

USE & CARE GUIDE



Convection Microwave Oven



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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

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

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals 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.



Thank You

Your purchase of a Wolf convection microwave oven attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your microwave oven with quality materials and workmanship to give you years of dependable service.

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 a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf convection microwave oven.

Your Wolf convection microwave oven is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

WARNING

Read all instructions before using this appliance to reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this microwave oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: door (bent), hinges and latches (broken or loosened) or door seals and sealing surfaces.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

- Read this use & care guide and all instructions carefully before using the appliance.
- Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on page 3.
- This appliance must be grounded. Connect only to properly grounded outlet. See GROUNDING INSTRUCTIONS found on page 12.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Some products such as whole eggs and sealed containers—for example, closed glass jars—are able to explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement or near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions on page 32.

BUILT-IN APPLICATIONS

- Do not mount over a sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.

TO REDUCE THE RISK OF FIRE IN THE OVEN:

- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- Remove wire twist ties from paper or plastic bags before placing bag in oven.
- If materials inside the oven ignite, keep oven door closed, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.

LIQUIDS

Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
- After heating, allow the container to stand in the microwave oven at least for 20 seconds before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

GENERAL SAFETY

- Always use pot holders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the microwave oven while it is in use and check cooking progress frequently so that there is no chance of overcooking food.
- Never use the oven cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of food-borne bacteria.
- Keep the waveguide cover clean. Food residue can cause arcing and fires. Refer to page 32.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.
- Keep aluminum foil, used for shielding, at least 1" (25) away from any interior surface of the microwave oven. Refer to page 19.
- Always have food in the microwave oven when it is on to absorb the microwave energy.
- Never use the microwave oven without the turntable and support. Never turn the turntable over so that a large dish can be placed in the oven. The turntable will turn both clockwise and counterclockwise.
- If the oven light fails, consult Wolf factory certified service.
- When using the microwave oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.
- Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones.
- After using convection, automatic mix or broil, you will hear the sound of the cooling fan. The fan may continue to operate as long as 5 minutes, depending on the oven temperature.
- Unlike microwave-only ovens, convection microwave ovens may become hot during convection, automatic mix and broil cooking.
- The microwave oven is for food preparation only. It should not be used to dry clothes or newspapers.
- Your microwave oven is rated 900 watts by using the IEC test procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

FOOD

- Check foods to see that they are cooked to USDA recommended temperatures.
160°F (70°C)—Fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F (75°C)—Leftovers, ready-to-reheat refrigerated, and deli and carry-out fresh food.
170°F (75°C)—White meat of poultry.
180°F (80°C)—Dark meat of poultry.
- To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. Never leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- Puncture egg yolks before cooking to prevent explosion. Do not cook eggs in shells or reheat whole eggs.
- Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.
- Use specially bagged popcorn for the microwave oven. Listen while popping corn for the popping to slow to 1 or 2 seconds or use the special POPCORN touch pad. Do not exceed the maximum time on popcorn package.
- Do not heat baby food in original jars. Transfer baby food to a small dish and heat carefully, stirring often. Check temperature before serving.
- Do not heat bottles with nipples on. Put nipples on bottles after heating and shake thoroughly. Wrist-test before feeding. Do not heat disposable bottles.

- After heating baked goods with fillings, pierce outside of food to release steam and avoid burns.
- Do not heat or cook in closed glass jars or air tight containers.
- Do not preserve foods by canning using the microwave oven, as harmful bacteria may not be destroyed.

CHILDREN

- Children below the age of seven should use the microwave oven with a supervising person very near to them. Children ages 7–12 should have a supervising person in the same room.
- The child must be able to reach the microwave oven comfortably; if not, they should stand on a sturdy stool.
- At no time should anyone be allowed to lean or swing on the oven door.
- Children should be taught all safety precautions: use pot holders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.
- Do not assume that because a child has mastered one cooking skill they can cook everything.
- Children need to learn that the microwave oven is not a toy. Refer to page 16 for the control lock feature.

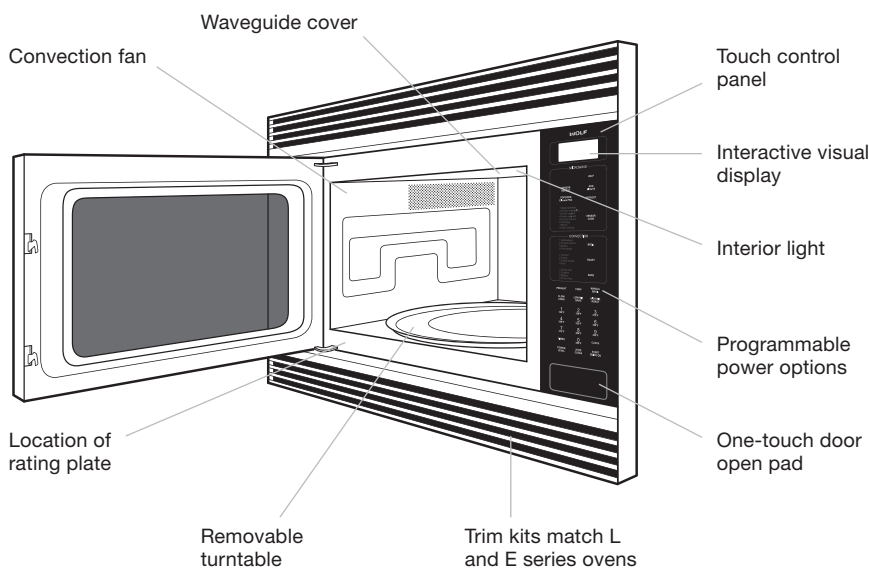
SAVE THESE INSTRUCTIONS

Convection Microwave Oven Features

- Built-in or freestanding option for design versatility.
- Built-in trim kits available to match Wolf L series and E series ovens.
- Convection fan circulates air for even heat distribution.
- Easy-to-operate touch control panel and programmable power options.
- Sensor cooking to monitor and adjust settings.
- Slow cook mode up to four hours.
- Turntable is removable for easy cleaning.
- Microwave tray for popcorn and meat.
- Removable low rack for broiling and high rack for baking.
- Multiple rack baking.
- Interactive visual display with timer up to 99 minutes, 99 seconds.
- English, French and Spanish language options.
- Menu label and food guide.
- Interior light and window in door.
- One-touch door open pad.
- Safety door latches will not allow oven to operate unless door is closed.
- Control panel can be deactivated or locked.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

