



# Dual Fuel Range

## *Use and Care Guide*

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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 6 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.

IMPORTANT INSTRUCTIONS

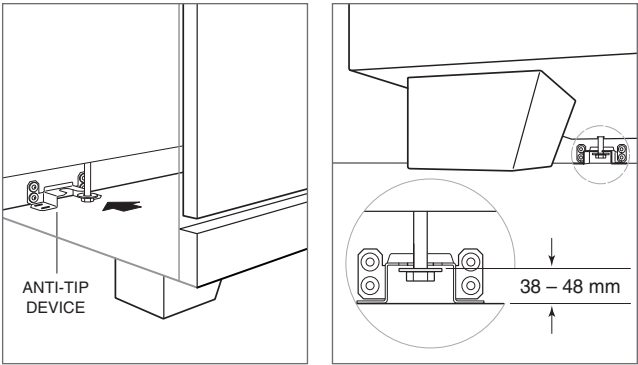
**WARNING**

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

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

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

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



Anti-tip device location

Anti-tip device engaged

## 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.**

- Clean only those parts listed in this guide. Do not use a steam cleaner.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface which may result in shattering the glass.
- Before using self-clean, remove the multifunction pan, oven racks, oven rack guides, and any other utensils.
- When using this appliance, do not touch grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Do not use cooking vessels smaller than 120 mm or vessels that extend beyond the cooking surface.

### ⚠ 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

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

## IMPORTANT INSTRUCTIONS

### **⚠ 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.

#### **FOR AUSTRALIA ONLY:**

- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THE APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILST IT IS IN OPERATION.**
- **DO NOT MODIFY THIS APPLIANCE.**
- **DO NOT USE THIS APPLIANCE AS A SPACE HEATER.**
- **THIS APPLIANCE MUST BE PROPERLY INSTALLED AND SERVICED BY A QUALIFIED INSTALLER, SERVICE AGENCY OR GAS SUPPLIER AND GROUNDED (earthed) BY A QUALIFIED ELECTRICIAN.**

### **⚠ 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.

## IMPORTANT INSTRUCTIONS


- **Automatic Burner Control System Instructions**

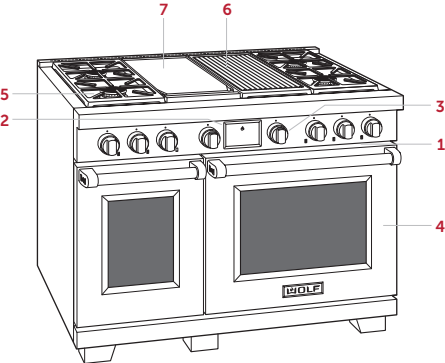
**Description:** A spark electrode ignites each surface burner, eliminating the need for open flame pilots. For safety and convenience, each burner is equipped with an automatic ignition system which automatically ignites any burner if extinguished.

**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. Oven operation must be reset after a power interruption.

Dual Fuel Range Features

FEATURES	
1	Product Rating Plate
2	Control Panel (press  to access)
3	Oven Control Bezel and Knob
4	Convection Oven
5	Surface Burner
6	Optional Chargrill
7	Optional Griddle/Teppanyaki




Dual Fuel Range (model ICBDF48450CG/S/P 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 Dual Fuel Range.

- To ensure all residual oil from the manufacturing process has been removed, clean the range thoroughly with hot water and mild detergent prior to use. Rinse and dry with a soft cloth. Refer to Care Recommendations on page 13.
- Verify the surface burner components are assembled correctly.
- The optional chargrill and griddle/teppanyaki require special attention. Refer to pages 12–13.
- To ensure the best results, review the cooking modes and special features on page 9.

 **CAUTION**

Do not place cookware on the oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain interior and will void your warranty.

Oven Racks

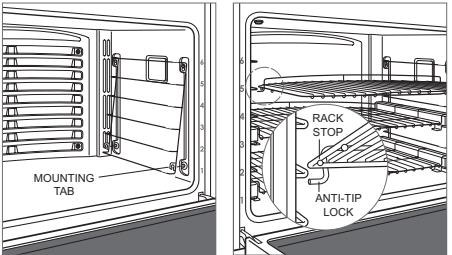
OVEN RACK GUIDES

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

OVEN RACKS

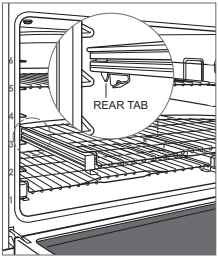
To insert a standard rack in the oven, place the rack anti-tip lock under the side rack guide rails. Slide the rack back and lift up to clear the rack stops. Continue to slide the rack back until completely inside the oven. Refer to the illustration below.

