



CONVECTION MICROWAVE OVEN

USE & CARE INFORMATION

 WOLF®



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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 convection microwave oven 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 microwave oven 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 convection microwave oven.

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 convection microwave oven 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.

⚠ WARNING

Read all instructions before using this appliance to reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- **Do not** attempt to operate this microwave oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- **Do not** place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **Do not** operate the microwave oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: door (bent), hinges and latches (broken or loosened) or door seals and sealing surfaces.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

- **Read this Use and Care Information carefully** before using your new microwave.
- **Read and follow** the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” on page 3.
- **This appliance must be grounded.** Connect only to properly grounded outlet. See “ELECTRICAL REQUIREMENTS” on page 11.
- **Install or locate this appliance only in accordance** with the provided installation instructions.
- **Some products** such as whole eggs and sealed containers—for example, closed glass jars—**may explode** and should not be heated in this oven.
- **Use this appliance only for its intended use** as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, **close supervision is necessary when used by children.**
- **Do not operate this appliance if it has a damaged cord or plug**, if it is not working properly or if it has been damaged or dropped.
- **This appliance should be serviced only by qualified service personnel.** Contact nearest Wolf authorized service center for examination, repair or adjustment.
- **Do not cover or block any openings** on the appliance.
- **Do not store or use this appliance outdoors.** Do not use this product near water—for example, near a kitchen sink, in a wet basement or near a swimming pool, or similar locations.
- **Do not immerse cord or plug in water.**
- **Keep cord away from heated surfaces.**
- **Do not let cord hang over edge** of table or counter.
- **See door surface cleaning instructions** on page 31.



TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY:

- **Do not overcook food.** Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- **Remove wire twist-ties** from paper or plastic bags before placing bag in oven.
- **If materials inside the oven should ignite,** keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- **Do not use the cavity for storage purposes.** Do not leave paper products, cooking utensils or food in the cavity when not in use.

LIQUIDS

Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:

- **Do not overheat the liquid.**
- **Stir the liquid** both before and halfway through heating it.
- **Do not use straight-sided containers** with narrow necks. Use a wide-mouthed container.
- **After heating, allow the container to stand in the microwave oven** at least for 20 seconds before removing the container.
- **Use extreme care** when inserting a spoon or other utensil into the container.

BUILT-IN

If the oven is installed as a built-in, observe the following instructions:

- **Do not mount over a sink.**
- **Do not store anything directly on top of the appliance surface** when the appliance is in operation.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS



FOOD

- **Puncture egg yolks** before cooking to prevent “explosion”. Don’t cook eggs in shells.
- **Pierce skins** of potatoes, apples, squash, hot dogs and sausages so that steam escapes.
- **Use specially bagged popcorn** for the microwave oven. Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Popcorn pad.
- **Check foods to see that they are cooked** to the United States Department of Agriculture’s recommended temperatures.
- **To test for doneness**, insert a meat thermometer in a thick or dense area away from fat or bone. Never leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- **Don’t heat baby food in original jars.** Transfer baby food to a small dish and heat carefully, stirring often. Check temperature before serving.
- **Don’t heat bottles with nipples on.** Put nipples on bottles after heating and shake thoroughly. “Wrist” test before feeding. Don’t heat disposable bottles.
- After heating baked goods with fillings, **pierce outside of food** to release steam and avoid burns.
- **Don’t heat or cook in closed glass jars or air tight containers.**
- **Don’t preserve foods by canning using the microwave oven**, as harmful bacteria may not be destroyed.

CHILDREN

- **Children below the age of 7 should use the microwave oven with a supervising person very near to them.** Children between the ages of 7 and 12 should have a supervising person in the same room.
- **The child must be able to reach the oven comfortably;** if not, they should stand on a sturdy stool.
- **At no time should anyone be allowed to lean or swing on the oven door.**
- **Children should be taught all safety precautions:** use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.
- **Don’t assume** that because a child has mastered one cooking skill they can cook everything.
- **Children need to learn that the microwave oven is not a toy.** See page 17 for Child Lock feature.



GENERAL SAFETY

- **ALWAYS use potholders** to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- **Avoid steam burns** by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- **Stay near the oven** while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- **NEVER use the cavity for storing cookbooks or other items.**
- **Select, store and handle food carefully** to preserve its high quality and minimize the spread of foodborne bacteria.
- **Keep waveguide cover clean.** Food residue can cause arcing and fires.
- **Use care when removing items from the oven** so that the utensil, your clothes or accessories do not touch the safety door latches.
- **Keep aluminum foil used for shielding** at least 1 inch (2.5 cm) away from walls, ceiling and door of microwave oven. (See page 13 for details.)
- **NEVER use the microwave oven without the turntable and support** nor turn the turntable over so that a large dish can be placed in the oven. The turntable will turn both clockwise and counterclockwise.
- **If the oven light fails,** consult a Wolf authorized service center.
- **ALWAYS have food in the microwave oven when it is on** to absorb the microwave energy.
- **When using the microwave oven at power levels below 100%,** you may hear the magnetron cycling on and off. It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.
- **Condensation is a normal part of microwave cooking.** Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Vents on the oven back must not be blocked.
- **After using convection, automatic mix or broil,** you will hear the sound of the cooling fan. The fan may continue to operate as long as 5 minutes, depending on the oven temperature.
- **Unlike microwave-only ovens,** convection microwave ovens may become hot during convection, automatic mix and broil cooking.
- **The microwave oven is for food preparation only.** It should not be used to dry clothes or newspapers.
- **Your microwave oven is rated 900 watts by using the IEC Test Procedure.** In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

SAVE THESE INSTRUCTIONS



WOLF
WARRANTY

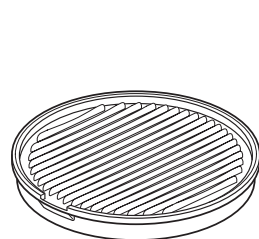
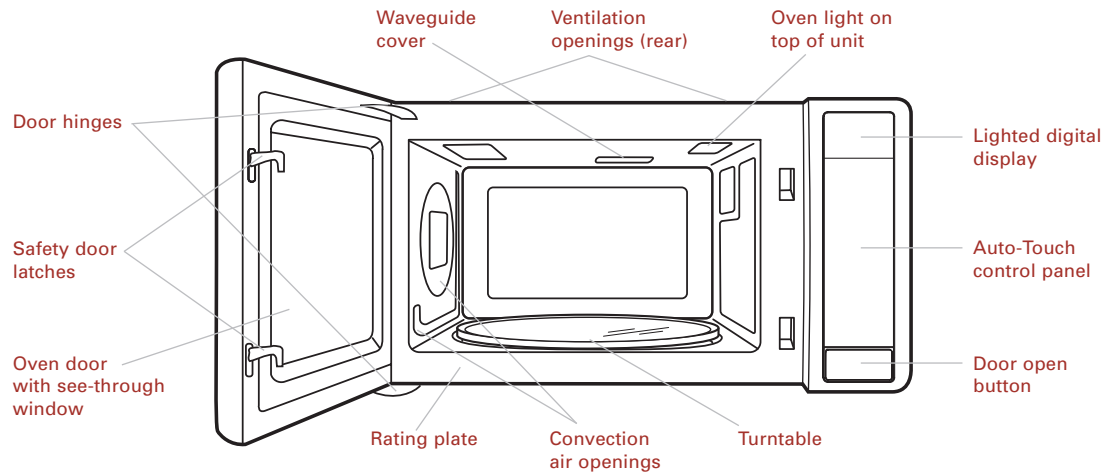
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

