

USE & CARE GUIDE



Electric Cooktops



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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 electric cooktop attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your electric cooktop with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care 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 electric cooktop.

Your Wolf electric cooktop 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 NOTE:** Performance may be compromised if the electrical supply is less than 240 volts. This excludes model CT30E-208/S which was specifically engineered to function with a 208-volt electrical supply.

## IMPORTANT INSTRUCTIONS

**IMPORTANT NOTE:** Read all safety instructions before using this appliance.

- Read this use & care guide carefully before using your new cooktop to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- Warranty service must be performed by a Wolf authorized service center.
- Before performing any service, disconnect the power supply to the cooktop by switching off the circuit breaker or removing the fuse.

## GENERAL SAFETY REQUIREMENTS

- Wear proper apparel. Never let loose clothing or other flammable materials come in contact with the elements while in operation. Fabric may ignite and result in personal injury.
- Use only dry pot holders when removing pans from the cooktop. Wet or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements.
- Select cookware of the proper size, material and construction for the particular type of cooking being done. This unit is equipped with heating elements of different size. Refer to cookware selection on page 16.
- Always turn pan handles inward so they do not extend over adjacent work areas, heating elements or edges of cooktop to reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with pan. Do not turn handles toward the room, where they may be bumped or easily hit.
- Always use a setting of eight bars or less on the bridge element when cooking on a griddle. Higher settings are not needed and can damage the cooktop and cookware. Refer to bridge-zone element on page 12.

## IMPORTANT INSTRUCTIONS

### GENERAL SAFETY REQUIREMENTS

- Never use your cooktop to warm or heat a room.
- When using the cooktop, do not touch the glass surface directly above or adjacent to the heating elements. The glass surface may become hot enough to cause burns.
- Do not leave children alone or unattended in the area where the cooktop is in use. Never allow children to sit or stand on the appliance. Do not let children play with the cooktop.
- Do not store items of interest to children above or at the back of the cooktop, as they could climb on the appliance to reach items and be injured.
- Do not repair or replace any part of the appliance unless it is specifically recommended in literature you received. All service should be referred to a Wolf authorized service center.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave the cooktop unattended when using high heat settings. Boilovers and greasy spillovers may smoke or ignite.
- Do not operate the cooktop if the glass-ceramic surface is broken or severely pitted. Call a Wolf authorized service center to repair the cooktop.
- Do not store flammable materials near hot components or let grease or other flammable substances accumulate on the cooktop.
- Do not clean the cooktop while it is still hot. If using a damp sponge or cloth, wait until the cooktop has cooled sufficiently to prevent steam burns. Also, some cleaners give off noxious fumes when applied to hot surfaces. Refer to care recommendations on page 15.
- Do not use a griddle, open roaster or fish poacher across two heating elements unless the bridge element is turned on. This type of use without the bridge element turned on could damage or crack the glass. Refer to bridge-zone element on page 12.
- Do not block the cooling fan exhaust or intake vents. The cooling fan automatically turns on to cool internal parts. It may continue to run even after the cooktop has been turned off.

