







ELITE COUNTERTOP OVEN WITH CONVECTION

Wolf Gourmet's most advanced countertop oven offers all the benefits of a Wolf oven in a compact, energy efficient form, plus new features that make countertop cooking even more convenient. Bake, broil, roast, proof, toast, and warm food quickly and evenly, thanks to five heating elements, intuitive controls, and advanced electronics. The interior is spacious enough to fit most 9-by-13-inch stoneware dishes or a five-and-a-half-pound chicken. Packed with extras that make both cooking and cleaning easier, you will enjoy discovering the little luxuries this countertop oven has to offer.



HIGH PERFORMANCE HERITAGE

Delivers the precision, quality, and look of a Wolf oven in countertop form. Includes heritage Wolf features like convection, precise temperature control, and probe.

7 COOKING MODES

Enjoy the convenience of preset cooking with Bake, Roast, Broil, Warm, Toast, Bagel, and Proof modes. The Convection feature offers additional options for baking and roasting.

EVEN HEATING AND BROWNING

Five heating elements with up to 1800 watts and advanced electronics provide even cooking and baking throughout the oven cavity – no hot or cold spots to work around.

INTEGRATED TEMPERATURE PROBE

Precise control for roasting juicy, evenly browned meats without opening the oven door.

ADVANCED CONVECTION

High-volume airflow vents and a powerful fan circulate heated air for faster cooking and predictably delicious results every time. Convection can be used in Roast or Bake mode with a simple press of the button.

ELITE UPGRADES

Halogen interior lighting, a Bagel mode that toasts and warms, a fully removable oven rack system for easy cleaning, and an extra smooth-glide cooking rack make this our most advanced countertop oven yet.

10-CUP PROGRAMMABLE COFFEE SYSTEM

Wake up to a superior-tasting cup. The Wolf Gourmet programmable coffee system uses advanced brewing technology to determine the optimal temperature, time, and extraction method to create your favorite flavor. An integrated grounds scale and LCD screen inform you of the grounds to add for your preferred strength. A thermal carafe ensures your coffee stays hot and fresh long after it is brewed, so you can sip on a smooth, balanced beverage all day.

REPLACEMENT WATER FILTERS

A 6-pack is available to help reduce the chlorine taste from tap water. Each filter lasts up to 30 days.



SUPERIOR-TASTING COFFEE

Precise technology and custom settings ensure an exceptional pot of coffee by optimizing brewing temperature, time, and extraction method.

ACCU-BREW™ TECHNOLOGY

The Accu-BrewTM cycle uses an integrated scale to assist you with adding the correct amount of grounds based on your preferred strength and number of cups.

THERMAL CARAFE

The 10-cup double-walled stainless steel carafe keeps coffee hot and fresh long after it's brewed.

FRONT LOAD BREW BASKET

A smooth-glide drawer offers easy access to the brew basket from the front.

LCD DISPLAY PANEL

Keeps you informed every step of the way, indicating the amount of grounds added, when your coffee was brewed, and when the automatic cleaning cycle is required.

REMOVABLE WATER RESERVOIR

A comfortable, integrated handle assists with convenient filling of the detachable, side-mounted reservoir.





MULTI-FUNCTION COOKER

The Wolf Gourmet multi-function cooker adds a new dimension to your dinner repertoire. It slow cooks delicious stews, soups, and roasts. Prepares up to 18 cups of rice. Sautés or sears for precise browning control. Cooks tender, flavorful steaks, fish, and vegetables to the desired temperature with sous vide preparation. It delivers the sophisticated design and rugged reliability you expect from Wolf in a convenient size that tucks away under standard-size cabinets.



6 COOKING MODES FOR MEALTIME VERSATILITY

Use Sauté/Sear for precise browning control; choose Sous Vide for steak, fish, and more cooked to the exact desired temperature; prepare up to 18 cups of rice; or take advantage of the slow cook modes for hearty stews, roasts, and soups.

INTUITIVE LCD CONTROL PANEL

Allows for simple selection of desired cooking mode, time, and function, and keeps you informed about every detail, from cooking duration to temperature feedback.

GENEROUS CAPACITY

No one will leave the table hungry when you prepare a 5-pound beef roast or family-size batch of spicy chili in the large 7-quart stainless steel tri-ply vessel.

