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# Wolf CT15VS Owner's Manual

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INDUCTION COOKTOPS



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 induction 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 induction 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 induction 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 23 and refer to it should service become necessary.

## **CONTACT INFORMATION**

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

**Website:**  
**[wolfappliance.com](http://wolfappliance.com)**

# SAFETY INSTRUCTIONS AND PRECAUTIONS



## WHAT TO DO

- **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 the installer show you where the fuse box is located so that you know where to turn off power.
- **Wear proper apparel.** Never let loose clothing or other flammable materials come in contact with the cooking surface while in operation. Fabric may ignite and result in personal injury.
- **Use only dry pot holders when removing pans from the cooktop.** Wet or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot cooking surfaces.
- **Select cookware of the proper size, material and construction** for the particular type of cooking being done. This unit is equipped with one or more surface units of different size. Refer to the Cookware Selection Guide on page 19.
- **Always turn pan handles inward** so they do not extend over adjacent work areas, induction elements or edges of cooktop to reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with pan. Do not turn handles toward the room, where they may be bumped or easily hit.



## WHAT NOT TO DO

- **Never use your cooktop to warm or heat a room.**
- **When using the cooktop, DO NOT TOUCH THE GLASS SURFACE directly above or adjacent to the induction elements.** The glass surface may become hot enough to cause burns after removing a saucepan with hot contents.
- **Never heat an empty pan.** It may damage the cooktop or cookware and overheat the unit.
- **Do not heat cookware** with water droplets on the outside of the pan. The droplets may begin to boil and splatter. Cookware should always be dry.
- **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 repair or replace any part of the appliance** unless it is specifically recommended in literature you received. All service should be referred to a Wolf authorized service center.
- **Do not use water on grease fires.** Smother the flame or use a dry chemical or foam-type extinguisher.
- **Never leave the cooktop unattended when using high heat settings.** Boilovers and greasy spillovers may smoke or ignite.
- **Do not operate the cooktop if the ceramic glass top is broken or severely pitted.** Call a Wolf authorized service center to repair the appliance.
- **Do not store flammable materials near hot components** or let grease or other flammable substances accumulate on the cooktop.
- **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 give off noxious fumes when applied to hot surfaces. Refer to the Cooktop Care section on page 20.

### **⚠ WARNING**

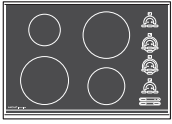
**Do not use aluminum foil on the top of the cooktop.**



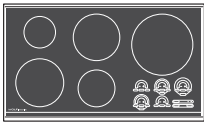
**FRAMED INDUCTION COOKTOPS**



**Model CT15I/S**



**Model CT30I/S**



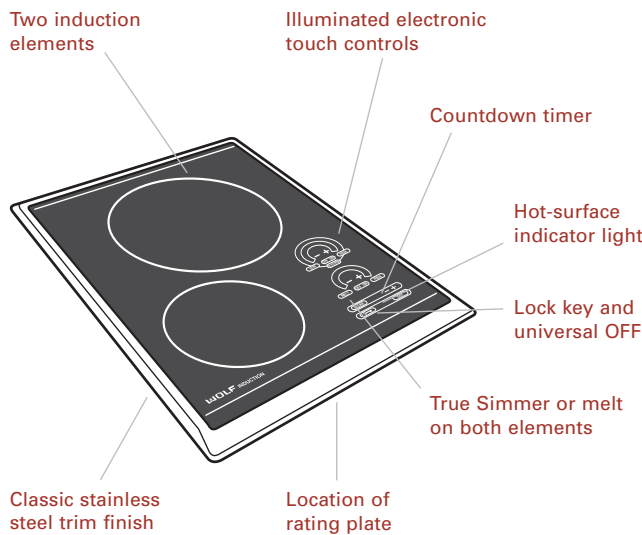
**Model CT36I/S**

- Classic stainless steel trim finish
- Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat
- High-efficiency induction elements deliver power and control
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface
- Cookware sensing—elements will not be energized without an induction-compatible pan on the cooktop surface
- Hi-Power mode boosts power to the element
- Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded
- Illuminated touch controls with graduated control lighting and adjustable sound frequency and volume
- Hot-surface indicator light in control panel
- Lock mode—cooktop will be locked so that no elements can be turned on
- Universal OFF turns all elements off
- Countdown timer with 1 to 99 minute range
- CSA certified for US and Canada
- Two and five year residential warranty

