

# CONVECTION STEAM OVENS

USE & CARE GUIDE



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## Customer Care

The model and serial number are printed on the enclosed product registration card. Both numbers are also listed on the product rating plate. Refer to page 5 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

SERVICE INFORMATION
Model Number _____
Serial Number _____
Date of Installation _____
Certified Service Name _____
Certified Service Number _____
Authorized Dealer _____
Dealer Number _____

## Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

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

**CAUTION** indicates 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.

## SAFETY PRECAUTIONS

This oven was built to achieve recognized standards in technology and safety regulations and is designed for use in the home for preparing food. It is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety. Proper use is essential to avoid damage or accidents.

Installation and connection to power supply must be performed by a qualified electrician in accordance with provided installation instructions.

Before first use, please fill the water tank and perform related duties as outlined in the 'Prior To Use' section.

Please retain this guide for future reference. If you sell the appliance or pass it on to a third party, please ensure these instructions accompany the appliance, together with the instructions on installation.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord or plug in water or other liquid.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Close supervision is necessary when any appliance is used by or near children.
- Children should be supervised to ensure that they do not play with the appliance.

### **⚠ WARNING**

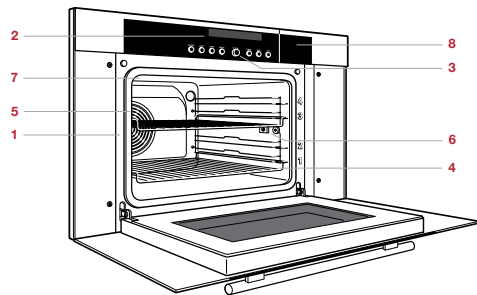
**Accessible parts may become hot during use. Young children should be kept away.**

## IMPORTANT SAFEGUARDS

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Only use the temperature probe recommended for this oven.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Save these instructions.

Convection Steam Oven Features

FEATURE	
1	Product Rating Plate
2	Control Panel and Display
3	Control Knob
4	Adjustable Oven Racks
5	Convection Fan
6	Temperature Probe Receptacle
7	Halogen Lighting
8	Water Tank Access Door



Convection steam oven (ICBCSO30TM shown).

Getting Started

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 an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of your convection steam oven.

To ensure the best results, review cooking modes and special features on page 8.

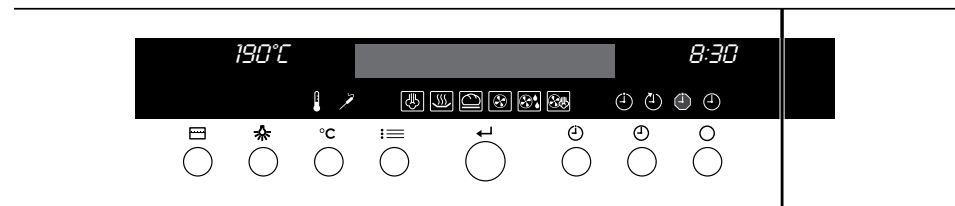
Control Panel

The control panel and control panel display are streamlined and easy to use. The control knob (←) and buttons are used to set cooking modes and access all the features of your convection steam oven for exceptional results.

The knob is used on its own and in combination with the buttons to make selections. All selections are confirmed by pressing ←.

CONTROL PANEL DISPLAY INDICATORS	
	Oven temperature is set.
	Temperature probe is in use.
	Steam mode is activated.
	Reheat mode is activated.
	Auto Steam Bake mode is activated.
	Convection mode is activated.
	Convection Humid mode is activated.
	Convection Steam mode is activated.
	Timer is set.
	Operating time is activated.
	Switch-off time is activated.
	Clock is set.



CONTROL PANEL KNOB AND BUTTONS	
	Water
	Light
°C	Temperature
	Mode
←	OK
	Timer
	Time
○	Off







Control panel.

## User Settings

The user settings allow the user to select preferences for language, childproof lock, time display, acoustic signal, illumination, water hardness, temperature unit, contrast, time format, factory settings and water door control.



The control panel can be locked through user settings. To use the oven by temporarily disabling the lock, press and continue to hold , then press . The lock will automatically reactivate 10 minutes after the oven has been turned off.

### Setting user settings:



- 1 With oven off, press  and turn knob to USER SETTINGS, then press .
- 2 Turn the knob to scroll through options, then press .
- 3 Follow instructions on the display, then press .



