

**BUILT-IN OVENS**



## USE & CARE INFORMATION

**WOLF**<sup>®</sup>



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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 built-in 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 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 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 built-in 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 39 and refer to it should service become necessary.

### **⚠ CAUTION**

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

## CONTACT INFORMATION

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

**Website:  
[wolfappliance.com](http://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 built-in oven** 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 fuse or electrical box is located in your home.** Learn how and where to turn off the electricity to the oven.
- **Use oven only for cooking** tasks expected of a home oven as outlined in this book.
- **Always properly clean and maintain the oven** as recommended in this book.
- **Always use dry oven mitts** when removing pans from the oven. Wet or damp oven mitts can cause steam burns. Do not let oven mitts touch hot heating elements. Do not use a towel or other bulky cloth.
- **Exercise caution when opening the oven door.** Let hot air or steam escape before looking or reaching into the oven.
- **Be sure that the oven cool air intake** (located above the door) and oven exhaust vent (located below the door) are unobstructed at all times.
- **Position oven racks in desired locations** when oven is cool. If a rack must be repositioned after the oven is already hot, be certain oven mitt does not contact a hot heating element in the oven.
- **Before using Self-Clean mode,** remove broiler grill and pan, oven racks, oven rack guides and any other utensils.
- **Clean only those parts listed in this book.**
- **Cooling fan should be operating** during the Self-Clean mode. If you notice that the cooling fan is not operating, contact a Wolf authorized service center before using Self-Clean mode again.



## WHAT NOT TO DO

### **⚠ CAUTION**

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

- **Do not place cookware on the floor of the oven.**
- **Do not repair or replace any part of the oven** unless specifically recommended in literature accompanying this appliance. All service should be referred to a Wolf authorized service center.
- **Do not use oven for warming or heating a room.**
- **Do not leave children alone or unattended** in the area where the oven is in use. Never allow children to sit or stand on any part of the oven. Do not let children play with the oven.
- **Do not use water on grease fires.** Smother any flames with a lid, baking sheet or flat tray. Flaming grease can be extinguished with baking soda or a multipurpose chemical or foam extinguisher.
- **Do not heat unopened food containers** as they could burst and cause injury.
- **Do not store combustible, flammable or explosive materials** in the oven or adjacent cabinets.

- **Do not use commercial oven cleaners** or oven liner protective coatings, such as aluminum foil, on any part of the oven.
- **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 clean the oven gasket,** because rubbing or moving the gasket may eliminate the required tight door seal.
- **Do not wear loose or hanging apparel** while using the oven.
- **Do not touch heating elements or interior surfaces of oven.** Heating elements may be hot even though they are dark in color. Interiors of the oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. These surfaces include the oven vent and the surface near the oven vent. The oven door and window could also become hot enough to cause burns.

### **⚠ CAUTION**

**Do not store items of interest to children above the oven, as they could climb on the appliance to reach items and be injured.**

## WOLF BUILT-IN OVEN FEATURES

### SINGLE 30" (762) OVEN FEATURES



**Model SO30F  
Framed**



**Model SO30U  
Unframed**



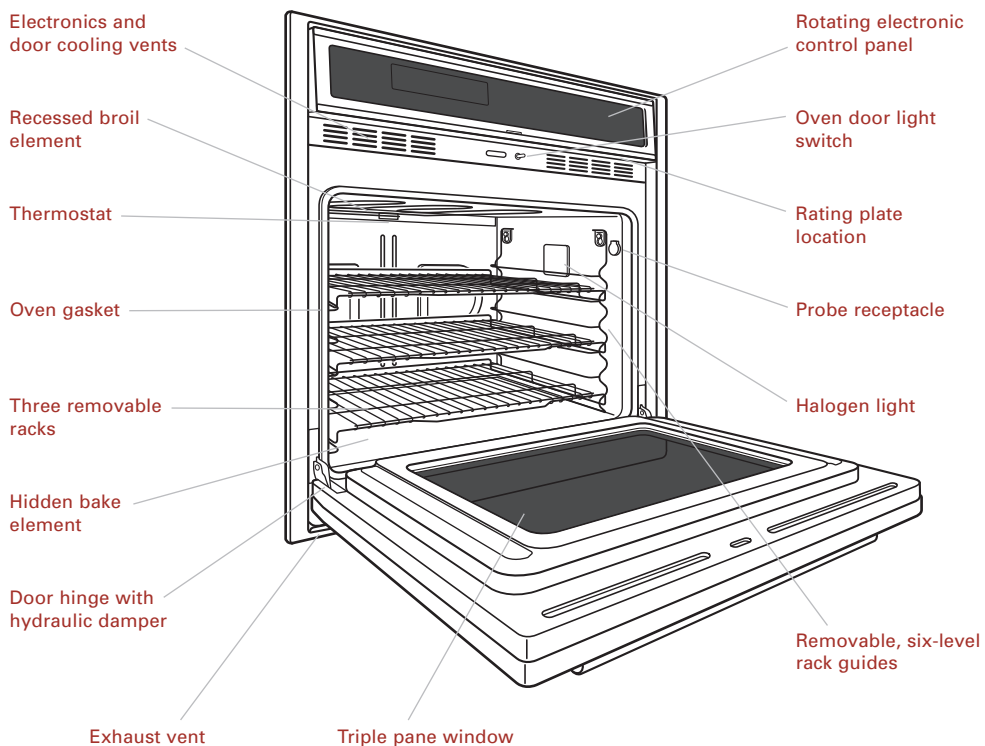
**Model SO36U  
Unframed**

- Framed and unframed door style available
- Dual convection logic control system
- Eight cooking modes – bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory)
- Rotating glass touch control panel
- Cobalt blue porcelain oven interior
- Three removable racks, removable six-level rack guides and full-extension bottom rack
- Large viewing triple pane window
- Dual interior halogen lighting
- Hidden dual ribbon bake element
- Recessed broil element
- Temperature probe and receptacle
- Proof, dehydration, delayed start, self-clean and sabbath features
- Door hinge with hydraulic damper assures smooth opening and closing of the door
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



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

### 30" (762) BUILT-IN SINGLE OVEN Models SO30F and SO30U





**SINGLE 36" (914) OVEN FEATURES**

- Available in the unframed door style
- Dual convection logic control system
- Eight cooking modes – bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory)
- Rotating glass touch control panel
- Cobalt blue porcelain oven interior
- Three removable racks, removable five-level rack guides and full-extension bottom rack
- Large viewing triple pane window
- Dual interior halogen lighting
- Hidden dual ribbon bake element
- Recessed broil element
- Temperature probe and receptacle
- Proof, dehydration, delayed start, self-clean and sabbath features
- Door hinge with hydraulic damper assures smooth opening and closing of the door
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

WOLF  
WARRANTY

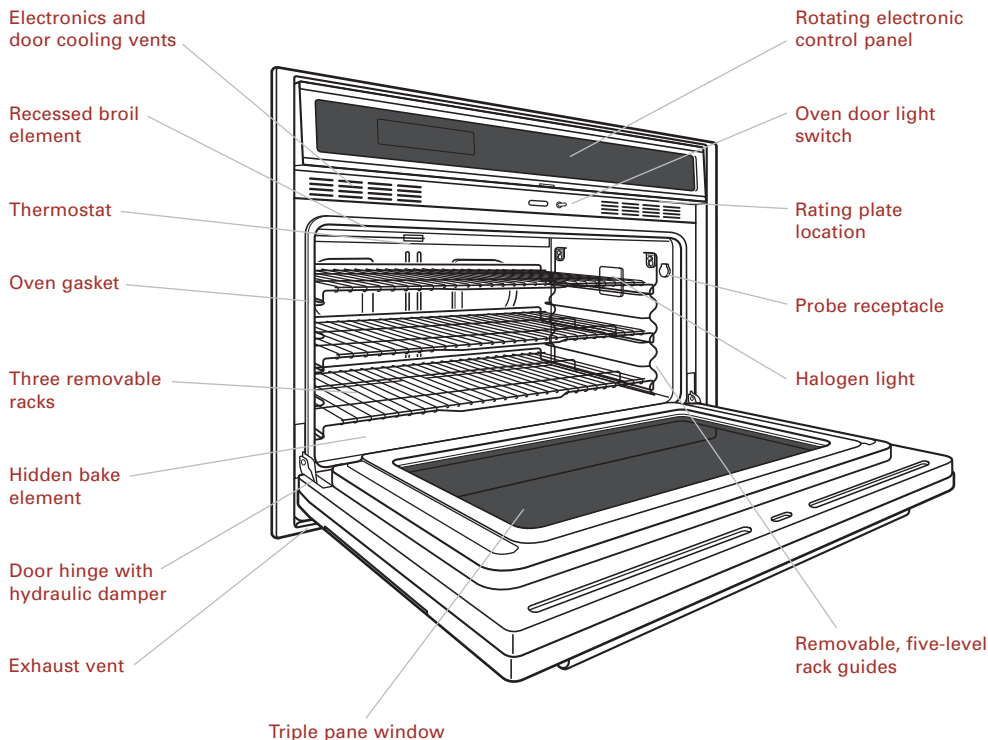
**Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.**



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

**36" (914) BUILT-IN SINGLE OVEN**

**Model SO36U**



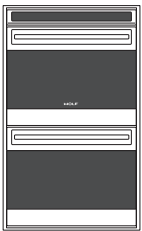
Dimensions in parentheses are in millimeters unless otherwise specified.

