

USE & CARE GUIDE

Pro Ventilation Hoods



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Features and specifications are subject to change at any time without notice. Visit our website, [wolfappliance.com](http://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.



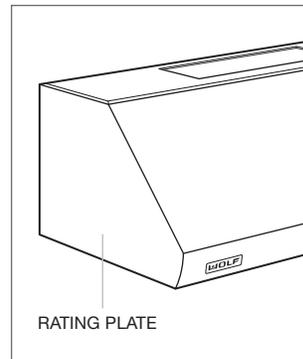
### Thank You

Your purchase of a Wolf pro ventilation 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.

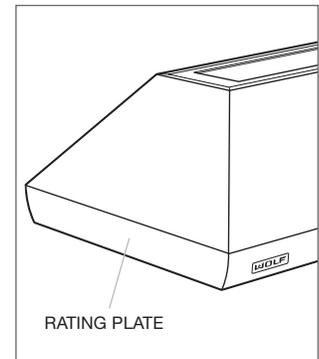
Before you begin using your ventilation hood, please take some time to read this use & care guide. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations for your ventilation hood.

Your Wolf pro 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 pro ventilation hood. Both numbers are listed on the product rating plate, located inside the left wall of the hood shell. Refer to the illustrations below for location of the rating plate. The product rating plate for pro hood liners is located inside the left wall of the hood liner shell.



Pro wall and wall chimney hoods (inside hood).



Pro island hoods (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.
- Ducted fans must always be vented to the outdoors.
- To reduce the risk of fire, use only metal ductwork.
- To reduce the risk of electric shock, this hood should only be used with fan speed control CM-18RT1 and CM-18RSTU2. Do not use this hood with an additional speed control device.
- 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.
- To avoid motor bearing damage and noisy or unbalanced impellers, keep drywall spray, construction dust, etc. off power unit.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring or other hidden utilities.
- Please read the specification label on the ventilation hood for further information and requirements.

### **⚠ 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.
- The hood motor has a thermal overload that 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.
- This product may have sharp edges. Be careful to avoid cuts and abrasions during installation and cleaning.

#### **⚠ WARNING**

##### **TO REDUCE RISK OF RANGE TOP 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 (i.e. crepes suzette, cherries jubilee, peppercorn beef flambé).
- 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 burner.

### TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP 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).

**Pro Low-Profile Wall Hood Features**

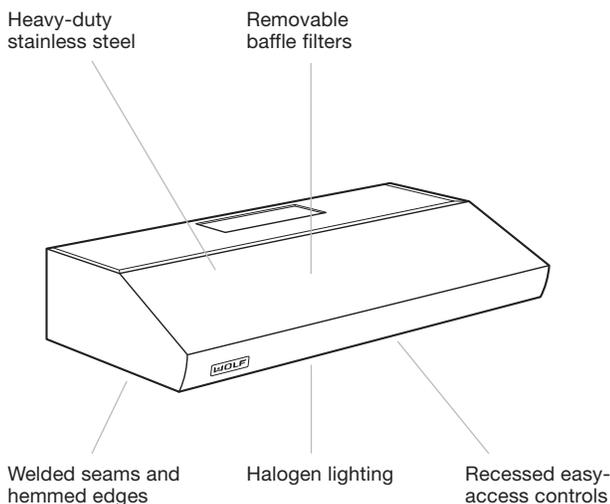
- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

**Pro 24" (610) Wall Hood Features**

- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.
- Horizontal discharge with accessory kit.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

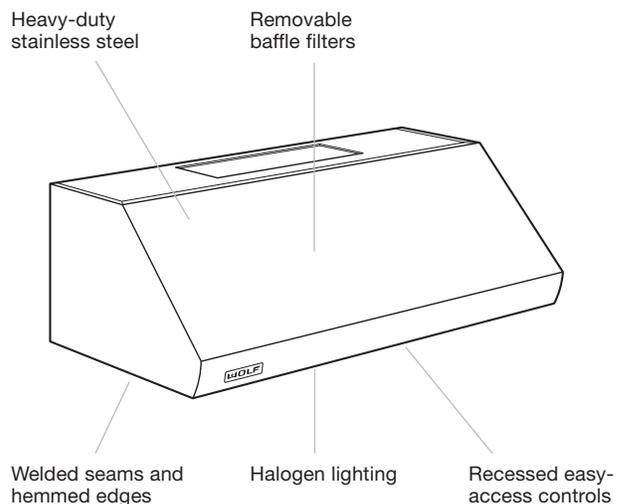
**PRO LOW-PROFILE WALL HOOD**

Model PW482210 shown.



