

USE & CARE GUIDE

Cooktop Chimney Ventilation Hoods



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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

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



Thank You

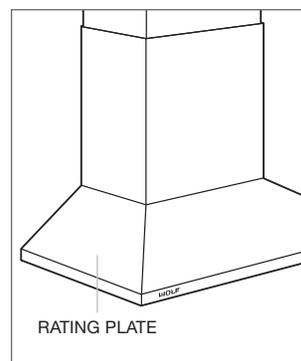
Your purchase of a Wolf cooktop chimney hood attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your ventilation hood with quality materials and workmanship to give you years of dependable service.

Before you begin using your ventilation hood, please take some time to read this use & care guide. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations for your ventilation hood.

Your Wolf ventilation hood is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

If service should become necessary, you will need the model and serial numbers of the cooktop chimney hood. Both numbers are listed on the product rating plate, located inside the left wall of the hood shell, above the filter. The filter must be removed to access the rating plate. Refer to the illustration below.

IMPORTANT NOTE: Wolf cooktop chimney hoods are recommended for use with Wolf induction, electric and gas cooktops and integrated modules. For ranges and rangetops, a Wolf pro ventilation hood is recommended.



Location of rating plate.
(inside hood).

IMPORTANT INSTRUCTIONS

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Read this use & care guide carefully before using your new ventilation hood to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician.
- Warranty service must be performed by Wolf factory certified service.
- Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
- Use the ventilation hood only in the manner intended by Wolf Appliance, Inc. If you have questions, contact us at 800-222-7820.
- Before servicing or cleaning, switch power off at the service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means can not be locked, securely fasten a prominent warning device, such as a tag, to the service panel.
- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting.
- Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.

GENERAL SAFETY REQUIREMENTS

- For general ventilating use only. Do not use this ventilation hood to exhaust hazardous or explosive materials and vapors.
- For best capture of cooking impurities, the bottom of the hood should be a minimum of 30" (762) and a maximum of 36" (914) above the countertop.
- Ducted fans must always be vented to the outdoors.
- To reduce the risk of fire, use only metal ductwork.
- This ventilation hood must be grounded.
- To reduce the risk of fire or electric shock, do not use this hood with an additional speed control device.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring or other hidden utilities.
- Do not use abrasive or caustic cleaners or detergents on this appliance as these may cause permanent damage.
- This product may have sharp edges. Be careful to avoid cuts and abrasions during installation and cleaning.

▲ CAUTION

To reduce the risk of fire and to properly exhaust air, always duct air outside. Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces or garages.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not repair or replace any part of this appliance unless specifically recommended in this guide. All other service should be performed by a qualified technician.
- This ventilation hood is equipped with a thermal overload which will automatically shut off the motor if it becomes overheated. The motor will restart when it cools down. If the motor continually shuts off and restarts, contact Wolf factory certified service.
- Avoid using food products that produce flames under the ventilation hood.

▲ WARNING

TO REDUCE RISK OF COOKTOP GREASE FIRE:

- A) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.**
- B) Always turn hood on when cooking at high heat or when flambeing foods.**
- C) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.**
- D) Use proper pan size. Always use cookware appropriate for the size of the surface element.**

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

- Smother flames with close-fitting lid, cookie sheet, or metal tray, then turn off the burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.
- Never pick up a flaming pan—you may be burned.
- Do not use water, including wet dishcloths or towels—a violent steam explosion will result.

USE AN EXTINGUISHER ONLY IF:

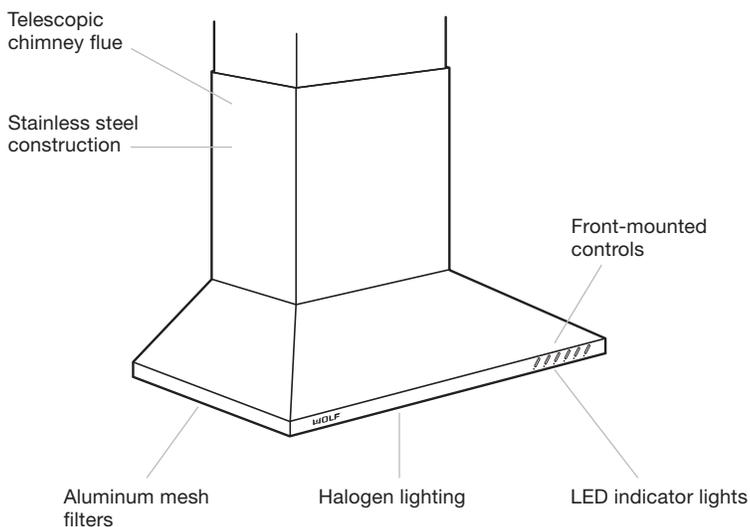
- You know you have a class ABC extinguisher and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit (NFPA fire safety tips).

