

USE & CARE GUIDE



Fryer Module



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

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

Important Note

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

IMPORTANT NOTE highlights information that is especially important.

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

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



Thank You

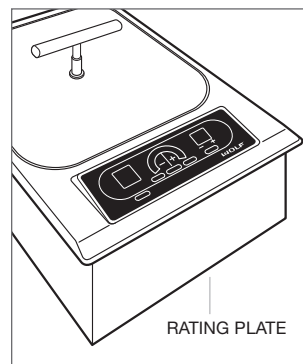
Your purchase of a Wolf electric fryer module attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your fryer module with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. 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 electric fryer module.

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

If service should become necessary, you will need the model and serial numbers of the fryer module. Both numbers are listed on the product rating plate, located on the underside of the module. Refer to the illustration below.

IMPORTANT NOTE: Performance may be compromised if the electrical supply is less than 240 volts.



Location of rating plate.

IMPORTANT INSTRUCTIONS

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

- Read this use & care guide carefully before using your new fryer module 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 the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- Warranty service must be performed by a Wolf authorized service center.
- Before performing any service, disconnect the power supply to the module by switching off the circuit breaker or removing the fuse.

⚠ WARNING

The fryer module must be installed at least 15" (381) from any open-flame cooking device or a Wolf steamer module. The open flame may cause ignition of oil, and contact between water and hot oil may cause burns.

⚠ WARNING

To eliminate the risk of burns or fire when reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a ventilation hood that projects horizontally a minimum of 5" (127) beyond the bottom cabinets.

⚠ WARNING

Fats and oils can ignite easily if they get overheated. Keep all flames away from the appliance.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Use sturdy, properly insulated gloves or pot holders. Dish towels or other substitutes can become entangled, causing burns. Keep pot holders dry. Wet pot holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.
- Use only fryer baskets included with the module.
- Always properly clean and maintain the module as outlined in care recommendations on page 14.
- The stainless steel lid must only be placed over the fryer module after it has cooled down.
- Children should not be left alone or unattended in an area where the fryer module is being used. Never allow them to sit, stand or play on or around the module at any time. Do not store items of interest to children around or below the module.
- When using the fryer module, do not touch the module or immediate surrounding areas. These surfaces become extremely hot and could cause burns. Be certain that all controls are turned off by touching the OFF ON touch pad and that the module has cooled before touching or cleaning any surfaces.
- Never leave the fryer module unattended.
- Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
- Clothing fires are potential hazards. Do not wear long flowing sleeves around the fryer module. They are easily caught on pan handles or ignited by flare-ups. Highly flammable clothing, especially synthetic fabrics, should not be worn while cooking.
- Do not repair or replace any part of the fryer module unless specifically recommended in literature included with this appliance. All service is to be referred to a Wolf authorized service center.
- Do not line the fryer module with aluminum foil.
- Never operate the fryer module while it is empty. Add more oil as needed to keep the oil level at the oil level line on the fryer basin.
- This appliance is for household use only and must not be put to any other use.
- Do not use the fryer module for warming a room.
- Do not store combustible, flammable or explosive materials near the fryer module or adjacent cabinets.
- Do not heat unopened glass or metal containers of food in the fryer module. Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the module.

