

M 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



Contents

- 3 Safety Precautions
- 5 M Series Oven Features
- 5 Oven Operation
- 10 Care Recommendations
- 11 Troubleshooting
- 11 Wolf Warranty

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

- 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 (earthed) 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 use a steam cleaner.
- 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.

⚠ CAUTION

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

⚠ 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.

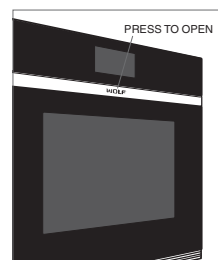
⚠ WARNING

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.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

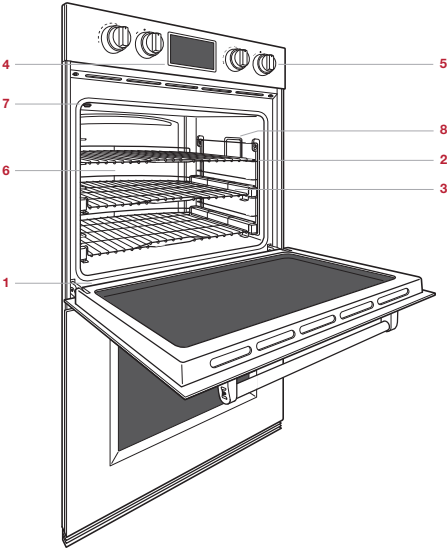
- Always use dry pot holders when removing pans from this appliance. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Be sure that the oven cool air intake (located above the door) and oven exhaust vent (located below the door) are unobstructed at all times.
- 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 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 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 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.
- For contemporary models, press the upper middle section of the door firmly to open. To close, rotate the door upward, then press firmly to close. Refer to the illustration below.



Contemporary model.

M Series Oven Features

FEATURE	
1	Product Rating Plate
2	Adjustable Oven Rack
3	Full-Extension Oven Racks
4	Control Panel and Display
5	Control Knobs (professional model)
6	Convection Fans
7	Temperature Probe Receptacle
8	Halogen Lighting



M series double oven—professional.

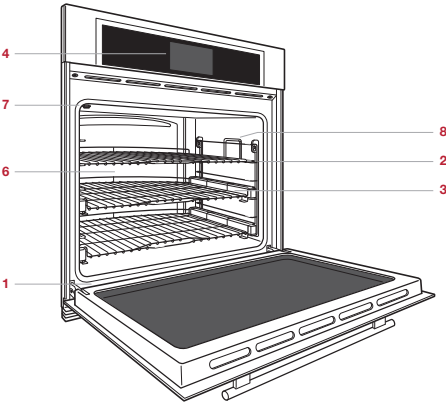
Getting Started

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 M series oven.

To ensure the best results, review cooking modes and special features on pages 7–8.

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.



M series single oven—transitional.

Oven Racks

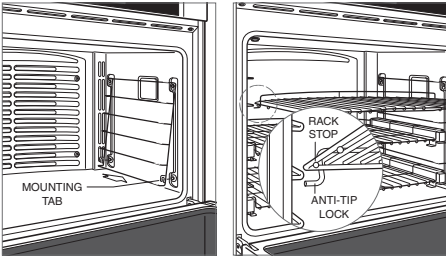
OVEN RACK GUIDES

To insert the rack guides in the oven, locate the mounting screws on the oven side walls. Place the rack guide mounting tabs over the top screws, pivot inward and slide down until fully seated. Refer to the illustration below.

OVEN RACKS

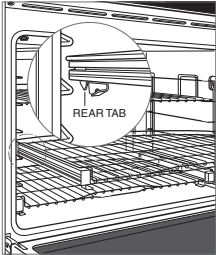
To insert a standard rack in the oven, place the rack anti-tip lock under the side rack guide rails. Slide the rack back and lift up to clear the rack stops. Continue to slide the rack back until completely inside the oven. Refer to the illustration below.

To insert a full-extension rack, place the two rear tabs onto the rack guide (one tab above and one below). Refer to the illustration below. Angle the rack slightly and slide back until the front rack notch engages the front rack guide.



Oven rack guides.

Oven rack anti-tip lock.

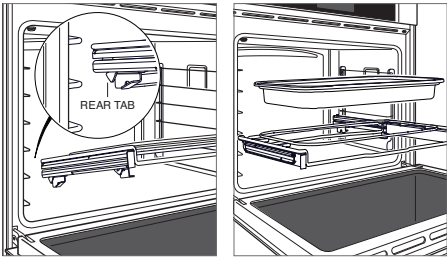


Full-extension rack.

