

USE & CARE GUIDE

Bake Stone Accessory for Electric Ovens



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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 built-in oven or dual fuel range attests to the importance you place upon the quality and performance of your cooking equipment. This bake stone accessory will allow you to expand your cooking capabilities.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf bake stone accessory. The bake stone recipes on pages 10–14 will help you get started.

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

IMPORTANT NOTE: Performance may be compromised if the electrical supply is less than 240 volts.

⚠ CAUTION

Do not place cookware on 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 and will void your warranty.

IMPORTANT INSTRUCTIONS

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

- Read this use & care guide carefully before using your new bake stone accessory 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.
- Have installer show you where the fuse or electrical box is located in your home. Learn how and where to shut off the electricity to the oven.
- Use oven only for cooking tasks expected of a home oven as outlined in this guide.
- Always properly clean and maintain the oven as recommended in this guide. Clean only those parts listed in this guide.

▲ CAUTION

Do not place cookware on 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 and will void your warranty.

GENERAL SAFETY REQUIREMENTS

- Always use dry pot holders when removing pans from the oven. Wet or damp pot holders can cause steam burns. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Be sure that the oven cool air intake (located above the door) and oven exhaust vent (located below the door) are unobstructed at all times.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be certain pot holder does not contact a hot heating element in the oven.
- Do not repair or replace any part of the oven unless specifically recommended in literature accompanying this appliance. All service should be referred to Wolf factory certified service.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not use commercial oven cleaners or oven liner protective coatings, such as aluminum foil, on any part of the oven.
- Do not place cookware on the floor of the oven.
- Do not use oven for warming or heating a room.
- Do not leave children alone or unattended in the area where the oven is in use. Never allow children to sit or stand on any part of the oven. Do not let children play with the oven.
- Do not use water on grease fires. Smother any flames with a lid, baking sheet or flat tray. Flaming grease can be extinguished with baking soda or a multipurpose chemical or foam extinguisher.
- Do not heat unopened food containers as they could burst and cause injury.
- Do not store combustible, flammable or explosive materials in the oven or adjacent cabinets.
- Do not use abrasive or caustic cleaners or detergents on this appliance as these may cause permanent damage. Do not use aerosol cleaners as these may be flammable or cause corrosion of metal parts.
- Do not clean the oven gasket, because rubbing or moving the gasket may eliminate the required tight door seal.
- Do not wear loose or hanging apparel while using the oven.
- Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in color. The interior of the oven becomes hot enough to cause burns. Other surfaces of the oven may become hot enough to cause burns. These surfaces include the oven door, window, oven vent and the surface near the oven vent.

⚠ CAUTION

Do not store items of interest to children above the oven, as they could climb on the appliance to reach items and be injured.

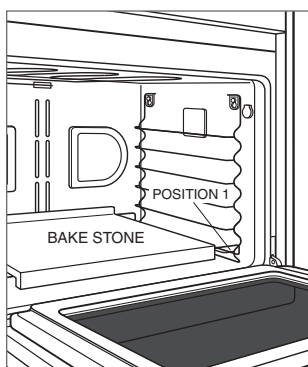
Bake Stone

A specially designed rack and bake stone are used for bake stone mode to assure the food quality expected from this specific form of cooking. To produce a hot oven environment necessary for baking on a ceramic stone, the heat from all elements creates the perfect “brick oven” effect. Both convection fans help circulate the air throughout the oven cavity, so even temperatures are achieved. The temperature probe may be used in this mode.

BAKE STONE PLACEMENT

To prepare the oven for bake stone mode, remove all oven racks. Slide the bake stone rack onto rack guide position 1 and place the bake stone on the rack with the lip hanging over front edge of rack. Refer to the illustration below. Preheat the oven for approximately 35 minutes when using bake stone mode. During preheat, convection fans and all elements are used to quickly and uniformly heat the oven.

IMPORTANT NOTE: Use care in handling the bake stone. It will chip or break if dropped.



Bake stone placement.

BAKE STONE CARE

Remove excess food from the bake stone using a scraper. Brush off any crumbs. Allow the bake stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns. Do not soak or immerse the bake stone in water and do not use soap or detergent. The ceramic stone could absorb the taste and transmit those flavors to the food.

Stubborn stains may occur on the bake stone. These will not impair the flavor of the food being cooked.

▲ CAUTION

Avoid cooking foods with a high fat content on the bake stone. The porous ceramic material will absorb grease and discolor the stone. Flare-ups can occur.

Bake Stone Mode

SETTING CONTROLS FOR BUILT-IN OVEN

- 1) After placing bake stone rack and bake stone, touch oven ON.
- 2) Touch STONE or BAKE STONE. Oven temperature is preset at 400°F (205°C). Oven begins to heat after 5 seconds. To change oven temperature from 400°F (205°C), immediately enter another temperature using the number pads.
- 3) Touch ENTER.
- 4) Add food when the chime signals that the oven has reached preheat temperature. For best results, allow oven to preheat for one hour.
- 5) If the temperature probe is used, follow temperature probe feature directions on page 8. The display alternates between the probe temperature and the oven temperature. Oven temperatures below 150°F (65°C) are displayed by the word 'Lo'. For L series ovens, probe temperatures below 100°F (40°C) are displayed by the word 'Lo'.
- 6) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 7) Remove food. Always use dry pot holders when removing hot food from the oven.
- 8) Touch oven OFF to end this mode.
- 9) When the oven and bake stone have cooled completely, remove the bake stone and rack from the oven.

