



THE SUB-ZERO, WOLF AND COVE

USE AND CARE GUIDE

Cleaning | Maintenance | Care



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WOLF COOKING GUIDE

BAKED GOODS

FOOD	RACK(S)	MODE	OVEN TEMP.	TIME	POSITION	NOTES
BREADS	Biscuits	1	Roast	400°F (205°C)	5-10 min	3
		2	Convection	425°F (220°C)	5-10 min	2, 5
		3	Convection	425°F (220°C)	5-10 min	1, 3, 5
Cinnamon rolls	1	Bake	350°F (175°C)	20-25 min	3	
	2	Convection	325°F (165°C)	20-25 min	2, 5	
	3	Convection	325°F (165°C)	20-25 min	1, 3, 5	
Muffins	1	Bake	400°F (205°C)	15-20 min	3	
	2	Convection	375°F (190°C)	10-15 min	2, 5	
	3	Convection	375°F (190°C)	10-15 min	1, 3, 5	
Yeast rolls	1	Convection	375°F (190°C)	10-20 min	3	
	2	Convection	375°F (190°C)	10-20 min	2, 5	
	3	Convection	375°F (190°C)	10-20 min	1, 3, 5	
Yeast bread (loaf pan)	1	Bake	350°F (175°C)	20-45 min	3	
Yeast bread (no pan)	1	Stone	450°F (230°C)	15-45 min	1	
Quick breads	1	Bake	350°F (175°C)	40-50 min	3	
Garlic bread	1	Broil	Med.		5	
Toast	1	Broil	High		5	

FOOD	RACK(S)	MODE	OVEN TEMP.	TIME	POSITION	NOTES	
CAKES	Angel food cake	1	Bake	350°F (175°C)	35-45 min	1	
	Bundt or pound cake	1	Bake	350°F (175°C)	40-50 min	3	
	Mixes or from scratch	1	Bake	350°F (175°C)	20-30 min	3	
		2	Convection	325°F (165°C)	20-30 min	2, 5	
		3	Convection	325°F (165°C)	20-30 min	1, 3, 5	
	Cupcakes	1	Bake	350°F (175°C)	20-25 min	3	
		2	Convection	325°F (165°C)	15-25 min	2, 5	
		3	Convection	325°F (165°C)	15-25 min	1, 3, 5	
	COOKIES	Cookies or bars	1	Bake	350°F (175°C)	10-25 min	3
2			Convection	325°F (165°C)	10-25 min	2, 5	
3			Convection	325°F (165°C)	10-25 min	1, 3, 5	
PIES	2-crust, filled, or streusel topped	1	Bake	350°F (175°C)	40-45 min	3	
	Lemon meringue	1	Broil	325°F (165°C)	10-15 min	3	
	Pumpkin or custard	1	Bake	325°F (165°C)	<see note>	3	Bake for 15 minutes at 425°F, reduce temp to 325°F, and bake until pie is set, 45-60 min.
	Pie crust (empty)	1	Bake	425°F (220°C)	10-15 min	3	
	Puff pastry	1	Bake	400°F (205°C)	10-15 min	3	
		2	Convection	375°F (190°C)	10-15 min	2, 5	
		3	Convection	375°F (190°C)	10-15 min	1, 3, 5	
Cream puffs	1	Convection	400°F (205°C)	20-30 min	3		

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

MEATS

FOOD		RACK(S)	MODE	OVEN TEMP.	TIME	PROBE TEMP.	NOTES
BEEF	Ground patties	5	Broil	High	10-15 min		Turn over at 7 min.
	Steaks (under 1" thick)	5	Broil	High	10-15 min		Turn over at 6 min.
	Steaks (1-3" thick)	5	Broil	High	10-20 min		Turn over at 8 min.
	Chuck roast	3	Conv Roast	325°F (165°C)	20-25 min/lb	Med 150°F (65°C)	Place in a dish, liquid ½ the height of the meat.
		3	Roast	350°F (175°C)	20-25 min/lb	Med 150°F (65°C)	
	Roast	2	Roast	425°F (220°C) / 325°F (165°C)	<see note>	Rare 135°F (60°C)	Roast for 30 min at 425°F, reduce temp to 325°F and cook to desired internal temp.
	Slow roast	2	Bake	300°F (150°C)			Place in covered dish, liquid ¼ the height of the meat.
	Prime rib	2	Roast	450°F (230°C) / 225°F (105°C)	<see note>	Rare 130°F (55°C)	No preheat required. Roast for 30 min at 450°F, reduce temp to 225°F and cook to desired internal temp.
	Tenderloin	3	Conv Roast	450°F (230°C)	10-20 min/lb	Rare 130°F (55°C)	
	POULTRY	Chicken, bone-in	5	Conv Roast	325°F (165°C)	20-25 min	Thigh 180°F (80°C)
Chicken, whole		2	Conv Roast	400°F (200°C)	10-20 min/lb	Thigh 180°F (80°C)	
Turkey, whole (brined)		1	Bake	350°F (175°C)	10-15 min/lb	Thigh 180°F (80°C)	
Turkey, whole		1	Conv Roast	325°F (165°C)	10-15 min/lb	Thigh 180°F (80°C)	
		1	Roast	325°F (165°C)	10-15 min/lb	Thigh 180°F (80°C)	
Duck		2	Conv Roast	325°F (165°C)	15-20 min/lb	Thigh 180°F (80°C)	
Goose		2	Conv Roast	325°F (165°C)	15-20 min/lb	Thigh 180°F (80°C)	
Cornish hen		3	Conv Roast	325°F (165°C)	1 hour	Thigh 180°F (80°C)	
		3	Roast	350°F (175°C)	1 hour	Thigh 180°F (80°C)	

FOOD	RACK(S)	MODE	OVEN TEMP.	TIME	PROBE TEMP.	NOTES
Chicken quarters, thighs	5	Broil	Med	20-25 min/lb		Turn over halfway through broiling.
	3	Roast	350°F (175°C)	30-40 min/lb	Thigh 180°F (80°C)	
	3	Conv Roast	325°F (165°C)	30-40 min/lb	Thigh 180°F (80°C)	
	3	Bake	350°F (175°C)	30-40 min/lb	Thigh 180°F (80°C)	
Turkey pieces	3	Conv Roast	325°F (165°C)	30-40 min	Thigh 180°F (80°C)	
	3	Roast	350°F (175°C)	30-40 min	Thigh 180°F (80°C)	
Chicken boneless breast (flattened to ½" thick)	5	Broil	Med	10-15 min		Turn over halfway through broiling.
	3	Conv Roast	350°F (175°C)	15-20 min	Breast 165°F (75°C)	
Turkey breast, whole	2	Conv Roast	325°F (165°C)	15-20 min	Breast 165°F (75°C)	
	2	Roast	350°F (175°C)	15-20 min	Breast 165°F (75°C)	
Chops, steaks (½" thick)	5	Broil	High	5-10 min		Turn over halfway through broiling.
	3	Conv Roast	350°F (175°C)	10-15 min		
Slow roast	2	Bake	300°F (150°C)			Place in covered dish, liquid ¼ the height of the meat.
Ribs	3	Bake	300°F (150°C)			Place in covered dish. Liquid ¼ the height of the meat.
Tenderloin	3	Conv Roast	400°F (205°C)	15-20 min/lb	Rare 130°F (55°C)	
Ham steak (½" thick)	5	Broil	High	5-10 min		Turn over halfway through broiling.
Ham steak (1" thick)	5	Broil	High	10-15 min		Turn over halfway through broiling.
Ham, whole	2	Bake	335°F (170°C)	10-15 min/lb	160°F (70°C)	Cover and rest 15 min.
LAMB Chops, steaks (¾" thick)	5	Broil	High	5-10 min		Turn over halfway through broiling.
Leg	2	Conv Roast	425°F (220°C) / 325°F (165°C)	<see note>	145°F (65°C)	Roast for 30 min at 425°F, reduce temp to 325°F and cook to desired internal temp.
Veal Roast	2	Conv Roast	300°F (150°C)	30-35 min/lb	140°F (60°C)	
Crown Rack	2	Conv Roast	325°F (165°C)	15-20 min/lb	145°F (65°C)	



FOOD		RACK(S)	MODE	OVEN TEMP.	TIME	PROBE TEMP.	NOTES
PIZZA	Calzones	1	Stone	375°F (190°C)	10-15 min		
	Homemade	1	Stone	500-550°F (250-285°C)	5-15 min		
	French bread pizza	5	Broil	Med	10-15 min		
FISH	Fillet (under 1" thick)	5	Broil	Med	10-20 min		
	Fillet (over 1" thick)	5	Conv Roast	375°F (190°C)	15-25 min/lb		
VEGETABLE	Potatoes, sweet potatoes	3	Bake	350°F (175°C)	45-60 min/lb		
	Mixed vegetables	4	Conv Roast	400°F (205°C)	10-20 min		
OTHER	Meatloaf	2	Roast	425°F (220°C) / 325°F (165°C)	<see note>	165°F (75°C)	Roast for 20 min at 425°F, reduce temp to 325°F and cook to desired internal temp.
	Sausage, bratwurst (fresh)	5	Broil	Med	10-15 min		Turn over halfway through broiling.
	Nachos	3	Broil	Low	15-20 min		
	Quiche	3	Bake	350°F (175°C)	40-50 min		
	One dish meals	3	Bake	350°F (175°C)	45-60 min	175°F (80°C)	

NOTE: Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



OVENS





M-SERIES AND E-SERIES WALL OVENS

BEFORE USING FOR THE FIRST TIME

To ensure that 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 or turn knob to **CONVECTION ROAST** (**ROAST** for E-Series 27" lower oven) and set temperature to 550°F (290°C) for one hour.
- ④ Touch **OFF** or turn knob for professional model, and allow oven to cool with the door closed.

USING YOUR OVEN

COOKING MODES

The oven has ten cooking modes—Bake, Roast, Broil, Convection Roast, Convection, Gourmet, Proof, Stone, Dehydrate, and Warm. Stone and Dehydrate require accessories. The 27" E-Series lower oven includes six modes—Bake, Roast, Broil, Gourmet, Proof, and Warm.

SETTINGS CONTROLS (M-SERIES)

- ① Touch **QUICK START**. The oven will default to **BAKE** mode. Touch or use slide bar to select desired cooking mode. For professional model, turn selector knob to desired cooking mode.
- ② Touch **START** to select the default temperature. To change temperature, touch or use slide bar to select desired temperature, then touch **START**. For professional model, turn selector knob to adjust temperature.
- ③ Touch **OFF** to end mode. For professional model, turn selector knob to **OFF**.

SETTINGS CONTROLS (E-SERIES)

- ① Touch the desired cooking mode or touch **MORE** to access additional modes. For double ovens, touch **UPPER ON** or **LOWER ON** to select.
- ② Touch **START/ENTER** to select the preset temperature or use the number pads to change the temperature. Touch **CLEAR** to go back or touch **START/ENTER** to begin cooking.

COOKING MODE GUIDE

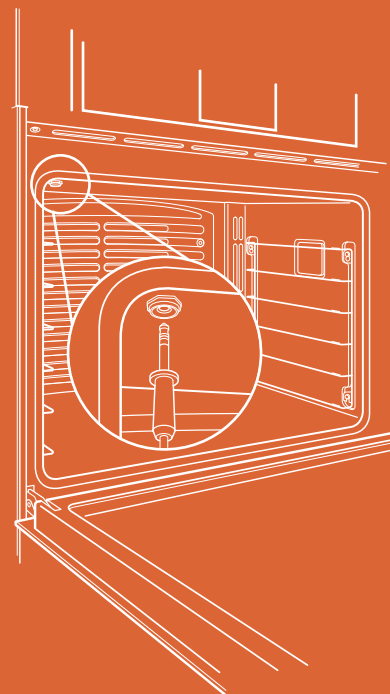
MODE	PRESET	RANGE	PROBE USES
BAKE	350°F (175°C)	200-550°F (93-287°C)	• Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST	350°F (175°C)	200-550°F (93-287°C)	• Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
BROIL	High Med Low	550°F (287°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.
CONVECTION ROAST	325°F (160°C)	200-550°F (93-287°C)	• Gently browns exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork and poultry.
CONVECTION	325°F (160°C)	200-550°F (93-287°C)	• Uniform air movement makes it possible to multi-level rack cook with even browning.
GOURMET	—	—	• Gourmet provides quick and convenient meal preparations with recommendations for cooking mode and rack position. Preset temperature and range are dependent on food and desired doneness.
PROOF	85°F (30°C)	85-110°F (30-40°C)	• Ideal for proofing, or rising bread dough.
STONE	450°F (230°C)	200-550°F (93-287°C)	• Baking on a ceramic stone. Great for pizza and bread. Stone accessory required.
DEHYDRATE	135°F (60°C)	110-170°F (40-80°C)	• Dry a variety of fruits, vegetables, herbs, and meat strips. Accessory racks required.
WARM	180°F (80°C)	140-200°F (60-93°C)	• Designed to keep foods at serving temperature.

TEMPERATURE PROBE

The temperature probe measures the internal temperature of food while cooking.

It can be used with all cooking modes except broil, proof, and dehydrate. Setting controls:

- ① Preheat oven to desired temperature in desired mode (bake or stone mode for breads)
- ② Insert probe into the thickest part of food. When making bread, bake for approximately 10 minutes before inserting probe.
- ③ When preheat is complete, plug the probe into probe receptacle. Refer to the illustration. Close oven door.
- ④ Touch **PROBE**.
- ⑤ Touch **SET** to select the default temperature.
To change temperature, use slide bar to select desired temperature, then touch **SET**.
- ⑥ A chime sounds when the food's internal temperature has reached probe set point. Remove and reinsert probe to verify internal temperature, then select **OK** or **OFF**.



GOURMET MODE

Gourmet provides delicious, foolproof preparation of popular meals. It even indicates the ideal rack position for the food you are preparing.

CHOOSE FROM SIX CATEGORIES

1 | MEAT 2 | FISH 3 | BAKED GOODS 4 | PIZZA 5 | VEGETABLES 6 | ONE-DISH MEALS

Each category can be refined to ensure the most effective cooking mode and rack position for your dish. Refer to the Gourmet guide below.

GOURMET MODE GUIDE

MEAT	Beef*	steak, tenderloin, roast, prime rib, meatloaf, slow roast
	Poultry*	whole bird, fresh pieces, whole breast
	Pork*	ribs, tenderloin, roast, steak, chop, whole ham
	Lamb*	leg, roast, rib rack
FISH	Steak*	
	Fillet*	
BAKED GOODS	Cookies	
	Cake	sheet, fluted, angel, pound, cupcakes
	Pie	single crust, double crust
	Bread	quick bread, yeast loaf, yeast rolls, biscuits
PIZZA	Fresh	
	Par-Baked	
	Calzone	
VEGETABLES	Roasted	
	Sweet Potato*	
	Baked Potato*	
ONE DISH MEALS	Casserole*	
	Lasagna*	
	Quiche	

*Does not require preheat



USING YOUR OVEN'S SELF-CLEAN FEATURE

During the cleaning cycle, the oven is heated to an extremely high temperature to burn off food residues. Oven lights are disabled.

Note: The Self-Clean mode should be used sparingly, not on a frequent basis. Cleaning with surface cleaners will maintain proper cleanliness as a regular method.

SETTING CONTROLS

- ① Touch **QUICK START**, then select **CLEAN**. For professional model, turn selector knob to **MORE**, then select **CLEAN** on the control panel.
- ② Remove oven racks and rack guides, then touch **OK**. Touch **START**.
- ③ Touch **OFF** to end mode. For professional model, turn selector knob to **OFF**. Oven door will lock and remain locked until the clean cycle has ended and oven temperature has cooled below 550°F (290°C).

CARE RECOMMENDATIONS

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft, lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

BLACK GLASS

Spray glass cleaner on a cloth to clean.

OVEN RACKS AND GUIDES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food matter. Spray cleaner on a cloth before wiping panel.

- ① Do not spray cleaners directly on control panel.

OVEN INTERIOR

Before using the clean feature, use a razor blade to gently lift baked-on foods from the oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad (pink or blue). Wash the entire oven cavity with soap and water to remove all cleaning chemicals before entering the clean cycle. If chemical residue is not cleaned from the cavity, etching of the porcelain may occur. Once the clean cycle is complete, allow the oven to cool completely and wipe out ash with a damp cloth.

BROILER PAN

To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The upper rack is dishwasher safe; however, do not place the porcelain-coated pan in dishwasher.



— CONVECTION STEAM OVEN —



TO ACCESS RECIPES AND "HOW TO" VIDEOS, VISIT SUBZERO-WOLF.COM. FOR CUSTOMER CARE, CALL 1-800-363-3818.



BEFORE USING FOR THE FIRST TIME

Use the test strip provided to determine the water hardness. The oven defaults to hard water. Ensure all residual oil from the manufacturing process has been removed.

ADJUST WATER HARDNESS

Touch **SETTINGS**. Use the arrows to select **SET WATER HARDNESS**. Touch **ENTER**. Follow the instructions on the display.

PRIOR TO USE

Clean the oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. Turn on cooking ventilation. Some smoke and odor is normal. Fill and install the water tank. Select Convection Steam and adjust the temperature to 410°F (210°C). Heat the oven (empty) for 30 minutes.

USING YOUR CONVECTION STEAM OVEN

OPENING THE WATER TANK

- ① Press the **WATER** button.
- ❗ Always use this button to open the water tank. Trying to access the water tank manually will damage the oven.

