



# E Series Oven

## *Use and Care Guide*

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CLEANING, MAINTENANCE, AND MORE



# E Series Oven

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## Customer Care

The enclosed product registration card includes the model and serial number. The product rating plate also includes both numbers. Refer to the product diagram for the rating plate location.

Register online at [subzero-wolf.com/register](http://subzero-wolf.com/register) or use the Sub-Zero Group Owner's App. Download the free app from the Apple App Store or Google Play.

For warranty purposes, the date of installation and the name of the authorized Wolf dealer are required. Record this information below for future reference.

### SERVICE INFORMATION

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Model Number

---

Serial Number

---

Date of Installation

---

Certified Service Name

---

Certified Service Number

---

Authorized Dealer

---

Dealer Number

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If your product ever needs attention, use a Customer Care recommended Wolf Appliance Factory Certified Service provider, or select one from the list at <http://subzero-wolf.com/locator>.

# Safety Precautions

## Important Note

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

**IMPORTANT NOTE:** Highlights information that is especially important.

### CAUTION

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

### WARNING

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

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

## General Safety Precautions

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.
- This appliance must be properly installed and serviced by a qualified installer or service agency and grounded by a qualified technician.
- Clean only those parts listed in this guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Be sure that the oven cool air intake (located above the door) and oven exhaust vent (located below the door) are unobstructed at all times.
- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be sure pot holder does not contact a hot heating element in the oven.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not use aluminum foil to line any part of this appliance.
- Never use this appliance to warm or heat the room.
- Do not leave children alone or unattended in the area where this appliance is in use. Never allow children to sit or stand on the appliance.

# Safety Precautions

## General Safety Precautions

- Do not store items of interest to children above or at the back of this appliance, as they could climb on the appliance to reach items and be injured.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not clean oven gasket; rubbing or moving the gasket may compromise the door seal.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.

### CAUTION

**Before using self-clean, remove broiler pan, oven racks, oven rack guides, and any other utensils.**

### WARNING

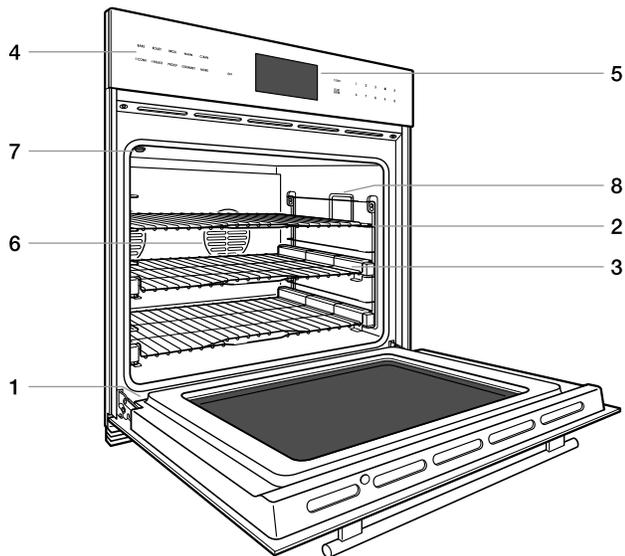
**PROPOSITION 65 FOR CALIFORNIA RESIDENTS  
Cancer and Reproductive Harm—  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)**

# Features

## E Series Features

### FEATURES

- |   |  |
|---|--|
| 1 | Product rating plate (lower oven for double ovens) |
| 2 | Adjustable oven rack                               |
| 3 | Full-extension oven racks                          |
| 4 | Control panel                                      |
| 5 | Touchscreen  |
| 6 | Convection fans                                    |
| 7 | Temperature probe receptacle                       |
| 8 | Halogen lighting                                   |



