



Induction Ranges Use & Care Guide



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Customer Care

The model and serial number are printed on the enclosed product registration card. Both numbers are also listed on the product rating plate. Refer to page 8 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

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

SERVICE INFORMATION

Model Number

Serial Number

Date of Installation

Certified Service Name

Certified Service Number

Authorized Dealer

Dealer Number

Important Note

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

IMPORTANT NOTE highlights information that is especially important.

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

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

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

Thank You

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

With your purchase, you receive one of the strongest warranties in the appliance industry. Take a moment to read the full warranty statement on page 23. It's also important to register your Wolf appliance to ensure that you don't miss out on exclusive owner benefits, such as; assurance that you will be taken care of in the unlikely event that service becomes necessary during the warranty period, and a proof-of-purchase record in case of a home insurance claim. You may register by one of the following options:

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

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

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



IMPORTANT INSTRUCTIONS

⚠ WARNING

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

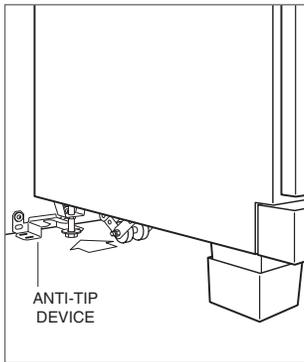
Verify the anti-tip device has been properly installed and engaged. Ensure the anti-tip device is re-engaged when this appliance is moved. Refer to the illustrations below for how to verify correct installation.

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

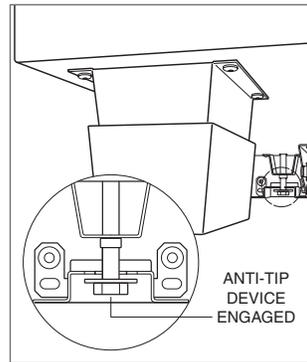
To reduce the risk of burns, do not move this appliance while hot.

GENERAL SAFETY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.
- 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 Wolf factory certified service.
- Do not repair or replace any part of the appliance unless it is specifically recommended in literature you received. All service should be referred to Wolf factory certified service.
- **IMPORTANT NOTE:** Performance may be compromised if the electrical supply is less than 240 volts.



Anti-tip device location.



Anti-tip device engaged.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

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

IMPORTANT INSTRUCTIONS

- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave this appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Select cookware of the proper size, material and construction for the particular type of cooking being done. This unit is equipped with induction elements of different size. Refer to element rating on page 8.
- Never heat an empty pan. It may damage the cooking surface or cookware and overheat the unit.
- Do not heat cookware with water droplets on the outside of the pan. The droplets may begin to boil and splatter. Cookware should always be dry.
- When using the cooking surface, do not touch the glass surface directly above or adjacent to the induction elements or zones. The glass surface may become hot enough to cause burns.
- Always turn pan handles inward so they do not extend over adjacent work areas, induction elements or edges of cooking surface to reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with pan. Do not turn handles toward the room, where they may be bumped or easily hit.
- Do not operate the induction elements if the glass-ceramic surface is broken or severely pitted. Call Wolf factory certified service to repair the range.
- Do not store flammable materials near hot components or let grease or other flammable substances accumulate on the cooking surface.
- Do not clean the induction surface while it is still hot. If using a damp sponge or cloth, wait until the surface has cooled sufficiently to prevent steam burns. Also, some cleaners give off noxious fumes when applied to hot surfaces. Refer to care recommendations on page 20.
- Do not use a griddle, open roaster or fish poacher across two induction elements unless the bridge element is turned on. This type of use without the bridge element turned on could damage or crack the glass. Refer to bridge element on page 18.
- Do not block the cooling fan exhaust or intake vents. The cooling fan automatically turns on to cool internal parts. It may continue to run even after the cooking surface has been turned off.

IMPORTANT INSTRUCTIONS

CALIFORNIA PROPOSITION 65

▲ WARNING

This product may contain chemicals known to the state of California to cause cancer or reproductive harm.

