

## DUAL FUEL RANGES

### USE & CARE INFORMATION

#### Model Series

ICBDF304

ICBDF366

ICBDF364C

ICBDF 364G

ICBDF486C

ICBDF486G

ICBDF484CG

ICBDF484F

ICBDF606CG

ICBDF604CF

This cooktop is approved for use with  
Natural gas.

Leave instructions with the owner.





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## CONTACT INFORMATION

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## WOLF DUAL FUEL RANGE

### 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.

**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, 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.**

### ⚠ WARNING

#### FOR AUSTRALIA ONLY:

- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while in operation.
- Do not modify this appliance.
- This appliance is for indoor use only.

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.

### IMPORTANT NOTE:

- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- 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.**

# 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. After cooking is completed and all the food is removed from the grill, leave the burner operating for 10 minutes to allow for any residue to be removed from the infrared surface.**
- **Cooking range to be installed** only on the floor.
- **Where this appliance is installed in marine craft** or in caravans, it shall NOT be used as a space heater.
- **Do not use or store flammable materials** in the appliance storage drawer or near this appliance.
- **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.
- **Never allow persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge to operate the range**, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **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
- **Do not spray aerosols** in the vicinity of this appliance while it is in operation.
- **Do not modify this appliance.**

## 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.
- **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 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 dealer before using self-clean mode again. The 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. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **Warning:** Accessible parts may become hot during use. To avoid burns young children should be kept away.

# SAFETY INSTRUCTIONS AND PRECAUTIONS

## TOP SURFACE BURNERS

- **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.
- **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  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 23–25.
- **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.

## 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 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.**

## DUAL FUEL RANGE FEATURES

- 457 mm oven on 1219 mm range is single convection.
- Classic stainless steel exterior finish with island trim.
- Distinctive red, black or stainless 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.
- 3.9 kW (14.0 MJ) burners with 0.37 kW (1.36 MJ) delivered at simmer.
- 2.5 kW (9.0 MJ) burner with 0.23 kW (0.82 MJ) delivered at simmer and melt feature.
- Optional infrared grill—4.2 kW (15.0 MJ).
- Optional infrared griddle—4.2 kW (15.0 MJ).
- Optional French Top—3.9 kW (14.0 MJ).
- 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.
- Cobalt blue porcelain oven interior.
- Proof mode for 457 mm oven on 1219 mm 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.

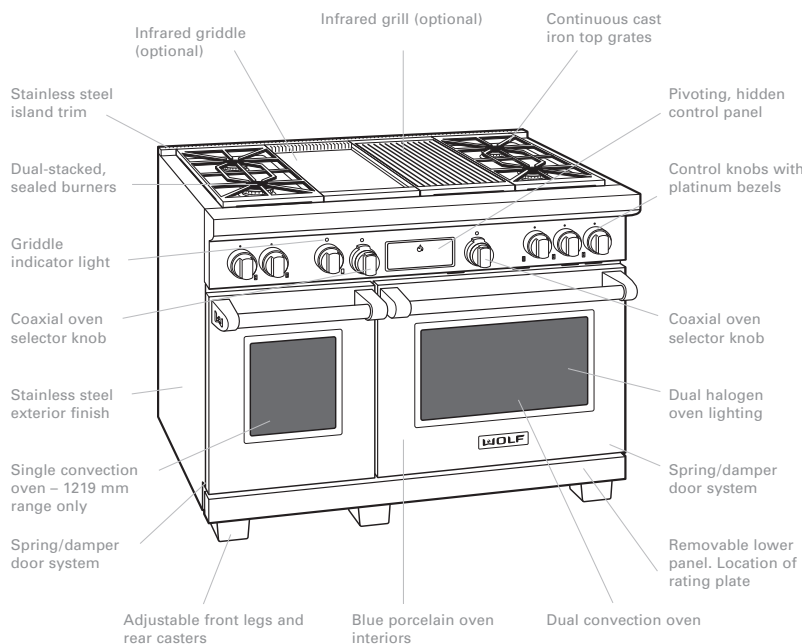
## DUAL FUEL RANGE ACCESSORIES


These optional accessories are available through your Wolf dealer. To obtain local dealer information, visit: [www.multyflex.com.au](http://www.multyflex.com.au).

