



Convection Steam 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

使用和维护指南



Contents

- 3 Safety Precautions
- 5 Convection Steam Oven Features
- 5 Oven Operation
- 9 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.

SAFETY PRECAUTIONS

This oven was built to achieve recognized standards in technology and safety regulations and is designed for use in the home for preparing food. It is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety. Proper use is essential to avoid damage or accidents.

Installation and connection to power supply must be performed by a qualified electrician in accordance with provided installation instructions.

Before first use, please fill the water tank and perform related duties as outlined in the 'Prior To Use' section.

Please retain this guide for future reference. If you sell the appliance or pass it on to a third party, please ensure these instructions accompany the appliance, together with the instructions on installation.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- Children should be supervised to ensure that they do not play with the appliance.

⚠ WARNING

Accessible parts may become hot during use. Young children should be kept away.

IMPORTANT SAFEGUARDS

- 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.
- Only use the temperature probe recommended for this oven.
- When using the oven rack, position the extra cross strut toward the back of the cavity.
- Never use a steam cleaner to clean the appliance.
- 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.
- Incorrect handling and use of accessories could cause damage. Do not use knives or cutting wheels on the oven pan.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.

⚠ 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

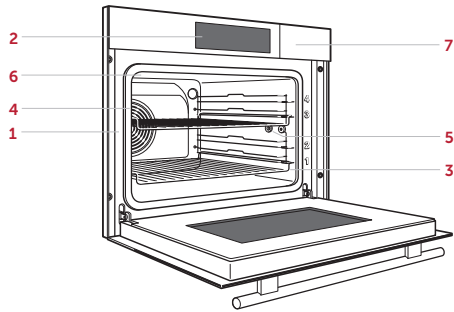
Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

SAVE THESE INSTRUCTIONS

Convection Steam Oven Features

FEATURES

- 1 Product Rating Plate
- 2 Touchscreen
- 3 Adjustable Oven Racks
- 4 Convection Fan
- 5 Temperature Probe Receptacle
- 6 LED Lighting
- 7 Water Tank Access Door



Convection Steam Oven (ICBCSO2450TE/S/TH shown)

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 Wolf Convection Steam Oven.

To ensure the best results, review cooking modes and special features on page 8.

Prior to Use



Prior to use, use the test strip provided to determine the water hardness. The oven defaults to hard water.

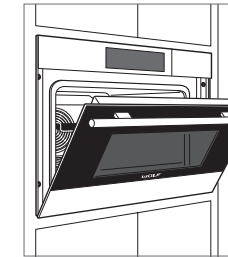
Follow the steps below to ensure all residual oil from the manufacturing process has been removed.

Prior to Use:

- 1 Clean the oven thoroughly with hot water and a mild detergent.
- 2 Rinse and dry with a soft cloth.
- 3 Turn on cooking ventilation. Some smoke and odor is normal.
- 4 Fill and install the water tank.
- 5 Select the desired language, date, clock, temperature units, water hardness, rinse the water system, and initiate the burn-in process. The burn-in process takes approximately 30 minutes.

After Each Use:

- 1 Touch and hold .
- 2 Open the door to the at-rest position and allow to cool. For handleless models, press and hold . Refer to the illustration below.
- 3 Once cool, wipe the interior dry.
- 4 Close the door.



Door at-rest position


Touchscreen

The touchscreen utilizes touch technology to select cooking modes and other functions. Refer to the illustration below.


To reposition modes, press and hold the mode on the display, then move to the desired location.

NOTE: If an existing mode is in the desired location, it must be moved first.

Handleless Models

For handleless models, touch  to open or close the door. An audible tone indicates the door is closing. The tone cannot be disabled. The door can be opened or closed manually at any time.


Extended Options

Touch  to access the extended options, then touch the desired option.

