



SEALED BURNER RANGETOPS

USE & CARE INFORMATION





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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 sealed burner rangetop 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 rangetop with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this Use & Care Information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf sealed burner rangetop.

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 rangetop is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 27 and refer to it should service become necessary.

IMPORTANT NOTE: Check the product rating plate for type of gas. The rating plate is located under the control panel on the far right. Refer to the illustration on page 8. If this appliance does not correspond to your type of gas (natural or LP), contact your Wolf dealer.

⚠ WARNING

If the information in this book is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf sealed burner rangetop.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

SAFETY INSTRUCTIONS AND PRECAUTIONS



THE **RANGETOP**

- **IMPORTANT NOTE:** Read all instructions before using this appliance.
- **Read this Use & Care Information carefully before using your new Wolf sealed burner rangetop** to reduce the risk of fire, electric shock or injury to persons.
- **Ensure proper installation** and servicing. This appliance must be properly installed and grounded by a qualified technician.
- **Have your installer** show you where the fuse or junction box is located in your home. Learn how and where to turn off the electricity to the rangetop.
- **Always use dry pot holders** when removing pans from the rangetop. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- **Do not use the appliance to warm or heat the room.**
- **Do not repair or replace** any part of the rangetop unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- **Never leave the rangetop unattended when in use.**
- **Do not leave children alone** or unattended in the area where the rangetop is in use. Never allow children to sit or stand on any part of the rangetop. Do not let children play with the rangetop.
- **Do not store items** of interest to children above or at the back of the rangetop, 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 metal tray. Flaming grease can be extinguished with baking soda or a multipurpose chemical or foam extinguisher.
- **Do not heat unopened** food containers, as they could burst and cause injury.
- **Do not store combustible,** flammable or explosive materials near burners, oven or adjacent cabinets or let grease or other flammable substances accumulate on the rangetop.

⚠ WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the rangetop.



TOP SURFACE **BURNERS**

- **Have your installer** show you where the gas supply shut-off valve is located in your home. Learn how and where to turn off the gas to the rangetop.
- **Before performing any service**, turn off the gas supply by closing the gas shut-off valve and turn off the electricity.
- **Keep igniters clean** and dry for proper lighting and performance of the burners.
- **Keep appliance area clear and free from combustible material.**
- **In the event that a burner goes out** and gas escapes, open a window or a door. Wait at least five minutes before using the rangetop.
- **Do not obstruct** the flow of air. Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- **When cooking**, set burner controls so that the flame does not extend beyond the bottom of the pan.
- **Always turn pan handles inward** so they do not extend over adjacent work areas, burners or the edge of the rangetop.
- **Always check** the positions of the control knobs to make certain the rangetop and top surface burners are off when you are finished cooking.
- **When deep fat frying**, be certain that the pan is large enough to accommodate the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- **Always light each burner** prior to placing a pan on the burner grate. Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- **Keep any ventilation filters clean** to avoid grease fires.

SAFETY INSTRUCTIONS AND PRECAUTIONS



TOP SURFACE **BURNERS**

- **Do not clean the rangetop** while it is still hot. If using a damp sponge or cloth, wait until the rangetop has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to Care Recommendations on pages 22–23.
- **Always set pans** gently onto the grates and center them so that they are well balanced.
- **Do not allow aluminum foil**, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- **Start the ventilation hood** approximately five minutes before cooking on the rangetop or top surface burners; this establishes an air curtain and improves the capture of vapor and moisture.
- **Do not cover** the burners and grates with anything except properly selected utensils. Decorative covers should not be used.
- **Wear proper apparel.** Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.
- **When using the rangetop**, do not touch the grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- **If the rangetop is near a window**, do not use long curtains as a window treatment, as they could blow over the rangetop and create a fire hazard.
- **Boilovers and greasy spills may smoke or ignite.**
- **Do not store or use gasoline** or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Choose pans** with easily grasped handles that will stay cool while cooking. Refer to Cookware Selection on page 21.



SAFETY PRECAUTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGETOP GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray; then turn off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan—you may be burned.

USE AN EXTINGUISHER ONLY IF:

- **You know you have a Class ABC extinguisher** and you already know how to operate it.
- **The fire is small and contained** in the area where it started.
- **The fire department is being called.**
- **You can fight the fire with your back to an exit** (NFPA Fire Safety Tips).