Induction powered by **JAEGER HIFLUX®**

**MODEL CT15I/S**

**15" (381) Framed Induction Cooktop**





**FRAMED INDUCTION COOKTOPS**

**15" (381) INDUCTION COOKTOP**

- Two induction elements
- Maximum element power: 1800 W with 3000 W boost and 1200 W
- Hi-Power mode boosts power on rear element by diverting power from front element
- True Simmer setting on rear element
- Melt setting on front element
- Electric rating: 3.6 kW at 240 V AC, 3.1 kW at 208 V AC

**30" (762) INDUCTION COOKTOP**

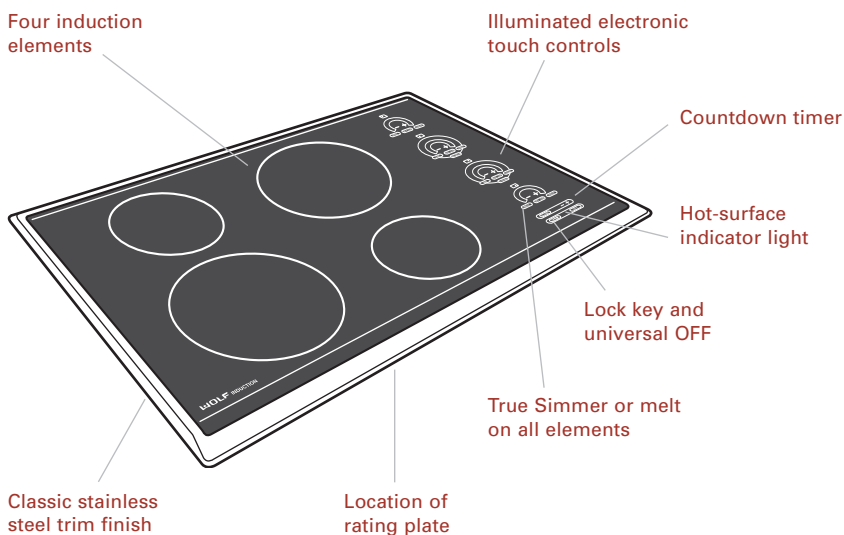
- Four induction elements
- Maximum element power: (2) 1800 W with 3000 W boost and (2) 1200 W
- Hi-Power mode boosts power on 1800 W elements by diverting power from adjacent element
- True Simmer setting on two elements
- Melt setting on two elements
- Electric rating: 7.2 kW at 240 V AC, 6.3 kW at 208 V AC

**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.**

**MODEL CT301/S**

**30" (762) Framed Induction Cooktop**



**Dimensions in parentheses are in millimeters unless otherwise specified.**



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.**

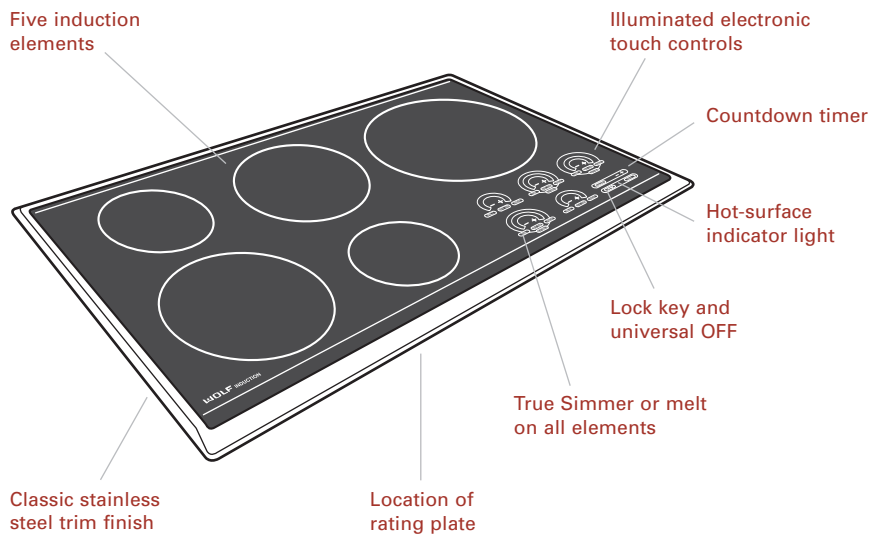
**FRAMED INDUCTION COOKTOPS**

**36" (914) INDUCTION COOKTOP**

- Five induction elements
- Maximum element power: 3000 W with 4000 W boost, (2) 1800 W with 3000 W boost and (2) 1200 W
- Hi-Power mode boosts power on 1800 W elements by diverting power from adjacent element—4000 W element does not divert power from adjacent element for boost
- True Simmer setting on three elements
- Melt setting on two elements
- Electric rating: 10.2 kW at 240 V AC, 8.9 kW at 208 V AC