STORES AWAY EASILY

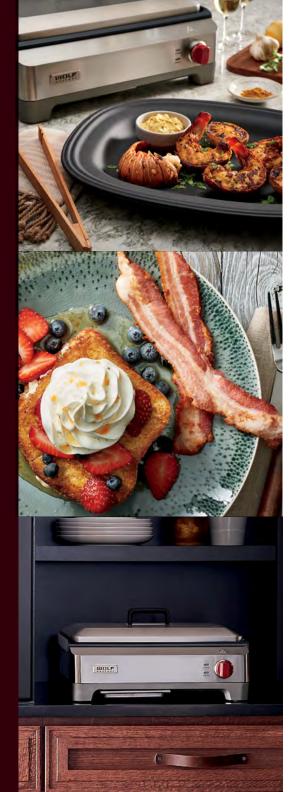
The multi-function cooker fits conveniently under standard size cabinets, keeping counter space free.

ESSENTIAL ACCESSORIES INCLUDED

Durable oven-safe glass lid; temperature probe that functions in either Program or Sous Vide mode; removable sous vide rack; and removable 7-quart stainless steel vessel that's induction-compatible, and oven- and dishwasher-safe.

PRECISION GRIDDLE

One cooktop, endless possibilities. The Wolf Gourmet precision griddle offers a thick, professional-grade cast aluminum cooking surface that lets you grill, sear, sauté, melt, and steam your favorite foods. Precision heating elements and advanced temperature control cook food evenly and mirror the quality and exactness of a built-in Wolf griddle. A one-of-a-kind vented stainless steel lid assists with steaming foods, like scallops and shrimp, in just a few minutes. When you're done, the nonstick surface easily wipes clean. Experience new cooking versatility without dirtying a single pot or pan.



VERSATILE COOKING OPTIONS

Don't stop at grilling, melting, sautéing, and searing: the included stainless steel vented lid steams nutritious meals, like shrimp and vegetables, and protects your cooking surface when not in use.

LARGE NONSTICK COOKING SURFACE

The roomy 12-by-17-inch cast aluminum surface is protected by a superior nonstick coating, and a $^{1}/_{2}$ - inch deep rim adds more control while turning or stirring your favorite foods.

PROFESSIONAL-GRADE CAST ALUMINUM

The thick casting provides exceptional heat retention and even cooking.

PRECISION HEATING ELEMENT

A single heating element is cast directly into the griddle's surface, so there are no cold spots – resulting in consistent, evenly cooked food.

ADVANCED TEMPERATURE CONTROL

The temperature can be set between Warm (150°F) and 450°F with the precision temperature control knob.

LIMITED CLEANUP

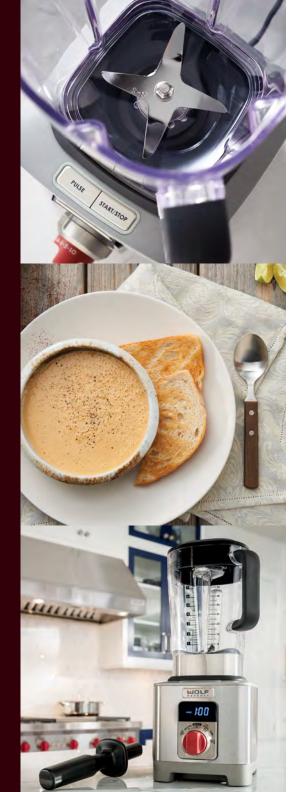
Drips and splatters wipe away effortlessly from the nonstick surface, while the integrated stainless steel drip tray catches excess grease and is dishwasher-safe.





PERFORMANCE BLENDERS

Spicy salsa. Tangy margaritas. Creamy milkshakes and malts. Homemade hollandaise sauce for your eggs benedict. Our blenders craft whatever you crave. Discover new levels of control for complex recipes, or select pre-programmed settings for one-touch smoothies, hot soups, and more. They are quiet, easy to use, and will offer opportunities for new flavors and nutrition in your kitchen. The pro-performance blender boasts a 2.2 peak horsepower motor that propels the blades to speeds over 200 miles per hour, delivering superior results for all types of foods. The high-performance blender features upgrades like a powerful 2.4 peak horsepower motor, 210 miles per hour blade speed, and intuitive LCD control panel.



FOR THE COMPLEX AND THE CONVENIENT

Hot steamy soups. Grinding grains.
Making nut butters. Ultra-responsive infinite speed control handles complex recipe requirements, while four pre-programmed settings (Smoothie, Puree, Soup, and Ice Crush) provide walk-away convenience.

INTUITIVE LCD CONTROL PANEL

Informs you of every detail, from blending time to selected speed or program setting.

PULSE FUNCTION

Add more finesse to any manual blending speed by pulsing ingredients.