## WOLF BUILT-IN OVEN FEATURES

### DOUBLE 30" (762) OVEN FEATURES



**Model DO30F  
Framed**



**Model DO30U  
Unframed**

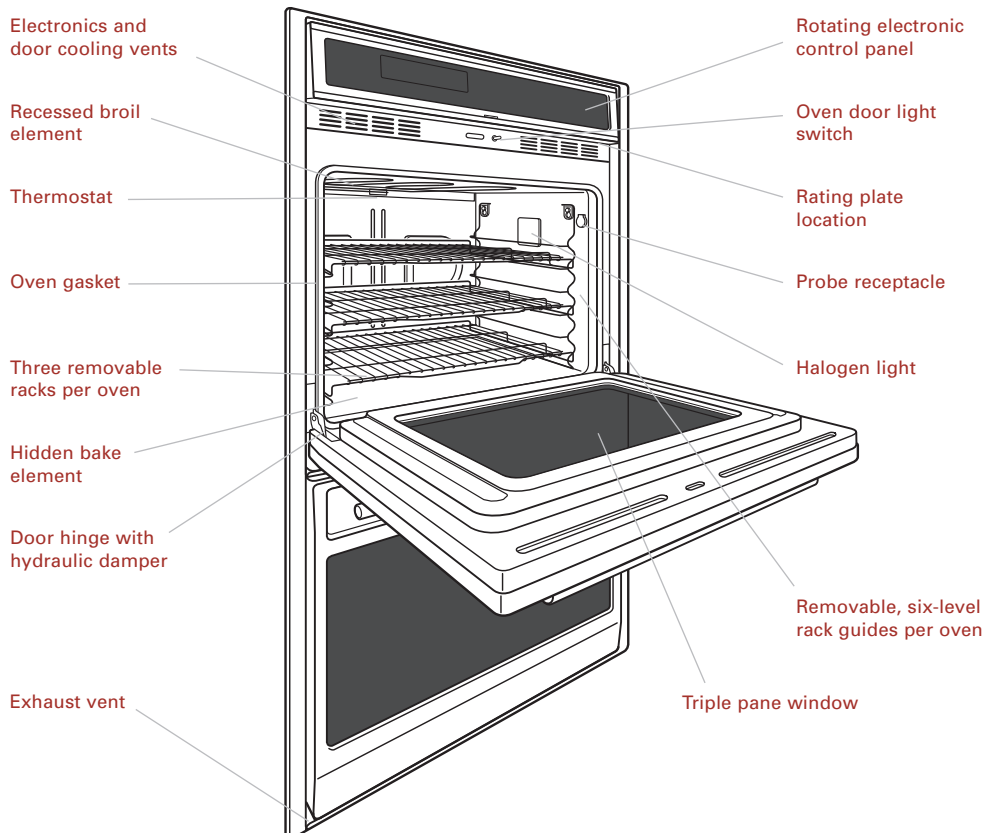
- Framed and unframed door style available
- Dual convection logic control system
- Eight cooking modes – bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory)
- Rotating glass touch control panel
- Cobalt blue porcelain oven interiors
- Three removable racks, removable six-level rack guides and full-extension bottom rack in each oven
- Large viewing triple pane windows
- Dual interior halogen lighting
- Hidden dual ribbon bake element in each oven
- Temperature probe and receptacle in each oven
- Recessed broil element in each oven
- Proof, dehydration, delayed start, self-clean and sabbath features
- Door hinge with hydraulic damper assures smooth opening and closing of the door
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



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

### 30" (762) BUILT-IN DOUBLE OVEN

#### Models DO30F and DO30U





**OVEN** FEATURES**⚠ CAUTION**

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

- **Multiple cooking modes**, each dedicated to giving the best results for a specific kind of cooking. This is the ultimate in oven performance, fine-tuned for your individual cooking preferences.
- **On the double oven, two display windows** where the setting and status of each oven are clearly visible.
- **Large, easy-to-see** and read graphics on control panel.
- **Electronic responses and directions on the control panel** are displayed using clear, concise words.
- **Large cooking cavity** increases usable oven capacity for extra-large baking pans and oversized turkeys.
- **Bake element located beneath the oven floor** makes it easy to access any spillover.
- **Door hinge with hydraulic damper** assures smooth opening and closing of the heavy door.
- **Bottom rack can be fully extended**, making it easier and safer to reach food in a hot oven.

**COOKING MODES AND FEATURES**

- Time Cook Feature – page 11
- Bake Mode – page 13
- Bake Stone Mode – page 14 (bake stone accessory required)
- Broil Mode – page 16
- Roast Mode – page 17
- Convection Mode – page 18
- Convection Bake Mode – page 19
- Convection Broil Mode – page 20
- Convection Roast Mode – page 21
- Proof Feature – page 22
- Delayed Start Feature – page 23
- Dehydration Feature – page 24
- Probe Feature – page 26
- Sabbath Feature – page 28
- Self-Clean Mode – page 29

**IMPORTANT NOTE:** The cooking modes and features on the following pages outline the operation for a single oven. To initiate a cooking mode or feature in a double oven, simply specify upper or lower oven on the control panel and follow the same steps as for a single oven.



**OVEN OPERATION**

**BEFORE USING FOR THE FIRST TIME**

Before using your built-in oven for the first time, clean thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. Refer to Care Recommendations on page 32.

Also, before using the oven(s) for the first time, set the oven(s) to **CONV ROAST** at 500°F (260°C) for one hour. Refer to page 21 for **Convection Roast mode** instructions. Allow the oven(s) 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.

**CHILD-SAFE OVEN CONTROL PANEL**

To open or close the rotating control panel, press the switch directly below the control panel. When the electronic control panel is visible, the oven is operational. Refer to the illustrations below.

**IMPORTANT NOTE:** When the oven is in use, the control panel may be warm to the touch.

To lock the control panel, touch and hold **PANEL LOCK** for three seconds. Two beeps will be heard and the oven display will show "Panel Locked" for five seconds. This keeps it child-safe and prevents oven from accidentally being turned on. To unlock, touch and hold **PANEL LOCK** for three seconds.

**CHANGING OVEN TEMPERATURE**

The oven temperature can be changed at any time once a cooking mode has been selected.

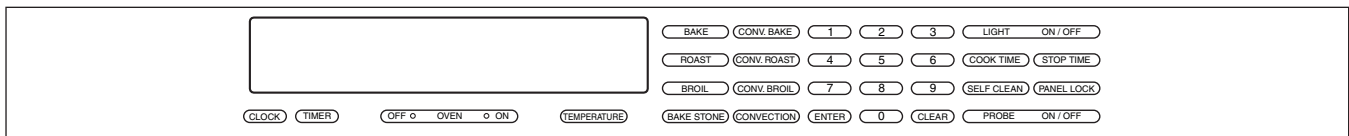
- 1) Touch **TEMPERATURE**.
- 2) Touch **ENTER**.
- 3) Touch number pads to set new oven temperature.

This will change the oven temperature immediately. If **ENTER** is not touched, the oven will automatically switch to the new oven temperature within five seconds.

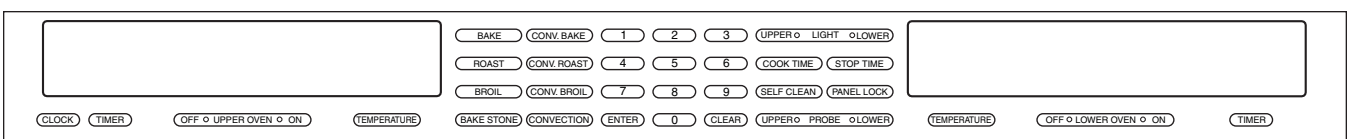
**OVEN PREHEAT**

During preheat, the oven is heated in a manner unsuitable for cooking. This feature is used for all cooking modes except broil and convection broil. In order not to damage food, preheating will not occur once the oven reaches its set temperature. Increasing oven temperature during cooking will result in the oven taking a very long time to reach the new temperature. To reach a new temperature quickly, touch **OFF** to exit the current mode. Touch **ON**, then the desired cooking mode and enter a new temperature of at least 50° (10°C) higher than the previous operating temperature.

**IMPORTANT NOTE:** Preheat times will be greater when the electrical supply is less than 240 volts.



**Single oven control panel**



**Double oven control panel**



## TIME-OF-DAY CLOCK

Immediately after the oven is installed, set the 12-hour clock to the current time of day. It may need to be reset after a prolonged power failure. The clock is visible on the panel during all modes. If the upper oven timer is set, the clock will not be visible in the upper oven display window.