SETTING CONTROLS FOR DUAL FUEL RANGE

- 1) After placing bake stone rack and bake stone, turn oven selector knob bezel counterclockwise to STONE.
- 2) Touch ENTER on the control panel or turn the oven selector knob to the left or right to turn on the oven. Oven temperature is preset at 400°F (205°C). Oven begins to heat after 5 seconds. To change oven temperature from 400°F (205°C), immediately turn the oven selector knob to the right to increase the oven temperature or to the left to decrease the oven temperature. The display alternates between set temperature and actual oven temperature. Temperatures below 150°F (65°C) are displayed by the word 'Lo'.
- 3) Add food when the chime signals that the oven has reached preheat temperature. For best results, allow oven to preheat for one hour.
- 4) If the temperature probe is used, follow temperature probe feature directions on page 8.
- 5) If the timer is set, the oven will chime when one minute is left on the timer and will chime again when cooking time is finished. If the timer is not cleared, it will continue to chime every 30 seconds.
- 6) Remove food. Always use dry pot holders when removing hot food from the oven.
- 7) Turn oven selector knob bezel to OFF to end this mode.
- 8) When the oven and bake stone have cooled completely, remove the bake stone and rack from the oven.

Temperature Probe Feature

The temperature probe measures doneness by measuring the internal temperature of food without opening the oven door. It is a convenient and accurate way to achieve the perfect doneness regardless of the type, cut or weight of the food. Calculating a total cooking time by weight is no longer necessary using this feature.

SETTING CONTROLS FOR BUILT-IN OVEN

- 1) Preheat oven to desired oven temperature in bake stone mode.
- 2) Place food on the bake stone in the oven.
- 3) Bake for 10 minutes, then insert probe sensor into the thickest part of the food.
- 4) Using a dry pot holder, lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.
- 5) Touch PROBE or TEMP PROBE. Touch number pads for the end internal baking temperature.
- 6) Touch ENTER. For L series ovens, the word 'Lo' appears as the probe temperature until it registers 100°F (40°C). Then it shows the degrees as they count up to the doneness setting. The display alternates between the probe temperature and the oven temperature.
- 7) When the probe temperature is reached, three chimes signal doneness. Remove probe from the oven receptacle. The chime continues until the probe is unplugged or until you touch CLEAR.
- 8) Touch oven OFF to end this feature.

SETTING CONTROLS FOR DUAL FUEL RANGE

- 1) Preheat oven to desired oven temperature in bake stone mode.
- 2) Place food on the bake stone in the oven.
- 3) Bake for 10 minutes, then insert probe sensor into the thickest part of the food.
- 4) Using a dry pot holder, lift the probe sensor cover. Slide the probe connector into the receptacle on the wall of the oven until it snaps into place. Close the oven door.
- 5) PROBE will be illuminated on the hidden control panel. The probe temperature is preset at 160°F (70°C). To change the desired final probe temperature setting from 160°F (70°C), immediately turn the oven selector knob to the right to increase the probe temperature or to the left to decrease the probe temperature.
- 6) Touch ENTER on the hidden control panel or after two seconds the oven will turn on by default. Once the probe set point has been programmed, the oven knob display will alternate between the oven set point and actual probe temperature. To alternate between the probe set point and actual probe temperature, press PROBE. The word 'Lo' will appear until the internal temperature reaches 70°F (20°C). Then the display alternates between the probe set point and the actual probe temperature.
- 7) When the desired internal temperature has been reached, the oven will chime. Remove probe and food.
- 8) Turn oven selector knob bezel to OFF to end this feature.

▲ CAUTION

Probe and probe sensor cover become very hot.
Handle with a dry pot holder.

Using the Bake Stone

WOLF TIPS FOR SUCCESS

- Always preheat for bake stone mode after positioning the oven rack and bake stone. Allow approximately 35 minutes to reach the oven set temperature. For best results, preheat oven for one hour before adding food.
- Use only the Wolf bake stone in bake stone mode.
- Use only one bake stone rack per oven.
- Food is usually cooked directly on the stone. To prevent sticking, apply plenty of cornmeal or flour to the bottom of the food.
- The pizza peel is used to remove foods easily from the oven. Simply slide the peel under the food on the bake stone and lift out of the oven.
- When baking a series of breads or pizzas in a row, allow 5 minutes between foods for the bake stone to return to the proper temperature.
- Bake stone and rack should be removed after baking and not used with any other cooking mode.
- Keep the oven door closed until the oven has cooled completely to protect electronic components from heat.

WOLF TIPS FOR BREAD DOUGH

- Humidity affects moisture of the bread dough. On a humid day, add more flour, a tablespoon at a time, until the desired dough texture is acquired. On a dry day, add more water, a tablespoon at a time, until the dough becomes softer.
- Food processor bowls needed for the recipes on the following pages should hold 12 cups (2.8 L) to 14 cups (3.3 L). This will allow for two 1¹/₂ lb (.7 kg) loaves of bread to be mixed at one time. Smaller processor bowls would require cutting the ingredients in half, except the dry yeast.
- Allow the food processor to knead the dough. This usually takes 30 to 45 seconds after dough becomes a ball inside the food processor bowl.
- The dough blade can be substituted for the metal cutting blade. Follow manufacturer's directions for your specific food processor.

