

MULTI-FUNCTION COOKTOP

USE & CARE INFORMATION

WOLF[®]



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As you read this use & care information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

▲ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

▲ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this use & care information may signal an IMPORTANT NOTE which highlights information that is especially important.

THANK YOU

Your purchase of a Wolf gas multi-function cooktop attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your cooktop with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf multi-function cooktop.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

Your Wolf multi-function cooktop is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 15 and refer to it should service become necessary.

⚠ WARNING

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

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood or downdraft system is recommended for use with the Wolf gas multi-function cooktop.

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.

CONTACT INFORMATION

**Wolf Customer Service:
800-332-9513**

**Website:
wolfappliance.com**

SAFETY INSTRUCTIONS AND PRECAUTIONS

IMPORTANT INSTRUCTIONS

- **IMPORTANT NOTE: Read all instructions before using this appliance.**
- **Read this use & care information 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 by a qualified technician. Have installer show you where the gas supply shut-off valve is located in your home and learn how to turn off gas to the cooktop.
- **Before performing any service, turn off the gas supply** by closing the gas shut-off valve and unplug the cooktop electrical power cord from the wall receptacle.
- **Keep the igniter clean and dry** for proper lighting and performance of the burner.
- **In the event that the burner goes out and gas escapes,** open a window or a door. Wait at least five minutes before using the cooktop.
- **Keep appliance area clear** and free from combustible material.
- **Adequate supply of air.** Your kitchen must provide an adequate supply of fresh air to assure proper combustion and ventilation.
- **Wear proper apparel.** Never let loose clothing or other flammable materials come in contact with the burner while in operation. Fabric may ignite and cause personal injury.
- **Do not use water on grease fires.** Smother the flame or use a dry chemical or foam-type extinguisher.
- **Always use dry potholders** when removing pans from the cooktop. Wet or damp potholders can cause steam burns. Do not use a towel or bulky cloth in place of potholders.
- **Choose pans with easily grasped handles** that will stay cool while cooking. Refer to cookware selection on page 10.
- **When cooking, set the burner control** so the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.
- **Always turn panhandles inward** so they do not extend over adjacent work areas or the edge of the cooktop.
- **Always check the position of the control knob** to make certain the cooktop is off when you are finished cooking.
- **Always light the burner prior to placing a pan on the burner grate.** Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- **Start the ventilation hood approximately five minutes before cooking;** this establishes an air curtain and improves the capture of vapor and moisture.
- **Do not repair or replace any part of the cooktop** unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- **Never leave the appliance unattended when in use.** Boilovers and greasy spills may smoke or ignite.

IMPORTANT INSTRUCTIONS

- **When deep fat frying, be sure that the pan is large enough** to accommodate the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Use a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- **Do not obstruct the flow of combustion and ventilation air.**
- **Do not use aluminum foil** to line any part of the cooktop.
- **Never use the cooktop to warm or heat the room.**
- **Do not block or obstruct the hole in the cooktop surface** below the control knob. Blocking this hole may affect burner operation and may result in a hazard.
- **When using the cooktop, do not touch the grate, burner cap, burner base** or any parts in proximity to the flame. These components may be hot enough to cause burns.
- **If the cooktop is near a window,** do not use long curtains as a window treatment, as they could blow over the cooktop and create a fire hazard.
- **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 cover the burner and grate** with anything except properly selected utensils. Decorative covers should not be used.
- **Do not heat unopened food containers,** such as baby food jars and cans. Pressure buildup may cause the container to burst and cause injury.
- **Do not store flammable materials** near burner or let grease or other flammable substance accumulate on the cooktop.
- **Do not use abrasive or caustic cleaners or detergents** on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- **Do not store or use gasoline or other flammable vapors and liquids** in the vicinity of this or any other appliance.
- **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. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to care recommendations on page 12.
- **Do not allow aluminum foil, plastic, paper or cloth** to come in contact with the hot burner or grate. Do not allow pans to boil dry.

SAFETY INSTRUCTIONS AND PRECAUTIONS

IMPORTANT INSTRUCTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A COOKTOP GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray, then turn off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan—you may be burned.

