with a clean soft towel to dry.
- To clean once cooled: Remove large debris using a stiff plastic spatula. To avoid scratching the surface, do not use a metal utensil. Apply a small amount of water or food-safe cleaner to the surface. Use a light abrasive scrub pad to clean the surface. Use a clean towel to remove dissolved food debris and liquid from the surface. Repeat as necessary to clean the surface completely. Wipe with a clean soft towel to dry.

MULTIFUNCTION

BEFORE USING FOR THE FIRST TIME

To ensure all residual oil from the manufacturing process has been removed, heat the grill module on HI for approximately 10 minutes. A small amount of smoke and odor is normal. Clean the grill module thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth.

USING THE MULTIFUNCTION

Integrated design and slim 15" width lets you use it à la carte with other modules for a custom cooking array. Wolf modules have a streamlined control layout and frame – to seamlessly pair with one another.

CLEANING THE MULTIFUNCTION

STAINLESS STEEL

- Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth.
- To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois.
- Always follow the grain of stainless steel.

CONTROL PANEL

- Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.
- Do not spray cleaners directly on the control panel.

CONTROL KNOB

- Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not spray cleaners directly on control knob. Do not place in dishwasher.

BURNER GRATE

- Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

BURNER

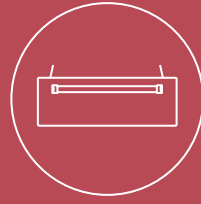
- Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.

IGNITER

- Keep dry. Never spray water or cleaner directly on the igniter. Avoid contact with igniter.

BURNER PAN

- Use a spray degreaser to remove greasy spatters.
- Spray on a cloth and wipe the surface.
- Clean with warm water and mild detergent.
- Rinse and dry.
- For hard water stains, use white vinegar and water.



WARMING DRAWER





USING THE WARMING DRAWER

- Always preheat the warming drawer. Preheat three minutes for **PROOF**, four minutes for **LOW**, seven minutes for **MEDIUM** and 13 minutes for **HIGH**.
- Always start with hot food. The warming drawer will keep hot food at serving temperature. Do not use the warming drawer to heat cold food. Proofing yeast dough and crisping crackers, chips, or dry cereal are the exceptions.
- With large loads, it may be necessary to use a higher temperature setting and to cover some of the cooked food items.
- Food should be kept in the cooking container or transferred to a heat-safe serving dish prior to being placed into the warming drawer.
- Food in heat-safe glass or glass ceramic containers may need higher temperature settings compared to food in metal containers.
- Remove serving utensils before placing food containers in warming drawer.
- Aluminum foil may be used to cover food to increase moisture content.
- Repeated opening of the warming drawer will allow hot air to escape and the food to cool.
- Do not place plastic containers or plastic wrap in the warming drawer.

CLEANING THE WARMING DRAWER

- Use a non-abrasive stainless steel cleaner and a soft lint-free cloth.
- To clean the control panel, use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Be careful not to soak the control panel. Although the panel is sealed, excessive moisture may damage the controls.
- To clean the interior, use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.



MICROWAVE OVENS



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STANDARD MICROWAVE OVENS

USING THE MICROWAVE:

- Arrange food carefully. Place thickest foods toward outside of dish or plate.
- Watch cooking time. Cook for the shortest amount of time indicated and add more time as needed.
Severely overcooked food can smoke or ignite.
- Cover foods while cooking. Covers prevent spattering and help foods cook evenly.
Check recipe or cookbook for suggestions of the cover to use: paper towels, wax paper, microwave plastic wrap, lid, etc.
- Shield any thin areas of meat or poultry with small flat pieces of aluminum foil to prevent overcooking before dense, thicker areas are cooked thoroughly.
- If possible, stir foods from outside to center once or twice during cooking.
- Turn foods over once during microwave cooking to speed cooking of foods such as chicken and hamburgers.
Large items such as roasts must be turned over at least once.
- When cooking a platter or dish foods, such as meatballs, that are divided into small portions, rearrange the foods halfway through cooking, both from top to bottom and from right to left.
- Check for doneness. Look for signs indicating that the desired temperatures have been reached.

