



# Gas Cooktop

## *Use and Care Guide*

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Guía de uso y mantenimiento

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Guide d'utilisation et d'entretien

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Guida all'uso e alla manutenzione

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Bedienungs- und Pflegeanleitung

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Gids voor gebruik en onderhoud

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使用和维护指南



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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 7 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.

### 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.

## IMPORTANT INSTRUCTIONS

### ⚠ CAUTION

**This appliance is for cooking purposes only. It must not be used for other purposes such as heating a room. Doing so may result in carbon monoxide poisoning.**

### ⚠ WARNING

**These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.**

- Clean only those parts listed in this guide. A steam cleaner is not to be used.
- Do not use cooking vessels smaller than 120 mm or vessels that extend beyond the cooking surface.
- The performance of this product has been verified according to EN 30-1-1, this appliance is Class 3.

### ⚠ 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.
- A ventilation unit is suggested for use with this appliance. Refer to the instructions shipped with the ventilation unit for proper clearances.
- If the information in the guide is not followed, a fire or explosion may result, causing property damage, personal injury or death.
- This appliance must be properly installed and serviced by a qualified installer, service agency or gas supplier and grounded (earthed) by a qualified technician.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

## IMPORTANT INSTRUCTIONS

- **Automatic Burner Control System Instructions**

**Description:** A spark electrode ignites each surface burner, eliminating the need for open flame pilots. For safety and convenience, each burner is equipped with an automatic ignition system which automatically ignites any burner if extinguished.

**Behavior:** When the cooktop control knob is pushed in and turned to the open position, the system creates a spark to ignite the burner. The spark continues for five seconds or until the electronic ignition system senses a flame, whichever comes first. If the igniter fails to ignite the gas within five seconds, the gas safety shutoff valve closes, eliminating the gas flow for five seconds. After five seconds, the valve opens, and the igniter automatically attempts to re-ignite. After the fifth attempt, the burner knobs must be turned to the closed position. To verify the cooktop burner operation, push in and turn the control knob to the open position. If the burner does not ignite within five seconds, turn the control knob to the closed position. Verify the burner is in the proper position. Verify the power cord is plugged in and the circuit breaker or house fuse is not blown. Verify operation again. If the burner does not ignite within five seconds, turn the control knob to the closed position, and open an exterior door or window. Wait one minute. If the flames are extinguished (for any reason), turn the control knob to the closed position, and wait one minute. Verify the flames do not extinguish when reduced to low quickly. Verify correct operation of each burner individually and in combination.

**IMPORTANT NOTE:** Surface burners automatically ignite after a power interruption.

## IMPORTANT INSTRUCTIONS

### **⚠ WARNING**

Unattended cooking with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water. Switch off the appliance and cover the flame with a lid or fire blanket.

### **⚠ CAUTION**

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

### **⚠ WARNING**

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

### **⚠ WARNING**

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

## IMPORTANT INSTRUCTIONS

### **⚠ CAUTION**

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation such as opening a window, or more effective ventilation such as increasing the level of mechanical ventilation where present.

### **⚠ CAUTION**

The use of hob guards and non-listed accessories can cause accidents.

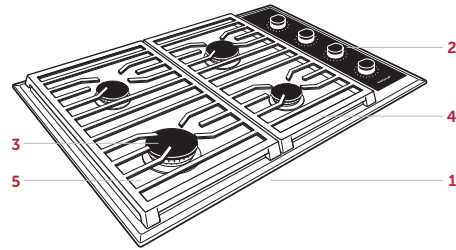
### **⚠ WARNING**

Danger of fire: do not store items on the cooking surfaces.

