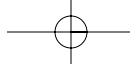
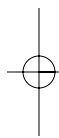
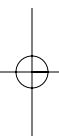


BAKE STONE ACCESSORY USE & CARE INFORMATION





WOLF™



WOLF BAKE STONE ACCESSORY

THANK YOU...

Your purchase of a Wolf built-in oven or dual fuel range attests to the importance you place upon the quality and performance of your cooking equipment. This Bake Stone accessory will allow you to expand your cooking capabilities.

We know you are eager to start cooking, but before you do, please take some time to read this information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, operations, helpful hints and care recommendations for your Bake Stone accessory.

The Bake Stone accessory recipes contained in this book will help you get started.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. Below we have listed the ways you can reach us. Please do not hesitate to contact us.

- Wolf Customer Service:
800-332-9513
- Website:
www.wolfappliance.com
- E-mail Address:
customerservice@wolfappliance.com

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SAFETY INSTRUCTIONS & PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

- **Insure proper installation and servicing.** This appliance must be properly installed and grounded by a qualified technician.
- **Have installer show you where the fuse or junction box is located in your home.** This will enable you to know how and where to turn off the electricity to the oven.
- **Use oven only for cooking tasks** expected of a home oven as outlined in this book.
- **Always properly clean and maintain the oven** as recommended in this book.
- **Always use dry potholders** when removing pans from the oven. Wet or damp potholders can cause steam burns. Do not use a towel or bulky cloth in place of potholders.
- **Exercise caution when opening the oven door.** Let hot air or steam escape before looking or reaching into the oven.
- **Allow the oven cool air intake** (located above the door) **and the oven exhaust vent** (located below the door) **to remain unobstructed** at all times.
- **Position oven racks in desired locations when the oven is cool.** If a rack must be repositioned after the oven is already hot, be certain that the potholder does not contact a hot heating element in the oven.
- **Clean only those parts listed in this book.**
- **Do not use the oven for warming or heating a room.**
- **Do not repair or replace any part of the oven** unless specifically recommended in literature accompanying this appliance. All service should be referred to an authorized technician.
- **Do not leave children alone or unattended** in the area where the oven is in use. Never allow children to sit or stand on any part of the oven. Do not let children play with the oven.
- **Do not store items of interest to children above the oven,** as they could climb on the appliance to reach items and be injured.
- **Do not use water on grease fires.** Smother any flames with a lid, baking sheet or flat tray. Flaming grease can be extinguished with baking soda or a multi-purpose chemical or foam extinguisher.

SAFETY INSTRUCTIONS & PRECAUTIONS

- **Do not heat unopened food containers** as they could burst and cause injury.
- **Do not store combustible, flammable or explosive materials** in the oven or in adjacent cabinets.
- **Do not use commercial oven cleaners** or oven liner protective coatings on any part of the oven.
- **Do not use abrasive or caustic cleaners** or detergents on this appliance as these may cause permanent damage. Do not use aerosol cleaners as these may be flammable or cause corrosion of metal parts.
- **Do not wear loose or hanging apparel while using the oven.**
- **Do not clean door gasket,** because rubbing, or moving the door gasket may eliminate the required tight door seal.
- **Do not touch heating elements or interior surfaces of oven.**

WOLF BAKE STONE USE & CARE

BAKE STONE ACCESSORY

How Bake Stone Accessory works: A specially designed rack and heating element are used for this special mode to deliver the food quality expected from this exceptional form of cooking.

To produce a hot oven environment necessary for baking on a ceramic stone, a bake stone element is added to enhance the heat from the broil element. Both convection fans help circulate the air throughout the oven cavity, so even temperatures are achieved.

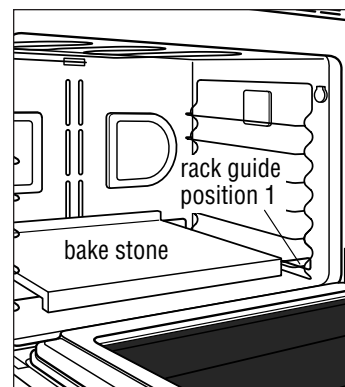
208V Service

When a 208V electrical service is being supplied to your Oven, increase the preheat time to 35 minutes. Baking times remain the same.

