

GAS BBQ GRILLS



USE & CARE INFORMATION

WOLF[®]



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As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

▲ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

▲ WARNING

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

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.

**THANK YOU**

Your purchase of a Wolf BBQ grill 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 Information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf BBQ 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 BBQ grill is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 23 and refer to it should service become necessary.

⚠ WARNING

If the information in this book is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

An LP gas cylinder not connected for use shall NOT be stored in the vicinity of this or any other appliance.

CONTACT INFORMATION

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

**Website:
wolfappliance.com**

IMPORTANT NOTE:

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.

WHAT TO DO IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open the lid or hood.
- If the odor continues, immediately call your gas supplier or fire department.

SAFETY INSTRUCTIONS AND PRECAUTIONS



WHAT TO DO

- **IMPORTANT NOTE: Read all instructions before using this appliance.**
- **Make certain your unit is properly installed** and connected to the gas your unit was designed for. Do not use LP gas in a natural gas unit or vice versa. Do not use charcoal, wood chips or other material in your grill.
- **Make certain 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.
- **Use a covered hand when opening the hood** and do so slowly to allow heat and steam to escape. Never lean over an open grill.
- **When lighting a burner, always pay close attention.** Be certain you are pushing the correct ignition button for the burner you want to light. Look for a flame through the observation slots above each grill burner knob. Remove the rotisserie burner cover before lighting and using the rotisserie.
- **Before storing, make certain the grill is cool.** If using an LP gas cylinder, remove and store outside in a well ventilated area.
- **Keep the rotisserie motor cord** away from heated areas of the grill.
- **When cooking in windy conditions, provide a wind break.** Locate the unit with proper clearance from combustible surfaces.
- **Keep the ventilation openings at the rear of the cart free and clear.**
- **Spiders and insects can nest in the burners** of the grill and block the gas and airflow to the burner ports. This may cause a fire from behind the manifold cover. Inspect or clean the burners periodically, as shown on page 16.
- **Use sturdy, properly insulated gloves or pot holders.** Dish towels or other substitutes can become entangled, causing burns. Keep pot holders dry. Wet pot holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.
- **Use long-handled grill tools** to avoid burns when cooking.
- **Select the correct pan size for size of burner.** Be certain the pan is large enough to avoid boilovers or spillovers. This will save cleaning and prevent accumulations of food, heavy splattering or spillovers that can catch fire.
- **The handle of the utensil should be positioned** so that it does not extend over adjacent surface burners or interfere with closing the hood. This will minimize burns, ignition of flammable materials and possible spillage. Let hot pans cool in a safe place out of reach of children.



WHAT **NOT TO DO**

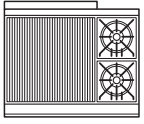
- **Children should not be left alone or unattended** in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time. Do not store items of interest to children around or below the grill. Never allow children to crawl inside a cart or enclosure.
- **When using the grill, do not touch the grill grates, open burner grates or immediate surrounding areas.** These surfaces become extremely hot and could cause burns. Be certain all controls are turned off and the unit has cooled before touching or cleaning any surfaces.
- **Never grill without the drip tray in place.** Make certain it is pushed all the way to the back and grease collection tray is in proper position to catch the drippings. Let the grease cool before attempting to remove for cleaning or disposal. Clean the grease collection tray often. Do not allow a large amount of grease to accumulate as it can catch on fire.
- **Never leave the grill unattended.** High flame and fatty meats promote flare-ups.
- **Do not permit the grill or open burners to be used as a storage area** for flammable or plastic items, which may ignite, melt and burn. Do not store spare LP gas cylinders or flammable materials in the cart or under a built-in location.

⚠ WARNING

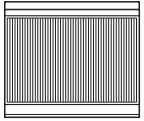
The Wolf BBQ grill is for outdoor use only! Do not operate it in enclosed areas. This could result in carbon monoxide buildup which would result in injury or death.

- **Do not use aluminum foil to line drip tray, grease collection tray, grill grates or open burner grates.** This can hamper combustion and airflow. It can trap excessive heat, which could melt valve knobs and electronic push button igniters or warp the grill radiants and grill tank liners.
- **Do not heat unopened glass or metal containers** of food on the grill. Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the grill.
- **Clothing fires are potential hazards.** Do not wear long flowing sleeves around the grill. They are easily caught on pan handles or ignited by burners. Highly flammable clothing, especially synthetic fabrics, should not be worn while cooking.
- **Avoid pans that are unstable** and easily tipped. Look for easily grasped handles that will stay cool. Pans that are too heavy to move easily when filled can also present a hazard. If a pan handle twists and cannot be tightened, discard the pan.