CONVECTION MICROWAVE OVEN

Model MWC24



Control Panel

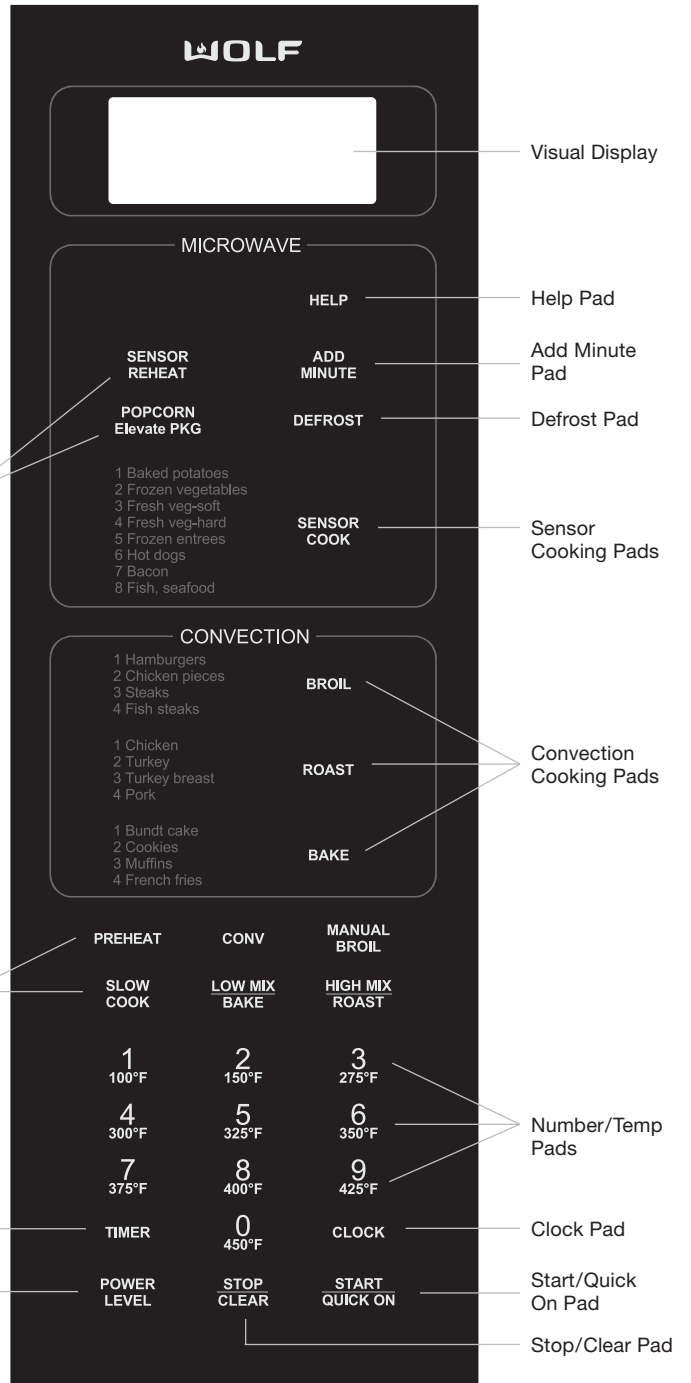
The control panel of the Wolf convection microwave oven features touch controls and an interactive visual display. Refer to the control panel illustration for location of the touch pads.

VISUAL DISPLAY

When the microwave oven is in use, features, cooking instructions and timer functions will appear in the visual display. When the oven is not in use, the time of day will be displayed. If the HELP indicator is lighted in the display, touch the HELP pad on the control panel for a specific cooking hint which may assist you.



Visual display.



Control panel.

Microwave Oven Accessories

Included with the convection microwave oven is a removable high rack for baking, low rack for broiling and the microwave popcorn & meat tray.

A microwave-safe thermometer (not included) will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures when using microwave-only cooking.

REMOVABLE RACKS

The high rack is for use with convection and low mix. This rack is placed on the turntable for two-level cooking, such as layer cakes, muffins, etc.

The low rack is for use with convection, broiling or high mix. Place the low rack on the turntable and use for roasting or broiling to allow juices to drain away from the food.

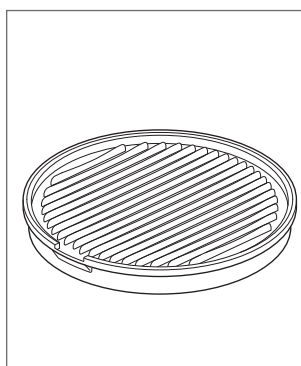
IMPORTANT NOTE: Do not use these racks for microwave-only cooking. Do not substitute similar types of racks for these specially designed racks.

⚠ WARNING

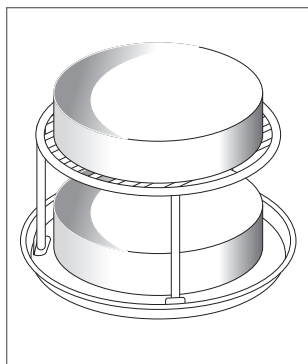
The high and low racks are designed especially for use in this oven only for convection, mix or broil cooking.

MICROWAVE POPCORN & MEAT TRAY

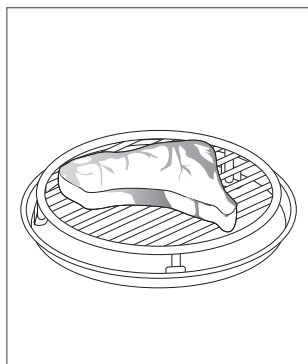
The microwave popcorn & meat tray is for microwave use only. Place the tray on the turntable and use on either side for cooking popcorn and on the ribbed side for cooking meat.



Microwave popcorn & meat tray.



High rack (baking).



Low rack (broiling).

Installation

BUILT-IN APPLICATION

Your convection microwave oven can be built into a cabinet or wall by itself or can be used above a Wolf L series or E series built-in oven.

Refer to installation instructions provided with the microwave oven trim kit and the Wolf built-in oven (if applicable). Do not install above any other type of built-in oven. The trim kit includes finish trim strips, ducts, installation instructions and information on the location of the power supply. To order the trim kit, contact your authorized Wolf dealer.