INSTALLING BAKE STONE ACCESSORY

Built-In Oven and Dual Fuel Range:

- 1) Remove all racks from inside the oven cavity.
- 2) Remove ceramic receptacle plug, located in the bottom center of oven cavity.
- 3) Insert bake stone element into receptacle.
- 4) Slide bake stone rack onto rack guide position 1.
- 5) Place bake stone on rack with front of bake stone flange hanging over front edge of rack.



Bake Stone accessory installation

TIPS FOR SUCCESS

- **Always preheat for this mode** after plugging in bake stone element, then positioning rack and ceramic stone. Allow approximately 25 minutes for this mode to reach the set oven temperature.
- **Only use one bake stone rack per oven.**
- **Use only Wolf™ bake stone** in the Bake Stone mode.
- **Food is cooked directly on the stone.** To prevent sticking, apply plenty of cornmeal or flour to the bottom of the food.
- **When baking bread loaves,** bake loaves 10 minutes first, then insert temperature probe and set 195°F (90°C) to 210°F (100°C). A chime will ring when internal temperature has been reached.
- **After initial baking time of 10 minutes, oven temperature can be reduced** to control the outside browning of the bread.
- **Pizza peel** is used to remove foods easily from the oven. Simply slide the peel under the food and lift out of the oven.
- **Keep oven door closed until oven has completely cooled.** This protects the electronic components from heat. The cooling fan will remove the excess heat and moisture.
- **The exterior of yeast breads can be made more crusty** by spraying the oven with water before and during baking. A spray bottle can be purchased in hardware or laundry areas in discount stores. Be certain to rinse bottle well before using.

▲ CAUTION

Never put water or any substance on the oven floor that could scratch or damage oven porcelain.

WOLF BAKE STONE USE & CARE

SETTING CONTROLS

Built-In Oven:

- **Touch Upper or Lower Oven ON** (double oven models) or **Oven ON** (single oven models) on control panel.
- **Touch BAKE STONE for Oven** on control panel.

Temperature is preset at 400°F (205°C). Oven begins to heat after 5 seconds. To change the temperature from 400°F (205°C), immediately enter another temperature using the number pads.

- **Touch ENTER** on control panel.
- **Add food** when the chime signals oven has reached pre-heat temperature.
- If temperature probe is used, follow **Probe Feature** directions on page 9.

The temperature display alternates between the probe temperature and oven temperature. Oven temperatures below 150°F (65°C) are displayed as "Lo". Probe temperatures below 100°F (40°C) are displayed as "Lo".

- If timer is set, oven will chime when one minute is left on the oven timer.
- **Remove food.** Always use dry potholders when removing hot pans from the oven.
- **Touch Oven OFF** on control panel to end this mode.
- When bake stone has cooled, remove bake stone, element and special rack.

SETTING CONTROLS

Dual Fuel Range:

- **Rotate the oven selector knob to STONE** after installing the bake stone element, rack and bake stone.
- If the bake stone element is not plugged in, the display will flash and oven will beep until inserted.
- Temperature is preset at 400°F (205°C). Oven begins to heat after 5 seconds. To change the temperature, immediately enter another temperature by adjusting the oven selector knob.
- **Add food** when the chime signals oven has reached pre-heat temperature.
- If temperature probe is used, follow **Probe Feature** directions on page 9.

The oven selector knob alternates between the probe temperature and oven temperature. Oven temperatures below 150°F (65°C) are displayed as "Lo". Probe temperatures below 100°F (40°C) are displayed as "Lo".

- If timer is set, oven will chime when one minute is left on the oven timer.
- **Remove food.** Always use dry potholders when removing hot pans from the oven.
- **Rotate the oven selector knob to OFF** on control panel to end this mode.
- When bake stone has cooled, remove bake stone, element and special rack.

