

USE & CARE GUIDE



Induction 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

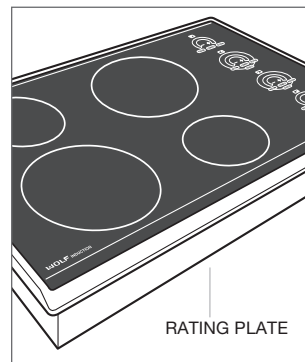
Your purchase of a Wolf induction cooktop attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your induction cooktop with quality materials and workmanship to give you years of dependable service.

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 induction cooktop.

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

If service should become necessary, you will need the model and serial numbers of the induction cooktop. Both numbers are listed on the product rating plate, located on the underside of the cooktop. Refer to the illustration below.

**IMPORTANT NOTE:** Performance may be compromised if the electrical supply is less than 240 volts.



Location of rating plate.

## 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 Wolf factory certified service.
- 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 induction elements.
- Select cookware of the proper size, material and construction for the particular type of cooking being done. This unit is equipped with induction 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, induction elements or edges of cooktop to reduce the risk of burns, ignition of flammable materials and spillage due to unintentional contact with pan. Do not turn handles toward the room, where they may be bumped or easily hit.

## IMPORTANT INSTRUCTIONS

### GENERAL SAFETY REQUIREMENTS

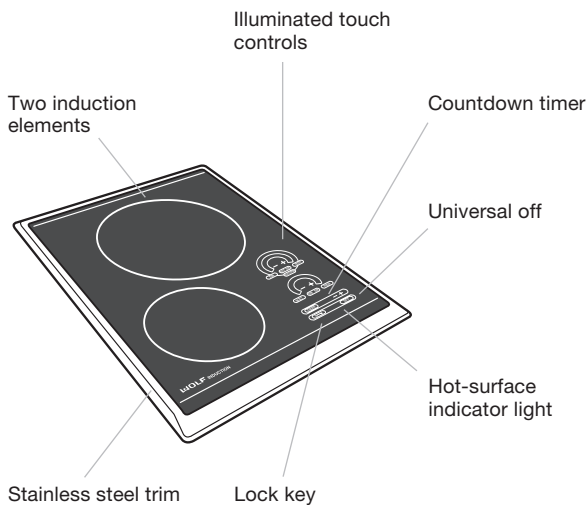
- Never use your cooktop to warm or heat a room.
- When using the cooktop, do not touch the glass surface directly above or adjacent to the induction elements. The glass surface may become hot enough to cause burns after removing a pan with hot contents.
- Never heat an empty pan. It may damage the cooktop or cookware and overheat the unit.
- Do not heat cookware with water droplets on the outside of the pan. The droplets may begin to boil and splatter. Cookware should always be dry.
- Do not use aluminum foil on the surface of the cooktop.
- 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 Wolf factory certified service.
- 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 Wolf factory certified service 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 14.

### Framed Induction Cooktop Features

- Induction elements heat iron and other magnetic cookware instantly, while cooktop surface stays cool.
- Framed models with stainless steel trim.
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- High-efficiency induction elements deliver power and control.
- Cookware sensing—elements will not be energized without an induction-compatible pan on the surface.
- Wolf exclusive Hi-Flux induction elements sense pan size to focus power for optimum performance.
- Wolf exclusive Hi-Power mode boosts power to the element.
- 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.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

