



Gas Ranges Use & Care Guide



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## Customer Care

The model and serial number are printed on the enclosed product registration card. Both numbers are also listed on the product rating plate. Refer to page 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.

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

### SERVICE INFORMATION

Model Number

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Serial Number

---

Date of Installation

---

Certified Service Name

---

Certified Service Number

---

Authorized Dealer

---

Dealer Number

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## Important Note

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

**IMPORTANT NOTE** highlights information that is especially important.

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

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

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

## Thank You

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

With your purchase, you receive one of the strongest warranties in the appliance industry. Take a moment to read the full warranty statement on page 15. It's also important to register your Wolf appliance to ensure that you don't miss out on exclusive owner benefits, such as; assurance that you will be taken care of in the unlikely event that service becomes necessary during the warranty period, and a proof-of-purchase record in case of a home insurance claim. You may register by one of the following options:

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

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

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



## IMPORTANT INSTRUCTIONS

### ⚠ WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### 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.

This appliance must be properly installed and serviced by a qualified installer, service agency or gas supplier and grounded by a qualified technician.

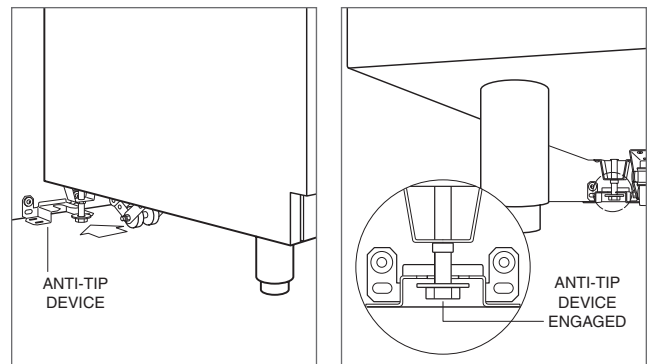
### ⚠ WARNING

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.

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

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.



Anti-tip device location.

Anti-tip device engaged.

### GENERAL SAFETY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.
- Before performing service, shut off gas supply by closing the gas shut-off valve and shut off electricity to this appliance.
- Keep appliance area clear and free from combustible material.
- For safety when cooking, set burner controls so flame does not extend beyond the bottom of pan.



# IMPORTANT INSTRUCTIONS

## GENERAL SAFETY PRECAUTIONS

- Be sure the oven cool air intake (above the door) and oven exhaust vent (below the door) are unobstructed at all times.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.
- Use extreme caution when moving a grease kettle or disposing of hot grease.
- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Clean only those parts listed in this guide.
- Exercise caution when opening oven door. Let hot air or steam escape before looking or reaching into oven.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be sure pot holder does not contact a hot heating element in the oven.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not obstruct the flow of air to ensure proper combustion and ventilation.
- Do not use aluminum foil to line any part of this appliance.
- Never use this appliance to warm or heat the room.
- 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 clean oven gasket; rubbing or moving the gasket may compromise the door seal.
- Do not leave children alone or unattended in the area where this appliance is in use. Never allow children to sit or stand on the appliance.
- Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave this appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store flammable materials near burners or let grease or other flammable substances accumulate on this appliance.

## CALIFORNIA PROPOSITION 65

### ⚠ WARNING

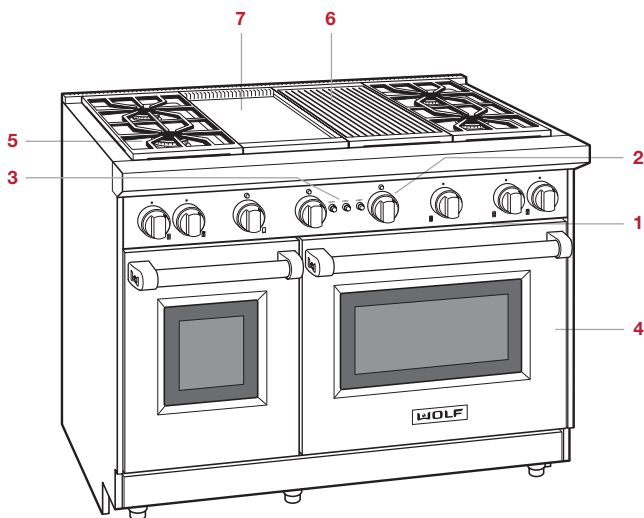
Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this guide and provide good ventilation.

## COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (.9 m).

### Gas Range Features

FEATURE	PG
1 Product Rating Plate	2
2 Oven Control Knob	8
3 Convection Fan and Lights	8
4 Convection Oven	8
5 Surface Burner	9
6 Optional Charbroiler	10
7 Optional Griddle	11
8 Optional French Top (not shown)	12



48" gas range shown.

### Getting Started

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

- Clean the range thoroughly with hot water and mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left from the manufacturing process. Refer to care recommendations on page 13.
- Verify surface burner components are assembled correctly.
- Optional charbroiler, griddle and French top require special attention. Refer to pages 10–12.

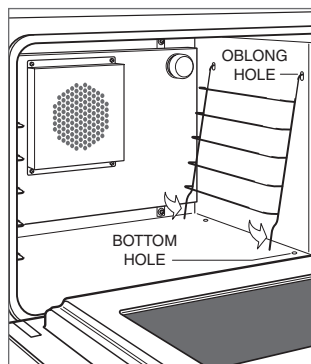
## Oven Racks

### OVEN RACK GUIDES

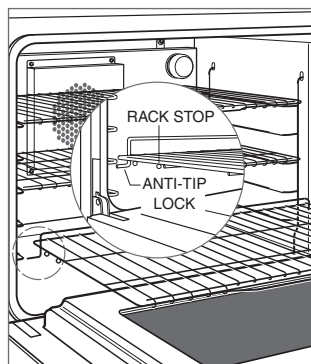
To insert rack guides, place guide into the oblong holes on oven side walls. Rotate the bottom of the rack guide inward then lower into the bottom holes on the oven floor. Refer to the illustration below.

### OVEN RACKS

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



Oven rack guides.



Oven rack anti-tip lock.

## Oven Operation

### PRIOR TO USE

Before using for the first time, the oven must go through a “burn in” process to ensure residual oil from the manufacturing process is “burned off.”

### Oven “burn in”:

- 1 Turn on ventilation.
- 2 Set oven temperature to 250°F (120°C) and allow oven to heat for 1 hour.
- 3 Set oven temperature to 500°F (260°C) and allow oven to heat for an additional hour.
- 4 Turn oven off and allow it to cool gradually with door closed. A small amount of smoke and odor is normal. Once “burn in” is complete, oven is ready to use.

### ⚠ CAUTION

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

## Oven Operation

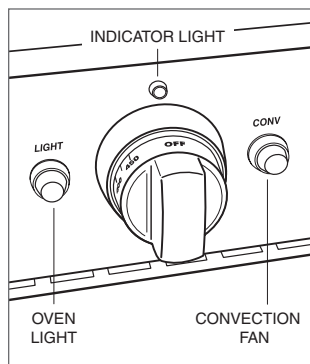
### BAKE

To set oven temperature, press and turn the oven control knob counterclockwise to the desired temperature. Oven indicator light illuminates and preheat begins. Once preheat is complete, the oven indicator light is no longer illuminated. The light will cycle on and off as more heat is required to maintain set temperature. Refer to the illustration below.

To utilize convection, press the convection fan button.

Convection cooking is preferred for tender cuts of meat and poultry, air-leavened baked foods, breads, cakes and cookies. For best results, cook foods uncovered in low-sided pans. Standard cooking is best for less tender cuts of meat that should be covered, covered one-dish recipes and pizzas.

To turn oven light on, press the light button. Refer to the illustration below.



Oven control knob.

### BROIL

The convection oven has an infrared broiler that cooks food by searing the exterior and sealing in juices. Rack position affects doneness.

To broil, place rack in the appropriate position. Push and turn control knob counterclockwise to BROIL. Do not pre-heat. Always use the two-piece broiler pan supplied with the range and broil with oven door closed.

### DEHYDRATION

Dry a variety of fruits, vegetables and meats using dehydration accessory racks. Accessories are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, [wolfappliance.com](http://wolfappliance.com).

To dehydrate, place the door stop supplied with accessory kit, onto the oven door lock. Push and turn oven control knob counterclockwise to 150°F (65°C).

Some foods require up to 15 hours to fully dehydrate. Consult a food preservation book for specific times and handling of various foods.