CLEANING THE MICROWAVE:

INTERIOR:

- Cleaning is easy because little heat is transferred to the interior surfaces. Spill and spatters will not bake on.
- To clean the interior surfaces, including drawer sealing surfaces, wipe with a soft, damp cloth.
- For heavier spatters, use baking soda or a mild soap. Rinse thoroughly with hot water.
- Do not use abrasive or harsh cleaners or scouring pads.
- Do not use chemical oven cleaners.
- The waveguide cover, located on the inside top of the microwave interior, is made from mica and requires special care.
Keep the waveguide cover clean to ensure good microwave performance.

- Use a soft, damp cloth to carefully wipe any food spatters from the surface of the cover immediately after they occur.
- Built-up spatters may overheat and cause smoke and may even catch fire. Do not remove the waveguide cover.

CONVECTION MICROWAVE OVENS

USING THE CONVECTION MICROWAVE OVEN:

MICRO BAKE / MICRO ROAST

The convection microwave oven has two preset settings that make it easy to cook automatically with both convection heat and microwave. Microwave-safe or oven-safe bakeware may be used. With the exception of foods that cook best by convection cooking alone, most foods are well suited to combination cooking using either micro bake or micro roast. Refer to the chart below. The temperatures, which range from 100°F (40°C) to 450°F (230°C), can be changed; however, the power level cannot.

COMBINATION COOKING

SETTING	TEMPERATURE	POWER
MICRO BAKE	325°F	10%
MICRO ROAST	300°F	30%

TO SELECT COMBINATION COOKING:

- ① Touch **MICRO BAKE** or **MICRO ROAST**. If a temperature other than the default preset is desired, touch **MICRO BAKE** or **MICRO ROAST** again, then use number pads to enter temperature (e.g. 6 for 350°F (175°C)).
- ② Touch **START/QUICK ON** to begin preheat.
- ③ When preheat is complete, add food, enter desired cook time, then touch **START/QUICK ON**.

MANUAL CONVECTION

During convection cooking, hot air is circulated throughout the oven to brown and crisp foods quickly and evenly. To view set temperature during cooking, touch **CONV**. To select manual convection:

- ① Touch **CONV**. If a temperature other than the default preset is desired, touch **CONV** again, then use number pads to enter temperature (e.g. 6 for 350°F (175°C)).
- ② Touch **START/QUICK ON** to begin preheat.
- ③ When preheat is complete, add food, enter desired cook time, then touch **START/QUICK ON**.

AUTO DEFROST

The auto defrost feature uses preset settings to defrost select food items. To select auto defrost:

- 1 Touch **AUTO DEFROST**, then use number pads to select desired food (e.g. 3 for Chicken Pieces).
- 2 Use number pads to enter weight.
- 3 Touch **START/QUICK ON**. After a period of time, the microwave oven will stop so food can be checked.
- 4 Open door and turn food over.
- 5 Repeat until defrost is complete

AUTO DEFROST GUIDE

NUMBER	FOOD	AMOUNT	METHOD
1	Ground Meat	1/2-3 LB	Remove any thawed pieces after each audible signal. Let stand for 5-10 minutes, covered
2	Steak, Chops	1/2-4 LB	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat that is almost defrosted. Let stand for 10-20 minutes, covered
3	Chicken Pieces	1/2-3 LB	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10-20 minutes, covered.

GOURMET

The Gourmet feature removes the guesswork from selecting a temperature and cooking mode. Select a food from the Gourmet guide on the control panel and the microwave oven does the rest. Some foods may require additional control panel interaction to select desired doneness. Follow directions on the control panel display to select desired options.

TO SELECT GOURMET:

- 1 Touch **GOURMET**, then use number pads to select desired food and doneness.
- 2 Touch **START/QUICK ON**.