FILLING THE WATER TANK

- ① Press **WATER**, remove and fill the tank with fresh, cold tap water. Never fill the tank with demineralized, filtered, or distilled water. Close the lid. Push the water tank into its compartment and make sure it is firmly seated.
- ② The water tank holds enough water for 1.5 hours of continuous steam, typically enough for four or five cooking sessions. In the event the tank needs refilling in the middle of a cooking session, add no more than two cups of water. This will prevent overflow when water is pumped back into the tank. Close the panel flap manually.

EMPTYING THE WATER TANK

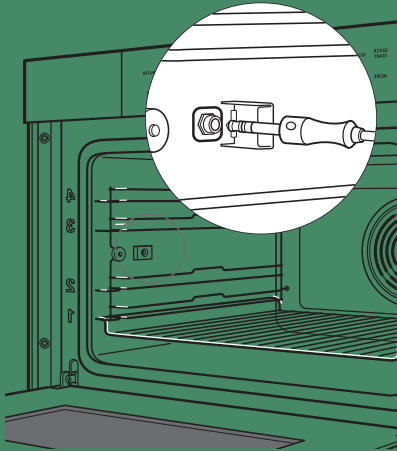
- ① When the oven is turned off, water is pumped back into the tank once the water temperature is below 175°F (80°C).

AFTER EACH USE

Touch **OFF** or **POWER**. For modes using steam, do not remove the water tank until “Water is being Pumped Off” no longer appears on the display. Open the door to the at-rest position and allow to cool. Once cool, wipe the interior dry. Close the door.

TEMPERATURE PROBE

Use only the black temperature probe shipped with this appliance. The temperature probe measures the internal temperature of food while cooking. It can be used with all cooking modes except Sous Vide and More Gourmet. When the temperature probe is installed, the actual probe temperature will be displayed.









SETTINGS CONTROLS

- ① Place the probe in the thickest part of the food. Place the food in the oven and insert the connector into the receptacle.
- ② Select the desired cooking mode. Touch **ENTER**. Use the arrows to select Set Food Probe Temperature. Touch **ENTER**.
- ③ Use the arrows to select the desired probe temperature. Touch **ENTER**. The probe temperature set point appears on the display above the icon. To adjust the probe temperature, select **SET FOOD PROBE TEMP**, use the arrows to select the desired temperature, then touch **ENTER**.

COOKING MODES

Press **MODE** multiple times until desired cooking mode is displayed, then press **OK**.

MODE	INDICATOR	RANGE	PROBE	USES
STEAM		90-210°F 30-100°C	•	Use Steam mode for foods typically boiled and foods that benefit from gentle handling such as seafood, vegetables, and rice.
REHEAT		180-390°F 80-200°C	•	For foods typically reheated in an oven or microwave. Steam and hot air gently rehydrate the food.
CONVECTION		90-440°F 30-230°C	•	For foods that benefit from even browning such as chicken, potatoes, biscuits, and roasts. The convection fan distributes heat evenly for consistent browning. Cooking temperatures may be 25° less and cooking times may be 25% faster.
CONVECTION HUMID		90-440°F 30-230°C	•	For foods that already have enough moisture such as cakes, casseroles, grain dishes, and lasagna. The oven does not produce steam, but the cavity remains sealed so the moisture created while cooking remains in the oven. Cooking temperatures may be 25° less and cooking times may be 25% faster.
CONVECTION STEAM		180-440°F 80-230°C	•	For foods that are tender inside and roasted or crisped outside. Steam, along with the convection fan, transfer energy to food more efficiently, which helps the food retain moisture. Cooking temperatures may be 25° less and cooking times may be 25% faster.
GOURMET	—	—		Use to prepare specified foods; fresh, refrigerated, or frozen. Select the food and desired doneness, and the sensor adjusts time, temperature, and humidity so no baking instructions are required. The preset temperature and range are dependent on the food and desired doneness.
SOUS VIDE		90-195°F / 30-90°C		For foods in a vacuum sealed bag. Steam, along with the convection fan, slowly and gently cooks food to the ideal temperature. Retains maximum flavor and nutrients and reduces the risk of under/over cooking.

TIMER

The timer can be set for a maximum of 9 hours and 59 minutes. Once the timer is set, the countdown appears on the display. The timer is independent from the oven. Setting the timer does not affect operating time or switch-off time.

SETTINGS TIMER

Touch **TIMER**. Use the arrows to set the desired duration. Touch **ENTER**. To adjust, use the arrows to adjust the duration. To cancel the timer, use the left arrow to decrease the duration to 0, then touch **ENTER**.

OVEN RACK POSITION

The oven racks can be placed in any of the four positions labeled on the right front face of the Convection Steam Oven.

GOURMET MODE

Use Gourmet to prepare any of the foods listed below, fresh or refrigerated. Select the food and desired doneness, and the sensor adjusts time, temperature, and humidity so no baking instructions are required.

FOOD

VEGETABLES

MEAT

POULTRY

POTATOES

FRESH PIZZA

SIDE DISHES

FISH

EGGS

BAKED GOODS

GRAINS

FRUIT

YOGURT

DESSERTS

ONE DISH MEALS

SETTINGS GOURMET

- ① Touch **GOURMET**.
- ② Use the arrows to select the desired food. Touch **ENTER**.
- ③ Follow instructions on the display. Touch **ENTER**.

The unit will start 20 seconds after the last key touch. To start the mode immediately, use the arrows to select Start Operation, then touch **ENTER**.



MORE COOKING MODES

Touch **MORE** to access additional Gourmet items and cooking modes. Use the arrows to choose the option you want and touch **ENTER**.

MODE	USES
AUTO STEAM BAKE	By heating with steam first, then using convection heat to finish baking, Auto Steam Bake gives baked goods a tender interior and an exterior with natural shine, without the need for an egg wash. Use for breads, buns, cakes, and pastries whether fresh, par-baked, or frozen. Do not preheat.
SLOW ROAST	Slow Roast is used to keep meats tender by slow roasting. Insert the temperature probe into the prepared meat, select a Slow Roast setting and completion time.
RECIPES	Recipes allows the user to store individual cooking modes and temperatures or cooking sequences used to prepare custom foods. Up to 24 different user recipes can be stored in the system for easy access.
MORE GOURMET	Use to prepare specified foods; fresh, refrigerated, or frozen. Select the food and desired doneness and the sensor adjusts time, temperature, and humidity so no instructions are required. The preset temperature and range are dependent on the food and desired doneness.
KEEP WARM	Keep Warm uses a combination of convection and steam heat to keep foods warm.
AUTO REHEAT	Reheat mode uses steam and hot air to rehydrate food gently. Use to reheat any food you would have reheated in the oven, range, or microwave.
SPA	Spa uses combinations of gentle convection and steam heat to warm towels, wraps, or stones for use in massages or relaxation.
SANITIZE	Cleanse uses steam to clean baby bottles and canning jars and is faster and safer than conventional methods.

DESCALE

Descal last approximately 45 minutes. Depending on water conditions, the oven may need to be descaled every 6–18 months. When the oven needs to be descaled, “Boiler scaled up—please descale” appears on the display. The duration between notifications is based on the water hardness specified in user settings. Use only Durgol® Swiss Steamer descaling solution and follow the manufacturers instructions. Durgol® can be ordered online at wolfappliance.com/store.

SETTINGS DESCAL

- ① With the oven off, touch **SETTINGS**. Use the arrows to select **DESCALE**, then touch **ENTER**. “Add 1 pt (0.5 L) descaler—and touch **ENTER**” appears on the display. Touch **WATER** and remove the water tank from the unit.
- ② Pour the entire Durgol® Swiss Steamer descaling solution into the tank. Install the tank and touch **ENTER**.
- ③ After approximately 30 minutes, “Pour away descaler— Add 2 pt (1 L) water” appears on the display. Remove the
- ④ water tank, turn on the sink faucet, and pour the descaler down the drain.
- ⑤ Fill the tank with warm tap water and install the tank. “Descal appliance— 1st rinsing cycle” appears on the display. After approximately 45 minutes, “Pour away water—Descaling completed” appears on the display.
- ⑥ Depending on the level of soil in the rinse water, the oven determines whether additional rinse cycles are necessary. Follow instructions on the display. Once the rinse cycles are complete, remove, empty, and dry the water tank. Wipe all stainless steel surfaces.

CARE RECOMMENDATIONS

OVEN DOOR REMOVAL

The oven door can be removed for a thorough cleaning. To remove, open the oven door completely. Rotate both hinge latches forward to the open position. Close the door to the at-rest position, then lift up and out. To reinstall, insert door hinges into the frame openings. Open the oven door completely and rotate both hinge latches back to the closed position.

RACK GUIDE REMOVAL

To remove rack guides, unscrew the knurled nut on the front of the rack guide. Pull the rack guide to the side of the threaded stud and remove from the front.

CLEANING RECOMMENDATIONS

CLEANING THE CONVECTION STEAM OVEN

STAINLESS STEEL	Use a nonabrasive stainless steel cleaner 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 by a dry polishing chamois. Always follow the grain of stainless steel.
DOOR FRONT	Spray glass cleaner on a cloth to clean.
CONTROL PANEL	Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the control panel. Do not spray cleaners directly on the control panel.
INTERIOR	For general cleaning, initiate Steam mode at 175°F (80°C) for 30 minutes. This will loosen fat and cooking debris from the oven. Turn the oven off and wipe the interior with a cloth. Use a damp cloth and lemon juice to wipe away water and blue tarnish spots. Do not use a steam cleaner.
OVEN RACKS AND RACK GUIDES	Oven racks and rack guides can be cleaned in the dishwasher.
STAINLESS STEEL PANS	The solid and perforated stainless steel pans can be cleaned in the dishwasher.
WATER TANK	Water marks and calcium build-up can be removed using a standard descaler. Do not clean the water tank in the dishwasher.
TEMPERATURE PROBE	Wipe with a cloth and water. Mild detergent may be used for tough stains. Do not submerge the probe in water or clean in the dishwasher.



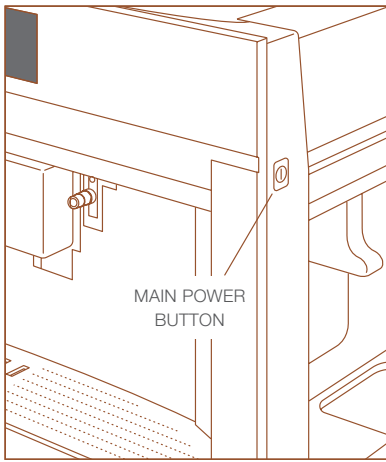
COFFEE SYSTEM



TO ACCESS RECIPES AND "HOW TO" VIDEOS, VISIT SUBZERO-WOLF.COM. FOR CUSTOMER CARE, CALL 1-800-363-3818.

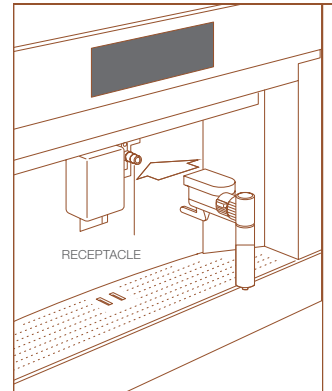


BEFORE USING FOR THE FIRST TIME

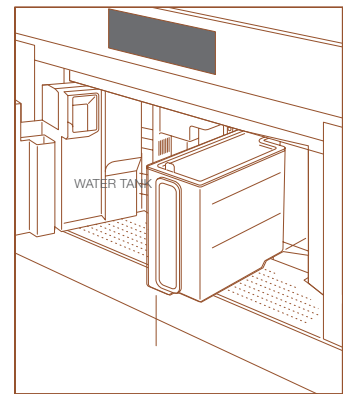


- ① Slide the unit forward and press the main power button.
- ② Use the test strip to determine water hardness. Adjust water hardness under "User Setup."
- ③ Clean the unit thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- ④ Open the service door, then remove the water tank. If installed, the water spout must be removed to open the service door. Fill the water tank with water.

- ⑤ Insert the hot water spout. Two beeps indicate the spout is installed correctly. Place the rinse container below the spout.
- ⑥ Select the desired language. To select, scroll through the languages until the desired language appears, then touch the corresponding icon.



- ⑦ Touch OK. Hot water is dispensed from the hot water spout."/> OK. Hot water is dispensed from the hot water spout.



CONTROLS

The Wolf Coffee System uses touchscreen technology to select preferences and other options.

AUTO-OFF

The unit turns off automatically after 30 minutes of inactivity. The duration is adjustable to 15, 30, 60, 120, or 180 minutes. Touch the standby power button to turn on the control panel touchscreen.

NOTE: Place the rinse container below the spout before each use.

TO ADJUST AUTO-OFF DURATION

- Touch . Touch ◀ or ▶ until “Auto-Off” appears.
- Touch **AUTO-OFF** until the desired duration appears.
- Touch BACK.

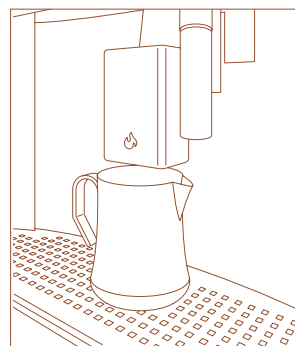
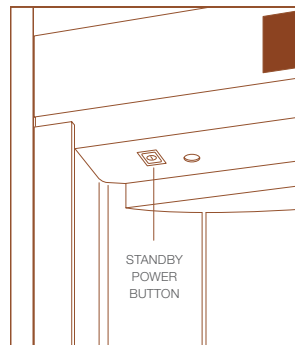
COFFEE DRINKS

Do not use oily, caramelized, or flavored beans.

TO MAKE COFFEE DRINKS:

- Touch multiple times to select the desired strength.
- Touch multiple times to select the desired size.
- Touch the desired drink type to start the cycle. Adjust the height of the coffee spout to be as close to the cup as possible.

Near the end of the cycle, +Extra appears on the touchscreen. If desired, touch **+EXTRA** to continue dispensing water over the grounds to increase the drink volume. Touch STOP once the desired volume is dispensed.



MILK CONTAINER

TO FROTH MILK

- Turn the knob on the milk container to “Insert.”
- Place the milk container into the receptacle. A beep indicates the container is installed correctly.
- Turn the knob to desired setting. Refer to the chart below.
- Turn the knob to “Clean” when dispensing is complete.
- Follow the instructions on the touchscreen.
- Remove the milk container and store in the refrigerator.

FROTH SETTING

The milk container dial is adjustable for optimum froth production.

SETTING	AMOUNT
	No froth
	Minimum Froth
	Maximum Froth




Drink sizes reflect medium (default) quantity.

 Espresso 100% COFFEE, 1.4 OZ	 Espresso x2 100% COFFEE, 2.7 OZ <i>Intended for two beverages</i>	 Doppio+ 100% COFFEE, 4.1 OZ	 Coffee 100% COFFEE, 6.1 OZ
 Long Coffee 100% COFFEE, 5.4 OZ <i>Double strength</i>	 Americano 25% COFFEE/75% WATER, 5.1 OZ	 Latte 20% COFFEE/80% MILK, 10.1 OZ <i>No froth</i>	 Macchiato 60% COFFEE/40% MILK, 1.7 OZ <i>Max froth</i>
 Latte Macchiato 20% COFFEE/80% MILK, 5.1 OZ <i>Minimum froth</i>	 Cappuccino 55% COFFEE/45% MILK, 5.1 OZ <i>Maximum froth, milk dispensed, then coffee</i>	 Cappuccino+ 65% COFFEE/35% MILK, 6.4 OZ <i>Maximum froth, milk dispensed, then coffee</i>	 Cappuccino Mix 55% COFFEE/45% MILK, 5.1 OZ <i>Maximum froth, coffee dispensed then milk</i>
 Flat White 25% COFFEE/75% MILK, 8.8 OZ <i>Minimum froth</i>	 Hot Milk 100% MILK, 8.1 OZ <i>Any froth</i>	 Hot Water 100% WATER, 8.5 OZ	

WATER FILTER

The water filter contains ion exchange resins and active carbons, which reduce limescale and absorbs chlorine and other contaminants. Replace the filter every two months or every three weeks, if left unused.


TO INSTALL THE WATER FILTER

- Remove the new filter from the package. Touch .
- Touch ◀ or ▶ until “Water Filter” appears on the touchscreen. Touch **WATER FILTER**.
- Turn the dial on the filter until the following two months numbers appear. “Turn the dial indicator until the next 2 months are displayed” appears on the touchscreen.
- Touch ⊙NEXT. Turn the filter upside down and place it under a running faucet for one minute. “Run water into filter hole until it comes out from openings” appears on the touchscreen.
- Touch ⊙NEXT. Insert the filter into the (full) water tank for 10 seconds to allow bubbles to escape. “Immerse filter in the water tank letting air bubbles escape” appears on the touchscreen.
- Touch ⊙NEXT. Align the filter with the housing at the bottom of the tank. “Insert filter into its housing and push it down to bottom” appears on the touchscreen.
- Press to secure the filter to the housing. “Insert water tank” appears on the touchscreen.
- Close the tank lid, then install the water tank on the machine. “Place 0.5 L container under outlets, press **OK** to fill filter” appears on the touchscreen.
- Place a container under the hot water spout and touch  **OK**.  appears on the touchscreen to indicate the water filter reminder is turned on.

USER OPTIONS

The User Setup feature allows the user to select from the preferences listed below.

TO SET USER OPTIONS

- Touch ⓘ. Touch .
- Touch ◀ or ▶ to scroll through options.
- Touch the desired option. Touch ⊙BACK to exit.

