

MULTIFUNCTION COOKTOP

USE AND CARE GUIDE



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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

⚠ 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 by a qualified technician.

IMPORTANT INSTRUCTIONS

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.
- Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance.

⚠ 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.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

⚠ CAUTION

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

⚠ CAUTION

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.

- 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.
- 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.
- **IMPORTANT:** Do not install a ventilation system that blows air downward toward this gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with this gas cooking appliance resulting in personal injury or unintended operation.

⚠ CAUTION

This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

- When using this appliance, do not touch the grate, burner cap, burner base 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 aluminum foil to line any part of this appliance.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- 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.
- Do not use a pan smaller than 120 mm.

⚠ CAUTION

Do not use pans that extend beyond the cooktop frame. Heat may be trapped beneath the pan causing damage.

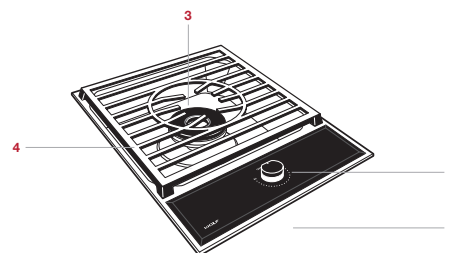
⚠ WARNING

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.

Multifunction Cooktop Features

FEATURE	
1	Product Rating Plate (bottom of cooktop)
2	Control Knob
3	8 kW Burner
4	Burner Grate
5	Burner Pan



Multifunction Cooktop.

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 multifunction cooktop.

- To ensure all residual oil from the manufacturing process has been removed, clean the multifunction 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 6.
- Verify the burner components are assembled correctly.

Cooktop Operation

BURNER CONTROL

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.

 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.

Wok Cooking

A wok up to 356 mm in diameter can be used with the multifunction cooktop. The center section of the burner grate is removable for wok cooking. Woks distributes heat evenly and are perfect for stir-frying, steaming, stewing and braising.

STIR-FRYING

Stir-frying uses very little oil and requires continuous stirring. Because food is cooked rapidly over high heat, color, flavor, texture and nutrition are preserved.

- 1 Heat wok over high heat until hot. Drizzle in oil. Heat until oil is hot.
- 2 Add meat to the wok. Cook and stir until done. Remove.
- 3 Add vegetables requiring the longest cooking time to the wok, then add remaining vegetables. Cook and stir until crisp-tender.
- 4 Return meat to the wok. Add sauce if desired and stir to coat.

STEAMING

Steaming helps vegetables retain nutrients. A wok with a lid or a bamboo steamer can be used to steam food.

- 1 Pour approximately 51 mm of hot water into the wok.
- 2 Place wire rack or bamboo steamer in the wok. Water level should not touch the rack or steamer.
- 3 Cover wok and bring water to a boil.
- 4 Add food and cover. Add more water as needed and cook until steaming is complete.

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.
Control knob	Using a damp cloth, wipe with mild detergent or a spray degreaser; rinse and dry. Do not spray cleaners directly on the control knob. Do not place in the dishwasher.
Burner grate	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.
Burner	Allow to cool. Use mild detergent or a spray degreaser to clean. Rinse with water and towel dry.
Igniter	Keep dry. Never spray water or cleaner directly on the igniter. Avoid contact with the igniter.
Burner pan	Use a spray degreaser to remove greasy spatters. Spray on a cloth and wipe surface. Clean with warm water and mild detergent. Rinse and dry. For hard water stains, use white vinegar and water.

Troubleshooting

OPERATION

Cooktop does not operate.

- Verify power is on.
- Verify electrical power to cooktop and home circuit breaker is on.

Erratic flame, poor ignition or no ignition.

- Verify burner components are assembled correctly.
- Clean burner and igniter properly.
- Igniter is damp. Allow it to dry completely. Use a hair dryer, if desired.
- 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 5 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.



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