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



Oven rack guide

Oven rack anti-tip lock

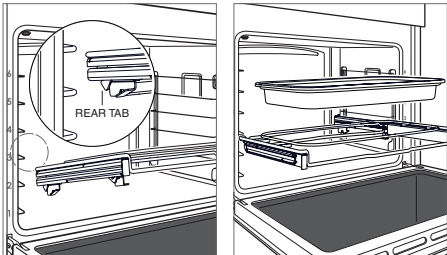


Full-extension rack

MULTIFUNCTION RACK

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

For roasting meats or vegetables, use rack position 3 or 4 in convection or convection roast mode. For broiling meats or vegetables, use rack position 5 or 6.



Install multifunction rack

Place multifunction pan

Oven Operation

Wolf Dual Fuel Ranges use a combination of an interactive touch screen control panel, cooking mode selector bezel, and oven temperature control knob to select desired cooking modes, oven temperature, and exclusive features. The control panel must be open to access Gourmet mode and exclusive features. Refer to the illustration below.

The oven has ten cooking modes—Bake, Roast, Broil, Convection Roast, Convection, Gourmet, Proof, Stone, Dehydrate, and Warm. Stone is not available for the 457 mm oven. Stone and Dehydrate require accessories.

To start cooking:

Rotate the selector bezel to the desired cooking mode. --- appears on the oven knob display.

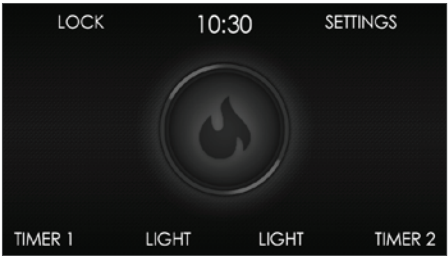
- 1 Turn the control knob to increase or decrease the temperature or touch Start on the control panel. Either action completes the second step of the process and preheat begins.

For Bake, Roast, Broil, Convection Roast, Convection, Gourmet, and Stone modes, a slight rotation of the control knob adjusts the temperature by 1°C. A full rotation adjusts the temperature by 5°C. For Proof, Dehydrate, and Warm modes, a slight rotation of the control knob adjusts the temperature by 1°. A full rotation adjusts the temperature by 5°.



Oven control panel and knob

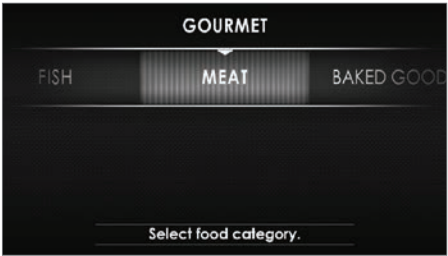
The interactive control panel uses touch technology to select cooking modes and other functions. Refer to the illustrations below.



Home screen (double oven shown)



More screen (double oven shown)



Gourmet screen

PRIOR TO USE

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

- 1 Clean the oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- 2 Turn on ventilation. Some smoke and odor is normal.
- 3 Rotate the selector bezel to (Roast) and adjust the temperature to 260°C for one hour.
- 4 Rotate the bezel to (Off) and allow the oven to cool with the door closed.

Oven Operation


CONTROL LOCK

The lock feature prevents unwanted control panel operation. The lock feature must be reset after a power outage.

To lock or unlock:

- 1 Touch and hold  (Lock) for 3 seconds.

OVEN LIGHT

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


PREHEAT

During preheat, the oven is heated as quickly and evenly as possible and is not ideal for cooking. Preheat should be used for all cooking modes except Broil, Proof, Dehydrate, Warm, and some modes in Gourmet. Once preheat is complete, a chime indicates the oven has reached set temperature.

CLOCK

The clock is visible on the control panel during all cooking modes. However, the unit is shipped with the standby power feature enabled, which causes the screen to go blank after five minutes of inactivity. To disable standby power, refer to extended options. It is very important the clock be set to the correct time if a timed cook feature is used. The clock must be reset after a power outage.

Setting clock:




- 1 Touch  (Settings), then select Time.
- 2 Touch 12 Hour or 24 Hour mode.
- 3 Use the slide bar to set the time of day, select AM or PM, then touch Set. A chime indicates the clock is set.

Time can also be adjusted by touching the time display on the home screen.


TIMER

Each timer can be set for a maximum of 11 hours and 59 minutes. Once a time is set, the countdown appears on the touchscreen. The timer is independent from the oven. Setting the timer does not impact cook time or stop time.