### SETTING CONTROLS

- 1) Touch **CLOCK**.
- 2) Touch number pads to set current time of day.
- 3) Touch **CLOCK** or **ENTER** to start clock.

## 24-HOUR CLOCK

The time-of-day clock can be changed from a 12-hour clock to a 24-hour clock. After the clock has been set, touch **TEMPERATURE** for three seconds, touch **CLOCK**, then touch **ENTER**. Follow the same sequence to change back to the standard 12-hour clock setting.

## OVEN **TIMER**

Each oven has a timer which operates independently from the controls and from each other. Once a time is set in hours and minutes, the countdown is seen in the display window. Only the last minute counts down in seconds.

An audio signal acts as a reminder when the amount of time runs out. To stop the signal, touch **CLEAR**. The maximum time that can be set is 9 hours and 59 minutes.

### SETTING CONTROLS

- 1) Touch **TIMER** for the desired oven.
- 2) Touch number pads to set the minutes and seconds.
- 3) Touch **ENTER** to start; touch **CLEAR** to stop timer set-up.
- 4) When timing is complete, touch **TIMER**, then touch **CLEAR** to clear the timer.

## TIME COOK FEATURE

### SETTING CONTROLS

- 1) Touch oven **ON**.
- 2) Touch cooking mode, such as **BAKE**. Change preset temperature if needed.
- 3) Touch **COOK TIME**. Use the number pads to set the number of hours/minutes the oven is to stay on.
- 4) Touch **ENTER**. Oven begins to heat after five seconds. Stop time will automatically be added to the display. At the end of cook time, oven turns off.
- 5) Touch oven **OFF** or **CLEAR** to clear the display.

## FAHRENHEIT TO **CELSIUS**

The oven can be changed from Fahrenheit (°F) temperature to Celsius (°C) or vice versa.

### SETTING CONTROLS

- 1) Oven(s) must be off.
- 2) Press and hold **TEMPERATURE** on the control panel or five seconds for upper or lower oven.
- 3) Touch **COOK TIME** to change to F° or C°.
- 4) Touch **ENTER**. The new display of C° or F° is accepted ten seconds after the selection if **ENTER** is not touched.



OVEN **RACKS** AND **RACK GUIDES**

**OVEN RACK GUIDES**

**To insert the rack guides in the oven,** locate the screws in the oven side walls. Place the rack guide mounting tabs over the screw heads and slide down until the screws are fully seated in the tabs. Refer to the illustration below.

**To remove the rack guides,** pull the rack guide straight up and then out so that the mounting tabs clear the screw heads. Remove the rack guide from the oven.

**IMPORTANT NOTE:** Remove all oven racks and rack guides before using the **Self-Clean mode**. They will discolor if left in the oven during this mode.

**OVEN RACKS**

**To insert a rack in the oven,** place the rack anti-tip lock under the side rack guide rails. Push the rack toward the back of the oven and lift up to clear the rack stops. Continue sliding the rack until it is completely inside the oven.

To help the oven racks slide more easily, wipe the edge of the rack and rack guides with a light coating of vegetable oil.

**To remove a rack from the oven,** pull the rack forward and lift up and out, clearing the rack stops from the side rack guide rails. Refer to the illustration below.

The bottom oven rack has a full-extension capability. With the rack in rack guide position 1, slide it into the stainless steel door guides. Refer to the illustration for rack guide positions. This adds stability to the rack when using a heavy pan for large meat and poultry. With the rack fully extended, it is easier to safely reach the hot food.

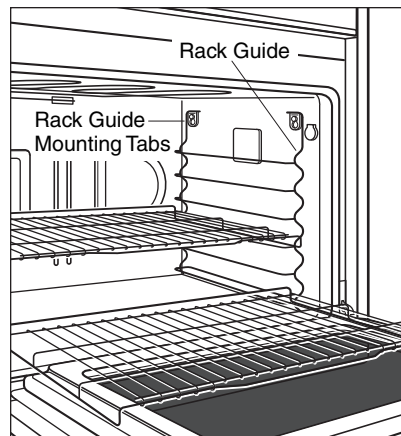
**OVEN RACK ARRANGEMENT**

One of the factors affecting optimum cooking results is the level of rack placement in the oven. Rack position 1 is closest to the bottom and position 6 is closest to the top. The Wolf Cooking Guide on pages 33–36 reference the rack positions for optimum results.

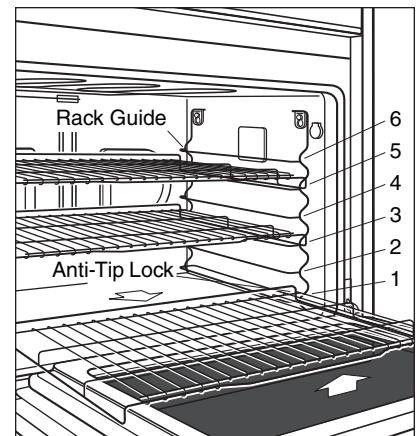
- When using only one rack, place rack in the center of the oven.
- When using only one rack for roasting meats, place rack on rack guide position 1, 2 or 3.
- When using two or three racks, place at least one rack position between them.

**⚠ CAUTION**

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



**Oven rack guide removal**



**Oven rack guide positions and full extension bottom rack**

**BAKE MODE**

**How Bake mode works:** Both the hidden bake element and the broil element are used to heat the air, and they cycle on and off to maintain temperature. This mode is best for single-rack cooking, primarily baked foods. Always use **Bake mode** for your standard recipes. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

**WOLF TIPS FOR SUCCESS****For Bake mode:**

- Always preheat for **Bake mode**.
- During preheat, convection fans and elements are used to quickly and uniformly heat the oven.
- Use only one rack.
- Allow at least 1" (25) between edge of pan and walls of oven.
- Size, shape and finish of cookware affects baking time.
- Food cooked in dark metal pans cook somewhat faster than food cooked in shiny pans.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.
- Use interior oven light and oversize window to check browning. Limit frequent door openings to prevent losing heat and lengthening total cooking time.

**⚠ CAUTION**

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

**SETTING CONTROLS****For Bake mode:**

- 1) Touch desired oven **ON**.
- 2) Touch **BAKE**. Oven temperature is preset at 350°F (175°C). Oven begins to heat after 5 seconds. To change oven temperature from 350°F (175°C), immediately enter another temperature using the number pads.
- 3) Touch **ENTER**.
- 4) Add food when the chime signals that the oven has reached preheat temperature.
- 5) If the temperature probe is used, follow **Temperature Probe feature** directions on pages 26–27.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 8) Touch oven **OFF** to end this mode.

**BAKE**

## BAKE STONE MODE

## BAKE STONE

**How Bake Stone mode works:** A specially designed rack and bake stone are used for this mode to assure the food quality expected from this specific form of cooking. To produce a hot oven environment necessary for baking on a ceramic stone, the heat from all elements creates the perfect “brick oven” effect. Both convection fans help circulate the air throughout the oven cavity, so even temperatures are achieved. The temperature probe may be used in this mode.

**Oven preparation:** Remove all racks from the oven. Slide the bake stone rack onto rack guide position 1 and place the bake stone on the rack with the lip hanging over front edge of rack. Refer to the illustration below. Preheat the oven for approximately 35 minutes when using **Bake Stone mode**.

**IMPORTANT NOTE:** Use care in handling the bake stone. It will chip or break if dropped.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

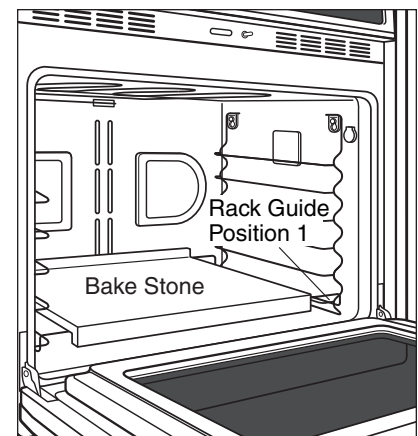
**▲ CAUTION**

**Avoid cooking foods with a high fat content on the bake stone. The porous ceramic material will absorb grease and discolor the stone. Flare-ups can occur.**

## WOLF TIPS FOR SUCCESS

## For Bake Stone mode:

- Always preheat for **Bake Stone mode** after positioning the oven rack and ceramic stone. Allow approximately 35 minutes for this function to reach the set oven temperature. For best results, preheat oven for one hour before adding food.
- During preheat, convection fans and all elements are used to quickly and uniformly heat the oven.
- Use only the Wolf bake stone in the **Bake Stone mode**.
- Use only one bake stone rack per oven.
- Food is usually cooked directly on the stone. To prevent sticking, apply plenty of cornmeal or flour to the bottom of the food.
- When baking a series of breads or pizzas in a row, allow 5 minutes between foods for the bake stone to return to the proper temperature.
- Bake stone and rack should be removed after baking and not left in oven during any of the other cooking modes.