- 127 mm and 254 mm classic stainless steel risers
- 508 mm 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
- Full-extension ball bearing racks
- Additional oven racks
- Dehydration accessory
- Bake stone accessory
- High altitude conversion kit

## DUAL FUEL RANGE

Model ICBDF484CG shown



 This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

## 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 3.9 kW (14.0 MJ) on 🔥 with 0.37 kW (1.36 MJ) delivered at simmer. The small burner provides a rating of 2.5 kW (9.0 MJ) on 🔥 with 0.23 kW (0.82 MJ) delivered at simmer. All burners have simmer settings.

A distinguishing feature of Wolf's low kW 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.

## DUAL-STACKED BURNER ASSEMBLY

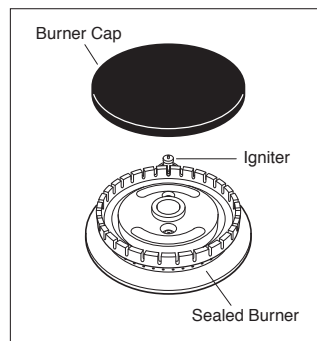
The unique dual-stacked burner design combines all of the burner parts in one assembly.

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

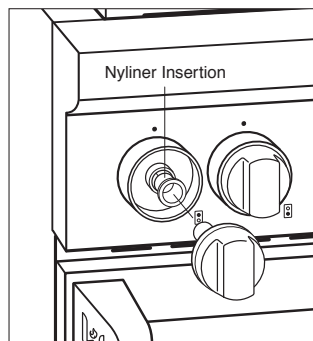
The burner cap must be seated flatly on the burner. There is a groove on the bottom of the burner cap. Adjust the burner cap until it drops into place and is seated flat on top of the burner. Failure to do this will result in a poor flame. Refer to the illustration below.

**⚠ 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 below.

## COOKTOP OPERATION

The cooktop burner uses an electronic igniter in place of a standing pilot. When the cooktop control knob is pushed in and turned to the 🔥 position, the system creates a spark to light the burner. This sparking continues for 4 seconds or until the electronic ignition senses a flame, which ever comes first. If the igniter fails to ignite the gas in 4 seconds, the gas safety shutoff valve will close, eliminating the gas flow for 5 seconds. The valve will reopen after the purge time of 5 seconds, and the igniter will automatically attempt to re-ignite the gas. This cycle of events is attempted 3 times. After the third attempt, in order for gas to flow to the burner once again, the user must return the knob to the 🔧 position and then turn the knob to the 🔥 position.

To check operation of the cooktop burner, push in and turn the control knob to the 🔥 position. The flame should light within four seconds.

If the burner does not light properly, turn the control knob to the 🔧 position. Check that the burner head is in the proper position. Check that the power supply cord is plugged in and that the circuit breaker or house fuse has not blown.

Check operation again; If flame is not established within the ignition cycle time, release the knob, open a door and wait 1 minute before attempting a new ignition procedure.

If the flames are extinguished - for any reason whatever - turn OFF the control knob and wait at least 1 minute before retrying to ignite the burner.

Ensure that the flames do not extinguish when you reduce to low flame quickly. Check correct operation of each burner individually and in combination.

**⚠ CAUTION**

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

## FLAME HEIGHT AND APPEARANCE

The flame on natural gas should be blue with a deeper blue core. and no yellow tipping. If burners show any abnormality check that burner heads are correctly located and refer to the 'trouble shooting guide' on page 26. If satisfactory performance can not be obtained, contact Multiflex. For service contact number refer page 28 of this booklet.

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.

## 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 grill 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 600 ml 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 23–25.

**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 grill, griddle and French Top.

## INFRARED GRILL

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 4.2 kW (15.0 MJ) at 100% full heat output.



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

### WARNING

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

## GRILL OPERATION

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

- Turn the knob counterclockwise to .
- Preheat grill for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- Trim any excess fat from the meat before cooking.
- Locate the food on the grill evenly.
- Do not pierce the meat while grilling. It may lose its juices.
- During grilling dripping fat may flare up briefly.
- **Do not leave the grill unattended while cooking.**
- To turn the grill off, turn the control knob clockwise to the  position.

