

GAS BBQ GRILLS USE & CARE INFORMATION



PLEASE NOTE...

As you read this Use & Care Information, take particular note of the **CAUTION** and **WARNING** symbols when they appear. This information is important for the safe and efficient use of the Wolf equipment.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this Use & Care Information may signal an **IMPORTANT NOTE**, which highlights information that is especially important.

⚠ WARNING

If the information in this book is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall NOT be stored in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid/hood.
- If odor continues, immediately call your gas supplier or your fire department.

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INTRODUCING WOLF GAS BBQ GRILLS

THANK YOU...

Thank you for purchasing your new Wolf BBQ grill. Each of our units is handcrafted with the knowledge and experience developed from being the premier supplier of cooking equipment for nearly 70 years. Your Wolf BBQ grill has been specially designed and built to give years of dependable service. You'll enjoy a new freedom with easier preparation of meals and a greater satisfaction in better cooking.

Should service become necessary, your Wolf BBQ grill is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 26.

This Use & Care Information will answer most of your questions about the features, operation and care for your Wolf BBQ grill. If you have questions that are not addressed here, call 800-332-9513.

IMPORTANT: Check the appliance rating plate for type of gas. If this appliance does not correspond to your type of gas, contact your dealer.

IMPORTANT: All installations and service on this equipment must be performed by a Wolf Factory Authorized Service Center or qualified installation personnel.

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SAFETY INSTRUCTIONS & PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

- **Make certain your unit is properly installed** and connected to the gas your unit was designed for. Do not use LP gas in a natural gas unit or vice versa. Do not use charcoal, wood chips or other material in your grill.
- **Make certain the installer shows you where the gas shut off valve is** so you can shut off the gas supply in an emergency. If you smell gas, the connections are not properly sealed or you may have a hole in the gas supply pipe or hose. Determining where the gas leak is should be left to a qualified technician. Request service from a qualified technician and use only genuine Wolf replacement parts.
- **Children should not be left alone or unattended** in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time. Do not store items of interest to children around or below the grill. Never allow children to crawl inside a cart or enclosure.
- **When using the grill, do not touch the grill grates, open burner grates or immediate surrounding areas.** These surfaces become extremely hot and could cause burns. Be certain all controls are turned off and the unit has cooled before touching or cleaning any surfaces.
- **Use a covered hand when opening the hood** and do so slowly to allow heat and steam to escape. Never lean over an open grill.
- **When lighting a burner, always pay close attention.** Be certain you are pressing the right ignitor button for the burner you want to light. Look for a flame through the observation slots above each grill burner knob. Remove the rotisserie burner cover before lighting and using the rotisserie.
- **Never grill without the drip tray in place.** Make certain it is pushed all the way to the back and grease collection tray is in proper position to catch the drippings. Let the grease cool before attempting to remove for cleaning or disposal. Clean the grease collection tray often. Do not allow large amounts of grease to accumulate as they can catch on fire.
- **Never leave the grill unattended.** High flame and fatty meats will promote flare-ups.
- **Do not permit the grill or open burners to be used as a storage area** for flammable or plastic items which may ignite, melt and burn. Do not store spare tanks or flammable materials in the cart or under a built-in location.
- **The Wolf BBQ grill is for outdoor use only!**
- **Before storing, make certain the grill is cool.** If using an LP tank, remove and store outside in a well ventilated area.

WARNING

Wolf BBQ grill is for outdoor use only. Do not operate it in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.

