

WARMING DRAWER



USE & CARE INFORMATION

 WOLF®



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As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

### **▲ CAUTION**

signals a situation where minor injury or product damage may occur if you do not follow instructions.

### **▲ WARNING**

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

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.



## **THANK YOU**

Your purchase of a Wolf warming drawer 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 warming drawer with quality materials and workmanship to give you years of dependable service.

Before you begin using your warming drawer, please take some time to read this Use & Care Information. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf warming drawer.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

Your Wolf warming drawer is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 15 and refer to it should service become necessary.

## CONTACT INFORMATION

**Wolf Customer  
Service:  
800-332-9513**

**Website:  
[wolfappliance.com](http://wolfappliance.com)**

# SAFETY INSTRUCTIONS AND PRECAUTIONS



## WHAT TO DO

- **IMPORTANT NOTE: Read all instructions before using this appliance.**
- **Read this Use & Care Information carefully before using your new warming drawer** to reduce the risk of fire, electric shock or injury to persons.
- **Insure proper installation and servicing.** This appliance must be properly installed and grounded by a qualified technician. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- **Before performing any service, unplug or disconnect the power supply** for the warming drawer by switching off the circuit breaker or removing the fuse.
- **The purpose of the warming drawer is to hold hot cooked foods** at serving temperature and proof yeast dough. Cold food cannot be heated thoroughly or cooked in the warming drawer.
- **Make sure the warming drawer is securely installed** in a firmly attached cabinet.
- **Use care when opening the warming drawer.** Partially open the warming drawer and let hot air or steam escape prior to removing or replacing food. Hot air or steam can cause burns to hands, face and/or eyes.
- **Always place the rack in the desired location while the warming drawer is cool.** If the rack must be moved while the warming drawer is hot, do not let the oven mitt contact the hot heating element.
- **Keep all vents free from obstructions.**
- **Always use dry oven mitts when removing items from the warming drawer.** Wet or damp oven mitts can cause steam burns. Do not use a towel or bulky cloth in place of oven mitts.



## WHAT NOT TO DO

- **Do not operate the warming drawer if the front panel has not been installed.**
- **Do not repair or replace any part of the warming drawer** unless specifically recommended in literature accompanying this appliance. All service should be referred to a Wolf authorized service center.
- **Do not leave children alone or unattended** in the area when the warming drawer is in use. Never allow children to sit, stand or hide in the appliance. Do not let children play with the warming drawer.
- **Never leave the warming drawer open** when you are not attending to the warming drawer.
- **Never use the warming drawer or other appliances for warming or heating the room.**
- **Do not wear loose fitting or hanging garments** while using this appliance.
- **Do not place more than 75 lbs (34 kg)** into the warming drawer.
- **Do not use water on grease fires.** Smother the flame by closing the warming drawer or using a dry chemical or foam type extinguisher.
- **Do not store or use gasoline** or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Do not touch the heating element or the interior surface** of the warming drawer. These surfaces may be hot enough to burn. Remember: The inside surfaces of the warming drawer may be hot when opened.
- **Do not heat unopened food containers.** Pressure could build up and the container could burst and cause serious injury.
- **Do not use the warming drawer to dry newspapers.** If overheated, the newspaper can catch on fire.
- **Do not use aluminum foil to line the warming drawer.** This may cause damage to interior surfaces of the warming drawer.
- **The warming drawer is not recommended for warming towels, linens or any kind of fabric.**