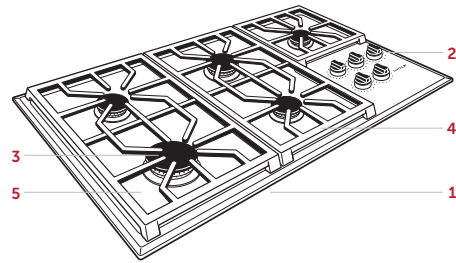
### Gas Cooktop Features

#### FEATURES

- |   |  |
|---|--|
| 1 | Product Rating Plate (bottom of cooktop) |
| 2 | Control Knob                             |
| 3 | Surface Burner (large)                   |
| 4 | Burner Grate                             |
| 5 | Burner Pan                               |



762 mm Gas Cooktop (model ICBCG304T/S)



914 mm Gas Cooktop (model ICBCG365P/S)

### Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use and 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 gas cooktop.


- To ensure all residual oil from the manufacturing process has been removed, clean the cooktop thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 8.
- Verify surface burner components are assembled correctly.

### Sabbath

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).

### Cooktop Operation

#### SURFACE BURNERS

To light a burner, push and turn the corresponding control knob counterclockwise to . The igniter will begin to click until burner is lit. Once lit, continue to turn knob counterclockwise to desired setting. Each burner is designed with electronic re-ignition which reignites the burner if accidentally extinguished.

To select a simmer setting, turn control knob to the detent at the lowest setting. Push and continue to turn counterclockwise. The flame will transition to the second tier on the burner cap. Continue to turn knob to desired simmer setting.

#### SURFACE BURNER RATING

The front left burner is 5.3 kW. The rear center burner is 3.5 kW (rear right for model ICBCG304). Any additional burners are 2.7 kW.

#### ⚠ CAUTION

Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

#### ⚠ WARNING

Turn off the burner if clicking is not audible within five seconds. Do not operate and contact Wolf Factory Certified Service.

#### ⚠ CAUTION

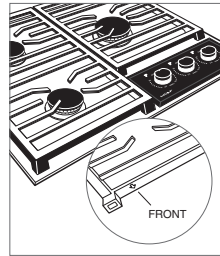
Do not use pans smaller than 120 mm in diameter. Do not use pans that extend beyond the cooktop frame. Heat may be trapped beneath the pan causing damage.

#### CONTROL KNOBS

For 381 mm and 914 mm models, the control knobs are positioned to correspond with the surface burners they regulate. For 762 mm models, a diagram above each knob indicates which surface burner it regulates.

#### BURNER GRATES

For 610 mm models, the grates must be positioned correctly to ensure proper burner performance. The grates have an indicator on the bottom of the front edge. Position the grates with the indicator toward the front of the cooktop. Refer to the illustration below.



Grate placement (610 mm model)

### 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.
Burner grates	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.
Surface burners	Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.
Control knobs	Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.



### Troubleshooting

#### OPERATION

##### Cooktop does not operate.

- Verify power is on.
- Verify electrical power to unit and home circuit breaker is on.

##### Erratic flame, poor ignition or no ignition.

- Verify burner caps are positioned properly.
- Clean burner and igniter properly.
- If water spilled over recently, let area dry completely. Use hair dryer, if desired.
- If burner cap secures to burner head, verify it is tightly fastened.
- Push in knob, then release. Verify knob springs back.

#### SERVICE

- Maintain the quality built into your product by contacting Wolf Factory Certified Service.
- 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 7 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.

#### SERVICE (FOR AUSTRALIA ONLY)

- Yearly maintenance is recommended.
- Maintain the quality built into your product by contacting Wolf Factory Certified Service.
- 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 7 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.
- For Australia only, contact:  
Sub-Zero Group Australia Pty Ltd  
Level 10, 469 La Trobe Street  
Melbourne Victoria 3000  
Phone 03 9600 2218  
subzero-wolf.com.au

#### SERVICE (FOR UNITED KINGDOM ONLY)

- Sub-Zero & Wolf Ltd  
9 The Street, Heybridge, Maldon, Essex, CM9 4XB  
020 8418 3800  
service@subzero-wolf.co.uk  
www.subzero-wolf.co.uk

### Wolf Appliance International 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: stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements. 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.

For more information regarding your Wolf product warranty, contact your authorized Wolf dealer. Warranties must comply to all country, state, city, local and or ordinance.

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





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

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