Be sure to check the local building code as it may require that the opening be enclosed with sides, ceiling and rear partition. The proper functioning of the microwave oven does not require the enclosure.

FREESTANDING APPLICATION

You will use the microwave oven frequently, so plan its freestanding location for ease of use. If possible, allow for counter space on at least one side of the oven. Allow at least 2" (51) of space on the sides, top and at the rear of the oven for air circulation.

UNPACK THE MICROWAVE OVEN

Remove and recycle all packing materials from the exterior and inside the oven cavity. Do not remove the waveguide cover, which is located on the top of the oven cavity. Refer to the illustration on page 8. Read enclosures and save this use & care guide for future reference.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the microwave oven and contact your dealer or Wolf factory certified service.

Electrical Requirements

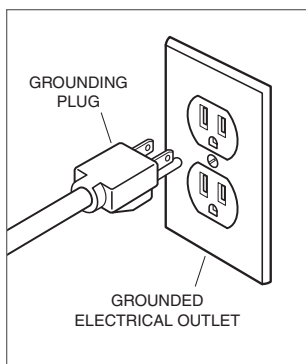
The Wolf convection microwave oven requires a separate, grounded 110/120 V AC, 60 Hz electrical supply. The service should have its own 15 amp circuit breaker. A grounded 3-prong receptacle should be located within reach of the power cord. A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

The microwave oven is equipped with a power cord with a 3-prong grounding plug. The power cord must be plugged into a mating 3-prong grounded outlet. If you only have a 2-prong outlet, have a qualified electrician install a properly grounded outlet. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service technician.

The power cord provided with the microwave oven is short to reduce the risk of it becoming entangled or tripping over it. If the power cord is too short, have a qualified electrician install an outlet near the appliance.

The outlet must be checked by a qualified electrician to see if it is wired with correct polarity. Verify that the outlet provides 120-volts and is properly grounded.

IMPORTANT NOTE: Wolf cannot accept any liability for damage to the microwave oven or personal injury resulting from failure to observe the correct electrical connection procedures.



Grounded electrical supply.

GROUNDING INSTRUCTIONS

This appliance must be grounded. The oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

⚠ WARNING

Improper use of the grounding plug can result in a risk of electric shock.

EXTENSION CORD

If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the oven. Make sure the cord does not hang over the counter-top where it can be pulled on by children or tripped over. The marked rating of the extension cord should be 115/120 V AC, 15 amp or more.

Microwave Oven Operation

IMPORTANT NOTE: Before operating your new convection microwave oven, make sure you read and understand the operation instructions completely.

IMPORTANT NOTE: The microwave oven cannot be used for cooking without the turntable in place. Never restrict movement of the turntable.

If the electrical supply to the oven should be interrupted, the display will read ENJOY YOUR MICROWAVE PRESS CLEAR AND PRESS CLOCK after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Touch STOP/CLEAR and reset the clock for the correct time of day.

BEFORE OPERATING

- 1) Plug in oven. Close the door. The display will read WELCOME PRESS CLEAR AND PRESS CLOCK.
- 2) Touch STOP/CLEAR. The display will show:
- 3) Set the clock.

TOUCH STOP/CLEAR TO:

- Clear the display and return the time of day to the display.
- Cancel the timer.
- Stop the oven temporarily during time cooking.
- Erase if you make a mistake during programming.
- Cancel a program during cooking, touch twice for time cooking.

Time-of-Day Clock

TO SET THE CLOCK

- 1) Touch CLOCK. The display will show:
- 2) Touch number pads for correct time of day and touch CLOCK again.

The oven has a 12-hour clock. If the incorrect clock time is entered, an error message will appear in the display. Touch STOP/CLEAR and enter the correct time.

Time Cooking

The convection microwave oven can easily be set to cook for a designated length of time, up to 99 minutes and 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

Suppose you want to cook for 5 minutes at 100%:

- 1) Enter cooking time by touching numbers 5 0 0.
- 2) Touch START/QUICK ON.
- 3) When cooking time is finished, an audible tone will sound and the display will show:

Power Level

The convection microwave oven has eleven preset power levels. Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Refer to the chart below and consult a microwave cookbook or recipe for specific recommendations.

Suppose you want to defrost for 5 minutes at 30%:

- 1) Enter defrost time by touching numbers 5 0 0.

- 2) Touch POWER LEVEL and number 3 for 30% power.

- 3) Touch START/QUICK ON.

- 4) When defrost time is finished, an audible tone will sound and the display will show:

Touch	Level	Power
POWER LEVEL twice	High	100%
POWER LEVEL and 9		90%
POWER LEVEL and 8		80%
POWER LEVEL and 7	Medium High	70%
POWER LEVEL and 6		60%
POWER LEVEL and 5	Medium	50%
POWER LEVEL and 4		40%
POWER LEVEL and 3	Medium Low/Defrost	30%
POWER LEVEL and 2		20%
POWER LEVEL and 1	Low	10%
POWER LEVEL and 0		0%

Multiple Sequence Cooking

The convection microwave oven can be programmed for up to four automatic cooking sequences for microwave mode and two automatic cooking sequences with preheat for convection/mix mode, switching from one power level setting to another automatically.

Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

- 1) Touch POWER LEVEL twice for 100% power. Then enter cooking time by touching numbers 5 0 0.

- 2) Touch POWER LEVEL and number 5 for 50% power. Then enter second cooking time by touching numbers 3 0 0 0.

- 3) Touch START/QUICK ON.

- 4) When cooking time is finished, an audible tone will sound and the display will show:

- If POWER LEVEL is touched twice, HIGH will appear in the display.
- To view the power level, simply touch POWER LEVEL. As long as you are touching POWER LEVEL, the power level will be displayed.

Timer

The convection microwave oven features an independent timer that can be set up to 99 minutes, 99 seconds.

Suppose you want to time a 3-minute phone call:

- 1) Touch TIMER. The display will show:

ENTER TIME

- 2) Enter time by touching numbers 3 0 0.

3.00

- 3) Touch START/QUICK ON.
- 4) The timer will count down until the timing cycle ends, an audible tone will sound and the display will show:

END

- 5) To cancel the timer, touch STOP/CLEAR.

