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# Wolf OG42 Owner's Manual

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USE & CARE GUIDE



Outdoor Gas Grills



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Features and specifications are subject to change at any time without notice. Visit our website, [wolfappliance.com](http://wolfappliance.com) for the most up-to-date information.

**IMPORTANT NOTE:** Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

## Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

**IMPORTANT NOTE** highlights information that is especially important.

**CAUTION** signals a situation where minor injury or product damage may occur if instructions are not followed.

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



## Thank You

Your purchase of a Wolf outdoor product 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 with quality materials and workmanship to give you years of dependable service.

We know you are eager to start grilling, but before you do, please take some time to read this use & care guide. 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 outdoor gas grill.

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 outdoor product is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

## IMPORTANT INSTRUCTIONS

### ⚠ WARNING

**Read this guide carefully and completely before using your outdoor product to ensure proper operation, installation, servicing and to reduce the risk of fire, burn hazard and injury.**

- Installation must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Make certain your unit is properly installed and connected to the gas for which your unit was designed. Do not use charcoal or other material in your outdoor product.
- Verify the unit is properly supplied and connected to a 120 VAC, 50/60 Hz electrical supply.
- Verify the installer shows you where the gas shut-off valve is so you can shut off the gas supply in an emergency. If you smell gas, the connections are not properly sealed or you may have a hole in the gas supply pipe or hose. Determining where the gas leak is should be left to a qualified technician. Request service from a qualified technician and use only genuine Wolf replacement parts.

### ⚠ WARNING

**Wolf outdoor products are for outdoor use only! Do not operate in enclosed areas. This could result in carbon monoxide buildup which would result in injury or death.**

## IMPORTANT INSTRUCTIONS

### FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid or remove cover.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

### FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

### THESE OUTDOOR PRODUCTS ARE FOR OUTDOOR USE ONLY

If stored indoors, detach and leave LP cylinder outdoors.

### BEFORE LIGHTING

1. Read instructions before lighting.
2. Open lid or remove cover before lighting.
3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

### AVERTISSEMENT

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur continue, évitez l'appareil et appelez tout de suite votre fournisseur de gaz ou les pompiers.

### AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.
3. Gardez tout cordon d'alimentation électrique et tuyau d'alimentation en combustible à l'écart des surfaces chauffées.

### CE GRIL EST POUR UTILISATION à L'EXTÉRIEUR SEULEMENT

Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.

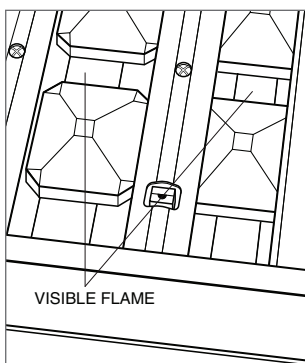
### AVANT D'ALLUMER L'APPAREIL

1. Lisez les instructions avant d'allumer l'appareil.
2. Ouvrez le couvercle avant d'allumer l'appareil.
3. Si l'appareil ne s'allume pas en 5 secondes, fermez le robinet du brûleur, attendez 5 minutes, et procédez de nouveau à l'allumage.

## IMPORTANT INSTRUCTIONS

### GENERAL SAFETY REQUIREMENTS

- The installation of this appliance must conform with local codes or, in the absence of local codes, either the National Fuel Gas Code, ANZI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
  - Minimum clearance of 12" (305) from the back and sides of the grill to adjacent combustible construction must be maintained. This outdoor cooking gas appliance should not be located under overhead-unprotected combustible construction.
  - The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord, or the rotisserie motor cord and the fuel supply hose away from any heated surfaces.
  - It is critical that the gas burners are properly installed with their orifices inside the burners air shutters. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your grill and bodily injury.
  - Look through the briquette opening to verify burner flame. Refer to the illustration below.
- LP cylinder must be disconnected when not in use.
  - This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
  - Do not obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
  - Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. Refer to the outdoor gas grill installation guide for the leak testing procedure.
  - Check flexible hoses for cuts and wear that may affect the safety before each use.
  - Never light the outdoor product with cover in place.
  - Never use the grill without the drip pan installed and pushed all the way to the back of the grill.
  - Never fill an LP cylinder beyond 80% full.
  - CALIFORNIA PROPOSITION 65—WARNING: The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.
  - In Massachusetts: All gas products must be installed using a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20-lb tank.