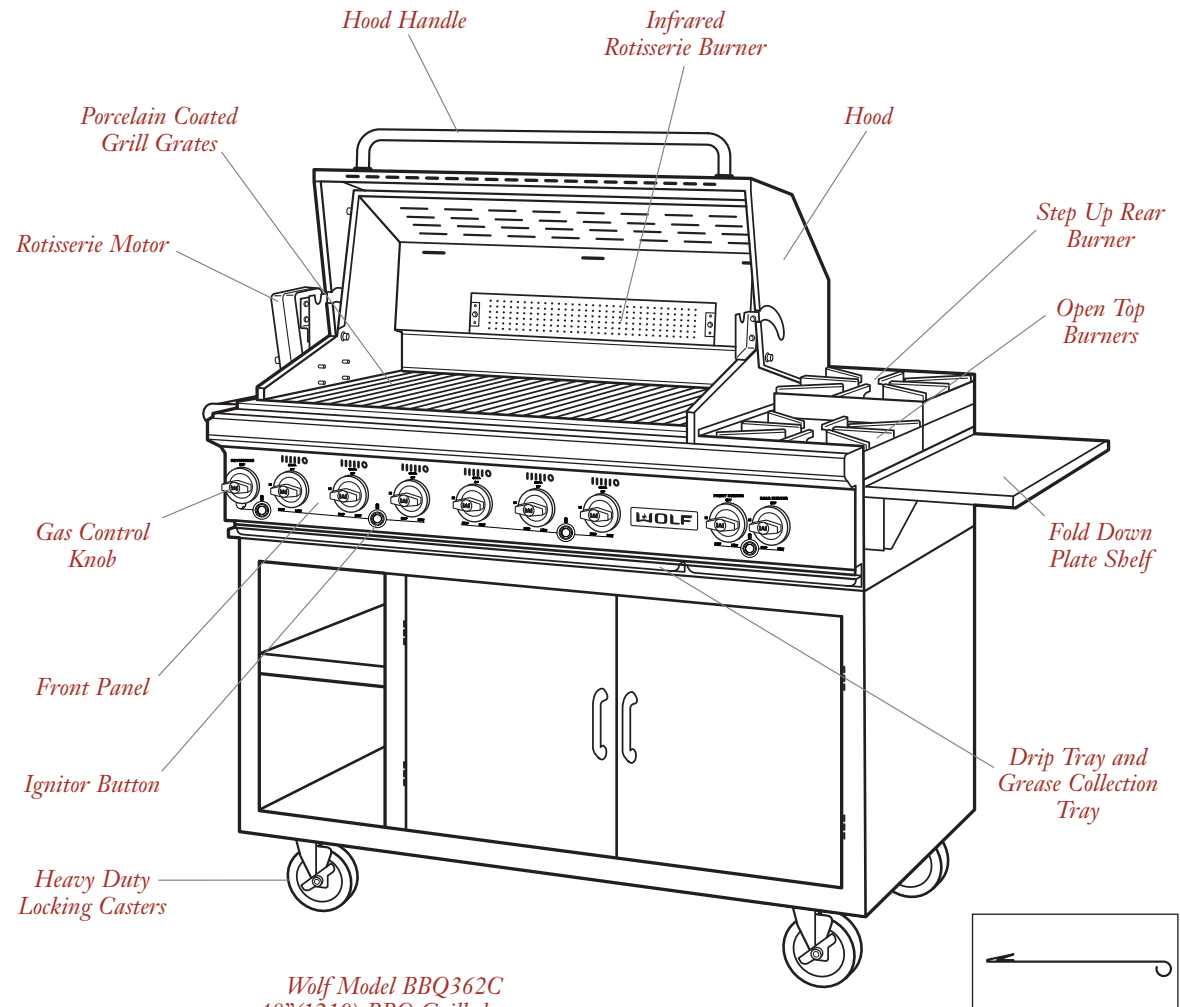
SAFETY INSTRUCTIONS & PRECAUTIONS

- **Keep the rotisserie motor cord** away from heated areas of the grill.
- **When cooking in windy conditions, provide a wind break.** Locate the unit with proper clearance from combustible surfaces.
- **Keep the ventilation openings at the rear of the cart free and clear.**
- **Spiders and insects can nest in the venturis** of the grill and block the gas and air flow to the burner ports. This may cause a fire from behind the manifold cover. Inspect or clean the venturi periodically, as shown on page 22.
- **Do not use aluminum foil to line drip tray, grease collection tray, grill grates or open burner grates.** This can hamper combustion and air flow. It can trap excessive heat which could melt valve knobs, rotary ignitors or warp the grill radiants and grill tank liners.
- **Do not heat unopened glass or metal containers** of food on the grill. Pressure may build-up and cause the container to burst resulting in serious personal harm or damage to the grill.
- **Clothing fires are potential hazards.** Do not wear long flowing sleeves around the grill. They are easily caught on pan handles or ignited by burners. Highly flammable clothing, especially synthetic fabrics, should not be worn while cooking.
- **Use sturdy, properly insulated gloves or pot holders.** Dish towels or other substitutes can become entangled causing burns. Keep pot holders dry. Wet pot holders create steam and cause burns. Keep pot holders away from open flames when lifting or moving utensils.
- **Use long-handled grill tools** to avoid burns when cooking.
- **Avoid pans that are unstable** and easily tipped. Look for easily grasped handles that will stay cool. Pans that are too heavy to move easily when filled can also present a hazard. If a pan handle twists and cannot be tightened, discard the pan.
- **Select the correct pan size for size of burner.** Be certain the pan is large enough to avoid boil-overs or spill-overs. This will save cleaning and prevent accumulations of food, heavy splattering or spill-overs that can catch fire.
- **The handle of the utensil should be positioned** so that it does not extend over adjacent surface burners or interfere with closing the hood. This will minimize burns, ignition of flammable materials and possible spillage. Let hot pans cool in a safe place out of reach of children.

WOLF BBQ GRILL FEATURES

FEATURES

- Natural or LP gas units
- Built-in or freestanding units
- Classic stainless steel
- Heavy duty 18-gauge stainless steel construction
- 115-volt rotisserie motor
- Infrared rear rotisserie burner
- Optional side burners
- Two-piece stainless steel hood and handle
- Cast iron porcelain coated grates
- Scraper and protective canvas cover
- Easy lighting button ignitor/lanyard holder (stored in drip tray)



*Wolf Model BBQ362C
48" (1219) BBQ Grill shown*

Dimensions in parentheses are in millimeters unless noted.

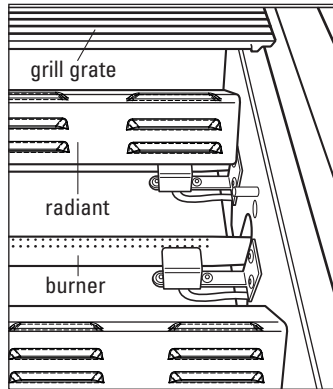
*Match/Lanyard
Holder*

WOLF BBQ GRILL OPERATION

ABOUT YOUR WOLF BBQ GRILL

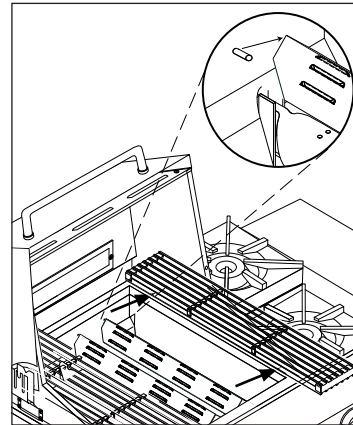
The grill grates are made of 5”(127) wide, heavy duty porcelain cast iron for easy handling and cleaning. Just below the grill surface are the stainless steel heat radiants that concentrate the heat. Be sure the radiants are oriented so that the triangle cutout is positioned to the rear of the unit.

The Wolf BBQ grill design eliminates the use of briquettes or lava rock. They produce 10,000 BTU/hr (2.9kWh) per burner and are located every five inches.

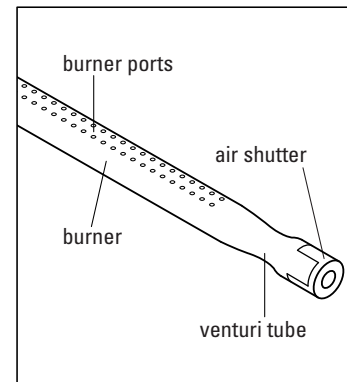


Grill components

Dimensions in parentheses are in millimeters unless noted.



