



Dual Fuel Ranges Use & Care Guide



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## Customer Care

The model and serial number are printed on the enclosed product registration card. Both numbers are also listed on the product rating plate. Refer to page 6 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

If your product ever needs attention, be sure to use a Wolf factory certified service provider recommended by our customer care center, or select one from our list of providers available at [wolfappliance.com/locator](http://wolfappliance.com/locator). All factory certified service providers are carefully selected and thoroughly trained by us.

### SERVICE INFORMATION

Model Number

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Serial Number

---

Date of Installation

---

Certified Service Name

---

Certified Service Number

---

Authorized Dealer

---

Dealer Number

---

## Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

**IMPORTANT NOTE** highlights information that is especially important.

**CAUTION** indicates 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.

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

## Thank You

Thank you for your purchase. We look forward to being part of your home for decades to come. As a third-generation family-owned company, we take a very personal stake in the preparation of your family's food. We built our business and our reputation on helping families serve the finest food possible.

With your purchase, you receive one of the strongest warranties in the appliance industry. Take a moment to read the full warranty statement on page 19. It's also important to register your Wolf appliance to ensure that you don't miss out on exclusive owner benefits, such as; assurance that you will be taken care of in the unlikely event that service becomes necessary during the warranty period, and a proof-of-purchase record in case of a home insurance claim. You may register by one of the following options:

- Mail in the completed Wolf product registration card.
- Register online at [wolfappliance.com/register](http://wolfappliance.com/register) and create a personalized My Sub-Zero/Wolf account using the serial number on your product.
- Register by phone by calling Wolf Customer Care at 800-222-7820.

As a Wolf owner, you can count on ongoing support, day in and day out. Our customer care center is available 24 hours a day, seven days a week and staffed by knowledgeable product experts at our factory in Madison, Wisconsin. Should the need arise, simply call 800-222-7820 and speak with one of our product experts. They will help troubleshoot any issues you might have.

We are confident this guide will answer your questions about the features, operation, and maintenance of your Wolf, but if you have additional questions, please contact us at 800-222-7820 or visit us online at [wolfappliance.com](http://wolfappliance.com).



## IMPORTANT INSTRUCTIONS

### ⚠ WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

This appliance must be properly installed and serviced by a qualified installer, service agency or gas supplier and grounded by a qualified technician.

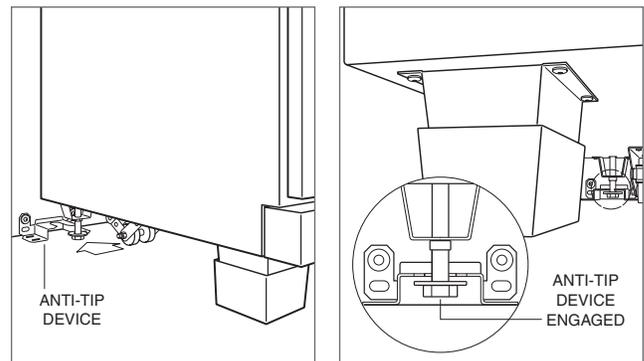
### ⚠ WARNING

A child or adult can tip this appliance and be killed.

Verify the anti-tip device has been properly installed and engaged. Ensure the anti-tip device is re-engaged when this appliance is moved. Refer to the illustrations below for how to verify correct installation.

Do not operate this appliance without the anti-tip device in place and engaged. Failure to do so can result in death or serious burns to children or adults.

To reduce the risk of burns, do not move this appliance while hot.



Anti-tip device location.

Anti-tip device engaged.

### GENERAL SAFETY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.
- Before performing service, shut off gas supply by closing the gas shut-off valve and shut off electricity to this appliance.
- Keep appliance area clear and free from combustible material.
- For safety when cooking, set burner controls so flame does not extend beyond the bottom of pan.
- Exercise caution when opening oven door. Let hot air or steam escape before looking or reaching into oven.

