



GAS RANGES

USE & CARE INFORMATION

WOLF[®]



CONTENTS

| | |
|-------------------------------------|----|
| Wolf Gas Range | 3 |
| Safety Instructions and Precautions | 4 |
| Wolf Gas Range Features | 8 |
| Wolf Gas Range Surface Operation | 10 |
| Wolf Gas Range Oven Operation | 20 |
| Wolf Gas Range Care | 25 |
| Wolf Cooking Guide | 29 |
| Wolf Service Information | 34 |
| Wolf Warranty | 35 |

As you read this Use & Care Information, take particular note of the **CAUTION** and **WARNING** symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

WARNING

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

In addition, this Use & Care Information may signal an **IMPORTANT NOTE** which highlights information that is especially important.



THANK YOU

Your purchase of a Wolf gas range attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your gas range with quality materials and workmanship to give you years of dependable service.

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

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

Your Wolf gas range is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 35 and refer to it should service become necessary.

IMPORTANT NOTE: Check the product rating plate for type of gas. The rating plate is located under the drip pan that supports the cooking grates, on the left inside wall of your range. Refer to the illustration on page 8. The rating plate for Model R482CF is located under the right side drip pan. The drip pan on the side where the serial tag is located will need to be removed. If this appliance does not correspond to your type of gas (natural or LP), contact your Wolf dealer.

WARNING

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

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf gas range.

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.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

SAFETY INSTRUCTIONS AND PRECAUTIONS



WHAT TO DO

- **IMPORTANT NOTE:** Read all instructions before using this appliance.
- **Read this Use & Care Information carefully** before using your new gas range to reduce the risk of fire, electric shock or injury to persons.
- **Ensure proper installation** and servicing. This appliance must be properly installed and grounded by a qualified technician.
- **Have installer show you where the gas supply shut-off valve is located in your home.** Learn how and where to turn off the gas to the range.
- **Before performing any service,** turn off the gas supply by closing the gas shut-off valve and unplug the range electrical power cord from the wall receptacle.
- **Keep igniters clean and dry** for proper lighting and performance for the burners.
- **In the event that a burner goes out and gas escapes,** open a window or a door. Wait at least five minutes before using the range.
- **Keep appliance area clear and free from combustible material.**
- **Wear proper apparel.** Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.
- **When deep fat frying,** be certain that the pan is large enough to accommodate the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- **Always use dry pot holders** when removing pans from the range. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- **Choose pans with easily grasped handles** that will stay cool while cooking. Refer to Cookware Selection on page 25.
- **When cooking, set burner controls so that the flame heats only the bottom of the pan** and does not extend beyond the bottom of the pan.
- **Always turn panhandles inward** so they do not extend over adjacent work areas, burners or the edge of the range.



WHAT TO DO

- **Always check the positions of the control knobs** to make certain the range is off when you are finished cooking.
- **Always light each burner prior to placing a pan on the burner grate.** Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- **Keep any ventilation filters clean** to avoid grease fires.
- **Always set pans gently onto the grates** and center them so that they are well balanced.
- **Start the ventilation hood approximately five minutes before cooking.** This establishes an air curtain and improves the capture of vapor and moisture.
- **Use oven only for cooking tasks** expected of a home oven as outlined in this manual.
- **Always properly clean and maintain the oven** as recommended in this book.
- **Exercise caution when opening the oven door.** Let hot air or steam escape before looking or reaching into the oven.
- **Position oven racks in desired locations** when oven is cool. If a rack must be repositioned after the oven is already hot, be certain pot holder does not contact a hot heating element in the oven.
- **Clean only those parts listed in this book.**

WHAT NOT TO DO

- **Do not repair or replace any part of the range** unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- **Do not obstruct the flow of air.** Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- **Do not use aluminum foil to line any part of the range.**
- **Never use the range to warm or heat the room.**
- **Do not block or obstruct the holes in the range surface** below the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- **When using the range,** do not touch the grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- **If the range is near a window,** do not use long curtains as a window treatment, as they could blow over the range and create a fire hazard.
- **Do not clean the oven gasket,** because rubbing or moving the gasket may compromise the door seal.

SAFETY INSTRUCTIONS AND PRECAUTIONS



WHAT **NOT TO DO**

- **Do not leave children alone or unattended** in the area where the range is in use. Never allow children to sit or stand on the appliance. Do not let children play with the range.
- **Do not store items of interest to children above or at the back of the range**, 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 the appliance unattended when in use.** Boilovers and greasy spills may smoke and/or ignite.
- **Do not cover the burners and grates** with anything except properly selected utensils. Decorative covers should not be used.
- **Do not heat unopened food containers**, such as baby food jars and cans. Pressure buildup 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 the range.
- **Do not use abrasive or caustic cleaners or detergents** on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- **Do not store or use gasoline or other flammable vapors and liquids** in the vicinity of this or any other appliance.
- **Do not clean the range while it is still hot.** If using a damp sponge or cloth, wait until the range has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to Care Recommendations on pages 27–28.
- **Do not allow aluminum foil**, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- **Do not touch heating elements** or interior surfaces of the oven.



SAFETY PRECAUTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray; then turn off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan—you may be burned.

USE AN EXTINGUISHER ONLY IF:

- **You know you have a Class ABC extinguisher** and you already know how to operate it.
- **The fire is small and contained** in the area where it started.
- **The fire department is being called.**
- **You can fight the fire with your back to an exit** (NFPA Fire Safety Tips).

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 book 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).**



WOLF WARRANTY

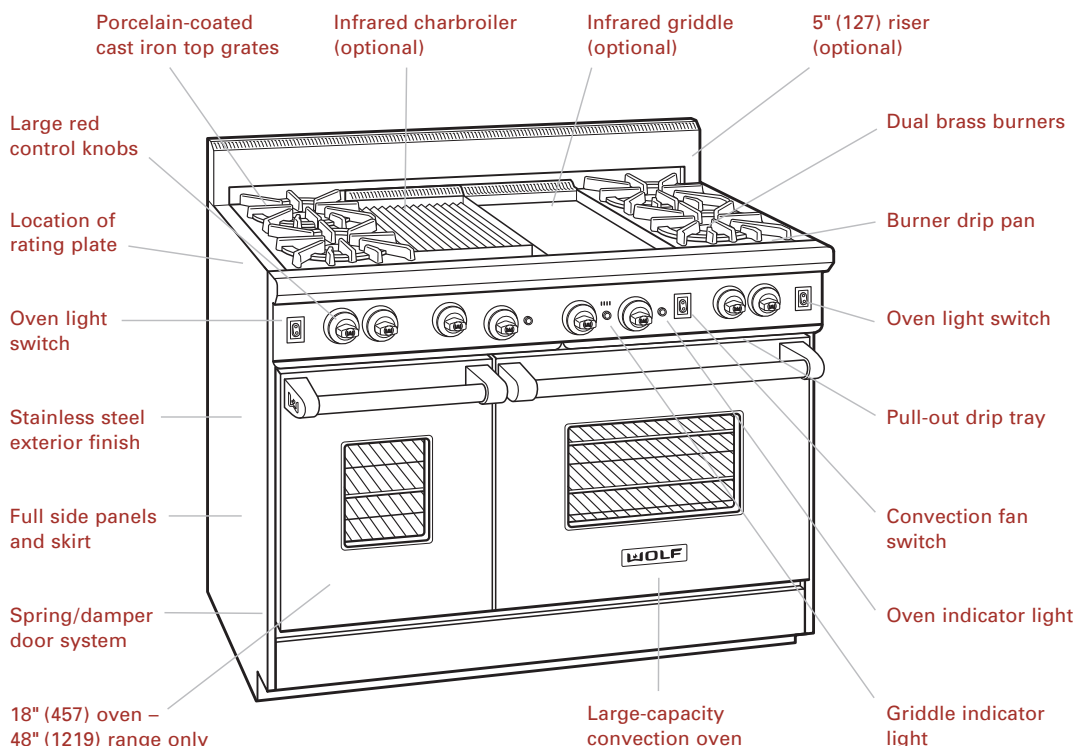
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