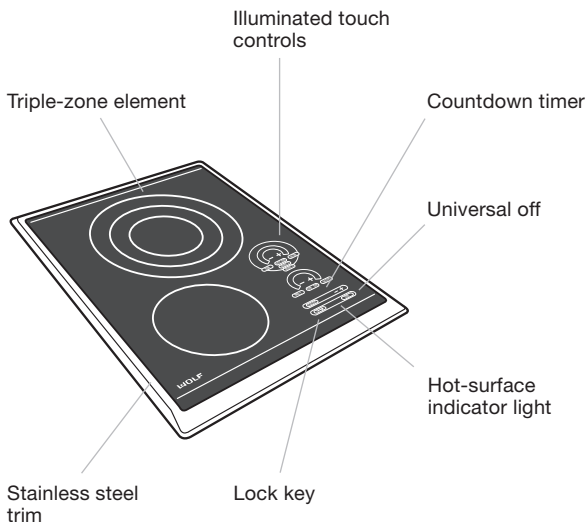
### Framed Electric Cooktop Features

- Framed models with stainless steel trim.
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- Elements operate with high-frequency pulsation technology for consistent heating.
- Heating elements with multiple zones to customize heat for pans of all sizes.
- Bridge-zone element connects two elements to create a larger cooking area (CT30E/S and CT36E/S).
- Wolf exclusive melt setting for gentle heat and true simmer setting prevents scorching.
- Illuminated touch controls with graduated control lighting.
- Lock mode.
- Hot-surface indicator light.
- Universal off turns all elements off.
- Countdown timer with 1 to 99 minute range and adjustable volume.
- Temperature limiter to ensure that safe operating temperature of glass-ceramic surface is never exceeded.
- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

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).

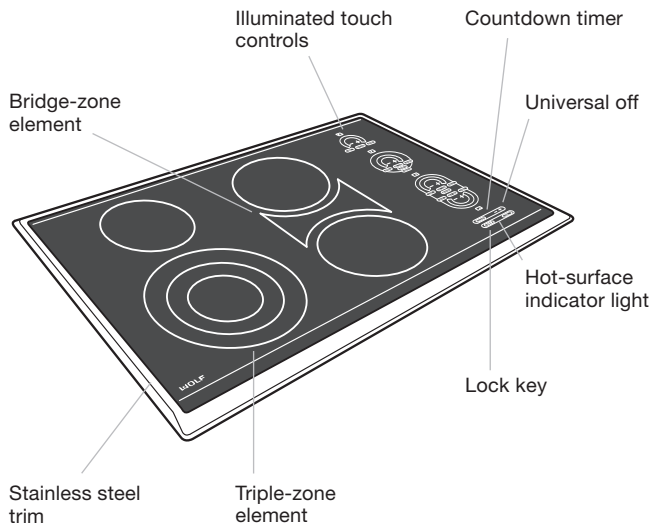
### 15" (381) FRAMED ELECTRIC COOKTOP

Model CT15E/S



### 30" (762) FRAMED ELECTRIC COOKTOP

Model CT30E/S



Electric Cooktop Features

Maximum Element Power	Watts
<b>15" (381) ELECTRIC COOKTOP</b>	
10" (254) Triple	900 / 1800 / 2500
6 1/2" (165) Single	1200
<b>30" (762) ELECTRIC COOKTOP</b>	
10" (254) Triple	900 / 1800 / 2500
10" (254) Triple (CT30E-208/S)	900 / 1800 / 2300
(2) 8" (203) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—8" (203) x 17" (432)	4400
<b>36" (914) ELECTRIC COOKTOP</b>	
12" (305) Triple	1050 / 2200 / 2700
9" (229) Dual	700 / 2200
(2) 8" (203) Single	1800
6 1/2" (165) Single	1200
Singles with Bridge—8" (203) x 17" (432)	4400

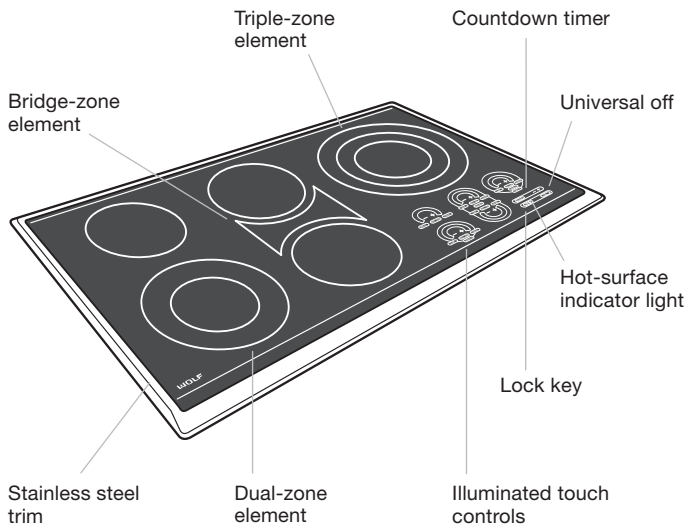
OPTIONAL ACCESSORIES

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

- Filler strip (framed models).
- Bracket supports for installation of two modules with downdraft (model CT15E/S).

