

INTRODUCTION

This Wolf Induction Cooktop Technical Service Manual, Part #806657, has been compiled to provide the most recent technical service information about the Wolf Induction Cooktops. This information will enable the service technician to troubleshoot and diagnose malfunctions, perform necessary repairs and return a Wolf Induction Cooktop 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.

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 a Wolf appliance and/or this manual, please contact:

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

Customer Service
Phone #: (800) 332 - 9513

Technical Assistance
Phone #: (800) 919 - 8324

Parts / Warranty Claims
Phone #: (800) 332 - 9513

Customer Service E-Mail Address
customerservice@wolfappliance.com

Customer Service & Technical Assistance
Facsimile #: (608) 441 - 5887

Parts / Warranty Claims
Facsimile #: (608) 441 - 5886

Office Hours:
7:00 AM to 7:00 PM Central Standard Time
Monday through Friday

This manual is designed to be used by Authorized Service Personnel only. Wolf Appliance, Inc. assumes no responsibility for any repairs made to Wolf appliances by anyone other than Authorized 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 details and notes about the warranties.

TWO & FIVE YEAR Warranty Summary

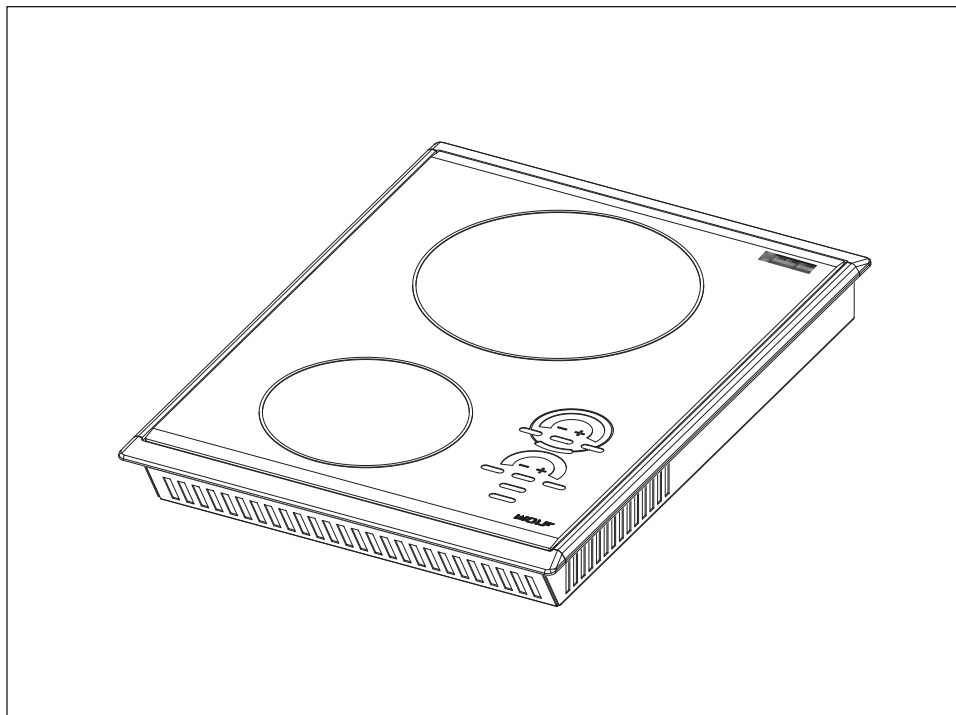
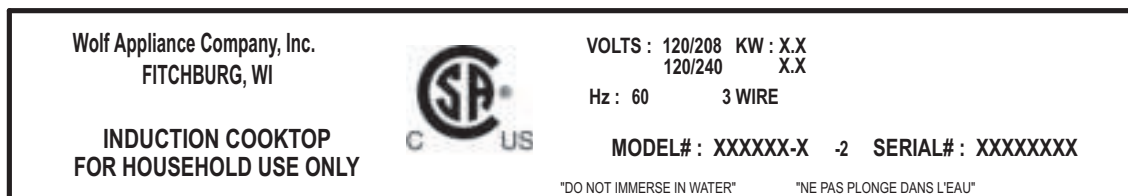
- Two year TOTAL PRODUCT warranty, *parts and labor.
- Limited Parts Only Warranty for the 3rd through 5th year on the following parts only:
 - Electric heating elements
 - Electronic Control Boards

Warranty Details:

The warranty applies only to products installed for normal residential use. The warranty applies only to product installed in the United States or Canada.

Warranty Notes:

- All warranties begin at the time of the unit's initial installation.
- All Warranty and Service information collected by Wolf Appliance, Inc., is arranged and stored under the unit serial number and/or the customer's name. Please note that Wolf Appliance, Inc., requests that you have the model serial number available whenever contacting the factory or parts distributor.
- [See Figure 1-1](#) for serial tag layout.
- [See Figure 1-2](#) for serial tag location.



MODEL NUMBER KEY

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

Model:	CT	15	I	/	S
Product Type	_____	_____	_____	_____	_____
Size	_____	_____	_____	_____	_____
Fuel	_____	_____	_____	_____	_____
Feature (If Applicable)	_____	_____	_____	_____	_____
Finish	_____	_____	_____	_____	_____

Product Type _____

- CT** Cooktop
- IM** Integrated Gas
Multifunction Cooktop
- IG** Integrated Grill Cooktop
- IS** Integrated Steamer Cooktop
- IF** Integrated Fryer Cooktop

Size _____

- 15** 15 - inch wide unit
- 30** 30 - inch wide unit
- 36** 36 - inch wide unit

Fuel _____

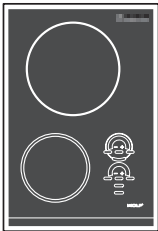
- E** Electric
- I** Induction
- G** Natural Gas
- LP** Propane Gas (*Propane Gas will be indicated by **-LP** at the end of the model number. Example: CT36G/S-LP*)

Finish _____

- S** Classic Stainless Steel
- P** Platinum Stainless Steel (*Not Available for IM, IG, IS and IF*)
- B** Carbon Stainless Steel (*Not available for gas models. Not available for IM, IG, IS and IF*)

MODEL CONFIGURATIONS

15” Electric



Model Numbers

CT15I/S

Descriptions

Cooktop 15” Induction, Stainless Steel Trim

MODEL FEATURES

- Illuminated control lighting.
- Graduated control lighting.
- Lock key and universal off.
- True simmer setting on all elements.
- Melt setting on all elements.
- Hot surface indicators on all elements.
- Finish available in classic stainless steel.
- Temperature limiter to ensure that safe operating temperature of glass ceramic is never exceeded.