WOLF BAKE STONE USE & CARE

⚠ CAUTION

Specific Safety Practices

- *Do not touch bake stone element while it is hot. Let it cool before removing.*
- *Use care in handling the bake stone. It will chip or break if it is dropped.*

TIPS FOR SUCCESS

For Food Processor:

- Food processor bowls needed for these recipes hold 12 to 14 cups (2.8 to 3.3L). This will allow 2 (1-1/2) lb.(.68L) loaves of bread to be mixed at one time. Smaller processor bowls would require cutting ingredients in half, except the dry yeast.
- Humidity affects the bread dough's moisture. If it is a humid day, add more flour, a tablespoon at a time, until the desired dough texture is acquired. If it is a dry day, add more water, a tablespoon at a time, until the dough becomes more soft.
- Allow food processor to knead the dough. This usually takes 30 to 45 seconds after dough becomes a ball inside the food processor bowl.
- The dough blade can be substituted for the metal cutting blade. Follow manufacturer's directions for your brand.

CLEANING THE BAKE STONE

- Remove excessive food using a scraper. Brush off any crumbs.
- Allow stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns.
- *Do not use soap or detergent, or submerge in water.* Ceramic stone could absorb the taste and transmit those flavors onto the food.

⚠ CAUTION

Avoid cooking foods with a high fat content. The porous ceramic material will absorb the grease and burn.

WOLF BAKE STONE USE & CARE

PROBE FEATURE

How Temperature Probe feature works: The probe measures the doneness without opening the oven door.

It is a convenient and an accurate way to achieve the perfect doneness regardless of the type or weight of food. Calculating total cooking time by weight is no longer necessary using this feature.

Use the **Temperature Probe Feature** to measure internal temperatures.

- Insert probe sensor into the center of the bread.
- Wash probe by hand; do not soak or clean in the dishwasher.

SETTING CONTROLS

For Probe Feature:

- **Preheat** to desired temperature in Bake Stone mode.
- **Place bread on bake stone** in oven.
- **Bake 10 minutes** at the desired temperature.

⚠ CAUTION

Use a dry potholder to open probe receptacle cover; it could be hot.

- Plug probe connector into the receptacle on the right side of the oven by using the connector tip to lift the cover. Slide it into the receptacle until it snaps in place.

- **Insert probe sensor** into the center of the bread.

For Built-In Oven:

- **Touch PROBE** on control panel. Touch the number pads for the end internal baking temperature between 195°F (90°C) and 210°F (100°C).
- **Touch ENTER** on control panel.

For Dual Fuel Range:

- **PROBE** will begin to flash on the hidden control panel. The probe temperature is preset at 160°F (70°C). To change the desired final probe temperature from 160°F (70°C), immediately hold the oven selector knob to the right to increase probe temperature to between 195°F (90°C) to 210°F (100°C).
- **Touch ENTER** on the hidden control panel or after 2 seconds the oven will turn on by default.

- The word "**Lo**" appears as the probe temperature until it registers 100°F (40°C). Then it shows the degrees as they count up to the doneness setting. Panel display alternates between the probe temperature and the preheated oven temperature.

⚠ CAUTION

Probe becomes very hot while in oven. Handle with a dry pot holder.

- When the probe temperature is reached, three chimes signal doneness. **Remove probe** from the oven receptacle. Chime will continue every 30 seconds until the probe is unplugged.
- To end this feature and turn off the oven, **touch Oven OFF** on the control panel **or rotate the oven selector knob to the OFF position**. The oven will stay on even when probe is unplugged.