GAS RANGE FEATURES

- Natural or LP gas models
- Classic stainless steel exterior finish
- Fits standard 24" (610) deep cabinets with zero clearance for easy installation
- Large red control knobs with four position settings and chrome bezels—optional black knobs available
- Dual brass surface burners, all with simmer capabilities and automatic reignition at all settings
- 16,000 Btu/hr (4.7 kW) burners with 500 Btu/hr (.1 kW) delivered at simmer
- Optional infrared 16,000 Btu/hr (4.7 kW) charbroiler
- Optional infrared 18,000 Btu/hr (5.3 kW) griddle or double griddle (two burners)
- Optional 15,000 Btu/hr (4.4 kW) French Top
- Porcelain-coated, cast iron top grates
- Large-capacity, convection oven(s) with infrared broiler, porcelain interior, three adjustable racks, lights and door window
- 18" (457) oven with porcelain interior and two adjustable racks on 48" (1219) range
- Spring/damper door system on oven door(s)
- Stainless steel drip tray on ball bearing slides
- Adjustable 3" (76) stainless steel legs in front and rear casters
- Full side panels and skirt
- High altitude conversion kits available
- CSA certified for US and Canada
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide

GAS RANGE

Model R484CG 48" (1219) shown



**GAS RANGE ACCESSORIES**

These optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

- 5" (127) and 10" (254) classic stainless steel risers
- 20" (508) classic stainless steel riser with shelf
- Classic stainless steel island trim
- Black control knobs—red knobs come standard with the range
- Porcelain-coated, cast iron wok grate
- Porcelain-coated, cast iron two-burner S-grates
- Hardwood cutting board
- Additional oven racks
- High altitude conversion kits

VENTILATION OPTIONS

It is recommended that you operate the Wolf gas range with one of the following Pro ventilation hoods. Contact your Wolf dealer for details.

- **Pro Wall Hood** – 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.
- **Pro Island Hood** – 36" (914) to 66" (1676) widths in classic stainless steel.
- **Pro Hood Liner** – available in widths to accommodate 30" (762) to 60" (1524) hood shells.

All Pro ventilation hoods have welded seams, sealed halogen lighting and removable, dishwasher-safe stainless steel filters.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

**SURFACE BURNERS**

A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

Each surface burner provides a rating of 16,000 Btu/hr (4.7 kW) on **HIGH** with 500 Btu/hr (.1 kW) delivered at simmer.

In case of a power outage, you can relight the surface burners manually. Turn the control knob to **HIGH**, then use a minimum 6" (152) igniter to manually light the burner.

⚠ CAUTION

Manually relight each burner individually. Do not try to manually relight the French Top, charbroiler or griddle.

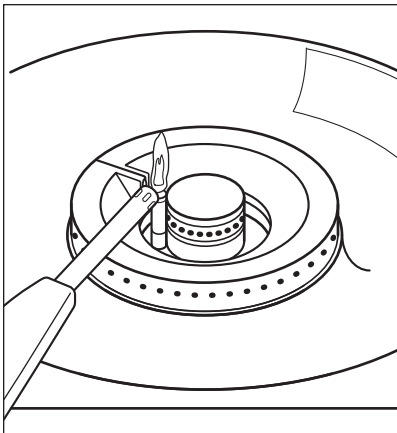
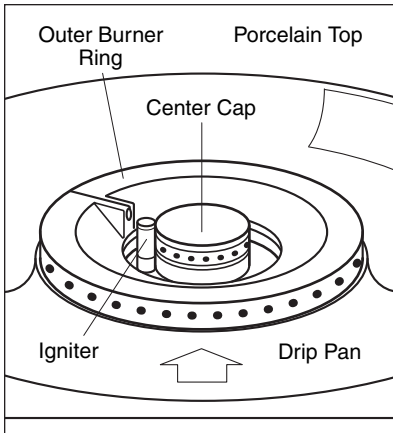
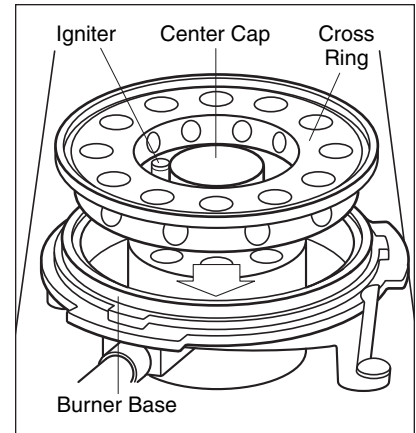
BURNER ASSEMBLY

After cleaning or removing burner parts for any reason, it is extremely important that you reassemble the burners correctly. Refer to the illustrations below for proper alignment of the upper and base burner parts.

The center burner cap does not have a special orientation but should be seated flat.

⚠ CAUTION

Failure to position the burner parts correctly could cause flames or gas to escape and burn between parts, resulting in poor combustion or damage to your gas range.

**Manually relighting the burner****Upper burner parts and alignment****Base burner parts and alignment**



CONTROL KNOBS

The control knobs are positioned to correspond to the surface burners they regulate. Each knob is designed to be a “push-to-turn” knob. Although this is a child-safe design, children should never be left unattended in the kitchen when the range is in use.

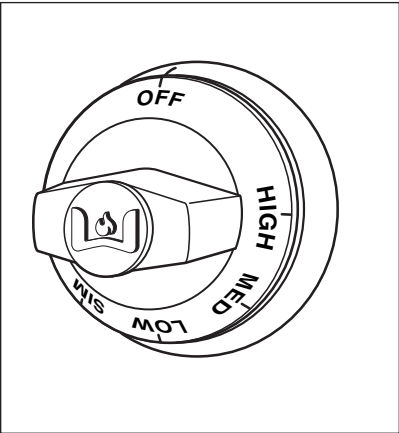
To light a surface burner, push in and turn the corresponding control knob counterclockwise to **HIGH**. You will hear a clicking sound. This is the electronic igniter. Once the burner is lit, continue turning the knob counterclockwise to the desired setting. There are four settings—**HIGH**, **MED** (medium), **LOW** and **SIM** (simmer). You will feel a slight detent in the knob rotation when each setting is aligned.

⚠ CAUTION

Never leave pans on a **HIGH** setting unattended. Be cautious when cooking food in fat or grease. It can become hot enough to ignite.

TEMPERATURE SETTING GUIDE

| SETTING | USES |
|--------------------------|--|
| SIM (simmer) | Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods Melting large quantities Simmering sauces Steaming rice |
| LOW Heat | Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water |
| MED (medium) Heat | Sautéing Browning Braising Quick frying |
| HIGH Heat | Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only) Fast boiling large quantities |



Surface burner control knob

Dimensions in parentheses are in millimeters unless otherwise specified.

**FLAME HEIGHT AND APPEARANCE**

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Refer to the illustrations below. Never extend the flame beyond the base of the pan.

The flame on natural gas should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the range. If this occurs consistently, call a Wolf authorized service center to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require an adjustment.

A "popping" sound may be noticed with LP gas when the surface burner is turned off. This is normal.

GRATE PLACEMENT

Position the porcelain-coated, cast iron grates with the five fingers of each grate facing toward the front of the gas range. The back of each grate has three fingers, which face the back. Refer to the illustration below.