CALIFORNIA PROPOSITION 65

⚠ WARNING

Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this book and provide good ventilation.

COMMONWEALTH OF MASSACHUSETTS

- **Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter**, qualified or licensed by the state, province or region where this appliance is being installed.
- **Use only gas shut-off valves approved for use** within the state, province or region where this appliance is being installed.
- **A flexible gas connector, when used, must not exceed 3' (.9 m).**



**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.

RANGETOP FEATURES

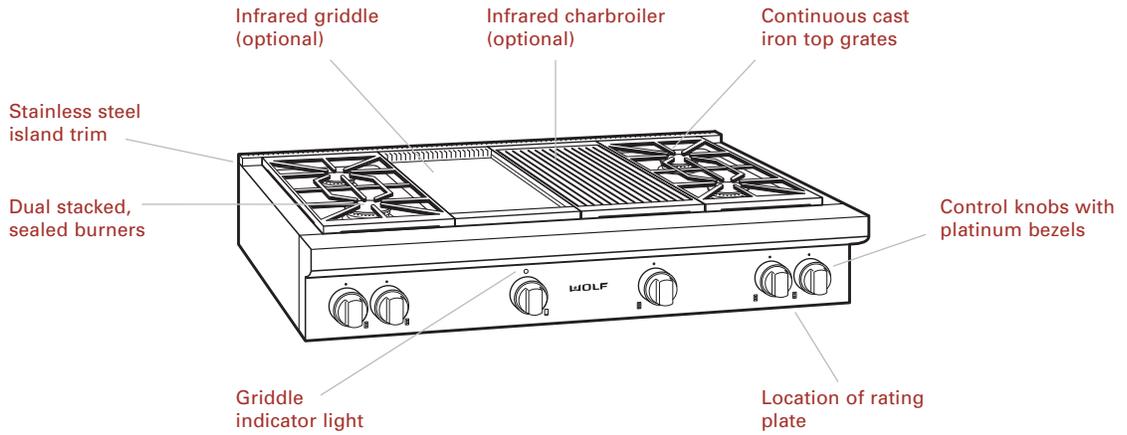
- Natural or LP sealed burner gas rangetop
- Classic stainless steel exterior finish with island trim
- Distinctive red or black control knobs
- Platinum bezels surround all knobs—chrome or brass bezels optional
- Dual stacked, sealed surface burners, all with simmer capabilities and automatic reignition at all settings
- 15,000 Btu/hr (4.4 kW) burners with 950 Btu/hr (.3 kW) delivered at simmer
- 9,200 Btu/hr (2.7 kW) burner with 325 Btu/hr (.1 kW) delivered at simmer and melt feature
- Optional 11" (279) infrared 16,000 Btu/hr charbroiler (4.7 kW)
- Optional 11" (279) infrared 16,000 Btu/hr griddle (5.3 kW) or double griddle
- Optional 15,000 Btu/hr (4.4 kW) French Top
- Porcelain-coated cast iron continuous top grates
- CSA certified for US and Canada
- Two and five year residential warranty



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

SEALED BURNER RANGETOP

Model SRT484CG shown





RANGETOP ACCESSORIES

These optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

- 5" (127) or 10" (254) classic stainless steel riser
- 20" (508) classic stainless steel riser with shelf
- Black control knobs
- Bezels in accent colors of chrome or brass
- Porcelain cast two-burner wok grate
- Porcelain cast two-burner S-grate
- High altitude conversion kit

VENTILATION OPTIONS

It is recommended that you operate the Wolf sealed burner rangetop with one of the following Pro ventilation hoods. Contact your Wolf dealer for details.

- Pro Wall Hood – 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.
- Pro Island Hood – 36" (914) to 66" (1676) widths in classic stainless steel.
- Pro Hood Liner – available in widths to accommodate 30" (762) to 60" (1524) hood shells.

All Pro ventilation hoods have welded seams, sealed halogen lighting and removable, dishwasher-safe stainless steel filters.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

SURFACE BURNERS

A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

Large burners provide a rating of 15,000 Btu/hr (4.4 kW) on HIGH, with 950 Btu/hr (.3 kW) delivered at simmer. The small burner provides a rating of 9,200 Btu/hr (2.7 kW) on HIGH, with 325 Btu/hr (.1 kW) delivered at simmer. All burners have simmer settings.