USER OPTIONS

RINSING	Start rinse cycle.
DESCALE	Turn descale cycle on.
WATER FILTER	Turn water filter reminder on or off.
DRINK SETTINGS	View drink settings (strength, milk, coffee).
SET TIME	Adjust time of the day. Required for Auto-Start.
AUTO-START	Turns unit on, rinses, and heats at preset time.
AUTO-OFF	Turn unit off after 15 minutes, 30 minutes, 1 hour, 2 hours, or 3 hours.
ENERGY SAVING	Turns energy saving mode on or off.
COFFEE TEMPERATURE	Adjust coffee temperature (low, medium, high, max).
WATER HARDNESS	Adjust water hardness (1 softest, 4 hardest).
SET LANGUAGE	Select language (English, Spanish, French, Italian, German, Dutch, or Chinese).
BEEP	Turn audible tone on or off.
CUP LIGHTING	Turn lights on or off.
BACKGROUND	Adjust touchscreen background color (black, white).
DEMO MODE	Provides a demonstration for common functions.
FACTORY SETTINGS	Resets to factory default settings.
STATISTICS	View beverage production quantities.

AUTO-START

Auto-Start turns the unit on, rinses, and preheats at a specified time to decrease the time to prepare a drink. The clock must be set to the correct time to work properly. ⌚ appears on the touchscreen when AutoStart is turned on.

TO SET AUTO-START

- Touch ⚙️.
- Touch ◀️ or ▶️, then touch “Auto-Start.”
- Touch ◀️ or ▶️ until the desired start time appears.
- The unit defaults to “Off.” Touch **OFF** to toggle “On.” Touch ✓OK.

COFFEE POT

The Coffee Pot option produces larger amounts of coffee. The coffee strength and size are adjustable, or touch ♥️ to customize. Make sure the water tank is full and the grounds container is empty before starting the cycle. Use whole beans only, not pre-ground.

PRE-GROUND COFFEE

TO USE PRE-GROUND COFFEE

- Touch ☕ multiple times until ☞ appears. Slide the unit forward and open the pre-ground coffee lid.
- Use the provided scoop to place one scoop of pre-ground coffee into the funnel, then close the lid. Slide the unit back into position.
- Touch ☕/☕ multiple times to select the desired size. Touch the desired drink type to start dispensing.
- Adjust the height of the coffee spout as close to the cup as possible.

HOT WATER

Dispense hot water to make tea or preheat cups. Preheating cups allow beverages to stay hot longer.

TO DISPENSE HOT WATER

- Insert the hot water spout. Two beeps indicate the spout is installed correctly. Place a cup under the spout.
- Touch ☕ to start dispensing water. Touch ⊗STOP when the desired amount is dispensed.

GRIND ADJUSTMENT

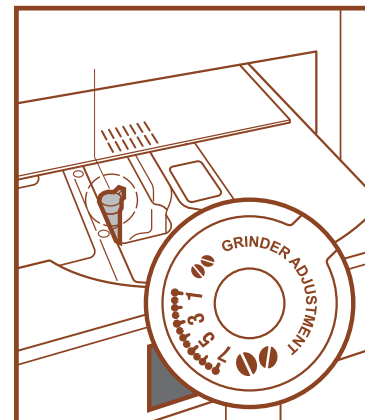
Adjust the grind if coffee delivery is too fast or too slow. Turn the dial clockwise for faster delivery (coarser grind) or counterclockwise for slower delivery (finer grind). Adjustment must be made while the mill is operating. The grind adjustment can take up to three drinks to become noticeable. Do not adjust more than one setting per grind.

MILK CONTAINER

Use hot water and a mild detergent to wash the lid and milk container.

TO CLEAN THE MILK DISPENSER

- Press the tabs on both sides of the milk container lid, then remove the lid. Pull the intake tube down to remove.
- Pull the milk spout back to remove. Rotate the froth adjustment knob to “Insert,” then pull the knob to remove.
- Use a toothpick to remove any debris from the channel. Remove the liner from the milk container.



CARE RECOMMENDATIONS

STAINLESS STEEL

- Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth.
- Lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois.
- Always follow the grain of the stainless steel.

TOUCHSCREEN

Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the touchscreen.

COFFEE SPOUT

Clean periodically using a sponge. Remove any coffee deposits in the holes with a toothpick.

WATER TANK

Clean periodically (about once a month) with a damp cloth and mild dish soap. Rinse and towel dry.

DRIP TRAY AND GROUNDS CONTAINER

- Empty and clean the drip tray before the water level indicator protrudes from the cup tray.
- Empty and clean the grounds container when “Empty grounds container” appears.
- Open the service door. Remove and empty the drip tray and grounds container.
- Wash with warm water and mild dish soap. Rinse and towel dry.

PRE-GROUND COMPARTMENT

Check periodically to verify the preground coffee funnel is not blocked.

INTERIOR

Open the service door. Vacuum residue and remove coffee deposits with a sponge.

INFUSER





Clean the infuser at least once a month. Turn the unit off. Open the service door and remove the drip tray and grounds container. Press the two red buttons inward and remove the infuser. Soak in water approximately five minutes, then rinse and towel dry. Slide the infuser onto the internal support and bottom pin, then press “Push” until it clicks. Verify the red buttons are pushed out.

NOTE: Do not use detergent to clean the infuser. It will remove the lubricant on interior parts.

DESCALE

Only use EcoDecalk descaling solution.

TO DESCALE THE UNIT

- Remove the water tank and empty completely. Pour descaling solution into the tank to line “A”, then add water until it reaches line “B.”
- Install the water tank. Install the water spout, then place a large, minimum 85 oz (2.5 L), container under the spout. Touch .
- Touch ◀ or ▶ until “Descal” appears on the touchscreen. Touch . “Descaling” and a progress bar appear on the touchscreen.
- After approximately 25 minutes, “Rinse and fill water tank up to max level” appears. Rinse and fill the water tank with water and empty the container. Install the water tank and place the container under the spout.
- Touch NEXT. “Rinsing please wait” appears on the touchscreen. The tank may need to be filled multiple times to finish the process.
- When “Descal complete press OK” appears, fill the water tank, and touch .





RANGES





DUAL FUEL RANGES AND RANGETOPS

BEFORE USING FOR THE FIRST TIME

- To ensure all residual oil from the manufacturing process has been removed, clean the range, including the oven, thoroughly with hot water and a mild detergent prior to use. Rinse with a damp cloth and dry with a soft cloth.
- Turn on ventilation. Some smoke and odor is normal.
- Verify surface burner components are assembled correctly.
- Optional griddle, charbroiler, and French top require special attention. Please see those sections of this guide.
- For dual fuel ranges, rotate the oven's selector bezel to Roast and adjust the temperature to 500°F (260°C) for one hour.
- Turn oven off and allow it to cool with the door closed.
- ❗ For before-use oven instructions, please refer to oven section.

USING THE DUAL FUEL RANGE AND RANGETOP

Your range or rangetop is equipped with Wolf's dual-stacked, sealed gas burners, a unique design whose two sets of flame ports, an upper tier and a lower tier, furnish exceptionally precise temperature control, from high, searing heat to a low, delicate flame for simmering and melting.

TEMPERATURE GUIDE FOR DUAL STACK BURNER

SETTING	COMMON FOODS
LOW SIMMER	melting (holding chocolate), melting butter, heating (holding delicate sauces), warming foods
HIGH SIMMER	melting large quantities, simmering sauces, steaming rice
LOW TO MEDIUM	frying eggs, heating (milk, soups, cream sauces, gravies and puddings), pan-frying, simmering large quantities, boiling vegetables in water
MEDIUM TO HIGH	sautéing, browning, braising, quick frying, fast boiling large quantities
HIGH	boiling water, heating broth soups and stocks, deep fat frying (to heat oil only)

OVEN COOKING MODE GUIDE

MODE	BEZEL	PRESET	RANGE	PROBE	USES
CONVECTION	CONV	325°F (165°C)	200–550°F (95–290°C)	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
CONVECTION ROAST	ROAST	325°F (165°C)	200–550°F (95–290°C)	•	Gently browns exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork, and poultry.
GOURMET	G			•	Gourmet provides quick and convenient meal preparations with recommendations for cooking mode and rack position. Preset temperature and range are dependent on food and desired doneness.
BAKE	BAKE	350°F (175°C)	200–550°F (95–290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST	ROAST	350°F (175°C)	200–550°F (95–290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
BROIL	BROIL	BR3 550°F (290°C)	BR3 550°F (290°C)	•	Best for broiling meats, fish and poultry pieces up to 1" thick. Use a two-piece broiler pan and always broil with the oven door closed.
	STONE		BR2 450°F (230°C)		
	PROOF		BR1 350°F (175°C)		
BAKE STONE	CONV	450°F (230°C)	200–550°F (95–290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required.
PROOF	WARM	85°F (30°C)	85–110°F (30–45°C)		Ideal for proofing, or rising bread dough.
DEHYDRATE		135°F (60°C)	110–170°F (45–75°C)		Dry a variety of fruits, vegetables, and meat strips. Accessory racks required.
WARM		180°F (80°C)	140–200°F (60–95°C)	•	Designed to keep foods at serving temperature.

NOTE: The temperature probe can be used with all cooking modes except Broil, Proof, and Dehydrate

SELF CLEAN

During Clean, the oven is heated to an extremely high temperature to burn off food soil. The oven lights are disabled. Clean lasts approximately four hours. For double ovens, the other oven cannot be used during Clean.

SETTING CONTROL

- Turn on ventilation. Some smoke and odor is normal. Rotate the selector bezel to **CLEAN**. Touch **START**.
- Remove the oven racks and rack guides, then touch **OK**. The oven door locks and remains locked until cleaning is complete and the oven temperature is below 550°F (290°C).
- Rotate the selector bezel to **OFF** to clear. Porcelain is made from natural products and, therefore, can chip or develop fine lines and cracks due to the expansion and contraction that occurs as oven temperature fluctuates (particularly when the self-cleaning function is employed). This can result in cosmetic imperfections, such as a cloudy, dull or scratched appearance. Cosmetic imperfections may be more visible in a colored oven cavity.

GOURMET GUIDE

MEAT	Beef*	steak, tenderloin, roast, prime rib, meatloaf, slow cook
	Poultry*	whole bird, fresh pieces, whole breast
	Pork*	ribs, tenderloin, roast, steak, chop, whole ham
	Lamb*	leg, roast, rib rack
FISH	Steak*	
	Fillet*	
	Breaded	
BAKED GOODS	Cookies	
	Cake	sheet, fluted, angel, pound, cupcakes
	Pie	single crust, double crust
	Bread	quick bread, yeast loaf, yeast rolls, biscuits
PIZZA**	Fresh	
	Par-Baked	
	Calzone	
VEGETABLES	Roasted	
	Sweet Potato*	
	Baked Potato*	
ONE DISH MEALS	Casserole*	
	Lasagna*	
	Quiche	

*Does not require preheat. **Not available for 18" (457) oven.

DELAYED CLEAN

SETTING CONTROLS

- Turn on ventilation. Some smoke and odor is normal. Rotate the selector bezel to **CLEAN**.
- Touch **DELAYED CLEAN** and use the slide bar to select the desired start time, then touch **SET**.
- Remove the oven racks and rack guides, then touch **OK**. The oven door locks and remains locked until cleaning is complete and the oven temperature is below 550°F (290°C).
- Rotate the selector bezel to **OFF** to clear.

CLEANING THE DUAL FUEL RANGE AND RANGETOP

RANGE

For general cleaning, use a soft, non-abrasive stainless steel cleaner, like Signature Polish, 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 by a dry polishing chamois. Wipe along the grain direction of the finish. You will obtain better results by keeping the cloth in continuous contact with the stainless steel.

BURNER DRIP PAN

Use a cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately. Do not use abrasive cleaners; they will permanently scratch porcelain enamel surfaces.

BURNER GRATES

Remove burner grates and clean with a non-abrasive cleaner, such as liquid detergent in hot water or a paste of baking soda and water. Spray degreasers and mild abrasive cleaners may be used.

CONTROL KNOBS

Wipe control knobs with a damp cloth, mild detergent, and water. Rinse and dry. Do not soak the knobs, and do not use abrasive cleaners; they will scratch the finish and remove markings.

CONTROL PANEL

Use a spray degreaser to remove fingerprints and food spatters. Spray the degreaser on a cloth and wipe the panel. Do not spray directly on the panel around valve stems.

SPARK IGNITER

Keep dry; never spray water or cleaner directly on the igniter. Avoid contact with the igniter when cleaning surface burners.

BURNER CAPS

Wash in warm water and detergent or mild abrasive cleaner. Rinse and dry.

CLEANING THE DUAL FUEL RANGE OVENS

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

BLACK GLASS

Spray glass cleaner on a cloth to clean.

OVEN INTERIOR

Before using self-clean feature, use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad. Wash entire oven cavity with soap and water to remove all cleaning chemicals before entering self-clean mode. After the self-clean cycle, allow oven to cool and wipe out ash with a damp cloth.

OVEN RACK GUIDES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

OVEN LIGHT COVER

When the oven is cool, remove the oven racks and guides. Remove the light cover by gently prying the bottom edge with a flat screwdriver. Clean with a mild abrasive cleaner. The existing bulb can be replaced with a 20-watt halogen bulb.

BROILER PAN

To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry.

GAS RANGES

BEFORE USING FOR THE FIRST TIME

- ① Clean oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- ② Set the oven to **BAKE** at 500°F (260°C) and allow oven to heat for 30 minutes. Some smoke and odor is normal.
- ③ Set the oven temperature to **BROIL** for an additional 30 minutes.
- ④ Turn the oven off and allow it to cool with the door closed.

USING THE GAS RANGE

BAKE

- To set oven temperature, press and turn the oven control knob counterclockwise to the desired temperature. Once preheat is complete, the oven indicator light will turn off. The light will cycle on and off as more heat is required to maintain the set temperature.
- To use convection, press the convection fan button. Convection cooking is preferred for tender cuts of meat and poultry, air-leavened baked foods, breads, cakes, and cookies. Cook foods uncovered in low-sided pans.
- Standard cooking is best for less tender cuts of meat that should be covered, covered one-dish recipes, and pizzas.

BROIL

- The convection oven has an infrared broiler that cooks food by searing the exterior and sealing in juices.
- To broil, place the rack in the appropriate position. Always use the two-piece broiler pan that came with your range.
- Push and turn control knob counterclockwise to **BROIL**. Do not preheat.

CLEANING THE GAS RANGE

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

BURNER GRATES AND OVEN RACK GUIDES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

BURNER PAN

Remove surface debris before cleaning to help speed up the cleaning process and decrease the chance of scratching the surface during cleaning. Using mild abrasive cleaners or spray degreasers, clean and rinse the surface and dry immediately to avoid streaking. To clean hard water stains, use white vinegar and water. Rinse and dry immediately.

SURFACE BURNERS

Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.

CONTROL KNOBS AND BEZELS

Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.



OVEN INTERIOR

Use mild abrasive cleaners or spray degreasers. Use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser. Wash the oven cavity with soap and water to remove cleaning chemicals.

BROILER PAN

To clean the upper rack, use mild detergent and a scouring pad. Rinse and dry. To clean the bottom pan, discard grease and wash with hot water and mild detergent. Rinse and dry. The stainless steel upper rack is dishwasher safe; however, do not place any porcelain-coated rack or pan in dishwasher.

CHARBROILER

BEFORE USING FOR THE FIRST TIME

- To assemble, position charbroiler frame on the range.
- Position blank-off plate centered directly on ceramic tiles.
- Install charbroiler grate. Cook food directly on the charbroiler grate. Do not use cookware.

USING YOUR CHARBROILER

- Turn on ventilation. Push and turn the control knob counterclockwise to **Hi**. The igniter clicks until the burner lights.
- The light halo around the bezel illuminates and stays illuminated until the burner is turned off. Turn the knob to the desired setting.
- Allow the charbroiler to preheat for 10 minutes.

CLEANING THE CHARBROILER

- After cooking is complete, allow charbroiler to remain on for 10 minutes – the heat helps burn off excess food particles.
- When cool, remove grate and place in sink. Cover with wet dish towels and pour hot water over it to help loosen residue.
- Clean with soap and a scouring pad. Rinse and dry.
- The grate is dishwasher safe, but due to the size and weight it may not be ideal for dishwasher cleaning.

GRIDDLE

BEFORE USING FOR THE FIRST TIME

The griddle is thermostatically controlled to maintain a consistent temperature. To prevent food from sticking, you must season the griddle prior to use.

TO SEASON GRIDDLE

- ① Turn on ventilation.
- ② Griddle has a protective coating that must be removed. Use hot water and mild detergent to remove. It is OK to use a blue or green scrub with mild soap to clean paint from the surface. Rinse and dry with a soft cloth.
- ③ Push and turn control knob counterclockwise to 350°F (175°C). Heat for 30 minutes. After 30 minutes, turn to **OFF** and allow to cool.
- ④ While surface is still slightly warm, pour a small amount of peanut oil or vegetable oil on a utility towel and spread evenly. Continue seasoning every few minutes repeatedly, up to 6 times.
- ⑤ Push and turn control knob to 350°F. Heat until griddle begins to smoke. Turn to **OFF** and allow to cool. Wipe off any excess oil.

USING YOUR GRIDDLE

- Remove the stainless steel cover, then push and turn control knob counterclockwise to desired temperature. Igniter will begin to click until burner is lit. Double griddle has separate controls for each side.
- The light halo around the bezel illuminates until the griddle reaches the set temperature. The light cycles on and off as more heat is required to maintain the set temperature.