SETTING OPTIONS

Language	Select: English, Spanish, French, Italian, German, Dutch, or Chinese.
Display Lock	Lock touchscreen for cleaning.
Display	Select brightness and standby screen.
Signals and Tones	Select quiet mode, frequencies, touch pad volume, and feedback tones.
Individual Settings	Adjust temperature units.
Water Hardness	Adjust water hardness.
Assistance Functions	Select water tank door, illumination, and preheat tone.
Date and Clock	Set date and select 12 hour or 24 hour.
Appliance Information	Access product information.
Factory Settings	Reset to factory settings.
Service	For service only.

Setting Extended Options:

- 1 With the oven on, touch .
- 2 Touch the desired setting.
- 3 Follow the instructions on the display.

Cooking Modes


Selecting a Cooking Mode:

- 1 Select the desired cooking mode.
- 2 Touch the red box containing the current temperature set point.
- 3 Use the number pad to input the desired temperature, then touch Set. "---" appears for temperature outside of the temperature range.
- 4 Touch Start.

FAVORITES

Commonly used cooking modes or foods can be saved for easy access. Up to 50 favorites can be stored at a time.

Creating a Favorite:

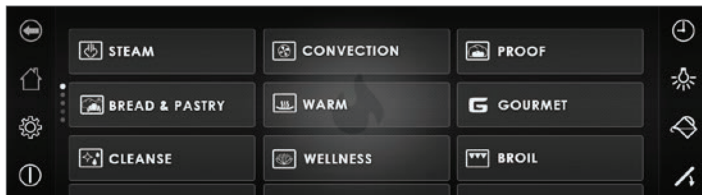
- 1 Select the desired cooking mode and temperature.
- 2 Touch .
- 3 Use the keypad to enter a name.
- 4 Touch Set.

Options

Timed Cook: Set a timed cook or delayed start.

Preheat: Turn preheat on or off (not available on all modes).

Food Probe Temperature: Set food probe temperature.



Home screen (handleless model shown)

Auto Program

TIMED COOK

Timed Cook automatically turns the oven off at a specified time. The oven begins to heat immediately and turns off at the desired stop time. If preheat is required, the preheat time must be accounted for when determining the cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except Gourmet+.

Setting Controls:

- 1 Touch the desired mode, then enter the desired temperature.
- 2 Touch Options.
- 3 Touch Timed Cook.
- 4 Enter the desired cooking duration, then touch Set.
- 5 Touch Ok, then touch Start.
- 6 The oven turns off automatically when the cook time is complete.

DELAYED START

Delayed start automatically turns the oven on and off at specified times. The oven remains idle until the desired start time and turns off at the desired stop time. If preheat is required, the preheat time must be accounted for when determining the cooking duration. The clock must be set to the correct time to function properly. Use in any cooking mode except Warm.


Setting Controls:

- 1 Touch the desired mode, then enter the desired temperature.
- 2 Touch Options.
- 3 Touch Timed Cook.
- 4 Enter the desired stop time and cooking duration, then touch Set.
- 5 Touch Ok, then touch Start.
- 6 The oven turns off automatically when the cook time is complete.

Oven Operation

WATER TANK

IMPORTANT NOTE: The unit needs minerals in the water to operate. Do not use demineralized, filtered, or distilled water. Use fresh, cold tap water. For a whole house water filtration system, use bottled drinking water.

Touch  to open the water tank door.


The water tank holds enough water for four hours (two hours for 76 cm models) of continuous steam. Use fresh, cold tap water. Do not use demineralized, filtered, or distilled water.

When the oven is turned off, water is pumped back into the tank once the water temperature is below 80°C. If the tank needs to be filled during cooking, limit the amount of water to less than two cups to prevent overflow when water is pumped back into the tank.

TIMER

The timer can be set for a maximum of 9 hours and 59 minutes. Once the timer is set, the countdown appears on the display. The timer is independent from the oven. Setting the timer does not affect cook time or stop time.

Setting Timer:

- 1 Touch .
- 2 Touch the user input box.
- 3 Use the keypad to enter the desired time.
- 4 Touch Start.
- 5 Touch Stop to cancel the timer.

To adjust the timer, touch the countdown timer countdown on the display. Enter the desired time, then touch Start.