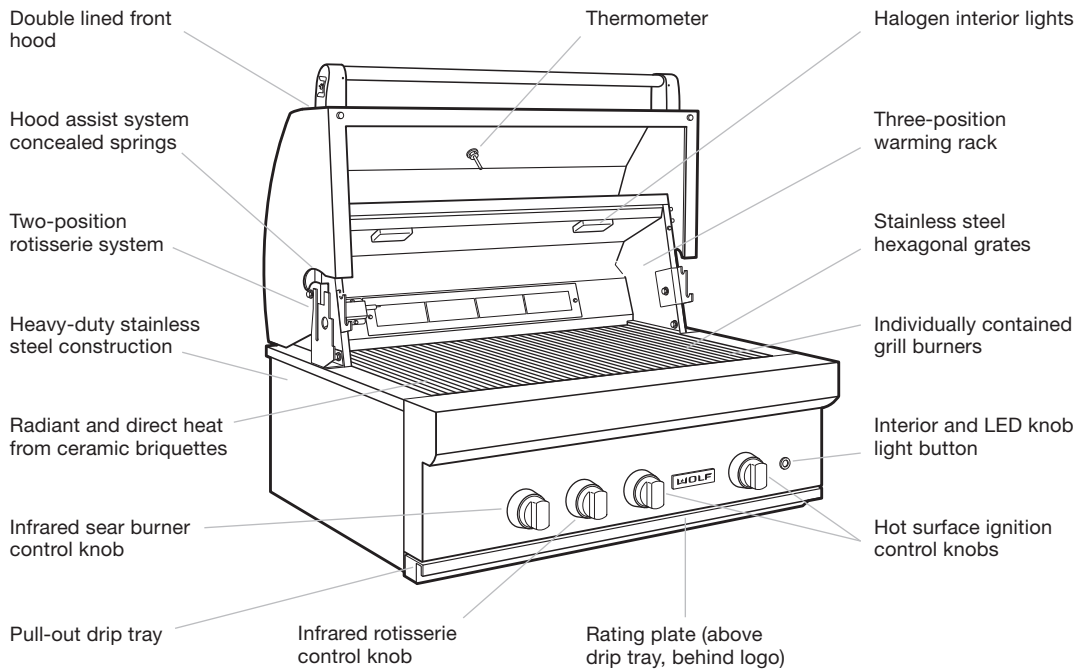
Verify flame.

Outdoor Grill Features

- Natural gas or LP gas outdoor grills in 30" (762), 36" (914) and 42" (1067) widths.
- Heavy-duty stainless steel construction.
- Signature red or black control knobs with infinite control.
- Radiant heat from ceramic briquettes mixes with direct heat for more even heat distribution.
- Each 25,000 Btu (7.3 kW) burner is individually contained to control heat independently in each zone.
- Sear zone (except OG30): 25,000 Btu (7.3 kW) direct heat sears meats faster and deeper to seal in juices.
- Two-position rotisserie system maintains proper distance from the infrared burner— 14,000 Btu (4.1 kW) for OG30 and OG36, 16,000 Btu (4.7 kW) for OG42.
- Stainless steel hexagonal grates provide more heat contact to food for even grilling.
- Electric hot surface igniters operate by pushing in burner or rotisserie control knobs.
- Hood front is double lined for better insulation and to prevent exterior discoloration.
- Two halogen interior lights illuminate grilling surface.
- LED lit control knobs allow for convenient night grilling.
- Easy to clean pull-out drip tray.
- Three-position warming rack conveniently stows away when not in use.
- Hood assist system with heavy-duty extension springs for easy opening and closing.
- LP gas models include gas regulator and hose.
- Grill brush included.

OUTDOOR GRILL

Model OG36 shown



### Grill Module Features

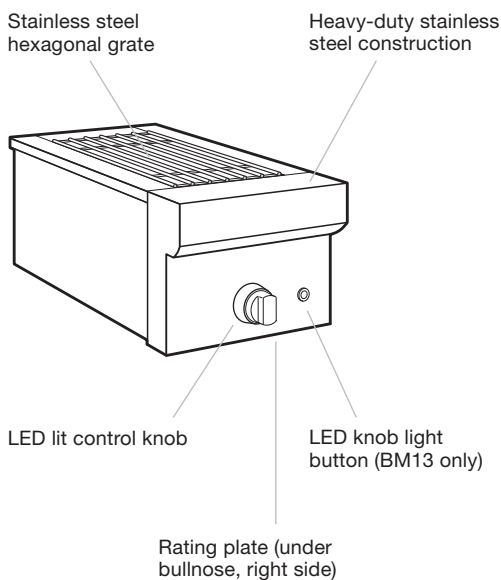
- Burner module for built-in applications and side burner for cart available in natural gas or LP gas.
- Heavy-duty stainless steel construction.
- Signature red or black control knob with infinite control.
- 24,000 Btu (7.0 kW) burner.
- Stainless steel hexagonal grate.
- LED lit control knob allows for convenient night grilling.
- Stainless steel cover included.

### Grill Cart Features

- Grill carts fit 30" (762), 36" (914) and 42" (1067) wide outdoor grills.
- Heavy-duty stainless steel construction.
- Fold-down side shelves with tool holders on left shelf.
- Grill carts accommodate side burner.
- Soft-closing door.
- Self-closing drawers on models CART36 and CART42.
- Interior pull-out shelf can store a 20-lb LP gas cylinder or trash receptacle.
- Locking heavy-duty swivel casters with front brakes.