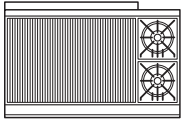
GAS BBQ GRILL FEATURES



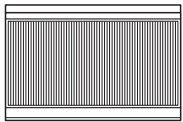
Model BBQ242BI
Model BBQ242C



Model BBQ36BI
Model BBQ36C



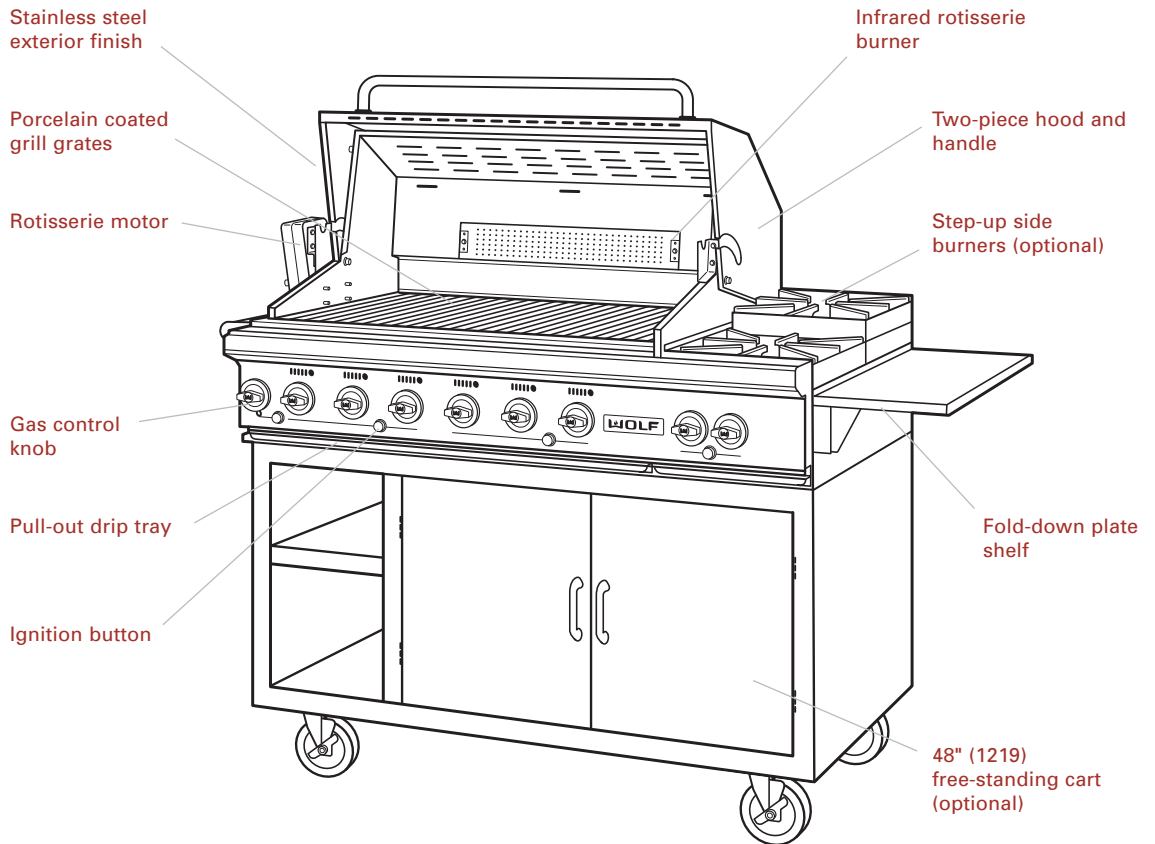
Model BBQ362BI
Model BBQ362C



Model BBQ48BI
Model BBQ48C

- Natural or LP gas models
- Built-in (BI) or free-standing cart (C) models
- Heavy-duty 18-gauge stainless steel construction with classic stainless steel exterior finish
- Push-button, battery-powered ignition
- Individually controlled 10,000 Btu/hr (2.9 kW) burners spaced 5" (127) apart
- Optional 16,000 Btu/hr (4.7 kW) step-up cast iron side burners
- Porcelain-coated cast iron grill grates
- Burner radiant plates
- 115-volt rotisserie motor and infrared rear rotisserie burner
- Two-piece stainless steel hood and handle
- LP gas models include gas regulator, hose and 20-pound gas cylinder
- Heavy-duty locking swivel casters on cart models
- Optional insulated liner for built-in applications
- Scraper and protective canvas cover included

48" (1219) GAS BBQ GRILL
Model BBQ362C shown





BBQ GRILL COMPONENTS

The porcelain-coated cast iron grill grates are 5" (127) wide for easy handling and cleaning. Below the heavy-duty grill grates are the stainless steel heat radiants located every 5" (127). These radiants, provided with the BBQ grill, are positioned over the grill burners to concentrate the heat. Refer to the illustrations below.

The radiants are supported on each end by a pin located just above the grill burner. Be sure the heat radiants are oriented so that the triangular cut-out is positioned to the rear of the grill.

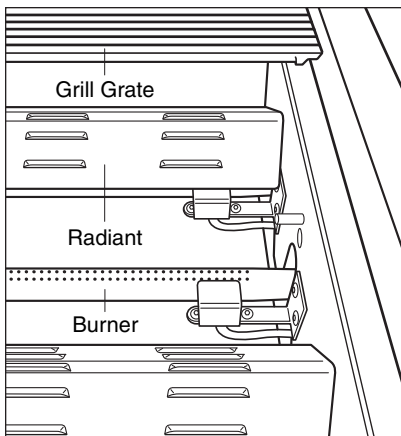
The Wolf BBQ grill design eliminates the use of briquettes or lava rocks. The grill burners produce 10,000 Btu/hr (2.9 kW) per burner.

⚠ WARNING

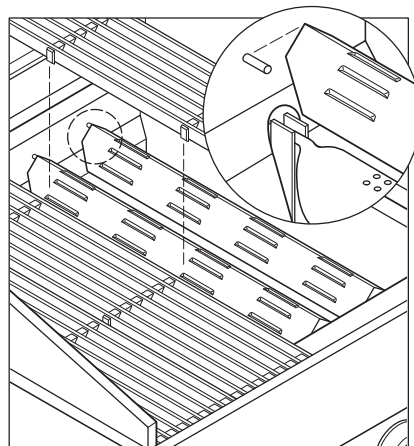
Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate these units according to the instructions contained in this book and provide good ventilation.