36" (914) FRAMED ELECTRIC COOKTOP

Model CT36E/S



### Unframed Electric Cooktop Features

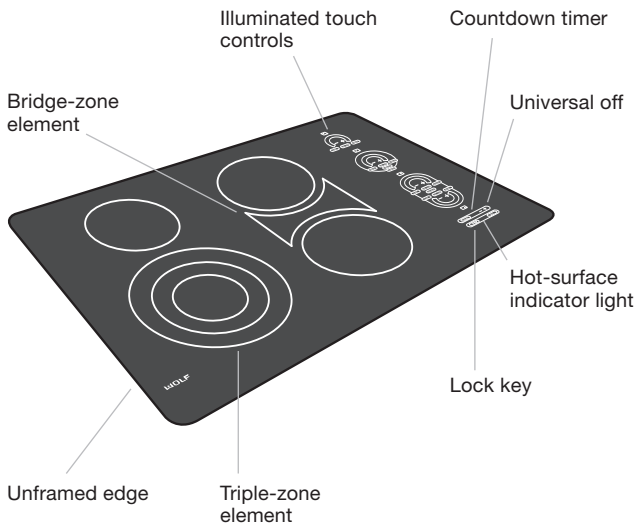
- Unframed models can be mounted flush with countertop.
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- Elements operate with high-frequency pulsation technology for consistent heating.
- Heating elements with multiple zones to customize heat for pans of all sizes.
- Bridge-zone element connects two elements to create a larger cooking area.
- Wolf exclusive melt setting for gentle heat and true simmer setting prevents scorching.
- Illuminated touch controls with graduated control lighting.
- Lock mode.

- Hot-surface indicator light.
- Universal off turns all elements off.
- Countdown timer with 1 to 99 minute range and adjustable volume.
- Temperature limiter to ensure that safe operating temperature of glass-ceramic surface is never exceeded.
- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

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).

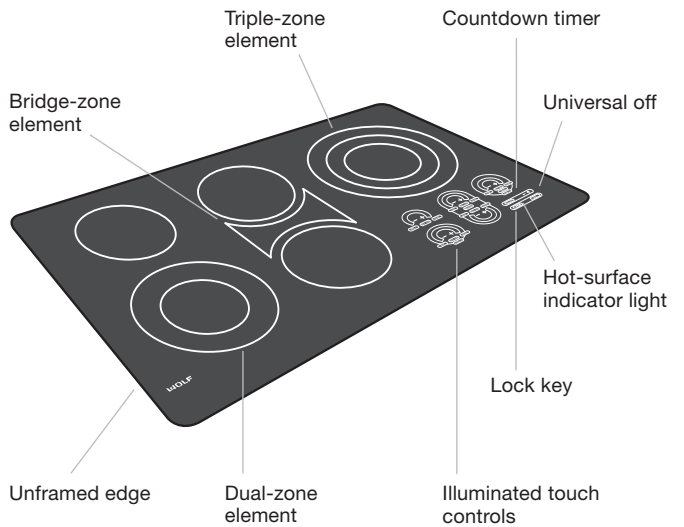
### 30" (762) UNFRAMED ELECTRIC COOKTOP

Model CT30EU



### 36" (914) UNFRAMED ELECTRIC COOKTOP

Model CT36EU





## Control Panel

The control panel of your electric cooktop is illuminated for instant visual indication that one or more elements are in use. The control panel features touch controls with graduated control lighting. A power bar indicator in each control will display the heat setting level for the element. Refer to the illustration below.