GOURMET GUIDE

FOOD	TEMP	AMOUNT	POSITION	TIME
BEEF	1 Hamburgers	1–8 patties 1/4" each	Low rack	For desired doneness, touch POWER LEVEL .
	2 Steak	3/4"–1" thick 1/2–2 lb	Low rack	For desired doneness, touch POWER LEVEL .
	3 Roast Beef	2–4 lb	Low rack	For desired doneness, touch POWER LEVEL .
FISH		3/4"–1" thick 1/4–2 lb	Turntable	Place fish in a microwave-safe dish and cover with plastic wrap. After cooking, let stand covered for 3 minutes.
		2–3 ^{1/2} lb	Low rack	After cooking, cover with foil and let stand 5–10 minutes. Internal temperature 160°F
TURKEY	1 Turkey	6 ^{1/2} –16 lb	Low rack	After cooking, cover with foil and let stand 10 minutes. Internal temperature of white meat 170°F, dark meat 180°F.
	2 Turkey Breast	3–6 lb	Low rack	After cooking, cover with foil and let stand 10 minutes. Internal temperature 170°F.
CHICKEN	1 Chicken	2 ^{1/2} –7 ^{1/2} lb	Low rack	After cooking, cover with foil and let stand 5–10 minutes.
	2 Chicken Pieces	1/2–3 ^{1/2} lb	Low rack	After cooking, let stand 3–5 minutes. Internal temperature of white meat 170°F, dark meat 180°F.
VEGETABLES	1 Frozen (soft)	1/4–2 lb	Turntable	Place in microwave-safe dish. Add 1–4 tsp water. After cooking, stir, then let stand covered for 2–5 minutes.
	2 Frozen (hard)	1/4–2 lb	Turntable	Place in microwave-safe dish. Add 1–4 tsp water. After cooking, stir, then let stand covered for 2–5 minutes.
SLOW COOK			Low rack	Place food in oven-safe dish for up to 4 hours.
BAKED GOODS	1 Bundt Cake	1 cake	Turntable	Prepare according to package or recipe directions and place in a greased and floured Bundt pan.
	2 Cookies	1 pan 2 pans	Turntable Turntable and high rack	Prepare according to package or recipe directions and place on 12" pizza pan(s). Cookies should be approximately 2" diameter for best results.
	3 Muffins	1 pan 2 pans	Turntable Turntable and high rack	Prepare according to package or recipe directions and place in muffin pan(s). 6–12 medium size muffins.
	4 French Fries	1 pan 2 pans	Low rack Turntable and high rack	Use frozen French fries. No preheat is required. Place on 12" pizza pan(s). For shoestring potatoes, touch POWER LEVEL twice to enter less time.

CLEANING THE CONVECTION MICROWAVE OVEN:

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

DRAWER FRONT

Spray glass cleaner on a cloth to clean.

DRAWER GUIDES

Remove the food crumbs from the drawer guides. Wipe with a soft dry cloth.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

! Do not spray cleaners directly on the control panel.

INTERIOR WIPE

With a soft damp cloth. Do not use abrasive or harsh cleaners or scouring pads.

For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. Do not use chemical oven cleaners.

WAVEGUIDE COVER

The waveguide cover is located on the inside top of the microwave interior.

Carefully wipe with a soft damp cloth. Do not remove the waveguide cover.

DRAWER MICROWAVE OVENS

USING THE DRAWER MICROWAVE OVEN:

GOURMET MODE

The Gourmet feature detects moisture and humidity from food as it heats and automatically adjusts cook time and power level. Fresh vegetables and poultry have two options. Follow directions on the control panel display to select the desired option.

TO SELECT WOLF GOURMET:

- ① Touch **WOLF GOURMET**, then use number pads to select desired food (e.g. 5 for baked potatoes).
- ② Touch **START**.

