30" M SERIES TRANSITIONAL CONVECTION STEAM OVEN - PLUMBED

CSOP3050TM/S/T

FEATURES

The elegant, modern aesthetics pair perfectly with a full suite of similarly styled Sub-Zero, Wolf, and Cove appliances.

Plumbed and non-plumbed options for maximum installation flexibility.

Full-color touchscreen simplifies use

Save up to 50 personalized favorite recipe presets.

Cooking modes include Steam, Convection, Broil, Slow Roast

1750-Watt recessed broil element.

2.4 cubic-foot oven cavity allows multiple dishes to be placed side by side at once.

1889-Watt dual convection system ensures even, multi-rack baking and consistent results.

Three full-extension rack positions and one standard position allow easy access and increased cooking flexibility.

The temperature probe alerts you when your dish has reached the desired temperature.

ACCESSORIES

Broiler Rack

Descaling Solution

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

Perforated Pan - 24 3/4" x 1 3/8" x 14 1/2"

Porcelain Steam Enameled Broil Pan

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

Solid Pan - 24 3/4" x 1 3/8" x 14 1/2"

Standard Oven Rack

Temperature Probe

Accessories available through an authorized dealer. For local dealer information, visit <u>subzero-wolf.com/locator</u>.

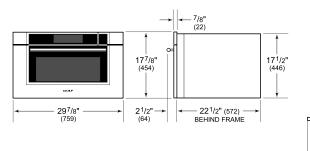


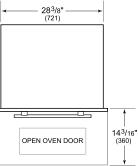
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PRODUCT SPECIFICATIONS

Model	CSOP3050TM/S/T
Dimensions	29 7/8"W x 17 7/8"H x 22 1/2"D
Oven Interior Dimensions	25 1/4"W x 10 3/4"H x 15 1/8"D
Overall Capacity	2.4 cu. ft.
Usable Capacity	1.8 cu. ft.
Door Clearance	14 3/16"
Weight	91 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Plumbing Supply	3/8" OD copper, braided stainless steel or PEX tubing
Plumbing Pressure	15–145 psi
Conduit Length	4 Feet

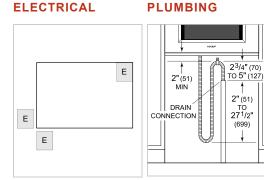
DIMENSIONS



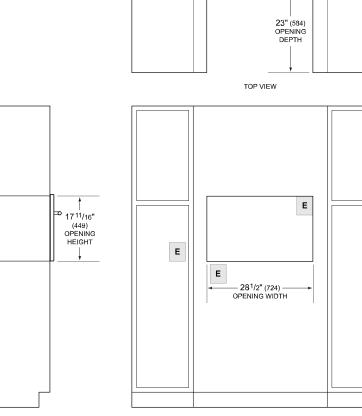


MOLF

STANDARD INSTALLATION



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified



SIDE VIEW

FRONT VIEW

NOTE: Location of electrical supply within opening may require additional cabinet depth.