## Sabbath

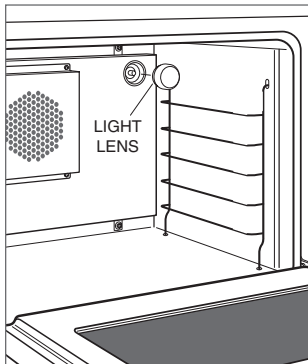
This appliance is certified by star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

## Oven Light

### ⚠ WARNING

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

Allow oven to cool completely, unscrew the light lens and remove the bulb by unscrewing it from the socket. Replace with a 40-watt halogen light bulb. Refer to the illustration below.



Light bulb replacement.

## Surface Burners

The dual-stacked burner design combines all burner parts in one assembly. The burner cap must be seated flatly on the burner. Refer to the illustration below.

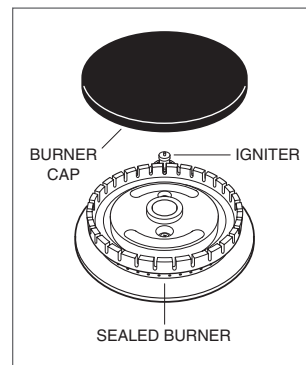
To light a burner, push and turn the corresponding control knob counterclockwise to HI. The igniter will begin to click until burner is lit. Once lit, continue to turn knob counterclockwise to desired setting.

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.

During a power outage, surface burners can be lit manually. Turn knob to HI and light using a multi-purpose lighter.

### ⚠ 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.



Dual-stacked burner.

## Infrared Charbroiler

The charbroiler has an infrared burner that transfers intense heat to food, searing the outside to seal in juices. Cook food directly on the charbroiler grate, do not use cookware.

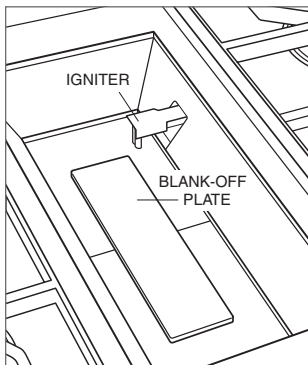
For optimal performance of the charbroiler and provide even cooking, install the blank-off plate provided with the range.

### Assemble charbroiler:

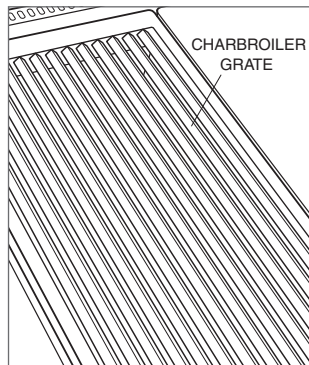
- 1 To assemble, position charbroiler frame on the range.
- 2 Position blank-off plate centered directly on ceramic tiles. Refer to the illustration below.
- 3 Install charbroiler grate. Refer to the illustration below.

#### **CAUTION**

Use care when assembling charbroiler to avoid contact with igniter.



Blank-off plate.



Charbroiler grate.

### CHARBROILER OPERATION

Stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 Push and turn control knob counterclockwise to HI. Igniter will begin to click until burner is lit.
- 3 Allow to preheat for 10 minutes.

### CHARBROILER CARE

- After cooking is complete, allow charbroiler to remain on for 10 minutes. High heat will help burn off excess food particles.
- When cool, remove grate and place in 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.
- To clean the frame, remove and place in sink. Soak in hot water and mild detergent. Wash thoroughly and scrub with scouring pad.
- To clean the blank-off plate, remove and use a soap-filled scouring pad to remove residue. Clean with hot water and mild detergent.

## Infrared Griddle

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

### Season griddle:

- 1 Griddle has a protective coating that must be removed before use. Use hot water and mild detergent to remove. Rinse and dry.
- 2 Push and turn control knob counterclockwise to 350°F (175°C) and heat for 30 minutes. After 30 minutes, turn to OFF and allow to cool.
- 3 While surface is slightly warm, pour a small amount of peanut or vegetable oil on a paper towel and spread evenly.
- 4 Push and turn control knob to 350°F (175°C). Heat until griddle begins to smoke, then turn to OFF and allow to cool. Once cool, wipe off any excess oil.

