



60 cm E Series 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



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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.

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 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 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 or service agency and grounded by a qualified technician.
- 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.
- Do not use aluminum foil to line any part of this appliance.
- Be sure the oven cool air intake (located below the door) and oven exhaust vent (located above the door) are unobstructed at all times.
- When using the oven pan, position the tapered edge toward the back of the cavity.
- When using the oven rack, position the extra cross strut toward the back of the cavity.

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.

CAUTION

Before using self-clean, remove any excess spillage as well as the broiler pan, oven racks, oven rack guides, and any other utensils.

- During self-clean, surfaces may get hotter than during normal operation. Children should be kept away during self-clean.
- 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.
- Never use a steam cleaner to clean the appliance.
- Do not clean oven gasket; rubbing or moving the gasket may compromise the door seal.
- Incorrect handling and use of accessories could cause damage. Do not use knives or cutting wheels on the oven pan.
- Do not use appliance for other than intended use.

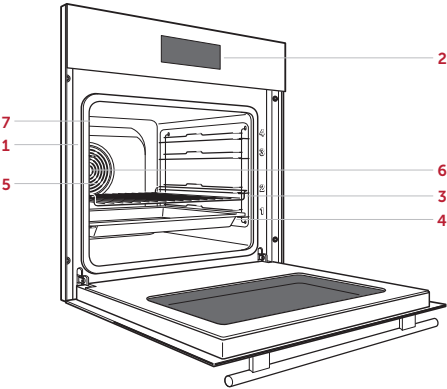
WARNING

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

SAVE THESE INSTRUCTIONS

60 cm Series Oven Features

FEATURES	
1	Product Rating Plate
2	Touchscreen
3	Adjustable Oven Rack
4	Adjustable Oven Pan
5	Convection Fan
6	Temperature Probe Receptacle
7	LED Lighting



60 cm Series Oven

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 E Series Oven.

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

Prior to Use

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 ventilation. Some smoke and odor is normal.
- 4 Select the desired language, date, clock, temperature units, and initiate the burn-in process. The burn-in process takes approximately 30 minutes.

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.

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.
Assistance Functions	Select 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.



Home screen

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.

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

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 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 count-down on the display. Enter the desired time, then touch Start.

SABBATH

Setting controls:

- 1 Touch .
- 2 Touch Individual Settings.
- 3 Touch Sabbath Mode.
- 4 Touch On or Off.

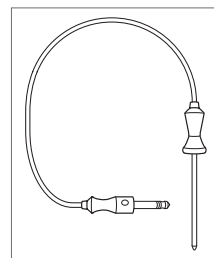
When On, Sabbath Mode appears on the display. Select between Sabbath Bake and Sabbath Bake Humid. The oven will remain on for up to 78 hours while in Sabbath Mode.

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+ and Warm. When the temperature probe is installed, the actual probe temperature will be displayed.

⚠ CAUTION

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



Temperature probe

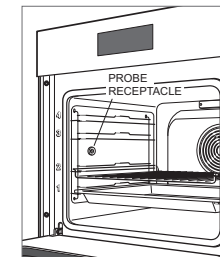
Setting controls:

- 1 Insert the probe into the thickest area of food.
- 2 Place food in the oven and insert the connector into the receptacle. Refer to the illustration below.
- 3 Select the desired cooking mode.
- 4 Touch Enter.
- 5 Use the arrows to select Set Food Probe Temperature.
- 6 Touch Enter.
- 7 Use the arrows to select the desired probe temperature.
- 8 Touch Enter.

The probe set point appears on the display above the icon. To adjust the probe temperature, select Set Food Probe Temp, use the arrows to select the desired temperature, then touch Enter.

⚠ CAUTION

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



Probe receptacle

Cooking Modes

MODE	ICON	RANGE	DESCRIPTION
Bake		32–280°C	Cooking space is heated by top and bottom elements. Standard operating mode for cooking and baking on a single rack.
Convection		32–280°C	Evenly cooks and browns food while reducing cook time. Enables multi-rack cooking.
Bake Humid		32–480°C	Oven seals to retain moisture and uses convection. Ideal for quick breads and casseroles.
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.
Gourmet		–	Provides recommendations for cooking mode and rack position for select foods. Temperature and cook time are dependent on desired doneness.
Gourmet+		–	Optimizes cook time, temperature, and humidity throughout the cooking cycle to automatically cook select foods.
Warm		60–100°C	Uses convection to hold food at an ideal serving temperature.
Clean		Light, Medium, Heavy	For routine oven cleaning.