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**MODEL CT361/S**  
**36" (914) Framed Induction Cooktop**



**VENTILATION** OPTIONS

**IMPORTANT NOTE:** It is recommended that you operate the Wolf induction cooktop with either a Wolf cooktop ventilation hood, downdraft system or Pro ventilation hood. Contact your Wolf dealer for details.

- **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), 36" (914) or 45" (1143) widths, with top cover and control panel in classic, platinum and carbon stainless steel finishes—45" (1143) downdraft available in classic finish only.
- **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.

Dimensions in parentheses are in millimeters unless otherwise specified.



**UNFRAMED INDUCTION COOKTOPS**



**Model CT30IU**

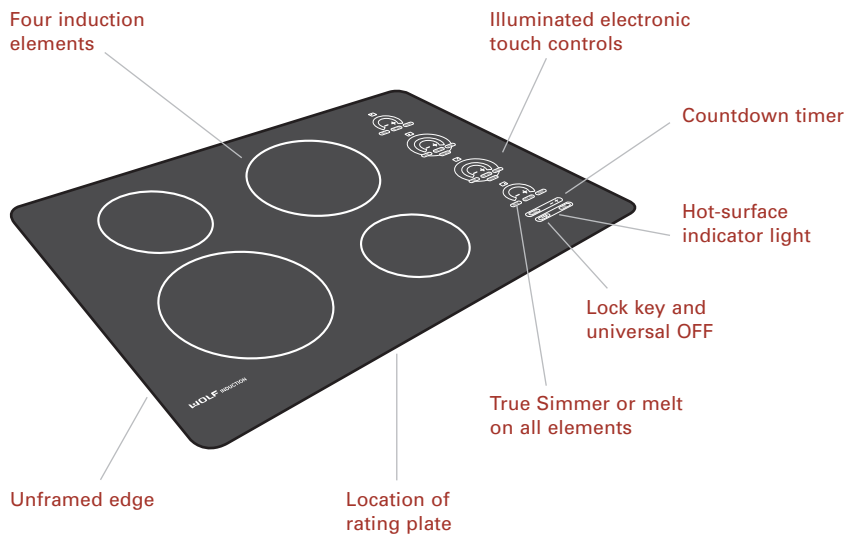


**Model CT36IU**

- Can be mounted flush with top of counter-top or as a frameless installation sitting on top of the countertop surface
- Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat
- High-efficiency induction elements deliver power and control
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface
- Cookware sensing—elements will not be energized without an induction-compatible pan on the cooktop surface
- Hi-Power mode boosts power to the element
- Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded
- Illuminated touch controls with graduated control lighting and adjustable sound frequency and volume
- Hot-surface indicator light in control panel
- Lock mode—cooktop will be locked so that no elements can be turned on
- Universal OFF turns all elements off
- Countdown timer with 1 to 99 minute range
- CSA certified for US and Canada
- Two and five year residential warranty