# IMPORTANT INSTRUCTIONS

## GENERAL SAFETY PRECAUTIONS

- Be sure the oven cool air intake (above the door) and oven exhaust vent (below the door) are unobstructed at all times.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.
- Use extreme caution when moving a grease kettle or disposing of hot grease.
- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be sure pot holder does not contact a hot heating element in the oven.
- Clean only those parts listed in this guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before using self-clean, remove broiler pan, oven racks, oven rack guides and any other utensils.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not obstruct the flow of air to ensure proper combustion and ventilation.
- Do not use aluminum foil to line any part of this appliance.
- Never use this appliance to warm or heat the room.
- When using this appliance, do not touch grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Do not clean oven gasket; rubbing or moving the gasket may compromise the door seal.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave this appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.
- Do not leave children alone or unattended in the area where this appliance is in use. Never allow children to sit or stand on the appliance.
- Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store flammable materials in an oven, near burners or let grease or other flammable substances accumulate on this appliance.

## CALIFORNIA PROPOSITION 65

### ⚠ WARNING

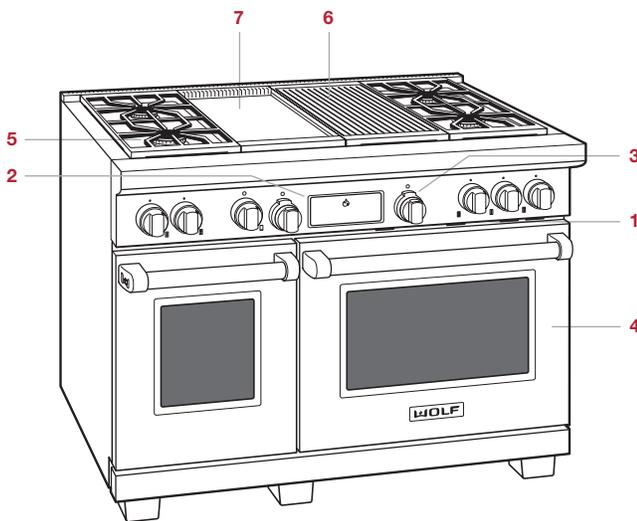
Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this guide and provide good ventilation.

## COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (.9 m).

### Dual Fuel Range Features

FEATURE	PG
1 Product Rating Plate	2
2 Control Panel (press 🔥 to access)	8
3 Oven Control Knob	8
4 Convection Oven	8
5 Surface Burner	13
6 Optional Charbroiler	14
7 Optional Griddle	15
8 Optional French Top (not shown)	16



48" dual fuel range shown.

### Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of your Wolf dual fuel range.

- Clean the range thoroughly with hot water and mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left from the manufacturing process. Refer to care recommendations on page 17.
- Verify surface burner components are assembled correctly.
- To ensure the best results, review cooking modes and special features on page 10.
- Optional charbroiler, griddle and French top require special attention. Refer to pages 14–16.

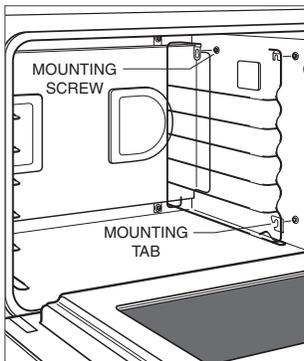
## Oven Racks

### OVEN RACK GUIDES

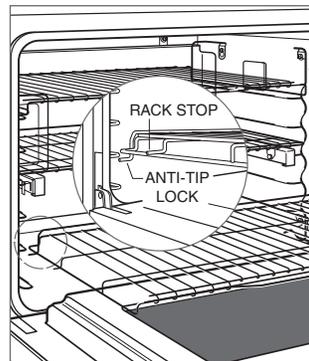
To insert rack guides in the oven, locate mounting screws on oven side walls. Place rack guide mounting tabs over the screws and slide down until fully seated. Refer to the illustration below.

### OVEN RACKS

To insert a standard rack in the oven, place the rack anti-tip lock under side rack guide rails. Slide rack back and lift up to clear rack stops. Continue to slide rack back until completely inside the oven. Refer to the illustration below.