Radiant positioning



Detail of venturi

⚠ WARNING

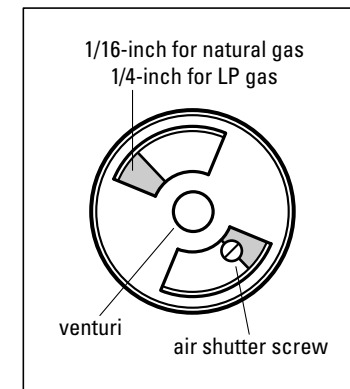
Burning gas cooking fuel generates some by-products which are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate these units according to the instructions contained in this manual and provide good ventilation.

FLAME ADJUSTMENT

IMPORTANT: Your Wolf BBQ grill is pre-adjusted for the gas you specified when you purchased your unit, either natural or LP gas.

The appearance of a properly adjusted flame should have an inner cone of bluish-green and an outer mantle of dark blue. The flame characteristics should be clean and soft with minimal yellow tips. Blowing or lifting of the flame should not occur.

If the flame does not appear as described above, the venturis should be removed as described in *Cleaning the Venturis* on page 22. The air shutters should be open as shown in the illustration. The shutter adjustment is made by loosening the air shutter screw, setting, then retightening. This should give the proper mixture of air and gas for a proper flame.



Air shutter adjustment on venturi

WOLF BBQ GRILL OPERATION

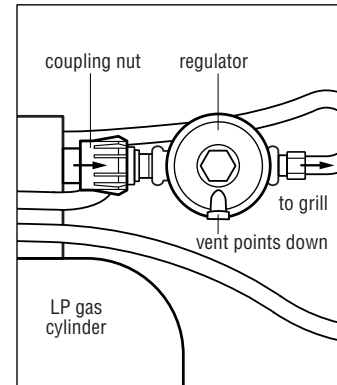
BEFORE YOU GRILL THE FIRST TIME

Turn grill to the highest heat setting for 15 minutes with the hood closed. This will heat all the internal parts. Smoking from the unit is normal because it is burning off protective oils on the metal parts.

BEFORE LIGHTING

Prior to turning the gas on, inspect the gas supply piping or hose. Look for evidence of abrasion, cuts, wear and tear, or other damage which could require replacement prior to use. Only use the supplied regulator and hose. Make certain all burner control knobs are OFF. Do not attempt to light the burners if the smell of gas is present. Make certain radiants are located properly over the grill burners.

For LP gas units, check the connection with a soap/water solution after attaching the hose. Make certain there is gas in the cylinder and the cylinder is upright. The vent hole on the regulator must point down to prevent freeze up during operation of the grill.



LP gas regulator

LIGHTING THE BBQ GRILL

- **Open hood.**
- **Push in and turn the gas control knob counter-clockwise to HIGH.**
- **Keep your face as far away from the burners as possible.**
- **Press and hold the igniter button** which corresponds with the gas control knob until the burner lights.
- **Listen for a *woosh* sound.** If the burner does not light after approximately 5 seconds, turn the control knob to the OFF position. Wait five minutes until the gas clears.
- Repeat the procedure or use the manual lighting procedure on page 10.

WOLF BBQ GRILL OPERATION

OPEN BURNERS

- If a burner is lit, you can visually see flames by looking through a series of vertical slots just above the control knob of the corresponding burner. Keep your face away from the front panel.
- Upon successful lighting, repeat the process on the other burners you wish to light.

Your Wolf BBQ grill is equipped with heavy duty cast iron grates and burners, similar to those used on Wolf ranges. They are rated at 16,000 BTU/hr (4.7kWh) and have a push button spark ignitor.

LIGHTING THE OPEN BURNERS

- Remove open burner cover and any utensils on grate.
- Follow the same steps as for lighting the grill. Note that the open burners front and rear are lit by a single electrode. If you turn on the gas to the front burner, the ignitor button you press is the same to ignite the rear burner.

FLAME HEIGHT

The correct flame height is dependent on the size and material of the cookware being used, the food being cooked and the amount of liquid in the pan. Basic rules for regulating the flame height are:

- The flame height should not extend beyond the bottom of the pan.
- Cookware which conduct heat slowly, such as glass or ceramic, should be used with low or medium flame unless you are cooking with a large amount of liquid.

Dimensions in parentheses are in millimeters unless noted.

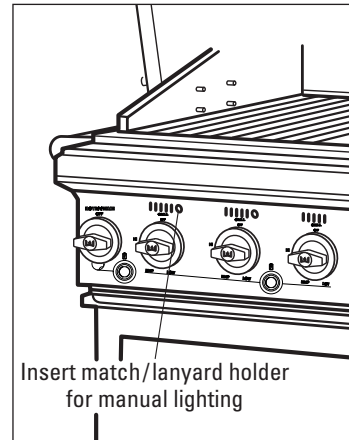
WOLF BBQ GRILL OPERATION

MANUAL LIGHTING

Grill burners: You may manually light the grill burners with the match/lanyard holder, refer to the illustration on page 6. Place match in the clasp of the lanyard. Insert into the 1/2”(13) diameter hole above the grill valve knob, shown in the illustration. Position the match tip near the burner ports, push and turn the gas control knob counter-clockwise to HIGH, and light the burner. Repeat on the other burners.

Open burners: The open burners can be lit directly from the top along the orifice holes around the burner heads.

Rotisserie burner: The rotisserie burner must be manually lit at the pilot. Once the pilot is lit, the burner will light within 30 seconds.



Manual lighting

LIGHTING THE ROTISSERIE BURNER

The position of the infrared rotisserie burner makes it more susceptible to being blown out and should not be used during windy conditions or in an unprotected area. For this reason the burner is equipped with a safety valve which will not allow the burner to operate unless the pilot is lit.