WOLF
WARRANTY

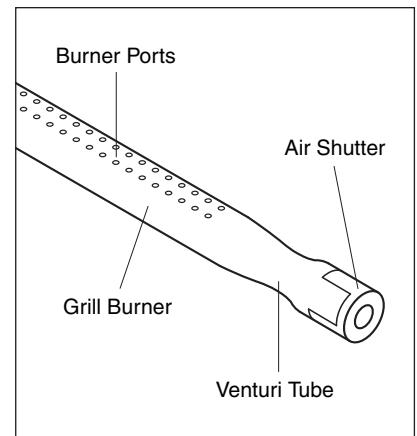
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.



BBQ grill components



Radiant positioning



Detail of burner

Dimensions in parentheses are in millimeters unless otherwise specified.

FLAME ADJUSTMENT

IMPORTANT NOTE: Your Wolf BBQ grill is preadjusted for the gas you specified when you purchased your unit, either natural or LP gas.

A properly adjusted flame should have an inner cone of bluish-green and an outer mantle of dark blue. The flame characteristics should be clean and soft, with minimal yellow tips. Blowing or lifting of the flame should not occur.

If the flame does not appear as described above, the burners should be removed as described in *Cleaning the Burners* on page 16. The air shutters should be open, as shown in the illustration below. The shutter adjustment is made by loosening the air shutter screw, setting the opening, then retightening the screw. This should give you the correct mixture of air and gas for a proper flame.

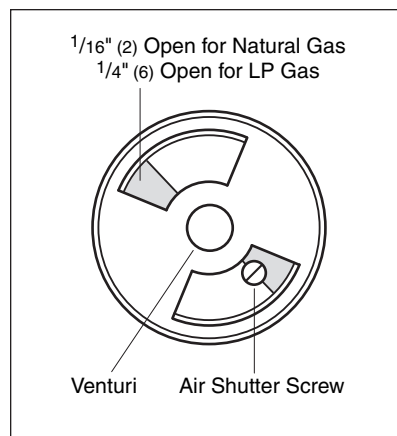
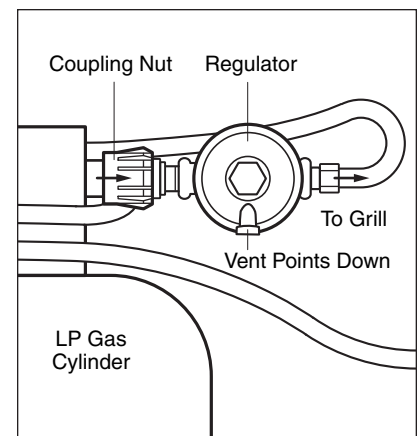
BEFORE LIGHTING

Prior to turning on the gas, inspect the gas supply piping or hose. Look for evidence of abrasion, cuts, wear and tear, or other damage that could require replacement prior to use. Only use the supplied regulator and hose. Make sure all burner control knobs are in the OFF position. Do not attempt to light the burners if the smell of gas is present. Make sure the heat radiants are located properly over the grill burners.

For LP gas BBQ grills, after attaching the hose, check the connection for leaks with a solution of half liquid soap and half water. Make sure there is gas in the LP gas cylinder and that the cylinder is upright. The vent hole on the regulator must point down to prevent freeze up during operation of the grill. Refer to the illustration below.

BEFORE GRILLING THE FIRST TIME

Turn the grill on at the highest heat setting for 15 minutes with the hood closed. This will heat all the internal parts. Smoking from the grill is normal because it is burning off protective oils on the metal parts.

**Air shutter adjustment****LP gas regulator**



LIGHTING THE BBQ GRILL

- Open the hood.
- Push in and turn the gas control knob counterclockwise to HIGH.
- Keep your face as far away from the burners as possible.
- Press and hold the ignition button that corresponds with the gas control knob until the burner lights.
- Listen for a “woosh” sound. If the burner does not light after approximately five seconds, turn the control knob to the OFF position. Wait five minutes until the gas clears.
- Repeat the procedure or use the manual lighting procedure described on page 10.
- If a burner is lit, flames will be visible through a series of vertical slots just above the control knob of the corresponding burner. Keep your face away from the front panel.
- Upon successful lighting, repeat the process for the other burners you wish to light.

OPEN BURNERS

Wolf BBQ grill open burner models are equipped with heavy-duty porcelain coated cast iron grates and burners, similar to those used on Wolf ranges. The burners are rated at 16,000 Btu/hr (4.7 kW) and have a push-button spark ignition.

LIGHTING THE OPEN BURNERS

- Remove the open burner cover and any utensils on the grate.
- Follow the same steps as for lighting the grill. Note that the open burners, front and rear, are lit by a single electrode. Turn on the gas to the desired burner, then press the ignition button. One ignition button lights both burners.

FLAME HEIGHT

The correct flame height is dependent on the size and material of the cookware being used, the food being cooked and the amount of liquid in the pan. Cookware that conducts heat slowly, such as glass or ceramic, should be used with a low or medium flame, unless you are cooking with a large volume of liquid. The flame height should not extend beyond the bottom of the pan.