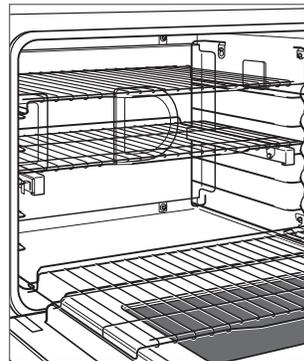
Oven rack guides.



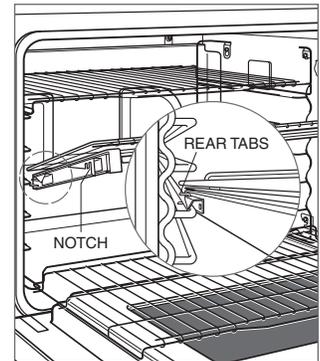
Oven rack anti-tip lock.

The bottom oven rack has a full-extension capability which is supported by the oven door (excluding 18" oven). With the rack in the lowest rack guide position, slide it onto door guides for greater stability and accessibility. Refer to the illustration below.

To insert a full-extension easy glide rack, place the two rear tabs onto the rack guide (one tab above and one below). Refer to the illustration below. Angle rack slightly and slide back until the front rack notch engages the front rack guide.



Bottom rack.



Full-extension rack.

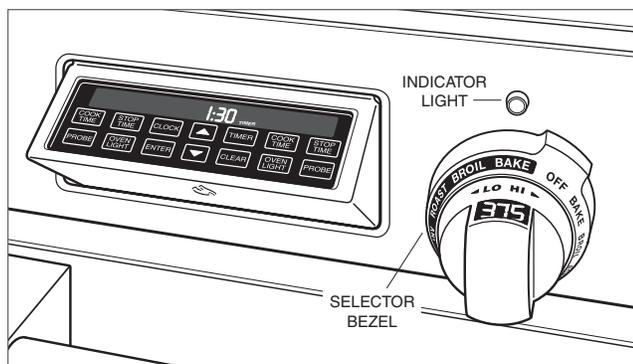
## Oven Operation

Wolf dual fuel ranges utilize a combination of a cooking mode selector bezel, oven temperature control knob and electronic control panel to select desired cooking modes, oven temperature and exclusive features. Open the control panel by pressing .

Temperatures are displayed in Fahrenheit. To change to Celsius, touch and hold CLOCK for 5 seconds. Touch COOK TIME to alternate between °F and °C, then touch ENTER.

When using the oven, Wolf has created a two-step process to ensure it is never accidentally turned on:

- 1 Rotate selector bezel to desired cooking mode. Standard modes are displayed in the silver area of the bezel. Convection modes are displayed in the black area of the bezel. Refer to the illustration below. Once the desired cooking mode is selected, a preset temperature will appear on the control knob.
- 2 Select preset temperature by touching ENTER on the control panel or turn the control knob to increase or decrease temperature. Either action completes the second step of the process. Oven indicator light illuminates and preheat begins.



Control panel and oven control knob.

## OVEN LIGHT

Oven light turns on automatically when the door is open and off when closed. To turn the light on while the door is closed, touch OVEN LIGHT on the control panel.

## PREHEAT

During preheat, the oven is heated as quickly and evenly as possible and is not ideal for cooking. Preheat should be utilized for all cooking modes except broil and convection broil. During preheat, temperatures below 150°F (65°C) appear as 'Lo'. Once preheat is complete, an audible chime indicates oven has reached set temperature and the oven indicator light is no longer illuminated. To adjust temperature once preheat is complete, turn the knob to the desired temperature.

## PRIOR TO USE

To ensure 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.
- 3 Rotate selector bezel to **ROAST** and adjust temperature to 550°F (290°C) for one hour.
- 4 Rotate bezel to OFF and allow oven to cool with the door closed.

## Oven Operation

### CLOCK

The clock is visible on the control panel during all cooking modes, except when the timer is in use. It is very important the clock is set to the correct time if cook time or stop time feature is used. Clock must be reset after a power failure.

