

DUAL FUEL RANGES



USE & CARE INFORMATION

 WOLF®



CONTENTS

Wolf Dual Fuel Range	3
Safety Instructions and Precautions	4
Wolf Dual Fuel Range Features	8
Wolf Dual Fuel Range Surface Operation	10
Wolf Dual Fuel Range Oven Operation	20
Wolf Dual Fuel Range Care	43
Wolf Cooking Guide	48
Wolf Troubleshooting Guide	52
Wolf Service Information	54
Wolf Warranty	55

As you read this Use & Care Information, take particular note of the **CAUTION** and **WARNING** symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

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

In addition, this Use & Care Information may signal an **IMPORTANT NOTE** which highlights information that is especially important.



THANK YOU

Your purchase of a Wolf dual fuel range 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 dual fuel range with quality materials and workmanship to give you years of dependable service.

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

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

Your Wolf dual fuel range is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 55 and refer to it should service become necessary.

IMPORTANT NOTE: Check the appliance rating plate located under the control panel for type of gas. If this appliance does not correspond to your type of gas (natural or LP), contact your Wolf dealer.

WARNING

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

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf dual fuel range.

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.

CAUTION

DO NOT place any cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

SAFETY INSTRUCTIONS AND PRECAUTIONS



THE **RANGE**

- **IMPORTANT NOTE:** Read all instructions before using this appliance.
- **Read this Use & Care Information carefully before using your new dual fuel range** 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.
- **Have your installer** show you where the fuse or junction box is located in your home. Learn how and where to turn off the electricity to the oven.
- **Do not use aluminum foil** to line any part of the range or oven cavity.
- **Always use dry pot holders** when removing pans from the oven or range. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- **Do not use the appliance to warm or heat the room.**
- **Do not repair or replace** any part of the range unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- **Never leave the range unattended when in use.**
- **Do not leave children alone** or unattended in the area where the range is in use. Never allow children to sit or stand on any part of the range. Do not let children play with the range or oven.
- **Do not store items** of interest to children above or at the back of the range, as they could climb on the appliance to reach items and be injured.
- **Do not use water on grease fires.** Smother any flames with a lid, baking sheet or metal tray. Flaming grease can be extinguished with baking soda or a multipurpose chemical or foam extinguisher.
- **Do not heat unopened** food containers as they could burst and cause injury.
- **Do not store combustible,** flammable or explosive materials near burners, oven or adjacent cabinets or let grease or other flammable substances accumulate on the range.

ELECTRIC **OVEN**

CAUTION

DO NOT place any cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

- **Use the oven only for cooking** tasks expected of a home oven as outlined in this book.
- **Always properly clean** and maintain the oven as recommended in this book.
- **Exercise caution when opening the oven door.** Let hot air or steam escape before looking or reaching into the oven.



TOP SURFACE **BURNERS**

- **Be sure that the oven** cool air intake (located above the door) and the oven exhaust vent (located below the door) are unobstructed at all times.
- **Position oven racks** in desired locations when the oven is cool. If a rack must be repositioned after the oven is already hot, be certain the pot holder does not contact a hot heating element in the oven.
- **Before using the Self-Clean mode**, remove the broiler grill and pan, oven racks, oven rack guides and any other utensils.
- **Clean only those parts listed in this book.**
- **Cooling fan should be operating** during the Self-Clean mode. If you notice that the cooling fan is not operating, contact a Wolf authorized service center before using Self-Clean mode again. Cooling fan will turn on automatically about 10 minutes after Self-Clean mode is initiated.
- **Do not use commercial oven cleaners** or oven liner protective coatings on any part of the oven.
- **Do not use abrasive** or caustic cleaners or detergents on this appliance as these may cause permanent damage. Do not use aerosol cleaners as these may be flammable or cause corrosion of metal parts.
- **Do not clean the oven gasket**, because rubbing or moving the gasket may eliminate the required tight door seal.
- **Do not touch heating elements** or interior surfaces of oven.
- **Have your installer** show you where the gas supply shut-off valve is located in your home. Learn how and where to turn off the gas to the range.
- **Before performing any service**, turn off the gas supply by closing the gas shut-off valve and turn off the electricity to the oven.
- **Keep igniters clean** and dry for proper lighting and performance of the burners.
- **Keep appliance area clear and free from combustible material.**
- **In the event that a burner goes out** and gas escapes, open a window or a door. Wait at least five minutes before using the unit.
- **Do not obstruct** the flow of air. Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- **When cooking**, set burner controls so that the flame does not extend beyond the bottom of the pan.
- **Always turn panhandles inward** so they do not extend over adjacent work areas, burners or the edge of the range.
- **Always check** the positions of the control knobs to make certain the range or top surface burners are off when you are finished cooking.

SAFETY INSTRUCTIONS AND PRECAUTIONS



TOP SURFACE **BURNERS**

- **When deep fat frying**, be certain that the pan is large enough to accommodate the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- **Always light each burner** prior to placing a pan on the burner grate. Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- **Do not clean the range** while it is still hot. If using a damp sponge or cloth, wait until the range has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to Care Recommendations on pages 45–47.
- **Keep any ventilation filters clean** to avoid grease fires.
- **Always set pans** gently onto the grates and center them so that they are well balanced.
- **Do not allow aluminum foil**, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- **Start the ventilation hood** approximately five minutes before cooking on the range or top surface burners; this establishes an air curtain, and improves the capture of vapor and moisture.
- **Do not cover** the burners and grates with anything except properly selected utensils. Decorative covers should not be used.
- **Wear proper apparel.** Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.
- **When using the range**, do not touch the grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- **If the range is near a window**, do not use long curtains as a window treatment, as they could blow over the range and create a fire hazard.
- **Boilovers and greasy spills may smoke or ignite.**
- **Do not store or use gasoline** or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Choose pans** with easily grasped handles that will stay cool while cooking. Refer to Cookware Selection on page 43.



SAFETY PRECAUTIONS

⚠ WARNING

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

Smother flames with a close-fitting lid, baking sheet or other metal tray; then turn off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan—you may be burned.

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).

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 book 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).**



WOLF WARRANTY

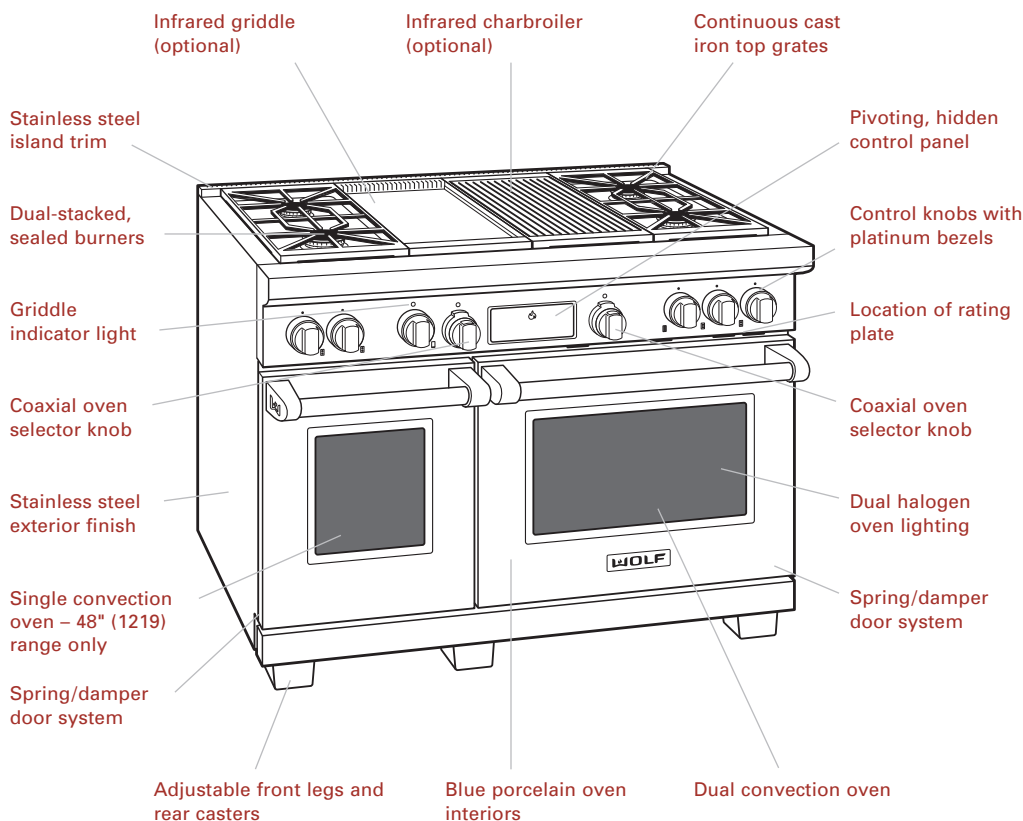
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

DUAL FUEL RANGE FEATURES

- Natural or LP gas rangetop with dual convection electric oven(s)
- 18" (457) oven on 48" (1219) range is single convection
- Classic stainless steel exterior finish with island trim
- Distinctive red or black control knobs
- Platinum bezels surround all knobs—chrome or brass bezels optional
- Dual-stacked, sealed surface burners, all with simmer capabilities and automatic reignition at all settings
- 15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer
- 9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer and melt feature
- Optional infrared charbroiler—16,000 Btu/hr (4.7 kW)
- Optional infrared griddle or double griddle—15,000 Btu/hr (4.4 kW) for natural gas and 13,000 Btu/hr (3.8 kW) for LP gas
- Optional French Top—15,000 Btu/hr (4.4 kW)
- Porcelain-coated cast iron continuous top grates
- Pivoting, hidden touch control panel
- Eight cooking modes
- Self-cleaning oven(s)
- Coaxial, temperature-displaying oven selector knob

DUAL FUEL RANGE

Model DF484CG shown



- Cobalt blue porcelain oven interior
- Proof mode for 18" (457) oven on 48" (1219) range
- Temperature probe feature
- Three adjustable oven racks with full-extension bottom rack
- Hidden bake element and recessed broil element in oven(s)
- Triple-pane oven door window(s) and dual halogen lighting
- Spring/damper door system on oven door(s)
- Adjustable stainless steel legs in front and adjustable rear casters
- CSA certified for US and Canada
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

DUAL FUEL RANGE ACCESSORIES

These optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

- 5" (127) and 10" (254) classic stainless steel risers
- 20" (508) classic stainless steel riser with shelf
- Red or black control knobs (must be ordered with the range)
- Bezel accent colors in chrome or brass
- Porcelain cast dual wok grate
- Porcelain cast dual S-grates
- Hardwood cutting board
- Additional oven racks
- Dehydration accessory
- Bake stone accessory
- High altitude conversion kit

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

VENTILATION OPTIONS

It is recommended that you operate the Wolf dual fuel range with one of the following Pro ventilation hoods. Contact your Wolf dealer for details.

- Pro Wall Hood – 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.
- Pro Island Hood – 36" (914) to 66" (1676) widths in classic stainless steel.
- Pro Hood Liner – available in widths to accommodate 30" (762) to 60" (1524) hood shells.

All Pro ventilation hoods have welded seams, sealed halogen lighting and removable, dishwasher-safe stainless steel filters.



SURFACE BURNERS

A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

Large burners provide a rating of 15,000 Btu/hr (4.4 kW) on HIGH with 950 Btu/hr (.3 kW) delivered at simmer. The small burner provides a rating of 9,200 Btu/hr (2.7 kW) on HIGH with 325 Btu/hr (.1 kW) delivered at simmer. All burners have simmer settings.

A distinguishing feature of Wolf's low Btu/hr control is its constant, low heat output without continuous ignitions. The flame diameter remains full size; only the heat output is lowered. This patented dual-stacked burner design makes it possible to enjoy cooking at full flame as well as maintain control while simmering at the lowest flame setting.

In case of a power outage, you can relight the surface burners manually. Turn the control knob to HIGH, then use a minimum 6" (152) igniter to manually light the burner.