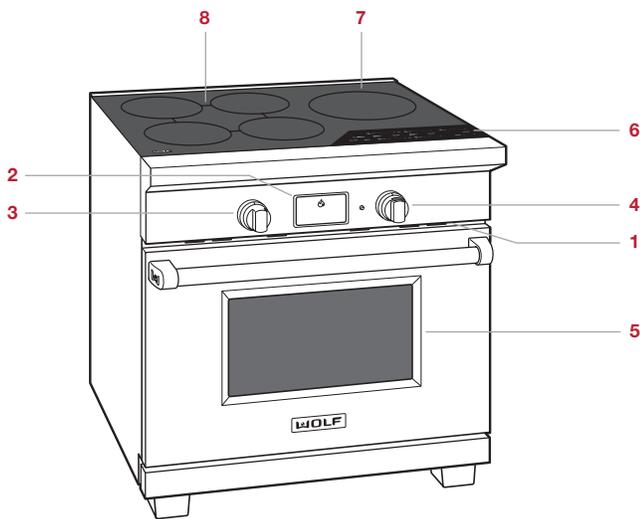
COMMONWEALTH OF MASSACHUSETTS

- 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.

Induction Range Features

FEATURES

1	Product Rating Plate
2	Oven Control Panel (press  to access)
3	Oven Cooking Mode Selector Knob
4	Oven Temperature Control Knob
5	Convection Oven
6	Surface Control Panel
7	Induction Element
8	Bridge Element



36" induction range shown.

Getting Started

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

In induction cooking, the electricity flows through a coil to produce a magnetic field under the glass-ceramic surface. When an induction-compatible pan is placed on the cooking surface, currents are induced in the pan and instant heat is generated. Cookware made of magnetic materials, such as cast iron or magnetic stainless steel is required for induction cooking.

To ensure all residual oil from the manufacturing process has been removed, clean the range thoroughly with hot water and mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 20.

To ensure the best results, review cooking modes and special features on page 12.

⚠ CAUTION

Do not place cookware on the 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 interior and will void your warranty.

INDUCTION ELEMENT RATING

30" RANGE	W
10 ¹ / ₂ " (267)	2600 3150 boost
(2) 8" (203)	2100 3000 boost
6" (152)	1400
36" RANGE	W
10 ¹ / ₂ " (267)	2600 3700 boost
(4) 8" (203)	2100 3000 boost

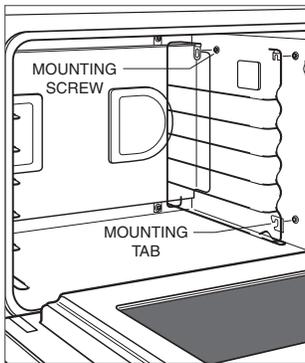
Oven Racks

OVEN RACK GUIDES

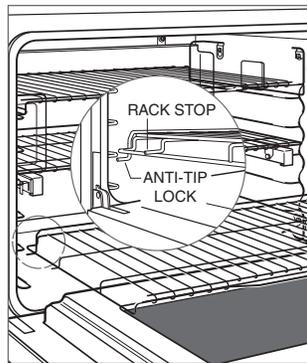
To insert the rack guides in the oven, locate the mounting screws on the oven side walls. Place the rack guide mounting tabs over the screws and slide down until fully seated. Refer to the illustration below.

OVEN RACKS

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



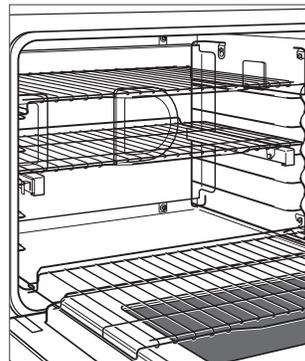
Oven rack guides.



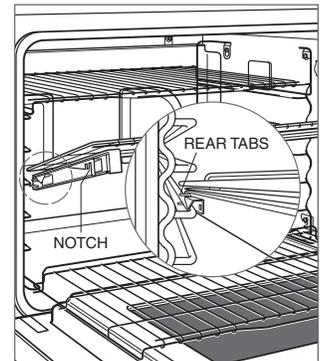
Oven rack anti-tip lock.

