

USE & CARE GUIDE

Warming Drawers



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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com 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.



Thank You

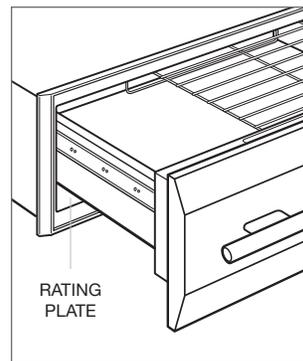
Your purchase of a Wolf warming drawer attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your warming drawer with quality materials and workmanship to give you years of dependable service.

Before you begin using your warming drawer, please take some time to read this use & care guide. It will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf warming drawer.

Your Wolf warming drawer 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.

If service should become necessary, you will need the model and serial numbers of the warming drawer. Both numbers are listed on the product rating plate, located on the left front floor area of the inner cabinet. To access the rating plate, the drawer must be fully open. Refer to the illustration below.

IMPORTANT NOTE: The warming drawer must be installed with a Wolf stainless steel or integrated drawer front.



Location of rating plate.

IMPORTANT INSTRUCTIONS

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Read this use & care guide carefully before using your new warming drawer 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. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- Warranty service must be performed by Wolf factory certified service.
- Before performing any service, unplug or disconnect the power supply for the warming drawer by switching off the circuit breaker or removing the fuse.

GENERAL SAFETY REQUIREMENTS

- Ensure that towels are stacked only as high as the sides of the drawer pan. Any higher may result in discoloration of the towels.
- The purpose of the warming drawer is to hold hot cooked foods at serving temperature and proof yeast dough. Cold food cannot be heated thoroughly or cooked in the warming drawer.
- Make sure the warming drawer is securely installed in a firmly attached cabinet.
- Use care when opening the warming drawer. Partially open the warming drawer and let warm air escape prior to removing or replacing food.
- Always place the rack in the desired location while the warming drawer is cool.
- Always use dry pot holders when removing items from the warming drawer. Wet or damp pot holders can cause burns. Do not use a towel or bulky cloth in place of pot holders.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not operate the warming drawer if the front panel has not been installed.
- Do not repair or replace any part of the warming drawer unless specifically recommended in literature accompanying this appliance. All service should be referred to Wolf factory certified service.
- Do not leave children alone or unattended in the area when the warming drawer is in use. Never allow children to sit, stand or hide in the appliance. Do not let children play with the warming drawer.
- Never leave the warming drawer open when you are not attending to the warming drawer.
- Never use the warming drawer or other appliances for warming or heating the room.
- Do not wear loose fitting or hanging garments while using this appliance.
- Do not place more than 75 lbs (34 kg) into the warming drawer.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not touch the heating element or the interior surface of the warming drawer. These surfaces may be hot enough to burn. The inside surfaces of the warming drawer may be hot when opened.
- Do not heat unopened food containers. Pressure could build up and the container could burst and cause serious injury.
- Do not use aluminum foil to line the warming drawer. This may cause damage to interior surfaces of the warming drawer.
- Do not overfill the warming drawer. This may lead to difficulty in opening or closing the drawer, as well as items falling out of the drawer or behind the drawer.

⚠ WARNING

Do not use the warming drawer to dry paper products. If overheated, paper products can catch fire.

Warming Drawer Features

- Model WWD30 can be installed in a standard or flush inset application.
- Model WWD30O is CSA approved for outdoor applications.
- UL approved for warming towels.
- Crafted of heavy-duty stainless steel.
- Hidden electronic touch controls for sleek appearance.
- Temperature control range of 80°F (25°C) to 200°F (95°C).
- Four preset temperatures: high 200°F (95°C), medium 160°F (70°C), low 120°F (50°C) and proof 85°F (30°C).
- Programmable automatic shutoff up to four hours.
- Fan assist for even heat distribution.
- Fast preheat times.
- Rack for stacking food.
- Three ball-bearing drawer glides for smooth, full extension.
- Removable stainless steel drawer for easy cleaning.

- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply, see warranty at the end of this guide.