**Bake stone accessory installation**

**BAKE STONE** MODE

## SETTING CONTROLS

**For Bake Stone mode:**

- 1) Touch desired oven **ON**.
- 2) Touch **BAKE STONE**. Oven temperature is preset at 400°F (205°C). Oven begins to heat after five seconds. To change oven temperature from 400°F (205°C), immediately enter another temperature using the number pads.
- 3) Touch **ENTER**.
- 4) Add food when the chime signals that the oven has reached preheat temperature.
- 5) If the temperature probe is used, follow **Temperature Probe feature** directions on pages 26–27.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 8) Touch oven **OFF** to end this mode.

## BAKE STONE ACCESSORY

The bake stone accessory is available from your Wolf dealer. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for built-in ovens. Additional Use & Care Information is provided with the bake stone accessory.

- **BAKESTONE30** (807143) – 30" (762) oven
- **BAKESTONE36** (807142) – 36" (914) oven

## BAKE STONE CARE

Remove excessive food using a scraper. Brush off any crumbs. Allow the stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns. Do not soak or immerse the bake stone in water and do not use soap or detergent. The ceramic stone could absorb the taste and transmit those flavors to the food.

Stubborn stains may occur on the bake stone. These will not impair the flavor of the food being baked.

Allow the bake stone to cool completely before removing from oven.

**IMPORTANT NOTE:** Use care in handling the bake stone. It will chip or break if dropped.

**▲ CAUTION**

**Allow bake stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns.**

**BAKE STONE**

## ACCESSORIES

**Optional accessories are available through your Wolf dealer. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model for additional information on available accessories.**

**BROIL****BROIL MODE**

**How Broil mode works:** The top element is used to conduct an intense, radiant heat that browns one side of the food at a time.

Broiled foods usually must be turned over to brown the other side and finish cooking. The high heat cooks quickly and gives a rich, brown outer appearance. This mode is best for meats, fish and poultry pieces up to 1" (25) thick. The temperature probe cannot be used with this mode.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

**WOLF TIPS FOR SUCCESS****For Broil mode:**

- Do not preheat for **Broil mode**.
- Broil with oven door closed.
- Preferred for meat, fish and poultry pieces equal to or less than 1" (25) thick.
- Always use the two-piece broiler pan packaged with your oven. Always use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.
- Turn food halfway through cooking time.
- Brush lean meat and fish with peanut oil before cooking to prevent sticking.
- Start cooking poultry with skin side down.
- Begin with cold food directly from the refrigerator.

**SETTING CONTROLS****For Broil mode:**

- 1) Place food in oven at the correct rack position. Close oven door.
- 2) Touch desired oven **ON**.
- 3) Touch **BROIL**. Oven temperature is preset at **1** for 550°F (290°C) (High Broil). Oven begins to broil after five seconds. To change setting, immediately touch **2** number pad for 450°F (230°C) (Medium Broil) or **3** for 350°F (175°C) (Low Broil).
- 4) Touch **ENTER**.
- 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 7) Touch oven **OFF** to end this mode.

**⚠ CAUTION**

**When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heatproof glass (e.g. Pyrex) or pottery. They can shatter.**



**ROAST** MODE

**How Roast mode works:** Both bake and broil elements are used to heat the air, and they cycle on and off to maintain temperature. This is designed especially for roasting less tender cuts of meat that should be covered, such as chuck roasts, lamb shanks, pot roasts and stew meat. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

## WOLF TIPS FOR SUCCESS

**For Roast mode:**

- Always preheat for **Roast mode**.
- During preheat, convection fans and elements are used to quickly and uniformly heat the oven.
- Roasting bags may be used.
- When roasting a large item, such as a turkey, the pan should not cover the entire rack and block heat from circulating naturally.
- Cook stuffed turkeys weighing over 15 lbs (6.8 kg) in **Roast mode**. Always cook stuffing to an internal temperature of 165°F (75°C).

## SETTING CONTROLS

**For Roast mode:**

- 1) Touch desired oven **ON**.
- 2) Touch **ROAST**. Oven temperature is preset at 350°F (175°C). Oven begins to heat after five seconds. To change oven temperature from 350°F (175°C), immediately enter another temperature using the number pads.
- 3) Touch **ENTER**.
- 4) Add food when the chime signals that the oven has reached preheat temperature.
- 5) If the temperature probe is used, follow **Temperature Probe feature** directions and USDA temperature recommendations on pages 26–27.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 8) Touch oven **OFF** to end this mode.

ROAST

**CONVECTION****CONVECTION** MODE

**How Convection mode works:** Dual convection fans, each with a heating element, operate from the back of the oven to move the heated air throughout the entire oven cavity. Uniform air movement makes it possible to multi-level rack cook in this mode. The heat is cycled on and off to maintain the temperature, resulting in evenly browned food. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

**WOLF TIPS FOR SUCCESS****For Convection mode:**

- Always preheat for **Convection mode**.
- Use low-sided, uncovered pans to cook foods.
- A 14" x 16" (356 x 406) baking sheet is an optimum size. Allow at least 1" (25) between edge of pan and walls of oven.
- Reduce standard recipe temperatures by 25 degrees in this mode.
- Pans do not need to be staggered when cooking on more than one rack.
- Baking time may be less than expected; check doneness 5 to 10 minutes early.

**SETTING CONTROLS****For Convection mode:**

- 1) Touch desired oven **ON**.
- 2) Touch **CONVECTION**. Oven temperature is preset at 325°F (165°C). Oven begins to heat after five seconds. To change oven temperature from 325°F (165°C), immediately enter another temperature using the number pads.
- 3) Touch **ENTER**.
- 4) If the temperature probe is used, follow **Temperature Probe feature** directions on pages 26–27.
- 5) Add food when the chime signals that the oven has reached preheat temperature.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 8) Touch oven **OFF** to end this mode.

**CONVECTION BAKE** MODE

**How Convection Bake mode works:** This mode combines heat from two convection elements with some heat from the bake element that is located beneath the oven floor. Two convection fans circulate this heat within the oven cavity. The added heat source from the bottom of the oven makes this mode ideal for pie baking. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

## WOLF TIPS FOR SUCCESS

**For Convection Bake mode:**

- Always preheat for **Convection Bake mode**.
- Reduce standard recipe temperature by 25 degrees in this mode.
- Bake multiple pies on the same rack, rather than on different racks.
- This mode is ideal for single rack baking.

## SETTING CONTROLS

**For Convection Bake mode:**

- 1) Touch desired oven **ON**.
- 2) Touch **CONV. BAKE**. Oven temperature is preset at 375°F (190°C). Oven begins to heat after five seconds. To change oven temperature from 375°F (190°C), immediately enter another temperature using the number pads.
- 3) Touch **ENTER**.
- 4) Add food when the chime signals that the oven has reached preheat temperature.
- 5) If the temperature probe is used, follow **Temperature Probe feature** directions on pages 26–27.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 8) Touch oven **OFF** to end this mode.

CONV. BAKE

**CONVECTION BROIL MODE****CONV. BROIL**

**How Convection Broil mode works:** Intense radiant heat from the top element browns and sears the surface of the food while both convection fans circulate hot air around the food. This mode shortens broiling times for thicker cuts of meat, fish and poultry. The heat of the broiler browns the exterior, while the convection fans keep the interior moist and juicy. The temperature probe cannot be used with this mode.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

**WOLF TIPS FOR SUCCESS****For Convection Broil mode:**

- Do not preheat for **Convection Broil mode**.
- Convection Broil with oven door closed.
- Preferred for meat, fish and poultry pieces thicker than 1" (25).
- Always use the two-piece broiler pan packaged with your oven. Always use slotted top grid of broiler pan. It allows fat to drip away from food and from intense radiant heat. This reduces spattering, smoking and risk of fire.
- Turn food halfway through cooking time.
- Brush lean meat and fish with peanut oil before cooking to prevent sticking.
- Start cooking poultry with skin side down.
- Begin with cold food directly from the refrigerator.

**SETTING CONTROLS****For Convection Broil mode:**

- 1) Place food in oven at the correct rack position. Close oven door.
- 2) Touch desired oven **ON**.
- 3) Touch **CONV. BROIL**. Oven temperature is preset at **1** for 550°F (290°C) (High Broil). Oven begins to broil after five seconds. To change setting, immediately touch **2** number pad for 450°F (230°C) (Medium Broil) or **3** for 350°F (175°C) (Low Broil).
- 4) Touch **ENTER**.
- 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 7) Touch oven **OFF** to end this mode.

**⚠ CAUTION**

**When turning food or checking doneness, open the door carefully. Smoke and steam may have accumulated. Never use heatproof glass (e.g. Pyrex) or pottery. They can shatter.**

**CONVECTION ROAST** MODE

**How Convection Roast mode works:** Heat from both convection fans, with additional heat from the broil element, intensifies the convective and radiant heating in this mode. This combination gently browns the exterior and seals in juices, making it perfect for roasting tender cuts of beef, lamb, pork and poultry. The temperature probe may be used in this mode.

