

**GAS RANGETOPS**



## USE & CARE INFORMATION

**WOLF**<sup>®</sup>



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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 gas 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 gas 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 gas 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 Wolf gas 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 23 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 drip pan that supports the cooking grates, on the left inside wall of the rangetop. The rating plate for French Top models (except Model RT484F) is located on the right inside wall. 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 gas 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



## WHAT TO DO

- **IMPORTANT NOTE: Read all instructions before using this appliance.**
- **Read this Use & Care Information carefully** before using your new gas 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 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 unplug the rangetop electrical power cord from the wall receptacle.
- **Keep igniters clean and dry** for proper lighting and performance for the burners.
- **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.
- **Keep appliance area clear and free from combustible material.**
- **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 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 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.
- **Choose pans with easily grasped handles** that will stay cool while cooking. Refer to Cookware Selection on page 20.
- **When cooking, set burner controls so that the flame heats only the bottom of the pan** and does not extend beyond the bottom of the pan.



## WHAT TO DO

- **Always turn panhandles 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 is off when you are finished cooking.
- **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.
- **Always set pans gently onto the grates** and center them so that they are well balanced.
- **Start the ventilation hood approximately five minutes before cooking.** This establishes an air curtain and improves the capture of vapor and moisture.
- **Clean only those parts listed in this book.**

## WHAT NOT TO DO

- **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.
- **Do not obstruct the flow of air.** Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- **Do not use aluminum foil to line any part of the rangetop.**
- **Never use the rangetop to warm or heat the room.**
- **Do not block or obstruct the holes in the rangetop** below the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- **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.

### **⚠ 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.**

# SAFETY INSTRUCTIONS AND PRECAUTIONS



## WHAT **NOT TO DO**

- **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.
- **Do not leave children alone or unattended** in the area where the rangetop is in use. Never allow children to sit or stand on the appliance. 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 the flame or use a dry chemical or foam-type extinguisher.
- **Never leave the appliance unattended when in use.** Boilovers and greasy spills may smoke and/or ignite.
- **Do not cover the burners and grates** with anything except properly selected utensils. Decorative covers should not be used.
- **Do not heat unopened food containers**, such as baby food jars and cans. Pressure buildup may cause the container to burst and cause injury.
- **Do not store flammable materials near burners** or let grease or other flammable substances accumulate on the rangetop.
- **Do not use abrasive or caustic cleaners or detergents** on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- **Do not store or use gasoline or other flammable vapors and liquids** in the vicinity of this or any other appliance.
- **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 page 21.
- **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.



## 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 GAS RANGETOP FEATURES

### GAS RANGETOP FEATURES

- Natural or LP gas models
- Fits standard 24" (610) deep cabinets with zero clearance for easy installation
- Classic stainless steel exterior finish
- Large red control knobs with four position settings and chrome bezels—optional black knobs available
- Dual brass surface burners, all with simmer capabilities and automatic reignition at all settings
- 16,000 Btu/hr (4.7 kW) burners with 500 Btu/hr (.1 kW) delivered at simmer
- Optional 11" (279) infrared 16,000 Btu/hr charbroiler (4.7 kW)
- Optional 11" (279) infrared 18,000 Btu/hr griddle (5.3 kW) or double griddle
- Optional 15,000 Btu/hr (4.4 kW) French Top
- Porcelain-coated cast iron top grates
- Stainless steel drip tray on ball bearing slides
- High altitude conversion kits available
- CSA certified for US and Canada
- Two and five year residential warranty