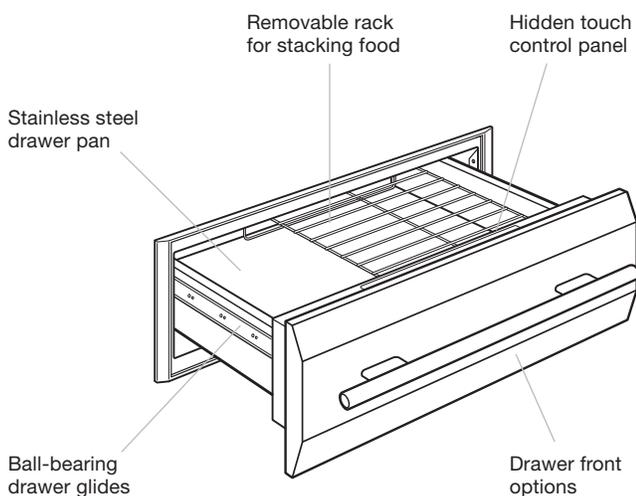
OPTIONAL ACCESSORIES

Optional accessories are available through your authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.

- Stainless steel drawer fronts to match style of Wolf ovens and ranges.
- 2" (51) thick stainless steel drawer fronts for installation below sealed burner rangetop.
- Integrated drawer front for custom wood applications—panel can exceed 30" (762) width.
- Six-piece container set with lids.
- Stainless steel tubular and pro handles.

WARMING DRAWER

Model WWD30 shown with L series drawer front.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

Electronic Controls

The electronic touch control panel is hidden when the warming drawer is closed. With the warming drawer open, the controls can be accessed at the top of the drawer just behind the drawer front.

PRESETS

Your warming drawer features four preset temperature settings; PROOF, LOW, MED and HIGH. Using the PRESETS eliminates the need to manually set the temperature and time.

| Preset Temperature Settings | |
|-----------------------------|--------------|
| PROOF | 85°F (30°C) |
| LOW | 120°F (50°C) |
| MED | 160°F (70°C) |
| HIGH | 200°F (95°C) |

SETTING TEMPERATURE

- 1) Touch POWER ON/OFF.
- 2) Touch one of the PRESETS; PROOF, LOW, MED or HIGH or touch the TEMP UP or DOWN arrow pad. Touch the UP arrow to increase the temperature and the DOWN arrow to decrease the temperature. Two seconds after selecting the temperature, the ON indicator will illuminate and an audible chime will sound indicating that the warming drawer is on.

IMPORTANT NOTE: One of the PRESETS or the TEMP UP or DOWN arrow pad must be touched within 20 seconds of turning the unit on, or it will automatically shut off.

PREHEAT

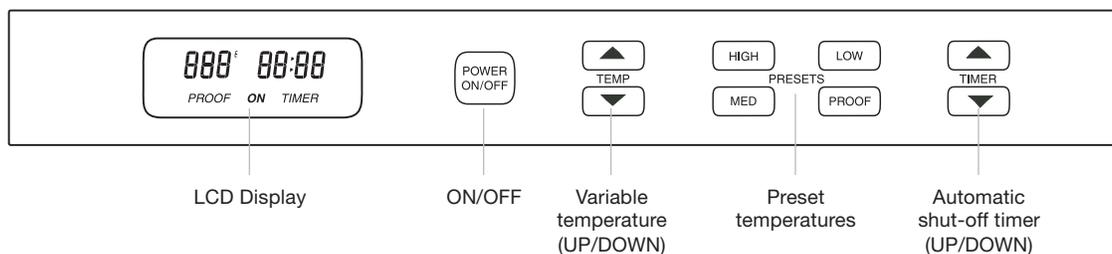
During preheat, the temperature read-out in the LCD display alternates between the setpoint and the actual temperature. The word 'Lo' will appear in the display until the temperature reaches 85°F (30°C). An audible chime will sound to signal when preheat is complete.

AUTOMATIC SHUT-OFF

Your Wolf warming drawer has a preset automatic shut-off time of four hours. The time interval of the automatic shut-off can be adjusted from one minute to 24 hours.

SETTING AUTOMATIC SHUT-OFF

- 1) Warming drawer must be OFF.
- 2) Touch POWER ON/OFF.
- 3) Touch one of the PRESETS; PROOF, LOW, MED or HIGH or touch the TEMP UP or DOWN arrow pad. Touch the UP arrow to increase the temperature and the DOWN arrow to decrease the temperature.
- 4) Touch and hold the TIMER UP arrow to increase the shut-off time or the DOWN arrow to decrease the shut-off time.
- 5) The word TIMER will illuminate and the automatic shut-off time will appear in the display.



Control panel.

Electronic Controls

PRESET PROGRAMMING

Preset temperatures and time settings can be adjusted for the PROOF, LOW, MED and HIGH PRESETS.

The PROOF temperature range is from 80°F (25°C) to 110°F (40°C). The LOW, MED and HIGH PRESETS can be adjusted from 80°F (25°C) to 200°F (95°C).

