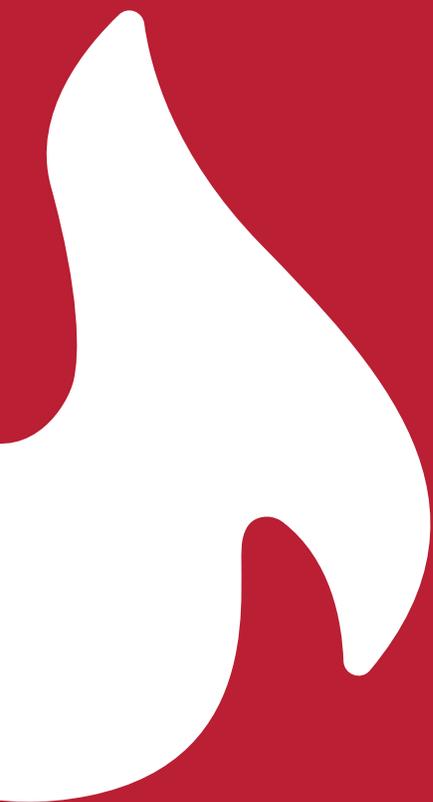


BAKE STONE ACCESSORY
USE AND CARE GUIDE

CLEANING, MAINTENANCE, AND MORE



Contents

- 4 Safety Precautions
- 6 Bake Stone Accessory
- 7 Using the Bake Stone
- 9 Bake Stone Recipes
- 14 Care Recommendations
- 15 Wolf Warranty

Important Note

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

IMPORTANT NOTE highlights information that is especially important.

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

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

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

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.
- This appliance must be properly installed and serviced by a qualified installer or service agency and grounded by a qualified technician.
- Warranty service must be performed by Wolf factory certified service.
- Have installer show you where the fuse or electrical box is located in your home. Learn how and where to shut off electricity to the appliance.
- Use oven only for cooking tasks expected of a home oven as outlined in this guide.
- Clean only those parts listed in this guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Be sure the oven cool air intake and oven exhaust vent are unobstructed at all times.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be sure pot holder does not contact a hot heating element in the oven.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not use aluminum foil to line any part of this appliance.
- Never use this appliance to warm or heat the room.
- Do not leave children alone or unattended in the area where this appliance is in use. Never allow children to sit or stand on the appliance.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.

⚠ CAUTION

Do not place cookware on 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 and will void your warranty.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.
- Do not clean oven gasket; rubbing or moving the gasket may compromise the door seal.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.
- 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.
- Only use the temperature probe recommended for this oven.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.

⚠ WARNING

PROPOSITION 65 FOR CALIFORNIA RESIDENTS

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

Bake Stone Accessory

A specially-designed rack and bake stone are used to achieve the desired results from this specific form of cooking. To produce a hot oven environment necessary for baking on a ceramic stone, the heat from all elements or burner creates the perfect “brick oven” effect. Convection fans help circulate air throughout the oven cavity, so even temperatures are achieved.

Use bake stone mode when cooking with the Wolf bake stone and rack. The temperature probe can be used in bake stone mode.

⚠ CAUTION

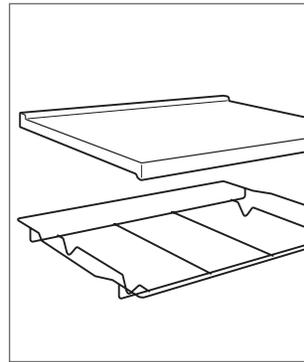
Avoid cooking foods with a high fat content on the bake stone. The porous ceramic material will absorb grease and discolor the stone. Flare-ups can occur.

BAKE STONE PLACEMENT

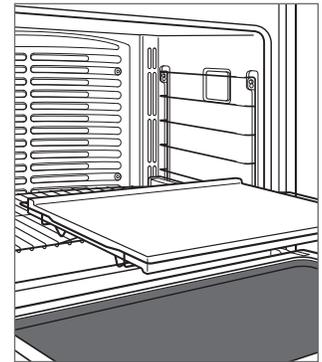
- 1 Place an existing oven rack in the lowest position.
- 2 Remove all remaining oven racks.
- 3 Place the bake stone on the bake stone rack. Refer to the illustration below.
- 4 Place the bake stone assembly onto the existing oven rack. Refer to the illustration below.