⚠ CAUTION

Manually relight each burner individually. Do not try to manually relight the French Top, charbroiler or griddle.

DUAL-STACKED BURNER ASSEMBLY

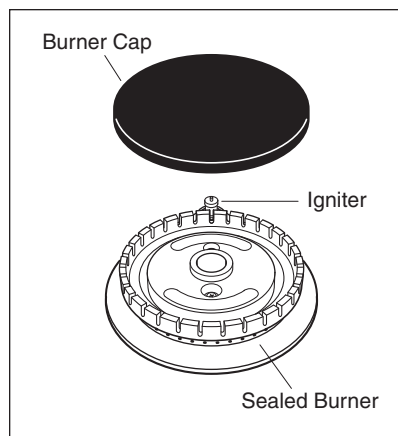
The unique dual-stacked burner design combines all of the burner parts in one assembly.

After cleaning or removing burner parts for any reason, it is extremely important that you reassemble burners correctly.

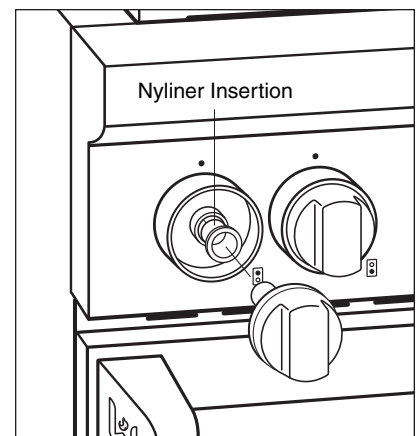
The burner cap must be seated flatly on the burner. There is a groove on the bottom of the burner cap. Adjust the burner cap until it drops into place and is seated flat on top of the burner. Failure to do this will result in a poor flame. Refer to the illustration below.

⚠ CAUTION

Failure to position the burner parts correctly could cause flames or gas to escape, causing heat damage to your range, or burn between parts, resulting in poor combustion.



Dual-stacked burner assembly



Nyliner insertion



CONTROL KNOBS

The control knobs are positioned to correspond to the burners they regulate. The knobs on the far left regulate the burners on the left side. Conversely, the knobs on the far right regulate the burners on the right side.

The precision fit of the control knobs requires the use of a nyliner insertion between the knob and bezel. When removing knobs for cleaning, place the bearing back inside the bezel for easy reinstallation of the knobs. Refer to the illustration on page 10.

To light a burner: push in and turn the corresponding control knob counterclockwise to HIGH setting. You will hear a clicking sound and see the burner ignite. Once the burner is lit, continue turning the knob counterclockwise to any one of the settings – HIGH through LOW.

To select a SIMMER setting: turn the burner knob to the LOW setting; you will feel a stop detent in the knob rotation. Push in on the knob, continuing to turn it counterclockwise. This moves the flame to the second tier. Now, select any variation within the SIMMER flame settings – HIGH through LOW.

Each knob is designed to be a “push-to-turn” knob. Although this is a child-safe design, children should never be left unattended in the kitchen when the range is in use.

 **CAUTION**

Never leave pans on a HIGH setting unattended. Be particularly cautious when cooking food in fat or grease. It can become hot enough to ignite.

TEMPERATURE SETTING GUIDE

SETTING	USES
LOW Simmer 9,200 Btu/hr (2.7 kW)	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
HIGH Simmer	Melting large quantities Simmering sauces Steaming rice
LOW to MEDIUM Heat	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
MEDIUM to HIGH Heat	Sautéing Browning Braising Fast boiling large quantities Quick frying
HIGH Heat 15,000 Btu/hr (4.4 kW)	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only)

**FLAME HEIGHT** AND APPEARANCE

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan. Smaller diameter pans should be used on the left rear burner.

The flame on natural gas should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the range. If this occurs consistently, call a Wolf authorized service center to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require an adjustment.

A “popping” sound may be noticed with LP gas when the surface burner is turned off. This is normal.

GRATE PLACEMENT

The low profile, cast iron grates are designed for a close fit. This enables you to move pans easily from one burner to another without having to lift the pan or have it tip over between the grates. Each grate sets securely on dimples on each corner of the burner pan.

Continuous grates are interchangeable, excluding the charbroiler grate with burner grate.

Position the porcelain-coated, cast iron grates over two burners. Rubber pads located under the grate support legs will match up with the dimples on the burner pans.

The drip pan holds as much as 2½ cups (.6 L) of liquid spillover per two-burner pan.

BEFORE USING YOUR RANGE

Before using for the first time, you should clean your dual fuel range thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to Care Recommendations on pages 45–47.

IMPORTANT NOTE: Before using your dual fuel range, check that the surface burner caps are positioned correctly.

The optional griddle and French Top needs to go through a “burn in” period to clean oils from the bottom of these assemblies. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle and French Top prior to use. Refer to the following pages for specific instructions on using the optional charbroiler, griddle and French Top.

The use of proper cookware is very important. Refer to Cookware Selection on page 43 for cookware recommendations.

**INFRARED CHARBROILER**

This optional feature is designed with an infrared burner to give the highest quality and most efficient method of gas grilling. A radiant plate with numerous holes distributes the heat evenly over the grate. The burner becomes an orange-red color at the surface of the ceramic tile, and when it glows, it transfers an intense heat to the food. This sears the outside of the food, leaving the inside tender and juicy.

The infrared burner is designed to operate at 16,000 Btu/hr (4.7 kW) at 100% full heat output.

Before using the charbroiler for the first time, place the radiant plate slots over the front deflector of the charbroiler frame. The edges of the charbroiler grate should line up on top of the assembly.

CHARBROILER TIPS

- Turn on the ventilation hood five minutes prior to using the charbroiler.
- If the knob is not set fully at HIGH, the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to HIGH.
- Always select lean meat or trim fat before grilling. Flaming may occur when grilling meat and poultry with excessive fat.
- To minimize flare-ups when grilling chicken breasts and thighs, remove the skin. Brush pieces with peanut oil to reduce sticking to the grate.
- If flare-ups occur, quickly move the food to another place on the grate with long tongs.
- Apply basting sauce halfway through cooking time.
- Use a minute timer as a reminder to turn the food over halfway through cooking time.
- Leave the charbroiler on for approximately 10 minutes after grilling is complete. This allows for easier cleaning after the charbroiler has cooled sufficiently.
- The suggested grilling times in the Charbroiler Grilling Guide on page 15 are approximate. Actual times depend on the quantity, thickness and starting temperature of the food.

⚠ WARNING

To prevent flare-ups, you must never leave the charbroiler unattended during use.

**INFRARED CHARBROILER****CHARBROILER OPERATION**

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the charbroiler.

- Turn the knob counterclockwise to HIGH.
- Preheat charbroiler for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- To turn the charbroiler off, turn the control knob clockwise to the OFF position.

⚠ CAUTION

Do not use cookware on the charbroiler grate.

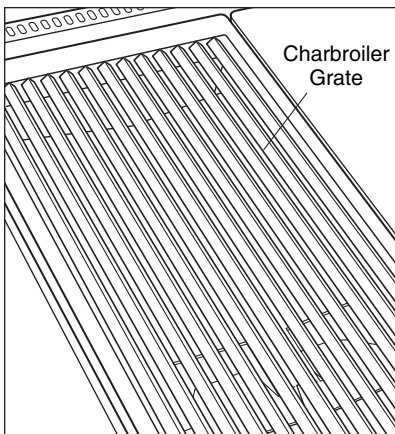
CHARBROILER ASSEMBLY

Follow these steps to disassemble the charbroiler for cleaning:

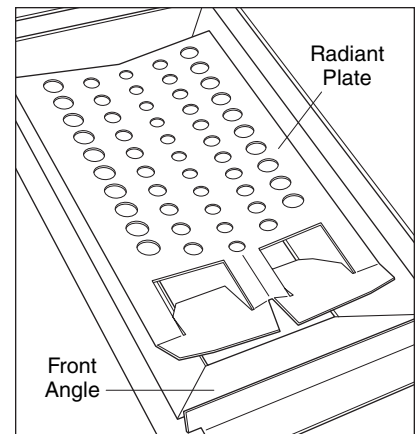
- 1) Remove the charbroiler grate. Refer to the illustration below.
- 2) Remove the radiant plate. Refer to the illustration below.
- 3) Remove the charbroiler frame.
- 4) After cleaning, put the charbroiler frame back in place.
- 5) Line up the slots in the front of the radiant plate with the front angle. The slots should fit over the front angle and sit flat on the charbroiler frame.
- 6) Reinstall the charbroiler grate.

⚠ CAUTION

Be careful when assembling the components. Avoid any contact with the igniter; it is fragile and can chip or break.



Charbroiler grate



Charbroiler radiant plate




INFRARED **CHARBROILER**

CHARBROILER CARE

To keep the charbroiler looking its best, it is recommended that you clean it after every use.

- **Charbroiler Grate** (porcelain-coated cast iron): When cool, lift off and set in the sink. Use a soft bristle brush to remove food particles from the grate. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining soil with a soap-filled scouring pad. Rinse and dry.
- **Charbroiler Frame** (stainless steel): Remove from the range. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.
- **Igniter** (ceramic): Avoid contact with the igniter; it is fragile and can chip or break.

IMPORTANT NOTE: Do not use any commercial cleaners on any part of the charbroiler assembly.

 **CAUTION**

Allow the charbroiler surface to cool sufficiently before cleaning.

CHARBROILER GRILLING GUIDE

FOOD	GRILLING TIME
Beef	
Ground beef patties, 1/4 lb (.1 kg), 1/2" (13) thick	9–10 min (medium well)
Steaks, 1/2"–3/4" (13-19) thick	11–13 min (rare) 14–16 min (medium) 17–18 min (well done)
Chicken	
Breasts, boneless and skinless, 1/2" (13) thick	12–13 min
Breasts, bone in	30–35 min
Thighs, boneless and skinless	25–30 min
Ham	
Ham slice, 1/2" (13) thick	4 min
Seafood	
Shrimp, 16–20 per 1 lb (.5 kg)	10–12 min
Fresh Vegetables	
Bell peppers, whole	20 min
Corn on the cob, husked	20–25 min
Corn on the cob, in the husk	30–35 min
Mushrooms	6 min

Refer to the Wolf Cooking Guide on pages 48–51 for additional information.

**INFRARED GRIDDLE**

The infrared griddle operates at 15,000 Btu/hr (4.4 kW) for natural gas and 13,000 Btu/hr (3.8 kW) for LP gas. It is thermostatically controlled, which means once the set temperature is reached, the heat cycles to hold that temperature. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle prior to use. This seasoning process as well as general use will change the appearance of the griddle.

SEASON THE GRIDDLE

- Clean the surface with hot water and a mild detergent. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the griddle.
- The griddle needs to go through a "burn in" period. Turn the griddle on at 350°F (175°C) for 30 minutes to clean oils from the bottom of the griddle. After 30 minutes, turn the griddle off and allow it to cool.
- To season, pour 1 teaspoon (5 ml) of peanut or vegetable oil per single griddle in the center; spread evenly with a paper towel, avoiding the corners. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- Push and turn the control knob to 350°F (175°C). Heat until you see the first signs of smoke. Turn the griddle OFF. When the griddle has cooled and is only slightly warm, wipe off any excess oil. Let the griddle cool completely.
- Repeat with another teaspoon of oil. The brown appearance will darken with use.

GRIDDLE OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the griddle.

- Turn on the ventilation hood five minutes prior to using the griddle.
- To heat the griddle, push in the control knob and turn counterclockwise to the desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lit, the thermostat will control the temperature.
- When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat requires more heat to maintain the set temperature. This will allow heat to be evenly distributed and the griddle to maintain the set temperature.
- The double griddle has two burners with separate control knobs that act independently of each other. If only one griddle is being used, there will be some heat transfer to the inactive griddle.
- To turn the griddle off, turn the control knob clockwise to the OFF position.