**After cooking is completed and all the food is removed from the grill, leave the burner operating for 10 minutes to allow for any residue to be removed from the infrared surface.**

### CAUTION

Do not use cookware on the grill grate.



## INFRARED GRILL

### GRILL ASSEMBLY

Follow these steps to disassemble the grill for cleaning:

- 1) Remove the grill grate. Refer to the illustration below.
- 2) Remove the radiant plate. Refer to the illustration below.
- 3) Remove the grill frame.
- 4) After cleaning, put the grill 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 grill frame.
- 6) Reinstall the grill grate.

### ⚠ CAUTION

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

### GRILL CARE

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

- **Grill 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.
- **Grill Radiant Plate** (stainless steel) Lift up the radiant plate from the grill frame. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed. When placing the radiant plate back on the grill frame the slots in the front edge of the radiant plate must go over the angled plate on the grill frame, the slots should fit over front angle and sit flat.
- **Grill frame** (stainless steel) To remove from the range list directly vertical take care of trim between the grill frame and the burner tray. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed. When fitting the grill frame take care not to damage the ignitor and ensure that the trim is placed back between the grill frame and the burner tray.
- **Radiant Burner** Use a soft brush to remove any ash particles that have been left on the burner surface, the burner surface can be wiped with a soft damp cloth.
- **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 grill assembly.

### ⚠ CAUTION

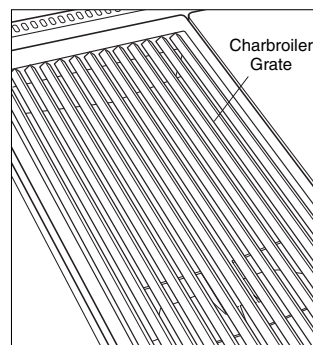
Allow the grill surface to cool sufficiently before cleaning.

## INFRARED GRIDDLE

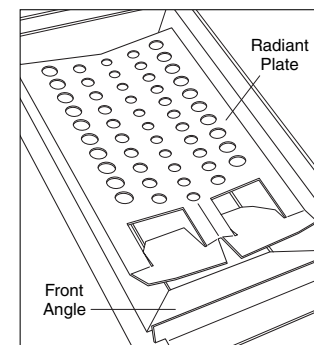
The infrared griddle operates at 4.2 kW (15.0 MJ). It is thermostatically controlled, which means once the set temperature is reached, the heat cycles to hold that temperature. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle prior to use. 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 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 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 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 5 ml of oil. The brown appearance will darken with use.



Grill grate.




Grill® radiant plate.



## INFRARED GRIDDLE

## 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.
- To turn the griddle off, turn the control knob clockwise to the  position.

**CAUTION**

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

## 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 100 ml warm water and 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 100 ml 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.

## FRENCH TOP

The 3.9 kW (14.0 MJ) French Top is an optional feature that provides a 559 mm 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.

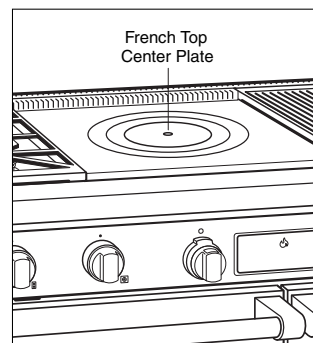
The cooking surface is made of polished cast iron that is an excellent heat conductor. The several rings allow for the solid surface to expand with the heat while remaining flat. The rings also provide thermal breaks in the cast iron that distribute the heat in a graduated intensity, hottest in the center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

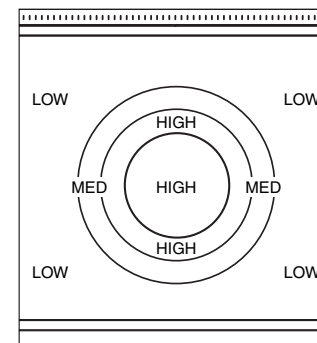
## SEASON THE FRENCH TOP

- 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

## 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 . 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  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**

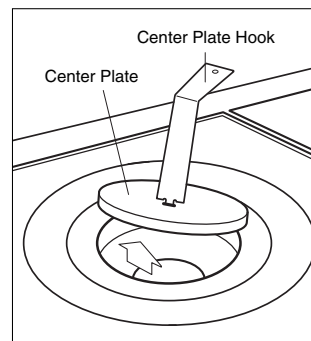
Never leave pans on a high heat zone unattended. Be particularly cautious when cooking food in fat or grease. It can become hot enough to ignite.