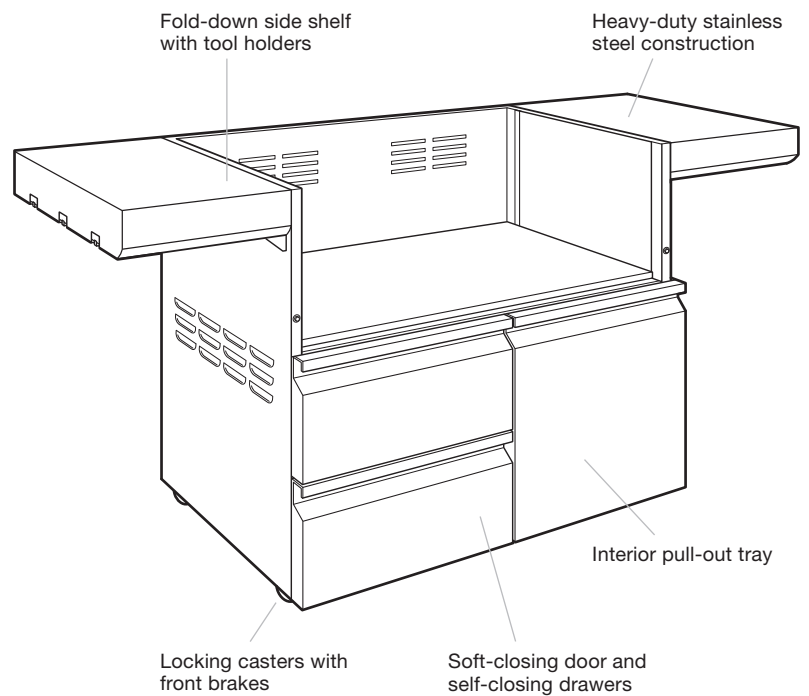
### BURNER MODULE AND SIDE BURNER

Model BM13 shown



### GRILL CART

Model CART36 shown



## Before Lighting

### ⚠ WARNING

Do not attempt to light the outdoor product if you smell gas. If you smell gas, shut off the gas supply and check for leaks. Refer to the outdoor gas grill installation guide for the leak testing procedure.

The pressure regulator and hose assembly supplied with the outdoor product must be used. Any replacement pressure regulator and hose assembly must be the type specified by Wolf.

Prior to turning on the gas, inspect the gas supply piping or hose. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Inspect the burners for spiders and insects. Do not use the outdoor product if the odor of gas is present.

If the outdoor product uses LP gas, screw the regulator and hand-tighten to the valve of the cylinder and check hose and regulator connections for gas leaks before operating. Refer to the outdoor gas grill installation guide for the leak testing procedure.

### ⚠ WARNING

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

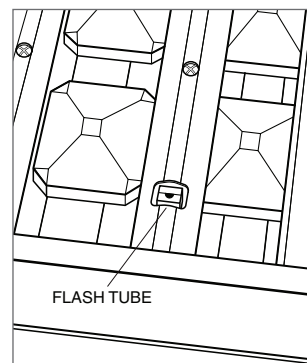
## Outdoor Grills

### BURNER LIGHTING

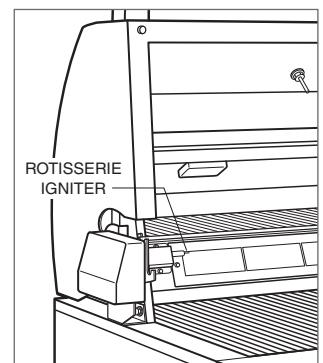
- 1) Open the grill hood completely. Do not attempt to light the grill with the hood closed.
- 2) Open the gas supply shut-off valve.
- 3) Push in the burner control knob and verify that the hot surface igniter glows. The hot surface igniters are located below the hexagonal grates inside the flash tubes. The rotisserie igniter is located on the rear panel next to the rotisserie burner. Refer to the illustrations below. If the igniter does not glow, verify that the grill is plugged into a 120 V AC outlet.
- 4) Once the glow is verified, simultaneously push in and turn the knob counterclockwise to the HI position. Hold the knob pushed in for five seconds, a flame will be visible under the briquettes. Once you see the flame, release the knob.

**IMPORTANT NOTE:** If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat the lighting procedure.

- 5) Close the hood and allow the grill to preheat until the hood thermometer displays the desired grilling temperature.



Location of flash tube.



Rotisserie igniter.

## Outdoor Grills

### MANUAL LIGHTING

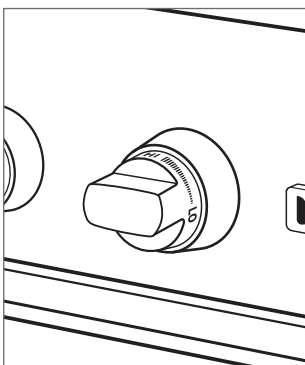
If there is no electrical power supply available or if the hot surface igniter will not light the grill burners, the burners can be lit manually using a long lit match or BBQ lighter.

- 1) Open the grill hood completely. Do not attempt to light the grill with the hood closed.
- 2) Open the gas supply shut-off valve.
- 3) Push in and turn the knob counterclockwise to the HI position. Hold the knob pushed in for five seconds.
- 4) Insert a lit match held by the lanyard (located in the drip tray) or BBQ lighter through the hexagonal grates and near the top of the flash tube. A flame will be visible under the briquettes. Once you see the flame, release the knob. Refer to the illustration below.

**IMPORTANT NOTE:** If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat the lighting procedure.

#### **▲ WARNING**

Always keep your face and body as far away as possible when lighting.



Burner control knob.

## Burner Module and Side Burner

### BURNER LIGHTING

- 1) Remove the cover.
- 2) Open the gas supply shut-off valve.
- 3) Push in the burner control knob and verify that the hot surface igniter glows. The hot surface igniter is located to the rear of the burner below the hexagonal grate.
- 4) Once the glow is verified, simultaneously push in and turn the knob counterclockwise to the HI position. Hold the knob pushed in for five seconds, a flame will be visible. Once you see the flame, release the knob.

**IMPORTANT NOTE:** If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat the lighting procedure.

### MANUAL LIGHTING

If there is no electrical power supply available or if the hot surface igniter will not light the burner, the burner can be lit manually using a long lit match or BBQ lighter.

- 1) Remove the cover.
- 2) Open the gas supply shut-off valve.
- 3) Push in and turn the knob counterclockwise to the HI position.
- 4) Insert a long lit match or BBQ lighter through the hexagonal grates and near the top of the burner. A flame will be visible. Once you see the flame, release the knob.