**PRO 24" (610) DEEP WALL HOOD**

Model PW482418 shown.



**Pro 27" (686) Wall Hood Features**

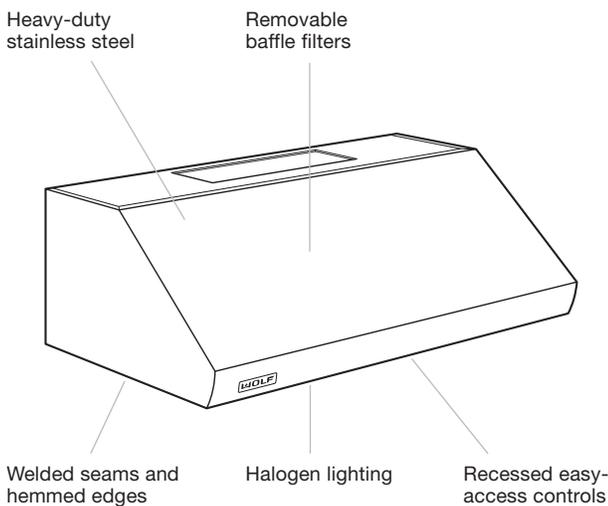
- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Heat lamp receptacles (bulbs not included).
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.
- Horizontal discharge with accessory kit.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

**Pro Wall Chimney Hood Features**

- Install with accessory duct cover for chimney-style hood.
- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

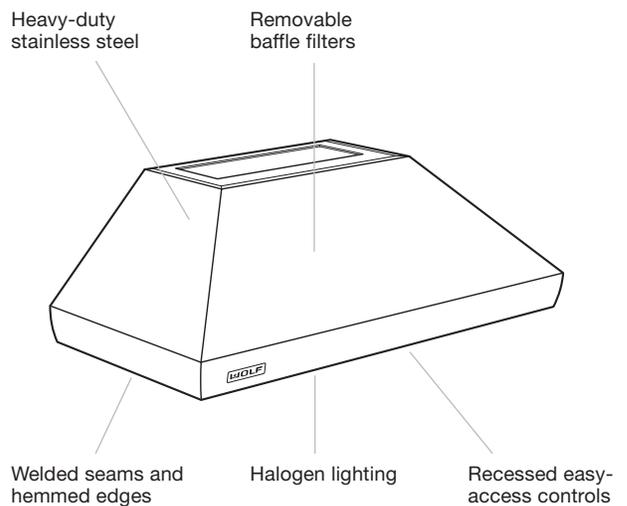
**PRO 27" (686) DEEP WALL HOOD**

Model PW482718 shown.



**PRO WALL CHIMNEY HOOD**

Model PWC482418 shown.



### Pro Island Hood Features

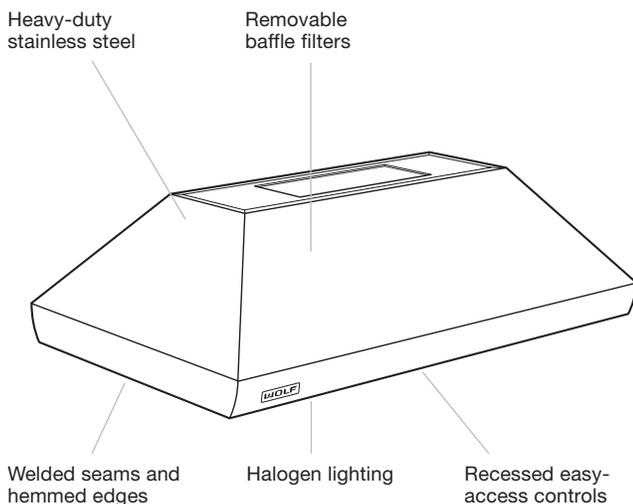
- Heavy-duty, brushed stainless steel exterior with enclosed liner.
- Internal, in-line and remote blower options.
- Welded seams, hemmed edges and hand-finished craftsmanship.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