GOURMET GUIDE

NUMBER	FOOD	AMOUNT	METHOD
1	Fresh Vegetables—Quick Broccoli, Sprouts and Cabbage Cauliflower (flowerettes) Cauliflower (whole) Spinach and Zucchini Baked Apples	1/4–2 lb 1/4–2 lb 1 medium 1/4–2 lb 2–4 medium	Wash and place in microwave-safe casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand for 2–5 minutes, covered.
2	Fresh Vegetables—Longer Carrots (sliced) Corn on the Cob Green Beans Winter Squash (diced) Winter Squash (halves)	1/4–1 1/2 lb 2–4 pieces 1/4–1 1/2 lb 1/4–1 1/2 lb 1–2	Place in microwave-safe casserole. Add 1–4 tablespoons (15–60 ml) water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand for 2–5 minutes, covered.
3	Frozen Vegetables	1/4–1 1/4 lb	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand for 3 minutes, covered.
4	Frozen Entrees	1/4–1 1/4 lb	Use for frozen convenience foods. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand for 1–3 minutes, covered.
5	Baked Potatoes	1–6 medium	Pierce. Place in paper-towel-lined drawer microwave oven. After cooking, remove from microwave, wrap in aluminum foil and let stand for 5–10 minutes.
6	Sweet Potatoes	1–6 medium	Pierce. Place in paper-towel-lined drawer microwave oven. After cooking, remove from microwave, wrap in aluminum foil and let stand for 5–10 minutes.
7	Ground Meat	1/4–2 lb	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave stops, turn patties over or stir meat in casserole to break up large pieces. Cover and touch START . After cooking, let stand for 2–3 minutes, covered.
8	Fish, Seafood	1/4–2 lb	Arrange in ring around shallow microwave-safe glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand for 3 minutes, covered.
9	White Rice	1/2–2 cups	Place rice into a deep casserole dish and add double quantity of water (e.g. 1 cup rice and 2 cups water). Cover with lid or plastic wrap. After cooking, stir, cover, and let stand for 3–5 minutes or until all liquid has been absorbed.
10	Brown Rice	1/2–2 cups	Place rice into a deep casserole dish and add double quantity of water (e.g. 1 cup rice and 2 cups water). Cover with lid or plastic wrap. After cooking, stir, cover, and let stand for 3–5 minutes or until all liquid has been absorbed.

AUTO DEFROST

The auto defrost feature uses preset settings to defrost select food items. To select auto defrost:

- 1 Touch **AUTO DEFROST**, then use number pads to select desired food (e.g. 3 for Chicken Pieces).
- 2 Use number pads to enter weight.
- 3 Touch **START/QUICK ON**. After a period of time, the microwave oven will stop so food can be checked.
- 4 Open door and turn food over.
- 5 Repeat until defrost is complete

AUTO DEFROST GUIDE

NUMBER	FOOD	AMOUNT	METHOD
1	Ground Meat	1/2–2 lb	Remove any thawed pieces after each audible signal. Let stand for 5-10 minutes, covered.
2	Steaks, Chops	1/2–3 lb	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat that is almost defrosted. Let stand for 10-20 minutes, covered.
3	Boneless Poultry	1/2–2 lb	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10-20 minutes, covered.
4	Bone-In Poultry	1/2–3 lb	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10-20 minutes, covered.
5	Roast	2-4 lb	Start defrosting with fat side down. After each audible signal, turn over and shield warm areas with aluminum foil. Let stand for 30-60 minutes, covered.
6	Casserole, Soup	1-6 cups	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand for 5-10 minutes, covered.

CLEANING THE DRAWER MICROWAVE OVEN:

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

DRAWER FRONT

Spray glass cleaner on a cloth to clean.

DRAWER GUIDES

Remove the food crumbs from the drawer guides. Wipe with a soft dry cloth.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

Do not spray cleaners directly on the control panel.

INTERIOR

Wipe with a soft damp cloth. Do not use abrasive or harsh cleaners or scouring pads. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. Do not use chemical oven cleaners.

WAVEGUIDE COVER

The waveguide cover is located on the inside top of the microwave interior. Carefully wipe with a soft damp cloth.

Do not remove the waveguide cover.



VENTILATION



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DOWNDRAFT VENTILATION

USING DOWNDRAFT VENTILATION

ACTIVATION

- ① To activate the downdraft, press the **UP/DOWN** button on the control module.
- ② Once the **UP/DOWN** button is pressed, the downdraft blower will turn on at the last speed used or on low for first-time use.

