



## M 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.

For product information and assistance, touch INFO.

#### **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 or turn knob to CONVECTION ROAST (ROAST for 27" lower oven) and adjust temperature to 500°F for one hour.
- 4 Touch OFF (turn knob for professional model) and allow oven to cool with the door closed.

#### EXTENDED OPTIONS

- 1 Touch SETTINGS to access extended options.
- 2 Touch or use the slide bar to select the desired option. If more information is needed, touch INFO.

#### SETTING CLOCK

- 1 Touch SETTINGS, then select TIME.
- 2 Touch 12 HOUR or 24 HOUR mode.
- 3 Use slide bars to set time of day, select AM or PM, then touch SET. An audible chime indicates clock has been set.

#### SETTING TIMER

- 1 Touch TIMER 1 or TIMER 2.
- 2 Use slide bars to set duration, then touch SET. An audible chime indicates the timer has been set.
- 3 To cancel or edit, touch the countdown time on the display.
- 4 Oven will chime and time will flash when complete. Timer will continue to chime until canceled or reset.

#### SETTING OVEN CONTROLS

- 1 Touch QUICK START. Touch or use slide bar to select desired cooking mode. For professional model, turn selector knob to desired cooking mode.
- 2 Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START. For professional model, turn selector knob to adjust temperature.
- 3 Touch OFF to end mode. For professional model, turn selector knob to OFF.

#### SETTING CONTROLS FOR PROOF

- 1 Touch QUICK START, then select PROOF. For professional model, turn selector knob to MORE, then select PROOF.
- 2 Touch START to select preset temperature. To change temperature, touch or use slide bar to select desired temperature, then touch START. For professional model, turn selector knob to adjust temperature.
- 3 Touch OFF to end mode. For professional model, turn selector knob to OFF.

#### SETTING CONTROLS FOR TEMPERATURE PROBE

- 1 Preheat oven to desired oven temperature in desired mode (bake or stone mode for breads).
- 2 Insert probe into the thickest area of food. When making bread, cook for approx 10 minutes before inserting probe.
- 3 When preheat is complete, insert probe into probe receptacle. Close oven door.
- 4 Touch PROBE.
- 5 Touch SET to select preset temperature. To change temperature, use slide bar to select desired temperature, then touch SET.
- 6 An audible chime indicates internal temperature has reached probe set point. Remove and reinsert probe to verify internal temperature, then select OK or OFF.

#### SETTING CONTROLS FOR CLEAN

- 1 Touch QUICK START, then select CLEAN. For professional model, turn selector knob to MORE, then select CLEAN.
- 2 Remove oven racks and rack guides, then touch OK.
- 3 Touch START.
- 4 Touch OFF to end mode. For professional model, turn selector knob to OFF.
- 5 Oven door will lock and remain locked until the clean cycle has ended and oven temperature has cooled below 550°F.



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### SETTING CONTROLS FOR TIMED COOK / DELAYED START

- 1 Touch QUICK START, then select desired cooking mode and temperature. For professional model, turn selector knobs to desired mode and temperature.
- 2 Touch TIMED COOK, then select cooking duration.
- 3 Touch SET to confirm stop time or use the slide bars to select desired stop time, then touch SET. Cooking duration and stop time will appear on the display. Oven will chime with one minute remaining. Oven will chime when complete and will continue to chime until canceled or reset.
- 4 To cancel, reset or turn oven off, touch TIMED COOK.
- 5 Oven will automatically turn off when cook time is complete. Touch OK to clear display.

### GOURMET

Gourmet provides a variety of quick and convenient meal preparations. Gourmet also provides recommendations for ideal rack positions and tips to ensure cooking confidence. Choose from six categories—meat, fish, baked goods, pizza, vegetables and one dish meals. Each category can be refined to ensure the most effective cooking mode and rack position to create a cooking masterpiece.

### Cooking Modes

MODE	PRESET	RANGE	PROBE	USES
BAKE	350°F (175°C)	200–550°F (95–290°C)	•	Best for single-rack cooking, primarily baked foods. Use for standard recipes.
ROAST	350°F (175°C)	200–550°F (95–290°C)	•	Best for roasting less tender cuts of meat, such as chuck roasts and stew meat that should be covered.
BROIL	High Med Low	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.
CONVECTION ROAST	325°F (165°C)	200–550°F (95–290°C)	•	Gently browns exterior and seals in juices. Perfect for roasting tender cuts of beef, lamb, pork and poultry.
CONVECTION	325°F (165°C)	200–550°F (95–290°C)	•	Uniform air movement makes it possible to multi-level rack cook with even browning.
GOURMET	—	—	•	Gourmet provides quick and convenient meal preparations with recommendations for cooking mode and rack position. Preset temperature and range are dependent on food and desired doneness.
PROOF	85°F (30°C)	85–110°F (30–45°C)		Ideal for proofing, or rising bread dough.
STONE	450°F (230°C)	200–550°F (95–290°C)	•	Baking on a ceramic stone. Great for pizza and bread. Stone accessory required.
DEHYDRATE	135°F (60°C)	110–170°F (45–75°C)		Dry a variety of fruits, vegetables, herbs and meat strips. Accessory racks required.
WARM	180°F (80°C)	140–200°F (60–95°C)	•	Designed to keep foods at serving temperature.