WOLF TIPS FOR BAKING BREAD

- When baking bread loaves, bake the loaves 10 minutes first, then insert the temperature probe and set for 195°F (90°C) to 210°F (100°C).
- After the initial baking time of 10 minutes, the oven temperature can be reduced to control outside browning of the bread.
- The exterior of yeast breads can be made more crusty by using a spray bottle to spray the oven interior with water before and during baking.

Cinnamon Chip Bagels

Makes 6 bagels

3½ cups (420 g) flour
1 Tbsp (15 ml) sugar
2 tsp (10 ml) salt
1 tsp (5 ml) active dry yeast
1¼ cups (300 ml) water, 105–115°F (40–45°C)
⅓ cup (50 g) cinnamon chips

FOOD PROCESSOR METHOD

Place flour, sugar, salt and yeast in food processor bowl with metal blade. Process 5 seconds. With machine running, slowly pour water through feed tube until dough forms. Process 30 seconds.* Turn dough out onto a lightly floured surface and knead in chips. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1½ cups (180 g) flour, sugar, salt and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ¾ cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 4 to 6 minutes. Knead in chips. Continue following directions for rising and baking.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk. Punch dough down and let rest, covered, on lightly floured surface 10 minutes. Cut dough into 6 even pieces. Roll each piece into a smooth ball. Poke a 1" (25) hole in the middle of each ball and pull into a bagel shape. Let rise, covered, for 30 minutes.

Preheat Wolf oven in bake stone mode to 400°F (205°C). Bring large pot of water to a boil. Drop bagels one at a time into boiling water. Boil 1 minute on each side. Remove with a slotted spoon and place on a wire rack to drain. Place bagels on floured pizza peel. Spray inside of oven with water to create steam. Place bagels in oven. Bake 5 minutes; then spray again. Bake 5 minutes more. Remove, spray tops with a little water for shinier crust. Cool.

French Rye Bread

Makes 2 loaves

3 cups (360 g) flour
1/2 cup (60 g) rye flour
2 tsp (10 ml) salt
1 tsp (5 ml) active dry yeast
1 1/2 cups (350 ml) water, 105–115°F (40–45°C)

FOOD PROCESSOR METHOD

Place flours, salt and yeast in food processor bowl with metal blade. Process for 5 seconds. With machine running, slowly pour water through feed tube until dough forms. Process 30 seconds.* Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1 1/2 cups (180 g) flour, rye flour, salt and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following directions for rising and baking.

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk. Punch dough down and place on lightly floured countertop. Shape into 2 long loaves. Cover with a towel. Let rise 1 to 2 hours more.

Preheat Wolf oven in bake stone mode to 425°F (220°C). Sprinkle flour on top of loaves. Slash tops several times. Spray inside of oven with water to create steam. Bake loaves 5 minutes; then spray again. Insert temperature probe into center of one bread. Set temperature probe to 200°F (95°C). Remove from oven when internal temperature has been reached.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

Italian Focaccia

Makes 4 to 6 servings

5 cups (600 g) flour
2 tsp (10 ml) salt
1 Tbsp (15 ml) Italian seasoning
1 (.25 oz) pkg active dry yeast
1 cup (240 ml) warm water, 110–120°F (45–50°C)
1 cup (240 ml) milk
4 1/2 Tbsp (70 ml) olive oil, divided
1 tsp (5 ml) coarse salt, optional

TRADITIONAL DOUGH METHOD

Combine flour, 2 teaspoons (10 ml) salt, seasoning and undissolved yeast in mixing bowl. Combine water, milk and 3 tablespoons (45 ml) oil in small bowl and stir into flour mixture until evenly moistened. Beat vigorously for 1 minute.* Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk.

RISING AND BAKING

Preheat Wolf oven in bake stone mode to 400°F (205°C). On well-floured baking sheet, press dough into 11" (279) by 17" (432) rectangle. Make dimples in surface at 2" (51) intervals with fingertips. Drizzle with remaining 1 1/2 tablespoons (20 ml) oil. Sprinkle with coarse salt, if desired. Place baking sheet in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 1 hour or until doubled in bulk. Slide dough from baking sheet onto bake stone. Bake 15 minutes or until golden brown.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

Fresh Homemade Pizza

PIZZA DOUGH

*Dough for one 15" (381) crust
(frozen pizza dough can be substituted)*

1¹/₂ cups (180 g) flour
1 (.25 oz) pkg active dry yeast
1 tsp (5 ml) sugar
3/4 tsp (3 ml) salt
1/2 cup + 2 Tbsp (150 ml) water, 105–115°F (40–45°C)
2 tsp (10 ml) oil
Cornmeal

CHEESE PIZZA

1/2 cup (120 ml) pizza sauce
1 Tbsp (15 ml) grated Parmesan cheese
2 cups (300 g) shredded Mozzarella cheese

BARBECUE CHICKEN PIZZA

2 chicken breasts, cooked and cubed
1/3 cup (80 ml) barbecue sauce
1/4 cup (40 g) chopped red onion
1 cup (150 g) shredded Cheddar cheese
1 cup (150 g) Mozzarella cheese

FOOD PROCESSOR METHOD

Place flour, yeast, sugar and salt in food processor bowl with steel blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube until dough forms. Process 30 seconds.* Process 45 seconds more to knead dough.