Induction powered by **JAEGER HIFLUX®**

**MODEL CT30IU**  
**30" (762) Unframed Induction Cooktop**





**UNFRAMED INDUCTION COOKTOPS**

**30" (762) UNFRAMED COOKTOP**

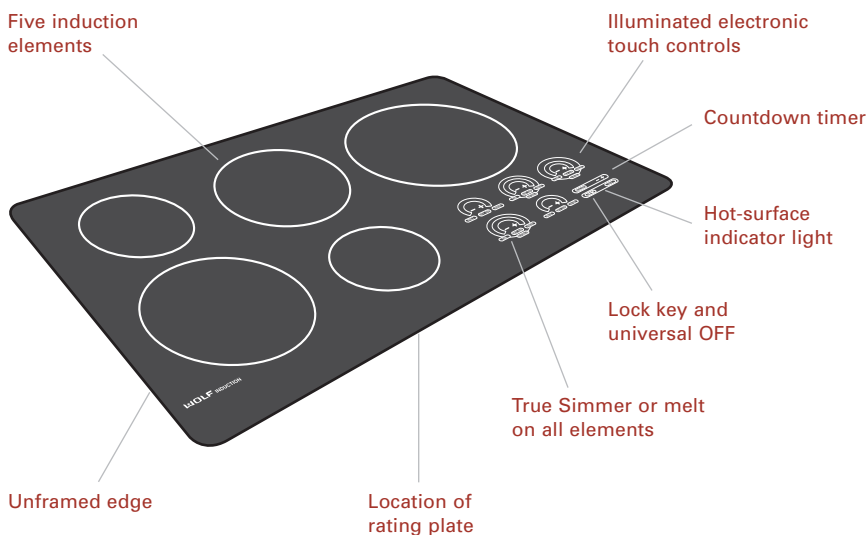
- Four induction elements
- Maximum element power: (2) 1800 W with 3000 W boost and (2) 1200 W
- Hi-Power mode boosts power on 1800 W elements by diverting power from adjacent element
- True Simmer setting on two elements
- Melt setting on two elements
- Electric rating: 7.2 kW at 240 V AC, 6.3 kW at 208 V AC

**36" (914) UNFRAMED COOKTOP**

- Five induction elements
- Maximum element power: 3000 W with 4000 W boost, (2) 1800 W with 3000 W boost and (2) 1200 W
- Hi-Power mode boosts power on 1800 W elements by diverting power from adjacent element—4000 W element does not divert power from adjacent element for boost
- True Simmer setting on three elements
- Melt setting on two elements
- Electric rating: 10.2 kW at 240 V AC, 8.9 kW at 208 V AC

**MODEL CT36IU**

**36" (914) Unframed Induction Cooktop**



Dimensions in parentheses are in millimeters unless otherwise specified.



## INDUCTION COOKING

Induction cooking has been used in Europe for decades by professionals and homeowners demanding the best in performance.

In induction cooking, the electricity flows through a coil to produce a magnetic field under the ceramic cooktop.

When a cast iron or magnetic stainless steel pan is placed on the ceramic glass surface, currents are induced in the cooking utensil and instant heat is generated due to the resistance of the pan. Induction only works with cooking vessels made of magnetic materials, such as cast iron and magnetic stainless steel (it will not work with aluminum or copper pots). To test the cookware, a magnet must stick to the bottom of the vessel in order to function.

## BENEFITS OF INDUCTION COOKING

**Speed.** Heating is immediate. Adjustment is immediate. No slow change from heating up to cooling down. Heats up to 50% faster than gas or electric cooktops.

**Controllability.** Homogeneous cooking to distribute the heat perfectly (no hot or burned spots). You can keep sauces and chocolates melted at 50 watts of power, or with the touch of a finger, activate Hi-Power mode and boil water in half the time you normally do.

**Energy efficiency.** Energy is supplied directly to the cooking vessel so 85% to 90% of the electric energy gets used to cook. This means a cooler kitchen and cooktop.

**Easy to clean.** The surface remains relatively cool, so overflows and spills do not stick or burn onto the element. The surface will be warm after removing a saucepan with hot contents. Wait until the surface cools to clean with soapy water.



ILLUMINATED **CONTROL PANEL**

The control panel of your induction cooktop is illuminated for instant visual indication that one or more elements are in use. The control panel features touch controls with graduated control lighting. The illustrations below show the control panel of Model CT36/S.

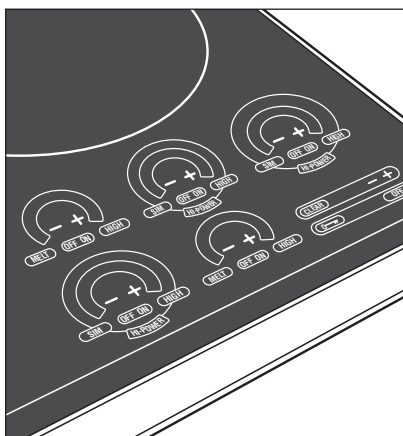
**MODES** OF OPERATION

**LOCK MODE**

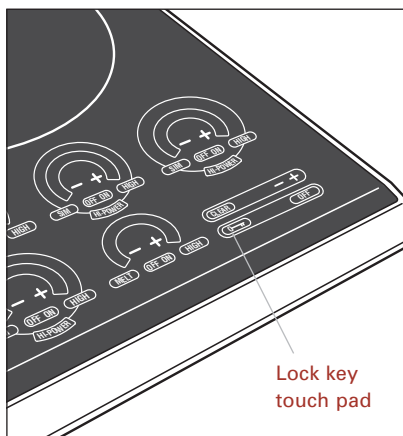
In **Lock mode**, all touch pad operations on the control panel are disabled and all induction elements are de-energized. A steady glowing light within the **"key"** symbol indicates that the unit is locked.