## GRIDDLE OPERATION

Stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 Push and turn control knob counterclockwise to desired temperature. Igniter will begin to click until burner is lit. Double griddle has separate controls for each side.
- 3 Indicator light above the knob illuminates until griddle reaches set temperature. The light will cycle on and off as more heat is required to maintain set temperature.

## GRIDDLE CARE

- Scrape grease into grease collection tray after each use. When 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 seasoning. Pour 1/2 cup (120 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto griddle and scrape residue into grease collection tray, then empty. When dry, reapply a small amount of oil for seasoning.

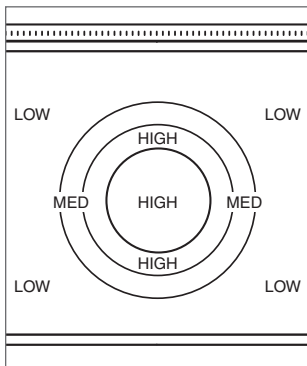
## French Top

The French top is a graduated cooking surface with the highest temperature under the center plate. Always use cookware, do not cook food directly on the surface. For higher cooking heat, place cookware closer to the center and for lower heat, closer to edges. Refer to the illustration below.

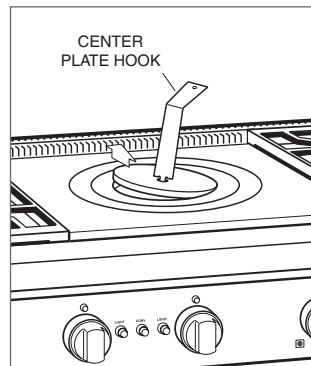
To protect the surface from food splatters and moisture, it is necessary to “season” the French top prior to use.

### Season French top:

- 1 French top has a protective coating that must be removed before use. Use hot water and mild detergent to remove. Rinse and dry.
- 2 Push and turn control knob counterclockwise to HI and heat for 30 minutes. After 30 minutes, turn to OFF and allow to cool.
- 3 While surface is slightly warm, pour a small amount of peanut or vegetable oil on a paper towel and spread evenly.



French top heating zones.



Center plate removal.

## FRENCH TOP OPERATION

Stainless steel cover must be removed prior to operation.

- 1 Turn on ventilation.
- 2 Push and turn control knob counterclockwise to HI. Igniter will begin to click until burner is lit.
- 3 Allow to preheat for 30 minutes.

### ⚠ CAUTION

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

## FRENCH TOP CARE

- Clean entire surface after each use while slightly warm. Wipe with mild detergent and water. Rinse and dry.
- After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly.
- Occasionally, remove seasoning. Apply a small amount of white vinegar and water to surface while slightly warm. Scrub and repeat until excess oil has been removed. Reapply a small amount of oil for seasoning.
- French top burner is located below the center plate. To remove, use the center plate hook supplied with the range as shown in the illustration. Never remove the center plate while cooking.

## Care Recommendations

CLEANING	
<b>Stainless steel</b>	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.
<b>Burner pan</b>	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.
<b>Burner grates / Oven rack guides</b>	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.
<b>Surface burners</b>	Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry. Blow out the holes to remove any excess detergent or degreaser.
<b>Charbroiler Griddle French top</b>	Refer to pages 10–12 for care recommendations.
<b>Control knobs / Bezels</b>	Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.
<b>Oven interior</b>	Use mild abrasive cleaners, spray degreasers. Use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser. Wash the entire oven cavity with soap and water to remove all cleaning chemicals.
<b>Broiler pan</b>	To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The stainless steel upper rack is dishwasher safe, however, do not place the porcelain-coated rack or pan in dishwasher.

### Troubleshooting

#### OPERATION

##### Range does not operate.

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

#### OVEN

##### Oven temperature issue.

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

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

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

#### RANGE SURFACE

##### 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.

##### Charbroiler clicks continually.

- Verify knob is set fully at HI.

##### Oven or griddle indicator light flashes.

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

#### SERVICE

- Maintain the quality built into your product by contacting Wolf factory certified service. For the name of the nearest Wolf factory certified service, check the contact & support section of our website, [wolfappliance.com](http://wolfappliance.com) or call Wolf customer care at 800-222-7820.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 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 of this guide.



## Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

### FULL TWO YEAR WARRANTY\*

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

### LIMITED FIVE YEAR WARRANTY

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

### TERMS APPLICABLE TO EACH WARRANTY

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

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

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

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

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

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





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

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