

USE & CARE GUIDE



Outdoor Gas Grills



Contents

Wolf Outdoor Gas Grills	3
Safety Instructions	4
Outdoor Grill Features	6
Outdoor Grill Use & Care	8
Troubleshooting Guide	18
Wolf Outdoor Grilling Guide	19
Service Information	22
Wolf Warranty	23

Features and specifications are subject to change at any time without notice. Visit our website, subzero-wolf.com.au for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals 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.

CONTACT INFORMATION

Sub-Zero Group Australia Pty Ltd
Level 10, 469 La Trobe Street
Melbourne Victoria 3000
Phone 03 9600 2218

subzero-wolf.com.au



IMPORTANT INSTRUCTIONS

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid or remove cover.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

THESE OUTDOOR PRODUCTS ARE FOR OUTDOOR USE ONLY

If stored indoors, detach and leave LP cylinder outdoors.

BEFORE LIGHTING

1. Read instructions before lighting.
2. Open lid or remove cover before lighting.
3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following: An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. Within a partial enclosure that includes an overhead cover and no more than two walls. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply—(i) at least 25% of the total wall area is completely open; and (ii) at least 30% of the remaining wall area is open and unrestricted. In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

Thank You

Your purchase of a Wolf outdoor product 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.

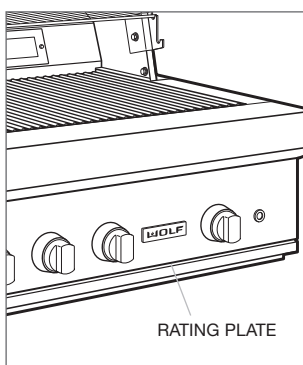
We know you are eager to start grilling, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf outdoor gas grill.

Your Wolf outdoor product is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

IMPORTANT NOTE: Wolf outdoor products are manufactured for use with natural gas or LP gas. Check the product rating plate for the type of gas for your specific model. If this appliance does not correspond to your type of gas, contact your authorized Wolf dealer.

For the outdoor grill, the rating plate is located above the drip tray, behind the logo. The drip tray must be removed to view the rating plate.

Refer to the illustrations below.



Outdoor grill

IMPORTANT INSTRUCTIONS

- Read this use & care guide carefully before using your outdoor product to reduce the risk of fire, electric shock or injury to persons.
- Installation must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by Wolf factory certified service.
- Make sure the outdoor product is properly installed and connected to the gas for which your unit was designed. Do not use charcoal or other material in your outdoor product.
- Make sure the outdoor product is connected to a properly grounded electrical supply.
- Have the installer show you where the gas shut-off valve is so you can shut off the gas supply in an emergency.
- If the smell of gas is present, gas connections may not be properly sealed or you may have a gas leak. Determining where the gas leak is should be done by Wolf factory certified service or the gas supplier.

⚠ WARNING

**Wolf outdoor products are for outdoor use only!
Do not operate in enclosed areas. This could result in carbon monoxide buildup which would result in injury or death.**

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- The installation of this appliance must conform with local codes or, in the absence of local codes, either the National Fuel Gas Code, ANZI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- Minimum clearance of 12" (305) from the back and sides of the grill to adjacent combustible construction must be maintained. This outdoor cooking gas appliance should not be located under overhead-unprotected combustible construction.
- The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord, or the rotisserie motor cord and the fuel supply hose away from any heated surfaces.
- It is critical that the gas burners are properly installed with their orifices inside the burners air shutters. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your grill and bodily injury.
- When choosing an area for the grill, whether a portable or built-in application, consider exposure to wind, proximity to traffic paths and length of the gas supply line.
- LP cylinder must be disconnected when not in use.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- Ensure all transit protection and packaging is removed before operation of this appliance.
- Do not obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. Refer to the outdoor gas grill installation guide for the leak testing procedure.
- Check flexible hoses for cuts and wear that may affect the safety before each use.
- Never light the outdoor product with cover in place.
- Never use the grill without the drip pan installed and pushed all the way to the back of the grill.
- Never fill an LP cylinder beyond 80% full.
- CALIFORNIA PROPOSITION 65—WARNING: The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.
- In Massachusetts: All gas products must be installed using a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20-lb tank.