GRIDDLE COOKING CHART

TEMPERATURE	COMMON FOODS
100-200°F (40-90°C)	holds cooked food at serving temperature
225-250°F (110-120°C)	eggs
350-375°F (175-190°C)	bacon, pork chops, lamb, sandwiches, sausage, boneless chicken breasts
300-350°F (150-175°C)	french toast, pancakes
400-425°F (205-220°C)	vegetables (sliced or grated)

CLEANING THE GRIDDLE

- Scrape grease into grease collection tray after every use.
- When surface has cooled, wipe with a paper towel to remove excess grease or oil.
- After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly.
- Occasionally, remove seasoning by pouring 1/2 cup (120 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto griddle and scrape residue into grease collection tray, then empty. When dry, reapply a small amount of oil for seasoning.

FRENCH TOP

BEFORE USING FOR THE FIRST TIME

To protect the surface from food splatters and moisture, you must season the French top prior to use.

TO SEASON GRIDDLE

- ① French top has a protective coating that must be removed before use. Use hot water and mild detergent to remove. Rinse and dry.
- ② Push and turn control knob counterclockwise to **HI** and heat for 30 minutes. After 30 minutes, turn to **OFF** and allow to cool.
- ③ While surface is slightly warm, pour a small amount of peanut or vegetable oil on a paper towel and spread evenly.

USING THE FRENCH TOP

- Remove the stainless steel cover, then push and turn control knob counterclockwise to **HI**. Igniter will begin to click until burner is lit.
- Allow to preheat for 30 minutes.
- Always cook in pans. Do not cook food directly on the surface. Never remove the center plate while cooking.
- To bring large amounts of water to a boil, it is quickest to use one of the surface burners.

CLEANING THE FRENCH TOP

- Clean entire surface after each use while slightly warm. Wipe with mild detergent and water. Rinse and dry.
- After each use, reapply a small amount of peanut or vegetable oil on a paper towel and spread evenly.
- Occasionally, remove seasoning by applying a small amount of white vinegar and water to surface while slightly warm. Scrub and repeat until excess oil has been removed. Reapply a small amount of oil for seasoning.

CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and splatters either as they occur or immediately after the rangetop has cooled. If splatters are left to sit, they may permanently damage or stain the finish.
- Use a spray degreaser to remove fingerprints and greasy splatters. Spray onto a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- If in doubt about using one of your cleaners, check the label. Test a small amount of the cleaner on an inconspicuous area of your rangetop to make sure it is safe and does not damage the surface.





COOKTOPS





GAS COOKTOP

BEFORE USING FOR THE FIRST TIME

Clean your gas cooktop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process.

❗ Before using your gas cooktop, check that the surface burners are assembled correctly.

USING THE GAS COOKTOP

To light a burner, push and turn the corresponding control knob counterclockwise to **HI**. The igniter will begin to click until burner is lit. Once lit, continue to turn knob counterclockwise to desired setting.

CLEANING THE GAS COOKTOP

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

BURNER GRATES

Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.

SURFACE BURNERS

Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.

CONTROL KNOBS

Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.

INDUCTION COOKTOP

BEFORE USING FOR THE FIRST TIME

- The cooktop surface must be free of foreign substances, especially those that could melt and permanently adhere to the glass-ceramic surface.
- When the cooktop is powered up for the first time, it will default to lock mode. To unlock the control panel, touch and hold the **KEY** symbol for five seconds.
- Use hot water and mild detergent to clean the cooktop surface thoroughly before operating the first time.
- You may notice a small amount of smoke and odor during the initial break-in period; this is normal.

USING THE INDUCTION COOKTOP

A cooking technology favored by many professional chefs, induction combines fine control, a wide range of power, instant response to changes in temperature setting, and energy efficiency. Your Wolf Induction Cooktop is engineered and tested to help you create delicious meals for decades to come.

TEMPERATURE SETTING GUIDE

SETTING	USES
MELT (1 SMALL FLAME INDICATOR)	melting butter, holding chocolate, sauces
SIMMER (2-6 INDICATORS)	simmering sauces, steaming rice
MEDIUM (6-7 INDICATORS)	frying, simmering, boiling (making French toast and pancakes, heating milk, cream sauces, soups, and gravies)
MEDIUM HIGH (7-8 INDICATORS)	sautéing, browning, braising, and frying
HIGH (8-10 LARGE FLAME INDICATORS)	boiling water, searing meat, and canning

CLEANING THE INDUCTION COOKTOP

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

- ❗ Do not spray cleaners directly on the control panel.

GLASS-CERAMIC SURFACE

Allow to cool. Use spray degreaser to remove fingerprints and a non-abrasive Ceran® cooktop cleaner for food soil. Do not allow any item that could melt to come in contact with the glass-ceramic surface when hot. If this occurs, use the razor blade scraper provided with the cooktop to remove.

BOOST MODE

- For induction cooktops, boost mode increases power on one element by diverting power from an adjacent element.
- If the adjacent element is on high, the power output will be reduced. The reduction in power is displayed on the power level indicator of the adjacent element. 🔥 illuminates when an element is in boost mode.
- Boost mode deactivates automatically after approximately 15 minutes of continuous operation and can be reactivated if desired.

BRIDGE ELEMENT

SETTING CONTROLS

- To activate bridge, select the desired power level on one of the single elements.
- Touch **BRIDGE** between the corresponding element controls to bridge the elements front to back, **BRG** to bridge the elements side to side, or **ALL BRIDGE** to bridge all elements. ⓪, ∞, or ∞∞ illuminates respectively.
- To change the power level, adjust the power level on any active bridged element. To turn off, touch **ON/OFF** on any active bridged element. For 36" induction cooktops, **ALL BRIDGE** should be used for cookware larger than 12" (305) in diameter. For smaller cookware, use the right rear element.

ELECTRIC COOKTOP

BEFORE USING FOR THE FIRST TIME

- Clean the cooktop surface thoroughly with a non-abrasive cleaner and lightly dampened cloth before operating for the first time and after each use.
- The cooktop surface must be free of any foreign substances, especially those that could melt and permanently adhere to the glass-ceramic surface.
- When the cooktop is powered up for the first time it will default to lock mode. To unlock the control panel, touch and hold the **KEY** symbol for five seconds.
- ❗ You may notice a small amount of smoke and odor during the initial break-in period; this is normal.

USING THE ELECTRIC COOKTOP

Wolf brings fine control, an impressive range of power, and a sleek aesthetic to its easy-to-maintain electric cooktops.



TEMPERATURE SETTING GUIDE

SETTING	USES
MELT (1 INDICATOR)	melting, holding chocolate, butter, delicate sauces, warming foods
SIMMER (2-10 INDICATORS)	simmering sauces, steaming rice
BRIDGE ZONE (8 INDICATORS)	griddling French toast and pancakes
MEDIUM (10-12 INDICATORS)	frying eggs, heating cream sauces and milk
MEDIUM HIGH (12-14 INDICATORS)	sauteing, browning, braising, quick-frying
HIGH (ALL INDICATORS)	boiling water, heating broths and stocks





DUAL ZONE OR OVAL ELEMENT

SETTING CONTROLS

- To activate a dual-zone or oval element, touch **ON/OFF** on the control panel. The power level indicator will flash and all indicators for that zone will flash. Set the desired heat level for the inner zone. Outer zones cannot be turned on independently of the inner zone.
- Touch **ZONE 2** or **OVAL**. The outer zone will be set to the same heat setting as the inner zone.  or  illuminates to indicate the outer zone is on.
- Change the heat setting for the dual-zone or oval element the same as for a single element. Both zones maintain the same heat setting. To turn the outer zone off, touch **Zone 2** or **OVAL**. To turn the entire element off, touch **ON/OFF**.


TRIPLE-ZONE ELEMENT

SETTING CONTROLS

- To activate, touch **ON/OFF** on the control panel. The power level indicator will flash and all indicators for that zone will flash.
- Set the desired heat level for the inner zone. The outer zones cannot be turned on independently of the inner zone.
- Touch **ZONE 2**. The middle zone will be set to the same heat setting as the inner zone.
-  illuminates to indicate the middle zone is on.
- Touch **ZONE 3**. The outer zone is set to the same setting as the inner and middle zones.
-  illuminates to indicate the outer zone is on.
- Change the heat setting for the entire triple-zone element the same as for a single element. All zones maintain the same heat setting.
- To turn the outer zone off, touch **ZONE 3**. To turn the middle zone off, touch **ZONE 2**. To turn the entire element off, touch **ON/OFF**.

BRIDGE ELEMENT

SETTING CONTROLS

- To activate bridge, select the desired power level on one of the single elements. Touch **BRIDGE**.  illuminates.
- To change the power level, adjust the power level on either active bridged element.
- To turn off, touch **ON/OFF** on either active bridged element.

CLEANING THE ELECTRIC COOKTOP

- Wait until cooktop surface is cool. It will be safe to clean when the hot-surface indicator light is not illuminated.
- Hold **KEY** button for three seconds to lock cooking surface.
- Always use a non-abrasive cleaner and damp cloth to remove residue from the surface and wipe with a dry cloth. For best results, wipe up spills and splatters either as they occur or as soon as surface has cooled.
- If left to cook on, high sugar content spills may permanently damage cooking surface. Use the razor blade scraper provided with your cooktop to remove heavy or burned-on spills.
- Use a spray degreaser to remove fingerprints and greasy splatters.
- To clean the stainless steel trim of framed models, use a non-abrasive stainless steel cleaner and apply with a soft, lint-free cloth. Remove any cleaning residue from the trim and wipe with a dry cloth.



— INTEGRATED MODULES —





STEAMER

BEFORE USING FOR THE FIRST TIME

Clean steamer module thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process.

- When the steamer module is powered up for the first time, it will default to lock mode. To unlock the control panel, touch and hold the **KEY** symbol for three seconds.
- ! You may notice a small amount of smoke and odor during the initial break-in period; this is normal.

USING THE STEAMER

Immensely versatile, your Wolf Steamer Module can not only cook nutritious and delicious vegetables, grains, and proteins, but it can also quickly defrost frozen foods and can even help you prep desserts by melting chocolate with no risk of scorching.

WOLF STEAMING GUIDE

FOOD	TEMP	INSERT PAN	AMOUNT	TIME	AMOUNT	TIME
FRESH VEGETABLES						
asparagus	HIGH	Perforated	1 lb	6-8 min	2 lbs	8-10 min
broccoli, flowerettes	HIGH	Perforated	1 lb	5-6 min	2 lbs	10-12 min
carrots, 1/4"	HIGH	Perforated	1 lb	10-12 min	2 lbs	16-18 min
cauliflower, flowerettes	HIGH	Perforated	1 lb	9-11 min	2 lbs	15-17 min
corn on the cob, husk removed	HIGH	Perforated	7-8 ears	15-18 min		
eggplant, 1/2"	HIGH	Perforated	2 lbs	2-4 min		
green beans, fresh	HIGH	Perforated	1 lb	8-10 min	2 lbs	12-14 min
kohlrabi, 1/4"	HIGH	Perforated	1 lb	10-12 min	2 lbs	15-17 min
potatoes, baby red	HIGH	Perforated	1 lb	15-17 min	2 lbs	20-22 min
rutabaga, 1/4"	HIGH	Perforated	1 lb	10-12 min	2 lbs	15-17 min
sugar snap peas	HIGH	Perforated	1 lb	8-10 min		
spinach	HIGH	Perforated	1 lb	2-4 min		

FOOD	TEMP	INSERT PAN	TIME	NOTES
STEAMING				
couscous	HIGH	Solid	4-5 min	Use equal amounts of couscous and water. Break each egg into greased custard cup. Place cups in insert pan after preheating water. Cover and steam until egg white is firm.
eggs	HIGH	Perforated	5-7 min	Use 25% less water than rice.
rice, long grain or brown	HIGH	Solid	20-30 min	
pasta	HIGH	Perforated	Follow package	
fish	HIGH	Perforated	10-12 min	
bread	160°F (70°C)	Perforated	5-60 min	Serve bread immediately after steaming.

MELTING

chocolate	140°F (60°C)	Solid	6-15 min	Break into small pieces and stir until melted.
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DEFROSTING

beef chuck roast, 3 lbs	170°F (75°C)	Perforated	90 min
chicken breasts	170°F (75°C)	Perforated	20-25 min
fish	170°F (75°C)	Perforated	20 min

CLEANING THE STEAMER

- Make sure the steamer module is off and all surfaces are cool before cleaning any part of the unit.
- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, non-abrasive stainless steel cleaner 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 by a dry polishing chamois. Wipe in the grain direction of the stainless steel finish. You will obtain best results by keeping the cloth in continuous contact with the stainless steel.

DRAIN STRAINER

- A screen drain strainer is installed into the drain outlet to keep food particles from clogging the drain valve. The strainer should remain in the drain outlet during normal use and cleaning.
- Lift the drain strainer out and rinse after each use to remove food particles.

CONTROL PANEL

- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface.
- Do not spray directly on the control panel.
- Use a clean cloth or sponge and wipe the control panel with warm water and a mild detergent. Rinse and dry immediately.

STEAMER BASIN

- Empty water from the steamer basin.
- Pour approximately 4 quarts of warm water with mild detergent into the empty basin. Scrub with a nylon brush. Rinse well, drain, and dry thoroughly.
- For hard-water calcium deposits, use white vinegar and water or a cleaner designed to remove minerals. Let mixture stand in the steamer basin, then scrub with a nylon brush. Rinse well.
- For soft-water salt deposits, wipe out with a wet cloth. Rinse well.

GLASS LID

The reversible domed glass lid is dishwasher-safe. It may also be washed by hand with warm water and a mild detergent. Rinse and dry.

STEAMER INSERT PANS

The solid and perforated insert pans are dishwasher-safe.

They may also be washed by hand with warm water and a mild detergent. Rinse and dry.



FRYER

BEFORE USING FOR THE FIRST TIME

Clean fryer module thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.

- When the fryer module is powered up for the first time, it will default to lock mode.
To unlock the control panel, touch and hold the **KEY** symbol for three seconds.
- ! You may notice a small amount of smoke and odor during the initial break-in period; this is normal.

USING THE FRYER

- Deep frying requires oils with a high smoke point; use only deep frying oil or fat that is devoid of water and protein.
- The best oils to use are those with a smoke point above 400°F (200°C).
- After using your fryer, allow oil or fat to cool, then replace the low-profile storage lid to prevent oil contamination.
- Remove food particles after every use of the deep fryer.
- Never fill the fryer above the high mark in the fryer basin.
- If the oil is too hot, the outside of the food will burn before the inside can cook.
- Replace the oil in your fryer after three uses; oil's smoke point diminishes as the oil is reused.
- Deep-fry in small batches. Frying too much food at once can lower the oil temperature and result in greasy food.

FRYING OILS AND SMOKE POINTS

OIL TYPE	SMOKE POINT
CANOLA OIL, REFINED	400°F (200°C)
CORN OIL, REFINED	450°F (230°C)
LARD	360-400°F (180-200°C)
OLIVE OIL, PURE	280°F (135°C)
OLIVE OIL, EXTRA VIRGIN	405°F (205°C)
PEANUT OIL	450°F (230°C)
SAFFLOWER OIL	450°F (230°C)
SHORTENING	355-370°F (180-190°C)
VEGETABLE OIL	440-450°F (225-230°C)

WOLF DEEP-FRYING GUIDE

FOOD	TEMP	DEEP-FRYING TIME	COMMENTS
MEAT			
chicken nuggets (1 lb, about 30 nuggets)	350°F (175°C)	2-3 min	Use large basket, stirring frequently.
chicken patties (1 lb, about 5 patties)	380°F (195°C)	12-14 min	Turn over halfway through deep-frying.
chicken legs (breaded)	370°F (185°C)	15-17 min	Use large basket.
cornish hens (washed and dried thoroughly)	380°F (195°C)	12-14 min	Use large basket, turning over as needed.
cornish hens, 2 (washed and dried thoroughly)	380°F (195°C)	15-17 min	Use large basket, turning over as needed.
SEAFOOD			
shrimp, coated (16-20 lb)	365°F (185°C)	1-2 min	Best coated with flour or cracked-wheat breading.
scallops, coated (40-60 lb)	365°F (185°C)	3-4 min	Use large basket.
VEGETABLES			
mushrooms, broccoli, zucchini and cauliflower, bite-size, breaded	375°F (190°C)	2-3 min	Turn over as needed.
SNACKS			
tortilla chips, corn tortillas (cut into quarters)	380°F (195°C)	30-60 seconds	Use large basket, stirring occasionally.
french fries cut 3/8"	350°F then 370°F (175°C, 185°C)	6-7 min first frying, 1-2 min second frying	Use large basket. Deep-fry in small batches. Cool down between deep-frying times.
SWEETS			
doughnuts	350°F (175°C)	1-2 min	Turn halfway through deep-frying time.

CLEANING THE FRYER

- Make sure the fryer module is off and all surfaces are cool before cleaning any part of the unit.
- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, non-abrasive stainless steel cleaner, like Signature Polish, 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 by a dry polishing chamois. Polish with the grain direction of the finish. You will obtain best results by keeping the cloth in continuous contact with the stainless steel.

CONTROL PANEL

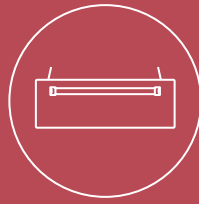
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Do not spray directly on the control panel.
- Use a clean cloth or sponge and wipe the control panel with warm water and a mild detergent. Rinse and dry immediately.

FRYER BASIN

Empty oil from the fryer basin. Pour approximately four quarts warm water with liquid detergent into the empty basin. Scrub with a nylon brush. Rinse well, drain, and dry thoroughly. If the basin is not dried thoroughly, excess water may spatter hot oil and cause burns.

FRYER BASKET AND HANGERS

Fryer baskets and hangers are dishwasher-safe. They may also be washed by hand with warm water and liquid detergent.