Wolf electric cooktops operate by using high-frequency pulsation, 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.

When using the dual-zone or triple-zone elements, all sections of the element will cycle at the same rate. For safety reasons, the outer elements cannot be turned on independently from the center section.

### ⚠ CAUTION

Do not place hot cookware directly over the control panel.

## Modes of Operation

### LOCK MODE

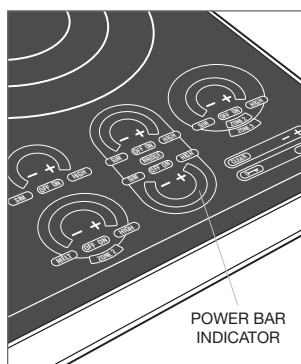
In lock mode, all touch pad operations on the control panel are disabled and all heating elements are turned off. A steady glowing light within the “key” symbol indicates that the cooktop is locked. Refer to the illustration below.

- To lock the control panel, touch and hold the key symbol for 3 seconds. Three chimes will sound and the light within the key symbol will illuminate. The cooktop is now in lock mode.
- To unlock the control panel, touch and hold the key symbol for 3 seconds. Two chimes will sound and the light within the key symbol will go out. The cooktop is now in idle mode.

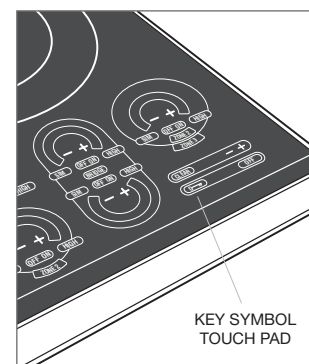
**IMPORTANT NOTE:** When the cooktop is powered up for the first time or if there has been a power outage, the cooktop will default to lock mode.

### IDLE MODE

After unlocking the control panel as described in lock mode, the cooktop enters the idle mode of operation. Available touch pad operations include OFF ON for each element, lock mode and timer functions.



Control panel (CT36E/S shown).



Lock mode.

## Cooktop Operation

### INITIAL START-UP

Before using your electric cooktop for the first time, clean the glass-ceramic surface as recommended in the cleaning section on page 15. The cooktop surface must be free of any foreign substances, especially those that could melt and permanently adhere to the glass-ceramic surface.

When the cooktop is powered up for the first time it will default to lock mode. To unlock the control panel, touch and hold the key symbol for 3 seconds.

**IMPORTANT NOTE:** A small amount of smoke and odor may be noticed during the initial break-in period.

### SINGLE ELEMENT AND INNER ZONE

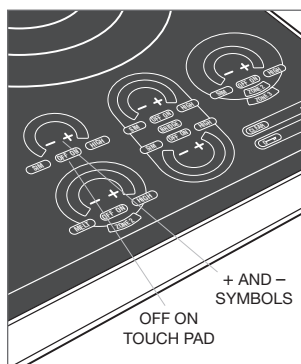
To activate a heating element, touch the OFF ON touch pad that corresponds to the element you wish to use. The power bar indicator will begin to blink and show a half-power status.

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

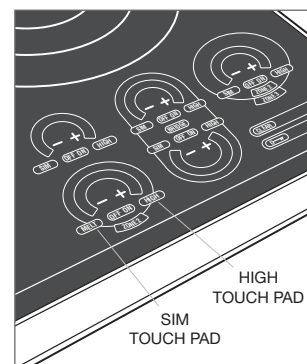
- Touch the + or – symbol to set the heat setting at half-power output and complete the activation.
- Touch HIGH to set the element at the highest heat setting and complete the activation.
- Touch SIM or MELT to set the element at the lowest heat setting and complete the activation.

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

- Touch the + or – symbol to change the heat setting incrementally up or down.
- Touch HIGH to increase the setting directly to the highest heat.
- Touch SIM or MELT to decrease the setting directly to the lowest heat.
- Touch OFF ON to turn the element off.



Element activation (CT36E/S shown).



