

CSO30CM/S



FEATURES

10 cooking modes make meals easy

Full steam for sous vide and flaky, crispy crusts

Gourmet mode adjusts time, temperature, humidity for perfect results

Larger than similar units, can make multiple dishes at once

Program in when you want your dish to be ready

Temperature probe cooks to ideal doneness and lets you know when it's ready

Installs flush with cabinetry or integrated into your kitchen design

Easy-access water tank provides 90 minutes of steam cooking

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

ACCESSORIES

Descaling Solution

Full Extension Rack Guides

Oven Rack

Perforated Pan 12 3/4" x 1 1/2" x 7"

Perforated Pan 12 3/4" x 2 1/2" x 7"

Perforated Pan 17 3/4" x 1 1/4" x 15"

Porcelain Baking Sheet

Solid Pan 12 3/4" x 1 1/2" x 7"

Solid Pan 12 3/4" x 1 1/4" x 14"

Solid Pan 17 3/4" x 1 1/4" x 15"

Accessories available through an authorized dealer.

For local dealer information, visit subzero-wolf.com/locator.



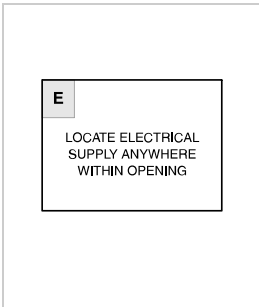
30" M SERIES CONTEMPORARY STAINLESS STEEL CONVECTION STEAM OVEN WITH RETRACTABLE HANDLE



PRODUCT SPECIFICATIONS

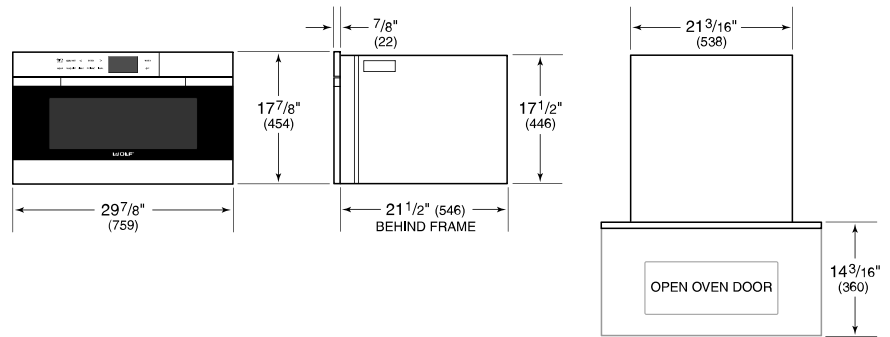
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|--------------------------|--------------------------------|
| Model | CSO30CM/S |
| Dimensions | 29 7/8"W x 17 7/8"H x 21 1/2"D |
| Oven Interior Dimensions | 17 7/8"W x 11"H x 15 3/4"D |
| Capacity | 1.8 cu. ft. |
| Door Clearance | 14 3/16" |
| Weight | 80 lbs |
| Electrical Supply | 240/208 VAC, 60 Hz |
| Electrical Service | 20 amp dedicated circuit |
| Power Cord Length | 6 Feet |
| Receptacle | NEMA 6-20R grounding-type |

ELECTRICAL

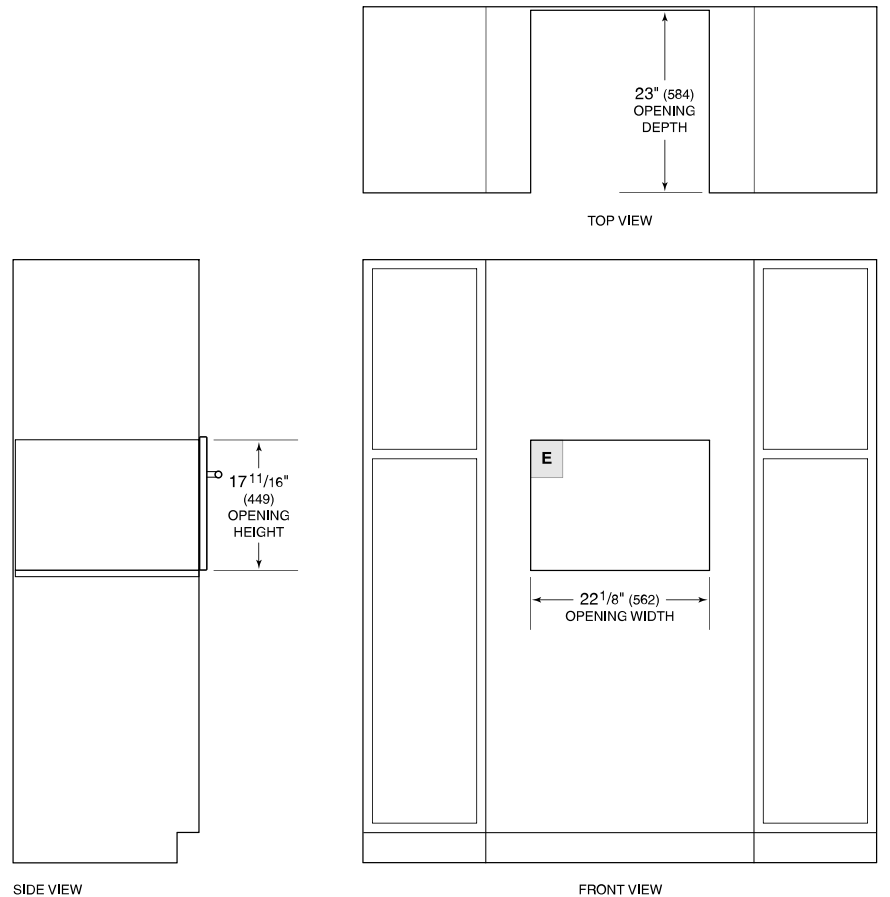


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



SIDE VIEW

FRONT VIEW

NOTE: 24" (610) and 30" (762) models require the same opening dimensions.