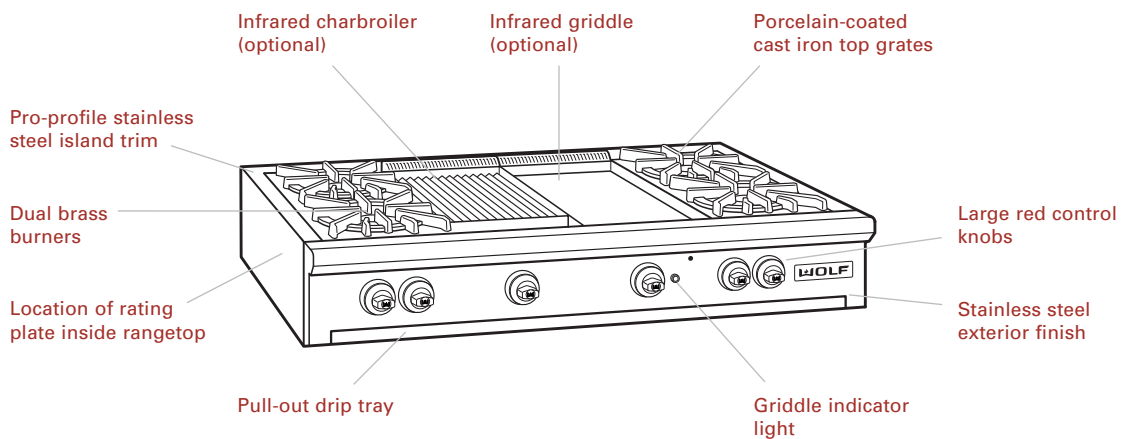
### WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

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

### GAS RANGETOP

Model RT484CG 48" (1219) shown



*NOTE: Location of the rating plate for French Top models (except Model RT484F) is on the right inside wall of the rangetop.*



### GAS 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](http://wolfappliance.com).

- 10<sup>1</sup>/<sub>2</sub>" (267) classic stainless steel riser
- Standard (two-piece) or island (three-piece) trim in classic stainless steel
- Black control knobs (red knobs come with the rangetop)
- Porcelain-coated cast iron wok grate
- Porcelain-coated cast iron S-grates
- Hardwood cutting board
- High altitude conversion kit

### VENTILATION OPTIONS

It is recommended that you operate the Wolf gas 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](http://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.

Each surface burner provides a rating of 16,000 Btu/hr (4.7 kW) on **HIGH** with 500 Btu/hr (.1 kW) delivered at simmer.

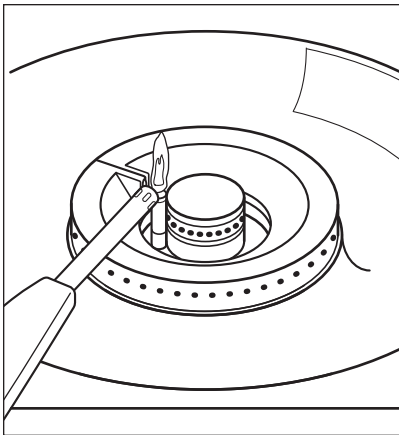
In case of a power outage, you can relight the surface burners manually. Turn the control knob to **HIGH**, then use a minimum 6" (152) igniter to manually light the burner.

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

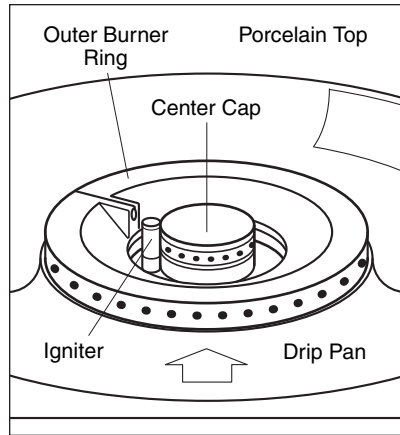
**BURNER ASSEMBLY**

After cleaning or removing burner parts for any reason, it is extremely important that you reassemble the burners correctly. The outer burner ring and center burner cap do not have a special orientation, but must be seated flat.