RISING AND BAKING

Preheat Wolf oven in bake stone mode to 400°F (205°C). Prepare pizza dough and roll into 12" (305) circle on cornmeal-dusted surface. Place on pizza peel. Spread top with sauce, cheeses and favorite toppings. When oven is preheated, slide pizza onto bake stone. Bake 6 to 10 minutes, until golden brown.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

Pita Bread

Makes 8 pitas

3¹/₂ cups (420 g) bread or all-purpose flour
2 tsp (10 ml) salt
1¹/₂ tsp (8 ml) active dry yeast
1 cup (240 ml) water, 105–115°F (40–45°C)
1 Tbsp (15 ml) olive oil

FOOD PROCESSOR METHOD

Place flour, salt and yeast in food processor bowl with steel blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube until dough forms. Process 30 seconds.* Process 45 seconds more to knead dough. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1¹/₂ cups (180 g) flour, salt and undissolved yeast. Gradually pour water and oil into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following directions for rising and baking.

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk. Punch down dough. Divide into 8 pieces. Lightly coat each piece in flour and cover. Flatten each piece into a disk on a lightly floured surface. Roll into 6" (152) to 8" (203) circles. Lightly flour circles. Cover.

Preheat Wolf oven in bake stone mode to 500°F (260°C). Place as many circles as will fit on bake stone using lightly floured pizza peel. Bake 2 to 3 minutes or until puffed and golden brown. For best results, allow oven to heat 5 minutes between batches. Cool on wire rack.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

Sourdough Bread

Makes 2 loaves

1¹/₄ cups (150 g) sourdough starter
3¹/₂ cups (420 g) flour
2 tsp (10 ml) salt
1/4 tsp (1 ml) active dry yeast
1¹/₃ cups (320 ml) water, 105–115°F (40–45°C)

FOOD PROCESSOR METHOD

Place starter, flour, salt and undissolved yeast in food processor bowl with metal blade. With machine running, slowly pour water through feed tube until dough forms. Process 30 seconds.* Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix starter, 1¹/₂ cups (180 g) flour, salt and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following directions for rising and baking.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

RISING AND BAKING

Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for 2 hours or until doubled in bulk. Punch dough down and place on lightly floured countertop. Shape into 2 balls or long loaves and sprinkle with flour. Cover with a towel. Let rise 1 to 2 hours more.

Preheat Wolf oven in bake stone mode to 400°F (205°C). Slash the top of the loaf with a sharp knife. Slide bread onto bake stone. Spray inside of oven with water 2 or 3 times during the first 10 minutes. After 10 minutes, reduce the temperature to 350°F (175°C). Insert temperature probe into center of bread. Set temperature probe to 210°F (100°C). Remove from oven when internal temperature has been reached.

SOURDOUGH STARTER

Mix together 1¹/₂ cups (180 g) flour, 1/8 teaspoon (.5 ml) yeast and 1 cup (240 ml) warm water. Stir, cover and let stand at room temperature for 1 to 2 days. Stir down. Measure the starter for the above recipe. Store remaining sourdough starter in refrigerator. Once a month, mix in 1 cup (240 ml) water and 1 cup (120 g) flour.

Asiago Bread

Makes 1 loaf

3¹/₂ cups (420 g) flour
2 tsp (10 ml) dried rosemary leaves
1 tsp (5 ml) salt
1 (.25 oz) pkg active dry yeast
1 tsp (5 ml) sugar
1¹/₄ cups (300 ml) water, 105–115°F (40–45°C)
2 Tbsp (30 ml) oil
1¹/₄ cups (190 g) diced Asiago cheese, divided

FOOD PROCESSOR METHOD

Place flour, rosemary, salt, undissolved yeast and sugar in food processor bowl with metal blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube until dough forms. Process 30 seconds.* Process 45 seconds more to knead dough. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix undissolved yeast, sugar, 1¹/₂ cups (180 g) flour, rosemary and salt. Gradually pour water and oil into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ³/₄ cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following directions for rising and baking.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

RISING AND BAKING

On lightly floured surface, knead in 1 cup (150 g) cheese. Place bowl with dough in oven on rack position 3 (position 1 is closest to oven floor). Place pie plate with 1 cup warm water on oven rack below bread dough. Do not preheat. Close the oven door and proof at 110°F (45°C) for several hours or until doubled in bulk. Shape dough into 12" (305) long football shape on pizza peel. Coat loaf generously with flour. Cover loosely and let rise in warm place 45 to 60 minutes or until almost doubled in bulk.

Preheat Wolf oven in bake stone mode to 400°F (205°C). Spray loaf with cool water; sprinkle with more flour. Cut ¹/₂" (13) deep slash lengthwise down center of loaf with sharp knife. Sprinkle ¹/₄ cup (40 g) cheese into slash. Slide loaf onto bake stone. Bake 10 minutes. Insert temperature probe into center of bread, but not in the cheese. Set temperature probe to 200°F (95°C). Remove from oven when internal temperature has been reached. Cool on wire rack.

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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 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.

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*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.

