



Induction 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.

The touchscreen uses touch technology to select cooking modes and other functions. The oven has ten cooking modes—Bake, Roast, Broil, Convection Roast, Convection, Gourmet, Proof, Stone, Dehydrate, and Warm. Stone and Dehydrate require accessories.

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 Touch Quick Start.
- 4 Touch Roast and adjust the temperature to 500°F (260°C) for one hour.
- 5 Touch Off and allow the oven to cool with the door closed.

SETTING CLOCK

- 1 Touch Settings, then select Time.
- 2 Touch 12 Hour or 24 Hour mode.
- 3 Use the slide bar to set time of day, select AM or PM, then touch Set. A chime indicates the clock is set.

SETTING TIMER

- 1 Touch Timer 1 or Timer 2.
- 2 Use the slide bar to set the duration, then touch Set. 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.

SETTING CONTROLS FOR GOURMET

Gourmet provides a variety of quick and convenient meal preparations. Choose from six categories—Meat, Fish, Baked Goods, Pizza, Vegetables, and One Dish Meals. After a selection is made, Gourmet recommends the proper rack position, sets the cooking mode, and automatically adjusts the temperature—sometimes using multiple modes and temperatures. The oven does not turn off automatically when the cook time is complete.

Setting controls:

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

GOURMET GUIDE

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.





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Oven Operation

SETTING CONTROLS FOR TEMPERATURE PROBE

- 1 Preheat the oven to the desired oven temperature in the desired mode.
- 2 Completely insert the probe sensor into the thickest area of the food.
- 3 When preheat is complete, place food in the oven.
- 4 Insert the probe into the probe receptacle. Close the oven door.
- 5 Touch Probe.
- 6 Touch Set to select the preset temperature. To change the temperature, use the slide bar to select the desired temperature, then touch Set.
- 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.

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.
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.
BROIL	High Med Low	550°F (290°C) 450°F (230°C) 350°F (175°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.
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.
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.
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.
PROOF	85°F (30°C)	85–110°F (30–45°C)		Ideal for proofing or rising bread dough.
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.
WARM	180°F (80°C)	140–200°F (60–95°C)	•	Designed to keep foods at serving temperature.

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