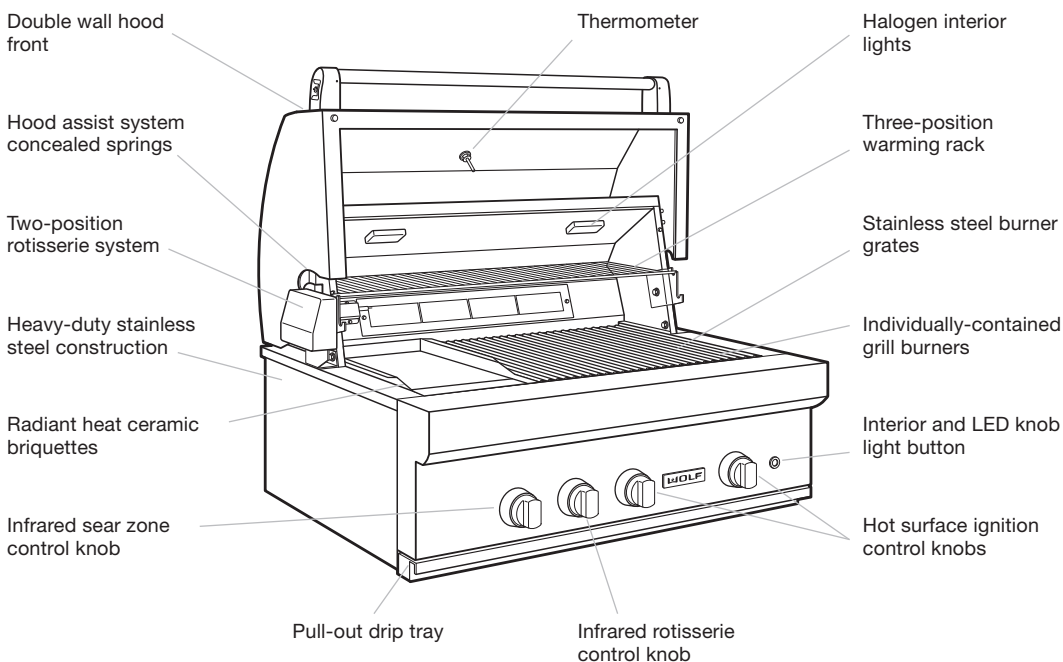
Outdoor Gas Grill Features

- Natural gas or LP gas outdoor grills in 30" (762), 36" (914), 42" (1067)
- Crafted of heavy-duty stainless steel.
- Each grill burner is individually contained for independent heat control.
- Infrared sear zone—direct heat sears meats to seal in juices.
- Radiant heat from ceramic briquettes mixes with direct heat for more thorough grilling.
- Two-position rotisserie system with infrared burner.
- Stainless steel burner grates provide more heat contact for even grilling.
- Halogen lights illuminate the grilling surface—LED lit control knobs allow for night grilling.
- Electric hot surface ignitors operate by pushing in control knobs.
- Double wall hood front for insulation.
- Hood assist system with concealed springs for easy opening and closing.
- Three-position warming rack stowable when not in use.
- 30" (762), 36" (914) and 42" (1067) LP gas models include gas regulator and hose.
- Smoker box and basting pan included.

Burner Rating	
GRILL BURNERS OG30, OG36 and OG42	Mj/hr LPG 28 / NG 29
SOLID PLATE OG36, OG42	Mj/hr LPG 28 / NG 29
ROTISSERIE BURNER OG36 and OG42	Mj/hr LPG/NG 17

OUTDOOR GRILL

Model OG36 shown



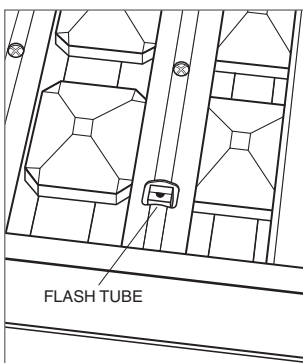
Refer to appliance dateplate for further technical information located under grease tray

WARNING: SOLID PLATE MUST BE FITTED OVER SEAR BURNER

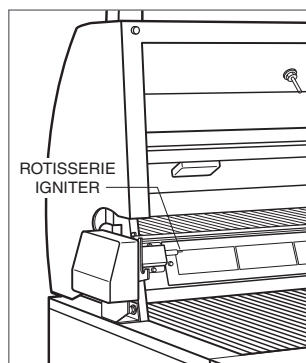
Outdoor Grills

BURNER LIGHTING

- 1) Open the grill hood completely. Do not attempt to light the grill with the hood closed.
- 2) Open the gas supply shut-off valve.
- 3) Push in the burner control knob and verify that the hot surface igniter glows. The hot surface igniters are located below the burner grates inside the flash tubes. The rotisserie igniter is located on the rear panel next to the rotisserie burner. Refer to the illustrations below. If the igniter does not glow, verify that the grill is plugged into a approved electrical outlet.
- 4) Once the glow is verified, push in and turn the knob counterclockwise to the HI position. Hold the knob in for five seconds. Depending on which burner you are attempting to light, a flame will be visible under the briquettes or on the rotisserie or sear burner. Once you see the flame, release the knob. If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat the lighting procedure. There may be a popping sound when the burners are first lit, this is normal.
- 5) Close the hood and allow the grill to preheat until the desired temperature is displayed on the thermometer.



