



## INTRODUCTION

This Technical Service Manual has been compiled to provide the most recent technical service information. This information enables the service technician to troubleshoot and diagnose malfunctions, perform necessary repairs and return the appliance to proper operational condition.

The service technician should read the complete instructions contained in this service manual before initiating any repairs on a Wolf Appliance.

For installation information see **Induction Ranges Installation Guide** available at <http://www.subzero-wolf.com/trade-resources/product-specifications>.

For Use and Care information see **Induction Ranges Use & Care Guide** available at <http://www.subzero-wolf.com/trade-resources/product-specifications>.

## IMPORTANT SAFETY INFORMATION

Below are the Product Safety Labels used in this manual. The "Signal Words" used are **WARNING** and **CAUTION**.

Please note that these safety labels are placed in areas where awareness of personal safety and product safety should be taken and lists the precautions to be taken when the signal word is observed.

### **WARNING**

**INDICATES THAT HAZARDOUS OR UNSAFE PRACTICES COULD RESULT IN SEVERE PERSONAL INJURY OR DEATH.**

### **CAUTION**

**Indicates that hazardous or unsafe practices could result in minor personal injury or product and/or property damage**

In addition, please pay attention to the signal word **"NOTE"**, which highlights especially important information within each section.

## TECHNICAL ASSISTANCE

If you should have any questions regarding the appliance and/or this manual, please contact:

*Wolf Appliance, Inc.  
ATTN: Service Department  
P.O. Box 44988  
Madison, WI 53744 - 4988*

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*Customer Care  
Phone #: (800) 332 - 9513  
Facsimile #: (608) 441 - 5887*

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*Technical Assistance  
(For Technicians in Customer's Homes Only)  
Phone #: (800) 919 - 8324*

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*Warranty Claims  
Phone #: (800) 404 - 7820  
Facsimile #: (608) 441 - 5886*

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*Service Department e-mail Address:  
[customerservice@wolfappliance.com](mailto:customerservice@wolfappliance.com)*

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*Main Office Hours:  
8:00 AM to 5:00 PM Central Time  
Monday through Friday  
(24/7 Phone Coverage)*

**This manual is designed to be used by Certified Service Personnel only. Wolf Appliance, Inc. assumes no responsibility for any repairs made to Wolf appliances by anyone other than Certified Service Technicians.**

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### WARRANTY INFORMATION

This page contains a summary of the 2 & 5 Year Warranty that is supplied with every Wolf product, followed by a Non-Residential Warranty Summary and then notes about the warranties.

#### 2 & 5 Year Warranty Summary:

- 2 Year Total Product Warranty, parts and labor.
- 3-5 Year Limited Parts Only Warranty.

#### Details:

- Warranty applies to products installed in United States or Canada, for residential use only.
- Warranty begins at time of unit's initial installation.
- Warranty does not cover Wolf Appliances installed in a demonstration kitchen, test kitchen, culinary school kitchen, or similar installations. (See Special Warranty below)
- Warranty and service information collected by Wolf Appliance, Inc. is arranged and stored under unit serial number and/or customer's name. Wolf Appliance, Inc requests that you have model and serial number available whenever contacting factory or parts distributor.
- 3-5 Year Limited Parts Only Warranty applies to the control boards, generator(s), relay board, coil assemblies, Electronic Control Housing (ECH), selector switches, and heating elements.

#### Special Warranty Summary

2 Year Total Product Warranty, parts and labor.

#### Details:

- This Warranty applies to products installed in United States or Canada, for use in a demonstration kitchen, test kitchen, culinary school kitchen, and similar installations that help promote Wolf Appliance brand and its products.
- Warranty begins at time of unit's initial installation.
- Warranty and Service information collected by Wolf Appliance, Inc. is arranged and stored under unit serial number and/or customer's name. Wolf Appliance, Inc. requests that you have model and serial number available whenever contacting factory or parts distributor.

Wolf Appliance, Inc. FITCHBURG, WI INDUCTION RANGE FOR HOUSEHOLD USE ONLY	<b>VOLTS : 240~</b>	<b>kW: 12.58</b>
	<b>Hz : 60</b>	
	<b>MODEL#: IR304TE/S/TH</b>	<b>SERIAL #: 176XXXXX</b>
	"DO NOT IMMERSE IN WATER" "NE PAS PLONGER DANS L'EAU" 9006597	

Figure 1-1. Typical Rating Plate Layout

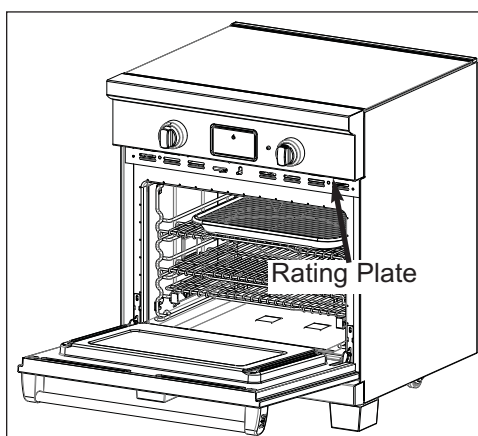


Figure 1-2. The rating plate is located beneath the Bullnose.

**MODEL NUMBER KEY**

Refer to this key for an example of the model numbers.