LIGHTING THE ROTISSERIE BURNER

The position of the infrared rotisserie burner makes it more susceptible to being blown out; the rotisserie should not be used during windy conditions or in an unprotected area. For this reason, the burner is equipped with a safety valve that will prevent the burner from operating unless the pilot is lit.

- Open the hood and remove the rotisserie burner cover.
- Push in and turn the rotisserie gas control knob to HIGH only.
- After about 15 to 30 seconds, push the ignition button for the rotisserie. This will give the gas time to travel through the tubing to the pilot at the left of the burner.
- Once the pilot is lit, it will light the burner in about 30 seconds. The flame is not visible but it will give off high heat and a red-orange glow after a few minutes.

⚠ WARNING

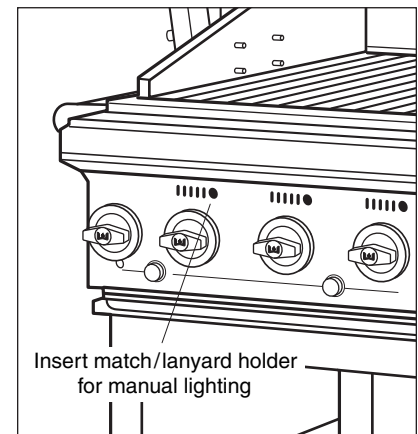
If the rotisserie burner flame goes out while the BBQ grill is in use, turn OFF the gas control knobs immediately. Keep the hood open and wait five minutes for the gas to clear before relighting the burner.

MANUAL LIGHTING

Grill burners: You may manually light the grill burners with the match/lanyard holder. Place the match in the clasp of the lanyard. Insert into the 1/2" (13) diameter hole above the grill valve knob. Position the match tip near the burner ports, push and turn the gas control knob counterclockwise to HIGH, and light the burner. Repeat to light the other burners. Refer to the illustration below.

Open burners: The open burners can be lit directly from the top along the orifice holes around the burner heads.

Rotisserie burner: The rotisserie burner must be manually lit at the pilot. Once the pilot is lit, the burner will light within 30 seconds.



Manual lighting



USING THE ROTISSERIE

The Wolf BBQ grill rotisserie system uses infrared heat to cook items from the back. The intensity of this radiant heat sears in the natural juices, while the motor turns the meat for even cooking and self-basting.

After lighting, the rotisserie burner will reach cooking temperature in approximately two minutes. The red-orange glow will even out in about five minutes.

The stainless steel above the rotisserie burner will change to a dark blue color after the first use. This is normal due to the high heat.

The rotisserie motor is equipped with phenolic gears and is capable of turning a balanced 10 lb (4.5 kg) roast or whole poultry. The motor is mounted to a metal bracket that attaches to the side of the BBQ grill.

The rotisserie motor must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, latest edition of the Canadian Electrical Code, CSA C22.1.

Keep the rotisserie motor power supply cord away from the heated surfaces of the BBQ grill. Remove and store the motor in a dry location when not in use.

The rod for the rotisserie system is assembled into the motor by placing the pointed end into the motor and resting the threaded end on the support at the side of the grill. Once the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket. The removable rod handle should be removed when using the open burners.

⚠ WARNING

The rotisserie motor is equipped with a 3-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded 3-prong receptacle.

DO NOT cut or remove the grounding prong from this plug.

PREPARING FOOD

- To load the rotisserie rod, hold the handle firmly and slide one prong onto the rod, tines pointing away from the handle. Push the rod through the center of the food. Slide the other prong (tines toward the food) onto the rod. Center the meat on the rod and push the prongs firmly together. Tighten the thumb screws with a pair of pliers.
- Use butcher string to secure any loose portions of the meat. Never use nylon or plastic string. To prepare poultry on the rotisserie, refer to instructions on the following page.
- If necessary, slide on the counterbalance and use it to offset unbalanced loads. Tighten the thumb screws on the rod where desired.
- Place the pointed end of the rod into the motor and rest the threaded end onto the support at the side of the BBQ grill. Push the rod as far into the motor as possible. Remove the handle if using the open burners.
- Light the infrared rotisserie burner and desired grill burners as directed on pages 9–10. Turn on the rotisserie motor.
- Close the hood once the rotisserie burner is lit.
- Cook food according to the length of time indicated in the Wolf BBQ Grilling Guide on pages 17–20.

USING THE ROTISSERIE**COOKING POULTRY**

- Slide one prong onto the rod with tines facing away from the handle. Tighten the thumb screw by hand.
- Insert the rod through the bird, pressing it onto the prong.
- Cut a piece of butcher string approximately 18" (457) long (adjust length according to the size of the bird). Place the bird over the center of the string as shown in illustration 1 below.
- Bring the ends of the string up over the wings. Bring the string tightly together and knot over the breast as shown in illustration 2.
- Cut a piece of butcher string approximately 12" (305) long. Bring it up under the skewer and around the end of the legs.
- Cross the legs over on top of the skewer. Knot the string tightly around the legs as shown in illustration 3.
- Slide the second prong onto the rod with tines facing toward the bird. Push the tines into the bird. Center the bird on the rod, loosening the thumb screw of the first prong if needed. Tighten thumb screws with a pliers. Refer to illustration 4 below.
- Place the pointed end of the rod into the motor and rest the threaded end onto the support at the side of the BBQ grill. Push the rod as far into the motor as possible. Remove the handle if using the open burners.
- Light the infrared rotisserie burner and desired grill burners as directed on pages 9–10.
- Turn on the rotisserie motor. Close the hood once the rotisserie burner is lit.
- Cook food according to the length of time indicated in the Wolf BBQ Grilling Guide on pages 17–20.