⚠ CAUTION

Be particularly cautious when cooking food high in fat. It can become hot enough to ignite.



INFRARED **GRIDDLE**

GRIDDLE CARE

- Using a metal spatula, scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape the griddle clean. Pour 1/2 cup (.1 L) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape the grease into the grease collection tray. Empty the grease collection tray. Rinse the griddle with 1/2 cup (.1 L) warm water and dry with paper towels.
- Reapply a small amount of peanut or vegetable oil to the griddle with a clean cloth after each cleaning.
- Clean the grease collection tray after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the grease collection tray, gently pull the tray toward you to lift it out. Clean the tray with soapy water and a clean cloth. To replace, slide the short edge of the grease collection tray under the edge of the griddle and lower into the opening.
- Occasionally remove the seasoning, clean the griddle thoroughly and reapply. To remove, add either white vinegar and water or club soda to a slightly warm surface. Scrub with a fine wire brush or a fine-grit griddle brick. Repeat application if necessary. Be certain to apply a light coat of oil after cleaning for seasoning.

⚠ CAUTION

Allow the griddle surface to cool sufficiently before cleaning.

GRIDDLE COOKING GUIDE

TEMPERATURE	FOOD
200°F (95°C)	Hold cooked food at serving temperature
250°F (120°C)	Eggs
350°F (175°C)	French toast, pancakes, grilled sandwiches
375°F (190°C)	Bacon, pork chops, lamb steaks, sausage, flattened boneless chicken
400°F (205°C)	Vegetables, sliced or grated

Refer to the Wolf Cooking Guide on pages 48–51 for additional information.

FRENCH TOP

The 15,000 Btu/hr (4.4 kW) French Top is an optional feature that provides a 22" (559) cooking surface with the hottest temperature under the center plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, fry chicken toward the center, while simmering a sauce in one corner and keeping vegetables warm in a different corner. Place the pan or pans toward the edge according to their contents and quantity. Refer to the illustrations below.

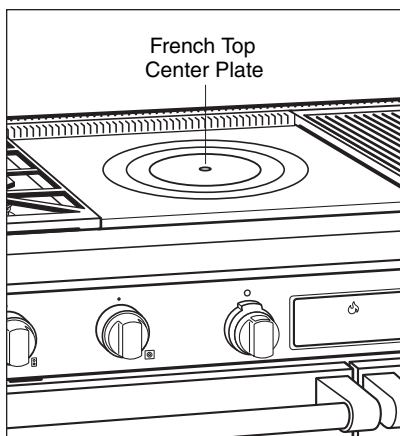
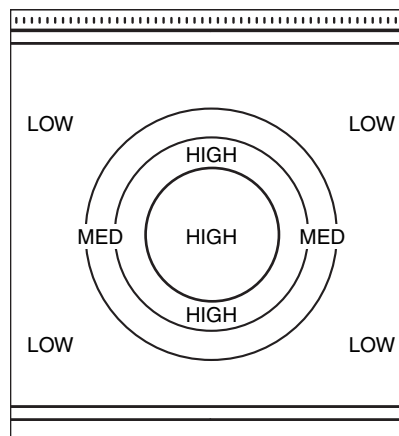
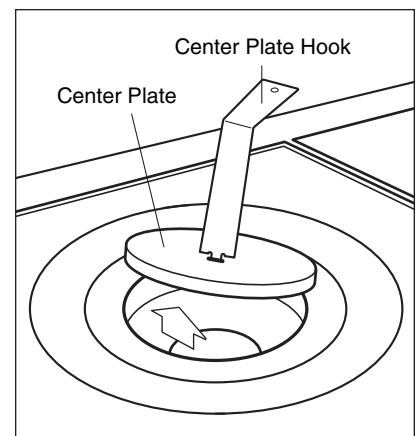
The cooking surface is made of polished cast iron that is an excellent heat conductor. The several rings allow for the solid surface to expand with the heat while remaining flat. The rings also provide thermal breaks in the cast iron that distribute the heat in a graduated intensity, hottest in the center and coolest around the edges.

To protect the cast iron surface from moisture, it is necessary to season the French Top prior to use. This seasoning process as well as general use will change the appearance of the French Top.

SEASON THE FRENCH TOP

- Clean surface with detergent and warm water. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the French Top.
- The French Top needs to go through a "burn in" period. Turn on the French Top for 30 minutes to clean oils from the bottom side of the surface. After 30 minutes, turn the French Top off and allow it to cool.
- To season, spread a light coating of peanut or vegetable oil on a towel or cloth. While surface is still slightly warm, apply oil evenly until it is absorbed into the cast iron. Use oil sparingly; too much oil will smoke excessively when heated and leave a gummy coating that will have to be removed. Avoid using olive oil, it leaves a gummy residue.
- It is normal for the cast iron to darken with use to a bluish-black color.

When this seasoning technique is applied correctly, food spatters will not stain and the surface will be protected from moisture. Its appearance darkens with use, a sign that the French Top has been fully tempered and is properly seasoned. Regular maintenance will become easier.

**French Top center plate****French Top heating zones****French Top center plate removal**

**FRENCH TOP****FRENCH TOP OPERATION**

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the French Top.

- Turn on the ventilation hood five minutes prior to using the French Top.
- Turn the knob to HIGH. You will hear a clicking sound of the igniter lighting the burner.
- Preheat for 25 to 30 minutes before cooking on the French Top. This allows the solid cast iron plate to heat thoroughly.
- To raise or lower the cooking heat, slide the pan either toward (higher heat) or away from (lower heat) the center plate. This gives you total control over the most delicate sauces. It is not necessary to adjust the flame height.
- To turn the French Top off, turn the control knob clockwise to the OFF position.

FRENCH TOP COOKING TIPS

- Always cook in pans. Do not cook food directly on the surface.
- Never remove the center plate when cooking.
- When bringing large amounts of water to a boil, it is fastest to do it on one of the regular burners.

⚠ CAUTION

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

FRENCH TOP CARE

- It is best to maintain a seasoned surface to protect the cast iron from moisture.
- Clean entire surface after each use while it is slightly warm. Wipe the surface with a mild detergent (e.g. Dawn) and water. Rinse and dry.
- Maintain the French Top as you would a cast iron skillet; keep it free from moisture.
- Reapply a light coating of peanut or vegetable oil to the French Top after each use until a sheen develops.
- Periodically, it may be necessary to strip the oil and stains from the plate. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Repeat until excess oil has been removed.
- The French Top burner is located below the center plate. The plate remains in place during cooking but it can be lifted off to check or service the burner. Use the center plate hook provided with your range as shown in the illustration on page 18.

⚠ CAUTION

Allow the French Top surface to cool sufficiently before cleaning.

**OVEN FEATURES****⚠ CAUTION**

DO NOT place any cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

- **Eight cooking modes**, each dedicated to giving the best results for a specific kind of cooking. This is the ultimate in oven performance, fine-tuned for your individual cooking preferences.
- **Display window** where time and timed features of the oven are clearly visible.
- **Large, easy to see** and read graphics on the knob and control panel.
- **Large cooking cavity** increases usable oven capacity for extra-large baking pans and oversized turkeys.
- **Bake element** located beneath the oven floor makes it easy to access any spillover.
- **Unique, coaxial oven selector knob(s)** make it easy to set oven temperatures in different modes.
- **Spring/damper door hinge** system assures smooth opening and closing of the heavy door.
- **Bottom rack can be fully extended** onto the oven door guides, making it easier and safer to reach food in a hot oven.
- **A beeping sound** signals that the oven is preparing to heat as each mode is dialed on the oven selector knob.
- **Most cooking modes** have a temperature setting span of 170°F (75°C) to 550°F (290°C), adjustable by 1° increments. The exception is Broil, Convection Broil, Proof feature and Convection when using the Dehydration feature.

COOKING MODES AND FEATURES

- Bake Mode – page 24
- Bake Stone Mode – page 25 (bake stone accessory required)
- Broil Mode – page 27
- Roast Mode – page 28
- Convection Mode – page 29
- Convection Bake Mode – page 30
- Convection Broil Mode – page 31
- Convection Roast Mode – page 32
- Proof Mode and Feature – page 33
- Dehydration Feature – page 34 (dehydration rack accessory required)
- Delayed Start Feature – page 36
- Temperature Probe Feature – page 37
- Time Cook Feature – page 37
- Sabbath Feature – page 40
- Self-Clean Mode – page 41

**OVEN OPERATION****BEFORE USING FOR THE FIRST TIME**

Before using your dual fuel range for the first time, clean thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. Refer to Care Recommendations, pages 45–47.

Also, before using the oven(s) for the first time, set the oven(s) to **CONV ROAST** at 500°F (260°C) for one hour. Refer to page 32 for **Convection Roast mode** instructions. Allow the oven(s) to cool gradually with the door(s) closed.

This process will burn off any residual oil and grease used during the manufacturing process. A small amount of smoke and odor may be noticed during the initial break-in period. The oven door(s) can be opened after the oven(s) have cooled significantly.

The use of proper cookware is very important. Refer to Cookware Selection on page 43 for cookware recommendations.

OVEN PREHEAT

During preheat the oven is heated in a manner unsuitable for cooking. Preheat should be used for all cooking modes except **Broil** and **Convection Broil modes**. In order not to damage food, preheating will not occur once the oven reaches its set temperature. Increasing oven temperature during cooking will result in the oven taking a very long time to reach the new temperature.

To reach a new temperature quickly, touch **OFF** to exit the current mode. Touch **ON**, then the desired cooking mode, and enter a new temperature of at least 50°F (10°C) higher than the previous operating temperature.

IMPORTANT NOTE: Preheat times will be greater when the electrical supply is less than 240 V AC.

AUTOMATIC TURN OFF

Dual fuel range oven(s) will turn off automatically after 12 hours if the dehydration or Sabbath feature is not in use.

**TIME-OF-DAY** CLOCK

Immediately after the oven is installed, set the 12-hour clock to the current time of day. It must be reset after a power failure. The clock is visible on the panel during all modes, except when timer feature is in use or when the hidden control panel is closed. Refer to the illustrations below.

SETTING CONTROLS

- 1) Touch **CLOCK** on the hidden control panel.
- 2) Touch **up** or **down** arrows to increase or decrease the time. Stop when the correct time of day is displayed in the control panel. Time will change from pm to am by passing the 12:00 mark.
- 3) Touch **CLOCK** or **ENTER** to set the clock. Two beeps will be heard.

CHANGING CLOCK TO 24 HOURS

- 1) Touch and hold **CLOCK** on hidden control panel for 5 seconds.
- 2) Touch **CLOCK** to change from 24 hour to 12 hour or vice versa.
- 3) Touch **ENTER** or after two seconds the clock will set by default.

OVEN TIMER

The oven has a Timer that operates independently from the oven controls. Once a time is set in hours and minutes, the countdown is seen in the display window. Only the last minute counts down in seconds. The maximum time that can be set is 9 hours and 59 minutes.

An audio signal acts as a reminder when the amount of time runs out. To stop the signal, touch **CLEAR**.

SETTING CONTROLS

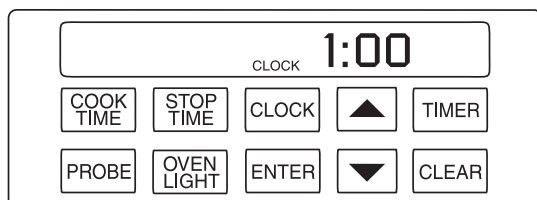
- 1) Touch **TIMER** on the hidden control panel.
- 2) Touch **up** or **down** arrows to increase or decrease the desired amount of cooking time in hours and minutes.
- 3) Touch **ENTER** or **TIMER** to start timer. Two beeps will be heard. Oven will chime and time will flash continually when timing is complete.
- 4) When timing is complete, touch **CLEAR** to stop signal.