- **To lock the control panel**, touch and hold **key** for 3 seconds. The unit will beep three times and the light within the **key** symbol will illuminate. The control unit is now in **Lock mode**.
- **To unlock the control panel**, touch and hold **key** for 3 seconds. The unit will beep twice and the light within the **key** symbol will go out. The control unit is now in **Idle mode**.

**IMPORTANT NOTE:** When the unit is powered up for the first time or if there has been a power outage, the cooktop will default to **Lock mode**.



**Illuminated touch control panel**



**Lock mode key touch pad**

Dimensions in parentheses are in millimeters unless otherwise specified.

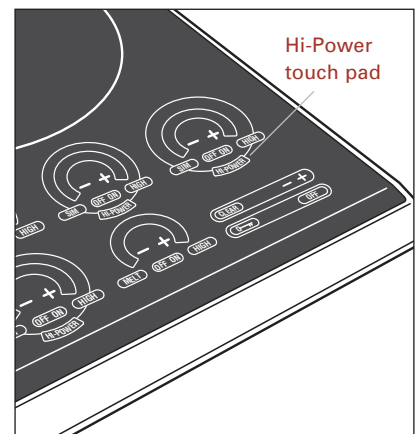
**MODES** OF OPERATION**IDLE MODE**

After unlocking the control panel as described in Lock Mode, the unit enters the **Idle mode** of operation. The only valid touch pad operations are **OFF ON**, the **Lock mode key** and timer functions.

**HI-POWER MODE**

**Hi-Power mode** boosts power on the element by diverting power from an adjacent element. The exception is the 4000 W element on the 36" (914) induction cooktop, which does not divert power from another element in order to boost. This mode is suitable for frying foods or boiling water rapidly.

**To activate Hi-Power mode**, touch the **OFF ON** touch pad for the element, Next, touch **HI-POWER**. When applicable, power from the adjacent element will automatically be diverted to the chosen element and the total output of the adjacent element on **HIGH** power will be reduced. This reduction in power will be displayed in the control panel.



**Hi-Power mode touch pad**



**HOT-SURFACE** INDICATOR

As a safety precaution, a hot-surface indicator light will illuminate when the surface temperature of any one of the induction elements rises above 150°F (65°C). "HOT" will illuminate in the control panel. It will remain illuminated until the entire surface temperature has decreased to a safe level. Even if the cooktop controls are turned off, you are alerted that an area of the cooktop remains hot.

INITIAL **START-UP**

Before operating the induction cooktop, please read the entire Use & Care Information.

Clean the cooktop surface as outlined in the Ceramic Glass Top cleaning section on page 20. The cooktop surface must be free of any foreign substance, especially those that could melt and permanently adhere to the glass.

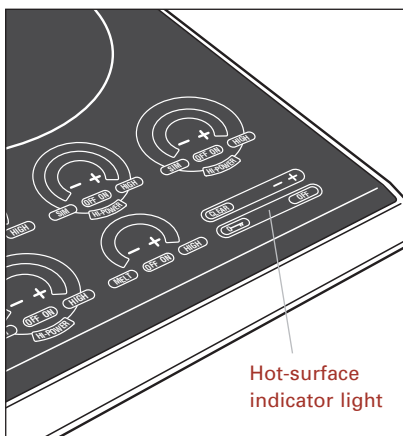
During the first uses of your new induction cooktop, you may smell a slight burning odor or see light smoke. Both of these conditions are normal in new ceramic glass cooktops.

A sound may be detected when the cooktop begins operation. This is normal.

**IMPORTANT NOTE:** When the cooktop is powered up for the first time, the unit will default to **Lock mode**. To unlock the control panel, refer to the Lock Mode section on page 13.

**⚠ CAUTION**  
**Make sure that the cooktop surface is clean and dry before operating.**

**⚠ CAUTION**  
**Do not place hot cooking utensils directly over control panel.**



**Hot-surface indicator light**

Dimensions in parentheses are in millimeters unless otherwise specified.