#### Setting clock:

- 1 Touch CLOCK on the control panel.
- 2 Use up and down arrows to set time of day. Time will change from am to pm by passing 12:00.
- 3 Touch CLOCK. An audible chime indicates time has been set.
- 4 To change to 24-hour clock, press and hold clock for 5 seconds. Touch CLOCK, then ENTER.

### TIMER

The timer can be set for a maximum of 9 hours and 59 minutes. Once a time is set, the countdown is illuminated on the control panel display. The last minute counts down in seconds. The timer is independent from the oven. Setting the timer does not affect cook time or stop time. For information regarding auto program features, refer to page 12.

#### Setting timer:

- 1 Touch TIMER on the control panel.
- 2 Use up and down arrows to set time in hours and minutes.
- 3 Touch TIMER to start. An audible chime indicates timer has been set. Oven will chime and time will flash when complete. Timer will continue to chime until CLEAR is touched on the control panel.

### ⚠ CAUTION

Do not place cookware on oven floor or use aluminum foil or other material to line oven floor or side walls. Failure to adhere to this notice will damage porcelain interior and will void your warranty.

### Cooking Modes

MODE	BEZEL	PRESET	RANGE	PROBE	USES
Convection	<b>CONV</b>	325°F (165°C)	170–550°F (75–290°C)	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
Convection Bake	<b>BAKE</b>	375°F (190°C)	170–550°F (75–290°C)	•	Ideal for pie baking.
Convection Roast	<b>ROAST</b>	325°F (165°C)	170–550°F (75–290°C)	•	Perfect for roasting tender cuts of beef, lamb, pork and poultry.
Convection Broil	<b>BROIL</b>	Br1 Br2 Br3	350°F (175°C) 450°F (230°C) 550°F (290°C)		Shortens broiling times for thicker cuts of meat, fish and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
Bake	<b>BAKE</b>	350°F (175°C)	170–550°F (75–290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
Roast	<b>ROAST</b>	350°F (175°C)	170–550°F (75–290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
Broil	<b>BROIL</b>	Br1 Br2 Br3	350°F (175°C) 450°F (230°C) 550°F (290°C)		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	<b>STONE</b>	400°F (205°C)	170–550°F (75–290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required. 30" and 36" ovens only.
Proof	<b>PROOF</b>	85°F (30°C)	85–110°F (30–45°C)	•	Ideal for proofing, or rising bread dough. 18" oven only. For 30" and 36" ovens, refer to page 11.
Dehydration	<b>CONV</b>	135°F (60°C)	110–160°F (45–70°C)		Dry a variety of fruits, vegetables and meats. Accessory racks required. Refer to page 11.
Self-Clean	<b>CLEAN</b>				Oven heats to an extremely high temperature to allow food soil to burn off. Refer to page 12.



Selector bezel (30"/36" ovens).



Selector bezel (18" oven).

### Proof

#### Setting controls for 30" and 36" ovens:

- 1 Rotate selector bezel to BAKE.
- 2 Turn oven control knob left until 'PrF' is displayed, then release.
- 3 Oven temperature is preset at 85°F (30°C). Touch ENTER to select preset temperature or turn control knob to change temperature. Display alternates between set temperature and 'PrF.'

### Dehydration

Accessory kit required. Accessories are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

#### Setting controls:

- 1 Place door stop supplied with accessory kit, onto oven door lock.
- 2 Rotate selector bezel to **CONV**.
- 3 Turn oven control knob left until 'dEH' is displayed, then release.
- 4 Oven temperature is preset at 110°F (45°C). Touch ENTER to select preset temperature or turn control knob to change temperature. Display alternates between set temperature and 'dEH.'

### Temperature Probe

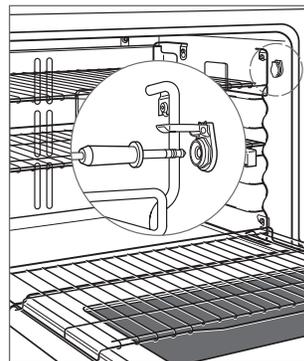
The temperature probe measures internal temperature of food while cooking. It can be used with all cooking modes except broil and convection broil.

