



M Series Oven

Use and Care Guide

CLEANING, MAINTENANCE,
AND MORE



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Customer Care

The model and serial number are printed on the enclosed product registration card. Both numbers are also listed on the product rating plate. Refer to page 6 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

SERVICE INFORMATION

Model Number

Serial Number

Date of Installation

Certified Service Name

Certified Service Number

Authorized Dealer

Dealer Number

If your product ever needs attention, be sure to use a Wolf Factory Certified Service provider recommended by our Customer Care Center, or select one from our list of providers available at wolfappliance.com/locator. All Factory Certified Service providers are carefully selected and thoroughly trained by us.

Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION indicates a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock, or injury.
- This appliance must be properly installed and serviced by a qualified installer or service agency and grounded by a qualified technician.
- Clean only those parts listed in this guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Be sure that the oven cool air intake (located above the door) and oven exhaust vent (located below the door) are unobstructed at all times.
- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Position oven racks in the desired locations when the oven is cool. If a rack must be repositioned after the oven is already hot, be sure the pot holder does not contact a hot heating element in the oven.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not use aluminum foil to line any part of this appliance.
- Never use this appliance to warm or heat the room.
- Do not leave children alone or unattended in the area where this appliance is in use. Never allow children to sit or stand on the appliance.
- Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.

⚠ CAUTION

Before using self-clean, remove broiler pan, oven racks, oven rack guides, and any other utensils.

IMPORTANT INSTRUCTIONS

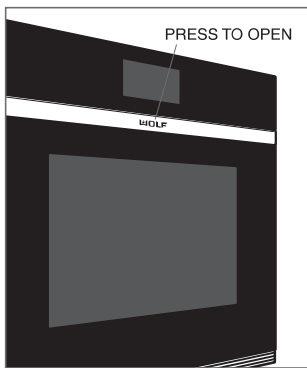
GENERAL SAFETY PRECAUTIONS

- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not clean the oven gasket; rubbing or moving the gasket may compromise the door seal.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.
- For contemporary models, press the upper middle section of the door firmly to open. To close, rotate the door upward, then press firmly to close. Refer to the illustration below.

⚠ WARNING

PROPOSITION 65 FOR CALIFORNIA RESIDENTS

Cancer and Reproductive Harm—
www.P65Warnings.ca.gov



Contemporary model

M Series Oven Features

M Series Oven Features

FEATURES

- | | |
|---|--|
| 1 | Product Rating Plate (lower oven for double ovens) |
| 2 | Adjustable Oven Rack |
| 3 | Full-Extension Oven Racks |
| 4 | Control Panel and Display |
| 5 | Control Knobs (professional model) |
| 6 | Convection Fans |
| 7 | Temperature Probe Receptacle |
| 8 | Halogen Lighting |

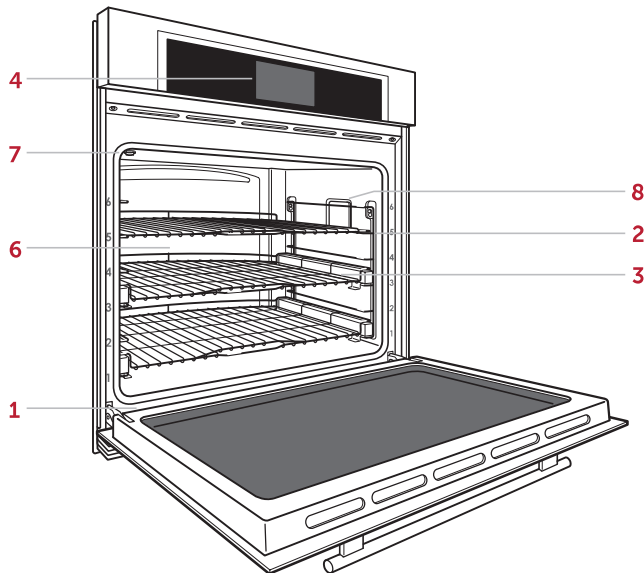
Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use and care guide. Whether you are an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation, and care recommendations of your Wolf M Series Oven.