Setting timer:

- 1 Touch  (Timer 1) or  (Timer 2).
- 2 Use the slide bars to set the duration, then touch Set. A chime indicates the timer is set.
- 3 To edit the timer, touch the countdown time on the touchscreen, then use the slide bars to set the duration.
- 4 To cancel the timer, touch the countdown time on the touchscreen, then touch .
- 5 The timer chimes with one minute remaining. The timer chimes and flashes when complete.
- 6 Touch the flashing time to clear.

EXTENDED OPTIONS

Touch  (Settings) to access extended options. Use the slide bar to scroll to the desired option and touch the option to select. If more information is needed, touch Info.

OPTIONS

Time	Select 12 hour or 24 hour.
Sabbath	Turn Sabbath on or off.
Clock	Select digital, analog, blank, or logo.
Standby	Turn standby power on or off.
Language	Select: English, Spanish, French, Italian, German, Dutch, or Chinese.
Units	°F/Imperial or °C/Metric.
Showroom	For showroom use only.
Info	Access helpful tips and product information.
About	For service only.
Temp Offset	For service only.
Calibration	Adjust touchscreen calibration.
Sound	Mute, 1-5 and high, medium, low.
Brightness	Adjust touchscreen brightness: 0-100%.



Cooking Modes

GOURMET

Gourmet provides a variety of quick and convenient meal preparations. Choose from six categories—Meat, Fish, Baked Goods, Pizza, Vegetables, and One Dish Meals.

After a selection is made, Gourmet recommends the proper rack position, sets the cooking mode, and automatically adjusts the temperature—sometimes using multiple modes and temperatures. The oven does not turn off automatically when the cook time is complete.

For more information regarding Gourmet, refer to the techniques and recipes guide included with your appliance.

Setting controls:

- 1 Rotate the bezel to **G**.
- 2 Use the control panel to select the desired settings.

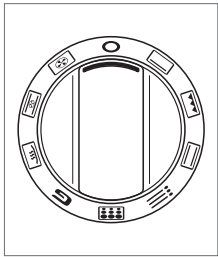
GOURMET GUIDE

MEAT	Beef*	steak, tenderloin, roast, prime rib, meatloaf, slow cook
	Poultry*	whole bird, fresh pieces, whole breast
	Pork*	ribs, tenderloin, roast, steak, chop, whole ham
	Lamb*	leg, roast, rib rack
FISH	Steak*	
	Fillet*	
	Breaded	
BAKED GOODS	Cookies	
	Cake	sheet, fluted, angel, pound, cupcakes
	Pie	single crust, double crust
	Bread	quick bread, yeast loaf, yeast rolls, biscuits
PIZZA**	Fresh	
	Par-Baked	
	Calzone	
VEGETABLES	Roasted	
	Sweet Potato*	
	Baked Potato*	
ONE DISH MEALS	Casserole*	
	Lasagna*	
	Quiche	

\*Does not require preheat. \*\*Not available for 457 mm oven.

MODE	ICON	PRESET	RANGE	PROBE	USES
BAKE		175°C	95–290°C	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST		175°C	95–290°C	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
BROIL		BR3 290°C BR2 230°C BR1 175°C	BR3 290°C BR2 230°C BR1 175°C		Best for broiling meats, fish, and poultry pieces up to 25 mm thick. Use a two-piece broiler pan and always broil with the oven door closed.
CONVECTION ROAST		165°C	95–290°C	•	Gently browns exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork, and poultry.
CONVECTION		165°C	95–290°C	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
GOURMET	<b>G</b>	—	—	•	Gourmet provides quick and convenient meal preparations with recommendations for cooking mode and rack position. Preset temperature and range are dependent on food and desired doneness.
PROOF		30°C	30–45°C		Ideal for proofing or rising bread dough.
STONE		230°C	95–290°C	•	Baking on a ceramic stone. Great for pizza and bread. Stone accessory required.
DEHYDRATE		60°C	45–75°C		Dry a variety of fruits, vegetables, herbs, and meat strips. Accessory racks required.
WARM		80°C	60–95°C	•	Designed to keep foods at serving temperature.
ECO	<b>ECO</b>	175°C	125–200°C	•	Energy saving mode designed for roasting thin cuts of meat and delicate fish. No preheat required.

\*Not available on all models. NOTE: The temperature probe can be used with all cooking modes except Broil, Proof, and Dehydrate.




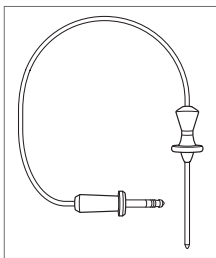
Oven knob selector bezel

### Temperature Probe

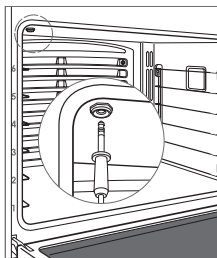
Use only the temperature probe shipped with this appliance. Refer to the illustration below. The temperature probe measures the internal temperature of food while cooking. The probe can be used to monitor the temperature without setting a desired temperature and can be used with all cooking modes except Broil, Proof, and Dehydrate.