ADJUSTING PRESET TEMPERATURE AND TIME

- 1) Warming drawer must be OFF.
- 2) Touch POWER ON/OFF.
- 3) Touch and hold the desired PRESET, PROOF, LOW, MED or HIGH for 5 seconds. The word TIMER will illuminate and '4:00' will flash in the display along with the temperature. Adjustments to the settings should be made within 30 seconds. The unit will exit the preset programming mode if no adjustment is made within this time.
- 4) To adjust the temperature, touch and hold the TEMP UP arrow to increase or the DOWN arrow to decrease the temperature until the desired preset temperature is shown in the display.
- 5) To adjust the time setting, touch and hold the TIMER UP arrow to increase or the DOWN arrow to decrease the time until the desired preset time setting is shown in the display.
- 6) Touch and hold the adjusted PRESET again for 5 seconds. Three chimes will signify that settings for the PRESET have been changed. If 30 seconds elapse before you touch and hold the PRESET, the unit will exit the preset programming mode with no adjustments made.

Sabbath Mode

Sabbath mode is for certain religious observances where some warming drawer functions need to be turned off. In Sabbath mode, the automatic shut-off feature is disabled, allowing the warming drawer to operate continuously.

SETTING SABBATH MODE

- 1) Warming drawer must be OFF.
- 2) Touch and hold POWER ON/OFF for 5 seconds. The word 'Sab' will flash in the display after 5 seconds.
- 3) While 'Sab' is flashing, select one of the PRESETS or set the temperature with the TEMP UP or DOWN arrow pads. Touch the UP arrow to increase the temperature and the DOWN arrow to decrease the temperature. Two chimes will signify that the Sabbath mode has been initiated.
- 4) In Sabbath mode, the warming drawer will operate continuously until POWER ON/OFF is touched. The word ON will remain illuminated in the display all the while the unit is in Sabbath mode. No other read-outs will appear in the display.
- 5) Touch POWER ON/OFF to shut off the warming drawer and exit Sabbath mode.

⚠ CAUTION

When Sabbath mode is initiated, the automatic shut-off is disabled, requiring the unit to be turned off manually by touching POWER ON/OFF.

Control Panel Backlighting

The Wolf warming drawer has three options for control panel backlighting; backlight off in Sabbath, backlight on in Sabbath and backlight off in all modes. The backlight defaults to ON in normal use and OFF in Sabbath mode.

CHANGING BACKLIGHTING

- 1) Warming drawer must be OFF.
- 2) Touch and hold TEMP UP arrow and TIMER UP arrow for 5 seconds. The current backlight setting will appear in the display.
- 3) Use the TIMER UP arrow to scroll through the three backlight options; backlight off in Sabbath, backlight on in Sabbath (50% power), and backlight off in all modes. A selection should be made within 30 seconds. The unit will default to the current backlight setting if a new selection is not made within this time.
- 4) With the desired backlight setting selected, touch POWER ON/OFF to save the setting.

Temperature Scale

The warming drawer can be changed from Fahrenheit (°F) temperature to Celsius (°C) or vice versa.

CHANGING TEMPERATURE SCALE

- 1) Warming drawer must be OFF.
- 2) Touch and hold both the TEMP UP and DOWN arrows for 5 seconds.
- 3) After 5 seconds, a chime will sound, the backlighting will turn on, and either 'F' or 'C' will appear, depending on the current setting.
- 4) Touch the TEMP UP or DOWN arrow to select either Fahrenheit (F) or Celsius (C).
- 5) With the desired temperature scale selected, touch POWER ON/OFF to save the setting.

Warming Drawer Operation

Before using for the first time, remove all packaging materials from inside the warming drawer. Clean the warming drawer thoroughly to remove residual oil and grease from the manufacturing process. Refer to care recommendations on page 12.

TIPS FOR OPERATION

- Always start with hot food. The warming drawer will keep hot food at serving temperature. Do not use the warming drawer to heat cold food other than for proofing yeast dough and crisping crackers, chips or dry cereal.
- Always preheat the warming drawer. Preheat 3 minutes for PROOF, 4 minutes for LOW, 7 minutes for MEDIUM and 13 minutes for HIGH.
- Food in heat-safe glass and glass ceramic containers may need higher temperature settings as compared to food in metal containers.
- Repeated opening of the warming drawer will allow hot air to escape and the food to cool.
- With large loads, it may be necessary to use a higher temperature setting and to cover some of the cooked food items.
- Food should be kept hot in the cooking container or transferred to a heat-safe serving dish prior to being placed into the warming drawer.
- Remove serving spoons, etc., before placing food containers in warming drawer.
- Aluminum foil may be used to cover food to increase moisture content.
- Do not place plastic containers or plastic wrap in the warming drawer.