USE AN EXTINGUISHER ONLY IF:

- **You know you have a class ABC extinguisher** and you already know how to operate it.
- **The fire is small and contained** in the area where it started.
- **The fire department is being called.**
- **You can fight the fire with your back to an exit** (NFPA fire safety tips).

CALIFORNIA PROPOSITION 65

⚠ WARNING

Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this book and provide good ventilation.

COMMONWEALTH OF MASSACHUSETTS

- **Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed.**
- **Use only gas shut-off valves approved for use** within the state, province or region where this appliance is being installed.
- **A flexible gas connector, when used, must not exceed 3' (.9 m).**

COOKTOP FEATURES

- Integrated design allows for use with multiple cooktop units and/or modules.
- Available in natural and LP gas.
- Stainless steel top construction with classic stainless steel finish.
- High-output 22,000 btu/hr (6.5 kW) dual-stacked sealed burner.
- Automatic electronic reignition system.
- Individual spark ignition system.
- Illuminated control panel.
- Two interchangeable cast iron burner grates with matte porcelain finish—wok grate and low-profile continuous grate.
- Deep drawn burner pan.
- Electric rating: 120 V AC, 60 Hz with 15 amp circuit.
- CSA certified for US and Canada.
- Two and five year residential warranty.

VENTILATION OPTIONS

IMPORTANT NOTE: It is recommended that you operate the Wolf multi-function cooktop with either a Wolf cooktop ventilation hood, downdraft system or pro ventilation hood. Contact your Wolf dealer for details.



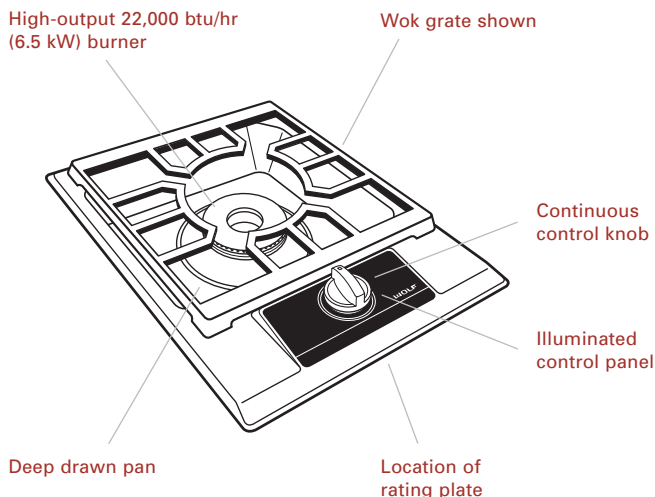
Model IM15/S

- **Cooktop wall hood** – 30" (762) or 36" (914) widths in classic stainless steel.
- **Cooktop island hood** – 42" (1067) width in classic stainless steel.
- **Downdraft ventilation system** – 30" (762) or 36" (914) widths, with top cover and control panel in classic, platinum and carbon stainless steel finishes (adequate countertop depth is required).
- **Pro wall hood** – 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.
- **Pro wall chimney hood** – 36" (914) to 54" (1372) widths in classic stainless steel.
- **Pro island hood** – 36" (914) to 66" (1676) widths in classic stainless steel.
- **Pro hood liner** – available in widths to accommodate 36" (914) to 60" (1524) hoods.

All hoods have welded seams, sealed halogen lighting and removable, dishwasher-safe filters.

MODEL IM15/S

Gas Multi-Function Cooktop



Dimensions in parentheses are in millimeters unless otherwise specified.

SURFACE BURNER

A spark electrode ignites the surface burner. This control eliminates the need for a continuous open flame pilot. For added safety and convenience, the burner is designed with an electronic reignition system. This feature enables the burner to automatically relight in the event it is accidentally extinguished.

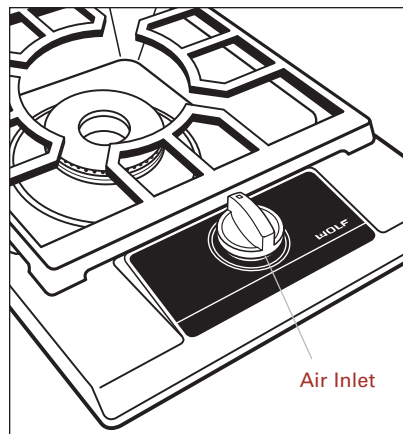
In case of a power outage, you can relight the surface burner manually. Turn the control knob to HIGH, then use a minimum 6" (152) igniter to manually light the burner.