#### Setting controls:

- 1 Preheat the oven to the desired oven temperature in the desired mode.
- 2 Completely insert the probe sensor into the thickest area of the food.
- 3 When preheat is complete, place food in the oven.
- 4 Insert the probe into the probe receptacle. Refer to the illustration below. Close the oven door.
- 5 Touch  (Probe).
- 6 Touch Set to select the preset temperature. To change the temperature, use the slide bar to select the desired temperature, then touch Set.
- 7 A chime indicates the temperature is 1°C below the set temperature. The oven chimes and the set temperature flashes when the internal temperature reaches the setpoint.
- 8 Remove, then reinsert the probe to verify the internal temperature.
- 9 Touch the flashing temperature to clear.



Temperature probe



Probe receptacle

#### ⚠ CAUTION

**Pull straight down when removing the probe from the receptacle. Bending or pulling the probe at an angle during removal may damage the probe and oven. Do not place a rack or accessory in rack position six when using the probe, as it interferes with probe removal.**

#### ⚠ CAUTION




**The probe and probe receptacle will be very hot. Handle with care.**

### Auto Program

#### TIMED COOK

Timed Cook automatically turns the oven off at a specified time. The oven begins to heat immediately and turns off at the desired stop time. If preheat is required, the preheat time must be accounted for when determining the cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except Broil, Gourmet, or Stone. The temperature probe cannot be used during Timed Cook.




#### Setting controls:

- 1 Rotate the selector bezel to the desired cooking mode and turn the control knob to adjust the temperature.
- 2 Touch  (Timed Cook), then select the desired cooking duration.
- 3 Touch Set twice to start.
- 4 To cancel, touch the duration/stop time on the touchscreen, then touch .
- 5 The oven turns off automatically when the cook time is complete.
- 6 Rotate the selector bezel to  (Off) to clear.

#### DELAYED START

Delayed Start automatically turns the oven on and off at specified times. The oven remains idle until the desired start time and turns off at the desired stop time. If preheat is required, the preheat time must be accounted for when determining the cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except Broil, Gourmet, or Stone. The temperature probe cannot be used during Delayed Start.

#### Setting controls:


- 1 Rotate the selector bezel to the desired cooking mode and turn the control knob to adjust the temperature.
- 2 Touch  (Timed Cook), then select the desired cooking duration.
- 3 Use the slide bar to select the desired stop time, then touch Set.
- 4 To cancel, touch the duration/stop time on the touchscreen, then touch .
- 5 The oven turns off automatically when the cook time is complete.
- 6 Rotate the selector bezel to  (Off) to clear.

#### ⚠ WARNING



**Do not leave raw or perishable food in the oven for more than one hour before and after cooking. Food deterioration can occur.**

### Clean

During Clean, the oven is heated to an extremely high temperature to burn off food soil. The oven lights are disabled. Clean lasts approximately four hours.

**IMPORTANT NOTE:** For double ovens, the other oven cannot be used during  (Clean).




#### Setting controls:

- 1 Turn on ventilation. Some smoke and odor is normal.
- 2 Rotate the selector bezel to  (Clean).
- 3 Touch Start.
- 4 Remove the oven racks and rack guides, then touch Ok.
- 5 The oven door locks and remains locked until cleaning is complete and the oven temperature is below 290°C.
- 6 Rotate the selector bezel to  (Off) to clear.

Porcelain is made from natural products and, therefore, can chip or develop fine lines and cracks due to the expansion and contraction that occurs as oven temperature fluctuates (particularly when the self-cleaning function is employed). This can result in cosmetic imperfections, such as a cloudy, dull or scratched appearance. Cosmetic imperfections may be more visible in a colored oven cavity.

### DELAYED CLEAN

#### Setting controls:

- 1 Turn on ventilation. Some smoke and odor is normal.
- 2 Rotate the selector bezel to  (Clean).
- 3 Touch  (Delayed Clean) and use the slide bar to select the desired stop time, then touch Set.
- 4 Remove the oven racks and rack guides, then touch Ok.
- 5 The oven door locks and remains locked until cleaning is complete and the oven temperature is below 290°C.
- 6 Rotate the selector bezel to  (Off) to clear.

#### ⚠ CAUTION



**During Clean, exterior surfaces may get hotter than usual. Children should be kept away.**

### 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).

Bake, Roast, Proof, and Warm modes can be used in Sabbath.