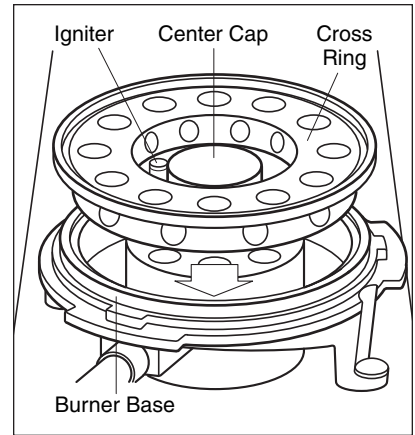
**⚠ CAUTION**  
**Failure to position the burner parts correctly could cause flames or gas to escape and burn between parts, resulting in poor combustion or damage to your gas rangetop.**



**Manually relighting the burner**



**Upper burner parts and alignment**



**Base burner parts and alignment**



**CONTROL KNOBS**

The control knobs are positioned to correspond to the surface burners they regulate. 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.

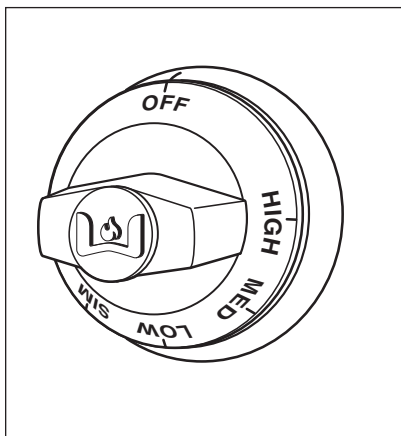
**To light a surface burner**, push in and turn the corresponding control knob counterclockwise to **HIGH**. You will hear a clicking sound. This is the electronic igniter. Once the burner is lit, continue turning the knob counterclockwise to the desired setting. There are four settings—**HIGH**, **MED** (medium), **LOW** and **SIM** (simmer). You will feel a slight detent in the knob rotation when each setting is aligned.

**⚠ CAUTION**

**Never leave the gas rangetop unattended when in use. Be cautious when cooking food in fat or grease. It can become hot enough to ignite.**

**TEMPERATURE SETTING GUIDE**

SETTING	USES
<b>SIM (simmer)</b>	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods Melting large quantities Simmering sauces Steaming rice
<b>LOW Heat</b>	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
<b>MED (medium) Heat</b>	Sautéing Browning Braising Quick frying
<b>HIGH Heat</b>	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only) Fast boiling large quantities



**Surface burner control knob**

Dimensions in parentheses are in millimeters unless otherwise specified.



**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. Refer to the illustrations below. Never extend the flame beyond the base of the pan.

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 rangetop. 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**

Position the porcelain-coated, cast iron grates with the five fingers of each grate facing toward the front of the gas rangetop. The back of each grate has three fingers, which face the back. Rubber pads located under the grate support legs rest on the burner drip pan. Refer to the illustration below.

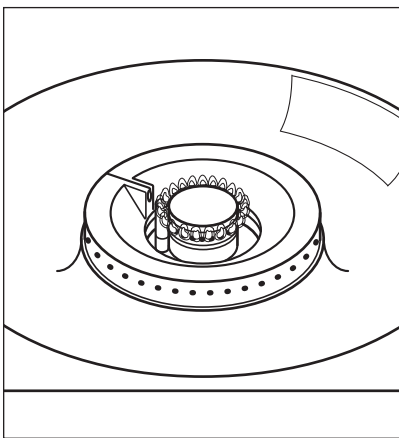
**BEFORE USING YOUR RANGETOP**

Before using for the first time, you should clean your gas 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 page 21.

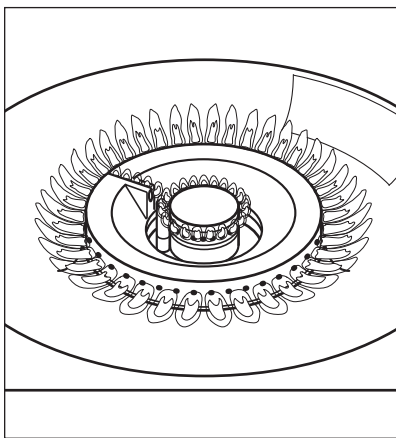
**IMPORTANT NOTE:** Before using your gas rangetop, check that the surface burners are assembled correctly.