Refer to the Wolf Cooking Guide on pages 33–36. Use cooking times as a guide for other similar foods.

**WOLF TIPS FOR SUCCESS****For Convection Roast mode:**

- Always preheat oven for **Convection Roast mode**.
- Use low-sided, uncovered pans on a roast rack to cook food.
- The lower part of the broiler pan with a meat rack makes an excellent roasting pan.
- Roasting time may be less than expected; check doneness earlier than usual.
- Select foods that are to be roasted uncovered.
- Begin with cold food directly from the refrigerator.
- Cook stuffed turkeys weighing over 15 lbs (6.8 kg) in **Roast mode**. Always cook stuffing to an internal temperature of 165°F (75°C).

**SETTING CONTROLS****For Convection Roast mode:**

- 1) Touch desired oven **ON**.
- 2) Touch **CONV. ROAST**. Oven temperature is preset at 325°F (165°C). Oven begins to heat after five seconds. To change oven temperature from 325°F (165°C), immediately enter another temperature using the number pads.
- 3) Touch **ENTER**.
- 4) Add food when the chime signals that the oven has reached preheat temperature.
- 5) If the temperature probe is used, follow **Temperature Probe feature** directions and USDA temperature recommendations on pages 26–27.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 8) Touch oven **OFF** to end this mode.

CONV. ROAST

**BAKE****PROOF** FEATURE

**How Proof feature works:** A combination of broil and bake elements are used to heat and balance the air to maintain temperature. This feature is ideal for proofing, or rising bread dough.

**WOLF TIPS FOR SUCCESS****For Proof feature:**

- No need to preheat for this feature.
- Proof bread until dough has doubled in bulk.
- For best results, place a shallow pan with 1 to 3 cups (.2–.7 L) boiling hot water on rack position 1 to keep the air moist inside the oven cavity.
- The oven does not allow the temperature to be set above 110°F (45°C) in **Proof feature**. The oven door should be opened to allow the oven to cool down below 120°F (50°C) to prevent destroying the yeast.
- Allow at least 1" (25) between edge of pan and walls of oven.
- Limit frequent door openings to prevent losing heat and lengthening proofing time.

**⚠ CAUTION**

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

**SETTING CONTROLS****For Proof feature:**

- 1) Place dough in oven-safe dish in oven.
- 2) Touch desired oven **ON**.
- 3) Touch and hold **BAKE** for 3 seconds to put oven into **Proof feature**. Oven temperature is preset to 85°F (30°C). To change the temperature from 85°F (30°C), immediately touch another temperature, from 85°F to 110°F (30°C to 45°C), using the number pads.
- 5) Touch **ENTER** or wait ten seconds and the oven will begin to heat automatically.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 8) Touch oven **OFF** to end this feature.

**DELAYED START** FEATURE

**How Delayed Start feature works:** This feature controls the automatic timing of the oven's **ON** and **OFF** function. Set a mode to start later in the day and turn off when the cooking is complete or set it to turn off at a preset time. Use in combination with any cooking mode except **Broil**, **Convection Broil** and **Bake Stone**.

**WOLF TIPS FOR SUCCESS****For Delayed Start feature:**

- Ovens can be set independently.
- Do not delay the start when preheating is critical to the cooking results.
- When using the **Delayed Start feature**, place food directly from the refrigerator into the oven.
- The time-of-day clock must display the correct time prior to programming a timed activity.

**FOOD SAFETY GUIDELINES****⚠ WARNING**

**Food safety is important. Adhere to the following guidelines to avoid potential illness or spoilage of food:**

- Perishable food should not be left out more than 2 hours at room temperature; 1 hour when the temperature is above 90°F (30°C). For more information, see [www.usda.com](http://www.usda.com).
- Avoid using foods that will spoil before the cooking cycle begins. These include eggs, dairy products, cream soups, cooked and uncooked meats, poultry and fish.
- If cooking will not begin immediately, place only very cold or frozen food into the oven.

**SETTING CONTROLS**

**For Delayed Start feature – to start cooking later and automatically turn off heat when finished:**

- 1) Touch desired oven **ON**.
- 2) Touch desired cooking mode, except **BROIL**, **CONV. BROIL** and **BAKE STONE**. Change preset temperature if needed.
- 3) Touch **STOP TIME**. Use the number pads to set the time of day the oven will turn off. Example: Set 6:00 for the time of day the oven turns off.
- 4) Touch **COOK TIME**. Use the number pads to set the number of hours/minutes the oven will stay on. Example: Set 3:30 for the oven to remain on for 3 1/2 hours.
- 5) Touch **ENTER**. The display appears as if the oven is on. Using the example above, the oven will start heating at 2:30 and remain on for 3 1/2 hours, turning off at 6:00.
- 6) One chime will ring before the last minute of the cooking time. Three chimes that repeat every 30 seconds signal the end of cooking time.
- 7) The oven will turn off after the stop time has been reached.
- 8) Remove food. Always use dry oven mitts when removing hot pans from the oven.
- 9) Touch oven **OFF** to clear the display and stop the signal.

**COOK TIME**

**CONVECTION**

## ACCESSORIES

Optional accessories are available through your Wolf dealer. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model for additional information on available accessories.

**DEHYDRATION** FEATURE

**How Dehydration feature works:** This feature allows for slowly drying out food for preservation and other cooking uses.

Use the **Convection mode** for this feature. The Wolf accessory dehydration racks (not included with the oven) are required for this feature. This feature is suitable for drying a variety of fruits, vegetables, herbs and meat strips.

Refer to the Dehydration Guide on page 25. Use cooking times as a guide for other similar foods.

**WOLF TIPS FOR SUCCESS****For Dehydration feature:**

- Do not preheat when using **Dehydration feature**.
- Multiple racks can be used simultaneously.
- Some foods require as many as 14 to 15 hours to fully dehydrate.
- Consult a food preservation book for specific times and handling of various foods.

**SETTING CONTROLS****For Dehydration feature:**

- 1) Place food in oven on dehydration racks.
- 2) Place doorstop supplied with accessory package in proper position to keep oven door open. Refer to instructions provided with the accessory kit.
- 3) Touch and hold **CONVECTION** for three seconds to put the oven into **Dehydration feature**.
- 4) Oven preset temperature is 135°F (60°C). To change the temperature setting, immediately touch another temperature (110°F to 160°F (45°C to 70°C) using the number pads.
- 5) Touch **ENTER** or wait five seconds and the oven will begin to heat automatically.
- 6) Leave food in the oven until completely dry to the touch.
- 7) Remove food from racks before completely cool for easy removal. If excessive sticking occurs, place dehydration racks back in the oven to warm slightly for easier removal.
- 8) Touch oven **OFF** to end this feature.

**⚠ 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** GUIDE**DEHYDRATION RACK KIT**

Wolf dehydration rack kits are available from your Wolf dealer. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for built-in ovens for additional information on available accessories. Additional instructions are provided with the dehydration rack accessory.

- **DEHY/OVEN-30** (804683) – 30" (762) oven
- **DEHY/OVEN-36** (804894) – 36" (914) oven

FOOD / PREPARATION	TIME / TEMP
<b>Apples</b> Slice 1/4" (6) thick. Remove seeds and stems. Place on dehydration racks with no overlapping.	6–7 hours at 135°F (60°C)
<b>Bananas</b> Slice 1/4" (6) thick. Place on dehydration racks with no overlapping.	12–13 hours at 135°F (60°C)
<b>Green Bell Peppers</b> Wash, seed and stem peppers. Slice 1/4" (6) thick or into 1" x 2" (25 x 51) chunks. Place on dehydration racks with no overlapping.	14–16 hours at 135°F (60°C)
<b>Tomato Slices</b> Wash, seed and stem tomatoes. Slice 1/4" (6) thick. Place on dehydration racks with no overlapping.	6–7 hours at 135°F (60°C)
<b>Tomato Chunks</b> Wash, seed and stem tomatoes. Cut each tomato into 16 equal pieces. Place on dehydration racks with no overlapping.	12–13 hours at 135°F (60°C)

**PROBE****TEMPERATURE PROBE** FEATURE

**How Temperature Probe feature works:** The probe measures doneness by measuring the internal temperature of food without opening the oven door. It is a convenient and accurate way to achieve the perfect doneness regardless of the type, cut or weight of the food. Calculating a total cooking time by weight is no longer necessary using this feature. Use with all modes except **Broil** and **Convection Broil modes**.

**WOLF TIPS FOR SUCCESS****For Temperature Probe feature**

- Insert sensor into the thickest part of meat before placing in oven.
- To determine the center, hold sensor outside of the meat with point at center of cut. Mark length of insertion by placing your fingers on sensor at top of meat. Move sensor to thickest part of meat and insert up to your fingers.
- As a general rule, set the probe temperature 5 degrees below recommended carving temperature. This allows for the rise in internal temperature during standing time.
- Standing time refers to the 10- to 15-minute time period the meat rests before being carved. This helps more juices to be retained in the meat.
- For poultry, insert probe into the thickest part of the thigh.
- Use aluminum foil to cover meat during the standing time to help keep it hot before carving.
- Wash probe by hand; do not soak or clean in the dishwasher.