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

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



Bottom rack.



Full-extension rack.

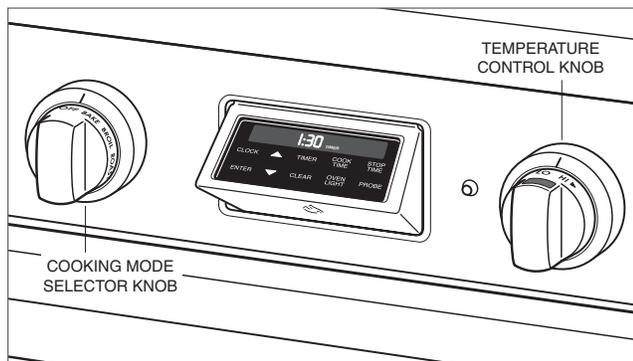
Oven Operation

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

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

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

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



Oven controls.

OVEN LIGHT

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

PREHEAT

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

PRIOR TO USE

To ensure all residual oil from the manufacturing process has been removed, each oven must go through the following procedure.

- 1 Clean oven thoroughly with hot water and mild detergent. Rinse and dry with a soft cloth.
- 2 Turn on ventilation. Some smoke and odor is normal.
- 3 Rotate mode selector knob to  ROAST and adjust temperature to 550°F (290°C) for one hour.
- 4 Rotate mode selector knob to OFF and allow oven to cool with the door closed.

Oven Operation

CLOCK

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

Setting clock:

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

CLOCK STANDBY POWER

The range is shipped in standby power mode which disables the clock approximately 10 minutes after the cooling fan operation is complete or the oven is inactive. The clock will illuminate after any touch of the controls or oven use.

Enable | disable standby power:

- 1 Touch and hold CLOCK on the control panel for 5 seconds.
- 2 Touch STOP TIME to toggle on or off, then touch ENTER.

TIMER

The timer on the oven control panel can be set for a maximum of 9 hours, 59 minutes. Once a time is set, the countdown is illuminated on the control panel display. The last minute counts down in seconds. The timer is independent from the oven. Setting the timer does not affect cook time or stop time. For information regarding auto program features, refer to page 14.

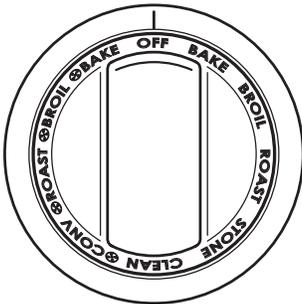
Setting timer:

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

OVEN OPERATION

Cooking Modes

MODE	MODE KNOB	PRESET	RANGE	PROBE	USES
Convection	⊗ CONV	325°F (165°C)	170–550°F (75–290°C)	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
Convection Bake	⊗ BAKE	375°F (190°C)	170–550°F (75–290°C)	•	Ideal for pie baking.
Convection Broil	⊗ BROIL	Br1 Br2 Br3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Shortens broiling times for thicker cuts of meat, fish and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
Convection Roast	⊗ ROAST	325°F (165°C)	170–550°F (75–290°C)	•	Perfect for roasting tender cuts of beef, lamb, pork and poultry.
Bake	BAKE	350°F (175°C)	170–550°F (75–290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
Broil	BROIL	Br1 Br2 Br3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Best for broiling meats, fish and poultry pieces up to 1" thick. Utilize two-piece broiler pan and always broil with oven door closed.
Roast	ROAST	350°F (175°C)	170–550°F (75–290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
Bake Stone	STONE	400°F (205°C)	170–550°F (75–290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required.
Dehydration	⊗ CONV	135°F (60°C)	110–160°F (45–70°C)		Dry a variety of fruits, vegetables and meats. Accessory racks required. Refer to page 13.
Self-Clean	CLEAN				Oven heats to an extremely high temperature to allow food soil to burn off. Refer to page 14.



Cooking mode selector knob.