## 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 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 below.

**⚠ CAUTION**

Allow the French Top surface to cool sufficiently before cleaning.



French Top center plate removal.













## 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 75°C to 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 14
-  Bake stone mode – pages 14–15 (bake stone accessory required)
-  Broil mode – page 15
-  Roast mode – page 16
-  Convection mode – page 16
-  Convection bake mode – page 17
-  Convection broil mode – page 17
-  Convection roast mode – page 18
-  Proof mode and feature – page 18
- Dehydration feature – page 19 (dehydration rack accessory required)
- Delayed start feature – page 20
-  Time cook feature – page 20
-  Temperature probe feature – page 21
- Sabbath feature – page 22
-  Self-clean mode – pages 22–23

## 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 23–25.


Also, before using the oven(s) for the first time, set the oven(s) to  at 260°C for one hour. Refer to page 18 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.

## 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 after preheating, turn oven selector knob bezel to . Turn the bezel back to the desired cooking mode. Turn the oven selector knob to the desired preheat 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 24 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  on the hidden control panel.
- 2) Touch  or  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  or  to set the clock. Two beeps will be heard.

## CHANGING CLOCK TO 12 HOURS









- 1) Touch and hold  on hidden control panel for 5 seconds.
- 2) Touch  to change from 24 hour to 12 hour or vice versa.
- 3) Touch  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 .




## SETTING CONTROLS

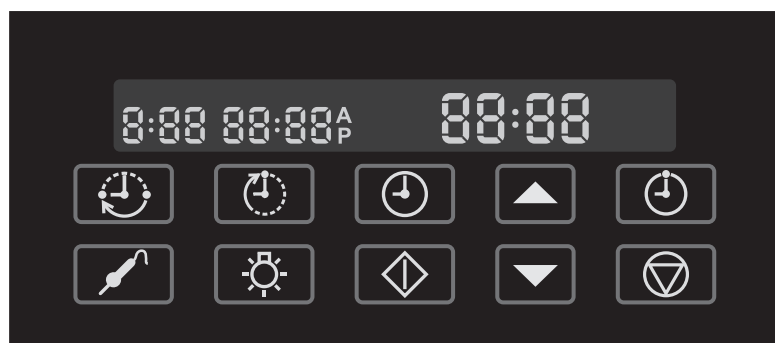
- 1) Touch  on the hidden control panel.
- 2) Touch  or  arrows to increase or decrease the desired amount of cooking time in hours and minutes.
- 3) Touch  or  to start timer. Two beeps will be heard. Oven will chime and time will flash continually when timing is complete.
- 4) When timing is complete, touch  to stop signal.
- 5) To clear any remaining time on the timer, touch  then .

## CELSIUS TO FAHRENHEIT

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

## SETTING CONTROLS

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



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 457 mm 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.

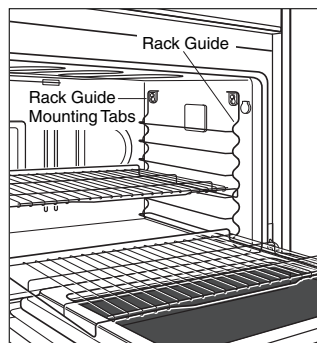
## OVEN RACK ARRANGEMENT

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.