WOLF BAKE STONE RECIPES

CINNAMON CHIP BAGELS

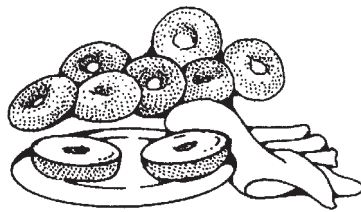
Makes 6 bagels

*3-1/2 cup (.8L) flour
1 Tbsp.(15mL) sugar
2 tsp.(10 mL) salt
1 tsp.(5 mL) active dry yeast
1-1/4 cup (.3L) water; (105°-115°F or 40°-45°C)
1/3 cup(78mL) cinnamon chips*

Food Processor Method:

Place flour, sugar, salt and yeast in food processor bowl with metal blade. Process 5 seconds. With machine running, slowly pour water through feed tube, until dough forms. Process 30 seconds.* Turn dough out onto a lightly floured surface and knead in chips. Place in 2-gallon(8L) plastic bag, pressing out excess air. Let rise for 2 hours or until doubled in bulk. Punch dough down and let rest, covered, on lightly floured surface 10 minutes. Cut into 6 even pieces. Roll each ball into smooth ball. Poke one-inch hole in the middle of each ball and pull into a bagel shape.

Rising and baking: Let rise, covered, for 30 minutes. Bring large pot of water to a boil. Preheat Wolf oven in Bake Stone mode to 400°F (205°C). Drop bagels one at a time into boiling water. Boil 1 minute on each side. Remove with a slotted spoon and place on a wire rack to drain. Place bagels on floured pizza peel. Spray inside of oven to create steam. Place bagels in oven. Bake 5 minutes; then spray again. Bake 5 minutes more. Remove, spray tops with a little water for shinier crust. Cool.



If no food processor is available, follow these directions:

Traditional Dough Method:

In large bowl thoroughly mix 1-1/2 cups(.3L) flour, sugar, salt and undissolved yeast. Heat water to 120°F (50°C) to 130°F (55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup(.2L) flour. Continue beating 2 more minutes. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 4 to 6 minutes. Knead in chips. Continue following the directions for *Rising and baking*.

** If dough is too soft, add flour; 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition. If dough is too dry, add water; 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition.*

FRENCH RYE BREAD

Makes 2 loaves

*3 cup(.7L) flour
1/2 cup(.12L) rye flour
2 tsp.(10mL) salt
1 tsp.(5mL) active dry yeast
1-1/2 cup water (.3L), (105°-115°F or 40°-45°C)*

Food Processor Method:

Place flours, salt and yeast in food processor bowl with metal blade. Process for 5 seconds. With machine running, slowly pour water through feed tube, until dough forms.* Process 30 seconds.

Rising and baking: Place dough in 2-gallon(8L) plastic bag, pressing out excess air. Let rise for 2 to 3 hours. Punch dough down and place on lightly floured counter-top. Shape into 2 long loaves. Cover with a towel. Let rise 1 to 2 hours more. Preheat Wolf oven in Bake Stone mode to 425°F (220°C). Sprinkle flour on top of loaves. Slash tops several times. Spray inside of oven. Bake loaves 5 minutes. Spray inside oven to create steam. Insert temperature probe into center of one bread. Set temperature probe to 200°F (95°C). Remove from oven when internal temperature has been reached.

Dimensions in parentheses are in millimeters unless noted.

WOLF BAKE STONE RECIPES

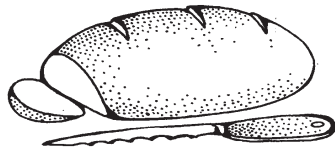
CHALLAH

If no food processor is available, follow these directions:

Traditional Dough Method:

In large bowl thoroughly mix 1-1/2 cups(.3L) flour, rye flour, salt and undissolved yeast. Heat water to 120°F (50°C) to 130°F (55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup flour. Continue beating 2 more minutes. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following the directions for *Rising and baking*.

** If dough is too soft, add flour; 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition. If dough it too dry, add water; 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition.*



Dimensions in parentbeses are in millimeters unless noted.

Makes 1 loaf

*5 cup(1.2L) flour
1 Tbsp.(15mL) honey
2 tsp.(10mL) active dry yeast
1-1/2 tsp.(22mL) salt
3 eggs
1-1/3 cup(.3L) water; (105°-115°F or 40°-45°C)
1 tsp.(5mL) egg yolk
1 Tbsp.(15mL) poppy seeds*

Food Processor Method:

Place flour, honey, yeast and salt in food processor bowl with metal blade. Process for 5 seconds. With machine running, slowly pour whole eggs and water through feed tube, until dough forms. Process about 30 seconds.* Process an additional 45 seconds to knead dough.