ESSENTIAL ACCESSORIES INCLUDED

A tamper for thick and frozen mixtures, plus a two-piece emulsion cup for preparing delicious dressings and marinades

LARGE CAPACITY

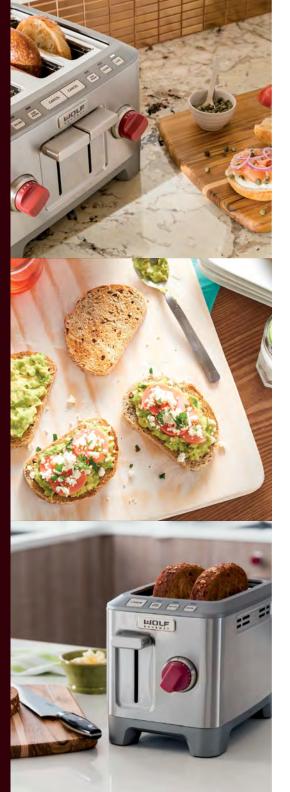
Ideally sized for entertaining and family meals, the large 64-ounce Tritan® copolyester jar is shatterproof and BPA-free.

QUIETER BLENDING

No need to bring the conversation to a halt — the unique motor design helps dampen harsh noise during blending.

2- AND 4-SLICE TOASTERS

One of the great pleasures in life is a buttery toasted bagel or English muffin in the morning – the perfect complement to your gourmet roast coffee. Yet many toasters struggle with fitting the new artisan breads, much less toasting them to your taste. Our toasters incorporate innovative features to deliver delicious results – extra-wide toast slots for bagels and artisan breads, self-centering bread guides for even browning, extended bread lifter for easy removal of small bread. In short, nirvana for toast lovers.



SELF-CENTERING BREAD GUIDES

The thinnest to the thickest breads are precisely centered for toast that is evenly browned every time.

EXTRA-WIDE TOAST SLOTS

Bagels, crumpets, brioche, homemade cinnamon bread – all your hearty favorites slide easily into the slots without cramming or crumbling.

KEEP WARM SETTING

With the push of a button, you can keep your toast "butter-ready" while you tend to the eggs or coffee.

BAGEL AND FROZEN SETTINGS

Bagel setting turns off the outside heating element, toasting the cut side and warming the round side. Frozen setting provides one-step toasting of frozen bread and waffles.

DURABLE CONSTRUCTION

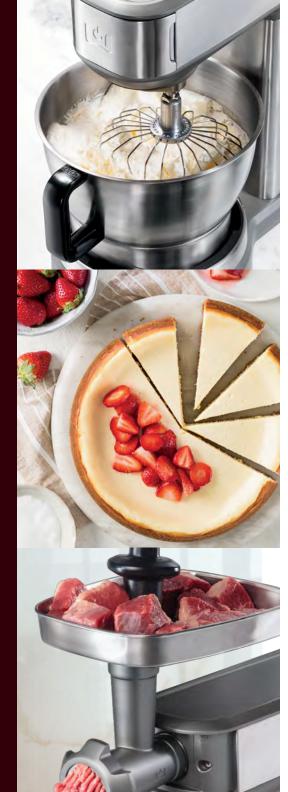
Our toasters are built just as ruggedly as commercial models, with durable stainless steel housing, a sturdy rubberfooted bottom, and heating elements that are built to last, providing years of dependable service.





7-QUART HIGH-PERFORMANCE STAND MIXER

Mix birthday cake batter, knead brioche dough, whip up meringues and souffles that's just the beginning of the culinary versatility you will experience with the Wolf Gourmet high-performance stand mixer. This kitchen companion has the torque and capacity to make it all - and a lot of it. The robust motor and gearing system maintain constant speed and power even while mixing heavy dough, while the 7-quart professionalgrade bowl can fit enough batter for up to 14 dozen cookies or eight pounds of dough at a time. Unique design features, like the proprietary bowl lift and simplified mixing attachment area, offer a truly seamless mixing experience from start to finish. The sleek design and brushed stainless steel construction will look just as good on your kitchen counters as the fresh-baked treats you will concoct.



SUPERIOR MIXING PERFORMANCE

The robust motor and gearing system maintains constant speed and power even while mixing dense, heavy bread dough. Mixing implements easily incorporate even small amounts of ingredients.

UNIQUE BOWL LIFT

The proprietary design provides effortless bowl adjustment and optimum stability. An easy turn of the handle lifts the bowl up and locks it into the mixing position.

GREATER CONTROL OVER MIXING SPEED

The variable infinite speed dial provides precision control for every recipe. Use the Pulse function to gently incorporate ingredients into your mixture.

PROFESSIONAL-GRADE 7-QUART BOWL

The stainless steel bowl is large enough to mix dough for your favorite cookie recipe, trays of fresh focaccia, or pans of birthday cake batter. The large handle aids in transporting heavy batches.

