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Wolf IS15/S Owner's Manual

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STEAMER MODULE



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 electric steamer 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 cooktop 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 steamer 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 steamer 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 23 and refer to it should service become necessary.

If service is necessary, refer to the model and serial number of the steamer 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 steamer module.

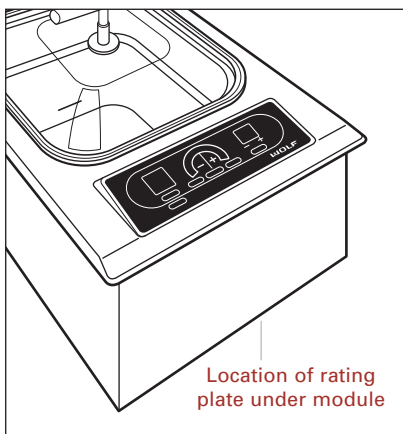
⚠ WARNING

This steamer module must be installed at least 15" (381) away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
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 steamer 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.
- **Use only the insert pans that accompany the steamer module,** unless otherwise stated 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.

⚠ WARNING

This steamer module must be installed at least 15" (381) away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

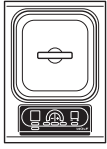


WHAT NOT TO DO

- **Children should not be left alone or unattended in an area where the steamer module is being used.** Never allow them to sit, stand or play on or around the steamer at any time. Do not store items of interest to children around or below the steamer.
- **When using the steamer module, do not touch the steamer** 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 steamer module unattended.**
- **Do not heat unopened glass or metal containers of food in the steamer module.** Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the steamer.
- **Do not repair or replace any part of the steamer 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 steamer module with aluminum foil.**
- **Do not operate the steamer module empty. Always have liquid in the steamer basin first.**
- **Do not use the steamer module for warming a room.**
- **This appliance is for household use only** and must not be put to any other use.
- **This appliance is suitable for use with water or other soup-based liquids.** This appliance must not be used for deep-frying.
- **Do not store combustible, flammable or explosive materials near steamer or adjacent cabinets** or let grease or other flammable substances accumulate on the steamer.



STEAMER MODULE FEATURES



Model IS15/S

- Integrated design allows for use with multiple modules or cooktop units
- Stainless steel top construction with classic stainless steel finish
- Hidden 2600-watt heating element
- Illuminated electronic touch controls with graduated control lighting
- Large two-gallon (7.6 L) maximum capacity tub—10-cup capacity for steaming
- Two stackable stainless steel steamer insert pans—one solid and one perforated
- Uses include steaming vegetables, eggs and custard, double boiling, proofing bread dough, slow cooking, warming food and melting chocolate
- Can function as a slow cooker for 8–10 hours
- Reversible domed glass lid for easy storage
- Independent digital timer
- Digital temperature readout and preheat indicator
- Electronic drain
- CSA certified for US and Canada
- Two and five year residential warranty

