

610 mm E SERIES OVEN

USE AND CARE GUIDE

GUÍA DE USO Y MANTENIMIENTO

GUIDE D'UTILISATION ET D'ENTRETIEN

GUIDA ALL'USO E ALLA MANUTENZIONE

BEDIENUNGS-UND PFLEGEANLEITUNG

GIDS VOOR GEBRUIK EN ONDERHOUD

使用和保養指南



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Customer Care

The model and serial number are listed on the product rating plate. Refer to page 5 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

If your product ever needs attention, be sure to use a Wolf Factory Certified Service provider.

SERVICE INFORMATION

Model Number	_____
Serial Number	_____
Date of Installation	_____
Certified Service Name	_____
Certified Service Number	_____
Authorized Dealer	_____
Dealer Number	_____

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 INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

This oven was built to achieve recognized standards in technology and safety regulations and is designed for use in the home for preparing food. Proper use is essential to avoid damage or accidents.

Please retain this guide for future reference. If you sell the appliance or pass it on to a third party, please ensure these instructions accompany the appliance, together with the instructions on installation.

When using electrical appliances, basic safety precautions should always be followed including the following:

- 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.

⚠ WARNING

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⚠ WARNING

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

⚠ WARNING

Accessible parts may become hot during use. Young children should be kept away.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Only use the temperature probe recommended for this oven.
- Do not use aluminum foil to line any part of this appliance.
- Be sure the oven cool air intake (located below the door) and oven exhaust vent (located above the door) are unobstructed at all times.
- Incorrect handling and use of accessories could cause damage. Do not use knives or cutting wheels on the oven pan.
- When using the oven pan, position the tapered edge toward the back of the cavity.
- When using the oven rack, position the extra cross strut toward the back of the cavity.
- Do not use a steam cleaner to clean the appliance.
- Do not clean oven gasket; rubbing or moving the gasket may compromise the door seal.

⚠ CAUTION

Before using self-clean, remove any excess spillage as well as the broiler pan, oven racks, oven rack guides, and any other utensils.

- During self-clean, surfaces may get hotter than during normal operation. Children should be kept away during self-clean.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ WARNING

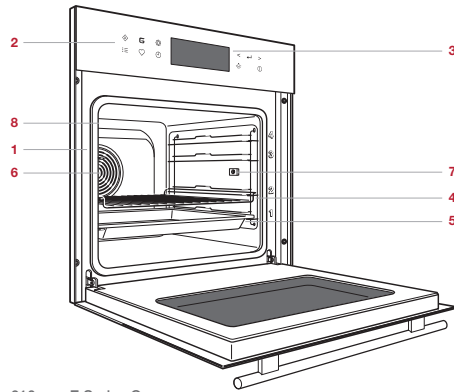
Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Save these instructions.

610 mm E Series Oven Features

FEATURES

- 1 Product Rating Plate
- 2 Control Panel
- 3 Control Panel Display
- 4 Adjustable Oven Rack
- 5 Adjustable Oven Pan
- 6 Convection Fan
- 7 Temperature Probe Receptacle
- 8 Halogen Lighting



610 mm E Series Oven

Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use and care guide. Whether you are an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation, and care recommendations of your Wolf E Series Oven.

To ensure the best results, review the cooking modes and special features on page 8.

Control Panel

Use the control panel to set cooking modes and access all the features of the 610 mm E Series Oven for exceptional results. The control panel display will become inactive after 15 minutes of inactivity. Touch any control to activate the display.

User Settings

The User Settings allow the user to select preferences as listed in the chart below.

SETTING

- Set Language
- Adjust Display
- Set Clock
- Configure Notifications
- Self-Clean
- Set Loudness
- Set Assistance Functions
- Configure Temperature
- Set Childproof Lock
- Display Appliance Info
- Demo Mode
- Check Connection
- Restore Factory Settings

Setting User Settings:

- 1 With the oven on, touch .
- 2 Use < and > to select the desired setting.
- 3 Touch .
- 4 Follow the instructions on the display.
- 5 Touch .

