

INDUCTION AND ELECTRIC COOKTOPS

USE & CARE GUIDE

GUÍA DE USO Y MANTENIMIENTO

GUIDE D'UTILISATION ET D'ENTRETIEN

GUIDA ALL'USO E ALLA MANUTENZIONE

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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

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

- Read this use & care guide carefully before using your new cooktop 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 (earthed) by a qualified technician. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- Warranty service must be performed by Wolf factory certified service.
- Before performing any service, disconnect the power supply to the cooktop by switching off the circuit breaker or removing the fuse.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

⚠ 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.

- Do not operate by means of an external timer or separate remote-control system.
- Wear proper apparel. Never let loose clothing or other flammable materials come in contact with the elements while in operation. Fabric may ignite and result in personal injury.
- Use only dry pot holders when removing pans from the cooktop. Wet or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements.
- Select cookware of the proper size, material and construction for the particular type of cooking being done. This unit is equipped with heating elements of different size. Refer to heating zones on page 5.
- Always turn pan handles inward so they do not extend over adjacent work areas, heating elements or edges of cooktop to reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with pan. Do not turn handles toward the room, where they may be bumped or easily hit.
- Never heat an empty pan. It may damage the cooktop or cookware and overheat the unit.
- Do not heat cookware with water droplets on the outside of the pan. The droplets may begin to boil and splatter. Cookware should always be dry.
- Never use the cooktop to warm or heat a room.
- Do not use aluminum foil on the surface of the cooktop.
- When using the cooktop, do not touch the glass surface directly above or adjacent to the heating elements or induction zones. The glass surface may become hot enough to cause burns.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Do not leave children alone or unattended in the area where the cooktop is in use. Never allow children to sit or stand on the appliance. Do not let children play with the cooktop.
- Do not store items of interest to children above or at the back of the cooktop, as they could climb on the appliance to reach items and be injured.
- Do not repair or replace any part of the appliance unless it is specifically recommended in literature you received. All service should be referred to Wolf factory certified service.

⚠ WARNING

Unattended cooking on a cooktop with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ WARNING

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Call Wolf factory certified service to repair the cooktop.

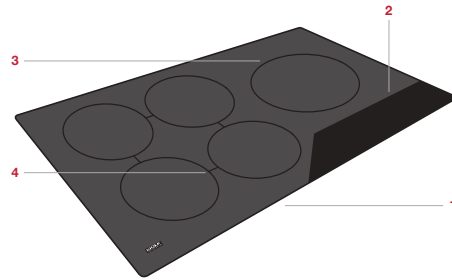
⚠ WARNING

Danger of fire: do not store items on the cooking surfaces. Do not store flammable materials near hot components or let grease or other flammable substances accumulate on the cooktop.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- Do not clean the cooktop while it is still hot. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns. A steam cleaner shall not be used. Also, some cleaners give off noxious fumes when applied to hot surfaces. Refer to care recommendations on page 10.
- Do not use a griddle, open roaster or fish poacher across two heating elements unless the bridge element is turned on. This type of use without the bridge element turned on could damage or crack the glass. Refer to bridge element on page 8.
- Do not block the cooling fan exhaust or intake vents. The cooling fan automatically turns on to cool internal parts. It may continue to run even after the cooktop has been turned off.

Induction Cooktop Features

FEATURE	
1	Product Rating Plate (bottom of cooktop)
2	Control Panel
3	Induction Element
4	Bridge Element



914 mm Induction Cooktop (ICBCI365C shown).

INDUCTION COOKTOP

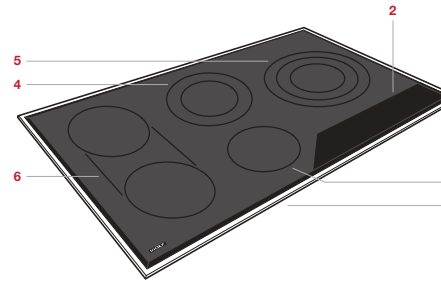
In induction cooking, the electricity flows through a coil to produce a magnetic field under the glass-ceramic surface. When an induction-compatible pan is placed on the cooktop, currents are induced in the pan and instant heat is generated. Cookware made of magnetic materials, such as cast iron or magnetic stainless steel is required for induction cooking.

INDUCTION COOKTOP HEATING ZONES			
381 mm ICBCI152	COOKING	HOB	
216 mm	179.3 Wh/kg		
152 mm	176.9 Wh/kg		
Average		178.3 Wh/kg	
610 mm ICBCI243	COOKING	HOB	
267 mm	176.1 Wh/kg		
(2) 203 mm	171.8 Wh/kg		
Average		173.8 Wh/kg	
762 mm ICBCI304	COOKING	HOB	
267 mm	176.1 Wh/kg		
(2) 203 mm	171.8 Wh/kg		
152 mm	176.9 Wh/kg		
Average		174.3 Wh/kg	
914 mm ICBCI365	COOKING	HOB	
267 mm	176.1 Wh/kg		
(4) 203 mm	171.8 Wh/kg		
Average		173.1 Wh/kg	

The performance of this product has been verified according to EN 60350-2.