#### Setting controls:

- 1 Turn the oven light on or off.
- 2 Touch  (Settings), then select Sabbath.
- 3 Touch On, then touch Set.
- 4 Rotate the selector bezel to the desired cooking mode and turn the control knob to adjust the temperature, then touch Start.
- 5 To change the oven temperature while in Sabbath, turn the control knob. Each turn increases or decreases the temperature by 5°C. The temperature changes randomly after the new temperature is selected.
- 6 Rotate the selector bezel to  (Off) to clear.

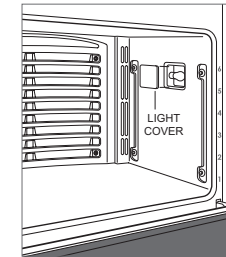
### Oven Light

#### ⚠ WARNING

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

Allow the oven to cool completely, then remove the oven racks and rack guides. To remove the light cover, gently pry the bottom edge with a flat screwdriver. Remove the existing bulb and replace with a 40-watt halogen bulb. Refer to the illustration below. Do not touch the new bulb with bare hands. Wear rubber gloves or use a paper towel to hold the bulb during installation.

To replace the light bulb located on the top of the oven cavity, contact Wolf Factory Certified Service.



Light bulb replacement

Wolf Cooking Guide

FOOD	RACK(S)	MODE	OVEN TEMP	POSITION	TIME	NOTES
BREADS						
Biscuits	1	Roast	400°F (205°C)	3	5–10 min	
	2	Convection	425°F (220°C)	2, 5	5–10 min	
	3	Convection	425°F (220°C)	1, 3, 5	5–10 min	
Cinnamon rolls	1	Bake	350°F (175°C)	3	20–25 min	
	2	Convection	325°F (165°C)	2, 5	20–25 min	
	3	Convection	325°F (165°C)	1, 3, 5	20–25 min	
Garlic bread	1	Broil	Med	5		
Muffins	1	Bake	400°F (205°C)	3	15–20 min	
	2	Convection	375°F (190°C)	2, 5	10–15 min	
	3	Convection	375°F (190°C)	1, 3, 5	10–15 min	
Quick breads	1	Bake	350°F (175°C)	3	40–50 min	
Toast	1	Broil	High	5		
Yeast bread (loaf pan)	1	Bake	350°F (175°C)	3	20–45 min	
Yeast bread (no pan)	1	Stone	450°F (230°C)	1	15–45 min	
Yeast rolls	1	Convection	375°F (190°C)	3	10–20 min	
	2	Convection	375°F (190°C)	2, 5	10–20 min	
	3	Convection	375°F (190°C)	1, 3, 5	10–20 min	
CAKES						
Angel food cake	1	Bake	350°F (175°C)	1	35–45 min	
Bundt or pound cake	1	Bake	350°F (175°C)	3	40–50 min	
Cupcakes	1	Bake	350°F (175°C)	3	20–25 min	
	2	Convection	325°F (165°C)	2, 5	15–25 min	
	3	Convection	325°F (165°C)	1, 3, 5	15–25 min	
Mixes or from scratch	1	Bake	350°F (175°C)	3	20–30 min	
	2	Convection	325°F (165°C)	2, 5	20–30 min	
	3	Convection	325°F (165°C)	1, 3, 5	20–30 min	
COOKIES						
Cookies or bars	1	Bake	350°F (175°C)	3	10–25 min	
	2	Convection	325°F (165°C)	2, 5	10–25 min	
	3	Convection	325°F (165°C)	1, 3, 5	10–25 min	
PIES						
Cream puffs	1	Convection	400°F (205°C)	3	20–30 min	
Double-crust or streusel topped	1	Bake	375°F (190°C)	3	40–45 min	
Lemon meringue	1	Broil	Low	3	10–15 min	
Pie crust (empty)	1	Bake	425°F (220°C)	3	10–15 min	
Puff pastry	1	Bake	400°F (205°C)	3	10–15 min	
	2	Convection	375°F (190°C)	2, 5	10–15 min	
	3	Convection	375°F (190°C)	1, 3, 5	10–15 min	
Pumpkin or custard	1	Bake	425°F (220°C) / 325°F (165°C)	3	see note	Bake for 15 min at 425°F, reduce temp to 325°F, and bake until pie is set, 45–60 min.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FOOD	MODE	OVEN TEMP	RACK	TIME	PROBE TEMP	NOTES
BEEF						
Chuck roast	Conv Roast	325°F (165°C)	3	20–25 min/lb	Med 150°F (65°C)	Place in dish with liquid ½ the height of the meat.
	Roast	350°F (175°C)	3	20–25 min/lb	Med 150°F (65°C)	
Ground patties	Broil	High	5	10–15 min		Turn over at 7 min.
Prime rib	Roast	450°F (230°C) / 225°F (105°C)	2	see note	Rare 130°F (55°C)	No preheat required. Roast for 30 min at 450°F, reduce temp to 225°F, and cook to desired internal temp.
Roast	Roast	425°F (220°C) / 325°F (165°C)	2	see note	Rare 135°F (60°C)	Roast for 30 min at 425°F, reduce temp to 325°F, and cook to desired internal temp.
	Bake	300°F (150°C)	2			Place in covered dish with liquid ¼ the height of the meat.
Steaks (< 1" thick)	Broil	High	5	10–15 min		Turn over at 6 min.
Steaks (> 1" thick)	Broil	High	5	10–20 min		Turn over at 8 min.
Tenderloin	Conv Roast	450°F (230°C)	3	10–20 min/lb	Rare 130°F (55°C)	
POULTRY						
Chicken, bone-in	Conv Roast	325°F (165°C)	5	20–25 min	Thigh 180°F (80°C)	Turn over halfway through broiling.
Chicken boneless breast (flattened to ½" thick)	Broil	Med	5	10–15 min		
Chicken quarters, thighs	Conv Roast	350°F (175°C)	3	15–20 min	Breast 165°F (75°C)	Turn over halfway through broiling.
	Broil	Med	5	20–25 min		
	Roast	350°F (175°C)	3	30–40 min	Thigh 180°F (80°C)	
	Conv Roast	325°F (165°C)	3	30–40 min	Thigh 180°F (80°C)	
	Bake	350°F (175°C)	3	30–40 min	Thigh 180°F (80°C)	
Chicken, whole	Conv Roast	325°F (165°C)	2	10–20 min/lb	Thigh 180°F (80°C)	
Cornish hen	Conv Roast	325°F (165°C)	3	1 hour	Thigh 180°F (80°C)	
	Roast	350°F (175°C)	3	1 hour	Thigh 180°F (80°C)	
Duck	Conv Roast	325°F (165°C)	2	15–20 min/lb	Thigh 180°F (80°C)	
Goose	Conv Roast	325°F (165°C)	2	15–20 min/lb	Thigh 180°F (80°C)	
Turkey breast, whole	Conv Roast	325°F (165°C)	2	15–20 min	Breast 165°F (75°C)	
	Roast	350°F (175°C)	2	15–20 min	Breast 165°F (75°C)	
Turkey pieces	Conv Roast	325°F (165°C)	3	30–40 min	Thigh 180°F (80°C)	
	Roast	350°F (175°C)	3	30–40 min	Thigh 180°F (80°C)	
Turkey, whole (brined)	Bake	350°F (175°C)	1	10–15 min/lb	Thigh 180°F (80°C)	
Turkey, whole	Conv Roast	325°F (165°C)	1	10–15 min/lb	Thigh 180°F (80°C)	
	Roast	325°F (165°C)	1	10–15 min/lb	Thigh 180°F (80°C)	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wolf Cooking Guide