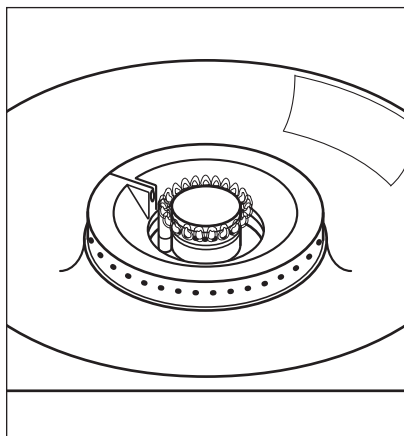
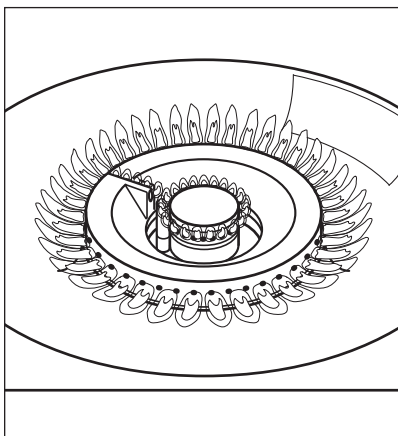
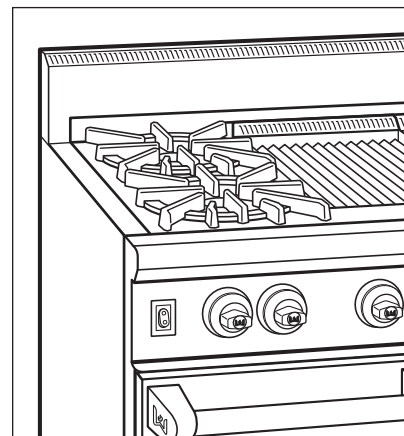
BEFORE USING YOUR RANGE

Before using for the first time, you should clean your gas range thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to Care Recommendations on pages 27–28.

IMPORTANT NOTE: Before using your gas range, check that the surface burners are assembled correctly.

Griddles and French Tops need to go through a "burn in" period to clean oils from the bottom of these assemblies. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle and French Top prior to use. Refer to the following pages for specific instructions on using the optional charbroiler, griddle and French Top.

The use of proper cookware is very important. Refer to Cookware Selection on page 25 for cookware recommendations.

**Inner burner at SIMMER****Inner and outer burners at HIGH****Grate placement**

**INFRARED CHARBROILER**

This optional feature is designed with an infrared burner to give the highest quality and most efficient method of gas grilling. The burner becomes an orange-red color at the surface of the ceramic tile, and when it glows, it transfers an intense heat to the food. This sears the outside of the food, leaving the inside tender and juicy.

The infrared burner is designed to operate at 16,000 Btu/hr (4.7 kW) at 100% full heat output. For even cooking, we recommend using the charbroiler blank-off plate when grilling most food.

⚠ CAUTION

Do not use cookware on the charbroiler grate.

BLANK-OFF PLATE

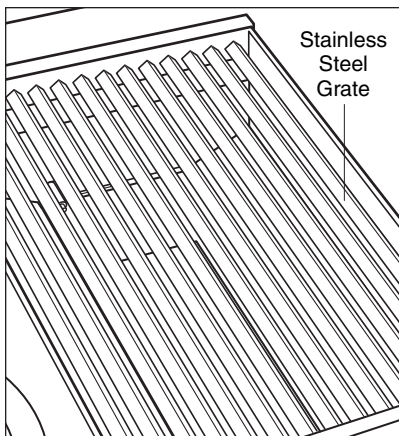
To convert the charbroiler to the lower heat output, install the blank-off plate packaged in a separate envelope with your gas range. This 2³/₄" x 11" (70 x 279) stainless steel plate is placed directly on the ceramic tiles.

IMPORTANT NOTE: Install the blank-off plate when the charbroiler is off and is completely cool. Be sure to remove the plastic film from the blank-off plate before installing.

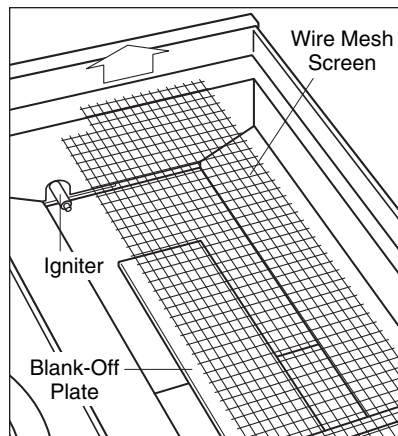
To install the blank-off plate, remove the stainless steel grate and wire mesh screen. Position the blank-off plate in the middle of the ceramic tiles and reinstall the wire mesh screen. Make sure that the wire mesh screen is positioned with the notch at the left rear. Reinstall the stainless steel grate. Refer to the illustrations below.

⚠ CAUTION

Use caution when placing the blank-off plate directly onto the ceramic tiles so they are not chipped or otherwise damaged. Avoid any contact with the igniter; it is fragile and can chip or break.



Charbroiler stainless steel grate



Blank-off plate installation

Dimensions in parentheses are in millimeters unless otherwise specified.

**INFRARED CHARBROILER****CHARBROILER OPERATION**

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the charbroiler.

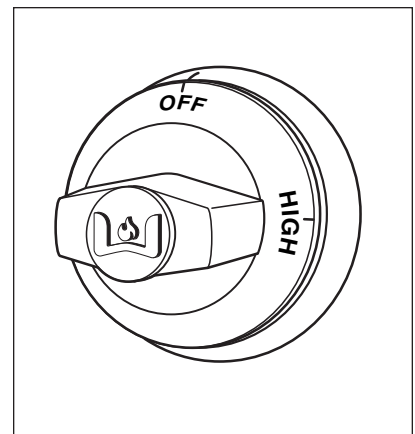
- Turn the control knob counterclockwise to the **HIGH** setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat charbroiler for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- To turn the charbroiler off, turn the control knob clockwise to the **OFF** position.

⚠ WARNING

To prevent flare-ups, never leave the charbroiler during use.

CHARBROILING TIPS

- Turn on the ventilation hood five minutes prior to using the charbroiler.
- If the knob is not set fully at **HIGH**, the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to **HIGH**.
- Always select lean meat or trim fat before grilling. Flaming may occur when grilling meat and poultry with excessive fat.
- To minimize flare-ups when grilling chicken breasts and thighs, remove the skin. Brush pieces with peanut or vegetable oil to reduce sticking to the grate.
- If flare-ups occur, quickly move the food to another place on the grate with long tongs.
- Apply basting sauce halfway through cooking time.
- Use a minute timer as a reminder to turn the food over halfway through cooking time.
- The suggested grilling times in the Charbroiler Grilling Guide on page 15 are approximate. Actual times depend on the quantity, thickness and starting temperature of the food.



Charbroiler control knob




INFRARED **CHARBROILER**

CHARBROILER CARE

To keep the charbroiler looking its best, it is recommended that you clean it after every use.

- **Charbroiler Grate** (stainless steel): When cool, lift off and set in the sink. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining food soil with a soap-filled scouring pad. Rinse and dry.
- **Charbroiler Frame** (stainless steel): Remove from the gas range. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.
- **Blank-off Plate** (stainless steel): Wash with hot water and detergent. Use a soap-filled scouring pad to remove as much cooked-on food soil as possible. The plate will turn a metallic blue color due to the high heat; this is a permanent change.
- **Igniter** (ceramic): Avoid contact with the igniter; it is fragile and can chip or break.
- **Mesh Screen** (stainless steel): Use a wire brush to loosen any charred food particles.

 **CAUTION**

Allow the charbroiler surface to cool sufficiently before cleaning.

CHARBROILER GRILLING GUIDE

| FOOD | GRILLING TIME* |
|---|---|
| Beef | |
| Ground beef patties, 1 lb (.5 kg), 1/2" (13) thick | 12–15 min (medium well) |
| Steaks, 1/2"–3/4" (13–19) thick | 8–9 min (rare) 10–12 min (medium) 14–16 min (well done) |
| Chicken | |
| Breasts, boneless and skinless | 20–23 min |
| Breasts, bone in | 30–33 min |
| Thighs, boneless and skinless | 30 min |
| Fish | |
| Steaks, 1/2"–3/4" (13–19) thick | 10–12 min |
| Fresh Vegetables | |
| Bell peppers | 10–12 min |
| Corn on the cob, husked | 15–20 min |
| Corn on the cob, in the husk | 30–40 min |
| Mushrooms | 6–7 min |

**Grilling times are with the blank-off plate installed. Refer to the Wolf Cooking Guide on pages 29–32 for additional information.*

**INFRARED GRIDDLE**

The steel griddle plate operates at 18,000 Btu/hr (5.3 kW). It is thermostatically controlled, which means once the set temperature is reached, the heat cycles to hold that temperature. To prevent food from sticking and to protect the surface from moisture, it is necessary to "season" the griddle prior to use. This seasoning process as well as general use will change the appearance of the griddle.