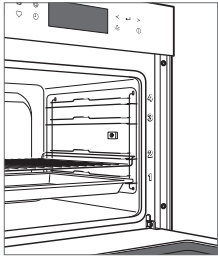


Control panel

Oven Operation

OVEN RACK POSITION

The oven rack and oven pan can be placed in any of the four positions labeled on the right front face of the oven. Refer to the illustration below.



Rack position

PRIOR TO USE




Follow the steps below to ensure all residual oil from the manufacturing process has been removed.

- 1 Clean the oven thoroughly with hot water and a mild detergent.
- 2 Rinse and dry with a soft cloth.
- 2 Turn on ventilation. Some smoke and odor is normal.
- 3 Select Bake mode and adjust the temperature to 300°C. Heat the oven (empty) for 60 minutes.

TIME

It is very important the correct time is set if a timed cook feature is used. The time must be reset after a power outage.



Setting the Time:



- 1 With the oven on, touch .
- 2 Use < and > to select Set Clock and touch .
- 3 Use < and > to set the correct time, then touch .

TIMER

The timer can be set for a maximum of 9 hours and 59 minutes. Once the timer is set, the countdown appears on the display. The timer is independent from the oven. Setting the timer does not affect the operating time or switch-off time.




Setting the Timer:


- 1 Touch .
- 2 Use < and > to set the desired duration.
- 3 Touch .

To adjust the timer, touch  and use < and > to adjust the duration. To cancel the timer, use < to decrease the duration to 0, then touch .

COOKING MODES


Selecting a Cooking Mode:

- 1 Touch .
- 2 Use < and > to select the desired cooking mode.
- 3 Touch .
- 4 Review the information on the display.
- 5 Touch .

The unit will start 20 seconds after the last key touch. To start the mode immediately, use < and > to select Start Operation, then touch .

OPTIONS


Setting the Temperature:

- 1 Use < and > to select the desired temperature.
- 2 Touch .

Setting the Duration:

The oven heats immediately and turns off after the specified duration. The oven light illuminates three minutes prior to the end time.


If the temperature probe is used, the probe overrides the switch-off time and turns the oven off when the set temperature is reached.

- 1 Use < and > to select the desired cooking duration.
- 2 Touch .


Setting Set End:

The Set End feature automatically turns the oven on and off at specified times. The oven remains idle until the desired start time and turns off at the desired switch-off time. The clock must be set to the correct time for delayed start to function properly.

If the temperature probe is used, the probe overrides the switch-off time and turns the oven off when the set temperature is reached. If the probe temperature is not reached before the switch-off time, it will not extend the operating time.

- 1 Use < and > to select the desired end time.
- 2 Touch .

Setting the Food Probe Temperature:

- 1 Use < and > to select the desired probe temperature.
- 2 Touch .

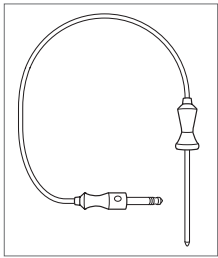
Oven Operation

TEMPERATURE PROBE

Use only the black temperature probe shipped with this appliance. Refer to the illustration below. The temperature probe measures the internal temperature of food while cooking. It can be used with all cooking modes except More Gourmet. When the temperature probe is installed, the actual probe temperature will be displayed.




CAUTION


Use only the probe shipped with this oven. Do not use a probe from any other appliance.



Temperature probe

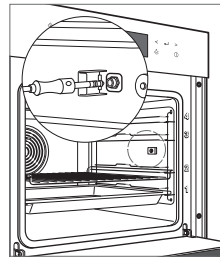
Setting controls:

- 1 Place the probe in the thickest part of the food.
- 2 Place food in the oven and insert the connector into the receptacle. Refer to the illustration below.
- 3 Select the desired cooking mode.
- 4 Touch .
- 5 Use < and > to select Set Food Probe Temperature.
- 6 Touch .
- 7 Use < and > to select the desired probe temperature.
- 8 Touch .