Oven Operation

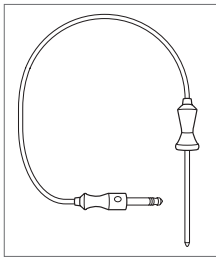
TEMPERATURE PROBE

Use only the black temperature probe shipped with this appliance. Refer to the illustration below. The temperature probe measures the internal temperature of food while cooking. It can be used with all cooking modes except Gourmet+, Warm, Proof, Reheat Humid, and Reheat Crispy. When the temperature probe is installed, the actual probe temperature will be displayed.

IMPORTANT NOTE: The temperature probe receptacle is located on the right for 60 cm models and the left for 76 cm models.

⚠ CAUTION

Use only the probe shipped with this oven. Do not use a probe from any other appliance.



Temperature probe

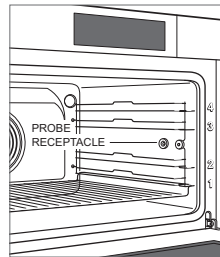
Setting controls:

- 1 Insert the probe into the thickest area of food.
- 2 Place the food in the oven and insert the connector into the receptacle. Refer to the illustration below.
- 3 Select the desired cooking mode.
- 4 Touch Options, then touch Probe Temperature.
- 5 Use the number pad to enter the desired temperature.
- 6 Touch Set.

The probe set point appears on the display next to the actual probe temperature. To adjust the probe temperature, repeat steps 4–6.

⚠ CAUTION

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



Probe receptacle location (60 cm model shown)

Cooking Modes

MODE	ICON	RANGE	DESCRIPTION
Steam		30–100°C	Uses steam only. Ideal for seafood, vegetables, and rice.
Convection		32–230°C	Evenly cooks and browns food while reducing cook time. Enables multi-rack cooking.
Convection Humid		32–230°C	Oven seals to retain moisture and uses convection. Ideal for quick breads and casseroles.
Convection Steam		82–230°C	Uses steam and convection. Ideal for maintaining moist interior while evenly browning and crisping.
Broil*		Low, Medium, High	Uses broil element to intensely sear and brown food.
Slow Roast		†	Automatically roasts food, optimizing to selected doneness and desired completion time.
Bread & Pastry		82–230°C	Uses steam, then convection, for a tender interior and crisp exterior.
Proof		25–40°C	Oven maintains a consistent temperature that is ideal for proofing dough.
Sous Vide		30–95°C	Uses steam. For food sealed in bag and cooked to a precise temperature.
Reheat		82–200°C	Rehydrates and crisps food.
Warm		60–100°C	Uses convection to keep cooked, hot food warm.
Gourmet	G	–	Provides recommendations for cooking mode and rack position for select foods. Temperature and cook time are dependent on desired doneness.
Gourmet+	G+	–	Optimizes cook time, temperature, and humidity throughout the cooking cycle to automatically cook select foods.
Wellness		50–138°C	Uses steam and convection to warm towels, stones, and other items used for massage or relaxation.
Cleanse		100°C	Uses steam to cleanse items like baby bottles and canning jars.
Steam Clean		80°C	For routine oven cleaning, including steam cleaning and descale cycle.

*Allow to preheat for three minutes. †Probe required. Cook time and temperature adjust automatically to achieve desired doneness.

Oven Operation

Cooking Modes

GOURMET

Use Gourmet and Gourmet+ to prepare any of the foods listed below, fresh or refrigerated. Select the food and desired doneness, and the sensor adjusts time, temperature, and humidity so no baking instructions are required.

FOOD

Vegetables

Meat

Poultry

Pizza

One Dish Meals

Side Dishes

Fish

Eggs

Baked Goods

Fruit

Yogurt

Desserts

Setting Gourmet:

- 1 Touch **G**.
- 2 Touch the desired food.
- 3 Follow the instructions on the display.
- 4 Touch Set.
- 5 The required mode settings appear on the screen.
Touch Start.