MULTIFUNCTION RACK

To insert the multifunction rack, place the two rear tabs onto the rack guide (one tab above and one below). Refer to the illustration below. Angle the rack slightly and slide back until the front rack notch engages the front rack guide. Place the multifunction pan onto the full extension rack. Refer to the illustration below.

For roasting meats or vegetables, use rack position 3 or 4 in convection or convection roast mode. For broiling meats or vegetables, use rack position 5 or 6.

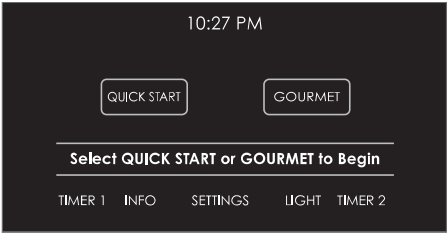


Install multifunction rack.

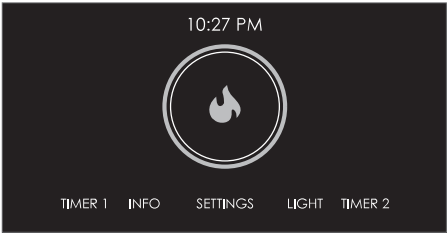
Place multifunction pan.

Interactive Control Panel


























The interactive control panel utilizes touch technology to select cooking modes and other functions. Refer to the illustrations below. For professional models, cooking modes and temperatures are selected using selector knobs.



Home screen—single transitional and contemporary shown.



Home screen—single professional shown.

SELECTION REFERENCE		
QUICK START	Touch to initiate cooking, then select from options on the control panel. For professional model, turn selector knob to desired mode.	 TIMED COOK / DELAYED START
GOURMET	Touch to initiate Gourmet meal preparations, then select from options on the control panel. For professional model, turn selector knob to GOURMET.	 MORE
	TIMER 1	 ROAST
	INFORMATION	 BROIL
	SETTINGS	 BAKE
	LIGHT	 CONVECTION
	TIMER 2	 CONVECTION ROAST
	ENTER	 WARM
	CLEAR	 GOURMET (professional model)
	CANCEL	 DEHYDRATE
	BACK	 PROOF
	OFF	 ECO ECO (not available on all models)
	PROBE	 STONE
		 CLEAN

Oven Operation

PRIOR TO USE

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

- 1 Clean 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 knob to CONVECTION ROAST (ROAST for 686 mm lower oven) and adjust temperature to 260°C for one hour.
- 4 Touch OFF (turn knob for professional model) and allow oven to cool with the door closed.

PREHEAT

During preheat, the oven is heated as quickly and evenly as possible and is not ideal for cooking. Preheat should be utilized for all cooking modes except broil, warm and some modes in Gourmet. Once preheat is complete, an audible chime indicates oven has reached set temperature.

Oven Operation

CLOCK

The clock is visible on the control panel during all cooking modes, however, the oven is shipped with the standby power feature enabled which causes the screen to go blank after five minutes of inactivity. To disable standby power, refer to extended options on page 7. 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 failure.

Setting clock:

- 1 Touch SETTINGS, then select TIME.
- 2 Touch 12 HOUR or 24 HOUR mode.
- 3 Use slide bars to set time of day, select AM or PM, then touch SET. An audible chime indicates the clock has been set.

Time can also be adjusted by touching the time display on the home screen.

TIMER

Each timer can be set for a maximum of 11 hours and 59 minutes. Once a time is set, the countdown is illuminated on the control panel display. 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 slide bars to set duration, then touch SET. An audible chime indicates the timer has been set.
- 3 To cancel or edit, touch the countdown time on the display.
- 4 Oven will chime and time will flash when complete. Timer will continue to chime until canceled or reset.

EXTENDED OPTIONS

Touch SETTINGS to access extended options. Touch or use the slide bar to select the desired option. If more information is needed, touch INFO.

- Temperature Offset (service only).
- Calibration—screen calibration.
- Sound—volume and tone.
- Brightness.
- Time—12 hour or 24 hour.
- Sabbath Mode.
- Clock—digital or analog.
- Standby Power.
- Language.
- Units—°F/Imperial or °C/Metric.
- Showroom Mode (for showroom use only).
- About (service only).