MICROWAVE OVEN FEATURES

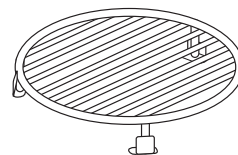
- Built-in or free-standing convection microwave oven with 1.5 cu ft (43 L) capacity and 900 watts of power
- 30" (762) or 36" (914) trim kit allows microwave to be built in to fit above a Wolf built-in oven
- Classic, platinum or carbon stainless steel trim finishes
- Sensor cooking
- Slow cook mode for up to four hours
- Easy-to-operate control panel and programmable power options
- Interactive display—99 minutes, 99 seconds
- Menu label and food guide
- Multi-language—English, French and Spanish
- Removable 14⁵/₈" (370) turntable and turntable support
- Removable low rack for broiling and removable high rack for baking
- Microwave popcorn & meat tray
- Oven door with window
- Oven door with window
- Multiple rack baking
- Safety door latches—oven will not operate unless the door is closed
- Oven light comes on when oven is operating or door is open
- Tight door seals with one-touch door open pad
- Rear ventilation openings

CONVECTION MICROWAVE OVEN

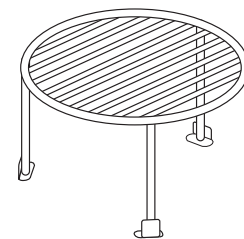
Model MWC24



Microwave popcorn & meat tray



Removable low rack (broiling)



Removable high rack (baking)

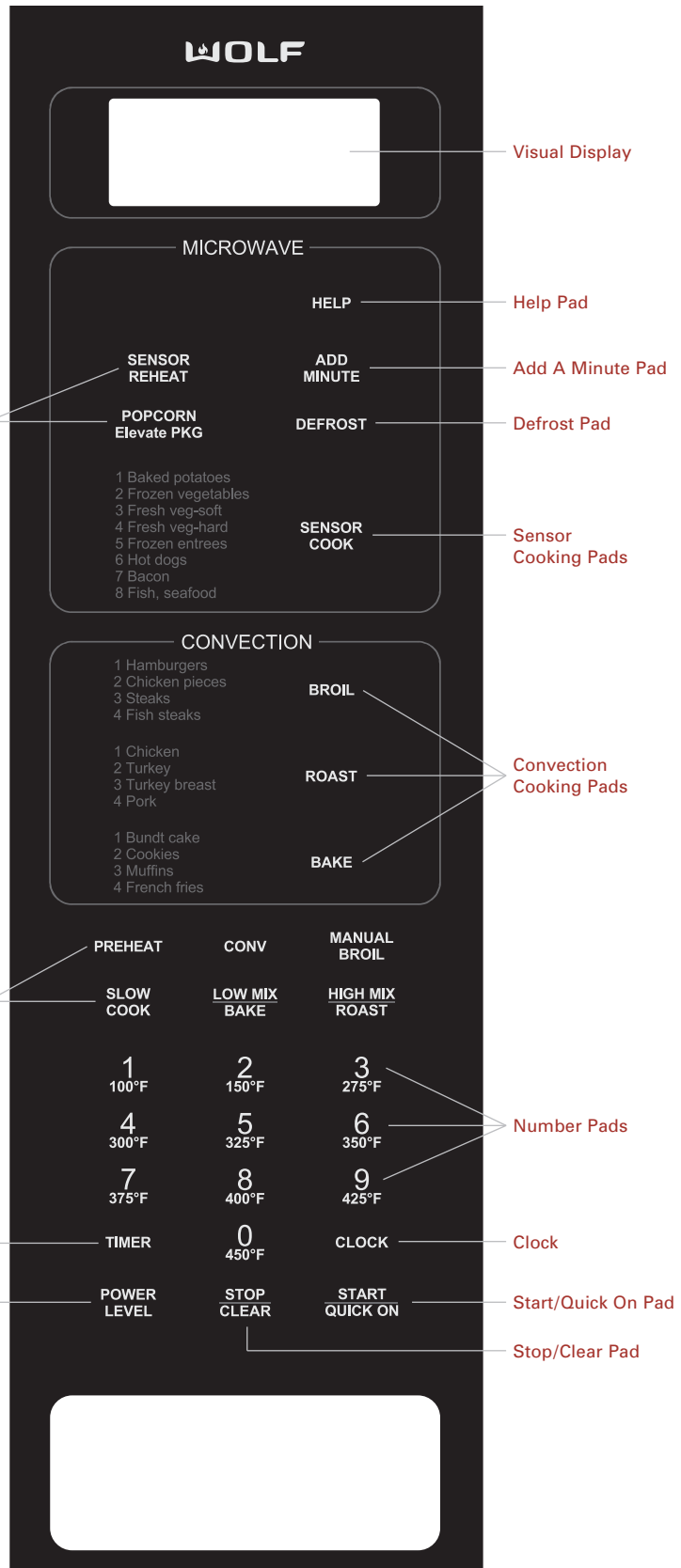


TOUCH CONTROL PANEL

The Wolf convection microwave oven control panel features touch controls. Refer to the illustration at right for the location of control pads.

VISUAL DISPLAY

Words will light in the display to indicate features and cooking instructions.



Dimensions in parentheses are in millimeters unless otherwise specified.

UNPACKING YOUR MICROWAVE

- Remove all packing materials from inside the oven cavity; however, **Do not remove the waveguide cover**, which is located on the top of the cavity, see illustration below. Read enclosures and save this Use and Care Information for future reference.
- Remove the feature sticker (if there is one), from the outside of the door.
- Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer or Wolf authorized service center.