Add Minute

The add minute feature allows you to cook for a minute at 100% by simply touching ADD MINUTE. You can also extend cooking time in multiples of 1 minute by repeatedly touching ADD MINUTE during manual cooking.

Suppose you want to heat a cup of soup for one minute:

- 1) Place soup in microwave-safe dish on turntable.
- 2) Touch ADD MINUTE.
- 3) One minute will count down, an audible tone will sound and the display will show:

END

- Touch ADD MINUTE within 1 minute after cooking, closing the door, touching STOP/CLEAR or during cooking.
- The add minute feature cannot be used with sensor, sensor cook, defrost, convection broil, convection roast or convection bake.

Quick On

The quick on feature allows you to cook at 100% power by touching and holding the START/QUICK ON pad continuously. Quick on is ideal for melting cheese, bringing milk to just below boiling. The maximum cooking time is 3 minutes.

Suppose you want to melt cheese on a piece of toast:

- 1) Place toast on microwave-safe dish on turntable.
- 2) Touch and hold START/QUICK ON. The cooking time will begin counting up.
- 3) When the cheese is melted as desired, discontinue holding START/QUICK ON. Oven stops immediately.

- Quick on can only be used three times in a row. If more times are needed, open and close the door or touch STOP/CLEAR.
- Note the time it takes for frequently used foods and program that time for future reference.

Time Adjustment

To add more time to sensor, sensor cook, defrost, convection broil, convection roast or convection bake settings, touch POWER LEVEL once before touching your choice of pads.

To reduce the time for cooking in sensor, sensor cook, defrost, convection broil, convection roast or convection bake settings, touch POWER LEVEL twice after touching your choice of pads.

Extended Options

Extended options provides five features which make using your convection microwave oven easy with specific instructions provided in the interactive display.

CHILD LOCK

The child lock feature prevents unwanted operation such as by small children. The oven can be set so that the control panel is deactivated or locked.

- 1) To set, touch HELP, number 1 and START/QUICK ON. Should a pad be touched, the display will show:

LOCK

- 2) To cancel, touch HELP and STOP/CLEAR.

AUDIBLE SIGNAL ELIMINATION

If desired, you can set the oven to operate with no audible signals.

- 1) To set, touch HELP, number 2 and STOP/CLEAR.
- 2) To cancel and restore the audible signal, touch HELP, number 2 and START/QUICK ON.

AUTO START

This feature programs your oven to begin cooking automatically at a designated time of day. Before setting, make sure the clock displays the correct time of day.

Suppose you want to start cooking a stew for 20 minutes on 50% at 4:30:

- 1) Touch HELP.
- 2) Touch number 3 for auto start.
- 3) Enter the start time by touching numbers 4 3 0.
4:30
- 4) Touch CLOCK.
- 5) Enter cooking program, touch POWER LEVEL, number 5 and then touch numbers 2 0 0 0 for cooking time.
20.00
- 6) Touch START/QUICK ON. The selected auto start time will appear in the display.

- Auto start can be used for manual cooking, convection broil, convection roast, and convection bake if the clock is set.
- If the oven door is opened after programming auto start, it is necessary to touch START/QUICK ON for the auto start time to reappear in the display. The oven will automatically begin programmed cooking at the selected auto start time.
- Choose foods that can be left in the oven safely until auto start time, such as acorn or butternut squash.
- To display the time of day while auto start is programmed, touch CLOCK. As long as you are touching CLOCK, the time of day will be displayed.

Extended Options

LANGUAGE SELECTION

The oven offers English, Spanish and French language selections. It comes set for English.

- 1) To change, touch HELP and number 4. Continue to touch number 4 until your choice is selected. Touch number 4 once for English, twice for Spanish and three times for French.
- 2) Touch START/QUICK ON.

WEIGHT / TEMPERATURE SELECTIONS

The oven offers weight measurements in the U.S. customary unit (lb) or metric (kg). Temperature can be displayed in Fahrenheit (F°) or Celsius (C°). It comes set for U.S. customary unit and Fahrenheit.

- 1) Touch number 5 once for LB/°F and twice for KG/°C.
- 2) Touch START/QUICK ON.


Help Indicator

Each setting of defrost, convection broil, convection roast, convection bake, sensor cook and sensor has a cooking hint. If you wish to check the hints, touch HELP whenever the HELP indicator is lighted in the interactive display. Refer to visual display on page 9.

Demonstration Mode

During demonstration mode, cooking operations and specific special features can be demonstrated with no power in the microwave oven.

To start demonstration mode:

- 1) Touch CLOCK and number 0. Then touch START/QUICK ON and hold for 3 seconds. The display will show:

- 2) For example: Touch ADD MINUTE. The display will show 1.00 and count down quickly to END.
- 3) To cancel, touch CLOCK, number 0 and STOP/CLEAR. You can also unplug the oven from the electrical outlet and plug it back in to cancel demonstration mode.

Tips for Microwave Cooking

- Arrange food carefully. Place thickest areas towards outside of dish.
- 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. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield any thin areas of meat or poultry with small flat pieces of aluminum foil to prevent overcooking before dense, thick areas are cooked thoroughly. Refer to cookware suggestions on the following page.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwave cooking to speed cooking of foods such as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking, both from top to bottom and from right to left.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
- Foods with high acidity, such as tomatoes or lemons, will cause the porcelain enamel turntable to discolor. Do not cook highly acidic foods directly on the turntable; if spills occur, wipe up immediately.

SIGNS OF DONENESS

- Food steams throughout, not just at edge.
- Center bottom of dish is very hot to the touch.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

Cookware Suggestions

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your Wolf convection microwave oven. Make sure the utensil does not touch the interior walls during cooking.

For additional information on cookware or coverings, check a good microwave cookbook or follow recipe suggestions.

Utensils safe for microwave cooking, convection broiling, slow cooking, high mix/roasting and low mix/baking:

- Glass ceramic.
- Heat-resistant glass.
- Microwave-safe pottery, stoneware and porcelain.

Utensils safe for microwave cooking and reheating:

- Microwave-safe plastics and paper plates.
- Browning dish (do not exceed recommended preheating time—follow manufacturer's directions).
- Wood, straw and wicker (use only for a short time reheating foods that have little fat or sugar in them).