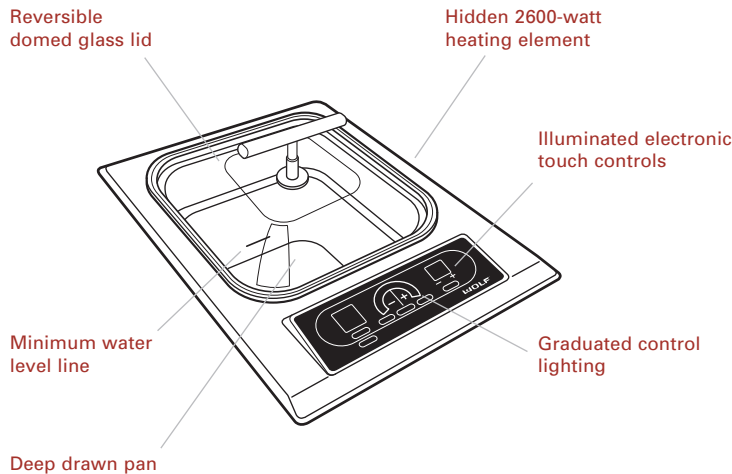


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

**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 IS15/S
Electric Steamer Module**



STEAMER MODULE

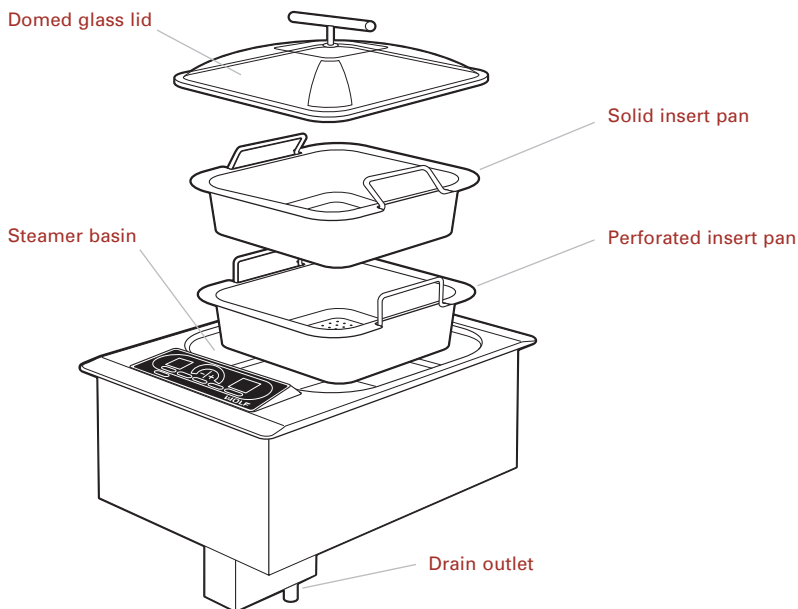
The Wolf electric steamer module allows steam to surround the food that is being cooked to prevent a loss of nutrients. Steaming also allows food to retain its shape, color and aroma.

The Wolf steamer module has an electronic temperature control that closely regulates the water temperature for optimal cooking performance. The temperature range is 140°F (60°C) to HIGH. This provides the ability to proof bread dough, melt chocolate, hold stews for long periods of time, and steam rice and a variety of foods without losing nutrients or flavor.

STEAMER MODULE ASSEMBLY

For storage, position the solid insert pan on top and place both insert pans into the steamer basin with handles aligned. The domed glass lid can be inverted to keep a low profile for storage. Refer to the illustration below.

For stacked alignment, rotate the solid insert pan 90 degrees to the perforated.



Steamer module assembly

Dimensions in parentheses are in millimeters unless otherwise specified.

VENTILATION OPTIONS

IMPORTANT NOTE: It is recommended that you operate the Wolf electric steamer 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 steamer module.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.



STEAMER MODULE OPERATION

BEFORE USING FOR THE FIRST TIME

Clean your steamer module 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.

Refer to Care Recommendations on page 16. Apply a stainless steel polish to protect the finish and add luster.

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 cooktop module.

CAUTION
 Water or liquid must be added to the steamer basin before turning the unit on. Serious injury or damage to the steamer module may result when pouring liquid into a heated steamer basin.

CAUTION
 Do not use abrasive cleaners; they will permanently scratch the surface.

MODES OF OPERATION

LOCK MODE

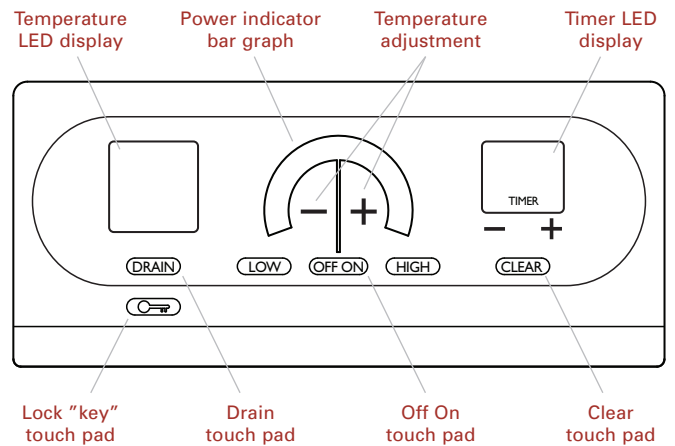
In **Lock mode**, all touch pad operations on the control panel are disabled and the heating element is deenergized. A steady glowing light in the **“key”** touch pad indicates that the unit is locked. Refer to the illustration below for location of the **“key”** touch pad.

- 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 steamer 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, DRAIN, CLEAR, “+”** or **“-”** and the **Lock mode “key.”**



Touch control panel



STEAMER MODULE OPERATION

SETTING CONTROLS

The control panel of your electric steamer module is illuminated and features touch controls with graduated control lighting and temperature display. Refer to the illustrations below.