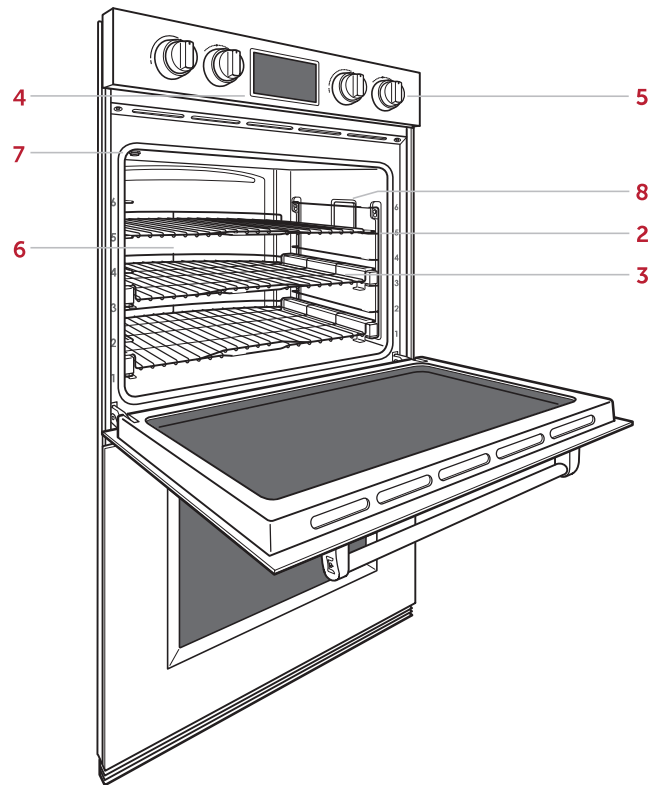
To ensure the best results, review the cooking modes and special features on page 12.

⚠ CAUTION

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



M Series Single Oven (Transitional shown)



M Series Double Oven (Professional shown)

Oven Racks

OVEN RACK POSITION

The oven racks can be placed in any of the six positions labeled on the front face of the oven. Refer to the illustration below.

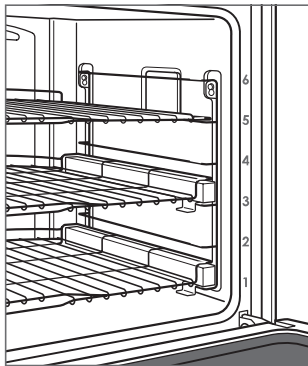
OVEN RACK GUIDES

To insert the rack guides in the oven, locate the mounting screws on the oven side walls. Place the rack guide mounting tabs over the top screws, pivot inward and slide down until fully seated. Refer to the illustration below.

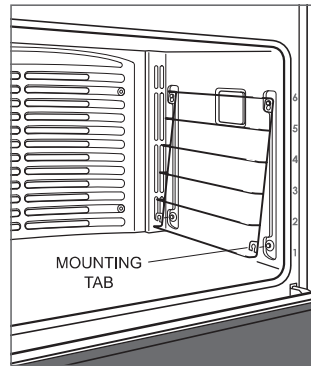
OVEN RACKS

To insert a standard rack in the oven, place the rack anti-tip lock under the side rack guide rails. Slide the rack back and lift up to clear the rack stops. Continue to slide the rack back until completely inside the oven. Refer to the illustration below.

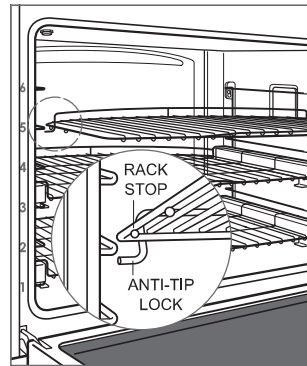
To insert a full-extension rack, place the two rear tabs onto the rack guide (one tab above and one below). Refer to the illustration below. Angle the rack slightly and slide back until the front rack notch engages the front rack guide.