Chimney Wall Hood Features

- Heavy-duty, stainless steel seamless construction.
- Internal, in-line and remote blower options.
- Telescopic chimney flue fits 8' (2.4 m) to 9' (2.7 m) ceilings.
- Front-mounted controls with LED indicator lights and three-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with three settings.
- Delay-off feature to automatically turn unit off.
- Filter clean timer lets you know when filters need cleaning.
- Dishwasher-safe aluminum mesh filters with stainless steel filter covers.
- Transition with backdraft damper.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

COOKTOP CHIMNEY WALL HOOD

Model CTWH36 shown.



Chimney Island Hood Features

- Heavy-duty, stainless steel seamless construction.
- Internal, in-line and remote blower options.
- Telescopic chimney flue fits 8' (2.4 m) to 9' (2.7 m) ceilings.
- Front-mounted controls with LED indicator lights and three-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with three settings.
- Delay-off feature to automatically turn unit off.
- Filter clean timer lets you know when filters need cleaning.
- Dishwasher-safe aluminum mesh filters with stainless steel filter covers.
- Transition with backdraft damper.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

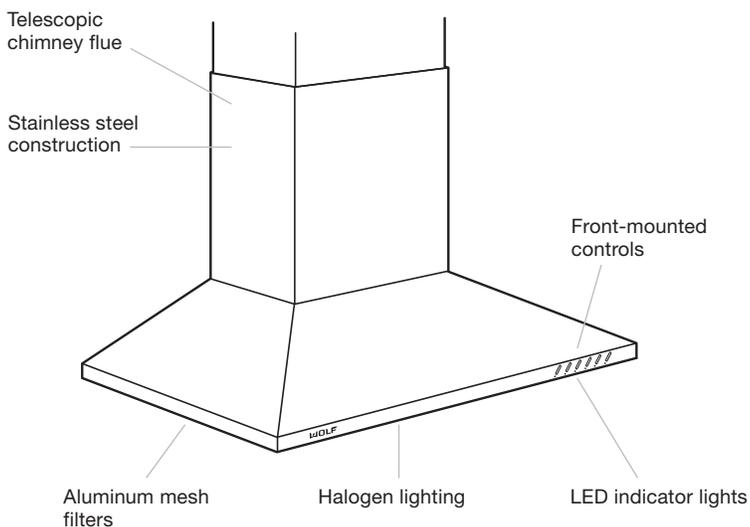
Accessories

Optional accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

- Internal, in-line and remote blowers.
- Flue extension to accommodate 10' (3 m) ceilings.
- 30" (762) high stainless steel wall shield for wall hoods.
- 8" (203) to 10" (254) round transition.

COOKTOP CHIMNEY ISLAND HOOD

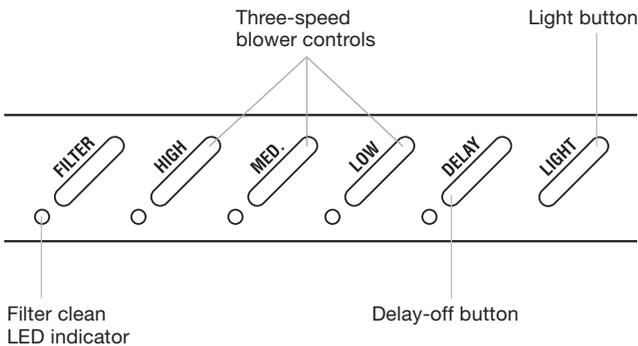
Model IH4227 shown.



Hood Controls

The Wolf cooktop chimney hood is operated using the controls along the front edge of the hood. Refer to the illustration below.

- The blower operates at three speeds. The HIGH, MEDIUM or LOW button can be pressed to activate the blower. The corresponding LED indicator will illuminate to indicate the blower speed. To turn the ventilation hood off, depress the active button a second time.
- The LIGHT button turns the halogen lights on and off. The LIGHT button also allows you to brighten or dim lighting. Lighting has three levels, high, medium and low.
- The LED next to the FILTER button on the controls will illuminate when it is time to clean the grease filters. This indicator light comes on after approximately 30 hours of operation. Refer to grease filters on page 10. To reset the FILTER clean LED indicator, press the FILTER button.



Hood controls.

DELAY-OFF MODE

The delay-off mode will allow the ventilation hood blower to continue operating at the selected speed for approximately five minutes after the DELAY button has been pressed. This mode allows you to leave the cooking area, while the ventilation hood is still in operation; the blower will then shut off automatically in five minutes.

In delay-off mode, both the DELAY LED and the corresponding blower speed LED will be illuminated.

- If the blower is on high or medium speed and the DELAY button is pressed, the blower will stay on that speed for five minutes. It will then switch to low speed for an additional five minutes before turning off.
- If the blower is on low speed and the DELAY button is pressed, the blower will stay on low speed for five minutes before turning off.
- If the DELAY button is pressed when the blower is off, no operation will take place.
- If the DELAY button is pressed when the unit is already in delay-off mode, the delay-off mode will be cancelled.

