



L Series Oven Quick Start Guide

Oven Operation

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

⚠ CAUTION

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

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.

PRIOR TO USE

To ensure all residual oil from the manufacturing process has been removed, each oven must go through the following procedure.

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

SETTING CLOCK

- 1 Touch CLOCK on the control panel.
- 2 Touch number pads to set time of day.
- 3 Touch ENTER.
- 4 To change from a 12- to 24-hour clock, once clock is set, touch TEMPERATURE for 3 seconds, touch CLOCK, then touch ENTER.

SETTING TIMER

- 1 Touch TIMER on the control panel.
- 2 Touch number pads to set time in hours and minutes.
- 3 Touch ENTER.
- 4 Oven will chime and time will flash when complete. Timer will continue to chime until CLEAR is touched.

SETTING OVEN CONTROLS

- 1 Touch OVEN ON. To initiate cooking, touch desired cooking mode on the control panel. For double ovens, touch UPPER/LOWER to select desired oven.
- 2 Once the desired cooking mode is selected, a preset temperature will appear on the control panel display. Touch ENTER to select preset temperature or use number pads to change temperature.
- 3 Touch ENTER.
- 4 To end cooking mode, touch OVEN OFF.

SETTING CONTROLS FOR PROOF

- 1 Touch and hold BAKE for 3 seconds to put oven in proof mode.
- 2 Oven temperature is preset to 85°F. Touch ENTER to select preset temperature or use number pads to change temperature up to 110°F.
- 3 Touch ENTER.

SETTING CONTROLS FOR TEMPERATURE PROBE

- 1 Touch desired cooking mode.
- 2 Touch ENTER to select preset temperature or use number pads to change temperature, then touch ENTER.
- 3 Insert probe into the thickest area of food. When making bread, cook for approximately 10 minutes before inserting probe.
- 4 When preheat is complete, use a pot holder to lift probe receptacle cover, then insert probe.
- 5 Touch PROBE. Use number pads to select temperature, then touch ENTER. Display alternates between oven temperature and actual probe temperature.
- 6 An audible chime indicates internal temperature has reached probe set point. Remove, then reinsert probe to verify internal temperature.

SETTING CONTROLS FOR SELF-CLEAN

- 1 Touch SELF CLEAN.
- 2 Touch ENTER to start default 4-hour self-clean.
- 3 Self-clean time can be adjusted between 3 and 4 hours. Touch COOK TIME, enter desired self-clean time, then enter desired stop time.
- 4 Touch ENTER. The oven will automatically start and stop based on the desired self-clean time and stop time.



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SETTING CONTROLS FOR TIMED COOK

- 1 Touch desired cooking mode.
- 2 Touch ENTER to select preset temperature or use number pads to change temperature, then touch ENTER.
- 3 Touch COOK TIME. Use number pads to select the time oven should turn off, then touch ENTER.
- 4 Stop time will appear on the control panel display. An audible chime indicates one minute of cook time remaining.
- 5 Oven will automatically turn off when cooking is complete.

SETTING CONTROLS FOR DELAYED START

- 1 Touch desired cooking mode.
- 2 Touch ENTER to select preset temperature or enter another temperature using number pads.
- 3 Touch STOP TIME. Use number pads to set time of day the oven will turn off.
- 4 Touch COOK TIME. Use number pads to set the number of hours/minutes of oven operation.
- 5 Touch 1 for am or 2 for pm, then touch ENTER. Control panel display appears as if the oven is on.
- 6 An audible chime indicates start time and stop time. Oven will automatically turn off at the specified stop time.

Cooking Modes

MODE	TOUCHPAD	PRESET	RANGE	PROBE	USES
Convection	CONVECTION	325°F (165°C)	170 – 550°F (75 – 290°C)	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
Convection Bake	CONV BAKE	375°F (190°C)	170 – 550°F (75 – 290°C)	•	Ideal for pie baking.
Convection Roast	CONV ROAST	325°F (165°C)	170 – 550°F (75 – 290°C)	•	Perfect for roasting tender cuts of beef, lamb, pork and poultry.
Convection Broil	CONV BROIL	High Med Low	550°F (290°C) 450°F (230°C) 350°F (175°C)		Shortens broiling times for thicker cuts of meat, fish and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
Bake	BAKE	350°F (175°C)	170 – 550°F (75 – 290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
Roast	ROAST	350°F (175°C)	170 – 550°F (75 – 290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
Broil	BROIL	High Med Low	550°F (290°C) 450°F (230°C) 350°F (175°C)		Best for broiling meats, fish and poultry pieces up to 1" thick. Utilize two-piece broiler pan and always broil with oven door closed.
Bake Stone	BAKE STONE	400°F (205°C)	170 – 550°F (75 – 290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required. Additional instructions included with accessory.
Proof	BAKE	85°F (30°C)	85 – 110°F (30 – 45°C)	•	Ideal for proofing, or rising bread dough.
Dehydration	CONVECTION	135°F (60°C)	110 – 160°F (45 – 70°C)		Dry a variety of fruits, vegetables and meats. Accessory racks and door stop required. Additional instructions included with accessory.
Self-Clean	SELF CLEAN	–	–		Oven heats to an extremely high temperature to allow food soil to burn off.