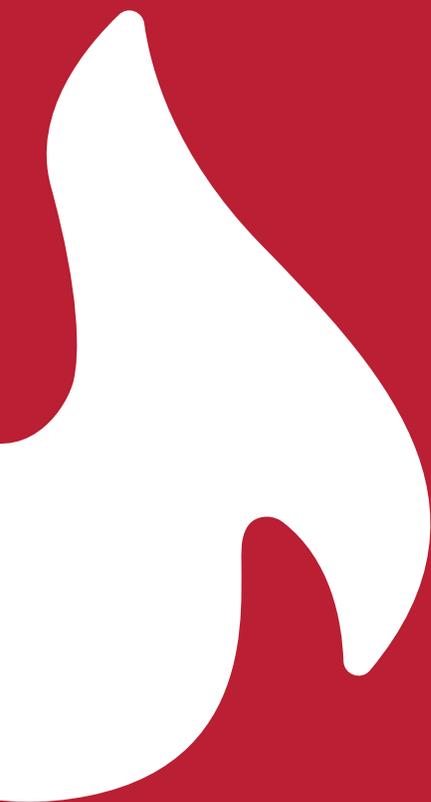


STEAMER MODULE

USE AND CARE GUIDE

CLEANING, MAINTENANCE, AND MORE



Contents

- 4 Safety Precautions
- 5 Steamer Module Features
- 6 Steamer Module Operation
- 13 Care Recommendations
- 14 Troubleshooting
- 15 Wolf Warranty

Customer Care

The model and serial number are printed on the enclosed product registration card. Both numbers are also 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.

SERVICE INFORMATION

Model Number	_____
Serial Number	_____
Date of Installation	_____
Certified Service Name	_____
Certified Service Number	_____
Authorized Dealer	_____
Dealer Number	_____

If your product ever needs attention, be sure to use a Wolf Factory Certified Service provider recommended by our customer care center, or select one from our list of providers available at wolfappliance.com/locator. All Factory Certified Service providers are carefully selected and thoroughly trained by us.

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

IMPORTANT INSTRUCTIONS

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- 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, service agency or gas supplier and grounded by a qualified technician.

▲ WARNING

PROPOSITION 65 FOR CALIFORNIA RESIDENTS

Cancer and Reproductive Harm—
www.P65Warnings.ca.gov

GENERAL SAFETY PRECAUTIONS

- Always use dry pot holders. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- 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.
- Never leave this appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- 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.

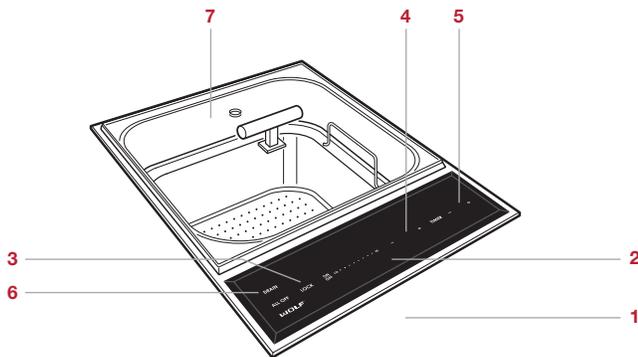
SAVE THESE INSTRUCTIONS

STEAMER MODULE

Steamer Module Features

FEATURES

1	Product Rating Plate (bottom of module)
2	Control Panel
3	Control Panel Lock
4	Temperature Display
5	Timer Display
6	Drain Control
7	Glass Lid
8	Insert Pans
9	Steamer Basin
10	Water Level Lines