Asiago Bread

Makes 1 loaf

3 1/2 cups (420 g) flour
 2 tsp (10 ml) dried rosemary leaves
 1 tsp (5 ml) salt
 1 (.25 oz) pkg active dry yeast
 1 tsp (5 ml) sugar
 1 1/4 cups (300 ml) water, 105–115°F (40–45°C)
 2 Tbsp (30 ml) oil
 1 1/4 cups (190 g) diced Asiago cheese, divided

FOOD PROCESSOR METHOD

Place flour, rosemary, salt, undissolved yeast and sugar in food processor bowl with metal blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube until dough forms. Process 30 seconds.* Process 45 seconds more to knead dough. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1 1/2 cups (180 g) flour, rosemary, salt, undissolved yeast and sugar. Gradually pour water and oil into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following directions for rising and baking.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

RISING AND BAKING

On lightly floured surface, knead in 1 cup (150 g) cheese. Place dough in 2-gallon (7.6 L) plastic bag, pressing out excess air. Let rest for several hours or until doubled in bulk. Shape dough into 12" (305) long football shape on pizza peel. Coat loaf generously with flour. Cover loosely and let rise in warm place 45 to 60 minutes or until almost doubled in bulk. Preheat Wolf oven to 400°F (205°C) and turn on convection fan. Spray loaf with cool water; sprinkle with more flour. Cut 1/2" (13) deep slash lengthwise down center of loaf with sharp knife. Sprinkle 1/4 cup (40 g) cheese into slash. Slide loaf onto bake stone. Bake for 25 to 30 minutes. Remove from oven when desired internal temperature is reached. Cool on wire rack.

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Sourdough Bread

Makes 2 loaves

1 1/4 cups (150 g) sourdough starter

3 1/2 cups (420 g) flour

2 tsp (10 ml) salt

1/4 tsp (1 ml) active dry yeast

1 1/3 cups (320 ml) water, 105–115°F (40–45°C)

FOOD PROCESSOR METHOD

Place starter, flour, salt and undissolved yeast in food

processor bowl with metal blade. With machine running,

slowly pour water through feed tube until dough forms.

Process 30 seconds.* Continue following directions for

rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix starter, 1 1/2 cups (180 g) flour, salt and undissolved yeast. Heat water to 120–130°F

(50–55°C). Gradually pour into dry ingredients and beat 2

minutes at medium speed of electric mixer, scraping bowl

occasionally. Add 3/4 cup (90 g) flour. Continue beating 2

minutes more. Stir in enough additional flour to make a

soft dough. Turn out onto lightly floured board and knead

until smooth and elastic, about 8 to 10 minutes. Continue

following directions for rising and baking.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

RISING AND BAKING

Place dough in 2-gallon (7.6 L) plastic bag, pressing out

excess air. Let rise for 2 to 3 hours, until doubled in bulk.

Punch dough down and place on lightly floured counter-

top. Shape into 2 balls or long loaves and sprinkle with

flour. Cover with a towel. Let rise 1 to 2 hours more.

Preheat Wolf oven to 400°F (205°C) and turn on convection

fan. Slash the top of the loaf with a sharp knife. Slide

bread onto bake stone. Spray inside of oven with water

2 or 3 times during the first 10 minutes. After 10 minutes,

reduce the temperature to 350°F (175°C). Bake for an

additional 5 to 10 minutes and remove from oven.

SOURDOUGH STARTER

Mix together 1 1/2 cups (180 g) flour, 1/8 teaspoon (.5 ml)

yeast and 1 cup (240 ml) warm water. Stir, cover and let

stand at room temperature for 1 to 2 days. Stir down.

Measure the starter for the above recipe. Store remaining

sourdough starter in refrigerator. Once a month, mix in 1

cup (240 ml) water and 1 cup (120 g) flour.

Fresh Homemade Pizza

PIZZA DOUGH

Dough for one 15" (381) crust (frozen pizza dough can be substituted)

1 1/2 cups (180 g) flour

1 (.25 oz) pkg active dry yeast

1 tsp (5 ml) sugar

3/4 tsp (3 ml) salt

1/2 cup + 2 Tbsp (150 ml) water, 105–115°F (40–45°C)

2 tsp (10 ml) oil

Cornmeal

CHEESE PIZZA

1/2 cup (120 ml) pizza sauce

1 Tbsp (15 ml) grated Parmesan cheese

2 cups (300 g) shredded Mozzarella cheese

BARBECUE CHICKEN PIZZA

2 chicken breasts, cooked and cubed

1/3 cup (80 ml) barbecue sauce

1/4 cup (40 g) chopped red onion

1 cup (150 g) shredded Cheddar cheese

1 cup (150 g) Mozzarella cheese

FOOD PROCESSOR METHOD

Place flour, yeast, sugar and salt in food processor bowl with steel blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube until dough forms. Process 30 seconds. * Process 45 seconds more to knead dough.

RISING AND BAKING

Preheat Wolf oven to 400°F (205°C) and turn on convection fan. Prepare pizza dough and roll into 12" (305) circle on cornmeal-dusted surface. Place on pizza peel. Spread top with sauce, cheeses and favorite toppings. When oven is preheated, slide pizza onto bake stone. Bake 6 to 10 minutes, until golden brown.