ILLUMINATED CONTROL PANEL

The control panel of your multi-function cooktop is illuminated for an instant visual indication that the burner is in use. It is a safety signal reminding you that the flame is on and active.

CONTROL KNOB

It is normal for the control knob to be slightly raised above the surface. This space is an air inlet necessary for good combustion of gas. The knob rests on a valve stem with a rubber grommet at the base. This design prevents liquid spills from dripping into the controls below the burner. Refer to the illustration below.



Control panel and knob

COOKTOP OPERATION

Before using for the first time, you should clean your multi-function cooktop thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Apply a stainless steel polish to protect the finish and add luster. Refer to care recommendations on page 12.

To light the burner, push down and turn the control knob counterclockwise to the HIGH setting. You will hear a clicking sound and see the burner ignite. Once the burner is lit, continue turning the knob counterclockwise to any one of the settings—HIGH through LOW.

FLAME HEIGHT AND APPEARANCE

Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan.

The flame on natural gas should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the cooktop. If this occurs consistently, call a Wolf authorized service center to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require an adjustment.

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

COOKWARE SELECTION

For best results, we recommend medium- to heavy-weight pans that have a flat base, metal handle and a good-fitting cover.

Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. These metals are sometimes found sandwiched between the inner and outer layers of the pan, which evenly conducts heat.

Use the following guidelines when selecting cookware:

- The diameter of a flat bottom pan should not exceed 12" (305). If using a pan with an oversized base on HIGH settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- When using pans made of cast iron, enameled steel or glass ceramic, or coated with a nonstick finish, select lower flame settings. High heat applied to such materials will cause hot spots, scorching and burning.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select high-sided (deep) pans rather than ones with very wide bases and low sides. High sides will minimize liquids boiling over the pan.
- Refer to the following specific information on woks.

⚠ CAUTION

Never leave a pan on the HIGH setting unattended. Be particularly cautious when cooking food in fat or grease. It can become hot enough to ignite.

WOKS

Wok cooking is versatile and quick. The bowl-like pan distributes heat evenly and is perfect for stir-frying, steaming, stewing and braising.

A wok with a diameter of up to 18" (457) can be used with the wok grate provided with your multi-function cooktop. Woks are available in carbon steel, stainless steel and aluminum. If possible, purchase a wok with a lid. Follow the wok manufacturer's directions for cooking methods.

To prepare the wok for cooking, wash in soapy water and dry thoroughly. If the wok is made of carbon steel, the wok must be seasoned to prevent rusting. To season, wipe the inside of the wok with oil. Heat over HIGH heat until a dark film forms. Do not remove the film.

Use the wok grate provided with your multi-function cooktop for wok cooking. The wok should be centered on top of the burner when placed on the wok grate.

IMPORTANT NOTE: When cooking with a wok, make sure that the wok is sitting level on the grate to prevent spills and uneven cooking.

STIR-FRYING

Stir-frying is a method of cooking that uses very little oil and involves continuous stirring. Because food is cooked so rapidly, color, flavor, texture and nutrition are preserved.

- Prepare all ingredients in advance.
- Heat the wok over HIGH heat until hot. Drizzle in oil. Heat until oil is hot.
- Add meat to wok. Cook and stir until done. Remove from wok.
- Add vegetables requiring the longest cooking time to the wok. Then add remaining vegetables. Cook and stir until crisp-tender.
- Return meat to wok.
- Add sauce. Stir to coat.

STIR-FRYING**STIR-FRYING TIPS**

- Cut ingredients into uniform pieces. Pieces of the same size will cook at the same rate.
- Use oil that can withstand high heat, like peanut oil.
- Don't crowd foods. Too much food in the wok can cause stewing and steaming rather than stir-frying.
- Use hot oil; when hot enough it will ripple as the wok is tilted from side to side.
- Keep food moving at all times.