RACK FOR STACKING FOOD

The rack will fit in the warming drawer front to back and allows you to double stack items. Always preheat the warming drawer with the rack in position.

When holding hot, cooked foods and warming empty serving dishes at the same time, place the serving dishes on the bottom of the warming drawer and place food on the rack.

WARMING DRAWER PAN

The stainless steel warming drawer pan is removable for cleaning. To remove, open the warming drawer completely. Slide fingertips under the right and left side edges of the pan. Firmly pull the pan upward, making sure that all edges are clear from the interior of the unit.

To replace the warming drawer pan, open the warming drawer completely. Place pan edges on the side rails of the drawer frame. Open and close the drawer completely to check operation.

Food Preparation

PROOFING BREAD DOUGH

- 1) Touch POWER ON/OFF then PROOF on the control panel. '85F' will appear in the display. The word TIMER will illuminate and '4:00' will flash in the display. Allow the warming drawer to preheat.
- 2) The temperature can be adjusted by touching the TEMP UP or DOWN arrows. The time setting can be adjusted by touching the TIMER UP or DOWN arrows.
- 3) Lightly oil the top of the dough in a bowl large enough to allow the dough to double in size.
- 4) Cover the dough with a dry cloth.
- 5) Place bowl on the bottom of the warming drawer.
- 6) Let dough rest in warming drawer for 40 minutes or until dough has doubled in size and a slight depression remains in the surface of the dough when touched gently with a finger.

CRISPING STALE FOOD

- 1) Preheat warming drawer on LOW.
- 2) Place food in shallow dish or pan.
- 3) Check for desired crispness after 45 minutes. Adjust time if necessary.

WARMING SERVING BOWLS

- 1) Preheat warming drawer on LOW.
- 2) Use only heat-safe dishes.
- 3) Place the empty dishes on the rack or bottom of the warming drawer.

IMPORTANT NOTE: To heat fine china or heat dishes to a higher temperature, consult the dish manufacturer for maximum heat tolerance.

WARMING TOWELS

- 1) Preheat warming drawer on LOW.
- 2) Place towels in warming drawer.

IMPORTANT NOTE: Stack towels only as high as the sides of the drawer pan. Stacking any higher may result in discoloration of the towels.

IMPORTANT NOTE: Towels should be warmed on the LOW setting only. Using any other setting may result in discoloration of the towels.

Temperature Settings

IMPORTANT NOTE: Leave food uncovered to keep food crisp and cover food to keep moisture in.

Temperature Settings

LOW

Beef (rare)*, eggs, tortilla chips and towels

MEDIUM

Beef (medium or well done)*, bread, soft rolls, hard rolls, fruit, casseroles, cooked cereals, gravy, cream sauces, fish, seafood, ham, pork, lamb, poultry, pancakes, waffles, pies (one or two crusts), mashed potatoes and vegetables

HIGH

Bacon, fried foods, hamburger, pizza (on plate or in box) and baked potatoes (in foil)

*USDA/FSIS recommends an internal temperature of 145°F (60°C) as the minimum doneness for beef. Use a meat thermometer to check internal meat temperatures.

Care Recommendations

IMPORTANT NOTE: Make sure the warming drawer is off and all surfaces are cool before cleaning any part of the unit.

STAINLESS STEEL SURFACES

IMPORTANT NOTE: Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spatters immediately.

Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.

For general cleaning, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.

Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

CONTROL PANEL

Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.

IMPORTANT NOTE: Be careful not to soak the control panel. Although the panel is sealed, excessive moisture may cause damage to the controls.

Troubleshooting

If your Wolf warming drawer 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.

Warming drawer does not operate.

- Check the household fuse or circuit breaker to see if it has been blown or tripped. A power outage may also have caused a disruption in service.
- Verify that the electrical connection to the warming drawer has not been disconnected.

Drawer does not slide smoothly.

- Ball bearings are out of alignment. Fully extend the drawer and close completely to realign.
- Drawer is overloaded or the load is unbalanced. Reduce weight to less than 75 lbs (34 kg) or redistribute contents.

There is excessive condensation.

- Remove liquid in the warming drawer pan.
- Cover food with a lid or aluminum foil.
- Temperature setting is too high, use a lower setting.

No heat in the proof setting.

- Room temperature may prevent the thermostat from turning on. Verify that PROOF is illuminated in the display on the control panel.