Electric Cooktop Features

FEATURE	
1	Product Rating Plate (bottom of cooktop)
2	Control Panel
3	Single Element
4	Dual-Zone Element
5	Triple-Zone Element
6	Bridge Element



914 mm Electric Cooktop (ICBCE365T shown).

ELECTRIC COOKTOP

Wolf electric cooktops operate by using high-frequency pulsation, cycling the heating elements between zero power and full power. As the heat is increased on the control panel, the element will stay at full power for longer periods and have shorter periods of zero power.

ELECTRIC COOKTOP HEATING ZONES			
381 mm ICBCE152	COOKING	HOB	
203 mm Dual	189.6 Wh/kg		
140 mm Single	205.2 Wh/kg		
Average		194.8 Wh/kg	
762 mm ICBCE304	COOKING	HOB	
267 mm Triple	192.0 Wh/kg		
(2) 140 mm Singles	205.2 Wh/kg		
165 mm Single with Oval	195.0 Wh/kg		
Average		196.5 Wh/kg	
914 mm ICBCE365	COOKING	HOB	
267 mm Triple	192.0 Wh/kg		
203 mm Dual	189.6 Wh/kg		
140 mm Single	205.2 Wh/kg		
(2) 178 mm Singles with Bridge	198.6 Wh/kg		
Average		195.0 Wh/kg	

The performance of this product has been verified according to EN 60350-2.

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 induction or electric cooktop.

To ensure all residual oil from the manufacturing process has been removed, clean the cooktop thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 10.

Cooktop Operation

CONTROL PANEL

The control panel features illuminated touch controls. A power level indicator for each control displays the heat setting from 🔥 to 🔥. Each control is positioned to the corresponding heating element.

Indicators on the control panel will illuminate to indicate specific cooktop operation. Some indicators are unique to either induction or electric cooktops.

⚠ CAUTION

Do not place hot cookware directly over the control panel.

INDUCTION COOKTOP CONTROL PANEL



	TOUCH PAD	INDICATOR
Control Panel Lock		
Element(s) On		
All Elements Off		
Hot Surface		
On/Off		
Timer Set		
Melt		
Simmer		
High		
Boost Mode		
Front-to-Back Bridge		
Side-to-Side Bridge		
All Bridge		

ELECTRIC COOKTOP CONTROL PANEL

	TOUCH PAD	INDICATOR
Control Panel Lock		
Element(s) On		
All Elements Off		
Hot Surface		
On/Off		
Timer Set		
Melt		
Simmer		
High		
Zone 2 (burner with two zones)		
Zone 2 (burner with three zones)		
Zone 3		
Oval Element		
Bridge		

Cooktop Operation

CONTROL PANEL LOCK

The control panel lock feature prevents unwanted cooktop operation. Touch and hold  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 cooktop is powered up for the first time and after a power outage, the cooktop will default to lock mode.






POWER LEVEL INDICATOR

When an element is activated, a power level indicator will illuminate above the corresponding control 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
Melt	1 (small flame) indicator	Melting butter, holding chocolate and sauces.
Simmer	2-6 indicators	Simmering sauces and steaming rice.
Medium	6-7 indicators	Making French toast and pancakes, heating milk, cream sauces, soups and gravies.
Medium High	7-8 indicators	Sauteing, browning and frying.
High	8-10 (large flame) indicators	Boiling water, searing meat and canning.



SINGLE ELEMENT AND INNER ZONE

Setting controls:

- 1 To activate a heating element, touch  for desired single element on the control panel. Power level indicator will flash and all indicators for that zone will flash.
- 2 To complete the activation, touch  for highest heat,  for lowest heat,  + (induction) to activate boost mode, or touch desired power level indicator.
- 3 To change heat setting while the element is on, touch or slide to desired power level.
- 4 To turn element off, touch .

IMPORTANT NOTE: For induction cooktops only, if no cookware or an incompatible pan is placed on an induction element after activation, the control will flash for 30 seconds, then the element will turn off automatically.

BOOST MODE (INDUCTION)

For induction cooktops, boost mode boosts power on one element by diverting power from an adjacent element. If the adjacent element is on high, the power output will be reduced. The reduction in power will be displayed on the power level indicator of the adjacent element.   will illuminate when an element is in boost mode.

Boost mode will deactivate automatically after 30 minutes of continuous operation and can be reactivated if desired.