SPECIALTY ATTACHMENT AREA

Add food processing versatility, such as meat grinding, with specialty attachments (sold separately). The simplified magnetized attachment cover and locking system make switching between attachments practically effortless.

ACCESSORIES INCLUDED

Flat beater, whisk, and dough hook tackle any task.

FORGED CUTLERY

Wolf Gourmet knives are among the sharpest and most durable thanks to a blend of high-end materials, thoughtful design, and German craftsmanship.

Every knife is forged from a single piece of high-carbon stainless steel, which has been proven to maintain a sharp, superior edge over time. Developed with the exacting standards of professional chefs in mind, Wolf Gourmet knives are sure to become your trusted culinary companions.



RAZOR-SHARP

The secret to a razor-sharp cutting edge lies in our signature stainless steel, which has excellent edge performance, hardness, and corrosion resistance due to its chemical composition. The longlasting 12.5 degree edge is uniquely Wolf Goumet

QUALITY YOU CAN SEE AND FEEL

Wolf Gourmet knives converge modern materials with master craftmanship. Each one is individually evaluated, hand-tuned, and finished by German craftsmen to ensure a premium fit, finish, and feel.

UNMATCHED DURABILITY

Each knife is created from a single piece of revolutionary stainless steel, forged into a full-tang blade, then triple-riveted to the pakkawood handle for long-lasting performance. Together, these features add up to a collection durable enough to last a lifetime yet require minimal honing and sharpening.

EXCEPTIONAL PRECISION AND CONTROL

Cutlery is designed to fit securely in the right or left hand, no matter what kind of grip is used. Each knife's patented handle shape provides the advantage of balance, precision, and complete control.





CUTLERY OPTIONS

Selecting the correct knife for your task is an important first step for both seasoned pros and chefs developing new skills. Whether you choose a cutlery set with all the essentials or create your own from our selection of open-stock knives, Wolf Gourmet has everything you need to create delicious meals at home.

ULTI-PIECE SET

7-Piece Cutlery Set:

Hardwood Storage Block with Book Rest

- 10" Honing Rod
- 10" Bread Knife
- 8" Chef's Knife
- 6 ¹/₂" Santoku Knife
- Kitchen Shears
- 3" Paring Knife



CUTLERY	8" Chef's Knife	1
	6" Chef's Knife	
	6.5" Hollow-Edge Santoku Knife	amay,
	3" Paring Knife	
	10" Bread Knife	
	5.5" Utility Knife	
	5.5" Serrated Utility Knife	
	7" Boning Knife	4
	9" Carving Knife	
	10" Honing Rod	-
CUTLERY SETS	Carving Knife and Fork Set	
	8" Chef's and 3" Paring Knife Set	
	5.5" Utility and 3" Paring Knife Set	lu l
	6.5" Hollow-Edge Santoku and 3" Paring Knife Se	
	4 Piece Steak Knife Set	

What owners can expect

IMPECCABLE WORKMANSHIP

Wolf Gourmet products maintain the high standards of quality, state of the art technology, and thoughtful, innovative design for which Wolf is known. Wolf Gourmet promises many years of enjoyment for discerning consumers who are passionate about cooking and want to achieve delicious results.



A LIFETIME OF SUPPORT

CUSTOMER CARE

Our customer care center is here to help you should the need arise. Simply call to speak to one of our product experts.

MORE EXPERTISE CLOSE BY

Attend a use and care class or get answers to product questions from the kitchen experts at your nearest official showroom.

RICH ONLINE RESOURCES

Get use and care information, search recipe ideas for your next meal, browse accessories, and more. It's all at your fingertips at wolfgourmet.com.

EVEN THE WARRANTY IS BUILT TO LAST

COUNTERTOP APPLIANCES

Wolf Gourmet warrants appliances to be free from defects in materials or workmanship for a period of five (5) years from the date of original purchase.

CUTLERY

Wolf Gourmet warrants cutlery to be free of defects in materials and workmanship for the lifetime of the product. Minor imperfections and discolorations are normal and are not considered defects.



Predict delicious.

Since joining Sub-Zero, a third-generation family-owned company, Wolf has brought its professional-quality ranges to people like you: passionate home cooks. With Wolf Gourmet, we're thrilled to bring our trademark level of workmanship, attention to detail, and sleek design to other parts of your kitchen. Through relentless testing and tweaking by designers and engineers who love to cook as much as you do, we have created a line of knives, cookware, and countertop appliances to help you cook better and more joyfully than you ever thought possible.

