

Drop Down Door Microwave Ovens Use & Care Guide



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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 8 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 19. 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 SAFETY INSTRUCTIONS: READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

- If food being heated begins to smoke, DO NOT OPEN THE DOOR. Turn off and unplug the oven and wait until the food has stopped smoking. Opening the door while food is smoking may cause a fire.
- Only use microwave-safe containers and utensils. Do not leave the oven unattended when using disposable plastic, paper or other combustible food containers.
- Clean the waveguide cover, the oven cavity, the turntable and turntable support after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

TO AVOID THE POSSIBILITY OF INJURY:

AWARNING

Do not operate the oven if it is damaged or malfunctioning. Check the following before use:

- a) The door; make sure the door closes properly and ensure it is not misaligned or warped.
- b) The hinges and door safety latches; check to make sure they are not broken or loose.
- c) The door seals and sealing surfaces; ensure that they have not been damaged.
- d) Inside the oven cavity or on the door; make sure there are no dents.
- e) The power supply cord and plug; ensure that they are not damaged.

TO AVOID THE POSSIBILITY OF INJURY:

- Never adjust, repair or modify the oven yourself.
- It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not allow grease or dirt to build up on the door seals and adjacent parts. Follow the instructions for Care Recommendations on page 17. Clean the oven at regular intervals and remove any food deposits. Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Do not attempt to replace the oven lamp yourself or allow anyone who is not authorized to do so. If the oven lamp fails, please consult your dealer or call an authorized service agent.

TO AVOID THE DANGER OF FIRE:

- The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency. The AC power supply must be 110/120V, 60Hz, with a minimum 15 A distribution circuit breaker. It is recommended that a separate circuit serving only this appliance be provided. Do not store or use the oven outdoors.
- Do not operate the oven with the door open or alter the door safety latches in any way. Do not operate the oven if there is an object between the door seals and sealing surfaces.

IMPORTANT: If you are unsure how to connect your oven, please consult an authorized, qualified electrician.

· Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.

TO AVOID THE POSSIBILITY OF EXPLOSION AND SUDDEN BOILING:

A WARNING

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

- Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
- Do not cook eggs in their shells and whole hard boiled eggs should not be heated in microwave ovens since they may explode even after microwave cooking has ended. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and the whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.
- To avoid burns, always test food temperature and stir before serving and pay special attention to the temperature of food and drink given to babies, children or the elderly.
- Keep children away from the door to prevent them from burning themselves.
- Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off. Take care when microwaving liquids. Use a wide-mouthed container to allow bubbles to escape.
- · Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

To prevent sudden eruption of boiling liquid and possible scalding:

- Stir liquid prior to heating/reheating.
- It is advisable to insert a glass rod or similar utensil into the liquid whilst reheating.
- Let liquid stand for at least 20 seconds in the oven at the end of cooking time to prevent delayed eruptive boiling.

TO AVOID THE MISUSE BY CHILDREN:

AWARNING

The appliance and its accessible parts become hot during use. Children less than 8 years of age shall be kept away unless continuously supervised.

- This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential environments; bed and breakfast type environments.

TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK:

 If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorized service agent.

TO AVOID THE POSSIBILITY OF BURNS:

Do not lean or swing on the oven door. Do not play with the oven or use it as a toy. Children should be taught all important safety instructions: use of pot holders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.

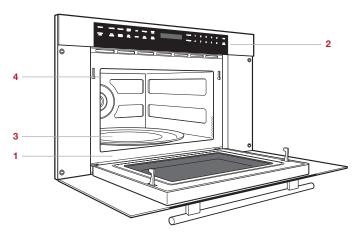
CALIFORNIA PROPOSITION 65

AWARNING

This product may contain chemicals known to the state of California to cause cancer or reproductive harm.

Drop Down Door Microwave Oven Features

FEATURE			
1	Product Rating Plate		
2	Control Panel and Display		
3	Removable Turntable		
4	Interior Lighting		



Drop down door microwave oven (MDD30TM shown).

Getting Started

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 an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of your drop down door microwave oven.

Clean the oven thoroughly with hot water and mild detergent. Rinse and dry with a soft cloth to remove any residual oil and grease left from the manufacturing process. Refer to care recommendations on page 17.