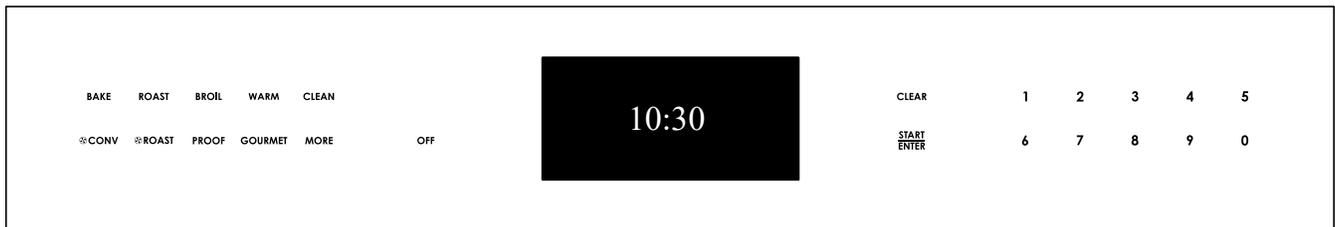
# Getting Started

## Controls

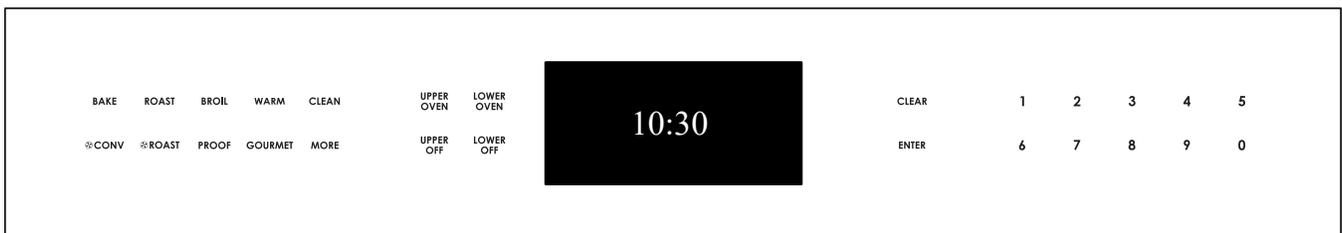
Wolf E Series Ovens use a combination of a control panel and touchscreen. The oven has ten cooking modes—Bake, Convection, Roast, Convection Roast, Broil, Proof, Warm, Gourmet, Stone, and Dehydrate. Convection, Gourmet, Stone, and Dehydrate are not available for the lower oven on double ovens. Stone and Dehydrate require accessories.



Touchscreen (double oven shown)



Control panel (single oven)



Control panel (double oven)

# Getting Started

## Control Operation

- 1 Touch the desired cooking mode or touch More to access additional modes. For double ovens, touch Upper On or Lower On to select the oven.
- 2 Touch Start/Enter to select the preset temperature or use the number pads to change the temperature. Touch Clear at any time to go back.
- 3 Touch Start/Enter.

## Prior to Use

To ensure that all residual oil from the manufacturing process has been removed, each oven must go through the following procedure:

- 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 Touch or turn the knob to  Roast (Roast for the lower oven), and adjust the temperature to 500°F (260°C) for one hour.
- 4 Touch OFF and allow the oven to cool with the door closed.

# Getting Started

## Preheat

During preheat, the oven is heated as quickly and evenly as possible and is not ideal for cooking. Preheat should be used for all cooking modes except Broil, Proof, Warm, Dehydrate, and some modes in Gourmet. Once preheat is complete, a chime indicates the oven has reached set temperature.

## Connect This Appliance

Connect this appliance to remotely monitor and control it. Connecting requires a wireless router, an Internet connection with a network name and password, and a compatible mobile device. There is no limit to the number of appliances you can connect to an account. Connecting appliances is optional.

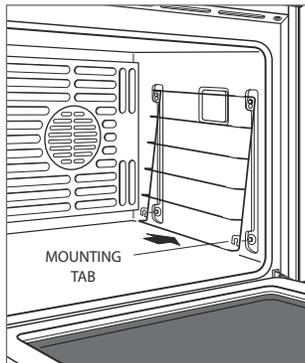
- 1 Download the free Sub-Zero Group Owner's App from the Apple App Store or Google Play.
- 2 With Bluetooth enabled on the device, stand within a few feet of the appliance, open the app, and follow the on-screen instructions.
- 3 Log in or create an account.
- 4 Tap Add An Appliance or tap + in the upper right of the screen to add appliances. To identify which appliance to pair, open the appliance door.
- 5 Tap + next to the appliance to select it. If identical appliances appear, an additional step identifies which appliance to pair.
- 6 Tap Pair Via Bluetooth. Wait for setup to complete, then tap Set Up Your Appliance For Pairing.
- 7 Tap Choose a Network on the Connect Your Appliance to Wi-Fi screen.
- 8 Select the home Wi-Fi network and enter the network password.
- 9 Tap Turn on Notification to allow notifications about the appliance (for example, door left ajar).
- 10 Tap Done on the Success screen to complete the setup.

# Getting Started

## Oven Rack Guides

To insert the rack guides in the oven:

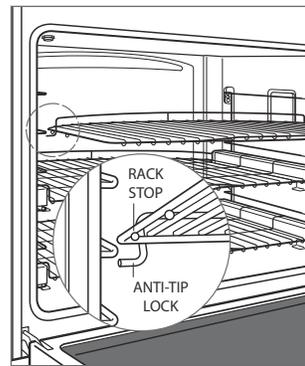
- 1 Locate the mounting screws on the oven side walls.
- 2 Place the rack guide mounting tabs over the top screws.
- 3 Pivot the rack inward, and slide it down until it is fully seated.