A distinguishing feature of Wolf's low Btu/hr control is its constant, low heat output without continuous ignitions. The flame diameter remains full size; only the heat output is lowered. This patented dual stacked burner design makes it possible to enjoy cooking at full flame as well as maintain control while simmering at the lowest flame setting.

In case of a power outage, you can relight the surface burners manually. Turn the control knob to HIGH, then use a minimum 6" (152) igniter to manually light the burner.

⚠ CAUTION

Manually relight each burner individually. Do not try to manually relight the French Top, charbroiler or griddle.

DUAL STACKED BURNER ASSEMBLY

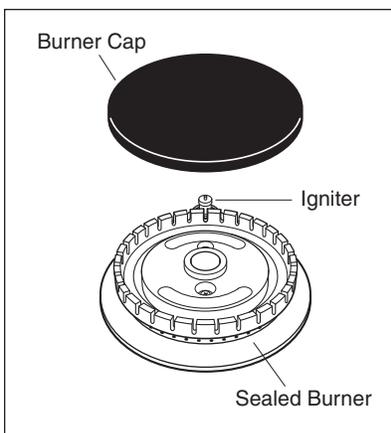
The unique dual stacked burner design combines all of the burner parts in one assembly.

After cleaning or removing burner parts for any reason, it is extremely important that you reassemble burners correctly.

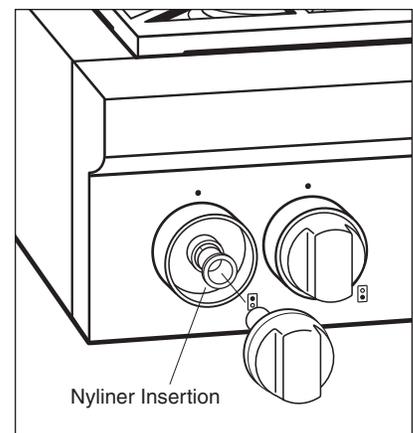
The burner cap should sit flat on the burner or you will not get a blue flame. Refer to the illustration below.

⚠ CAUTION

Failure to position the burner parts correctly could cause flames or gas to escape, causing heat damage to your range, or burn between parts, resulting in poor combustion.



Dual stacked burner assembly



Nyliner insertion



CONTROL KNOBS

The control knobs are positioned to correspond to the burners they regulate. The knobs on the far left regulate the burners on the left side. Conversely, the knobs on the far right regulate the burners on the right side.

The precision fit of the control knobs requires the use of a nyliner insertion between the knob and bezel. When removing knobs for cleaning, place the nyliner back inside the bezel for easy reinstallation of the knobs. Refer to the illustration on page 10.

To light a burner: push in and turn the corresponding control knob counterclockwise to HIGH setting. You will hear a clicking sound and see the burner ignite. Once the burner is lit, continue turning the knob counterclockwise to any one of the settings—HIGH through LOW.

To select a SIMMER setting: turn the burner knob to the LOW setting; you will feel a stop detent in the knob rotation. Push in on the knob, continuing to turn it counterclockwise. This moves the flame to the second tier. Now, select any variation within the SIMMER flame settings—HIGH through LOW.

Each knob is designed to be a “push-to-turn” knob. Although this is a child-safe design, children should never be left unattended in the kitchen when the rangetop is in use.

⚠ CAUTION

Never leave pans on a HIGH setting unattended. Be particularly cautious when cooking food in fat or grease. It can become hot enough to ignite.

TEMPERATURE SETTING GUIDE

SETTING	USES
LOW Simmer 9,200 Btu/hr (2.7 kW)	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
HIGH Simmer	Melting large quantities Simmering sauces Steaming rice
LOW to MEDIUM Heat	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
MEDIUM to HIGH Heat	Sautéing Browning Braising Fast boiling large quantities Quick frying
HIGH Heat 15,000 Btu/hr (4.4 kW)	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only)



FLAME HEIGHT AND APPEARANCE

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan. Smaller diameter pans should be used on the left rear burner.