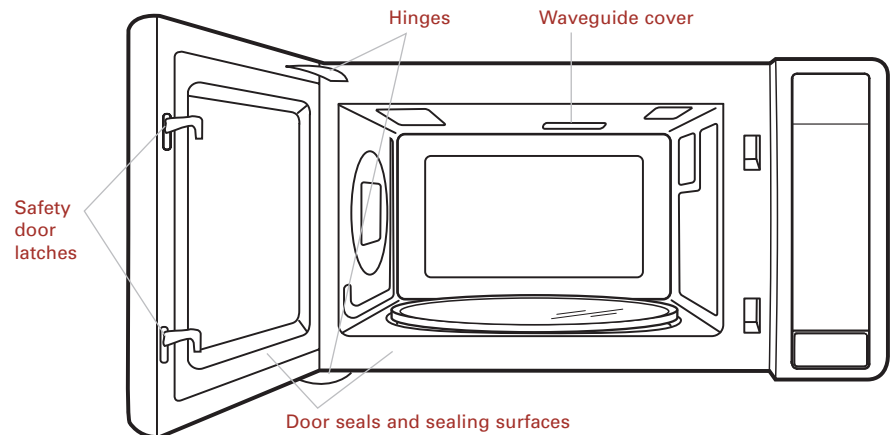
CHOOSING A LOCATION**FREE-STANDING**

You will use the oven frequently so plan its location for ease of use. It's wise, if possible, to have counter space on at least one side of the oven. Allow at least two inches (5 cm) on the sides, top and at the rear of the oven for air circulation.

BUILT-IN

Your microwave oven can be built into a cabinet or wall by itself or can be used above any Wolf electric built-in oven.

Refer to the installation instructions in both the built-in oven and Wolf's Convection Microwave Trim Kit. **Do not install above any other gas or electric built-in oven.** The trim kit includes finish trim strips, ducts, installation instructions and information on the location of the power supply. To request the trim kit, contact your dealer. Be certain to check the local building code as it may require the opening be enclosed with sides, ceiling and rear partition. The proper functioning of the oven does not require the enclosure.





ELECTRICAL REQUIREMENTS

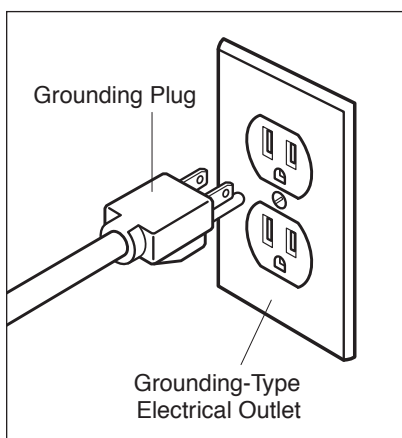
The Wolf convection microwave oven requires a separate, grounded 110/120 VAC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord.

The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. Should you only have a 2-prong outlet, have a qualified electrician install the correct wall receptacle.

A 3-prong adapter may be purchased and used temporarily if local codes allow. Follow package directions.

A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.

IMPORTANT NOTE: This appliance must be grounded. This oven is equipped with a cord a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.



Electrical Grounding Plug

⚠ WARNING

Improper use of the grounding plug can result in a risk of electric shock.

EXTENSION CORD

If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the microwave oven. The marked rating of the extension cord should be AC 115-120 volt, 15 amp. or more.

Be careful not to drape the cord over the countertop or table where it can be pulled on by children or tripped over accidentally.

This outlet must be checked by a qualified electrician to see if it is wired with correct polarity. Verify that the outlet provides 120-volt power and is correctly grounded. It is not recommended using a GFCI circuit, this may cause product operation interruptions.

NOTES:

- If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
- Neither WOLF nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures.

RADIO OR TV INTERFERENCE

Should there be any interference caused by the microwave oven to your radio or TV, check that the convection microwave oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.



ABOUT MICROWAVE COOKING

- **Arrange food carefully.** Place thickest areas towards outside of dish.
- **Watch cooking time.** Cook for the shortest amount of time indicated and add more as needed. Severely overcooked food can smoke or ignite.
- **Cover foods while cooking.** Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- **Shield with small flat pieces of aluminum foil** any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly. (See page 13 for details.)
- **Stir foods from outside to center** of dish once or twice during cooking, if possible.
- **Turn foods over once during microwaving** to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- **Rearrange foods** such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- **Add standing time.** Remove food from oven and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- **Check for doneness.** Look for signs indicating that cooking temperatures have been reached.

SIGNS OF DONENESS

- Food steams throughout, not just at edge.
- Center bottom of dish is very hot to the touch.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

**COOKWARE SUGGESTIONS**

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new convection microwave oven. Make sure the utensil does not touch the interior walls during cooking.

Use these utensils for safe microwaving, convection broiling, slow cooking, high mix/roasting and low mix/baking:

- glass ceramic
- heat-resistant glass
- microwave-safe pottery, stoneware and porcelain

Use these utensils for safe microwave cooking and reheating:

- microwave-safe plastics
- paper plates
- browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

These items can be used in microwave-only mode for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

DO NOT USE in microwave-only mode:

- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-tie
- metal pans and bakeware

The following coverings are ideal in microwave only mode:

- **Paper towels** are good for covering foods for reheating and absorbing fat while cooking bacon.
- **Wax paper** can be used for cooking and reheating.
- **Plastic wrap** that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- **Lids** that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- **Oven cooking bags** are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

How to use aluminum foil in your convection microwave oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

IMPORTANT NOTE: To check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. Carefully test the plate and if a dish becomes very hot, DO NOT use it for microwaving.

BEFORE OPERATING

Before operating your new convection microwave oven, make certain you read and understand the operation manual completely.

Before the oven can be used, follow these procedures:

- 1) Plug in oven. Close the door. The oven display will show **WELCOME PRESS CLEAR AND PRESS CLOCK**.
- 2) Touch **STOP/CLEAR**.
 will appear.

TO SET THE CLOCK

Suppose you want to enter the correct time of day 12:30 (A.M. or P.M.).

- 1) Touch **CLOCK**.
- 2) Enter the correct time of day by touching the numbers in sequence. **1 2 3 0**
- 3) Touch **CLOCK** again.

STOP/CLEAR

Touch **STOP/CLEAR** to:

- Erase if you make a mistake during programming.
- Cancel timer.
- Stop the oven temporarily during cooking.
- Return the time of day to the display.
- Cancel a program during cooking, touch twice.

TIME COOKING

Your oven can be programmed for 99 minutes and 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

Suppose you want to cook for 5 minutes at 100%.

- 1) Enter cooking time. **5 0 0**
- 2) Touch **START/QUICK ON**.

**MULTIPLE SEQUENCE COOKING**

Your oven can be programmed for up to 4 automatic cooking sequences for microwave mode and 2 automatic cooking sequences with preheat for convection/mix mode, switching from one power level setting to another automatically.

Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

- 1) First touch **POWER LEVEL** twice for 100% power. Then enter cooking time. **5 0 0**
- 2) Touch **POWER LEVEL**. Touch number **5** for 50% power. Then enter second cooking time. **3 0 0 0**
- 3) Touch **START/QUICK ON**.

NOTES:

- If **POWER LEVEL** is touched twice, **HIGH** will be displayed.
- If you wish to know power level when oven is running, simply touch **POWER LEVEL**. As long as your finger is touching **POWER LEVEL**, the power level will be displayed.