## Oven Operation

### SELECT COOKING MODE

- 1 Press  multiple times until desired cooking mode is displayed, then press .


### SELECT TEMPERATURE

- 1 Press .
- 2 Turn the knob to desired temperature, then press .

To adjust temperature during cooking, press  and turn the knob to desired temperature, then press .


### WATER TANK

The water tank holds enough water for 1.5 hours of continuous steam, typically enough for 4–5 cooking sessions. Use fresh, cold tap water. Do not use demineralized, filtered or distilled water.

Always press  to open the water door. Attempting to access the water tank manually will cause damage.

When the oven is turned off, water is pumped back into the tank once the water temperature is below 80°C. If the tank needs to be refilled during cooking, limit the amount of water to less than two cups to prevent overflow when water is pumped back into the tank.

### To fill water tank:

- 1 Press .
- 2 Remove and fill the water tank.
- 3 Reinstall the tank and close the water door manually.


### PRIOR TO USE

Use the test strip provided to determine water hardness. The oven defaults to hard water. Refer to User Settings on page 6 to adjust hardness.

To ensure all residual oil from the manufacturing process has been removed, the oven must go through the following procedure.

- 1 Clean oven thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth.
- 2 Turn on ventilation. Some smoke and odor is normal.
- 3 Fill and install the water tank.
- 4 Select Auto Steam Bake mode and 210°C. Heat oven (empty) for 30 minutes.

### AFTER EACH USE

- 1 Press . For modes utilizing steam, do not remove the water tank until 'WATER IS BEING PUMPED OFF' no longer appears on the display.
- 2 Open the door to the "at-rest" position and allow to cool. Once cool, wipe the interior dry before closing the door. Refer to the illustration below.






Door "at-rest" position.

### TIME

It is very important the correct time is set if a timed cook feature is used. Time must be reset after a power failure.



### Setting time:





- 1 With the oven off, press .
- 2 Turn the knob to set the hour, then press .
- 3 Turn the knob to set the minutes, then press .

### TIMER

The timer can be set for a maximum of 9 hours and 59 minutes. Once the timer is set, the countdown is illuminated on the display. The timer is independent from the oven. Setting the timer does not affect operating time or switch-off time.

### Setting timer:

- 1 Press .
- 2 Turn the knob to set duration, then press .

To reset, press  and turn the knob to select desired duration, then press . To cancel, press  twice, then press .



## Oven Operation



### OPERATING TIME

The operating time feature automatically turns the oven off at a specified time. Oven will begin to heat immediately and will turn off at desired switch-off time.

If the temperature probe is used, the probe will override the switch-off time and turn the oven off when the set temperature is reached. If the probe temperature is not reached before the switch-off time, it will not extend operating time.

#### Setting controls:

- 1 Select desired cooking mode and temperature.
- 2 Press .
- 3 Turn the knob to select desired operating time, then press .





To adjust operating time, press  and turn the knob to select desired time, then press .



### DELAYED START

The delayed start feature automatically turns the oven on and off at specified times. Oven will remain idle until desired start time and will turn off at desired switch-off time. Clock must be set to the correct time for delayed start to function properly.


If the temperature probe is used, the probe will override the switch-off time and turn the oven off when the set temperature is reached. If the probe temperature is not reached before the switch-off time, it will not extend operating time.

#### Setting controls:



- 1 Select desired cooking mode and temperature.
- 2 Press  and turn the knob to select desired operating time (do not press .
- 3 Press  and turn the knob to select desired switch-off time, then press .



To adjust switch-off time, press  twice and turn the knob to select desired time, then press .

### TEMPERATURE PROBE

The temperature probe measures internal temperature of food while cooking. It can be used with all cooking modes except Gourmet. When the temperature probe is in use, press  to alternate between the actual probe temperature displayed and probe set temperature.

#### Setting controls:

- 1 Select desired cooking mode and temperature.
- 2 Place the probe in the thickest part of the food being cooked, then insert the probe into the receptacle. Refer to the illustration below.
- 3 Press  twice and turn the knob to select desired doneness, then press .

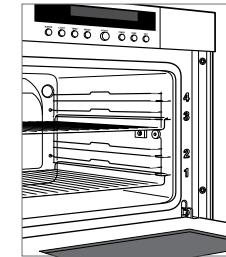
The probe temperature will appear on the display once it is above 30°C. To adjust the probe temperature, press  and turn the knob to desired temperature, then press .