**Model:** ICB IR 30 4 TE/ S / TH

**International Designation**

**Product Configuration**

**Size**

**Number of Coil Assemblies**

**Unit Style**

**Stainless Steel**

**Handle Style**

**Product Configuration**

**IR** = Induction Range

**Size**

**30** = 30 - inch wide unit

**36** = 36 - inch wide unit

**Number of Coil Assemblies**

**4** = Four coil assembly unit

**5** = Five coil assembly unit

**Unit Style**

**TE** = Transitional "E" Series

**PE** = Professional "E" Series

**Handle Style**

**TH** = Tubular Handle

**PH** = Professional Handle

**INDUCTION RANGE FEATURES**

- Two styles
  - Transitional Series - Tubular Handle.
  - Professional Series - Professional Handle.
- Stainless steel exterior finish
- Ceran glass-ceramic surface for scratch resistance and easy cleaning.
- Induction elements heat iron and other magnetic cookware instantly, while cooktop surface stays cool.
- Cookware sensing - elements can not be energized without an induction-compatible pan on the cooktop.
- Bridge zone connects two or more coil assemblies to increase the cooking area.
- Boost mode boosts power by diverting power from an adjacent coil assembly.
- Wolf exclusive melt setting for gentle heat, and true simmer setting prevents scorching.
- Touch controls display an intuitive power scale for precise control.
- Indicators including boost mode, illuminate on the control panel.
- Induction control panel lock.
- Independent timer up to 99 minutes on the cooktop.
- Independent timer up to 9 hours and 59 minutes on the oven.
- Dual convection fans
- Option of Red, Black, or Stainless Steel knobs
- Pivoting touch control panel
- Temperature display on Selector knob
- Self-cleaning oven
- Delayed Start feature
- Sabbath Feature for the oven
- Temperature probe
- Full extension oven rack
- Hidden bake element
- Blue Porcelain interior
- Eight Cooking Modes
  - Bake Mode
  - Stone Mode
  - Broil Mode
  - Convection Mode
  - Convection Bake Mode
  - Convection Roast Mode
  - Convection Broil Mode
  - Roast Mode
- Proof/Low Temperature Bake
- Dehydration Package Sales Accessory
- Bake Stone Sales Accessory



### 30" Induction Ranges



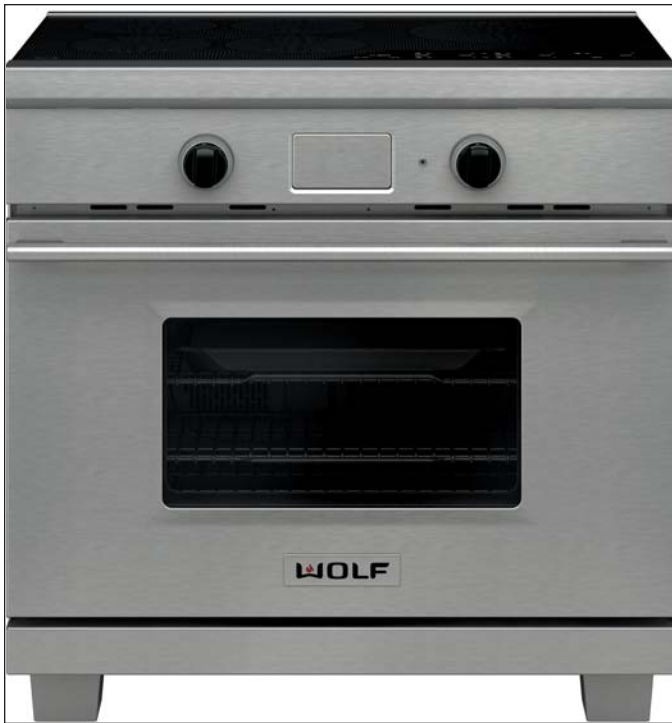
**Model Number:** IR304TE/S/TH

**Description:** Induction Range, 30", Four Coil Assemblies, Transitional "E" Series / Stainless steel / Transitional Handle



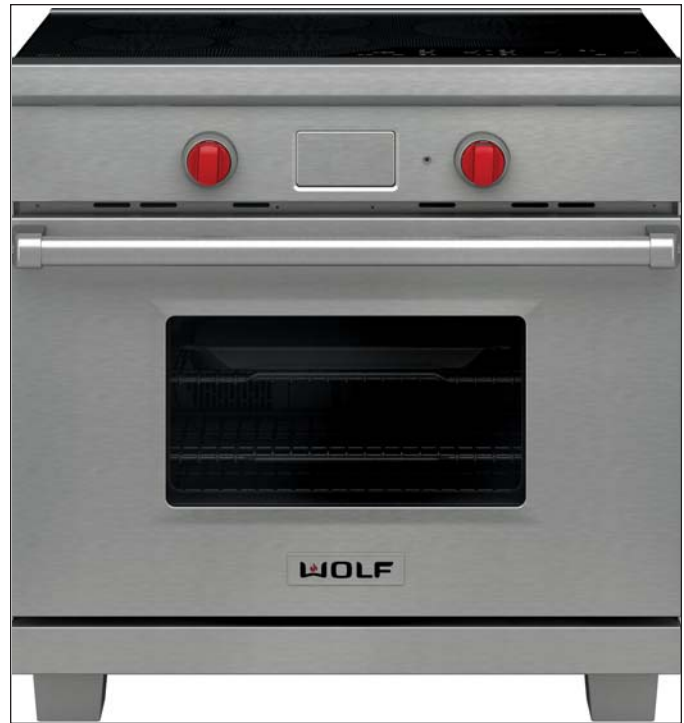
**Model Number:** IR304PE/S/PH

**Description:** Induction Range, 30", Four Coil Assemblies, Professional "E" Series / Stainless steel / Professional Handle

**36" Induction Ranges**

**Model Number:** IR365TE/S/TH

**Description:** Induction Range, 36", Five Coil Assemblies, Transitional "E" Series / Stainless steel / Transitional Handle



**Model Number:** IR365PE/S/PH

**Description:** Induction Range, 36", Five Coil Assemblies, Professional "E" Series / Stainless steel / Professional Handle