** If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

Pita Bread

Makes 8 pitas

3 1/2 cups (420 g) bread or all-purpose flour

2 tsp (10 ml) salt

1 1/2 tsp (8 ml) active dry yeast

1 cup (240 ml) water, 105–115°F (40–45°C)

1 Tbsp (15 ml) olive oil

FOOD PROCESSOR METHOD

Place flour, salt and yeast in food processor bowl with steel blade. Process 5 seconds. With machine running, slowly pour water and oil through feed tube until dough forms. Process 30 seconds. * Process 45 seconds more to knead dough. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1 1/2 cups (180 g) flour, salt

and undissolved yeast. Gradually pour water and oil into

dry ingredients and beat 2 minutes at medium speed of

electric mixer, scraping bowl occasionally. Add 3/4 cup

(90 g) flour. Continue beating 2 minutes more. Stir in

enough additional flour to make a soft dough. Turn out

onto lightly floured board and knead until smooth and

elastic, about 8 to 10 minutes. Continue following direc-

tions for rising and baking.

RISING AND BAKING

Place dough in 2-gallon (7.6 L) plastic bag, pressing out excess air. Let rise for several hours or until doubled in bulk. Punch down dough. Divide into 8 pieces. Lightly

coat each piece in flour and cover. Flatten each piece into

a disk on a lightly floured surface. Roll into 6" (152) to 8"

(203) circles. Lightly flour circles. Cover.

Preheat Wolf oven to 500°F (260°C) and turn on convection fan. Place as many circles as will fit on bake stone using lightly floured pizza peel. Bake 2 to 3 minutes or until puffed and golden brown. For best results, allow oven to heat 5 minutes between batches. Cool on wire rack.

** If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

French Rye Bread

Makes 2 loaves

3 cups (360 g) flour
 1/2 cup (60 g) rye flour
 2 tsp (10 ml) salt
 1 tsp (5 ml) active dry yeast
 1 1/2 cups (350 ml) water, 105–115°F (40–45°C)

FOOD PROCESSOR METHOD

Place flours, salt and yeast in food processor bowl with metal blade. Process for 5 seconds. With machine running, slowly pour water through feed tube until dough forms. Process 30 seconds.* Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1 1/2 cups (180 g) flour, rye flour, salt and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Continue following directions for rising and baking.

RISING AND BAKING

Place dough in 2-gallon (7.6 L) plastic bag, pressing out excess air. Let rise for 2 to 3 hours. Punch dough down and place on lightly floured countertop. Shape into 2 long loaves. Cover with a towel. Let rise 1 to 2 hours more. Preheat Wolf oven to 425°F (220°C) and turn on convection fan. Sprinkle flour on top of loaves. Slash tops several times. Spray inside of oven with water to create steam. Bake loaves 5 minutes; then spray again. Bake an additional 10 to 15 minutes then remove from oven.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

Italian Focaccia

Makes 4 to 6 servings

5 cups (600 g) flour
 2 tsp (10 ml) salt
 1 Tbsp (15 ml) Italian seasoning
 1 (.25 oz) pkg active dry yeast
 1 cup (240 ml) warm water, 110–120°F (45–50°C)
 1 cup (240 ml) milk
 4 1/2 Tbsp (70 ml) olive oil, divided
 1 tsp (5 ml) coarse salt, optional

TRADITIONAL DOUGH METHOD

Combine flour, 2 teaspoons (10 ml) salt, seasoning and undissolved yeast in mixing bowl. Combine water, milk and 3 tablespoons (45 ml) oil in small bowl and stir into flour mixture until evenly moistened. Beat vigorously for 1 minute.* Cover bowl and let rise until doubled in bulk, about 1 hour.

RISING AND BAKING

Preheat Wolf oven to 400°F (205°C) and turn on convection fan. On well-floured baking sheet, press dough into 1" (2.79) by 17" (432) rectangle. Make dimples in surface at 2" (51) intervals with fingertips. Drizzle with remaining 1 1/2 tablespoons (20 ml) oil. Sprinkle with coarse salt, if desired. Let rise until doubled in bulk, about 1 hour. Slide dough from baking sheet onto bake stone. Bake 15 minutes or until golden brown.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

Cinnamon Chip Bagels

Makes 6 bagels

3 1/2 cups (420 g) flour

1 Tbsp (15 ml) sugar

2 tsp (10 ml) salt

1 tsp (5 ml) active dry yeast

1 1/4 cups (300 ml) water, 105–115°F (40–45°C)

1/3 cup (50 g) cinnamon chips

FOOD PROCESSOR METHOD

Place flour, sugar, salt and yeast in food processor bowl with metal blade. Process 5 seconds. With machine running, slowly pour water through feed tube until dough forms. Process 30 seconds.* Turn dough out onto a lightly floured surface and knead in chips. Continue following directions for rising and baking.

TRADITIONAL DOUGH METHOD

In large bowl thoroughly mix 1 1/2 cups (180 g) flour, sugar, salt and undissolved yeast. Heat water to 120–130°F (50–55°C). Gradually pour into dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 3/4 cup (90 g) flour. Continue beating 2 minutes more. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 4 to 6 minutes. Knead in chips. Continue following directions for rising and baking.

**If dough is too soft, add flour, 1 tablespoon (15 ml) at a time, mixing well after each addition. If dough is too dry, add water, 1 tablespoon (15 ml) at a time, mixing well after each addition.*

RISING AND BAKING

Place dough in 2-gallon (7.6 L) plastic bag, pressing out excess air. Let rise for 2 hours or until doubled in bulk. Punch dough down and let rest, covered, on lightly floured surface 10 minutes. Cut dough into 6 even pieces. Roll each piece into a smooth ball. Poke a 1" (25) hole in the middle of each ball and pull into a bagel shape. Let rise, covered, for 30 minutes.