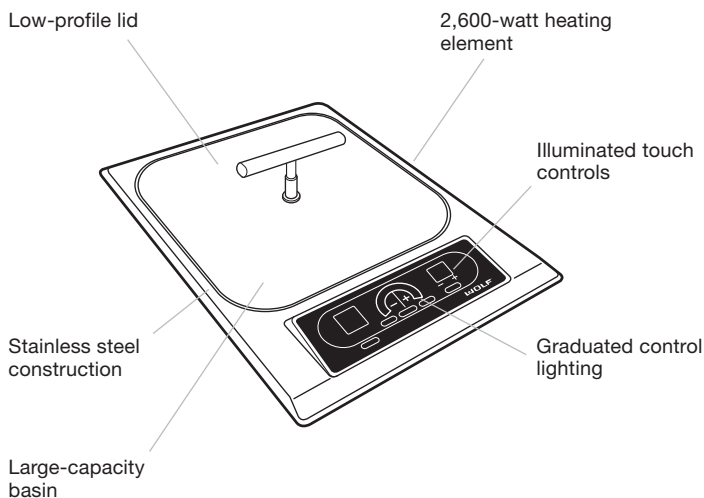
Fryer Module Features

- Integrated design allows for installation of multiple cooktops or modules.
- Crafted of heavy-duty stainless steel.
- Fried foods emerge crisp and light, due to precise control of the 2,600-watt heating element.
- Melt feature for shortening or lard.
- Illuminated touch controls with graduated control lighting, temperature display and preheat indicator.
- Three wire baskets—large and two small, each with basket hanger.
- Large 1¹/₄ gallon (3.8 L) capacity basin accommodates large portions of small items or food as large as a cornish hen.
- Low-profile stainless steel lid.
- Lock mode.
- Countdown timer with 1 to 99 minute range.
- Easy manual locking drain capability.
- 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.

FRYER MODULE

Model IF15/S



Fryer Module Features

FRYER MODULE ASSEMBLY

To assemble the fryer module, place the wire basket hanger into the fryer basin. Hang either the large or small fryer baskets onto the basket hanger.

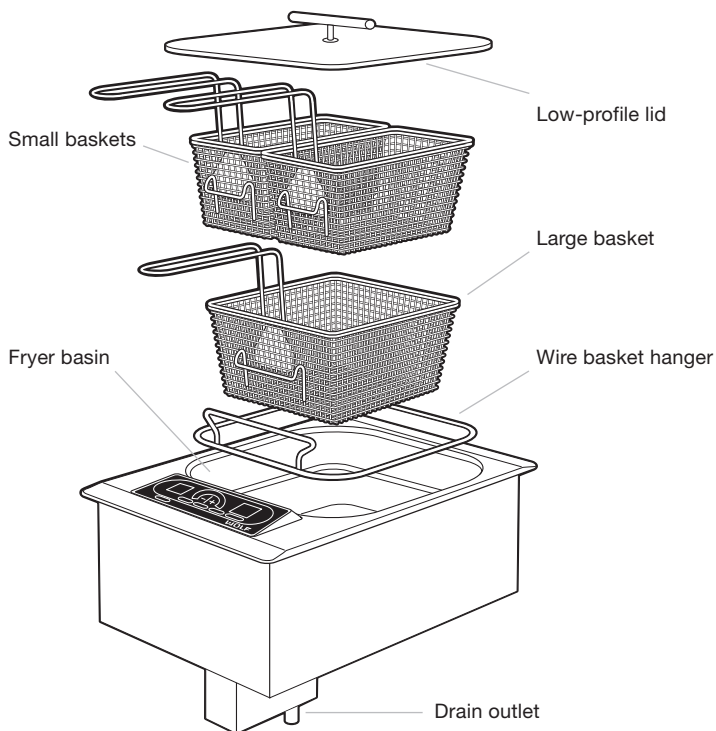
The low-profile lid cannot be placed over either the large or small fryer baskets until the handles are collapsed. To collapse the handles, pull the handle apart just above the basket and rotate the handle inward.

IMPORTANT NOTE: The wire basket hanger is reversible. The baskets have hangers on both ends so that you can latch them in the front or back, whichever you prefer.

OPTIONAL ACCESSORIES

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

- Filler strip for installation with another cooktop or module.



Fryer module assembly.