To activate the steamer 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:

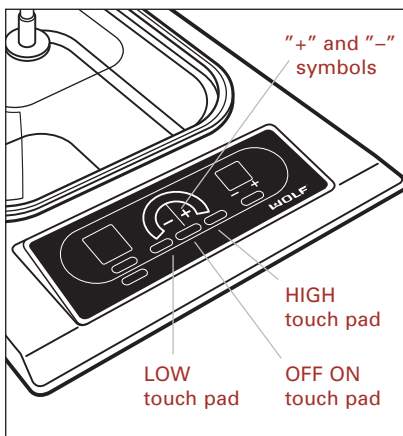
- Touch the "+" symbol to set the temperature to 180°F (80°C) and complete the activation.
- Touch the "-" symbol to set the temperature to 180°F (80°C) and complete the activation.
- Touch **HIGH** to set the temperature to full power and complete the activation.
- Touch **LOW** to set the temperature to 140°F (60°C) and complete the activation.

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

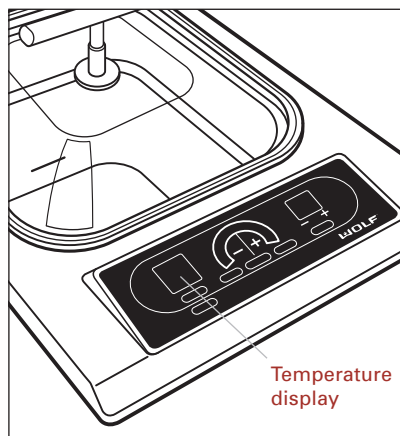
- Touch the "+" symbol to increase the temperature set point.
- Touch the "-" symbol to decrease the temperature set point.
- Touch **HIGH** to increase the temperature set point to full power.
- Touch **LOW** to decrease the temperature set point to 140°F (60°C).
- Touch **OFF ON** to turn the unit off.

HEAT SETTING GUIDE

LOW 140°F (60°C)	Proofing Melting chocolate
160°F (70°C)	Warming Steaming bread
170°F (75°C)	Defrosting Warming (as chafing dish)
190°F (90°C)	Slow cooking
200°F (95°C) HIGH	All steamed foods



Touch control panel



Temperature readout display

Dimensions in parentheses are in millimeters unless otherwise specified.

AUTOMATIC DRAIN OPERATION

IMPORTANT NOTE: The steamer module must be installed with a drain connection and access to the drain through the base cabinet.

The **DRAIN** touch pad operation is functional only while the unit is in **Idle mode**. The unit must be unlocked and not in operation. Refer to the illustration below.

To activate the drain:

- 1) Touch **DRAIN** for 3 seconds. The unit will beep, the light in the **DRAIN** touch pad will illuminate and the drain valve will open for a period of 2 minutes. This should be enough time to drain a full capacity of water. This operation may be repeated as many times as needed to completely drain the steamer basin.
- 2) Touch **DRAIN** again while in the drain mode operation to shut the drain valve. The light in the **DRAIN** touch pad will go out.

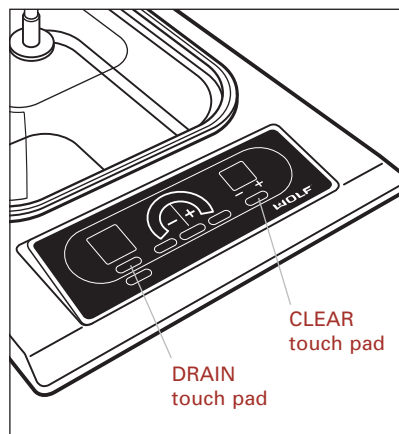
⚠ WARNING

If you do not have a fixed drain connection, use caution when draining hot water from the steamer basin to avoid burns. Use a heat-resistant receptacle with a minimum 2¹/₂-gallon (7.6 L) capacity. The doors of the base cabinet must be locked.

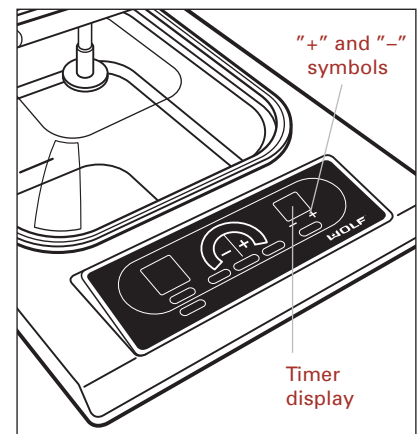
TIMER OPERATION

The control panel of the steamer module has an independent 99-minute timer. Refer to the illustration below. This function can be used with or without the unit in operation. However, the steamer 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 2 second delay.
- A warning beep will sound when the timer has 1 minute left and begins to countdown 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.