**COOKTOP** OPERATION

**To activate an induction element**, touch the **OFF ON** touch pad that corresponds to the element you wish to use. The power bar indicator graph will begin to blink and show 8 LED indicator bars. Refer to the illustrations below.

**To complete the activation**, touch one of the following symbols or touch pads of the element control while the bar graph is still blinking:

- Touch the "+" or "-" symbol to set the heat output to 25% and complete the activation.
- Touch **HIGH** to set the power output to the high heat setting and complete the activation.
- Touch **SIM** or **MELT** to set the power output to the lowest heat setting and complete the activation.
- Touch **HI-POWER** to set the power output to the maximum level and complete the activation.

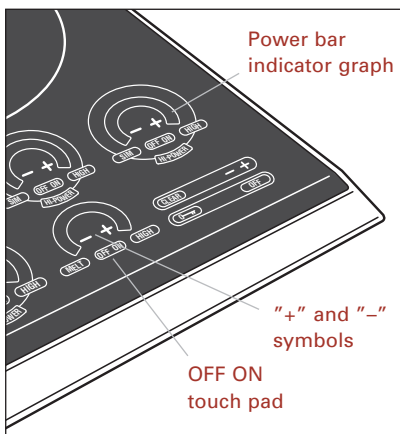
**To change the heat setting**—the element is activated and the power bar indicator graph remains steadily lit:

- Touch "+" to increase the heat setting by preset one or two bars on the power bar graph.
- Touch "-" to decrease the heat setting by preset one or two bars on the power bar graph.
- Touch **HIGH** to increase the heat setting directly to high.
- Touch **HI-POWER** to boost to **Hi-Power mode**.
- Touch **SIM** or **MELT** to decrease the heat setting directly to the lowest power.
- Touch **OFF ON** to turn the element off.

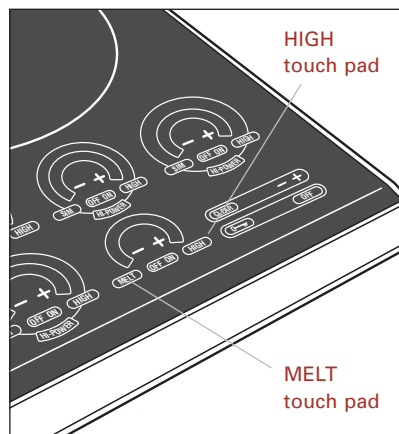
**IMPORTANT NOTE:** If no cookware or an incompatible pan is placed on an induction element after activating the element, the control will blink for 30 seconds, then the element will automatically shut off.

**IMPORTANT NOTE:** To quickly de-energize all induction elements, use the universal **OFF** touch pad located in the lower area of the control panel. Refer to the illustration below.

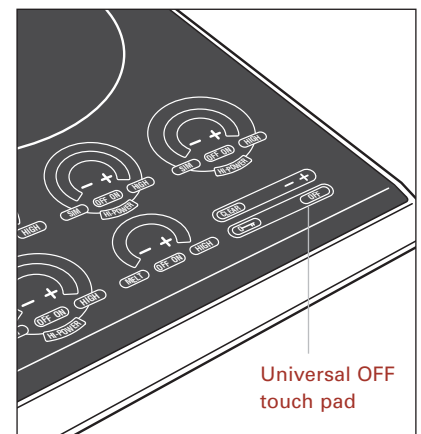
The illustrations below show the control panel of Model CT36I/S.



**Induction element activation**



**Heat settings**



**Universal OFF touch pad**

**TIMER** OPERATION

The induction cooktop features a countdown timer located in the control panel. The timer may be set to any one-minute increment from 1 to 99. Once set, the remaining time will be illuminated in the control panel as it counts down. The timer is available for use in any mode except **Lock mode**.

- **To activate the timer**, touch "+" on the timer control.
- Touch and hold "+" or "-" until the desired time is reached. The timer will start 3 seconds after the last change in value.
- When the timer reaches 0, the unit will sound. The reminder will continue to sound until **CLEAR** is pressed.