**IMPORTANT NOTE:** If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat the lighting procedure.

## Using the Outdoor Grill

**IMPORTANT NOTE:** Before grilling for the first time, turn the grill on high for 10 minutes with the hood closed. This will heat the internal components. Smoking from the grill is normal because it is burning off protective oils on metal components.

- 1) Verify that the drip tray is fully inserted into the grill.
- 2) Light the grill burners following the procedure on pages 8–9.
- 3) Turn control knobs to HI and allow the grill to preheat for 10 minutes or until desired temperature is displayed on the thermometer. The hood should be closed while grill is preheating.
- 4) Place food on the grill and cook to the desired temperature or doneness. Adjust the heat setting if necessary. The control knob may be set to any position between HI and LO. Refer to heat settings on page 14.
- 5) Allow grill to cool and clean the drip tray after each use.

## Grill Lights

Your Wolf grill is equipped with two halogen interior lights and LED lights for the control knobs for night grilling.

Push the button located on the front panel to turn on the interior and knob lights. The interior lights turn off automatically when the hood is closed but knob lights will remain on. Push the button again to turn off all lights.

### ▲ WARNING

Do not touch the halogen interior lights. They may be hot and can cause serious burns.

## INTERIOR LIGHT BULB REPLACEMENT

### ▲ WARNING

Unplug the grill from the 120 VAC outlet before replacing the light bulb.

For bulb replacement, use 10-watt, G4 halogen light bulbs available at hardware stores or through your authorized Wolf dealer.

- 1) Remove the light cover lens by pushing one of the side retaining brackets with a screwdriver.
- 2) Remove the old light bulb by pulling it straight out of the socket without twisting the bulb.
- 3) While wearing plastic gloves, insert the new light bulb into the socket. Do not touch the bulb with bare hands as oil and dirt will shorten the life of the bulb.
- 4) Place the light cover lens back onto the light assembly.

## Infrared Sear Burner

Searing steaks and other meats with the infrared sear burner at the beginning of the grilling cycle helps lock in juices and flavor. Sear meats quickly, followed by regular grilling over grill burners.

### ⚠ CAUTION

Never allow liquids to come in contact with the infrared sear burner since it could cause damage to the ceramic tiles. Do not place briquette tray over infrared sear burner. This will block the infrared heat and will damage the tray.

## Smoker Box

The Wolf sealed smoker box can hold your favorite liquid or soaked wood chips to give meat a smoky flavor. The smoker box comes with all outdoor grills.

### TO INSTALL AND USE THE SMOKER BOX

- 1) Remove one hexagonal grate and slide the remaining grates to the side inside the grill, so the center is exposed. Remove a center half-size briquette tray where there is no flash tube. Refer to page 8 for location of flash tube.
- 2) Place the smoker box in place of the briquette tray. The smoker box will always line up over the top of the burner flame. For best results, have the smoker box centered in the middle of the grill.
- 3) Open the smoker box lid and add your favorite soaked wood chips. Place lid on top of smoker box. Do not over-pack smoker box with wood chips.
- 4) Turn the burner under the smoker box on HI. Once smoking begins, turn heat down to prevent wood chip flare-up.
- 5) Wear a barbecue mitt to protect hands and slide grate over smoker box and place food directly on grate over smoker box for best results.
- 6) Every 30 to 45 minutes, slide grate to the side inside grill to expose smoker box, open smoker box, stir chips and add more if needed.
- 7) Turn food if needed. Repeat steps 5 and 6 until desired temperature or doneness.

**IMPORTANT NOTE:** The smoker box may change shape or deform with heat, but will retain its original shape after it cools.

### ⚠ WARNING

Never use the smoker box over the infrared sear burner.

## Rotisserie System

The two-position rotisserie system allows for food of different sizes to cook at the proper distance from the infrared rotisserie burner. The maximum load for the rotisserie is 25 lbs (11 kg).

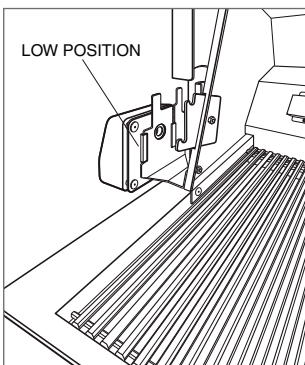
### LOW POSITION FOR LARGE LOADS

- 1) Install the rotisserie motor as shown. The motor socket hole will line up with the lower notch of the spit saddles.
- 2) Insert the rotisserie spit rod into the motor socket hole and place the rod on the lower notch of each spit saddle.
- 3) Remove the hexagonal grates.
- 4) Place the basting pan on top of the briquette trays to catch the drippings.

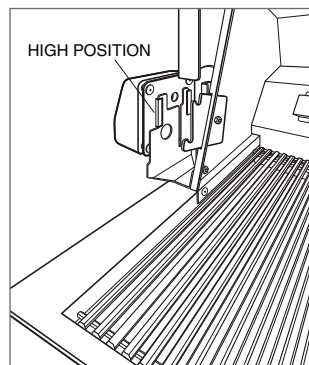
### HIGH POSITION FOR SMALL LOADS

- 1) Install the rotisserie motor as shown. The motor socket hole will line up with the upper notch of the spit saddles.
- 2) Insert the rotisserie spit rod into the motor socket hole and place the rod on the upper notch of each spit saddle. Place a basting pan on top of the hexagonal grates to catch the drippings.

For easy removal of the spit rod, lift slightly on the rotisserie motor and pull the spit rod out.



Low rotisserie position.



High rotisserie position.

