



Wolf Convection Oven

MODE GUIDE

| MODE | HEATING ELEMENT | USES |
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| Bake | 90% Bake 10% Broil | Single rack baking. Avoid rack positions 1 and 2. Dry oven. |
| Roast | 75% Bake 25% Broil | Roast less tender cuts, braise, slow roast vegetables. |
| Convection Roast | 25% Broil 75% Convection | Roast and brown tender meat cuts as well as poultry. Soft vegetables. |
| Broil | 100% Broil | Broil meat, fish and poultry up to 1" thick. Door stays closed. |
| Convection | 100% Convection | Multi-rack baking and cooking. |
| Stone | 60% Bake 40% Broil | Preheat with stone. Ideal for pizza and breads. |
| Proof | 100% Bake | Ideal for proofing yeast breads. Temps 85°F to 110°F. |
| Dehydrate | 100% Convection | Dry fruit, vegetables, meats and baked goods. Temps 135°F to 185°F. Accessory needed. |
| Warm | | Ideal for holding cooked items, rewarming and warming plates and serving pieces. |
| Gourmet | Preset Mode | 50+ preset processes in 6 foods |