MANUAL DEFROST

Defrost uses microwaves to defrost the food. Microwave-safe dishes are necessary for good results. To defrost food that is not listed on the **Defrost Guide** or is above or below the limits in the "Amount" column on the **Defrost Guide** (page 19), you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using **POWER LEVEL 3**. Estimate defrosting time and press **3** for 30% when you select **POWER LEVEL**.

Suppose you want to defrost for 5 minutes at 30%.

- 1) Place food in microwave-safe dish on turntable.
- 2) Enter defrosting time. **5 0 0**
- 3) Touch **POWER LEVEL** and number **3**.
- 4) Touch **START/QUICK ON**.

When the defrost time is complete, a long tone will sound and **END** will appear in the display. You can program up to 4 automatic cooking sequences.

Note that Power Level must be entered first when programming multiple sequences.

For either raw or previously cooked frozen food, the rule of thumb is approximately 5 minutes per pound. For example, defrost 5 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on **POWER LEVEL 3** until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

**TO SET POWER LEVEL**

There are eleven preset power levels. Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult recipes for specific recommendations.

TOUCH	% POWER	LEVEL
Power Level	100%	High
Power Level + 9	90%	
Power Level + 8	80%	
Power Level + 7	70%	Medium High
Power Level + 6	60%	
Power Level + 5	50%	Medium
Power Level + 4	40%	
Power Level + 3	30%	Med Low/Defrost
Power Level + 2	20%	
Power Level + 1	10%	Low

TIME ADJUSTMENT

To add more time to SENSOR, SENSOR COOK, DEFROST, CONVECTION BROIL, CONVECTION ROAST or CONVECTION BAKE settings, touch **POWER LEVEL** once before touching your choice of pads.

To reduce the time for cooking in SENSOR, SENSOR COOK, DEFROST, CONVECTION BROIL, CONVECTION ROAST or CONVECTION BAKE settings, touch **POWER LEVEL** twice after touching your choice of pads.

HELP (DISPLAY INDICATOR)

Each setting of DEFROST, CONVECTION BROIL, CONVECTION ROAST, CONVECTION BAKE, SENSOR COOK and SENSOR has a cooking hint. If you wish to check, touch **HELP** whenever HELP is lighted in the Interactive Display for these hints.



HELP FEATURE

HELP provides 5 features which make using your microwave oven easy because specific instructions are provided in the interactive display.

CHILD LOCK

The CHILD LOCK prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. To set, touch **HELP**, the number **1** and **START/QUICK ON**. Should a pad be touched, **LOCK** will appear in the display.

To cancel, touch **HELP** and **STOP/CLEAR**.

AUDIBLE SIGNAL ELIMINATION

If you wish to have the oven operate with no audible signals, touch **HELP**, the number **2** and **STOP/CLEAR**.

To cancel and restore the audible signal, touch **HELP**, the number **2** and **START/QUICK ON**.

AUTO START

This feature programs your oven to begin cooking automatically at a designated time of day.

Suppose you want to start cooking a stew for 20 minutes on 50% at 4:30. Before setting, check to make certain the clock is showing the correct time of day:

- 1) Touch **HELP**.
- 2) Touch number **3** for AUTO START.
- 3) Enter the start time. **4 3 0**
- 4) Touch **CLOCK**.
- 5) Enter cooking program, touch **POWER LEVEL**, number **5** and then touch numbers **2 0 0 0** for cooking time.
- 6) Touch **START/QUICK ON**. The chosen AUTO START time will appear in the display.

NOTES:

- AUTO START can be used for manual cooking, CONVECTION BROIL, CONVECTION ROAST, and CONVECTION BAKE if clock is set.
- If the oven door is opened after programming AUTO START, it is necessary to touch the **START/QUICK ON** for AUTO START time to reappear in the readout. The oven will automatically begin programmed cooking at the chosen AUTO START time.
- Choose foods that can be left in the oven safely until AUTO START time. Acorn or butternut squash are often good choices.
- If you wish to know the time of day, simply touch **CLOCK**. As long as your finger is touching **CLOCK**, the time of day will be displayed.

LANGUAGE SELECTION

The oven comes set for English. To change, touch **HELP** and the number **4**. Continue to touch the number **4** until your choice is selected.

- Touch number **4** once for English.
- Touch number **4** twice for Spanish.
- Touch number **4** three times for French.

Touch **START/QUICK ON**.

WEIGHT/TEMPERATURE SELECTIONS

The oven comes set for U.S. Customary Unit-pounds. To change, touch **HELP** and the number **5**. Continue to touch the number **5** until your choice is selected.

- Touch number **5** once for LB/°F.
- Touch number **5** twice for KG/°C.

Touch **START/QUICK ON**.

**DEMONSTRATION** MODE

To demonstrate, touch **CLOCK** and the number **0**. Touch **START/QUICK ON** and hold for 3 seconds. **DEMO ON** will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, touch **ADD MINUTE** and the display will show 1:00 and count down quickly to **END**.

To cancel, touch **CLOCK**, then the number **0** and **STOP/CLEAR**. If easier, unplug the oven from the electrical outlet and replug.

ADD MINUTE

ADD MINUTE allows you to cook for a minute at 100% by simply touching **ADD MINUTE**. You can also extend cooking time in multiples of 1 minute by repeatedly touching **ADD MINUTE** during manual cooking.

Suppose you want to heat a cup of soup for one minute.

- 1) Place soup on turntable.
- 2) Touch **ADD MINUTE**.

NOTES:

- Touch **ADD MINUTE** within 1 minute after cooking, closing the door, touching **STOP/CLEAR** or during cooking.
- **ADD MINUTE** cannot be used with **SENSOR**, **SENSOR COOK**, **DEFROST**, **CONVECTION BROIL**, **CONVECTION ROAST** or **CONVECTION BAKE**.

QUICK ON

QUICK ON allows you to cook at 100% power by touching **START/QUICK ON** continuously. **QUICK ON** is ideal for melting cheese, bringing milk to just below boiling etc. The maximum cooking time is 3 minutes.

Suppose you want to melt cheese on a piece of toast.

- 1) Place toast on turntable.
- 2) Touch and hold **START/QUICK ON**. The cooking time will begin counting up.
- 3) When the cheese is melted to desired degree, remove finger from **START/QUICK ON**. Oven stops immediately.

NOTES:

- Note time it takes for frequently used foods and program that time in the future.
- Touch **START/QUICK ON** after cooking, opening and closing the door or touching **STOP/CLEAR**.
- **QUICK ON** can only be used 3 times in a row. If more times are needed, open and close door or touch **STOP/CLEAR**.

TIMER FEATURE

Suppose you want to time a 3-minute long distance phone call.

- 1) Touch **TIMER**.

ENTER TIME

- 2) Enter time by touching the numbers **3 0 0**.

3:00	PRESS START
------	----------------

- 3) Touch **START/QUICK ON**.

