

CSO30TM/S/TH

FEATURES

More than 25% larger than similar units

10 cooking modes make meals easy

Easy-access water tank provides 90 minutes of steam cooking

Installs flush with cabinetry or integrated into your kitchen design

Gourmet mode adjusts time, temperature, humidity for perfect results

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

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

Steam mode captures nutrition, flavor and color

Reheat mode rehydrates leftovers flavorfully

Auto Steam Bake mode for bagels, breads, pastries

Convection mode for consistent results and beautiful browning

Convection Humid mode seals in moisture for juicy results

Convection Steam mode for foods tender inside, crisped outside

Slow Roast mode cooks dinner while you're away

Recipes mode cooks from collection of built-in recipes

"Keep Warm" mode

Program in when you want your dish to be ready

Temperature probe lets you know when it's done

Two pans, four rack positions

ACCESSORIES

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"

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

Descaling Solution

Full Extension Rack Guides

Oven Rack

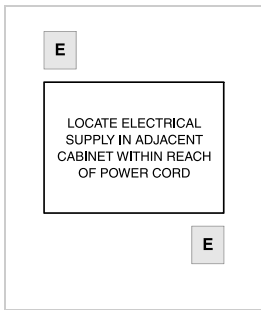
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



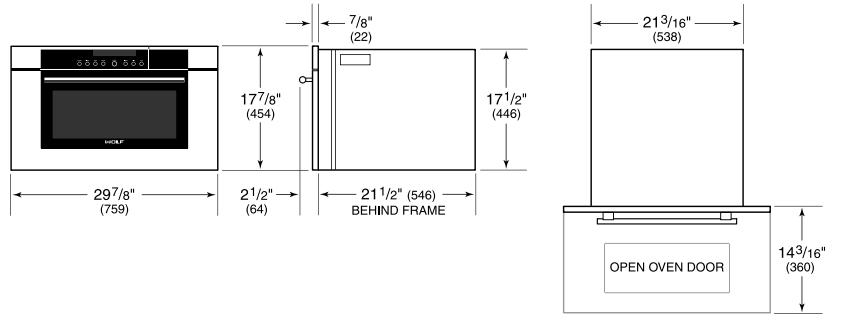
PRODUCT SPECIFICATIONS

Model	CSO30TM/S/TH
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 lb
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Power Cord Length	6 feet
Receptacle	NEMA 6-20R grounding-type

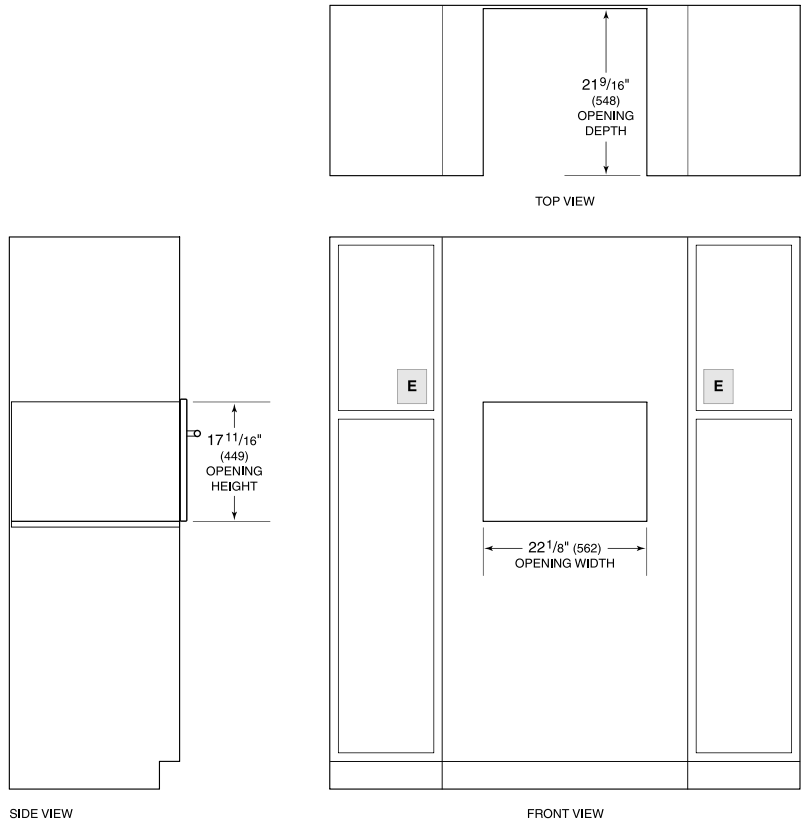
ELECTRICAL



DIMENSIONS



STANDARD INSTALLATION



Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.