Location of flash tube.



Rotisserie igniter.

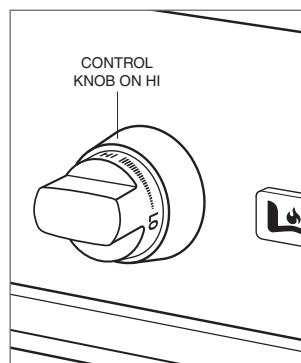
MANUAL LIGHTING

If no electrical supply is available or if the hot surface igniter will not light the grill burners, the burners can be lit manually using a long lit match or BBQ lighter.

- 1) Open the grill hood completely. Do not attempt to light the grill with the hood closed.
- 2) Open the gas supply shut-off valve.
- 3) Push in and turn the burner knob counterclockwise to the HI position. Hold the knob in for five seconds.
- 4) Insert a lit match held by the lanyard (located in the drip tray) or BBQ lighter through the burner grates and near the top of the flash tube. A flame will be visible under the briquettes. Once you see the flame, release the knob. If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat the lighting procedure.

⚠ WARNING

Always keep your face and body as far away as possible when lighting.



Burner control knob.

Using the Outdoor Grill

IMPORTANT NOTE: Before grilling for the first time, turn the outdoor grill on high for 10 minutes with the hood closed. This will heat the internal components and burn off any residual oil and grease used in the manufacturing process. A small amount of smoke and odor may be noticed during the initial break-in period.

- 1) Make sure the drip tray is fully inserted into the grill.
- 2) Light the grill burners following the procedure on the previous page.
- 3) Turn burner control knobs to HI and allow the grill to preheat for 10 minutes or until the desired temperature is displayed on the thermometer. The hood should be closed during preheating.
- 4) Place food on the grill and cook to the desired temperature or doneness. Adjust the heat setting if necessary. The burner control knob may be set to any position between HI and LO. Refer to heat settings on page 13.
- 5) Allow grill to cool and clean the drip tray after each use.

Infrared Sear Burner

Searing steaks and other meats with the infrared sear burner at the beginning of the grilling cycle helps lock in juices and flavor. Sear meats quickly, followed by regular grilling over the grill burners.

▲ CAUTION

Never allow liquids to come in contact with the infrared sear burner. This could cause damage to the ceramic tiles. Do not place briquette trays over the infrared sear burner. This will block the infrared heat and cause damage to the tray.

Rotisserie System

The rotisserie system rotates food in front of an infrared burner for even cooking and a more juicy taste. The two-position rotisserie allows for food of different sizes to cook at the proper distance from the infrared rotisserie burner. The maximum load for the rotisserie is 25 lbs (11 kg).

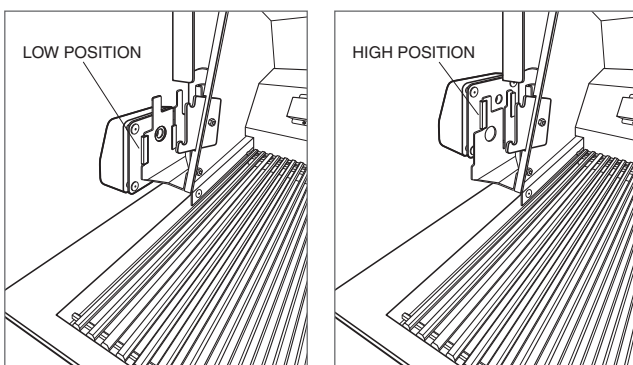
LOW POSITION FOR LARGE LOADS

- 1) Install the rotisserie motor in the position shown in the illustration below. The motor socket hole will line up with the lower notch of the spit saddles.
- 2) Insert the rotisserie spit rod into the motor socket hole and place rod on the lower notch of each spit saddle. Remove the burner grates and place the basting pan on top of the briquette trays to catch drippings.