Control Panel

The control panel features touch controls and an interactive visual display. Refer to the illustration below.

CONTROL LOCK

The control lock feature prevents unwanted microwave oven operation.

To lock:

Touch CONTROL LOCK, then touch START. 'LOCK ON' will appear on the control panel display.

To unlock:

1 Touch CONTROL LOCK, then touch START. 'LOCK OFF' will appear on the control panel display.

Oven Operation

CLOCK

The clock must be set prior to use and after a power failure.

Setting clock:

- 1 Touch STOP/CLEAR.
- Touch TIMER/CLOCK once for 12-hour mode or twice for 24-hour mode.
- Use number pads to enter the time of day, then touch START.

TIMER

The timer can be set for a maximum of 99 minutes and 99 seconds. Once a time is set, the countdown will appear on the control panel display. The oven will chime and 'END' will appear on the display when complete.

Setting timer:

- 1 Touch TIMER/CLOCK.
- Use number pads to enter timer duration.
- Touch START to begin.
- Touch STOP/CLEAR to cancel.



Control panel.

Settings

The settings feature allows the user to select individual preferences. Preferences must be reset after a power failure.

AUDIBLE SIGNAL

An audible signal will chime with every touch and upon cook time and timer completion.

To eliminate signal:

- Touch SETTINGS.
- Touch DECREASE.
- Touch START. 'SOUND OFF' will appear on the control panel display.

To restore signal:

- Touch SETTINGS.
- Touch INCREASE.
- Touch START. 'SOUND ON' will appear on the control panel display.

COOK TIME COMPLETION REMINDER

Upon completion, the microwave oven will chime every ten seconds for the first minute; then every three minutes (for one hour) until STOP/CLEAR is touched.

To eliminate reminder:

- Touch SETTINGS twice.
- Touch DECREASE.
- Touch START. 'REMIND SIGNAL OFF' will appear on the control panel display.

To restore reminder:

- Touch SETTINGS twice.
- Touch INCREASE.
- Touch START. 'REMIND SIGNAL ON' will appear on the control panel display.

WEIGHT UNIT

For cooking modes where weight is required, the default unit of measure can be changed from pounds to kilograms.

To change unit of measure to kilograms:

- Touch SETTINGS three times.
- Touch DECREASE.
- Touch START. 'KGS SET' will appear on the control panel display.

To change unit of measure to pounds:

- Touch SETTINGS three times.
- Touch INCREASE.
- Touch START. 'LBS SET' will appear on the control panel display.

FACTORY SETTINGS

To restore the microwave oven to factory settings:

- Touch SETTINGS four times.
- Touch START. 'FACTORY SETTINGS RESTORED' will appear on the control panel display.

Settings

DEMONSTRATION MODE

Demonstration mode allows operation to be demonstrated without power to the microwave oven.

To enter demonstration mode:

- Touch SETTINGS five times.
- Touch INCREASE.
- Touch START. 'DEMO ON' will appear on the control panel display. 'DEMO' will remain on the display.

To exit demonstration mode:

- Touch SETTINGS five times.
- Touch DECREASE.
- Touch START. 'DEMO OFF' will appear on the control panel display.

Manual Cooking

POWER LEVEL

The microwave oven has ten preset power levels.

To cook manually at 100% power:

- 1 Use number pads to enter desired cook time.
- Touch START.
- Oven will chime and 'END' will appear on the control panel display when complete.

To cook manually at a power level less than 100%, touch POWER LEVEL, then use number pads to select desired power level. Refer to the chart below.

POWER LEVEL		
POWER LEVEL	High	100%
POWER LEVEL, 9		90%
POWER LEVEL, 8		80%
POWER LEVEL, 7	Medium High	70%
POWER LEVEL, 6		60%
POWER LEVEL, 5	Medium	50%
POWER LEVEL, 4		40%
POWER LEVEL, 3	Medium Low/Defrost	30%
POWER LEVEL, 2		20%
POWER LEVEL, 1	Low	10%

Manual Cooking

MULTIPLE SEQUENCE COOKING

The microwave oven can be programmed for up to four automatic cooking sequences, switching from one power level to another automatically.