The flame on natural gas should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the range. If this occurs consistently, call a Wolf authorized service center to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require an adjustment.

A "popping" sound may be noticed with LP gas when the surface burner is turned off. This is normal.

GRATE PLACEMENT

The low profile, cast iron grates are designed for a close fit. This enables you to move pans easily from one burner to another without having to lift the pan or have it tip over between the grates. Each grate sets securely on dimples on each corner of the burner pan.

Continuous grates are interchangeable, excluding the charbroiler grate with the burner grate.

Position the porcelain-coated, cast iron grates over two burners. Rubber pads located under the grate support legs will match up with the dimples on the burner pans.

The drip pan holds as much as 2¹/₂ cups (.6 L) of liquid spillover per two-burner pan.

BEFORE USING YOUR RANGETOP

Before using for the first time, you should clean your rangetop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to Care Recommendations on pages 22–23.

IMPORTANT NOTE: Before using your Wolf sealed burner rangetop, check that the surface burner caps are positioned correctly.

Griddles and French Tops need to go through a "burn in" period to clean oils from the bottom of these assemblies. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle and French Top prior to use. Refer to the following pages for specific instructions on using the optional charbroiler, griddle and French Top.

The use of proper cookware is very important. Refer to Cookware Selection on page 21 for cookware recommendations.

**INFRARED CHARBROILER**

This optional feature is designed with an infrared burner to give the highest quality and most efficient method of gas grilling. A radiant plate with numerous holes distributes the heat evenly over the grate. The burner becomes an orange-red color at the surface of the ceramic tile, and when it glows, it transfers an intense heat to the food. This sears the outside of the food, leaving the inside tender and juicy.

The infrared burner is designed to operate at 16,000 Btu/hr (4.7 kW) at 100% full heat output.

Before using the charbroiler for the first time, place the radiant plate slots over the front deflector of the charbroiler frame. The edges of the charbroiler grate should line up on top of the assembly.

CHARBROILER TIPS

- Turn on the ventilation hood five minutes prior to using the charbroiler.
- High is the only setting on the knob. If the knob is not set fully at HIGH, the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to HIGH.
- Always select lean meat or trim fat before grilling. Flaming may occur when grilling meat and poultry with excessive fat.
- To minimize flare-ups when grilling chicken breasts and thighs, remove the skin. Brush pieces with peanut or vegetable oil to reduce sticking to the grate.
- If flare-ups occur, quickly move the food to another place on the grate with long tongs.
- Apply basting sauce halfway through cooking time.
- Use a minute timer as a reminder to turn the food over halfway through cooking time.
- Leave the charbroiler on for approximately five minutes after grilling is complete. This allows for easier cleaning after the charbroiler has cooled sufficiently.
- The suggested grilling times in the Charbroiler Grilling Guide on page 15 are approximate. Actual times depend on the quantity, thickness and starting temperature of the food.

⚠ WARNING

To prevent flare-ups, you must never leave the charbroiler unattended during use.

INFRARED CHARBROILER**CHARBROILER OPERATION**

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the charbroiler.

- Turn the knob counterclockwise to HIGH.
- Preheat charbroiler for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- To turn the charbroiler off, turn the control knob clockwise to the OFF position.

⚠ CAUTION

Do not use cookware on the charbroiler grate.

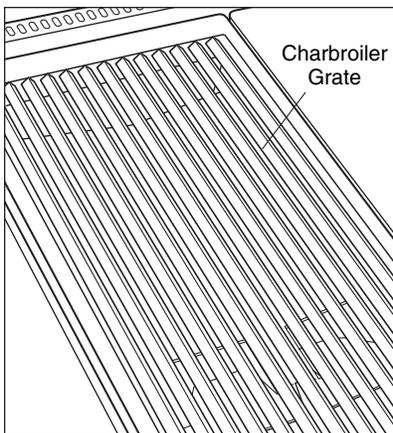
CHARBROILER ASSEMBLY

Follow these steps to disassemble the charbroiler for cleaning:

