



Dual Fuel Range Quick Start Guide

Oven Operation

For complete information on the operation and maintenance of your Wolf product, refer to the use & care guide.

⚠ 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.

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 range surface and 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 Rotate selector bezel to **ROAST** and adjust temperature to 550°F for one hour.
- 4 Rotate bezel to OFF and allow oven to cool with the door closed.

SETTING CLOCK


- 1 Touch CLOCK on the control panel.
- 2 Use up and down arrows to set time of day. Time will change from am to pm by passing 12:00.
- 3 Touch CLOCK. An audible chime indicates time has been set.
- 4 To change to 24-hour clock, press and hold CLOCK for 5 seconds. Touch CLOCK, then ENTER.

To enable/disable clock standby power, touch and hold CLOCK for 5 seconds. Touch STOP TIME to toggle on or off, then touch ENTER.

SETTING TIMER

- 1 Touch TIMER on the control panel.
- 2 Use up and down arrows to set time in hours and minutes.
- 3 Touch TIMER to start. An audible chime indicates timer has been set.
- 4 Oven will chime and time will flash when complete. Timer will continue to chime until CLEAR is touched.

SETTING OVEN CONTROLS

- 1 Rotate oven knob selector bezel to desired cooking mode. A preset temperature will appear on the control knob.
- 2 Open the control panel by pressing .
- 3 Select preset temperature by touching ENTER or turn the control knob to increase or decrease temperature. Oven indicator light illuminates and preheat begins.

To change temperatures from Fahrenheit to Celsius, touch and hold CLOCK for 5 seconds. Touch COOK TIME to alternate between °F and °C, then touch ENTER.

SETTING CONTROLS FOR PROOF (30"/36" OVEN)

- 1 Rotate selector bezel to BAKE.
- 2 Turn oven control knob left until 'PrF' is displayed, then release.
- 3 Touch ENTER to select preset temperature of 85°F or turn control knob to change temperature.

SETTING CONTROLS FOR TEMPERATURE PROBE

- 1 Rotate selector bezel to desired cooking mode.
- 2 Touch ENTER to select preset temperature or turn control knob to change temperature.
- 3 Insert probe into the thickest area of food. When making bread, cook approx 10 minutes before inserting probe.
- 4 When preheat is complete, use a pot holder to lift probe receptacle cover, then insert probe.
- 5 Touch ENTER to select preset temperature of 160°F or turn control knob to change temperature.
- 6 An audible chime indicates internal temperature has reached probe set point. Remove, then reinsert probe to verify internal temperature.

SETTING CONTROLS FOR SELF-CLEAN

For 4-hour self-clean:

- 1 Rotate selector bezel to CLEAN.
- 2 Touch ENTER.

For 3-hour self-clean:

- 1 Rotate selector bezel to CLEAN.
- 2 Touch STOP TIME.
- 3 Touch down arrow to reduce stop time by 1 hour.
- 4 Touch ENTER twice.



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SETTING CONTROLS FOR TIMED COOK

- 1 Rotate selector bezel to desired cooking mode.
- 2 Touch ENTER to select preset temperature or turn control knob to change temperature.
- 3 Touch COOK TIME. Use arrows to select desired cook time.
- 4 Touch ENTER. Oven will automatically turn off when cook time is complete.

SETTING CONTROLS FOR DELAYED START

- 1 Rotate selector bezel to desired cooking mode.
- 2 Touch ENTER to select preset temperature or turn control knob to change temperature.
- 3 Touch COOK TIME. Use arrows to select desired cook time.
- 4 Touch STOP TIME. Use arrows to select desired stop time.
- 5 Touch ENTER. Oven will remain idle until start time and will turn off automatically at stop time.

Cooking Modes

MODE	TOUCHPAD	PRESET	RANGE	PROBE	USES
Convection	CONV	325°F (165°C)	170 – 550°F (75 – 290°C)	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
Convection Bake	BAKE	375°F (190°C)	170 – 550°F (75 – 290°C)	•	Ideal for pie baking.
Convection Roast	ROAST	325°F (165°C)	170 – 550°F (75 – 290°C)	•	Perfect for roasting tender cuts of beef, lamb, pork and poultry.
Convection Broil	BROIL	Br1 Br2 Br3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Shortens broiling times for thicker cuts of meat, fish and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
Bake	BAKE	350°F (175°C)	170 – 550°F (75 – 290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
Roast	ROAST	350°F (175°C)	170 – 550°F (75 – 290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
Broil	BROIL	Br1 Br2 Br3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Best for broiling meats, fish and poultry pieces up to 1" thick. Utilize two-piece broiler pan and always broil with oven door closed.
Bake Stone	STONE	400°F (205°C)	170 – 550°F (75 – 290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required. 30" and 36" ovens.
Proof	PROOF	85°F (30°C)	85 – 110°F (30 – 45°C)	•	Ideal for proofing, or rising bread dough. 18" oven. For 30"/36" oven, refer to setting controls for proof.
Dehydration	CONV	135°F (60°C)	110 – 160°F (45 – 70°C)		Dry a variety of fruits, vegetables and meats. Accessory racks required.

Surface Operation

SURFACE BURNERS

- 1 To light a burner, push and turn the control knob to HI. Once lit, continue to turn the knob to the desired setting.
- 2 To select a simmer setting, turn the control knob to the detent at the lowest setting. Push and continue to turn to the desired simmer setting.
- 3 To turn the burner off, turn the control knob to OFF.

OPTIONAL FEATURES

Charbroiler: Push and turn the control knob to HI. The charbroiler operates on HI only. Allow to preheat for 10 minutes.

Griddle: Push and turn the control knob to desired temperature. The indicator light illuminates until set temperature is reached.

French top: Push and turn the control knob to HI. The French top operates on HI only. Allow to preheat for 30 minutes.