



Gas Range

Quick Start Guide



Oven Operation

For complete information on the operation and maintenance of your Wolf range, refer to the use and care guide.

⚠ CAUTION

Do not place cookware on the oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain interior and will void your warranty.

PRIOR TO USE

- 1 Clean the oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- 2 Turn on ventilation. Some smoke and odor is normal.
- 3 Set the oven to Bake at 500°F (260°C) and allow the oven to heat for 30 minutes.
- 4 Set the oven temperature to Broil for an additional 30 minutes.
- 5 Turn the oven off and allow it to cool with the door closed.

BAKE

- 1 To set the oven temperature, press and turn the oven control knob counterclockwise to the desired temperature. The oven indicator light illuminates and preheat begins. Once preheat is complete, the oven indicator light is no longer illuminated. The light will cycle on and off as more heat is required to maintain the set temperature.
- 2 To use convection, press the convection fan button. Convection cooking is preferred for tender cuts of meat and poultry, air-leavened baked foods, breads, cakes, and cookies.
- 3 To turn the oven light on, press the light button.
- 4 To turn the oven off, push and turn the oven control knob clockwise to Off.

BROIL

- 1 To broil, place the rack in the appropriate position. Push and turn the control knob counterclockwise to Broil. Do not preheat. Always use the two-piece broiler pan supplied with the range and broil with the oven door closed.

Surface Operation

SURFACE BURNERS

- 1 To light a burner, push and turn the corresponding control knob counterclockwise to Hi. The igniter clicks until the burner lights. Once lit, continue to turn the knob counterclockwise to the desired setting.
- 2 To select a simmer setting, turn the control knob to the detent at the lowest setting. Push and continue to turn counterclockwise. The flame transitions to the second tier on the burner cap. Continue to turn the knob to the desired simmer setting.
- 3 To turn the burner off, turn the control knob to Off.

⚠ CAUTION

Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

CHARBROILER

- 1 Turn on ventilation and remove the stainless steel cover.
- 2 Push and turn the control knob counterclockwise to Hi. The igniter clicks until the burner lights.
- 3 Allow the charbroiler to preheat for 10 minutes.
- 4 When cooking is complete, turn the control knob to Off.

GRIDDLE

- 1 Turn on ventilation and remove the stainless steel cover.
- 2 Push and turn the control knob counterclockwise to the desired temperature. The igniter clicks until the burner lights.
- 3 The indicator light illuminates until the griddle reaches the set temperature. The light cycles on and off as more heat is required to maintain the set temperature.
- 4 When cooking is complete, turn the control knob to Off.

FRENCH TOP

- 1 Turn on ventilation and remove the stainless steel cover.
- 2 Push and turn the control knob counterclockwise to Hi. The igniter clicks until the burner lights.
- 3 Allow the French top to preheat for 30 minutes.
- 4 When cooking is complete, turn the control knob to Off.





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Control Knobs

INSTALLATION

IMPORTANT NOTE: Depending on the model, additional knobs may be included but not used.

Using the chart as reference, identify the icon etched next to each bezel to determine the correct placement of each knob (oven bezels do not have an icon). Once proper placement has been determined, discard any additional knobs.

 **CAUTION**

Do not place knobs or bezels in the dishwasher.
Do not soak or use abrasive cleaners. To clean, wipe with a damp cloth and mild detergent and water; rinse and dry.

ICON	CONTROL KNOB	SETTINGS
	Surface Burner	Hi-Low and Simmer Hi-Low
	Charbroiler	Off and Hi
	Griddle	100°F–450°F
	French Top	Off and Hi
No Icon	Oven	150°F–500°F and Broil
No Icon	18" Oven (48" Model)	150°F–500°F