Cooking Modes

The oven has 11 cooking modes—bake, roast, broil, convection roast, convection, Gourmet, proof, ECO, stone, dehydrate and warm. Stone and dehydrate require accessories. Refer to the chart on page 8. The 686 mm lower oven includes six cooking modes—bake, roast, broil, Gourmet, proof and warm.

SETTING CONTROLS

- 1 Touch QUICK START. The oven will default to BAKE mode. Touch or use slide bar to select desired cooking mode. For professional model, turn selector knob to desired cooking mode.
- 2 Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START. For professional model, turn selector knob to adjust temperature.
- 3 Touch OFF to end mode. For professional model, turn selector knob to OFF.

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. Refer to the Gourmet guide below.

GOURMET GUIDE		
MEAT	Beef*	steak, tenderloin, roast, prime rib, meatloaf, slow roast
	Poultry*	whole bird, fresh pieces, whole breast
	Pork*	ribs, tenderloin, roast, steak, chop, whole ham
	Lamb*	leg, roast, rib rack
FISH	Steak*	
	Fillet*	
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.

Cooking Modes

MODE	PRESET	RANGE	PROBE	USES
BAKE 	175°C	95–290°C	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST 	175°C	95–290°C	•	Best for roasting less tender cuts of meat, that should be covered, such as chuck roasts, and stew meat.
BROIL 	High Med Low	290°C 230°C 175°C		Best for broiling meats, fish and poultry pieces up to 25 mm thick. Utilize two-piece broiler pan and always broil with oven door closed.
CONVECTION ROAST 	165°C	95–290°C	•	Gently browns exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork and poultry.
CONVECTION 	165°C	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. Refer to page 7. Preset temperature and range are dependent on food and desired doneness.
PROOF 	30°C	30–45°C		Ideal for proofing, or rising bread dough. Refer to page 8.
STONE 	230°C	95–290°C	•	Baking on a ceramic stone. Great for pizza and bread. Stone accessory required. Refer to page 8.
DEHYDRATE 	60°C	45–75°C		Dry a variety of fruits, vegetables, herbs and meat strips. Accessory racks required. Refer to page 8.
WARM 	80°C	60–95°C	•	Designed to keep foods at serving temperature.
ECO* ECO	190°C	95–290°C	•	Energy saving mode designed for roasting less tender cuts of meat, that should be covered, such as chuck roasts and stew meat.

*Not available on all models.

PROOF

Setting controls:

- 1 Touch QUICK START, then select PROOF. For professional model, turn selector knob to MORE, then select PROOF on the control panel.
- 2 Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START. For professional model, turn selector knob to adjust temperature.
- 3 Touch OFF to end mode. For professional model, turn selector knob to OFF.

STONE

Accessory kit required. Accessories are available through an authorized Wolf dealer. Additional use and care information is included with the accessory kit.

Setting controls:

- 1 Touch QUICK START, then select STONE. For professional model, turn selector knob to MORE, then select STONE on the control panel.
- 2 Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START. For professional model, turn selector knob to adjust temperature.
- 3 Touch OFF to end mode. For professional model, turn selector knob to OFF.

DEHYDRATE

Accessory kit required. Accessories are available through an authorized Wolf dealer. Additional use and care information is included with the accessory kit.

Setting controls:

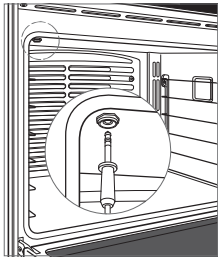
- 1 Place door stop supplied with accessory kit.
- 2 Touch QUICK START, then select DEHYDRATE. For professional model, turn selector knob to MORE, then select DEHYDRATE on the control panel.
- 3 Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START. For professional model, turn selector knob to adjust temperature.
- 4 Touch OFF to end mode. For professional model, turn selector knob to OFF.

Temperature Probe

The temperature probe measures the internal temperature of food while cooking. It can be used with all cooking modes except broil, proof and dehydrate. Only use the temperature probe recommended for this oven.

Setting controls:

- 1 Preheat oven to desired oven temperature in desired mode (bake or stone mode for breads).
- 2 Insert probe into the thickest area of food. When making bread, cook for approximately 10 minutes before inserting probe.
- 3 When preheat is complete, insert probe into probe receptacle. Refer to the illustration below. Close oven door.
- 4 Touch PROBE.
- 5 Touch SET to select preset temperature. To change temperature, use slide bar to select desired temperature, then touch SET.
- 6 An audible chime indicates internal temperature has reached probe set point. Remove and reinsert probe to verify internal temperature, then select OK or OVEN OFF.