## Standard Racks

To insert a standard rack in the oven:

- 1 Place the rack anti-tip lock under the side rack guide rails.
- 2 Slide the rack back, and lift it up to clear the rack stops.
- 3 Continue to slide the rack back until it is completely inside the oven.

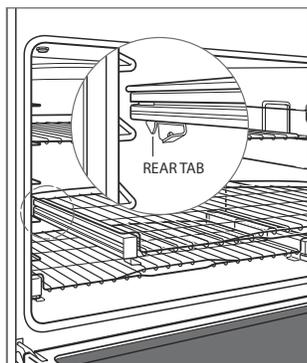


# Getting Started

## Full-Extension Racks

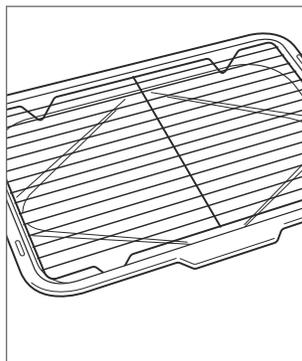
To insert a full-extension rack in the oven:

- 1 Place the rack anti-tip lock under the side rack guide rails.
- 2 Slide the rack back and lift up to clear the rack stops.
- 3 Continue to slide the rack back until completely inside the oven.



## Broiler Pan

For broiling, use the two-piece broiler pan and rack included with the range.



# Getting Started

## Temperature Probe

Use only the temperature probe shipped with this appliance. The temperature probe measures the internal temperature of food while cooking. The probe can be used to monitor the temperature without setting a desired temperature and can be used with all cooking modes except Broil, Proof, and Dehydrate.

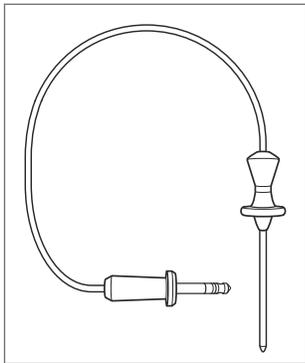
### ⚠ CAUTION

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

### ⚠ CAUTION

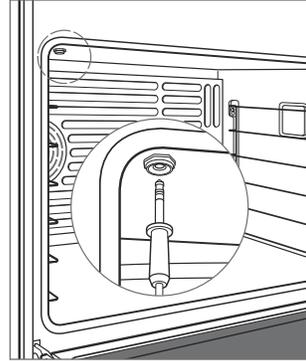
**Pull straight down when removing the probe from the receptacle. Bending or pulling the probe at an angle during removal may damage the probe and oven. Do not place a rack or accessory in rack position six when using the probe, as it interferes with probe removal.**

- 1 Preheat the oven to the desired oven temperature in the desired mode.
- 2 Completely insert the probe into the thickest area of the food.



- 3 When preheat is complete, place food in the oven.

- 4 Insert the connector into the probe receptacle, then close the door.



- 5 Touch Probe on the touchscreen.
- 6 Touch Start/Enter on the control panel to select the preset temperature. To change the temperature, use the control panel to select the desired temperature, then touch Start/Enter.
- 7 A chime indicates the temperature is 5°F (1°C) below the set temperature. The oven chimes and the set temperature flashes when the internal temperature reaches the setpoint.
- 8 Remove, then reinsert the probe to verify the internal temperature.
- 9 Touch the flashing temperature to clear.

# Getting Started

## Gourmet

Gourmet provides a variety of quick and convenient meal preparations. Gourmet also provides recommendations for ideal rack positions and tips to ensure cooking confidence.

Choose from six categories—Meat, Fish, Baked Goods, Pizza, Vegetables, and One Dish Meals. Each category can be refined to ensure the most effective cooking mode and rack position to create a cooking masterpiece.

- 1 Touch Gourmet.
- 2 Use the touchscreen to select the desired settings.

# Getting Started

## Gourmet Guide

Type	Food	Option
MEAT	Beef*	steak, tenderloin, roast, prime rib, meatloaf, slow cook
	Poultry*	whole bird, fresh pieces, whole breast
	Pork*	ribs, tenderloin, roast, steak, chop, whole ham
	Lamb*	leg, roast, rib rack
FISH	Steak*	
	Fillet*	
	Breaded	
BAKED GOODS	Cookies	
	Cake	sheet, fluted, angel, pound, cupcakes
	Pie	single crust, double crust
	Bread	quick bread, yeast loaf, yeast rolls, biscuits
PIZZA	Fresh	
	Par-Baked	
	Calzone	
VEGETABLES	Roasted	
	Sweet Potato*	
	Baked Potato*	
ONE DISH MEALS	Casserole*	
	Lasagna*	
	Quiche	