NOTES:

- To cancel the Timer during programming, touch **STOP/CLEAR**.

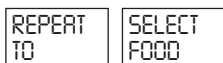


DEFROST

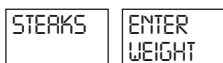
DEFROST automatically defrosts all the foods found in the **Defrost Guide** by using microwaves to lightly heat the food. Microwave-safe dishes are necessary for good results.

Suppose you want to defrost a 2 pound steak:

- 1) Place steak in microwave-safe dish on turntable.
- 2) Touch **DEFROST** once.



- 3) Select desired food by touching **DEFROST** until the display shows the food name. Example: Touch twice to select STEAKS.



- 4) Enter weight. Example: Touch numbers 2 and 0 for 2.0 lb.



- 5) Touch **START/QUICK ON**. The oven will stop so the food can be checked.



The display will show:



- 6) After the first stage, open the door. Turn steak over and shield any warm portions. Close the door. Touch **START/QUICK ON**.
- 7) After the 2nd stage, open the door. Shield any warm portions. Close the door. Touch **START/QUICK ON**.



- 8) After defrost cycle ends, follow the directions.



DEFROST GUIDE

FOOD	AMOUNT	PROCEDURE
Ground Meat	1/2–3 lb (200–1400 g)	Remove any thawed pieces after each stage. Let stand, covered, for 5–10 minutes.
Steaks, Chops or Fish	1/2–4 lb (200–1800 g)	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered, for 10–20 minutes.
Chicken Pieces	1/2–3 lb (200–1400 g)	After each stage, rearrange pieces or remove portions should they become warm or thawed. Let stand, covered, for 10–20 minutes.

NOTES:

- Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.
- Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.
- If you attempt to enter more or less than the allowed amount as indicated in the chart, an error message will appear in the display.
- DEFROST can be programmed with More or Less Time Adjustment.
- To defrost other foods or foods above the weights allowed on the **Defrost Guide**, see **Manual Defrost**.

Dimensions in parentheses are in millimeters unless otherwise specified.



SENSOR COOKING

Wolf's sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power level for various foods and quantities.

USING SENSOR COOK SETTINGS

- After oven is plugged in, wait 2 minutes before using SENSOR COOK.
 - Be certain the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
 - The oven works with foods at normal storage temperature. For example, popcorn would be at room temperature and food for dinner plate reheat would be at refrigerator temperature.
 - Any SENSOR COOK selection can be programmed with More or Less Time Adjustment. (See page 16.)
 - **SENSOR REHEAT** and **POPCORN** can only be entered within 1 minute after cooking.
 - During the first part SENSOR COOK, the food name will appear on the display. Do not open the oven door or touch **STOP/CLEAR** during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch **STOP/CLEAR** and select cooking time and variable power.
- When the sensor detects the vapor emitted from the food, remainder of cooking time will appear. The door may be opened when remaining cooking time appears on the display. At this time, you may stir or season food.
- If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the correct time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, **ERROR** will be displayed, and the oven will turn off.
 - Check food for temperature after cooking. If additional time is needed, continue to cook manually.
 - Each food has a cooking hint. Touch **HELP** when the **HELP** indicator is lighted in the display.
 - Foods weighing less than 3 oz (85 g) should be reheated by time and variable power.



SENSOR COOKING

COVERING FOODS

Some foods work best when covered. Use the cover recommended in the **Sensor Cooking Guide** for these foods. Be careful when removing any covering to allow steam to escape away from you.

- **Casserole dish lid.**
- **Plastic wrap:** Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch (1.3 cm) to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
- **Wax paper:** Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

REHEAT

You can reheat many foods by touching just one pad. You don't need to calculate reheating time or power level.

Suppose you want to heat prepared chili:

- 1) Place chili in dish on turntable.
- 2) Touch **SENSOR REHEAT**.

When sensor detects the vapor emitted from the food, remainder of reheating time will appear.

POPCORN

Pop only one bag at a time. Unfold the bag and place in oven according to directions.

Suppose you want to pop a 3.5 oz (100 g) bag of popcorn:

- 1) Place the Microwave Popcorn & Meat Tray in the microwave on either side, and place the popcorn bag on the tray.
- 2) Touch **POPCORN** once.

**SENSOR COOKING** GUIDE

PAD	FOOD	AMOUNT	PROCEDURE
POPCORN	Popcorn	1 package at a time	NOTE: Place popcorn on Microwave Popcorn & Meat Tray. Use only popcorn packaged for microwave oven use. Do not try to pop unpopped kernels. More/Less Time Adjustment can be used to provide adjustment needed for older popcorn or individual tastes.
		3.0–3.5 oz bag (80–100 g)	Touch POPCORN once.
		1.5–1.75 oz bag (40–50 g)	Touch POPCORN twice within 2 seconds for snack size bags.
SENSOR REHEAT	Leftovers such as Rice, Potatoes, Vegetables, Casserole	4–36 oz (110–1000 g)	Place in microwave-safe dish or casserole slightly larger than amount to be reheated on turntable. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities.
	Soups	1–4 cups (240–950 ml)	Place in microwave-safe dish on turntable. After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, recover and allow to stand 2–3 minutes.
	Canned Entrees and Vegetables	4–36 oz (110–1000 g)	Place in microwave-safe dish on turntable. Use Less Time Adjustment by touching POWER LEVEL twice for small quantities of canned vegetables.

**SENSOR COOKING** GUIDE

PAD	NO.	FOOD	AMOUNT	PROCEDURE
SENSOR COOK	1	Baked Potatoes	1–8 medium	Pierce. Place on paper-towel-lined turntable. After cooking, remove from oven, wrap in aluminum foil and let stand 5–10 minutes.
	2	Frozen Vegetables	1–8 cups (150–1200 g)	Place in microwave-safe dish on turntable. Cover with lid or plastic wrap. After cooking, stir and let stand 3 minutes, covered.
	3	Fresh Vegetables (Soft) Broccoli Brussels Sprouts Cabbage Cauliflower (flowerettes) Cauliflower (whole) Spinach Zucchini Baked Apples	 1/4–2 lb (110–900 g) 1/4–2 lb (110–900 g) 1/4–2 lb (110–900 g) 1/4–2 lb (110–900 g) 1 medium 1/4–1 lb (110–450 g) 1/4–2 lb (110–900 g) 2–4 medium	Wash and place in microwave-safe casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Place dish on turntable. Stir before standing if possible. After cooking, let stand, covered, 2–5 minutes.
	4	Fresh Vegetables (Hard) Carrots (sliced) Corn on the Cob Green Beans Winter Squash (diced) Winter Squash (halves)	 1/4–1 1/2 lb (110–675 g) 2–4 pieces 1/4–1 1/2 lb (110–675 g) 1/4–1 1/2 lb (110–675 g) 1–2	Place in microwave safe casserole. Add 1–4 tsp (5–20 ml) water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Place dish on turntable. Stir before standing. After cooking, let stand, covered, 2–5 minutes.
	5	Frozen Entrees	6–17 oz (200–500 g)	Use for frozen convenience foods. Remove package from outer wrapping and follow package directions for covering. Place on turntable. After cooking, let stand, covered, for 1–3 minutes.
	6	Hot Dogs	1–4 servings	Place hot dog in bun and wrap in paper towel or paper napkin. Place on turntable.
	7	Bacon	2–6 slices	Place bacon on paper plate, lined with paper towel. Bacon should not extend over the rim of plate. Cover with paper towel. Put another paper plate upside down on turntable. Place plate of bacon on top of overturned plate on turntable.
	8	Fish, Seafood	1/4–2 lb (110–900 g)	Arrange in ring around shallow microwave-safe glass dish (roll fillet with edges underneath). Cover with plastic wrap. Place dish on turntable. After cooking, let stand, covered, 3 minutes.