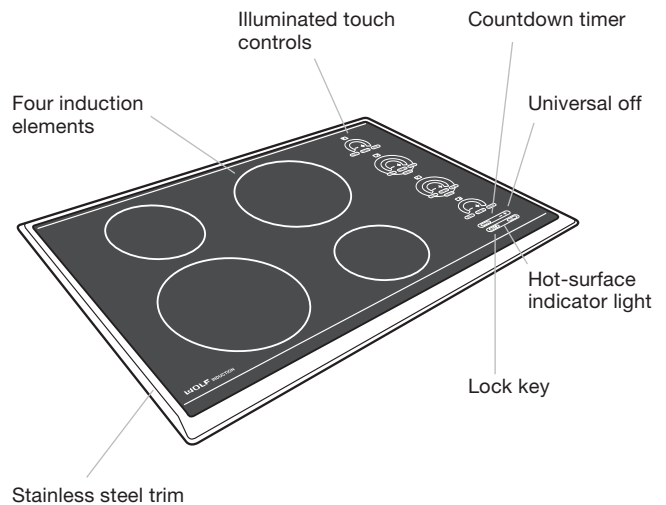
#### 15" (381) FRAMED INDUCTION COOKTOP

Model CT15I/S



#### 30" (762) FRAMED INDUCTION COOKTOP

Model CT30I/S



Induction Cooktop Features

Heating Zone Diameter and Power	
<b>15" (381) INDUCTION COOKTOP</b>	
8 <sup>3</sup> / <sub>4</sub> " (220)	1800 / 3000 boost
6 <sup>3</sup> / <sub>4</sub> " (171)	1200
<b>30" (762) INDUCTION COOKTOP</b>	
(2) 8 <sup>3</sup> / <sub>4</sub> " (220)	1800 / 3000 boost
6 <sup>3</sup> / <sub>4</sub> " (171)	1200
5 <sup>1</sup> / <sub>2</sub> " (140)	1200
<b>36" (914) INDUCTION COOKTOP</b>	
11" (280)	3000 / 4000 boost
(2) 8 <sup>3</sup> / <sub>4</sub> " (220)	1800 / 3000 boost
6 <sup>3</sup> / <sub>4</sub> " (171)	1200
5 <sup>1</sup> / <sub>2</sub> " (140)	1200

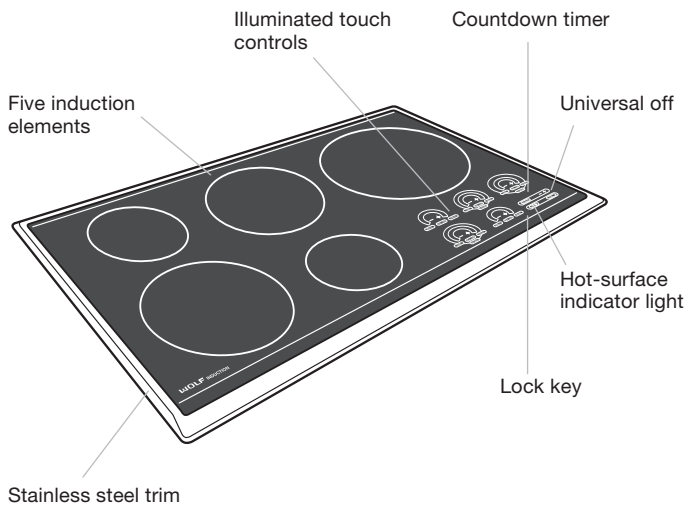
OPTIONAL ACCESSORIES

Optional accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

- Filler strip for installation with another cooktop or module (framed models).
- Support bracket for installation with another module and downdraft (model CT15I/S).

36" (914) FRAMED INDUCTION COOKTOP

Model CT36I/S

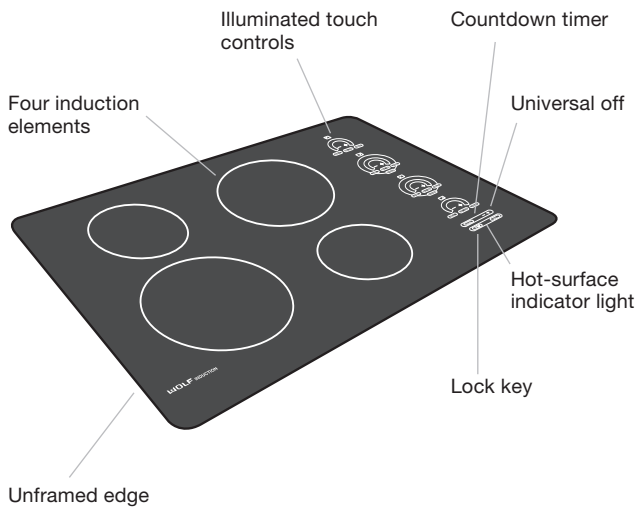


### Unframed Induction Cooktop Features

- Induction elements heat iron and other magnetic cookware instantly, while cooktop surface stays cool.
- Unframed models can be mounted flush with countertop.
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- High-efficiency induction elements deliver power and control.
- Cookware sensing—elements will not be energized without an induction-compatible pan on the surface.
- Wolf exclusive Hi-Flux induction elements sense pan size to focus power for optimum performance.
- Wolf exclusive Hi-Power mode boosts power to the element.
- 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.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