#### CAUTION

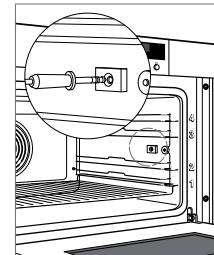
Probe and probe receptacle will be very hot. Handle with care.

### OVEN RACK POSITION

The oven racks can be placed in any of the four positions labeled on the right front face of the convection steam oven. Position the oven racks so the horizontal bar is at the back of the oven. Do not use the stainless steel pan upside down. Refer to the illustration below. The recipes in Recipes mode reference rack position for best results.










Rack position.



Probe receptacle.

## Cooking Modes




MODE	INDICATOR	RANGE	PROBE	USES
Steam		30–100°C	•	Use Steam mode for foods you would have heated in a saucepan and for all foods that would benefit from gentle handling such as fish and seafood, vegetables and rice.
Reheat		100–150°C	•	Reheat mode uses steam and hot air to rehydrate food gently. Use to reheat any food you would have reheated in the oven, range or microwave.
Auto Steam Bake		100–230°C	•	By heating with steam first, then using convection heat to finish baking, baked goods acquire a tender interior and an exterior with natural shine, without the need for an egg wash. Use for breads, buns, cakes and pastries whether fresh, par-baked or frozen. Do not preheat.
Convection		30–230°C	•	The convection fan distributes heat evenly for consistent results and browning. Cooking temperatures may be 25° less, and times may be 25% faster than traditional ovens, saving time and energy. Use Convection mode for a variety of foods, including muffins, biscuits and roasts.
Convection Humid		30–230°C	•	In Convection Humid mode, oven ventilation is sealed so the moisture produced during cooking remains in the oven. Use for cakes, casseroles, grain dishes, lasagna and meats.
Convection Steam		30–230°C	•	Steam transfers energy to food more efficiently than hot air alone, which speeds up cooking time. Food retains its own moisture. Use Convection Steam mode to cook foods that are tender inside and roasted or crisped outside. Press  to activate or deactivate steam.
Gourmet	—	—		Use to prepare specified foods (refer to page 8); fresh, refrigerated or frozen. Select the food and desired doneness and the sensor adjusts time, temperature and humidity so no baking instructions are required. Preset temperature and range are dependent on food and desired doneness.
Slow Roast		30–150°C	•	Use to keep meats tender by slow roasting. Insert temperature probe into the prepared meat, select a Slow Roast setting and completion time, and come home to a perfectly cooked meal.
Recipes		30–230°C	•	Use to prepare entire meals from appetizers and entrees to desserts (refer to page 9). Select food, number of portions and level of browning. The sensor adjusts the rest. Recipes mode is ideal for quick meals or to prepare a variety of foods for a party.
My Recipes		30–230°C	•	Use My Recipes to store cooking instructions for ten of your favorite recipes, and replace or edit them at any time.
Keep Warm		80°C	•	Keep Warm uses a combination of convection and steam heat to keep foods warm until it's time to serve.
Cleanse		30–230°C		Cleanse uses steam to clean baby bottles and canning jars, and is faster and safer than conventional methods.

## GOURMET

Use Gourmet to prepare any of the foods listed below; fresh, refrigerated or frozen. Select the food and desired doneness and the sensor adjusts time, temperature and humidity so no baking instructions are required.






FOOD	CODE
Fresh Appetizers	A1
Frozen Appetizers	A2
Baked Dish	A3
Soufflé	A4
Baked Potatoes	A5
Frozen Potato Products	A6
Braising Meat	A7
Fresh Pizza	A8
Frozen Pizza	A9
Custard	A10
Bread	A11
Yeast Pastry with Filling	A12
Cake	A13
Torte	A14



## Setting Gourmet:

- 1 Press  twice and turn the knob to select desired food, then press .
- 2 Follow instructions on the display, then press .

## SLOW ROAST

## Setting Slow Roast:

- 1 Press  and turn the knob to Slow Roast, then press .
- 2 Turn the knob to select desired food and doneness (if applicable), then press .
- 3 The preset probe temperature will appear on the display. To adjust the probe temperature, press  and turn the knob to desired temperature, then press .

Slow Roast operating time can be adjusted from 2.5 to 4.5 hours. To adjust time, press  and turn the knob to desired duration, then press .



## Cooking Modes

## RECIPES MODE

Use Recipes mode to prepare entire meals from appetizers and entrees to desserts. Refer to the chart below and recipes on pages 9–11.