The probe temperature set point appears on the display above the icon. To adjust the probe temperature, select Set Food Probe Temp, use < and > to select the desired temperature, then touch .

CAUTION

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












Probe receptacle

Sabbath

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

Setting controls:

- 1 With the oven off, touch any button to activate the control panel, then touch .
- 2 Use < and > to select Set Loudness, then touch .
- 3 Use < and > to select Mute, then touch .
- 4 Use < and > to select Set Assistance Functions, then touch .
- 5 Use < and > to select Switch Automatic Illumination Off, then touch .
- 6 Touch .
- 7 Touch  and use < and > to select Convection, then touch . Select the desired temperature at or below 99°C, then touch .

Cooking Modes

MODE	INDICATOR	RANGE	PROBE	USES
Bake		30–300°C	•	Cooking space is heated by top and bottom elements. Standard operating mode for cooking and baking on a single rack.
Convection		30–275°C	•	Cooking space is heated by an element in the back wall and circulated throughout the cavity with the convection fan. Use for cooking and baking items on multiple racks.
Convection Bake		30–250°C	•	Cooking space is heated by the bottom element and circulated throughout the cavity with the convection fan.
Broil		1–5		Cooking space is heated by the broil element.
Convection Broil		30–250°C		Cooking space is heated by the broil element and circulated throughout the cavity with the convection fan.
Bake Humid		30–250°C	•	Cooking space is heated by top and bottom elements. Moisture produced during cooking is retained in the cavity.
Convection Humid		30–250°C	•	Cooking space is heated by an element in the back wall and circulated throughout the cavity with the convection fan. Moisture produced during cooking is retained in the cavity.
Slow Cook		1–6	•	Cooking space is heated by the bottom element only.

GOURMET

Use Gourmet to prepare any of the foods listed below, fresh or refrigerated. Select the food and desired doneness, and the sensor adjusts the time, temperature, and humidity so no baking instructions are required.

FOOD

- Meat
- Poultry
- Potatoes
- Fresh Pizza
- One Dish Meals
- Baked Goods

Setting Gourmet:

- 1 Touch **G**.
- 2 Use < and > to select the desired food.
- 3 Touch
- 4 Follow instructions on the display.
- 5 Touch

The unit starts 20 seconds after the last key touch. To start the mode immediately, use < and > to select Start Operation, then touch .

MORE

Touch to access additional Gourmet items and cooking modes. Use < and > to choose the option you want and touch .

MODE USES






Recipes	Allows the user to store individual cooking modes and temperatures or cooking sequences used to prepare custom foods. Up to 24 different user recipes can be stored in the system for easy access.
More Gourmet	Use to prepare specified foods; fresh, refrigerated, or frozen. Select the food and desired doneness and the sensor adjusts time, temperature, and humidity so no instructions are required. The preset temperature and range are dependent on the food and desired doneness.
Slow Roast	Use to keep meats tender by slow roasting. Insert the temperature probe into the prepared meat, select a Slow Roast setting and completion time.
Keep Warm	Keep Warm uses convection heat to keep foods warm.

Cooking Modes





FAVORITES

Commonly used cooking modes or foods can be saved in the system for easy access through the Favorites function. Up to 24 favorites can be stored at a time.

Creating a Favorite:

- 1 Select the desired food and doneness or cooking mode and temperature.
- 2 Before the cooking mode starts, touch .
- 3 Select an open file.
- 4 Touch .
- 5 Using  and , enter a name for the file.
- 6 Touch .

Selecting a Favorite:






- 1 With the oven on, touch .
- 2 Use  and  to select the file to be used.
- 3 Touch .




Self-Clean

During Self-Clean, the oven is heated to an extremely high temperature to burn off food soil. Remove the oven rack, open pan and rack guides. They will discolor if left in during Self-Clean.