#### Setting controls:

- 1 Rotate selector bezel to desired cooking mode.
- 2 Touch ENTER to select preset temperature or turn control knob to change temperature.
- 3 Insert probe into thickest area of the food. When making bread, cook for approximately 10 minutes before inserting probe.
- 4 When preheat is complete, use a pot holder to lift probe receptacle cover, then insert probe. Refer to the illustration below.
- 5 Probe temperature is preset at 160°F (70°C). Touch ENTER to select preset temperature or turn control knob to change temperature. Display alternates between oven set temperature and actual probe temperature. To alternate between probe set point and actual probe temperature, press PROBE. Temperatures below 70°F (20°C) are displayed as 'Lo.'
- 6 An audible chime indicates internal temperature has reached probe set point. Remove, then reinsert probe to verify internal temperature.

#### ⚠ CAUTION

Probe and probe receptacle will be very hot. Handle with care.



Probe receptacle.

## Auto Program

### TIMED COOK

Timed cook automatically turns the oven off at a specified time. Oven will begin to heat immediately and will turn off at desired stop time. Clock must be set to the correct time for timed cook to function properly. Use in any cooking mode except broil, convection broil and bake stone.

#### Setting controls:

- 1 Rotate selector bezel to desired cooking mode.
- 2 Touch ENTER to select preset temperature or turn control knob to change temperature.
- 3 Touch COOK TIME. Use arrows to select the desired cook time in hours and minutes.
- 4 Touch ENTER.

### DELAYED START

Delayed start automatically turns the oven on and off at specified times. Oven will remain idle until desired start time and will turn off at desired stop time. Clock must be set to the correct time for delayed start to function properly. Use in any cooking mode except broil, convection broil and bake stone.

#### Setting controls:

- 1 Rotate selector bezel to desired cooking mode.
- 2 Touch ENTER to select preset temperature or turn control knob to change temperature. If ENTER is touched, the oven will begin to heat immediately, but will enter idle mode once stop time is set.
- 3 Touch COOK TIME. Use arrows to select the desired cook time in hours and minutes.
- 4 Touch STOP TIME. Use arrows to select the time the oven should turn off.
- 5 Touch ENTER.

## Self-Clean

During self-clean, the oven is heated to an extremely high temperature to burn off food soil. Remove all oven racks and rack guides. They will discolor if left in during self-clean. Oven door will lock and remain locked until self-clean is complete and oven temperature has cooled below 300°F (150°C). Self-clean times include one hour for cool down.

#### Setting controls for 4-hour self-clean:

- 1 Rotate selector bezel to CLEAN.
- 2 Touch ENTER.

#### Setting controls for 3-hour self-clean:

- 1 Rotate selector bezel to CLEAN.
- 2 Touch STOP TIME.
- 3 Touch down arrow to reduce stop time by 1 hour.
- 4 Touch ENTER twice.

#### ⚠ CAUTION

During self-clean, exterior surfaces may get hotter than usual. Children should be kept away.

## Sabbath

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org). Sabbath overrides the automatic 12-hour shut off feature. Sabbath must be reset after a power failure.

#### Setting controls:

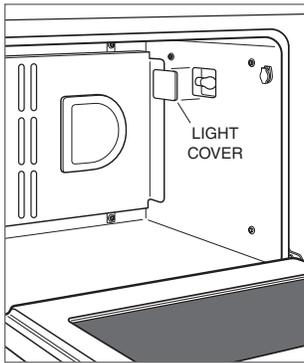
- 1 Turn oven light on or off.
- 2 Rotate selector bezel to BAKE or ROAST and select desired temperature.
- 3 Touch and hold ENTER for 5 seconds. 'SAb' will appear and flash on oven control knob indicating Sabbath mode has been initiated.
- 4 To change oven temperature while in Sabbath mode, turn control knob. Each turn will increase or decrease temperature by 10° (F or C). Display and audible chime are disabled, but temperature will randomly change after new temperature is selected. Oven will remain on until selector bezel is rotated to OFF.