Probe receptacle.

⚠ CAUTION

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

Auto Program

TIMED COOK / DELAYED START

Timed cook automatically turns the oven off at a specified time. The oven will begin to heat immediately and will turn off at the desired stop time. Delayed start automatically turns the oven on and off at specified times. The oven will remain idle until the desired start time and will turn off at the desired stop time. If preheat is required, preheat time must be accounted for when determining cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except broil, Gourmet or stone.

Setting controls:

- 1 Touch QUICK START, then select desired cooking mode and temperature. For professional model, turn selector knobs to desired mode and temperature.
- 2 Touch TIMED COOK, then select cooking duration.
- 3 Touch SET to confirm stop time or use the slide bars to select desired stop time, then touch SET. Cooking duration and stop time will appear on the display. Oven will chime with one minute remaining. Oven will chime when complete and will continue to chime until canceled or reset.
- 4 To cancel, reset or turn oven off, touch TIMED COOK.
- 5 Oven will automatically turn off when cooking is complete. Touch OK to clear display.

Sabbath

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

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

Setting controls:

- 1 Turn oven light on or off.
- 2 Touch SETTINGS, then select SABBATH MODE.
- 3 Touch ON, then touch SET.
- 4 Select cooking mode and temperature, then touch START.
- 5 Touch ☆ to initiate Sabbath mode.
- 6 Touch OFF to end mode. For professional model, turn selector knob to OFF.

Clean

During clean, the oven is heated to an extremely high temperature to burn off food soil. Oven lights are disabled.

Setting controls:

- 1 Touch QUICK START, then select CLEAN. For professional model, turn selector knob to MORE, then select CLEAN on the control panel.
- 2 Remove oven racks and rack guides, then touch OK.
- 3 Touch START.
- 4 Touch OFF to end mode. For professional model, turn selector knob to OFF.
- 5 Oven door will lock and remain locked until the clean cycle has ended and oven temperature has cooled below 290°C.

⚠ CAUTION

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

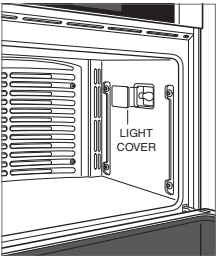
Oven Light

⚠ WARNING

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

Allow the oven to cool completely, then remove 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. Refer to the illustration below.

To replace the light bulb located on the top of the oven cavity, contact Wolf factory certified service.



Light bulb replacement.

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 surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
Black glass	Spray glass cleaner on a cloth to clean.
Oven racks and guides	Remove and place on a flat surface near the sink. Clean with hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry.
Multifunction pan	Use a soft sponge or nylon brush and hot, soapy water. Clean the pan within 8 hours of use. For stubborn soils, soak the pan and grill for 30 minutes and use a non-scratch scrubbing pad to clean. The multifunction pan is dishwasher safe, but may be too large to fit most dishwashers. The full-extension rack is not dishwasher safe. To clean, use hot water and mild detergent or paste of baking soda and water. Do not immerse in water. Towel dry. Do not use scouring agents, pot scouring pads or heavy-duty wire wool on the multifunction pan.
Control panel	Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. IMPORTANT NOTE: Do not spray cleaners directly on control panel.
Oven interior	Before utilizing the clean feature, use a razor blade to gently lift baked on foods from the oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a non-scratch pad. Wash the entire oven cavity with soap and water to remove all cleaning chemicals before entering the clean cycle. If residue is not cleaned from the cavity, etching of the porcelain may occur. Once the clean cycle is complete, allow the oven to cool completely and wipe out ash with a damp cloth.

Troubleshooting

OPERATION

Oven does not operate.

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

OVEN

Oven temperature issue.

- Contact Wolf factory certified service.

No response from control panel touch pads.

- Unit in Sabbath mode (☆☆ displayed on control panel), refer to page 9.
- Turn circuit breaker off for 20 seconds, then turn back on.

Error message displayed during clean cycle.

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

Oven 'pops' or 'bangs' during preheat or cool down.

- Normal with new oven cavity expansion and contraction.
- Run clean cycle. If it persists, contact Wolf factory certified service.

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.