**SOUND** CONTROL

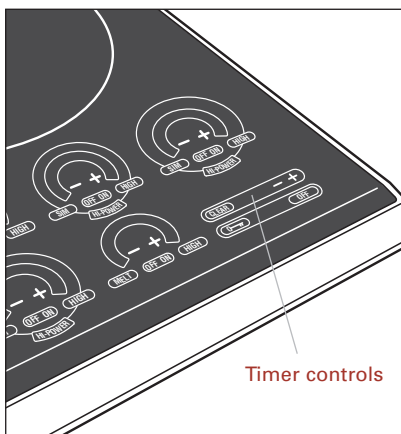
The induction cooktop is equipped with the ability to change the volume and frequency, or tone, of the touch controls through the user option, activated through the timer controls.

- **To activate the user option**, the cooktop must be in **Idle mode**.
- Touch and hold **CLEAR** for 3 seconds to activate the volume adjustment. The three-digit display will show "Uol."
- Touch and hold **CLEAR** for 5 seconds to activate the frequency adjustment. The three-digit display will show "FRE."

Both the volume and frequency are adjusted using the timer "+" and "-" touch pads. One touch equals one step up or down in volume or frequency. The power bar indicator graph of the rear 1800/3000 W element will show the current status of the volume or frequency and change with the user's input. (1 bar = low, 8 bars = medium and 16 bars = high.)

As the volume/frequency is adjusted, the cooktop will beep with each change. The beep will represent the volume/frequency level that is currently displayed by the power bar graph.

- **To exit the user option** and return the cooktop to **Idle mode**, touch **CLEAR**.
- Or, if no touch pad is touched for 10 seconds, the level is then stored and the cooktop returns to **Idle mode**.



Timer controls

**Countdown timer**

Dimensions in parentheses are in millimeters unless otherwise specified.

**TEMPERATURE** SETTING GUIDE

SETTING	USES
<b>MELT</b> 1 Bar	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
<b>SIMMER</b> 2–4 Bars	Melting large quantities Simmering sauces Steaming rice
<b>LOW to MEDIUM</b> 10–12 Bars	Frying eggs Heating milk, cream sauces, gravies, puddings and cream soups Panfrying Simmering large quantities Boiling vegetables in water
<b>MEDIUM to HIGH</b> 14–15 Bars	Sautéing Browning Braising Panfrying Fast boiling large quantities Quick frying
<b>HIGH</b> All Bars	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only)
<b>HI-POWER</b> Boost	Rapid boiling Frying at high temperatures



**COOKWARE SELECTION**

Cookware selection is crucial in the performance of induction cooking. Use the following guidelines when selecting cookware:

- The bottom surface of the cookware must be a ferrous material (containing iron). Aluminum, copper, glass and certain stainless steel cookware will not work.
- Magnetic stainless steel or cast iron cookware is required for induction cooking. To test the cookware, a magnet must stick to the bottom of the vessel in order to function.
- Select cookware with a diameter that matches the diameter of the induction element. When a pan is placed on the element, it should not extend beyond the ring around the element. Refer to the Cookware Selection Guide.
- Avoid pots and pans with uneven or rounded bottom surfaces. Some specialty cookware such as woks, pressure cookers, canning modules and deep fat fryers must be carefully selected to meet induction cooking criteria.

**IMPORTANT NOTE:** Digital and magnetic thermometers may produce inaccurate readings.

**IMPORTANT NOTE:** Performance is dependant on cookware material. For optimum performance use cookware with diameters corresponding to the element diameter.

See your local fine cookware dealer for induction-appropriate cookware.

**COOKWARE SELECTION GUIDE**

Choose cookware that corresponds to the following induction element diameters:

**MODEL CT151/S**

Element	Power (watts)	Diameter	Min Usable Pan Diameter
Rear	1800/3000 Boost	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
Front	1200	6 <sup>3</sup> / <sub>4</sub> " (171)	3 <sup>1</sup> / <sub>2</sub> " (89)

**MODEL CT301/S & CT30IU**

Element	Power (watts)	Diameter	Min Usable Pan Diameter
Left Rear	1200	5 <sup>1</sup> / <sub>2</sub> " (140)	3 <sup>1</sup> / <sub>2</sub> " (89)
Left Front	1800/3000 Boost	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
Right Rear	1800/3000 Boost	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
Right Front	1200	6 <sup>3</sup> / <sub>4</sub> " (171)	3 <sup>1</sup> / <sub>2</sub> " (89)

**MODEL CT361/S & CT36IU**

Element	Power (watts)	Diameter	Min Usable Pan Diameter
Left Rear	1200	5 <sup>1</sup> / <sub>2</sub> " (140)	3 <sup>1</sup> / <sub>2</sub> " (89)
Left Front	1800/3000 Boost	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
Middle Rear	1800/3000 Boost	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
Middle Front	1200	6 <sup>3</sup> / <sub>4</sub> " (171)	3 <sup>1</sup> / <sub>2</sub> " (89)
Right Rear	3000/4000 Boost	11" (280)	7" (178)

Dimensions in parentheses are in millimeters unless otherwise specified.