HIGH POSITION FOR SMALL LOADS

- 1) Install the rotisserie motor in the position shown in the illustration below. The motor socket hole will line up with the upper notch of the spit saddles.
- 2) Insert the rotisserie spit rod into the motor socket hole and place rod on the upper notch of each spit saddle. Place the basting pan on top of the burner grates to catch drippings.

For easy removal of the spit rod, lift slightly on the rotisserie motor and pull the spit rod out.



Low rotisserie position.

High rotisserie position.

USING THE ROTISSERIE

- 1) Install the rotisserie motor on the motor bracket and plug it in to a approved electrical outlet.
- 2) Insert food in the middle of the spit rod and secure it with the meat forks on both ends by tightening the thumb screws. If multiple pieces of food will be cooked at the same time, make sure the load is evenly balanced on the spit rod.
- 3) Insert the spit rod in the rotisserie motor at the desired cooking position. For large loads, you may need to remove the burner grates and warming rack for extra clearance.
- 4) Always use the basting pan beneath the food to catch drippings and prevent them from falling on the burners and briquette trays. For large loads, the burner grates may be removed to allow basting pan to sit directly on the briquettes.
- 5) Locate the rotisserie knob which is the second knob from the left.
- 6) Push in and turn the knob counterclockwise to the HI position. The rotisserie igniter is located on the rear panel next to the rotisserie burner. Refer to the illustration on page 8. If the burner fails to light within five seconds, turn knob to the OFF position, wait five minutes and repeat.
- 7) Once lit, close hood until the rotisserie burner has reached desired cooking temperature (approx 10 minutes). Then place spit rod with food into rotisserie motor.
- 8) Once cooking is complete, shut off the rotisserie burner and main gas valve.

IMPORTANT NOTE: The rotisserie igniter will remain on during the entire cooking period.

Rotisserie System

TIPS FOR USING THE ROTISSERIE

- Make sure the food is evenly balanced on the spit rod. Proper load balance will allow even cooking and prolong the life of the rotisserie motor.
- The warming rack must be removed or in the storage position during operation of the rotisserie.
- When using the rotisserie, always keep the hood closed except when basting or checking the food. A meat thermometer is recommended to verify that the food is completely cooked.
- In sunny conditions, it may be difficult to see the flame to verify ignition of the infrared rotisserie burner.
- When not in use, the rotisserie motor must be stored in an area protected from outdoor elements. Do not leave it mounted on the grill.

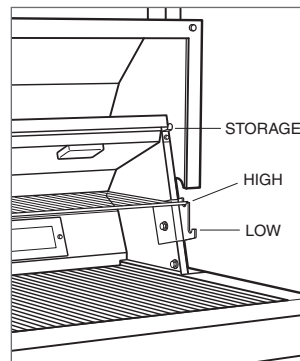
Warming Rack

The warming rack of the outdoor grill has three positions. It may be used to warm food in the high or low position, or stowed away when not in use. The high position is further away from the heat source while the low position is closer to the heat source. When the warming rack is not in use, it conveniently stows away by moving up to the top support hooks.

IMPORTANT NOTE: From the high position, the warming rack must be removed and rotated 180° for the low position and storage position.

⚠ CAUTION

The warming rack must be removed or in the storage position during rotisserie operation.



Warming rack positions.

Smoker Box

The Wolf sealed smoker box can hold your favorite liquid or soaked wood chips to give meat a smoky flavor. The smoker box is provided with all outdoor grills.

TO INSTALL AND USE THE SMOKER BOX

- 1) Remove one burner grate section and slide the remaining sections to the side inside the grill, so the center is exposed. Remove a center half-size briquette tray where there is no flash tube. Refer to the illustration on page 8 for location of the flash tubes.
- 2) Position the smoker box in place of the briquette tray. The smoker box will line up over the top of the burner flame. For best results, have the smoker box centered in the middle of the grill.
- 3) Open the smoker box lid, add your favorite soaked wood chips and replace the lid. Do not overfill the smoker box with wood chips.
- 4) Turn the control knob for the burner under the smoker box on HI. Once smoking begins, turn heat down to prevent wood chip flare-up.
- 5) Wear a barbecue mitt to protect hands. Replace the burner grate section over the smoker box and place food directly on the grate over the smoker box.
- 6) Every 30 to 45 minutes, slide the grate section to the side to expose the smoker box, open the smoker box, stir chips and add more if needed.
- 7) Turn food if needed. Repeat steps 5 and 6 until desired temperature or doneness.

IMPORTANT NOTE: The smoker box may warp slightly with heat, but will retain its original shape after it cools.