FAHRENHEIT TO CELSIUS

The oven can be changed from Fahrenheit (°F) temperature to Celsius (°C) or vice versa.

SETTING CONTROLS

- 1) Touch and hold **CLOCK** on the hidden control panel for 5 seconds.
- 2) Touch **COOK TIME** to change to °F or °C.
- 3) Touch **ENTER**.



Control panel – single oven models



Control panel – double oven models

**OVEN RACKS AND RACK GUIDES****OVEN RACK GUIDES**

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

To remove the rack guides, pull the rack guide straight up and then out so that the mounting tabs clear the screw heads. Remove the rack guide from the oven.

IMPORTANT NOTE: Remove all oven racks and rack guides before using the **Self-Clean mode**. They will discolor if left in the oven during this feature.

OVEN RACKS

To insert a rack in the oven, place the rack anti-tip lock under the side rack guide rails. Push the rack toward the back of the oven and lift up to clear the rack stops. Continue sliding the rack until it is completely inside the oven.

To remove a rack from the oven, pull the rack forward and lift up and out, clearing the rack stops from the side rack guide rails. Refer to the illustration below.

The bottom rack of all ovens except the 18" (457) oven has a full-extension capability. With the rack in rack guide position 1, slide it into the door guides. Refer to the illustration for rack guide positions. This adds stability to the rack when using a heavy pan for large meat and poultry. With the rack fully extended, it is easier to safely reach the hot food.

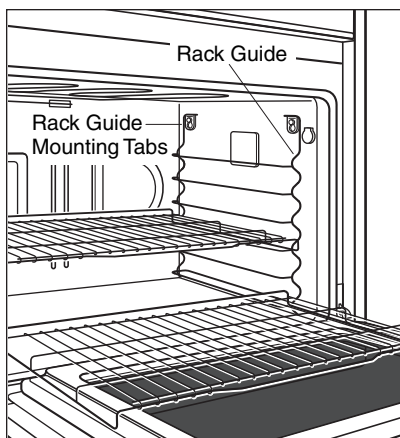
OVEN RACK ARRANGEMENT

One of the factors affecting optimum cooking results is the level of rack placement in the oven. Rack position 1 is closest to the bottom and position 6 is closest to the top. The Wolf Cooking Guide on pages 48–51 reference the rack positions for optimum results.

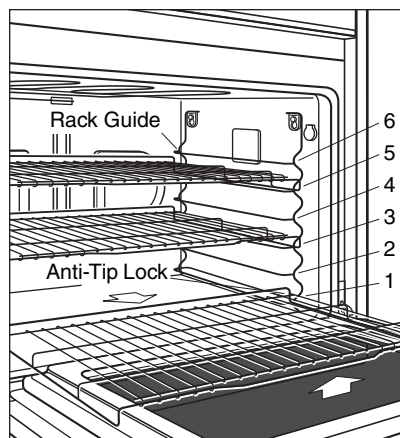
- When using only one rack, place rack in the center of the oven.
- When using only one rack for roasting meats, place rack on rack guide position 1, 2 or 3.
- When using two or three racks, place at least one rack position between them.

⚠ CAUTION

Use dry pot holders when handling oven racks. Racks become hot when the oven is on and hold heat after it is turned off.



Oven rack guide removal



Oven rack guide positions and full extension bottom rack

**BAKE MODE**

How Bake mode works: Both the hidden bake element and the broil element are used to heat the air, and they cycle on and off to maintain temperature. This mode is best for single-rack cooking, primarily baked foods. Always use **Bake mode** for your standard recipes. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Bake mode:**

- Always preheat for **Bake mode**.
- Use only one rack.
- A 14" x 16" (356 x 406) baking sheet is an optimum size for the 30" (762) and 36" (914) ovens. Optimum size for the 18" (457) oven is 9" x 13" (229 x 330). Allow at least 1" (25) between edge of pan and walls of oven.
- Size, shape and finish of cookware affects the baking time.
- Food on insulated cookware cooks more slowly.
- Food cooked in dark metal pans may cook faster than food cooked in shiny pans.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.
- Use interior oven light and display window to check browning. Limit door openings to prevent losing heat and lengthening cooking time.
- Do not cook with a pan on the oven floor or use aluminum foil to line the oven.

⚠ CAUTION

DO NOT place any cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

SETTING CONTROLS**For Bake mode:**

- 1) Turn oven selector knob bezel counterclockwise to **BAKE**. Refer to the illustration below.
 - 2) Oven temperature is preset at 350°F (175°C). Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default. Temperature can be adjusted in 1° increments.
- To change the temperature setting from 350°F (175°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature. Temperatures below 150°F (65°C) are displayed by the word "Lo."
- 3) Add food when the chime signals that the oven has reached preheat temperature.
 - 4) The temperature probe may be used in this mode, follow **Temperature Probe feature** directions on pages 37–39.
 - 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
 - 6) Remove food. Always use dry pot holders when removing hot pans from the oven.
 - 7) Turn oven selector knob to **OFF** to end this mode.

**Bake mode setting**

**BAKE STONE MODE**

How Bake Stone mode works: A specially designed rack and bake stone are used for this mode to assure the food quality expected from this specific form of cooking. To produce a hot oven environment necessary for baking on a ceramic stone, the heat from all elements creates the perfect “brick oven” effect. Both convection fans help circulate the air throughout the oven cavity, so even temperatures are achieved. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Bake Stone mode:**

- Allow approximately 35 minutes for this function to reach the set oven temperature. For best results, preheat oven for one hour before adding food.
- Use only the Wolf bake stone in the **Bake Stone mode**.
- Use only one bake stone rack per oven.
- Food is usually cooked directly on the stone. To prevent sticking, apply plenty of cornmeal or flour to the bottom of the food.
- When baking a series of breads or pizzas in a row, allow five minutes between foods for the bake stone to return to the proper temperature.
- Bake stone and rack should be removed after baking and not left in oven during any of the other cooking modes.

SETTING CONTROLS**For Bake Stone mode:**

Oven preparation: Remove all racks from the oven. Slide the bake stone rack onto rack guide position 1 and place the bake stone on the rack with the lip hanging over front edge of rack. Preheat the oven for approximately 35 minutes when using **Bake Stone mode**.

- 1) Turn oven selector knob bezel counterclockwise to **STONE**. Refer to the illustration below.

- 2) Oven temperature is preset at 400°F (205°C). Touch **ENTER** on the control panel or after two seconds the oven will turn on by default.

To change the temperature setting from 400°F (205°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature. Temperatures below 150°F (65°C) are displayed by the word “Lo”.

- 3) Add food when the chime signals that the oven has reached preheat temperature.
- 4) The temperature probe may be used in this mode, follow **Temperature Probe feature** directions on pages 37–39.
- 5) If the timer is set, the oven will chime when one minute is left on the timer, and chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 7) Turn oven selector knob bezel to **OFF** to end this mode.
- 8) When the oven and bake stone have cooled completely, remove the bake stone and special rack.

**Bake Stone mode setting**

**BAKE STONE** MODE

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

⚠ CAUTION

Avoid cooking foods with a high fat content on the bake stone. The porous ceramic material will absorb grease and discolor the stone. Flare-ups can occur.

BAKE STONE ACCESSORY

The bake stone accessory is available from your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com. Additional Use & Care Information is provided with the bake stone accessory.

- **BAKESTONE30** (807143) – 30" (762) oven
- **BAKESTONE36** (807142) – 36" (914) oven

BAKE STONE CARE

Remove excessive food using a scraper. Brush off any crumbs. Allow the stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns. Do not soak or immerse the bake stone in water and do not use soap or detergent. The ceramic stone could absorb the taste and transmit those flavors to the food.

Stubborn stains may occur on the bake stone. These will not impair the flavor of the food being baked.

Allow the bake stone to cool completely before removing from oven.

IMPORTANT NOTE: Use care in handling the bake stone. It will chip or break if dropped.

⚠ CAUTION

Allow bake stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns.

**BROIL MODE**

How Broil mode works: The top element is used to conduct an intense, radiant heat that browns one side of the food at a time.

Broiled foods usually must be turned over to brown the other side and finish cooking. The high heat cooks quickly and gives a rich, brown outer appearance. This mode is best for meats, fish and poultry pieces up to 1" (25) thick. The temperature probe cannot be used with this mode.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Broil mode:**

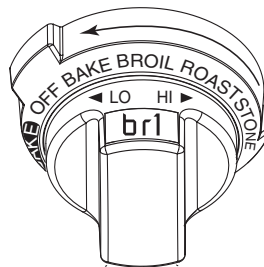
- Do not preheat for **Broil mode**.
- Broil with oven door closed.
- Preferred for meat, fish and poultry pieces equal to or less than 1" (25) thick.
- Always use the two-piece broiler pan packaged with your oven. Always use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.
- Turn food halfway through cooking time.
- Brush lean meat and fish with peanut oil before cooking to prevent sticking.
- Start cooking poultry with skin side down.
- Begin with cold food directly from the refrigerator.
- The 18" (457) oven broiler pan fits best on rack guide position 6 with short sides touching each side.

SETTING CONTROLS**For Broil mode:**

- 1) Place food in oven at the correct rack position. Close oven door.
- 2) Turn oven selector knob bezel counterclockwise to **BROIL**. Refer to the illustration below. Oven temperature is preset at "**br1**" for 550°F (290°C) – High Broil. Touch **ENTER** or after two seconds the oven will turn on by default. To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting to "**br2**" 450°F (230°C) – Medium Broil or "**br3**" 350°F (175°C) – Low Broil.
- 3) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 4) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 5) Turn oven selector knob bezel to **OFF** to end this mode.

⚠ CAUTION

When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heatproof glass (e.g. Pyrex) or pottery. They can shatter.

**Broil mode setting**

**ROAST MODE**

How Roast mode works: Both bake and broil elements are used to heat the air, and they cycle on and off to maintain temperature. This mode is designed especially for roasting less tender cuts of meat that should be covered, such as chuck roasts, lamb shanks, pot roasts and stew meat. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Roast mode:**

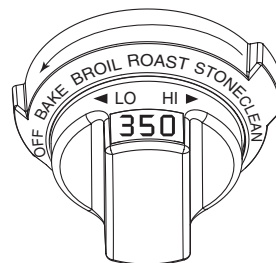
- Always preheat for **Roast mode**.
- Roasting bags may be used.
- When roasting a large item, such as a turkey, the pan should not cover the entire rack and block heat from circulating naturally.
- Cook stuffed turkeys weighing over 15 lbs (6.8 kg) in **Roast mode**. Always cook stuffing to an internal temperature of 165°F (75°C).

SETTING CONTROLS**For Roast mode:**

- 1) Turn oven selector knob bezel counterclockwise to **ROAST**.
- 2) Oven temperature is preset at 350°F (175°C). Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default.

To change the temperature setting from 350°F (175°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.

- 3) Add food when the chime signals that the oven has reached preheat temperature.
- 4) The temperature probe may be used in this mode, follow **Temperature Probe feature** directions and USDA temperature recommendations on pages 37–39.
- 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 7) Turn oven selector knob bezel to **OFF** to end this mode.

**Roast mode setting**

**CONVECTION MODE**

How Convection mode works: Dual convection fans, each with a heating element, operate from the back of the oven to move the heated air throughout the entire oven cavity. The 18" (457) oven has a single convection fan. Uniform air movement makes it possible to multi-level rack cook in this mode. The heat is cycled on and off to maintain the temperature, resulting in evenly browned food. The temperature probe may be used in this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Convection mode:**

- Always preheat for **Convection mode**.
- Use low-sided, uncovered pans to cook foods.
- A 14" x 16" (356 x 406) baking sheet is an optimum size for the 30" (762) and 36" (914) ovens. Optimum size for the 18" (457) oven is 9" x 13" (229 x 330). Allow at least 1" (25) between edge of pan and walls of oven.
- Reduce standard recipe temperatures by 25 degrees in this mode.
- Pans do not need to be staggered when cooking on more than one rack.
- Baking time may be less than expected; check doneness 5 to 10 minutes early.