- **Open the hood and remove the rotisserie burner cover.**
- **Push in and turn the rotisserie gas control knob to HIGH only.**
- **After about 15 to 30 seconds, push the ignitor button for the rotisserie.** This will give the gas time to travel through the tubing to the pilot at the left of the burner.

- **Once the pilot is lit, it will light the burner in about 30 seconds.** The flame is not visible but it will give off high heat and a red-orange glow after a few minutes.

⚠ WARNING

If the rotisserie burner flame goes out while the grill is in use, immediately turn OFF the gas control knobs. Keep the hood open and wait five minutes for the gas to clear before relighting the burner.

Dimensions in parentheses are in millimeters unless noted.

WOLF BBQ GRILL OPERATION

USING THE ROTISSERIE

The Wolf BBQ grill rotisserie system uses infrared heat to cook items from the back. The intensity of this radiant heat sears in the natural juices, while the motor turns the meat for even cooking and self-basting.

After lighting, the rotisserie burner will reach cooking temperature in approximately two minutes. The orange/red glow will even out in about five minutes.

The stainless steel above the rotisserie burner will change to a dark blue color after the first use. This is normal due to the high heat.

The rotisserie motor is equipped with phenolic gears and is capable of turning a balanced 10 pound roast or whole poultry. The motor is mounted to a metal bracket which attaches to the side of the grill.

The rotisserie motor must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electric Code, ANSI/NFPA 70, latest edition of the Canadian Electrical Code, CSA C22.1.

Keep the rotisserie motor electric cord away from the heated surfaces of the grill. Remove and store the motor in a dry location when not in use.

The rod for the rotisserie system is assembled into the motor by placing the pointed end into the motor and resting the threaded end on the support at the side of the grill. Once the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket. The removable rod handle should be removed when using the open burners.

⚠ WARNING

The rotisserie motor is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle.

***DO NOT** cut or remove the grounding prong from this plug.*

LET'S GET GRILLING

PREPARING FOOD FOR THE ROTISSERIE

- To load the rotisserie rod, hold the handle firmly and slide one prong onto rod, tines pointing away from the handle. Push the rod through the center of the food. Slide the other prong (tines toward the food) onto the rod. Center the meat on the rod and push the prongs firmly together. Tighten the thumb screws with a pair of pliers.
- Use butcher string to secure any loose portions of the meat. Never use nylon or plastic string. To prepare poultry on the rotisserie, see the following page.
- If necessary, slide on the counter balance and use it to offset unbalanced loads. Tighten the thumb screws on the rod where desired.
- Place pointed end of rod into the motor and rest the threaded end onto the support at the side of the grill. Push the rod as far into the motor as possible. Remove handle if using the open burners.
- Light infrared rotisserie burner and necessary grill burners as directed on pages 8-10. Turn on rotisserie motor.
- Close hood once the rotisserie burner is lit.
- Cook food according to length of time indicated in the *Grilling Charts* on pages 16-20.

LET'S GET GRILLING

COOKING POULTRY ON THE ROTISSERIE

- Slide one prong onto rod with tines facing away from handle. Tighten thumb screw by hand.

- Insert rod through bird, pressing it onto prong.

- Cut piece of string 18”(457) long (adjust length of string according to size of bird). Place bird over center of string. See illustration 1.

- Bring ends of string up over wings. Bring string tightly together and knot over breast. See illustration 2.

- Cut piece of string 12”(305) long. Bring it up under skewer and around end of legs.

- Cross legs over on top of skewer. Knot string tightly around legs. See illustration 3.

- Slide second prong onto rod with tines facing towards bird. Push tines into bird. Center bird on rod, loosening thumb screw of first prong if needed. Tighten thumb screws with pliers. See illustration 4.

- Place pointed end of rod into the motor and rest the threaded end onto the support at the side of the grill. Push the rod as far into the motor as possible. Remove handle if using the open burners.

- Light infrared rotisserie burner and necessary grill burners as directed on pages 8-10.

- Turn on rotisserie motor. Close hood once the rotisserie burner is lit.

- Cook food according to length of time indicated in the *Grilling Charts* on pages 16-20.

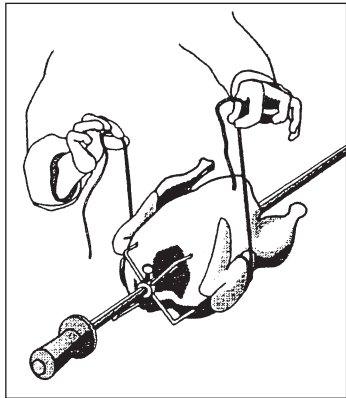


Illustration 1

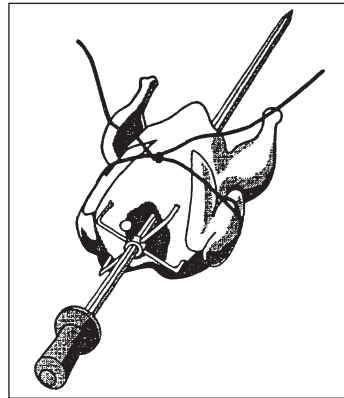


Illustration 2

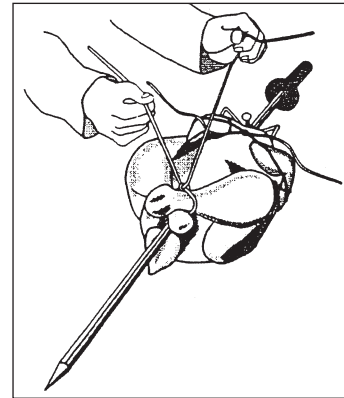


Illustration 3

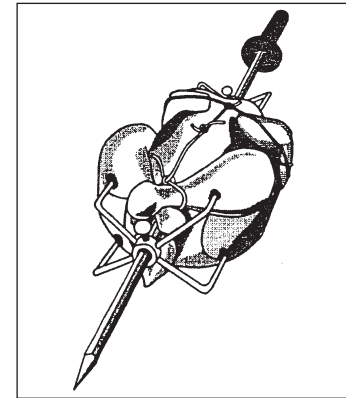


Illustration 4

Dimensions in parentheses are in millimeters unless noted.