BLOWER SPEED

- ① To adjust the speed of the blower, press the **HIGH**, **MEDIUM** or **LOW** button.
- ② The corresponding LED will illuminate to indicate the blower speed.
- ③ To initiate boost mode, press and hold the **HIGH+** button for 5 seconds. Boost increases airflow by approximately 20 percent more than high but is limited to 10 minutes. After 10 minutes, the blower will automatically transition to high.

DELAY FEATURE

The delay feature continues blower operation for approximately five minutes after use, then automatically turns the unit off. If the blower was operating on high or medium speed, the blower will transition to the next lowest setting for five minutes before turning off. The chimney will stay up until the **UP/DOWN** button is pressed.

CLEANING DOWNDRAFT VENTILATION

CONTROL MODULE

- Use a spray degreaser to remove fingerprints and greasy spatters. Spray cleaner on a cloth and wipe the surface. Do not spray directly on the control module.
- Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.
- Be careful not to soak the control module. Although the module is sealed, excessive moisture may cause damage to the controls.

FILTER CARE

- The aluminum mesh filters should be cleaned approximately once a month or every 30 uses. The **FILTER** indicator on your control module will illuminate when it is time to clean the filters.
- To remove the filters, push down on the filter frame while pulling the filter out and away from the downdraft .
- The filters and filter covers are dishwasher-safe (preferably at a temperature of approximately 140°F) and are designed to fit most dishwashers. They may also be hand-washed.
- After washing, when filters are dry, reinstall using the reverse procedure.
- ❗ Do not operate the downdraft without filters. This may damage the blower or other internal components.

PRO VENTILATION

USING PRO VENTILATION

HEAT SENTRY

When the heat sentry feature detects heat it turns the ventilation hood on and adjusts the blower speed automatically. The heat sentry feature activates when the exhaust temperature from the hood reaches 200°F and deactivates when the exhaust temperature decreases to 186°F.

LED LIGHTING

A suction-cup light bulb changer is provided with all pro ventilation hoods to help you remove and replace the halogen light bulbs.

CLEANING PRO VENTILATION:

FILTERS

To remove filters, press upward then rotate bottom outward. To aide in removal, remove center filter first. Remove grease cups from bottom edge of hood (not included with pro hood liners). Gloves should be worn when handling filters. Reinstall using the reverse procedure. Outer filters may need to be pushed over while the center filter is installed. Filters are dishwasher safe and are designed to fit most dishwashers. Wipe filters and grease cups (if applicable) to remove excess grease before placing in the dishwasher.

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL KNOBS

Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry.

COOKTOP VENTILATION

USING COOKTOP VENTILATION

BLOWER

- To adjust blower speed, touch **HIGH+**, **MEDIUM** or **LOW**. Touch again to turn the blower off.
- To initiate boost mode, touch and hold **HIGH+** for 3 seconds. Boost increases airflow by approximately 20 percent more than high but is limited to 10 minutes. After 10 minutes, the blower will automatically transition to the previous selected speed.

DELAY

The delay feature automatically turns the lights and blower off after 10 minutes of operation.

CLEANING COOKTOP VENTILATION

FILTER

The grease filters should be cleaned when the filter indicator is illuminated on the control panel, or after approximately 100 hours of operation. Filters are dishwasher safe and are designed to fit most dishwashers. Wipe filters to remove excess grease before placing in the dishwasher.

For black hoods, to access filters, release the catch and gently pull down the front edge of the bottom panel of the hood and allow it to rotate downward. For stainless and glass hoods, there is no bottom panel.

- ❗ Do not operate the ventilation hood without the grease filters.

CARE RECOMMENDATIONS

CLEANING

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. Spray glass cleaner on a cloth to clean black glass.

IMPORTANT NOTE: Do not spray cleaners directly on the control panel.



OUTDOOR GRILLS



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BEFORE USING THE OUTDOOR GRILL

- Open the grill hood completely. Do not attempt to light the grill with the hood closed.
- Open the gas supply shut-off valve.
- Push in the burner control knob and confirm that the hot surface igniter glows. The hot surface igniters are located below the burner grates inside the flash tubes. The rotisserie igniter is located on the rear panel next to the rotisserie burner. If the igniter does not glow, verify that the grill is plugged into a 120 V AC electrical outlet.
- Push in and turn the knob counterclockwise to the HI position. Hold the knob in for five seconds. A flame will be visible under the briquettes or on the rotisserie or sear burner. Once you see the flame, release the knob. If the burner doesn't light within five seconds, turn knob to the **OFF** position, wait five minutes and repeat the lighting procedure. There may be a popping sound when the burners are first lit, this is normal.
- Close the hood and allow the grill to preheat until the desired temperature is displayed.