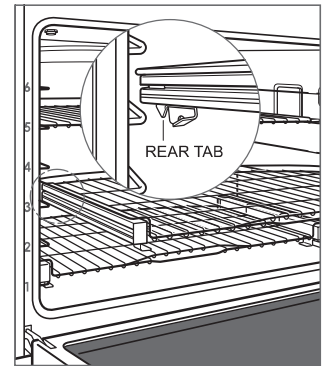
Oven rack position



Oven rack guide



Oven rack anti-tip lock



Full-extension rack

Interactive Control Panel

The interactive control panel utilizes touch technology to select cooking modes and other functions. Refer to the illustrations below. For professional models, cooking modes and temperatures are selected using the selector knobs.



Home screen—single transitional and contemporary shown



Home screen—single professional shown

COOKING OPTIONS

- | | |
|--------------------|--|
| QUICK START | Touch to initiate cooking, then select from options on the control panel. For the professional model, turn the selector knob to the desired mode. |
| GOURMET | Touch to initiate Gourmet meal preparations, then select from options on the control panel. For the professional model, turn the selector knob to Gourmet. |
-

Oven Operation

PRIOR TO USE

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

- 1 Clean the 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 the knob to Convection Roast and adjust the temperature to 500°F (260°C) for one hour.
- 4 Touch Off (turn the knob for professional model) and allow the oven to cool with the door closed.

PREHEAT

During preheat, the oven is heated as quickly and evenly as possible and is not ideal for cooking. Preheat should be used for all cooking modes except Broil, Warm, and some modes in Gourmet. Once preheat is complete, a chime indicates the oven has reached the set temperature.

CLOCK

The clock is visible on the touchscreen during all cooking modes. It is very important the clock is set to the correct time if a timed cook feature is used. The clock must be reset after a power outage.

The clock sets automatically if the unit is connected to Wi-Fi. Refer to Connect This Appliance for more information.

Setting clock:

- 1 Touch Settings, then select Time.
- 2 Touch 12 Hour or 24 Hour mode.
- 3 Use the slide bar to set the time of day, select AM or PM, then touch Set. A chime indicates the clock has been set.

Time can also be adjusted by touching the time display on the home screen.

TIMER

Each timer can be set for a maximum of 11 hours and 59 minutes. Once a time is set, the countdown is illuminated on the control panel display. The timer is independent from the oven. Setting the timer does not affect the cook time or stop time.

Setting timer:

- 1 Touch Timer 1 or Timer 2.
- 2 Use the slide bar to set the duration, then touch Set. A chime indicates the timer has been set.
- 3 To cancel or edit, touch the countdown time on the display.
- 4 The oven chimes and the time flashes when complete. The timer continues to chime until canceled or reset.

Oven Operation

Extended Options

Touch Settings to access the extended options. Touch or use the slide bar to select the desired option. If more information is needed, touch Info.

OPTIONS

Time	Select 12 hour or 24 hour.
Sabbath	Turn Sabbath on or off.
Clock	Select digital, analog, blank, or logo.
Connect	Turn connect on or off.*
Standby	Turn standby power on or off.
Language	Select: English, Spanish, French, Italian, German, Dutch, or Chinese.
Units	°F/Imperial or °C/Metric.
Showroom	For showroom use only.
Info	Access helpful tips and product information.
About	For service only.
Temp Offset	For service only.
Calibration	Adjust display calibration.
Sound	Mute, 1-5 and high, medium, low.
Brightness	Adjust display brightness: 0-100%.

**To connect to the Sub-Zero Group Owner's App, connect must be turned on.*

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. Refer to the chart on page 12.

SETTING CONTROLS

- 1 Touch Quick Start. The oven defaults to Bake mode. Touch or use the slide bar to select the desired cooking mode. For the professional model, turn the selector knob to the desired cooking mode.
- 2 Touch the temperature (Start for professional models) to select the preset temperature. To change the temperature, touch or use the slide bar to select the desired temperature, then touch the temperature or wait 5 seconds. The unit turns on automatically if the temperature is not touched. For the professional model, turn the selector knob to adjust the temperature.
- 3 Touch Off to end the mode. For the professional model, turn the selector knob to Off.