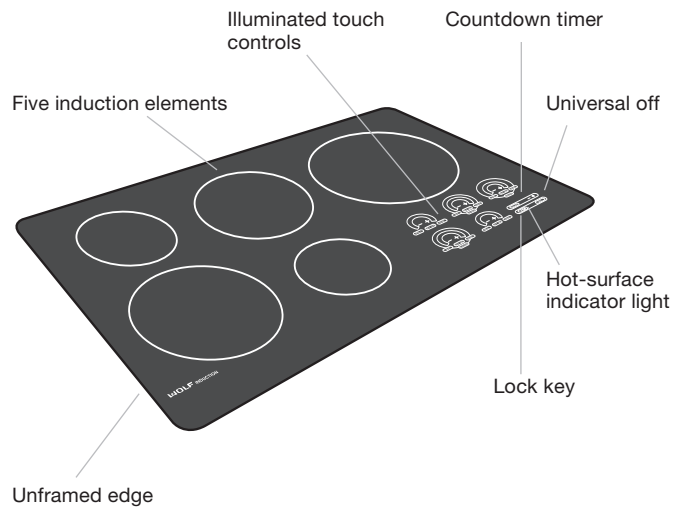
#### 30" (762) UNFRAMED INDUCTION COOKTOP

Model CT30IU



#### 36" (914) UNFRAMED INDUCTION COOKTOP

Model CT36IU





## Induction Cooking

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

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

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

### BENEFITS OF INDUCTION COOKING

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

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

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

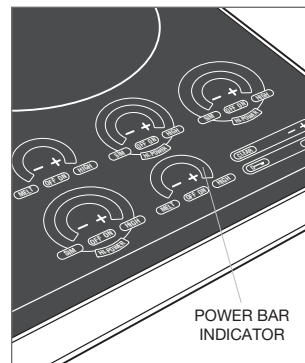
**Easy to clean.** The surface remains relatively cool, so overflows and spills do not stick or burn onto the element. The surface will be warm after removing a saucepan with hot contents. Wait until the surface cools to clean with soapy water.

## Control Panel

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

### ⚠ CAUTION

Do not place hot cookware directly over the control panel.



Control panel (CT36I/S shown).

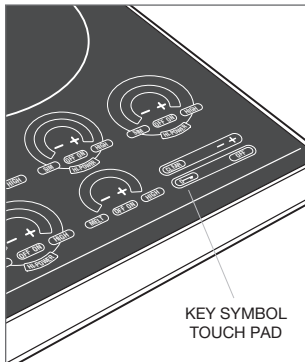
## Cooktop Operation

### LOCK MODE

If the cooktop remains idle for more than 5 minutes, it automatically enters lock mode. In lock mode, all touch pad operations on the control panel are disabled and all induction elements are turned off. A steady glowing light within the “key” symbol indicates that the cooktop is locked. Refer to the illustration below.

- To unlock the control panel, touch and hold the key symbol for 5 seconds. Two chimes will sound and the light within the key symbol will go out. All touch pad operations are enabled.
- 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.

**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.



Lock mode (CT36I/S shown).

### INITIAL START-UP

Before using your induction 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 5 seconds.

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

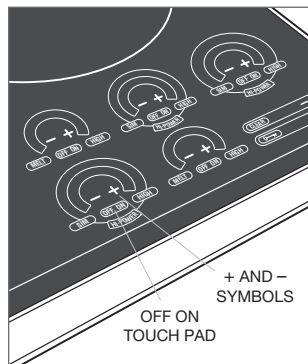
## Cooktop Operation

### ELEMENT ACTIVATION

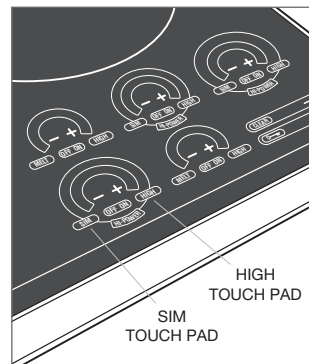
To activate an induction element, touch the OFF ON touch pad that corresponds to the element you wish to use. The power bar indicator will begin to blink and show a half-power status.

