



Fryer Module Use & Care Guide



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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.

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.

SERVICE INFORMATION

Model Number

Serial Number

Date of Installation

Certified Service Name

Certified Service Number

Authorized Dealer

Dealer Number

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.

Thank You

Thank you for your purchase. We look forward to being part of your home for decades to come. As a third-generation family-owned company, we take a very personal stake in the preparation of your family's food. We built our business and our reputation on helping families serve the finest food possible.

With your purchase, you receive one of the strongest warranties in the appliance industry. Take a moment to read the full warranty statement on page 15. It's also important to register your Wolf appliance to ensure that you don't miss out on exclusive owner benefits, such as; assurance that you will be taken care of in the unlikely event that service becomes necessary during the warranty period, and a proof-of-purchase record in case of a home insurance claim. You may register by one of the following options:

- Mail in the completed Wolf product registration card.
- Register online at wolfappliance.com/register and create a personalized My Sub-Zero/ Wolf account using the serial number on your product.
- Register by phone by calling Wolf Customer Care at 800-222-7820.

As a Wolf owner, you can count on ongoing support, day in and day out. Our customer care center is available 24 hours a day, seven days a week and staffed by knowledgeable product experts at our factory in Madison, Wisconsin. Should the need arise, simply call 800-222-7820 and speak with one of our product experts. They will help troubleshoot any issues you might have.

We are confident this guide will answer your questions about the features, operation, and maintenance of your Wolf, but if you have additional questions, please contact us at 800-222-7820 or visit us online at wolfappliance.com.



IMPORTANT INSTRUCTIONS

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Read this use & care guide carefully before using your new fryer module to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- Warranty service must be performed by Wolf factory certified service.
- Before performing any service, disconnect the power supply to the module by switching off the circuit breaker or removing the fuse.
- Always properly clean and maintain the module as outlined in care recommendations on page 13.

▲ WARNING

To eliminate the risk of burns or fire when reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a ventilation hood that projects horizontally a minimum of 5" (127) beyond the bottom cabinets.

GENERAL SAFETY PRECAUTIONS

- This appliance is for household use only and must not be put to any other use.
- Use sturdy, properly insulated gloves or pot holders. Dish towels or other substitutes can become entangled, causing burns. Keep pot holders dry. Wet pot holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.
- Use only fryer baskets included with the module.
- The stainless steel lid must only be placed over the fryer module after it has cooled down.
- Children should not be left alone or unattended in an area where the fryer module is being used. Never allow them to sit, stand or play on or around the module at any time. Do not store items of interest to children around or below the module.
- When using the fryer module, do not touch the module or immediate surrounding areas. These surfaces become extremely hot and could cause burns. Be certain that all controls are turned off by touching the OFF ON touch pad and that the module has cooled before touching or cleaning any surfaces.
- Never leave the fryer module unattended.
- Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Do not repair or replace any part of the fryer module unless specifically recommended in literature included with this appliance. All service is to be referred to Wolf factory certified service.
- Clothing fires are potential hazards. Do not wear long flowing sleeves around the fryer module. They are easily caught on pan handles or ignited by flare-ups. Highly flammable clothing, especially synthetic fabrics, should not be worn while cooking.
- Do not line the fryer module with aluminum foil.
- Never operate the fryer module while it is empty. Add more oil as needed to keep the oil level at the oil level line on the fryer basin.
- Do not use the fryer module for warming a room.
- Do not store combustible, flammable or explosive materials near the fryer module or adjacent cabinets.
- Do not heat unopened glass or metal containers of food in the fryer module. Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the module.

⚠ WARNING

Fats and oils can ignite easily if they get overheated. Keep all flames away from the appliance.

⚠ WARNING

The fryer module must be installed at least 15" (381) from any open-flame cooking device or a Wolf steamer module. The open flame may cause ignition of oil, and contact between water and hot oil may cause burns.

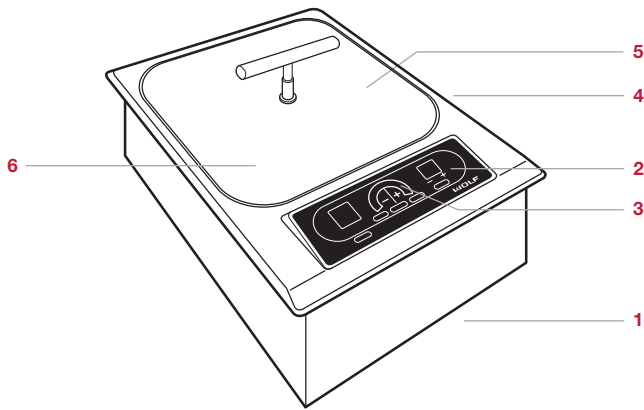
CALIFORNIA PROPOSITION 65

⚠ WARNING

This product may contain chemicals known to the state of California to cause cancer or reproductive harm.