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

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

- Baked Dishes and Gratins
- Bakery Products
- Fish and Seafood
- Fruit and Berries
- Meat
- Poultry
- Sides
- Vegetables

Setting Gourmet:

- 1 Touch
- 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

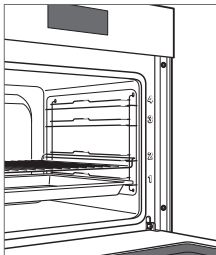
- Fresh Appetizers
- Braided Bread
- Bread
- Gratin
- Pie
- Fresh Pizza

Setting Gourmet+:

- 1 Touch
- 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.

Oven Rack Position

The oven rack and oven pan 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

Clean

During Clean, the oven is heated to an extremely high temperature to burn off food soil. Remove the oven rack, oven pan and rack guides. They will discolor if left in during Clean.

The duration of the Clean cycle can be adjusted for the level of cooking residue. For light soil, the duration of the cleaning cycle is 1.5 hours and 2 hours for heavy soil. The complete cycle can take up to 5 hours including cool down.

Setting Clean:

- 1 Touch Settings.
- 2 Select Clean and touch Enter.
- 3 Use the arrows to select the desired level of cleaning, then touch Enter. The door locks automatically once the cycle begins.

The unit starts 20 seconds after the last key touch. To start the mode immediately, use the arrows to select Start Operation, then touch Enter.

Setting Delayed Start Clean:

- 1 Touch Settings.
- 2 Select Clean and touch Enter.
- 3 Use the arrows to select the desired level of cleaning, then touch Enter.
- 4 Select Set End and touch Enter.
- 5 Use the arrows to select desired switch-off time, then touch Enter.

To cancel Clean mode at any time, touch Off. The oven door locks and remains locked until the Clean cycle is complete and the oven temperature has cooled below 300°C.

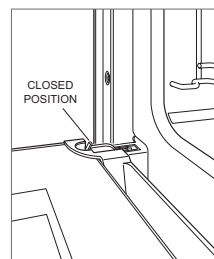
Care Recommendations

OVEN DOOR REMOVAL

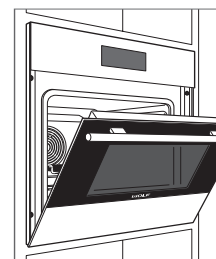
The oven door can be removed for a thorough cleaning.

To remove, open the oven door completely. Rotate both hinge latches forward to the open position. Close the door to approximately 30° open, then lift up and out. Refer to the illustrations below.

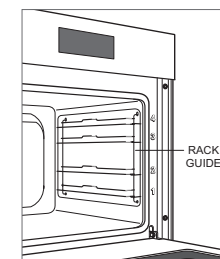
To reinstall, insert door hinges into the frame openings. Open the oven door completely and rotate both hinge latches back to the closed position.



Oven door hinge latch



Door open 30°



Rack guide removal

RACK GUIDE REMOVAL

To remove rack guides, push the top of the rack guide towards the rear of the oven cavity. Tip the top of the guide in towards the center of the oven and lift the bottom posts of the guide out of the positioning holes.

To reinstall, insert the bottom posts into the positioning holes and tip the rack guide up into position. Gently pull the guide forward until it engages the top holes. Refer to the illustration below.

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 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 touch-screen. Do not spray cleaners directly on the touchscreen.
Interior	For light cleaning, remove any cooking debris while the oven is still warm using a soft cloth dampened with water and a mild detergent. Wipe dry with a soft cloth.
Oven rack, rack guides, and oven pan	Oven rack, rack guides, and stainless steel oven pan can be cleaned 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.

Consumer Information (FOR EU ONLY):

Please refer to the enclosed documentation, "Commission Regulation," for detailed information on energy efficiency and eco-friendly features of your product that ensure full compliance with EU regulations.

Troubleshooting

- OPERATION
- Oven does not operate.**
- Verify power is on.
 - Verify electrical power to the oven and home circuit breaker is on.
- Oven temperature issue.**
- Contact Wolf Factory Certified Service.
- Oven makes sounds during operation.**
- The oven may emit switching sounds during operation. Such sounds are normal.
- Oven pans are difficult to remove.**
- Some combinations of heat, moisture, and food placement may cause oven pans to warp. Pans will return to their original shape when cool.

- 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.

- SERVICE (FOR AUSTRALIA ONLY)
- Yearly maintenance is recommended.
 - 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.
 - For Australia only, contact:
Sub-Zero Group Australia Pty Ltd
Level 10, 469 La Trobe Street
Melbourne Victoria 3000
Phone 03 9600 2218
subzero-wolf.com.au

- SERVICE (FOR UNITED KINGDOM ONLY)
- Sub-Zero & Wolf Ltd
9 The Street, Heybridge, Maldon, Essex, CM9 4XB
020 8418 3800
service@subzero-wolf.co.uk
www.subzero-wolf.co.uk

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.



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