



## E Series Oven Quick Start Guide

### Oven Operation


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

#### ⚠ CAUTION

Do not place cookware on the oven floor or use aluminum foil or other material to line the oven floor or side walls. Failure to adhere to this notice will damage the porcelain interior and will void your warranty.

#### PRIOR TO USE

To ensure all residual oil from the manufacturing process has been removed, each 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 Touch  ROAST (ROAST for lower oven) and set temperature to 550°F for one hour.
- 4 Touch OFF and allow oven to cool with the door closed.

#### EXTENDED OPTIONS

- 1 To enter extended options mode, touch and hold SET CLOCK for 5 seconds.
- 2 Touch ENTER to scroll through options, then follow instructions on the control panel display.
- 3 To exit, touch CLEAR.

#### SETTING CLOCK

- 1 Touch SET CLOCK on the control panel.
- 2 Touch number pads to set time of day.
- 3 Touch ENTER, then touch 1 for AM or 2 for PM.
- 4 Touch ENTER.

#### SETTING TIMER

- 1 Touch SET TIMER on the control panel.
- 2 Touch number pads to set time in hours and minutes.
- 3 Touch ENTER.
- 4 Oven will chime and time will flash when complete. Timer will continue to chime until CLEAR is touched.

#### SETTING OVEN CONTROLS

- 1 Touch desired cooking mode on the control panel. For double ovens, touch UPPER/LOWER to select oven.
- 2 Touch ENTER to select preset temperature or use number pads to change temperature.
- 3 Touch ENTER.

#### SETTING CONTROLS FOR PROOF

- 1 Touch PROOF.
- 2 Oven temperature is preset to 85°F. Touch ENTER to select preset temperature or use number pads to change temperature up to 110°F.
- 3 Touch ENTER.

#### SETTING CONTROLS FOR TEMPERATURE PROBE

- 1 Touch desired cooking mode.
- 2 Touch ENTER to select preset temperature or use number pads to change temperature, then touch ENTER.
- 3 Insert probe into the thickest area of food. When making bread, cook for approximately 10 minutes before inserting probe.
- 4 When preheat is complete, use a pot holder to lift probe receptacle cover, then insert probe.
- 5 Touch TEMP PROBE. Use number pads to select temperature, then touch ENTER. Probe temperature appears in the display until set point is reached.
- 6 An audible chime indicates internal temperature has reached probe set point. Remove, then reinsert probe to verify internal temperature.

#### SETTING CONTROLS FOR SELF-CLEAN

For 3-hour self-clean:

- 1 Touch CLEAN.
- 2 Touch ENTER.

For 4-hour self-clean:

- 1 Touch CLEAN.
- 2 Touch TIMED COOK.
- 3 Use number pads to increase stop time by 1 hour.
- 4 Touch ENTER twice.



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### SETTING CONTROLS FOR TIMED COOK

- 1 Touch desired cooking mode.
- 2 Touch ENTER to select preset temperature or use number pads to change temperature.
- 3 Touch TIMED COOK. Use number pads to set cook time in hours and minutes.
- 4 Touch ENTER.
- 5 Oven will automatically turn off when cook time is complete.

### SETTING CONTROLS FOR DELAYED START

- 1 Touch desired cooking mode.
- 2 Touch ENTER to select preset temperature or use number pads to change temperature. If ENTER is touched, oven will begin to heat immediately, but will enter idle mode once stop time is set.
- 3 Touch TIMED COOK. Use number pads to set cook time in hours and minutes.
- 4 Use number pads to set stop time in hours and minutes.
- 5 Oven will remain idle until start time and will turn off automatically at stop time.

### Cooking Modes

MODE	TOUCHPAD	PRESET	RANGE	PROBE	USES
Convection	⊗ CONV	325°F (165°C)	170 – 550°F (75 – 290°C)	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
Convection Bake	⊗ BAKE	375°F (190°C)	170 – 550°F (75 – 290°C)	•	Ideal for pie baking.
Convection Roast	⊗ ROAST	325°F (165°C)	170 – 550°F (75 – 290°C)	•	Perfect for roasting tender cuts of beef, lamb, pork and poultry.
Convection Broil	⊗ BROIL	1 2 3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Shortens broiling times for thicker cuts of meat, fish and poultry. Utilize two-piece broiler pan and always broil with oven door closed.
Bake	BAKE	350°F (175°C)	170 – 550°F (75 – 290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
Roast	ROAST	350°F (175°C)	170 – 550°F (75 – 290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
Broil	BROIL	1 2 3	550°F (290°C) 450°F (230°C) 350°F (175°C)		Best for broiling meats, fish and poultry pieces up to 1" thick. Utilize two-piece broiler pan and always broil with oven door closed.
Bake Stone	STONE	400°F (205°C)	170 – 550°F (75 – 290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Bake stone accessory required. Additional instructions included with accessory.
Proof	PROOF	85°F (30°C)	85 – 110°F (30 – 45°C)	•	Ideal for proofing, or rising bread dough.
Dehydration	DEHYD	135°F (60°C)	110 – 160°F (45 – 70°C)		Dry a variety of fruits, vegetables and meats. Accessory racks and door stop required. Additional instructions included with accessory.
Self-Clean	CLEAN	—	—		Oven heats to an extremely high temperature to allow food soil to burn off.