Modes of Operation

LOCK MODE

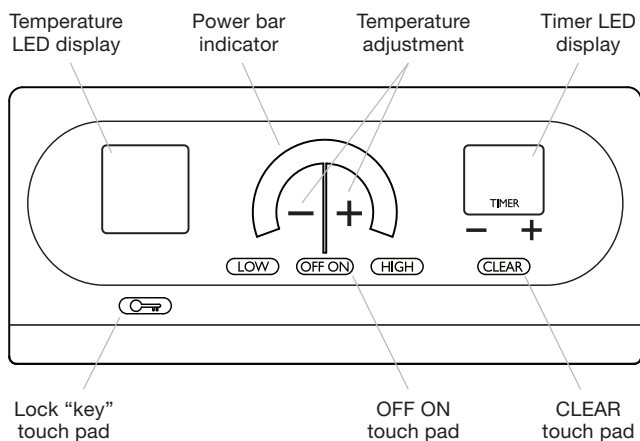
In lock mode, all touch pad operations on the control panel are disabled and the heating element is deenergized. A steady glowing light within the “key” symbol indicates that the module is locked. Refer to the illustration below.

- To lock the control panel, touch and hold the key symbol for 3 seconds. Three chimes will sound and the light within the key symbol will illuminate. The module is now in lock mode.
- To unlock the control panel, touch and hold the key symbol for 3 seconds. Two chimes will sound and the light within the key symbol will go out. The module is now in idle mode.

IMPORTANT NOTE: When the module is powered up for the first time or if there has been a power outage, the module will default to lock mode.

IDLE MODE

After unlocking the control panel as described in lock mode, the module enters the idle mode of operation. All touch pad operations on the control panel are enabled.



Control panel.

Fryer Module Operation

INITIAL START-UP

Before using for the first time, clean your fryer module 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 page 14.

When the module is powered up for the first time it will default to lock mode. To unlock the control panel, touch and hold the key symbol for 3 seconds.

IMPORTANT NOTE: A small amount of smoke and odor may be noticed during the initial break-in period.

⚠ CAUTION

Oil must be added to the fryer basin before turning the unit on. Burns or damage to the fryer module may result when pouring oil into a heated fryer basin.

Fryer Module Operation

SETTING CONTROLS

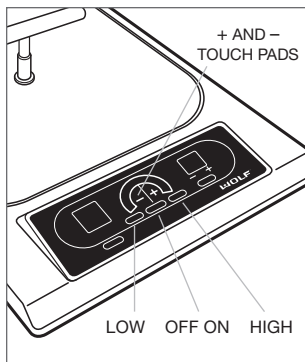
The control panel of your fryer module is illuminated and features touch controls with graduated control lighting and temperature display. Refer to the illustrations below.

To activate the fryer module, first touch the OFF ON touch pad on the control panel. The power bar indicator will begin to blink and show a half-power status. To complete the activation, touch one of the following symbols or touch pads while the power bar indicator is still blinking:

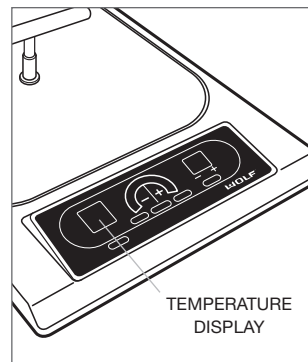
- Touch the + symbol to set the temperature to 350°F (175°C) and complete the activation.
- Touch the – symbol to set the temperature to 350°F (175°C) and complete the activation.
- Touch HIGH to set the temperature to 400°F (205°C) and complete the activation.
- Touch LOW to set the temperature to 190°F (90°C) and complete the activation.

To change the power level setting once the unit is activated and the power bar indicator remains steadily lit:

- Touch the + symbol to increase the temperature set point.
- Touch the – symbol to decrease the temperature set point.
- Touch HIGH to increase the temperature set point to 400°F (205°C).
- Touch LOW to decrease the temperature set point to 190°F (90°C).
- Touch OFF ON to turn the module off.



Touch control panel.



Temperature readout display.

Fryer Module Operation

TEMPERATURE SETTING GUIDE

SETTING	USES
LOW 190°F (90°C)	Melting shortening or lard
350°F (175°C)	Frying most frozen foods Fresh doughnuts French fries
365°F (185°C)	Frying seafood, breaded
370°F (190°C)	Frying chicken pieces, breaded
375°F (190°C)	Frying vegetables, breaded
380°F (195°C)	Frying tortilla chips Cornish hens

MELT FEATURE

The melt feature is used to slowly melt solid shortening or lard to a liquid state. Use this feature before heating shortening or lard to the desired deep-frying temperature. Stir frequently while melting. Do not preheat the fryer when using the melt feature.

