

CONVECTION STEAM OVEN  
**USE AND CARE GUIDE**

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## Customer Care

The model and serial number are listed on the product rating plate. Refer to page 5 for rating plate location. For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. Record this information below for future reference.

If your product ever needs attention, be sure to use a Wolf Factory Certified Service provider.

### SERVICE INFORMATION

Model Number	_____
Serial Number	_____
Date of Installation	_____
Certified Service Name	_____
Certified Service Number	_____
Authorized Dealer	_____
Dealer Number	_____

## Important Note

To ensure this product is installed and operated as safely and efficiently as possible, take note of the following types of highlighted information throughout this guide:

**IMPORTANT NOTE** highlights information that is especially important.

**CAUTION** indicates a situation where minor injury or product damage may occur if instructions are not followed.

**WARNING** states a hazard that may cause serious injury or death if precautions are not followed.

## SAFETY PRECAUTIONS

This oven was built to achieve recognized standards in technology and safety regulations and is designed for use in the home for preparing food. It is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety. Proper use is essential to avoid damage or accidents.

Installation and connection to power supply must be performed by a qualified electrician in accordance with provided installation instructions.

Before first use, please fill the water tank and perform related duties as outlined in the 'Prior To Use' section.

Please retain this guide for future reference. If you sell the appliance or pass it on to a third party, please ensure these instructions accompany the appliance, together with the instructions on installation.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord or plug in water or other liquid.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Close supervision is necessary when any appliance is used by or near children.
- Children should be supervised to ensure that they do not play with the appliance.

### **WARNING**

**Accessible parts may become hot during use. Young children should be kept away.**

## IMPORTANT SAFEGUARDS

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Only use the temperature probe recommended for this oven.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- When using the oven rack, position the extra cross strut toward the back of the cavity.
- Never use a steam cleaner to clean the appliance.

### **⚠ WARNING**

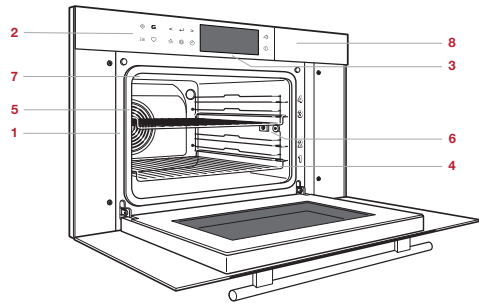
**The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

- Incorrect handling and use of accessories could cause damage. Do not use knives or cutting wheels on the oven pan.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Save these instructions.

### Convection Steam Oven Features

**FEATURES**

- 1 Product Rating Plate
- 2 Control Panel
- 3 Control Panel Display
- 4 Adjustable Oven Racks
- 5 Convection Fan
- 6 Temperature Probe Receptacle
- 7 Halogen Lighting
- 8 Water Tank Access Door



Convection steam oven (ICBCSO30TM shown)

### Getting Started

We know you are eager to start cooking, but before you do, please take some time to read this use and care guide. Whether you are an occasional cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation, and care recommendations of your Wolf convection steam oven.

To ensure the best results, review cooking modes and special features on page 8.

### Control Panel

Use the control panel to set cooking modes and access all the features of the convection steam oven for exceptional results. The control panel will become inactive after 15 minutes of inactivity. Touch any control to activate the display.

### User Settings

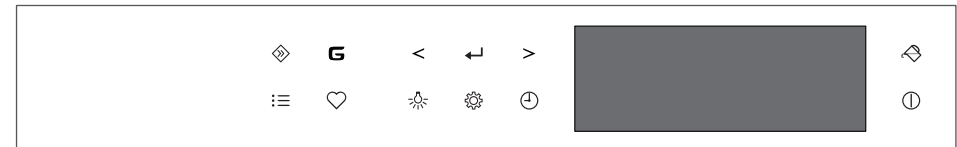
The user settings allow the user to select preferences as listed in the chart below.