SEASON THE GRIDDLE

- The griddle is shipped with a protective oil, use hot water and detergent to clean the surface. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the griddle.
- The griddle needs to go through a "burn in" period. Turn the griddle on at 350°F (175°C) for 30 minutes to clean oils from the bottom of the griddle. After 30 minutes, turn the griddle off and allow it to cool.
- To season, pour a teaspoon (5 ml) of peanut or vegetable oil per single griddle in the center; spread evenly with a paper towel, avoiding the corners. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- Push and turn the control knob to 350°F (175°C). Heat until you see the first signs of smoke. Turn the griddle off. When the griddle has cooled and is only slightly warm, wipe off any excess oil. Let the griddle cool completely.
- Repeat with another teaspoon of oil. The brown appearance will darken with use.

GRIDDLE OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the griddle.

- Turn on the ventilation hood five minutes prior to using the griddle.
- **To heat the griddle**, push in the control knob and turn counterclockwise to the desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lit, the thermostat will control the temperature.
- When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat requires more heat to maintain the set temperature. This will allow heat to be evenly distributed and the griddle to maintain the set temperature.
- The double griddle has two burners with separate control knobs that act independently of each other. If only one griddle is being used, there will be some heat transfer to the inactive griddle.
- **To turn the griddle off**, turn the control knob clockwise to the **OFF** position.

⚠ CAUTION

Be cautious when cooking food high in fat. It can become hot enough to ignite.



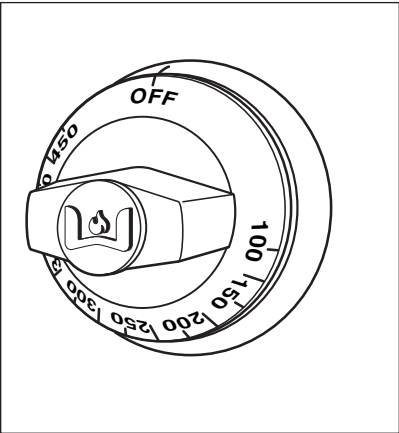
INFRARED **GRIDDLE CARE**

- Using a metal spatula, scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape the griddle clean. Pour 1/2 cup (118 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape the grease into the grease collection tray. Rinse the griddle with 1/2 cup (118 ml) warm water and dry with paper towels.
- Clean the grease collection tray on the drip tray and drain hole after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the grease collection tray, slide the drip tray out, then lift out the grease collection tray. Clean the grease collection tray with soapy water and a clean cloth. Refer to the illustration below.
- Reapply a small amount of peanut or vegetable oil to the griddle with a clean cloth after each cleaning.
- Occasionally remove the seasoning, clean the griddle thoroughly and reapply. To remove, add white vinegar and water or club soda to a slightly warm surface. Scrub with a fine wire brush or a fine-grit griddle brick. Repeat if necessary. After cleaning, apply a light coat of oil for seasoning.

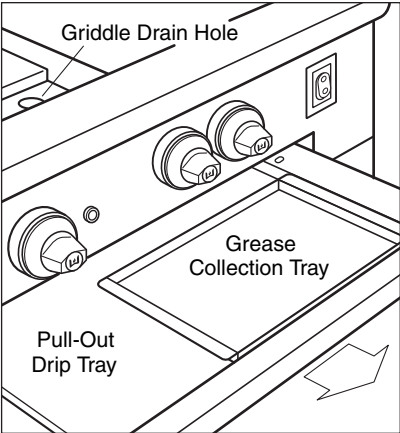
GRIDDLE COOKING GUIDE

| TEMPERATURE | FOOD |
|---------------|---|
| 200°F (95°C) | Hold cooked food at serving temperature |
| 250°F (120°C) | Eggs |
| 350°F (175°C) | French toast, pancakes, grilled sandwiches |
| 375°F (190°C) | Bacon, pork chops, lamb steaks, sausage, flattened boneless chicken |
| 400°F (205°C) | Vegetables, sliced or grated |

Refer to the Wolf Cooking Guide on pages 29–32 for additional information.



Griddle control knob



Griddle grease collection tray

Dimensions in parentheses are in millimeters unless otherwise specified.

FRENCH TOP

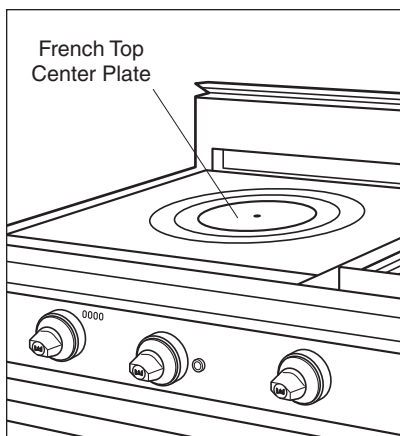
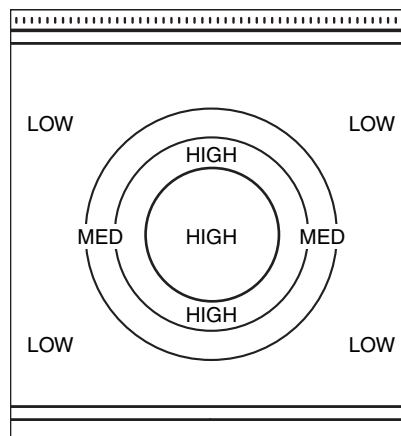
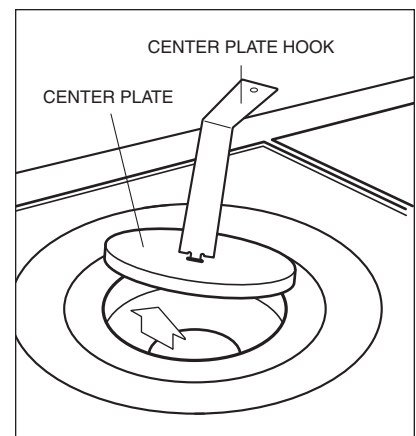
The 15,000 Btu/hr (4.4 kW) French Top is an optional feature that provides a 22" (559) cooking surface with the hottest temperature under the center plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, fry chicken toward the center, while simmering a sauce in one corner and keeping vegetables warm in a different corner. Place the pan or pans toward the edge according to their contents and quantity. Refer to the illustrations below.

The cooking surface is made of polished cast iron that is an excellent heat conductor. The several rings allow for the solid surface to expand with the heat while remaining flat. The rings also provide thermal breaks in the cast iron that distribute the heat in a graduated intensity, hottest in the center and coolest around the edges.

SEASON THE FRENCH TOP

- The French Top is shipped with a protective oil, use hot water and detergent to clean the surface. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the French Top.
- The French Top needs to go through a "burn in" period. Turn on the French Top for 30 minutes to clean oils from the bottom side of the surface. After 30 minutes, turn the French Top off and allow it to cool.
- To season, spread a light coating of peanut or vegetable oil on a towel or cloth. While surface is still slightly warm, apply oil evenly until it is absorbed into the cast iron. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- It is normal for the cast iron to darken with use to a bluish-black color.

When this seasoning technique is applied correctly, food spatters will not stain and the surface will be protected from moisture. Its appearance darkens with use, a sign that the French Top has been fully tempered and is properly seasoned. Regular maintenance will become easier.