Proof

Setting controls:

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

Dehydration

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

Setting controls:

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

Temperature Probe

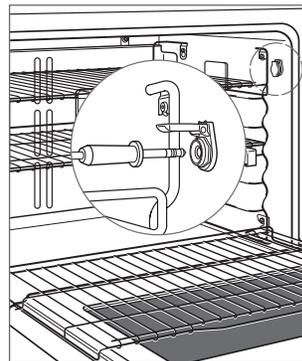
The temperature probe measures the internal temperature of food while cooking. It can be used with all cooking modes except broil and convection broil.

Setting controls:

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

CAUTION

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



Probe receptacle.

Auto Program

TIMED COOK

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

Setting controls:

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

DELAYED START

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

Setting controls:

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

Self-Clean

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

Setting controls for 4-hour self-clean:

- 1 Rotate mode selector knob to CLEAN.
- 2 Touch ENTER.

Setting controls for 3-hour self-clean:

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

CAUTION

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

Sabbath (oven only)

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

Sabbath overrides the automatic 12-hour shut off feature. Sabbath must be reset after a power outage.

Setting controls:

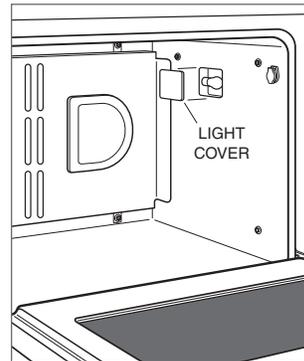
- 1 Turn oven light on or off.
- 2 Rotate mode selector knob to BAKE or ROAST and select desired temperature.
- 3 Touch and hold ENTER for 5 seconds. 'SAb' will appear and flash on oven control knob indicating Sabbath mode has been initiated.
- 4 To change oven temperature while in Sabbath mode, turn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

Oven Light

⚠ WARNING

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

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



Light bulb replacement.

Surface Operation

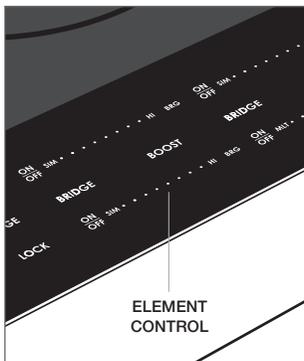
CONTROL PANEL

The control panel features illuminated touch controls that are invisible when the cooking surface is off. A power level indicator for each control displays the heat setting from SIM (MLT) to HI. Each control is positioned to the corresponding induction element. Refer to the illustration below.

Indicators on the control panel will illuminate to indicate specific surface operation. Refer to the chart below.

INDICATORS

	Control Panel Lock
	Element(s) On
	Hot Surface
	Timer Set
	Boost Mode
	Front-to-Back Bridge
	Side-to-Side Bridge
	All Bridge



Touch controls.

⚠ CAUTION

Do not place hot cookware directly over the control panel.

CONTROL PANEL LOCK

The control panel lock feature prevents unwanted surface operation. Touch and hold LOCK for three seconds to lock and unlock the control panel.  will illuminate when the control panel is locked.

The control panel will automatically lock after 10 minutes of inactivity. This automatic lock feature can be disabled through the extended options menu. Refer to page 19.

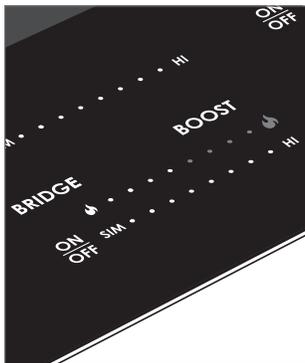
When the range is powered up for the first time and after a power outage, the induction surface will default to lock mode.

Surface Operation

POWER LEVEL INDICATOR

When an element is activated, a power level indicator will illuminate above the corresponding control indicating the level of heat. The lowest heat is represented by the small flame, varying levels of heat by additional indicators (dots), and the highest heat by all indicators including the large flame. Refer to the chart and illustration below.