WARMING DRAWER





USING THE WARMING DRAWER

- Always preheat the warming drawer. Preheat three minutes for **PROOF**, four minutes for **LOW**, seven minutes for **MEDIUM** and 13 minutes for **HIGH**.
- Always start with hot food. The warming drawer will keep hot food at serving temperature. Do not use the warming drawer to heat cold food. Proofing yeast dough and crisping crackers, chips, or dry cereal are the exceptions.
- With large loads, it may be necessary to use a higher temperature setting and to cover some of the cooked food items.
- Food should be kept in the cooking container or transferred to a heat-safe serving dish prior to being placed into the warming drawer.
- Food in heat-safe glass or glass ceramic containers may need higher temperature settings than food in metal containers.
- Remove serving utensils before placing food containers in warming drawer.
- Aluminum foil may be used to cover food to increase moisture content.
- Repeated opening of the warming drawer will allow hot air to escape and the food to cool.
- Do not place plastic containers or plastic wrap in the warming drawer.

CLEANING THE WARMING DRAWER

- Use a non-abrasive stainless steel cleaner and a soft lint-free cloth.
- To clean the control panel, use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Do not soak the control panel. Although the panel is sealed, excessive moisture may damage the controls.
- To clean the interior, use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.
- Clean the removable rack with hot water and mild detergent or a paste of baking soda and water. Towel dry.

TIMER

The warming drawer has a built-in timer that will automatically turn off after four hours of use. The timer can be adjusted from one minute to 24 hours. Customize a preset setting using desired temperature and timing duration (one minute to 24 hours) with automatic shut off.

SETTING CUSTOM PRESET TEMPERATURE AND AUTOMATIC SHUT OFF

- Touch **POWER ON/OFF**. Touch and hold the desired preset for 5 seconds until 'TIMER' and '4:00' appear in the display.
- Touch **TEMP UP** or **DOWN** arrows to select the desired temperature. Touch **TIMER UP** or **DOWN** arrows to select the desired automatic shut off timing duration. Touch and hold the desired preset again for 5 seconds to save the settings.



— MICROWAVE OVENS —



TO ACCESS RECIPES AND "HOW TO" VIDEOS, VISIT SUBZERO-WOLF.COM. FOR CUSTOMER CARE, CALL 1-800-363-3818.



STANDARD MICROWAVE OVENS

USING THE MICROWAVE

- Arrange food carefully. Place thickest foods toward outside of dish or plate.
- Watch cooking time. Cook for the shortest amount of time indicated and add more time as needed. Severely overcooked food can smoke or ignite.
- Cover foods while cooking. Covers prevent spattering and help foods cook evenly. Check recipe or cookbook for suggestions of the cover to use: paper towels, wax paper, microwave plastic wrap, lid, etc.
- Shield any thin areas of meat or poultry with small flat pieces of aluminum foil to prevent overcooking before dense, thicker areas are cooked thoroughly.
- If possible, stir foods from outside to center once or twice during cooking.
- Turn foods over once during microwave cooking to speed cooking of foods such as chicken and hamburgers. Large items such as roasts must be turned over at least once.
- When cooking a platter or dish foods, such as meatballs, that are divided into small portions, rearrange the foods halfway through cooking, both from top to bottom and from right to left.
- Check for doneness. Look for signs indicating that the desired temperatures have been reached.

CLEANING THE MICROWAVE

INTERIOR

- Cleaning is easy because little heat is transferred to the interior surfaces. Spill and spatters will not bake on.
- To clean the interior surfaces, including drawer sealing surfaces, wipe with a soft, damp cloth.
- For heavier spatters, use baking soda or a mild soap. Rinse thoroughly with hot water.
- Do not use abrasive or harsh cleaners or scouring pads. Do not use chemical oven cleaners.
- The waveguide cover, located on the inside top of the microwave interior, is made from mica and requires special care. Keep the waveguide cover clean to ensure good microwave performance.
- Use a soft, damp cloth to carefully wipe food spatters from the surface of the cover immediately after they occur.
- Built-up spatters may overheat and cause smoke and may even catch fire. Do not remove the waveguide cover.

SPEED OVENS

USING THE SPEED OVEN

MICRO BAKE / MICRO ROAST

The speed oven has two preset settings that make it easy to cook automatically with both convection heat and microwave. Microwave-safe or oven-safe bakeware may be used. With the exception of foods that cook best by convection cooking alone, most foods are well suited to combination cooking using either micro bake or micro roast. Refer to the chart below. The temperatures, which range from 100°F (40°C) to 450°F (230°C), can be changed; however, the power level cannot.

COMBINATION COOKING

SETTING	TEMPERATURE	POWER
MICRO BAKE	325°F (160°C)	10%
MICRO ROAST	300°F (150°C)	30%

TO SELECT COMBINATION COOKING:

- ① Touch **MICRO BAKE** or **MICRO ROAST**. If a temperature other than the default preset is desired, touch **CONVECTION**, then use the number pads to select one of the preset temperatures (e.g. 6 for 350°F (175°C)).
- ② Enter the desired cook time. Touch **START**.

MANUAL CONVECTION

During convection cooking, hot air is circulated throughout the oven to brown and crisp foods quickly and evenly. Select from 10 preset temperatures. To view the set temperature during cooking, touch **CONV**.

TO SELECT MANUAL CONVECTION:

- ① Touch **CONV**. Then use the number pads to select one of the preset temperatures (e.g. 6 for 350°F (175°C)).
- ② Touch **START** to begin preheat. Once preheat is complete, a chime indicates the oven has reached the set temperature. Add food, enter the cook time, touch **START**.

AUTO DEFROST

The auto defrost feature uses preset settings to defrost select food items.

TO SELECT AUTO DEFROST:

- Touch **AUTO DEFROST**, then use number pads to select desired food (e.g. 3 for Chicken Pieces). Use number pads to enter weight.
- Touch **START**. After a period of time, the microwave oven will stop so food can be checked. Open door and turn food over.
- Repeat until defrost is complete.

AUTO DEFROST GUIDE

NUMBER	FOOD	AMOUNT	METHOD
1	Ground Meat	1/2-2 LB	Remove any thawed pieces after each audible signal. Let stand for 5-10 minutes, covered.
2	Steak, Chops	1/2-3 LB	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any defrosted meat. Let stand for 10-15 minutes, covered.
3	Boneless Poultry	1/2-2 LB	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any defrosted meat. Let stand for 10-15 minutes, covered.
4	Bone-in Poultry	1/2-3 LB	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any defrosted meat. Let stand for 10-15 minutes, covered.
5	Roast	2-4 LB	Start defrosting with the fat side down. After each audible signal, turn over and shield warm areas with aluminum foil. Let stand for 30-60 minutes, covered.

GOURMET

The Gourmet feature detects moisture and humidity from food as it heats and automatically adjusts the cook time and power level. Follow directions on the control panel to select the desired option. Refer to the Gourmet Guide on the following page.

TO SELECT GOURMET

- ① Touch **GOURMET**, then use number pads to select desired food and doneness.
- ② Touch **START**.

GOURMET GUIDE

NUMBER	FOOD	AMOUNT	METHOD	INSTRUCTIONS
1	fresh fruits and vegetables - soft Broccoli, Cauliflower, Cabbage, Brussels Sprouts, Spinach, and Zucchini Baked Apples	¼-3 lb (115 g-1.4 kg) 2-4 medium	Microwave	Wash and place in a microwave-safe, non-metallic container. Cover with the lid or plastic wrap (pierce five times). After cooking, stir if possible. Let stand for 2-5 minutes, covered.
2	fresh vegetables - hard Carrots (sliced) Corn on the Cob Green Beans Winter Squash (diced) Winter Squash (halves)	¼-2 lb (115 g-.9 kg) 2-4 pieces ¼-2 lb (115 g-.9 kg) ¼-2 lb (115 g-.9 kg) 1-2	Microwave	Place in a microwave-safe, non-metallic container. Add 1-4 tablespoons (15-60 ml) water. Cover with the lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir if possible. Let stand for 2-5 minutes, covered.
3	frozen vegetables	¼-2 lb (115 g-.9 kg)	Microwave	Place in a microwave-safe, non-metallic container. Do not add water. Cover with the lid or plastic wrap. After cooking, stir and let stand for 3 minutes, covered.
4	frozen entree	8 oz-3 lb (227 g-1.4 kg)	Microwave	Remove the contents from the package. Remove the outer wrapping and follow the package directions for covering. After cooking, let stand for 1-3 minutes, covered.

NUMBER	FOOD	AMOUNT	METHOD	INSTRUCTIONS
5	baked potatoes	1–6 medium	Microwave	Pierce each potato three times per side and place around the perimeter of the turntable. After cooking, remove from the microwave, wrap in aluminum foil, and let stand for 5–10 minutes.
6	bacon	2–6 slices	Microwave	Place in a paper-towel-lined microwave-safe, non metallic container. Thick-cut bacon may require additional time to achieve the desired doneness.
7	hamburgers	2–4 patties ¼ lb (115 g) each	Broil and Microwave	Place burgers in a shallow oven-safe, glass container on a riser.
8	steaks	2 steaks ¾–1" (19–25) thick	Broil and Microwave	Place steaks in a shallow oven-safe, glass container on a riser.
9	ground meat	¼–2 lb (115 g–.9 kg)	Microwave	Place ground meat in a microwave-safe, non-metallic container and slightly separate the meat prior to cooking. Cover with plastic wrap (pierce five times). When the microwave stops, stir and chop the meat to break up large pieces. Cover and touch Start. After cooking, let stand for 2–3 minutes, covered.
10	chicken pieces - bone in wing, leg, thigh, breast	2–4 pieces	Broil and Microwave	Place chicken pieces in a shallow oven-safe, glass container on a high riser. After cooking, let stand for 5 minutes. The internal temperature should be at least 170°F (75°C) for white meat and 180°F (80°C) for dark meat.
11	chicken breasts - boneless	2–4 pieces	Broil and Microwave	Place chicken breasts in a shallow oven-safe, glass container on a high riser. After cooking, let stand for 5 minutes. The internal temperature should be at least 170°F (75°C).
12	fish	¼–2 lb (115 g–.9 kg)	Microwave	Arrange in a ring around a shallow microwave-safe, nonmetallic container. Cover with plastic wrap (pierce five times). After cooking, let stand for 5 minutes, covered.
13	white rice	½–4 cups (95–512 g)	Microwave	Place the rice into a microwave-safe, non-metallic container and add double the quantity of boiling water (e.g. 1 cup rice and 2 cups water). Cover with a lid or plastic wrap (pierce five times). After cooking, stir, cover, and let stand until all the liquid has been absorbed.
14	cakes	1 cake 9" pan	Convection and Microwave	Prepare according to package or recipe directions. Once preheat is complete, place in a 9" (229) oven-safe, glass container on the low riser.
15	cookies	Up to 9 on a 12" pan	Convection	Prepare according to package or recipe directions and place on a 12" (305) pizza pan on the low riser. Cookies should be approximately 2" (51) for best results.

CLEANING THE SPEED OVEN

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

DRAWER FRONT

Spray glass cleaner on a cloth to clean.

DRAWER GUIDES

Remove the food crumbs from the drawer guides. Wipe with a soft dry cloth.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel.

Do not spray cleaners directly on the control panel.

INTERIOR

Wipe with a soft damp cloth. 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. Do not use chemical oven cleaners.

WAVEGUIDE COVER

The waveguide cover is located on the inside top of the microwave interior.

Carefully wipe with a soft damp cloth. Do not remove the waveguide cover.

AUTO DEFROST GUIDE

MODE	DESCRIPTION	METHOD	COOKWARE
KEEP WARM	For keeping food warm for up to 90 minutes.	Convection	Place oven-safe cookware on riser(s). No paper or plastic.
POPCORN	For snack or regular size microwave popcorn.	Microwave	Place the package on the turntable.
BEVERAGE	For reheating beverages or preparing up to 6 cups of hot water.	Microwave	Place microwave-safe, non-metallic cookware on the turntable.
MELT/SOFTEN	For melting butter or chocolate and softening cream cheese or butter.	Microwave	Place microwave-safe, non-metallic cookware on the turntable.
CONVECTION	For browning and crisping foods.	Convection	Place oven-safe cookware on riser(s) or rack(s). No paper or plastic.
BROIL	For intense top heat and additional browning.	Broil	Place oven-safe cookware on riser(s) or rack(s). No paper or plastic.
MICRO BAKE	Uses convection with 10% microwave power to expedite the cooking process.	Convection and Microwave	Place oven-safe, non-metallic cookware on riser(s).
MICRO ROAST	Uses convection with 30% microwave power to expedite the cooking process.	Convection and Microwave	Place oven-safe, non-metallic cookware on riser(s).
GOURMET	Refer to the Gourmet Guide.		
REHEAT	For reheating leftovers.	Microwave	Place microwave-safe, non-metallic cookware on the turntable.
AUTO DEFROST	Refer to the Auto Defrost Guide.	Microwave	Place microwave-safe, non-metallic cookware on the turntable.

DRAWER MICROWAVE OVENS

USING THE DRAWER MICROWAVE OVEN

GOURMET MODE

The Gourmet feature detects moisture and humidity from food as it heats and automatically adjusts cook time and power level. Fresh vegetables and poultry have two options. Follow directions on the control panel display to select the desired option.

TO SELECT WOLF GOURMET:

- ① Touch **WOLF GOURMET**, then use number pads to select desired food (e.g. 5 for baked potatoes).
- ② Touch **START**.

AUTO DEFROST

The auto defrost feature uses preset settings to defrost select food items. To select auto defrost:

- ① Touch **AUTO DEFROST**, then use number pads to select desired food (e.g. 3 for Chicken Pieces). Use number pads to enter weight.
- ② Touch **START/QUICK ON**. After a period of time, the microwave oven will stop so food can be checked.
- ③ Open door and turn food over. Repeat until defrost is complete.

AUTO DEFROST GUIDE

NUMBER	FOOD	AMOUNT	METHOD
1	Ground Meat	½-2 lb	Remove any thawed pieces after each audible signal. Let stand for 5-10 minutes, covered.
2	Steaks, Chops	½-3 lb	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat that is almost defrosted. Let stand for 10-20 minutes, covered.
3	Boneless Poultry	½-2 lb	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10-20 minutes, covered.
4	Bone-In Poultry	½-3 lb	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10-20 minutes, covered.
5	Roast	2-4 lb	Start defrosting with fat side down. After each audible signal, turn over and shield warm areas with aluminum foil. Let stand for 30-60 minutes, covered.
6	Casserole, Soup	1-6 cups	After each audible signal, break apart and remove any defrosted part. At end, stir well and let stand for 5-10 minutes, covered.

NUMBER	FOOD	AMOUNT	METHOD
1	Fresh Vegetables—Quick		
	Broccoli, Sprouts and Cabbage	¼–2 lb	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. After cooking, stir, if possible. Let stand for 2–5 minutes, covered.
	Cauliflower (flowerettes)	¼–2 lb	
	Cauliflower (whole)	1 medium	
	Spinach and Zucchini	¼–2 lb	
Baked Apples	2–4 medium		
2	Fresh Vegetables—Longer		
	Carrots (sliced)	Place in microwave-safe casserole. Add 1–4 tablespoons (15–60 ml) water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand for 2–5 minutes, covered.	
	Corn on the Cob		¼–1½ lb
	Green Beans		2–4 pieces
	Winter Squash (diced)		¼–1½ lb
Winter Squash (halves)	¼–1½ lb 1–2		
3	Frozen Vegetables	¼–1¼ lb	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand for 3 minutes, covered.
4	Frozen Entrees	¼–1¼ lb	Use for frozen convenience foods. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand for 1–3 minutes, covered.
5	Baked Potatoes	1–6 medium	Pierce. Place in paper-towel-lined Drawer Microwave Oven. After cooking, remove from microwave, wrap in aluminum foil and let stand for 5–10 minutes.
6	Sweet Potatoes	1–6 medium	Pierce. Place in paper-towel-lined Drawer Microwave Oven. After cooking, remove from microwave, wrap in aluminum foil and let stand for 5–10 minutes.
7	Ground Meat	¼–2 lb	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave stops, turn patties over or stir meat in casserole to break up large pieces. Cover and touch START . After cooking, let stand for 2–3 minutes, covered.
8	Fish, Seafood	¼–2 lb	Arrange in ring around shallow microwave-safe glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand for 3 minutes, covered.
9	White Rice	½–2 cups	Place rice into a deep casserole dish and add double quantity of water (e.g. 1 cup rice and 2 cups water). Cover with lid or plastic wrap. After cooking, stir, cover, and let stand for 3–5 minutes or until all liquid has been absorbed.
10	Brown Rice	½–2 cups	Place rice into a deep casserole dish and add double quantity of water (e.g. 1 cup rice and 2 cups water). Cover with lid or plastic wrap. After cooking, stir, cover, and let stand for 3–5 minutes or until all liquid has been absorbed.

CLEANING THE DRAWER MICROWAVE OVEN

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

DRAWER FRONT

Spray glass cleaner on a cloth to clean.

DRAWER GUIDES

Remove the food crumbs from the drawer guides. Wipe with a soft dry cloth.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. Do not spray cleaners directly on the control panel.

INTERIOR

Wipe with a soft damp cloth. 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. Do not use chemical oven cleaners.

WAVEGUIDE COVER

The waveguide cover is located on the inside top of the microwave interior. Carefully wipe with a soft damp cloth. Do not remove the waveguide cover.





VENTILATION





DOWNDRAFT VENTILATION

USING DOWNDRAFT VENTILATION

ACTIVATION

- ① To activate the downdraft, press the **UP/DOWN** button on the control module.
- ② Once the **UP/DOWN** button is pressed, the blower will turn on at the last speed used or on low for first-time use.

