

GRILL MODULE



## USE & CARE INFORMATION

 **WOLF**<sup>®</sup>



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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 electric grill module 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 grill module 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 electric grill module.

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 grill module is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 17 and refer to it should service become necessary.

If service is necessary, refer to the model and serial number of the grill module. Both numbers are listed on the product rating plate located on the underside of the module. Refer to the illustration below.

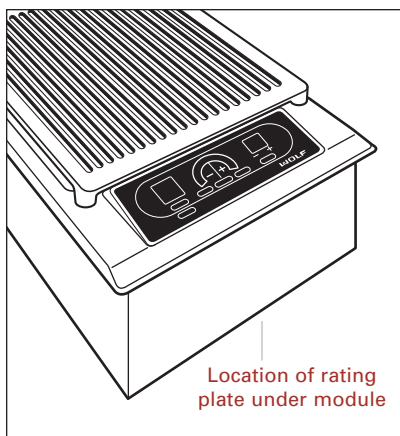
**IMPORTANT NOTE:** Installation and service must be performed by a qualified installer or service agency. Warranty service must be performed by a Wolf authorized service center.

**IMPORTANT NOTE:** A ventilation hood is recommended (but not required) for use with the Wolf electric grill module.

## CONTACT INFORMATION

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

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



**Rating plate location**

# 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 grill module to reduce the risk of fire, electric shock or injury to persons.
- **Make certain your unit is properly installed and grounded by qualified personnel.**
- **Use sturdy, properly insulated gloves or pot holders.** Dish towels or other substitutes can become entangled, causing burns. Keep pot holders dry. Wet pot holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.
- **Always properly clean and maintain the appliance** as recommended in the Use & Care Information.

## WARNING

To eliminate the risk of burns or fire when reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a ventilation hood that projects horizontally a minimum of 5" (127) beyond the bottom cabinets.



## WHAT **NOT TO DO**

- **Children should not be left alone or unattended in an area where the grill module is being used.** Never allow them to sit, stand or play on or around the grill at any time. Do not store items of interest to children around or below the grill.
- **When using the grill module, do not touch the grill** or immediate surrounding areas. These surfaces become extremely hot and could cause burns. Be certain that all controls are turned off by touching the **OFF ON** touch pad and that the unit has cooled before touching or cleaning any surfaces.
- **Never leave the grill module unattended.** High flame and fatty meats will promote flare-ups.
- **Do not use water on grease fires.** Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Clothing fires are potential hazards. Do not wear long flowing sleeves around the grill module.** They are easily caught on pan handles or ignited by flare-ups. Highly flammable clothing, especially synthetic fabrics, should not be worn while cooking.
- **Do not repair or replace any part of the grill module** unless specifically recommended in literature accompanying this appliance. All service is to be referred to a Wolf authorized service center.
- **Do not line the drip pan or radiator plates or cover the entire grate with aluminum foil.** Small foods, such as vegetables, can be wrapped and cooked in aluminum foil packets.
- **Do not use the grill module for warming a room.**
- **This appliance is for household use only** and must not be put to any other use.
- **Do not store combustible, flammable or explosive materials** near the grill module or adjacent cabinets.
- **Do not heat unopened glass or metal containers of food on the grill.** Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the grill.
- **Flavor enhancers, such as charcoal briquettes or wood chips, are not to be used with this appliance.**

**GRILL MODULE** FEATURES



**Model IG15/S**

- Integrated design allows for use with multiple modules or cooktop units
- Stainless steel top construction with classic stainless steel finish
- Two 1400-watt individually controlled heating elements—front and back—for even grilling
- Illuminated electronic touch controls with graduated-control lighting
- Low-profile, one-piece cast iron grilling grate with matte porcelain finish
- Black porcelain-coated grease deflection plates
- Easy-to-clean, removable porcelain-coated grease collection pan
- Independent digital timer
- Child safety lock mode
- CSA certified for US and Canada
- Two and five year residential warranty