FOOD	CODE
Appetizers	R1
Fish in Puff Pastry	R2
Fish Rolls	R3
Beef Stroganoff	R4
Beef Pot Roast	R5
Pork Loin in Puff Pastry	R6
Pasta Gratin	R7
Eggplant Gratin	R8
Flan	R9
Pears in Red Wine	R10
Rolls	R11
Muffins	R12
Cake	R13
Focaccia	R14

## Setting Recipes:

- 1 Press and turn the knob to Recipes, then press .
- 2 Turn the knob to select desired recipe, then press .
- 3 Follow instructions on the display, then press .

## MY RECIPES MODE

Use My Recipes to store cooking instructions for ten of your favorite recipes. If the recipe utilizes the temperature probe, insert the probe into the receptacle before entering settings.

## Setting My Recipes:

- 1 Press and turn the knob to My Recipes, then press .
- 2 Turn the knob to select desired recipe number, then press .
- 3 Select desired mode, temperature, time and probe temperature (if applicable), then press .
- 4 Press to Save recipe.

To remove a saved recipe, press and turn the knob to My Recipes, then press . Turn the knob to select desired recipe, then press . Turn knob until Clear is displayed, then press .

## KEEP WARM MODE

## Setting Keep Warm:

- 1 Press and turn the knob to Keep Warm, then press .

## CLEANSE MODE

## Setting Cleanse:

- 1 Press and turn the knob to Cleanse, then press .
- 2 Turn the knob to select desired option, then press .

## Recipes

## R1 APPETIZERS

*Cook time—20 minutes*

- 1 – 500 g package puff pastry sheets
- 30 ml olive oil
- 60 g fresh oregano, chopped
- 45 g fresh thyme, chopped
- 115 g Parmesan cheese, shredded

Unfold one sheet puff pastry on cutting board. Brush with olive oil. Sprinkle oregano, thyme and cheese over oil. Unfold the second sheet and carefully lay on top of herbs.

Press down lightly. Using pastry or pizza cutter, cut pastry into 13 mm strips. Tightly twist strips, keeping filling inside. Line solid pan with parchment paper and lay strips on paper, about 25 mm apart. Allow pastry to stand 15 minutes before placing in the oven. Slide pan into oven on rack position 1. Close oven door. Set oven to **Recipes R1**. Press . When oven chimes, remove pan from oven. Cut each appetizer into thirds. Serve immediately.

Makes 42 appetizers.

*For more than one sheet of appetizers, use 2 racks at rack position 1 and 3. Timing is the same.*

## R2 FISH IN PUFF PASTRY

*Cook time—25 minutes*

- 1 small zucchini
- 1 red pepper
- <sup>1</sup>/<sub>2</sub> – 250 g package puff pastry sheets
- 60 g parsley, chopped
- Kosher salt and freshly ground black pepper
- 4 – 60 g fillets firm fish, cut into 76 x 51 mm portions

Cut red pepper into quarters. Remove seeds and cut each quarter lengthwise into four 6 mm strips. Set aside. Cut ends off zucchini and cut lengthwise into 6 mm slices. Set aside.

Line solid pan with parchment paper. Unfold and lay cool puff pastry onto cutting board. Cut into four equal squares. Stack one zucchini slice and four pepper strips on each square, laying them across connecting opposite corners. Sprinkle each with 15 g parsley. Season with salt and pepper. Lay one fillet on each stack and season again with salt and pepper. Pull two free corners of pastry over the fish and press lightly. Carefully place puff pastry bundles on parchment paper. Slide pan on rack position 1. Close oven door. Set oven to **Recipes R2**. Press . When oven chimes, remove pan from oven. Serve immediately.

Makes 4 servings.

## R3 FISH ROLLS

*Cook time—10 minutes*

- 8 thin fish fillets, such as sole, flounder or turbot
- Kosher salt and freshly ground black pepper
- 30 g pine nuts, toasted
- 95 g arugula

Lay fish on cutting board. Season both sides with salt and pepper. Spread approximately 7 g pine nuts and 9 g arugula on each fish. Roll fillets from pointed end. Secure with toothpicks. Grease perforated pan with nonstick spray and place fish bundles on pan. Slide pan on rack position 2. Close oven door. Set oven to **Recipe R3**. Press . When oven chimes, remove fish from oven and serve immediately.

Makes 4 to 6 servings.