To initiate melt feature, touch LOW. "MELT" will illuminate in the temperature display. This will slowly melt shortening or lard for 10 minutes, then heat to and maintain an oil temperature setting of 190°F (90°C). After 10 minutes, "MELT" will disappear from the temperature display.

The melt feature will not initiate if the oil temperature is above 125°F (50°C). The fryer will heat to and maintain an oil temperature setting of 190°F (90°C).

⚠ WARNING

To avoid damage to the fryer, melt all solid fats before attempting to heat to deep-frying temperature. This also prevents heating oils to unsafe temperatures.

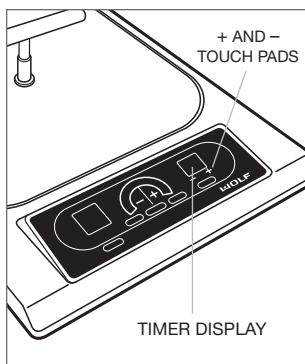
Fryer Module Operation

TIMER OPERATION

The fryer module features a countdown timer located in the control panel. Refer to the illustration below.

The timer may be set in one-minute increments up to 99 minutes. Once set, the remaining time will be illuminated in the control panel as it counts down. The timer can be used anytime the module is not in lock mode.

- To start the timer, touch + on the timer control. Touch and hold + or – until the desired time is shown in the timer display. The timer will begin its countdown in minutes, 3 seconds after the time is set.
- A warning chime will sound when the timer has one minute left and begins to countdown in seconds.
- When the timer reaches 0, an audible chime will sound. The chime will continue to sound every 30 seconds until CLEAR is touched.



Timer controls.

OIL LEVEL

If the fryer module is started with no oil, the oil level is too low or there is sediment on the bottom of the fryer basin, the word “Lo” will appear in the temperature display.

Power to the heating element will be automatically turned off and the module will enter lock mode.

To resume operation:

- Add oil to the fryer basin or strain the oil.
- Touch CLEAR to reset the control and begin normal operation once the unit exits lock mode.

IMPORTANT NOTE: The control may take a few minutes to reset after oil has been added or strained.

HOT OIL INDICATOR

When the fryer module is turned off after use, the temperature display will continue to show the oil temperature until the oil has cooled to below 140°F (60°C), even if the module is in lock mode.

COLD ZONE

In the bottom of the fryer, there is an area that has no heat under it called the cold zone. This area collects any water from the food as well as food particles that separate from dried foods. This cold area prevents oil from foaming over as well as from breaking down over prolonged heating.

Using the Fryer Module

DEEP-FRYING

IMPORTANT NOTE: Oil must be added to the fryer basin before operating the fryer module.

- 1) Fill the fryer basin with oil until level with the oil level line, or approximately 5 quarts (4.7 L).
- 2) Place the wire basket hanger into the fryer basin.
- 3) Touch OFF ON to turn the unit on.
- 4) Touch HIGH, LOW, or the + or – symbol to set the temperature and preheat. Touch LOW to activate the melt feature when using lard or shortening.
- 5) When preheating, the display alternates between the actual temperature and the set point. Once the set point is reached, an audible chime will sound, the display will show the set point temperature, and preheat will disappear from the display.
- 6) Once preheat is finished, add food to one of the fryer baskets and hang the basket on the wire basket hanger positioned in the fryer basin. Refer to the chart on page 15 to estimate deep-frying times.
- 7) Remove the fryer basket from the fryer basin using dry pot holders.
- 8) Touch OFF ON to turn the unit off.