Do not use in microwave-only mode:

- Metal pans and bakeware.
- Dishes with metallic trim.
- Non-heat-resistant glass.
- Non-microwave-safe plastics (margarine tubs).
- Recycled paper products and brown paper bags.
- Food storage bags.
- Metal twist ties.

IMPORTANT NOTE: To check if a dish is safe for microwave cooking, place the empty dish in the oven and microwave on HIGH for 30 seconds. If the dish becomes very hot, Do not use it for microwave cooking.

Ideal coverings for use in microwave-only mode:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use. Do not allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. Do not use metal twist ties. Slit bag so steam can escape.

Using aluminum foil in the microwave oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than 1" (25) to any surface of the microwave oven.

ACCESSORIES

There are many microwave accessories available for purchase. Evaluate carefully before you purchase to be sure they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods are cooked to safe temperatures. Wolf is not responsible for any damage to the microwave oven when accessories are used.

Sensor Cooking

The sensor in your microwave oven is a semi-conductor device that detects the vapor (moisture and humidity) emitted from food as it heats. The sensor adjusts cooking times and power levels for various foods and quantities.

USING SENSOR SETTINGS

- After the microwave oven is plugged in, wait two minutes before using SENSOR COOK.
- Make sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
- The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature and food for dinner plate reheat would be at refrigerator temperature.
- SENSOR REHEAT and POPCORN can only be entered within 1 minute after cooking.
- During the first part of SENSOR COOK, the food name will appear on the display. Do not open the oven door or touch STOP/CLEAR during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch STOP/CLEAR and select cooking time and variable power.
- When the sensor detects the vapor emitted from the food, the remainder of cooking time will appear in the display. The oven door may be opened. At this time, you may stir or season food, as desired.
- If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, an error message will appear in the display, and the oven will turn off.
- Check food temperature after cooking. If additional time is needed, continue to cook manually.
- Each food has a cooking hint. Touch HELP when the HELP indicator is lighted in the display.
- Foods weighing less than 3 oz (85 g) should be reheated by time and variable power.
- More or less food than the quantity listed in the sensor cooking guide on the following pages, should be cooked according to guidelines in any microwave cookbook.

Sensor Cooking

COVERING FOODS

Some foods work best when covered. Use the cover recommended in the sensor cooking guide on the following pages, for these foods. Be careful when removing any covering, to allow steam to escape away from you. You may refer to the hints by touching HELP. Refer to page 17.

- Casserole dish lid.
- Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch (13) to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
- Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least 1" (25) to cover.

Sensor Reheat

You can reheat many foods by touching just one pad. You do not need to calculate reheating time or power level.

Suppose you want to heat prepared chili:

- 1) Place chili in microwave-safe dish on the turntable.
- 2) Touch SENSOR REHEAT. When the sensor detects vapor emitted from the food, the remainder of reheating time will appear in the display.

Popcorn

Pop only one bag at a time. Unfold the bag and place in microwave oven according to directions.

Suppose you want to pop a 3.5 oz (100 g) bag of popcorn:

- 1) Place the microwave popcorn & meat tray in the oven on either side, and place the popcorn bag on the tray.
- 2) Touch POPCORN.

Sensor Cooking Guide

NO.	FOOD	AMOUNT	PROCEDURE
1	Baked Potatoes	1–8 medium	Pierce. Place on paper towel lined turntable. After cooking, remove from oven, wrap in aluminum foil and let stand for 5–10 minutes.
2	Frozen Vegetables	1–8 cups (150–1200 g)	Place in microwave-safe dish on turntable. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.
3	Fresh Vegetables (soft) Broccoli Brussels Sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked Apples	$\frac{1}{4}$ –2 lb (115 g–.9 kg) $\frac{1}{4}$ –2 lb (115 g–.9 kg) $\frac{1}{4}$ –2 lb (115 g–.9 kg) $\frac{1}{4}$ –2 lb (115 g–.9 kg) 1 medium $\frac{1}{4}$ –1 lb (115 g–.5 kg) $\frac{1}{4}$ –2 lb (115 g–.9 kg) 2–4 medium	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. Place dish on turntable. After cooking, stir if possible. Let stand, covered, for 2–5 minutes.
4	Fresh Vegetables (hard) Carrots (sliced) Corn on the Cob Green Beans Winter Squash (diced) Winter Squash (halves)	$\frac{1}{4}$ –1 $\frac{1}{2}$ lb (115 g–.7 kg) 2–4 pieces $\frac{1}{4}$ –1 $\frac{1}{2}$ lb (115 g–.7 kg) $\frac{1}{4}$ –1 $\frac{1}{2}$ lb (115 g–.7 kg) 1–2	Place in microwave safe casserole. Add 1–4 tsp (5–20 ml) water. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Place dish on turntable. After cooking, stir if possible. Let stand, covered, for 2–5 minutes.
5	Frozen Entrees	6–17 oz (170–480 g)	Use for frozen convenience foods. Remove package from outer wrapping and follow package directions for covering. Place on turntable. After cooking, let stand, covered, for 1–3 minutes.
6	Hot Dogs	1–4 servings	Place hot dog in bun and wrap in paper towel or paper napkin. Place on turntable.
7	Bacon	2–6 slices	Place bacon on paper plate, lined with paper towel. Bacon should not extend over the rim of plate. Cover with paper towel. Put another paper plate upside down on turntable. Place plate of bacon on top of overturned plate on turntable.
8	Fish, Seafood	$\frac{1}{4}$ –2 lb (115–900 g)	Arrange in ring around shallow microwave-safe glass dish (roll fillet with edges underneath). Cover with plastic wrap. Place dish on turntable. After cooking, let stand, covered, for 3 minutes.

Sensor Cooking Guide

PAD	FOOD	AMOUNT	PROCEDURE
SENSOR REHEAT	Leftovers such as Rice, Potatoes Vegetables, Casseroles	4–36 oz (115 g–1 kg)	Place in microwave safe dish or casserole, slightly larger than amount to be reheated, on turntable. Flatten if possible. Cover with lid, plastic wrap or waxed paper. Use covers such as plastic wrap or lids with larger quantities.
SENSOR REHEAT	Soups	1–4 cups (240–960 ml)	Place in microwave-safe dish on turntable. After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, recover and allow to stand 2–3 minutes.
SENSOR REHEAT	Canned Entrees and Vegetables	4–36 oz (115 g–1 kg)	Place in microwave-safe dish on turntable.
POPCORN	Microwave Popcorn	1 package at a time	Place popcorn on microwave popcorn & meat tray. Use only popcorn packaged for microwave oven use. Do not try to pop unpopped kernels.
		3–3.5 oz bag (85–100 g)	Touch POPCORN once.
		1.5–1.75 oz bag (40–50 g)	Touch POPCORN twice within 2 seconds for snack size bags.