Rising and baking: Shape dough into ball and place in 2-gallon(8L) plastic bag, pressing out excess air. Let rise for 1-1/2 hours or until doubled in bulk. Punch dough down and divide into 3 equal pieces. Shape into balls and let rest on a lightly floured surface for 15 minutes, covered. Roll each ball into a rope about 14”(356) long and 1”(25) thick. Braid together on well-floured baking sheet. Cover and let rise for 30 minutes. Preheat Wolf oven in Bake Stone mode to 375°F (190°C). Combine egg yolk and 1 teaspoon(5mL) water. Brush on top of loaf. Sprinkle with poppy seeds. Bake 10 minutes. Insert temperature probe into center of bread. Set temperature probe to 200°F (95°C). Remove from oven when internal temperature has been reached. Cool on a wire rack before slicing.

If no food processor is available, follow these directions:

Traditional Dough Method:

In large bowl thoroughly mix 2-1/2 cups(.6L) flour, honey, undissolved yeast, and salt. Heat water to 120°F (50°C) to 130°F (55°C) and add whole eggs. Gradually pour liquid into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup(.2L) flour. Continue beating 2 more minutes. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following the above directions for *Rising and baking*.

Cheese Variation:

To dough, knead in 1 cup(.24L) sharp Cheddar cheese. Shape and bake as above.

** If dough is too soft, add flour; 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition. If dough it too dry, add water; 1 tablespoon (15mL)at a time, to the dough, mixing well after each addition.*

WOLF BAKE STONE RECIPES

SOURDOUGH BREAD

Makes 2 loaves

1-1/4 cup(.3L) sourdough starter
3-1/2 cup(.8L) flour
2 tsp.(10mL) salt
1/4 tsp(1.2mL) active dry yeast
1-1/3 cup(.3L) water; (105°-115°F or 40°-45°C)

Food Processor Method:

Place starter, flour, salt and undissolved yeast in food processor bowl with metal blade. With machine running, slowly pour water through feed tube, until dough forms. Process 30 seconds.*

Rising and baking: Place dough in 2-gallon(7.6L) plastic bag, pressing out excess air. Let rise for 2 to 3 hours, until doubled in bulk. Punch dough down and place on lightly floured counter-top. Shape into 2 balls or long loaves and sprinkle with flour. Cover with a towel. Let rise 1 to 2 hours more.

About 30 minutes before baking, turn Wolf oven in Bake Stone mode to 400°F (205°C). Slash the top of the loaf with a sharp knife. Slide bread on bake stone. Spray 2 or 3 times during the first 10 minutes. After 10 minutes, reduce the temperature to 350°F (175°C).

Insert temperature probe into center of bread. Set temperature probe to 210°F (100°C). Remove from oven when internal temperature has been reached.

If no food processor is available, follow these directions:

Traditional Dough Method:

In large bowl thoroughly mix starter, 1-1/2(.3L) cups flour, salt, and undissolved yeast. Heat water to 120°F (50°C) to 130°F (55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (.18L) flour. Continue beating 2 more minutes. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following the directions for *Rising and baking*.

** If dough is too soft, add flour; 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition. If dough is too dry, add water; 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition.*

To make sourdough starter: Mix together 1-1/2 cup(.2L) flour, 1/8 tsp.(.62mL) yeast and 1 cup warm water. Stir, cover and let stand at room temperature for 1 to 2 days. Stir down. Measure the starter for the above recipe. Store remaining sourdough starter in refrigerator. Once a month mix in 1 cup water and 1 cup(.23L) flour.

ASIAGO BREAD

Makes 1 loaf

3-1/2 cup(.8L) flour
2 tsp.(10mL) dried rosemary leaves
1 tsp.(5mL) salt
1 pkg. active dry yeast
1 tsp.(5mL) sugar
1-1/4 cup(.3L)water; (105°-115°F or 40°-45°C)
2 Tbsp.(30mL) oil
1-1/4 cups(.3L) diced Asiago cheese,
divided

Food Processor Method:

Place flour, rosemary, salt, undissolved yeast and sugar in food processor bowl with metal blade. Process 5 seconds. With machine running, slowly pour water through feed tube, until dough forms. Process 30 seconds.* Process 45 seconds more to knead dough.