## Using the Rotisserie

The rotisserie system rotates food in front of an infrared burner for even cooking and a more juicy taste.

- 1) Install the rotisserie motor on the motor bracket and plug it in to a GFCI 120 V AC outlet.
  - 2) Insert the food in the middle of the spit rod and then secure it with the meat forks on both ends by tightening the thumb screws on the meat forks against one of the flat sides of the hexagonal spit rod. If multiple pieces of food will be cooked at the same time, make sure the load is evenly balanced on the spit rod. Proper load balance will allow even cooking and prolong the life of the rotisserie motor.
  - 3) Insert the spit rod in the rotisserie motor at the desired cooking position. You may need to remove the hexagonal grates and warming rack to create clearance for large loads of food. Refer to the illustrations on the following page.
  - 4) Always use the basting pan beneath the food to catch drippings and prevent them from falling on the burners and briquette trays. The hexagonal grates may be removed to allow basting pan to sit directly on briquettes for large loads.
  - 5) Locate the rotisserie knob which is the second knob from the left.
  - 6) Push in and turn the knob counterclockwise to the HI position. The rotisserie igniter will remain on during entire cooking period.
- IMPORTANT NOTE:** If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat step 6.
- 7) Once lit, close hood until rotisserie burner has reached desired cooking temperature (approximately 10 minutes). Then place spit rod with food into rotisserie motor.
  - 8) Once cooking is complete, shut off the rotisserie burner and main gas valve.

## Using the Rotisserie

**IMPORTANT NOTE:** When using the rotisserie, always keep the hood closed except when basting or checking the food. A meat thermometer is recommended to verify that the food is completely cooked.

**IMPORTANT NOTE:** In sunny conditions, it may be difficult to see the flame to verify ignition of the infrared rotisserie burner.

**IMPORTANT NOTE:** When not in use, the rotisserie motor must be stored in an area protected from outdoor elements. Do not leave it mounted on the grill.

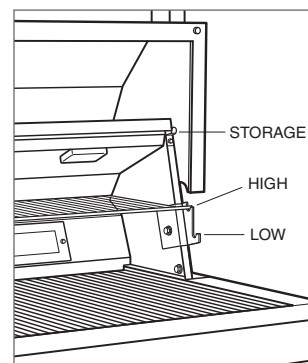
## Warming Rack

The warming rack has three positions. It may be used to warm food in the high or low position, or stowed away when not in use. The high position is further away from the heat source while the low position is closer to the heat source. When the warming rack is not in use, it conveniently stows away by moving up to the top support hooks.

**IMPORTANT NOTE:** From the high position, the warming rack must be removed and rotated 180° for the low position and storage position.

### ▲ CAUTION

The warming rack must be removed or in the storage position during rotisserie operation.



Warming rack positions.

## Tips for Successful Grilling

- Never leave food unattended.
- Cooking with the hood closed will decrease cooking time, provide an even temperature, conserve gas, lessen flare-ups and improve flavor.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to avoid flare-ups and curling. Fatty meats may be cooked indirectly on lower heat settings. Refer to grilling methods.
- When opening the hood, wear an barbecue mitt that covers your wrist. Stand to the side of the grill and lift the hood handle slowly.
- Allow meat to defrost in the refrigerator overnight rather than microwaving it to help retain juices.
- Apply salt only after cooking to prevent drying out the meat.
- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of cooking to prevent burning.
- Turn food only once, halfway through cooking time.
- Use a spatula or tongs to turn meat instead of piercing with a prong to prevent juices from escaping.
- Brush vegetables, lean cuts of meat, skinless poultry, fish and seafood with oil to prevent sticking.
- If using bamboo skewers, soak the skewers in cold water for 30 minutes before cooking time.
- To burn off grease drippings after cooking, operate the grill on high for five minutes. When the grill cools down, remove and clean the drip tray.
- When deep fat frying, be sure that the pan is large enough to accommodate the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Use a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.

**IMPORTANT NOTE:** Do not use aluminum foil, as food grease may be trapped, causing flame flare-up.

## GRILLING METHODS

**Direct method:** Food is cooked directly over the heat source. Turn food halfway through grilling time for even cooking. The hood may be open or closed. Used for steaks, chicken pieces, chops and vegetables.

**Indirect method:** Food is placed next to heated area, not on top of it. Place food in the middle of the grill with the outside burners on. Hood must be closed. Used for ribs, large roasts, whole poultry and rotisserie grilling of large roasts or poultry.

Select the grilling method best suited to the food you will be cooking; direct, indirect or rotisserie. Refer to the Wolf outdoor grilling guide on pages 19–21 for grilling method recommendations.

## HEAT SETTINGS

**HI and SEAR:** Used for quick searing of meats and vegetables.

**MED:** Grill steaks, pork chops and hamburgers. You may also sear meats on medium and cook them on low.

**LO:** Used for cooking dense vegetables, roasts, thick cuts of meat, poultry and fish.

## Cleaning and Maintenance

With briquettes and grates in place, turn all burners (including sear) on HI. Do not turn on the rotisserie. Let the grill heat for 10 to 12 minutes on HI with the hood closed. Turn burners OFF and allow the grill to cool completely.

### INTERIOR

- After the grill has cooled, remove debris from grates with the grill brush. Remove grates and clean with soapy water.
- Remove briquettes, shake or blow off any ash. Spray with water if desired.
- Cover burner tubes and infrared sear burner with plastic wrap. Spray inside the grill with oven cleaner and let stand according to directions.
- Wipe out the inside of the grill with a sponge, SOS pads and water. If necessary, a small putty knife can be used to scrap off thicker debris.