LET'S GET GRILLING

HEAT SETTINGS

HIGH – Used for quick searing of meats and vegetables.

MEDIUM – Grills steaks, pork chops and hamburgers. You may also sear meats on medium and cook them on low.

LOW – Used for cooking dense vegetables, roasts, thick cuts of meat, poultry and fish.

TIPS FOR SUCCESSFUL GRILLING

- Never leave food unattended.
- Cooking with the hood closed will provide an even temperature, conserve fuel, lessen flare-ups and improve flavor.
- Trim excess fat from meats and slit the remaining at two-inch intervals to avoid flare-ups and curling. Fatty meats may be cooked indirectly on lower heat settings. Refer to the indirect grilling method instructions.
- When opening the grill hood, wear a glove pot holder which covers your wrist. Stand to the side of the grill and lift the hood handle slowly.
- **To burn off grease drippings after cooking**, operate at HIGH for five minutes. When the grill cools down, remove and clean the grease collection tray.

PLEASE NOTE: Do not use aluminum foil as food grease may be trapped causing flame flare-up.

- Allow meat to defrost in the refrigerator overnight instead of microwaving to help retain juices.
- Apply salt only after cooking to prevent drying out the meat.
- Use a spatula or tongs to turn meat instead of piercing with a prong in order to prevent additional juices from escaping.
- Baste meat with barbecue sauce or other sugar-based sauces only during the last few minutes of cooking to prevent burning.
- Brush vegetables and lean cuts of meat, skinless poultry, fish and seafood with oil to prevent sticking.
- Turn food only once, halfway through cooking time.
- Grilling with the hood closed decreases cooking time.
- If using bamboo skewers, soak skewers in cold water for 30 minutes before cooking time.

WARNING

Some components become hot during use. It may be necessary to use a protective glove when operating the control knobs and hood handle.

LET'S GET GRILLING

USING THE GRILL

- Refer to *Grilling Charts* on pages 16-20 to select grilling method: Direct, Indirect or Rotisserie.
- Light grill according to directions on page 8.
- Preheat grill for 10 minutes on HIGH with hood closed.
- Set burners at desired level.
- If cooking with indirect heat, turn the burners off that are under the food.
- Refer to *Grilling Charts* on pages 16-20 to estimate grilling time.

GRILLING METHODS

Direct method: Food is cooked directly over the heat source. Turn food halfway through grilling time for even cooking. 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 of large roasts or poultry.

WOLF BBQ GRILLING CHART

Food	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	
Beef							
Hamburgers	1/2" to 3/4"(13 to 19) thick	Medium High	160°F(71°C) 160°F(71°C)	8-12 min. 4 - 8 min.	Direct	No	Grill, turning once when juices rise to the surface. Do not leave unattended.
Steaks, Rare	1"(25) thick 1 1/2"(38) thick	High High	140°F(60°C) 140°F(60°C)	10-15 min. 15-20 min.	Direct	No	Remove excess fat from edges. Slash remaining fat. Turn halfway through cooking time.
Steaks, Medium	1"(25) thick 1 1/2"(38) thick	Medium-High Medium-High	160°F(71°C) 160°F(71°C)	15-20 min. 20-25 min.	Direct	No	
Steaks, Well Done	1"(25) thick 1 1/2"(38) thick	Medium Medium	170°F(77°C) 170°F(77°C)	20-25 min. 25-30 min.	Direct	No	
Tenderloin (whole)	3 1/2- 4 lbs.(1.6kg-1.8kg)	Medium	140°F(60°C)	1-2 hours	Direct	Yes	Turn burners beneath on medium.
Rib-eye Roast(boneless)	5 - 6 lbs.(2.3kg-2.7kg)	Medium	140°F(60°C)	1 1/2-2 hours	Direct	Yes	Turn burners beneath on medium.
Rib Roast (boneless)	12 - 14 lbs.(5.4kg-6.3kg)	Medium	140°F(60°C)	15-18 min/lb.	Direct	Yes	Turn burners beneath on medium.
Veal Chops	1"(25) thick	Medium	140°F(60°C)	10-12 min.	Direct	Yes	Turn burners beneath on medium.
Kabobs	1 1/4"(32) cubes	Medium	145°F(63°C)	8-10 min.	Direct	No	Turn halfway through cooking time.
Fish and Seafood							
Fish Fillets or Steaks	1/4" to 1/2"(.63-13) thick 1/2" to 1"(13-25) thick 1" to 1 1/4"(25-32)thick	High Medium Medium		3-5 min. 5-10 min. 15-20 min.	Direct	No	Cook skin side down.
Fish (whole)	1 lb.(.45kg) 2 - 2 1/2 lbs.(51-63) 3 lbs.(1.4kg)	Medium Medium Medium		15-20 min. 20-30 min. 30-45 min.	Indirect	No	Cook skin side down.
Shrimp		High		3-6 min.	Direct	No	Turn halfway through cooking time.
Scallops		High		3-6 min.	Direct	No	Turn halfway through cooking time.

Dimensions in parentheses are in millimeters unless noted.