DEEP-FRYING TIPS

- Oil must be added to the fryer basin before operating the fryer module. Never add oil to the fryer basin above the oil level line.
- Do not cover the fryer module while deep-frying. The stainless steel cover is for storage only.
- When handling fryer baskets while deep-frying, use dry pot holders to protect hands from hot oil burns.
- Clarify oil by putting several slices of raw potato in cooled oil and reheat slowly, stirring occasionally until the oil reaches 350°F (175°C) or the potato starts to brown. Discard potato and strain.
- If the oil is not hot enough, oil will reach the internal part of food before the coating cooks enough to form a protective layer, resulting in greasy food.
- If the oil is too hot, the coating will burn from the direct heat of the oil before the food has had time to cook.
- Deep-fry only small batches of food at a time. Deep-frying too much food will lower the oil temperature enough to cause greasy food.
- Remove ice from frozen food before deep-frying to avoid popping of oil.
- Allow frozen breaded fish to thaw slightly to shorten the deep-frying time and give the breading a golden brown rather than a dark brown color.
- Moist or frozen food can lead to excessive foaming when first submerged in oil. To avoid this, lower the food slowly into the oil.
- For deep-frying, it is best to use the same oil no more than three times, since repeated use will lower the smoke point. After each use, remove any food particles from the oil.

Using the Fryer Module

DEEP-FRYING TIPS

- For deep-frying, it is best to use an oil that has a smoke point above 400°F (205°C).
- The “smoke point” temperature is when oil begins to decompose and visible smoke is given off. Refer to the chart below for the smoke point temperatures of common oils.
- After allowing the oil to cool, cover the fryer with the low-profile lid to prevent contamination of the oil.

SMOKE POINT TEMPERATURES

Canola Oil, refined	400°F (205°C)
Corn Oil, refined	450°F (230°C)
Lard	360°F–400°F (180°C–205°C)
Olive Oil, pure	280°F (140°C)
Olive Oil, extra virgin	405°F (205°C)
Peanut Oil	450°F (230°C)
Safflower Oil	450°F (230°C)
Shortening	355°F–370°F (180°C–190°C)
Vegetable Oil	440°F–450°F (225°C–230°C)

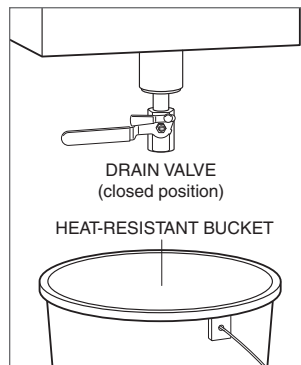
Manual Drain

IMPORTANT NOTE: The fryer module must be installed in a base cabinet that allows access to the manual drain valve for draining the oil. A heat-resistant bucket must be positioned under the drain outlet to accept the oil. The bucket must have a minimum 2 gallon (7.6 L) capacity.

To open the manual drain valve, push in the safety latch as you turn the drain valve handle downward. Refer to the illustration below.

⚠ CAUTION

Use caution when draining oil to avoid burns. Allow the oil to cool below 140°F (60°C) before draining.



Manual drain valve.

Care Recommendations

IMPORTANT NOTE: Make sure the fryer module is off and all surfaces are cool before cleaning any part of the unit.

STAINLESS STEEL SURFACES

IMPORTANT NOTE: Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spatters immediately.

Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.

For general cleaning, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.

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

GENERAL CLEANING

Control panel.

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

Fryer basin.

- Empty oil from the fryer basin. Pour approximately 4 quarts (3.8 L) warm water with liquid detergent into the empty basin. Scrub with a nylon brush. Rinse well, drain and dry thoroughly. If not dried thoroughly, excess water may spatter hot oil, causing burns.

Fryer basket and hangers.

- Fryer baskets and hangers are dishwasher safe, or wash by hand with warm water and liquid detergent.