⚠ WARNING

Never use the smoker box over the infrared sear burner.

Grilling Recommendations

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.

Select the grilling method best suited to the food you will be cooking; direct, indirect or rotisserie. Refer to the Wolf outdoor grilling guide on pages 19–21 for grilling method recommendations.

HEAT SETTINGS

HI and SEAR: Used for quick searing of meats and vegetables.

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

LO: Used for cooking dense vegetables, roasts, thick cuts of meat, poultry and fish.

Grilling Recommendations

TIPS FOR SUCCESSFUL GRILLING

- Never leave food unattended.
- Cooking with the hood closed will decrease cooking time, provide an even temperature, conserve gas, lessen flare-ups and improve flavor.
- Do not use aluminum foil. Grease trapped in the foil may cause flare-ups.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to avoid flare-ups and curling. Fatty meats may be cooked indirectly on lower heat settings. Refer to grilling methods.
- When opening the hood, wear a barbecue mitt that covers your wrist. Stand to the side of the grill and lift the hood handle slowly.
- Allow meat to defrost in the refrigerator overnight rather than microwaving it to help retain juices.
- Apply salt to meat only after cooking to prevent it from drying out.
- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of cooking to prevent burning.
- Turn food only once, halfway through cooking time.
- Use a spatula or tongs to turn meat instead of piercing with a prong to prevent juices from escaping.
- Brush vegetables, lean cuts of meat, skinless poultry, fish and seafood with oil to prevent sticking.
- If using bamboo skewers, soak the skewers in cold water for 30 minutes before cooking time.
- To burn off grease drippings after cooking, operate the grill on high for five minutes. When the grill cools down, remove and clean the drip tray.
- When deep fat frying, be sure the pan is large enough to accommodate the food without overflowing when fat begins to bubble. Heat fat slowly. Never leave a deep fat fryer unattended. Avoid deep fat frying moist or frost-covered foods. Foods with a high water content may cause the hot fat to spatter. Use a thermometer to avoid heating the fat above the flash point.

Grill Lights

Wolf outdoor grills are equipped with halogen interior lights and LED lights in the control knobs for night grilling.

To turn the interior lights and control knob lights on, push the button located on the front panel of the grill. Interior lights turn off automatically when the hood is closed but the control knob lights will remain on. Push the button again to turn all lights off.

INTERIOR LIGHT BULB REPLACEMENT

For replacement, outdoor gas grills require 10W, type G4 halogen bulbs available at hardware stores or through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

IMPORTANT NOTE: Use a paper towel when handling the replacement halogen bulb to keep oil on fingers from touching the bulb. Failure to do this will shorten the life of the bulb.

- 1) Unplug the grill from the electrical outlet and allow the halogen bulb to cool before replacing.
- 2) Remove the light cover lens by pushing in on one of the side retaining brackets with a screwdriver. Remove the old halogen bulb by pulling it straight out of the socket without twisting the bulb.
- 3) Using a paper towel to handle the new halogen bulb, insert the bulb into the socket. Place the light cover lens back onto the light assembly.

⚠ CAUTION

Use caution when handling light bulbs. Halogen bulbs get hot instantly and adjacent parts may retain heat.

Care Recommendations

STAINLESS STEEL EXTERIOR

Outdoor grills

- Never clean the stainless steel exterior when it is hot. After the initial grilling, certain areas of the outdoor product may discolor. This is a normal discoloration caused by the intense heat given off by the burners.
- After the grill has cooled, use a mild abrasive pad such as Scotch Brite with a mild stainless steel cleaner to scrub the stainless steel parts of your grill. Always scrub in the direction of the grain.
- Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Do not use steel wool to clean stainless steel.
- Regular cleaning of the appliance is recommended periodically. The appliance should always be cleaned thoroughly when it has not been used for some time.

GENERAL CLEANING

Grill interior.

- Turn all grill burners (including sear) on HI. Do not turn on the rotisserie. Let the grill heat for 10 to 12 minutes on HI with the hood closed. Turn burners OFF and allow the grill to cool completely.
- Remove burner grates and briquette trays. Cover burner tubes and the infrared sear burner with plastic wrap. Spray the grill interior with oven cleaner and let stand according to directions.
- Wipe out the inside of the grill with a sponge, SOS pads and water. A putty knife can be used to scrape off thicker debris.

Stainless steel burner grates.