*\*Does not require preheat.*

## Getting Started

### Cooking Modes

MODE	PRESET	RANGE	PROBE	USES
BAKE	350°F (175°C)	200–550°F (95–290°C)	*	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
CONVECTION	325°F (165°C)	200–550°F (95–290°C)	*	Uniform air movement makes it possible to multi-level rack cook with even browning.
ROAST	350°F (175°C)	200–550°F (95–290°C)	*	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
CONVECTION ROAST	325°F (165°C)	200–550°F (95–290°C)	*	Gently browns exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork, and poultry.
BROIL	High	550°F (290°C)		Best for broiling meats, fish, and poultry pieces up to 1" thick. Use a two-piece broiler pan and always broil with the oven door closed. Does not require preheat.
	Med	450°F (230°C)		
	Low	350°F (175°C)		
PROOF	85°F (30°C)	85–110°F (30–45°C)		Ideal for proofing or rising bread dough.
WARM	180°F (80°C)	140–200°F (60–95°C)	*	Designed to keep foods at serving temperature.
GOURMET			*	Gourmet provides quick and convenient meal preparations with recommendations for cooking mode and rack position. Preset temperature and range are dependent on food and desired doneness.
STONE	450°F (230°C)	200–550°F (95–290°C)	*	Baking on a ceramic stone. Great for pizza and bread. Stone accessory required.
DEHYDRATE	135°F (60°C)	110–170°F (45–75°C)		Dry a variety of fruits, vegetables, herbs, and meat strips. Accessory racks required.

NOTE: The temperature probe can be used with all cooking modes except Broil, Proof, and Dehydrate.

## Oven Operation

### Control Lock

The lock feature prevents unwanted control pane and touchscreen operation. The lock feature must be reset after a power outage.

- 1 Touch and hold Lock for three seconds to lock.
- 2 Touch and hold Lock for three seconds to unlock.

### Oven Light

The oven light turns on automatically when the door is open and off when closed. To turn the light on while the door is closed, touch Light on the touchscreen. For a double oven, touch Light on the right of the touchscreen for the lower oven.

# Oven Operation

## Clock

The clock is visible on the touchscreen during all cooking modes. It is very important the clock is set to the correct time if a timed cook feature is used. The clock must be reset after a power outage.

The clock sets automatically if the unit is connected to Wi-Fi. Refer to Connect This Appliance for more information.

Setting the clock:

- 1 Touch Settings, then select Time.
- 2 Touch 12-Hour or 24-Hour mode and use the control panel to set the time.
- 3 Select AM or PM, then touch Start/Enter. A chime indicates the clock is set.

Time can also be adjusted by touching the time on the touchscreen.

## Timer

Each timer can be set for a maximum of 99 hours and 59 minutes. Once a time is set, the countdown is illuminated on the touchscreen. The timer is independent from the oven. Setting the timer does not affect cook time or stop time.

Setting timer:

- 1 Touch Timer 1 or Timer 2.
- 2 Use the control panel to set the duration, then touch Start/Enter. A chime indicates the timer is set.
- 3 To cancel or edit, touch the countdown time on the touchscreen.
- 4 The timer chimes with one minute remaining. The timer chimes and flashes when complete.
- 5 Touch the flashing time to clear.

# Oven Operation

## Extended Options

Touch Settings to access extended options. Use the slide bar to scroll to the desired option and touch the option to select. If more information is needed, touch Info.

### OPTION

<b>Time</b>	Select 12 hour or 24 hour.
<b>Sabbath</b>	Turn Sabbath on or off.
<b>Clock</b>	Select digital, analog, blank, or logo.
<b>Connect</b>	Turn connect on or off.*
<b>Standby</b>	Turn standby power on or off.
<b>Language</b>	Select: English, Spanish, French, Italian, German, Dutch, or Chinese.
<b>Units</b>	°F/Imperial or °C/Metric.
<b>Showroom</b>	For showroom use only.
<b>Info</b>	Access helpful tips and product information.
<b>About</b>	For service only.
<b>Temp Offset</b>	For service only.
<b>Calibration</b>	Adjust display calibration.
<b>Sound</b>	Mute, 1-5 and high, medium, low.
<b>Brightness</b>	Adjust display brightness: 0-100%.

*\*To connect to the Sub-Zero Group Owner's App, connect must be turned on.*

## Timed Cook

Timed Cook automatically turns the oven off at a specified time. The oven begins to heat immediately and turns off at the desired stop time. If preheat is required, the preheat time must be accounted for when determining the cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except Broil, Gourmet, or Stone. The temperature probe cannot be used during Timed Cook.