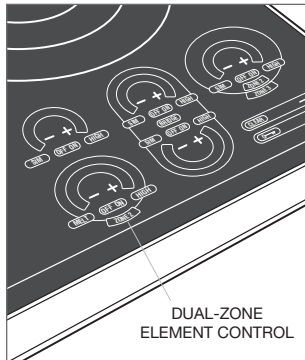
Heat settings.

## Cooktop Operation

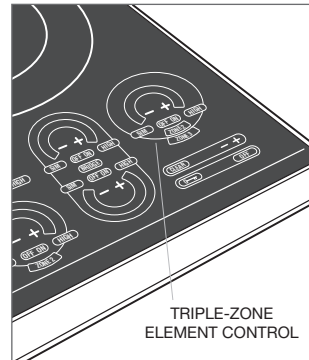
### DUAL-ZONE ELEMENT

To activate the dual-zone heating element, touch the OFF ON touch pad of the control that corresponds with the dual-zone element. Refer to the illustration below.

- Set the heat setting for the inner element zone as described on the previous page.
- Touch ZONE 2 and the outer element zone will be set to the same heat setting as the inner zone. A light will remain on under the ZONE 2 touch pad to indicate that the outer element zone is on.
- Changing the heat setting to the entire dual-zone element is the same as for a single element.
- Touch ZONE 2 again to turn off the outer element zone. The light under the ZONE 2 touch pad will go out.



Dual-zone element.



Triple-zone element.

### TRIPLE-ZONE ELEMENT

To activate the triple-zone heating element, touch the OFF ON touch pad of the control that corresponds with the triple-zone element. Refer to the illustration below.

- Set the heat setting for the inner element zone as described on the previous page.
- Touch ZONE 2 and the middle element zone will be set to the same heat setting as the inner zone. A light will remain on under the ZONE 2 touch pad to indicate that the middle element zone is on.
- Touch ZONE 3 and the outer element zone will be set to the same heat setting as the inner and middle zones. A light will remain on under the ZONE 3 touch pad to indicate that the outer element zone is on.
- Changing the heat setting to the entire triple-zone element is the same as for a single element.

If ZONE 3 is turned on directly, ZONE 2 will automatically be turned on. Similarly, if all three zones are turned on, turning off ZONE 2 will automatically turn off ZONE 3.

When ZONE 3 is turned on, lights under the other two zones will dim. This is normal.

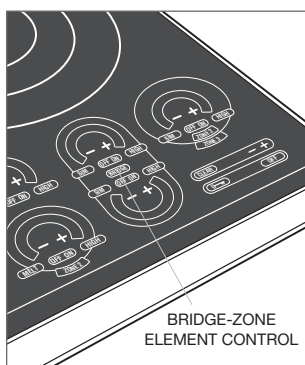
## Cooktop Operation

### BRIDGE-ZONE ELEMENT

The bridge-zone element provides an oblong heating area for use with a griddle, open roaster or fish poacher.

To activate the bridge-zone heating element, touch the OFF ON touch pad of either control that corresponds with the bridge-zone element. Refer to the illustration below.

- Set the heat setting for either the front or rear element as described on page 10.
- Touch BRIDGE. The bridge element and the element that was not activated will both be set to the same heat setting as the first element. Lights will remain on under the front, rear and bridge element touch pads to indicate that the entire bridge-zone element is on.
- Changing the heat setting of the entire bridge-zone element is done the same as for a single element. All three elements maintain the same heat setting.
- Touch BRIDGE again to turn off the bridge element. The light under the bridge element touch pad will go out. The front and rear elements will remain at the current heat setting and will become independent of one another.



Bridge-zone element (CT36E/S shown).

### BRIDGE-ZONE ELEMENT GRIDDLE USE

**IMPORTANT NOTE:** Always use a setting of 8 bars or less on the bridge-zone element when cooking on a griddle. Higher settings are not needed and can damage the cooktop and cookware.