Touch control panel



Timer controls

**WATER LEVEL SAFETY FEATURE****WATER LOW IN STEAMER BASIN**

During extended use, water in the steamer basin may boil off to a level that could damage the unit. If this occurs, the unit will beep three times, the light in the “**key**” touch pad will flash and the word “**Lo**” will appear in the temperature display. Power to the heating element will be automatically turned off and the unit will enter **Lock mode**.

Add water to the steamer basin. Touch **CLEAR** to reset the control and begin normal operation once the unit exits **Lock mode**.

IMPORTANT NOTE: If the unit has entered into this safety feature, it may require a few minutes for the electronic sensors to stabilize after water has been added.

NO WATER IN STEAMER BASIN

If there is no water in the steamer basin and the steamer module is turned on, the unit will beep three times, the light in the “**key**” touch pad will flash and the word “**Lo**” will appear in the temperature display. Power to the heating element will be automatically turned off and the unit will enter **Lock mode**.

Add water to the steamer basin. Touch **CLEAR** to reset the control and begin normal operation once the unit exits **Lock mode**.

IMPORTANT NOTE: If the unit has entered into this safety feature, it may require a few minutes for the electronic sensors to stabilize after water has been added.

TYPE OF WATER

The type of water used in the steamer module will determine how easy the clean up will be. Refer to Care Recommendations on page 16 for additional information.

Hard water can leave calcium deposits in the steamer basin and will need to be cleaned with a vinegar and water mixture or another cleaner especially designed to remove minerals. Let mixtures stand in the basin, then scrub with a nylon brush or dishcloth. Rinse well before using.

Soft water can leave salt deposits in the steamer basin and can be wiped out with a wet cloth. Rinse well before using.

Distilled or reverse osmosis water will leave no deposits in the steamer basin. Clean with soapy water. Rinse well before using.

DRAIN STRAINER

A screen drain strainer is installed into the drain outlet to keep food particles from clogging the drain valve. The strainer should remain in the drain outlet during normal use and cleaning. Lift the drain strainer out and rinse after each use to remove food particles.



QUICK REFERENCE GUIDE

Food	Temp	Time	Comments
Couscous	HIGH	4-5 min	Use solid insert pan. Use equal amounts couscous and water.
Eggs	HIGH	5-7 min	Break each egg into greased custard cup. Place cups in perforated insert pan after preheating water. Cover with lid and steam until egg white is firm.
Rice, long grain or brown	HIGH	20-30 min	Use solid insert pan. Use 25 percent less water than rice.
Pasta	HIGH	Follow Package Directions	Use perforated insert pan. Refer to Steaming Tips on page 13.
Bread	160°F (70°C)	5-60 min	Use perforated insert pan. Serve bread immediately after steaming.
Chocolate	140°F (60°C)	6-15 min	Use solid insert pan and preheat. Break into small pieces and stir often until just melted.

STEAMING OPERATION

- 1) Fill the steamer basin with water or soup stock until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch **OFF ON** to turn the unit on.
- 4) Touch **HIGH** to set the temperature and preheat.
- 5) When preheating, the actual temperature and set point will toggle back and forth. Once the set point is reached, the steamer will beep once, the display will show the set point temperature, and preheat will disappear from the temperature display.
- 6) Once preheat is finished, add food to the perforated insert pan and place the pan in the steamer basin. Cover with the glass lid and steam to desired doneness. Refer to the chart on page 13 to estimate steam cooking times.
- 7) Remove the insert pan from the steamer basin using dry pot holders.
- 8) Touch **OFF ON** to turn the unit off.

⚠ CAUTION

When placing an insert pan into the steamer basin after steaming has begun, use dry pot holders to protect hands from steam burns.

STEAMING TIPS

- Cooking with steam is a healthy and efficient way to prepare food.
- The steamer module can be used with either the solid or perforated insert pan.
- Always preheat the steamer module except when slow cooking.
- It is recommended that you keep the domed glass lid on the steamer module during cooking time. This allows foods to cook quicker and keeps heat and water condensation run off underneath the glass lid.
- When steaming food, use a minimum of 10 cups (2.4 L) and a maximum 12 cups (2.8 L) water in the steamer basin.
- When preparing pasta, fill the steamer basin to the lip where the insert pans rest, or approximately 2 gallons. Use the perforated insert pan to cook and drain pasta when done. The insert pan has a capacity of 14 cups (3.3 L) cooked pasta or 6 cups (1.4 L) dry pasta.
- Remove large particles of food before draining the steamer basin.
- If water is added during the cooking cycle, the safety mode may be initiated. Refer to Water Level Safety Feature on page 11.
- Use the perforated insert pan as a bamboo steamer. Place food in the insert pan and cover.
- Be sure to empty and clean the steamer basin after each use. Food and mineral deposits can cause corrosion.