BLOWER SPEED

- ① To adjust the speed of the blower, press the **HIGH**, **MEDIUM** or **LOW** button.
- ② The corresponding LED will illuminate to indicate the blower speed.
- ③ To initiate boost mode, press and hold the **HIGH+** button for 5 seconds. Boost increases airflow by approximately 20 percent more than high but is limited to 10 minutes. After 10 minutes, the blower will automatically transition to high.

DELAY FEATURE

The delay feature continues blower operation for approximately five minutes after use, then automatically turns the unit off. If the blower was operating on high or medium speed, the blower will transition to the next lowest setting for five minutes before turning off. The chimney will stay up until the **UP/DOWN** button is pressed.

CLEANING DOWNDRAFT VENTILATION

CONTROL MODULE

- Use a spray degreaser to remove fingerprints and greasy spatters. Spray cleaner on a cloth and wipe the surface. Do not spray directly on the control module.
- Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.
- Be careful not to soak the control module. Although the module is sealed, excessive moisture may cause damage to the controls.

FILTER CARE

- The aluminum mesh filters should be cleaned approximately once a month or every 30 uses. The **FILTER** indicator on your control module will illuminate when it is time to clean the filters.
- To remove the filters, push down on the filter frame while pulling the filter out and away from the downdraft.
- The filters and filter covers are dishwasher-safe (preferably at a temperature of approximately 140°F (60°C) and are designed to fit most dishwashers. They may also be hand-washed.
- After washing, when filters are dry, reinstall using the reverse procedure.
- ❗ Do not operate the downdraft without filters. This may damage the blower or other internal components.

PRO VENTILATION

USING PRO VENTILATION

HEAT SENTRY

When the heat sentry feature detects heat it turns the ventilation hood on and adjusts the blower speed automatically. The heat sentry feature activates when the exhaust temperature from the hood reaches 200°F (95°C) and deactivates when the exhaust temperature decreases to 185°F (85°C).

LED LIGHTING

A suction-cup light bulb changer is provided with all pro ventilation hoods to help you remove and replace the halogen light bulbs.

CLEANING PRO VENTILATION

FILTERS

To remove filters, press upward then rotate bottom outward. To aid in removal, take center filter out first. Remove grease cups from bottom edge of hood (not included with pro hood liners). Gloves should be worn when handling filters. Reinstall using the reverse procedure. Outer filters may need to be pushed over while the center filter is installed. Filters are dishwasher safe and are designed to fit most dishwashers. Wipe filters and grease cups (if applicable) to remove excess grease before placing in the dishwasher.

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL KNOBS

Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry.

COOKTOP VENTILATION

USING COOKTOP VENTILATION

BLOWER

- To adjust blower speed, touch **HIGH+**, **MEDIUM** or **LOW**. Touch again to turn the blower off.
- To initiate boost mode, touch and hold **HIGH+** for 3 seconds. Boost increases airflow by approximately 20 percent more than high but is limited to 10 minutes. After 10 minutes, the blower will automatically transition to the previous selected speed.

DELAY

The delay feature automatically turns the lights and blower off after 10 minutes of operation.

CLEANING COOKTOP VENTILATION

FILTER

The grease filters should be cleaned when the filter indicator is illuminated on the control panel, or after approximately 100 hours of operation. Filters are dishwasher safe and are designed to fit most dishwashers. Wipe filters to remove excess grease before placing in the dishwasher.

For black hoods, to access filters, release the catch and gently pull down the front edge of the bottom panel of the hood and allow it to rotate downward. For stainless and glass hoods, there is no bottom panel.

❗ Do not operate the ventilation hood without the grease filters.

CARE RECOMMENDATIONS

CLEANING

STAINLESS STEEL

Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. Spray glass cleaner on a cloth to clean black glass.

IMPORTANT NOTE: Do not spray cleaners directly on the control panel.



— OUTDOOR GRILLS —





BEFORE USING THE OUTDOOR GRILL

- Open the grill hood completely. Do not attempt to light the grill with the hood closed.
- Open the gas supply shut-off valve.
- Push in the burner control knob and confirm that the hot surface igniter glows. The hot surface igniters are located below the burner grates inside the flash tubes. The rotisserie igniter is located on the rear panel next to the rotisserie burner. If the igniter does not glow, verify that the grill is plugged into a 120 V AC electrical outlet.
- Push in and turn the knob counterclockwise to the **HI** position. Hold the knob in for five seconds. A flame will be visible under the briquettes or on the rotisserie or sear burner. Once you see the flame, release the knob. If the burner doesn't light within five seconds, turn knob to the **OFF** position, wait five minutes and repeat the lighting procedure. There may be a popping sound when the burners are first lit, this is normal.
- Close the hood and allow the grill to preheat until the desired temperature is displayed.

USING THE OUTDOOR GRILL

GRILLING METHODS

Direct method: Food cooks directly over the heat source. Turn food halfway through grilling time for even cooking. The hood may be open or closed. Use for steaks, chicken pieces, chops, and vegetables.

Indirect method: Food is placed next to heated area, not on top of it. Place food in the middle of the grill with the outside burners on. Hood must be closed. Use for ribs, large roasts, whole poultry, and rotisserie grilling of large roasts or poultry. Select the grilling method best suited to the food you will be cooking: direct, indirect, or rotisserie.

HEAT SETTINGS

- **HI AND SEAR:** Use for quick searing of meats and vegetables.
- **MED:** Grill steaks, pork chops, and hamburgers. You may also sear meats on medium before finishing them on low.
- **LO:** Use for cooking dense vegetables, roasts, thick cuts of meat, poultry, and fish.

TIPS FOR SUCCESSFUL GRILLING

- Never leave food unattended.
- Cooking with the hood closed will decrease cooking time, provide an even temperature, conserve gas, lessen flare-ups, and improve flavor.
- Do not place food on aluminum foil for cooking. Grease trapped in the foil may cause flare-ups.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to avoid flare-ups and curling. Fatty meats may be cooked indirectly on lower heat settings.
- When opening the hood, wear a barbecue mitt that covers your wrist. Stand to the side of the grill and raise the hood slowly.
- Allow meat to defrost in the refrigerator overnight, rather than microwaving it, to help retain juices.
- Apply salt to meat only after cooking to prevent it from drying out.
- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of cooking to prevent burning. Turn food only once, halfway through cooking time.
- Use a spatula or tongs to turn meat, instead of piercing with a fork, to prevent juices from escaping.
- Brush vegetables, lean cuts of meat, skinless poultry, fish, and seafood with oil to prevent sticking.
- If using bamboo skewers, soak the skewers in cold water for 30 minutes before cooking.
- To burn off grease drippings after cooking, operate the grill on high for five minutes. When the grill cools down, remove and clean the drip tray.



CLEANING THE OUTDOOR GRILL

GENERAL CLEANING

CERAMIC BRIQUETTES AND BRIQUETTE TRAY

- It is not necessary to clean the ceramic briquettes after every grilling. They will burn themselves clean during the next cooking cycle. If desired, operate the grill on high for 10–12 minutes to burn the briquettes clean.
- Periodically, the briquette trays need to be cleaned. Allow briquette trays to cool. Remove trays from the grill, shake off loose debris and wipe trays clean.

SMOKER BOX

The smoker box and lid can easily be removed from the outdoor grill for cleaning.

Empty contents and clean with warm water and a mild detergent.

GRILL DRIP TRAY

The grill drip tray collects grease and food particles. Allow the drip tray and its contents to cool before cleaning. Slide the tray out and wipe it clean. Make sure the drip tray is fully inserted back into the grill. To avoid a grease fire, the drip tray should be cleaned after every use.

MAINTENANCE

INFRARED SEAR BURNER

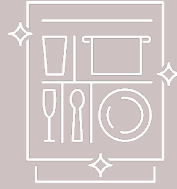
- The infrared sear burner has a stainless steel housing and protective screen. The screen helps reflect heat up to the cooking surface and also prevents food particles from falling onto the ceramic burner. At searing temperatures, all food particles will be burned off. The only maintenance required is to clean the protective screen and check for particles that may be trapped.
- Never allow liquids to come in contact with the infrared sear burner. This could damage the ceramic tiles.

GRILL BURNER INSPECTION

- Inspect the grill burners if the grill does not reach temperature, heats unevenly, or if flames appear yellow along with the smell of gas.
- Inspect the grill burners for spiders and insects once a year or if the grill has not been used for more than a month.



USE AND CARE GUIDE



DISHWASHER





PRIOR TO USE

For softener models only, use the test strip provided to determine the water hardness. Fill the salt compartment with water prior to adding salt for the first time.

WATER HARDNESS

For water softener models only, use the test strip provided and the chart below to determine the appropriate water hardness setting. Refer to the chart below to determine the water hardness setting.

SETTING	HARDNESS
0 (DEFAULT)	0-4 gpg
1	5-6 gpg
2	7-8 gpg
3	9-11 gpg
4	12-13 gpg
5	14-15 gpg
6	16-17 gpg
7	18-19 gpg
8	20-22 gpg
9	23-24 gpg
10	25+ gpg

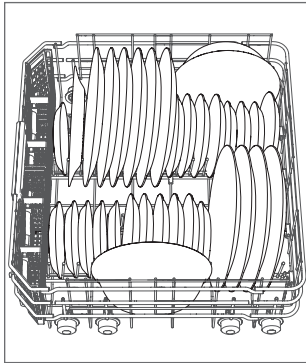
TO SET WATER HARDNESS

- Touch **CANCEL** twice. Touch and hold **OPTION** for approximately 3 seconds until “User Set Up” appears on the display.
- Touch **OPTIONS** multiple times to scroll to the desired option.
- Touch **ENTER** to scroll or to select the desired setting.
- Select **WATER HARDNESS**.

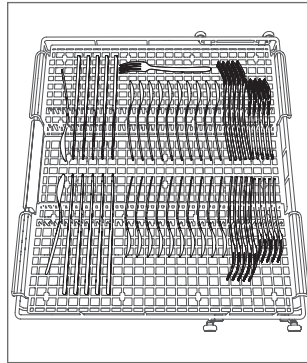
PLATE ARRANGEMENT

The illustrations below show typical arrangement for the upper, middle and lower racks. The adjustable middle rack was AHAM tested in the top position.

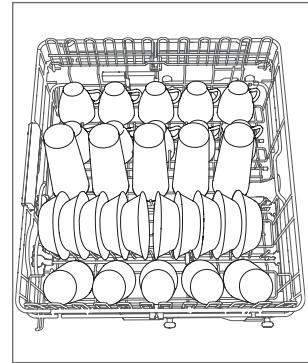
NOTE: The spray arms must rotate freely before starting a wash cycle.



Lower Rack



Upper Silverware Rack



Middle Rack

WASH CYCLE

SETTING A WASH CYCLE

Touch the desired wash cycle or touch **CYCLES+** multiple times to scroll to the desired wash cycle.

Touch **START** and close the door within 4 seconds.

NOTE: To incorporate a cycle option to the wash cycle, touch **OPTIONS** before touching **START**. Refer to Cycle Options.

SETTING CYCLE OPTIONS

- Select the desired wash cycle. Touch **OPTIONS**. Touch **OPTIONS** multiple times to scroll through cycle options.
- Touch **ENTER** to select the desired option and continue to touch **ENTER** until the desired setting appears on the display.
- Touch **OPTIONS** again to select additional options. Touch **START** and close the door within 4 seconds.

CYCLE OPTION	DESCRIPTION
DELAY START	Delays the start of the wash cycle by 1-12 hours in 1-hour increments.
HIGH TEMP WASH	Increases the main wash water temperature and extends the cycle time by 10 minutes.
SANI RINSE*	Increase the rinse water temperature and extends the rinse time by 15 minutes.
EXTENDED DRY	Extends the dry time by 30 minutes.
EXTRA DRY	Increases the rinse water temperature and extends the dry time by 30 minutes.
TOP RACKS ONLY	Directs wash functions to upper and middle racks only.

*Sanitizes per NSF/ANSI standard 184 for residential dishwasher

TO INTERRUPT A CYCLE

Open the door. To restart the cycle, touch **START** and close the door within 4 seconds.

TO CANCEL A CYCLE

Open the door. Touch **CANCEL** and follow the instructions on the display.

INTERIOR LIGHT

The interior lights will turn on when the door is open. The lights remain on for 10 minutes, dim after 10 minutes, and turn off after 15 minutes. Any door movement turns the lights on.

WASH CYCLE

CYCLE	DESCRIPTION
AUTO	For all soil levels. Automatically adjusts to the optimal wash time, water temperature and water consumption.
NORMAL	For normally soiled dishes from typical daily use. Average wash time, water temperature and water consumption.
HEAVY	For heavily soiled dishes. Slightly increases wash time, water temperature and water consumption.
QUICK***	For lightly soiled dishes. Reduces overall wash time.

CYCLE+	DESCRIPTION
POTS & PANS	For heavily soiled pots, pans, and casserole dishes. Increases wash time and slightly increases water temperature and consumption.
SOAK & SCRUB	For the most heavily soiled dishes. Significantly increases wash time and slightly increases water temperature and consumption.
LIGHT***	For very lightly soiled dishes. Reduces wash time and temperature.
CHINA/CRYSTAL	For temperature sensitive and lightly soiled dishes. Decreases cycle temperature.
RINSE/HOLD	For all soil levels. Rinses and holds dishes for a future wash cycle.
PLASTICS	For heavily to lightly soiled dishes. Increases final rinse water temperature and increases drying fan time to increase plastic drying performance.
ENERGY	For regularly soiled dishes. Decreases water temperature and extends cycle time to reduce energy consumption. Decreases water temperature and extends cycle time.
EXTRA QUIET	For lightly soiled dishes. Reduces pump speeds.

SABBATH

The Sabbath feature disables all lights and sounds and prevents changes to all dishwasher operation. Sabbath remains on even after a power outage.

TO TURN THE SABBATH FEATURES ON OR OFF

- To turn on, touch and hold **QUICK** for approximately 10 seconds until “Sabbath” appears on the display. “Sabbath” will appear on the display until the Sabbath feature is turned off.
- To turn off, touch and hold **QUICK** for approximately 10 seconds until “Sabbath Off” appears on the display.
- Child lock and Sabbath feature cannot be turned on at the same time.

LIGHTS

STATUS LIGHT

The status light will illuminate to indicate the status of the cycle.

LIGHTS	CYCLE STATUS
BLUE	A delayed start has been selected. Touch START each time the door is opened prior to the start time.
RED	The cycle has started.
GREEN	The cycle is complete.
NO LIGHT	The door was not closed within 4 seconds after touching START , the cycle has been complete for more than two hours, or the door has been opened.

RACK REMOVAL

All of the racks can be removed. If desired, the dishwasher can be operated with any of the racks removed. If the middle rack is removed, the spray nozzle must be installed before starting the cycle.

TO REMOVE THE UPPER AND MIDDLE RACKS

Pull the rack out to full extension. Pull out on the tab on the sides of the rack clips and remove the clips from the end of each rack glide. Pull the rack forward to remove.

TO REMOVE THE LOWER RACK

Pull the rack out of full extension. Lift up and out.

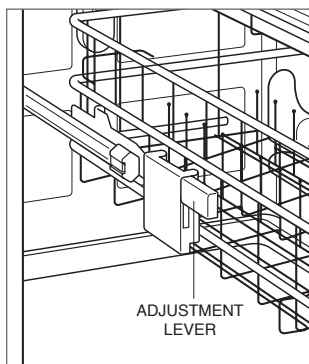
HEIGHT-ADJUSTMENT RACK

TO MOVE THE RACK DOWN

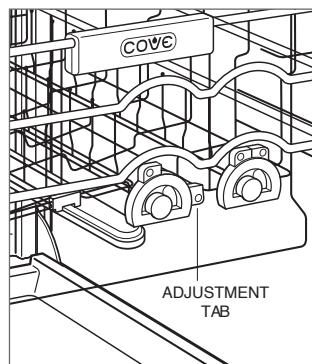
Pull the empty rack out to full extension. Lift the green adjustment levers on each side up and allow the rack to move downward to the desired location. The adjustment levers are only used to move the rack down. Refer to the illustration below.

TO MOVE THE RACK UP

Pull the rack out to full extension. Lift up on the rack above the adjustment levers.



Height adjustment



The adjustment

FOLD-DOWN TINES

Some of the tines can be adjusted to accommodate a variety of dinnerware.

TO ADJUST THE FOLD-DOWN TINES

Pull the rack out to full extension. Push and turn green adjustment tabs to fold down the desired tines.



CYCLE OPERATIONS

CYCLE	CYCLE TIME*	DRY TIME	WATER USAGE	DETERGENT**	OPTIONS
AUTO	2:07 TO 3:55	:40	4.0 to 8.4 gal	2 tbsp	Delay Start, High Temp Wash, Sani Rinse, Extended Dry, Extra Dry, Top Racks Only
NORMAL	2:40	:40	3.0 to 8.3 gal	2 tbsp	Delay Start, High Temp Wash, Sani Rinse, Extended Dry, Extra Dry, Top Racks Only
HEAVY	3:25	:40	7.3 gal	2 tbsp	Delay Start, High Temp Wash, Sani Rinse, Extended Dry, Extra Dry
QUICK***	:58	:10	3.3 gal	½ tbsp	Extra Dry, Top Racks Only

CYCLE+	CYCLE TIME*	DRY TIME	WATER USAGE	DETERGENT**	OPTIONS
POTS & PANS	3:55	:40	8.4 gal	2 tbsp	Delay Start, High Temp Wash, Sani Rinse, Extended Dry, Extra Dry
SOAK & SCRUB	5:35	:40	8.5 gal	2 tbsp	Delay Start, High Temp Wash, Sani Rinse, Extended Dry, Extra Dry
LIGHT***	1:53	:15	3.0 gal	2 tbsp	Delay Start, High Temp Wash, Sani Rinse, Extended Dry, Extra Dry. Top Racks Only
CHINA/ CRYSTAL	1:58	:40	3.0 gal	½ tbsp	Delay Start, Extended Dry, Top Racks Only
RINSE/HOLD	:15	:00	2.2 gal	0 tbsp	
PLASTICS	2:32	:45	3.0 gal	1 tbsp	Delay Start, High Temp Wash, Sani Rinse, Extended Dry, Extra Dry
ENERGY	2:08	:40	2.9 gal	2 tbsp	Delay Start, Extended Dry
EXTRA QUIET	2:50	:40	4.4 gal	2 tbsp	Delay Start, Extended Dry, Extra Dry, Top Racks Only

*Includes dry time. **Powdered detergent. ***Shortened cycle time impacts drying performance.