## Recipes

**R4 BEEF STROGANOFF**

*Cook time—47 minutes*

800 g beef chuck roast, cut into 6 x 13 mm strips  
 10 g kosher salt  
 5 g freshly ground black pepper  
 15 g beef bouillon granules  
 1 yellow pepper, sliced into 6 mm strips  
 1 red pepper, sliced into 6 mm strips  
 225 g mushrooms, sliced 6 mm thick  
 2 small yellow onions, sliced thin  
 2 – 30 g packages dry gravy mix  
 15 g cornstarch  
 10 g paprika  
 350 ml heavy cream  
 60 ml tomato paste  
 Cooked egg noodles, optional

Season beef with salt and pepper. Place beef in 13 x 9-inch baking dish. Mix in bouillon, peppers, mushrooms and onions.

Place oven rack in rack position 2. Place dish on rack. Close oven door. Set oven to **Recipe R4** with six people. Press **←↓**. When oven chimes, remove dish from oven and carefully pour liquid into 500 ml measuring cup and set aside. Return dish back in oven and press **←↓** to continue cooking.

**To make sauce:** In 2-quart saucepan whisk gravy mixes, cornstarch and paprika. Mix in cream and tomato paste. Whisk in reserved 410 ml juice, adding water if needed to equal 410 ml. Place on Wolf cooktop over medium heat. Bring to a boil to thicken, stirring constantly.

When oven chimes, remove dish from oven and mix in sauce. Serve alone or over egg noodles.

Makes 5 to 6 servings.

**R5 BEEF POT ROAST**

*Cook time—2 hours*

1.1 kg beef chuck roast, cut into 3 pieces  
 2 carrots, peeled and quartered  
 1/2 small celery root or celeriac, peeled and quartered  
 2 small yellow onions, quartered  
 1 bay leaf  
 2 whole cloves  
 8 black peppercorns  
 940 ml vegetable stock

Place beef, vegetables and spices in 4-quart casserole dish. Pour vegetable stock over all.

Place oven rack in rack position 2. Place dish on rack. Close oven door. Set oven to **Recipe R5**. Press **←↓**. When oven chimes, remove dish from oven and serve warm.

Makes 5 to 6 servings.

**R6 PORK LOIN IN PUFF PASTRY**

*Cook time—30 minutes*

1/2 – 250 g package puff pastry sheets  
 30 ml stone ground mustard  
 460 g pork tenderloin  
 Kosher salt and freshly ground black pepper

Unfold pastry sheet on cutting board and cut in half. Spread 15 ml mustard evenly across each pastry sheet. Cut pork in half lengthwise. Season with salt and pepper. Place one pork piece in the middle of each sheet, leaving 25 mm on each long end. Fold ends over the pork and tightly roll the sides around the pork, placing seam on the bottom under the pork. Line solid pan with parchment paper. Carefully place puff pastry bundles on paper. Slide pan on rack position 2. Close oven door. Set oven to **Recipe R6**. Press **←↓**. When oven chimes, remove pan from oven. Remove bundles from paper using a metal spatula. Serve immediately.

Makes 4 to 6 servings.

**R7 PASTA GRATIN**

*Cook time—30 minutes*

690 g uncooked pasta (shells or elbow macaroni)  
 2 small yellow onions, sliced 13 mm thick  
 230 g mushrooms, sliced  
 85 g sliced dried ham or prosciutto, sliced 13 mm thick  
 230 g flat leaf parsley, coarsely chopped  
 140 g Italian or Parmesan cheese, shredded, divided  
 470 ml vegetable stock  
 235 ml heavy cream  
 Kosher salt and freshly ground black pepper  
 Dash nutmeg

Combine pasta, onions, mushrooms, ham, parsley and half Italian cheese into a greased 4-quart casserole. Stir in stock, cream, salt, pepper and nutmeg. Pour over pasta. Sprinkle remaining cheese on top. Position oven rack to rack position 1. Place uncovered casserole on rack. Close oven door. Set oven to **Recipe R7**. Press **←↓**. When oven chimes, remove casserole from oven. Cover. Allow casserole to stand for 15 minutes. Serve warm.

Makes 6 1/2-cup servings.