STEAMING

Steaming helps vegetables retain nutrients. A wok with a lid or a bamboo steamer is needed to steam food.

- Pour 1½" to 2" (38 to 51) of hot water into wok.
- Place wire rack or bamboo steamer into wok. Water level should not touch rack or steamer.
- Cover; bring to a boil.
- Add food; cover. Do not let wok boil dry. Add more water as needed.
- Cook until food tests done.

STEAMING TIPS

- If you don't have a wok steamer rack, use a round cooling rack instead.
- Don't lift the lid until near the end of the cooking time; this will result in increased cooking time.

CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and splatters as they occur and immediately after the cooktop has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your cooktop, try a small amount on an inconspicuous area using very light pressure.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off so that the overspray is contained to the finish being cleaned.
- Do not spray cleaners on the electrical control, igniter, wires or knob valve stem.

⚠ WARNING

DO NOT use abrasive cleaners on your cooktop (e.g. Scotch-Brite or Soft Scrub); they will permanently scratch the surface.

CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
Exterior Surface Stainless steel	<p>Although stainless steel is resistant to most stains, it is not totally impervious to damage. Salt and some cooking liquids may pit and stain the surface. Always remove these spills immediately.</p> <p>For the classic stainless steel exterior finish, use a soft, nonabrasive stainless steel cleaner like Signature polish (see side note) 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 with a dry microfiber cloth. All work should follow the grain direction of the finish. Best results are obtained by keeping the cloth in continuous contact with the metal.</p> <p>Hard water stains: Use white vinegar and water.</p> <p>Do not use abrasive cleaners (e.g. Scotch-Brite or Soft Scrub); they will permanently scratch the surface. Do not use steel wool pads.</p>
Burner Pan Stainless steel	<p>For the classic stainless steel exterior finish, use a soft, nonabrasive stainless steel cleaner like Signature polish (see side note) 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 with a dry microfiber cloth. All work should follow the grain direction of the finish. Best results are obtained by keeping the cloth in continuous contact with the metal.</p> <p>Hard water stains: Use white vinegar and water.</p> <p>Do not use abrasive cleaners (e.g. Scotch-Brite or Soft Scrub); they will permanently scratch the surface. Do not use steel wool pads.</p>
Burner Base and Head High-temperature painted brass	<p>Cool first. Wash in warm water and liquid detergent or mild abrasive cleaners.</p>
Burner Grate Porcelain-coated cast iron	<p>Remove from cooktop and place on a flat surface near the sink.</p> <p>Nonabrasive cleaners: Hot water and liquid detergent, paste of baking soda and water, plastic pad or sponge.</p> <p>Mild abrasive and abrasive cleaners: Use sparingly.</p>
Control Knob Chrome-plated	<p>To remove the knob, slip an edge of a dish towel under the knob; pull the edge together. Using the towel for leverage, lift up; the knob pulls off the valve stem.</p> <p>General care: Wipe the knob with a damp cloth and mild soap and water; rinse and dry. Never soak or use abrasive cleaners; they will scratch the finish and remove the markings.</p>
Control Panel Tempered glass	<p>Spray cleaners: Use to remove fingerprints and greasy food soils. Spray first on a cloth before wiping panel.</p>
Spark Igniter Ceramic	<p>Keep dry; never spray water or cleaner directly on the igniter. When cleaning around the surface burner, be careful that the cloth does not catch on the igniter and damage it.</p>