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.

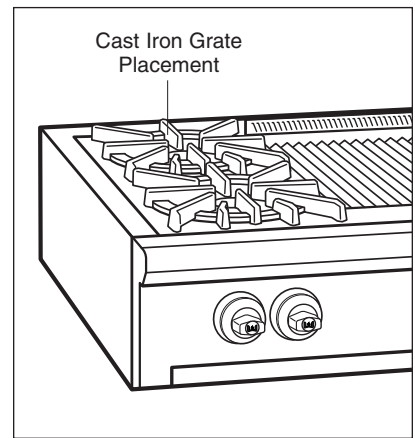
The use of proper cookware is very important. Refer to Cookware Selection on page 20 for cookware recommendations.



**Inner burner at SIMMER**



**Inner and outer burners at HIGH**



**Grate placement**



INFRARED **CHARBROILER**

This optional feature is designed with a 16,000 Btu/hr (4.7 kW) infrared burner to give the highest quality and most efficient method of gas grilling. 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 100% heat output. HIGH is the only setting on the knob. For even cooking, we recommend using the charbroiler blank-off plate when grilling most food.

**⚠ CAUTION**  
**Do not use cookware on the charbroiler grate.**

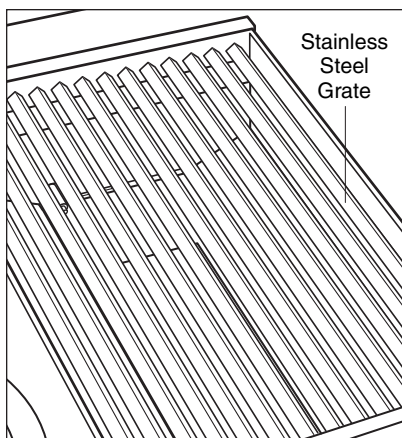
**BLANK-OFF PLATE**

To give the charbroiler a more even heat output, install the blank-off plate packaged in a separate envelope with your gas rangetop. This 2<sup>3</sup>/<sub>4</sub>" x 11" (70 x 279) stainless steel plate is placed directly on the ceramic tiles.

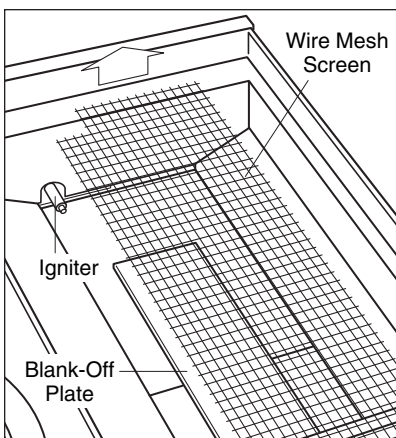
**IMPORTANT NOTE:** Install the blank-off plate when the charbroiler is off and is completely cool. Be sure to remove the plastic film from the blank-off plate before installing.

**To install the blank-off plate,** remove the stainless steel grate and wire mesh screen. Position the blank-off plate in the middle of the ceramic tiles and reinstall the wire mesh screen. Make sure that the wire mesh screen is positioned with the notch at the left rear. Reinstall the stainless steel grate. Refer to the illustrations below.

**⚠ CAUTION**  
**Use caution when placing the blank-off plate directly onto the ceramic tiles so they are not chipped or otherwise damaged. Avoid any contact with the igniter; it is fragile and can chip or break.**



**Charbroiler stainless steel grate**



**Blank-off plate installation**

Dimensions in parentheses are in millimeters unless otherwise specified.