- Scrub the burner grates with a grill brush immediately after cooking is completed and the burners are turned off. Cleaning the grates would be more difficult once they are allowed to cool.
- Wear a barbecue mitt to protect hands. Dip the grill brush in water frequently and scrub the hot burner grates. Steam, created as water contacts the hot grate, helps loosen food particles. The food particles will either get burned into the briquettes or fall into the drip tray.
- Do not clean the burner grate section while in place over the infrared sear burner. The grates may be rotated for cleaning. Liquids should not come in contact with the infrared sear burner to avoid damage to the ceramic tiles.

Care Recommendations

GENERAL CLEANING

Ceramic briquettes and briquette tray.

- It is not necessary to clean the ceramic briquettes after every grilling. They will burn themselves clean during the next cooking cycle. If desired, operate the grill on high for 10–12 minutes to burn the briquettes clean.
- Periodically, the briquette trays need to be cleaned. Allow briquette trays to cool. Remove trays from the grill, shake off loose debris and wipe trays clean.

Smoker box.

- The smoker box and lid can easily be removed from the outdoor grill for cleaning. Empty contents and clean with warm water and a mild detergent.

Grill drip tray.

- The grill drip tray collects grease and food particles. Allow the drip tray and its contents to cool before cleaning. Slide the tray out and wipe it clean. Make sure the drip tray is fully inserted back into the grill. To avoid a grease fire, the drip tray should be cleaned after every use.

MAINTENANCE

Infrared sear burner.

- The infrared sear burner has a stainless steel housing and protective screen. The screen helps reflect heat up to the cooking surface and also catches any food particles from landing on the ceramic burner. At searing temperatures, all food particles will be burned off. The only maintenance required is to clean the protective screen and check for particles that may be trapped.
- Never allow liquids to come in contact with the infrared sear burner. This could cause damage to the ceramic tiles.

Grill burner inspection.

- Inspect the grill burners for spiders and insects once a year or if the outdoor product has not been used for more than a month.
- Inspect the grill burners if the grill does not reach temperature, heats unevenly or flames appear yellow along with the smell of gas.

▲ WARNING

Spiders and insects can nest in the burners of the outdoor product which causes the gas to flow from the front of the burner. This dangerous condition can cause a fire behind the valve panel, damaging the grill and making it unsafe to operate.

Troubleshooting

If your Wolf outdoor product is not operating properly, use the following troubleshooting guide before calling Wolf factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.

Burners do not light.

- Push burner control knob in and verify that igniter glows.
- If igniter does not glow, verify that the outdoor product is plugged into a approved electrical outlet.
- Verify that the GFCI has not been tripped.
- If no electrical supply is available, burners can be lit manually. Refer to page 8.
- Purge line of trapped air.

Smell of gas is present.

- Have Wolf factory certified service or the gas supplier check for a gas leak.

Burner flame is yellow and smell of gas is present.

- Inspect grill burners for obstructions such as spiders and insects.
- Have Wolf factory certified service or the gas supplier check for a gas leak.

Burners do not provide enough heat.

- Check for proper gas supply.
- Check for bent or kinked gas supply hose.
- LP gas models, check for empty LP gas cylinder.
- Preheat the outdoor product for 10 minutes.
- Inspect grill burners for obstructions such as spiders and insects.

Burner flame blows out.

- Check for proper gas supply.
- LP gas models, check for empty LP gas cylinder.
- If exposed to high winds, provide a wind block.

Excessive flare-ups occur.

- Clean burner grates.
- Excess fat on meat or excessive cooking temperature.

Interior or control knob lights will not operate.

- Verify that the outdoor product is plugged into a approved electrical outlet.
- Verify that the GFCI has not been tripped.
- Interior light bulb may need to be replaced.

Hot surface igniter will not operate.

- Verify that the outdoor product is plugged into a approved electrical outlet.
- Verify that the GFCI has not been tripped.

Thermometer not reaching high temperatures.

- Operate grill on high for 10–12 minutes with hood closed to reach higher temperatures.

Outdoor Grilling Guide

The outdoor grilling guide on the following pages provides the suggested grilling time and flame setting for a variety of foods. Consult an outdoor grilling cookbook for more specific times and handling of various foods. For more outdoor grilling recipes and ideas, visit wolfappliance.com.

GENERAL GRILLING

Preheat grill burners for 10 minutes on the desired heat setting. To sear foods, preheat the infrared sear burner on HI for 10 minutes. Sear meat up to two minutes on each side, then move food to the grilling area, turning food halfway through cooking time. Cook to the desired temperature or doneness.

ROTISSERIE

Preheat the infrared rotisserie for 10 minutes on the desired heat setting. Heat from the rotisserie comes only from the back of the grill. Additional indirect heat from the far right burner, on LO, may be used to speed up cooking time.

