

THE WOLF
USE AND CARE GUIDE

CLEANING, MAINTENANCE, AND MORE





THANK YOU FOR CHOOSING WOLF

The precision, craftsmanship, and durability of your new Wolf products ensure many years of more delicious meals, and more enjoyable experiences as you prepare them. We'll do everything we can to help you get the most from your new appliances.

Please take a little time to familiarize yourself with this guide to using, cleaning, and maintaining your Wolf equipment. If at any time you have questions please call our 24/7 customer support line at **1-800-222-7820**. And visit **subzero-wolf.com** for recipes and helpful "how to" videos. We look forward to serving you for many delicious years to come!

HAVE YOU SIGNED UP FOR A USE & CARE CLASS?

Offered by your Sub-Zero and Wolf showroom, the class is an informative and enjoyable way to master the details of your new Wolf products (and to taste some of the delicious results Wolf helps create). Contact your local showroom for a schedule.







CLEANING

GENERAL CLEANING TIPS & ADVICE

- ① **DO NOT** place any parts of your Wolf appliance in the dishwasher for cleaning unless they are specifically identified as dishwasher safe.
- ② Vacuuming a surface before cleaning may remove visible debris that may otherwise scratch the surface if wiped off with cloth.
- ③ Carefully read the labels of any new product you are trying, making sure to avoid abrasive cleaners.
- ④ When cleaning stainless steel, always wipe in the direction of the stainless steel grain or finish.
- ⑤ When trying new cleaners, always test on a part of the appliance that won't be seen.

RECOMMENDED CLEANERS

DEGREASER Formula 409 or Fantastick Orange.

MILD ABRASIVE CLEANERS Soft Scrub, Bon Ami, Bar Keepers Friend.

SPONGES AND STEEL WOOL Scotch-Brite (blue), fine-grade steel wool (000).

STAINLESS STEEL POLISH Signature Polish, white vinegar and water, Magic Stainless Steel Cleaner.

MILD DETERGENTS Ivory Cleaners, Joy Cleaners, Dawn Cleaners, Palmolive Cleaners.

RECOMMENDED CLEANING METHODS

WOLF OVEN INTERIORS

- Soap and water, degreaser.
- Multi-purpose, no-scratch Scotch-Brite pad (blue, not the green).
- For the oven floor, use a hard plastic scraper to remove stubborn baked-on food.
- For the windows, use a degreaser and fine-grade (000) steel wool.

OVEN RACKS, PRESSED STEEL TOPS AND PORCELAIN-COATED GRATES

- Soap and water, degreasers.
- You may use mild abrasive cleaners such as Soft Scrub, Bon Ami, and Bar Keepers Friend.

ELECTRIC AND INDUCTION COOKTOPS

- Apply a cooktop cleaning cream, such as Elco, with a damp cloth.

STAINLESS STEEL

- Soap and water, degreasers.
- Stainless steel polish, such as Signature Polish.
- White vinegar and water.
- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain stainless steel surfaces. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray the cleaner on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning use a soft, non-abrasive stainless steel cleaner, such as Signature Polish, and apply with a soft, lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened, microfiber cloth followed by a dry polish chamois.
- Wipe with the grain direction of the finish. For best results, keep the cloth in continuous contact with the stainless steel.