⚠ CAUTION

When hot, do not place the glass lid on a cold surface or under cold running water. It may crack. Replace the glass lid if it is damaged.

STEAMING GUIDE

NOTE: Use perforated insert pan for steaming.

Food	Amount	Time
FRESH FOODS		
Asparagus	1 lb (.5 kg)	6–8 min
	2 lb (.9 kg)	8–10 min
Broccoli, flowerettes	1 lb (.5 kg)	5–6 min
	2 lb (.9 kg)	10–12 min
Carrots, 1/4" (6) slices	1 lb (.5 kg)	10–12 min
	2 lb (.9 kg)	16–18 min
Cauliflower, flowerettes	1 lb (.5 kg)	9–11 min
	2 lb (.9 kg)	15–17 min
Corn on the Cob, husk removed	7–8 ears	15–18 min
Eggplant, 1/2" (13) slices	2 lb (.9 kg)	2–4 min
Fish, 1/2" (13) thick	1 lb (.5 kg)	10–12 min
Green Beans, fresh	1 lb (.5 kg)	8–10 min
	2 lb (.9 kg)	12–14 min
Kohlrabi, 1/4" (6) slices	1 lb (.5 kg)	10–12 min
	2 lb (.9 kg)	15–17 min
Potatoes, baby red	1 lb (.5 kg)	15–17 min
	2 lb (.9 kg)	20–22 min
Rutabaga, 1/4" (6) slices	1 lb (.5 kg)	10–12 min
	2 lb (.9 kg)	15–17 min
Sugar Snap Peas	1 lb (.5 kg)	8–10 min
Spinach	1 lb (.5 kg)	2–4 min

FROZEN VEGETABLES

Corn on the Cob	2 ears	15–17 min
Mixed Vegetables	1 lb (.5 kg)	14–16 min
Peas	1 lb (.5 kg)	10–12 min

DEFROSTING AT 170°F (75°C)

Beef Chuck Roast	3 lb (1.4 kg)	approx 1½ hrs
Chicken Breasts	1 lb (.5 kg)	20–25 min
Fish, 1" (25) thick	1 lb (.5 kg)	20 min

Dimensions in parentheses are in millimeters unless otherwise specified.

**DEFROST** OPERATION

- 1) Fill the steamer basin with water until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch **OFF ON** to turn the unit on.
- 4) Set temperature at 170°F (75°C) and preheat.
- 5) When preheating, the actual temperature and set point will toggle back and forth. Once the set point is reached, the steamer will beep once, the display will show the set point temperature, and preheat will disappear from the temperature display.
- 6) Once preheat is finished, add food to the perforated insert pan and place the pan in the steamer basin. Cover with the glass lid and steam until defrosted.
- 7) Remove the insert pan from the steamer basin using dry pot holders.
- 8) Touch **OFF ON** to turn the unit off.

DEFROSTING TIPS

- When defrosting, always preheat the water to 170°F (75°C).
- Add water only to the minimum water level line in the steamer basin. Watch the food carefully so edges do not begin to cook.
- Some foods, such as frozen peas, corn and mixed vegetables, do not need to be defrosted before steaming.
- Meat will need to be defrosted first before cooking.

SLOW COOKING OPERATION

- 1) Fill the steamer basin with 16 cups (3.8 L) water, so water will reach the bottom of the insert pan and up the sides slightly.
- 2) Add food to the solid insert pan. Add up to 7 cups (1.7 L) liquid to be cooked. Make sure the food is completely covered with liquid.
- 3) Cover the insert pan tightly with heavy plastic wrap and then with heavy-duty foil.
- 4) Place the insert pan in the water in the steamer basin.
- 5) Touch **OFF ON** to turn the unit on.
- 6) Set temperature at 190°F (90°C).
- 7) Cover with the glass lid and slow cook food for 8–10 hours or until meat and vegetables are tender.
- 8) Remove the insert pan from the steamer basin using dry pot holders.
- 9) Touch **OFF ON** to turn the unit off.