Automatic Convection

⚠ CAUTION

The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To prevent burns, use thick oven mitts when removing food or turntable from the microwave oven.

Your microwave oven features automatic convection, allowing you to prepare 12 popular foods using convection broil, convection roast and convection bake.

After selecting the desired cooking mode, follow directions indicated in the display. For helpful hints, simply touch HELP anytime the HELP indicator is lighted in the display.

CONVECTION BROIL

Convection broil automatically broils hamburgers, chicken pieces, steaks and fish steaks using convection and top broiling heat.

Suppose you want to broil two hamburgers:

- 1) Touch CONVECTION BROIL.
- 2) Select desired setting. Touch number 1 for hamburger.

- 3) Enter quantity by touching number 2.

Follow directions in the interactive display. For desired doneness, touch POWER LEVEL.

- 4) Touch START/QUICK ON.

After broil preheat cycle ends, the oven will stop. Follow directions in the interactive display. Place hamburgers on low broil rack on turntable.

- 5) Touch START/QUICK ON.

If you attempt to enter more or less than the allowed amount as indicated in chart on page 26, an error message will appear in the display.

CONVECTION ROAST

Convection roast automatically roasts chicken, turkey, turkey breast or pork using convection heat.

Suppose you want to roast a 2¹/₂ pound (1.1 kg) chicken:

- 1) Touch CONVECTION ROAST.
- 2) Select desired setting. Touch number 1 for chicken.

- 3) Enter weight by touching numbers 2 5.

- 4) Touch START/QUICK ON.

After the convection roast cycle ends, an audible signal will sound. Follow directions in the interactive display.

If you attempt to enter more or less than the allowed weight as indicated in chart on page 26, an error message will appear in the display.

CONVECTION BAKE

Convection bake automatically bakes cakes, cookies, muffins and French fries using convection heat. Use oven-safe bakeware.

Suppose you want to bake a Bundt cake:

- 1) Touch CONVECTION BAKE.
- 2) Select desired setting. Touch number 1 for Bundt cake.

- 3) Touch START/QUICK ON.

Defrost

Defrost automatically defrosts foods listed in the defrost guide on page 27 by using microwaves to lightly heat the food. Microwave-safe dishes are necessary for good results.

Suppose you want to defrost a 2 pound steak:

- 1) Place steak in microwave-safe dish on the turntable.
- 2) Touch DEFROST once.
- 3) Select desired food by touching DEFROST until the display shows the food name. Touch twice to select steaks.

STEAKS

- 4) Enter weight. Touch numbers 2 and 0 for 2.0 lbs.

2.0 LBS

- 5) Touch START/QUICK ON.

The oven will stop so the food can be checked. Follow directions in the interactive display, example: TURN FOOD OVER COVER EDGES.

- 6) After the first stage, open the door. Turn steak over and shield any warm portions. Close the door. Touch START/QUICK ON.
- 7) After the second stage, open the door. Shield any warm portions. Close the door. Touch START/QUICK ON. Follow directions in the interactive display, example: CHECK FOOD COVER EDGES.
- 8) After defrost cycle ends, follow directions in the interactive display, example: LET STAND COVERED.

- To defrost other foods or foods above the weights allowed on the defrost guide, refer to manual defrost on page 31.
- If you attempt to enter more or less than the amount listed in the chart, an error message will appear in the display.
- Check foods when the oven signals. After the final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.
- Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of food.

Convection Broil Guide

NO.	FOOD	AMOUNT	RACK	PROCEDURE
1	Hamburgers	1–8 patties 1/4 lb (115 g) each	Low	Use this setting to broil hamburger patties. Place on low rack on turntable. For desired doneness, touch POWER LEVEL.
2	Chicken Pieces	1/2–3 1/2 lb (230 g–1.6 kg)	Low	Arrange pieces on low rack on turntable. After cooking, let stand, 3–5 minutes. Dark meat should be 180°F (80°C), and white meat should be 170°F (75°C).
3	Steaks	1/2–2 lb (230 g–.9 kg)	Low	Use this setting to broil steaks 3/4"–1" (19–25) thick. Individual boneless steaks broil evenly. Place steak on low rack on turntable. For desired doneness, touch POWER LEVEL.
4	Fish Steaks	1/2–2 lb (230 g–.9 kg)	Low	Use this setting to broil fish steaks 3/4"–1" (19–25) thick. Place on low rack on turntable.

Convection Roast Guide

NO.	FOOD	AMOUNT	RACK	PROCEDURE
1	Chicken	2 1/2–7 1/2 lb (1.1–3.4 kg)	Low	Place on low rack on turntable. After the cycle ends, cover with foil and let stand for 5–10 minutes.
2	Turkey	6 1/2–16 lb (2.9–7.3 kg)	Low	Place on low rack on turntable. After the cycle ends, cover with foil and let stand for 10 minutes. Internal temperature of white meat should be 170°F (75°C), dark meat should be 180°F (80°C).
3	Turkey Breast	3–6 lb (1.4–2.7 kg)	Low	Place on low rack on turntable. After the cycle ends, cover with foil and let stand for 10 minutes. Internal temperature of white meat should be 170°F (75°C).
4	Pork	2–3 1/2 lb (.9–1.6 kg)	Low	Boneless pork loin is recommended because it cooks evenly. Place on a low rack on turntable. After cooking, remove from oven, cover with foil and let stand for 5–10 minutes. Internal temperature should be 160°F (70°C).