Cooking Modes

GOURMET

Gourmet provides a variety of quick and convenient meal preparations. Gourmet also provides recommendations for ideal rack positions and tips to ensure cooking confidence. Refer to the instructions on the control panel to determine whether preheat is required.

Choose from six categories—meat, fish, baked goods, pizza, vegetables, and one dish meals. Each category can be refined to ensure the most effective cooking mode and rack position to create a cooking masterpiece. Refer to the Gourmet guide.

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	

Oven Operation

Cooking Modes

MODE	PRESET	RANGE	PROBE	USES
BAKE	350°F (175°C)	200–550°F (95–290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
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	High Med Low	550°F (290°C) 450°F (230°C) 350°F (175°C)		Best for broiling meats, fish, and poultry pieces up to 1" thick. Use a two-piece broiler pan and always broil with the oven door closed.
CONVECTION ROAST	325°F (165°C)	200–550°F (95–290°C)	•	Gently browns the exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork, and poultry.
CONVECTION	325°F (165°C)	200–550°F (95–290°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. Refer to page 11. Preset temperature and range are dependent on the food and desired doneness.
PROOF	85°F (30°C)	85–110°F (30–45°C)		Ideal for proofing, or rising bread dough. Refer to page 13.
STONE	450°F (230°C)	200–550°F (95–290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Stone accessory required. Refer to page 13.
DEHYDRATE	135°F (60°C)	110–170°F (45–75°C)		Dry a variety of fruits, vegetables, herbs, and meat strips. Accessory racks required. Refer to page 13.
WARM	180°F (80°C)	140–200°F (60–95°C)	•	Designed to keep foods at serving temperature.

Cooking Modes

PROOF

Setting controls:

- 1 Touch Quick Start, then select Proof. For the professional model, turn the selector knob to More, then select Proof on the control panel.
- 2 Touch Start to select the preset temperature. To change the temperature, touch or use the slide bar to select the desired temperature, then touch Start. For the professional model, turn the selector knob to adjust temperature.
- 3 Touch Off to end mode. For the professional model, turn the selector knob to Off.

STONE

Accessory kit required. Accessories are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Additional use and care information is included with the accessory kit.

Setting controls:

- 1 Touch Quick Start, then select Stone. For the professional model, turn the selector knob to More, then select Stone on the control panel.
- 2 Touch Start to select the preset temperature. To change the temperature, touch or use the slide bar to select the desired temperature, then touch Start. For the professional model, turn the selector knob to adjust temperature.
- 3 Touch Off to end mode. For the professional model, turn the selector knob to Off.

DEHYDRATE

Accessory kit required. Accessories are available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com. Additional use and care information is included with the accessory kit.

Setting controls:

- 1 Place the door stop supplied with accessory kit.
- 2 Touch Quick Start, then select Dehydrate. For the professional model, turn the selector knob to More, then select Dehydrate on the control panel.
- 3 Touch Start to select the preset temperature. To change the temperature, touch or use the slide bar to select the desired temperature, then touch Start. For the professional model, turn the selector knob to adjust temperature.
- 4 Touch Off to end the mode. For the professional model, turn the selector knob to Off.

Oven Operation

Temperature Probe

Use only the temperature probe shipped with this appliance. Refer to the illustration below. 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:

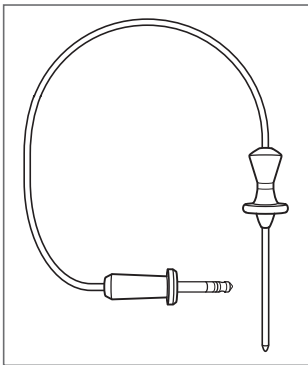
- 1 Preheat the oven to the desired oven temperature in the desired mode (Bake or Stone mode for breads).
- 2 Insert the probe into the thickest area of food. When making bread, cook for approximately 10 minutes before inserting the probe.
- 3 When preheat is complete, insert the probe into the probe receptacle. Refer to the illustration below. Close the oven door.
- 4 Touch Probe.
- 5 Touch Set to select the preset temperature. To change the temperature, use the slide bar to select the desired temperature, then touch Set.
- 6 A chime indicates the internal temperature has reached the probe setpoint. Remove and reinsert the probe to verify the internal temperature, then select Ok or Off.