**PROOFING** OPERATION

- 1) Fill the steamer basin with water until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch **OFF ON** to turn the unit on.
- 4) Set temperature at 140°F (60°C) and preheat.
- 5) When preheating, the actual temperature and set point will toggle back and forth. Once the set point is reached, the steamer will beep once, the display will show the set point temperature, and preheat will disappear from the temperature display.
- 6) Once preheat is finished, place the bread dough in bowl, greasing the top. It is not necessary to cover the bowl. Place the bowl in the perforated insert pan and place the pan in the steamer basin.
- 7) Cover with the glass lid. Proof bread dough until it is doubled in bulk (approximately 1/2–1 hour).
- 8) Repeat rising procedure a second time in the pans in which the dough will be baked.

WARMING OPERATION

- 1) Fill the steamer basin with water until level with the minimum water level line.
- 2) Cover the steamer basin with the glass lid to speed the heating process.
- 3) Touch **OFF ON** to turn the unit on.
- 4) Set temperature at 160°F (70°C) to 165°F (75°C) and preheat.
- 5) When preheating, the actual temperature and set point will toggle back and forth. Once the set point is reached, the steamer will beep once, the display will show the set point temperature, and preheat will disappear from the temperature display.
- 6) Once preheat is finished, add food to the solid insert pan and place the pan in the steamer basin.
- 7) Cover with the glass lid and keep food in the steamer module until ready to serve. This will keep food at above 140°F (60°C) for long periods of time.
- 8) Remove the insert pan from the steamer basin using dry pot holders.
- 9) Touch **OFF ON** to turn the unit off.

SABBATH MODE

- Prepare the food and place in the solid insert pan. Food may be heated first to 140°F (60°C) or left at room temperature.
- Follow the Slow Cooking Operation steps on page 14. The steamer module will remain on until the steamer basin runs dry and the unit is automatically turned off without adjusting the controls.
- Do not use higher temperature settings. The water will evaporate, causing a boil dry condition in the unit.

CARE RECOMMENDATIONS

COMPONENT	CARE RECOMMENDATION
Domed Glass Lid Glass	<p>CAUTION: Make sure the steamer module is off and all surfaces are cool before cleaning any part of the unit.</p> <p>The reversible domed glass lid can be placed in the dishwasher or cleaned with warm soapy water, then rinsed and thoroughly dried.</p>
Steamer Module Frame Stainless steel	<p>Exterior Cleaning: 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>CAUTION: Do not use abrasive cleaners (e.g., Scotch-Brite or Soft Scrub); they will permanently scratch the surface.</p>
Steamer Basin Stainless steel	<p>After emptying the water from the steamer basin, pour 4 quarts (3.8 L) water with dish soap into the empty basin. Scrub with a nylon brush. Rinse well and drain. Dry thoroughly.</p> <p>Hard water calcium deposits: Clean with white vinegar and water or a cleaner designed to remove minerals. Let mixture stand in the steamer basin, then scrub with a nylon brush or dishcloth. Rinse well.</p> <p>Soft water salt deposits: Wipe out with a wet cloth. Rinse well.</p> <p>WARNING: Pay particular attention to the drain outlet and manual valve when emptying, as water may be hot. Allow unit to cool.</p>
Insert Pans Stainless steel	<p>Both the solid and perforated insert pans can be cleaned by hand with warm soapy water or placed in the dishwasher.</p>
Control Panel Ceran glass	<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).

PORK VEGETABLE BUNS*Makes 18 buns***Buns:**

1 Tbsp (15 g) sugar
1 pkg (8 g) active dry yeast
1¹/₂ cups (360 ml) water, 105°F–115°F
(40°C–45°C)
4 cups (480 g) flour
1 Tbsp (15 g) salt
1 tsp (5 ml) oil

Filling:

2 Tbsp (30 ml) sesame oil
2 cups (170 g) broccoli slaw
1 lb (.5 kg) ground pork
2 green onions, chopped
1/4 cup (60 ml) soy sauce
2 tsp (6 g) cornstarch
1/2 tsp (2 g) ground ginger

To make dough: Mix 1 tablespoon (15 g) sugar and yeast in water. Let stand 10 minutes or until foamy. Combine flour, salt and oil in 14-cup food processor bowl. Start food processor running and slowly pour yeast mixture into food processor bowl. Process until dough forms. Allow processor to knead dough for 45 seconds. Remove dough from bowl and place in glass bowl. Pour 10 cups (2.4 L) water into the steamer basin. Preheat the Wolf steamer module at 140°F (60°C). Place bowl on perforated insert pan in steamer. Let rise for 30 minutes to 1 hour or until doubled in bulk. Turn out onto a floured surface. Cover with a cloth and let stand 3 to 5 minutes.