## Oven Light

**⚠ WARNING**

Verify power is disconnected from electrical box before replacing light bulb.

Allow oven to cool completely, then remove oven racks and rack guides. To remove the light cover, gently pry bottom edge with a flat screwdriver. Remove existing bulb and replace with a 20-watt halogen bulb. Refer to the illustration below.



Light bulb replacement.

## Surface Burners

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.

To select a simmer setting, turn control knob to the detent at the lowest setting. Push and continue to turn counterclockwise. The flame will transition to the second tier on the burner cap. Continue to turn knob to desired simmer setting.

During a power outage, surface burners can be lit manually. Turn knob to HI and light using a multi-purpose lighter.

**⚠ CAUTION**

Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

## Infrared Charbroiler

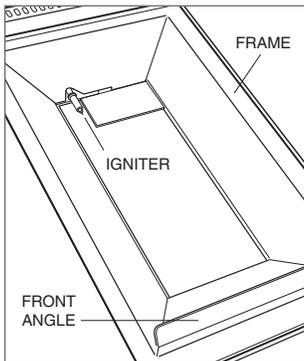
The charbroiler has an infrared burner that transfers intense heat to food, searing the outside to seal in juices. Cook food directly on the charbroiler grate, do not use cookware. The back 7" (178) of the charbroiler is cooler than the rest of the surface. This area can be utilized to hold foods until they are ready to serve.

### Assemble charbroiler:

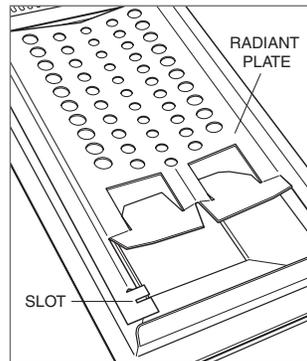
- 1 To assemble, position charbroiler frame on the range. Refer to the illustration below.
- 2 Align slots of the radiant plate with front angle of frame. Refer to the illustration below. Slots should fit over front angle and sit flat on charbroiler frame.
- 3 Install charbroiler grate.

#### **⚠ CAUTION**

Use care when assembling charbroiler to avoid contact with igniter.



Charbroiler frame.



Charbroiler radiant plate.

## CHARBROILER OPERATION

Stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 Push and turn control knob counterclockwise to HI. Igniter will begin to click until burner is lit.
- 3 Allow to preheat for 10 minutes.

## CHARBROILER CARE

- After cooking is complete, allow charbroiler to remain on for 10 minutes. High 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.
- To clean the frame, remove and place in sink. Soak in hot water and mild detergent. Wash thoroughly and scrub with scouring pad.

## Infrared Griddle

The griddle is thermostatically controlled to maintain a consistent temperature. To prevent food from sticking, it is necessary to “season” the griddle prior to use.

### 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 slightly warm, pour a small amount of peanut 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 OPERATION

Stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 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.
- 3 Indicator light above the knob illuminates until griddle reaches set temperature. The light will cycle on and off as more heat is required to maintain set temperature.

### GRIDDLE CARE

- Scrape grease into grease collection tray after each 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.
- Occasionally, remove seasoning. Pour 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.

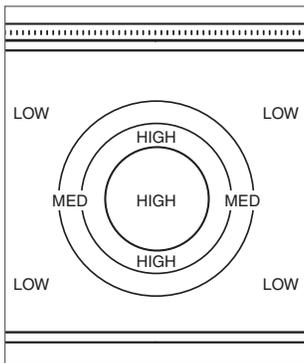
## French Top

The French top is a graduated cooking surface with the highest temperature under the center plate. Always use cookware, do not cook food directly on the surface. For higher cooking heat, place cookware closer to the center and for lower heat, closer to edges. Refer to the illustration below.