**USDA RECOMMENDATIONS**

The internal temperatures shown in the chart are recommended carving temperatures. Reduce the temperature setting five degrees when using **Temperature Probe feature**.

**IMPORTANT NOTE:** The accuracy of the probe is decreased for all temperatures below 100°F (40°C). Food taken directly from the refrigerator could display the incorrect temperature until it has reached 100°F (40°C).

**USDA RECOMMENDATIONS**

DONENESS	INTERNAL TEMP
<b>Beef, Lamb and Veal</b>	
Rare	140°F (60°C)
Medium Rare	145°F (65°C)
Medium	160°F (70°C)
Well Done	170°F (75°C)
<b>Pork</b>	
Well Done	170°F (75°C)
<b>Poultry</b>	
Breast, Well Done	170°F (75°C)
Thigh, Well Done	180°F (80°C)
Stuffing, Well Done	165°F (75°C)

**TEMPERATURE PROBE** FEATURE**PROBE**

## SETTING CONTROLS

**For Temperature Probe feature with meats:**

- 1) Preheat oven to desired oven temperature in desired mode.
- 2) Place meat on a rack in the roasting pan. Insert the probe sensor into the thickest part of the meat as described in Tips For Success on page 26.
- 3) When the oven signals that preheat is completed, use a dry oven mitt to lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.
- 4) Touch **PROBE**. Touch number pads for the carving temperature of the meat, less 5 degrees. It is recommended to allow meat to rest before carving.
- 5) Touch **ENTER**. The word “Lo” appears as the probe temperature until it registers 100°F (40°C). Then it shows the degrees as they count up to the doneness setting. The display alternates between the probe temperature and the oven temperature.
- 6) When the probe temperature is reached, three chimes signal doneness. Remove probe from the oven receptacle. The chime continues every 30 seconds until the probe is unplugged or until you touch **CLEAR**.
- 7) To end this feature and turn the oven off, touch oven **OFF**. Oven temperature stays on even when probe is unplugged.

**IMPORTANT NOTE:** If the probe connector is not fully seated into the probe receptacle, then you will hear an audio signal, the display will flash 998° and **PROBE SHORTED** will show in display. Refer to the Troubleshooting Guide on page 37.

## SETTING CONTROLS

**For Temperature Probe feature with breads:**

- 1) Preheat oven to desired oven temperature in **Bake** or **Bake Stone modes**.
- 2) Place bread on bake stone or in oven in bread pans.
- 3) Bake 10 minutes at the desired oven temperature.
- 4) Insert probe sensor into the thickest part of the bread.
- 5) Using a dry oven mitt, lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.
- 6) Touch **PROBE**. Touch number pads for the end internal baking temperature 195°F (90°C) to 210°F (100°C).
- 7) Touch **ENTER**. The word “Lo” appears as the probe temperature until it registers 100°F (40°C). Then it shows the degrees as they count up to the doneness setting. The display alternates between the probe temperature and the oven temperature.
- 8) When the probe temperature is reached, three chimes signal doneness. Remove probe from the oven receptacle. The chime continues every 30 seconds until the probe is unplugged or until you touch **CLEAR**.
- 9) To end this feature and turn the oven off, touch oven **OFF**. Oven temperature stays on even when probe is unplugged.

**⚠ CAUTION**

**Probe and probe sensor cover become very hot. Handle with a dry oven mitt.**

**BAKE****SABBATH** FEATURE**Star-K Certified**

**How the Sabbath feature works:** This mode allows for baking or keeping food warm while still adhering to the “no work” requirements on religious Sabbath days. It provides an unchanging heat source for an uninterrupted extended period of time. Once the oven reaches its desired temperature, it does not change. Use this feature only in the **Bake** and **Roast** modes.

**WOLF TIPS FOR SUCCESS**

- Ovens can be set independently, though both ovens will be set in **Sabbath feature**.
- Sabbath feature may be used simultaneously in both ovens of a double oven.
- Each oven can have options individually set such as temperature and lights.
- Lights stay either on or off.
- All tones are turned off during this operation.
- Heating cycles are not interrupted by the opening of doors.
- Ovens will stay on indefinitely until manually turned off.
- On Holidays, oven temperature may be adjusted, but display will remain unchanged. The oven temperature will not change immediately.

**IMPORTANT NOTE:** After a power outage, the oven will not return to the **Sabbath feature** settings.



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

**SETTING CONTROLS****For Sabbath feature:**

- 1) Touch desired oven **ON**.
- 2) Touch oven **LIGHT ON**, turning on the lights in one or both ovens (optional).
- 3) Touch **BAKE** or **ROAST**. Oven is preset at 350°F (175°C). To change oven temperature, immediately enter another temperature using number pads.
- 4) Touch **ENTER**. If preferred, repeat the above steps with other oven.
- 5) Touch and hold **ENTER** for five seconds to set **Sabbath feature**.
- 6) Oven chimes twice and **SABBATH** appears in the display window. To change oven temperature while in Sabbath feature, touch **TEMPERATURE**, the number pads for desired oven temperature and touch **ENTER**. The oven will randomly change oven temperature.
- 7) Touch oven **OFF** to end this feature. Oven(s) remain on until this feature is cancelled.

**Example:** to set Sabbath feature in a double oven with the upper oven in **Roast mode** set at 240°F (115°C) and lower oven in **Bake mode** set at 200°F (95°C).

- **To set upper oven:** Touch upper oven **ON**. Touch **ROAST**. Enter **2-4-0** using the number pads. Touch **ENTER**.
- **To set lower oven or a single oven:** Touch lower oven **ON**. Touch **BAKE**. Enter **2-0-0** using the number pads. Touch **ENTER**.
- Touch and hold **ENTER** for five seconds to enter Sabbath feature.
- Touch desired oven **OFF** to end this feature. Oven(s) remain on until the feature is cancelled.

**SELF-CLEAN** MODE

**How Self-Clean mode works:** The oven is heated in graduated steps to a preset high temperature. During this process, food soil is burned off, leaving some white ash residue. Set in combination with **Delayed Start feature**, cleaning the oven can be programmed to start and stop while you sleep. Refer to **Delayed Start feature** on page 23.

For safety purposes, the door automatically locks during cleaning and unlocks when the cavity has cooled completely. Should you stop this mode after beginning **Self-Clean mode**, the door will still remain locked until the temperature inside the oven has cooled to below 300°F (150°C).

**IMPORTANT NOTE:** For a double oven, only one oven may be in **Self-Clean mode** at a time and the other oven cannot be used for cooking.

**IMPORTANT NOTE:** Remove all oven racks and rack guides before using the **Self-Clean mode**. They will discolor if left in the oven during this feature. Refer to Oven Racks on page 12.

When hand cleaning a spot, use only mild abrasive cleaners or plastic scrubbers.

**IMPORTANT NOTE:** Do not allow food with high sugar or acid content, such as fruit juice, milk and tomatoes, to remain on the porcelain enamel surface. Wipe up immediately with a dry towel. Failure to do so may cause a permanent dull spot.

**IMPORTANT NOTE:** Never use oven cleaners. They are not necessary with **Self-Clean mode**.

**IMPORTANT NOTE:** It is possible to hear a popping or crackling noise during the operation of the oven(s). These normal sounds are caused by the expansion and contraction of the metal surfaces during the heating and cooling of the oven(s). Running the oven(s) through a self-clean cycle will help with the level of these noises.

SELF CLEAN

**⚠ CAUTION**

**Do not use any commercial oven cleaners or oven liner protective coatings on or around any part of the oven.**

**⚠ CAUTION**

**The oven gasket is important for a good seal. Do not hand clean, rub, puncture or remove this gasket.**

**⚠ WARNING**

**During Self-Clean mode, exterior surfaces may get hotter than usual, therefore, children should be kept away.**

**SELF-CLEAN** MODE

## WOLF TIPS FOR SUCCESS

**For Self-Clean mode:**

- Before using **Self-Clean mode**, remove the oven racks and oven rack guides. They will discolor if left in the oven during this mode.
- Remove broiler pan and any other utensil stored inside the oven.
- Remove any moist food or grease from spillovers before starting this mode.
- It is normal to see a brief flame-up, depending on the amount and content of the soil.
- Use this mode as often as necessary. Do not wait until heavy soil accumulates.
- After the mode is finished and the oven cavity cools, use a damp sponge or paper towel to wipe up any ash.
- You may hear a popping or "oil canning" sound during the operation of the oven. These sounds are normal and are caused by the expansion and contraction of the metal surfaces as they heat up and cool down.