Heat Sentry Feature

The heat sentry feature will help you maintain your cooking environment and allows your ventilation hood to sense when blower operation is needed.

The heat sentry feature is always in wait and is activated when the exhaust temperature from the hood reaches 206°F (97°C). At this temperature, the blower motor speed will automatically adjust to the next highest speed.

For example, if the blower motor is in low speed and the threshold temperature is reached, the blower will increase to medium speed. The corresponding LED on the control will blink to indicate the heat sentry feature blower speed.

Once heat sentry feature is activated, the ventilation hood will continue to monitor exhaust temperatures every three minutes. If the exhaust temperature reaches 206°F (97°C), the blower speed will increase to the next highest speed and the corresponding LED will blink. If after three minutes the exhaust temperature falls below 174°F (79°C), the blower speed will decrease to the next lowest speed.

If the blower was off prior to heat sentry feature activation, the unit will turn off when exiting the heat sentry feature.

When the blower speed returns to the original setting prior to heat sentry feature activation, the corresponding LED will stop blinking and remain constant. The unit has exited the heat sentry feature.

Grease Filters

The aluminum mesh grease filters should be cleaned approximately every month, depending on use. The FILTER clean LED indicator on the controls will illuminate when it is time to clean the filters. This indicator light comes on after approximately 30 hours of operation. You may need to clean the filters more often if your cooking style generates large amounts of grease, like frying foods or wok cooking. Refer to care recommendations on page 12.

FILTER REMOVAL

To remove the grease filters, push the filter toward the back of the hood and rotate the filter downward. Refer to the illustration below. Reinstall using the reverse procedure.

IMPORTANT NOTE: Do not operate the ventilation hood without the grease filters. This may cause damage to the blower or other internal components of the hood.



Filter removal.

Halogen Lighting

Wolf cooktop chimney hoods have halogen lighting with three settings. Halogen bulbs are included with the hood.

For replacement, cooktop chimney hoods require type T4, 12V, 20W halogen bulbs, which are available at hardware stores or through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

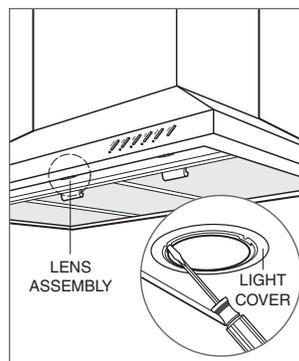
⚠ CAUTION

Use caution when handling light bulbs. Halogen bulbs get hot instantly and adjacent parts may retain heat.

LIGHT BULB REPLACEMENT

IMPORTANT NOTE: Use a paper towel when handling the replacement halogen bulb to keep oil on fingers from touching the bulb. Failure to do this will shorten the life of the bulb.

- 1) Turn off the blower and lights and allow the halogen bulb to cool before replacing.
- 2) Remove filters from the underside of the hood. Refer to filter removal on the previous page.
- 3) Reach into the underside of the hood and squeeze tabs on the back side of the light bulb housing.
- 4) Use a small screwdriver to carefully remove the glass lens assembly. Refer to the illustration below.
- 5) Remove the old halogen bulb by pulling it straight out of the socket.
- 6) Using a paper towel to handle the new halogen bulb, insert the bulb securely into the socket and snap the lens assembly closed.



Light bulb replacement.

Care Recommendations

STAINLESS STEEL

Most surfaces of your cooktop chimney hood are stainless steel. Although resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Remove these spatters immediately.

IMPORTANT NOTE: Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces.

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, nonabrasive 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. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.

Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

IMPORTANT NOTE: Be careful not to soak the electronic controls. Although they are sealed, excessive moisture may cause damage to the controls.

GREASE FILTERS

The aluminum mesh filters and stainless steel filter covers are dishwasher safe and are designed to fit most dishwashers. Wolf recommends wiping filters and filter covers to remove any excess grease before placing in the dishwasher. Clean the filters and filter covers in the dishwasher or hand wash using a mild detergent. Refer to grease filter removal on page 10.

The grease filters and filter covers should be cleaned approximately every month, depending on use.

Troubleshooting

If your Wolf ventilation hood is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.

Ventilation hood does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- No electricity is being supplied to the ventilation hood. Have an electrician verify that the hood is connected to a proper electrical circuit.

Blower runs but lights do not operate.

- Check the light bulbs to see if they have burned out.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your ventilation hood. This information is found on the product rating plate located inside the left wall of the hood shell, above the filter. The filter must be removed to access the rating plate. Refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Factory Certified Service:

Phone: _____

Authorized Wolf Dealer:

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on page 13.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Wolf product registration card.
- 2) Register online at wolfappliance.com.
- 3) Register by phone by calling Wolf customer care at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.





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