



Sealed Burner Rangetop

Use and Care Guide

Guía de uso y mantenimiento

Guide d'utilisation et d'entretien

Guida all'uso e alla manutenzione

Bedienungs- und Pflegeanleitung

Gids voor gebruik en onderhoud

使用和维护指南



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Customer Care

The model and serial number 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. Record this information below for future reference.

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.

▲ 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

⚠ 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.

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.

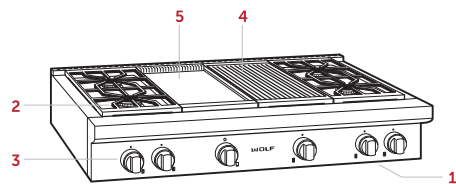
⚠ WARNING

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

Sealed Burner Rangetop Features

FEATURES

- 1 Product Rating Plate
- 2 Surface Burner
- 3 Control Knob
- 4 Optional Chargrill
- 5 Optional Griddle/Teppanyaki
- 6 Optional Wok Burner (not shown)



1219 mm Sealed Burner Rangetop shown

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 Sealed Burner Rangetop.

- To ensure all residual oil from the manufacturing process has been removed, clean the rangetop thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to Care Recommendations on page 9.
- Verify surface burner components are assembled correctly.
- Optional chargrill and griddle/teppanyaki require special attention. Refer to page 8.
- Verify all packaging material is removed from the wok ring and plate.

Surface Burners

To light a burner, push and turn the corresponding control knob counterclockwise to HI. The igniter clicks until the burner is lit. Once lit, continue to turn the knob counterclockwise to the desired setting.

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

SURFACE BURNER RATING

The rear left burner is 2.9 kW. Any additional burners are 4.7 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.

CONTROL KNOBS

ICON	KNOB	SETTINGS
	Surface Burner	
	Chargrill	
	Griddle/Teppanyaki	40°C–240°C
	Wok Burner	

Chargrill

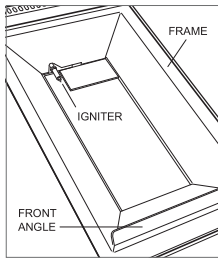
The chargrill has an infrared burner that transfers intense heat to food, searing the outside to seal in juices. Cook food directly on the chargrill grate, do not use cookware. The back 178 mm of the chargrill is cooler than the rest of the surface. This area can be used to hold foods until they are ready to serve.

Assemble the chargrill:

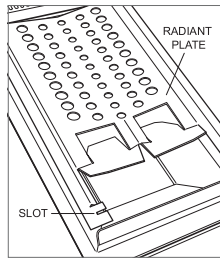
- 1 To assemble, position the chargrill frame on the rangetop. Refer to the illustration below.
- 2 Align the slots of the radiant plate with front angle of the frame. Refer to the illustration below. The slots should fit over the front angle and sit flat on the chargrill frame.
- 3 Install the chargrill grate.

CAUTION

Use care when assembling the chargrill to avoid contact with the igniter.



Chargrill frame



Chargrill radiant plate

CHARGRILL OPERATION

The stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 Push and turn the control knob counterclockwise to HI. The igniter clicks until the burner is lit.
- 3 Allow the chargrill to preheat for 10 minutes.

CAUTION

Accessible parts may be hot when the chargrill is in use. Young children should be kept away.

Griddle/Teppanyaki

The griddle/teppanyaki is thermostatically controlled to maintain a consistent temperature. To prevent food from sticking, it is necessary to "season" the griddle/teppanyaki prior to use.

Season the griddle/teppanyaki:

- 1 The griddle/teppanyaki has a protective coating that must be removed before use. Use hot water and mild detergent to remove. Rinse and dry.
- 2 Turn on ventilation.
- 3 Push and turn the control knob counterclockwise to 175°C and heat for 30 minutes. After 30 minutes, turn the knob to OFF and allow the surface to cool.
- 4 While the surface is slightly warm, pour a small amount of peanut or vegetable oil on a paper towel and spread evenly.
- 5 Push and turn the control knob to 175°C. Heat until the griddle/teppanyaki begins to smoke, then turn the knob to OFF and allow the surface to cool. Once cool, wipe off any excess oil.

GRIDDLE/TEPPANYAKI OPERATION

The stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 Push and turn the control knob counterclockwise to the desired temperature. The igniter clicks until the burner is lit.
- 3 The indicator light above the knob illuminates until the griddle/teppanyaki reaches the set temperature. The light cycles on and off as more heat is required to maintain the set temperature.

Wok Burner

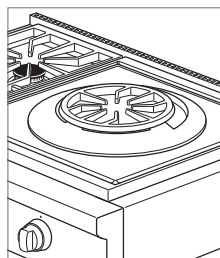
The wok burner has a large burner that transfers intense heat directly to the wok, which is ideal for wok cooking. To select a simmer setting, turn the control knob to the lowest setting. The minimum wok size is 356 mm in diameter. The maximum wok size is 457 mm in diameter.

WOK BURNER OPERATION

- 1 Turn on ventilation.
- 2 Push and turn the control knob counterclockwise to HI. After 3–5 seconds, the igniter clicks until the burner is lit.
- 3 Once lit, continue to turn the knob counterclockwise to the desired setting.

WOK BURNER GRATE

The wok burner grate allows the wok to function as a large surface burner for flat-bottom pots up to 356 mm in diameter.



Wok burner grate

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 the 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.
Burner pan	Remove surface debris before cleaning to help speed up the cleaning process and decrease the chance of scratching the surface during cleaning. Using a mild abrasive cleaner or spray degreaser, clean and rinse the surface and dry immediately to avoid streaking. To clean hard water stains, use white vinegar and water. Rinse and dry immediately.
Surface burners	Allow to cool. Use a mild detergent or spray degreaser to clean. Rinse with water and towel dry.
Chargrill	After cooking is complete, allow the chargrill to remain on for 10 minutes. High heat helps burn off excess food particles. When cool, remove the grate and place in the sink. Cover with wet dish towels and pour hot water over it to help loosen residue. Clean with soap and a scouring pad. Rinse and dry.
Griddle/teppanyaki	Scrape grease into the grease collection tray after each use. When the surface has cooled, wipe with a paper towel to remove excess grease or oil. After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly. Occasionally, remove the seasoning. Pour 120 ml warm water and 5 ml griddle/teppanyaki cleaner onto the griddle/teppanyaki and scrape residue into the grease collection tray, then empty. When dry, reapply a small amount of oil for seasoning.
Wok ring	Clean with hot water and mild detergent or paste of baking soda and water. Towel dry.
Control knobs Bezels	Using a damp cloth, wipe with a mild detergent or spray degreaser; rinse and dry. Do not place in the dishwasher.

Troubleshooting

OPERATION

Rangetop does not operate.

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

Erratic flame, poor ignition, or no ignition.

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

Chargrill clicks continually.

- Verify the knob is set fully at HI.

Griddle/teppanyaki indicator light flashes.

- Turn the knob off, then back on. The flame was lost and the unit entered safety lock-out mode.

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.

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

Warranty

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.



Sub-Zero, Sub-Zero 6 Design, Sub-Zero 8 Snowflake Design, Dual Refrigeration, The Living Kitchen, Great American Kitchens The Fine Art of Kitchen Design, Wolf, Wolf 6 Design, Wolf Gourmet, W 6 Design, red colored knobs, Cove, and Cove 6 Design are registered trademarks and service marks of Sub-Zero Group, Inc. and its subsidiaries. All other trademarks are property of their respective owners in the United States and other countries.