Preheat Wolf oven to 400°F (205°C) and turn on convection fan. Bring large pot of water to a boil. Drop bagels one at a time into boiling water. Boil 1 minute on each side. Remove with a slotted spoon and place on a wire rack to drain. Place bagels on floured pizza peel. Spray inside of oven with water to create steam. Place bagels in oven. Bake 5 minutes; then spray again. Bake 5 minutes more. Remove, spray tops with a little water for shinier crust. Cool.

Using the Bake Stone

WOLF TIPS FOR SUCCESS

- Turn on the convection fan.
- Always preheat after positioning the oven rack and bake stone. For best results, preheat oven for one hour before adding food.
- Use only the Wolf bake stone in the gas range.
- Use only one bake stone rack per oven.
- Food is usually cooked directly on the stone. To prevent sticking, apply plenty of cornmeal or flour to the bottom of the food.
- The pizza peel is used to remove foods easily from the oven. Simply slide the peel under the food on the bake stone and lift out of the oven.
- When baking a series of breads or pizzas in a row, allow 5 minutes between foods for the bake stone to return to the proper temperature.
- Bake stone and rack should be removed after baking.
- Keep the oven door closed until the oven has cooled completely to protect components from heat.

WOLF TIPS FOR BREAD DOUGH

- Humidity affects moisture of the bread dough. On a humid day, add more flour, a tablespoon at a time, until the desired dough texture is acquired. On a dry day, add more water, a tablespoon at a time, until the dough becomes softer.
 - Food processor bowls needed for the recipes on the following pages should hold 12 cups (2.8 L) to 14 cups (3.3 L). This will allow for two 1 1/2 lb (.7 kg) loaves of bread to be mixed at one time. Smaller processor bowls would require cutting the ingredients in half, except the dry yeast.
 - Allow the food processor to knead the dough. This usually takes 30 to 45 seconds after dough becomes a ball inside the food processor bowl.
 - The dough blade can be substituted for the metal cutting blade. Follow manufacturer's directions for your specific food processor.
- ### WOLF TIPS FOR BAKING BREAD
- After the initial baking time of 10 minutes, the oven temperature can be reduced to control outside browning of the bread.
 - The exterior of yeast breads can be made more crusty by using a spray bottle to spray the oven interior with water before and during baking.

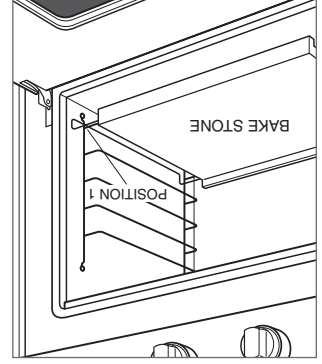
Bake Stone

A specially designed rack and bake stone are used to assure the food quality expected from this specific form of cooking. To produce a hot oven environment necessary for baking on a ceramic stone, the heat from the burner creates the perfect "brick oven" effect. The convection fan helps circulate the air throughout the oven cavity, so even temperatures are achieved.

BAKE STONE PLACEMENT

To prepare the oven for bake stone use, remove all oven racks. Slide the bake stone rack onto rack guide position 1 and place the bake stone on the rack with the lip hanging over front edge of rack. Refer to the illustration below.

IMPORTANT NOTE: Use care in handling the bake stone. It will chip or break if dropped.



Bake stone placement.

BAKE STONE CARE

Remove excess food from the bake stone using a scraper. Brush off any crumbs. Allow the bake stone to cool completely before wiping with a wet cloth. Wet cloths on a hot surface can cause steam burns. Do not soak or immerse the bake stone in water and do not use soap or detergent. The ceramic stone could absorb the taste and transmit those flavors to the food. Stubborn stains may occur on the bake stone. These will not impair the flavor of the food being cooked.

▲ CAUTION

Avoid cooking foods with a high fat content on the bake stone. The porous ceramic material will absorb grease and discolor the stone. Flare-ups can occur.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not use commercial oven cleaners or oven liner protective coatings, such as aluminum foil, on any part of the oven.
- Do not place cookware on the floor of the oven.
- Do not use oven for warming or heating a room.
- Do not leave children alone or unattended in the area where the oven is in use. Never allow children to sit or stand on any part of the oven. Do not let children play with the gas range.
- Do not use water on grease fires. Smother any flames with a lid, baking sheet or flat tray. Flaming grease can be extinguished with baking soda or a multi-purpose chemical or foam extinguisher.
- Do not heat unopened food containers as they could burst and cause injury.
- Do not store combustible, flammable or explosive materials in the oven or adjacent cabinets.

CAUTION

Do not store items of interest to children above the gas range, as they could climb on the appliance to reach items and be injured.

- Do not use abrasive or caustic cleaners or detergents on this appliance as these may cause permanent damage. Do not use aerosol cleaners as these may be flammable or cause corrosion of metal parts.
- Do not clean the oven gasket, because rubbing or moving the gasket may eliminate the required tight door seal.
- Do not wear loose or hanging apparel while using the gas range.
- Do not touch the burner or interior surfaces of the oven. The burner may be hot even though it is dark in color. The interior of the oven becomes hot enough to cause burns. Other surfaces of the oven may become hot enough to cause burns. These surfaces include the oven door, window, oven vent and the surface near the oven vent.