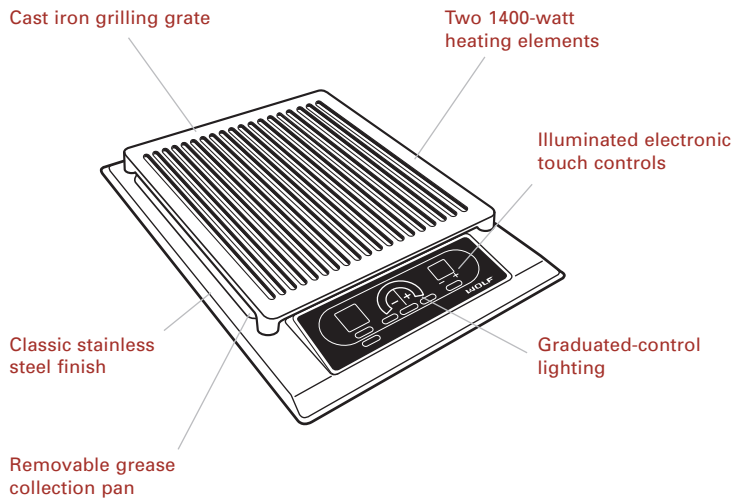
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on [www.star-k.org](http://www.star-k.org).

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 IG15/S

**Electric Grill Module**





**GRILL MODULE ASSEMBLY**

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

- Insert the grease collection pan into the stainless steel outer grill pan with the hole for the receptacle facing toward the front of the module.
- Insert the two grease deflection plates into the grease collection pan, with the handles running front to back.
- Plug the electric element into the receptacle in the front of the module. Be sure the element is plugged into the receptacle completely.
- Position the grilling grate with feet seated into the dimples on the stainless steel outer grill pan. The slots of the grate run front to back.

**VENTILATION OPTIONS**

**IMPORTANT NOTE:** It is recommended that you operate the Wolf electric grill module with either a Wolf cooktop or Pro ventilation hood or hood liner. Contact your Wolf dealer for details.

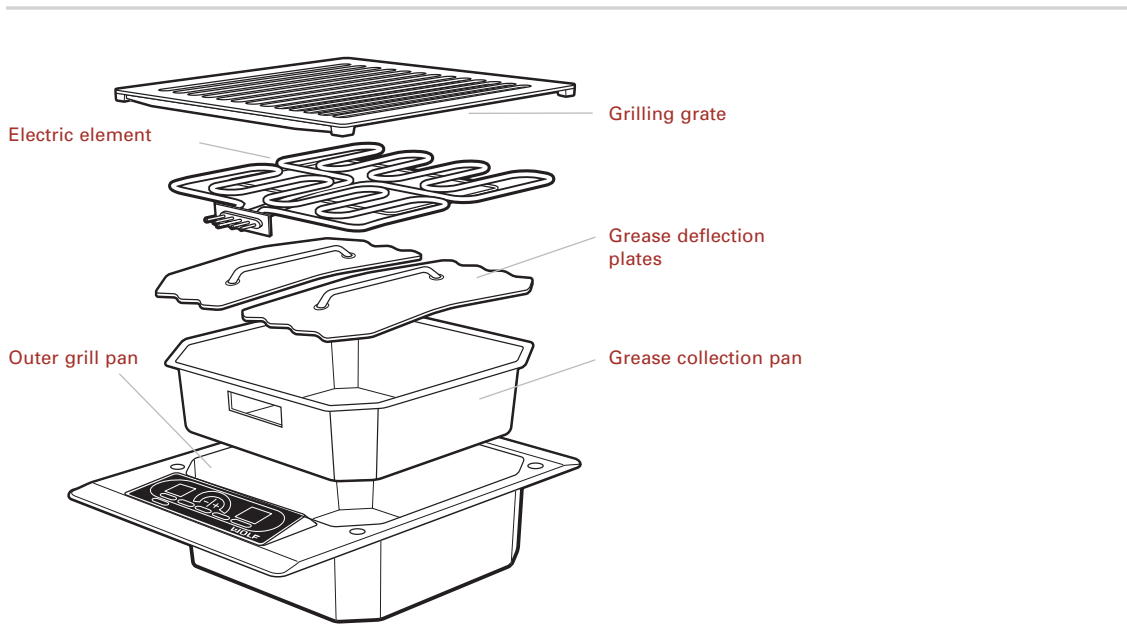
- **Cooktop Wall Hood** – 30" (762) or 36" (914) widths in classic stainless steel.
- **Cooktop Island Hood** – 42" (1067) width in classic stainless steel.
- **Pro Wall Hood** – 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.
- **Pro Island Hood** – 36" (914) to 66" (1676) widths in classic stainless steel.
- **Pro Hood Liner** – available in widths to accommodate 30" (762) to 60" (1524) hoods.