DISPENSER

All of the racks can be removed. If desired, the dishwasher can be operated with any of the racks removed. If the middle rack is removed, the dispenser located on the interior of the door has one compartment for detergent and another for rinse aid. Cove recommends the use of Finish® detergent. Always use rinse aid even if the detergent includes rinse aid.

TO ADD DISHWASHER DETERGENT

Add detergent to the compartment on the left. Slide the cover closed. To open the door once closed, touch the button on the side of the dispenser.

TO ADD RINSE AID

Lift the tab of the cover on the right. Add rinse aid. The rinse aid compartment is full when the indicator appears the color of the rinse aid. Wipe away any rinse aid that may have spilled. When rinse aid is low, “Add Rinse Aid. Enter once added, Cancel to ignore.” appears on the display.

WATER SOFTENER

For water softener models only, a salt compartment is located at the bottom of the interior. Prior to filling the salt compartment for the first time, fill the compartment with water, then add salt. Water does not have to be added with subsequent refills. When softener salt is low, “Add Salt. Enter once added, Cancel to ignore.” appears on the display.

TO ADD SOFTENER SALT

- Pull the lower rack forward and if necessary, turn the lower spray arm away from the compartment cover.
- Turn the cover counterclockwise to remove. It is normal for the reservoir to contain water.
- Fill the compartment completely with dishwasher softener salt.
- Once full, clean any excess salt from the threads of the salt compartment, then turn the cover clockwise to secure. Run a Quick cycle.

The water softener must regenerate periodically to maintain water quality. When necessary, the regeneration process starts automatically before the next wash cycle (excludes Rinse/ Hold) and lasts approximately 20 minutes. The wash cycle begins after the regeneration process is complete. “Water softener active. Press Start” appears on the display during the regeneration process. To continue, touch **START** and close the door.

CLEANING

SPRAY ARMS

The upper and lower spray arms are removable for cleaning. The middle spray arm is not removable. Place under running water and use a paper clip or similar to remove debris from holes.

TO REMOVE THE UPPER SPRAY ARM

Remove the upper silverware rack. Turn the spray arm assembly counterclockwise to remove.

TO REMOVE THE LOWER SPRAY ARM

Remove the lower rack. Turn lower spray arm assembly counterclockwise $\frac{1}{8}$ turn, then lift up to remove.

FILTER

The filter should be cleaned often. Heavy use may require more frequent cleaning. "Clean Filter." appears on the display after 30 cycles. This is a reminder and is not based on the soil level of the filter. To reset, touch **CANCEL**. Clean with soap and water. For hard-to-remove soils or calcium deposits, use a soft brush. Do not use a wire brush or scouring pad.

TO REMOVE FILTER

Remove the lower rack and lower spray arm. Turn the filter counterclockwise, then lift up to remove.

STAINLESS STEEL

Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.

CONTROL PANEL

Wipe with a damp cloth.

DISHWASHER RACK

Wipe with a damp cloth.

GASKET

Wipe with a damp cloth. Use warm soapy water and a toothbrush. If mold or mildew are present, spray with 3% hydrogen peroxide.

INTERIOR

Wipe interior, door edge, and rubber seal with a damp cloth. If necessary, spray household cleaner on the cloth. Do not spray directly on the door. Use a dishwasher cleaner (follow the instructions on the package) or place 1 cup of vinegar and 2 tbsp of baking soda in a container on the middle rack and run a Heavy wash cycle.



USE AND CARE GUIDE



REFRIGERATION





CLASSIC REFRIGERATION

KEEPING FOOD AT ITS BEST

DUAL REFRIGERATION®

With the Sub-Zero Dual Refrigeration® system, individual refrigerator and freezer systems have been designed to maintain accurate, consistent temperatures and proper humidity levels for longer food life expectancy. Dual Refrigeration® eliminates transfer of fresh food odors to frozen food and ice and does not freeze the moisture out of the air in the fresh food section.

DOOR SHELVES

To remove a door shelf or the dairy compartment, lift from the bottom and slide out. To reinstall, place in the desired position and slide the shelf down onto the guide.

IMPORTANT NOTE: If the door opening is limited to 90°, door shelves need to be removed before removing a storage drawer or glass shelf.

STORAGE DRAWERS

- To remove a storage drawer, pull forward until the drawer stops. Lift the front of the drawer slightly, then pull forward.
- For French Door models, the drawer slides may need to be pushed back manually to provide sufficient clearance for removal.
- To reinstall, push the drawer slides in. Align the drawer with the slides and push back until it stops. Press down on the front of the drawer to engage the slides.

GLASS SHELVES

To remove or adjust a glass shelf, tilt up, then lift up and out. To reposition, insert the shelf in the tracks along the back wall, then lower the front until it locks into position.

FREEZER BASKETS

BI-36F and side-by-side models:

- To remove, pull forward until the basket stops. Pull the two metal clips located behind the bottom two corners of the basket forward, then lift up and out.
- To reinstall, push the drawer slides in. Align the basket with the slides and push back until it stops. Press down on the front of the basket to engage the slides.
- For models BI-36S, BI-42S, BI-42SID, and BI-42SD, to remove, the freezer basket must be raised and pulled through the opening in the door liner after disengaging.

Over-and-under models:

- To remove the upper and lower freezer baskets, lift up and out.
- To reinstall, insert the lower basket into the four corner retainers. Position the upper basket onto the side rails and slide back until it clicks.

ICE CONTAINER

BI-36F and over-and-under models:

To remove, pull the container forward until it stops, then lift out.

Side-by-side models:

To remove, pull the container forward until it stops, then lift to clear the carrier assembly along the back. Pull forward and out.

Dispenser models:

To remove, pull the container out partially, then rotate and pull out.

CONTROL PANEL

FUNCTION

LIGHTS	Turns the interior accent lighting on or off for glass door models.
ICE MAKER	Turns power to the ice maker on or off. Used to disable the ice maker during extended vacations.
MAX ICE	Activates or deactivates the max ice feature which increases ice production 30% for a 24-hour period.
COLDER WARMER	Adjusts the temperature in one-degree increments. Combination units have a separate temperature controls for the refrigerator and freezer. Temperatures are preset at 38°F (3°C) and 0°F (-18°C).
PURE AIR	Activates or deactivates the air purification system.
ALARM	Activates or deactivates the door alarm. A chime indicates the door has been left ajar for more than 60 seconds.
POWER	Turns the unit on or off. When the power is off, "OFF" appears in the control panel display. Turning the power off at the control panel eliminates the need to unplug or turn the power off at the circuit breaker during service or extended vacations.

DISPLAY

INDICATOR



Illuminates or flashes when the electronic control system detects a temperature or ice maker problem, or if the condenser needs to be cleaned.



Illuminates when the air purification system is activated, and flashes when the cartridge needs to be replaced. After the cartridge has been replaced, touch and hold **PURE AIR** on the control panel for 5 seconds to reset.



Illuminates when the water filter needs to be replaced.



Illuminates when the ice maker system is activated.



Illuminates when the max ice feature is activated.




Illuminates when the door alarm is activated.



Illuminates when the accent lighting is activated for glass door models.

AIR PURIFICATION

AIR PURIFICATION SYSTEM

Fresh foods emit ethylene gas, a naturally-occurring compound that hastens food ripening and spoilage. The air purification cartridge has been factory installed and is located on the back wall of the refrigerator. To initiate air purification, touch **PURE AIR** on the control panel. The cartridge will last approximately one year. The indicator  will flash in the control panel display when the cartridge needs to be replaced.


AIR PURIFICATION CARTRIDGE REPLACEMENT

- ① To access the air purification cartridge, grasp the outside cover from the bottom and rotate upward. Grasp the black cover from the top and rotate downward. The cartridge will pop out and can be removed.
- ② Remove the new cartridge from packaging and insert with the connector pointing downward.
- ③ Once in position, close the black cover. Rotate the outside cover downward until it closes against the back wall.
- ④ Once the cartridge has been replaced, touch and hold **PURE AIR** on the control panel for five seconds to reset. The indicator will appear in the control panel display but not flash.

WATER FILTER

WATER FILTRATION SYSTEM

The water filtration system of Sub-Zero Classic models supplies filtered water to the ice maker and water dispenser (dispenser models) to produce great-tasting water and ice.

- When using the water filtration system for the first time and after filter replacement, it is necessary to clear any air from the system and allow the filter to assist in cleaning the water lines. For non-dispenser models, discard the first two full containers of ice. For dispenser models, dispense several glasses of water for a period of two minutes.
- If the water filtration system will not be used, it can be placed in water filter bypass mode by removing the filter.
- The filter is rated for 750 gallons (2839 L) or one year, whichever comes first. The indicator  will illuminate in the control panel display when the filter needs to be replaced. Replacements can be ordered on the Sub-Zero website.

WATER FILTER REPLACEMENT

- ① To access the water filter, pull out on the bottom edge of the grille assembly and rotate upward.
- ② To remove the old filter, rotate counterclockwise one quarter turn, then pull out. It is normal for a small amount of water to drip when the filter is removed. It should be wiped up with a paper towel or cloth. Remove the new filter from packaging and remove the plastic cap.
- ③ Insert the new filter into the manifold and turn clockwise. Once the new filter has been installed, press and hold the water filter reset button for five seconds to reset.

ICE MAKER

ICE MAKER OPERATION

To initiate ice production, touch **ICE MAKER** on the control panel. After initial start-up, discard the first few batches of ice. The ice may contain impurities from new plumbing connections. The ice maker will cycle every two hours.

SABBATH MODE

To initiate Sabbath mode, while the unit is on, touch **POWER** on the control panel. “OFF” appears in the control panel display. Touch and hold **POWER** for 10 seconds until “SAB” appears in the display indicating Sabbath mode has been initiated. Lights, ice maker, door alarm, and dispenser (if applicable) will be disabled. To return to normal operating conditions, touch **POWER**.

ICE AND WATER DISPENSER

The first time the water dispenser is used, purge the water system and storage tank for three minutes. This will clear any air in the system, along with impurities from new plumbing connections. Initially, for water to dispense properly, press and hold **WATER** or the water dispenser button until water flows from the dispenser. It may need to be pressed for 60 seconds for water to fill the internal reservoir tank. It may take several hours to chill the water to refrigerator temperature during the original fill and after a large amount of water is dispensed.

INTERNAL DISPENSER


For models BI-42SID and BI-48SID, the internal ice and water dispenser is designed to accommodate a 16-oz (.5 L) pint glass. Larger containers may be used but may compromise the effectiveness of the dispenser. Drops of water may collect in the removable water grille located directly below the dispenser.

FUNCTION

ICE Press and hold to dispense ice.

WATER Press and hold to dispense water.

INTERIOR LIGHTING

For glass models, accent lighting can be turned on and off by touching **LIGHTS** on the control panel. The  indicator illuminates when accent lighting is activated.

EXTERNAL DISPENSER

Drops of water may collect in the removable water grille. This is not a drain. Do not pour water into the water grille. For large quantities of ice, a bulk ice dispenser is located inside the refrigerator.

FUNCTION

LIGHT	Press to cycle through lighting options; lights off, lights on, and control panel lights only.
ICE	Press and hold to dispense ice.
WATER	Press and hold to dispense water.
LOCK	Press and hold for 3 seconds to activate or deactivate the dispenser lock. The lock indicator will be illuminated when dispenser is locked.
BULK ICE	Press and hold to dispense large quantities of ice.

CLEANING

STAINLESS STEEL EXTERIOR

Use a nonabrasive stainless steel cleaner 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 by a dry polishing chamois. Always follow the grain of stainless steel.

INTERIOR CLEANING

For over-and-under and side-by-side models, the refrigerator or freezer may be disabled without disrupting the other section. To disable a section, touch **POWER**. Touch and hold **WARMER** for the section being disabled, continue to hold and touch **POWER**. Double dashes will appear in the control panel display. Repeat to turn the section back on.

- To clean interior surfaces and all removable parts, wash with a mild solution of soap, water, and baking soda.
- Rinse and dry thoroughly. Avoid getting water on the lights and control panel.
- Do not use vinegar, rubbing alcohol or other alcohol-based cleaners on any interior surface.

VACATIONS

For extended vacations, turn power off at the control panel. Empty the unit and block doors open slightly to let fresh air in and keep the interior dry. The water filter should be replaced before start-up.

CONDENSER CLEANING

The condenser is located behind the flip-up grille. To access, pull out on the bottom edge of the grille and rotate upward. Failure to clean the condenser could result in temperature loss, mechanical failure, or damage.

- Before cleaning the condenser, turn power off at the control panel. Wear gloves to avoid injury from sharp condenser fins.
- Use a soft bristle brush and vacuum to remove dust and lint from the condenser.
- Clean the condenser every 6–12 months. To avoid damaging the condenser fins, vacuum in the direction of the fins.



DESIGNER REFRIGERATION

CONTROL PANEL

For initial start-up, touch and hold ⓘ on the control panel for 2 seconds. The recommended temperatures are preset at 0°F (-18°C) for a freezer and 38°F (3°C) for a refrigerator. The combination model has two temperature zones.

TO ADJUST TEMPERATURE

- Touch the temperature to be adjusted.
- Touch + or – until the desired temperature is displayed.
- To adjust additional settings, touch ⚙ on the control panel.



















dual-zone home screen



single-zone home screen

SETTINGS

	Adjust refrigerator drawer temperature and humidity
	Turn air purifier on or off
	Turn water filter reminder on or off
	Turn ice maker and max ice on or off
	Turn door alarm on or off and adjust duration
	View troubleshooting and service information
	Adjust soft on lighting and accent lighting (if applicable)
	Turn night mode on or off
	Turn the dispenser on or off
	Adjust door alarm volume and tone
	Turn connect on or off (if applicable)
	Turn the unit on or off
	Turn Sabbath on or off
	Adjust temperature units
	Select language
	System information

KEEPING FOOD AT ITS BEST

DUAL REFRIGERATION®

With the Sub-Zero Dual Refrigeration® system, individual refrigerator and freezer systems have been designed to maintain accurate, consistent temperatures and proper humidity levels for longer food life expectancy. Dual Refrigeration® eliminates transfer of fresh food odors to frozen food and ice and does not freeze the moisture out of the air in the fresh food section.

DOOR SHELVES

To remove a door shelf or the dairy compartment, lift from the bottom and slide out. To reinstall, place in the desired position and slide the shelf down onto the guide.

IMPORTANT NOTE: If the door opening is limited to 90°, door shelves need to be removed before removing a storage drawer or glass shelf.



EX-2180

336

WOLF

GLASS SHELVES

To remove or adjust a glass shelf, tilt up, then lift up and out. To reposition, insert the shelf in the tracks along the back wall, then lower the front until it locks into position.

FLIP-UP DAIRY COMPARTMENT

The bottom of the dairy compartment rotates upward to accommodate taller items below. For models without vertical dividers in the compartment, the entire bottom rotates upward. For models with a vertical divider, one section rotates upward.

STORAGE DRAWERS

TO REMOVE AND INSTALL A REFRIGERATOR DRAWER

- To remove, pull the drawer open until it stops. Lift the front of the drawer slightly and pull straight out.
- To install, pull the drawer carrier out and align the bottom of the drawer with the carrier. Slide the drawer back into position.

TO REPOSITION A REFRIGERATOR DRAWER DIVIDER

- To remove, pull the divider straight up.
- To install, align tabs on the divider with notches in the drawer and push down.

DRAWER DIVIDERS

TO REPOSITION A DRAWER DIVIDER

- To move a short divider, slide the divider forward or backward.
- For 30" and 36" wide drawers only, one long divider in the top drawer is adjustable. To remove a long divider, pull the long divider up until it stops, rotate counterclockwise, then pull upward.
- To install a long divider, align the grooves with the drawer tabs, rotate clockwise, then slide down.

DRAWER REMOVAL

TO REMOVE/INSTALL A STORAGE DRAWER

- To remove, pull the drawer open until it stops. Raise the front of the drawer slightly and pull straight out. To install, raise the front of drawer and place onto the slides. Align the back of the drawer with hooks on the slide, then align the white pegs at the front of the slide with holes at the front of the drawer.
- For drawer models, the upper drawer has a control cable that must be disconnected before removing the drawer.
- To install a long divider, align the grooves with the drawer tabs, rotate clockwise, then slide down.

CRISPER COVER

The crisper cover in the upper storage drawer can be slid closed, left open, or removed.

TO REMOVE THE CRISPER COVER

Pull the upper storage drawer all the way out. Raise the front edge of the crisper cover and pull it forward and out of the drawer.

FREEZER STORAGE DRAWER

TO REMOVE A FREEZER DRAWER

- Pull the drawer open until it stops. Locate the two plastic tabs at the front of the drawer behind the bottom corners.
- Pull the tabs forward, then lift up and out.
- If the door opening is limited to 90°, the top drawer must be removed before removing the middle or lower drawer.