- 1 Touch the desired cooking mode and select the desired temperature.
- 2 Touch Timed Cook, then select the desired cooking duration.
- 3 Touch Start/Enter to start.
- 4 To cancel, touch the flashing duration/stop time on the touchscreen.
- 5 The oven turns off automatically when the cook time is complete.
- 6 Touch Off to clear.

# Oven Operation

## Delayed Start

Delayed Start automatically turns the oven on and off at specified times. The oven stays idle until the desired start time and turns off at the desired stop time. If preheat is required, the preheat time must be accounted for when determining the cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except Broil, Gourmet, or Stone. The temperature probe cannot be used during Delayed Start.

- 1 Touch the desired cooking mode and select the desired temperature.
- 2 Touch Timed Cook, then select the desired cooking duration.
- 3 Use the control panel to select the desired stop time, then touch Start/Enter.
- 4 To cancel, touch the flashing duration/stop time on the touchscreen.
- 5 The oven turns off automatically when the cook time is complete.
- 6 Touch Off to clear.

## Clean

### CAUTION

**During Clean, exterior surfaces may get hotter than usual. Children should be kept away.**

During Clean, the oven is heated to an extremely high temperature to burn off food soil. The oven lights are disabled. Clean lasts approximately four hours.

Porcelain is made from natural products and, therefore, can chip or develop fine lines and cracks due to the expansion and contraction that occurs as oven temperature fluctuates (particularly when the self-cleaning function is employed). This can result in cosmetic imperfections, such as a cloudy, dull, or scratched appearance. Cosmetic imperfections may be more visible in a colored oven cavity.

**IMPORTANT NOTE:** For double ovens, the other oven cannot be used during Clean.

- 1 Turn on ventilation. Some smoke and odor is normal.
- 2 Touch Clean.
- 3 Touch Start/Enter, then open the oven door.
- 4 Remove the oven racks and rack guides, then touch Ok.
- 5 The oven door locks and stays locked until cleaning is complete and the oven temperature is below 550°F (290°C).
- 6 Touch Off to clear.

### DELAYED CLEAN

- 1 Turn on ventilation. Some smoke and odor is normal.
- 2 Touch Clean.
- 3 Touch Delayed Clean and use the control panel to select the desired start time, then touch Start/Enter.
- 4 Remove the oven racks and rack guides, then touch Ok.
- 5 The oven door locks and stays locked until cleaning is complete and the oven temperature is below 550°F (290°C).
- 6 Touch Off to clear.

# Oven Operation

## Sabbath

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

Roast, bake, proof, and warm modes can be used in Sabbath.

Setting controls:

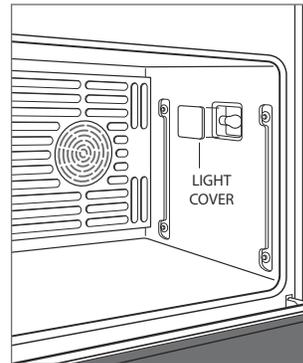
- 1 Turn the oven light on or off.
- 2 Touch Settings, then select Sabbath.
- 3 Touch On, then touch Start/Enter.
- 4 Select the cooking mode and temperature, then touch Start/Enter.
- 5 After ten seconds, the unit enters Sabbath.
- 6 To change the oven temperature while in Sabbath, use the control panel to select the desired temperature, then touch Start/Enter. The temperature changes randomly after the new temperature is selected.
- 7 Touch Off to end the mode. The Sabbath icon goes away after ten seconds.

## Oven Light Bulb

### ⚠ WARNING

**Verify that power is disconnected from the electrical box before replacing a light bulb.**

Allow the oven to cool completely, then remove the oven racks and rack guides. To remove the light cover, gently pry the bottom edge with a flat screwdriver. Remove the existing bulb and replace with a 40-watt halogen bulb. Do not touch the new bulb with bare hands. Wear rubber gloves or use a paper towel to hold the bulb during installation.



To replace the light bulb located at the top of the oven cavity, contact Wolf Factory Certified Service. For the name of the nearest Wolf Factory Certified Service provider, check the "Product Support" section of our website, [wolfappliance.com](http://wolfappliance.com), or call Wolf Customer Care at 800 - 222-7820.