SETTING	POWER LEVEL	USES
Melt	1 (small flame) indicator	Melting butter, holding chocolate and sauces.
Simmer	2-6 indicators	Simmering sauces and steaming rice.
Medium	6-7 indicators	Making French toast and pancakes, heating milk, cream sauces, soups and gravies.
Medium High	7-8 indicators	Sauteing, browning and frying.
High	8-10 (large flame) indicators	Boiling water, searing meat and canning.



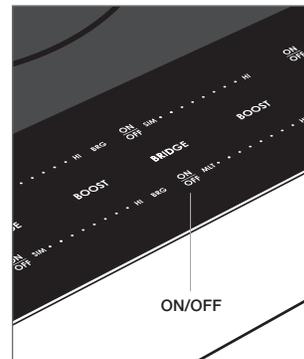
Power level indicator.

SINGLE ELEMENT | INNER ZONE

Setting controls:

- 1 To activate a induction element, touch ON/OFF for the desired single element on the control panel. Power level indicator will flash and all indicators for that zone will flash. Refer to the illustration below.
- 2 To complete the activation, touch HI for highest heat, SIM (MLT) for lowest heat, BOOST to activate boost mode, or touch desired power level indicator.
- 3 To change heat setting while the element is on, touch or slide to desired power level.
- 4 To turn element off, touch ON/OFF.

IMPORTANT NOTE: If no cookware or an incompatible pan is placed on an induction element after activation, the control will flash for 30 seconds, then the element will turn off automatically.



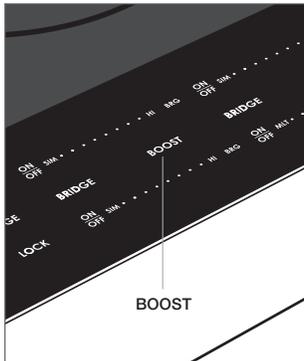
Element activation.

Surface Operation

BOOST MODE

Boost mode boosts power on one element by diverting power from an adjacent element. If the adjacent element is on high, the power output will be reduced. The reduction in power will be displayed on the power level indicator of the adjacent element. Refer to the illustration below. 🔥🔥 will illuminate when an element is in boost mode.

Boost mode will deactivate automatically after approximately 15 minutes of continuous operation and can be reactivated if desired.



Boost mode.

BRIDGE ELEMENT

Setting controls:

- 1 To activate bridge, select desired power level on one of the single elements.
- 2 Touch BRIDGE between corresponding element controls to bridge elements front to back, BRG to bridge elements side to side, or ALL BRIDGE to bridge all elements. 🔗, 🔗🔗 or 🔗🔗🔗 will illuminate respectively.
- 3 To change power level, adjust the power level on any active bridged element.
- 4 To turn off, touch ON/OFF on any active bridged element.

ALL BRIDGE should be used for cookware larger than 12" (305) in diameter. For smaller cookware, use the right rear element.

GRIDDLE USE

The bridge element provides an oblong heating area for use with a griddle, open roaster or fish poacher.

To preheat a griddle, set the bridge element power level to high for five minutes, then reduce for cooking.

⚠ CAUTION

A griddle, open roaster or fish poacher should not be used when the bridge element is off or with any other combination of heating elements.

Surface Operation

TIMER

The surface timer can be set in one-minute increments up to 99 minutes. Once a time is set,  will illuminate on the surface control panel and the countdown is visible on the timer display. The timer is independent from the cooking surface. Refer to the illustration below.

Setting timer:

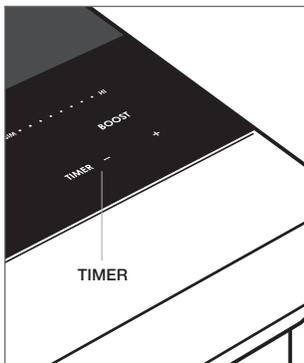
- 1 Touch TIMER.
- 2 Touch and hold + or – until desired time is shown in the timer display. Timer will begin the countdown in minutes.
- 3 Timer will chime with one minute left and completes the countdown in seconds.
- 4 When complete, timer will chime and continue to chime until TIMER is touched.