Dimensions in parentheses are in millimeters unless otherwise specified.

AUTOMATIC CONVECTION

This feature makes it easy to prepare 12 popular foods using CONVECTION BROIL, CONVECTION ROAST and CONVECTION BAKE.

After selecting the desired feature, follow the directions indicated in the display.

For helpful hints, simply touch **HELP** anytime HELP is lighted in the display.

▲ CAUTION

The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To PREVENT BURNS, use thick oven gloves when removing food or turntable from the oven.

CONVECTION BROIL

Convection Broil automatically broils hamburgers, chicken pieces, steaks and fish steaks using convection and top broiling heat.

Suppose you want to broil 2 hamburgers:

- 1) Touch **CONVECTION BROIL**.
- 2) Select desired setting. Example: for hamburger, touch number **1**.
- 3) Touch number pad to enter quantity. Follow information in display for cooking information.

For well done or rare burgers, touch **POWER LEVEL** to select **More** for well done or **Less** for rare.

- 4) Touch **START/QUICK ON**.
After broil preheat cycle ends, the oven will stop and directions will be displayed. Follow the indicated message. Place hamburgers on low broil rack on turntable.
- 5) Touch **START/QUICK ON**.

NOTES:

- CONVECTION BROIL can be programmed with More/Less Time Adjustment.
- If you attempt to enter more or less than the allowed amount as indicated in chart on page 25, an error message will appear in the display.

CONVECTION ROAST

CONVECTION ROAST automatically roasts chicken, turkey, turkey breast or pork using convection heat.

Suppose you want to roast a 2¹/₂ pound (1.1 kg) chicken:

- 1) Touch **CONVECTION ROAST**.
- 2) Select desired setting. Touch number pad **1**.
- 3) Enter weight. **2 5**
- 4) Touch **START/QUICK ON**.

After CONVECTION ROAST cycle ends, a long tone will sound. Follow the indicated message.

NOTES:

- CONVECTION ROAST can be programmed with More/Less Time Adjustment.
- If you attempt to enter more or less than the allowed weight as indicated in chart on page 25, an error message will appear in the display.

CONVECTION BAKE

CONVECTION BAKE automatically bakes cakes, cookies, muffins and French fries. Use oven-safe bakeware.

Suppose you want to bake a Bundt cake:

- 1) Touch **CONVECTION BAKE**.
- 2) Select desired setting. Example: for Bundt cake, touch number **1**.
- 3) Touch **START/QUICK ON**.

NOTES:

- CONVECTION BAKE can be programmed with More/Less Time Adjustment.

**CONVECTION BROIL** GUIDE

NO.	FOOD	AMOUNT	RACK	PROCEDURE
1	Hamburgers	1–8 pieces 1/4 lb (110 g) each	Low	Use this setting to broil hamburger patties. Place on low rack on turntable.
2	Chicken Pieces	1/2–3 1/2 lb (200–1600 g)	Low	Arrange pieces on low rack on turntable. After cooking, let stand, 3–5 minutes. Dark meat should be 180°F (80°C), and white meat should be 170°F (75°C).
3	Steaks	1/2–2 lb (200–900 g)	Low	Use this setting to broil steaks from 3/4"–1" (19–25) thick. Individual boneless steaks broil evenly. Place steak on low rack on turntable. For well done, touch POWER LEVEL once; for rare, touch POWER LEVEL twice.
4	Fish Steaks	1/2–2 lb (200–900 g)	Low	Use this setting to broil fish steak which is 3/4"–1" (19–25) thick. Place on low rack on turntable.

CONVECTION ROAST GUIDE

NO.	FOOD	AMOUNT	RACK	PROCEDURE
1	Chicken	2 1/2–7 1/2 lb (1.1–3.4 kg)	Low	Place on low rack on turntable. After the cycle ends, cover with foil and let stand for 5–10 minutes.
2	Turkey	6 1/2–16 lb (2.9–7.3 kg)	Low	Place on low rack on turntable. After the cycle ends, cover with foil and let stand 10 minutes. Internal temperature of white meat should be 170°F (75°C) and of dark meat, 180°F (80°C).
3	Turkey Breast	3–6 lb (1.4–2.7 kg)	Low	Place on low rack on turntable. After the cycle ends, cover with foil and let stand 10 minutes. Internal temperature of white meat should be 170°F (75°C).
4	Pork	2–3 1/2 lb (.9–1.6 kg)	Low	Boneless pork loin is recommended because it cooks evenly. Place on a low rack on turntable. After cooking, remove from oven, cover with foil and allow to stand 5–10 minutes. Internal temperature should be 160°F (70°C).

Dimensions in parentheses are in millimeters unless otherwise specified.

CONVECTION BAKE GUIDE

NO.	FOOD	AMOUNT	RACK	PROCEDURE
1	Bundt Cake	1 cake	No rack on turntable	Ideal for packaged cake mix or your own recipe. Prepare according to package or recipe directions and place in a greased and floured Bundt pan. Place pan in oven on turntable. Cool before frosting and serving.
2	Cookies	1 pan* 2 pans*	No rack 1 on turntable and 1 on High rack	Ideal for refrigerated cookie dough. Prepare according to package or recipe directions and place on 12" (309) pizza pan. Cookies should be approximately 1/3" (8) thick and 2" (51) in diameter for best results. After the preheat is over, place pan in oven on turntable. Cool before serving.
3	Muffins	1 pan 2 pans	No rack 1 on turntable and 1 on High rack	Ideal for packaged muffin mix or your own recipe for 6–12 medium size muffins. Prepare according to package or recipe directions and place in muffin pan. After the preheat is over, place pan in oven on turntable.
4	French Fries	1 pan* 2 pans*	Low 1 on turntable and 1 on High rack	Use frozen prepared French fries. No preheat is required for the French fries baking procedure. Place French fries on pizza pan on turntable. For shoestring potatoes, touch POWER LEVEL twice to enter less time before touching START/QUICK ON

**12" (309) pizza pans can be purchased at a retail store where bakeware is sold.*

**MANUAL CONVECTION**

The oven should not be used without the turntable in place, or restricted so that it cannot rotate. You may remove the turntable when preheating the oven and when preparing food to be cooked directly on the turntable.