Deep-Frying Guide

FOOD	OIL TEMPERATURE	DEEP-FRYING TIME	COMMENTS
MEAT			
Chicken nuggets 1 lb (.5 kg), about 30 nuggets	350°F (175°C)	2–3 min	Use large basket, stirring frequently.
Chicken patties 1 lb (.5 kg), about 5	380°F (195°C)	12–14 min	Turn over halfway through deep-frying time.
Chicken legs breaded	370°F (190°C)	15–17 min	Use large fryer basket.
Cornish hens washed and dried thoroughly	380°F (195°C)	12–14 min	Use large fryer basket, turning over as needed.
Cornish hens, 2 washed and dried thoroughly	380°F (195°C)	15–17 min	Use large fryer basket, turning over as needed.
SNACKS			
Tortilla chips, corn tortillas each cut into quarters	380°F (195°C)	1/2–1 min	Use large basket, stirring occasionally.
French fries cut 3/8" (10)	350°F (175°C) then 370°F (190°C)	6–7 min first frying, 1–2 min second frying	Use large frying basket. Deep-fry in small batches. Cool down between deep-frying times.
SEAFOOD			
Shrimp, coated 16–20 lb (7–9 kg)	365°F (185°C)	1–2 min	Best coated with flour or cracked-wheat breading.
Scallops, coated 40–60 lb (18–27 kg)	365°F (185°C)	3–4 min	Use large fryer basket.
VEGETABLES			
Mushrooms, broccoli, zucchini, cauliflower bite-size, breaded	375°F (190°C)	2–3 min	Turn over as needed.
SWEETS			
Doughnuts	350°F (175°C)	1–2 min	Turn halfway through deep-frying time.

Mango Broccoli Spring Rolls

Makes approximately 20 spring rolls.

Ingredients:

1/2 pound (225 g) chicken breasts, boneless, skinless
1 Tbsp (15 ml) sesame oil
20 egg roll wrappers
Oil for deep-frying

Filling:

5 dried black mushrooms
2 ounces (60 g) dried bean thread noodles
3 green onions, sliced
1 pkg (16 ounces) (450 g) broccoli slaw mix
1/2 tsp (2 g) Chinese Five-Spice
1/2 mango, peeled, coarsely chopped

Marinade:

2 Tbsp (30 ml) chicken broth
1 Tbsp (15 ml) oyster-flavored sauce
1/2 tsp (2.5 ml) sesame oil
2 tsp (2 g) cornstarch
1/4 tsp (1 g) Chinese Five-Spice
1/4 tsp (1 g) fish sauce

METHOD

Soak mushrooms and bean thread noodles in warm water until softened, about 15 minutes. Drain. Cut noodles into 4" (102) strips and set aside. Trim stems off softened mushrooms and slice. Combine green onions, broccoli slaw mix, mango and spice and add to the mushrooms and bean thread noodles. Set aside.

Combine all marinade ingredients into a medium bowl and whisk until fully dissolved. Cut chicken breasts into thin strips and place in marinade. Set aside for 10 minutes.

Preheat a large wok for 5 to 7 minutes on HIGH. Add 1 tablespoon (15 ml) sesame oil, making sure to coat all sides. Add chicken and stir-fry 2–3 minutes, until no longer pink. Add the rest of the filling ingredients to the wok and continue to stir-fry for 1/2 to 1 minute more. Remove filling from heat, and let cool in a bowl.

When filling has cooled, place one wrapper on a clean, dry surface in a diamond shape. Place 1/3 cup (78 ml) filling in the middle. Wrap the bottom of the diamond toward the top, fold the sides in and roll upward. Use small amounts of water to seal the edges together. Continue until all filling is used, approximately 20 rolls.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 360°F (180°C). Deep-fry a few spring rolls at a time, turning occasionally, until golden brown, 3–4 minutes. Remove and drain on paper towels.

French Fries

Makes approximately 4 servings.

Ingredients:

1 pound (.5 kg) potatoes, unpeeled
Oil for deep-frying
Salt

METHOD

Cut each potato into 16 long potato sticks, each about $\frac{3}{8}$ -inch (9) on a side. Place on paper towels and dry thoroughly.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350°F (175°C). Place potatoes in large fryer basket. Deep-fry about 7 minutes or until potatoes are lightly browned. Remove from the oil and drain between paper towels. Cool completely. When ready to serve, preheat the oil to 375°F (190°C). Deep-fry the potatoes for 1 to 2 minutes or until they are the desired brownness. Salt as desired. Serve warm.