FOOD	MODE	OVEN TEMP	RACK	TIME	PROBE TEMP	NOTES
PORK						
Chops, steaks (½" thick)	Broil	High	5	5–10 min		Turn over halfway through broiling.
	Conv Roast	350°F (175°C)	3	10–15 min		
Ham steak (< 1" thick)	Broil	High	5	5–10 min		Turn over halfway through broiling.
Ham steak (> 1" thick)	Broil	High	5	10–15 min		Turn over halfway through broiling.
Ham, whole	Bake	335°F (170°C)	2	10–15 min/lb	160°F (70°C)	Cover and rest 15 min.
Ribs	Bake	300°F (150°C)	3			Place in foil packets or covered dish with liquid ¼ the height of the meat.
Slow roast	Bake	300°F (150°C)	2			Place in covered dish with liquid ¼ the height of the meat.
Tenderloin	Conv Roast	400°F (205°C)	3	15–20 min/lb	Rare 130°F (55°C)	
LAMB						
Chops, steaks (¾" thick)	Broil	High	5	5–10 min		Turn over halfway through broiling.
Crown rack	Conv Roast	325°F (165°C)	2	15–20 min/lb	145°F (65°C)	
Leg	Conv Roast	425°F (220°C) / 325°F (165°C)	2	see note	145°F (65°C)	Roast for 30 min at 425°F, reduce temp to 325°F, and cook to desired internal temp.
Veal roast	Conv Roast	300°F (150°C)	2	30–35 min/lb	140°F (60°C)	
FISH						
Fillet (< 1" thick)	Broil	Med	5	10–20 min		
Fillet (> 1" thick)	Conv Roast	375°F (190°C)	5	15–25 min		
PIZZA						
Calzones	Stone	375°F (190°C)	1	10–15 min		
French bread pizza	Broil	Med	5	10–15 min		
Homemade pizza	Stone	450°F (230°C)	1	5–15 min		
VEGETABLES						
Mixed vegetables	Conv Roast	400°F (205°C)	4	10–20 min		
Potatoes, sweet potatoes	Bake	350°F (175°C)	3	45–60 min		
OTHER						
Meatloaf	Roast	425°F (220°C) / 325°F (165°C)	2	see note	165°F (75°C)	Roast for 20 min at 425°F, reduce temp to 325°F, and cook to desired internal temp.
Nachos	Broil	Low	3	15–20 min		
One dish meals	Bake	350°F (175°C)	3	45–60 min	175°F (80°C)	
Quiche	Bake	350°F (175°C)	3	40–50 min		
Sausage, bratwurst (fresh)	Broil	Med	5	10–15 min		Turn over halfway through broiling.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Surface Burners