Food is cooked directly on the bake stone. To prevent sticking, apply cornmeal or flour to the bottom of food. Use the pizza peel included with the bake stone accessory to remove food from the bake stone.

IMPORTANT NOTE: Use care in handling the bake stone. It will chip or break if dropped.



Bake stone assembly



Bake stone placement

Using the Bake Stone

DUAL FUEL RANGE

- 1 Turn the oven selector bezel to MORE.
- 2 Touch STONE on the control panel. Oven temperature is preset at 450°F (230°C). Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START.
- 3 An audible chime signals the oven has reached preheat temperature. Place food directly on the bake stone. For best results, allow the oven to preheat for one hour.
- 4 If the temperature probe is used, see temperature probe instructions on the following page.
- 5 If the timer is set, an audible chime indicates cook time is complete. Remove food.
- 6 Turn selector bezel to OFF to clear. Allow the oven and bake stone to cool completely before removing bake stone and rack.

INDUCTION RANGE

- 1 Touch QUICK START.
- 2 Touch STONE. Oven temperature is preset at 450°F (230°C). Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START.
- 3 An audible chime signals the oven has reached preheat temperature. Place food directly on the bake stone. For best results, allow the oven to preheat for one hour.
- 4 If the temperature probe is used, see temperature probe instructions on the following page.
- 5 If the timer is set, an audible chime indicates cook time is complete. Remove food.
- 6 Touch OFF to clear. Allow the oven and bake stone to cool completely before removing bake stone and rack.

Temperature Probe

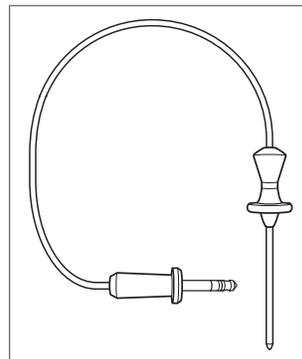
Use only the temperature probe shipped with this appliance. Refer to the illustration below. The temperature probe measures the internal temperature of food while cooking without opening the oven door. It is a convenient and accurate way to achieve the perfect doneness regardless of the type of food, cut or weight. The temperature probe can be used in bake stone mode.

⚠ CAUTION

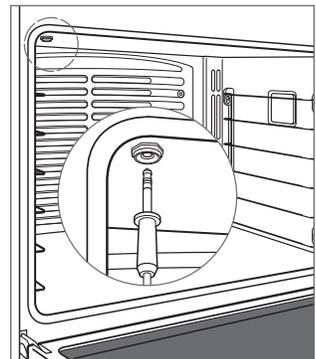
Probe and probe receptacle will be very hot. Handle with care.

Setting controls:

- 1 Place the bake stone assembly in the oven.
- 2 Preheat the oven to the desired oven temperature in STONE mode.
- 3 When preheat is complete, place food directly on the bake stone.
- 4 Bake for approximately 10 minutes, then insert probe sensor into the thickest area of food.
- 5 Insert probe into probe receptacle. Refer to the illustration below. Close the oven door.
- 6 Touch PROBE.
- 7 Touch SET to select preset temperature. To change temperature, use slide bar to select desired temperature, then touch SET.
- 8 An audible chime indicates internal temperature has reached probe set point. Remove, then reinsert probe to verify internal temperature.
- 9 Touch OFF to clear.



Temperature probe



Probe receptacle

Bake Stone Recipes

CINNAMON CHIP BAGELS

INGREDIENTS

3¹/₂ cups (420 g) flour
1 Tbsp (15 ml) sugar
2 tsp (10 ml) salt
1 tsp (5 ml) active dry yeast
1¹/₄ cups (300 ml) water, 105–115°F (40–45°C)
1/3 cup (50 g) 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. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1¹/₂ cups (180 g) flour, sugar, salt, and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. 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 directions for rising and baking.