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

**IMPORTANT NOTE:** Wolf does not recommend the use of downdraft ventilation with the electric grill module.

**ACCESSORIES**

**Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, [wolfappliance.com](http://wolfappliance.com).**



**Grill module assembly**

Dimensions in parentheses are in millimeters unless otherwise specified.



**GRILL MODULE** OPERATION

**BEFORE USING FOR THE FIRST TIME**

Wash the grilling grate, grease deflection plates and grease collection pan in warm soapy water. This removes any residual oil and grease left on the surface from the manufacturing process. The electric grill module must be reassembled in the correct alignment as shown on page 7.

Refer to Care Recommendations on page 13. Apply a stainless steel polish to protect the finish and add luster.

Allow a burn-in period of approximately 10 minutes before use. During the initial period of use, you may smell a light burning odor or see light smoke. Both these conditions are normal with a new grill module.

**CONTROL** OPERATION

The Wolf electric grill module operates by automatically cycling the heating elements between zero power and full power. As the heat is increased on the control panel, the element will stay at full power for longer periods and have shorter periods of zero power.

**MODES** OF OPERATION

**LOCK MODE**

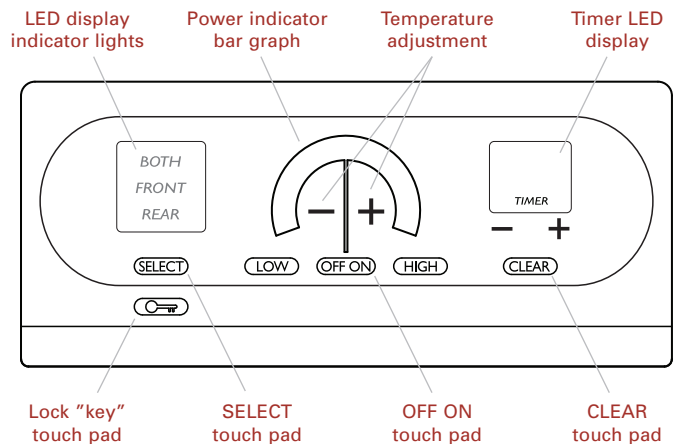
In **Lock mode**, all touch pad operations on the control panel are disabled and the heating elements are deenergized. A steady glowing light in the “**key**” touch pad indicates that the unit is locked. Refer to the illustration below for location of the “**key**” touch pad.

- To lock the control panel, touch and hold the “**key**” symbol for 3 seconds. The unit will beep three times and the light in the “**key**” touch pad will illuminate. The control unit is now in **Lock mode**.
- To unlock the control panel, touch and hold the “**key**” symbol for 3 seconds. The unit will beep twice and the light in the “**key**” touch pad 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 grill module will default to **Lock mode**.

**IDLE MODE**

After unlocking the control panel as described in Lock Mode, the unit enters the **Idle mode** of operation. The valid touch pad operations are **OFF ON**, **CLEAR**, “+” or “-” and the **Lock mode “key.”**



**Touch control panel**





## GRILL MODULE OPERATION

### SETTING CONTROLS

The control panel of your electric grill module is illuminated and features touch controls with graduated-control lighting. Refer to the illustration below.

**To activate the grill module**, first touch the **OFF ON** touch pad on the touch control panel. The power indicator bar graph will begin to blink and show a half-power status. To complete the activation, one of the following must be done while the bar graph is still blinking:

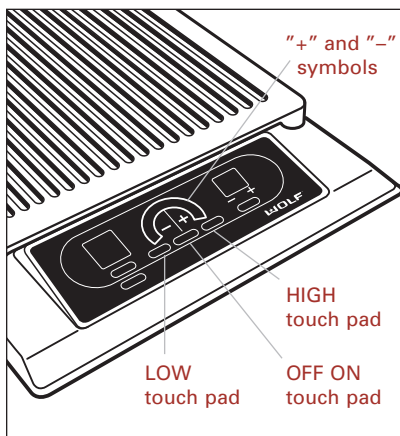
- Touch the "+" symbol to set the power output at half power and complete the activation.
- Touch the "-" symbol to set the power output at half power and complete the activation.
- Touch **HIGH** to set the power output to full power and complete the activation.
- Touch **LOW** to set the power output to the lowest power and complete the activation.