⚠ CAUTION

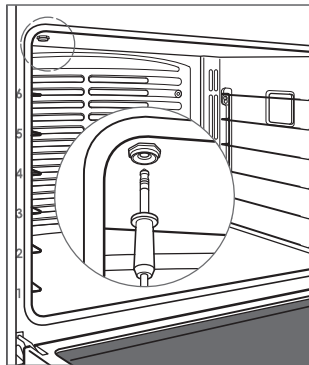
Pull straight down when removing the probe from the receptacle. Bending or pulling the probe at an angle during removal may damage the probe and oven. Do not place a rack or accessory in rack position six when using the probe, as it interferes with probe removal.

⚠ CAUTION

The probe and probe receptacle will be very hot. Handle with care.



Temperature probe



Probe receptacle

Auto Program

TIMED COOK / DELAYED START

Timed cook automatically turns the oven off at a specified time. The oven begins to heat immediately and turns off at the desired stop time. Delayed start automatically turns the oven on and off at specified times. The oven remains idle until the desired start time and turns off at the desired stop time. If preheat is required, the preheat time must be accounted for when determining the cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except Broil, Gourmet, or Stone.

Setting controls:

- 1 Touch Quick Start, then select the desired cooking mode and temperature. For the professional model, turn the selector knobs to the desired mode and temperature.
- 2 Touch Timed Cook, then select the cooking duration.
- 3 Touch Set to confirm the stop time or use the slide bar to select the desired stop time, then touch Set. The cooking duration and stop time appear on the display. The oven chimes with one minute remaining. The oven chimes when complete and continues to chime until canceled or reset.
- 4 To cancel, reset, or turn the oven off, touch Timed Cook.
- 5 The oven automatically turns off when the cook time is complete. Touch OK to clear the display.

Sabbath

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

Bake, Roast, Proof, and Warm modes can be used in Sabbath.

Setting controls:

- 1 Turn the oven light on or off.
- 2 Touch Settings, then select Sabbath Mode.
- 3 Touch On, then touch Start.
- 4 Select the cooking mode and temperature, then touch Start.
- 5 After ten seconds, the unit enters Sabbath.
- 6 To change the oven temperature while in Sabbath, use the control panel to select the desired temperature, then touch Start/Enter. The temperature changes randomly after the new temperature is selected.
- 7 Touch Off to end the mode. The Sabbath icon goes away after ten seconds.

Clean

⚠ CAUTION

During clean, exterior surfaces may get hotter than usual. Children should be kept away.

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.

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.

IMPORTANT NOTE: For double ovens, the other oven cannot be used during Clean.

Setting controls:

- 1 Turn on ventilation. Some smoke and odor is normal.
- 2 Touch Quick Start, then touch Clean. For the professional model, turn the selector knob to More, then touch Clean on the control panel.
- 3 Touch Start, then open the oven door.
- 4 Remove the oven racks and rack guides, then close the door.
- 5 Touch Ok.
- 6 The oven door locks and stays locked until cleaning is complete and the oven temperature is below 550°F (290°C).
- 7 Touch Off to clear. For the professional model, turn the selector knob to Off.


DELAYED CLEAN

Setting controls:

- 1 Turn on ventilation. Some smoke and odor is normal.
- 2 Touch Quick Start, then touch Clean. For the professional model, turn the selector knob to More, then touch Clean on the control panel.
- 3 Touch Delayed Clean and use the control panel to select the desired start time, then touch Start.
- 4 Remove the oven racks and rack guides, then close the door.
- 5 Touch Ok.
- 6 The oven door locks and stays locked until cleaning is complete and the oven temperature is below 550°F (290°C).
- 7 Touch Off to clear. For the professional model, turn the selector knob to Off.