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

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk. Punch dough down and let rest, covered, on lightly floured surface 10 minutes. Cut dough into 6 even pieces. Roll each piece into a smooth ball. Poke a 1" (25) hole in the middle of each ball and pull into a bagel shape. Let rise, covered, for 30 minutes.

Preheat oven to 400°F (205°C). Use bake stone mode. Bring large pot of water to a boil. 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 with water 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.

Makes 6 bagels.

Bake Stone Recipes

FRENCH RYE BREAD

INGREDIENTS

3 cups (360 g) flour
1/2 cup (60 g) rye flour
2 tsp (10 ml) salt
1 tsp (5 ml) active dry yeast
1 1/2 cups (350 ml) water, 105–115°F (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.* Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1 1/2 cups (180 g) flour, rye flour, salt, and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. 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 directions for rising and baking.

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

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk. Punch dough down and place on lightly floured countertop. Shape into 2 long loaves. Cover with a towel. Let rise 1 to 2 hours more.

Preheat oven to 425°F (220°C). Use bake stone mode. Sprinkle flour on top of loaves. Slash tops several times. Spray inside of oven with water to create steam. Bake loaves 5 minutes; then spray again. Insert temperature probe into center of one bread. Set probe to 200°F (95°C). Remove from oven when internal temperature has been reached.

Makes 2 loaves.

ITALIAN FOCACCIA

INGREDIENTS

5 cups (600 g) flour
2 tsp (10 ml) salt
1 Tbsp (15 ml) Italian seasoning
1 (.25 oz) pkg active dry yeast
1 cup (240 ml) warm water, 110–120°F (45–50°C)
1 cup (240 ml) milk
4 1/2 Tbsp (70 ml) olive oil, divided
1 tsp (5 ml) coarse salt, optional

TRADITIONAL DOUGH METHOD

Combine flour, 2 teaspoons (10 ml) salt, seasoning, and undissolved yeast in mixing bowl. Combine water, milk, and 3 tablespoons (45 ml) oil in small bowl and stir into flour mixture until evenly moistened. Beat vigorously for 1 minute.* Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk.

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

RISING AND BAKING

Preheat oven to 400°F (205°C). Use bake stone mode. On well-floured baking sheet, press dough into 11" (279) by 17" (432) rectangle. Make dimples in surface at 2" (51) intervals with fingertips. Drizzle with remaining 1 1/2 tablespoons (20 ml) oil. Sprinkle with coarse salt, if desired. Place baking sheet in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 1 hour or until doubled in bulk. Slide dough from baking sheet onto bake stone. Bake 15 minutes or until golden brown.

Makes 4–6 servings.

Bake Stone Recipes

FRESH HOMEMADE PIZZA

PIZZA DOUGH

1½ cups (180 g) flour
1 (.25 oz) pkg active dry yeast
1 tsp (5 ml) sugar
¾ tsp (3 ml) salt
½ cup + 2 Tbsp (150 ml) water, 105–115°F (40–45°C)
2 tsp (10 ml) oil
Cornmeal

CHEESE PIZZA

½ cup (120 ml) pizza sauce
1 Tbsp (15 ml) grated Parmesan cheese
2 cups (300 g) shredded Mozzarella cheese

BARBECUE CHICKEN PIZZA

2 chicken breasts, cooked and cubed
⅓ cup (80 ml) barbecue sauce
¼ cup (40 g) chopped red onion
1 cup (150 g) shredded Cheddar cheese
1 cup (150 g) Mozzarella cheese

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 more to knead dough.

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

RISING AND BAKING

Preheat oven to 400°F (205°C). Use bake stone mode. 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 is preheated, slide pizza onto bake stone. Bake 6 to 10 minutes, until golden brown.

Dough makes one 15" (381) crust—frozen pizza dough can be substituted.

PITA BREAD

INGREDIENTS

3½ cups (420 g) bread or all-purpose flour
2 tsp (10 ml) salt
1½ tsp (8 ml) active dry yeast
1 cup (240 ml) water, 105–115°F (40–45°C)
1 Tbsp (15 ml) 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 more to knead dough. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1½ cups (180 g) 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 ¾ cup (90 g) flour. Continue beating 2 minutes more. 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 directions for rising and baking.