# Cooking Guide

## Wolf Cooking Guide

Food		Rack(s)	Mode	Oven Temp.	Time	Position	Notes	
Breads	Biscuits	1	Roast	400°F (205°C)	5-10 min	3		
		2	Convection	425°F (220°C)	5-10 min	2,5		
		3	Convection	425°F (220°C)	5-10 min	1,3,5		
	Cinnamon rolls	1	Bake	350°F (175°C)	20-25 min	3		
		2	Convection	325°F (165°C)	20-25 min	2,5		
		3	Convection	325°F (165°C)	20-25 min	1,3,5		
	Muffins	1	Bake	400°F (205°C)	15-20 min	3		
		2	Convection	375°F (190°C)	10-15 min	2,5		
		3	Convection	375°F (190°C)	10-15 min	1,3,5		
	Yeast rolls	1	Convection	375°F (190°C)	10-20 min	3		
		2	Convection	375°F (190°C)	10-20 min	2,5		
		3	Convection	375°F (190°C)	10-20 min	1,3,5		
		Yeast bread (loaf pan)	1	Bake	350°F (175°C)	20-45 min	3	
		Yeast bread (no pan)	1	Stone	450°F (230°C)	15-45 min	1	
		Quick breads	1	Bake	350°F (175°C)	40-50 min	3	
	Garlic bread	1	Broil	Med.		5		
	Toast	1	Broil	High		5		
Cakes	Angel food cake	1	Bake	350°F (175°C)	35-45 min	1		
	Bundt or pound cake	1	Bake	350°F (175°C)	40-50 min	3		
	Mixes or from scratch	1	Bake	350°F (175°C)	20-30 min	3		
		2	Convection	325°F (165°C)	20-30 min	2,5		
		3	Convection	325°F (165°C)	20-30 min	1,3,5		
	Cupcakes	1	Bake	350°F (175°C)	20-25 min	3		
		2	Convection	325°F (165°C)	15-25 min	2,5		
		3	Convection	325°F (165°C)	15-25 min	1,3,5		
	Cookies	Cookies or bars	1	Bake	350°F (175°C)	10-25 min	3	
2			Convection	325°F (165°C)	10-25 min	2,5		
3			Convection	325°F (165°C)	10-25 min	1,3,5		
Pies	2-crust, filled, or streusel-topped	1	Bake	350°F (175°C)	40-45 min	3		
	Lemon meringue	1	Broil	325°F (165°C)	10-15 min	3		

## Wolf Cooking Guide

Food	Rack(s)	Mode	Oven Temp.	Time	Position	Notes
Pumpkin or custard	1	Bake	325°F (165°C)	<see note>	3	Bake for 15 min at 425°F, reduce temp to 325°F, and bake until pie is set, 45–60 min.
Pie crust (empty)	1	Bake	425°F (220°C)	10-15 min	3	
Puff pastry	1	Bake	400°F (205°C)	10-15 min	3	
	2	Convection	375°F (190°C)	10-15 min	2,5	
	3	Convection	375°F (190°C)	10-15 min	1,3,5	
Cream puffs	1	Convection	400°F (205°C)	20-30 min	3	

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Food	Rack(s)	Mode	Oven Temp.	Time	Probe Temp.	Notes
Beef	5	Broil	High	10–15 min		Turn over at 7 min.
	5	Broil	High	10–15 min		Turn over at 6 min.
	5	Broil	High	10–20 min		Turn over at 8 min.
Chuck roast	3	Conv Roast	325°F (165°C)	20–25 min/lb.	Med 150°F (65°C)	Place in dish, liquid 1/2 the height of the meat.
	3	Roast	350°F (175°C)	20–25 min/lb.	Med 150°F (65°C)	
Roast	2	Roast	425°F (220°C) / 325°F (165°C)	see note	Rare 135°F (60°C)	Roast for 30 min at 425°F, reduce temp to 325°F and cook to desired internal temp.
Slow roast	2	Bake	300°F (150°C)			Place in covered dish, liquid 1/4 the height of the meat.
Prime rib	2	Roast	450°F (230°C) / 225°F (105°C)	see note	Rare 130°F (55°C)	No preheat required. Roast for 30 min at 450°F, reduce temp to 225°F and cook to desired internal temp.
Tenderloin	3	Conv Roast	450°F (230°C)	10–20 min/lb.	Rare 130°F (55°C)	
Poultry	5	Conv Roast	325°F (165°C)	20–25 min	Thigh 180°F (80°C)	