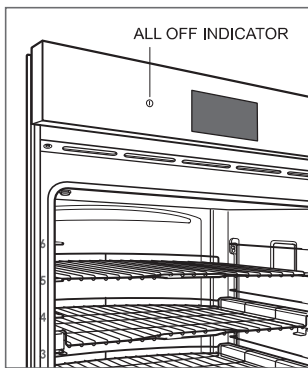
Oven Operation

All Off

All Off turns all active ovens off. Touch  to turn the oven(s) off.

For Transitional and Contemporary Black Glass models, the indicator only appears during Clean.

The indicator does not appear on Professional models. To turn the oven(s) off, turn the knob(s) to Off.



All Off

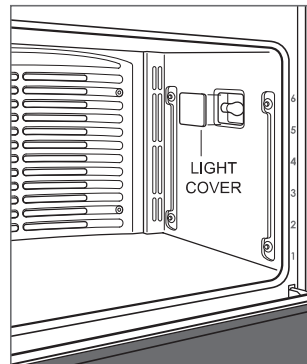
Oven Light

WARNING

Verify power is disconnected from the electrical box before replacing a light bulb.

Allow the oven to cool completely, then remove oven racks and rack guides. To remove the light cover, gently pry the bottom edge with a flat screwdriver. Remove the existing bulb and replace with a 40-watt halogen bulb. Refer to the illustration below.

To replace the light bulb located on the top of the oven cavity, contact Wolf Factory Certified Service. For the name of the nearest Wolf Factory Certified Service, check the Product Support section of our website, wolfappliance.com, or call Wolf Customer Care at 800-222-7820.



Light bulb replacement

Cooking Guide

Wolf Cooking Guide

FOOD	RACK(S)	MODE	OVEN TEMP	POSITION	TIME	NOTES
BREADS						
Biscuits	1	Roast	400°F (205°C)	3	5–10 min	
	2	Convection	425°F (220°C)	2, 5	5–10 min	
	3	Convection	425°F (220°C)	1, 3, 5	5–10 min	
Cinnamon rolls	1	Bake	350°F (175°C)	3	20–25 min	
	2	Convection	325°F (165°C)	2, 5	20–25 min	
	3	Convection	325°F (165°C)	1, 3, 5	20–25 min	
Garlic bread	1	Broil	Med	5		
Muffins	1	Bake	400°F (205°C)	3	15–20 min	
	2	Convection	375°F (190°C)	2, 5	10–15 min	
	3	Convection	375°F (190°C)	1, 3, 5	10–15 min	
Quick breads	1	Bake	350°F (175°C)	3	40–50 min	
Toast	1	Broil	High	5		
Yeast bread (loaf pan)	1	Bake	350°F (175°C)	3	20–45 min	
Yeast bread (no pan)	1	Stone	450°F (230°C)	1	15–45 min	
Yeast rolls	1	Convection	375°F (190°C)	3	10–20 min	
	2	Convection	375°F (190°C)	2, 5	10–20 min	
	3	Convection	375°F (190°C)	1, 3, 5	10–20 min	
CAKES						
Angel food cake	1	Bake	350°F (175°C)	1	35–45 min	
Bundt or pound cake	1	Bake	350°F (175°C)	3	40–50 min	
Cupcakes	1	Bake	350°F (175°C)	3	20–25 min	
	2	Convection	325°F (165°C)	2, 5	15–25 min	
	3	Convection	325°F (165°C)	1, 3, 5	15–25 min	
Mixes or from scratch	1	Bake	350°F (175°C)	3	20–30 min	
	2	Convection	325°F (165°C)	2, 5	20–30 min	
	3	Convection	325°F (165°C)	1, 3, 5	20–30 min	
COOKIES						
Cookies or bars	1	Bake	350°F (175°C)	3	10–25 min	
	2	Convection	325°F (165°C)	2, 5	10–25 min	
	3	Convection	325°F (165°C)	1, 3, 5	10–25 min	
PIES						
Cream puffs	1	Convection	400°F (205°C)	3	20–30 min	
Double-crust or streusel topped	1	Bake	375°F (190°C)	3	40–45 min	
Lemon meringue	1	Broil	Low	3	10–15 min	
Pie crust (empty)	1	Bake	425°F (220°C)	3	10–15 min	
Puff pastry	1	Bake	400°F (205°C)	3	10–15 min	
	2	Convection	375°F (190°C)	2, 5	10–15 min	
	3	Convection	375°F (190°C)	1, 3, 5	10–15 min	
Pumpkin or custard	1	Bake	425°F (220°C) / 325°F (165°C)	3	see note	Bake for 15 min at 425°F, reduce temp to 325°F, and bake until pie is set, 45–60 min.