INFRARED **CHARBROILER****CHARBROILER OPERATION**

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

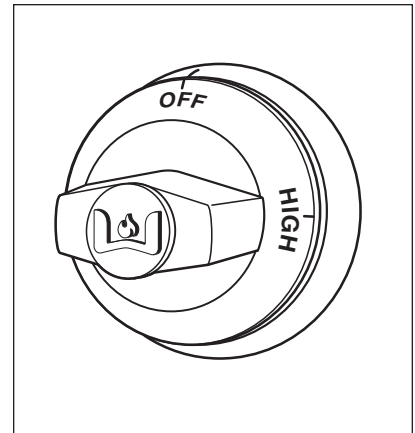
- Turn the control knob counterclockwise to the **HIGH** setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat charbroiler for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- To turn the charbroiler off, turn the control knob clockwise to the **OFF** position.

**⚠ WARNING**

**To prevent flare-ups, never leave the charbroiler during use.**

**CHARBROILING TIPS**

- Turn on the ventilation hood five minutes prior to using the charbroiler.
- 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.
- 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.



**Charbroiler control knob**



## INFRARED CHARBROILER

## CHARBROILER CARE

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

- **Charbroiler Grate** (stainless steel): When cool, lift off and set in the sink. 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 food soil with a soap-filled scouring pad. Rinse and dry.
- **Charbroiler Frame** (stainless steel): Remove from the gas rangetop. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.
- **Blank-off Plate** (stainless steel): Wash with hot water and detergent. Use a soap-filled scouring pad to remove as much cooked-on food soil as possible. The plate will turn a metallic blue color due to the high heat; this is a permanent change.
- **Igniter** (ceramic): Avoid contact with the igniter; it is fragile and can chip or break.
- **Mesh Screen** (stainless steel): Use a wire brush to loosen any charred food particles.

**⚠ CAUTION**

**Allow the charbroiler surface to cool sufficiently before cleaning.**

## CHARBROILER GRILLING GUIDE

FOOD	GRILLING TIME*
<b>Beef</b>	
Ground beef patties, 1 lb (.5 kg), 1/2" (13) thick	12–15 min (medium well)
Steaks, 1/2"–3/4" (13–19) thick	8–9 min (rare) 10–12 min (medium) 14–16 min (well done)
<b>Chicken</b>	
Breasts, boneless and skinless	20–23 min
Breasts, bone in	30–33 min
Thighs, boneless and skinless	30 min
<b>Fish</b>	
Steaks, 1/2"–3/4" (13–19) thick	10–12 min
<b>Fresh Vegetables</b>	
Bell peppers	10–12 min
Corn on the cob, husked	15–20 min
Corn on the cob, in the husk	30–40 min
Mushrooms	6–7 min

*\*Grilling times are with the blank-off plate installed.*



## 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

- The griddle is shipped with a protective oil, use hot water and detergent to clean the surface. 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 operating 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.
- 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 cautious when cooking food high in fat. It can become hot enough to ignite.**