**SETTING**

- Set Language
- Adjust Display
- Set Clock
- Configure Notifications
- Descale Appliance
- Set Water Hardness
- Set Loudness
- Set Assistance Functions
- Configure Temperature
- Set Childproof Lock
- Display Appliance Info
- Demo Mode
- Check Connection
- Restore Factory Settings

**Setting user settings:**

- 1 With the oven on, touch .
- 2 Use < and > to select the desired setting.
- 3 Touch .
- 4 Follow the instructions on the display.
- 5 Touch .









Control panel

## Oven Operation

## COOKING MODES




## Select Cooking Mode:

- 1 Touch .
- 2 Use  and  to select the desired cooking mode.
- 3 Touch .
- 4 Review the information on the display.
- 5 Touch .

The unit will start 20 seconds after the last key touch. To start the mode immediately, use the arrows to select Start Operation, then touch .

## OPTIONS




## Set Temperature:

- 1 Use  and  to select the desired temperature.
- 2 Touch .

## Set Duration:

The oven heats immediately and turns off after the specified duration. The oven light illuminates three minutes prior to the end time.




If the temperature probe is used, the probe overrides the switch-off time and turns the oven off when set temperature is reached.

- 1 Use  and  to select the desired cooking duration.
- 2 Touch .




## Set End:

The set end feature automatically turns the oven on and off at specified times. The oven remains idle until the desired start time and turns off at the desired switch-off time. The clock must be set to the correct time for delayed start to function properly.

If the temperature probe is used, the probe overrides the switch-off time and turns the oven off when set temperature is reached. If the probe temperature is not reached before the switch-off time, it will not extend operating time.

- 1 Use  and  to select the desired end time.
- 2 Touch .

## Set Food Probe Temp:

- 1 Use  and  to select the desired probe temperature.
- 2 Touch .

## Oven Operation


Prior to use, use the test strip provided to determine the water hardness. The oven defaults to hard water. Refer to User Settings on page 5 to adjust water hardness.

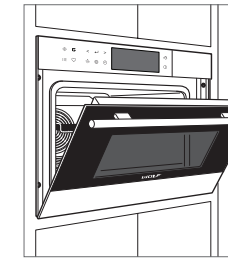
Follow the steps below to ensure all residual oil from the manufacturing process has been removed.

## Prior to Use:

- 1 Clean the oven thoroughly with hot water and a mild detergent.
- 2 Rinse and dry with a soft cloth.
- 3 Turn on cooking ventilation. Some smoke and odor is normal.
- 4 Fill and install the water tank.
- 5 Select Convection Steam and adjust the temperature to 210°C. Heat oven (empty) for 30 minutes.

## After Each Use:

- 1 Touch . For modes using steam, do not remove the water tank until "WATER IS BEING PUMPED OFF" no longer appears on the display.
- 2 Open the door to the at-rest position and allow to cool. Refer to the illustration below.
- 3 Once cool, wipe the interior dry.
- 4 Close the door.



Door at-rest position

## Oven Operation

## WATER TANK

Touch  to remove the water tank.



The water tank holds enough water for 1½ hours of continuous steam, typically enough for 4–5 cooking sessions. Use fresh, cold tap water. Do not use demineralized, filtered, or distilled water.


When the oven is turned off, water is pumped back into the tank once the water temperature is below 80°C. If the tank needs to be filled during cooking, limit the amount of water to less than two cups to prevent overflow when water is pumped back into the tank.

## TIMER

The timer can be set for a maximum of 9 hours and 59 minutes. Once the timer is set, the countdown appears on the display. The timer is independent from the oven. Setting the timer does not affect operating time or switch-off time.

## Setting Timer:

- 1 Touch .
- 2 Use < and > to set the desired duration.
- 3 Touch .

To adjust the timer, use < and > to adjust the duration. To cancel the timer, use < to decrease the duration to 0, then touch .