To use multiple sequence cooking (e.g. start at 100%, then switch to 50% power):

- Touch POWER LEVEL and enter the desired power level for the first cooking sequence (for 100%, press POWER LEVEL a second time), then use number pads to enter desired cook time.
- Touch POWER LEVEL, then touch 5, then use number pads to enter a second cook time.
- Touch START.

ADD MINUTE

The add minute feature cooks for one minute at 100% by touching ADD MINUTE. Touch multiple times to increase cook time. Each touch increases cook time by one minute. This feature can cannot be used with sensor cooking settings.

KEEP WARM

The keep warm feature will keep food warm for up to 90 minutes.

To use keep warm:

- Touch KEEP WARM.
- Use number pads to enter desired keep warm time.
- Touch START.
- Touch STOP/CLEAR to cancel.

POPCORN

The popcorn feature has two options. Follow directions on the control panel display to select the desired option. Use only popcorn packaged for microwave ovens.

To use popcorn:

- Touch POPCORN once for regular size or twice for snack size packages.
- Touch START.

BEVERAGE

The beverage feature will reheat a beverage or prepare hot water for coffee or tea.

To use beverage:

- 1 Touch BEVERAGE.
- To reheat beverage: Touch 1, then touch INCREASE or DECREASE to select amount in 1/2 cup increments, up to 2 cups.

For hot water: Touch 2, then touch INCREASE or DECREASE to select amount in 1 cup increments, up to 6 cups.

3 Touch START.

Manual Cooking

MELT

The melt feature will melt butter or chocolate.

To use melt:

- Touch MELT.
- For butter: Touch 1, then touch INCREASE once for 2 tablespoons or twice for 1/2 cup.

For chocolate: Touch 2.

3 Touch START.

SOFTEN

The soften feature will soften ice cream or cream cheese.

To use soften:

- Touch SOFTEN.
- For ice cream: Touch 1, then touch INCREASE once for 1 pint or twice for 1/2 gallon.

For cream cheese: Touch 2.

For butter: Touch 3.

Touch START.

Sensor Cooking

GOURMET

The Gourmet feature detects moisture and humidity from food as it heats and automatically adjusts cook time and power level. Fresh vegetables and poultry have two options. Follow directions on the control panel display to select the desired option. Refer to the Gourmet guide on the following

To select Gourmet:

- 1 Touch GOURMET, then use number pads to select desired food (e.g. 5 for baked potatoes).
- Touch START.

SENSOR REHEAT

The sensor reheat feature detects moisture and humidity from food as it reheats, and automatically adjusts cook time and power level.

To select sensor reheat:

- Touch SENSOR REHEAT.
- Touch START.

Gourmet Guide

NUMBER	FOOD	AMOUNT	METHOD
1	Fresh Vegetables—Soft Broccoli, Brussels Sprouts and Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach and Zucchini Baked Apples	1/4–3 lb (115 g–1.4 kg) 1/4–3 lb (115 g–1.4 kg) 1 medium 1/4–3 lb (115 g–1.4 kg) 2–4 medium	Wash and place in microwave-safe casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir if possible. Let stand for 2–5 minutes, covered.
2	Fresh Vegetables – Hard Carrots (sliced) Corn on the Cob Green Beans Winter Squash (diced) Winter Squash (halves)	1/4–2 lb (115 g–.9 kg) 2–4 pieces 1/4–2 lb (115 g–.9 kg) 1/4–2 lb (115 g–.9 kg) 1–2	Place in microwave-safe casserole. Add 1–4 tablespoons (15–60 ml) water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir if possible. Let stand for 2–5 minutes, covered.
3	Frozen Vegetables	¹ /4–2 lb (115 g–.9 kg)	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand for 3 minutes, covered.
4	Frozen Entree	8 oz-3 lb (227 g-1.4 kg)	Use for frozen convenience foods. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand for 1–3 minutes, covered.
5	Baked Potatoes	1–6 medium	Pierce. Place in paper-towel-lined microwave oven. After cooking, remove from microwave, wrap in aluminum foil and let stand for 5–10 minutes.
6	Bacon	2–6 slices	Place in paper-towel-lined microwave safe dish. After cooking, remove from microwave, let stand for 1 minute. For thick-cut bacon, additional time may be required to achieve desired doneness.
7	Ground Meat	¹ /4–2 lb (115 g–.9 kg)	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave stops, turn patties over or stir meat in casserole to break up large pieces. Cover and touch START. After cooking, let stand for 2–3 minutes, covered.
8	Fish	¹ /4–2 lb (115 g–.9 kg)	Arrange in ring around shallow microwave-safe glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand for 3 minutes, covered.
9	White Rice	¹ / ₂ –4 cups (95–512 g)	Place rice into a deep casserole dish and add double quantity of boiling water (e.g. 1 cup rice and 2 cups water). Cover with lid or plastic wrap. After cooking, stir, cover and let stand until all liquid has been absorbed.
10	Dried Pasta	¹ /2–4 cups (95–512 g)	Place pasta into a deep casserole dish and add triple quantity of boiling water (e.g. 1 cup pasta and 3 cups water). Cover with lid or plastic wrap. After cooking, let stand for 3–5 minutes.