### Pro Hood Liner Features

- Liner for use with custom decorative hoods.
- Stainless steel enclosed liner with seamed construction.
- Internal, in-line and remote blower options.
- Recessed easy-access controls.
- Infinite-speed blower control.
- Heat sentry to automatically turn unit on when heat is sensed and to adjust blower speed.
- Halogen lighting with two settings.
- Removable, dishwasher-safe stainless steel baffle filters.
- Transition with backdraft damper.
- UL listed to US and Canadian safety standards.
- Two and five year residential warranty.

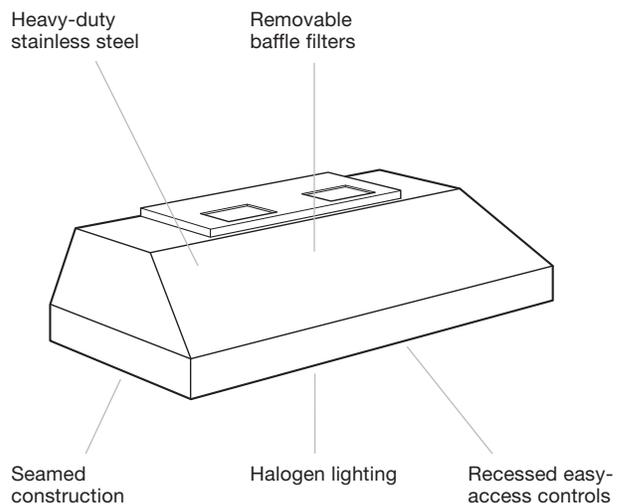
#### PRO ISLAND HOOD

Model PI543418 shown.



#### PRO HOOD LINER

Model PL462212 shown.



### Optional Accessories

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the locator section of our website, [wolfappliance.com](http://wolfappliance.com).

- Internal, in-line and remote blowers.
- 38" high stainless steel backsplash with or without warming racks for wall hoods.
- 6" (152), 12" (305), 18" (457), 24" (610) and 30" (762) high stainless steel duct covers.
- Horizontal discharge kit for 24" (610) and 27" (686) deep wall hoods.

## Hood Controls

Controls for pro ventilation hoods and hood liners are recessed under the front edge of the hood. Refer to the illustration below.

### LIGHT CONTROL

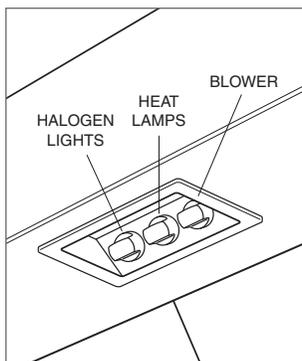
The left control knob operates the halogen lights. There are two settings, HIGH and LOW. The LOW setting can be used as a night-light. From the OFF position, turn the control knob to the desired light setting, left for LOW and right for HIGH light setting.

### HEAT LAMP CONTROL

If your hood is equipped with heat lamps, a center control knob will control the lamps. Each heat lamp may function independently or both lamps may be activated simultaneously from the single knob. From the OFF position, simply turn the control knob to the right to activate the right heat lamp or to the left to activate the left lamp. When the knob is in the vertical position, both heat lamps will be activated.

### BLOWER CONTROL

The right control knob which operates the blower is variable, allowing infinite control of the blower speed. Rotate the knob fully counterclockwise to turn the blower off.



Hood controls.

## Heat Sentry Feature

Heat sentry feature turns the ventilation hood on when heat is sensed and adjusts the blower speed automatically. The heat sentry feature is activated when the exhaust temperature from the hood reaches 200°F (95°C) and deactivated when the exhaust temperature decreases to 186°F (85°C).