### STAINLESS STEEL EXTERIOR

Wolf outdoor grills, modules and grill carts are made of heavy-duty stainless steel and are non-rusting and non-magnetic.

- Never clean the stainless steel when it is hot. After the initial grilling, certain areas of the outdoor product may discolor. This is a normal discoloration caused by the intense heat given off by the burners.
- After the grill has cooled, use a mild abrasive pad such as Scotch Brite with a mild stainless steel cleaner to scrub the stainless steel parts of your grill. Always scrub in the direction of the grain.
- Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Do not use steel wool to clean stainless steel.

## Cleaning and Maintenance

### HEXAGONAL GRATES

- Scrub the hexagonal grates with the grill brush (provided with the outdoor product) immediately after cooking is completed and the burners are turned off.
- Wear a barbecue mitt to protect hands from the heat and steam. Dip the grill brush in tap water and scrub the hot hexagonal grates. Dip the brush frequently in the water. Steam, created as water comes in contact with the hot grill, helps loosen food particles stuck on the grates. These food particles will either get burned into the briquettes or fall into the drip tray.

#### ⚠ CAUTION

Never allow liquids to come in contact with the infrared sear burner since it could cause damage to the ceramic tiles.

**IMPORTANT NOTE:** Do not clean the hexagonal grate section while over the infrared sear burner. The grates may be rotated for cleaning.

**IMPORTANT NOTE:** Cleaning the hexagonal grates would be more difficult once they are allowed to cool. When cleaning the grates, make sure to not contact the rotisserie burner.

### SPIDERS AND INSECTS

#### ⚠ WARNING

Spiders and insects can nest in the burners of the outdoor product which causes the gas to flow from the front of the burner. This dangerous condition can cause a fire behind the valve panel, damaging the grill and making the grill unsafe to operate.

Inspect the grill burners for spiders and insects once a year or if the outdoor product has not been used for more than one month or if any of the following conditions occur:

- The smell of gas in conjunction with the burner flames appearing yellow.
- The outdoor product does not reach temperature.
- The outdoor product heats unevenly.
- The burners make a “popping” sound.

## Cleaning and Maintenance

### CERAMIC BRIQUETTE TRAY

It is not necessary to remove and clean the briquettes from the briquette tray after every grilling. They will burn themselves clean during the next cooking cycle. If desired, you can burn them clean by operating the grill on high for 10–12 minutes.

Periodically, the briquette trays need to be cleaned. When cool, remove the briquette trays from the grill, shake loose the debris and wipe the trays clean. Do not handle a hot briquette tray.

#### **⚠ CAUTION**

**Do not place briquette trays over the infrared sear burner. This will block the infrared heat and cause damage to the tray.**

### INFRARED SEAR BURNER

The infrared sear burner has a stainless steel housing and protective screen. The protective screen helps reflect heat up to the cooking surface and also catches any food particles from landing on the ceramic burner. At searing temperatures that the burner reaches, all food particles will be burned off. The only maintenance required is to clean the protective screen and check for particles that may be trapped.

### DRIP TRAY

The pull-out drip tray collects grease, liquid and fallen food particles. Allow the tray and its contents to cool before cleaning. Slide the tray out and wipe it clean. Make sure the drip tray is fully inserted back into the grill. To avoid any possibility of a grease fire, it is highly recommended that you clean the tray after every use.

**IMPORTANT NOTE:** Do not use the grill without the drip tray fully inserted.

### SMOKER BOX

The smoker box and lid can easily be removed from the grill for cleaning. Empty contents and clean with soap and water.

## Troubleshooting

If your Wolf outdoor product is not operating properly, use the following troubleshooting guide before calling your Wolf authorized service center. This guide will save you time and trouble and may help you avoid the expense of a service call.

### **Burners will not light.**

- Push knob in and verify that igniter glows.
- If igniter does not glow, verify proper power supply.
- Purge line of trapped air. Check if you can match-light burner. Check to see that other burners operate.

**IMPORTANT NOTE:** It is normal to hear a “popping” sound when grill burners are first turned on.

### **Burner flame is yellow and gas odor can be smelled.**

- Check burner inlet for obstruction such as spiders and insects.
- Check for gas leak.

### **Low heat generated with knob in HI position.**

- If problem is isolated to one burner, clean orifice and burner, clearing ports of any obstruction.
- Check for bent or kinked fuel hose.
- Check for proper gas supply.
- Preheat the outdoor product for 10 minutes.
- For LP gas, check for empty tank.

### **Burners provide too much heat.**

- Check for unauthorized regulator adjustment.

### **Excessive flare-ups occur.**

- Check if hexagonal grates are dirty. Clean if necessary.
- Overload from fatty meats or excessive cooking temperature.

### **Burner flame blows out.**

- Check for any burner defect.
- Check for proper gas supply.
- For LP gas, check for empty tank.
- If location of the outdoor product is subject to high winds, provide a wind block.

### **Interior lights will not operate.**

- Check if grill is plugged into a 120 V AC outlet.
- Light bulb may need to be replaced.

### **Hot surface igniter will not operate.**

- Check if the outdoor product is plugged into a 120 V AC outlet.

### **Control knob lights will not operate.**

- Check if the outdoor product is plugged into a 120 V AC outlet.

### **Thermometer is not reaching high temperatures.**

- Operate grill on high for 10–12 minutes with hood closed to reach higher temperatures.