Defrost

AUTO DEFROST

The auto defrost feature uses preset settings to defrost select food items. Refer to the auto defrost guide on the following page. For foods not listed, refer to manual defrost.

To select auto defrost:

- Touch AUTO DEFROST, then use number pads to select desired food (e.g. 3 for boneless poultry).
- 2 Use number pads to enter weight.
- 3 Touch START. After a period of time, the microwave oven will stop so food can be checked.
- Open door and turn food over.
- Repeat until defrost is complete.

MANUAL DEFROST

The manual defrost feature automatically defrosts at 30% power. Food should be turned throughout the process to ensure even defrosting. To defrost at another power level, refer to power level on page 11.

To defrost manually:

- Touch manual defrost.
- Use number pads to enter desired time.
- 3 Touch START.

Auto Defrost Guide

NUMBER	FOOD	AMOUNT	METHOD
1	Ground Meat	¹ / ₂ –2 lb (230 g–1.1 kg)	Remove any thawed pieces after each audible signal. Let stand for 5–10 minutes, covered.
2	Steaks, Chops	¹ / ₂ –3 lb (230 g–1.4 kg)	After each audible signal, rearrange. If there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat that is almost defrosted. Let stand for 10–20 minutes, covered.
3	Boneless Poultry	¹ / ₂ –2 lb (230 g–1.1 kg)	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10–20 minutes, covered.
4	Bone-in Poultry	¹ / ₂ –3 lb (230 g–1.4 kg)	After each audible signal, rearrange pieces or remove should they become warm or thawed. Let stand for 10–20 minutes, covered.
5	Roast	2–4 lb (1.1–1.8 kg)	Start defrosting with fat side down. After each audible signal, turn over and shield warm areas with aluminum foil. Let stand for 30-60 minutes, covered.

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.	
Door Front	Spray glass cleaner on a cloth to clean.	
Control panel	Use spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. IMPORTANT NOTE: Do not spray cleaners directly on the control panel. To lock the control panel before cleaning, refer to page 9.	
Interior	Wipe with a soft damp cloth. Do not use abrasive or harsh cleaners or scouring pads. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. Do not use chemical oven cleaners.	
Turntable	ntable Remove for cleaning. Wash in water with mild soap. For stubborn stains use a mild cleanser and rabrasive scouring sponge. Turntable is also dishwasher-safe.	
Waveguide cover	Located on the inside top of the microwave interior. Carefully wipe with a soft damp cloth. Do not remove the waveguide cover.	

Troubleshooting

Microwave oven does not operate.

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

Food in microwave oven is not heating.

- Check controls to verify proper setting.
- Microwave oven is in demonstration mode. Refer to page 11 to cancel.

Time on the display counts down very rapidly.

 Microwave oven is in demonstration mode. Refer to page 11 to cancel.

Interior light does not work.

 Light bulb is loose or burned out. Contact Wolf factory certified service.

Touch controls will not operate.

• Control panel lock is on. Refer to page 9 to unlock.

Display flashes.

Power failure. Touch STOP/CLEAR and reset clock.
 If microwave oven was in use, reset cooking function.

Radio or TV interference caused by microwave oven.

 Verify microwave oven is on a different electrical circuit, relocate radio or TV as far away from microwave oven as possible or check position and signal of antenna.

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 page 8 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.

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. 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.





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