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 SIM or MELT to set the power output at the lowest heat setting and complete the activation.
- Touch the + or – symbol to set the power output at the medium heat setting and complete the activation.
- Touch HIGH to set the power output at the high heat setting and complete the activation.
- Touch HI-POWER to set the power output at the maximum level and complete the activation.



Element activation.



Heat settings.

### ELEMENT ACTIVATION

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

- Touch SIM or MELT to decrease the setting directly to the lowest heat.
- Touch the + or – symbol to change the heat setting incrementally up or down.
- Touch HIGH to increase the heat setting directly to high.
- Touch HI-POWER to boost to Hi-Power mode.
- Touch OFF ON to turn the element off.

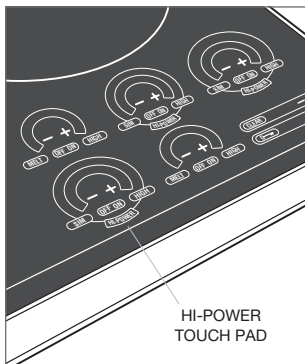
**IMPORTANT NOTE:** If no cookware or an incompatible pan is placed on an induction element after activation, the control will blink for 30 seconds, then the element will automatically shut off.

## Cooktop Operation

### HI-POWER MODE

Hi-Power mode boosts power on one induction element by diverting power from an adjacent element. This mode is suitable for frying foods or boiling water rapidly.

To activate Hi-Power mode, touch the OFF ON touch pad for the element you wish to use. Then touch HI-POWER. Power from an adjacent element will automatically be diverted to the element. If the adjacent element is on HIGH power, the power output will be reduced. This reduction in power will be displayed in the power bar indicator of the adjacent element.



Hi-Power mode (CT36I/S shown).

### HOT SURFACE INDICATOR

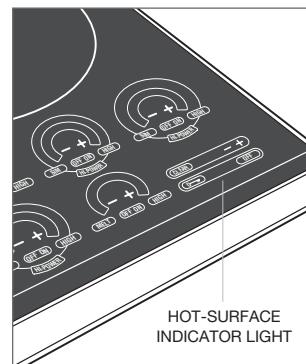
As a safety precaution, a hot-surface indicator light will illuminate when the surface temperature of any one of the induction elements rises above 150°F (65°C). 'HOT' will illuminate in the control panel display. It will remain illuminated until the entire surface temperature has lowered to a safe level,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

### TIMER OPERATION

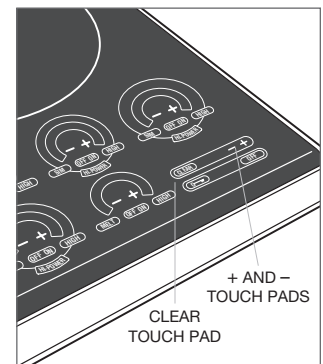
The induction cooktop features a countdown timer located in the control panel. Refer to the illustration below.

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 start the timer, touch + on the timer control. Touch and hold + or – until the desired time is shown in the timer display. The timer will begin its countdown in minutes, 3 seconds after the time is set.
- A warning chime will sound when the timer has one minute left and begins to countdown in seconds.
- When the timer reaches 0, an audible chime will sound. The chime will continue to sound every 30 seconds until CLEAR is touched.



Hot-surface indicator.



Timer control.

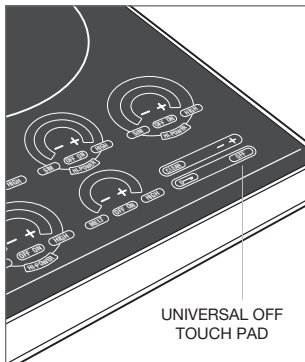
## Cooktop Operation

### UNIVERSAL OFF

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

### COOLING FAN

The induction 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.