WOLF  
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

**WARMING DRAWER** FEATURES

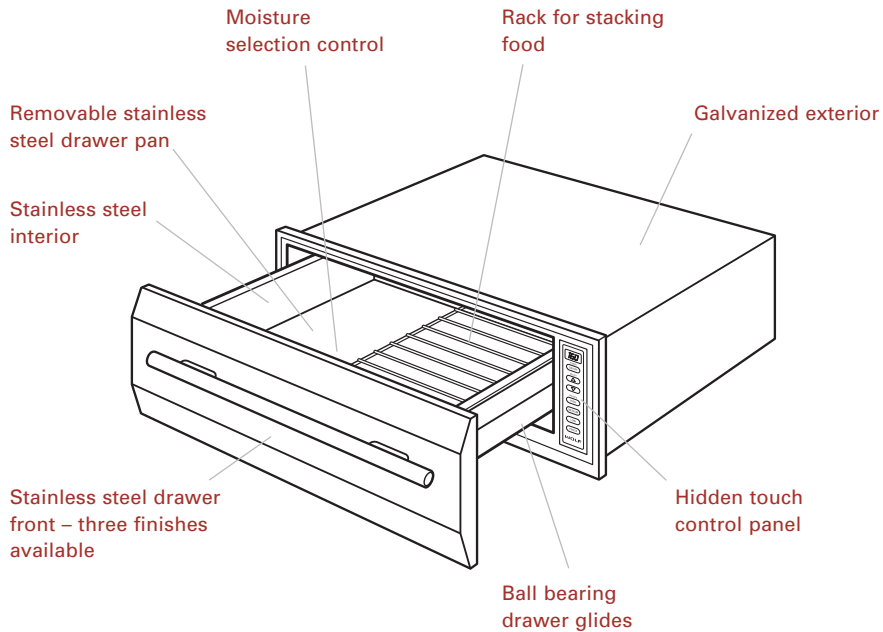
- Stainless steel drawer front and handle available in classic, platinum and carbon finishes
- Integrated drawer front allows for custom wood panel application
- 450-watt heating element
- Hidden touch control panel
- Preset and variable temperature control
- Preset automatic shut-off or warming drawer can be set to operate continuously (Sabbath mode)
- Stainless steel interior
- Rack for stacking food
- Removable stainless steel warming drawer pan
- Full-extension, ball bearing drawer glides
- Certified by Star-K to meet religious regulations
- UL certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty on page 15



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

MODEL WD30

shown with **Stainless Steel Drawer Front**



**WARMING DRAWER ACCESSORIES**

These optional accessories are available through your Wolf dealer. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for the warming drawer.

- **WDFRONT/S** – Classic Stainless Steel Drawer Front (with handle)
- **WDFRONT/P** – Platinum Stainless Steel Drawer Front (with handle)
- **WDFRONT/B** – Carbon Stainless Steel Drawer Front (with handle)
- **WDFRONT/I** – Integrated Drawer Front (accepts custom wood panel)
- **WDHAN/S** – Classic Stainless Steel Handle (for integrated drawer front)
- **WDHAN/P** – Platinum Stainless Steel Handle (for integrated drawer front)
- **WDHAN/B** – Carbon Stainless Steel Handle (for integrated drawer front)
- **WDCONTAINERS** – Five-piece container set (includes five commercial pans with lids; one large 14-quart pan, two medium 6-quart pans and two small 3-quart pans)

**BEFORE USING FOR THE FIRST TIME**

- Remove all literature and packaging materials from inside the warming drawer.
- Clean your warming drawer thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes residual oil and grease left on the surface from the manufacturing process.
- Apply a stainless steel polish to protect the finish and add luster to the exterior of your warming drawer. Refer to Care Recommendations on page 12.

**MOISTURE SELECTION CONTROL**

The moisture selection control is located on the inside front of the warming drawer. Refer to the illustration on page 6.

To keep foods moist, slide the moisture selection lever towards the control panel. This closes the vent and allows moisture to develop inside of the warming drawer. With the vent closed, hot foods will stay moist and soft.

**IMPORTANT NOTE:** Closing the vents may cause condensation to occur around the inside edge of the warming drawer.

To keep foods crisp, slide the moisture selection lever away from the control panel. This opens the vents and allows the moisture to escape from inside of the warming drawer. With the vent open, food will remain crisp.

**IMPORTANT NOTE:** Opening the vents may cause condensation to occur on surfaces above or below the warming drawer.

## ACCESSORIES

**Optional accessories are available through your Wolf dealer. You can also visit our website at [wolfappliance.com](http://wolfappliance.com) and click on the accessories section for your specific model.**



## CONTROLS

The control panel is hidden when the warming drawer is closed. With the warming drawer open, the controls can be accessed on the right side of the front face.

### SETTING TEMPERATURE

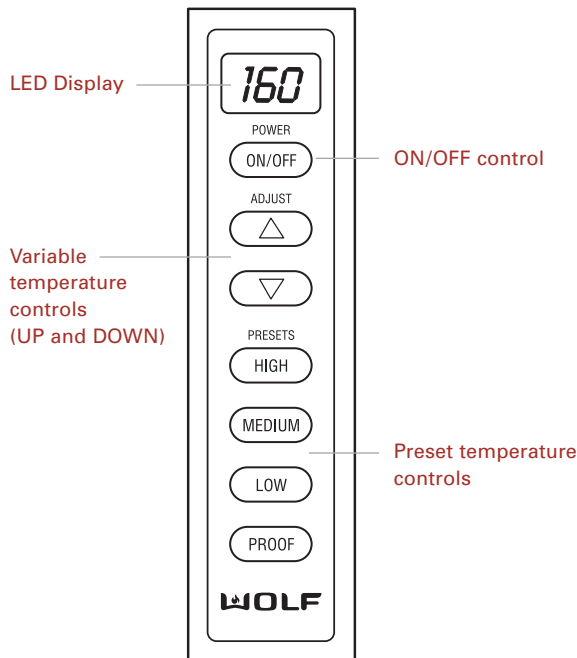
- Touch **ON/OFF**. The LED display will indicate that the warming drawer is on.
- Select a preset temperature setting or adjust the temperature setting with the UP and DOWN arrow pads. Touch the UP arrow to increase the temperature and the DOWN arrow to decrease the temperature.