WOLF BBQ GRILLING CHART

Food	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	
Fruit							
Apples (whole)		Medium		35-40 min.	Indirect	No	Turn halfway through cooking time.
Apples (sliced)	1/2"(13) thick	Medium		4-6 min.	Direct	No	Turn halfway through cooking time.
Bananas		Medium		6-8 min.	Direct	No	Slice in half lengthwise before grilling. Turn halfway through cooking time.
Peaches		Medium		8-10 min.	Direct	No	Peel, cut in half lengthwise and remove pit before grilling. Turn halfway through cooking time.
Pears		Medium		10-12 min.	Direct	No	Cut in half lengthwise and core before grilling. Turn halfway through cooking time.
Pineapple		Medium		5-10 min.	Direct	No	Peel, core and cut into 1/2-inch thick rings or 1-inch thick wedges before grilling. Turn halfway through cooking time.
Lamb							
Chops and Steaks, Rare	1"(25) thick	Medium	140°F(60°C)	10-15 min.	Direct	No	Remove excess fat from edges. Slash remaining fat. Turn halfway through cooking time.
	1 1/2"(38) thick	Medium	140°F(60°C)	14-18 min.			
Chops and Steaks, Medium	1"(25) thick	Medium-High	160°F(71°C)	13-20 min.	Direct	No	
	1 1/2"(38) thick	Medium-High	160°F(71°C)	18-25 min.			
Chops and Steaks, Well Done	1"(25) thick	Medium	170°F(77°C)	18-30 min.	Direct	No	
	1 1/2"(38) thick	Medium	170°F(77°C)	20-35 min.			
Leg (butterflied)	1 1/2 lbs.(.7kg)	Medium	150°F(65°C)	25-30 min.	Direct	No	
Leg (semi-boneless rolled)	6-7 lbs.(2.7-3.2kg)	Medium	150°F(65°C)	2-2 1/2 hours	Direct	Yes	
Rib Crown Roast	3-4 lbs.(1.4-.8 kg)	Medium	150°F(65°C)	1-1 1/2 hours	Indirect	No	

Dimensions in parentheses are in millimeters unless noted.

WOLF BBQ GRILLING CHART

Food	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	
Lamb							
Rack	1-1½ lbs.(.45-.68kg)	Medium	150°F(65°C)	25-30 min.	Direct	No	Turn halfway through cooking time.
Kabobs	1¼”(32) cubes	Medium	150°F(65°C)	12-15 min.	Direct	No	Turn halfway through cooking time.
Pork							
Chops	¾”(19) thick	Medium	160°F(71°C)	8-10 min.	Direct	No	Turn halfway through cooking time.
	1”(25) thick	Medium	160°F(71°C)	12-15 min.			
Ribs	3-4 lbs.(1.4-1.8kg)	Medium	160°F(71°C)	1½-2 hours	Indirect	No	Turn halfway through cooking time. Brush with BBQ sauce only during last few minutes.
Tenderloin (whole)	1-1½ lbs.(.45-.68kg)	Medium	160°F(71°C)	25-30 min.	Direct	No	Turn halfway through cooking time.
Kabobs	1¼”(32) cubes	Medium	160°F(71°C)	10-15 min.	Direct	No	Turn halfway through cooking time.
Ham Steaks	½”(13) thick	High	140°F(60°C)	4-8 min.	Direct	No	Turn halfway through cooking time.
Sausages (fully cooked)		Medium	140°F(60°C)	10-15 min.	Direct	No	Turn halfway through cooking time.
Sausages (raw)		Medium	160°F(71°C)	20-25 min.	Direct	No	Pierce skins with fork before grilling.
Hot Dogs		Medium	140°F(60°C)	5-10 min.	Direct	No	Turn as often as needed to evenly brown outsides.
Poultry							
Chicken (whole)	3-5 lbs.(1.4-2.3kg)	Medium	180°F(82°C) (in thigh)	1½-2 hours	Direct	Yes	Turn burners beneath on medium.
Chicken (whole, cut in half)	3-5 lbs.(1.4-2.3kg)	Medium	180°F(82°C) (in thigh)	1-1¼ hours	Direct	No	Turn halfway through cooking time.
Chicken (bone in breasts)		Medium	170°F(77°C)	30-45 min.	Direct	No	Turn halfway through cooking time.
Chicken (bone in legs and thighs)		Medium	180°F(82°C) (in thigh)	30-45 min.	Direct	No	Turn halfway through cooking time.

Dimensions in parentheses are in millimeters unless noted.

WOLF BBQ GRILLING CHART

Food	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	
Poultry							
Chicken (bone in legs and thighs)		Medium	180°F(82°C) (in thigh)	30-45 min.	Direct	No	Turn halfway through cooking time.
Chicken Breasts (boneless and skinless)	4 oz.(.14kg) each	Medium	170°F(77°C)	10-15 min.	Direct	No	Turn halfway through cooking time.
Chicken Kabobs	1 ¹ / ₄ "(32) cubes	Medium	180°F(82°C)	10-12 min.	Direct	No	Turn halfway through cooking time.
Cornish Hens	1 ¹ / ₂ -2 lbs.(.68-.91kg)	Medium	180°F(82°C) (in thigh)	45-60 min.	Direct	Yes	Turn burners beneath on medium.
Duck (whole)	4-5 lbs.(1.8-2.3kg)	Medium	185°F (in thigh)	2-2 ¹ / ₂ hours	Indirect (place pan under duck)	Yes	Remove as much visible fat as possible. Turn burners on either side of duck to low. Do not turn on burners directly beneath.
Goose (whole)	8-12 lbs.(3.6-5.4kg)	Low	180°F(82°C) (in thigh)	18-20 min/lb.	Indirect (place pan under goose)	Yes	Remove as much visible fat as possible. Turn burners on either side of goose to low. Do not turn on burners directly beneath.
Cornish Hens	1 ¹ / ₂ -2 lbs.(.68-.91kg)	Medium	180°F(82°C) (in thigh)	45-60 min.	Direct	Yes	Turn burners beneath on medium.
Turkey (whole)	16 lbs. or less(7.2kg)	Low	180°F(82°C) (in thigh)	10-15 min/lb.	Direct	Yes	Do not stuff. Turn burners underneath on low.
Turkey (halves)	16 lbs. or less(7.2kg)	Medium	180°F(82°C) (in thigh)	15-20 min/lb.	Direct	No	Turn halfway through cooking time.
Turkey Breast (bone-in)	4-5 lbs.(1.8-2.3kg)	Medium	170°F(77°C)	1-1 ¹ / ₂ hours	Indirect	No	Turn halfway through cooking time.
Turkey (drumsticks or thighs)	8-16 oz. each(.23-.45kg)	Medium	180°F(82°C)	45-60 min.	Direct	No	Turn halfway through cooking time.

