

## Recommended Cleaning Product

Type	Name
Spray Degreaser	Formula 409® products Citrus cleaners (i.e. Fantastik Orange)
Mild Detergents	Ivory® cleaners Joy® cleaners Dawn® cleaners Palmolive® cleaners Method® cleaners* Neu™ cleaners*
Stainless Steel Cleaner / Polish	Signature polish Magic® stainless steel cleaner 3M™ stainless steel cleaner / polish White vinegar and water Scotch-Brite™ Cook Top Cleaner Method® stainless steel products*
Mild Abrasives	Soft Scrub® Orange Bon-Ami®* Bar Keeper's Friend® Easy-Off® Fume Free Oven Cleaner Carbona® 2 in 1 Oven Rack and Grill S.O.S.® Steel Wool Soap Pads Dawn® Power Dissolver Krud Kutter®*
Ceran Cooktop Cleaners	Elco/Weimann Cooktop Cleaning Crème

\*denotes green cleaning alternatives

### Stainless Steel and Platinum

Use a lint free or microfiber cloth and a stainless steel cleaner to remove any food stains. Then apply a polish to maintain luster and protect the surface from future food stains. Always apply cleaner and polish in the same direction as the grain.

### Carbon Stainless

Use a lint free or microfiber cloth and clean with mild detergent and water solution. Rinse with clear water; buff dry with microfiber cloth keeping constant contact with the surface of the area being dried.

### Gas Cooktop, Stainless Steel Riser or Backsplash

To remove burn marks or heat stains, apply Penny Brite® cleaning paste to a sponge and lightly rub with the grain until burn marks are gone. Wipe any remaining residue with a clean, damp cloth or sponge. Apply a polish to maintain luster and protect the surface from future stains.

**IMPORTANT NOTE:** Do not use Penny Brite on your Wolf appliance except as specified above.

### Oven Interior (Blue)

Before utilizing the self-clean feature, use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a no-scratch Scotch-Brite™ pad (pink or blue). If stain persists, use Easy-Off® Fume Free Oven Cleaner or a S.O.S.® Steel Wool Soap Pad. The S.O.S.® pad should be used lightly at first and with more force if the stain remains. Wash the entire oven cavity with soap and water to remove all cleaning chemicals before entering self clean mode. If the residue is not cleaned from the cavity, etching of the porcelain may occur. Once self clean cycle is complete, allow the oven to cool completely and wipe out ash with a damp cloth.

**IMPORTANT NOTE:** Do not allow food with a high sugar or acid content (i.e. milk, tomatoes, fruit juices) to remain on any porcelain enamel surface. Failure to remove these foods may cause a permanent dull spot.

**IMPORTANT NOTE:** Never wipe a warm or hot porcelain surface with a damp cloth or sponge as this may cause chipping or crazing (hairline cracks).

### Oven Interior (Black)

Use mild abrasive cleaners, spray degreasers and a no-scratch Scotch-Brite™ pad (pink or blue).

Use a razor blade to gently lift baked on foods from oven cavity and window. For stubborn stains, spray with a mild abrasive cleaner or spray degreaser and scrub with a pink or blue Scotch-Brite™ pad. If stain persists, use Easy-Off® Fume Free Oven Cleaner or a S.O.S.® Steel Wool Soap Pad. The S.O.S.® pad should be used lightly at first and with more force if the stain remains. Wash the entire oven cavity with soap and water to remove all cleaning chemicals.

**IMPORTANT NOTE:** Do not allow food with a high sugar or acid content (i.e. milk, tomatoes, fruit juices) to remain on any porcelain enamel surface. Failure to remove these foods may cause a permanent dull spot.

**IMPORTANT NOTE:** Never wipe a warm or hot porcelain surface with a damp cloth or sponge as this may cause chipping or crazing (hairline cracks).

### Porcelain Top (Black)

Remove surface debris before cleaning to help speed up the cleaning process and decrease the chance of scratching the surface during cleaning. Using mild abrasive cleaners, spray degreasers or S.O.S.® Steel Wool Soap Pads, clean and rinse the surface and dry immediately to avoid streaking. To clean hard water stains, use white vinegar and water. Rinse and dry immediately.