Fryer Module Features

FEATURE	
1	Product Rating Plate
2	Illuminated Touch Controls
3	Graduated Control Lighting
4	2,600-watt Heating Element
5	Low-Profile Lid
6	Large-Capacity Basin



Model IF15/S shown.

Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use & 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 fryer module.

To ensure all residual oil from the manufacturing process has been removed, clean the fryer module thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 13.

Fryer Module Features

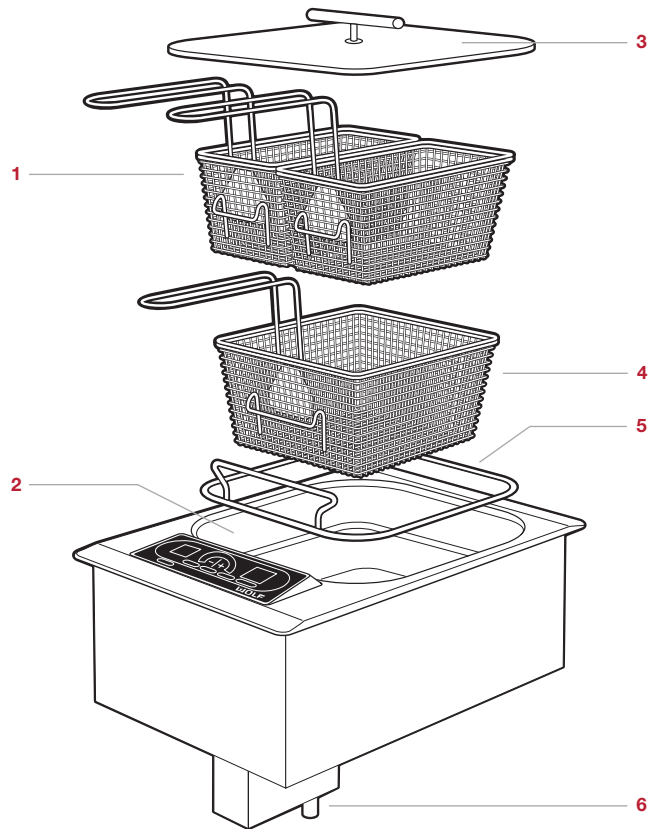
FRYER MODULE ASSEMBLY

To assemble the fryer module, place the wire basket hanger into the fryer basin. Hang either the large or small fryer baskets onto the basket hanger.

The low-profile lid cannot be placed over either the large or small fryer baskets until the handles are collapsed. To collapse the handles, pull the handle apart just above the basket and rotate the handle inward.

IMPORTANT NOTE: The wire basket hanger is reversible. The baskets have hangers on both ends so that you can latch them in the front or back, whichever you prefer.

FEATURE	
1	Small Baskets
2	Fryer Basin
3	Low-Profile Lid
4	Large Basket
5	Wire Basket Hanger
6	Drain Outlet



Fryer module assembly.

Modes of Operation

LOCK MODE

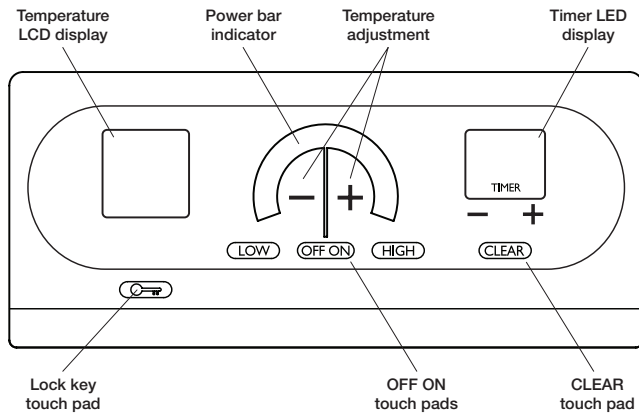
In lock mode, all touch pad operations on the control panel are disabled and the heating element is deenergized. A steady glowing light within the key symbol indicates that the module is locked. Refer to the illustration below.