At 200°F (95°C) the blower motor will automatically adjust to HIGH speed. When the sensor cools down to 186°F (85°C) it adjusts the blower back to the setting on the blower control. For example, if blower motor is in LOW speed and threshold temperature is reached, the blower will increase to HIGH speed.

## Halogen Lighting

All Wolf pro ventilation hoods and hood liners have halogen lighting with two settings. Halogen bulbs are included with the hood.

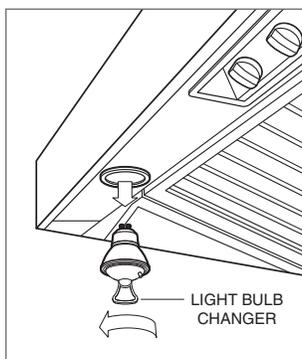
For replacement, pro hoods and hood liners require 50W, 120V GU10 halogen light bulbs, which are available at hardware stores or through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

A suction-cup-style light bulb changer is provided with all pro ventilation hoods. Use this device when removing and replacing the halogen light bulbs.

### LIGHT BULB REPLACEMENT

**IMPORTANT NOTE:** Do not handle the replacement halogen bulb with bare hands. Direct contact with oil on fingers will shorten the life of the bulb.

- Turn off the blower and lights and allow the halogen bulb to cool before replacing.
- To remove, apply the suction cup to the light bulb, push the bulb into the receptacle and rotate counter-clockwise one-quarter turn. Refer to the illustration below.
- To install, using the light bulb changer, push the new light bulb in and rotate clockwise one-quarter turn.



Light bulb replacement.

## Heat Lamps

Wolf pro 27" (686) deep wall hoods are equipped with two heat lamp receptacles that require R40, 250W maximum bulbs. Heat lamp bulbs are not included with the hood. The bulbs 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.

### HEAT LAMP BULB REPLACEMENT

- Turn off the blower and lights and allow the heat lamp bulb to cool before replacing.
- Unscrew the heat lamp bulb and replace.

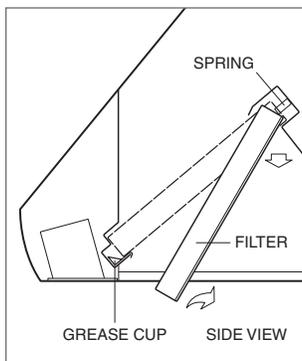
#### ⚠ CAUTION

Use caution when replacing light bulbs. Adjacent parts of the ventilation hood may retain heat.

## Filter Removal

To remove the stainless steel filters, push each filter up at the angle it is placed in and rotate down. Refer to the illustration below. Remove the center filter first. Gloves should be worn when handling filters. If applicable, remove the grease cups placed on the bottom edge of the hood coinciding with the bottom edge of the filters. Reinstall using the reverse procedure. Outer filters may need to be pushed over while the center filter is installed.

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



Filter removal.

## Care Recommendations

### STAINLESS STEEL

Most surfaces of your pro ventilation 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.

## Care Recommendations

### CONTROLS

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

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

### FILTERS AND GREASE CUPS

The stainless steel baffle filters and grease cups (if applicable) should be cleaned approximately every month, depending on use. You may need to clean the filters more often if your cooking style generates large amounts of grease, like frying foods or wok cooking.

The filters are dishwasher safe and are designed to fit most dishwashers. Wolf recommends wiping filters and grease cups to remove any excess grease before placing in the dishwasher. Refer to filter removal on the previous page.

## 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.
- Verify that the electrical connection to the hood has not been disconnected.

### Blower runs but lights do not operate.

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

### Blower shuts off automatically.

- Wolf blowers are equipped with a thermal overload device which will automatically shut off the motor if it becomes overheated. The blower will restart when it has cooled down.
- If the blower continues to shut off and restart, call Wolf factory certified service.

## Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your pro ventilation hood. This information is found on the product rating plate located inside the left wall of the hood shell. Refer to the illustrations on page 3. The product rating plate for pro hood liners is located inside the left wall of the hood liner shell. 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](http://wolfappliance.com).
- 3) Register by phone by calling Wolf customer service 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.

## FIVE YEAR LIMITED 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](http://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.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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