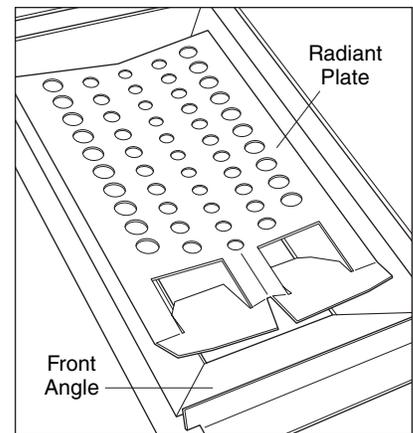
- 1) Remove the charbroiler grate. Refer to the illustration below.
- 2) Remove the radiant plate. Refer to the illustration below.
- 3) Remove the charbroiler frame.
- 4) After cleaning, put the charbroiler frame back in place.
- 5) Line up the slots in the front of the radiant plate with the front angle. The slots should fit over the front angle and sit flat on the charbroiler frame.
- 6) Reinstall the charbroiler grate.

⚠ CAUTION

Be careful when assembling the components. Avoid any contact with the igniter; it is fragile and can chip or break.



Charbroiler grate



Charbroiler radiant plate



INFRARED **CHARBROILER**

CHARBROILER CARE

To keep the charbroiler looking its best, it is recommended that you clean it after every use.

- **Charbroiler Grate** (porcelain-coated cast iron): When cool, lift off and set in the sink. Use a soft bristle brush to remove food particles from the grate. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining soil with a soap-filled scouring pad. Rinse and dry.
- **Charbroiler Frame** (stainless steel): Remove from the rangetop. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.
- **Igniter** (ceramic): Avoid contact with the igniter; it is fragile and can chip or break.

IMPORTANT NOTE: Do not use any commercial cleaners on any part of the charbroiler assembly.

⚠ CAUTION

Allow the charbroiler surface to cool sufficiently before cleaning.

CHARBROILER GRILLING GUIDE

FOOD	GRILLING TIME
Beef	
Ground beef patties, 1/4 lb (.1 kg), 1/2" (13) thick	9–10 min (medium well)
Steaks, 1/2"–3/4" (13–19) thick	11–13 min (rare) 14–16 min (medium) 17–18 min (well done)
Chicken	
Breasts, boneless and skinless, 1/2" (13) thick	12–13 min
Breasts, bone in	30–35 min
Thighs, boneless and skinless	25–30 min
Ham	
Ham slice, 1/2" (13) thick	4 min
Seafood	
Shrimp, 16–20 per 1 lb (.5 kg)	10–12 min
Fresh Vegetables	
Bell peppers, whole	20 min
Corn on the cob, husked	20–25 min
Corn on the cob, in the husk	30–35 min
Mushrooms	6 min



INFRARED GRIDDLE

The steel griddle plate operates at 18,000 Btu/hr (5.3 kW). It is thermostatically controlled, which means once the set temperature is reached, the heat cycles to hold that temperature. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle prior to use. This seasoning process as well as general use will change the appearance of the griddle.

SEASON THE GRIDDLE

- Clean the surface with hot water and a mild detergent. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the griddle.
- The griddle needs to go through a "burn in" period. Turn the griddle on at 350°F (175°C) for 30 minutes to clean oils from the bottom of the griddle. After 30 minutes, turn the griddle off and allow it to cool.
- To season, pour 1 teaspoon (5 ml) of peanut or vegetable oil per 11" (279) griddle in the center; spread evenly with a paper towel, avoiding the corners. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- Push and turn the control knob to 350°F (175°C). Heat until you see the first signs of smoke. Turn the griddle OFF. When the griddle has cooled and is only slightly warm, wipe off any excess oil. Let the griddle cool completely.
- Repeat with another teaspoon of oil. The brown appearance will darken with use.

GRIDDLE OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the griddle.

- Turn on the ventilation hood five minutes prior to using the griddle.
- To heat the griddle, push in the control knob and turn counterclockwise to the desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lit, the thermostat will control the temperature.
- Preheat for approximately 10 minutes. When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat requires more heat to maintain the set temperature. This will allow heat to be evenly distributed and the griddle to maintain the set temperature.
- The double griddle has two burners with separate control knobs that act independently of each other. If only one griddle is being used, there will be some heat transfer to the inactive griddle.
- To turn the griddle off, turn the control knob clockwise to the OFF position.

⚠ CAUTION

Be particularly cautious when cooking food high in fat. It can become hot enough to ignite.