- To lock the control panel, touch and hold the key symbol for 3 seconds. Three chimes will sound and the light within the key symbol will illuminate. The module is now in lock mode.
- To unlock the control panel, touch and hold the key symbol for 3 seconds. Two chimes will sound and the light within the key symbol will go out. The module is now in idle mode.

IMPORTANT NOTE: When the module is powered up for the first time or if there has been a power outage, the module will default to lock mode.

IDLE MODE

After unlocking the control panel as described in lock mode, the module enters the idle mode of operation. All touch pad operations on the control panel are enabled.



Control panel.

Fryer Module Operation

INITIAL START-UP

Before using for the first time, clean your fryer 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. Refer to care recommendations on page 13.

When the 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 3 seconds.

IMPORTANT NOTE: A small amount of smoke and odor may be noticed during the initial break-in period.

⚠ CAUTION

Oil must be added to the fryer basin before turning the unit on. Burns or damage to the fryer module may result when pouring oil into a heated fryer basin.

Fryer Module Operation

SETTING CONTROLS

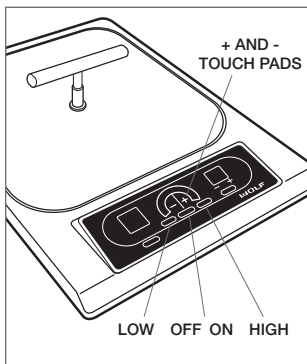
The control panel of your fryer module is illuminated and features touch controls with graduated control lighting and temperature display. Refer to the illustrations below.

To activate the fryer module, first touch the OFF ON touch pad on the control panel. The power bar indicator will begin to blink and show a half-power status. To complete the activation, touch one of the following symbols or touch pads while the power bar indicator is still blinking:

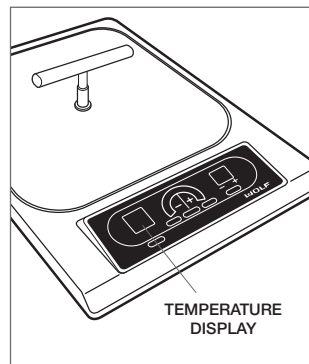
- Touch the + symbol to set the temperature to 350°F (175°C) and complete the activation.
- Touch the – symbol to set the temperature to 350°F (175°C) and complete the activation.
- Touch HIGH to set the temperature to 400°F (205°C) and complete the activation.
- Touch LOW to set the temperature to 190°F (90°C) and complete the activation.

To change the power level setting once the module is activated and the power bar indicator remains steadily lit:

- Touch the + symbol to increase the temperature set point.
- Touch the – symbol to decrease the temperature set point.
- Touch HIGH to increase the temperature set point to 400°F (205°C).
- Touch LOW to decrease the temperature set point to 190°F (90°C).
- Touch OFF ON to turn the module off.



Touch control panel.



Temperature readout display.

Fryer Module Operation

TEMPERATURE SETTING GUIDE

SETTING	TEMP	USES
LOW	190°F (90°C)	Melting shortening or lard
	350°F (175°C)	Frying most frozen foods Fresh doughnuts French fries
	365°F (185°C)	Frying seafood, breaded
	370°F (190°C)	Frying chicken pieces, breaded
	375°F (190°C)	Frying vegetables, breaded
	380°F (195°C)	Frying tortilla chips Cornish hens

MELT FEATURE

The melt feature is used to slowly melt solid shortening or lard to a liquid state. Use this feature before heating shortening or lard to the desired deep-frying temperature. Stir frequently while melting. Do not preheat the fryer when using the melt feature.

To initiate melt feature, touch LOW. 'MELT' will illuminate in the temperature display. This will slowly melt shortening or lard for 10 minutes, then heat to and maintain an oil temperature setting of 190°F (90°C). After 10 minutes, 'MELT' will disappear from the temperature display.

The melt feature will not initiate if the oil temperature is above 125°F (50°C). The fryer will heat to and maintain an oil temperature setting of 190°F (90°C).

⚠ WARNING

To avoid damage to the fryer, melt all solid fats before attempting to heat to deep-frying temperature. This also prevents heating oils to unsafe temperatures.

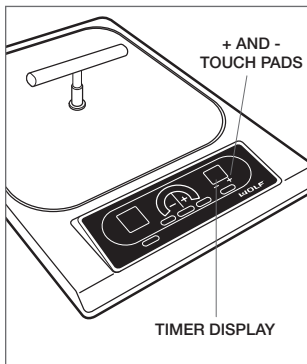
Fryer Module Operation

TIMER OPERATION

The fryer module features a countdown timer located in the control panel. Refer to the illustration below.