**⚠ CAUTION**

Remove all stainless steel covers and cutting boards prior to use.

To light a burner, push and turn the corresponding control knob counterclockwise to  (Hi). The igniter clicks until the burner lights. Once lit, continue to turn the knob counterclockwise to the desired setting. The light halo around the bezel illuminates and stays illuminated until the burner is turned off.

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 front left burner is 5.3 kW. The rear left burner is 2.7 kW. Any additional burners are 4.5 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


Chargrill

**⚠ CAUTION**

Remove all stainless steel covers and cutting boards prior to use.

The chargrill has an infrared burner that transfers intense heat to food, searing the outside. Cook food directly on the chargrill grate. Do not use cookware.

CHARGRILL OPERATION

- 1 Turn on ventilation.
- 2 Push and turn the control knob counterclockwise to  (Hi). The igniter clicks until the burner lights.
- 3 The light halo around the bezel illuminates and stays illuminated until the burner is turned off. Turn the knob to the desired setting.
- 4 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



⚠ CAUTION

Remove all stainless steel covers and cutting boards prior to use.

The infrared 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 Turn on ventilation.
- 2 Clean thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- 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

- 1 Turn on ventilation.
- 2 Push and turn the control knob counterclockwise to the desired temperature. The igniter clicks until the burner lights. The double griddle/teppanyaki has separate controls for each side.
- 3 The light halo around the bezel 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.

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 the stainless steel.
Oven racks and rack guides	Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or a paste of baking soda and water. Do not immerse in water. Towel dry.
Burner grates	Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or a paste of baking soda and 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 mild abrasive cleaners or spray degreasers, 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.
Control knobs	Using a damp cloth, wipe with a mild detergent or spray degreaser; rinse and dry. Do not place in the dishwasher.
Control panel	Touch and hold  (Lock) for 3 seconds to lock the control panel. Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the panel. <b>IMPORTANT NOTE:</b> Do not spray cleaners directly on the control panel.
Oven interior	<b>IMPORTANT NOTE:</b> Remove all food spills (especially sugary, acidic, and tomato-based sauces) when the oven interior is safe to touch. Some blemishes are permanent, but do not affect the function of the porcelain.  Before using the Clean feature, spray stubborn stains with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad (pink or blue). Wash the entire oven cavity with soap and water to remove cleaning chemicals before entering Clean mode. If residue is not cleaned from the cavity, etching of the porcelain may occur. Once the Clean cycle is complete, allow the oven to cool completely and wipe out ash with a damp cloth.
Multifunction pan	To clean the rack, use a mild detergent and scouring pad. Rinse and dry. To clean the pan, discard grease and wash with hot water and mild detergent. Rinse and dry.

### Troubleshooting

#### OPERATION

##### Range does not operate.

- Verify power is on.
- Verify electrical power to the range and home circuit breaker is on.
- The oven automatically turns off after 12 hours of continual use, except in Dehydration or Sabbath mode.

##### Clock turns off.

- The unit is in standby power mode. Refer to page 8.

#### OVEN

##### Oven temperature issue.

- Contact Wolf Factory Certified Service.

##### No oven control knob display.

- Remove and reinstall the knob. Turn the circuit breaker off for 20 seconds, then turn it back on.

##### No response from control panel.

- Turn the circuit breaker off for 20 seconds, then turn it back on.

##### "SAb" displayed on the oven control knob.

- Unit is in Sabbath mode (★ is displayed on the control panel), refer to page 11.

##### Error displayed on the control panel.

- Contact Wolf Factory Certified Service.

##### Oven "pops" or "bangs" during preheat or cool down.

- Normal with new oven cavity expansion and contraction.
- Run a Clean cycle. If it persists, contact Wolf Factory Certified Service.