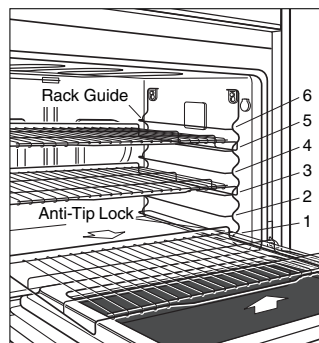
- When using only one rack, place rack in the center of the oven.
- When using only one rack for roasting meats, place rack on rack guide position 1, 2 or 3.
- When using two or three racks, place at least one rack position between them.

**⚠ 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.


**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

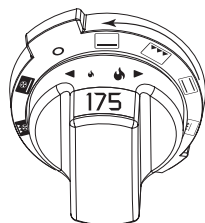
**For bake mode:**

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

- 2) Oven temperature is preset at 175°C. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments.

To change the temperature setting from 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 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 page 21.
- 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  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.


## SETTING CONTROLS

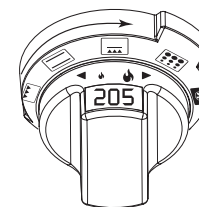
**For bake stone mode:**

**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 . Refer to the illustration below.
- 2) Oven temperature is preset at 205°C. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments.

To change the temperature setting from 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 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 page 21.
- 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  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

**⚠ 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 international section of our website, [wolfappliance.com](http://wolfappliance.com). Additional use & care information is provided with the bake stone accessory.

- **BAKESTONE30** (807143) – 762 mm oven
- **BAKESTONE36** (807142) – 914 mm 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 25 mm thick. The temperature probe cannot be used with this mode.

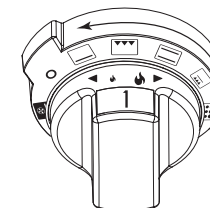
## SETTING CONTROLS

**For broil mode:**

- 1) Place food in oven at the correct rack position. Close oven door.
- 2) Turn oven selector knob bezel counterclockwise to . Refer to the illustration below.
- 3) Oven temperature is preset at "1" for 290°C – high broil. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven.  
  
To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting to "2" 230°C – medium broil or "3" 175°C – low 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  to end this mode.

**⚠ CAUTION**

When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heat-proof glass or pottery. They can shatter.



Broil mode setting.

## ACCESSORIES

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






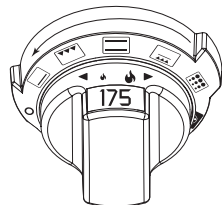
## ROAST MODE

**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.

## SETTING CONTROLS

**For roast mode:**

- 1) Turn oven selector knob bezel counterclockwise to .
  - 2) Oven temperature is preset at 175°C. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments.
- To change the temperature setting from 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 on page 21.
  - 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  to end this mode.



Roast mode setting.




## CONVECTION MODE

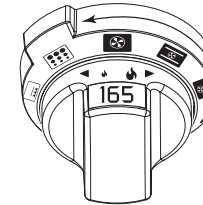
**How convection mode works:** Dual convection fans, each with a heating element, operate from the back of the oven to move the heated air throughout the entire oven cavity. The 457 mm oven has a single convection fan. Uniform air movement makes it possible to multi-level rack cook in this mode. The 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.

## SETTING CONTROLS

**For convection mode:**

- 1) Turn oven selector knob bezel clockwise to . Refer to the illustration below.
  - 2) Oven temperature is preset at 165°C. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments.
- To change the temperature setting from 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 page 21.
  - 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  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 457 mm 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.

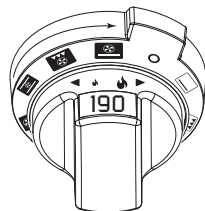
## SETTING CONTROLS

**For convection bake mode:**

- 1) Turn oven selector knob bezel clockwise to . Refer to the illustration below.
- 2) Oven temperature is preset at 190°C. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven. Temperature can be adjusted in 1° increments.

To change the temperature setting from 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 page 21.
- 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  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 457 mm 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.

## SETTING CONTROLS

**For convection broil mode:**

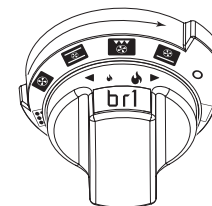
- 1) Place food in oven at the correct rack position. Close oven door.
- 2) Turn oven selector knob bezel clockwise to . Refer to the illustration below.
- 3) Oven temperature is preset at "br1" for 290°C – high convection broil. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven.