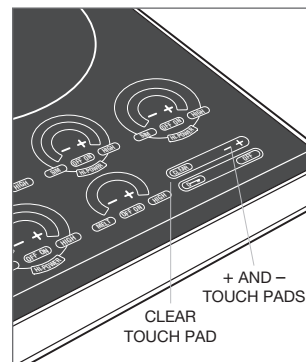


Universal off.

### 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 unlocked.
- Touch and hold CLEAR for 3 seconds to activate the volume adjustment option. 'UoI' 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 right rear 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, touch and hold CLEAR for more than 7 seconds. If no touch pad is touched for 10 seconds, the level is then stored.



Sound adjustment.

## Cooktop Operation

### TEMPERATURE SETTING GUIDE

SETTING	USES
<b>MELT</b> 1 Bar	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods
<b>SIMMER</b> 2–4 Bars	Melting large quantities Simmering sauces Steaming rice
<b>LOW to MEDIUM</b> 10–12 Bars	Frying eggs Heating milk, soups, cream sauces, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
<b>MEDIUM to 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)
<b>HI-POWER BOOST</b>	Rapid boiling Frying at high temperatures

## 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 Wolf factory certified service.
- 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.

## Care Recommendations

### 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.

### MAINTENANCE

The Wolf induction 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 Wolf factory certified service.

### Cookware Selection

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

- Magnetic stainless steel or cast iron cookware is required for induction cooking. To test, a magnet must stick to the bottom of the cookware. Aluminum, copper, glass and certain stainless steel cookware will not function with induction elements.
- For optimum performance, select cookware with a diameter that matches the diameter of the induction element. When a pan is placed on the element, it should not extend beyond the ring around the element. The diameter of the pan must also meet or exceed the minimum listed for each element, or the induction element will not function. Refer to the cookware selection guide.
- Avoid pots and pans with uneven or rounded bottom surfaces. Some specialty cookware such as woks, pressure cookers, canning modules and deep fat fryers must be carefully selected to meet induction cooking criteria.

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

### COOKWARE SELECTION GUIDE

MODEL	ELEMENT	DIAMETER	PAN (min)
<b>15" COOKTOP</b>	Front	6 <sup>3</sup> / <sub>4</sub> " (171)	3 <sup>1</sup> / <sub>2</sub> " (89)
	Rear	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
<b>30" COOKTOP</b>	Left Front	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
	Left Rear	5 <sup>1</sup> / <sub>2</sub> " (140)	3 <sup>1</sup> / <sub>2</sub> " (89)
	Right Front	6 <sup>3</sup> / <sub>4</sub> " (171)	3 <sup>1</sup> / <sub>2</sub> " (89)
	Right Rear	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
<b>36" COOKTOP</b>	Left Front	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
	Left Rear	5 <sup>1</sup> / <sub>2</sub> " (140)	3 <sup>1</sup> / <sub>2</sub> " (89)
	Middle Front	6 <sup>3</sup> / <sub>4</sub> " (171)	3 <sup>1</sup> / <sub>2</sub> " (89)
	Middle Rear	8 <sup>3</sup> / <sub>4</sub> " (220)	5 <sup>1</sup> / <sub>2</sub> " (140)
	Right Rear	11" (280)	7" (178)



## Troubleshooting

If your Wolf induction cooktop is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. 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 5 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 care.
- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- Verify that the electrical connection to the cooktop has not been disconnected.

### Control panel blinks and cooktop does not operate.

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

### Induction 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.

## Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your induction cooktop. Both numbers are listed on the product rating plate, located on the underside of the cooktop. Refer to the illustration on page 3. Record the rating plate information below for future reference.

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

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

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

Wolf Factory Certified Service: \_\_\_\_\_

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

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

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

## BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on page 17.

## 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 care 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.

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# Wolf Appliance Products Limited Warranty

FOR 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, under normal residential use, 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 Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

## LIMITED FIVE YEAR WARRANTY

For five years 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. The part(s) will be repaired or replaced, free of charge, with the owner paying for all other costs including labor. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

## 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 Wolf factory certified service 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 800-222-7820.

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

\*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.





WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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