Tempura Batter

Makes batter for 20 to 30 pieces.

Ingredients:

Shrimp, clean, raw, deveined
Other seafood or vegetables
Oil for deep-frying

Batter:

$\frac{3}{4}$ cup (90 g) cornstarch
 $\frac{3}{4}$ cup (80 g) flour
1 tsp (4 g) salt
 $\frac{1}{4}$ tsp (1 g) baking powder
 $1\frac{1}{2}$ cups (360 ml) water

METHOD

Combine the dry ingredients. Add water and whisk well.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 365°F (185°C). Meanwhile, prepare the shrimp and vegetables. Dry the seafood by spreading them out between layers of paper towels and patting completely dry. Immediately before adding the food to the fryer, dip it into the batter. Deep-fry 2–3 minutes, turning over as needed. Cool slightly before serving.

Easy Light Breading

Makes breading for 15 to 20 pieces.

Ingredients:

Vegetables (broccoli, mushrooms, zucchini),
cut into bite-size pieces
Fish, cut into 1" x 2" (25 x 51) pieces, dried well
Oil for deep-frying

Batter:

$\frac{3}{4}$ cup (90 g) cornstarch
 $\frac{1}{3}$ cup (40 g) flour
1 Tbsp (15 g) sugar
1 tsp (3 g) baking powder
1 tsp (3 g) dried dill weed
 $\frac{1}{2}$ tsp (2 g) garlic salt
 $\frac{1}{2}$ tsp (2 g) salt
 $\frac{1}{4}$ tsp (1 g) black pepper
1 large egg, beaten
 $\frac{1}{2}$ cup (118 ml) club soda

Dipping sauces (optional)

METHOD

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350°F (175°C). Combine all dry ingredients. Add egg and club soda and beat until smooth. Add additional flour if desired for thicker batter. Using fork or slotted spoon, dip vegetables and fish into the batter. Carefully place pieces into preheated oil. Deep-fry 2–3 minutes or until golden brown. Remove from oil and drain on paper towels. Repeat as needed with remaining vegetables and fish.

Crunchy Noodle Salad Topping

Ingredients:

Bean threads or cellophane noodles
Oil for deep-frying

METHOD

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350°F (175°C). Drop a small amount of bean threads or noodles in oil. As soon as they float they are ready to be removed (this only takes about 5 seconds). Remove and drain on paper towels. Place on salads as a topping garnish.

Cinnamon Elephant Ears

Makes 16 elephant ears.

Ingredients:

1 cup (240 ml) milk
1 Tbsp (15 g) or 1 pkg (8 g) active dry yeast
7 cups (840 g) flour, divided*
6 Tbsp (75 g) sugar
3 Tbsp (25 g) shortening
1 Tbsp (15 g) salt
1 tsp (3 g) cinnamon
1 cup (240 ml) cold water
Oil for deep-frying

Topping:

1/2 cup (100 g) sugar
1 tsp (3 g) cinnamon

FOOD PROCESSOR METHOD

Heat milk to 105°F to 115°F (40°C to 45°C). Mix in yeast and allow to stand for 10 minutes. Place 6 cups (720 g) flour, sugar, shortening, salt and cinnamon in 14-cup (3.3 L) food processor bowl with dough blade. Process 5 seconds. With machine running, slowly pour yeast mixture through feed tube. Continue pouring water through, until dough forms (all water may not be used). Process 30 seconds until a soft dough forms. Turn dough out onto a lightly floured surface. Place in a 2-gallon (7.5 L) plastic bag, pressing out excess air.