**IMPORTANT NOTE:** Do not allow food with a high sugar or acid content (i.e. milk, tomatoes, fruit juices) to remain on any porcelain enamel surface. Failure to remove these foods may cause a permanent dull spot.



## CLEANING REFERENCE SHEET

**IMPORTANT NOTE:** Never wipe a warm or hot porcelain surface with a damp cloth or sponge as this may cause chipping or crazing (hairline cracks).

### Glass Tops (Electric and Induction)

Using a nonabrasive Ceran cooktop cleaner, apply one teaspoon of cleaner to the surface and wipe with a clean, lightly dampened cloth or blue Scotch-Brite™ pad. Rinse cloth or pad with water and clean surface again to remove any remaining residue. Wipe the cooktop surface with a dry cloth to remove any remaining moisture. For heavy or burnt on spills, allow the cooktop to cool and use a razor blade scraper to remove debris.

For framed models, clean the frame using a nonabrasive cleaner. Gently wipe with a cloth or pad. Remove all cleaner residue from the frame before using the cooktop.

**IMPORTANT NOTE:** Failure to remove spills with high sugar content from the hot zone may cause the glass to pit. Use a razor blade scraper to move the spill to a cool area for cleaning after the cooktop cools.

**IMPORTANT NOTE:** Never wipe a warm or hot surface with a damp cloth or sponge as this may cause damage to the surface.

### Charbroiler

To assist with the ease of cleaning, leave the charbroiler on for approximately 10 minutes after grilling is complete. This allows food/grease to burn off which will decrease the amount of buildup. Once the grate has cooled, lift off and set in the sink. Use a soft bristle brush to remove food particles from the grate. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining soil with a mild detergent and scouring pad. Rinse and dry. For all other charbroiler components, remove from range and soak in hot water and mild detergent. Wash thoroughly, scrubbing with scouring pad, if needed.

**IMPORTANT NOTE:** It is not necessary to clean the infrared burner, but if the holes on the burner become clogged, straighten a paper clip and use to remove debris from the holes.

### Griddle

A griddle cleaning kit can be ordered from your Wolf dealer. If you choose not to utilize the griddle cleaning kit, you may also use a green Scotch-Brite™ pad with a mild abrasive cleaner or white vinegar and water.

To begin, use a metal spatula, with square corners to scrape grease and other debris into the collection tray.

While surface is warm, pour water on so that it bubbles, like deglazing a pan. Use a spatula to scrape off burnt-on-

food that now bubbles up.

Pour on more water and then use a green Scotch-Brite™ pad with a folded towel on top to protect your hand from any steam. This will scrape/scrub the griddle surface clean. You can also use the 3M® Griddle Cleaning System (available through your Wolf dealer) to achieve the same result.

When surface has cooled, wipe it with a paper towel to remove excess grease or oil.

For stubborn stains, use the green Scotch-Brite™ pad with a mild abrasive cleaner then rinse. Light scratches may occur with the Scotch-Brite™ pad. This is normal.

White vinegar and water or club soda can be helpful for the removal of stubborn stains and or discoloring of the griddle surface.

Once clean, spray or wipe on a small amount of peanut or vegetable oil to protect surface from oxidation. If oxidation or rust appears on the griddle surface, simply clean it off with a fine grade steel wool.

**IMPORTANT NOTE:** Discoloration of the griddle surface is normal.

### French Top

For stubborn stains, use the Scotch-Brite™ pad with a mild abrasive. This will not remove the "bluing" of the concentric rings. Light scratches may occur with the use of your Scotch-Brite™ pad. This is normal.

White vinegar and water can be helpful for the removal of stubborn stains and discoloring of the griddle surface.

Once clean, spray or wipe on a small amount of peanut or vegetable oil to protect surface from oxidation. If oxidation or rust appears on the griddle surface, simply clean it off with a fine grade steel wool.

**IMPORTANT NOTE:** Discoloration of the griddle surface is normal.

### Burner Grates and Oven Racks

Carbona® 2 in 1 Oven Rack and Grill cleaner is an easy way to clean grates. If you choose to utilize Carbona®, follow the instructions on the package. If you choose not to utilize Carbona®, remove the grates from range top and place on a flat surface near the sink. Clean with hot water and mild detergent or a paste of baking soda and water. Do not immerse in water. Towel dry. Degreasers or Easy-Off® Fume Free Oven Cleaner along with a blue Scotch-Brite™ pad may be used but sparingly. Towel dry.

