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Customer Care

The model and serial number are printed on the enclosed product registration card. Both numbers are also listed on the product rating plate. Refer to page 10 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

If your product ever needs attention, be sure to use a Wolf factory certified service provider recommended by our customer care center, or select one from our list of providers available at wolfappliance.com/locator. All factory certified service providers are carefully selected and thoroughly trained by us.

SERVICE INFORMATION	
Model Number	
Serial Number	
Date of Installation	
Certified Service Name	
Certified Service Number	
Authorized Dealer	
Dealer Number	

Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION indicates 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.

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

Thank You

Thank you for your purchase. We look forward to being part of your home for decades to come. As a third-generation family-owned company, we take a very personal stake in the preparation of your family's food. We built our business and our reputation on helping families serve the finest food possible.

With your purchase, you receive one of the strongest warranties in the appliance industry. Take a moment to read the full warranty statement on page 11. It's also important to register your Wolf appliance to ensure that you don't miss out on exclusive owner benefits, such as; assurance that you will be taken care of in the unlikely event that service becomes necessary during the warranty period, and a proof-of-purchase record in case of a home insurance claim. You may register by one of the following options:

- Mail in the completed Wolf product registration card.
- Register online at wolfappliance.com/register and create a personalized My Sub-Zero/ Wolf account using the serial number on your product.
- Register by phone by calling Wolf Customer Care at 800-222-7820.

As a Wolf owner, you can count on ongoing support, day in and day out. Our customer care center is available 24 hours a day, seven days a week and staffed by knowledgeable product experts at our factory in Madison, Wisconsin. Should the need arise, simply call 800-222-7820 and speak with one of our product experts. They will help troubleshoot any issues you might have.

We are confident this guide will answer your questions about the features, operation, and maintenance of your Wolf, but if you have additional questions, please contact us at 800-222-7820 or visit us online at wolfappliance.com.



IMPORTANT INSTRUCTIONS READ AND SAVE THESE INSTRUCTIONS

- Read this use & care guide carefully before using your new ventilation hood to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician.
- Warranty service must be performed by Wolf factory certified service.
- Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction codes and standards.

AWARNING

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY TO PERSONS, OBSERVE THE FOLLOWING:

- a) Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer.
- b) Before servicing or cleaning unit, unplug the appliance or switch power off at service panel and lock the service disconnecting means to prevent power from being switched on accidentally. When the service disconnecting means cannot be locked, securely fasten a prominent warning device, such as a tag, to the service panel.

GENERAL SAFETY PRECAUTIONS

- Sufficient air is needed for proper combustion and exhausting of gases through the flue (chimney) of fuel burning equipment to prevent back drafting.
- Follow the heating equipment manufacturer's guideline and safety standards such as those published by the National Fire Protection Association (NFPA), the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.
- Do not operate any fan with a damaged cord or plug. Discard fan or return to an authorized service facility for examination and/or repair.
- This appliance must be grounded.

A CAUTION

For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.

- Ducted fans must always be vented to the outdoors.
- To reduce the risk of fire, use only steel ductwork.
- Do not wear loose-fitting or hanging clothing when operating this appliance. It may be ignited by burners or elements on the cooktop.
- Children should not be left alone or unattended in the area where this appliance is in use.

A CAUTION

To reduce the risk of fire and properly exhaust air, be certain to duct air outside. Do not vent exhaust air into spaces within walls or ceilings or into attics, crawl spaces or garages.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY PRECAUTIONS

- Do not repair or replace any part of this appliance unless specifically recommended in this guide. All other service should be performed by a qualified technician.
- To avoid motor bearing damage and noisy or unbalanced impellers, keep drywall spray, construction dust, etc. off power unit.
- When cutting or drilling into wall or ceiling, do not damage electrical wiring or other hidden utilities.
- Please read the specification label on the ventilation hood for further information and requirements.

A WARNING

TO REDUCE THE RISK OF A RANGE TOP **GREASE FIRE:**

- a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- b) Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
- c) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d) Use proper pan size. Always use cookware appropriate for the size of the surface element.

WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE, OBSERVE THE FOLLOWING*:

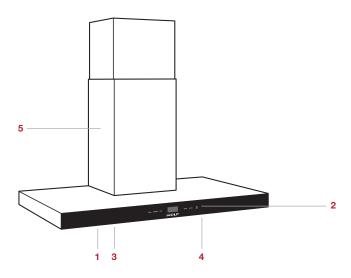
- a) SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner, BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVAC-UATE AND CALL THE FIRE DEPARTMENT.
- b) NEVER PICK UP A FLAMING PAN—You may be burned.
- c) DO NOT USE WATER, including wet dishcloths or towels—a violent steam explosion will result.
- d) Use an extinguisher ONLY if:
 - 1) You know you have a Class ABC extinguisher, and you already know how to operate it.
 - 2) The fire is small and contained in the area where it started.
 - 3) The fire department is being called.
 - 4) You can fight the fire with your back to an exit.

*Based on "Kitchen Fire Safety Tips" published by NFPA.