⚠ CAUTION

The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To PREVENT BURNS, use thick oven gloves when removing food or turntable from the oven.

CONVECTION COOKING

This feature has hot air that is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. This oven can be programmed for ten different convection cooking temperatures for up to 99 minutes, 99 seconds.

TO COOK WITH CONVECTION

Suppose you want to cook at 350°F (175°C) for 20 minutes:

- 1) Touch **CONVEC**.
- 2) Select temperature by touching number pad.
- 3) Enter cooking time by touching numbers **2 0 0 0**.
- 4) Touch **START/QUICK ON**.

NOTES:

- If you wish to know the programmed oven temperature, simply touch **CONVEC**. As long as your finger is touching **CONVEC**, the programmed oven temperature will be displayed.

TO PREHEAT AND COOK

Your oven can be programmed to combine preheating and convection cooking operations. You can preheat to the same temperature as the convection temperature or change to a higher or lower temperature.

Suppose you want to preheat to 350°F (175°C), and then cook 25 minutes at 375°F (190°C) convection:

- 1) Touch **PREHEAT**.
- 2) Select temperature by touching the correct number.
- 3) Touch **CONVEC**.
- 4) Select temperature by touching the correct number.
- 5) Enter cooking time by touching numbers **2 5 0 0**.
- 6) Touch **START/QUICK ON**.

When the oven reaches the programmed temperature, a signal will sound 4 times*. The oven will stop, and directions will be displayed. Follow the indicated message.

- 7) Place food in the oven. Close the door.
- 8) Touch **START/QUICK ON**.

*If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound, and the oven will turn off.

NOTES:

- To program only preheat, touch **START/QUICK ON** after step 2.
- Preheating will start. When the oven reaches the programmed temperature, follow the indicated message.
- To preheat and cook with the same temperature, enter same temperature in steps 2 and 4.

MANUAL CONVECTION**BROIL**

Preheating is necessary when the BROIL setting is used. Only actual cooking time is entered; the oven signals when it is preheated to 450°F (230°C). Oven temperature cannot be changed. Use BROIL setting for steaks, chops, chicken pieces and many other foods.

Suppose you want to broil a steak for 15 minutes.

- 1) Without food in the oven, preheat the oven:
- 2) Touch **BROIL**.
- 3) Enter cooking time by touching the numbers **1 5 0 0**.
- 4) Touch **START/QUICK ON**.

When the oven reaches the programmed temperature, a signal will sound 4 times*.

- 5) Place food in oven on low rack on turntable.
- 6) Touch **START/QUICK ON**.

*If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound and the oven will turn off.

NOTES:

- Preheating for BROIL may take from 7 to 10 minutes depending on temperature of room and available power.
- Although time is usually set for the maximum broiling time, always check food at the minimum time recommended in the chart of cookbook. This will eliminate the need to completely reprogram the oven if additional cooking time is needed. Simply close the oven door and touch **START/QUICK ON** to continue.
- Should you need more broiling time, reprogram within 1 minute of the end to eliminate preheating.

SLOW COOK

SLOW COOK is preset at 300°F (150°C) convection cooking for 4 hours. The temperature can be changed to below 300°F. The cooking time cannot be changed. This feature can be used for foods such as baked beans or marinated chuck steak. Use oven-safe cookware.

Suppose you want to change oven temperature from 300°F (150°C) to 275°F (135°C):

- 1) Place food in covered dish on turntable.
- 2) Touch **SLOW COOK**.
- 3) Touch **SLOW COOK** once more if you want to change the temperature from 300°F (150°C).
- 4) Touch number **3** to choose temperature 275°F (135°C).
- 5) Touch **START/QUICK ON**.

NOTES:

- If you do not change the temperature, omit steps 2 and 3.

⚠ CAUTION

The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To PREVENT BURNS, use thick oven gloves when removing food or turntable from the oven.

**AUTOMATIC MIX COOKING**

This oven has two pre-programmed settings that make it easy to cook with both convection heat and microwave automatically. Microwave-safe or oven safe bakeware may be used.

	OVEN TEMP.	MICROWAVE POWER
High mix/Roast	300°F	30%
Low mix/Bake	350°F	10%

With the exception of those foods that cook best by convection heating alone, most foods are well suited to mix cooking using either Low mix/Bake or High mix/Roast.

The marriage of these two cooking methods produces juicy meats, moist and tender cakes and fine textured breads, all with just the right amount of browning and crispness.

The temperatures which ranges from 100°F (40°C) to 450°F (230°C), can be changed; however, the microwave power cannot.

To change the temperature, first touch **HIGH MIX** or **LOW MIX** then touch the same pad again. When the display says **SELECT TEMP**, touch desired temperature pad. Example: High mix, **HIGH MIX**, **7**. The mix temperature will change to 375°F (190°C) automatically.

TO COOK WITH AUTOMATIC MIX

Suppose you want to bake a cake for 25 minutes on Low mix/Bake:

- 1) Touch **LOW MIX/BAKE**.
- 2) Enter cooking time by touching number pads **2 5 0 0**.
- 3) Touch **START/QUICK ON**.

TO PREHEAT AND COOK

Your oven can be programmed to combine preheating and automatic mix cooking operations. You can preheat at the same temperature as the preset combination temperature or change it to a different temperature.

Suppose you want to preheat to 350°F (175°C) and then cook 25 minutes on 325°F (165°C) Low mix/Bake:

- 1) Touch **PREHEAT**.
- 2) Touch **TEMPERATURE**.
- 3) Touch **LOW MIX**.
- 4) Touch **LOW MIX** pad once more to change the cooking temperature.
- 5) Touch **TEMPERATURE**.
- 6) Enter cooking time by touching numbers **2 5 0 0**.
- 7) Touch **START/QUICK ON**.

When the oven reaches the programmed temperature, signal will sound 4 times*. The oven will stop and directions will be displayed. Follow the indicated message.

- 8) Place food in a dish on the turntable.
- 9) Touch **START/QUICK ON**.

*If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound and the oven will turn off.

NOTES:

- To program only preheat, touch **START/QUICK ON** after step 2. Preheating will start. When the oven reaches the programmed temperature, follow the indicated message.



HELPFUL HINTS

Your Convection Microwave Oven can cook any food perfectly because of the number of ways it can cook: microwave only, automatic mix, convection only or broil.

- **The oven cannot be used** without the turntable in place.
- **Never restrict** the movement of the turntable.