**French Top center plate****French Top heating zones****French Top center plate removal**

**FRENCH TOP****FRENCH TOP OPERATION**

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the French Top.

- Turn on the ventilation hood five minutes prior to using the French Top.
- **To use the French Top**, push and turn the control knob counterclockwise to the **HIGH** setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat for 25 to 30 minutes before cooking on the French Top. This allows the solid cast iron plate to heat thoroughly.
- To raise or lower the cooking heat, slide the pan either toward (higher heat) or away from (lower heat) the center plate. This gives you total control over the most delicate sauces. It is not necessary to adjust the flame height.
- **To turn the French Top off**, turn the control knob clockwise to the **OFF** position.

FRENCH TOP COOKING TIPS

- Always cook in pans. Do not cook food directly on the surface.
- Never remove the center plate when cooking.
- When bringing large amounts of water to a boil, it is fastest to do it on one of the surface burners.

⚠ CAUTION

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

FRENCH TOP CARE

- It is best to maintain a seasoned surface to protect the cast iron from moisture.
- Clean entire surface after each use while it is slightly warm. Wipe the surface with a mild detergent (e.g., Dawn) and water. Rinse and dry.
- Maintain the French Top as you would a cast iron skillet; keep it free from moisture.
- Reapply a light coating of peanut or vegetable oil to the French Top after each use until a sheen develops.
- Periodically, it may be necessary to strip the oil and stains from the plate. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Repeat until excess oil has been removed.
- The French Top burner is located below the center plate. The plate remains in place during cooking but it can be lifted off to check or service the burner. Use the center plate hook provided with your range as shown in the illustration on page 18.

⚠ CAUTION

Allow the French Top surface to cool sufficiently before cleaning.

OVEN OPERATION**CONVECTION VS STANDARD**

In the Wolf convection oven, a motorized fan positioned in the rear of the oven circulates heat from the bake burner below the oven floor. This provides more even heat distribution throughout the oven cavity.

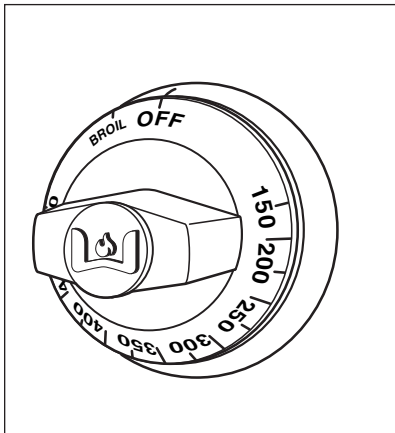
Convection cooking is preferred for tender cuts of meat and poultry, air-leavened baked foods, breads, cakes and cookies. Cook foods uncovered in low-sided pans for best results.

Standard cooking is best for less tender cuts of meat that need to be covered, covered one-dish recipes and pizzas. Refer to the Wolf Cooking Guide on pages 29–32.

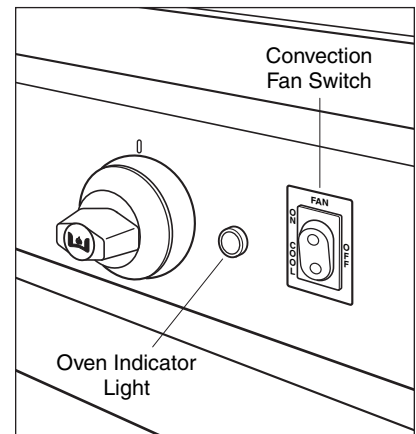
All large ovens are rated at 30,000 Btu/hr (8.8 kW). The small oven on the 48" (1219) gas range is rated at 18,000 Btu/hr (5.3 kW).

OVEN OPERATION**OVEN CONTROLS**

- **To set the oven temperature for standard or convection cooking**, turn the oven control knob counterclockwise to the desired oven temperature.
- **To turn the oven off**, turn the oven control knob clockwise until it reaches the **OFF** position.
- To select convection cooking, set the oven temperature and then push the convection fan switch, located to the right of the control knob, to the **ON** position. Refer to the illustration below. When the oven door is opened, the fan will automatically shut off. It remains off until the door is closed.
- To operate the convection fan continuously for a faster cool down, turn the oven control knob to the **OFF** position. Push the convection fan switch to the **COOL** position. After you are finished baking or cooling, push the fan switch to the **OFF** position.



Large oven control knob



Convection fan switch and oven indicator light

**OVEN OPERATION****BEFORE USING FOR THE FIRST TIME**

Before using the oven of your gas range for the first time, set the oven thermostat at 250°F (120°C) and operate for one hour. At the end of the hour, reset the oven to 500°F (260°C) and heat for a second hour. Turn off the oven at the conclusion of the second hour. Allow oven to cool gradually with the door(s) closed.

This process will burn off any residual oil and grease used during the manufacturing process. A small amount of smoke and odor may be noticed during the initial break-in period. The oven door(s) can be opened after the oven(s) have cooled significantly.

The use of proper cookware is very important. Refer to Cookware Selection on page 25 for cookware recommendations.

OVEN PREHEAT

Preheating is necessary for most cooking because timing is more likely to coincide with the recipe when the oven is preheated.

To preheat, always turn the control knob directly to the oven temperature. Do not turn it to a higher temperature and then back to the desired setting. Setting a higher temperature first and then lowering it will not preheat the oven any faster.

When the oven indicator light turns off, the oven temperature has been reached. Quickly place the food to be cooked inside the oven. If the door is left open for several minutes, heat will escape and the temperature inside will be less than what is set.

The oven indicator light will cycle on and off as the thermostat needs more heat to maintain the set temperature.

**OVEN RACKS**

Each large oven of the gas range has three heavy-duty racks. The small, non-convection oven on 48" (1219) models has two oven racks. Each oven rack has a rack stop that prevents it from accidentally sliding completely out of the oven.

One of the factors affecting optimum cooking results is the level of rack placement in the oven. Oven rack position 1 is closest to the bottom and position 5 is closest to the top. Refer to the illustration below. The Wolf Cooking Guide on pages 29–32 provides suggested rack positions for optimum results.

To insert a rack in the oven, align the rack stops to the front of the rack guide rails. Tip the rack upward so that the stops slip below the rail. Once it is in position, push the rack to the rear of oven. It should slide freely and be level. Pull the rack out to the most forward stop position to check that it stops securely.

To remove a rack from the oven, pull the rack forward to the stop position. Lift up on the front and continue pulling until the rack releases.

⚠ CAUTION

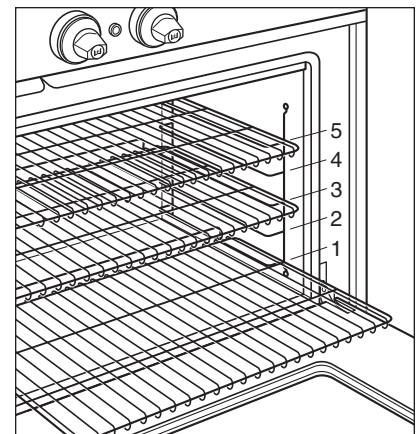
Use dry pot holders when handling oven racks. Racks become hot when the oven is on and hold heat after it is turned off.

BAKING TIPS

- Position racks before preheating the oven.
- Refer to the Baking Guide on pages 29–30. Cooking times are based on starting with a preheated oven.
- When cooking large quantities of food, select two smaller pans rather than one very large pan to maximize even heat distribution.
- You can cook different foods together using the same time and temperature. Individual flavors will not transfer to another food if the oven is first preheated.
- Place multiple pies on same rack, leaving 1" (25) space around each.
- Reduce the oven temperature by 25 degrees when cooking in heat-proof glass or glass ceramic dishes.
- Aluminum foil can be used as a cover or used to wrap foods individually when using a standard oven setting. Aluminum foil can also be used on a separate rack below a fruit pie to catch the spillover.

⚠ CAUTION

Never cover the entire rack or bottom of the oven with aluminum foil. It will block the heat distribution and possibly cause permanent damage to the porcelain.



