

INDUCTION RANGE QUICK START GUIDE

Oven Operation

For complete information on the operation and maintenance of your Wolf range, refer to the use and care guide.

A 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.

PRIOR TO USE

To ensure all residual oil from the manufacturing process has been removed:

- 1 Clean oven thoroughly with hot water and mild detergent. Rinse and dry with a soft cloth.
- 2 Turn on ventilation. Some smoke and odor is normal.
- 3 Rotate mode selector knob to &ROAST and adjust temperature to 550°F for one hour.
- 4 Rotate mode selector knob to OFF and allow oven to cool with the door closed.

SETTING CLOCK

- 1 Touch CLOCK on the control panel.
- 2 Use up and down arrows to set time of day. Time will change from a.m. to p.m. by passing 12:00.
- 3 Touch CLOCK. A chime indicates time has been set.
- 4 To change to 24-hour clock, press and hold CLOCK for 5 seconds. Touch CLOCK, then ENTER.

To enable/disable clock standby power, touch and hold CLOCK for 5 seconds. Touch STOP TIME to toggle on or off, then touch ENTER.

SETTING OVEN TIMER

- 1 Touch TIMER on the oven control panel.
- 2 Use up and down arrows to set time in hours and minutes.
- 3 Touch TIMER to start. A chime indicates timer has been set
- 4 Oven will chime and time will flash when complete. Timer will continue to chime until CLEAR is touched.

SETTING OVEN CONTROLS

- Rotate cooking mode selector knob to desired cooking mode. A preset temperature will appear on the knob.
- 2 Open the control panel by pressing .
- 3 Select preset temperature by touching ENTER, or turn the control knob to increase or decrease temperature. Oven indicator light illuminates and preheat begins.

To change oven temperature from Fahrenheit to Celsius, touch and hold CLOCK for 5 seconds. Touch COOK TIME to alternate between °F and °C, then touch ENTER.

SETTING CONTROLS FOR PROOF

- Rotate mode selector knob to BAKE.
- 2 Turn temperature control knob left until 'PrF' appears, then release.
- 3 Touch ENTER to select preset temperature of 85°F, or turn control knob to change temperature.

SETTING CONTROLS FOR TEMPERATURE PROBE

- 1 Rotate mode selector knob to desired cooking mode.
- 2 Touch ENTER to select preset temperature, or turn control knob to change temperature.
- 3 Insert probe into the thickest area of food. When making bread, cook approx 10 minutes before inserting probe.
- 4 When preheat is complete, use a pot holder to lift probe receptacle cover, then insert connector.
- 5 Touch ENTER to select preset temperature of 160°F, or turn control knob to change temperature.
- 6 A chime indicates internal temperature has reached probe set point. Remove, then reinsert probe to verify internal temperature.

SETTING CONTROLS FOR SELF-CLEAN

For 4-hour self-clean:

1 Rotate mode selector knob to CLEAN, then touch ENTER.

For 3-hour self-clean:

- Rotate mode selector knob to CLEAN.
- 2 Touch STOP TIME.
- 3 Touch down arrow to reduce stop time by 1 hour, then touch ENTER twice.



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SETTING CONTROLS FOR TIMED COOK

- 1 Rotate mode selector knob to desired cooking mode.
- 2 Touch ENTER to select preset temperature, or turn control knob to change temperature.
- 3 Touch COOK TIME. Use arrows to select desired cook time in hours and minutes.
- 4 Touch ENTER. Oven will automatically turn off when cook time is complete.

SETTING CONTROLS FOR DELAYED START

- 1 Rotate mode selector knob to desired cooking mode.
- 2 Touch ENTER to select preset temperature, or turn control knob to change temperature.
- 3 Touch COOK TIME. Use arrows to select desired cook time in hours and minutes.
- 4 Touch STOP TIME. Use arrows to select desired stop time.
- 5 Touch ENTER. Oven will remain idle until start time and will turn off automatically at stop time.

Surface Operation

SINGLE ELEMENT | INNER ZONE ACTIVATION

- 1 To activate an element, touch ON/OFF for desired single element. Power level indicator will flash, and all indicators for that zone will flash.
- 2 To complete the activation, touch HI for highest heat, SIM (MLT) for lowest heat, BOOST to activate boost mode, or the desired power level indicator.
- 3 To change heat setting while the element is on, touch or slide to desired power level.
- 4 To turn element off, touch ON/OFF.

BRIDGE ELEMENT ACTIVATION

- 1 To activate bridge, select desired power level on one of the single elements.
- 2 Touch BRIDGE between corresponding element controls to bridge elements front to back, BRG to bridge elements side to side, or ALL BRIDGE to bridge all elements.
 O or Will illuminate respectively.
- 3 To change power level, adjust the power level on any active bridged element.
- 4 To turn off, touch ON/OFF on any active bridged element.

Cooking Modes

MODE	MODE KNOB	PRESET	RANGE	PROBE	USES
Convection	⊗CONV	325°F (165°C)	170-550°F (75-290°C)	•	Uniform air movement makes it possible to use multiple racks to cook with even browning.
Convection Bake	 BAKE	375°F (190°C)	170-550°F (75-290°C)	•	Ideal for pie baking.
Convection Broil	⊗BROIL	Br1 Br2 Br3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Shortens broil times for thicker cuts of meat, fish, and poultry. Use a two-piece broiler pan, and always broil with oven door closed.
Convection Roast	⊗ROAST	325°F (165°C)	170-550°F (75-290°C)	•	Perfect for roasting tender cuts of beef, lamb, pork, and poultry.
Bake	BAKE	350°F (175°C)	170-550°F (75-290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
Broil	BROIL	Br1 Br2 Br3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Best for broiling meats, fish, and poultry pieces up to 1" thick. Use a two-piece broiler pan, and always broil with oven door closed.
Roast	ROAST	350°F (175°C)	170-550°F (75-290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat.
Bake Stone	STONE	400°F (205°C)	170-550°F (75-290°C)	•	Bake on a ceramic stone. Great for pizza and bread. Accessory required.
Dehydration	⊗ CONV	135°F (60°C)	110-160°F (45-70°C)		Dry a variety of fruits, vegetables, and meats. Accessory required.