HOT SURFACE INDICATOR

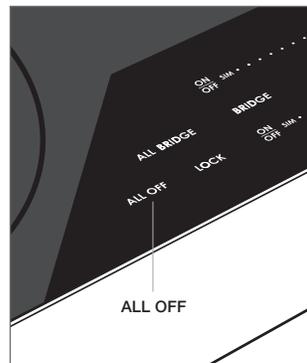
 will illuminate on the surface control panel and may remain illuminated even when the induction surface is off.

ALL OFF

When one or more induction elements are on,  will illuminate on the surface control panel. To turn off all elements at the same time, touch ALL OFF. Refer to the illustration below.



Timer controls.



All off.

EXTENDED OPTIONS

The extended options feature allows the user to set preferences for volume, tone and surface control panel lock feature.

Setting adjustment:

- 1 While unit is off and unlocked, touch and hold ALL OFF for five seconds.
- 2 Power level 1 on the rear element control will be displayed and ‘VO’ will appear on the timer display.

Touch SIM (MLT) or HI on the front element control to adjust volume.

- 3 Touch + on the timer control to adjust tone. Power level 2 on the rear element control will be displayed and ‘Fr’ will appear on the timer display.

Touch SIM (MLT) or HI on the front element control to adjust tone.

- 4 Touch + on the timer control to adjust the automatic control panel lock. Power level 3 on the rear element control will be displayed and ‘Lo’ will appear on the timer display.

Touch SIM (MLT) or HI on the front element control to turn the automatic lock feature off or on respectively.

- 5 Touch ALL OFF at any time while in extended options to confirm settings and return to idle.

Care Recommendations

CLEANING

Stainless steel	Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
Glass-ceramic surface	Allow to cool. Use a spray degreaser to remove fingerprints and a non-abrasive Ceran® cooktop cleaner for food soil. Do not allow any item that could melt to come in contact with the glass-ceramic surface when hot. If this occurs, use the razor blade scraper provided with the range to remove.
Control panel	Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. IMPORTANT NOTE: Do not spray cleaners directly on the control panel.
Control knobs	Using a damp cloth, wipe with a mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.
Oven rack guides	Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.
Oven interior	Before utilizing the self-clean feature, use a razor blade to gently lift baked on foods from the oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad (pink or blue). Wash the entire oven cavity with soap and water to remove cleaning chemicals before entering self-clean mode. If residue is not cleaned from the cavity, etching of the porcelain may occur. Once the self-clean cycle is complete, allow the oven to cool completely and wipe out ash with a damp cloth.
Broiler pan	To clean the upper rack, use a mild detergent and scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The stainless steel upper rack is dishwasher safe, however, do not place any porcelain-coated rack or pan in dishwasher.

Troubleshooting

OPERATION

Range does not operate.

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

Clock display turns off.

- Clock display is in standby power mode. Refer to page 11.

OVEN

Oven temperature issue.

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

No control knob display.

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

No response from oven control panel touch pads.

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

'SAb' displayed on temperature control knob.

- Turn mode selector knob to OFF to exit Sabbath mode.

'PF' displayed on temperature control knob.

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

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

- Contact Wolf factory certified service.

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

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

INDUCTION SURFACE

Induction elements do not operate.

- Verify power is on.
- Verify electrical power to range and home circuit breaker is on.
- Induction surface is in lock mode. Touch and hold LOCK for three seconds to unlock surface control panel.
- Induction surface will automatically turn off after 2 hours of continual use (high), 6 hours (medium) and 8 hours (simmer).

Surface temperature issue.

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

Troubleshooting

SERVICE

- Maintain the quality built into your product by contacting Wolf factory certified service. For the name of the nearest Wolf factory certified service, check the contact & support section of our website, wolfappliance.com or call Wolf customer care at 800-222-7820.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 8 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2 of this guide.

Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

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

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

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

To receive parts and/or service and the name of Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com, email us at customerservice@subzero.com or call 800-222-7820.

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

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.

