

GAS COOKTOP

# USE AND CARE GUIDE

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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 6 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

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

### **⚠ WARNING**

**If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### **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.

This appliance must be properly installed and serviced by a qualified installer, service agency or gas supplier and grounded (earthed) by a qualified technician.

## GENERAL SAFETY PRECAUTIONS

- Read this guide carefully before using this appliance to reduce risk of fire, electric shock or injury.
- Before performing service, shut off gas supply by closing the gas shut-off valve and shut off electricity to this appliance.
- Keep appliance area clear and free from combustible material.
- For safety when cooking, set burner controls so flame does not extend beyond the bottom of pan.
- Do not use aluminum foil to line any part of this appliance.

### **⚠ CAUTION**

**This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. Doing so may result in carbon monoxide poisoning.**

## IMPORTANT INSTRUCTIONS

### GENERAL SAFETY PRECAUTIONS

- Wear proper apparel. Loose-fitting or hanging garments should never be worn using this appliance.
- Use extreme caution when moving a grease kettle or disposing of hot grease.
- 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.
- Clean only those parts listed in this guide. A steam cleaner is not to be used.
- Do not repair or replace any part of this appliance unless specifically recommended in literature accompanying this appliance.
- Do not obstruct the flow of air to ensure proper combustion and ventilation.
- When using this appliance, do not touch grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- 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.
- 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 use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave this appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- 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 flammable materials near burners or let grease or other flammable substances accumulate on this appliance.

## 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.

#### ⚠ CAUTION

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

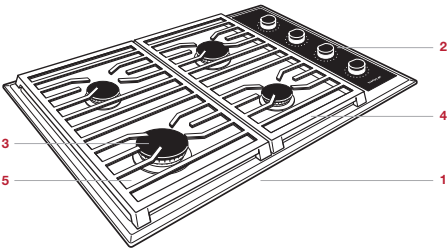
#### ⚠ WARNING

##### FOR AUSTRALIA ONLY:

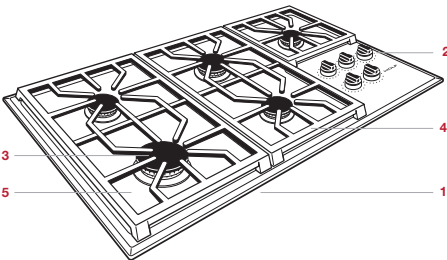
- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while in operation.
- Do not modify this appliance.
- This appliance is for indoor use only.

Gas Cooktop Features

FEATURE	
1	Product Rating Plate (bottom of cooktop)
2	Control Knob
3	Surface Burner
4	Burner Grate
5	Burner Pan

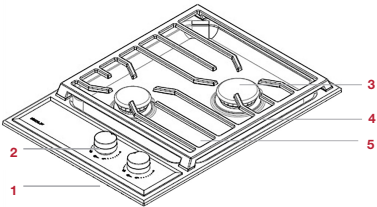


762 mm Gas Cooktop (model ICBCG304T/S).



914 mm Gas Cooktop (model ICBCG365P/S).

BURNER RATING	kW
<b>381 mm GAS COOKTOP</b>	
Medium	3.5
Small	2.7
<b>762 mm GAS COOKTOP</b>	
Large	5.3
Medium	3.5
(2) Small	2.7
<b>914 mm GAS COOKTOP</b>	
Large	5.3
Medium	3.5
(3) Small	2.7



381 mm Gas Cooktop (model ICBCG152TF/S).

The height from the benchtop to the top of the trivet (Pan Support) is 34mm.

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 gas 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 7.
- Verify surface burner components are assembled correctly.

Sabbath

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).

Cooktop Operation

SURFACE BURNERS

To light a burner, push and turn the corresponding control knob counterclockwise to . The igniter will begin to click until burner is lit. Once lit, continue to turn knob counterclockwise to desired setting. Each burner is designed with electronic re-ignition which reignites the burner if accidentally extinguished.

To select a simmer setting, turn control knob to the detent at the lowest setting. Push and continue to turn counterclockwise. The flame will transition to the second tier on the burner cap. Continue to turn knob to desired simmer setting.

CAUTION

Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

CAUTION

Do not use pans smaller than 120 mm in diameter. Do not use pans that extend beyond the cooktop frame. Heat may be trapped beneath the pan causing damage.

CONTROL KNOBS

For 381 mm and 914 mm models, the control knobs are positioned to correspond with the surface burners they regulate. For 762 mm models, a diagram above each knob indicates which surface burner it regulates.

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.
Burner grates	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.
Surface burners	Allow to cool. Use mild detergent or spray degreaser to clean. Rinse with water and towel dry.
Control knobs	Using a damp cloth, wipe with mild detergent or spray degreaser; rinse and dry. Do not place in dishwasher.

Troubleshooting

OPERATION

- Cooktop does not operate.**
- Verify power is on.
  - Verify electrical power to unit and home circuit breaker is on.

- Erratic flame, poor ignition or no ignition.**
- Verify burner caps are positioned properly.
  - Clean burner and igniter properly.
  - If water spilled over recently, let area dry completely. Use hair dryer, if desired.
  - If burner cap secures to burner head, verify it is tightly fastened.
  - Push in knob, then release. Verify knob springs back.

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 6 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 recommends that your gas cooking hob is cleaned after every use and annual inspection by authorised agent is recommended.

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.



Sub-Zero, Sub-Zero & Design, Sub-Zero & Snowflake Design, Dual Refrigeration, The Living Kitchen, Great American Kitchens The Fine Art of Kitchen Design, Wolf, Wolf & Design, Wolf Gourmet, W & Design, red colored knobs, Cove, and Cove & Design, are registered trademarks and service marks of Sub-Zero Group, Inc. and its subsidiaries. All other trademarks are property of their respective owners in the United States and other countries.