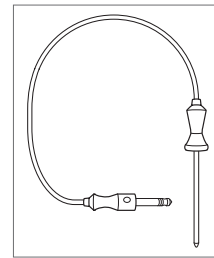
## Oven Operation

## TEMPERATURE PROBE

Use only the black temperature probe shipped with this appliance. Refer to the illustration below. The temperature probe measures the internal temperature of food while cooking. It can be used with all cooking modes except More Gourmet. When the temperature probe is installed, the actual probe temperature will be displayed.




**▲ CAUTION**


Use only the probe shipped with this oven. Do not use a probe from any other appliance.



Temperature probe

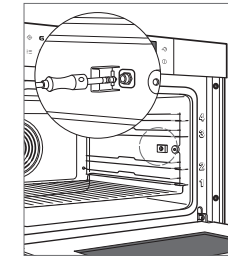
## Setting controls:

- 1 Place probe in the thickest part of the food.
- 2 Place the food in the oven and insert the connector into the receptacle. Refer to the illustration below.
- 3 Select the desired cooking mode.
- 4 Touch .
- 5 Use < and > to select Set Food Probe Temperature.
- 6 Touch .
- 7 Use < and > to select the desired probe temperature.
- 8 Touch .

The probe temperature set point appears on the display above the icon. To adjust probe temperature, select Set Food Probe Temp, use < and > to select the desired temperature, then touch .

**▲ CAUTION**

The probe and probe receptacle will be very hot. Handle with care.



Probe receptacle

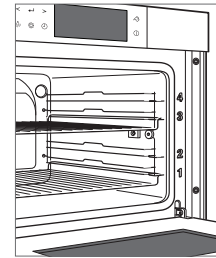
Cooking Modes

MODE	INDICATOR	RANGE	PROBE	USES
Steam		30–100°C	•	For foods typically boiled and foods that benefit from gentle handling such as seafood, vegetables, and rice.
Convection		30–230°C	•	For foods that benefit from even browning such as chicken, potatoes, biscuits, and roasts. The convection fan distributes heat evenly for consistent browning. Cooking temperatures may be 25° less and cooking times may be 25% faster.
Convection Steam		80–230°C	•	For foods that are tender inside and roasted or crisped outside. Steam, along with the convection fan, transfer energy to food more efficiently, which helps the food retain moisture. Cooking temperatures may be 25° less and cooking times may be 25% faster.
Convection Humid		30–230°C	•	For foods that already have enough moisture such as cakes, casseroles, grain dishes, and lasagna. The oven does not produce steam, but the cavity remains sealed so the moisture created while cooking remains in the oven. Cooking temperatures may be 25° less and cooking times may be 25% faster.
Reheat		80–200°C	•	For foods typically reheated in an oven or microwave. Steam and hot air gently rehydrate the food.
Gourmet	—	—		Use to prepare specified foods, fresh, refrigerated, or frozen. Select the food and desired doneness, and the sensor adjusts time, temperature, and humidity so no baking instructions are required. Preset temperature and range are dependent on food and desired doneness.

Oven Operation

OVEN RACK POSITION

The oven racks can be placed in any of the four positions labeled on the right front face of the convection steam oven. Refer to the illustration below.



Rack position

Cooking Modes

GOURMET

Use Gourmet to prepare any of the foods listed below, fresh or refrigerated. Select the food and desired doneness, and the unit adjusts time, temperature, and humidity so no baking instructions are required.

FOOD

- Vegetables
- Meat
- Poultry
- Potatoes
- Fresh Pizza
- One Dish Meals
- Side Dishes
- Fish
- Eggs
- Baked Goods
- Grains
- Fruit
- Yogurt
- Desserts


Setting Gourmet:

- 1 Touch **G**.
- 2 Use **<** and **>** to select the desired food.
- 3 Touch **↵**.
- 4 Follow instructions on the display.
- 5 Touch **↵**.






The unit will start 20 seconds after the last key touch. To start the mode immediately, use **<** and **>** to select Start Operation, then touch **↵**.







## Favorites

Commonly used cooking modes or foods can be saved in the system for easy access through the  function. Up to 24 favorites can be stored at a time.