SETTING CONTROLS**For Convection mode:**

- 1) Turn oven selector knob bezel clockwise to the black area on the dial marked **CONV**. Refer to the illustration below.
- 2) Oven temperature is preset at 325°F (165°C). Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default.

To change the temperature setting from 325°F (165°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.

- 3) Add food when the chime signals that the oven has reached preheat temperature.
- 4) The temperature probe may be used in this mode, follow **Temperature Probe feature** directions on pages 37–39.
- 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 7) Turn oven selector knob bezel to **OFF** to end this mode.

**Convection mode setting**

**CONVECTION BAKE MODE**

How Convection Bake mode works: This mode combines heat from two convection elements with some heat from the bake element that is located beneath the oven floor. Two convection fans circulate this heat within the oven cavity. The 18" (457) oven has a single convection element and fan. The added heat source from the bottom of the oven makes this mode ideal for pie baking. The temperature probe may be used in this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Convection Bake mode:**

- Always preheat for **Convection Bake mode**.
- Reduce standard recipe temperature by 25 degrees in this mode.
- The 30" (762) and 36" (914) ovens can bake multiple pies on the same rack, rather than on different racks.
- The 18" (457) oven can bake only one pie at a time.

SETTING CONTROLS**For Convection Bake mode:**

- 1) Turn oven selector knob bezel clockwise to the black area on the dial marked **BAKE**. Refer to the illustration below.
- 2) Oven temperature is preset at 375°F (190°C). Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default.

To change the temperature setting from 375°F (190°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.

- 3) Add food when the chime signals that the oven has reached preheat temperature.
- 4) The temperature probe may be used in this mode, follow **Temperature Probe feature** directions on pages 37–39.
- 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 7) Turn oven selector knob bezel to **OFF** to end this mode.

**Convection Bake mode setting**

**CONVECTION BROIL MODE**

How Convection Broil mode works: Intense radiant heat from the top element browns and sears the surface of the food while both convection fans circulate hot air around the food. The 18" (457) oven has a single convection fan. This mode shortens broiling times for thicker cuts of meat, fish and poultry. The heat of the broiler browns the exterior, while the convection fans keep the interior moist and juicy. The temperature probe cannot be used with this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Convection Broil mode:**

- Do not preheat for **Convection Broil mode**.
- Convection Broil with oven door closed.
- Preferred for meat, fish and poultry pieces thicker than 1" (25).
- Always use the two-piece broiler pan packaged with your oven. Always use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.
- Turn food halfway through cooking time.
- Brush lean meat and fish with peanut oil before cooking to prevent sticking.
- Start cooking poultry with skin side down.
- Begin with cold food directly from the refrigerator.
- The 18" (457) oven broiler pan fits best on rack guide position 6 with short sides touching each side.

SETTING CONTROLS**For Convection Broil mode:**

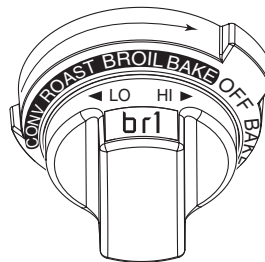
- 1) Place food in oven at the correct rack position. Close oven door.
- 2) Turn oven selector knob bezel clockwise to the black area on the dial marked **BROIL**. Refer to the illustration below.
- 3) Oven temperature is preset at "**br1**" for 550°F (290°C) – High Convection Broil. Touch ENTER on hidden control panel or after two seconds the oven will turn on by default.

To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting to "**br2**" 450°F (230°C) – Medium Convection Broil or "**br3**" 350°F (175°C) – Low Convection Broil.

- 4) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 5) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 6) Turn oven selector knob bezel to **OFF** to end this mode.

⚠ CAUTION

When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heatproof glass (e.g. Pyrex) or pottery. They can shatter.

**Convection Broil mode setting**



CONVECTION ROAST MODE

How Convection Roast mode works: Heat from both convection fans, with additional heat from the broil element, intensifies the convective and radiant heating in this mode. In the 18" (457) oven, the single convection fan works with the top heat. This combination gently browns the exterior and seals in juices, making it perfect for roasting tender cuts of beef, lamb, pork and poultry. The temperature probe may be used in this mode.

The convection area of the oven dial is shown in black on the oven selector knob bezel.

Refer to the Wolf Cooking Guide on pages 48–51. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS

For Convection Roast mode:

- Always preheat oven for **Convection Roast mode**.
- Use low-sided, uncovered pans on a roast rack to cook food.
- The lower part of the broiler pan with a meat rack makes an excellent roasting pan.
- Roasting time may be less than expected; check doneness earlier than usual.
- Select foods that are to be roasted uncovered.
- Begin with cold food directly from the refrigerator.

SETTING CONTROLS

For Convection Roast mode:

- 1) Turn oven selector knob bezel clockwise to the black area on the dial marked **ROAST**.
- 2) Oven temperature is preset at 325°F (165°C). Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default.

To change the temperature setting from 325°F (165°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The temperature display alternates between set temperature and actual oven temperature.
- 3) Add food when the chime signals that the oven has reached preheat temperature.
- 4) The temperature probe may be used in this mode, follow **Temperature Probe feature** directions on pages 37–39.
- 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 7) Turn oven selector knob bezel to **OFF** to end this mode.



Convection Roast mode setting

**PROOF** MODE AND FEATURE

There is a **Proof mode** on the oven selector knob bezel on the 18" (457) oven. Both the 30" (762) and 36" (914) ovens have a **Proof feature** that can be initiated through **Bake mode**.

How Proof mode and feature work: A combination of broil, convection and bake elements are used to heat and balance the air to maintain temperature. This feature is ideal for proofing, or rising bread dough.

WOLF TIPS FOR SUCCESS**For Proof mode and feature:**

- No need to preheat for this feature.
- Proof bread until dough has doubled in bulk.
- For best results, place a shallow pan with 1 to 3 cups (.2–.7 L) boiling hot water on rack position 1 to keep the air moist inside the oven cavity.
- The oven does not allow the temperature to be set above 110°F (45°C) in proof mode or feature. If the oven temperature is above 130°F (55°C), "**Hot**" will be displayed in the oven selector knob instead of the actual temperature. The user should open the oven door to allow the oven to cool down below 120°F (50°C) to prevent destroying the yeast.
- Allow at least 1" (25) between edge of pan and walls of oven.
- Limit frequent door openings to prevent losing heat and lengthening proofing time.

⚠ CAUTION

DO NOT place any cookware on oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain and will void your warranty.

SETTING CONTROLS**For Proof mode – 18" (457) Oven:**

- 1) Place dough in oven-safe dish in oven.
- 2) Turn oven selector knob bezel to **PROOF**. Oven temperature is preset at 85°F (30°C). Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default.

Turn the oven selector knob counterclockwise and scroll the temperature readout to "**PrF**." Turn the oven selector knob counterclockwise once and it will display 85°F (29°C). To change the temperature setting from 85°F (30°C), immediately turn the oven selector knob to the right to increase the oven temperature. The temperature display alternates between set oven temperature and "**PrF**."

- 3) Remove food when proofing is complete.
- 4) Turn oven selector knob bezel to **OFF** to end this mode.

For Proof feature – 30" (762) and 36" (914) Ovens:

- 1) Place dough in oven-safe dish in oven.
- 2) Turn oven selector knob bezel counterclockwise to **BAKE**.
- 3) Hold oven selector knob to the left until "**PrF**" is displayed in the knob. This is past 170°F (75°C).
- 4) Release the knob.
- 5) Quickly turn knob to the left. Oven temperature is preset at 85°F (30°C). To change the temperature setting from 85°F (30°C), immediately turn the oven selector knob to the right to increase the oven temperature.
- 6) Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default. The temperature display alternates between set oven temperature and "**PrF**."
- 7) Remove food when proofing is complete.
- 8) Turn oven selector knob bezel to **OFF** to end this feature.



ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

DEHYDRATION FEATURE

How Dehydration feature works: This feature allows for slowly drying out food for preservation and other cooking uses.

Use the **Convection mode** for this feature. The Wolf accessory dehydration racks (not included with the range) are required for this feature. This feature is suitable for drying a variety of fruits, vegetables, herbs and meat strips.

Refer to the Dehydration Guide on page 35. Use cooking times as a guide for other similar foods.

WOLF TIPS FOR SUCCESS**For Dehydration feature:**

- Do not preheat when using **Dehydration feature**.
- Multiple racks can be used simultaneously.
- Some foods require as many as 14 to 15 hours to fully dehydrate.
- Consult a food preservation book for specific times and handling of various foods.

⚠ CAUTION

Foods must be dried to below .60 water activity or dry to the touch to be safely stored with no danger of mold, yeasts or bacteria growing. When in doubt, dehydrate for the maximum time specified.

SETTING CONTROLS**For Dehydration feature:**

- 1) Place food in oven on dehydration racks.
- 2) Place block supplied with accessory package in proper position to keep oven door open. Refer to instructions provided with the accessory kit.
- 3) Turn oven selector knob bezel clockwise to the black area on the dial marked **CONV**.
- 4) Hold the oven selector knob to the left until "dEH" is displayed in the knob. This is at 170°F (75°C).
- 5) Release the knob.
- 6) Quickly turn the oven selector knob to the left and release. Oven temperature is preset to 135°F (60°C).

To change the setting, immediately turn the oven selector knob to the right to increase the oven temperature and to the left to decrease the oven temperature. The temperature display alternates between set oven temperature and "dEH." Dehydration temperature is usually 110°F–160°F (45°C–70°C).
- 7) Leave food in the oven until completely dry to the touch.
- 8) Remove food from racks before completely cool for easy removal. If excessive sticking occurs, place dehydration trays back in the oven to warm slightly for easier removal.
- 9) Turn oven selector knob bezel to **OFF** to end this feature.

**DEHYDRATION GUIDE****DEHYDRATION RACK ACCESSORY**

Dehydration racks are available from your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com. Additional instructions are provided with the dehydration rack accessory.

- **DEHY/DF-18** (804893) – 18" (457) oven
- **DEHY/DF-30** (804683) – 30" (762) oven
- **DEHY/DF-36** (804894) – 36" (914) oven

FOOD / PREPARATION	TIME / TEMP
Apples Slice 1/4" (6) thick. Remove seeds and stems. Place on dehydration racks with no overlapping.	6–7 hours at 135°F (60°C)
Bananas Slice 1/4" (6) thick. Place on dehydration racks with no overlapping.	12–13 hours at 135°F (60°C)
Green Bell Peppers Wash, seed and stem peppers. Slice 1/4" (6) thick or into 1" x 2" (25 x 51) chunks. Place on dehydration racks with no overlapping.	14–16 hours at 135°F (60°C)
Tomato Slices Wash, seed and stem tomatoes. Slice 1/4" (6) thick. Place on dehydration racks with no overlapping.	6–7 hours at 135°F (60°C)
Tomato Chunks Wash, seed and stem tomatoes. Cut each tomato into 16 equal pieces. Place on dehydration racks with no overlapping.	12–13 hours at 135°F (60°C)

**DELAYED START** FEATURE

How Delayed Start feature works: This feature controls the automatic timing of the oven's **ON** and **OFF** function. Set a mode to start later in the day and turn off when the cooking is complete or set it to turn off at a preset time. Use in combination with any cooking mode except **Broil**, **Convection Broil** and **Bake Stone**.

WOLF TIPS FOR SUCCESS**For Delayed Start feature:**

- Do not delay the start when preheating is critical to the cooking results.
- When using the **Delayed Start feature**, place food directly from the refrigerator into the oven.
- The time-of-day clock must display the correct time prior to programming a timed activity.