#### Temperature Presets:

<b>PROOF</b>	100°F (40°C)
<b>LOW</b>	150°F (65°C)
<b>MEDIUM</b>	170°F (75°C)
<b>HIGH</b>	190°F (85°C)

#### Temperature Ranges:

<b>PROOF</b>	70°–119°F (20°–49°C)
<b>LOW</b>	120°–159°F (50°–69°C)
<b>MEDIUM</b>	160°–179°F (70°–79°C)
<b>HIGH</b>	180°–200°F (80°–95°C)



**Warming drawer control panel**

### AUTOMATIC SHUT-OFF ADJUST MODE

Your Wolf warming drawer has a factory preset automatic shut-off time of four hours. This automatic shut-off time interval can be adjusted from zero to four hours in one-hour increments.

#### To Set Automatic Shut-Off:

- Warming drawer must be in OFF mode.
- Touch and hold the DOWN arrow.
- While holding the DOWN arrow, touch **ON/OFF**, then release both pads.
- The number of hours along with the letters "hr" will appear in the LED display, indicating that the unit is in automatic shut-off adjust mode.
- To adjust the time interval while in automatic shut-off adjust mode, touch either the UP or DOWN arrow pad until the desired interval is shown in the LED display.
- Touch **ON/OFF** to exit this mode and save the new setting to memory.

NOTE: The automatic shut-off time interval is saved, so if power is interrupted the latest interval entered will be retained.

**⚠ CAUTION**

**If "0 hr" is selected and saved, the unit will run continuously.**





## PRESET PROGRAMMING MODE

The preset temperatures can be adjusted for the Proof, Low, Medium and High settings.

### To Adjust Preset Temperatures:

- Warming drawer must be in OFF mode.
- Touch and hold **PROOF**.
- While holding **PROOF**, touch **ON/OFF**, then release both pads.
- To adjust the temperature while in preset programming mode, touch either the UP or DOWN arrow until the desired interval is shown in the LED display.
- Touch the pad lit by the red LED. When the temperature is raised or lowered to the next defined preset range, the LED next to the corresponding range will be lit. Refer to Temperature Ranges on page 8.
- Touch **ON/OFF** to exit this mode and save the new settings to memory.

NOTE: The preset programming mode is saved, so if power is interrupted the latest intervals entered will be retained.

## PRESET RESTORE MODE

Any changes that are made to the controls of the warming drawer can be restored back to factory preset conditions without changing each individually.

### To Restore Preset Temperatures:

- Warming drawer must be in OFF mode.
- Touch and hold both the UP and DOWN arrows.
- While holding both the UP and DOWN arrows, touch **ON/OFF**, then release all pads.
- The letters "**ini**" will appear in the LED display, indicating that the temperature presets and automatic shut-off timer have been restored to factory presets.
- Touch **ON/OFF** to exit this mode and save the new settings to memory.

## SABBATH MODE

In Sabbath mode, the automatic shut-off is disabled, allowing the unit to run continuously. Initiating Sabbath mode is accomplished through automatic shut-off adjust mode.

### To Initiate Sabbath Mode:

- Warming drawer must be in OFF mode.
- Touch and hold the DOWN arrow.
- While holding the DOWN arrow, touch **ON/OFF**, then release both pads.
- The last programmed automatic shut-off time interval along with the letters "**hr**" will appear in the LED display, indicating that the unit is in automatic shut-off adjust mode.
- Touch the DOWN arrow pad until "**0 hr**" appears in the LED display.
- Touch **ON/OFF** to exit automatic shut-off adjust mode and save the new setting to memory.
- The warming drawer is now in Sabbath mode, it will operate continuously until **ON/OFF** is touched.
- Set the temperature for the warming drawer. Refer to Temperature Settings on page 8.
- To exit Sabbath mode, repeat steps above for initiating Sabbath mode using one to four hours as the time limit for the warming drawer to operate.

NOTE: The automatic shut-off time interval is saved, so if power is interrupted Sabbath mode will be retained.