SMOKE ENHANCED

Use the smoker box (provided) to smoke enhance foods. Refer to page 12 for instructions on using the smoker box. For a more smoke enhanced flavor, keep the grill temperature between 200°F (95°C) and 250°F (120°C) to slow cook the food and do not overfill the smoker box with wood chips. For a less smoke enhanced flavor, place the food above the smoker box on the warming rack. Timing for food on the warming rack will be longer.

Internal Temperature

The internal temperatures shown in the chart below are USDA recommended carving temperatures.

INTERNAL TEMPERATURE

DONENESS	INTERNAL TEMP
BEEF, LAMB AND VEAL	
Rare	140°F (60°C)
Medium Rare	145°F (65°C)
Medium	160°F (70°C)
Well Done	170°F (75°C)
PORK	
Well Done	170°F (75°C)
POULTRY	
Well Done Breast	170°F (75°C)
Well Done Thigh	180°F (80°C)
Well Done Stuffing	165°F (75°C)

Grill Temperature

HOOD THERMOMETER TEMPERATURE

SETTING	TEMPERATURE
DIRECT HEAT	
LO	200–250°F (95–120°C)
MED	325–375°F (165–190°C)
HI	400–450°F (205–230°C)
INDIRECT HEAT	
MED	300–325°F (150–165°C)
HI	375–400°F (190–205°C)

Outdoor Grilling Guide

GENERAL GRILLING

FOOD	THICKNESS OR WEIGHT	GRILLING TIME	FLAME SETTING
BEEF			
Hamburgers	1/2" (13) thick	3–5 min (8–10 min)*	MED
Steaks	3/4"–1" (19–25) thick	4–10 min (12–24 min)*	MED
	1"–1 1/2" (25–38) thick	9–12 min (12–24 min)*	MED
Tenderloin (whole)	3" (76) diameter	30–40 min (40–45 min)*	MED–LO to LO turning occasionally.
PORK			
Chops	3/4"–1" (19–25) thick	8–10 min (15–18 min)*	MED
Tenderloin (whole)	2" (51) diameter	20–25 min (25–35 min)*	MED–LO turning occasionally.
Ribs	half rack	1 hr 30 min–2 hrs	MED for 5 min bone side down, then turn heat to LO. Turn every 20 min.
Ham Steaks	1" (25) thick	10–15 min	MED
POULTRY			
Chicken (boneless, skinless breast)	flattened to 1/2" (13)	12–14 min	MED
Chicken (bone-in breast)		28–32 min	MED
Chicken (bone-in legs)		16–20 min	MED
Chicken (bone-in thighs)		20–25 min	MED
Chicken (halved)	3–5 lbs (1.4–2.3 kg) whole weight	35–40 min	MED
Cornish Hens	1 1/2–2 lbs (.7–.9 kg)	40–50 min	MED–LO
Turkey (halved)	20 lbs (9.2 kg) whole weight	2 hr 45 min–3 hrs	MED–LO to LO
Turkey Breast (boneless)	4–5 lbs (1.8–2.3 kg)	2 hr 30 min–3 hrs	Indirect (HI)
Turkey (bone-in legs and thighs)	3/4–1 lbs (.3–.5 kg)	45–55 min	MED–LO
FISH AND SEAFOOD			
Fish Fillets	1"–1 1/4" (25–32) thick	12–14 min	MED Brush oil on food and grates before grilling.
VEGETABLES			
Corn (with husks)		20 min	MED
Summer Squash and Zucchini (halved)		10–13 min	MED Brush with oil before grilling.
Winter Squash		1 hr	Indirect (MED) Brush with oil before grilling.
Bell Peppers (whole)		10–15 min	MED
Portabella Mushrooms (whole)		12 min	MED Brush with oil before grilling.
FRUIT			
Apples (whole)		35–40 min	Indirect (MED)
Pears (halved)		10–12 min	MED Brush with oil before grilling. Skin side down first.

*Sear up to 2 minutes per side. Use grilling time in parentheses with no searing.

Consult an outdoor grilling cookbook for specific times and handling of various foods. For more outdoor grilling ideas, go to wolfappliance.com.

Outdoor Grilling Guide

ROTISSERIE

FOOD	THICKNESS OR WEIGHT	GRILLING TIME	FLAME SETTING
Chicken	3–4 lbs (1.4–1.8 kg)	1 hr 30 min	Rotisserie (HI)
Turkey	19–20 lbs (8.7–9.2 kg)	4 hrs	Place pan on grates to collect drippings. Rotisserie (HI) with right burner on LO. Remove grates and place pan on briquettes to collect drippings.