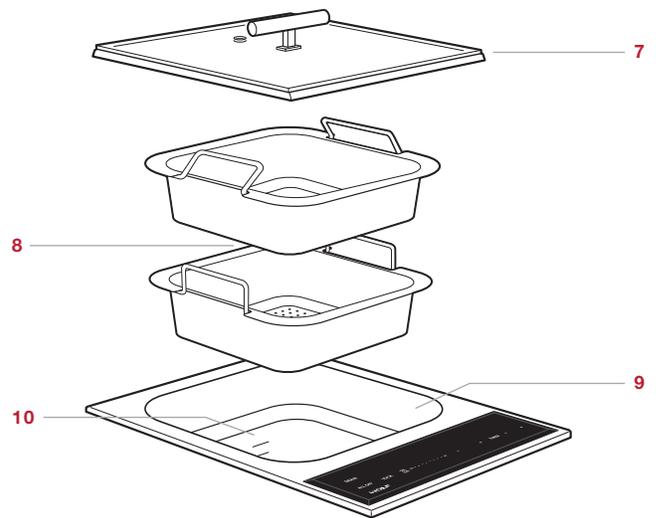


Steamer module

STEAMER MODULE ASSEMBLY

For storage, position the solid insert pan on top and place both insert pans into the steamer basin with handles aligned. Refer to the illustration below.

For stacked alignment, rotate the solid insert pan 90° to the perforated insert pan.



Steamer module assembly

Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use & 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 Wolf steamer module.

To ensure all residual oil from the manufacturing process has been removed, clean the steamer module thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 13.



Sabbath

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

Steamer Operation

CONTROL PANEL

The control panel features illuminated touch controls. A power level indicator for the heating element displays the heat setting from LO to HI. Refer to the illustration below.

Indicators on the control panel will illuminate to indicate specific module operation. Refer to the chart below.

CONTROL PANEL INDICATORS

	Control Panel Locked
	Automatic Drain Open
	Element On
	Hot Water
	Timer Set

CONTROL PANEL LOCK

The control panel lock feature prevents unwanted module operation. Touch and hold LOCK for three seconds to lock and unlock the control panel.  will illuminate when the control panel is locked.

The control panel will automatically lock after 10 minutes of inactivity. This automatic lock feature can be disabled through the extended options menu. Refer to page 10.

When the module is powered up for the first time and after a power outage, the module will default to lock mode.



Control panel

Steamer Operation

POWER LEVEL

When the heating element is activated, the power level indicator will illuminate indicating the level of heat. The lowest heat is represented by the small flame, varying levels of heat by additional indicators (dots), and the highest heat by all indicators including the large flame. Refer to the chart below.

SETTING	POWER LEVEL	USES
Low	1-6 indicators	Proofing, melting chocolate.
Medium	6-7 indicators	Warming foods, use as chafing dish, defrosting, steaming bread.
Medium High	7-8 indicators	Slow-cooking.
High	8-10 (large flame) indicators	Steaming vegetables, rice, etc.

POWER LEVEL INDICATOR

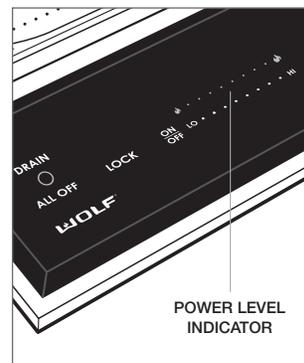
IMPORTANT NOTE: Always fill the basin with water prior to activating the steamer module.

Setting controls:

- 1 To activate the steamer module, touch ON/OFF on the control panel. The power level indicator and all indicators will flash. Refer to the illustration below.
- 2 To complete the activation, touch HI for highest heat, LO for lowest heat, or touch the desired preset power level indicator.
- 3 To change the heat setting while the unit is on, touch or slide to the desired preset power level or touch + or - to adjust the temperature in 1° increments.
- 4 To turn the unit off, touch ON/OFF.

PREHEAT

Preheat the steamer module until the water temperature reaches the set temperature before adding food. Always cook food in an insert pan, never place food directly into the steamer basin.



Power level indicator

Steamer Operation

TIMER

The timer can be set in one-minute increments up to 99 minutes. Once a time is set,  will illuminate on the control panel and the countdown is visible on the timer display. Refer to the illustration below. The timer is independent from module operation.

Setting timer:

- 1 Touch TIMER.
- 2 Touch and hold + or – until the desired time is shown on the timer display. Timer will begin the countdown in minutes.
- 3 Timer will chime with one minute left and complete the countdown in seconds.
- 4 When complete, timer will chime and continue to chime until TIMER is touched.



Timer control

HOT WATER INDICATOR

 will illuminate on the control panel and will remain on until the water temperature is below 140°F (60°C). It may remain illuminated even when the steamer module is off.

ALL OFF

When the heating element is activated,  will illuminate on the control panel. To turn the element off, touch ALL OFF.