Dimensions in parentheses are in millimeters unless noted.

WOLF BAKE STONE RECIPES

Rising and baking: Knead in 1 cup(.23L) cheese on lightly floured surface. Place dough in 2-gallon(7.6L) plastic bag, pressing out excess air. Let rest for several hours or until doubled in bulk. Shape dough into 12”(309) long football shape on pizza peel. Coat loaf generously with flour. Cover loosely and let rise in warm place 45 to 60 minutes or until almost doubled in bulk.

About 30 minutes before baking, turn Wolf oven in Bake Stone mode to 400°F (205°C). Spray loaf with cool water; sprinkle with more flour. Cut 1/2”(13) deep slash lengthwise down center of loaf with sharp knife. Sprinkle 1/4 cup(59mL) cheese into slash. Slide loaf onto bake stone. Bake 10 minutes. Insert temperature probe into center of bread, not in the cheese. Set temperature probe to 200°F (95°C). Remove from oven when internal temperature has been reached. Cool on wire rack.

Dimensions in parentheses are in millimeters unless noted.

If no food processor is available, follow these directions:

Traditional Dough Method:

In large bowl thoroughly mix undissolved yeast, sugar, 1-1/2 cups(.3L) flour, rosemary and salt. Gradually pour water into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup(.2L) flour. Continue beating 2 more minutes. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following the directions for *Rising and baking*.

** If dough is too soft, add flour, 1 tablespoon(5mL) at a time, to the dough, mixing well after each addition. If dough is too dry, add water, 1 tablespoon(5mL) at a time, to the dough, mixing well after each addition.*

PITA BREAD

Makes 8 pitas

3-1/2 cup(.8L) bread or all-purpose flour
2 tsp.(10mL) salt
1-1/2 tsp.(7.4mL) active dry yeast
1 cup(.23L) water, (105°-115°F or 40°-45°C)
1 Tbsp.(15mL) olive oil

Food Processor Method:

Place flour, salt and yeast in food processor bowl with steel blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube, until dough forms. Process 30 seconds.* Process 45 seconds to knead dough.

Rising and baking: Place dough in 2-gallon(7.6L) plastic bag, pressing out excess air. Let rise for several hours or until doubled in bulk. Punch down dough. Divide into 8 pieces. Lightly coat each piece in flour and cover. Flatten each piece into a disk on a lightly floured surface. Roll into 6” to 8”(152 to 203) circles. Lightly flour circles. Cover. Preheat Wolf oven in Bake Stone mode to 500°F (260°C). Place as many circles as will fit on bake stone using lightly floured pizza peel. Bake 2 to 3 minutes or until puffed and golden brown. Cool on wire rack.

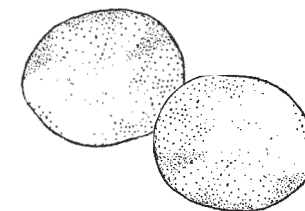
If no food processor is available, follow these directions:

Traditional Dough Method:

In large bowl thoroughly mix 1-1/2 cups(.3L) flour, salt and undissolved yeast. Gradually pour water and oil into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup*(11mL) flour. Continue beating 2 more minutes. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following the directions for *Rising and baking*.

Hint: For best results, allow oven to heat 5 minutes between batches.