## Outdoor Grilling Guide

The outdoor grilling guide on the following pages provides the suggested grilling time and flame setting for a variety of foods. Consult an outdoor grilling cookbook for more specific times and handling of various foods. For more outdoor grilling recipes and ideas, visit [wolfappliance.com](http://wolfappliance.com).

### GENERAL GRILLING

Preheat grill burners for 10 minutes on the desired heat setting. To sear foods, preheat the infrared sear burner on HI for 10 minutes. Sear meat up to two minutes on each side, then move food to the grilling area, turning food halfway through cooking time. Cook to the desired temperature or doneness.

### ROTISSERIE

Preheat the infrared rotisserie for 10 minutes on the desired heat setting. Heat from the rotisserie comes only from the back of the grill. Additional indirect heat from the far right burner, on LO, may be used to speed up cook time.

### SMOKE ENHANCED

Use the smoker box to smoke enhance foods. Refer to page 11 for information on how to install and use the smoker box. There will be better smoking results if the smoker box is not firmly packed with wood chips. Keep the grill temperature between 200°F (95°C) to 250°F (120°C) to slow cook the food for a better smoke enhanced flavor. For a slower cooking procedure and less smoke enhanced flavor, place the food above the smoker box on the warming rack. Timing for the food on the warming rack will be longer.

## Internal Temperature

The internal temperatures shown in the chart below are USDA recommended carving temperatures.

### INTERNAL TEMPERATURE

| DONENESS                   | INTERNAL TEMP |
|----------------------------|---------------|
| <b>BEEF, LAMB AND VEAL</b> |               |
| Rare                       | 140°F (60°C)  |
| Medium Rare                | 145°F (65°C)  |
| Medium                     | 160°F (70°C)  |
| Well Done                  | 170°F (75°C)  |
| <b>PORK</b>                |               |
| Well Done                  | 170°F (75°C)  |
| <b>POULTRY</b>             |               |
| Well Done Breast           | 170°F (75°C)  |
| Well Done Thigh            | 180°F (80°C)  |
| Well Done Stuffing         | 165°F (75°C)  |

## Grill Temperature

### HOOD THERMOMETER TEMPERATURE

| SETTING              | TEMPERATURE           |
|----------------------|-----------------------|
| <b>DIRECT HEAT</b>   |                       |
| LO                   | 200–250°F (95–120°C)  |
| MED                  | 325–375°F (165–190°C) |
| HI                   | 400–450°F (205–230°C) |
| <b>INDIRECT HEAT</b> |                       |
| MED                  | 300–325°F (150–165°C) |
| HI                   | 375–400°F (190–205°C) |

Outdoor Grilling Guide

GENERAL GRILLING

| FOOD                                | THICKNESS OR WEIGHT               | GRILLING TIME          | FLAME SETTING  |
|-------------------------------------|-----------------------------------|------------------------|--|
| <b>BEEF</b>                         |                                   |                        |  |
| Hamburgers                          | 1/2" (13) thick                   | 3–5 min (8–10 min)*    | MED  |
| Steaks                              | 3/4"–1" (19–25) thick             | 4–10 min (12–24 min)*  | MED  |
|                                     | 1"–1 1/2" (25–38) thick           | 9–12 min (12–24 min)*  | MED  |
| Tenderloin (whole)                  | 3" (76) diameter                  | 30–40 min (40–45 min)* | MED–LO to LO turning occasionally.                                     |
| <b>PORK</b>                         |                                   |                        |  |
| Chops                               | 3/4"–1" (19–25) thick             | 8–10 min (15–18 min)*  | MED  |
| Tenderloin (whole)                  | 2" (51) diameter                  | 20–25 min (25–35 min)* | MED–LO turning occasionally.   |
| Ribs                                | half rack                         | 1 hr 30 min–2 hrs      | MED for 5 min bone side down, then turn heat to LO. Turn every 20 min. |
| Ham Steaks                          | 1" (25) thick                     | 10–15 min              | MED  |
| <b>POULTRY</b>                      |                                   |                        |  |
| Chicken (boneless, skinless breast) | flattened to 1/2" (13)            | 12–14 min              | MED  |
| Chicken (bone-in breast)            |                                   | 28–32 min              | MED  |
| Chicken (bone-in legs)              |                                   | 16–20 min              | MED  |
| Chicken (bone-in thighs)            |                                   | 20–25 min              | MED  |
| Chicken (halved)                    | 3–5 lbs (1.4–2.3 kg) whole weight | 35–40 min              | MED  |
| Cornish Hens                        | 1 1/2–2 lbs (.7–.9 kg)            | 40–50 min              | MED–LO   |
| Turkey (halved)                     | 20 lbs (9.2 kg) whole weight      | 2 hr 45 min–3 hrs      | MED–LO to LO   |
| Turkey Breast (boneless)            | 4–5 lbs (1.8–2.3 kg)              | 2 hr 30 min–3 hrs      | Indirect (HI)  |
| Turkey (bone-in legs and thighs)    | 3/4–1 lbs (.3–.5 kg)              | 45–55 min              | MED–LO   |
| <b>FISH AND SEAFOOD</b>             |                                   |                        |  |
| Fish Fillets                        | 1"–1 1/4" (25–32) thick           | 12–14 min              | MED Brush oil on food and grates before grilling.                      |
| <b>VEGETABLES</b>                   |                                   |                        |  |
| Corn (with husks)                   |                                   | 20 min                 | MED  |
| Summer Squash and Zucchini (halved) |                                   | 10–13 min              | MED Brush with oil before grilling.                                    |
| Winter Squash                       |                                   | 1 hr                   | Indirect (MED) Brush with oil before grilling.                         |
| Bell Peppers (whole)                |                                   | 10–15 min              | MED  |
| Portabella Mushrooms (whole)        |                                   | 12 min                 | MED Brush with oil before grilling.                                    |
| <b>FRUIT</b>                        |                                   |                        |  |
| Apples (whole)                      |                                   | 35–40 min              | Indirect (MED)   |
| Pears (halved)                      |                                   | 10–12 min              | MED Brush with oil before grilling.<br>Skin side down first.           |

\*Sear up to 2 minutes per side. Use grilling time in parentheses with no searing.