Oven rack positions

**ROASTING TIPS**

- Refer to the Convection Roasting Guide on page 31. The suggested cooking times are based on using a preheated oven.
- Convection roasting is recommended for most meats because of the beautiful browning on the outside while the juices are retained on the inside.
- Roast tender cuts of meat using the convection setting. Always use a roasting rack in an open, low-sided pan.
- Cook less tender cuts, such as pot roasts, using the standard setting. Cover with aluminum foil while cooking or use a covered pan.
- The lower half of the broiler pan can be used as an open roaster.
- Use an instant-read, portable meat thermometer to check the internal doneness.
- When checking the internal temperature, remove the roast when the thermometer reads 10 degrees below the doneness temperature.
- Before slicing a roast, let it stand for 10 to 15 minutes. Keep it warm by covering it loosely with aluminum foil while standing.

DEHYDRATION TIPS

- Dehydration racks can be purchased at a hardware or discount store.
- Select a convection setting of 150°F (65°C) and stack the dehydration racks in the oven, as many as will fit.
- Refer to the following dehydration times or consult a food preservation book for specific times and handling of various foods.

⚠ CAUTION

Foods must be dried to below .60 water activity or dry to the touch to be safely stored with no danger of mold, yeasts or bacteria growing. When in doubt, dehydrate for the maximum time specified.

DEHYDRATION TIMES**Apples, Kiwi, Oranges, Pears and Strawberries –**

Convection baking time: **6 to 8 hours**

Tomatoes –

Convection baking time: **6 to 8 hours**

Total dehydration times depend on the thickness of the slices and the amount of pulp to seeds and juice.

**OVEN BROILER**

All Wolf gas range ovens have an infrared broiler, except for the small oven on the 48" (1219) gas range models. The 18,000 Btu/hr (5.3 kW) broiler is located inside the oven. The broil burner heats a metal screen at the top of the oven cavity. When the screen reaches a reddish glow, it creates enough infrared heat to broil food by searing the exterior and sealing in the juices.

BROILER OPERATION

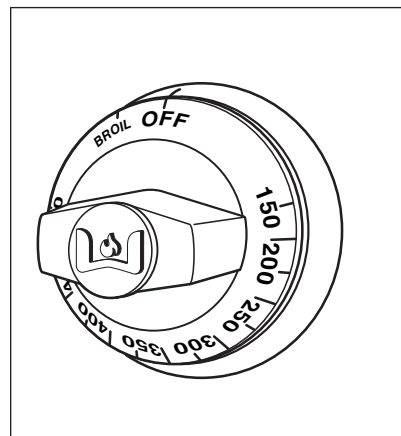
- Position the oven rack at the correct level; the level affects doneness. The farther away the food is from the broiler, the more well done it will be inside and the cooking time will be longer.
- Always use the two-piece broiler pan packaged with your oven.
- Do not preheat; place food in a cool oven and close the door.
- Push in and turn the oven control knob counterclockwise to the **BROIL** setting. The infrared burner will light within 45 seconds.
- Use a minute timer to signal half of cooking time; turn the food over and reset the timer.
- When broiling is complete, turn the control knob clockwise to the **OFF** setting.

BROILING TIPS

- Trim any excess fat from the food; score remaining fat to prevent the food from curling during broiling.
- If excessive smoking occurs, the food is too close to the heat.
- Never use heat-proof glass for broiling; it can shatter.
- Refer to the Wolf Broiling Guide on page 32. Use cooking times as a guide for other similar foods.

⚠ WARNING

When opening the oven door to add or remove food, keep your face away from the oven door opening. High heat or grease flare-ups could cause burns.

**Broiler control knob**



COOKWARE SELECTION

For best results, we recommend medium- to heavy-weight pans that have a flat base, metal handle and a good-fitting cover.

Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. These metals are sometimes found "sandwiched" between the inner and outer layers of the pan. If present, whether visible from the outside or not, they aid in evenly conducting heat.

Use the following guidelines when selecting cookware for the range surface:

- Select high-sided (deep) pans rather than ones with very wide bases and low sides. High sides will minimize liquids boiling over the pan.
- When using pans made of cast iron, enameled steel or glass ceramic, or coated with a nonstick finish, select lower flame settings. High heat applied to such materials will cause "hot spots," scorching and burning.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Use the front burners for larger pans. The pans are easier to handle, especially when hot.
- Pans with oversize bases that extend beyond the range frame **should not** be used. On **HIGH** settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- Use a wok with a flat bottom.

BAKEWARE SELECTION

For best results, we recommend commercial or good-quality cookware. Always use flat-bottom pans. Warped pans may cause uneven baking results. Select the size of the pan recommended in the recipe. Pans that are too small or too large for the quantity of food affect the cooking results.

When two smaller pans are placed side by side on the same rack, allow a minimum of 1" (25) between pans and oven walls. When more than one rack is used, stagger the location of the pans.

As a general rule, light or shiny pan finishes reflect the heat, resulting in a golden brown exterior on the food. This is preferred for cakes and cookies. Conversely, dark pan finishes absorb more heat, resulting in darker brown exteriors.

When shopping for new cookware, keep in mind that the interior of the large oven(s) accommodate pan sizes 21" x 16" (533 x 406) or smaller.

The small, non-convection oven on 48" (1219) models will accommodate pans the following sizes or smaller: 9½" (241) pie, 6-cup (1.4 L) popover, 12-cup (2.8 L) muffin and 12" x 9" (304 x 229) baking or roasting pan.



OVEN LIGHT BULB REPLACEMENT

⚠ WARNING

Turn off electrical power to the oven before replacing light bulb.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

IMPORTANT NOTE: Allow the oven to cool sufficiently before replacing the light bulb.

The oven(s) of the gas range contain a standard 40-watt light bulb (part #3030030).

To replace the oven light bulb, begin by unscrewing the light lens. The light bulb can then be removed by unscrewing it from the light socket.

CLEANING THE RANGE

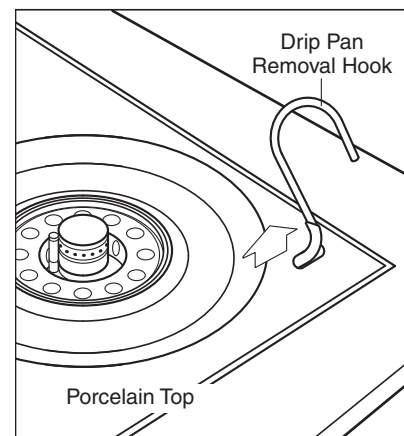
DRIP PAN REMOVAL

The drip pan removal hook (part #722218) is provided with the range to lift and remove the porcelainized steel top for cleaning.

To remove the drip pan, first remove the cast iron grates. Insert the vinyl-coated end of the drip pan removal hook into one of the oblong holes in the drip pan. Lift upward and set the drip pan aside for cleaning. Refer to the illustration below.

RANGE CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and splatters as they occur and immediately after the range has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your range, try a small amount on an inconspicuous area using very light pressure.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off so that the overspray is contained to the finish being cleaned.
- Do not spray cleaners on electrical controls, igniters, wires or switches.
- Refer to pages 13–19 for specific care instructions for charbroiler, griddle and French Top.
- Refer to pages 27–28 for specific care instructions for range surface and oven components.