Dimensions in parentheses are in millimeters unless noted.

WOLF BBQ GRILLING CHART

Food	Thickness/Weight	Flame	Internal Temp.	Timing	Heat	Rotisserie	
Vegetables							
Asparagus		Medium		6-8 min.	Direct	No	Turn halfway through cooking time. Baste with butter.
Bell Peppers (whole)		High		10-15 min.	Direct	No	Turn as often as needed to evenly cook sides.
Bell Peppers (halved or quartered)		Medium		6-8 min.	Direct	No	Turn halfway through cooking time.
Corn (husks removed)		Medium		15-20 min.	Direct	No	Soak in water for 10 minutes before grilling. Turn as often as needed to evenly cook outsides.
Eggplant (sliced)	1/2"(13) thick	Medium		8-10 min.	Direct	No	Turn halfway through cooking time.
Mushrooms, Portabello		Medium		12-15 min.	Direct	No	Turn halfway through cooking time.
Onion (sliced)	1/2"(13) thick	Medium		8-12 min.	Direct	No	Turn halfway through cooking time.
Potatoes (whole)		Medium		45 min.-1 hr.	Indirect	No	
Potatoes (sliced)	1/2"(13) thick	Medium		14-16 min.	Direct	No	Turn halfway through cooking time.
Squash, Summer		Medium		40-60 min.	Direct	No	Turn halfway through cooking time.
Squash, Winter (halved)		Medium		40-60 min.	Indirect	No	Turn halfway through cooking time.
Sweet Potatoes (whole)		Medium		50-60 min.	Indirect	No	Turn halfway through cooking time.
Zucchini (halved)		Medium		6-10 min.	Direct	No	Turn halfway through cooking time.

Dimensions in parentheses are in millimeters unless noted.

WOLF BBQ GRILL CARE

CLEANING AND MAINTENANCE

Correct care and maintenance will keep your Wolf BBQ grill operating smoothly. Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. Clean the entire grill each year. Cleaning should be done where detergents will not stain or harm your outdoor surface, whether it be cement or grass.

Cleaning the exterior: Most of the grill is made of heavy duty stainless steel. These surfaces may be cleaned with soap and water or one of the many stainless steel cleaners available on the market. They may also be used in conjunction with an abrasive pad such as (Scotch Brite™) for removal of grease that bakes onto the surface. To clean or touch up scratches, always scrub in the direction of the grain.

Cleaning the grill burner grates: The grates are made of durable cast iron with a porcelain enamel finish. Running the grill on HIGH for a few minutes after cooking to burn off excess food is part of the cleaning process. Protect your hands with pot holder mitts while cleaning the hot grill with the brush provided. The grates may be more thoroughly cleaned after they have cooled by removing them and spraying with a commercial grill and stainless steel cleaner. Rinse and dry the grates before replacing them. Never immerse a hot grate in water.

Because of rapid temperature changes on the grates, porcelain may pop off the edges. This will not harm or effect the use of the grates. The exposed cast iron will darken to match the porcelain. Use care where the porcelain has come off. Edges may be sharp and need to be touched up with an emery cloth or very fine-grit sandpaper.

Cleaning the open burner grates: These grates are porcelain cast iron and can be wiped clean while in place with warm soapy water or removed and washed separately when cool.

Cleaning the open burner heads: To clean, simply lift the removable porcelain cast iron burner heads straight up. Clean clogged gas holes with an open paper clip or wire. Wash with soapy water, dry and replace.

Cleaning the drip tray and grease collection tray: The drip trays may accumulate food particles and spills. After cooling, they should be slid out and wiped clean. The grease collection tray will catch most of the grease and should be emptied out and cleaned after each cooking.

BATTERY INSTALLATION/REPLACEMENT

- Remove the black plastic thumb nut by twisting in a counter-clockwise direction (see illustration 5).

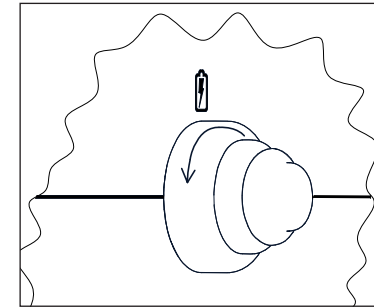


Illustration 5

- Remove old battery.
- Install new battery by placing the positive end in first. (see illustration 6).

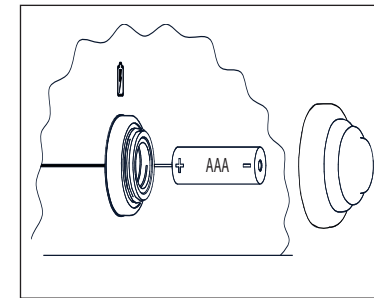


Illustration 6

- Replace plastic thumb nut.
- Ensure sparker is operation by pressing button and listening for a spark.

WOLF BBQ GRILL CARE

CLEANING THE VENTURIS

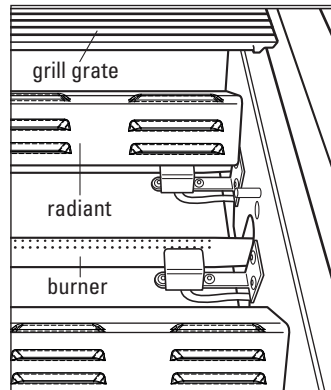
Spiders or small insects may spin webs or build nests inside the venturis. This especially occurs in late summer and fall when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the valve. Such a fire can cause operator injury and serious damage to your grill.

To help prevent a blockage and ensure full heat output, clean and inspect the venturis once or twice a month.

