



Multifunction Cooktop 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. All factory certified service providers are carefully selected and thoroughly trained by us.

SERVICE INFORMATION

Model Number

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 11. 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 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.



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.

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.
- 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.
- Clean only those parts listed in this guide.
- 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.
- **IMPORTANT:** Do not install a ventilation system that blows air downward toward this gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with this gas cooking appliance resulting in personal injury or unintended operation.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- 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 the grate, burner cap, burner base or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- 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 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 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 near burners or let grease or other flammable substances accumulate on this appliance.

CALIFORNIA PROPOSITION 65

⚠ WARNING

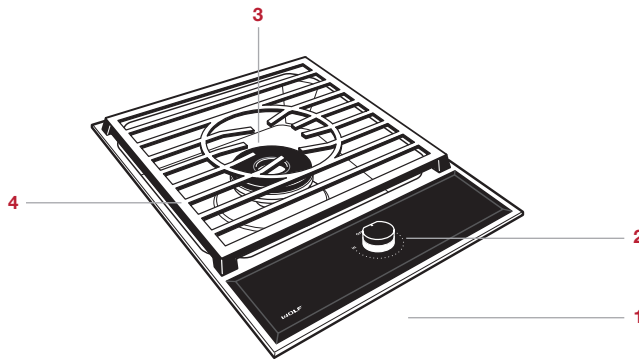
Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this guide and provide good ventilation.

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).

Multifunction Cooktop Features

FEATURE	
1	Product Rating Plate (bottom of cooktop)
2	Control Knob
3	22,000 Btu (6.5 kW) Burner
4	Burner Grate
5	Burner Pan



Multifunction Cooktop.

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 multifunction cooktop.

- To ensure all residual oil from the manufacturing process has been removed, clean the multifunction cooktop thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 9.
- Verify the burner components are assembled correctly.

Cooktop Operation

BURNER CONTROL

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

During a power outage, the burner can be lit manually. Turn the control knob to HI, then 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.

Wok Cooking

A wok up to 14" (356) in diameter can be used with the multifunction cooktop. The center section of the burner grate is removable for wok cooking. Woks distribute heat evenly and are perfect for stir-frying, steaming, stewing and braising.

STIR-FRYING

Stir-frying uses very little oil and requires continuous stirring. Because food is cooked rapidly over high heat, color, flavor, texture and nutrition are preserved.

- 1 Heat wok over HIGH heat until hot. Drizzle in oil. Heat until oil is hot.
- 2 Add meat to the wok. Cook and stir until done. Remove.
- 3 Add vegetables requiring the longest cooking time to the wok, then add remaining vegetables. Cook and stir until crisp-tender.
- 4 Return meat to the wok. Add sauce if desired and stir to coat.

STEAMING

Steaming helps vegetables retain nutrients. A wok with a lid or a bamboo steamer can be used to steam food.

- 1 Pour approximately 2" (51) of hot water into the wok.
- 2 Place wire rack or bamboo steamer in the wok. Water level should not touch the rack or steamer.
- 3 Cover wok and bring water to a boil.
- 4 Add food and cover. Add more water as needed and cook until steaming is complete.

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

Troubleshooting

OPERATION

Cooktop does not operate.

- Verify power is on.
- Verify electrical power to unit and home circuit breaker is on.

Erratic flame, poor ignition or no ignition.

- Verify burner components are assembled correctly.
- Clean burner and igniter properly.
- Igniter is damp. Allow it to dry completely. Use hair dryer, if desired.
- Push in knob, then release. Verify knob springs back.

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 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, email us at 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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