** If dough is too soft, add flour, 1 tablespoon(5mL) at a time, to the dough, mixing well after each addition. If dough is too dry, add water, 1 tablespoon(5mL) at a time, to the dough, mixing well after each addition.*



WOLF BAKE STONE RECIPES

ITALIAN FOCACCIA

Makes 4 to 6 servings

*5 cups(1.2L) flour
2 tsp.(10mL) salt
1 Tbsp.(15mL) Italian seasoning
1 pkg. active dry yeast
1 cup(.23L) warm water (110°-120°F or 40°-50°C)
1 cup(.23L) milk
4-1/2 Tbsp.(66mL) olive oil
1 tsp.(5mL) coarse salt, optional*

Traditional Dough Method:

Combine flour, 2 easpoons(10mL) salt, seasoning and undissolved yeast in mixing bowl. Combine water, milk and 3 tablespoons (44mL) oil in small bowl and stir into flour mixture until evenly moistened. Beat vigorously for 1 minute.* Cover bowl and let rise until doubled in bulk, about 1 hour.

Rising and baking: On well-floured baking sheet, press dough into 11 x 17”(279 x 432) rectangle. Make dimples in surface at 2”(51) intervals with fingertips. Drizzle with remaining 1-1/2 tablespoons (30mL) oil. Sprinkle with coarse salt, if desired. Let rise until doubled in bulk, about 1 hour. About 30 minutes before heating, turn Wolf oven in Bake Stone mode to 400°F (205°C). Slide dough from baking sheet onto baking stone. Bake 15 minutes or until golden brown.

** If dough is too soft, add flour, 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition. If dough it too dry, add water, 1 tablespoon(15mL) at a time, to the dough, mixing well after each addition.*

Dimensions in parentbeses are in millimeters unless noted.

FRESH HOMEMADE PIZZA

Pizza Dough
*(for one 15-inch crust)***

*1-1/2 cup(.35mL) flour
1 pkg. active dry yeast
1 tsp.(5mL) sugar
3/4 tsp.(3.7mL) salt
1/2 cup(1.2L) + 2 Tbsp.(30mL) warm water (105°-115°F or 40°-45°C)
2 tsp.(10mL) oil
Cornmeal*

Food Processor Method:

Place flour, yeast, sugar and salt in food processor bowl with steel blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube, until dough forms. Process 30 seconds.* Process 45 seconds to knead dough. Preheat Wolf oven in Bake Stone mode to 400°F (205°C). Prepare pizza dough and roll into 12”(305) circle on cornmeal-dusted surface. Place on pizza peel. Spread top with sauce, cheeses and favorite toppings. When oven has preheated, slide pizza onto bake stone. Bake 6 to 10 minutes, until golden brown.

Variations:

Cheese Pizza

*1/2 cup(.12L) pizza sauce
1 Tbsp.(15mL) grated Parmesan cheese
2 cup(.47L) sbredded mozzarella cheese*

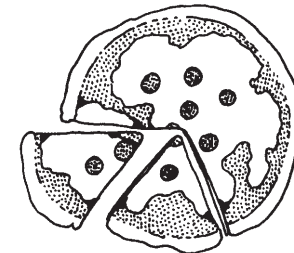
Barbecue Chicken Pizza

*2 chicken breasts, cooked and cubed
1/3 cup(78mL) barbeque sauce
1/4 cup(59mL) chopped red onion
1 cup(.23L) sbredded Cheddar cheese
1 cup(.23L) cheese*

Follow directions.

** If dough is too soft, add flour, 1 tablespoon(5mL) at a time, to the dough, mixing well after each addition. If dough it too dry, add water, 1 tablespoon(5mL) at a time, to the dough, mixing well after each addition.*

*** Frozen pizza dough can be substituted for pizza.*



WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

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 any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by Wolf Appliance factory authorized service centers, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance factory authorized service centers to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards and Magnetron Tubes

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood which rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance factory authorized service centers to perform such service.

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.

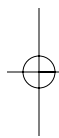
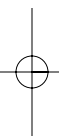
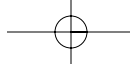
THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES WHICH WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE 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 the Wolf Appliance factory authorized service center nearest you; contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744, call 800-332-9513, or check our website; www.wolfappliance.com.

* Stainless Steel (Classic, Platinum & Carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





WOLF APPLIANCE COMPANY, LLC
P.O. Box 44848 • Madison, WI 53744 • 800-332-9513
www.wolfappliance.com