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

Wolf Cooking Guide

FOOD	MODE	OVEN TEMP	RACK	TIME	PROBE TEMP	NOTES
BEEF						
Chuck roast	Conv Roast	325°F (165°C)	3	20–25 min/lb	Med 150°F (65°C)	Place in dish with liquid ½ the height of the meat.
	Roast	350°F (175°C)	3	20–25 min/lb	Med 150°F (65°C)	
Ground patties	Broil	High	5	10–15 min		Turn over at 7 min.
Prime rib	Roast	450°F (230°C) / 225°F (105°C)	2	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.
Roast	Roast	425°F (220°C) / 325°F (165°C)	2	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	Bake	300°F (150°C)	2			Place in covered dish with liquid ¼ the height of the meat.
Steaks (< 1" thick)	Broil	High	5	10–15 min		Turn over at 6 min.
Steaks (> 1" thick)	Broil	High	5	10–20 min		Turn over at 8 min.
Tenderloin	Conv Roast	450°F (230°C)	3	10–20 min/lb	Rare 130°F (55°C)	
POULTRY						
Chicken, bone-in	Conv Roast	325°F (165°C)	5	20–25 min	Thigh 180°F (80°C)	
Chicken boneless breast (flattened to ½" thick)	Broil	Med	5	10–15 min		Turn over halfway through broiling.
	Conv Roast	350°F (175°C)	3	15–20 min	Breast 165°F (75°C)	
Chicken quarters, thighs	Broil	Med	5	20–25 min		Turn over halfway through broiling.
	Roast	350°F (175°C)	3	30–40 min	Thigh 180°F (80°C)	
	Conv Roast	325°F (165°C)	3	30–40 min	Thigh 180°F (80°C)	
	Bake	350°F (175°C)	3	30–40 min	Thigh 180°F (80°C)	
Chicken, whole	Conv Roast	325°F (165°C)	2	10–20 min/lb	Thigh 180°F (80°C)	
Cornish hen	Conv Roast	325°F (165°C)	3	1 hour	Thigh 180°F (80°C)	
	Roast	350°F (175°C)	3	1 hour	Thigh 180°F (80°C)	
Duck	Conv Roast	325°F (165°C)	2	15–20 min/lb	Thigh 180°F (80°C)	
Goose	Conv Roast	325°F (165°C)	2	15–20 min/lb	Thigh 180°F (80°C)	
Turkey breast, whole	Conv Roast	325°F (165°C)	2	15–20 min	Breast 165°F (75°C)	
	Roast	350°F (175°C)	2	15–20 min	Breast 165°F (75°C)	
Turkey pieces	Conv Roast	325°F (165°C)	3	30–40 min	Thigh 180°F (80°C)	
	Roast	350°F (175°C)	3	30–40 min	Thigh 180°F (80°C)	
Turkey, whole (brined)	Bake	350°F (175°C)	1	10–15 min/lb	Thigh 180°F (80°C)	
Turkey, whole	Conv Roast	325°F (165°C)	1	10–15 min/lb	Thigh 180°F (80°C)	
	Roast	325°F (165°C)	1	10–15 min/lb	Thigh 180°F (80°C)	