**To change the power level setting** once the unit is activated and the bar graph lights are no longer blinking:

- Touch the "+" symbol to increase the power level by one light on the bar graph.
- Touch the "-" symbol to decrease the power level by one light on the bar graph.
- Touch **HIGH** to increase the power level directly to full power.
- Touch **LOW** to decrease the power level directly to the lowest power.
- Touch **OFF ON** to turn the unit off.

### HEAT SETTING GUIDE

<b>LOW</b>	Grilling breads and buns
<b>MEDIUM</b>	Grilling fish and seafood
<b>HIGH</b>	Searing and grilling meats and vegetables



#### Touch controls

Dimensions in parentheses are in millimeters unless otherwise specified.

**SELECT** FEATURE

The Select feature allows each of the two 1400-watt elements to be operated at the same power level or independently. With the front element set at a different power level than the rear element, you can grill a variety of foods at the same time.

**SELECT TOUCH PAD OPERATION**

During normal start-up operation, the “BOTH” indicator light is illuminated, meaning both the front and rear elements are energized and set at the same power level. Refer to the illustration below for location of the **SELECT** touch pad and indicator lights.

**To turn the elements on individually**, touch the **SELECT** touch pad to select either the front or rear element.

- When the “FRONT” indicator light is illuminated, touch the **OFF ON** touch pad and any power level setting for the front element.
- When the “REAR” indicator light is illuminated, touch the **OFF ON** touch pad and any power level setting for the rear element.

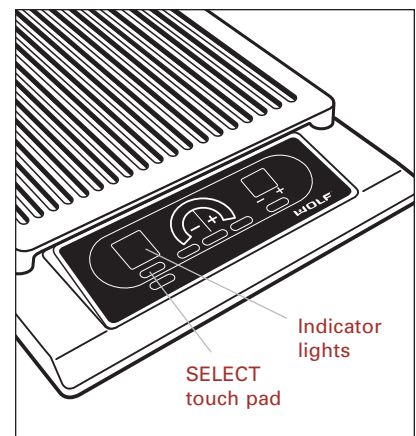
If after five seconds no power level is entered, the unit will return to the **idle mode**.

**To change the power level setting of the elements individually**, touch the **SELECT** touch pad to select either the front or rear element.

- When the “FRONT” indicator light is illuminated, adjustments can be made to the power level of the front element.
- When the “REAR” indicator light is illuminated, adjustments can be made to the power level of the rear element.

The settings can be adjusted using the **HIGH** and **LOW** touch pads or the “+” and “-” symbols.

Once individual power levels are set, the “FRONT” and “REAR” indicator lights will illuminate alternately. To change an individual setting, either wait until the desired indicator light is illuminated or touch the **SELECT** touch pad to select either the front or rear element.



**Select touch pad**



## TIMER OPERATION

**To change individual power level settings to the same setting**, touch the **SELECT** touch pad until the “BOTH” indicator light is illuminated.

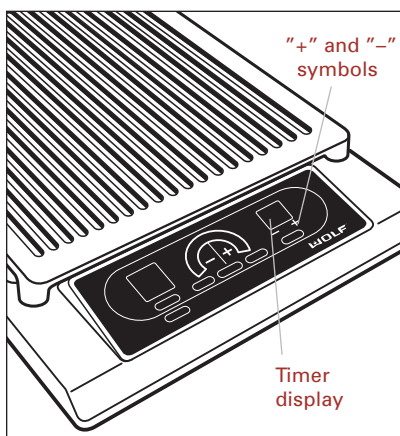
- Enter any power level setting within five seconds and both elements will be set to that power level.
- If only one element is energized and no other setting is entered, both elements will be set to the power level of that element.
- If after five seconds no power level is entered, both elements will be set to the lower of the two power level settings.

**To turn an element off individually**, touch the **SELECT** touch pad to select the element, then touch **OFF ON** within 5 seconds. If the **OFF ON** touch pad is touched after 5 seconds, the entire unit will turn off.

