

## 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 and Electric Cooktops Installation Guide** available at <http://www.subzero-wolf.com/trade-resources/product-specifications>.

For Use and Care information see **Use & Care Guide: Induction Cooktops** 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 board, generator(s), and coil assemblies.

#### 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.

**NOTE:** "ICB" appliances carry no factory warranty. The product distributor or appliance dealer may offer their own warranty.

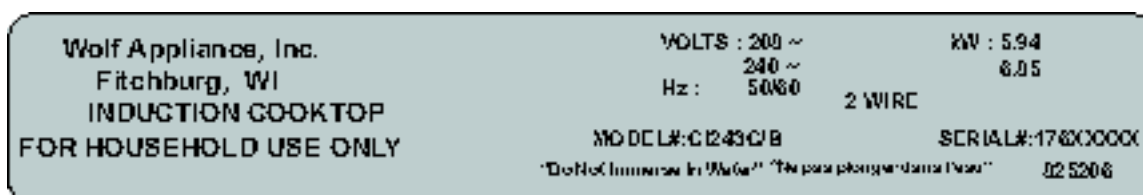


Figure 1-1. Typical Rating Plate Layout

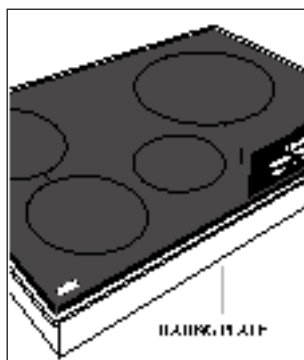


Figure 1-2. The rating plate is located beneath the cooktop.

**MODEL NUMBER KEY**

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

<b>Model:</b>	<b>ICB</b>	<b>CI</b>	<b>36</b>	<b>5</b>	<b>T / S</b>
<b>International Designation</b>	_____	_____	_____	_____	_____
<b>Product Configuration</b>	_____	_____	_____	_____	_____
<b>Size</b>	_____	_____	_____	_____	_____
<b>Number of Coil Assemblies</b>	_____	_____	_____	_____	_____
<b>Unit Style</b>	_____	_____	_____	_____	_____
<b>Edge Style</b>	_____	_____	_____	_____	_____

**Product Configuration**

**CI** = Cooktop Induction

**Size**

**15** = 15 - inch wide unit

**24** = 24 - inch wide unit

**30** = 30 - inch wide unit

**36** = 36 - inch wide unit

**Number of Coil Assemblies**

**2** = Two coil assembly unit

**3** = Three coil assembly unit

**4** = Four coil assembly unit

**5** = Five coil assembly unit

**Unit Style**

**T** = Transitional

**C** = Contemporary

**Edge Style**

**S** = Stainless Steel Frame

**B** = Black Unframed

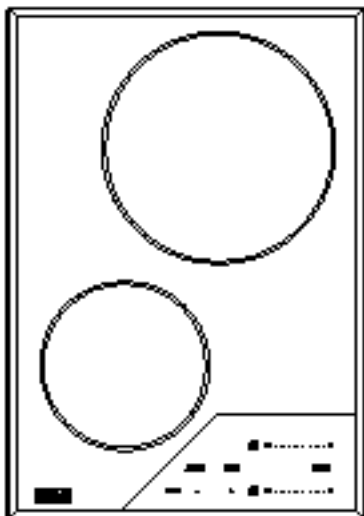
**COOKTOP FEATURES**

- Two styles
  - Transitional Series - stainless steel trim.
  - Contemporary Series - black unframed.
- 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.
- Control panel lock.
- Independent timer up to 99 minutes.