To preheat the griddle, set the bridge-zone element at 14 bars for 5 minutes, then turn the heat down to 8 bars for cooking.

#### ⚠ CAUTION

A griddle, open roaster or fish poacher should not be used when the center bridge element is off or with any other combination of heating elements.

## Cooktop Operation

### HOT SURFACE INDICATOR

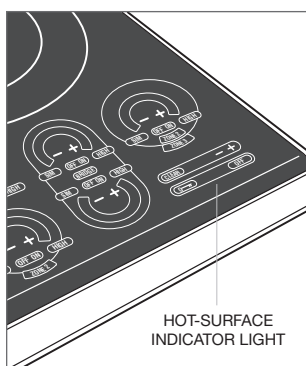
As a safety precaution, a hot-surface indicator light will illuminate when the surface temperature of any one of the heating elements rises above 150°F (65°C). “HOT” will illuminate in the control panel display. It will remain illuminated until the entire surface temperature has lowered to a safe level, even after the cooktop controls are turned off.

### TIMER OPERATION

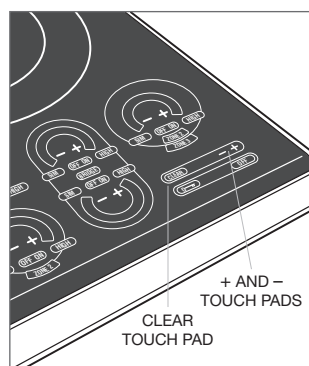
The electric cooktop features a countdown timer located in the control panel. Refer to the illustration below.

The timer may be set in one-minute increments up to 99 minutes. Once set, the remaining time will be illuminated in the control panel as it counts down. The timer can be used anytime the cooktop is not in lock mode.

- To turn on the timer, touch + on the timer control.
- Touch and hold + or – until the desired time is reached. The timer will start 3 seconds after the time is set.
- When the timer reaches 0, an audible chime will sound. The chime will continue to sound until CLEAR is touched.



Hot-surface indicator.



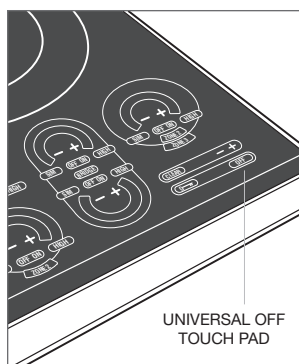
Timer control.

### UNIVERSAL OFF

To turn off all heating elements at the same time, touch the universal OFF touch pad on the control panel. Refer to the illustration below.

### COOLING FAN

The electric cooktop is equipped with a cooling fan that automatically turns on to cool internal parts. The fan will turn off once internal temperatures have been lowered. During extended use, the cooling fan may continue to run even after the cooktop has been turned off until internal temperatures have been lowered.



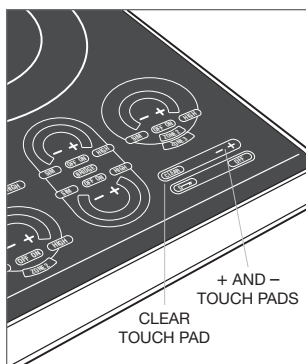
Universal off.

## Cooktop Operation

### SOUND ADJUSTMENT

The volume and frequency, or tone, of the touch controls can be adjusted through the user option, activated through the timer controls.

- To activate the user option, the cooktop must be in idle mode.
- Touch and hold CLEAR for 3 seconds to activate the volume adjustment option. “Uol” will illuminate in the control panel display.
- Touch and hold CLEAR for 5 seconds to activate the frequency adjustment option. “FrE” will illuminate in the control panel display.
- Adjust the volume and frequency using the + and – touch pads. One touch equals one step up or down. The power bar indicator of the triple-zone element will display the volume or frequency level. (1 bar = low, 8 bars = medium and 16 bars = high.)
- As the volume or frequency is adjusted, the cooktop will chime with each change. The chime will represent the volume and frequency level currently displayed by the power bar indicator.
- To exit the user option and return the cooktop to idle mode, touch and hold CLEAR for more than 7 seconds. If no touch pad is touched for 10 seconds, the level is then stored and the cooktop returns to idle mode.