To make filling: While dough is rising, heat wok on high for approximately 5 minutes, or until hot. Add sesame oil. Add pork and cook 1 to 2 minutes, breaking up meat as it cooks. Add slaw and onions; continue to cook for 3 to 4 minutes or until pork is no longer pink. Combine soy sauce, cornstarch and ginger and mix into meat mixture. Continue to cook in wok until all liquid is absorbed. Let cool completely.

To make buns: Divide dough into 18 pieces and shape into balls. Allow dough to relax for approximately 15 minutes, then roll each into a 4" (102) diameter circle on floured surface. Place approximately 2 tablespoons (30 g) filling in center of each ball. Pleat edges of circle, lifting sides over filling and twist together at the top. Repeat with remaining dough and filling. Arrange 9 buns on greased perforated insert pan, leaving 1" (25) between each bun. Repeat with remaining buns, placing them under a damp cloth. Heat the steamer module at HIGH, covered with the glass lid. After reaching temperature, carefully place insert pan in steamer. Cover with the glass lid. Steam 12–14 minutes or until dough is done. Remove from insert pan and repeat with remaining buns. Serve hot.

Dimensions in parentheses are in millimeters unless otherwise specified.

STEAMED BROCCOLI AND DIP*Makes 10 servings***Ingredients:****1–2 lbs (455–910 g) broccoli flowerettes** **$\frac{1}{3}$ cup (80 ml) Italian or Russian salad dressing or cheese dip**

Pour 10 cups (2.4 L) water in the steamer basin. Heat the Wolf steamer module at HIGH, covered with the glass lid. Place broccoli around the edge of the perforated insert pan. In the center, fill a custard cup with either the salad dressing or cheese dip. Carefully place the insert pan in the steamer. Cover with the glass lid. Steam for 6 minutes or until broccoli is crisp-tender.

Note: To melt butter in a custard cup at the same time as the broccoli, heat the broccoli for 4 minutes before adding the custard cup with butter. Butter can be seasoned with garlic salt.

SLOW-COOKED HERBED POT ROAST*Makes 6 servings***Ingredients:****3 lbs (1.4 kg) chuck roast, excess fat trimmed****3 cups (720 ml) red wine****2 cups (240 ml) water****4 cloves garlic, smashed****2 tsp (10 g) kosher or sea salt** **$\frac{1}{2}$ tsp (2 g) black pepper****1 stalk celery****8 sprigs fresh thyme** **$1\frac{1}{2}$ lbs (.7 kg) red potatoes, each cut in half****3 carrots, cut into 2" (51) pieces****1 bay leaf**

Combine roast, wine, water, garlic salt and pepper in large bowl and marinate for 12 hours. Tie celery and thyme together with string. In solid insert pan, add roast with marinade, potatoes, carrots, celery with thyme and bay leaf. Cover tightly with heavy plastic wrap. Cover tightly again with heavy-duty foil. Pour 16 cups (3.8 L) water into the steamer basin. Place the insert pan on top. The water should come around the sides, but not over the top. Cover with the glass lid. Heat the Wolf steamer module at 190°F (90°C) for 8 to 10 hours.

Note: If you like the concentrated flavor of the juices, strain liquid through a fine mesh strainer, remove celery bundle and skim any fat from the top. Pour the liquid into a large saucepan and cook until the juices are reduced by half. Adjust seasonings if needed. Add the meat and vegetables back to the pan to heat through.

SLOW-COOKED SAUCEY SPARE RIBS*Makes 4 servings***Ingredients:**

1 cup (240 ml) barbecue sauce
1 tsp (3 g) fresh ground black pepper
1/2 tsp (2 g) ground allspice
1/2 tsp (2 g) onion powder
1 rack of pork spare ribs

Mix barbecue sauce, pepper, allspice and onion powder together. Cut rib rack in half. Place ribs on 24" (610) piece of heavy plastic wrap. Coat ribs with half of the sauce on each side and wrap in plastic wrap. Wrap ribs again in heavy plastic wrap, then in heavy-duty aluminum foil. Place in solid insert pan. Pour 16 cups (3.8 L) water into the steamer basin. Place insert pan in steamer. Cover with the glass lid. Heat the Wolf steamer module to 190°F (90°C) and cook for 6 to 7 hours or until ribs are very tender.