### CI SERIES CONFIGURATIONS

#### Transitional Cooktops

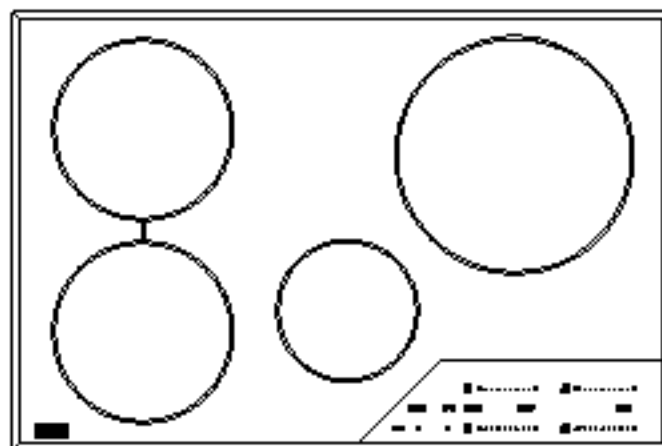
##### 15" Two Coil Assemblies - Transitional



**Model Number:** CI152T/S

**Description:** Cooktop Induction, 15", Two Coil Assemblies, Transitional / Stainless steel

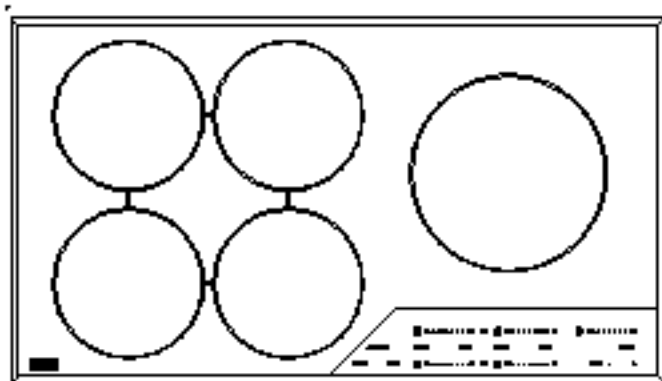
##### 30" Four Coil Assemblies - Transitional



**Model Number:** CI304T/S

**Description:** Cooktop Induction, 30", Four Coil Assemblies, Transitional / Stainless steel

##### 36" Five Coil Assemblies - Transitional

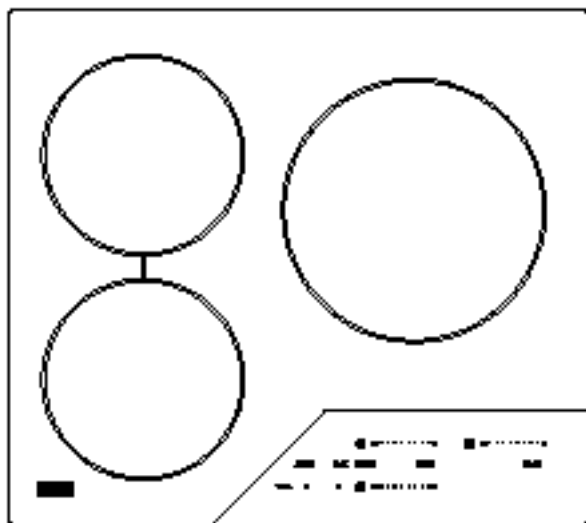


**Model Number:** CI365T/S

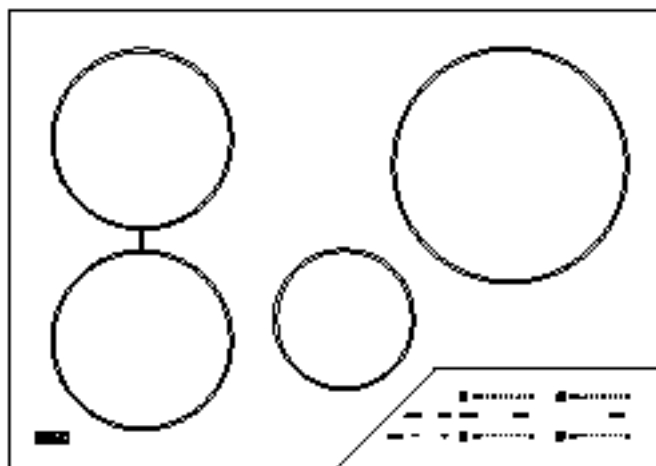
**Description:** Cooktop Induction, 36", Five Coil Assemblies, Transitional / Stainless steel