Sound adjustment.

### TEMPERATURE SETTING GUIDE

SETTING	USES
<b>MELT</b> 1 Bar	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
<b>SIMMER</b> 2–10 Bars	Melting large quantities Simmering sauces Steaming rice
<b>BRIDGE-ZONE</b> 8 Bars	Griddling French toast, pancakes and bacon (griddle) Heating gravy (open roaster) Poaching fish (fish poacher)
<b>MEDIUM</b> 10–12 Bars	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
<b>MEDIUM HIGH</b> 12–14 Bars	Sautéing Browning Braising Quick frying Fast boiling large quantities
<b>HIGH</b> All Bars	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only)

## Care Recommendations

- Do not use the cooktop as a cutting board.
- Do not slide cookware with a rough bottom, such as cast iron, across the glass-ceramic surface. If this occurs, remove any marks with a nonabrasive cleaner.
- Do not allow any item that could melt to come in contact with the glass-ceramic surface when it is hot. If this occurs, use the razor blade scraper provided with the cooktop to remove.
- Do not place food directly on the glass-ceramic surface when it is hot.
- Do not operate the cooktop if the glass-ceramic surface is broken. Contact a Wolf authorized service center.
- Do not place a trivet, wok support ring or other metal stand directly onto the cooktop surface.
- Do not apply chlorine bleach, ammonia or other strong chemicals or cleaners to the cooktop surface.
- Do not wipe the cooktop surface with a cloth that may leave a film of detergent; it will cause the cooktop to discolor during the next heating cycle.

**IMPORTANT NOTE:** Do not place hot cookware near the sealed outer edges of flush-mounted unframed cooktops. This will cause damage to the silicone seal.

## MAINTENANCE

The Wolf electric cooktop is a sealed system that does not require internal maintenance. The cleaning and care recommendations outline necessary maintenance for the glass-ceramic surface. All other maintenance must be performed by a Wolf authorized service center technician.

## CLEANING

- Lock the cooktop before cleaning by touching and holding the key symbol for 3 seconds.
- Clean the cooktop surface thoroughly before operating for the first time and after each use.
- Wait until the cooktop surface is cool before cleaning. It will be safe to clean if the hot-surface indicator light is not illuminated.
- For best results, wipe up spills and splatters as they occur and immediately after the cooktop has cooled. If spills with a high sugar content are allowed to cook on, they may permanently damage the glass-ceramic surface. Use the razor blade scraper provided with the cooktop to remove heavy or burned-on spills.
- Do not use abrasive cleaners or applicators; they will permanently scratch cooktop surfaces.
- Use a spray degreaser to remove fingerprints and greasy splatters.
- To clean the glass-ceramic surface, use a nonabrasive cleaner like Elco Cooktop Cleaning Creme and apply with a lightly dampened cloth. Remove any cleaning residue from the surface and wipe with a dry cloth.
- To clean the stainless steel trim of framed models, use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. Remove any cleaning residue from the trim and wipe with a dry cloth.

## Cookware Selection

Cooktops with a glass-ceramic surface do not require special cookware; however, cookware selection will affect overall cooking efficiency. Use the following guidelines when selecting cookware:

- Select cookware with a diameter that matches the cooking zone. When a pan is placed on the heating element, it should not extend beyond the ring around the cooking zone. Cookware for the bridge-zone element should match the cooking zone size as closely as possible. Refer to the cookware selection guide.
- For best results, select medium- to heavy-gauge metal cookware with a flat, smooth bottom and tight-fitting lid.
- Select cookware made of materials with good heat conductivity, such as aluminum and copper. These metals are sometimes found “sandwiched” between the inner and outer layers of the pan.
- Cast iron and especially glass cookware will be slower to heat. Glass cookware should only be used as recommended by the cookware manufacturer.
- Cover pans while cooking; covers improve cooking efficiency. Water boils faster, using less energy, and the kitchen stays cooler.
- Select high-sided (deep) pans rather than ones with very wide bases and low sides. High sides will minimize boilovers.
- Avoid pots and pans with uneven or rounded bottom surfaces. Some specialty cookware such as woks, pressure cookers, canning modules and deep fat fryers must be carefully selected to meet the guidelines above.