**R8 EGGPLANT GRATIN**

*Cook time—approximately 30 minutes*

1 – 395 g can tomatoes  
 1 clove garlic, minced  
 15 g fresh oregano, chopped (or 5 g dry)  
 15 g fresh thyme, chopped (or 5 g dry)  
 15 ml olive oil  
 Kosher salt and freshly ground black pepper  
 2 medium eggplants  
 230 g grated Italian cheese

Place tomatoes in 3-quart bowl. Crush with fork or potato masher. Mix in garlic, herbs and olive oil. Season with salt and pepper. Spread 115 ml tomato sauce in bottom of 2 1/2-quart greased casserole. Slice the top off each eggplant and cut into 13 mm slices. Place slices evenly over tomatoes in dish. Spread remaining tomato mixture over eggplant slices. Sprinkle cheese on top. Place oven rack on rack position 2. Place dish on rack. Close oven door. Set oven to **Recipe R8**. Press **←↓**. When oven chimes, remove dish from oven and serve immediately.

Makes 4 to 6 servings.

**R9 FLAN**

*Cook time—approximately 25 minutes*

115 g sugar, divided  
 115 ml orange juice  
 500 ml heavy cream or half & half  
 1 vanilla bean, split lengthwise  
 3 eggs, beaten

**To make sauce:** In 1 1/2-quart saucepan on Wolf cooktop over medium heat, place 60 g sugar. Continue to heat three minutes or until sugar turns light brown. Gradually pour orange juice into pan and allow to reduce in half. Remove and pour evenly into four 177 ml ramekin dishes. Set aside.

In 2-quart saucepan over medium heat, place cream, remaining sugar and vanilla bean. Bring to a simmer, stirring constantly. Whisk eggs in 2-quart bowl. Slowly pour cream into eggs, a little at a time, beating after each addition. Pour mixture through a fine strainer evenly into the dishes over the orange sauce. Place dishes on perforated pan. Carefully slide on rack position 1. Close oven door. Set oven to **Recipe R9**. Press **←↓**. When oven chimes, remove from oven. Allow to cool completely. Chill for at least two hours. To serve, run a knife around the edge of each dish. Turn flans upside down onto plate and pour any remaining sauce from dish over the top

Makes 4 servings.

**R10 PEARS IN RED WINE**

*Cook time—approximately 15 minutes*

235 ml red wine  
 60 g sugar  
 Seeds from 1 vanilla bean  
 5 or 6 pears, cut in half, seeds removed

In 13 x 9-inch baking dish, combine red wine, sugar and seeds from vanilla bean. Place pears, cut side down into wine mixture. Place oven rack on rack position 2. Place dish in cold oven on rack. Close oven door. Set oven to **Recipe R10**. Press **←↓**. When oven chimes, remove pan from oven. Allow to cool slightly before serving warm.

Makes 10 to 12 servings.

## Recipes

**R11 ROLLS**

*Cook time—approximately 33 minutes*

740 g flour  
30 g sugar  
1 – 7 g package active dry yeast  
5 g salt  
230 ml very warm milk, 50–55°C  
60 g butter, melted

30 ml milk  
5 g sugar  
15 g butter, melted

In mixer bowl with dough hook, place flour, sugar, dry yeast and salt. Mix ingredients together on low speed for two minutes.

Pour in warm milk and 60 g melted butter. Continue to mix for five minutes or until dough begins to form and pull away from the bowl. Remove dough hook and cover with damp cloth.

Allow to rise at room temperature 1–1½ hours or until doubled in bulk.\*

On lightly floured surface, divide dough into 12 equal portions. Shape into balls and place in greased 12 x 8-inch glass dish. Cover with damp cloth and allow to rise about one hour or until doubled in bulk.

Place oven rack on rack position 2. Place dish on rack. Close oven door. Set oven to **Recipes R11**. Press **←↓**. Mix remaining milk, sugar and butter. When oven chimes, brush rolls with mixture. Press **←↓** again. When oven chimes again, remove rolls and cool slightly before serving. Serve warm.

Makes 12 rolls.

*\*Dough can be placed in a covered container in the refrigerator overnight. When ready to use, allow dough to set at room temperature for about one hour to warm before forming into rolls.*

*To check if the dough has doubled in bulk, stick two fingers into the dough about 25 mm down and quickly remove them. If the finger indents remain, then the dough has doubled in bulk. If the finger indents disappear, then the dough still needs to rise longer.*

**R12 MUFFINS**

*Cook time—approximately 35 minutes*

**For muffins:**  
460 g flour  
150 g sugar  
10 g baking powder  
2 g baking soda  
2 g salt  
1 g cinnamon  
2 eggs  
230 ml buttermilk  
115 g butter, melted

15 g lemon zest  
5 ml vanilla  
60 ml plain yogurt  
230 g blueberries

**For streusel:**

115 g flour  
60 g butter, softened  
60 g sugar  
60 g walnuts, chopped  
15 g lemon zest

In large mixing bowl with flat beater on low speed, combine flour, sugar, baking powder, baking soda, salt and cinnamon. In separate bowl, whisk together eggs, buttermilk, cooled butter, zest, vanilla and yogurt. Add egg mixture to mixing bowl and mix for 20 seconds, or until just combined. Remove bowl from mixer and hand mix blueberries into batter. Spray jumbo muffin pans with nonstick spray or use jumbo muffin pan liners. Divide batter evenly into 12 muffin cups.