### Creating a Favorite:

- 1 Select the desired food and doneness or cooking mode and temperature.
- 2 Before the cooking mode starts, touch .
- 3 Select an open file.
- 4 Touch .
- 5 Using  and , enter a name for the file.
- 6 Touch .

### Selecting a Favorite:

- 1 With the oven on, touch .
- 2 Use  and  to select the file to be used.
- 3 Touch .

## More Cooking Modes

Touch  to access additional Gourmet items and cooking modes. Use  and  to choose the option you want and touch .

MODE	USES
Recipes	Allows the user to store individual cooking modes and temperatures or cooking sequences used to prepare custom foods. Up to 24 different user recipes can be stored in the system for easy access.
More Gourmet	Use to prepare specified foods; fresh, refrigerated or frozen. Select the food and desired doneness and the sensor adjusts time, temperature, and humidity so no instructions are required. Preset temperature and range are dependent on food and desired doneness.
Auto Steam Bake	By heating with steam first, then using convection heat to finish baking, baked goods acquire a tender interior and an exterior with natural shine, without the need for an egg wash. Use for breads, buns, cakes, and pastries whether fresh, par-baked, or frozen. Do not preheat.
Slow Roast	Use to keep meats tender by slow roasting. Insert temperature probe into the prepared meat, select a Slow Roast setting and completion time.
Auto Reheat	Reheat mode uses steam and hot air to rehydrate food gently. Use to reheat any food you would have reheated in the oven, range, or microwave.
Spa	Spa uses combinations of gentle convection and steam heat to warm towels, wraps or stones for use in massages or relaxation.
Sanitize	Cleanse uses steam to clean baby bottles and canning jars and is faster and safer than conventional methods.
Keep Warm	Keep Warm uses a combination of convection and steam heat to keep foods warm.








## Care Recommendations

### DESCALE

Descale lasts approximately 45 minutes. Depending on water conditions, the oven may need to be descaled every 6–18 months. When the oven needs to be descaled, “Boiler scaled up—please descale” appears on the display. The duration between notifications is based on the water hardness specified in user settings. To adjust water hardness levels, refer to page 5.

Use only Durgol® Swiss Steamer descaling solution and follow the manufacturers instructions. Durgol® can be ordered online at [subzerowolfstore.com](http://subzerowolfstore.com).

### Setting Descale:

- 1 With the oven off, touch .
- 2 Use  and  to select Descale, then touch . “Add 1 pt (0.5 L) descaler—and touch ” appears on the display.
- 3 Touch  and remove the water tank from the unit.
- 4 Pour the entire Durgol® Swiss Steamer descaling solution into the tank.
- 4 Install the tank and touch .
- 5 After approximately 30 minutes, “Pour away descaler—Add 2 pt (1 L) water” appears on the display. Remove the water tank, turn on the sink faucet and pour the descaler down the drain.

### ▲ CAUTION

Failure to dilute descaling solution before discarding may discolor sink and drain.

- 6 Fill the tank with warm tap water and install the tank. “Descale appliance—1st rinsing cycle” appears on the display. After approximately 45 minutes, “Pour away water—Descaling completed” appears on the display.
- 7 Depending on the level of soil in the rinse water, the oven determines whether additional rinse cycles are necessary. Follow instructions on the display.
- 8 Once the rinse cycles are complete, remove, empty, and dry the water tank. Wipe all stainless steel surfaces.

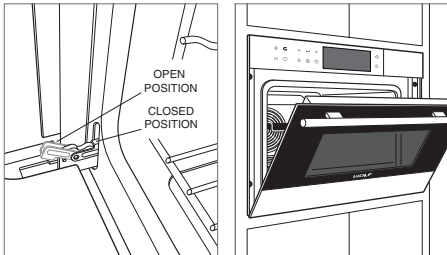
Care Recommendations

OVEN DOOR REMOVAL

The oven door can be removed for a thorough cleaning.

To remove, open the oven door completely. Rotate both hinge latches forward to the open position. Close the door to the at-rest position, then lift up and out. Refer to the illustrations below.

To reinstall, insert door hinges into the frame openings. Open the oven door completely and rotate both hinge latches back to the closed position.