**INFRARED GRIDDLE****GRIDDLE CARE**

- Using a metal spatula, scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape the griddle clean. Pour 1/2 cup (.1 L) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape the grease into the grease collection tray. Empty the grease collection tray. Rinse the griddle with 1/2 cup (.1 L) warm water and dry with paper towels.
- Reapply a small amount of peanut or vegetable oil to the griddle with a clean cloth after each cleaning.
- Clean the grease collection tray after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the grease collection tray, gently pull the tray toward you to lift it out. Clean the tray with soapy water and a clean cloth. To replace, slide the short edge of the grease collection tray under the edge of the griddle and lower into the opening.
- Occasionally remove the seasoning, clean the griddle thoroughly and reapply. To remove, add either white vinegar and water or club soda to a slightly warm surface. Scrub with a fine wire brush or a fine-grit griddle brick. Repeat application if necessary. Be certain to apply a light coat of oil after cleaning for seasoning.

⚠ CAUTION

Allow the griddle surface to cool sufficiently before cleaning.

GRIDDLE COOKING GUIDE

TEMPERATURE	FOOD
200°F (95°C)	Hold cooked food at serving temperature
250°F (120°C)	Eggs
350°F (175°C)	French toast, pancakes, grilled sandwiches
375°F (190°C)	Bacon, pork chops, lamb steaks, sausage, flattened boneless chicken
400°F (205°C)	Vegetables, sliced or grated



FRENCH TOP

The 15,000 Btu/hr (4.4 kW) French Top is an optional feature that provides a 22" (559) cooking surface with the hottest temperature under the center plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, fry chicken toward the center, while simmering a sauce in one corner and keeping vegetables warm in a different corner. Place the pan or pans toward the edge according to their contents and quantity. Refer to the illustrations below.

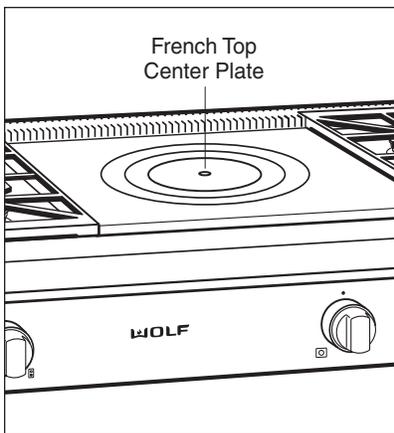
The cooking surface is made of polished cast iron that is an excellent heat conductor. The several rings allow for the solid surface to expand with the heat while remaining flat. The rings also provide thermal breaks in the cast iron that distribute the heat in a graduated intensity, hottest in the center and coolest around the edges.

To protect the cast iron surface from moisture, it is necessary to season the French Top prior to use. This seasoning process as well as general use will change the appearance of the French Top.

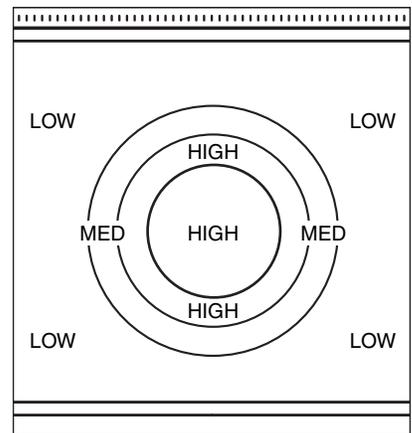
SEASON THE FRENCH TOP

- Clean surface with detergent and warm water. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the French Top.
- The French Top needs to go through a "burn in" period. Turn on the French Top for 30 minutes to clean oils from the bottom side of the surface. After 30 minutes, turn the French Top off and allow it to cool.
- To season, spread a light coating of peanut or vegetable oil on a towel or cloth. While surface is still slightly warm, apply oil evenly until it is absorbed into the cast iron. Use oil sparingly; too much oil will smoke excessively when heated and leave a gummy coating that will have to be removed. Avoid using olive oil; it leaves a gummy residue.
- It is normal for the cast iron to darken with use to a bluish-black color.

When this seasoning technique is applied correctly, the surface will be protected from moisture. Its appearance darkens with use, a sign that the French Top has been fully tempered and is properly seasoned. Regular maintenance will become easier.