Ventilation Hood Features

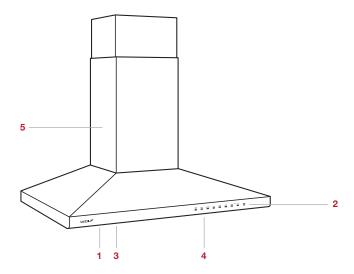
FEATURE		
1	Product Rating Plate (above filters)	
2	Control Panel	
3	Filters	
4	LED Lighting	
5	Telescopic Chimney Flue	

BLACK



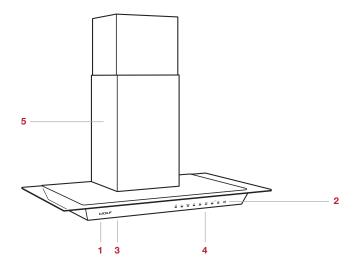
36" wall hood shown.

STAINLESS



36" wall hood shown.

GLASS



36" wall hood shown.

Control Panel

BLACK

To operate the ventilation hood, use the touch control panel on the front of the hood. Indicators will be visible in the control panel display. Refer to the chart and illustration below.

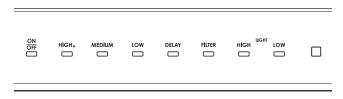
INDICATOR	FUNCTION
1	Low blower speed.
2	Medium blower speed.
3	High blower speed.
Н	Boost has been activated.
FC	Replace charcoal filter. (recirculation application only).
FG	Clean grease filters.
FF	Filter indicator has been reset.
IR	Remote control has been enabled/disabled.



Black control panel and display.

STAINLESS/GLASS

To operate the ventilation hood, use the control panel on the front of the hood. Place a finger on the LED indicator and the unit will optically detect and activate the selected option. LED indicators for activated controls will illuminate. Refer to the illustration below.



Stainless/glass control panel.

Control Panel

BLOWER

To adjust blower speed, touch HIGH+, MEDIUM or LOW. Touch again to turn the blower off.

To initiate boost mode, touch and hold HIGH+ for 3 seconds. Boost increases airflow by approximately 20% more than high, but is limited to 10 minutes. After 10 minutes, the blower will automatically transition to the previous selected speed.

DELAY

The delay feature automatically turns the lights and blower off after 10 minutes of operation.

FILTER

After approximately 100 hours of operation, the filter indicator will signal the filters need to be cleaned. Refer to filter removal and care recommendations on page 9.

For black hoods, 'FG' or 'FC' (recirculation application) will illuminate on the control panel display. To reset the filter indicator, touch and hold DELAY for 5 seconds until 'FF' appears on the display.

For stainless/glass hoods, the filter LED will illuminate on the control panel. To reset the filter indicator, touch FILTER for 5 seconds.

LIGHT

For black hoods, touch LIGHT for high or touch and hold for 2 seconds for low. Touch again to turn lights off.

For stainless/glass hoods, touch LIGHT-HIGH or LOW. Touch again to turn lights off.

ON/OFF

Touch ON/OFF to turn the blower on low. Touch again to turn the blower off.

Filter Removal

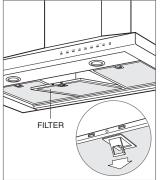
The grease filters should be cleaned when the filter indicator is illuminated on the control panel, or after approximately 100 hours of operation. The filters are dishwasher safe. Refer to care recommendations.

For black hoods, to access filters, release the catch and gently pull down the front edge of the bottom panel of the hood and allow it to rotate downward. For stainless/glass hoods, there is no bottom panel.

To remove filters, refer to the illustrations below.

IMPORTANT NOTE: Do not operate the ventilation hood without the grease filters.





Filter removal-black.

Filter removal-stainless/glass.

Care Recommendations

CLEANING				
Stainless steel	Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.			
Control panel	Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. Spray glass cleaner on a cloth to clean black glass. IMPORTANT NOTE: Do not spray cleaners directly on the control panel.			
Filters	Filters are dishwasher safe and are designed to fit most dishwashers. Wipe filters to remove excess grease before placing in the dishwasher.			

Troubleshooting

OPERATION

Ventilation hood does not operate.

- Verify power is on.
- Verify electrical power to hood and home circuit breaker is on.

Blower runs but lights do not operate.

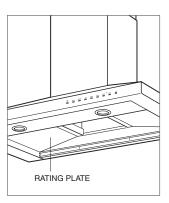
· Verify bulbs have not burned out.

Light bulb is burned out.

 LED lighting must be replaced by Wolf factory certified service.

SERVICE

- Maintain the quality built into your product by contacting Wolf factory certified service. For the name of the nearest Wolf factory certified service, check the contact & support section of our website, wolfappliance.com or call Wolf customer care at 800-222-7820.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to the illustration below for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2 of this guide.



Rating plate location.

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, The Living Kitchen, Great American Kitchens The Fine Art of Kitchen Design, and Ingredients 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 Residential Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, this 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

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excludes appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

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, email us at customerservice@subzero.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.

*Replacement filters for ventilation hood recirculating kits are not covered by the product warranty.