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

Cooking Guide

Wolf Cooking Guide

FOOD	MODE	OVEN TEMP	RACK	TIME	PROBE TEMP	NOTES
PORK						
Chops, steaks (½" thick)	Broil	High	5	5–10 min		Turn over halfway through broiling.
	Conv Roast	350°F (175°C)	3	10–15 min		
Ham steak (< 1" thick)	Broil	High	5	5–10 min		Turn over halfway through broiling.
Ham steak (> 1" thick)	Broil	High	5	10–15 min		Turn over halfway through broiling.
Ham, whole	Bake	335°F (170°C)	2	10–15 min/lb	160°F (70°C)	Cover and rest 15 min.
Ribs	Bake	300°F (150°C)	3			Place in foil packets or covered dish with liquid ¼ the height of the meat.
Slow roast	Bake	300°F (150°C)	2			Place in covered dish with liquid ¼ the height of the meat.
Tenderloin	Conv Roast	400°F (205°C)	3	15–20 min/lb	Rare 130°F (55°C)	
LAMB						
Chops, steaks (¾" thick)	Broil	High	5	5–10 min		Turn over halfway through broiling.
Crown rack	Conv Roast	325°F (165°C)	2	15–20 min/lb	145°F (65°C)	
Leg	Conv Roast	425°F (220°C) / 325°F (165°C)	2	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	Conv Roast	300°F (150°C)	2	30–35 min/lb	140°F (60°C)	
FISH						
Fillet (< 1" thick)	Broil	Med	5	10–20 min		
Fillet (> 1" thick)	Conv Roast	375°F (190°C)	5	15–25 min		
PIZZA						
Calzones	Stone	375°F (190°C)	1	10–15 min		
French bread pizza	Broil	Med	5	10–15 min		
Homemade pizza	Stone	450°F (230°C)	1	5–15 min		
VEGETABLES						
Mixed vegetables	Conv Roast	400°F (205°C)	4	10–20 min		
Potatoes, sweet potatoes	Bake	350°F (175°C)	3	45–60 min		
OTHER						
Meatloaf	Roast	425°F (220°C) / 325°F (165°C)	2	see note	165°F (75°C)	Roast for 20 min at 425°F, reduce temp to 325°F, and cook to desired internal temp.
Nachos	Broil	Low	3	15–20 min		
One dish meals	Bake	350°F (175°C)	3	45–60 min	175°F (80°C)	
Quiche	Bake	350°F (175°C)	3	40–50 min		
Sausage, bratwurst (fresh)	Broil	Med	5	10–15 min		Turn over halfway through broiling.

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

Care Recommendations

CLEANING

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.
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 a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the control panel. IMPORTANT NOTE: Do not spray cleaners directly on the control panel.
Oven interior	IMPORTANT NOTE: Remove all food spills (especially sugary, acidic, and tomato-based sauces) when the oven interior is safe to touch. Some blemishes are permanent, but do not affect the function of the porcelain. 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 the 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 the 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.

Troubleshooting

OPERATION

Oven does not operate.

- Verify power is on.
- Verify electrical power to the oven and home circuit breaker is on.

Oven temperature issue.

- Contact Wolf Customer Care at 800-222-7820 for recommendations.

No response from the control panel touch pads.

- Unit is in Sabbath mode (★ is displayed on the control panel), refer to page 15.
- Turn the circuit breaker off for 20 seconds, then turn back on.

“Probe Shorted” is displayed on the control panel.

- Touch Off. Verify the probe connector is fully seated into the receptacle. Reset the oven temperature and probe temperature.

Error message is displayed during clean cycle.

- For double ovens, if one oven is in an active clean cycle, the other oven can not be used.

Oven “pops” or “bangs” during preheat or cool down.

- Normal with new oven cavity expansion and contraction.
- Run a clean cycle. If it persists, contact Wolf Customer Care at 800-222-7820.

SERVICE

- Maintain the quality built into your product by contacting Wolf Factory Certified Service. For the name of the nearest Wolf Factory Certified Service, check the Product Support section of our website, wolfappliance.com, or call Wolf Customer Care at 800-222-7820.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 6 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 3 of this guide.

Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf Factory Certified Service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf Factory Certified Service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Wolf Factory Certified Service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the Product Support section of our website, wolfappliance.com, email us at customerservice@subzero.com or call 800-222-7820.

*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.

