GRILL MODULE USE AND CARE GUIDE

GUÍA DE USO Y MANTENIMIENTO

GUIDE D'UTILISATION ET D'ENTRETIEN

GUIDA ALL'USO E ALLA MANUTENZIONE

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GIDS VOOR GEBRUIK EN ONDERHOUD

使用和保養指南

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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 4 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 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.

AWARNING

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.

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

Unattended cooking on a hob 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.

ACAUTION

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

IMPORTANT INSTRUCTIONS 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.
- Do not use a steam cleaner.
- Danger of fire: Do not store items on the cooking surfaces.

SAVE THESE INSTRUCTIONS

Grill Module Features

1	Product Rating Plate (bottom of module)
2	Control Panel
3	Control Panel Lock
4	Timer Display
5	Grilling Grate
6	Dual Heating Elements
7	Ceramic Briquette Rack

8 Removable Grease Collection Pan

GRILL MODULE ASSEMBLY

For proper operation, the grill module must be assembled in the correct alignment. Refer to the illustration below.

Insert the grease collection pan into the grill module with the hole for the receptacle facing front. Place the briquette rack into the grease collection pan. Plug the heating elements into the receptacle at the front of the module. Position the grilling grate with feet seated into corner dimples.



Before you start cooking, please take some time to read this use and care guide. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of your Wolf grill module.

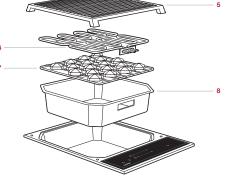
To ensure all residual oil from the manufacturing process has been removed, heat the grill module on $\stackrel{\text{wid}}{\longrightarrow}$ for approximately 10 minutes. A small amount of smoke and odor is normal. Clean the grill module thoroughly with hot water and a mild detergent prior to use. Rinse and dry with a soft cloth. Refer to care recommendations on page 7.



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



Grill module.



Grill module assembly.

Grill Operation

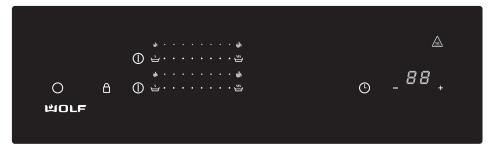
CONTROL PANEL

The control panel features illuminated touch controls. A power level indicator for front and rear heating elements displays the heat setting from $\stackrel{\circ}{\rightarrowtail}$ to $\stackrel{\circ}{\longleftarrow}$. Refer to the illustration below.

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

CONTROL PANEL

Element(s) On	power outage, the r
Control Panel Locked	
On/Off	
Low	
High	
C Timer Set	
Hot Surface	



Control panel.

CONTROL PANEL LOCK

The control panel lock feature prevents unwanted module operation. Touch and hold \triangle for three seconds to lock and unlock the control panel. \triangle 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 6.

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

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	Holding food to keep warm.
Medium	6-7 indicators	Grilling breads.
Medium High	7-8 indicators	Grilling fresh sausage and marinated pork.
High	8–10 (large flame) indicators	Searing and grilling meats, grilling vegetables.

POWER LEVEL INDICATOR

Setting controls:

- 1 To activate a heating element, touch for the desired element (front and/or rear) on the control panel. The power level indicator will flash and all indicators for that element will flash. Refer to the illustration below.
- 2 To complete the activation, touch ³³⁴/₂ for highest heat, ⁴³⁴/₂ for lowest heat, or touch the desired preset power level indicator.
- 3 To change the heat setting while the element is on, touch or slide to the desired preset power level.
- 4 To turn the element off, touch ().

PREHEAT

Preheat the grill module for approximately 10 minutes before adding food. Food is cooked directly on the grilling grate.



Power level indicator.

Grill 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
- 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 (1) is touched.



Timer control.

HOT SURFACE INDICATOR

▲ will illuminate on the control panel and will remain on until the unit has cooled. It may remain illuminated even when the grill module is off.

ALL OFF

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

EXTENDED OPTIONS

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

Setting extended options:

- 1 To unlock the control panel, touch and hold A for 3 seconds.
- 2 To enter extended options mode, touch and hold O for 5 seconds.
- 3 Power level 1 on the rear element control will be displayed and 'VO' will appear on the timer display.

Touch $\stackrel{\text{\tiny box}}{\rightarrowtail}$ or $\stackrel{\text{\tiny box}}{\leadsto}$ on the front element control to adjust volume.

4 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 $\stackrel{{}_{\scriptstyle \mbox{\tiny black}}}{\longrightarrow}$ or $\stackrel{{}_{\scriptstyle \mbox{\tiny black}}}{\longrightarrow}$ on the front element control to adjust tone.

5 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 $\stackrel{s}{\rightarrowtail}$ or $\stackrel{s}{\leadsto}$ on the front element control to turn the automatic lock feature off or on.

6 Touch + on the timer control to enter Sabbath mode. Power level 4 on the rear element control will be displayed. Touch and on the front element control to initiate Sabbath feature. 'SA' will appear on the timer display.

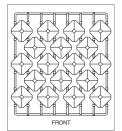
Touch $\stackrel{s}{\rightarrowtail}$ on the front element control to activate or deactivate the feature.

7 Touch O to confirm settings.

BRIQUETTE RACK

The ceramic briquettes and briquette rack are dishwasher safe. The briquettes should be separated from the rack if placed in a dishwasher. For proper arrangement of the briquettes, refer to the illustration below.

Do not operate the grill module without the briquettes and rack installed.



Briquette rack.

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 a 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.
Grilling grate	After grilling, operate grill on to for five minutes to burn off excess grease. Remove all burned-on food particles. Clean with a non- abrasive cleaner such as liquid detergent and hot water, or a paste of baking soda and water. Do not immerse in water. Spray degreasers and mild abrasive cleaners may be used.
Heating element	Do not immerse in water. If food particles are burned-on, wipe clean by hand using a damp cloth.
Ceramic briquettes	Place briquettes in dishwasher or wash using a mild detergent and soft cloth. Allow to cool before placing them back on the rack. Refer to page 6 for proper arrangement.
Briquette rack	Place rack in dishwasher or wash using a mild detergent and soft cloth.
Grease collection pan	Before cleaning, remove all excess grease and burned-on food particles. Wash in hot water with mild detergent. Rinse and dry.

Troubleshooting

OPERATION

Grill module does not operate.

- Verify power is on.
- Verify electrical power to module and home circuit breaker is on.
- Module is in lock mode. Touch and hold A for three seconds to unlock control panel.

Module temperature issue.

 Contact your authorized Wolf dealer for recommendations.

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 4 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 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 & 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 properly of their respective owners in the United States and other countries.