# Cooking Guide

## Wolf Cooking Guide

Food	Rack(s)	Mode	Oven Temp.	Time	Probe Temp.	Notes
Chicken, whole	2	Conv Roast	325°F (165°C)	10–20 min/lb.	Thigh 180°F (80°C)	
Turkey, whole (brined)	1	Bake	350°F (175°C)	10–15 min/lb.	Thigh 180°F (80°C)	
Turkey, whole	1	Conv Roast	325°F (165°C)	10–15 min/lb.	Thigh 180°F (80°C)	
	1	Roast	325°F (165°C)	10–15 min/lb.	Thigh 180°F (80°C)	
Duck	2	Conv Roast	325°F (165°C)	15–20 min/lb.	Thigh 180°F (80°C)	
Goose	2	Conv Roast	325°F (165°C)	15–20 min/lb.	Thigh 180°F (80°C)	
Cornish hen	3	Conv Roast	325°F (165°C)	1 hour	Thigh 180°F (80°C)	
	3	Roast	350°F (175°C)	1 hour	Thigh 180°F (80°C)	
Chicken quarters, thighs	5	Broil	Med	20–25 min		Turn over halfway through broiling.
	3	Roast	350°F (175°C)	30–40 min	Thigh 180°F (80°C)	
	3	Conv Roast	325°F (165°C)	30–40 min	Thigh 180°F (80°C)	
	3	Bake	350°F (175°C)	30–40 min	Thigh 180°F (80°C)	
Turkey pieces	3	Conv Roast	325°F (165°C)	30–40 min	Thigh 180°F (80°C)	
	3	Roast	350°F (175°C)	30–40 min	Thigh 180°F (80°C)	
Chicken boneless breast	5	Broil	Med	10–15 min		Turn over halfway through broiling.
(flattened to 1/2" thick)	3	Conv Roast	350°F (175°C)	15–20 min	Breast 165°F (75°C)	
Turkey breast, whole	2	Conv Roast	325°F (165°C)	15–20 min	Breast 165°F (75°C)	
	2	Roast	350°F (175°C)	15–20 min	Breast 165°F (75°C)	
Pork	5	Broil	High	5–10 min		Turn over halfway through broiling.
Chops, steaks (1/2" thick)	3	Conv Roast	350°F (175°C)	10–15 min		

# Cooking Guide

## Wolf Cooking Guide

Food	Rack(s)	Mode	Oven Temp.	Time	Probe Temp.	Notes
	Slow roast	2	Bake	300°F (150°C)		Place in covered dish, liquid 1/4 the height of the meat.
	Ribs	3	Bake	300°F (150°C)		Place in foil packets or covered dish, liquid 1/4 the height of the meat.
	Tenderloin	3	Conv Roast	400°F (205°C)	15–20 min/lb.	Rare 130°F (55°C)
	Ham steak (1/2" thick)	5	Broil	High	5–10 min	Turn over halfway through broiling.
	Ham steak (1" thick)	5	Broil	High	10–15 min	Turn over halfway through broiling.
	Ham, whole	2	Bake	335°F (170°C)	10–15 min/lb.	160°F (70°C) Cover and rest 15 min.
Lamb	Chops, steaks (3/4" thick)	5	Broil	High	5–10 min	Turn over halfway through broiling.
	Leg	2	Conv Roast	425°F (220°C) / 325°F (165°C)	see note	145°F (65°C) Roast for 30 min at 425°F, reduce temp to 325°F and cook to desired internal temp.
	Veal roast	2	Conv Roast	300°F (150°C)	30–35 min/lb.	140°F (60°C)
	Crown rack	2	Conv Roast	325°F (165°C)	15–20 min/lb.	145°F (65°C)
Pizza	Calzones	1	Stone	375°F (190°C)	10–15 min	
	Homemade	1	Stone	450°F (230°C)	5–15 min	
	French bread pizza	5	Broil	Med	10–15 min	
Fish	Fillet (under 1" thick)	5	Broil	Med	10–20 min	
	Fillet (over 1" thick)	5	Conv Roast	375°F (190°C)	15–25 min	
Vegetables	Potatoes, sweet potatoes	3	Bake	350°F (175°C)	45–60 min	
	Mixed vegetables	4	Conv Roast	400°F (205°C)	10–20 min	
Other	Meatloaf	2	Roast	425°F (220°C) / 325°F (165°C)	see note	165°F (75°C) Roast for 20 min at 425°F, reduce temp to 325°F and cook to desired internal temp.

## Cooking Guide

### Wolf Cooking Guide

Food	Rack(s)	Mode	Oven Temp.	Time	Probe Temp.	Notes
Sausage, bratwurst (fresh)	5	Broil	Med	10–15 min		Turn over halfway through broiling.
Nachos	3	Broil	Low	15–20 min		
Quiche	3	Bake	350°F (175°C)	40–50 min		
One dish meals	3	Bake	350°F (175°C)	45–60 min	175°F (80°C)	

NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Care Recommendations

## Care Recommendations

Use this information for simple cleaning recommendations.

### STAINLESS STEEL

- 1 Use a non-abrasive stainless steel cleaner and apply with a soft lint-free cloth.
- 2 Lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois.
- 3 Always follow the grain of the stainless steel.

### OVEN RACKS AND RACK GUIDES

- 1 Remove and place on a flat surface near the sink.
- 2 Clean with hot water and mild detergent or paste of baking soda and water.
- 3 Do not immerse in water.
- 4 Towel dry.

### CONTROL PANEL AND TOUCHSCREEN

- 1 Touch and hold Lock for three seconds to lock the control panel and touchscreen.