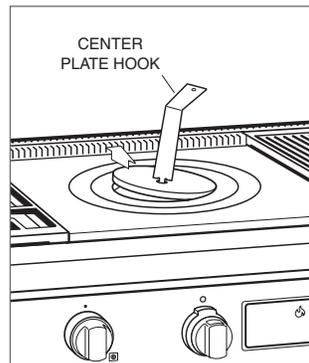
To protect the surface from food splatters and moisture, it is necessary to “season” the French top prior to use.

### Season French top:

- 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.



French top heating zones.



Center plate removal.

## FRENCH TOP OPERATION

Stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 Push and turn control knob counterclockwise to HI. Igniter will begin to click until burner is lit.
- 3 Allow to preheat for 30 minutes.

### ⚠ CAUTION

Never leave pans on a high heat zone unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

## FRENCH TOP CARE

- 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. Apply 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.
- French top burner is located below the center plate. To remove, use the center plate hook supplied with the range as shown in the illustration. Never remove the center plate while cooking.

## Care Recommendations

CLEANING	
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.
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.
Burner grates / 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.
Surface burners	Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.
Charbroiler Griddle French top	Refer to pages 14–16 for care recommendations.
Control knobs / Bezels	Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.
Control panel	Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. <b>IMPORTANT NOTE:</b> Do not spray cleaners directly on the control panel.
Oven interior	Before utilizing 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 (pink or blue). Wash entire oven cavity with soap and water to remove all cleaning chemicals before entering self-clean mode. If residue is not cleaned from the cavity, etching of the porcelain may occur. Once self-clean cycle is complete, allow 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 stainless steel upper rack is dishwasher safe, however, do not place any porcelain-coated rack or pan in dishwasher.

### Troubleshooting

#### OPERATION

##### Range does not operate.

- Verify power is on.
- Verify electrical power to unit and home circuit breaker is on.
- Oven will automatically turn off after 12 hours of continual use, except in dehydration or Sabbath mode.

#### OVEN

##### Oven temperature issue.

- Contact Wolf customer care at 800-222-7820 for recommendations.

##### No control knob display.

- Pull oven control knob out and reinsert fully. Turn circuit breaker off for 5 seconds, then turn back on.

##### No response from control panel touch pads.

- Turn oven bezel to OFF to exit Sabbath mode.
- Turn circuit breaker off for 5 seconds, then turn back on.

##### 'SAb' displayed on the oven control knob.

- Turn oven bezel to OFF to exit Sabbath mode.

##### 'PF' displayed on the oven control knob.

- Unit had a power failure. Turn selector bezel to a cooking mode, then back to OFF to reset.
- Turn circuit breaker off for 5 seconds, then turn back on.

##### 'OPP' displayed on the oven control knob.

- One of the ovens may be in self-clean mode. If one oven is in self-clean, the other can not be used.

##### 'OE', 'OC' or other error displayed.

- Contact Wolf factory certified service.

##### Oven 'pops' or 'bangs' during preheat or cool down.

- Normal with new oven cavity expansion and contraction.
- Run self-clean cycle. If it persists, contact Wolf customer care at 800-222-7820.

#### RANGE SURFACE

##### Erratic flame, poor ignition or no ignition.

- Verify burner caps are positioned properly.
- Clean burner and igniter properly.
- If water spilled over recently, let area dry completely. Use hair dryer, if desired.
- If burner cap secures to burner head, verify it is tightly fastened.
- Push in knob, then release. Verify knob springs back.

##### Charbroiler clicks continually.

- Verify knob is set fully at HI.

##### Griddle indicator light flashes.

- Turn knob off, then back on. Flame was lost and unit entered safety lock-out mode.

#### SERVICE

- Maintain the quality built into your product by contacting Wolf factory certified service. For the name of the nearest Wolf factory certified service, check the contact & support section of our website, [wolfappliance.com](http://wolfappliance.com) or call Wolf customer care at 800-222-7820.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 6 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2 of this guide.

## Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

### FULL TWO YEAR WARRANTY\*

For two years from the date of original installation, this 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 (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

### 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](http://wolfappliance.com), email us at [customerservice@subzero.com](mailto:customerservice@subzero.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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