Cooktop Operation

DUAL-ZONE OR OVAL ELEMENT (ELECTRIC)

Setting controls:

- 1 To activate dual-zone or oval element, touch ① on the control panel. Power level indicator will flash and all indicators for that zone will flash.
- 2 Set desired heat level for inner zone as described on page 7. Outer zones cannot be turned on independently of inner zone.
- 3 Touch ○ or ○○. Outer zone will be set to the same heat setting as inner zone. ② or ○○ will illuminate to indicate outer zone is on.
- 4 Change heat setting for entire dual-zone or oval element the same as for a single element. Both zones maintain the same heat setting.
- 5 To turn outer zone off, touch ○ or ○○. To turn entire element off, touch ①.

TRIPLE-ZONE ELEMENT (ELECTRIC)

Setting controls:

- 1 To activate triple-zone element, touch ① on the control panel. Power level indicator will flash and all indicators for that zone will flash.
- 2 Set desired heat level for inner zone as described on page 7. Outer zones cannot be turned on independently of inner zone.
- 3 Touch ○. Middle zone will be set to the same heat setting as inner zone. ② will illuminate to indicate middle zone is on.
- 4 Touch ○○. Outer zone will be set to the same heat setting as inner and middle zones. ③ will illuminate to indicate outer zone is on.
- 5 Change heat setting for entire triple-zone element the same as for a single element. All three zones maintain the same heat setting.
- 6 To turn outer zone off, touch ○. To turn middle zone off, touch ○. To turn entire element off, touch ①.

BRIDGE ELEMENT (INDUCTION)

Setting controls:

- 1 To activate bridge, select desired power level on one of the single elements.
- 2 Touch ⑧ between corresponding element controls to bridge elements front to back, ○○ to bridge elements side to side, or ⑧⑧ to bridge all elements. ⑧, ○○ or ⑧⑧ will illuminate respectively.
- 3 To change power level, adjust the power level on any active bridged element.
- 4 To turn off, touch ① on any active bridged element.

For 914 mm induction cooktops, ⑧⑧ should be used for cookware larger than 305 mm in diameter. For smaller cookware, use the right rear element.

BRIDGE ELEMENT (ELECTRIC)

Setting controls:

- 1 To activate bridge element, select desired power level on one of the single elements.
- 2 Touch ⑧. ⑧ will illuminate.
- 3 To change power level, adjust the power level on either active bridged element.
- 4 To turn off, touch ① on either active bridged element.

Cooktop Operation

GRIDDLE USE


The bridge element provides an oblong heating area for use with a griddle, open roaster or fish poacher.

To preheat a griddle, set the bridge element power level to high for five minutes, then reduce for cooking.



CAUTION

A griddle, open roaster or fish poacher should not be used when the bridge element is off or with any other combination of heating elements.


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. The timer is independent from the cooktop.



Setting timer:

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

HOT SURFACE INDICATOR

A hot-surface indicator will illuminate when the surface temperature of any heating element rises above 65°C.  will illuminate on the control panel and remains illuminated until the entire surface reaches a safe temperature.

ALL OFF

When one or more heating elements are on,  will illuminate on the control panel. To turn off all elements at the same time, touch .

Sabbath

(ELECTRIC COOKTOP)








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


Cooktop Operation


EXTENDED OPTIONS


The extended options feature allows the user to set preferences for volume, tone, control panel lock and Sabbath feature.

Setting adjustment:

- 1 While unit is off and unlocked, touch and hold  for five seconds.
- 2 Power level 1 on the rear element control will be displayed and 'VO' will appear on the timer display.
Touch  or  on the front element control to adjust volume.
- 3 Touch + on the timer control to adjust tone. Power level 2 on the rear element control will be displayed and 'Fr' will appear on the timer display.
Touch  or  on the front element control to adjust tone.
- 4 Touch + on the timer control to adjust the automatic control panel lock. Power level 3 on the rear element control will be displayed and 'Lo' will appear on the timer display.
Touch  or  on the front element control to turn the automatic lock feature off or on respectively.

- 5 Touch + on the timer control to enter Sabbath mode (electric cooktop only). Power level 4 on the rear element control will be displayed. Touch  on the front element control to initiate Sabbath feature. 'SA' will appear on the timer display.

Touch  on the front element control to activate or deactivate the feature.

- 6 Touch  at any time while in extended options to confirm settings and return cooktop to idle.

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.

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 the control panel.

Glass-ceramic surface Allow to cool. Use spray degreaser to remove fingerprints and a non-abrasive cooktop cleaner for food soil. Do not allow any item that could melt to come in contact with the glass-ceramic surface when hot. If this occurs, use the razor blade scraper provided with the cooktop to remove.

Tips for Saving Energy

- Use only the necessary amount of water for the application.
- When boiling water, use the lowest power setting that will maintain the boil.
- Turn off the cooking zone when your food is done.