TO INSTALL A FREEZER DRAWER

Push until the drawer slides in. Align the drawer with the slides and push back until it stops. Press down on the front of the drawer.

ICE BIN

TO REMOVE THE ICE BIN (COLUMN MODEL AND TALL AND DRAWER MODEL)

Pull the freezer drawer open until it stops. Lift the ice bin out.



TEMPERATURE CONTROL

The drawer temperature adjusts automatically or manually. All drawers are set to the same temperature and cannot be adjusted individually.

AUTO MODE — automatically adjusts the drawer temperature 2° below the refrigerator set temperature, but cannot go below 34°F (1°C).

MANUAL MODE — manually adjust the drawer up to 2° above or below the set-point. It cannot go below 34°F (1°C) or above 42°F (6°C).


TO ADJUST TEMPERATURE

- ① Touch . Touch .
- ② Touch **A** or **M** to toggle between modes. Touch **+** or **-** to adjust the temperature manually.




HUMIDITY CONTROL

Some foods require enhanced levels of humidity to maximize freshness. The refrigerator drawer humidity level is adjustable. Select “Enhanced” to make sure produce lasts to its full potential. All drawers are set to the same level and cannot be adjusted individually.



TO ADJUST HUMIDITY

- ① Touch . Touch .
- ② Touch  to toggle between settings.

NIGHT MODE


Night mode automatically reduces interior light brightness when low ambient light is detected.  appears in the upper-left corner of the control panel display when night mode is turned on.  appears when low ambient light is detected. The interior light brightness remains reduced for three minutes, even if the ambient light changes. Touch  to increase brightness.

TO TURN NIGHT MODE ON OR OFF

- ① Touch .
- ② Touch .

AIR PURIFICATION

AIR PURIFICATION SYSTEM

If your unit is equipped with an air purification system, the cartridge has been factory installed and is located on the back wall of the refrigerator. To turn on air purification, touch  on the options screen.

AIR PURIFICATION CARTRIDGE REPLACEMENT

The air purification cartridge lasts approximately one year. “Snooze/Refresh” appears on the control panel when the cartridge needs to be replaced. Touch **SNOOZE** to delay the reminder for 24 hours or until the cartridge can be replaced.

- ① To access the air purification cartridge, slide the door to the left. Grasp the black cover from the top and rotate downward. The cartridge pops out and can be removed.
- ② Remove the new cartridge and insert with the connector pointing downward. Close the black cover, then slide the door to the right.
- ③ Follow the instructions on the control panel. The cartridge life cycle resets for approximately one year.

WATER FILTER

WATER FILTRATION SYSTEM

The water filtration system supplies filtered water to the ice maker and water dispenser to produce great-tasting water and ice.




- When using the water filtration system for the first time and after filter replacement, it is necessary to clear any air from the system and allow the filter to assist in cleaning the water lines. For non-dispenser models, discard the first two full containers of ice. For dispenser models, dispense several glasses of water for a period of two minutes.
- If the water filtration system will not be used, it can be placed in water filter bypass mode by removing the filter.
- The filter is rated for 300 gallons or one year, whichever comes first. “Snooze/Refresh” appears on the control panel when the filter needs to be replaced. Touch **SNOOZE** to delay the reminder for 24 hours or until the filter can be replaced.

WATER FILTER REPLACEMENT

- ① To access the water filter, pull out on the bottom edge of the access drawer and rotate upward.
- ② To remove the old filter, rotate counterclockwise one quarter turn, then pull out. It is normal for a small amount of water to drip when the filter is removed. It should be wiped up with a paper towel or cloth. Remove the new filter from packaging and remove the plastic cap.
- ③ Insert the new filter into the manifold and turn clockwise. Once the new filter has been installed, follow instructions on the control panel. The filter life cycle will reset for approximately one year.

ICE MAKER

TO OPERATE THE ICE MAKER

- To turn on the ice maker, touch  on the options screen. A single highlighted cube indicates the ice maker is turned on.  indicates the max ice feature is turned on.
- To turn off the ice maker, touch  until no cubes are highlighted.

After initial start-up, discard the first few batches of ice. The ice may contain impurities from new plumbing connections.

Max ice increases ice production up to 30% for a 24-hour period. During that period, some components may run at a higher speed resulting in a unique audible tone. This is typical and will revert back after 24 hours or when the ice bin is full.

Ice may fuse together if not used regularly. To avoid, discard the ice and allow the ice maker to replenish. Turn off the ice maker if the ice bin is removed for an extended period. The unit is equipped with a 3-minute delay after the ice bin is removed, to ensure cubes are not ejected before the ice maker is turned off or the ice bin is installed.

SABBATH MODE

Sabbath mode automatically turns on the interior lights at a reduced brightness. The lights stay on when the door is closed. The lights cannot be turned off in Sabbath mode. Sabbath mode automatically turns off after 74 hours. All lighting preferences return to the previous setting when Sabbath mode is turned off.

TO TURN ON SABBATH

- ① Touch .
- ② Touch and hold  for 3 seconds.

TO TURN OFF SABBATH

- ① Touch and hold  for up to 10 seconds.

WATER DISPENSER

The 32 oz (1 L) internal water tank must fill before water flows from the dispenser. Press and hold the water dispenser paddle for up to 60 seconds until water is dispensed. It may take several hours to chill the water to refrigerator temperature during the original fill and after a large amount of water is dispensed. A safety feature is incorporated into the dispenser to limit continuous water flow to 60 seconds.

CLEANING

STAINLESS STEEL EXTERIOR

Use a nonabrasive stainless steel cleaner 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 by a dry polishing chamois. Always follow the grain of stainless steel.

INTERIOR CLEANING

For over-and-under and side-by-side models, the refrigerator or freezer may be disabled without disrupting the other section. To disable a section, touch **POWER**. Touch and hold **WARMER** for the section being disabled, continue to hold and touch **POWER**. Double dashes will appear in the control panel display. Repeat to turn the section back on.

- To clean interior surfaces and all removable parts, wash with a mild solution of soap, water, and baking soda.
- Rinse and dry thoroughly. Avoid getting water on the lights and control panel.
- Do not use vinegar, rubbing alcohol or other alcohol-based cleaners on any interior surface

VACATIONS

For extended vacations, turn power off at the control panel. Empty the unit and block doors open slightly to let fresh air in and keep the interior dry. The water filter should be replaced before start-up.

CONDENSER CLEANING

The condenser is located behind the kickplate. Clean the condenser every 6–12 months.

- Before cleaning the condenser, turn power off at the control panel. Wear gloves to avoid injury from sharp condenser fins.
- Remove the kickplate by extracting the two mounting screws.
- Use a soft bristle brush and vacuum to remove dust and lint from the condenser.



PRO REFRIGERATION

INTERACTIVE TOUCH CONTROLS

For initial start-up, touch and hold **POWER** on either external touch display, located on the grille. Temperature can be adjusted in one-degree increments. The left and right external displays control different temperature zones in the unit, but can both access the settings menu.

EXTERNAL TOUCH DISPLAY

To unlock the display, touch and hold for three seconds. The display will lock automatically after 30 seconds of inactivity. To adjust the temperature, touch the temperature displayed next to the corresponding zone icon. To turn the ice maker on or off or to active max ice, touch the ice cube(s) icon.



Freezer Display (36" model shown)



Refrigerator Display

KEEPING FOOD AT ITS BEST












DUAL REFRIGERATION®

Three separate controls allow the refrigerator, refrigerator drawer(s), and freezer to be set at different temperatures. With the Sub-Zero Dual Refrigeration® system, individual refrigerator and freezer systems are designed to maintain accurate, consistent temperatures and proper humidity levels for longer food life expectancy. Dual Refrigeration® eliminates transfer of fresh food odors to frozen food and ice and does not freeze the moisture out of the air in the fresh food section.

SETTINGS

To access the Settings menu, touch  on either external touch display.

SETTINGS

	Activate, deactivate, or refresh purifier life reminder
	Enable, disable reminder, or refresh filter life reminder
	Enable or disable automatic display lock
	Enable or disable door/drawer alarm and duration
	View troubleshooting and service information
	Adjust soft on lighting and accent lighting (if applicable)
°F	Adjust temperature units
	Adjust alarm volume and tone
	Enable or disable connect
	Activate or deactivate power to the unit
	Enable or disable Sabbath mode
	Select language

REFRIGERATOR STORAGE

GLASS SHELVES

To remove or adjust a glass shelf, tilt up, then lift up and out. To reposition, insert the shelf in the tracks along the back wall, then lower the front until it locks into position.

SLIDE-OUT BINS

Integrated rails mounted below the glass shelves allow slide-out bins to be positioned in a variety of locations. To remove or adjust a slide-out bin, pull the handle of the bin forward until it stops, and lift up and out of the rails.

PULL-OUT SHELF

The bottom shelf pulls out for easy access to condiments and other items commonly stored on door shelves. Adjustable rails keep items snugly in place. To adjust, pull the rail up and rotate.

CRISPER LID



To remove the crisper lid assembly, pull the upper refrigerator drawer all the way out, raise the front edge of the crisper lid up, and pull out from the back.

DRAWER DIVIDERS

Long dividers run the full depth of the drawer, with shorter dividers that connect to the long dividers to compartmentalize the drawer. To remove the short dividers, lift up and out. The long dividers cannot be removed.

AIR PURIFICATION

AIR PURIFICATION SYSTEM

The air purification cartridge has been factory installed and is located inside the refrigerator on the back wall. To initiate air purification, touch , then touch . The cartridge will last approximately one year. “Change Air Purifier” will appear on the display when the cartridge needs to be replaced. Touch **SNOOZE** to delay the reminder for 24 hours or until cartridge can be replaced. Touch **REFRESH** to reset the life indicator to 100% once the cartridge is replaced.

AIR PURIFICATION CARTRIDGE REPLACEMENT

- ① To access the air purification cartridge, grasp the outside cover from the bottom and rotate upward.
- ② Grasp the black cover from the top and rotate downward. The cartridge will pop out and can be removed.
- ③ Remove the new cartridge from packaging and insert with the connector pointing downward.
- ④ Once in position, close the black cover. Then rotate the outside cover downward until it closes against the back wall.
- ⑤ Once the cartridge has been replaced, follow the instructions on the display. The cartridge life cycle will reset for approximately one year.

WATER FILTRATION SYSTEM

The water filtration system supplies filtered water to the ice maker.

- Discard the first two containers of ice after each replacement. The water filtration system can be bypassed by removing the water filter.
- The filter is rated for 750 gallons (2839 L) or one year, whichever comes first. “Change Water Filter” will appear on the display when the cartridge needs to be replaced.
- Touch **SNOOZE** to delay the reminder for 24 hours or until the cartridge can be replaced. Touch **REFRESH** to reset the life indicator to 100% once the filter is replaced.

WATER FILTER REPLACEMENT

- ① To access the water filter, rotate the bottom of the grille upward.
- ② To remove the old filter, rotate counterclockwise one quarter turn, then pull out. It is normal for a small amount of water to drip when the filter is removed. It should be wiped up with a paper towel or cloth. Remove the new filter from packaging and remove the plastic cap.
- ③ Insert the new filter into the manifold and turn clockwise. Once the filter has been installed, the life monitor will automatically reset.

FREEZER STORAGE

STAINLESS STEEL SHELVES (48" MODELS)

To remove or adjust a shelf, tilt up, then lift up and out. To install, insert the shelf in the tracks along the back wall, then lower the front until it locks into position.

ICE CONTAINER

To remove the ice container, pull the drawer out to full extension, then lift the container up and out.



SUB-ZERO

38" x 36"





0.1

WOLF

STORAGE DRAWERS

Refrigerator and freezer storage drawers are removable for cleaning. An automatic stop is built in to prevent the drawers from coming out unintentionally. To remove, pull the drawer out to full-extension. Apply forward pressure to the front of the drawer slide, and pull up and back on the drawer handle.

ICE MAKER OPERATION

To initiate ice production, touch  on the freezer external touch display.  will be visible in the display. After initial start-up, discard the first few batches of ice. Max ice increases ice production up to 30% for a 24-hour period. Touch  to activate max ice.  will be visible in the display.

SABBATH MODE

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

WATER DISPENSER

The 32 oz (1 L) internal water tank must fill before water flows from the dispenser. Press and hold the water dispenser paddle for up to 60 seconds until water is dispensed. It may take several hours to chill the water to refrigerator temperature during the original fill and after a large amount of water is dispensed. A safety feature is incorporated into the dispenser to limit continuous water flow to 60 seconds.

CLEANING

STAINLESS STEEL EXTERIOR

Use a nonabrasive stainless steel cleaner 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 by a dry polishing chamois. Always follow the grain of stainless steel.

INTERIOR CLEANING

To clean interior surfaces and all removable parts, wash with a mild solution of soap, water, and baking soda. Rinse and dry thoroughly. Avoid getting water on the lights. Do not use vinegar, rubbing alcohol or other alcohol-based cleaners on any interior surface.

VACATIONS

For extended vacations, turn the unit off. Empty the unit and block doors open to let fresh air in and keep the interior dry. The water filter should be replaced before start-up.

CONDENSER CLEANING

The condenser is located behind the grille. Clean the condenser every 6–12 months.

- Before cleaning the condenser, turn power off at the control panel. Wear gloves to avoid injury from sharp condenser fins.
- To access, rotate the bottom of the grille upward. Use a soft bristle brush and vacuum to remove dust and lint from the condenser.
- To avoid damaging the condenser fins, vacuum in the direction of the fins.



USE AND CARE GUIDE



DESIGNER WINE STORAGE



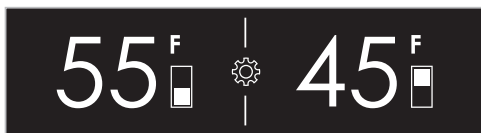


TOUCH CONTROL PANEL

For initial start-up, touch and hold ⓘ on either external touch display, located on the grille. Temperature can be adjusted in one-degree increments. The temperature on the left represents the lower zone and the temperature on the right represents the upper zone.

TO ADJUST TEMPERATURE

Touch the temperature to be adjusted. Touch + or – until the desired temperature is displayed. To adjust additional settings, touch ⚙ on the control panel.



WINE STORAGE

WINE RACKS

The full-extension wine racks provide easy access to 750 ml bottles, half-bottles, and magnums. When storing magnums, the rack above must be removed. To remove a wine rack, pull out to full extension, tilt up, then lift up and out.

The top two racks in each compartment cannot be placed in any other position. These racks can be identified by the small square cutout located in the right rear corner. The natural cherrywood facing on wine racks can be stained or replaced with wood to complement cabinetry.

DISPLAY RACKS

The adjustable display rack is designed for wine to stay in contact with the cork at any position. To remove the display rack, pull out to full extension, tilt up, then lift up and out.

STORAGE DRAWERS

DRAWER DIVIDERS - TALL MODEL

To reposition a drawer divider:

- To move a short divider, slide the divider forward or backward.
- One long divider in the top drawer is adjustable. To remove a long divider, pull the long divider up until it stops, rotate counterclockwise, then pull upward.
- To install a long divider, align the grooves with the drawer tabs, rotate clockwise, then slide down.

DRAWER REMOVALS - TALL MODEL

To remove/install a storage drawer:

- To remove, pull the drawer open until it stops. Raise the front of the drawer slightly and pull straight out.
- To install, raise the front of drawer and place onto the slides. Align the back of the drawer with hooks on the slide, then align the white pegs at the front of the slide with holes at the front of the drawer.

SABBATH

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

Sabbath mode automatically turns on the interior lights at a reduced brightness. The lights stay on when the door is closed. The lights cannot be turned off in Sabbath mode.

Sabbath mode automatically turns off after 74 hours. All lighting preferences return to the previous setting when Sabbath mode is turned off.

TO TURN ON SABBATH

Touch . Touch and hold  for 3 seconds.

TO TURN OFF SABBATH

Touch and hold  for up to 10 seconds.

CARE RECOMMENDATIONS

STAINLESS STEEL EXTERIOR

Use a nonabrasive stainless steel cleaner 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 by a dry polishing chamois. Always follow the grain of stainless steel.

INTERIOR CLEANING

To clean interior surfaces and all removable parts, wash with a mild solution of soap, water and baking soda. Rinse and dry thoroughly. Avoid getting water on the lights, control panel, and cherrywood facing on wine racks. Use a standard glass cleaner to clean the UV-resistant glass door.

CONDENSER CLEANING

The condenser is located behind the kickplate. Clean the condenser every 6–12 months. Before cleaning the condenser, turn power off at the control panel. Wear gloves to avoid injury from sharp condenser fins.

To clean the condenser:

- Turn power off at the control panel.
- Remove the kickplate by extracting the two mounting screws.
- Use a soft bristle brush and vacuum to remove dust and lint from the condenser.

CLEANING GUIDE



RECOMENDED CLEANERS

DEGREASER

Formula 409, Fantastic Orange, Simple Green. Equal parts distilled white vinegar and water

MILD ABRASIVE CLEANERS

Soft Scrub, Bar Keepers Friend, Bon Ami

SPONGES AND STEEL WOOL

Scotch-Brite (Blue or Pink), Scrub Daddy, Fine-Grade Steel Wool (000)

STAINLESS STEEL POLISH

Pledge Enhancing Polish, Signature Polish

SPECIALTY CLEANERS

Carbon-Off (for small oven interior spills and burner stain removal), Carbona 2 in 1 Oven and Grill Rack Cleaner, Easy Off Oven Cleaner (for extra tough stains and soils)

*Overall, be sure to use “household degreaser” rather than commercial products.