**To make streusel:** Place flour, butter, sugar, walnuts and lemon zest in small mixing bowl. Combine with hands or pastry blender until crumbly. Spoon mixture evenly on tops of muffins.

Place pan or muffin liners on perforated pan. Slide into cold oven on rack position 1. Close oven door. Set oven to **Recipes R12**. Press **←↓**. When oven chimes, remove pan from oven. Allow to cool five minutes before removing from pan. Serve warm or cool and store in airtight container.

Makes 10 to 12 servings.

**R13 CAKE**

*Cook time—approximately 1 hour*

6 eggs, separated  
230 g sugar  
60 ml water  
5 ml lemon extract  
5 g lemon zest  
230 g cake flour  
2 g cream of tartar  
2 g salt  
Frosting or fresh fruit, optional

In large mixing bowl with flat beater on low speed, place egg yolks and sugar. Beat at medium speed for two minutes or until thick. Add water, lemon extract and zest. Beat until combined for one minute. Add flour and beat on low speed until combined. Set aside.

In another large clean mixing bowl with wire whisk, pour egg whites. Whip at high speed for about 30 seconds until frothy, but not stiff. Add cream of tartar and salt. Continue to whip whites to stiff peaks, but not dry.

Gently fold egg whites into egg yolk batter. Pour into ungreased 9-inch tube pan.

Place oven rack on rack position 1. Close oven door. Set oven to **Recipes R13**. Press **←↓**. When oven chimes to indicate preheat is complete, place pan in middle of rack. Press **←↓**. When oven chimes to indicate baking time is over, remove oven. Allow to cool 10 minutes before removing from pan. With long metal spatula loosen the cake from the sides and middle of cake. Push cake out of removable bottom and carefully loosen the cake from the bottom. Frost cake or serve with fresh fruit.

Makes 10 to 12 servings.

**R14 FOCACCIA**

*Cook time—approximately 40 minutes*

970 g bread flour  
1 – 7 g package active dry yeast  
10 g Italian seasoning  
5 g sugar  
5 g salt  
310 ml warm water, 40–45°C  
15 ml olive oil  
Extra olive oil  
Coarse sea salt

In mixer bowl with dough hook, place flour, dry yeast, seasoning, sugar and salt. Mix ingredients together on low speed for two minutes. Pour in water and oil. Continue to mix for five minutes or until dough begins to form and pull away from the bowl.\* Increase speed to medium and knead the dough for 2–4 more minutes to form dough. Remove dough hook and cover with damp cloth. Allow to rise at room temperature two hours or until doubled in bulk.\*\*

On lightly floured surface, roll dough into a flattened ball. Place in greased 8-inch glass pie plate. Spread dough to fill the plate. Coat top with olive oil. Using fingers, poke holes about 25 mm into dough evenly across dough. Cover with dry cloth and allow to rise one hour. Coat top with olive oil again and poke holes evenly across dough. Sprinkle top with coarse sea salt.

Position oven rack to rack position 1. Place dish on rack. Close oven door. Set oven to **Recipes R14**. Press **←↓**. When oven chimes, remove pan from oven. Remove from dish immediately.

Makes 1 loaf bread.

*\*If dough is too dry, add additional water, 15 ml at a time, until dough becomes moist. If dough is too moist, add additional flour, 8 g at a time, until dough becomes more dry.*

*\*\*To check if the dough has doubled in bulk, stick two fingers into the dough about 25 mm down and quickly remove them. If the finger indents remain, then the dough has doubled in bulk. If the finger indents disappear, then the dough still needs to rise longer.*

## Care Recommendations

### DESCALE

Depending on water conditions, the oven may need to be descaled every 6–18 months. When the oven needs to be descaled, 'Boiler scaled up—please descale' will appear on the display. The duration between notifications is based on the water hardness specified in user settings. To adjust water hardness levels, refer to page 6.