Convection Bake Guide

NO.	FOOD	AMOUNT	RACK	PROCEDURE
1	Bundt Cake	1 cake	None	Ideal for packaged cake mix or your own recipe. Prepare according to package or recipe directions and place in a greased and floured Bundt pan. Place pan on turntable in oven. Cool before frosting and serving.
2	Cookies	1 pan 2 pans	None 1 on turntable 1 on high rack	Ideal for refrigerated cookie dough. Prepare according to package or recipe directions and place on 12" (305) pizza pan(s). Cookies should be approximately 1/3" (8) thick and 2" (51) in diameter for best results. After preheat is over, place pan on turntable in oven. Cool before serving.
3	Muffins	1 pan 2 pans	None 1 on turntable 1 on high rack	Ideal for packaged muffin mix or your own recipe for 6–12 medium size muffins. Prepare according to package or recipe directions and place in muffin pan(s). After preheat is over, place pan on turntable in oven. Cool before serving.
4	French Fries	1 pan 2 pans	Low 1 on turntable 1 on high rack	Use frozen prepared French fries. No preheat is required. Place French fries on 12" (305) pizza pan(s). For shoestring potatoes, touch POWER LEVEL twice to enter less time before touching START/QUICK ON.

Defrost Guide

FOOD	AMOUNT	PROCEDURE
Ground Meat	1/2–3 lb (230 g–1.4 kg)	Remove any thawed pieces after each stage. Let stand, covered, for 5–10 minutes.
Steaks, Chops or Fish	1/2–4 lb (230 g–1.8 kg)	After each stage, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered, for 10–20 minutes.
Chicken Pieces	1/2–3 lb (230 g–1.4 kg)	After each stage, rearrange pieces or remove portions should they become warm or thawed. Let stand, covered, for 10–20 minutes.

Automatic Mix Cooking

The convection microwave oven has two pre-programmed settings that make it easy to cook with both convection heat and microwave automatically. Microwave-safe or oven-safe bakeware may be used.

With the exception of those foods that cook best by convection cooking alone, most foods are well suited to mix cooking using either low mix/bake or high mix/roast.

The marriage of these two cooking methods produces juicy meats, moist and tender cakes and fine textured breads, all with just the right amount of browning and crispness.

Settings	Temperature	Power
Low Mix/Bake	350°F (175°C)	10%
High Mix/Roast	300°F (150°C)	30%

The temperatures, which range from 100°F (40°C) to 450°F (230°C), can be changed; however, the power level cannot.

To change the temperature, first touch LOW MIX/BAKE or HIGH MIX/ROAST, then touch the same pad again. When the display reads SELECT TEMP, touch the desired number/temperature pad. For example: touch HIGH MIX/ROAST, touch again, then touch number 7 (375°F). The mix temperature will change to 375°F (190°C) automatically.

TO COOK WITH AUTOMATIC MIX

Suppose you want to bake a cake for 25 minutes on low mix/bake:

- 1) Touch LOW MIX/BAKE.
- 2) Enter cooking time by touching numbers 2 5 0 0.

25.00

- 3) Touch START/QUICK ON.

TO PREHEAT AND COOK

The convection microwave oven can be programmed to combine preheating and automatic mix cooking operations. You can preheat at the same temperature as the preset combination temperature or change it to a different temperature.

Suppose you want to preheat to 350°F (175°C) and then cook 25 minutes on 325°F (165°C) low mix/bake:

- 1) Touch PREHEAT.
- 2) Touch number 6 for 350°F (175°C).
350°F
- 3) Touch LOW MIX/BAKE.
- 4) Touch LOW MIX/BAKE pad once more to change the cooking temperature.
- 5) Touch number 5 for 325°F (165°C).
325°F
- 6) Enter cooking time by touching numbers 2 5 0 0.
25.00
- 7) Touch START/QUICK ON.

When the oven reaches the programmed temperature, an audible signal will sound 4 times. The oven will stop and directions will appear in the display. If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound, and the oven will turn off.

- 8) Place food in dish on turntable.
- 9) Touch START/QUICK ON.

To program only preheat, touch START/QUICK ON after step 2. Preheating will start. When the oven reaches the programmed temperature, follow the indicated message.

Manual Convection

⚠ CAUTION

The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To prevent burns, use thick oven mitts when removing food or turntable from the microwave oven.

CONVECTION COOKING

During convection cooking, hot air is circulated throughout the microwave oven cavity to brown and crisp foods quickly and evenly. The convection microwave oven can be programmed for ten different convection cooking temperatures for up to 99 minutes, 99 seconds.

Suppose you want to cook at 350°F (175°C) for 20 minutes:

- 1) Touch CONV.
- 2) Touch number 6 for 350°F (175°C).
- 3) Enter cooking time by touching numbers 2 0 0 0.
- 4) Touch START/QUICK ON.

If you wish to know the programmed oven temperature, simply touch CONV. As long as you are touching CONV, the programmed oven temperature will be displayed.

TO PREHEAT AND COOK

The convection microwave oven can be programmed to combine preheating and convection cooking operations. You can preheat to the same temperature as the convection temperature or change to a higher or lower temperature.

Suppose you want to preheat to 350°F (175°C), and then cook 25 minutes at 375°F (190°C) convection:

- 1) Touch PREHEAT.
- 2) Touch number 6 for 350°F (175°C).
- 3) Touch CONV.
- 4) Touch number 7 for 375°F (190°C).
- 5) Enter cooking time by touching numbers 2 5 0 0.
- 6) Touch START/QUICK ON.

When the oven reaches the programmed temperature, an audible signal will sound 4 times. The oven will stop and directions will appear in the display. If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound, and the oven will turn off.

- 7) Place food in the oven. Close the door.
- 8) Touch START/QUICK ON.
 - To program only preheat, touch START/QUICK ON after step 2.
 - Preheating will start when the oven reaches the programmed temperature. Follow directions in the interactive display.
 - To preheat and cook with the same temperature, enter same temperature in steps 2 and 4.

Manual Convection

BROIL

Preheating is necessary when the broil setting is used. Only actual cooking time is entered; the oven signals when it is preheated to 450°F (230°C). Oven temperature cannot be changed. Use BROIL setting for steaks, chops, chicken pieces and many other foods.

Suppose you want to broil a steak for 15 minutes.

- 1) Without food in the oven, preheat the oven:
- 2) Touch BROIL.
- 3) Enter cooking time by touching numbers 1 5 0 0.

15.00

- 4) Touch START/QUICK ON.

When the oven reaches the programmed temperature, an audible signal will sound 4 times. If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound and the oven will turn off.