CONVECTION COOKING

- **When preheating, the turntable can be left in or removed.** When using the High rack for 2-shelf baking in a preheated oven, it is easier to remove the turntable for preheat.
- **Place high rack on turntable along with foods.** When preheat is over, open oven door and quickly place turntable, high rack and foods to be baked inside.
- **Do not cover turntable, low rack or high rack with aluminum foil.** It interferes with air flow that cooks food.
- **Round pizza pans are excellent cooking utensils for many convection-only items.** Choose pans that do not have extended handles.
- **Using a preheated low rack** can give a grilled appearance to steaks, hot dogs etc.

AUTOMATIC MIX COOKING

- **Meats are best when roasted directly on the low rack on the turntable.** A dish can be placed below the meat if gravy is to be made from the drippings.
- **Less tender cuts of meat can be roasted and tenderized** using oven cooking bags.
- **When baking, check for doneness after time has elapsed.** If not completely done, let stand in oven a few minutes to complete cooking.

NOTES:

- During mix baking some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.
- If arcing occurs, place a heat resistant dish (pie plate, glass pizza dish or dinner plate) between the pan and the turntable or rack. If arcing occurs with other metal baking utensils, discontinue their use for mix cooking.



CLEANING AND CARE

⚠ CAUTION

Disconnect power cord before cleaning or leave door open to inactivate the oven during cleaning.

EXTERIOR

The outside surface is painted. Clean outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Wipe window on both sides with a damp cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

Care should be taken in cleaning the touch control panel. If control panel becomes soiled, open oven door before cleaning. Wipe panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch **STOP/CLEAR**.

INTERIOR

After microwave cooking, cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **Do not use abrasive or harsh cleaners or scouring pads.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. **Never spray oven cleaners directly onto any part of the oven.**

After convection, mix or broil cooking, splatters may occur because of moisture and grease. Wash immediately after use with hot, soapy water. Rinse and polish dry. It is harder to remove splatters if the oven is not thoroughly cleaned or if there is long time/high temperature cooking. Oven cleaner pad with liquid cleaner within it—not a soap filled steel pad—for use on stainless or porcelain surfaces may be used. Follow manufacturer's directions carefully and be especially cautious not to get any of the liquid cleaner in the perforations on the wall or ceiling or any door surfaces. Rinse thoroughly and polish dry.

After cleaning the interior thoroughly, residual grease may be removed from the interior ducts and heater by simply operating the oven on 450°F (230°C) for 20 minutes without food. Ventilate the room if necessary.

The waveguide cover is made from mica so it requires special care. Keep waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove waveguide cover.

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, 1 teaspoon (5 ml) lemon juice and several whole cloves in a 2-cup (475 ml) glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

The turntable, turntable support and racks can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and a non-abrasive scouring sponge. They are also dishwasher-proof. Use top rack of dishwasher for turntable support.

Foods with high acidity, such as tomatoes or lemons, will cause the porcelain enamel turntable to discolor. Do not cook highly acidic foods directly on the turntable; if spills occur, wipe up immediately.

The turntable motor shaft is not sealed, so excess water or spills should not be allowed to stand in this area.

MICROWAVE OVEN **ACCESSORIES**

Included with the convection microwave oven is a removable high rack, low rack, and Microwave Popcorn & Meat tray.

High rack (Baking rack) – for convection and low mix.

- This rack is placed on the turntable for two-level cooking, such as layer cakes, muffins, etc.

Low rack (Broiling rack) – for convection, broiling or high mix.

- Place on the turntable and use for roasting or broiling to allow juices to drain away from food.

IMPORTANT NOTE: Do not use for microwave-only cooking. Do not substitute similar types of racks for these specially designed ones.

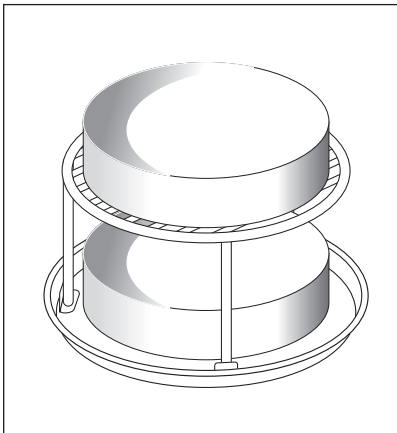
⚠ WARNING

High and Low racks are designed especially for use in this oven only for convection, mix or broil cooking.

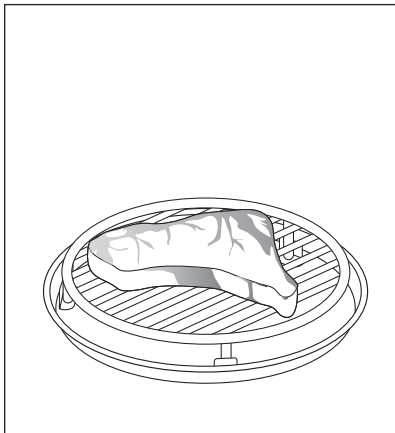
Microwave Popcorn & Meat tray – for microwave use only.

- Place on turntable and use on either side for cooking popcorn and on the ribbed side for cooking meat.

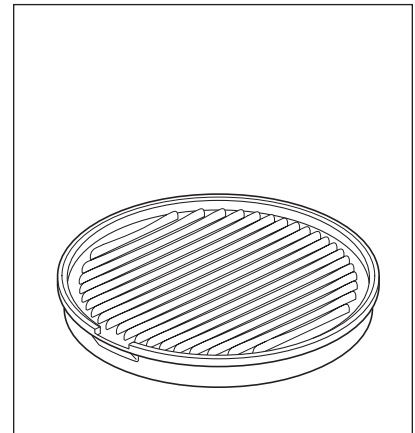
A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures when using microwave-only cooking.



Baking rack accessory



Broiling rack accessory



Microwave popcorn & meat tray



TROUBLESHOOTING

Place one cup (240 ml) of water in a glass measuring cup in the oven and close the door securely.

Operate the oven for one minute at HIGH 100%.

- Does the oven light come on?
- Does the cooling fan work? Put your hand over the rear ventilating openings.
- Does the turntable rotate? It is normal for the turntable to turn in either direction.
- Is the water in the oven warm?

Remove water from the oven and operate the oven for 5 minutes at CONV 450°F (230°C).

- Does CONV and COOK indicators light?
- After the oven shuts off, is inside the oven hot?

If “NO” is the answer to any of these questions, please check electrical outlet, fuse and/or circuit breaker. If they are functioning properly, contact your nearest Wolf authorized service center.

NOTES:

- If time appearing in the display is counting down very rapidly, check Demonstration Mode on page 18 and cancel.
- A microwave oven should be serviced by a Wolf authorized service center.



CONTACT
INFORMATION

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

**Website:
wolfappliance.com**

SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your microwave oven. This information is found on the product rating plate. Refer to page 8 for the location of the rating plate.

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

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.

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.

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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, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC 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, LLC, 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, LLC P. O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

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