To change the setting, immediately turn the oven selector knob to the left to decrease the oven setting to "br2" 230°C – medium convection broil or "br3" 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  to end this mode.

**⚠ CAUTION**

When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heat-proof glass or pottery. They can shatter.



Convection broil mode setting.




## CONVECTION ROAST MODE

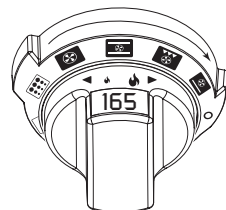
**How convection roast mode works:** Heat from both convection fans, with additional heat from the broil element, intensifies the convective and radiant heating in this mode. In the 457 mm oven, the single convection fan works with the top heat. This combination gently browns the exterior and seals in 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.

## SETTING CONTROLS

**For convection roast mode:**

- 1) Turn oven selector knob bezel clockwise to 
- 2) Oven temperature is preset at 165°C. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven.  
  
To change the temperature setting from 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 page 21.
- 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  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 457 mm oven. Both the 762 mm and 914 mm 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.

**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 – 457 mm oven:**

- 1) Place dough in oven-safe dish in oven.
- 2) Turn oven selector knob bezel to . Oven temperature is preset at 30°C. Touch  on the control panel or turn the oven selector knob to the left or right to turn on the oven.  
  
To change the temperature setting from 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  to end this mode.

**For proof feature – 762 mm and 914 mm ovens:**

- 1) Place dough in oven-safe dish in oven.
- 2) Turn oven selector knob bezel counterclockwise to .
- 3) Hold oven selector knob to the left until "PrF" is displayed in the knob. This is past 75°C.
- 4) Release the knob. The oven is now set at 75°C **bake mode**.
- 5) Quickly turn the knob to the left to enter **proof feature**. Oven temperature is preset at 30°C. To change the temperature setting from 30°C, immediately turn the oven selector knob to the right to increase the oven temperature.
- 6) Touch  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  to end this feature.

## 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.

**⚠ 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 
- 4) Hold the oven selector knob to the left until "dEH" is displayed in the knob. This is at 75°C.
- 5) Release the knob.
- 6) Quickly turn the oven selector knob to the left and release. Oven temperature is preset to 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 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  to end this feature.

## 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**.

## 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 30°C. For more information, see [www.usda.com](http://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.
- 3) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
- 4) Press  on the control panel or turn the oven selector knob to the left or right. Adjust temperature as required.
- 5) Touch . Use the  or  arrows on the hidden control panel to indicate the desired end time. **COOK TIME** will automatically be filled in.
- 6) Touch . If **COOK TIME** is not correct, use the  or  arrows on the hidden control panel to indicate the desired amount of cooking time.
- 7) Touch . 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.
- 8) The oven will turn itself off.
- 9) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 10) Turn oven selector knob bezel to  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.
- 2) Open hidden control panel by pressing in on the flame symbol on the front of the panel.
- 3) Press  on the control panel or turn the oven selector knob to the left or right. Adjust temperature as required.
- 4) Touch . Use the  or  arrows on the hidden control panel to increase or decrease the desired end time. **COOK TIME** will automatically be filled in.
- 5) Touch . One chime will ring before the last minute of cooking time. Three chimes that repeat every 30 seconds signal the end of cooking time.
- 6) The oven will turn itself off.
- 7) Remove food. Always use dry pot holders when removing hot pans from the oven.
- 8) Turn oven selector knob bezel to  to end this feature.
- 9) To stop timer before complete, touch  then .

## TEMPERATURE PROBE FEATURE

**Only use the temperature probe supplied for this oven.**

**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.

### ⚠ CAUTION

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


## 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.
- 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 70°C.

To change the desired final probe temperature setting from 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  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 oven set point and actual probe temperature. To alternate between the probe set point and actual probe temperature, press . The word “Lo” will appear until the internal temperature reaches 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  to end this feature.


## 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) The probe temperature is preset at 70°C.

To change the desired final probe temperature setting from 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 90°C to 100°C.