## Contemporary Cooktops

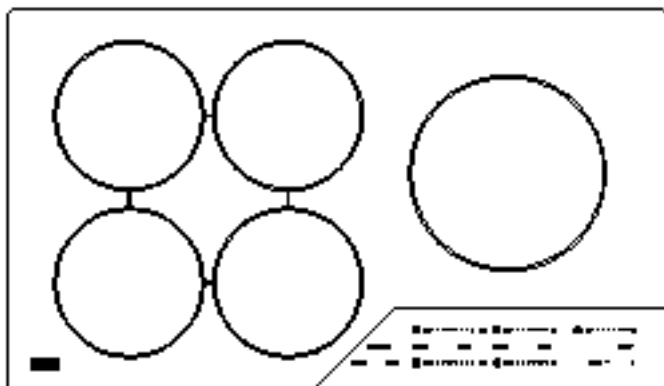
## 24" Three Coil Assemblies - Contemporary

**Model Number:** CI243C/B**Description:** Cooktop Induction, 24", Three Coil Assemblies, Contemporary / Black unframed

## 30" Four Coil Assemblies - Contemporary

**Model Number:** CI304C/B**Description:** Cooktop Induction, 30", Four Coil Assemblies, Contemporary / Black unframed

## 36" Five Coil Assemblies - Contemporary

**Model Number:** CI365C/B**Description:** Cooktop Induction, 36", Five Coil Assemblies, Contemporary / Black unframed

## ELECTRONICS

This section describes the basic operation of the CI Series electronics and how the touch pad responds to input commands. The control board receives touch sensitive input and triggers a command in the generator(s). The generator(s) uses Insulated Gate Bipolar Transistors (IGBTs) to maintain the correct power at the coil assembly. Temperature is monitored at heat sinks and at the coil assemblies by a special type of thermistor called a Negative Temperature Coefficient (NTC) thermistor.

### Touch Pads

#### Global Touch Pads

- **LOCK** - Locks or unlocks the entire cooktop. Touch and hold for 3 seconds. Acceptance beep when state changes. Padlock is displayed when locked.
- **ALL OFF** - Disables entire cooktop. Red circle displayed when any coil assembly is energized.
- **“+”** - Adds time to the count down timer. Valid Selection beep to acknowledge touch.
- **“-”** - Decreases time to the count down timer. Valid Selection beep to acknowledge touch.
- **TIMER** - Activate and deactivate the timer. Valid Selection beep to acknowledge touch.

#### Control Zone Pads:

- **ON/OFF** - Enables or disables individual control zone.
- **SIM** - sets power to level 1.
- **MLT** - sets power to level 1.
- **HI** - sets power to level 10.
- **BOOST** - sets power to Boost and adjusts adjacent power levels as required by the induction power sharing scheme. Toggles Boost off if already engaged.
- **BRIDGE** - Activates vertically adjacent coil assemblies to same power level.
- **BRG** - Activates horizontally adjacent coil assemblies to same power level.
- **ALL BRIDGE** - Activates the four adjacent coil assemblies on the left side of the 36" model.
- **“ . . . ”** - Sets power to levels 2 through 9.

### Annunciator:

- Adjust annunciator volume and frequency in user options mode. See Frequency Duration and Selection Chart on the next page.
- Cooktop must be in idle mode to adjust annunciator.
- Factory default setting for volume is medium.
- Factory default setting for frequency is medium.
- Low frequency is 1.5 kHz. Medium frequency is 2.0 kHz. High Frequency is 2.5 kHz.

### HOT Surface Display:

- LED is on when the cooktop glass temperature at any coil assembly (NTC reading) is greater than 149° F.
- LED turns off when the glass temperature is below 122° F.
- Independent of any control zone activation or the cooktop being in lock or showroom mode.