## SETTING CONTROLS

**For Self-Clean mode:**

- 1) Remove all oven racks and rack guides before using **Self-Clean mode**.
- 2) Touch desired oven **ON**.
- 3) Touch **SELF CLEAN**. The control panel will automatically scroll the following message: **Please remove all oven racks and rack guides before continuing. Press ENTER to continue.**
- 4) Touch **ENTER** to clear the message.
- 5) Touch **ENTER** again. Oven door will lock and remain locked until oven has cooled to below 300°F (150°C). The oven will automatically set for 4 hours. Oven will self-clean for 3 hours and cool down for 1 hour.
- 6) To combine this with **Delayed Start feature**, refer to page 23.
- 7) Touch desired oven **OFF** to clear the display when oven is finished cleaning.

**⚠ CAUTION**

**Never wipe a warm or hot porcelain surface with a damp sponge. It may cause chipping or crazing (tiny hairlike lines).**



## OVEN LIGHT BULB REPLACEMENT

**⚠ WARNING**

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

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

The oven uses a 20-watt halogen light bulb; replacement part #803816.

**To remove the oven light bulb,** remove the oven rack guides as described on page 12. Place a hot pad against the oven wall. Using a flat-head screwdriver, press the screwdriver against the hot pad and under the edge of the light cover. Be careful not to scratch the porcelain oven interior. Twisting the screwdriver, gently pry the edge of the light cover up away from the wall and remove. Use a paper towel to handle the light bulb and remove it from the socket.

**To replace the oven light bulb,** avoid direct contact with the replacement bulb. Use a paper towel to handle the new light bulb to keep oil on fingers from touching the bulb. Failure to do this will cause the bulb to burn out at first use. Insert the light bulb prongs into the socket until it snaps into place. Replace the light cover and oven rack guides. Turn on electrical power and reset the time-of-day clock.

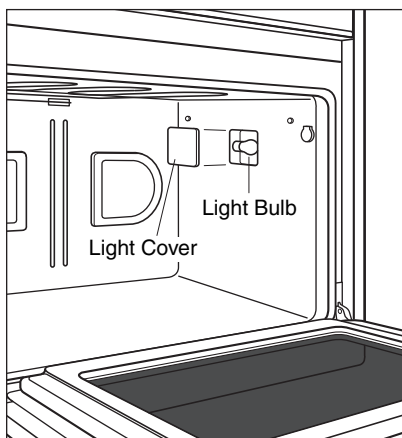
**⚠ CAUTION**

Use caution when handling light bulbs. Halogen bulbs get hot instantly and adjacent parts may retain heat.

**BAKEWARE SELECTION**

For best results, we recommend medium- to heavy-weight bakeware. Use the following guidelines when selecting bakeware for your oven(s):

- A 14" x 16" (356 x 406) baking sheet is an optimum size for the ovens. Allow at least 1" (25) between edge of pan and walls of oven.
- Size, shape and finish of bakeware affects the baking time. Food on insulated bakeware cooks more slowly. Food cooked in dark metal pans may cook faster than food cooked in shiny pans.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.


**Light bulb replacement**

Dimensions in parentheses are in millimeters unless otherwise specified.



CARE RECOMMENDATIONS

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).

COMPONENT	CARE RECOMMENDATION
<b>Oven Exterior, Handle and Trim Classic, platinum or carbon stainless steel</b>	<p><b>Do not use abrasive cleaners; they will permanently scratch the surface.</b></p> <p><b>Exterior cleaning:</b> 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. Best results are obtained by keeping the cloth in continuous contact with the metal.</p>
<b>Oven Cavity and Interior Door Porcelain enamel</b>	<p><b>Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).</b></p> <p><b>General care:</b> 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. When hand cleaning a spot, use only non-abrasive cleaners or scrubbers.</p> <p><b>Self-Clean mode</b> can be used.</p>
<b>Oven Door Window Heat-tempered glass</b>	<p>When the window is cool, use a razor blade to gently lift baked-on foods with a multi-surface spray cleaner.</p>
<b>Oven Light Cover Heat-tempered glass</b>	<p>When the oven is cool, follow instructions on page 31 to remove oven light cover. Wash with mild abrasive cleaner. Rinse and dry thoroughly. Replace oven light cover. A 20-watt halogen oven light bulb replaces the existing bulb (part #803816).</p>
<b>Rack and Rack Guides Nickel-plated steel</b>	<p>Before using the <b>Self-Clean mode</b>, remove oven racks and rack guides. They will discolor if left in the oven during this feature. Clean with steel wool soap pad and hot water. Rinse and dry.</p>
<b>Oven Gasket Fiberglass netting / stainless steel wire</b>	<p>Do not hand clean, rub, puncture or remove the oven gasket; this may compromise the tight door seal.</p>
<b>Broiler Pan Glossy-finish porcelain enamel</b>	<p><b>Top:</b> While slightly warm, place in sink and lay dish towels on top. Pour very hot water on towels and allow steam to soften cooked-on residue. Clean with hot water and a mild detergent. Rinse and dry.</p> <p><b>Bottom:</b> Pour grease into disposable can. When cool, wash in hot water and a mild detergent. Rinse and dry.</p>
<b>Bake Stone Ceramic</b>	<p><b>Use care in handling the bake stone. It will chip or break if dropped.</b></p> <p>Do not soak or immerse the bake stone in water and do not use soap or detergent. Refer to Bake Stone Care instructions on page 15.</p>





## WOLF COOKING GUIDE

Food	Cooking Mode	Cooking Temperature	Rack Position(s)		Total Time
			30" (762) Oven	36" (914) Oven	
<b>BAKED GOODS</b>					
<b>Baked Alaska</b>	Broil	Low (3)	4	3	5–7 min
<b>Bread</b>					
Biscuits*	Bake	450°F (230°C)	4	3	8–10 min
	Convection	425°F (220°C)	2 and 5	2 and 4	8–10 min
	Convection	425°F (220°C)	2, 4 and 6	1, 3 and 5	8–10 min
Cinnamon Rolls	Bake	350°F (175°C)	4	3	20–25 min
	Convection	325°F (165°C)	2 and 5	2 and 4	20–25 min
Rolls	Bake	350°F (175°C)	4	3	20–25 min
	Convection	325°F (165°C)	2 and 5	2 and 4	15–20 min
Yeast Bread**	Convection	325°F (165°C)	4	3	25–30 min
Yeast Loaf**	Bake Stone	400°F (205°C)	1	1	10–15 min
<b>Cakes</b>					
Angel Food	Bake	350°F (175°C)	2	1	37–45 min
Bundt	Convection	325°F (165°C)	4	3	40–45 min
Mixes	Bake	350°F (175°C)	4	3	30–40 min
	Convection	325°F (165°C)	2 and 5	2 and 4	25–30 min
Cupcakes	Bake	350°F (175°C)	4	3	20–25 min
	Convection	325°F (165°C)	2 and 5	2 and 4	18–23 min
<b>Cookies</b>					
Brownies	Bake	350°F (175°C)	4	3	20–25 min
	Convection	325°F (165°C)	2 and 5	2 and 4	15–20 min
Sugar	Bake	350°F (175°C)	4	3	8–12 min
	Convection	325°F (165°C)	2 and 5	2 and 4	8–12 min
Chocolate Chip	Convection	325°F (165°C)	2, 4 and 6	1, 3 and 5	8–12 min
	Bake	375°F (190°C)	4	3	8–12 min
	Convection	350°F (175°C)	2 and 5	2 and 4	8–9 min
	Convection	350°F (175°C)	2, 4 and 6	1, 3 and 5	8–9 min
<b>Cornbread</b>	Convection	375°F (190°C)	4	3	20–25 min
<b>Cream Puffs</b>	Convection	400°F (205°C)	4	3	30–35 min
	Convection	400°F (205°C)	2 and 5	2 and 4	30–35 min
<b>Custards / Puddings</b>	Bake	350°F (175°C)	4	3	35–40 min

\*For refrigerated biscuits, follow package directions. \*\*Internal temperature of 195–200°F (90–95°C). This chart is a guide; recipe or package directions should take precedence.