Porcelain top removal

**CARE** RECOMMENDATIONS

| COMPONENT | CARE RECOMMENDATION |
|--|--|
| Exterior Finish Bull-Nose Riser Stainless steel | <p>Do not use abrasive cleaners; they will permanently scratch the surface.</p> <p>Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately. Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.</p> <p>Exterior Cleaning: Use a soft, nonabrasive stainless steel cleaner like Signature Polish (see side note) 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 with a dry microfiber cloth. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the metal.</p> |
| Burner Base and Cap Porcelain enamel (matte finish) and brass | <p>Allow burner base and cap to cool first. Wash in warm water and liquid detergent. Rinse and dry.</p> <p>Spray degreasers and mild abrasive cleaners may be used.</p> |
| Drip Pan Porcelain enamel (glossy finish on steel) | <p>Caution! Do not use abrasive cleaners (e.g. Comet); they will permanently scratch the surface.</p> <p>Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately. For general care, use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately. Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.</p> |
| Burner Grates Porcelain-coated, cast iron | <p>Remove from gas range top and place on a flat surface near the sink.</p> <p>Nonabrasive cleaners to use include: Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge.</p> <p>Spray degreasers and mild abrasive cleaners may be used.</p> |
| Control Knobs Plastic (red or black) | <p>Wipe with damp cloth and mild soap and water; rinse and dry. Never soak or use abrasive cleaners; they will scratch the finish and remove the markings.</p> |
| Control Panel Stainless steel | <p>Use a spray degreaser to remove fingerprints and food soils. Spray first on a cloth before wiping panel. Do not spray directly on panel around valve stems.</p> |

SIGNATURE
POLISH

Signature Polish is available from Signature Limited Laboratory, P.O. Box 13436, Dayton, Ohio 45413-0436, or call 877-376-5474 (toll free).

**CARE** RECOMMENDATIONS

| COMPONENT | CARE RECOMMENDATION |
|--|---|
| Oven Cavity Interior Door Porcelain enamel | <p>Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).</p> <p>When cool, clean splatters and spills immediately. Do not allow food with a high sugar or acid content, such as milk, tomatoes, sauerkraut, fruit juices or pie filling, to remain on any porcelain enamel surface. Failure to remove these foods may cause a permanent dull spot.</p> <p>Mild abrasive and abrasive cleaners may be used sparingly.</p> <p>For caustic cleaners, oven cleaners are best. Avoid spraying thermostat, burner, igniter or convection fan.</p> |
| Oven Gasket Fiberglass netting / stainless steel wire | <p>Do not hand clean, rub, puncture or remove the oven gasket; this may compromise the door seal.</p> |
| Oven Door Window Heat-tempered glass | <p>When window is cool, spray glass cleaner on cloth and rub on window.</p> |
| Oven Light Cover Heat-tempered glass | <p>When oven is cool, turn light cover counterclockwise and remove. Wash with mild abrasive cleaner. Rinse and dry thoroughly. Replace cover over bulb and turn clockwise to fasten.</p> <p>A 40-watt oven duty bulb replaces the existing bulb.</p> |
| Oven Racks and Rack Rails Chrome plated | <p>The oven racks and rack guides can be removed from the oven for cleaning. Clean with a mild abrasive cleaner.</p> |
| Spark Igniters Ceramic | <p>Keep dry; never spray water or cleaner directly on the igniter. When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage it.</p> |
| Broiler Pan (top and bottom) Porcelain enamel | <p>Use care in handling. When dropped or hit, porcelain can chip and crack.</p> <p>Top: While slightly warm, place in sink. Lay dish towels on top; pour very hot water on towels; allow steam to soften cooked-on residue. Clean with hot water and a mild detergent. Rinse and dry.</p> <p>Bottom: Pour grease into disposable can. When cool, wash in hot water and a mild detergent. Rinse and dry.</p> |



WOLF BAKING GUIDE

| Food | Rack Position | Convection Setting | Standard Setting |
|--|---------------|-----------------------------|-----------------------------|
| BREADS | | | |
| Biscuits , single pan | 3 | 400°F (205°C) for 11–12 min | 450°F (230°C) for 12 min |
| multiple pans | 2 and 4 | 400°F (205°C) for 11–12 min | |
| Cornbread , 8" (203) square pan | 3 | 375°F (190°C) for 15–20 min | 400°F (205°C) for 20–25 min |
| Muffins , muffin pans (multiple racks not recommended) | 3 | 400°F (205°C) for 15–18 min | 425°F (220°C) for 15–18 min |
| Quickbread , 9" x 5" (229 x 127) loaf pan | 3 | 325°F (165°C) for 45–60 min | 350°F (175°C) for 50–55 min |
| YEAST BREADS | | | |
| Loaf , 9" x 5" (229 x 127) loaf pan | 3 | 375°F (190°C) for 18–20 min | 400°F (205°C) for 18–20 min |
| Rolls , 13" x 9" (330 x 229) pan | 3 | 350°F (175°C) for 15–17 min | 375°F (190°C) for 15–17 min |
| multiple pans | 2 and 4 | 350°F (175°C) for 15–17 min | 375°F (190°C) for 15–17 min |
| Sweet rolls , single or multiple pans | 3 | 325°F (165°C) for 20–25 min | 350°F (175°C) for 20–25 min |
| CAKES | | | |
| Angel food , tube pan | 1 | 325°F (165°C) for 35–40 min | 350°F (175°C) for 45–50 min |
| Cupcakes , single muffin pan | 3 | 325°F (165°C) for 15–20 min | 350°F (175°C) for 20–25 min |
| multiple muffin pans | 2 and 4 | 325°F (165°C) for 15–20 min | 350°F (175°C) for 20–25 min |
| Layers , 8" (203) round pans | 3 | 325°F (165°C) for 25–30 min | 350°F (175°C) for 35–40 min |
| Pound cake , bundt pan | 3 | 325°F (165°C) for 45–50 min | 350°F (175°C) for 50–55 min |
| Sheet , 13" x 9" (330 x 229) sheet pan | 3 | 325°F (165°C) for 25–30 min | 350°F (175°C) for 35–40 min |
| multiple sheet pans | 2 and 4 | 325°F (165°C) for 25–30 min | 350°F (175°C) for 35–40 min |

This chart is a guide; recipe or package directions should take precedence.



WOLF BAKING GUIDE

| Food | Rack Position | Convection Setting | Standard Setting |
|--|---------------|--|-----------------------------|
| COOKIES AND BARS | | | |
| Brownies , 13" x 9" (330 x 229) pan multiple pans | 3 | 325°F (165°C) for 20–25 min | 350°F (175°C) for 20–25 min |
| | 2 and 4 | 325°F (165°C) for 20–25 min | 350°F (175°C) for 20–25 min |
| Chocolate chip , cookie sheet multiple cookie sheets | 3 | 325°F (165°C) for 8–10 min | 350°F (175°C) for 10–12 min |
| | 2 and 4 | 325°F (165°C) for 8–10 min | 350°F (175°C) for 10–12 min |
| Rolled or sliced , cookie sheet multiple cookie sheets | 3 | 325°F (165°C) for 10–12 min | 350°F (175°C) for 10–12 min |
| | 2 and 4 | 325°F (165°C) for 10–12 min | (not recommended) |
| PIES | | | |
| Custard or pumpkin , single or multiple pies | 3 | 425°F (220°C) for 15 min, then 325°F (165°C) for 50 min | |
| Fruit , homemade frozen | 3 | 375°F (190°C) for 45–55 min | |
| | 3 | 400°F (205°C) for 60–65 min | |
| Pastry crust , unfilled | 3 | 425°F (220°C) for 8–10 min | 450°F (230°C) for 8–10 min |
| ONE-DISH MEALS | | | |
| Lasagna , frozen, 12" x 10" x 2" (305 x 254 x 51) | 3 | 375°F (190°C) for 1 hr 50 min | |
| Scalloped potatoes and ham 1½ qt (1.4 L) round casserole | 3 | 325°F (165°C) for 1 hr 20 min | |
| Stuffed green peppers | 3 | 350°F (175°C) for 50 min | |
| VEGETABLES | | | |
| Potatoes | 3 | 375°F (190°C) for 45–60 min | 400°F (205°C) for 45–60 min |
| Sweet potatoes | 3 | 375°F (190°C) for 45–60 min | 400°F (205°C) for 35–40 min |
| Winter squash | 3 | 350°F (175°C) for 40–45 min | 375°F (190°C) for 50–55 min |

This chart is a guide; recipe or package directions should take precedence.