Illustration 1

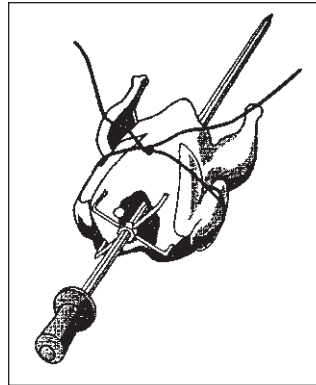


Illustration 2

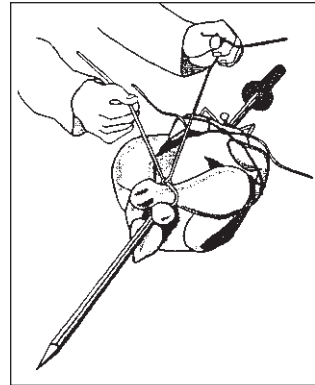


Illustration 3

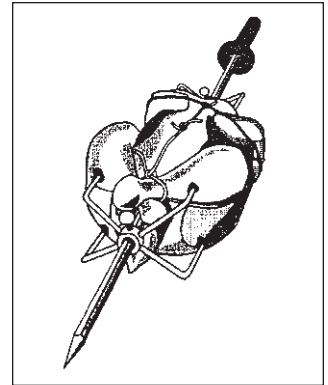


Illustration 4



USING THE BBQ GRILL

- Refer to the Wolf BBQ Grilling Guide on pages 17–20 to select grilling method: direct, indirect or rotisserie.
- Light the BBQ grill according to directions on page 9.
- Preheat the grill for 10 minutes on HIGH with hood closed.
- Set burners at the desired level.
- If cooking with indirect heat, turn off the burners that are under the food.
- Refer to the Wolf BBQ Grilling Guide on pages 17–20 to estimate grilling time.

HEAT SETTINGS

HIGH – Used for quick searing of meats and vegetables.

MEDIUM – Grill steaks, pork chops and hamburgers. You may also sear meats on medium and cook them on low.

LOW – Used for cooking dense vegetables, roasts, thick cuts of meat, poultry and fish.

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.

TIPS FOR SUCCESSFUL GRILLING

- Never leave food unattended.
 - Cooking with the hood closed will 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 intervals to avoid flare-ups and curling. Fatty meats may be cooked indirectly on lower heat settings. Refer to the indirect grilling method instructions.
 - When opening the BBQ grill hood, wear a pot holder mitt that covers your wrist. Stand to the side of the grill and lift the hood handle slowly.
 - To burn off grease drippings after cooking, operate at HIGH for five minutes. When the BBQ grill cools down, remove and clean the grease collection tray.
- IMPORTANT NOTE:** Do not use aluminum foil, as food grease may be trapped, causing flame flare-up.
- 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.
 - Use a spatula or tongs to turn meat instead of piercing with a prong to prevent juices from escaping.

**TIPS** FOR SUCCESSFUL GRILLING

- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of cooking to prevent burning.
- Brush vegetables and lean cuts of meat, skinless poultry, fish and seafood with oil to prevent sticking.
- Turn food only once, halfway through cooking time.
- Grilling with the hood closed decreases cooking time.
- If using bamboo skewers, soak the skewers in cold water for 30 minutes before cooking time.

⚠ WARNING

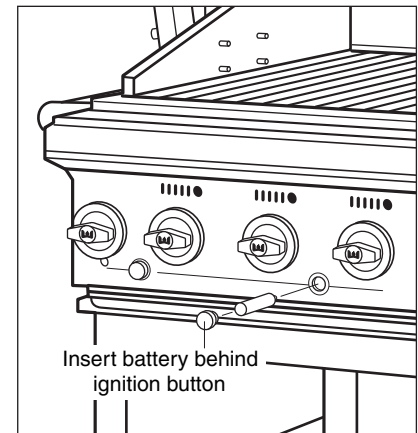
Some components become hot during use. It may be necessary to use a protective glove when operating the control knobs and hood handle.

BATTERY INSTALLATION

The battery-powered ignition uses a AAA battery, provided with the BBQ grill, to be installed behind each ignition button.

To install or replace, remove the ignition button by unscrewing in a counterclockwise direction. Insert the AAA battery into the cavity, positive end first, and replace the ignition button. Refer to the illustration below.

To make sure the sparker is operating, press the ignition button and listen for a spark.



Battery installation



CLEANING AND MAINTENANCE

Correct care and maintenance will keep your Wolf BBQ grill operating smoothly. Clean internal parts of the grill regularly, as determined by the amount of use and type of foods cooked. Clean the entire grill each year. Cleaning should be done where detergents will not stain or harm your outdoor surface, whether it be cement or grass.

EXTERIOR CLEANING

Most of the Wolf BBQ grill is made of heavy duty stainless steel. These surfaces may be cleaned with soap and water or one of the many stainless steel cleaners available on the market. They may also be used in conjunction with a non-scratch pad for removal of grease that bakes onto the surface. To clean or touch up scratches, always scrub in the direction of the grain.

CLEANING INTERNAL PARTS

Grill burner grates: The grill burner grates are made of durable cast iron with a porcelain enamel finish. Running the BBQ grill on HIGH for a few minutes after cooking to burn off excess food is part of the cleaning process. Protect your hands with pot holder mitts while cleaning the hot grill with the brush provided. The grates may be more thoroughly cleaned after they have cooled by removing them and spraying with a grill and stainless steel cleaner. Rinse and dry the grates before replacing them. Never immerse a hot grate in water.

