

SO30TM/S/TH



FEATURES

10 cooking modes for predictably delicious results (Convection, Roast, Bake, Broil, Convection Roast, Stone, Gourmet, Warm, Proof and Dehydrate)

Advanced Dual VertiCross convection system for faster preheats and consistent cooking across all racks

Gourmet feature has menu of presets that automatically controls cooking of popular meals

5.1 cubic feet capacity to handle multiple dishes at once

Enhanced interior views with triple-pane glass and three halogen lights

Interactive color touchscreen for advanced cooking control

Quiet-close doors with spring-and-damper door hinge system

Can be installed flush with surrounding cabinetry for integrated look

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

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

ACCESSORIES

30" Premier Baking Sheet

Bake stone kit (stone, rack and peel)

Dehydration kit (racks and door stop)

Full-extension, easy-glide oven racks

Temperature probe

Set of three standard oven racks

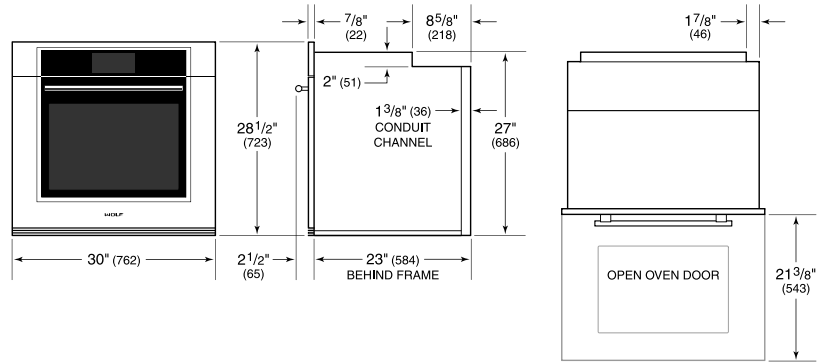
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



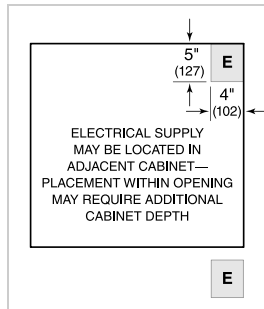
PRODUCT SPECIFICATIONS

Model	SO30TM/S/TH
Dimensions	29 7/8"W x 28 1/2"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu ft
Usable Capacity	3.3 cu ft
Door Clearance	21 3/8"
Weight	273 lb
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 feet

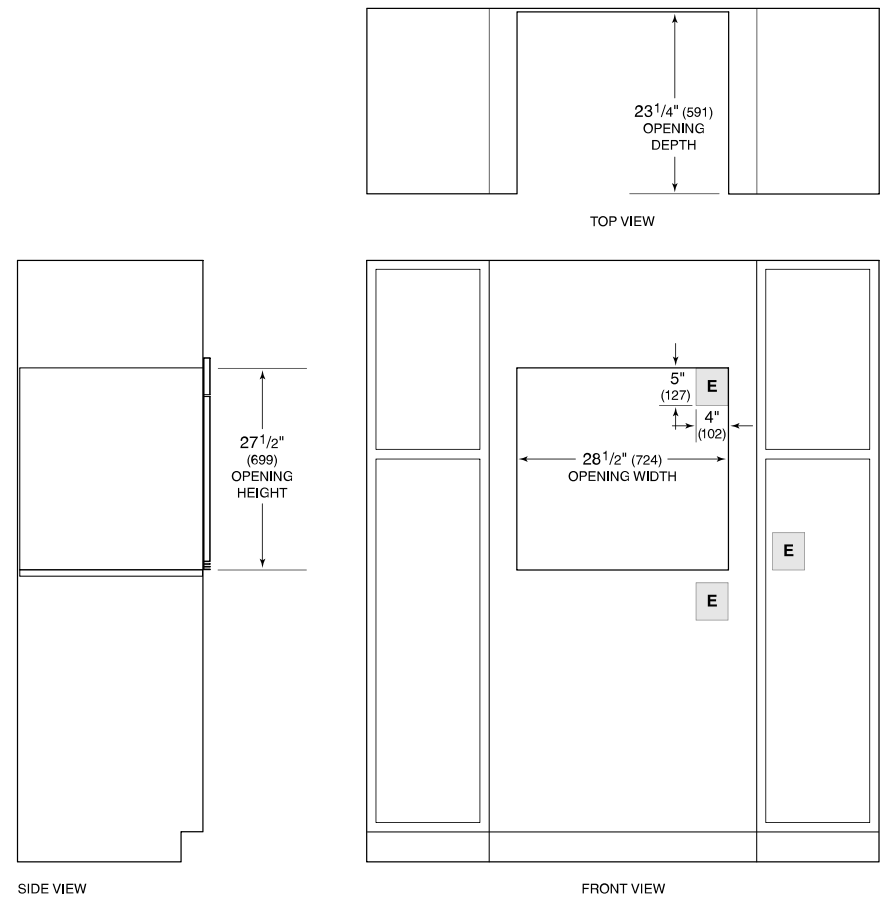
DIMENSIONS



ELECTRICAL



STANDARD INSTALLATION



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