NOTE: Do not spray cleaners directly on the control panel or touchscreen.

- 2 Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the controls.

### OVEN INTERIOR

**IMPORTANT NOTE:** Remove all food spills (especially sugary, acidic, and tomato-based sauces) when the oven interior is safe to touch. Some blemishes are permanent, but do not affect the function of the porcelain.

- 1 Before using the Clean feature, use a razor blade to gently lift baked on foods from the oven cavity and window.
- 2 For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad (pink or blue).

- 3 Wash the entire oven cavity with soap and water to remove cleaning chemicals before entering Clean mode. If residue is not cleaned from the cavity, etching of the porcelain may occur.
- 4 Once the Clean cycle is complete, allow the oven to cool completely and wipe out ash with a damp cloth.

### BROILER PAN

**IMPORTANT NOTE:** Do not place the pan in the dishwasher.

- 1 Discard grease and wash with hot water and mild detergent.
- 2 Rinse and dry.

### BROILER PAN RACK

**IMPORTANT NOTE:** The rack is dishwasher safe.

- 1 To hand wash, use a mild detergent and scouring pad.
- 2 Rinse and dry.

# Troubleshooting

## Troubleshooting

Before contacting Factory Certified Service visit [subzero-wolf.com/assistance](http://subzero-wolf.com/assistance) or use these helpful tips to prevent the need for a service visit.

### OVEN DOES NOT OPERATE

- 1 Verify power is on. The oven automatically turns off after 12 hours of continual use, except in Dehydration or Sabbath.
- 2 Verify electrical power to the oven and home circuit breaker is on.
- 3 Turn off the unit at the circuit breaker or electrical supply source for 30 seconds, then turn on the power to the unit.
- 4 Enter a command using the control panel to see if it responds. For lower oven operation, first press LOWER OVEN.

### NO RESPONSE FROM THE CONTROL PANEL AND TOUCHSCREEN

- 1 Cleanliness, temperature, and area of your finger used can make a difference in how the control responds.
  - Make sure your hands are clean when using controls
  - Warm cold hands before pressing the control panel.
  - Use the pad or tip of your finger, not a fingernail to press the control keys or buttons.
- 2 Unit is in Sabbath (★ appears on the touchscreen).
- 3 Verify the unit is not locked. Touch and hold LOCK for three seconds to unlock.
- 4 Turn the home circuit breaker to the unit off for 30 seconds then back on again. Retest the unit operation.

### OVEN TEMPERATURE ISSUE

- 1 Allow the oven to fully preheat.
  - Preheating the oven for every mode other than broil is key to optimal cooking performance.
  - Varied results are expected if preheat temperatures are not reached before adding food to the oven.
- 2 If available, use the temperature probe to get more consistent cooking results.
- 3 If any of the following happen, a service call is necessary to expertly diagnose and repair the product:
  - Oven is not getting hot enough even though oven is set to the right temperature.
  - Preheat is showing completed but oven is still not hot.
  - Foods are not cooked or take a significantly long time to cook versus the recipe time or past experience.
  - Food is unevenly cooked after following manufacturer and recipe instructions.
  - Turning the heat up does not show any improvement to cook time or oven performance.
- 4 Contact Wolf Customer Care at 800-222-7820.

### "PROBE SHORTED" APPEARS ON THE TOUCHSCREEN

Touch Off. Verify the probe connector is fully seated into the receptacle. Reset the oven temperature and probe temperature.

### ERROR MESSAGE APPEARS DURING CLEAN CYCLE

For double ovens, if one oven is in an active clean cycle, the other oven cannot be used.

# Troubleshooting

## Troubleshooting

### OVEN "POPS" OR "BANGS" DURING PREHEAT OR COOL DOWN

A popping noise is normal with new oven cavity expansion and contraction.

- 1 Run self-clean to help reduce noise.
- 2 Ovens may take several uses for the expansion noise to dissipate. If it persists, contact Wolf Customer Care at 800-222-7820.

## Service

## Service

- Maintain the quality built into your product by contacting Wolf Appliance Factory Certified Service. For the name of the nearest Wolf Appliance Factory Certified Service, check the contact & support section of our website, [coveappliance.com](http://coveappliance.com) or call Wolf Appliance customer care at 800-222-7820.
- When contacting service, have the model and serial number of the product. Both numbers are listed on the product rating plate. See rating plate location on the first page of this guide.
- For warranty purposes, you will also need the date of installation and name of your authorized Cove dealer. Record this information on the first page of this guide.

# Wolf Residential 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.

### FULL FIVE YEAR WARRANTY\*

For five 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.

### TERMS APPLICABLE TO EACH WARRANTY

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

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

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

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

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



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