Because of rapid temperature changes on the grates, porcelain may pop off the edges. This will not harm or affect the use of the grates. The exposed cast iron will darken to match the porcelain. Use care where the porcelain has come off. Edges may be sharp and may need to be touched up with an emery cloth or very fine grit sandpaper.

Open burner grates: These grates are porcelain-coated cast iron and can be wiped clean while in place with warm soapy water or removed and washed separately when cool.

Drip tray and grease collection tray: The drip trays may accumulate food particles and spills. After cooling, they should be slid out and wiped clean. The grease collection tray under the grill section will catch most of the grease and should be emptied out and cleaned after each cooking.

CLEANING AND MAINTENANCE**CLEANING THE BURNERS**

Spiders or small insects may spin webs or build nests inside the burners, especially in late summer and fall when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the valve. Such a fire can cause operator injury and serious damage to your BBQ grill.

To help prevent a blockage and ensure full heat output, clean and inspect the burners once or twice a month.

⚠ WARNING

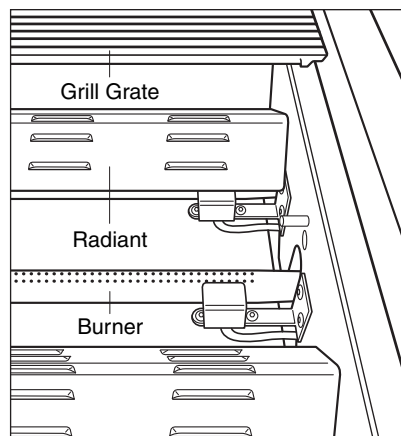
Spider webs or wasps' nests inside the burner may cause a fire at the burner valve.

To access grill burners: Remove the grill grates and stainless steel radiants. The radiants are supported on each end by a pin located just above each grill burner. Lift the burner tubes up in the back and off the orifice at the front.

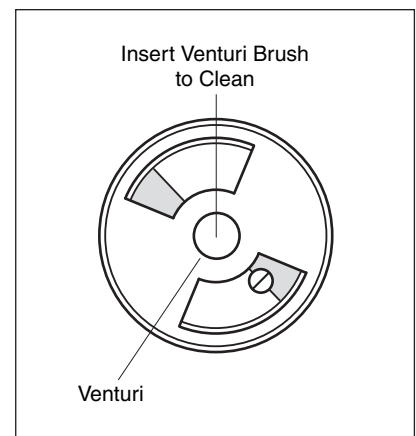
To access side burners: After removing the burner grates on the open burner section, lift the porcelain-coated cast iron burners up at the rear and off the orifice at the front.

- Wash burners in warm soapy water, rinse and dry.
- Using a flashlight, look inside the end of the burners for webs or mud nests.
- Using the special venturi cleaner brush provided, push the brush through the full length of each burner several times. Refer to the illustration below.
- For burner ports, clean the gas holes with a paper clip if blocked.
- To replace the burners, slide the bell-shaped or cylindrical end over the valve orifices.
- Test-light to see if the burner is operating properly.

Cleaning the grill tank bottom: Before you put back the grill burners, check to see if you have an accumulation of carbon and burned food on the bottom of the grill tank. If so, use a spatula or scraper and push the carbon to the front and into the drip tray to collect and dispose of.



BBQ grill components



Cleaning the burner



BEEF	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	Comments
Hamburgers	1/2"–3/4" (13–19) thick	Medium High	160°F (70°C) 160°F (70°C)	8–12 min 4–8 min	Direct	No	Grill, turning once when juices rise to the surface. Do not leave unattended.
Steaks, Rare	1" (25) thick 1 1/2" (38) thick	High High	140°F (60°C) 140°F (60°C)	10–15 min 15–20 min	Direct	No	Remove excess fat from edges. Slash remaining fat. Turn halfway through cooking time.
Steaks, Medium	1" (25) thick 1 1/2" (38) thick	Medium to High Medium to High	160°F (70°C) 160°F (70°C)	15–20 min 20–25 min	Direct	No	
Steaks, Well Done	1" (25) thick 1 1/2" (38) thick	Medium Medium	170°F (75°C) 170°F (75°C)	20–25 min 25–30 min	Direct	No	
Tenderloin (whole)	3 1/2–4 lbs (1.6–1.8 kg)	Medium	140°F (60°C)	1–2 hours	Direct	Yes	Turn burners beneath on medium.
Rib-Eye Roast (boneless)	5–6 lbs (2.3–2.7 kg)	Medium	140°F (60°C)	1 1/2–2 hours	Direct	Yes	Turn burners beneath on medium.
Rib Roast (boneless)	12–14 lbs (5.4–6.4 kg)	Medium	140°F (60°C)	15–18 min/lb	Direct	Yes	Turn burners beneath on medium.
Veal Chops	1" (25) thick	Medium	140°F (60°C)	10–12 min	Direct	Yes	Turn burners beneath on medium.
Kabobs	1 1/4" (32) cubes	Medium	145°F (65°C)	8–10 min	Direct	No	Turn halfway through cooking time.
PORK							
Chops	3/4" (19) thick 1" (25) thick	Medium Medium	160°F (70°C) 160°F (70°C)	8–10 min 12–15 min	Direct	No	Turn halfway through cooking time.
Ribs	3–4 lbs (1.4–1.8 kg)	Medium	160°F (70°C)	1 1/2–2 hours	Indirect	No	Turn halfway through cooking time. Brush with BBQ sauce only during last few minutes.
Tenderloin (whole)	1–1 1/2 lbs (.5–.7 kg)	Medium	160°F (70°C)	25–30 min	Direct	No	Turn halfway through cooking time.
Kabobs	1 1/4" (32) cubes	Medium	160°F (70°C)	10–15 min	Direct	No	Turn halfway through cooking time.
Ham Steaks	1/2" (13) thick	High	140°F (60°C)	4–8 min	Direct	No	Turn halfway through cooking time.
Sausages (fully cooked)		Medium	140°F (60°C)	10–15 min	Direct	No	Turn halfway through cooking time.
Sausages (raw)		Medium	160°F (70°C)	20–25 min	Direct	No	Pierce skins with fork before grilling.
Hot Dogs		Medium	140°F (60°C)	5–10 min	Direct	No	Turn as often as needed to evenly brown outsides.