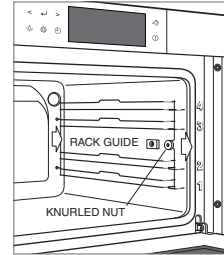


Oven door hinge latch

Door at-rest position

RACK GUIDE REMOVAL

To remove rack guides, unscrew the knurled nut on the front of the rack guide. Pull the rack guide to the side of the threaded stud and remove from the front. Refer to the illustration below.



Rack guide removal

Care Recommendations

CLEANING

<b>Stainless steel</b>	Use a nonabrasive stainless steel cleaner and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel.
<b>Door front</b>	Spray glass cleaner on a cloth to clean.
<b>Control panel</b>	Use a spray degreaser to remove fingerprints and food soil. Spray on a cloth before wiping panel. Do not spray cleaners directly on the control panel.
<b>Interior</b>	For general cleaning, initiate Steam mode at 80°C for 30 minutes. This will loosen fat and cooking debris from the oven. Turn the oven off and wipe the interior with a cloth. Use a damp cloth and lemon juice to wipe away water and blue tarnish spots. Do not use a steam cleaner.
<b>Oven racks and rack guides</b>	Oven racks and rack guides can be cleaned in the dishwasher.
<b>Stainless steel pans</b>	The solid and perforated stainless steel pans can be cleaned in the dishwasher.
<b>Water tank</b>	Water marks and calcium build-up can be removed using a standard descaler. Do not clean the water tank in the dishwasher.
<b>Temperature probe</b>	Wipe with a cloth and water. Mild detergent may be used for tough stains. Do not submerge the probe in water or clean in the dishwasher.

Troubleshooting

OPERATION

Oven does not operate.

- Verify power is on.
- Verify electrical power to oven and home circuit breaker is on.

Oven temperature issue.

- Contact your authorized Wolf dealer.

Illumination is not working.

- The light bulb is defective, call Wolf Factory Certified Service.

Oven starts making noise during operation.

- The oven may emit switching and pumping sounds during operation. These sounds are normal.

Oven pans are difficult to remove.

- Some combinations of heat, moisture, and food placement may cause the oven pans to warp, pans will return to their original shape when cool.

“Do not remove water tank” appears on the display.

- Water in the boiler is not pumped off until the water temperature drops below 80°C.

“Boiler scaled up, please descale!” appears on the display.

- Descale the oven. Refer to page 9.

“Appliance blocked, descaling necessary” appears on the display.

- Descale the oven. Refer to page 9. If the message does not disappear after descaling, contact Wolf Factory Certified Service.

Service

- Maintain the quality built into your product by contacting Wolf Factory Certified Service.
- When contacting service, you will need the model and serial number of your product. Both numbers are listed on the product rating plate. Refer to page 5 for rating plate location.
- For warranty purposes, you will also need the date of installation and name of your authorized Wolf dealer. This information should be recorded on page 2 of this guide.

Wolf Appliance International Limited Warranty

FOR RESIDENTIAL USE

FULL TWO YEAR WARRANTY\*

For two years from the date of original installation, this Wolf Appliance product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by Wolf factory certified service, unless otherwise specified by Wolf Appliance, Inc. Service will be provided during normal business hours.

LIMITED FIVE YEAR WARRANTY

For five years from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: stainless steel briquette trays, gas valves, drip pans, electronic control boards and electric heating elements. If the owner uses Wolf factory certified service, the service provider will repair or replace these parts with the owner paying for all other costs, including labor. If the owner uses non-certified service, the owner must contact Wolf Appliance, Inc. (using the information below) to receive repaired or replacement parts. Wolf Appliance will not reimburse the owner for parts purchased from non-certified service or other sources.

For more information regarding your Wolf product warranty, contact your authorized Wolf dealer. Warranties must comply to all country, state, city, local and or ordinance.

\*Stainless steel (doors, panels, handles, product frames and interior surfaces) are covered by a limited 60-day parts and labor warranty for cosmetic defects.





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