FOOD SAFETY GUIDELINES**⚠ WARNING**

Food safety is important. Adhere to the following guidelines to avoid potential illness or spoilage of food:

- Perishable food should not be left out more than 2 hours at room temperature; 1 hour when the temperature is above 90°F (30°C). For more information, see www.usda.com.
- Avoid using foods that will spoil before the cooking cycle begins. These include eggs, dairy products, cream soups, cooked and uncooked meats, poultry and fish.
- If cooking will not begin immediately, place only very cold or frozen food into the oven.

SETTING CONTROLS

For Delayed Start feature – to start cooking later and automatically turn off heat when finished:

- 1) Add food to the oven directly from the refrigerator.
- 2) Turn oven selector knob bezel to the desired mode on the bezel. Change preset temperature if needed.
- 3) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
- 4) Touch **STOP TIME**. Use the up or down arrows on the hidden control panel to indicate the desired end time. **COOK TIME** will automatically be filled in.
- 5) Touch **COOK TIME**. If **COOK TIME** is not correct, use the up or down arrows on the hidden control panel to indicate the desired amount of cooking time.
- 6) Touch **ENTER**. The display appears as if the oven is on. One chime will ring before the last minute of cooking time. Three chimes that repeat every 30 seconds signal the end of cooking time.
- 7) The oven will turn itself off.
- 8) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 9) Turn oven selector knob bezel to **OFF** to end this feature.

**TIME COOK** FEATURE**SETTING CONTROLS**

For Time Cook feature – to start cooking now, then automatically turn off heat when finished:

- 1) Turn oven selector knob bezel to the desired mode on the bezel. Change preset temperature if needed.
- 2) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
- 3) Touch **STOP TIME**. Use the up or down arrows on the hidden control panel to increase or decrease the desired end time. **COOK TIME** will automatically be filled in.
- 4) Touch **ENTER**. One chime will ring before the last minute of cooking time. Three chimes that repeat every 30 seconds signal the end of cooking time.
- 5) The oven will turn itself off.
- 6) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 7) Turn oven selector knob bezel to **OFF** to end this feature.

TEMPERATURE PROBE FEATURE

How Temperature Probe feature works: The probe measures doneness by measuring the internal temperature of food without opening the oven door. It is a convenient and accurate way to achieve the perfect doneness regardless of the type, cut or weight of the food. Calculating a total cooking time by weight is no longer necessary using this feature. Use with all modes except **Broil** and **Convection Broil** modes.

WOLF TIPS FOR SUCCESS**For Temperature Probe feature**

- Insert sensor into the thickest part of meat before placing in oven.
- To determine the center, hold sensor outside of the meat with point at center of cut. Mark length of insertion by placing your fingers on sensor at top of meat. Move sensor to thickest part of meat and insert up to your fingers.
- Standing time refers to the 10- to 15-minute time period the meat rests before being carved. This helps more juices to be retained in the meat.
- For poultry, insert probe into the thickest part of the thigh.
- Use aluminum foil to cover meat during the standing time to help keep it hot before carving.
- Wash probe by hand; do not soak or clean in the dishwasher.

⚠ CAUTION

Probe becomes very hot while in the oven. Handle with an pot holder.



TEMPERATURE PROBE FEATURE

USDA RECOMMENDATIONS

The internal temperatures listed in the following chart are recommended carving temperatures.

Use the **Temperature Probe feature** to measure internal temperatures. Refer to page 39 for setting this mode in combination with **Convection Roast** and **Roast modes**.

IMPORTANT NOTE: The accuracy of the probe is decreased for all temperatures below 100°F (40°C). Food taken directly from the refrigerator could display the incorrect temperature until it has reached 100°F (40°C).

USDA RECOMMENDATIONS

DONENESS	INTERNAL TEMP
Beef, Lamb and Veal	
Rare	140°F (60°C)
Medium Rare	145°F (65°C)
Medium	160°F (70°C)
Well Done	170°F (75°C)
Pork	
Well Done	170°F (75°C)
Poultry	
Breast, Well Done	170°F (75°C)
Thigh, Well Done	180°F (80°C)
Stuffing, Well Done	165°F (75°C)

**TEMPERATURE PROBE** FEATURE

SETTING CONTROLS

For Temperature Probe feature with meats:

- 1) Preheat oven to desired oven temperature in desired mode.
- 2) Place meat on a rack in the roasting pan. Insert the probe sensor into the thickest part of the meat as described in Tips For Success on page 37.
- 3) When the oven signals that preheat is completed, use a dry pot holder to lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.

- 4) **PROBE** will be illuminated on the hidden control panel. The probe temperature is preset at 160°F (70°C).

To change the desired final probe temperature setting from 160°F (70°C), immediately hold the oven selector knob to the right to increase the probe temperature or to the left to decrease the probe temperature.

- 5) Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default.

Once the probe set point has been programmed, the oven knob display will alternate between the probe set point and the word "**Lo**" until the internal temperature reaches 70°F (20°C). Then the display alternates between the probe set point and the actual probe temperature.

- 6) When the desired internal temperature has been reached, the oven will chime. Recheck the internal temperature by removing and then reinserting the probe into the meat.
- 7) Remove probe and food.
- 8) Turn oven selector knob bezel to **OFF** to end this feature.

IMPORTANT NOTE: If the probe connector is not fully seated into the probe receptacle, **PROBE** will flash in the display. Refer to the Troubleshooting Guide on page 53.

SETTING CONTROLS

For Temperature Probe feature with breads:

- 1) Preheat oven to desired oven temperature in **Bake** or **Bake Stone** modes.
- 2) Place bread on bake stone or in oven in bread pans.
- 3) Bake 10 minutes at desired oven temperature.
- 4) Insert probe sensor into the thickest part of the bread.
- 5) Using a dry pot holder, lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.
- 6) **PROBE** will be illuminated on the hidden control panel. The probe temperature is preset at 160°F (70°C).

To change the desired final probe temperature setting from 160°F (70°C), immediately turn the oven selector knob to the right to increase the probe temperature or to the left to decrease the probe temperature. Breads are baked to an internal temperature of 195°F (90°C) to 210°F (100°C).

- 7) Touch **ENTER** on the hidden control panel or after two seconds the oven will turn on by default.

Once the probe set point has been programmed, the oven knob display will alternate between the probe set point and the word "**Lo**" until the internal temperature reaches 70°F (20°C). Then the display alternates between the probe set point and the actual probe temperature.

- 8) When the desired internal temperature has been reached, the oven will chime. Remove probe and food.
- 9) Turn oven selector knob bezel to **OFF** to end this feature.

⚠ CAUTION

Probe and probe sensor cover become very hot. Handle with a dry pot holder.

**SABBATH** FEATURE**Star-K Certified**

How the Sabbath feature works: This mode allows for baking or keeping food warm while still adhering to the “no work” requirements on religious Sabbath days.

How Time Bake in Sabbath feature works: This feature allows for baking food in the oven on the Sabbath and then the oven automatically turns itself off when finished. No sound will be heard when finished; only the electronic control panel display will flash. Use this feature only in the **Bake** and **Roast modes**.

On holidays, temperatures may be adjusted but the display will remain unchanged.

SETTING CONTROLS

For Sabbath feature:

- 1) Turn oven selector knob bezel to either **BAKE** or **ROAST**. Change the preset temperature if needed.
- 2) Touch **OVEN LIGHT** to turn oven lights on or off.
- 3) Touch and hold **ENTER** on hidden control panel for 5 seconds.
- 4) Turn oven selector knob to **OFF** to end this feature. Oven remains on until this mode is cancelled.

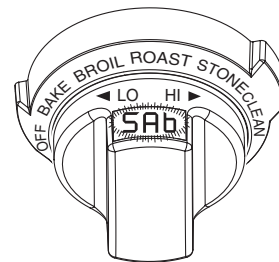
SETTING CONTROLS

For Time Bake in Sabbath feature:

- 1) Add food to the oven.
- 2) Turn oven selector knob bezel to either **BAKE** or **ROAST**. Change the preset temperature if needed.
- 3) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
- 4) Touch **STOP TIME**. Use the up or down arrows on the hidden control panel to increase the desired end time.
- 5) Touch **COOK TIME**. Use the up or down arrows on the hidden control panel to increase or decrease the desired amount of cooking time.
- 6) Touch and hold **ENTER** on hidden control panel for 5 seconds. “**SAb**” will be displayed in the oven selector knob. No sound will be heard; only the display will flash.
- 7) The oven will turn itself off.
- 8) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 9) Turn oven selector knob bezel to **OFF** to end this feature.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

**Sabbath feature setting**

**SABBATH** FEATURE**CHANGING OVEN TEMPERATURE**

To raise oven temperature during Sabbath feature: Turn oven selector knob bezel to the right and release; each twist raises the temperature 5 degrees. The oven temperature will rise randomly after user is finished setting the new temperature. There will be no clicking, lights or signs of the oven change.

To lower oven temperature during Sabbath feature: Turn oven selector knob bezel to the left and release; each twist lowers the temperature 5 degrees. The oven temperature will rise randomly after user is finished setting the new temperature. There will be no clicking, lights or other signs of the oven change.

Turn the oven selector knob to **OFF** to end this feature. The oven remains on until this mode is cancelled.

SELF-CLEAN MODE

How Self-Clean mode works: The oven is heated in graduated steps to a preset high temperature. During this process, food soil is burned off, leaving some white ash residue. Set in combination with **Delayed Start feature**, cleaning the oven can be programmed to start and stop while you sleep. Refer to **Delayed Start feature** on page 36.

For safety purposes, the door automatically locks during cleaning and unlocks when the cavity has cooled completely. Should you change your mind and stop the mode after beginning **Self-Clean mode**, the door will still remain locked until the temperature inside has cooled to below 300°F (150°C).

IMPORTANT NOTE: Remove all oven racks and rack guides before using the **Self-Clean mode**. They will discolor if left in the oven during this feature. Refer to Oven Racks and Rack Guides on page 23.

When hand cleaning a spot, use only mild abrasive cleaners or plastic scrubbers.

IMPORTANT NOTE: Do not allow food with high sugar or acid content, such as fruit juice, milk and tomatoes, to remain on the porcelain enamel surface. Wipe up immediately with a dry towel. Failure to do so may cause a permanent dull spot.

IMPORTANT NOTE: Never use oven cleaners. They are not necessary with **Self-Clean mode**.

IMPORTANT NOTE: For ranges with two ovens, only one oven may be in **Self-Clean mode** at a time and the other oven cannot be used for cooking. If the user tries to use the opposite oven while an oven is in **Self-Clean mode**, the word "OPP" will be displayed in the oven selector knob.

⚠ WARNING

During Self-Clean mode, exterior surfaces may get hotter than usual, therefore, children should be kept away.

**SELF-CLEAN MODE****WOLF TIPS FOR SUCCESS****For Self-Clean mode:**

- Before using **Self-Clean mode**, remove the oven racks and oven rack guides. They will discolor if left in the oven during this mode.
- Remove broiler pan and any other utensil stored inside the oven.
- Remove any moist food or grease from spillovers before starting this mode.
- It is normal to see a brief flame-up, depending on the amount and content of the soil.
- Use this mode as often as necessary. Do not wait until heavy soil accumulates.
- After the mode is finished and the oven cavity cools, use a damp sponge or paper towel to wipe up any ash.
- You may hear a popping or "oil canning" sound during the operation of the oven. These sounds are normal and are caused by the expansion and contraction of the metal surfaces as they heat up and cool down.

⚠ CAUTION

Do not use any commercial oven cleaners or oven liner protective coatings on or around any part of the oven.

⚠ CAUTION

The oven gasket is important for a good seal. Do not hand clean, rub, puncture or remove.

⚠ CAUTION

Never wipe a warm or hot porcelain surface with a damp sponge. It may cause chipping or crazing (tiny hairlike lines).