Only use Durgol® Swiss Steamer descaling solution and follow the manufacturer's instructions. Durgol® can be ordered online at [subzerowolfstore.com](http://subzerowolfstore.com).

#### Setting Descaler:

- 1 With the oven off, press and turn the knob to Descal, then press . 'Add 0.5 L descaler— and press appears on the display.
- 2 Remove water tank and pour entire Durgol® Swiss Steamer descaling solution contents into the tank, then reinstall water tank and press .
- 3 After approximately 30 minutes, 'Pour away descaler— Add 1 L water' appears on the display. Remove tank, turn on faucet, then pour descaler down the drain.

#### ⚠ CAUTION

Failure to dilute descaling solution before discarding may discolor sink and drain.

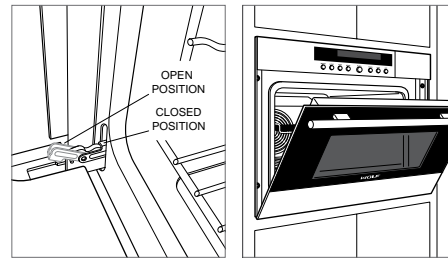
- 4 Fill the tank with warm tap water and reinstall. 'Descal appliance—1st rinsing cycle' appears on the display. After approximately 45 minutes, 'Pour away water— Descaling completed' appears on the display.
- 5 Depending on the level of soil in the rinse water, the oven will determine whether additional rinse cycles are necessary. Follow instructions on the display.
- 6 Once the rinse cycles are complete, remove, empty and dry the water tank then wipe all stainless steel surfaces.

### OVEN DOOR REMOVAL

The oven door can be removed for a thorough cleaning.

To remove, open oven door completely. Rotate both hinge latches forward to the open position. Close door to the "at-rest" position, then lift up and out. Refer to the illustrations below.

To reinstall, insert door hinges into frame openings. Open oven door completely and rotate both hinge latches back to the closed position.

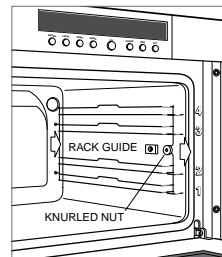


Oven door hinge latch.

Door "at-rest" position.

### RACK GUIDE REMOVAL

To remove rack guides, unscrew the knurled nut on the front of the rack guide. Pull rack guide to the side of the threaded stud and remove from the front. Refer to the illustration below.



Rack guide removal.

### CLEANING

Stainless steel	Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
Door front	Spray glass cleaner on a cloth to clean.
Control panel	Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. Do not spray cleaners directly on the control panel.
Interior	For general cleaning, initiate the Steam mode at 80°C for 30 minutes. This will loosen fat and cooking debris from the oven. Turn the oven off and wipe the interior with a cloth. Use a damp cloth and lemon juice to wipe away water and blue tarnish spots. Do not use a steam cleaner.
Oven racks and rack guides	Oven racks and rack guides can be cleaned in the dishwasher.
Stainless steel pans	The solid and perforated stainless steel pans can be cleaned in the dishwasher.
Water tank	Watermarks and calcium build-up can be removed using a standard descaler. Do not clean the water tank in the dishwasher.
Temperature probe	Do not clean the temperature probe in the dishwasher.

## Troubleshooting

### OPERATION

#### Oven does not operate.

- Verify power is on.
- Verify electrical power to unit and home circuit breaker is on.

#### Oven temperature issue.

- Contact Wolf customer care at 800-222-7820 for recommendations.

#### Illumination is not working.

- The light bulb is defective, call Wolf factory certified service.

#### Oven starts making noise during operation.

- The oven may emit switching and pumping sounds during operation. Such sounds are normal.

#### Oven pans are difficult to remove.

- Some combinations of heat, moisture and food placement may cause the oven pans to warp, but will return to their original shape when cool.

#### 'Do not remove water tank' appears on the display.

- Water in the boiler is not pumped off until the water temperature drops below 80°C.

#### 'Boiler scaled up, please descale!' appears on the display.

- Descale oven, refer to page 12.

#### 'Appliance blocked, descaling necessary' appears on the display.

- Descale oven, refer to page 12. If the message does not disappear after descaling, contact Wolf factory certified service.

## Service

- Maintain the quality built into your product by contacting Wolf factory certified service.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 5 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2 of this guide.

### Wolf Products Limited Warranty

INTERNATIONAL PRODUCTS  
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 THIRD THROUGH FIFTH 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.



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