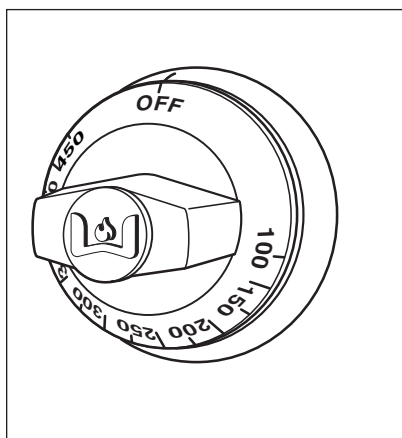


**INFRARED GRIDDLE CARE**

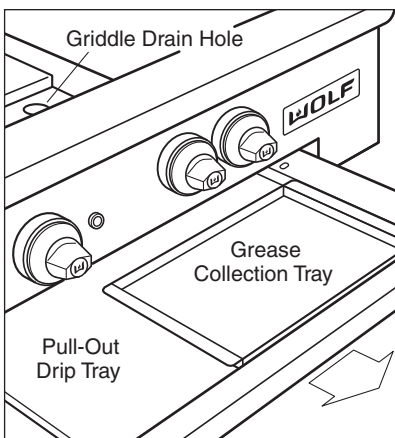
- Using a metal spatula, scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape the griddle clean. Pour 1/2 cup (.1 L) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape the grease into the grease collection tray. Rinse the griddle with 1/2 cup (.1 L) warm water and dry with paper towels.
- Clean the grease collection tray on the drip tray and drain hole after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the grease collection tray, slide the drip tray out, then lift out the grease collection tray. Clean the grease collection tray with soapy water and a clean cloth. Refer to the illustration below.
- Reapply a small amount of peanut or vegetable oil to the griddle with a clean cloth after each cleaning.
- Occasionally remove the seasoning, clean the griddle thoroughly and reapply. To remove, add 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 if necessary. After cleaning, apply a light coat of oil for seasoning.

**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



**Griddle control knob**



**Griddle grease collection tray**

Dimensions in parentheses are in millimeters unless otherwise specified.



**FRENCH TOP**

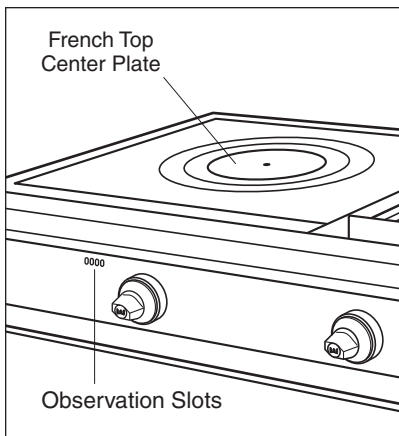
The 15,000 Btu/hr (4.4 kW) French Top is an optional feature that provides a 22" (559) cooking surface with the hottest temperature under the center plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, 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.

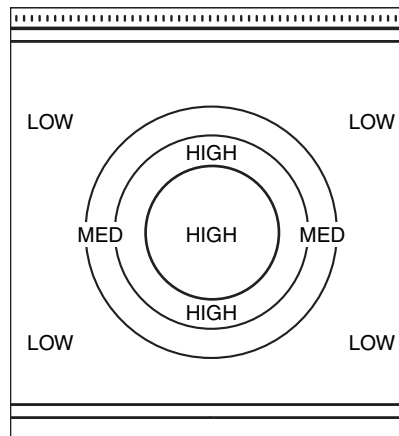
**SEASON THE FRENCH TOP**

- The French Top is shipped with a protective oil, use hot water and detergent to clean the surface. 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. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- It is normal for the cast iron to darken with use to a bluish-black color.

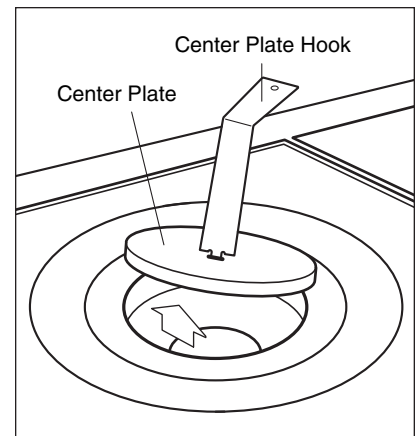
When this seasoning technique is applied correctly, the surface will be protected from moisture. Its appearance darkens with use, a sign that the French Top has been fully tempered and is properly seasoned. Regular maintenance will become easier.



**French Top center plate**



**French Top heating zones**



**French Top center plate removal**

**FRENCH TOP****FRENCH TOP OPERATION**

**IMPORTANT NOTE:** The stainless steel cover must be removed prior to operating 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 to the **HIGH** setting. You will hear the clicking sound of the igniter lighting the burner.
- 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 surface burners.