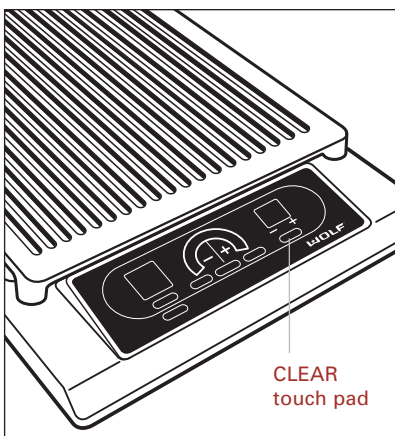
**To turn both elements off**, touch the **SELECT** touch pad until the “BOTH” indicator light is illuminated, then touch the **OFF ON** touch pad within 5 seconds to turn off both elements.

The control panel of the grill module has an independent 99-minute timer. Refer to the illustrations below. This function can be used with or without the unit in operation. However, the grill must not be in **Lock mode**.

- To start the timer, touch the “+” or “-” symbol until the correct amount of time is shown in the timer display. The timer will begin its countdown after a two-second delay.
- A warning beep will sound when the timer has one minute left and begins to count-down in seconds starting at 59.
- A signal will beep when time has expired and will continue to beep every 30 seconds.
- Touch **CLEAR** to reset the timer.



**Timer controls**



**Clear touch pad**

Dimensions in parentheses are in millimeters unless otherwise specified.

**GRILLING** OPERATION

- 1) Touch **OFF ON** to turn the unit on.
- 2) Touch **HIGH** to preheat the grill. Preheat for 10 minutes. Always preheat the grill.
- 3) Once preheat is finished, set the desired power level setting of each element, together or independently. Refer to Select Feature on page 10 to set the element power levels individually.
- 4) Add food for grilling. Refer to the chart on pages 14–15 to estimate grilling times.
- 5) Remove food from the grill.
- 6) Touch **OFF ON** to turn the unit off.

TIPS FOR SUCCESSFUL **GRILLING**

- Never leave food unattended while grilling.
- Trim excess fat from meats and notch the remaining fat at 2" (51) intervals to avoid flare-ups and curling.
- To burn grease drippings off the grilling grate after grilling, operate the grill at HIGH for five minutes. When cool, remove the grate and clean in warm soapy water.
- To help retain juices, allow meat to defrost in the refrigerator overnight instead of microwaving.
- Apply salt only after grilling to prevent meat from drying out.
- To prevent juices from escaping, use a spatula or tongs to turn meat instead of piercing with a fork.
- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of grilling to prevent burning.
- Brush vegetables and lean cuts of meat, skinless poultry, fish and seafood with oil to prevent sticking.
- Turn food only once, halfway through grilling time.
- Soak bamboo skewers in cold water for 30 minutes before using them.



**CARE** RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
<b>Grill Module</b> <b>Frame and Outer</b> <b>Grill Pan</b> <b>Stainless steel</b>	<p><b>CAUTION:</b> Make sure the grill module is off and all surfaces are cool before cleaning any part of the unit.</p> <p><b>Exterior Cleaning:</b> 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 same grain direction as the finish. Best results are obtained by keeping the cloth in continuous contact with the metal.</p> <p>For best results, wipe up spills and splatters as they occur and immediately after the module has cooled. If splatters are allowed to dry, they may permanently damage or stain the finish.</p> <p><b>CAUTION:</b> Do not use abrasive cleaners (e.g., Comet or Soft Scrub); they will permanently scratch the surface.</p>
<b>Grilling Grate</b> <b>Porcelain-coated</b> <b>cast iron</b>	<p>Before cleaning, remove all excess grease and burned on food particles. Wash in hot water with a mild detergent. Rinse and dry.</p>
<b>Electric Element</b> <b>Calrod</b>	<p><b>CAUTION: Do not immerse in water!</b> If food particles are burned-on, wipe clean by hand using a damp cloth.</p>
<b>Radiator Plates and</b> <b>Grease Collection</b> <b>Pan</b> <b>Porcelain-coated</b> <b>steel</b>	<p>Before cleaning, remove all excess grease and burned-on food particles. Wash in hot water with a mild detergent. Rinse and dry.</p>
<b>Control Panel</b> <b>Ceran glass</b>	<p>Use warm soapy water with a soft cloth to remove fingerprints and residual food and water stains from the control panel. Apply cleaner to the cloth before wiping panel. Do not use aggressive commercial cleaners, as they may damage the assembly.</p>