TRADITIONAL DOUGH METHOD

In large mixing bowl using dough hook, thoroughly mix undissolved yeast, 2 cups (240 g) flour, sugar, shortening, salt and cinnamon. Heat water and milk to 120°F to 130°F (50°C to 55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 cups (240 g) flour. Continue beating 2 more minutes. Reduce speed to low and gradually stir in additional flour to make a soft dough. Place in a 2-gallon (7.5 L) plastic bag, pressing out excess air. Continue following the directions for rising and deep-frying.

RISING AND DEEP-FRYING

Let rise for 1 hour or until doubled in bulk. Cut into 16 even pieces. Make each piece into smooth ball and roll each ball into a 5- to 6-inch (127–152) circle. Cover with dry dish towel. Allow to rest while heating the oil.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 375°F (190°C). Deep-fry each circle for 1 minute on each side, piercing any bubbles as they form on the dough. Carefully remove and drain on paper towels. Combine topping ingredients. Sprinkle on elephant ears while warm. Serve warm.

**To measure flour, spoon or pour flour into a dry measuring cup. Level off with spatula or straight-edged knife. Do not tap or shake flour before leveling.*

Chips of Many Colors

Ingredients:

Beets
Sweet potatoes
Russet potatoes
Oil for deep-frying

Seasoning for Sweet Chips:

2 Tbsp (25 g) firmly packed brown sugar
1/4 tsp (1 g) ground ginger
1/4 tsp (1 g) ground nutmeg
1/4 tsp (1 g) ground cinnamon

Seasoning for Zesty Chips:

1 Tbsp (10 g) garlic powder with parsley
1 Tbsp (10 g) onion powder
1/2 tsp (2 g) ground allspice
1/4 tsp (1 g) red pepper
2 tsp (6 g) paprika
2 tsp (6 g) firmly packed brown sugar
1/2 tsp (2 g) ground thyme
1 1/2 tsp (5 g) ground cinnamon
1/4 tsp (1 g) ground nutmeg
1/4 tsp (1 g) ground habanero chilies
1 tsp (3 g) salt

METHOD

Peel the vegetables. Using a mandoline or plastic slicer, slice the vegetables almost paper-thin, approximately 1/16-inch (2) thick. As the vegetables are sliced, place each type in a separate large bowl of cold water and let stand for 30 minutes to remove the excess starch. Drain the vegetables well. Spread them out between layers of paper towels and pat completely dry.

Fill the fryer basin with 5 quarts (4.7 L) oil. Preheat the Wolf fryer module to 350°F (175°C). In separate batches, without overcrowding, place each type of vegetable in the large fryer basket. Deep-fry the vegetables 2–3 minutes or until the chips are golden brown. Deep-fry the beets last, as their color will discolor the oil. Remove the chips and drain on paper towels. Sprinkle with the seasoning while warm. The chips will crisp as they cool and are best served at room temperature within 6 hours of deep-frying.

Troubleshooting

If your Wolf fryer module is not operating properly, use the following troubleshooting guide before calling your Wolf authorized service center. This guide will save you time and trouble and may help you avoid the expense of a service call.

Fryer module does not operate.

- Module is in lock mode. Touch and hold the key symbol for 3 seconds to unlock the control panel.
- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- Verify that the electrical connection to the module has not been disconnected.

“LO” appears in the temperature display.

- Fryer module was started with too little or no oil in the fryer basin. Power to the heating element is automatically turned off. Refer to oil level on page 11.
- During use, oil level has dropped too low or sediment has accumulated in the fryer basin. Power to the heating element is automatically turned off. Refer to oil level on page 11.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your fryer module. Both numbers are listed on the product rating plate, located on the underside of the module.

Refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Authorized Service Center:

Phone: _____

Authorized Wolf Dealer:

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling a Wolf authorized service center, refer to the troubleshooting guide on page 21.

PRODUCT REGISTRATION

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

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

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

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Wolf Appliance Products Limited Warranty

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 under the above warranty must be performed by a Wolf authorized service center, unless otherwise specified by Wolf Appliance. 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 will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any outdoor gas grill body or hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf 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, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

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

To receive parts and/or service and the name of the Wolf authorized service center nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-332-9513.

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





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.332.9513

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