Food	Cooking Mode	Cooking Temperature	Rack Position(s)		Total Time
			30" (762) Oven	36" (914) Oven	
<b>BAKED GOODS</b>					
<b>Muffins</b>	Bake	425°F (220°C)	4	3	15–20 min
	Convection	400°F (205°C)	4	3	10–15 min
	Convection	400°F (205°C)	2 and 5	2 and 4	10–15 min
<b>Pastry Crust</b>	Conv Bake	425°F (220°C)	4	3	10–12 min
<b>Pies</b>					
Filled	Conv Bake	375°F (190°C)	4	3	40–45 min
Frozen	Conv Bake	375°F (190°C)	4	3	50–55 min
Lemon Meringue	Broil	Low (3)	4	3	2½ min
Pumpkin	Conv Bake	425°F (220°C) / 325°F (165°C)	4	3	15 min / 1 hr
<b>Popovers</b> (single) (multiple)	Bake	450°F (230°C) / 350°F (175°C)	4	3	15 min / 20 min
	Convection	450°F (230°C) / 350°F (175°C)	2 and 5	2 and 4	15 min / 20 min
<b>Puff Pastry</b> (single) (multiple)	Bake	400°F (205°C)	4	3	10–12 min
	Convection	375°F (190°C)	4	3	10–12 min
	Convection	375°F (190°C)	2, 4 and 6	1, 3 and 5	10–12 min
<b>Quick Breads</b> (single) (multiple)	Convection	325°F (165°C)	3	3	40–45 min
	Convection	325°F (165°C)	2 and 5	2 and 4	40–45 min
<b>ENTREES</b>					
<b>Calzone</b>	Bake Stone	400°F (205°C)	1	1	9–10 min
<b>Pizza</b>					
Frozen	Bake Stone	400°F (205°C)	1	1	8–14 min
Homemade	Bake Stone	450°F (230°C)	1	1	10–13 min
<b>Quiche</b>	Bake (Convection not advised)	375°F (190°C)	4	3	40–50 min
<b>Soufflé</b>	Bake	375°F (190°C)	4	3	35–40 min

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



Food	Cooking Mode	Cooking Temperature	Rack Position(s)		Total Time*	Internal Temperature
			30" Oven	36" Oven		
<b>MEATS</b>						
<b>Beef</b>						
Chuck Roast, 2–4 lbs (.9–1.8 kg)	Conv Roast	325°F (165°C)	3	2	20–25 min/lb	Med, 160°F (70°C)
Ground, Patties	Broil**	High (1)	6	5	10–12 min	Med, 150°F (65°C)
Rib Roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	2	25–30 min/lb	Rare, 140°F (60°C)
Sirloin Rump Roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	2	30–35 min/lb	Rare, 140°F (60°C)
Sirloin Tip Roast, 3–5 lbs (1.3–2.3 kg)	Conv Roast	325°F (165°C)	3	2	30–35 min/lb	Rare, 140°F (60°C)
Steaks, 1½" (38) thick	Conv Broil**	High (1)	5	4	20–25 min	Rare, 140°F (60°C)
Steaks, 1" (25) thick	Broil**	High (1)	5	4	12–15 min	Rare, 140°F (60°C)
Tenderloin, 2–3 lbs (.9–1.3 kg)	Conv Roast	325°F (165°C)	3	2	20–25 min/lb	Rare, 140°F (60°C)
<b>Chicken</b>						
Bone-in breasts	Conv Broil**	Med (2)	5	4	20–25 min	Well, 170°F (75°C)
Boneless breasts	Broil**	Med (2)	6	5	10–15 min	Well, 170°F (75°C)
Quarters	Conv Broil**	Med (2)	5	4	30–35 min	180°F (80°C) in thigh
Thighs	Conv Broil**	Med (2)	5	4	20–25 min	Well, 180°F (80°C)
Whole	Conv Roast	325°F (165°C)	3	2	18–20 min/lb	180°F (80°C) in thigh
<b>Cornish Game Hens</b>						
	Conv Roast	325°F (165°C)	3	2	28–33 min/lb	180°F (80°C) in thigh
	Roast	350°F (175°C)	3	2	28–33 min/lb	180°F (80°C) in thigh
<b>Duck, 5–7 lbs (2.3–3.2 kg)</b>						
	Conv Roast	325°F (165°C)	3	2	18–20 min/lb	180°F (80°C) in thigh
<b>Goose, 8–10 lbs (3.6–4.5 kg)</b>						
	Conv Roast	325°F (165°C)	2	1	18–20 min/lb	180°F (80°C) in thigh
<b>Ham</b>						
½" (13) thick	Broil**	High (1)	6	5	6–8 min	140°F (60°C)
1" (25) thick	Broil**	High (1)	6	5	10–12 min	140°F (60°C)
<b>Lamb</b>						
Chops, ¾" (19) thick	Broil**	High (1)	5	4	8–10 min	Med Rare, 145°F (65°C)
	Broil**	High (1)	5	4	11–12 min	Med, 160°F (70°C)
Leg, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	2	20–25 min/lb	Med Rare, 145°F (65°C)
Crown Rack	Conv Roast	325°F (165°C)	1	1	15–18 min/lb	Med Rare, 145°F (65°C)

\*Min/lb indicates specified cook time per pound or .45 kg. \*\*Probe cannot be used in this cooking mode, use a meat thermometer to check internal temperature. This chart is a guide; recipe or package directions should take precedence.



Food	Cooking Mode	Cooking Temperature	Rack Position(s)		Total Time*	Internal Temperature
			30" Oven	36" Oven		
<b>MEATS</b>						
<b>Meat Loaf</b>	Conv Roast	325°F (165°C)	3	2	50–60 min	160°F (70°C)
<b>Pork</b>						
Chops, 1" (25) thick	Broil**	Med (2)	6	5	10–15 min	Med, 160°F (70°C)
Loin, 3–4 lbs (1.3–1.8 kg)	Conv Roast	325°F (165°C)	3	2	18–22 min/lb	Med, 160°F (70°C)
Steak, 1" (25) thick	Broil**	Med (2)	5	4	25–30 min	Med, 160°F (70°C)
<b>Sausage</b>	Broil**	Med (2)	5	4	8–10 min	Med, 160°F (70°C)
<b>Turkey</b>						
Breast, whole	Conv Roast	300°F (150°C)	2	1	12–15 min/lb	170°F (75°C) in breast
Pieces	Conv Broil**	Med (2)	4	3	40–45 min	180°F (80°C) in thigh
Whole	Conv Roast	325°F (165°C)	1	1	11–14 min/lb	180°F (80°C) in thigh
<b>Veal Roast, 2–3 lbs (.9–1.4 kg)</b>	Conv Roast	300°F (150°C)	3	2	30–35 min/lb	Med Rare, 140°F (60°C)
<b>SEAFOOD</b>						
1/2" (13) thick	Broil**	Med (2)	6	5	5–7 min	
1" (25) thick	Conv Broil**	Med (2)	6	5	12–17 min	
Red Snapper	Broil**	Med (2)	6	5	5–7 min	
Salmon, 1/2" (13) thick	Broil**	Med (2)	6	5	12–15 min	
Swordfish, 1 1/2" (38) thick	Broil**	Med (2)	6	5	10–12 min	
<b>VEGETABLES</b>						
Potatoes	Bake	400°F (205°C)	3	2	45–60 min	
Sweet Potatoes	Bake	400°F (205°C)	3	2	40–50 min	
Winter Squash	Convection	350°F (175°C)	3	2	40–45 min	
	Bake	375°F (190°C)	3	2	50–55 min	
<b>OTHER</b>						
French Bread Pizza	Broil**	Med (2)	5	4	2–3 min	
Garlic Bread, 1" (25) thick	Broil**	Med (2)	5	4	3–3 1/2 min	
	Conv Broil**	Med (2)	5	4	3–3 1/2 min	
Toast, 1/2" (13) thick	Broil**	Med (2)	6	5	2 min	

*This chart is a guide; recipe or package directions should take precedence. \*Min/lb indicates specified cook time per pound or .45 kg. \*\*Probe cannot be used in this cooking mode, use a meat thermometer to check internal temperature.*

**TROUBLESHOOTING** GUIDE

<b>PROBLEM</b>	<b>POSSIBLE SOLUTION</b>
<b>Exterior browning is uneven.</b>	<p>Pan too large for good heat circulation.</p> <p>Rack covered with aluminum foil trapping heat below.</p> <p>Too many pans on a rack.</p>
<b>Oven temperature is too hot.</b>	<p>Food cooked in glass, glass ceramic, or dark metal holds more heat than shiny pans.</p> <p>Baking pan is too large for the recipe.</p> <p>Change rack level or cooking mode.</p> <p>Oven temperature setting is too high for recipe.</p>
<b>998° or PROBE SHORTED flashes when using probe feature.</b>	<p>Touch oven off.</p> <p>Push probe into probe receptacle completely until it snaps into place.</p> <p>Reset oven temperature and probe temperature.</p>
<b>Excessive smoke when broiling.</b>	<p>Using pan other than two-piece broiler pan.</p> <p>Failure to trim off extra fat.</p> <p>Lower rack level or shorten time.</p>
<b>Oven temperature is not hot enough.</b>	<p>Oven not fully preheated.</p> <p>Door opened too often or left open too long.</p> <p>Food wrapped in foil; check mode for tips that give best results.</p> <p>Pan is too small for the amount of food in it.</p>
<b>Warm air venting into kitchen after oven has been turned off.</b>	<p>Warm air exhaust is a normal oven function, needed to maintain and cool down oven temperatures. It turns off automatically when the heat cools to a safe temperature.</p>



**SERVICE** INFORMATION

CONTACT 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 built-in oven. This information is found on the product rating plate located below the control panel. 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, refer to the Troubleshooting Guide on page 37. 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.

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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](http://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

**WOLF**<sup>®</sup>