- 5) Place food in oven on low rack on turntable.
 - 6) Touch START/QUICK ON.
- Preheating for BROIL may take from 7 to 10 minutes depending on temperature of room and available power.
 - Although time is usually set for the maximum broiling time, always check food at the minimum time recommended. This will eliminate the need to completely reprogram the oven if additional cooking time is needed. Simply close the oven door and touch START/QUICK ON to continue.
 - Should you need more broiling time, reprogram within 1 minute of the end to eliminate preheating.

SLOW COOK

The slow cook setting is preset at 300°F (150°C) convection cooking for 4 hours. The temperature can be changed to below 300°F (150°C). The cooking time cannot be changed. This feature can be used for foods such as baked beans or marinated chuck steak. Use oven-safe cookware.

Suppose you want to change oven temperature from 300°F (150°C) to 275°F (135°C):

- 1) Touch SLOW COOK.
- 2) Touch SLOW COOK once more if you want to change the temperature from 300°F (150°C).
- 3) Touch number 3 for 275°F (135°C).

275°F

- 4) Touch START/QUICK ON.

If you want the temperature to remain at the preset 300°F (150°C), omit steps 3 and 4.

Manual Defrost

Defrost uses microwaves to defrost the food. Microwave-safe dishes are necessary for good results. To defrost foods that are not listed on the defrost guide on page 27, or is above or below the amount listed, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, using power level 30%. Estimate defrost time and touch POWER LEVEL and number 3 for 30% power. Refer to power level on page 14.

Suppose you want to defrost for 5 minutes at 30%:

- 1) Enter defrost time by touching numbers 5 0 0.

5.00

- 2) Touch POWER LEVEL and number 3 for 30% power.

P-30

- 3) Touch START/QUICK ON.

- 4) When defrost time is complete, an audible signal will sound and the display will show:

END

- You can program up to four automatic cooking sequences. The power level must be entered first when programming multiple sequences.
- For either raw or previously cooked frozen food, the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 lb (.5 kg) of frozen spaghetti sauce.
- During manual defrost, stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments at 30% until totally defrosted.
- When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

Helpful Hints

Your Wolf convection microwave oven can cook any food perfectly because of the number of ways it can cook: microwave only, automatic mix, convection only or broil.

CONVECTION COOKING

- When preheating, the turntable can be left in or removed. When using the high rack for two-shelf baking in a preheated oven, it is easier to remove the turntable for preheat. Place the high rack on the turntable along with foods. When preheat is over, open door and quickly place inside.
- Do not cover the turntable, low rack or high rack with aluminum foil. It interferes with air flow for cooking.
- Round pizza pans are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.
- Using a preheated low rack can give a grilled appearance to steaks, hot dogs, etc.

AUTOMATIC MIX COOKING

- Meats are best when roasted directly on the low rack on the turntable. A dish can be placed below the meat if gravy is to be made from the drippings.
- Less tender cuts of meat can be roasted and tenderized using oven cooking bags.
- When baking, check for doneness after time has elapsed. If not completely done, let stand in oven a few minutes to complete cooking.
- During mix baking, some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal. If arcing occurs, place a heat-resistant dish, such as a pie plate, between the pan and the turntable or rack. If arcing occurs with other metal baking utensils, discontinue their use.

Cleaning and Care

⚠ CAUTION

Disconnect the power cord before cleaning or leave the door open to inactivate the oven during cleaning.

EXTERIOR

Clean exterior surfaces of the microwave oven with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Wipe the window on both sides with a soft damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a soft damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

STAINLESS STEEL TRIM

The stainless steel trim should be wiped often with a soft damp cloth and polished with a soft dry cloth to maintain its beauty. There are also a variety of products designed especially for cleaning and shining stainless steel. We recommend that the cleaner be applied to a soft cloth and then carefully wiped over the stainless steel trim, rather than applied directly to it. Follow package directions.

CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the door to inactivate the oven controls before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use chemical cleaners. Close door and touch STOP/CLEAR.

⚠ CAUTION

The waveguide cover, located inside on the top of the oven interior, is made from mica, so it requires special care. Keep the waveguide cover clean to assure good microwave performance. Carefully wipe with a soft damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up spatters may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

INTERIOR

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spatters. To clean interior surfaces, wipe with a soft cloth and warm water. 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.

TURNTABLE

The turntable and turntable support can be removed for easy cleaning. Wash turntable, turntable support and accessory racks in water with a mild soap; for stubborn stains use a mild cleanser and a non-abrasive scouring sponge. They are also dishwasher-safe. Use top rack of dishwasher for the turntable support.

The turntable motor shaft is not sealed, so excess water or spills should not be allowed to stand in this area.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the microwave oven. To remove, combine 1 cup (240 ml) water, grated peel and juice of one lemon and several whole cloves in a 2-cup (480 ml) glass measuring cup. Boil for several minutes using 100% power. Leave in the oven until cool. Wipe the interior with a soft cloth.

Troubleshooting

If your Wolf convection microwave oven is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.

Convection microwave oven does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- No electricity is being supplied to the microwave oven. Make sure the power cord is plugged in. Have an electrician verify that the unit is connected to a proper electrical circuit.
- Microwave oven is in demo mode. Refer to page 17 for steps to cancel demo mode.

Food in convection microwave oven is not heating.

- Check controls to make sure they have been set properly.
- Microwave oven is in demo mode. Refer to page 17 for steps to cancel demo mode.

Time in visual display counts down very rapidly.

- Microwave oven is in demo mode. Refer to page 17 for steps to cancel demo mode.

Interior light does not work.

- Light bulb is loose or burned out. Contact Wolf factory certified service.

Touch controls will not operate.

- Control panel lock is on. Refer to page 16 to unlock.

Display flashes.

- Power failure. Touch STOP/CLEAR and reset the clock. If the microwave oven was in use, you must reset the cooking function.

Radio or TV interference caused by the microwave oven.

- Make sure the microwave oven is on a different electrical circuit, relocate the radio or TV as far away from the microwave oven as possible or check position and signal of receiving antenna.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your Wolf convection microwave oven. Both numbers are listed on the product rating plate, located in the lower left area of the front face frame. To access the rating plate, the door must be open. Refer to the illustration on page 8. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Factory Certified Service:

Phone: _____

Authorized Wolf Dealer:

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on the previous page.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Wolf product registration card.
- 2) Register online at wolfappliance.com.
- 3) Register by phone by calling Wolf customer care at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your 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 (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. 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.

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 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.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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