LAMB	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	Comments
Chops and Steaks, Rare	1" (25) thick	Medium	140°F (60°C)	10–15 min	Direct	No	Remove excess fat from edges. Slash remaining fat. Turn halfway through cooking time.
	1½" (38) thick	Medium	140°F (60°C)	14–18 min			
Chops and Steaks, Medium	1" (25) thick	Medium to High	160°F (70°C)	13–20 min	Direct	No	
	1½" (38) thick	Medium to High	160°F (70°C)	18–25 min			
Chops and Steaks, Well Done	1" (25) thick	Medium	170°F (75°C)	18–30 min	Direct	No	
	1½" (38) thick	Medium	170°F (75°C)	20–35 min			
Leg (butterflied)	1½ lbs (.7 kg)	Medium	150°F (65°C)	25–30 min	Direct	No	Turn halfway through cooking time.
Leg (semi-boneless rolled)	6–7 lbs (2.7–3.2 kg)	Medium	150°F (65°C)	2–2½ hours	Direct	Yes	Turn burners beneath on medium.
Rib Crown Roast	3–4 lbs (1.4–1.8 kg)	Medium	150°F (65°C)	1–1½ hours	Indirect	No	
Rack	1–1½ lbs (.5–.7 kg)	Medium	150°F (65°C)	25–30 min	Direct	No	Turn halfway through cooking time.
Kabobs	1¼" (32) cubes	Medium	150°F (65°C)	12–15 min	Direct	No	Turn halfway through cooking time.

FISH / SEAFOOD	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	Comments
Fish Fillets or Steaks	¼"–½" (6.3–13) thick	High		3–5 min	Direct	No	Cook skin side down.
	½"–1" (13–25) thick	Medium		5–10 min			
	1"–1¼" (25–32) thick	Medium		15–20 min			
Fish (whole)	1 lb (.5 kg)	Medium		15–20 min	Indirect	No	Cook skin side down.
	2–2½ lbs (.9–1.1 kg)	Medium		20–30 min			
	3 lbs (1.4 kg)	Medium		30–45 min			
Shrimp		High		3–6 min	Direct	No	Turn halfway through cooking time.
Scallops		High		3–6 min	Direct	No	Turn halfway through cooking time.



POULTRY	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	Comments
Chicken (whole)	3–5 lbs (1.4–2.3 kg)	Medium	180°F (80°C) (in thigh)	1½–2 hours	Direct	Yes	Turn burners beneath on medium.
Chicken (whole, cut in half)	3–5 lbs (1.4–2.3 kg)	Medium	180°F (80°C) (in thigh)	1–1¼ hours	Direct	No	Turn halfway through cooking time.
Chicken (bone-in breasts)		Medium	170°F (75°C)	30–45 min	Direct	No	Turn halfway through cooking time.
Chicken Breasts (boneless and skinless)	4 oz (.14 kg) each	Medium	170°F (75°C)	10–15 min	Direct	No	Turn halfway through cooking time.
Chicken (bone-in legs and thighs)		Medium	180°F (80°C) (in thigh)	30–45 min	Direct	No	Turn halfway through cooking time.
Chicken Kabobs	1¼" (32) cubes	Medium	180°F (80°C)	10–12 min	Direct	No	Turn halfway through cooking time.
Cornish Hens	1½–2 lbs (.7–.9 kg)	Medium	180°F (80°C) (in thigh)	45–60 min	Direct	Yes	Turn burners beneath on medium.
Duck (whole)	4–5 lbs (1.8–2.3 kg)	Medium	185°F (85°C) (in thigh)	2–2½ hours	Indirect (place pan under duck)	Yes	Remove as much visible fat as possible. Turn burners on either side of duck to low. Do not turn on burners directly beneath.
Goose (whole)	8–12 lbs (3.6–5.4 kg)	Low	180°F (80°C) (in thigh)	18–20 min/lb	Indirect (place pan under goose)	Yes	Remove as much visible fat as possible. Turn burners on either side of goose to low. Do not turn on burners directly beneath.
Turkey (whole)	16 lbs (7.2 kg) or less	Low	180°F (80°C) (in thigh)	10–15 min/lb	Direct	No	Do not stuff. Turn burners underneath on low.
Turkey (halves)	16 lbs (7.2 kg) or less	Medium	180°F (80°C) (in thigh)	15–20 min/lb	Direct	No	Turn halfway through cooking time.
Turkey Breast (bone in)	4–5 lbs (1.8–2.3 kg)	Medium	170°F (75°C)	1–1½ hours	Indirect	No	Turn halfway through cooking time.
Turkey (drumsticks or thighs)	8–16 oz (.2–.5 kg) each	Medium	180°F (80°C)	45–60 min	Direct	No	Turn halfway through cooking time.