GOURMET+

FOOD

Fresh Appetizers

Braided Bread

Bread

Gratin

Setting Gourmet+:

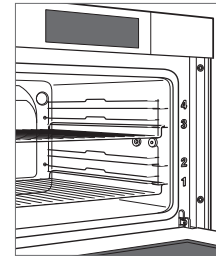
- 1 Touch **G+**.
- 2 Touch the desired food.
- 3 Follow the instructions on the display.
- 4 Touch Set.
- 5 The required mode settings appear on the screen.
Touch Start.

Care Recommendations

Oven Operation

OVEN RACK POSITION

The oven racks can be placed in any of the four positions labeled on the front face of the oven. Refer to the illustration below.



Oven rack position




Care Recommendations

DESCALE

Descaling lasts approximately 45 minutes. Depending on water conditions, the oven may need to be descaled every 6–18 months. The duration between notifications is based on the water hardness specified in Extended Options. To adjust water hardness levels, refer to page 6.

Use only Durgol® Swiss Steamer descaling solution and follow the manufacturer's instructions.

Setting Descal:

- 1 Touch .
- 2 Touch  "Add 0.5 L Descaler—and Touch Enter" appears on the display.
- 3 Touch  and remove the water tank from the unit.
- 4 Depending on the level of soil in the rinse water, the oven determines whether additional rinse cycles are necessary. Follow instructions on the display.
- 5 Once the rinse cycles are complete, remove, empty, and dry the water tank. Wipe all stainless steel surfaces.


▲ CAUTION

Failure to dilute the descaling solution before discarding may discolor the sink and drain.

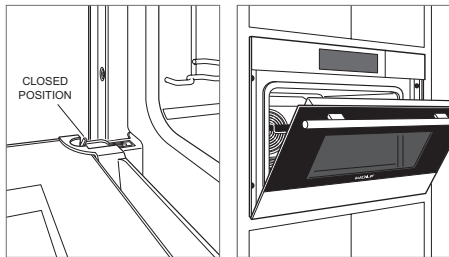
Care Recommendations

OVEN DOOR REMOVAL

The oven door can be removed for a thorough cleaning.

To remove, open the oven door completely. Rotate both hinge latches forward to the open position. Close the door to the at-rest position (press and hold  for handle-less models), then lift up and out. Refer to the illustrations below.

To reinstall, insert door hinges into the frame openings. Open the oven door completely and rotate both hinge latches back to the closed position.



Oven door hinge latch

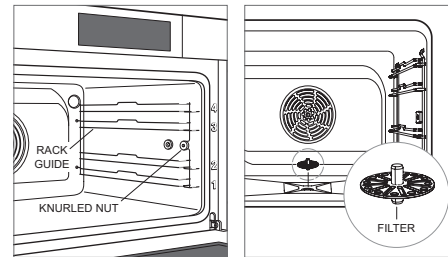
Door at-rest position

RACK GUIDE REMOVAL

To remove rack guides, unscrew the knurled nut on the front of the rack guide. Pull the rack guide to the side of the threaded stud and remove from the front. Refer to the illustration below.

FILTER (PLUMBED MODELS ONLY)

The filter can be removed for a thorough cleaning. Place the filter over the drain when finished cleaning. Refer to the illustration below.



Rack guide removal

Filter location

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 the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
Door front	Spray glass cleaner on a cloth to clean.
Touchscreen	Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping the touchscreen. Do not spray cleaners directly on the touchscreen.
Interior	For general cleaning, initiate Steam Clean mode at 80°C for 30 minutes. This will loosen fat and cooking debris from the oven. Turn the oven off and wipe the interior with a cloth. Use a damp cloth and lemon juice to wipe away water and blue tarnish spots. Do not use a steam cleaner.
Oven racks and rack guides	Oven racks and rack guides can be cleaned in the dishwasher.
Stainless steel pans	The solid and perforated stainless steel pans can be cleaned in the dishwasher.
Water tank	Water marks and calcium build-up can be removed using a standard descaler. Do not clean the water tank in the dishwasher.
Temperature probe	Wipe with a cloth and water. Mild detergent may be used for tough stains. Do not submerge the probe in water or clean in the dishwasher.