Consult an outdoor grilling cookbook for specific times and handling of various foods. For more outdoor grilling ideas, go to [wolfappliance.com](http://wolfappliance.com).

## Outdoor Grilling Guide

### ROTISSERIE

| FOOD    | THICKNESS OR WEIGHT    | GRILLING TIME | FLAME SETTING  |
|---------|------------------------|---------------|--|
| Chicken | 3–4 lbs (1.4–1.8 kg)   | 1 hr 30 min   | Rotisserie (HI)  |
| Turkey  | 19–20 lbs (8.7–9.2 kg) | 4 hrs         | Place pan on grates to collect drippings.<br>Rotisserie (HI) with right burner on LO.<br>Remove grates and place pan on briquettes to collect drippings. |

### GRILLING IN 8 MINUTES OR LESS

| FOOD                          | THICKNESS OR WEIGHT | GRILLING TIME | FLAME SETTING  |
|-------------------------------|---------------------|---------------|--|
| <b>MEAT AND FISH</b>          |                     |               |  |
| Ham Steaks                    | 1/2" (13) thick     | 6 min         | MED  |
| Hot Dogs                      |                     | 5–6 min       | MED–HI   |
| Shrimp                        | 16–20 pkg           | 5–6 min       | MED–HI   |
| Scallops                      |                     | 5–6 min       | MED–HI   |
| <b>VEGETABLES</b>             |                     |               |  |
| Asparagus                     |                     | 3–6 min       | Indirect (MED) Brush with oil before grilling.<br>Can also use a vegetable basket. |
| Eggplant                      | 1/2" (13) thick     | 6 min         | MED Brush with oil before grilling.  |
| Portabella Mushrooms (sliced) |                     | 6 min         | MED Brush with oil before grilling.  |
| Onion (sliced)                | 1/2" (13) thick     | 6–7 min       | MED Brush with oil before grilling.  |
| <b>FRUIT</b>                  |                     |               |  |
| Apple (sliced)                | 1/2" (13) thick     | 4–5 min       | MED Brush with oil before grilling.  |
| Banana (halved)               |                     | 5–6 min       | MED Brush with oil before grilling.<br>Start grilling on cut side.                 |
| Pineapple (sliced)            | 1/2" (13) thick     | 8 min         | MED Brush with oil before grilling.  |

### SMOKE ENHANCED

| FOOD                          | THICKNESS OR WEIGHT    | GRILLING TIME           | FLAME SETTING   |
|-------------------------------|------------------------|-------------------------|---|
| Chicken (whole)               | 3–4 lbs (1.4–1.8 kg)   | 2–3 hrs                 | MED–LO  |
| Cornish Hens                  | 1 1/2–2 lbs (.7–.9 kg) | 1 hr 30 min–1 hr 45 min | MED–LO  |
| Chicken (whole, cut up)       |                        | 45 min–2 hrs            | MED–LO  |
| Brats and Sausages (uncooked) |                        | 30 min–1 hr             | MED–LO  |
| Fish                          | 1/2"–1" (13–25) thick  | 45 min–1 hr             | MED–LO.<br>Brush with oil and place in grilling basket. |

Consult an outdoor grilling cookbook for specific times and handling of various foods. For more outdoor grilling ideas, go to [wolfappliance.com](http://wolfappliance.com). Dimensions in parentheses are in millimeters unless otherwise specified.

## Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your Wolf outdoor product. This information is found on the product rating plate. For the outdoor grill, the rating plate is located above the drip tray, behind the logo. The drip tray must be removed to view the rating plate. For the burner module and side burner, the rating plate is located under the bullnose on the right side. For location of the rating plate, refer to the illustrations on pages 6–7. Record the rating plate information below for future reference.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Installation Date: \_\_\_\_\_

Wolf Authorized Service Center:

\_\_\_\_\_

Phone: \_\_\_\_\_

Authorized Wolf Dealer:

\_\_\_\_\_

Phone: \_\_\_\_\_

### BEFORE CALLING FOR SERVICE

Before calling a Wolf authorized service center, refer to the troubleshooting guide on page 18.

### 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](http://wolfappliance.com).
- 3) Register by phone by calling Wolf customer service at 800-222-7820.

The model and serial numbers of your unit 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.

# Wolf Appliance Outdoor Products Limited Warranty

RESIDENTIAL USE ONLY

## FULL ONE YEAR WARRANTY\*

For one year from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by a Wolf authorized service center, unless otherwise specified by Wolf Appliance. Service will be provided in the home during normal business hours.

## LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any stainless steel part if defective from workmanship and when subjected to normal domestic use and service. This warranty excludes surface corrosion, scratches and discoloration. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service. NOTE: Product must be approved for outdoor use and application and this is designated by model and serial number.

## TERMS APPLICABLE TO EACH WARRANTY

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

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

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

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

\*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects





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