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

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 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" (152) to 8" (203) circles. Lightly flour circles. Cover.

Preheat oven to 500°F (260°C). Use bake stone mode. 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. For best results, allow oven to heat 5 minutes between batches. Cool on wire rack.

Makes 8 pitas.

Bake Stone Recipes

ASIAGO BREAD

INGREDIENTS

3¹/₂ cups (420 g) flour
2 tsp (10 ml) dried rosemary leaves
1 tsp (5 ml) salt
1 (.25 oz) pkg active dry yeast
1 tsp (5 ml) sugar
1¹/₄ cups (300 ml) water, 105–115°F (40–45°C)
2 Tbsp (30 ml) oil
1¹/₄ cups (190 g) 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 and oil through feed tube until dough forms. Process 30 seconds.* Process 45 seconds more to knead dough. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix undissolved yeast, sugar, 1¹/₂ cups (180 g) flour, rosemary, and salt. 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 (90 g) flour. Continue beating 2 minutes more. 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 directions for rising and baking.

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

RISING AND BAKING

On lightly floured surface, knead in 1 cup (150 g) cheese. Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for several hours or until doubled in bulk. Shape dough into 12" (305) 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.

Preheat oven to 400°F (205°C). Use bake stone mode. 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 (40 g) cheese into slash. Slide loaf onto bake stone. Bake 10 minutes. Insert temperature probe into center of bread, but not in the cheese. Set probe to 200°F (95°C). Remove from oven when internal temperature has been reached. Cool on wire rack.

Makes 1 loaf.

Bake Stone Recipes

SOURDOUGH BREAD

INGREDIENTS

1¹/₄ cups (150 g) sourdough starter
3¹/₂ cups (420 g) flour
2 tsp (10 ml) salt
1/4 tsp (1 ml) active dry yeast
1¹/₃ cups (320 ml) water, 105–115°F (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.* Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix starter, 1¹/₂ cups (180 g) flour, salt, and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. 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 directions for rising and baking.

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

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk. Punch dough down and place on lightly floured countertop. Shape into 2 balls or long loaves and sprinkle with flour. Cover with a towel. Let rise 1 to 2 hours more.

Preheat oven to 400°F (205°C). Use bake stone mode. Slash the top of the loaf with a sharp knife. Slide bread onto bake stone. Spray inside of oven with water 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 probe to 210°F (100°C). Remove from oven when internal temperature has been reached.

Makes 2 loaves.

SOURDOUGH STARTER

Mix together 1¹/₂ cups (180 g) flour, 1/8 teaspoon (.5 ml) yeast, and 1 cup (240 ml) warm water. Stir, cover, and let stand at room temperature for 1 to 2 days. Stir down. Measure the starter for the Sourdough Bread recipe. Store remaining sourdough starter in refrigerator. Once a month, mix in 1 cup (240 ml) water and 1 cup (120 g) flour.

CARE RECOMMENDATIONS

Care Recommendations

CLEANING

Ceramic bake stone	Remove excess food particles using a scraper. Allow bake stone to cool completely before wiping with a wet cloth to avoid steam burns. Do not soak or immerse in water and do not use soap or detergent. The ceramic stone could absorb and transmit those flavors to the food. Permanent stains will not impair the flavor of the food.
Rack	Wipe to remove excess food particles.
Pizza peel	Wash with warm water and mild detergent.

Sub-Zero, Sub-Zero & Design, Sub-Zero & Snowflake Design, Dual Refrigeration, The Living Kitchen, Great American Kitchens The Fine Art of Kitchen Design, Wolf, Wolf & Design, Wolf Gourmet, W & Design, red colored knobs, Cove, and Cove & Design are registered trademarks and service marks of Sub-Zero Group, Inc. and its subsidiaries. All other trademarks are property of their respective owners in the United States and other countries.

Wolf Appliance Residential Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY*

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

LIMITED FIVE YEAR WARRANTY

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

TERMS APPLICABLE TO EACH WARRANTY

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

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

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

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

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

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





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