**⚠ CAUTION**

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

**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 on page 18.

**⚠ CAUTION**

**Allow the French Top surface to cool sufficiently before cleaning.**



## 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.

Use the following guidelines when selecting cookware for the rangetop:

- Select high-sided (deep) pans rather than ones with very wide bases and low sides. High sides will minimize boilovers.
- 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" and scorching.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Use the front burners for larger pans. The pans are easier to handle, especially when hot.
- Pans with oversize 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 a wok with a flat bottom.

## CLEANING THE RANGETOP

### RANGETOP CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- Wipe up spills and spatters as they occur and immediately after the rangetop has cooled. If spatters are allowed to cook on, they may permanently damage or stain the finish.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect adjacent parts by masking them off before spraying.
- Do not spray cleaners on electrical controls, igniters, wires or switches.
- Refer to pages 13–19 for specific care instructions for the charbroiler, griddle and French Top.

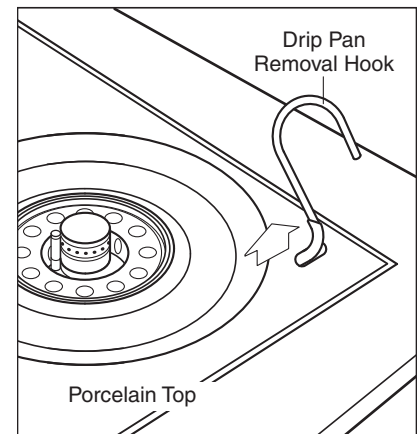
### DRIP PAN REMOVAL

The drip pan removal hook (part #722218) is provided with the rangetop to lift and remove the porcelainized steel top for cleaning.

**To remove the drip pan**, first remove the cast iron grates. Insert the vinyl-coated end of the drip pan removal hook into one of the oblong holes in the drip pan. Lift upward and set the drip pan aside for cleaning. Refer to the illustration below.

## ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the [Locator section of our website](#), [wolfappliance.com](http://wolfappliance.com).



**Porcelain top removal**



## CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
<b>Exterior Finish Bull-Nose and Riser Stainless steel</b>	<p><b>Do not use abrasive cleaners; they will permanently scratch the surface.</b></p> <p>Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately. Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.</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. Better results are obtained by keeping the cloth in continuous contact with the metal.</p>
<b>Burner Base and Cap Porcelain enamel and brass</b>	<p>Allow burner base and cap to cool first. Wash in warm water and liquid detergent. Rinse and dry.</p> <p>Spray degreasers and mild abrasive cleaners may be used.</p>
<b>Drip Pan Porcelain enamel (glossy finish on steel)</b>	<p><b>Caution! Do not use abrasive cleaners (e.g., Comet); they will permanently scratch the surface.</b></p> <p>Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately. For general care, use a clean cloth or sponge; wipe with warm water and a mild dish detergent. Rinse and dry immediately. Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.</p>
<b>Burner Grates Porcelain-coated, cast iron</b>	<p>Remove from gas rangetop top and place on a flat surface near the sink.</p> <p>Nonabrasive cleaners to use include: Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge.</p> <p>Spray degreasers and mild abrasive cleaners may be used.</p>
<b>Control Knobs Plastic (red or black)</b>	<p>Wipe with damp cloth and mild soap and water; rinse and dry. <b>Never soak or use abrasive cleaners; they will scratch the finish and remove markings.</b></p>
<b>Control Panel Stainless steel</b>	<p>Use a spray degreaser to remove fingerprints and food soils. Spray on a cloth before wiping panel. <b>Do not spray directly on panel around valve stems.</b></p>
<b>Spark Igniters Ceramic</b>	<p><b>Keep dry; never spray water or cleaner directly on the igniter.</b> When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage it.</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).**



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 gas rangetop. This information is found on the product rating plate. The rating plate is located under the drip pan that supports the cooking grates, on the left inside wall of the rangetop. The rating plate for French Top models (except Model RT484F) is located on the right inside wall. 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, 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](http://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.





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