⚠ WARNING

Spider webs or wasps' nests inside the venturi may cause fire at the burner valve.

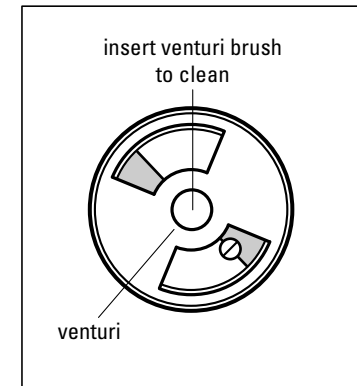
To access grill burners: Remove the grill grates and stainless steel radiants. The radiants are supported on each end by a pin located just above each grill burner. Lift the burner tubes up in the back and off the orifice at the front.



Grill components

To access side burners: After removing the burner grates on the open burner section, lift the porcelain cast iron burners up at the rear and off the orifice at the front.

- Wash in warm soapy water, rinse and dry.
- Using a flashlight, look inside the end of the burners for webs or mud nests.
- Use the special venturi cleaner brush provided.
- Push the brush through the full length of each burner several times, see illustration.
- For the burner ports, clean the gas holes with a paper clip if blocked.
- To replace the venturis, slide the bell-shaped or cylindrical end over the valve orifices.
- Test-light to see if it is burning properly.



Cleaning the venturi

Cleaning the grill tank bottom:

Before you put back the grill venturis, look to see if you have an accumulation of carbon and burned food on the bottom. If so, use a spatula or scraper and push the carbon to the front and into the drip tray to collect and dispose.

WOLF BBQ GRILL CARE

TROUBLESHOOTING CHART

Problem	Probable Cause	Possible Solution
Burner will not light	Lack of fuel or crimped hose. Blockage in venturi, burner ports, orifice/valve or hose. Regulator failure. Improper burner location/venturi not over orifice. No spark. Battery dead	Check air shutter adjustment, shown on page 7. Check fuel supply. Clean orifice and venturi. Check regulator to be certain vent hole is down (see page 8). Replace battery
Burner lights with match, but will not light with ignitor	Obstructed venturi causing lean fuel mixture. Broken ignitor electrode. Damaged ignitor or wire. If a spark appears in the box, the ignitor system is operating. No spark, terminal disconnected from rotary ignitor. Battery dead	Clear venturi obstruction.
Yellow flame	Rich air mixture. Broken ignitor electrode.	Check air shutter adjustment, shown on page 7.
Incomplete burner flame	Clogged, broken or worn-out burner. Plugged orifice.	Needs cleaning. Check air shutter adjustment, shown on page 7. Check orifices.
Flame blows out in the wind	Lack of fuel supply. Partly clogged orifice or venturi tube.	Check fuel supply. Clean orifice and venturi.
Burner pops and blows out	Broken burner or fuel mixture too lean.	Check burners and air shutter adjustment shown on page 7.
Lack of heat	Partly blocked orifice or venturi. Low fuel or dirty regulator vent. Incorrectly installed radiant.	Clean orifice and venturi. Check fuel supply. Verify triangle cutout is towards back.
Too much heat	Damaged orifice or no orifice. Unauthorized regulator adjustment. Incorrectly installed radiant.	Check orifices. Check regulator adjustment. Verify triangle cutout is towards back.
Excessive flare-up	Dirty cooking grids. Overload from fatty meats or excessive cooking temperature.	Clean cooking grids.
Uneven Heat	Improper radiant orientation.	Check for correct radiant orientation.

WOLF SERVICE INFORMATION

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. Upon delivery, thoroughly inspect your Wolf unit for any damage. Report any damage to the delivery carrier immediately. The transportation company assumes full responsibility for safe delivery of this equipment.

IF SHIPMENT ARRIVES DAMAGED

- **Visible Loss Or Damage:** Be sure to note this on freight bill or express receipt and make sure delivery person signs the document.
- **File Claim For Damages Immediately:** This applies regardless of extent of damage.
- **Concealed Loss Or Damage:** If damage is not noticed until the appliance is unpacked, notify the transportation company immediately. File a *Concealed Damage* claim with them, within fifteen days of delivery. Retain container for inspection.

Wolf Appliance Company cannot assume responsibility for damage or loss incurred in transit. However, we will be glad to furnish you with the documents necessary to support your claim.

WOLF SERVICE INFORMATION

CALLING FOR ASSISTANCE

- Customer Service Questions:
800-332-9513
- Website:
www.wolfappliance.com
- When requesting information, literature, replacement parts or service, *always refer to the model and serial number of your model.* This information is found on the *rating plate* located on the back of the unit.
- Record all the *rating plate* information here for future reference.

Model Number:

Serial Number:

Installation Date:

Dealer and Phone Number:

Factory Authorized Service Center and Phone Number:

REGARDING THE WARRANTY

This equipment is design certified by a nationally recognized testing laboratory to the appropriate national standards as indicated on the equipment rating plate. Any modification without written permission from Wolf Appliance Company voids the certification and warranty of this appliance.

REGISTER YOUR PRODUCT

Register your new Wolf Appliance today so we may ensure your satisfaction using one of three easy options: Mail in the Product Registration Card, register online at www.wolfappliance.com or register by phone by calling Customer Service at 1-800-332-9513 Wolf. Your Serial Number and Model number are printed on the enclosed Wolf Product Registration Card. We'll keep in touch with you and bring you exciting new product updates, recipes, and events when they become available.

WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

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 any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by Wolf Appliance factory authorized service centers, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance factory authorized service centers to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards and Magnetron Tubes

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood which rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use Wolf Appliance factory authorized service centers to perform such service.

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 WHICH WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC 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 the Wolf Appliance factory authorized service center nearest you; contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744, call 800-332-9513, or check our website; www.wolfappliance.com.

* Stainless Steel (Classic, Platinum & Carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.



 WOLF®



WOLF APPLIANCE COMPANY, LLC

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www.wolfappliance.com