SIGNATURE  
POLISH

**Signature Polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413-0436, or call 877-376-5474 (toll free).**



<b>BEEF</b>	<b>Thickness/Weight</b>	<b>Heat Setting</b>	<b>Internal Temp.</b>	<b>Timing</b>	<b>Comments</b>
Hamburgers	1/2" (13) to 3/4" (19) thick	HIGH	160°F (70°C) Medium	16–20 min	Grill, turning once when juices rise to the surface.
Steaks, rare	1" (25) thick	HIGH	140°F (60°C)	7–9 min	Remove excess fat from edges. Notch remaining fat on the outer edges to prevent curling.
Steaks, medium	1" (25) thick	HIGH	160°F (70°C)	10–12 min	Remove excess fat from edges. Notch remaining fat on the outer edges to prevent curling.
Steaks, well done	1" (25) thick	HIGH	180°F (80°C)	11–13 min	Remove excess fat from edges. Notch remaining fat on the outer edges to prevent curling.

**PORK**

Chops	3/4" (19) thick	HIGH	160°F (70°C)	10–12 min	Remove excess fat from edges. Notch remaining fat on the outer edges to prevent curling.
Tenderloin, whole	1 lb (.6 kg) to 1 1/2 lbs (.7 kg)	MEDIUM	160°F (70°C)	37–40 min	Brush with oil and seasoning.
Sausages or Brats, raw		HIGH	180°F (80°C)	15 –17 min	Poke with a fork to prevent bursting.
Hot dogs		HIGH	140°F (60°C)	8–10 min	Place vertically on the grate.

**FISH & SEAFOOD**

Fish fillets or steaks	1" (25) thick	MEDIUM		10–15 min	
Shrimp		MEDIUM		7–9 min	



<b>POULTRY</b>	<b>Thickness/Weight</b>	<b>Heat Setting</b>	<b>Internal Temp.</b>	<b>Timing</b>	<b>Comments</b>
Chicken, bone-in breasts		HIGH	170°F (75°C)	30–35 min	
Chicken, bone-in legs and thighs		HIGH	180°F (80°C)	30–35 min	Begin with skin side up.
Chicken breasts, boneless, skinless	4 oz (.1 kg) each 1/2" (13) thick	HIGH	170°F (75°C)	13–15 min	Pound with a meat tenderizer, until even in thickness.
Cornish hens, halved	1 1/2 lbs (.7 kg) to 2 lbs (.9 kg)	HIGH	180°F (80°C)	25–30 min	

### **VEGETABLES**

Bell peppers, whole		HIGH		15–18 min	
Bell peppers, halved or quartered		HIGH		7–9 min	
Mushrooms, portobello		HIGH		10–12 min	Brush lightly with oil.
Onions, sliced		HIGH		6–8 min	
Kabobs (any meat with vegetables)	1 1/4" (32) cubes	HIGH	180°F (80°C)	16–18 min	When grilling, make sure meat reaches minimum internal temperature.

### **BREADS**

Buns, hot dog or hamburger		LOW		3–4 min	Burns easily, watch carefully.
Texas toast		LOW		5–6 min	Burns easily, watch carefully.

Dimensions in parentheses are in millimeters unless otherwise specified.



**SERVICE** INFORMATION

CONTACT 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 grill module. Both numbers are listed on the product rating plate located on the underside of the module. Refer to the illustration on page 3. 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**

If the grill module does not operate, refer to the following troubleshooting steps before calling your Wolf authorized service center:

- Check to make sure the grill module is not in **Lock mode**.
- Check the household fuse or circuit breaker to see if it has been blown or tripped.
- Check that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.
- Have an electrician verify that the proper voltage is being applied to the module.

**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 Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. 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 Company 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 Company 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 Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company 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 COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC 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 Company, LLC, 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 COMPANY, LLC P. O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

**WOLF**<sup>®</sup>