The timer may be set in one-minute increments up to 99 minutes. Once set, the remaining time will be illuminated in the control panel as it counts down. The timer can be used anytime the module is not in lock mode.

- To start the timer, touch + on the timer control. Touch and hold + or – until the desired time is shown in the timer display. The timer will begin its countdown in minutes, 3 seconds after the time is set.
- A warning chime will sound when the timer has one minute left and begins to countdown in seconds.
- When the timer reaches 0, an audible chime will sound. The chime will continue to sound every 30 seconds until CLEAR is touched.



Timer controls.

OIL LEVEL

If the fryer module is started with no oil, the oil level is too low or there is sediment on the bottom of the fryer basin, the word 'Lo' will appear in the temperature display. Power to the heating element will be automatically turned off and the module will enter lock mode.

To resume operation:

- Add oil to the fryer basin or strain the oil.
- Touch CLEAR to reset the control and begin normal operation once the unit exits lock mode.

IMPORTANT NOTE: The control may take a few minutes to reset after oil has been added or strained.

HOT OIL INDICATOR

When the fryer module is turned off after use, the temperature display will continue to show the oil temperature until the oil has cooled to below 140°F (60°C), even if the module is in lock mode.

COLD ZONE

In the bottom of the fryer, there is an area that has no heat under it called the cold zone. This area collects any water from the food as well as food particles that separate from dried foods. This cold area prevents oil from foaming over as well as from breaking down over prolonged heating.

Using the Fryer Module

DEEP-FRYING

IMPORTANT NOTE: Oil must be added to the fryer basin before operating the fryer module.

- 1 Fill the fryer basin with oil until level with the oil level line, or approximately 5 quarts (4.7 L).
- 2 Place the wire basket hanger into the fryer basin.
- 3 Touch OFF ON to turn the unit on.
- 4 Touch HIGH, LOW, or the + or – symbol to set the temperature and preheat. Touch LOW to activate the melt feature when using lard or shortening.
- 5 When preheating, the display alternates between the actual temperature and the set point. Once the set point is reached, an audible chime will sound, the display will show the set point temperature, and preheat will disappear from the display.
- 6 Once preheat is finished, add food to one of the fryer baskets and hang the basket on the wire basket hanger positioned in the fryer basin.
- 7 Remove the fryer basket from the fryer basin using dry pot holders.
- 8 Touch OFF ON to turn the unit off.

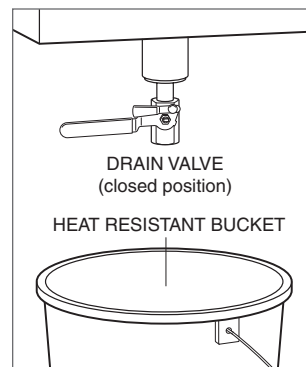
Manual Drain

IMPORTANT NOTE: The fryer module must be installed in a base cabinet that allows access to the manual drain valve for draining the oil. A heat-resistant bucket must be positioned under the drain outlet to accept the oil. The bucket must have a minimum 2 gallon (7.6 L) capacity.

To open the manual drain valve, push in the safety latch as you turn the drain valve handle downward. Refer to the illustration below.

⚠ CAUTION

Use caution when draining oil to avoid burns. Allow the oil to cool below 140°F (60°C) before draining.



Manual drain valve.

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 surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
Control panel	Use spray degreasers to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Do not spray directly on control panel.
Fryer basin	Empty oil from the fryer basin. Pour approximately 4 quarts (3.8 L) of warm water with a mild detergent into the empty basin. Scrub with a nylon brush. Rinse well, drain and dry thoroughly. If not dried thoroughly, excess water may spatter hot oil, causing burns.
Fryer basket and hangers	Fryer baskets and hangers are dishwasher safe, or wash by hand with warm water and a mild detergent.

Troubleshooting

Fryer module does not operate.

- Verify power is on.
- Verify module is not in lock mode. Touch and hold the key symbol for 3 seconds to unlock the control panel.
- Verify electrical power to fryer module and home circuit breaker is on.

'LO' appears in the temperature display.

- Fryer module was started with too little or no oil in the fryer basin. Power to the heating element is automatically turned off. Refer to oil level on page 11.
- During use, oil level has dropped too low or sediment has accumulated in the fryer basin. Power to the heating element is automatically turned off. Refer to oil level on page 11.

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 contact & 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 2 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 contact & 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.





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