## COOKTOP CARE

### CERAMIC GLASS TOP CARE

#### ⚠ CAUTION

**Follow these guidelines to avoid injury and prevent permanent damage to the cooktop.**

- **Do not** use cooktop as a cutting board.
- **Do not** slide rough-bottom cookware across the glass surface. Remove any resulting marks immediately using the method mentioned in Cooktop Cleaning.
- **Do not** allow any item that could melt to come in contact with the hot ceramic glass surface. If such a condition occurs, remove it immediately from the hot element with a razor blade.
- **Do not** place food directly on cooktop surface when it is warm or hot.
- **Do not** operate the unit if the ceramic glass surface is broken. Contact a Wolf authorized service center.
- **Do not** place a trivet, wok support ring or other metal stand directly onto the cooktop surface.
- **Do not** apply chlorine bleach, ammonia or other strong chemicals or cleaners to the cooktop surface.
- **Do not** use abrasive cleaners or applicators.
- **Do not** wipe the cooktop surface with a sponge or dish cloth that may leave a film of detergent; it will cause the cooktop to discolor during the next heating cycle.

### MAINTENANCE

The induction cooktop is a sealed system that contains a cooling fan and does not require internal maintenance. The cleaning and care information outlines the necessary maintenance for the ceramic glass surface. A Wolf authorized service center technician must perform all other maintenance.

## COOKTOP CLEANING

### CERAMIC GLASS TOP

Lock the cooktop before cleaning by touching and holding the **key** symbol for 3 seconds.

Clean the top surface thoroughly before operating the cooktop for the first time. Apply approximately 1 teaspoon (5 ml) of nonabrasive cleaner (such as Elco Cook Top Cleaning Creme) to the surface of the ceramic glass with a lightly dampened clean cloth. Use a second clean cloth to remove any remaining cleaner residue. Wipe the cooktop surface with a dry cloth to completely eliminate any remaining moisture.

The cooktop should be cleaned after each use. Be careful not to wipe or clean any hot areas to avoid personal injury. It will be safe to clean each element area whenever the corresponding residual heat indicator light has gone out.

### COOKTOP FRAME

For general cleaning after each use, apply a nonabrasive cleaner to the stainless steel cooktop frame and gently wipe with a clean towel or cloth. Be sure to remove any cleaner residue from the frame and ceramic glass surface before using the cooktop.



## TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	CORRECTION
<b>Cooktop does not function at all</b>	Cooktop is in Lock mode.	Touch and hold the "key" symbol for 3 seconds to unlock the control panel.
	No electricity is being supplied to the cooktop.	Have an electrician check the house power supply.
	Fuse is blown or circuit breaker is tripped.	Have an electrician replace the fuse or reset the circuit breaker.
	Cooktop is not connected to a proper electrical circuit.	Have an electrician verify that the proper voltage is being applied to the cooktop.
<b>Induction elements do not heat properly</b>	Improper cookware is being used.	Select the proper cookware as outlined in Cookware Selection on page 19.
	Power supply connection is loose.	Have an electrician tighten connections at the terminal box.
	Cooktop is not connected to a proper electrical circuit.	Have an electrician verify that the proper voltage is being applied to the cooktop.
<b>Control panel blinks and cooktop will not heat</b>	Improper cookware is being used.	Select the proper cookware as outlined in Cookware Selection on page 19.
	Unit may be in Showroom mode.	Contact Wolf Customer Service for instruction.

**SERVICE** INFORMATIONCONTACT  
INFORMATION**Wolf Customer  
Service:**  
**800-332-9513****Website:**  
**wolfappliance.com**

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 rating plate located on the underside of the cooktop. For location of the rating plate, refer to the illustration for your specific model on pages 6–11. Record the rating plate information below for future reference.

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 21. 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 the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers 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 Appliance 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. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),  
Electronic Control Boards, Magnetron Tubes and Induction Generators

### 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 Appliance 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 Appliance authorized service center nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, [wolfappliance.com](http://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

**WOLF**<sup>®</sup>

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