### ⚠ CAUTION

**When Sabbath mode is initiated, the automatic shut-off feature is disabled, requiring the unit to be turned off manually by touching ON/OFF.**



## WARMING DRAWER OPERATION

### USING THE WARMING DRAWER

- Always start with hot food. The warming drawer will keep hot food at serving temperature. Do not use the warming drawer to heat cold food other than for proofing yeast dough, crisping crackers, chips or dry cereal.
- Always preheat the warming drawer. Allow the following preheat times:
  - 15 minutes for **LOW**
  - 20 minutes for **MEDIUM**
  - 30 minutes for **HIGH**

NOTE: It is not necessary to preheat the warming drawer for proofing.

- Food in heat-safe glass and glass ceramic containers may need higher temperature settings as compared to food in metal containers.
- Repeated opening of the warming drawer will allow hot air to escape and the food to cool.
- With large loads, it may be necessary to use a higher temperature setting and to cover some of the cooked food items.
- Food should be kept hot in the cooking container or transferred to a heat-safe serving dish prior to being placed into the warming drawer.
- Remove serving spoons, etc., before placing food containers in warming drawer.
- Aluminum foil may be used to cover food to increase moisture content, but may not be used to line the interior of the warming drawer.
- Plastic containers or plastic wrap will melt if placed in contact with the warming drawer or hot utensils from the warming drawer. Melted plastic may be difficult to remove and is not considered a warranty repair.

### WARMING DRAWER RACK

The rack will fit in the warming drawer front to back or side to side and allows you to double stack items. Flipping the rack upside down puts it in the low rack position. The low rack position raises items 1/4" (6 mm) from the bottom of the warming drawer and the high rack position allows for double stacking items.

When holding hot, cooked foods and warming empty serving dishes at the same time, place the serving dishes on the rack in high position and place the food on the bottom of the warming drawer.

**IMPORTANT NOTE:** Always preheat the warming drawer with the rack in position.

### WARMING DRAWER PAN

The warming drawer pan is removable for cleaning. To remove, pull the warming drawer completely open. Slide fingertips under the right and left side edges of the pan. Firmly pull the pan upward, making sure that all edges are clear from the interior of the unit.

To replace the warming drawer pan, pull the warming drawer completely open. Place pan edges on the side rails of the drawer frame. Make sure that the pan edges are positioned on the sides and rear of the unit. The front of the pan has no edge. Open and close the drawer completely to check operation.



**FOOD** PREPARATION

**PROOFING YEAST BREAD DOUGH**

- Preheating is not required for proofing.
- Place your dish on the rack in the low position or on the bottom of the warming drawer pan.
- Touch **PROOF** on the control panel.
- Close the vent.
- Lightly oil the top of the dough in a bowl large enough to allow the dough to double in size.
- Cover the dough with a cloth.
- Let dough rest in warming drawer for 40 minutes or until dough has doubled in size and a slight depression remains in the surface of the dough when touched gently with a finger.

**CRISPING STALE ITEMS**

- Preheat warming drawer on **LOW**.
- Place food in shallow dish or pan.
- Open the vent.
- Check for desired crispness after 45 minutes. Adjust time if necessary.

**WARMING SERVING BOWLS**

- Preheat warming drawer on **LOW**.
- Use only heat-safe dishes.
- Place the empty dishes on the rack. Do not place empty dishes on the bottom of the warming drawer pan.

**IMPORTANT NOTE:** To heat fine china or heat dishes to a hotter temperature, please consult dish manufacturer for maximum heat tolerance.

**TEMPERATURE** SELECTION

**SETTING**

**LOW**  
Open Vent

**MEDIUM**  
Open Vent

**HIGH**  
Open Vent

**CRISP FOODS**

Tortilla Chips

Bread, Hard Rolls  
Pies (two crusts)

Bacon  
Fried Foods  
Hamburger  
Pizza (on plate or in box)  
Potatoes (baked – in foil)

**SETTING**

**LOW**  
Closed Vent

**MEDIUM**  
Closed Vent

**MOIST FOODS**

Beef (rare)\*  
Eggs

Beef (medium or well done)\*  
Bread, Soft Rolls  
Casseroles  
Cooked Cereals  
Fish, Seafood  
Fruit  
Gravy, Cream Sauces  
Ham, Pork, Lamb, Poultry  
Pancakes, Waffles  
Pies (one crust)  
Potatoes (mashed)  
Vegetables

*\*USDA/FSIS recommends an internal temperature of 145°F (60°C) as the minimum doneness for beef. Use a meat thermometer to check internal meat temperatures.*

