



## Gas Range

Thank you for purchasing a new Wolf gas range. It is a precision instrument for passionate chefs. Since we're cooks too, we gave it an easy-to-use control system, outlined in this guide.



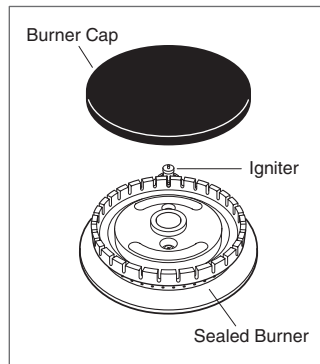
**IMPORTANT NOTE:** For complete information on the operation and maintenance of your gas range, refer to the use & care guide. It also includes important safety information.

### Gas Surface Operation

Before using any of the surface burners or optional surface configurations, make sure your ventilation hood is on to establish an exhaust air flow.

#### SURFACE BURNERS

- The burner caps are properly seated by sliding them until the cap drops into place.
- There are two heat zones: The main zone is when you turn the knob counterclockwise from HI to LO. The second zone is past the detent, the simmer flame comes on from HI simmer to LO simmer.
- When cleaning the burner cap, use a mild detergent. Refer to the burner assembly illustration.



Burner assembly.

#### GRIDDLE (if applicable)

- Turn griddle knob to the appropriate temperature.
- Allow griddle to heat until preheat indicator has turned off.
- After cooking, allow griddle to cool and empty grease collection tray. Hand wash with a mild detergent and wipe out any excess grease in the collection area with a paper towel.
- When needed, season griddle with peanut or vegetable oil as specified in the use & care guide.

#### GRIDDLE COOKING GUIDE

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

#### CHARBROILER (if applicable)

- Turn charbroiler and ventilation hood on 10 minutes prior to placing food on the charbroiler. Charbroiler is designed to operate on HI only.
- Ensure food products are lean to minimize flare-ups.
- Verify blank off plate is installed.

#### FRENCH TOP (if applicable)

- Turn French Top on for 25-30 minutes prior to cooking. The French Top is designed to operate on HI only. The plate may turn a bluish black color; this is normal.
- Always cook in pans, do not cook food directly on the surface.
- To clean, wipe surface with a mild detergent and water. Rinse and dry. Spread a light coating of peanut or vegetable oil on a clean cloth. Wipe the surface while slightly warm.



## Gas Range

### Oven

#### OVEN BAKING TIPS

- Never use aluminum foil to cover an entire rack or the bottom plate of the oven.
- Position the racks before pre-heating the oven.
- Reduce the oven temperature 25°F (14°C) when cooking in heat-proof glass or glass ceramic dishes.

#### OVEN OPERATION

Your Wolf range has the capability to function in either convection cooking mode or standard cooking mode.

**Convection cooking** is preferred for tender cuts of meat and poultry, air leavened baked foods, breads, cakes and cookies. To select convection cooking, set oven temperature and then push the switch to the right of the control knob marked CONV.

**Standard cooking mode** is enabled when the fan is not being used.

#### OVEN CLEANING TIPS

- After each use, when cool, clean splatters and spills immediately.
- Do not allow foods with a high sugar or acid content to remain on the oven cavity surface.
- Use an oven cleaner to clean the oven cavity.

#### CHANGING OVEN BULB

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

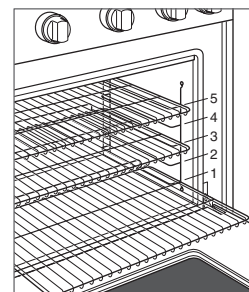
The oven of the gas range uses a standard 40-watt halogen bulb. To replace the oven light bulb, unscrew the light lens. Use a paper towel to handle the light bulb and remove it from the socket. Avoid direct contact with the replacement bulb. Handle with a paper towel to keep oil from fingers off the bulb, or the bulb will burn out at first use. To replace the light bulb, insert the bulb prongs into the socket until it snaps into place. Once the bulb has been replaced, screw the light lens back into position.

### OVEN BROILER

All oven models (except the 18" (457 mm) side oven on the 48" (1219 mm) range) have an infrared broiler. When the broiler screen reaches a reddish glow, it is ready to broil food by searing the exterior.

#### OVEN BROILER OPERATION

Position the rack at the correct level. The farther away the food is from the broiler, the more well done it will be inside. Preheating the oven is not necessary. Push in and turn the knob to BROIL. The infrared burner will ignite. Turn the food over at the halfway point.



Oven rack positions.

#### BROILING GUIDE

Food	Rack Position	Total Broil Time
1" (25 mm) thick beef steaks	3	18–20 minutes
Boneless chicken breast	4	10–12 minutes
1/2" (13 mm) thick fish fillet or steaks	4	8–10 minutes (do not turn)
1/2" (13 mm) thick pork chops	4	12–14 minutes

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