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Wolf Gourmet WGC0150S-C

Wolf Gourmet Elite Countertop Oven User Manual

MODEL: WGC0150S-C

1. INTRODUCTION

Welcome to the Wolf Gourmet Elite Countertop Oven. This appliance is designed to provide exceptional cooking performance in a compact form factor, offering versatility for various culinary tasks from baking and roasting to toasting and broiling. Please read this manual thoroughly before operating your new oven to ensure safe and efficient use.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- **Hot Surfaces:** The exterior surfaces of the oven, especially the top, become extremely hot during and after operation. Always use oven mitts or pot holders when handling hot surfaces or accessories. Do not touch hot surfaces with bare hands.
- **Electrical Safety:** Ensure the oven is plugged into a grounded outlet. Do not immerse the cord, plug, or oven in water or other liquid. Unplug from outlet when not in use and before cleaning.
- **Proper Placement:** Place the oven on a stable, heat-resistant surface with adequate clearance from walls and other appliances to allow for proper ventilation.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Foreign Objects:** Do not insert oversized foods or metal utensils into the oven as they may create a fire or risk of electric shock.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove all packaging materials, including any protective films or tapes, from the oven and its accessories. Retain packaging for future transport if needed.

3.2 Placement

Position the oven on a flat, stable, and heat-resistant countertop. Ensure there is at least 6 inches (15 cm) of clearance on all sides and above the oven for proper air circulation and heat dissipation.

3.3 Initial Cleaning

Before first use, wipe down the interior and exterior of the oven with a damp cloth. Wash all accessories (baking pan, wire rack, temperature probe) with warm, soapy water, rinse thoroughly, and dry completely.

4. OPERATING INSTRUCTIONS

The Wolf Gourmet Elite Countertop Oven features intuitive controls for precise cooking.

4.1 Controls Overview



Figure 4.1: The Wolf Gourmet Elite Countertop Oven, showcasing its sleek stainless steel design and red control knobs. Inside, a roast and vegetables are cooking, demonstrating its capacity and functionality.



Figure 4.2: A detailed view of the oven's digital display, showing a temperature setting of 400°F and an internal probe temperature of 135°F, along with convection and probe indicators. The Start/Stop button is also visible.

- **Function Knob:** Selects cooking modes (Toast, Roast, Bake, Broil, Warm, Proof).
- **Temperature/Darkness Knob:** Adjusts temperature for cooking modes or toast darkness.
- **Time/Slices Knob:** Sets cooking time or number of toast slices.
- **Digital Display:** Shows current temperature, time, and probe readings.
- **CONV Button:** Activates/deactivates the convection fan for faster, more even cooking.
- **PROBE Button:** Activates/deactivates the temperature probe function.
- **START/STOP Button:** Initiates or pauses/stops the cooking cycle.

4.2 Using the Temperature Probe

The integrated temperature probe ensures precise cooking results, especially for meats.



Integrated temperature probe provides precise control for roasting juicy, evenly browned meats

Figure 4.3: The temperature probe accurately inserted into the center of a roast, ensuring precise internal temperature monitoring for optimal cooking results.



Figure 4.4: Another view of the temperature probe in use, demonstrating its flexibility and how it connects to the oven's internal port for continuous temperature feedback.

1. Insert the probe into the thickest part of the food, avoiding bone or fat.
2. Plug the probe into the designated port inside the oven cavity.
3. Press the **PROBE** button on the control panel. The display will show the current internal temperature.
4. Set your desired target temperature using the Temperature/Darkness knob. The oven will automatically stop cooking when the target temperature is reached.

4.3 Convection Cooking

The convection fan circulates hot air for faster and more even cooking, ideal for baking and roasting.



Elite Countertop Oven with Convection

Figure 4.5: Two trays of cookies baking simultaneously inside the oven, illustrating the multi-rack capacity and the even heat distribution provided by the convection system.



Figure 4.6: A close-up view of the perimeter fan located at the back of the oven cavity, responsible for circulating hot air for superior convection performance.

Press the **CONV** button to activate the convection fan. A fan icon will appear on the display. Convection cooking may require adjusting recipes by reducing temperature or cooking time.

5. MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and appearance of your Wolf Gourmet oven.

- **Always unplug the oven** and allow it to cool completely before cleaning.
- **Exterior:** Wipe with a soft, damp cloth and mild detergent. Dry thoroughly. Do not use abrasive cleaners or scouring pads.
- **Interior:** For light spills, wipe with a damp cloth. For stubborn stains, use a non-abrasive oven cleaner designed for stainless steel interiors, following the product instructions. Avoid spraying cleaner directly onto heating elements or

the fan opening.

- **Accessories:** The baking pan, wire rack, and temperature probe can be washed with warm, soapy water. Rinse and dry completely.

6. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Oven not turning on.	Not plugged in; power outage; circuit breaker tripped.	Ensure plug is securely in outlet; check household power; reset circuit breaker.
Food cooking unevenly.	Improper rack position; overcrowding; convection not used.	Refer to recipe for rack position; avoid overcrowding; try using convection mode.
Temperature seems inaccurate.	Preheating not complete; probe not inserted correctly.	Allow oven to fully preheat; ensure probe is correctly inserted into food and port.
Excessive smoke.	Food residue or grease buildup.	Clean the oven interior and accessories thoroughly.

If the problem persists after trying these solutions, please contact Wolf Gourmet customer support.

7. SPECIFICATIONS

Key technical specifications for the Wolf Gourmet Elite Countertop Oven.



Figure 7.1: Dimensional diagram of the Elite Countertop Oven, indicating its height of 12.5 inches (318 mm) and width of 22.5 inches (572 mm).

Feature	Specification
Brand	Wolf Gourmet
Model Number	WGCO150S-C
Color	Stainless Steel
Product Dimensions (L x W x H)	42.16 x 56.9 x 32 cm (16.6 x 22.4 x 12.6 inches)
Power	1800 Watts
Material	Stainless Steel
Item Weight	21.14 Kilograms (46.6 lbs)
UPC	040094938285

8. WARRANTY AND SUPPORT

Wolf Gourmet products are built to the highest standards and come with a limited warranty. Please refer to the warranty card included with your purchase for specific terms and conditions.

For technical assistance, troubleshooting, or to inquire about replacement parts, please visit the official Wolf Gourmet website or contact their customer support line. Contact information can typically be found on the product packaging or the official brand website.