IMPORTANT INSTRUCTIONS

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

- Read this use & care guide carefully before using your new bake stone accessory 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.

- Have installer show you where the gas supply shut-off valve is located in your home. Learn how and where to shut off the gas supply to the range.
- Have installer show you where the fuse or electrical box is located in your home. Learn how and where to shut off electricity to the range.
- Use oven only for cooking tasks expected of a home oven as outlined in this guide.

▲ CAUTION

Do not place cookware on 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 and will void your warranty.

GENERAL SAFETY REQUIREMENTS

- Always use dry pot holders when removing pans from the oven. Wet or damp pot holders can cause steam burns. Do not let pot holders touch the burner. Do not use a towel or other bulky cloth.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Be sure that the oven cool air intake (located below the front kick panel) and oven exhaust vent (located at the back of the cooking surface) are unobstructed at all times.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be certain pot holder does not contact a hot heating element in the oven.
- Do not repair or replace any part of the oven unless specifically recommended in literature accompanying this appliance. All service should be referred to Wolf factory certified service.

Thank You

Your purchase of a Wolf gas range attests to the importance you place upon the quality and performance of your cooking equipment. This bake stone accessory will allow you to expand your cooking capabilities.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf bake stone accessory. The bake stone recipes on pages 8–12 will help you get started.

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

CAUTION

Do not place cookware on 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 and will void your warranty.



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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.

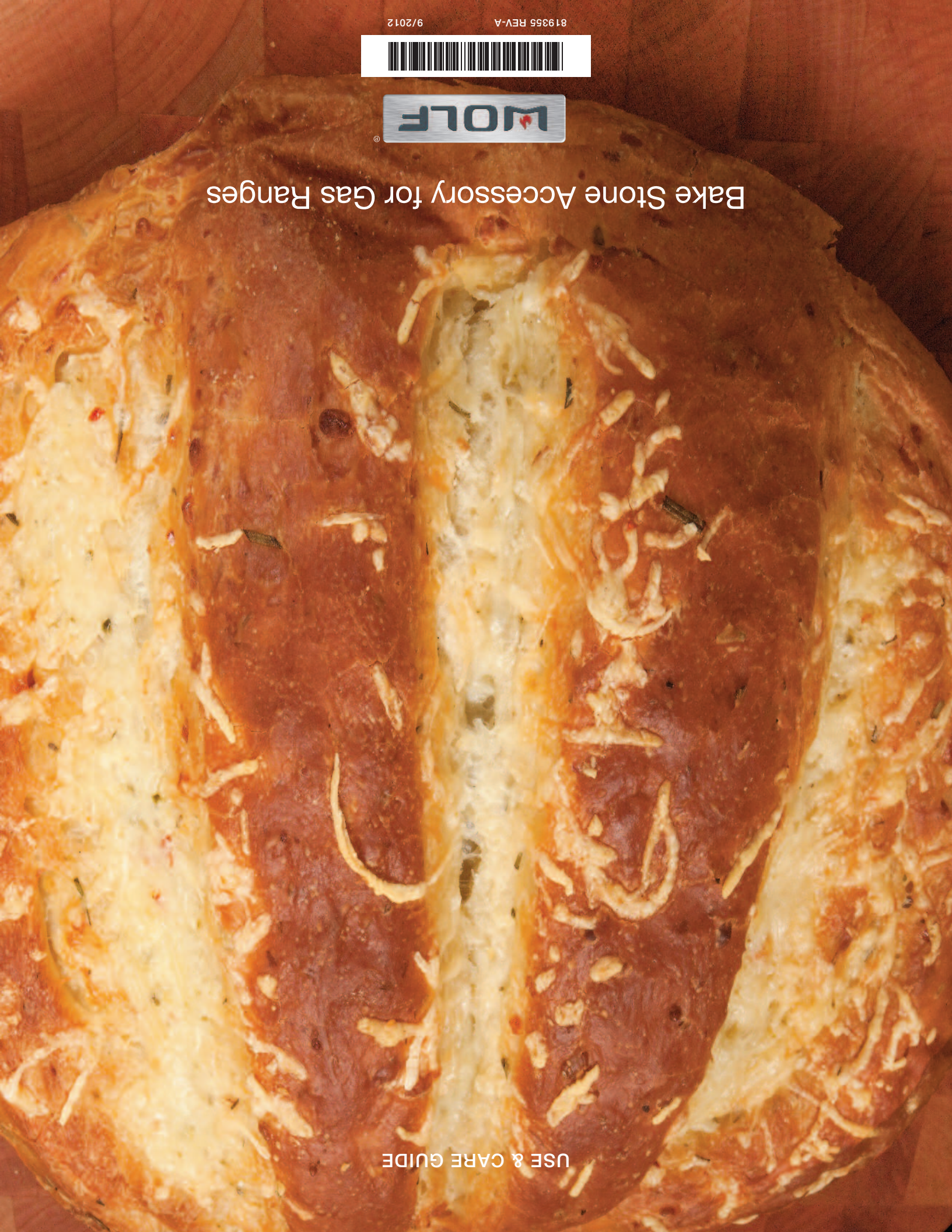
Important Note

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.



Bake Stone Accessory for Gas Ranges



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9/2012

USE & CARE GUIDE