SEALED BURNER RANGETOP QUICK START GUIDE

Rangetop Operation

For complete information on the operation and maintenance of your Wolf rangetop, refer to the use and care guide.

PRIOR TO USE

To ensure all residual oil from the manufacturing process has been removed, clean the rangetop surface thoroughly with hot water and a mild detergent, including the charbroiler, griddle, French top, and wok (if applicable). Rinse and dry with a soft cloth. Verify surface burner components are assembled correctly. Turn on ventilation before operation.

SURFACE BURNERS

1. To light a burner, push and turn the corresponding control knob counterclockwise to HI. The igniter clicks until the burner is lit. Once lit, continue to turn the knob counter-clockwise to the desired setting.
2. To select a simmer setting, turn the control knob to the detent at the lowest setting. Push and continue to turn counterclockwise. The flame transitions to the second tier on the burner. Continue to turn the knob to the desired simmer setting.
3. When cooking is complete, turn the control knob to OFF.

⚠ CAUTION

Never leave pans on a high setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

CHARBROILER

1. Turn on ventilation and remove the stainles steel cover.
2. Push and turn the control knob counterclockwise to HI. The charbroiler operates on HI only. The igniter clicks until the burner is lit.
3. Allow the charbroiler to preheat for 10 minutes.
4. When cooking is complete, turn the control knob to OFF.

GRIDDLE

1. Turn on ventilation and remove the stainles steel cover before operation.
2. Push and turn the control knob counterclockwise to the desired temperature. The igniter clicks until the burner is lit. The double griddle has separate controls for each side.
3. The indicator light above the knob illuminates until the griddle reaches the set temperature. The light cycles on and off as more heat is required to maintain the set temperature.
4. When cooking is complete, turn the control knob to OFF.

FRENCH TOP

1. Turn on ventilation and remove the stainles steel cover before operation.
2. Push and turn the control knob counterclockwise to HI. The French top operates on HI only. The igniter clicks until the burner is lit.
3. Allow the French top to preheat for 30 minutes. Always use cookware, do not cook food directly on the surface.
4. When cooking is complete, turn the control knob to OFF.

WOK BURNER

The wok burner has a large burner that transfers intense heat directly to the wok, which is ideal for wok cooking. The minimum wok size is 14" (356) in diameter. The maximum wok size is 20" (508) in diameter.

1. Turn on ventilation before operation.
2. Push and turn the control knob counterclockwise to HI. The igniter clicks until the burner is lit.
3. Once lit, continue to turn the knob counterclockwise to the desired setting.
4. When cooking is complete, turn the control knob to OFF.

WOK BURNER GRATE

The wok burner grate allows the wok to function as a large surface burner for flat-bottom pots up to 14" (356) in diameter.