##### Oven door is locked.

- The oven door locks and remains locked until the Clean cycle has ended and the oven temperature is below 290°C.

#### RANGE SURFACE

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

- Verify the 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.
- Push in the knob, then release. Verify the 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 6 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 6 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



# Sub-Zero Group Australia Pty Ltd - Wolf Appliance Warranty

## FOR RESIDENTIAL USE

These Warranty Terms and Conditions (**'Warranty'**) constitute your agreement with Sub-Zero Group Australia Pty Ltd (ABN 92 610 807 899) (**'Wolf'**) for the provision of Wolf products and will also apply to any service order. The benefits given by this Warranty are in addition to all consumer guarantees and other rights and remedies prescribed by the Australian Consumer Law and any other applicable laws.

Our products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

In addition to your rights and remedies under the Australian Consumer Law, Wolf provides customers with a Warranty where, if any part of a Wolf product is found upon inspection by an authorised Wolf representative or an associated licensed technician supplied by either Wolf or a relevant supplier approved by Wolf (including a Wolf factory certified service provider) (**'Wolf Certified Technician'**) to be defective in materials or workmanship, Wolf will repair and replace the part as follows:

### PRODUCT WARRANTY\* (*†This warranty will apply to outdoor product for a period of one year only*)

For two years from the date of purchase of the product (or one year for an outdoor product), this Wolf product warranty covers all parts and labour reasonably necessary to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship (**'Warranty Service'**). All such Warranty Services provided by Wolf under the above warranty must be performed by Wolf Certified Technician, unless otherwise specified by Wolf. Where the Wolf Certified Technician is unable to identify any fault in the product or its parts, Wolf may require the consumer to provide proof that the product, or its parts, are defective. For the avoidance of doubt, defective products or parts become Wolf's property. Warranty Services will be provided during Wolf's normal business hours. *\*For exclusions to this Warranty, please see the section "Exclusions".*

## LIMITED FIVE YEAR WARRANTY

For five years from the date of purchase of the product, Wolf will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance related defects), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators (**'Covered Parts'**). If the customer uses a Wolf Certified Technician, the Wolf Certified Technician will repair or replace the Covered Parts at no cost. For the avoidance of doubt, Wolf will not be responsible for any other costs, including without limitation, labour. If the customer does not use a Wolf Certified Technician, the customer must contact Wolf (using the information below) to arrange receipt of repaired or replacement parts and the customer must cover all costs of repaired or replaced parts purchased, plus all other costs including without limitation, any associated labour.

## SERVICE AREA

Wolf will bear the cost of a Wolf Certified Technician travelling to and from your home for any claim which is covered by this warranty provided you live within Wolf's service areas (as defined below). To the extent permitted by law, if you live outside Wolf's service areas, Wolf may charge you the Wolf Certified Technician's reasonable expenses incurred in connection with travelling to your home.

Wolf's service areas include the Australian capital cities or metropolitan areas in which the Wolf Certified Technicians are based.

If you are located outside of a Wolf service area, you will be advised accordingly upon making a warranty claim.

## WARRANTY CONDITIONS

This Warranty applies only to Wolf products:

- (a) installed correctly and for normal residential use and used accordingly;
- (b) used in compliance with the manufacturers' instructions; and
- (c) maintained and serviced from time-to-time, in accordance with the manufacturer's recommendations

This Warranty does not cover any parts or labour necessary to correct any defect caused by (i) negligence, accident or improper use; (ii) normal wear and tear; (iii), service or repair by anyone other than a Wolf Certified Technician; or (iv) any products which have not been installed correctly in accordance with the manufacturer's recommendations

## CLAIM PROCEDURE

In order to claim under this Warranty, you must:

- cease using the product when a fault arises or is suspected;
- contact Wolf or the authorised Wolf dealer from which the product was purchased to report the issue; and
- follow Wolf's directions regarding what to do next. Wolf's general contact details are as follows:

Sub-Zero Group Australia

11-19 Bank Place

Melbourne VIC 3000

Ph: 1300 808 859

E: serviceAU@subzero.com

You will be responsible for any expenses you incur in making a claim under this Warranty, including freight or postage costs. Wolf may reimburse you for reasonable freight or postage costs in the event a Wolf product is found to be defective by the Wolf Certified Technician.

## EXCLUSIONS

All consumer guarantees, representations, warranties, terms and conditions in relation to the products (whether implied or otherwise) are hereby excluded to the maximum extent permitted by law.

To the fullest extent permitted by law, Wolf excludes all liability for damage or injury to any person, damage to any property and any indirect consequential or other loss or damage.

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

†Full one year warranty applies to outdoor product. To be used outdoors, the product must be approved for outdoor use, as designated by model and serial number.





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

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