WOLF CONVECTION ROASTING GUIDE

| Food | Rack Position | Convection Setting | Doneness Temperature (End Temp / Carving Temp) |
|--|---------------|---------------------------------|---|
| BEEF | | | |
| Meatloaf , 2–3 lbs (.9–1.4 kg) | 3 | 325°F (165°C) for 50–60 min | 140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well |
| Roast , 3–5 lbs (1.4–2.3 kg) | 3 | 325°F (165°C) for 20–25 min/lb* | 135°F (60°C) / 145°F (65°C) Rare 140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well |
| Tenderloin , 2–3 lbs (.9–1.4 kg) | 3 | 325°F (165°C) for 18–20 min/lb* | 135°F (60°C) / 145°F (65°C) Rare 140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well |
| LAMB | | | |
| Leg or shoulder | 3 | 325°F (165°C) for 20–25 min/lb* | 135°F (60°C) / 145°F (65°C) Med Rare |
| PORK | | | |
| Roast , 3–5 lbs (1.4–2.3 kg) | 3 | 325°F (165°C) for 20–25 min/lb* | 155°F (70°C) / 160°F (70°C) Well |
| Bacon , 1 lb (.5 kg) | 4 | 325°F (165°C) for 10–14 min | |
| POULTRY | | | |
| Chicken , 3–5 lbs (1.4–2.3 kg) | 3 | 325°F (165°C) for 23–25 min/lb* | Breast, 165°F (75°C) Well Thigh, 175°F (80°C) Well |
| Cornish hens | 3 | 325°F (165°C) for 30–36 min/lb* | |
| Duck or goose | 3 | 325°F (165°C) for 18–20 min/lb* | |
| Turkey , 12–20 lbs (5.4–9.1 kg), unstuffed | 3 | 325°F (165°C) for 11 min/lb* | |

*Min/lb indicates specified cook time per pound or .45 kg. This chart is a guide; recipe or package directions should take precedence.

WOLF **BROILING GUIDE**

| Food | Rack Position | Doneness | Total Broil Time |
|---|---------------|--|--------------------------------|
| Ground beef patties, 1/2" (13) thick | 5 | 160°F (70°C) Med | 8–9 min |
| | 5 | 170°F (75°C) Well | 12–13 min |
| Beef steaks, 1/2" (13) thick | 3 | 160°F (70°C) Well | 10–12 min |
| Beef steaks, 1" (25) thick | 3 | 140°F (60°C) Rare / 160°F (70°C) Med / 170°F (75°C) Well | 18–20 min |
| Beef steaks, 1 1/2" (38) thick | 3 | 140°F (60°C) Rare / 160°F (70°C) Med / 170°F (75°C) Well | 28–30 min |
| Chicken breasts, boneless | 4 | 175°F (80°C) Well | 10–12 min |
| Chicken breasts, bone in | 3 | 175°F (80°C) Well | 20–22 min |
| Chicken thighs | 3 | 180°F (80°C) Well | 18–20 min |
| Fish fillet or steaks, 1/2" (13) thick | 4 | Flaky | 8–10 min (do not turn) |
| Fish fillet or steaks, 1" (25) thick | 4 | Flaky | 14–16 min |
| Ham slice, 1/2" (13) thick | 5 | 140°F (60°C) | 8–9 min |
| Ham slice, 1" (25) thick | 5 | 140°F (60°C) | 12–13 min |
| Lamb chops, 1" (25) thick | 4 | 160°F (70°C) Med | 10–12 min |
| | 4 | 170°F (75°C) Well | 12–14 min |
| Pork chops, 1/2" (13) thick | 4 | 160°F (70°C) Med | 12–14 min |
| Pork chops, 1" (25) thick | 3 | 160°F (70°C) Med | 18–20 min |
| Hot dogs, whole, precooked | 4 | 160°F (70°C) Med | 5–6 min |
| Sausage or bratwurst, whole, fresh | 3 | | 15–16 min |
| | 3 | | 7–9 min |
| Meringue, pie topping | 4 | | 3 min |
| French bread, 1" (25) thick | 4 | | 3–4 min |
| Toast, 1/2" (13) thick | 5 | | 3–4 min (turn at half time) |

This chart is a guide; recipe or package directions should take precedence.

**COMMON BAKING PROBLEMS****Cakes Are Uneven****Probable cause:**

- Temperature set too low or baking time too short
- Pans touching each other or oven walls
- Batter uneven in pans
- Oven not level
- Undermixing
- Too much liquid

Cake High in Middle**Probable cause:**

- Temperature set too high or baking time too long
- Overmixing
- Too much flour
- Pans touching each other or oven walls
- Incorrect rack position

Cake Falls**Probable cause:**

- Too much shortening or sugar
- Too much or too little liquid
- Temperature set too low
- Old or too little baking powder
- Pan too small
- Oven door opened frequently
- Incorrect type of oil added to cake mix
- Additional ingredients added to cake mix or recipe

Cakes Crack on Top**Probable cause:**

- Batter overmixed
- Temperature set too high
- Too much leavening
- Incorrect rack position

Cakes Don't Brown on Top**Probable cause:**

- Incorrect rack position
- Temperature set too low
- Overmixing
- Too much liquid
- Pan too large or too little batter in pan
- Oven door opened too often

Excessive Shrinkage**Probable cause:**

- Temperature set too high or baking time too long
- Too little leavening
- Overmixing
- Pan too large
- Pans too close to each other or oven walls

Cakes, Cookies or Biscuits Don't Brown Evenly**Probable cause:**

- Incorrect rack position
- Oven door not closed properly
- Door gasket not sealing properly
- Incorrect use of aluminum foil
- Oven not preheated
- Pans darkened, dented or warped

Cakes, Cookies or Biscuits Too Brown on Bottom**Probable cause:**

- Oven not preheated
- Pans touching each other or oven walls
- Incorrect use of aluminum foil
- Two baking sheets placed on one rack
- Glass or darkened, stained, warped or dull-finish metal pans used (use a shiny baking sheet)

Cakes Have Tunnels**Probable cause:**

- Not enough shortening
- Too much baking powder
- Overmixing or at too high a speed
- Temperature set too high

Uneven Texture**Probable cause:**

- Temperature set too low or baking time too short
- Too much liquid
- Undermixing

Pie Crust Edges Too Brown**Probable cause:**

- Temperature set too high
- Pans touching each other or oven walls
- Edges of crust too thin

Pies Don't Brown on Bottom**Probable cause:**

- Shiny metal pans used
- Temperature set too low

Pies Have Soaked Crust**Probable cause:**

- Temperature too low at start of baking
- Filling too juicy
- Shiny metal pans used

**SERVICE** INFORMATIONCONTACT
INFORMATION

**Wolf Customer
Service:**
800-332-9513

Website:
wolfappliance.com

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your gas range. This information is found on the product rating plate.

The rating plate is located under the drip pan that supports the cooking grates, on the left inside wall of your range. Refer to the illustration on page 8. The rating plate for Model R482CF is located under the right side drip pan. The drip pan on the side where the serial tag is located will need to be removed. Record the rating plate information below for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Wolf Authorized Service Center and Phone

Wolf Dealer and Phone

BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1)** Mail in the completed Wolf Product Registration Card.
- 2)** Register online at **wolfappliance.com**.
- 3)** Register by phone by calling the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance are printed on the enclosed Wolf Product Registration Card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

The information and images are the copyright property of Wolf Appliance Company, Inc., an affiliate of Sub-Zero Freezer Company, Inc. Neither this book nor any information or images contained herein may be copied or used in whole or in part without the express written permission of Wolf Appliance Company, Inc., an affiliate of Sub-Zero Freezer Company, Inc.

©Wolf Appliance Company, Inc. all rights reserved.

WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

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

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

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 COMPANY, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, 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 the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, Inc., P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





WOLF APPLIANCE COMPANY, INC. P.O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

WOLF[®]