*IMPORTANT NOTE: Leave food uncovered to keep food crisp and cover food to keep moisture in.*

**CARE** RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
<b>Drawer Front (stainless steel)</b>	<p>Although stainless steel is resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p><b>Exterior Cleaning:</b> To clean the exterior of a classic or platinum stainless steel model, use a soft, non-abrasive stainless steel cleaner like Signature Polish (see side note) and apply with a soft lint-free cloth. Carbon stainless steel can be cleaned with mild soap and water.</p> <p>To bring out the natural luster of all three finishes, lightly wipe the surface with a water-dampened microfiber cloth, followed with a dry microfiber cloth. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the metal.</p> <p><b>Spray degreasers:</b> Remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking.</p> <p><b>Hard water stains:</b> Use white vinegar and water.</p> <p>Do not use abrasive cleaners (i.e. Scotch-Brite™ or Soft Scrub™); they will permanently scratch the surface. Do not use steel wool pads.</p> <p>Under no circumstances should you use a metallic or highly abrasive cleaner or cloth, as this will remove the carbon finish.</p>
<b>Drawer Pan (stainless steel)</b>	<p>Although stainless steel is resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p><b>Spray degreasers:</b> Remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking.</p> <p><b>Hard water stains:</b> Use white vinegar and water.</p> <p>Do not use abrasive cleaners (i.e. Scotch-Brite™ or Soft Scrub™); they will permanently scratch the surface. Do not use steel wool pads.</p>
<b>Drawer Rack (chrome)</b>	<p><b>General Care:</b> Clean the rack with a mild detergent and water. After cleaning, rinse with clean water and dry thoroughly with a clean cloth.</p>
<b>Control Panel (polycarbonate)</b>	<p><b>General Care:</b> Be careful not to soak the control panel. Although they are sealed, excessive moisture may still cause damage to the controls.</p> <p>Use a glass cleaner to remove fingerprints, spills, etc. from the surface of the control panel. Spray first on a cloth before wiping panel.</p>

**IMPORTANT NOTE:** Make sure the warming drawer is off and all surfaces are cool before cleaning any part of the unit.

SIGNATURE  
POLISH

Signature Polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413-0436, or call 877-376-5474 (toll free).



TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE SOLUTION
<b>Warming drawer does not operate</b>	<p>A fuse may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.</p> <p>Warming drawer may not be plugged in. Plug it in.</p>
<b>Warming drawer does not slide smoothly</b>	<p>Ball bearings are out of alignment. Fully extend the drawer and close completely to realign.</p> <p>Warming drawer is overloaded or the load is unbalanced. Reduce weight to less than 75 lbs (34 kg) or redistribute contents.</p>
<b>Excessive condensation</b>	<p>Liquid is in the warming drawer pan. Remove the liquid.</p> <p>Foods are uncovered. Cover food with a lid or aluminum foil.</p> <p>Temperature setting is too high. Reduce the temperature setting.</p> <p>Incorrect moisture selection setting. Set the moisture selection lever to the open vent setting to allow for proper venting.</p>
<b>No heat in the proof setting</b>	<p>Room temperature may prevent the thermostat from turning on. Verify that the proof light is illuminated.</p>
<b>Food dries out in the proof setting</b>	<p>Cover food with a lid or aluminum foil.</p>

CONTACT INFORMATION

**Wolf Customer Service:**  
**800-332-9513**  
**Website:**  
[wolfappliance.com](http://wolfappliance.com)

## SERVICE INFORMATION

### SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your warming drawer. This information is found on the rating plate located on the inside of the drawer front. Record the rating plate information below for future reference.

#### CONTACT INFORMATION

**Wolf Customer Service:**  
**800-332-9513**

**Website:**  
**wolfappliance.com**

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Installation Date \_\_\_\_\_

Wolf Authorized Service Center and Phone  
\_\_\_\_\_

Wolf Dealer and Phone  
\_\_\_\_\_

### BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, refer to the Troubleshooting Guide on page 13. Check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

### 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 the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance are printed on the enclosed Wolf Product Registration Card. Your registration information will allow us to 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**

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 a Wolf Appliance authorized service center, 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 a Wolf Appliance authorized service center to perform such service.

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

### **LIMITED LIFETIME WARRANTY**

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that 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 a Wolf Appliance authorized service center 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 THAT 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 authorized service center nearest you, contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, [wolfappliance.com](http://wolfappliance.com) or call 800-332-9513.

\* Stainless Steel (classic, platinum and 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 WOLFAPPLIANCE.COM

**WOLF**<sup>®</sup>