GRILLING IN 8 MINUTES OR LESS

FOOD	THICKNESS OR WEIGHT	GRILLING TIME	FLAME SETTING
MEAT AND FISH			
Ham Steaks	1/2" (13) thick	6 min	MED
Hot Dogs		5–6 min	MED–HI
Shrimp	16–20 pkg	5–6 min	MED–HI
Scallops		5–6 min	MED–HI
VEGETABLES			
Asparagus		3–6 min	Indirect (MED) Brush with oil before grilling. Can also use a vegetable basket.
Eggplant	1/2" (13) thick	6 min	MED Brush with oil before grilling.
Portabella Mushrooms (sliced)		6 min	MED Brush with oil before grilling.
Onion (sliced)	1/2" (13) thick	6–7 min	MED Brush with oil before grilling.
FRUIT			
Apple (sliced)	1/2" (13) thick	4–5 min	MED Brush with oil before grilling.
Banana (halved)		5–6 min	MED Brush with oil before grilling. Start grilling on cut side.
Pineapple (sliced)	1/2" (13) thick	8 min	MED Brush with oil before grilling.

SMOKE ENHANCED

FOOD	THICKNESS OR WEIGHT	GRILLING TIME	FLAME SETTING
Chicken (whole)	3–4 lbs (1.4–1.8 kg)	2–3 hrs	MED–LO
Cornish Hens	1 1/2–2 lbs (.7–.9 kg)	1 hr 30 min–1 hr 45 min	MED–LO
Chicken (whole, cut up)		45 min–2 hrs	MED–LO
Brats and Sausages (uncooked)		30 min–1 hr	MED–LO
Fish	1/2"–1" (13–25) thick	45 min–1 hr	MED–LO. Brush with oil and place in grilling basket.

Consult an outdoor grilling cookbook for specific times and handling of various foods. For more outdoor grilling ideas, go to wolfappliance.com. Dimensions in parentheses are in millimeters unless otherwise specified.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your Wolf outdoor product. This information is found on the product rating plate. For the outdoor grill, the rating plate is located above the drip tray, behind the logo. The drip tray must be removed to view the rating plate.

For location of the rating plate, refer to the illustrations on page 4. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Factory Certified Service:

Phone: _____

Authorised Wolf Dealer:

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling Wolf factory certified service, refer to the troubleshooting guide on page 18.

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 subzero-wolf.com.au
- 3) Register by phone by calling Wolf customer care at 1300 808 859.

The model and serial numbers of your unit 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.

CONTACT INFORMATION

Sub-Zero Group Australia Pty Ltd
Level 10, 469 La Trobe Street
Melbourne Victoria 3000
Phone 03 9600 2218

subzero-wolf.com.au

The information and images in this guide are the copyright property of Wolf Appliance, Inc. Neither this guide nor any information or images contained herein may be copied or used in whole or in part without the express written permission of Wolf Appliance, Inc. ©Wolf Appliance, Inc. all rights reserved.

Wolf, Wolf & Design, Wolf Gourmet, W & Design and the color red as applied to knobs are registered trademarks and service marks of Wolf Appliance, Inc. Sub-Zero, Sub-Zero & Design, Dual Refrigeration, Constant Care and The Living Kitchen are registered trademarks and service marks of Sub-Zero, Inc. (collectively, the "Company Marks.") All other trademarks or registered trademarks are property of their respective owners in the United States and other countries.

Wolf Appliance Outdoor Products Limited Warranty

PRODUCT MUST BE APPROVED FOR OUTDOOR USE, DESIGNATED BY MODEL AND SERIAL NUMBER
FOR RESIDENTIAL USE ONLY

FULL ONE YEAR WARRANTY*

For one year 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 FIVE YEAR WARRANTY

Wolf Appliance warrants the stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements to be free from defects in materials and workmanship under normal residential use for a period of five years from the date of original installation. 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.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any stainless steel part including all fabricated stainless steel components, stainless steel burners and grates (excluding what is covered in the Limited Five Year Warranty) to be defective from workmanship and when subjected to normal domestic use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered. 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.

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, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. 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 Wolf factory certified service nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.



Sub-Zero Group Australia Pty Ltd
Level 10, 469 La Trobe Street
Melbourne Victoria 3000
Phone +61 3 9600 2218
subzero-wolf.com.au