- 7) Touch  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 oven set point and actual probe temperature. To alternate between the probe set point and actual probe temperature, press . The word “Lo” will appear until the internal temperature reaches 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  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  or . Change the preset temperature if needed.
- 2) Touch  to turn oven lights on or off.
- 3) Touch and hold  on hidden control panel for 5 seconds.
- 4) Turn oven selector knob to  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  or . 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 . Use the  or  arrows on the hidden control panel to increase the desired end time.
- 5) Touch . Use the  or  arrows on the hidden control panel to increase or decrease the desired amount of cooking time.
- 6) Touch and hold  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  to end this feature.




Sabbath feature setting.

## 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 1°C. 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  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 20.

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 150°C.

During the cleaning process the surfaces may get hotter than usual and children should be kept away.

**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 13.

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.

## ⚠ CAUTION

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



## SELF-CLEAN MODE

**⚠ 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  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  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 150°C.
- 5) Turn oven selector knob bezel to  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 
- 2) Touch  and hold the  arrow until 3:00 is displayed.
- 3) Touch  twice to begin clean cycle.
- 4) To stop the clean cycle, turn bezel to the  position. The door will remain locked until the oven reaches a safe temperature.

## OVEN LIGHT BULB REPLACEMENT

**⚠ WARNING**

Turn off electrical power to the oven before replacing light bulb. Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock

**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 13. 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 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

Steam cleaners are not to be used

COMPONENT	CARE RECOMMENDATION
<b>Burner Pan</b> <b>Porcelain enamel</b>	<p><b>Caution! Do not use abrasive cleaners; they will permanently scratch the surface.</b></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><b>General care:</b> Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p><b>Spray degreasers:</b> Spray on a cloth and wipe surface to remove fingerprints and greasy spatters. Buff dry immediately to avoid streaking.</p> <p><b>Protective polish:</b> Apply to surface to maintain luster and protect from food stains.</p> <p><b>Hard water stains:</b> Use white vinegar and water.</p>
<b>Burner Cap</b> <b>Matte-finish porcelain enamel</b>	<p><b>General care:</b> 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>
<b>Burner Grates</b> <b>Porcelain-coated cast iron</b>	<p>Remove from the range and place on a flat surface near the sink to clean.</p> <p><b>Nonabrasive cleaners:</b> Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge.</p> <p><b>Mild abrasive and abrasive cleaners:</b> Use sparingly.</p>
<b>Control Knobs</b> <b>Oven Selector Knob</b> <b>Bezels</b> <b>Powder-coated die cast zinc</b>	<p>To remove the knobs, pull the knobs forward off the valve stem (see page 6 on nylon bearing).</p> <p><b>General care:</b> 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>
<b>Spark Igniters</b> <b>Ceramic</b>	<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>
<b>Range Exterior and Riser</b> <b>Classic stainless steel</b>	<p><b>Do not use abrasive cleaners; they will permanently scratch the surface.</b></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><b>General care:</b> Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p><b>Exterior cleaning:</b> Use a soft, nonabrasive stainless steel cleaner 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><b>Hard water stains:</b> Use white vinegar and water.</p>

## CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
<b>Control Panel</b> <b>Stainless steel</b>	Use spray cleaners to remove fingerprints and food soils. Spray first on a cloth before wiping panel. <b>Do not spray directly on panel or around valve stems or knobs.</b>
<b>Oven Gasket</b> <b>Fiberglass netting/stainless steel wire</b>	Do not hand clean, rub, puncture or remove the oven gasket; this may compromise the tight door seal.
<b>Broiler Pan</b> <b>Glossy-finish porcelain enamel</b>	<b>Top:</b> 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. <b>Bottom:</b> Pour grease into disposable can. When cool, wash in hot water and a mild detergent. Rinse and dry.
<b>Oven Cavity and Interior Door</b> <b>Porcelain enamel</b>	<b>Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).</b> 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. <b>General care:</b> 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. <b>Mild abrasive and abrasive cleaners:</b> Use sparingly. <b>Self-clean mode</b> can be used.
<b>Oven Door Window</b> <b>Heat-tempered glass</b>	When window is cool, spray glass cleaner on cloth to clean window. Do not use abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.
<b>Oven Light Cover</b> <b>Heat-tempered glass</b>	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. A 20-watt halogen oven light bulb replaces the existing bulb (803816).
<b>Rack and Rack Guides</b> <b>Nickel-plated steel</b>	Before using the <b>self-clean mode</b> , remove oven racks and rack guides. Excess spillage must be removed before cleaning. They will discolor if left in the oven during this feature. Clean with a mild abrasive cleaner.

## TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE SOLUTION
<b>Burner flame does not burn evenly.</b>	Align the burner cap of the stacked, sealed burner assembly as described on page 6.
<b>Food boils or burns in one area of the pan more than other areas.</b>	Pan is not centered above the burner. Pan material does not conduct heat evenly. 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.
<b>Burner fails to ignite.</b>	Ceramic igniter is damp from a spillover or spray cleaner. Allow ceramic to dry out completely. Burner cap ports are blocked. Use a straightened, metal paper clip to open the blockage. If a GFCI circuit is used, check to see if it has been tripped.
<b>Burners extinguish themselves when using more than one large roaster or griddle simultaneously.</b>	Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversized pans simultaneously restricts air movement.
<b>Food boils over the pan and into the burner drip pan.</b>	Heat setting is too high or pan size is too small for its contents.
<b>Water does not come to a boil fast enough.</b>	Water temperature is colder than usual. Cover pan for most efficient use of the high setting. Diameter of pan is too large or base of pan is warped.
<b>Food cooks too slowly when sautéing.</b>	Too much food is added at one time; reduce amount of food and sauté in batches. Size of food pieces is too large or temperature of food is colder than usual. Pan does not conduct heat evenly.
<b>Simmer setting does not maintain constant surface temperature.</b>	Delicate foods may need a lower simmer setting so that scorching does not occur.
<b>Exterior browning is uneven.</b>	Pan is too large for good heat circulation or too many pans on a rack.

## TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE SOLUTION
<b>Oven temperature is too hot.</b>	<p>Food cooked in glass, glass ceramic or dark metal holds more heat than shiny metal pans.</p> <p>Baking pan is too large for the recipe.</p> <p>Change rack level or cooking mode.</p> <p>Oven temperature setting is too high for the recipe.</p>
<b>Excessive smoke when broiling.</b>	<p>Using pan other than two-piece broiler pan.</p> <p>Failure to trim off extra fat.</p> <p>Lower rack level or shorten time.</p>
<b>Oven temperature is not hot enough.</b>	<p>Oven is not fully preheated.</p> <p>Door is opened too often or left open.</p> <p>Food is wrapped in foil; check mode for tips that give best results.</p> <p>Pan is too small for the amount of food in it.</p>
<b>Warm air venting into kitchen after oven has been turned off.</b>	<p>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.</p>
<b>PROBE flashes in the display when using probe feature.</b>	<p>Touch oven off.</p> <p>Push probe into probe receptacle completely until it snaps into place.</p> <p>Reset oven temperature and probe temperature.</p>
<b>Griddle or French Top continue to click.</b>	<p>When the thermostat is turned on, the red light illuminates and the gas solenoid opens. You will hear a series of sparks as it checks for the presence of a flame. If the igniter does not detect a flame, the solenoid shuts off and there will be a delay before attempting to reignite. This will reoccur 3 times and if it fails after the third time, it will shut down shortly to allow non-combusted gas to dissipate before attempting to reignite.</p>

## INSTALLATION INSTRUCTIONS

### SERVICE INFORMATION

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 rear of the removable lower panel. Refer to the illustration below. Record the rating plate information below for future reference.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

Wolf Dealer and Phone \_\_\_\_\_

### BEFORE CALLING FOR SERVICE

Before calling your Wolf dealer, refer to the troubleshooting guide on page 12. 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.

For service call: **1300 808 859**

### WIRING DIAGRAM

The wiring diagram covering the control circuit is located rear of the removable lower panel.

## CONTACT INFORMATION

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**Melbourne Victoria 3000**  
**Phone 03 9600 2218**

**subzero-wolf.com.au**

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