Note: To make a great barbecue sauce from the juices that are in the plastic/foil packet, place them in a saute pan along with 1 cup (240 ml) barbecue sauce and reduce until thick. You can also char the ribs on a grill, coating them with the barbecue sauce.

AROMATIC POACHED FISH*Makes 2 servings***Ingredients:**

1/2–1 lb (.2–.5 kg) fish, cleaned and defrosted
1 lemon, thinly sliced
1 carrot, cut into 1/2" (13) slices
4 bay leaves
6 sprigs fresh thyme
1 stalk celery, cut into 1/2" (13) slices
5 peppercorns
1 cup (240 ml) white wine

Place 15 cups (3.5 L) water into the steamer basin. Heat the Wolf steamer module at 200°F (95°C), covered with the glass lid. Place perforated insert pan in steamer. Add all ingredients. Cover with the glass lid. Cook until the fish is tender, 10 to 15 minutes, depending on the thickness of the fish. Remove the insert pan and carefully remove the fish.

AROMATIC ROOM FRESHENER**Ingredients:**

Fresh herbs
Citrus slices
Bay leaves

Pour 10 cups (2.4 L) water into the steamer basin. Add herbs, citrus slices and/or bay leaves. Heat the Wolf steamer module at HIGH. Steam for 5 to 10 minutes. If desired, turn heat down to 200°F (95°C) and leave in for 2 to 3 hours more.

STEAMED CUSTARD

*Makes 4 servings***Ingredients:**

4 large eggs
 $\frac{2}{3}$ cups (160 g) sugar
 $1\frac{1}{3}$ cups (320 ml) milk
2 tsp (10 ml) vanilla
Nutmeg, ground

Pour 10 cups (2.4 L) water into the steamer basin. Heat the Wolf steamer module at HIGH, covered with the glass lid. Whisk together eggs and sugar until light and frothy. Beat in milk and vanilla. Pour into four greased ceramic custard cups, sprinkle tops with nutmeg. Cover each tightly with aluminum foil. Place cups in perforated insert pan. After steamer has reached HIGH, carefully place insert pan in the steamer. Cover with the glass lid. Steam for 10 to 12 minutes, or until the center is slightly soft. Remove the foil and allow the custard to cool for a few minutes. Cover with plastic wrap and refrigerate for at least 2 hours. Serve chilled topped with fruit or whipped cream.

For Crème Brûlée: Follow the directions above, steaming the custard 10 minutes or just until set. After refrigerating, sprinkle approximately 2 teaspoons (10 g) sugar on each. Heat the top with a blow torch until the sugar has hardened. Serve immediately.

CLASSIC CHOCOLATE TRUFFLES

*Makes 3 dozen***Ingredients:**

12 oz or 2 cups (340 g) semi-sweet chocolate chips
 $\frac{1}{2}$ cup (114 g) butter, cut into 4 pieces
 $\frac{1}{3}$ cup (75 ml) water
1 tablespoon (15 ml) black raspberry liqueur, or other liqueur
1 egg yolk
 $\frac{3}{4}$ cup (90 g) cocoa powder

Pour 10 cups (2.4 L) water into the steamer basin. Heat the Wolf steamer module to 140°F (60°C), covered with the glass lid. In solid insert pan, place chips, butter, water and liqueur. Place insert pan in steamer. Heat until chocolate and butter are melted, approximately 10 minutes, stirring as little as possible. Remove insert pan from the steamer and gently whisk in egg yolk until just combined. Place insert pan in refrigerator for approximately 1 hour. When chilled, scoop chocolate by tablespoon (15 ml) and roll into a ball. Place balls on a waxed paper lined baking sheet. Repeat until all mixture is used. Refrigerate until firm. Roll in cocoa and serve. Store in refrigerator.

**TROUBLESHOOTING** GUIDE

PROBLEM	PROBABLE CAUSE	CORRECTION
Nothing works	Steamer module is not connected to proper electrical circuit.	Have electrician verify that proper voltage is being applied to steamer module.
	Fuse is blown or circuit breaker is tripped.	Have electrician replace fuse or reset circuit breaker.
	No electricity supplied to steamer module.	Have electrician check house power supply.
	Steamer module is in Lock mode.	Unlock the control panel (see page 8).
"Lo" appears in temperature display	Steamer module was started with no water.	Follow instructions for Water Level Safety Feature on page 11.
	Steamer basin water level is too low.	Follow instructions for Water Level Safety Feature on page 11.



SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your steamer 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.

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 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 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, 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.





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