SIGNATURE POLISH

Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

TROUBLESHOOTING GUIDE

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

PROBLEM	POSSIBLE SOLUTION
Food boils or burns on one area of the pan and not the other.	<p>Base of pan is warped and doesn't rest flat on the grate.</p> <p>Pan material does not conduct heat evenly.</p> <p>Placement of pan on grate is not centered above burner.</p> <p>Handle of pan is too heavy and tips pan toward handle.</p> <p>Countertop or cooktop cabinet is not level.</p>
Burner fails to ignite.	<p>Ceramic igniter is damp from a spillover or spray cleaner. Allow ceramic to dry out completely.</p> <p>Burner ports are blocked. Use a straightened, metal paper clip to open the blockage.</p> <p>If a GFCI circuit is used, check to see if it has been tripped.</p>
Food boils out of pan and overflows into burner spill tray.	<p>Heat setting is too high.</p> <p>Pan size is too small for contents.</p>
Water does not come to a boil fast enough.	<p>Water temperature is colder than usual.</p> <p>Cover pan for most efficient use of HIGH setting.</p> <p>Diameter of pan base is too large.</p> <p>Base of pan is warped.</p>
Food cooks too slowly when sautéing or stir-frying.	<p>Too much food added at one time; reduce amount and sauté or stir-fry in batches.</p> <p>Size of food pieces is too large.</p> <p>Pan does not conduct heat evenly.</p>

CHICKEN VEGETABLE STIR-FRY
WITH OYSTER GLAZE & PEANUTS

- 2 tablespoons vegetable oil**
- 2 cups chicken strips, beef strips or shrimp**
- 1 cup sliced shiitake mushrooms**
- 2 cups pea pods, cleaned, trimmed**
- 3 cups broccoli flowerettes**
- 1 cup sliced red pepper, cut in half**
- 1 cup sliced yellow pepper, cut in half**
- 2 scallions, thinly sliced on the bias**
- 1 cup oyster sauce glaze**
- 1/4 cup chopped dry roasted peanuts**

Optional:

- 8 cups white rice**
- Oyster glaze (see recipe)**

Place a cast iron or 18-inch steel wok on Wolf multi-function cooktop over high heat. Heat for 9 to 10 minutes or until very hot. Assemble ingredients in separate bowls. When the wok is preheated, add the oil to the wok and quickly add chicken and mushrooms, stirring for 1 minute and allowing them to brown. Add remaining vegetables and stir for about 5 minutes. Stir in the oyster glaze and heat for 30 seconds. Carefully remove meat and vegetables from the wok. Serve immediately with rice and glaze on the side, if desired.

Makes 8 cups.

OYSTER GLAZE FOR STIR-FRY

- 1 1/2 tablespoons chopped garlic**
- 1 1/2 tablespoons chopped ginger**
- 3/4 cup oyster sauce**
- 1 cup water**
- 2 tablespoons cornstarch**
- 1/4 cup water**
- 1/4 cup sesame oil**

Combine garlic, ginger, sauce and 1 cup water in 2-quart bowl. In 1-cup glass measure, mix cornstarch and 1/4 cup water. Whisk into the oyster sauce mixture. Stir in sesame oil. Refrigerate. Stir before each use.

Makes 2 1/3 cups.

WOK-SEARED SALT & PEPPER **SHRIMP**

- 1 1/2 pounds (16-20 per pound count) large raw shrimp, peeled de-veined**
- 2 tablespoons vegetable oil**
- 1/2 teaspoon kosher salt**
- Large pinch cracked pepper**
- 1/2 teaspoon sugar**

Place a cast iron or 18-inch steel wok on the Wolf multi-function cooktop over high heat. Heat for 10 minutes. Toss shrimp with the other ingredients. When the wok is hot, carefully add shrimp to the wok and stir with a wooden spoon, allowing the shrimp to brown. Cook and stir for 2 to 3 minutes. Remove the shrimp from the wok and serve immediately.

Makes 3 to 4 servings.

SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your cooktop. This information is found on the product rating plate located on the underside of the cooktop. For location of the rating plate, refer to the illustration on page 8. Record the rating plate information below for future reference.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

Model Number _____

Serial Number _____

Installation Date _____

Wolf Authorized Service Center and Phone

Wolf Dealer and Phone

BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, refer to the troubleshooting guide on page 13. Check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1)** Mail in the completed Wolf product registration card.
- 2)** Register online at **wolfappliance.com**.
- 3)** Register by phone by calling Wolf customer service at **800-332-9513**.

The model and serial number of your appliance are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace 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 a Wolf authorized service center, unless otherwise specified by Wolf Appliance. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any outdoor gas grill body or hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf authorized service center nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-332-9513.

*Stainless steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60-day parts and labor warranty for cosmetic defects.



WOLF APPLIANCE, INC. P.O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

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