SETTING CONTROLS**For Self-Clean mode:**

- 1) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
- 2) Remove all oven racks and rack guides before using **Self-Clean mode**.
- 3) Turn oven selector knob bezel to **CLEAN**. The oven will automatically be set to self-clean for 4 hours. The oven will self-clean for 3 hours and cool down for 1 hour.
- 4) Touch **ENTER** on the hidden control panel or turn the oven selector knob bezel in either direction until "**cln**" is displayed in the knob to start **Self-Clean mode**. The oven door will lock and remain locked until the end of the mode or until the temperature has cooled to 300°F (150°C).
- 5) Turn oven selector knob bezel to **OFF** to end this mode.

Self-Clean mode for light cleaning:

For light cleaning, **Self-Clean mode** can be set for 3 hours. To lower self-cleaning time:

- 1) Turn oven selector knob bezel to **CLEAN**.
- 2) Touch **STOP TIME** and hold the **down** arrow until 3:00 is displayed.
- 3) Touch **ENTER** to set the time.
- 4) Turn the oven selector knob bezel to the right to start **Self-Clean mode**.

**COOKWARE** SELECTION

For best results, we recommend medium- to heavy-weight pans that have a flat base, metal handle and a good-fitting cover.

Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. These metals are sometimes found "sandwiched" between the inner and outer layers of the pan. If present, whether visible from the outside or not, they aid in evenly conducting heat.

Use the following guidelines when selecting cookware for the range surface:

- Griddles or open roasters that span two burners are suitable, providing they are not warped.
- When a large pan is centered over a burner, the diameter should not exceed 10" (254).
- When using pans made of cast iron, enameled steel or glass ceramic, or coated with a nonstick finish, select lower flame settings. High heat applied to such materials will cause "hot spots," scorching and burning.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select high-sided (deep) pans rather than ones with very wide bases and low sides. High sides will minimize liquids boiling over the pan.
- Pans with oversize bases that extend beyond the range frame **should not** be used. On HIGH settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- Use the front burners for larger pans. The pans are easier to handle, especially when hot.
- Use a wok with a flat bottom.

BAKEWARE SELECTION

Use the following guidelines when selecting bakeware for the oven(s):

- A 14" x 16" (356 x 406) baking sheet is an optimum size for the 30" (762) and 36" (914) ovens. Optimum size for the 18" (457) oven is 9" x 13" (229 x 330). Allow at least 1" (25) between edge of pan and walls of oven.
- Size, shape and finish of bakeware affects the baking time. Food on insulated bakeware cooks more slowly. Food cooked in dark metal pans may cook faster than food cooked in shiny pans.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.



OVEN LIGHT BULB REPLACEMENT

⚠ WARNING

Turn off electrical power to the oven before replacing light bulb.

SIGNATURE
POLISH

Signature Polish is available from Signature Limited Laboratory, P.O. Box 13436, Dayton, Ohio 45413-0436, or call 877-376-5474 (toll free).

IMPORTANT NOTE: Allow the oven to cool sufficiently before replacing the light bulb.

The oven uses a 20-watt halogen light bulb; replacement part #803816.

To remove the oven light bulb, remove the oven rack guides as described on page 23. Place a hot pad against the oven wall. Using a flat-head screwdriver, press the screwdriver against the hot pad and under the edge of the light cover. Be careful not to scratch the porcelain oven interior. Twisting the screwdriver, gently pry the edge of the light cover up away from the wall and remove. Use a paper towel to handle the light bulb and remove it from the socket.

To replace the oven light bulb, avoid direct contact with the replacement bulb. Use a paper towel to handle the new light bulb to keep oil on fingers from touching the bulb. Failure to do this will cause the bulb to burn out at first use. Insert the light bulb prongs into the socket until it snaps into place. Replace the light cover and oven rack guides. Turn on electrical power and reset the time-of-day clock.

CLEANING THE RANGE

EXTERIOR CLEANING

Cleaning the classic stainless steel exterior finish: Use a soft, nonabrasive stainless steel cleaner like Signature Polish (see side note) 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 with a dry microfiber cloth. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the metal.

Refer to Care Recommendations on the following pages for cleaning specific components of the dual fuel range.

RANGE CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and splatters as they occur and immediately after the range has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your range, try a small amount on an inconspicuous area using very light pressure.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off so that the overspray is contained to the finish being cleaned.
- Do not spray cleaners on electrical controls, igniters, wires or knob valve stems.

**CARE** RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
Burner Pan Porcelain enamel	<p>Caution! Do not use abrasive cleaners (e.g. Comet); they will permanently scratch the surface.</p> <p>Resistant to most stains, but not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>General care: Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p>Spray degreasers: Spray on a cloth and wipe surface to remove fingerprints and greasy spatters. Buff dry immediately to avoid streaking.</p> <p>Protective polish: Apply to surface to maintain luster and protect from food stains.</p> <p>Hard water stains: Use white vinegar and water.</p>
Burner Cap Matte-finish porcelain enamel	<p>General care: Cool first. Remove grate. Wash caps in warm water and liquid detergent or mild abrasive cleaners. Foods high in acid or sugar content, such as milk, tomatoes, sauerkraut, fruit juices or pie filling, may pit or craze the surface. Remove as soon as possible before heating again.</p>
Burner Grates Porcelain-coated cast iron	<p>Remove from the range and place on a flat surface near the sink to clean.</p> <p>Nonabrasive cleaners: Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge.</p> <p>Mild abrasive and abrasive cleaners: Use sparingly.</p>
Control Knobs Oven Selector Knob Bezels Powder-coated die cast zinc	<p>To remove the knobs, pull the knobs forward off the valve stem (see page 11 on nylon bearing).</p> <p>General care: Wipe each knob with damp cloth and mild soap and water; rinse and dry. Never soak in water or use abrasive cleaners; they will scratch the finish and may remove the markings. Do not place in dishwasher.</p> <p>Hand wash all decorative components of your range. This includes the knobs, bezels, grates and burner caps. A dishwasher should not be used to clean any of these components.</p>
Spark Igniters Ceramic	<p>Keep dry; never spray water or cleaner directly on the igniter. When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage it.</p>

**CARE** RECOMMENDATIONSSIGNATURE
POLISH

Signature Polish
is available from
Signature Limited
Laboratory,
P.O. Box 13436,
Dayton, Ohio
45413-0436, or
call 877-376-5474
(toll free).

COMPONENT	CARE RECOMMENDATION
Range Exterior and Riser Classic stainless steel	<p>Do not use abrasive cleaners; they will permanently scratch the surface.</p> <p>Resistant to most stains, but not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>General care: Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p>Exterior cleaning: Use a soft, nonabrasive stainless steel cleaner like Signature Polish (see side note) 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 with a dry microfiber cloth. All work should follow the grain direction of the finish. Best results are obtained by keeping the cloth in continuous contact with the metal.</p> <p>Hard water stains: Use white vinegar and water.</p>
Control Panel Stainless steel	<p>Use spray cleaners to remove fingerprints and food soils. Spray first on a cloth before wiping panel.</p> <p>Do not spray directly on panel or around valve stems or knobs.</p>
Oven Gasket Fiberglass netting / stainless steel wire	<p>Do not hand clean, rub, puncture or remove the oven gasket; this may compromise the tight door seal.</p>
Broiler Pan Glossy-finish porcelain enamel	<p>Top: While slightly warm, place in sink. Lay dish towels on top; pour very hot water on towels; allow steam to soften cooked-on residue. Clean with hot water and a mild detergent. Rinse and dry.</p> <p>Bottom: Pour grease into disposable can. When cool, wash in hot water and a mild detergent. Rinse and dry.</p>



CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
Oven Cavity and Interior Door Porcelain enamel	<p>Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).</p> <p>Resistant to most stains, but not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>General care: When cool, clean splatters and spills immediately. Do not allow food with a high sugar or acid content, such as milk, tomatoes, sauerkraut, fruit juices or pie filling, to remain on any porcelain enamel surface. Failure to remove these foods may cause a permanent dull spot.</p> <p>Mild abrasive and abrasive cleaners: Use sparingly.</p> <p>Self-Clean mode can be used.</p>
Oven Door Window Heat-tempered glass	<p>When window is cool, spray glass cleaner on cloth to clean window.</p>
Oven Light Cover Heat-tempered glass	<p>When oven is cool, turn light cover counterclockwise and remove. Wash with mild abrasive cleaner. Rinse and dry thoroughly. Replace cover over bulb and turn clockwise to fasten.</p> <p>A 20-watt halogen oven light bulb replaces the existing bulb (part #803816).</p>
Rack and Rack Guides Nickel-plated steel	<p>Before using the Self-Clean mode, remove oven racks and rack guides. They will discolor if left in the oven during this feature. Clean with a mild abrasive cleaner.</p>



Food	Cooking Mode	Cooking Temperature	Rack Position(s)	Total Time 30" / 36" Oven	Comments / Time 18" Oven*
BAKED GOODS					
Bread					
Biscuits**	Bake	450°F (230°C)	4	8–10 min	6–8 min
	Convection	425°F (220°C)	4	8–10 min	6–8 min
	Convection	425°F (220°C)	2 and 4	8–10 min	8–10 min
Cinnamon Rolls	Bake	350°F (175°C)	4	20–25 min	20–25 min
	Convection	325°F (165°C)	2 and 4	20–25 min	20–25 min
Rolls	Bake	350°F (175°C)	4	20–25 min	20–25 min
	Convection	325°F (165°C)	2 and 5	15–20 min	15–20 min
Yeast Bread***	Convection	325°F (165°C)	4	25–30 min	25–30 min
Yeast Loaf***	Bake Stone	400°F (205°C)	1	10–15 min	Not available
Cakes					
Angel Food	Bake	350°F (175°C)	2	37–45 min	37–45 min
	multiple (36" oven only)	Bake	350°F (175°C)	2	37–45 min
Bundt	Convection	325°F (165°C)	4	40–45 min	40–45 min
Mixes	Bake	350°F (175°C)	4	30–40 min	30–40 min
	Convection	325°F (165°C)	2 and 5	25–30 min	8"–9" (203–229) round pan
Cupcakes	Bake	350°F (175°C)	4	20–25 min	6-cup muffin pan
	Convection	325°F (165°C)	2 and 5	18–23 min	6-cup muffin pan
Cookies					
Brownies	Bake	350°F (175°C)	4	20–25 min	Use square pan
	Convection	325°F (165°C)	2 and 4	15–20 min	Use square pan
Sugar	Bake	350°F (175°C)	4	8–12 min	9" x 13" (229 x 330) sheet
	Convection	325°F (165°C)	2 and 5	8–12 min	9" x 13" (229 x 330) sheet
	Convection	325°F (165°C)	2, 4 and 6	8–12 min	9" x 13" (229 x 330) sheet
Chocolate Chip	Bake	375°F (190°C)	4	8–12 min	9" x 13" (229 x 330) sheet
	Convection	350°F (175°C)	2 and 5	8–9 min	9" x 13" (229 x 330) sheet
	Convection	350°F (175°C)	2, 4 and 6	8–9 min	9" x 13" (229 x 330) sheet
Cornbread	Convection	375°F (190°C)	4	20–25 min	Use square pan
Cream Puffs	Convection	400°F (205°C)	4	30–35 min	9" x 13" (229 x 330) pan
	Convection	400°F (205°C)	2 and 4	30–35 min	9" x 13" (229 x 330) pan
Custards / Puddings	Bake	350°F (175°C)	4	35–40 min	Use square pan

*If baking time is not listed, use same time as listed for 30" / 36" ovens. **For refrigerated biscuits, follow package directions.

***Internal temperature of 195–200°F (90–95°C). This chart is a guide; recipe or package directions should take precedence.

NOTE: Oven rack positions listed are for 30" ovens; rack positions will vary for 18" and 36" ovens.