Dimensions in parentheses are in millimeters unless otherwise specified.



VEGETABLES	Thickness/Weight	Flame	Timing	Heat	Rotisserie	Comments
Asparagus		Medium	6–8 min	Direct	No	Turn halfway through cooking time. Baste with butter.
Bell Peppers (whole)		High	10–15 min	Direct	No	Turn as often as needed to evenly cook sides.
Bell Peppers (halved or quartered)		Medium	6–8 min	Direct	No	Turn halfway through cooking time.
Corn (husks removed)		Medium	15–20 min	Direct	No	Soak in water for 10 minutes before grilling. Turn as often as needed to evenly cook outsides.
Eggplant (sliced)	1/2" (13) thick	Medium	8–10 min	Direct	No	Turn halfway through cooking time.
Mushrooms, Portabello		Medium	12–15 min	Direct	No	Turn halfway through cooking time.
Onion (sliced)	1/2" (13) thick	Medium	8–12 min	Direct	No	Turn halfway through cooking time.
Potatoes (whole)		Medium	45 min–1 hr	Indirect	No	
Potatoes (sliced)	1/2" (13) thick	Medium	14–16 min	Direct	No	Turn halfway through cooking time.
Squash, Summer		Medium	40–60 min	Direct	No	Turn halfway through cooking time.
Squash, Winter (halved)		Medium	40–60 min	Indirect	No	Turn halfway through cooking time.
Sweet Potatoes (whole)		Medium	50–60 min	Indirect	No	Turn halfway through cooking time.
Zucchini (halved)		Medium	6–10 min	Direct	No	Turn halfway through cooking time.

FRUIT	Thickness/Weight	Flame	Timing	Heat	Rotisserie	Comments
Apples (whole)		Medium	35–40 min	Indirect	No	Turn halfway through cooking time.
Apples (sliced)	1/2" (13) thick	Medium	4–6 min	Direct	No	Turn halfway through cooking time.
Bananas		Medium	6–8 min	Direct	No	Slice in half lengthwise before grilling. Turn halfway through cooking time.
Peaches		Medium	8–10 min	Direct	No	Peel, cut in half lengthwise and remove pit before grilling. Turn halfway through cooking time.
Pears		Medium	10–12 min	Direct	No	Cut in half lengthwise and core before grilling. Turn halfway through cooking time.
Pineapple		Medium	5–10 min	Direct	No	Peel, core and cut into 1/2" (13) thick rings or 1" (25) thick wedges before grilling. Turn halfway through cooking time.



TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	POSSIBLE SOLUTION
Burner will not light	Lack of gas or crimped hose. Blockage in burners, burner ports, orifice/valve or hose. Regulator failure. Improper burner location/venturi not over orifice. No spark. Battery dead.	Check air shutter adjustment, (see page 8). Check gas supply. Clean orifice and burner. Check regulator to be sure vent hole points down, (see page 8). Check igniter battery.
Burner lights with match, but will not light with ignition button	Obstructed burner causing lean fuel mixture. Broken ignition electrode. Damaged ignition or wire. If a spark appears in the box, the ignition system is operating. No spark, terminal disconnected from electronic ignition. Battery dead.	Clear burner obstruction. Check igniter battery.
Yellow flame	Rich air mixture. Broken ignition electrode.	Check air shutter adjustment, (see page 8).
Incomplete burner flame	Clogged, broken or worn-out burner. Plugged orifice.	Needs cleaning. Check air shutter adjustment, (see page 8). Check orifices.
Flame blows out in the wind	Lack of gas supply. Partly clogged orifice or burner tube.	Check gas supply. Clean orifice and burner. Provide a wind break.
Burner pops and blows out	Broken burner or fuel mixture too lean.	Check burners and air shutter adjustment, (see page 8).
Lack of heat	Partly blocked orifice or burner. Low gas or dirty regulator vent. Incorrectly installed radiant.	Clean orifice and burner. Check gas supply. Verify triangle cut-out is toward back.
Too much heat	Damaged orifice or no orifice. Unauthorized regulator adjustment. Incorrectly installed radiant.	Check orifices. Check regulator adjustment. Verify that triangle cut-out is toward back.
Excessive flare-up	Build-up of grease on internal parts. Overload from fatty meats or excessive cooking temperature.	Clean internal parts, including grill tank bottom.
Uneven heat	Improper radiant orientation.	Check for correct radiant orientation.



SERVICE INFORMATION

CONTACT
INFORMATION

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

**Website:
wolfappliance.com**

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your BBQ grill. This information is found on the product rating plate located on the rear panel of the grill. Record the rating plate information below for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Wolf Authorized Service Center and Phone

Wolf Dealer and Phone

BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, refer to the Troubleshooting Guide on page 21.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1)** Mail in the completed Wolf Product Registration Card.
- 2)** Register online at **wolfappliance.com**.
- 3)** Register by phone by calling the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance are printed on the enclosed Wolf Product Registration Card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

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

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

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

TERMS APPLICABLE TO EACH WARRANTY

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

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

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

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





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