Food dries out in the proof setting.

- Cover food with a lid or aluminum foil.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial numbers of your warming drawer. Both numbers are listed on the product rating plate located on the left front floor area of the inner cabinet. To access the rating plate, the drawer must be fully open. Refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Factory Certified Service:

Phone: _____

Authorized Wolf Dealer:

Phone: _____

BEFORE CALLING FOR SERVICE

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

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 wolfappliance.com.
- 3) Register by phone by calling Wolf customer care at **800-222-7820**.

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.

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Wolf Appliance Products Limited Warranty

FOR 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, 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 (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. 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.

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.

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



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.

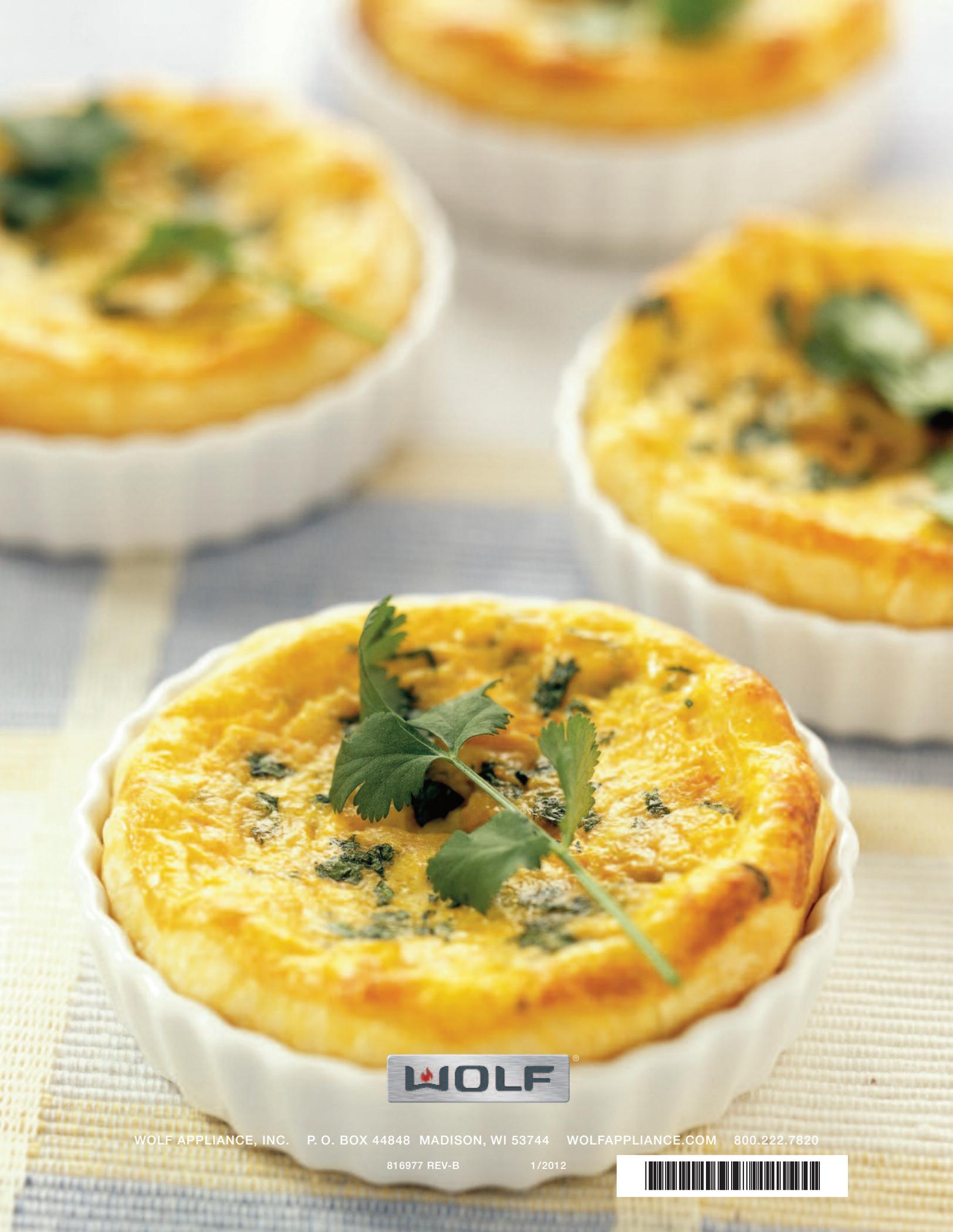
THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS 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.

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WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.222.7820

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