### COOKWARE SELECTION GUIDE

ELEMENT	ZONE	DIAMETER
<b>TRIPLE-ZONE</b> 36" Cooktops	Inner	6" (152)
	Middle	8" (203)
	Outer	12" (305)
<b>TRIPLE-ZONE</b> 15" and 30" Cooktops	Inner	5" (127)
	Middle	7" (178)
	Outer	10" (254)
<b>DUAL-ZONE</b> 36" Cooktops	Inner	5" (127)
	Outer	9" (229)
<b>SINGLE-ZONE</b> 30" and 36" Cooktops		8" (203)
	<b>SINGLE-ZONE</b> All Cooktops	6 <sup>1</sup> / <sub>2</sub> " (165)
<b>BRIDGE-ZONE</b> 30" and 36" Cooktops		8" (203) x 17" (432)



## Troubleshooting

If your Wolf electric cooktop 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.

### Cooktop does not operate.

- Cooktop is in lock mode. Touch and hold the key symbol for 3 seconds to unlock the control panel.
- Cooktop is in lock mode and displays an error code. Errors may be cleared by pressing the clear touch pad. If error reappears, contact Wolf customer service.
- Cooktop is in showroom mode (Shr appears in the display). To remove from showroom mode, the cooktop must be locked by pressing and holding the key symbol for 5 seconds. After the cooktop is locked, press and hold the melt touch pad for 3 seconds.
- Check the household fuse or circuit breaker to see if it has been blown or tripped.
- No electricity is being supplied to the cooktop. Have an electrician verify that the cooktop is connected to a proper electrical circuit.

### Heating elements do not heat properly.

- Electrical connection is loose. Have an electrician tighten electrical connections.
- Cooktop is not connected to a proper electrical circuit. Have an electrician verify that the proper voltage is being supplied to the cooktop.

### Food does not heat properly.

- Improper cookware is being used. Select proper cookware as outlined in the cookware selection guide on the previous page.

### Heating elements cycle off when set at full power.

- If the temperature of the glass-ceramic surface exceeds a safe operating level, temperature limiters will temporarily shut off the element. This is a normal function of the cooktop. The element will turn on when the surface temperature has cooled sufficiently.

## Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your electric cooktop. Both numbers are listed on the product rating plate located on the underside of the cooktop. Refer to the illustration below. Record the rating plate information below for future reference.

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

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

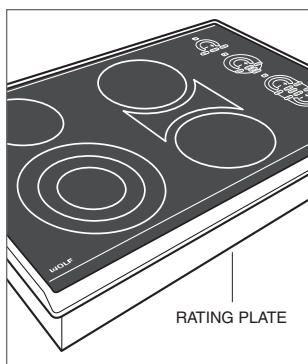
Installation Date: \_\_\_\_\_

Wolf Authorized Service Center:  
\_\_\_\_\_

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

Wolf Dealer: \_\_\_\_\_

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



Location of rating plate.

### BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, refer to the troubleshooting guide on page 17. 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](http://wolfappliance.com).
- 3) Register by phone by calling Wolf customer service at **800-222-7820**.

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.

# Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

## FULL TWO YEAR WARRANTY\*

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

## LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. 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.

## LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any outdoor gas grill body or hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

## TERMS APPLICABLE TO EACH WARRANTY

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

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

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

To receive parts and/or service and the name of the Wolf 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.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.332.9513

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