The duration of the Self-Clean cycle can be adjusted for the level of cooking residue. For light soil, the duration of the cleaning cycle is 1.5 hours and 2 hours for heavy soil. The complete cycle can take up to 5 hours including cool down.


Setting Self-Clean:

- 1 Touch .
- 2 Select Self-Clean and touch .
- 3 Use  and  to select the desired level of cleaning, then touch . The door locks automatically once the cycle begins.

The unit starts 20 seconds after the last key touch. To start the mode immediately, use  and  to select Start Operation, then touch .

Setting Delayed Start Self-Clean:

- 1 Touch .
- 2 Select Self-Clean and touch .
- 3 Use  and  to select the desired level of cleaning, then touch .
- 4 Select Set End and touch .
- 5 Use  and  to select desired switch-off time, then touch .

To cancel Self-Clean mode at any time, touch . The oven door locks and remains locked until the Self-Clean cycle is complete and the oven temperature has cooled below 300°C.

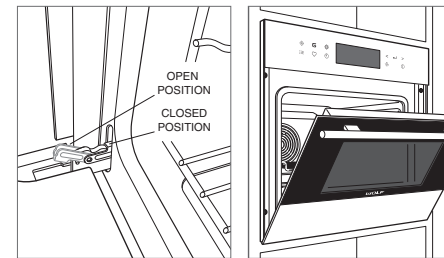
Care Recommendations

OVEN DOOR REMOVAL

The oven door can be removed for a thorough cleaning.

To remove, open the oven door completely. Rotate both hinge latches forward to the open position. Close the door to approximately 30° open, then lift up and out. Refer to the illustrations below.

To reinstall, insert the door hinges into the frame openings. Open the oven door completely and rotate both hinge latches back to the closed position.



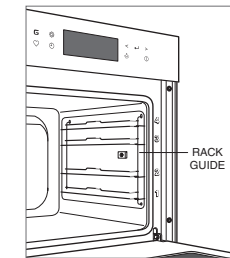
Oven door hinge latch

Door open 30°

RACK GUIDE REMOVAL

To remove the rack guides, push the top of the rack guide towards the rear of the oven cavity. Tip the top of the guide in towards the center of the oven and lift the bottom posts of the guide out of the positioning holes.

To reinstall, insert the bottom posts into the positioning holes and tip the rack guide up into position. Gently pull the guide forward until it engages the top holes. Refer to the illustration below.



Rack guide removal

Care Recommendations

CLEANING

Stainless steel	Use a nonabrasive stainless steel cleaner 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 by a dry polishing chamois. Always follow the grain of stainless steel.
Door front	Spray glass cleaner on a cloth to clean.
Control panel	Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the control panel. Do not spray cleaners directly on the control panel.
Interior	For light cleaning, remove any cooking debris while the oven is still warm using a soft cloth dampened with water and a mild detergent. Wipe dry with a soft cloth.
Oven rack, rack guides, oven pan	Oven rack, rack guides, and stainless steel oven pan can be cleaned in the dishwasher.
Temperature probe	Do not clean the temperature probe in the dishwasher.

Troubleshooting

OPERATION

Oven does not operate.

- Verify power is on.
- Verify electrical power to the oven and home circuit breaker is on.

Oven temperature issue.

- Contact Wolf Factory Certified Service.

Illumination is not working.

- Light bulb is defective, call Wolf Factory Certified Service.

Oven makes sounds during operation.

- The oven may emit switching sounds during operation. Such sounds are normal.

Oven pans are difficult to remove.

- Some combinations of heat, moisture, and food placement may cause oven pans to warp, but will return to their original shape when cool.

Service

- Maintain the quality built into your product by contacting Wolf factory certified service.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 5 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2 of this guide.

Wolf Appliance International 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: stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements. 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.

For more information regarding your Wolf product warranty, contact your authorized Wolf dealer. Warranties must comply to all country, state, city, local and or ordinance.

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





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