### Control Panels

Use spray degreaser to remove fingerprints and food soils. Spray on a cloth before wiping panel.

**IMPORTANT NOTE:** Do not spray cleaners directly on the panel.



## CLEANING REFERENCE SHEET

### Burner Rings and Caps

Allow burner base and cap to cool. Use a mild detergent or spray degreaser to clean. Rinse with water and towel dry. Blow out the holes to remove any excess detergent or degreaser.

**IMPORTANT NOTE:** Because the burner ring and cap have a painted enamel surface, spilling on them while hot can permanently stain or discolor the finish. This is normal.

### Control Knobs

Using a damp cloth, wipe with a mild detergent or spray degreaser; rinse and dry.

### Broiler Pan

To clean the broiler pan upper rack, place in sink while slightly warm. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining soil with a mild detergent and scouring pad. Rinse and dry.

To clean the bottom of the broiler pan, pour grease into a disposable can. When cool, wash the pan with hot water and a mild detergent. Rinse and dry.

If your broiler pan includes a stainless steel rack, the rack may be placed in a dishwasher.

**IMPORTANT NOTE:** Do not place porcelain coated rack or pan in the dishwasher.

### Ventilation Hood Filters

Filter should be washed once a month.

To remove the filters from the hood, push toward the back of the hood and rotate the filter downward. The filters may be placed in the dishwasher or hand washed with mild detergent or spray degreaser. Reinstall filter when dry.

**IMPORTANT NOTE:** Do not operate the hood without filters.

### Downdraft Filters

Filters should be washed once a month.

To remove the filters from the downdraft, push the filter tab down while pulling the filter out away from the downdraft. The filters may be placed in the dishwasher or hand washed with mild detergent or spray degreaser. Reinstall filter when dry.

**IMPORTANT NOTE:** Do not operate the downdraft without filters.

### Outdoor Gas Grill

To clean the exterior of your outdoor grill, use a lint free or microfiber cloth and a stainless steel cleaner to remove any stains. Then apply a polish to maintain luster and protect the surface from future stains. Always apply cleaner and polish in the same direction as the grain. To remove burn marks or heat stains, apply Penny Brite® cleaning paste to a sponge and lightly rub with the grain until burn marks are gone. Wipe any remaining residue with a clean, damp cloth or sponge to reapply a coat of polish.

To clean the interior of your outdoor grill, leave the briquettes and grates in place (remove smoker box) and turn all of the burners (except rotisserie) on HI. Allow the grill to heat for 15 to 20 minutes with the hood closed. Then, turn the burners OFF and allow the grill to cool completely. After the grill has cooled, use a no-scratch Scotch-Brite™ pad (pink or blue) and a mild detergent or spray degreaser to scrub the stainless steel components. Always scrub in the direction of the grain. To remove burn marks or heat stains, apply Penny Brite® cleaning paste to a sponge and lightly rub with the grain until burn marks are gone. Wipe any remaining residue with a clean, damp cloth or sponge. Apply a polish to maintain luster and protect the surface from future stains.

### Convection Steam Oven - Interior

After each use the oven door should be left partially open. When the unit is cool, the interior should be wiped of any excess moisture. Never use abrasive cleaners.

For general cleaning, use steam mode at 175 degrees for 30 minutes. Fat and cooking debris may melt and discharge from the convection fan into the oven cavity. Turn the oven off and wipe the interior down with a cloth. If desired, dampen a clean cloth with lemon juice to wipe away water spots and blue tarnish spots.

Spray degreasers may be used as necessary. Easy-Off® Fume Free Oven Cleaner may be used for stains which cannot be removed. Take extra care to ensure it is not sprayed into the convection fan.

Wire oven racks and rack guides may be cleaned in the dishwasher.

### Convection Steam Oven - Pans

The solid and perforated stainless steel pans are dishwasher safe.

### Convection Steam Oven - Water Tank

After each use, the water tank should be emptied and allowed to dry.

Do not place the water tank in the dishwasher. Water marks will be removed during descaling.