WOLF COOKING GUIDE

Food	Cooking Mode	Cooking Temperature	Rack Position(s)	Total Time 30" / 36" Oven	Comments / Time 18" Oven
BAKED GOODS					
Muffins	Bake	425°F (220°C)	4	15–20 min	10–15 min (6-cup muffin pan)
	Convection	400°F (205°C)	4	15–20 min	10–15 min (6-cup muffin pan)
	Convection	400°F (205°C)	2 and 5	10–15 min	10–15 min (6-cup muffin pan)
Pastry Crust	Conv Bake	425°F (220°C)	4	10–12 min	10–12 min
Pies					
Filled	Conv Bake	375°F (190°C)	4	40–45 min	40–45 min
Frozen	Conv Bake	375°F (190°C)	4	50–55 min	50–55 min
Lemon Meringue	Broil	Low (3)	4	2½ min	2½ min
Pumpkin	Conv Bake	425°F (220°C) / 325°F (165°C)	4	15 min / 1 hr	15 min / 1 hr
Popovers (single) (multiple)	Bake	450°F (230°C) / 350°F (175°C)	4	15 min / 20 min	Not advised
	Convection	450°F (230°C) / 350°F (175°C)	2 and 5	15 min / 20 min	Not advised
Puff Pastry (single) (multiple)	Bake	400°F (205°C)	4	10–12 min	8–10 min
	Convection	375°F (190°C)	4	10–12 min	8–10 min
	Convection	375°F (190°C)	2, 4 and 6	10–12 min	8–10 min
Quick Breads (single) (multiple)	Convection	325°F (165°C)	3	40–45 min	40–45 min
	Convection	325°F (165°C)	1 and 4	40–45 min	40–45 min
ENTREES					
Calzone	Bake Stone	400°F (205°C)	1	9–10 min	Not available
Pizza					
Frozen	Bake Stone	400°F (205°C)	1	8–14 min	Not available
Homemade	Bake Stone	400°F (205°C)	1	6–9 min	Not available
Quiche	Bake (Convection not advised)	375°F (190°C)	4	40–50 min	40–50 min
Soufflé	Bake	375°F (190°C)	4	35–40 min	35–40 min

This chart is a guide; recipe or package directions should take precedence. NOTE: Oven rack positions listed are for 30" ovens; rack positions will vary for 18" and 36" ovens.



Food	Cooking Mode	Cooking Temperature	Rack Position	Total Time* 30" / 36" Oven	Total Time* 18" Oven	Internal Temperature
MEATS						
Beef						
Chuck Roast, 2–4 lbs (.9–1.8 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	20–25 min/lb	Med, 160°F (70°C)
Ground, Patties	Broil**	High (1)	6	10–12 min	10–12 min	Med, 150°F (65°C)
Rib Roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	25–30 min/lb	25–30 min/lb	Rare, 140°F (60°C)
Sirloin Rump Roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	30–35 min/lb	30–35 min/lb	Rare, 140°F (60°C)
Sirloin Tip Roast, 3–5 lbs (1.3–2.3 kg)	Conv Roast	325°F (165°C)	3	30–35 min/lb	30–35 min/lb	Rare, 140°F (60°C)
Steaks, 1½" (38) thick	Conv Broil**	High (1)	5	20–25 min	20–25 min	Rare, 140°F (60°C)
Steaks, 1" (25) thick	Broil**	High (1)	5	12–15 min	12–15 min	Rare, 140°F (60°C)
Tenderloin, 2–3 lbs (.9–1.3 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	20–25 min/lb	Rare, 140°F (60°C)
Chicken						
Bone-in Breasts	Conv Broil**	Med (2)	5	20–25 min	20–25 min	Well, 170°F (75°C)
Boneless Breasts	Broil**	Med (2)	6	10–15 min	10–15 min	Well, 170°F (75°C)
Quarters	Conv Broil**	Med (2)	5	30–35 min	30–35 min	180°F (80°C) in thigh
Thighs	Conv Broil**	Med (2)	5	20–25 min	20–25 min	Well, 180°F (80°C)
Whole	Conv Roast	325°F (165°C)	3	18–20 min/lb	18–20 min/lb	180°F (80°C) in thigh
Cornish Game Hens						
	Conv Roast	325°F (165°C)	3	28–33 min/lb	28–33 min/lb	180°F (80°C) in thigh
	Roast	350°F (175°C)	3	28–33 min/lb	28–33 min/lb	180°F (80°C) in thigh
Duck , 5–7 lbs (2.3–3.2 kg)	Conv Roast	325°F (165°C)	3	18–20 min/lb	Not advised	180°F (80°C) in thigh
Goose , 8–10 lbs (3.6–4.5 kg)	Conv Roast	325°F (165°C)	2	18–20 min/lb	Not advised	180°F (80°C) in thigh
Ham						
½" (13) thick	Broil**	High (1)	6	6–8 min	6–8 min	140°F (60°C)
1" (25) thick	Broil**	High (1)	6	10–12 min	10–12 min	140°F (60°C)
Lamb						
Chops, ¾" (19) thick	Broil**	High (1)	5	8–10 min	8–10 min	Med Rare, 145°F (65°C)
	Broil**	High (1)	5	11–12 min	11–12 min	Med, 160°F (70°C)
Leg, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	20–25 min/lb	Med Rare, 145°F (65°C)
Crown Rack	Conv Roast	325°F (165°C)	1	15–18 min/lb	Not advised	Med Rare, 145°F (65°C)

*Min/lb indicates specified cook time per pound or .45 kg. **Probe cannot be used in this cooking mode; use a meat thermometer to check internal temperature. This chart is a guide; recipe or package directions should take precedence. NOTE: Oven rack positions listed are for 30" ovens; rack positions will vary for 18" and 36" ovens.



Food	Cooking Mode	Cooking Temperature	Rack Position	Total Time* 30" / 36" Oven	Total Time* 18" Oven	Internal Temperature
MEATS						
Meat Loaf	Conv Roast	325°F (165°C)	3	50–60 min	50–60 min	160°F (70°C)
Pork						
Chops, 1" (25) thick	Broil**	Med (2)	6	10–15 min	Not advised	Med, 160°F (70°C)
Loin, 3–4 lbs (1.3–1.8 kg)	Conv Roast	325°F (165°C)	3	18–22 min/lb	Not advised	Med, 160°F (70°C)
Steak, 1" (25) thick	Broil**	Med (2)	5	25–30 min	Not advised	Med, 160°F (70°C)
Sausage	Broil**	Med (2)	5	8–10 min	Not advised	Med, 160°F (70°C)
Turkey						
Breast, whole	Conv Roast	300°F (150°C)	2	12–15 min/lb	Not advised	170°F (75°C) in breast
Pieces	Conv Broil**	Med (2)	4	40–45 min	Not advised	180°F (80°C) in thigh
Whole	Conv Roast	325°F (165°C)	1	11–14 min/lb	Not advised	180°F (80°C) in thigh
Veal Roast, 2–3 lbs (.9–1.4 kg)	Conv Roast	300°F (150°C)	3	30–35 min/lb	Not advised	Med Rare, 140°F (60°C)
SEAFOOD						
1/2" (13) thick	Broil**	Med (2)	6	5–7 min	5–7 min	
1" (25) thick	Conv Broil**	Med (2)	6	12–17 min	12–17 min	
Red Snapper	Broil**	Med (2)	6	5–7 min	5–7 min	
Salmon, 1/2" (13) thick	Broil**	Med (2)	6	12–15 min	12–15 min	
Swordfish, 1 1/2" (38) thick	Broil**	Med (2)	6	10–12 min	10–12 min	
VEGETABLES						
Potatoes	Bake	400°F (205°C)	3	45–60 min	45–60 min	
Sweet Potatoes	Bake	400°F (205°C)	3	40–50 min	40–50 min	
Winter Squash	Convection	350°F (175°C)	3	40–45 min	40–45 min	
	Bake	375°F (190°C)	3	50–55 min	50–55 min	
OTHER						
French Bread Pizza	Broil**	Med (2)	5	2–3 min	2–3 min	
Garlic Bread, 1" (25) thick	Broil**	Med (2)	5	3–3 1/2 min	3–3 1/2 min	
	Conv Broil**	Med (2)	5	3–3 1/2 min	3–3 1/2 min	
Toast, 1/2" (13) thick	Broil**	Med (2)	6	2 min	2 min	

*Min/lb indicates specified cook time per pound or .45 kg. **Probe cannot be used in this cooking mode; use a meat thermometer to check internal temperature. This chart is a guide; recipe or package directions should take precedence. NOTE: Oven rack positions listed are for 30" ovens; rack positions will vary for 18" and 36" ovens.

**TROUBLESHOOTING** GUIDE

PROBLEM	POSSIBLE SOLUTION
Burner flame does not burn evenly	Align the burner cap of the stacked, sealed burner assembly as described on page 10.
Food boils or burns in one area of the pan more than other areas	<p>Pan is not centered above the burner.</p> <p>Pan material does not conduct heat evenly.</p> <p>Base of pan is warped and does not rest flat on the grate, or handle of pan is too heavy and tips pan toward handle.</p>
Burner fails to ignite	<p>Ceramic igniter is damp from a spillover or spray cleaner. Allow ceramic to dry out completely.</p> <p>Burner cap ports are blocked. Use a straightened, metal paper clip to open the blockage.</p> <p>If a GFCI circuit is used, check to see if it has been tripped.</p>
Burners extinguish themselves when using more than one large roaster or griddle simultaneously	Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversized pans simultaneously restricts air movement.
Food boils over the pan and into the burner drip pan	Heat setting is too high or pan size is too small for its contents.
Water does not come to a boil fast enough	<p>Water temperature is colder than usual.</p> <p>Cover pan for most efficient use of the high setting.</p> <p>Diameter of pan is too large or base of pan is warped.</p>
Food cooks too slowly when sautéing	<p>Too much food is added at one time; reduce amount of food and sauté in batches.</p> <p>Size of food pieces is too large or temperature of food is colder than usual.</p> <p>Pan does not conduct heat evenly.</p>
Simmer setting does not maintain constant surface temperature	Delicate foods may need a lower simmer setting so that scorching does not occur.

**TROUBLESHOOTING** GUIDE

PROBLEM	POSSIBLE SOLUTION
Exterior browning is uneven	Pan is too large for good heat circulation or too many pans on a rack.
Oven temperature is too hot	Food cooked in glass, glass ceramic or dark metal holds more heat than shiny metal pans. Baking pan is too large for the recipe. Change rack level or cooking mode. Oven temperature setting is too high for the recipe.
Excessive smoke when broiling	Using pan other than two-piece broiler pan. Failure to trim off extra fat. Lower rack level or shorten time.
Oven temperature is not hot enough	Oven is not fully preheated. Door is opened too often or left open. Food is wrapped in foil; check mode for tips that give best results. Pan is too small for the amount of food in it.
Warm air venting into kitchen after oven has been turned off	Warm air exhaust is a normal oven function, needed to maintain and cool down oven temperatures. It turns off automatically when the heat cools to a safe temperature.
PROBE flashes in the display when using probe feature.	Touch oven off. Push probe into probe receptacle completely until it snaps into place. Reset oven temperature and probe temperature.

**SERVICE** INFORMATIONCONTACT
INFORMATION

**Wolf Customer
Service:**
800-332-9513

Website:
wolfappliance.com

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your dual fuel range. This information is found on the product rating plate located under the control panel. Refer to the illustration on page 8. Record the rating plate information below for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Wolf Authorized Service Center and Phone

Wolf Dealer and Phone

BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, refer to the Troubleshooting Guide on pages 52–53. Check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

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 the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance 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.

The information and images are the copyright property of Wolf Appliance Company, Inc., an affiliate of Sub-Zero Freezer Company, Inc. Neither this book nor any information or images contained herein may be copied or used in whole or in part without the express written permission of Wolf Appliance Company, Inc., an affiliate of Sub-Zero Freezer Company, Inc.

©Wolf Appliance Company, Inc. all rights reserved.

WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

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 any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

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 COMPANY, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, 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 the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, INC., P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





WOLF APPLIANCE COMPANY, INC. P.O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

 WOLF®