French Top center plate



French Top heating zones



FRENCH TOP

FRENCH TOP OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the French Top.

- Turn on the ventilation hood five minutes prior to using the French Top.
- To use the French Top, push and turn the control knob counterclockwise until you hear the clicking sound of the igniter lighting the burner. When you hear the burner ignite, turn the knob clockwise to the HIGH setting.
- Preheat for 25 to 30 minutes before cooking on the French Top. This allows the solid cast iron plate to heat thoroughly.
- To raise or lower the cooking heat, slide the pan either toward (higher heat) or away from (lower heat) the center plate. This gives you total control over the most delicate sauces. It is not necessary to adjust the flame height.
- To turn the French Top off, turn the control knob clockwise to the OFF position.

FRENCH TOP COOKING TIPS

- Always cook in pans. Do not cook food directly on the surface.
- Never remove the center plate when cooking.
- When bringing large amounts of water to a boil, it is fastest to do it on one of the regular burners.

⚠ CAUTION

Never leave pans on a high heat zone unattended. Be particularly cautious when cooking food in fat or grease. It can become hot enough to ignite.



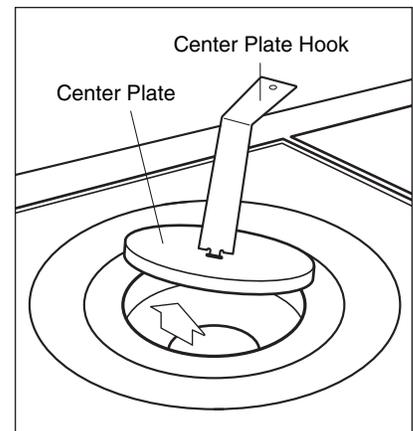
FRENCH TOP

FRENCH TOP CARE

- It is best to maintain a seasoned surface to protect the cast iron from moisture.
- Clean entire surface after each use while it is slightly warm. Wipe the surface with a mild detergent (e.g., Dawn) and water. Rinse and dry.
- Maintain the French Top as you would a cast iron skillet; keep it free from moisture.
- Reapply a light coating of peanut or vegetable oil to the French Top after each use until a sheen develops.
- Periodically, it may be necessary to strip the oil and stains from the plate. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Repeat until excess oil has been removed.
- The French Top burner is located below the center plate. The plate remains in place during cooking, but it can be lifted off to check or service the burner. Use the center plate hook provided with your rangetop, as shown in the illustration below.

⚠ CAUTION

Allow the French Top surface to cool sufficiently before cleaning.



French Top center plate removal



COOKWARE SELECTION

For best results, we recommend medium- to heavy-weight pans that have a flat base, metal handle and a good-fitting cover.

Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. These metals are sometimes found "sandwiched" between the inner and outer layers of the pan. If present, whether visible from the outside or not, they aid in evenly conducting heat.

Use the following guidelines when selecting cookware for the rangetop:

- Griddles or open roasters that span two burners are suitable, providing they are not warped.
- When a large pan is centered over a burner, the diameter should not exceed 10" (254).
- When using pans made of cast iron, enameled steel or glass ceramic, or coated with a nonstick finish, select lower flame settings. High heat applied to such materials will cause "hot spots," scorching and burning.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select high-sided (deep) pans rather than ones with very wide bases and low sides. High sides will minimize liquids boiling over the pan.
- Pans with oversized bases that extend beyond the rangetop frame **should not** be used. On HIGH settings, heat may be trapped beneath the pan, causing permanent damage to the surface finish.
- Use the front burners for larger pans. The pans are easier to handle, especially when hot.
- Use a wok with a flat bottom.

CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
Burner Pan Porcelain enamel	<p>Caution! Do not use abrasive cleaners (e.g., Comet); they will permanently scratch the surface.</p> <p>Resistant to most stains, but not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>General care: Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p>Spray degreasers: Spray on a cloth and wipe surface to remove fingerprints and greasy spatters. Buff dry immediately to avoid streaking.</p> <p>Hard water stains: Use white vinegar and water.</p>
Burner Cap Matte-finish porcelain enamel	<p>General care: Cool first. Remove grate. Wash caps in warm water and liquid detergent or mild abrasive cleaners. Foods high in acid or sugar content, such as milk, tomatoes, sauerkraut, fruit juices or pie filling, may pit or craze the surface. Remove as soon as possible before heating again.</p>
Burner Grates Porcelain-coated cast iron	<p>Remove from the rangetop and place on a flat surface near the sink to clean.</p> <p>Nonabrasive cleaners: Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge.</p> <p>Mild abrasive and abrasive cleaners: Use sparingly.</p>
Control Knobs Bezels Powder-coated die cast zinc	<p>To remove the knobs, pull the knobs forward off the valve stem (see page 11 on nylon bearing).</p> <p>General care: Wipe each knob with a damp cloth and mild soap and water; rinse and dry. Never soak in water or use abrasive cleaners; they will scratch the finish and may remove the markings. Do not place in dishwasher.</p> <p>Hand wash all decorative components of your rangetop. This includes the knobs, bezels, grates and burner caps. Do not clean any of these components in the dishwasher.</p>
Spark Igniters Ceramic	<p>Keep dry; never spray water or cleaner directly on the igniter. When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage it.</p>



CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
<p>Rangetop Exterior and Riser Classic stainless steel</p>	<p>Do not use abrasive cleaners; they will permanently scratch the surface.</p> <p>Resistant to most stains, but not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>General care: Use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately.</p> <p>Exterior cleaning: Use a soft, nonabrasive stainless steel cleaner like Signature Polish (see side note) and apply with a soft, lint-free cloth. To bring out the natural luster, 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. Best results are obtained by keeping the cloth in continuous contact with the metal.</p> <p>Hard water stains: Use white vinegar and water.</p>
<p>Control Panel Classic stainless steel</p>	<p>Use spray cleaners to remove fingerprints and food soils. Spray first on a cloth before wiping panel.</p> <p>Do not spray directly on panel or around valve stems or knobs.</p>

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).



CLEANING THE RANGETOP

EXTERIOR CLEANING

Cleaning the classic stainless steel exterior finish: Use a soft, nonabrasive stainless steel cleaner like Signature Polish (see side note) and apply with a soft, lint-free cloth. To bring out the natural luster, 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.

Refer to Care Recommendations on pages 22–23 for cleaning specific components of the Wolf sealed burner rangetop.

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).

RANGETOP CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and splatters as they occur and immediately after the rangetop has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your range, try a small amount on an inconspicuous area using very light pressure.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off so that the overspray is contained to the finish being cleaned.
- Do not spray cleaners on electrical controls, igniters, wires or knob valve stems.

**TROUBLESHOOTING** GUIDE

PROBLEM	POSSIBLE SOLUTION
Burner flame does not burn evenly	Align the burner cap of the stacked, sealed burner assembly as described on page 10.
Food boils or burns in one area of the pan more than other areas	Pan is not centered above the burner. Pan material does not conduct heat evenly. Base of pan is warped and does not rest flat on the grate, or handle of pan is too heavy and tips pan toward handle.
Burner fails to ignite	Ceramic igniter is damp from a spillover or spray cleaner. Allow ceramic to dry out completely. Burner cap ports are blocked. Use a straightened, metal paper clip to open the blockage. If a GFCI circuit is used, check to see if it has been tripped.
Burners extinguish themselves when using more than one large roaster or griddle simultaneously	Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversized pans simultaneously restricts air movement.
Food boils over the pan and into the burner drip pan	Heat setting is too high or pan size is too small for its contents.
Water does not come to a boil fast enough	Water temperature is colder than usual. Cover pan for most efficient use of the HIGH setting. Diameter of pan is too large or base of pan is warped.
Food cooks too slowly when sautéing	Too much food is added at one time; reduce amount of food and sauté in batches. Size of food pieces is too large or temperature of food is colder than usual. Pan does not conduct heat evenly.
Simmer setting does not maintain constant surface temperature	Delicate foods may need a lower simmer setting so that scorching does not occur.



CONTACT
INFORMATION

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

**Website:
wolfappliance.com**

SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your Wolf sealed burner rangetop. This information is found on the product rating plate. The rating plate is located under the control panel on the far right. Refer to the illustration on page 8. Record the rating plate information below for future reference.

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 25. 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. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

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, 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

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