USING THE OUTDOOR GRILL

GRILLING METHODS:

Direct method: Food cooks directly over the heat source. Turn food halfway through grilling time for even cooking. The hood may be open or closed. Use for steaks, chicken pieces, chops, and vegetables.

Indirect method: Food is placed next to heated area, not on top of it. Place food in the middle of the grill with the outside burners on. Hood must be closed. Use for ribs, large roasts, whole poultry, and rotisserie grilling of large roasts or poultry. Select the grilling method best suited to the food you will be cooking: direct, indirect, or rotisserie.

HEAT SETTINGS:

- **HI AND SEAR:** Use for quick searing of meats and vegetables.
- **MED:** Grill steaks, pork chops, and hamburgers. You may also sear meats on medium before finishing them on low.
- **LO:** Use for cooking dense vegetables, roasts, thick cuts of meat, poultry, and fish.

TIPS FOR SUCCESSFUL GRILLING:

- Never leave food unattended.
- Cooking with the hood closed will decrease cooking time, provide an even temperature, conserve gas, lessen flare-ups, and improve flavor.
- Do not place food on aluminum foil for cooking. Grease trapped in the foil may cause flare-ups.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to avoid flare-ups and curling. Fatty meats may be cooked indirectly on lower heat settings.
- When opening the hood, wear a barbecue mitt that covers your wrist. Stand to the side of the grill and raise the hood slowly.
- Allow meat to defrost in the refrigerator overnight, rather than microwaving it, to help retain juices.
- Apply salt to meat only after cooking to prevent it from drying out.
- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of cooking to prevent burning.
- Turn food only once, halfway through cooking time.
- Use a spatula or tongs to turn meat, instead of piercing with a fork, to prevent juices from escaping.
- Brush vegetables, lean cuts of meat, skinless poultry, fish, and seafood with oil to prevent sticking.
- If using bamboo skewers, soak the skewers in cold water for 30 minutes before cooking.
- To burn off grease drippings after cooking, operate the grill on high for five minutes. When the grill cools down, remove and clean the drip tray.

CLEANING THE OUTDOOR GRILL

GENERAL CLEANING

CERAMIC BRIQUETTES AND BRIQUETTE TRAY

- It is not necessary to clean the ceramic briquettes after every grilling. They will burn themselves clean during the next cooking cycle. If desired, operate the grill on high for 10–12 minutes to burn the briquettes clean.
- Periodically, the briquette trays need to be cleaned. Allow briquette trays to cool. Remove trays from the grill, shake off loose debris and wipe trays clean.

SMOKER BOX

The smoker box and lid can easily be removed from the outdoor grill for cleaning.

Empty contents and clean with warm water and a mild detergent.

GRILL DRIP TRAY

The grill drip tray collects grease and food particles. Allow the drip tray and its contents to cool before cleaning. Slide the tray out and wipe it clean. Make sure the drip tray is fully inserted back into the grill. To avoid a grease fire, the drip tray should be cleaned after every use.

MAINTENANCE

INFRARED SEAR BURNER.

- The infrared sear burner has a stainless steel housing and protective screen. The screen helps reflect heat up to the cooking surface and also prevents food particles from falling onto the ceramic burner. At searing temperatures, all food particles will be burned off. The only maintenance required is to clean the protective screen and check for particles that may be trapped.
- Never allow liquids to come in contact with the infrared sear burner. This could damage the ceramic tiles.

GRILL BURNER INSPECTION

- Inspect the grill burners for spiders and insects once a year or if the grill has not been used for more than a month.
- Inspect the grill burners if the grill does not reach temperature, heats unevenly, or if flames appear yellow along with the smell of gas.



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