

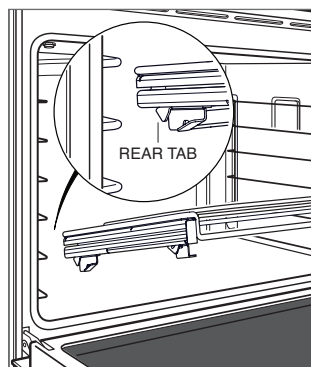


Multifunction Pan

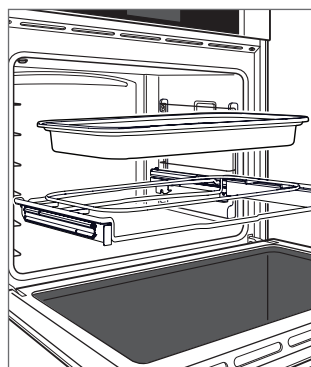
Installation

Your Wolf oven has a six-level rack guide. Position 1 is the lowest and position 6 is closest to the top of the oven. Install the multifunction pan at the desired level.

- 1 Place the two rear tabs onto the rack guide (one tab above and one below). Refer to the illustration below. Angle the rack slightly and slide back until the front rack notch engages the front rack guide.
- 2 Place the multifunction pan onto the full extension rack as shown in the illustration below.



Install rack.



Place multifunction pan.

Use & Care

The multifunction pan is perfect for roasting or broiling meats and vegetables. Please familiarize yourself with this use & care information for the best way to use and care for your new multifunction pan.

ROASTING

- For meats or vegetables, use rack position 3 or 4 in convection or convection roast mode.
- For large roasts, use rack position 2.
- If two multifunction pans are used in the same oven, use rack positions 2 and 5 in convection mode.
- Use parchment paper to aid in food removal.

BROILING

- For meats or vegetables, use rack position 5 or 6.
- Line the pan with aluminum foil for easy cleanup. Do not use parchment paper when broiling.
- Preheat is not necessary.
- The oven door should remain closed.
- Turn food halfway through cooking time.

CARE RECOMMENDATIONS

- Wash the multifunction pan after each use. Use a soft sponge or nylon brush and hot, soapy water. Clean the pan within 8 hours of use.
- For stubborn soils, soak the pan for 30 minutes and use a non-scratch scrubbing pad to clean.
- The multifunction pan is dishwasher safe, but may be too large to fit most dishwashers.
- Do not use cleaning agents for ceramic cooktops, scouring agents, pot scouring pads or heavy-duty wire wool or metal scouring pads.

