

# Café™ 30" Pro Convection Steam Oven

CMB903P2NS1

# CAFÉ

DISTINCT BY DESIGN™



## FEATURES & BENEFITS

Enjoy the benefits of deliciously healthy cooking - Flavorful and healthy, steam cooking ensures that your favorite foods are more nutritious, delicious and mouthwateringly beautiful

An altogether superior cooking experience - Combination cooking simultaneously utilizes True European convection baking, broiling and roasting with steam assist for truly outstanding results

Add to your culinary repertoire - Select from a large number of pre-programmed, chef-inspired recipes for perfectly prepared vegetables, rice, grains and meat every time

Innovation never tasted so good - This advanced recirculating water system provides continuous steam throughout the cooking process for moisture-rich, perfectly cooked food

Inspired performance for unforgettable meals - Achieve golden-brown results on breads and cookies, and perfectly roast turkey, chicken and beef tenderloin, with True European Convection that ensures uniform temperature and airflow

Create a look that matches your personal style - Select any combination of premium finishes and hardware options to create a stunning look customized to any owner's taste

## APPEARANCE

|                  |                    |
|------------------|--------------------|
| Color Appearance | Stainless Steel    |
| Handle           | Brushed Stainless  |
|                  | Consumer Removable |

## FEATURES

|                             |   |
|-----------------------------|---|
| Configuration               | Single Oven   |
| Cooking System              | True European Convection  |
| Oven Cleaning Type          | Circuit Clean<br>Steam Clean  |
| Style                       | Built-In  |
| Oven Cooking Modes          | Broil<br>Convection Broil<br>Convection Roast<br>Steam Convection<br>Steam Cook<br>Steam Reheat; Steam-Assist   |
| Control Type                | LCD Display<br>Touch Controls   |
| Oven Features               | Removable Water Tank<br>Steam Recovery System<br>Water Filter   |
| Oven Rack Features          | 1 Wire Rack<br>3 Rack Positions   |
| Product Type                | Single Oven<br>Wall Oven  |
| Oven Control Features       | Delay Start<br>Display On/Off/Brightness<br>Electronic Clock<br>Light On/Off<br>Record Recipes<br>Sound Volume Control  |
|                             | <u>Baked Goods:</u><br>Bread (Loaf)<br>Bread (Artisan Style)<br><u>Eggs:</u><br>Hard<br>Medium<br>Soft<br><u>Meat and Fish:</u><br>Shrimp<br>Oysters and Clams<br>Fish Fillets<br>Chicken Breasts<br>Whole Chicken<br><u>Reheat - Plate or Meal:</u><br>Pizza<br>Casserole<br><u>Rice and Grains:</u><br>Oats<br>Long Grain Rice<br>Brown Rice<br>Sushi Rice<br>Couscous<br>Wild Rice<br>Farro<br>Quinoa<br><u>Vegetables:</u><br>Asparagus<br>Broccoli<br>Brussels Sprouts<br>Carrots<br>Cauliflower<br>Green<br>Beans<br>Potatoes |
| Preset Cooking Controls     |   |
| Fuel Type                   | Electric  |
| Oven Interior               | Halogen Oven Interior Light<br>Stainless Steel  |
| Included Accessories        | Meat Probe<br>Stainless Drip Tray<br>Stainless Micro-Perforated Steam Tray with Lid   |
| Optional Accessories        | 6pc Stainless Steel Steam Pan/Lid Set with Frame  |
| <b>CAPACITY</b>             |   |
| Total Capacity (cubic feet) | 1.3   |

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## WEIGHTS & DIMENSIONS

|  |                          |
|--|--------------------------|
| Approximate Shipping Weight                | 115                      |
| Height (Front)                             | 18-5/8"                  |
| Net Weight                                 | 77                       |
| Overall Height                             | 18-5/8"                  |
| Overall Width                              | 29-3/4"                  |
| Overall Depth                              | 25                       |
| Cabinet Width                              | 30                       |
| Cutout Dimensions (w x h x d) (in.)        | 25-1/4 x 17-3/4 x 23-1/2 |
| Oven Interior Dimensions (W x H x D) (in.) | 16 x 8 x 13              |

## POWER / RATINGS

|                |            |
|----------------|------------|
| Amps 240V/208V | 20         |
| Volts/Hertz    | 240V; 60Hz |

## WARRANTY

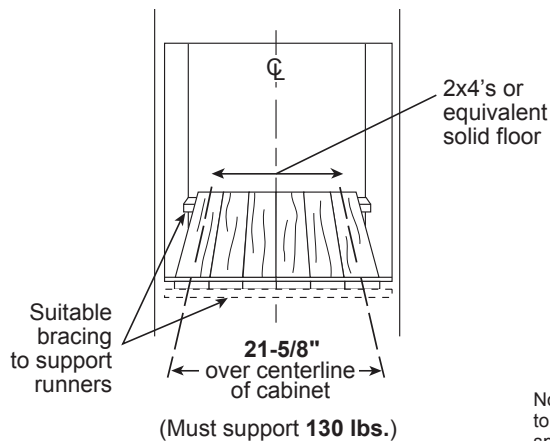
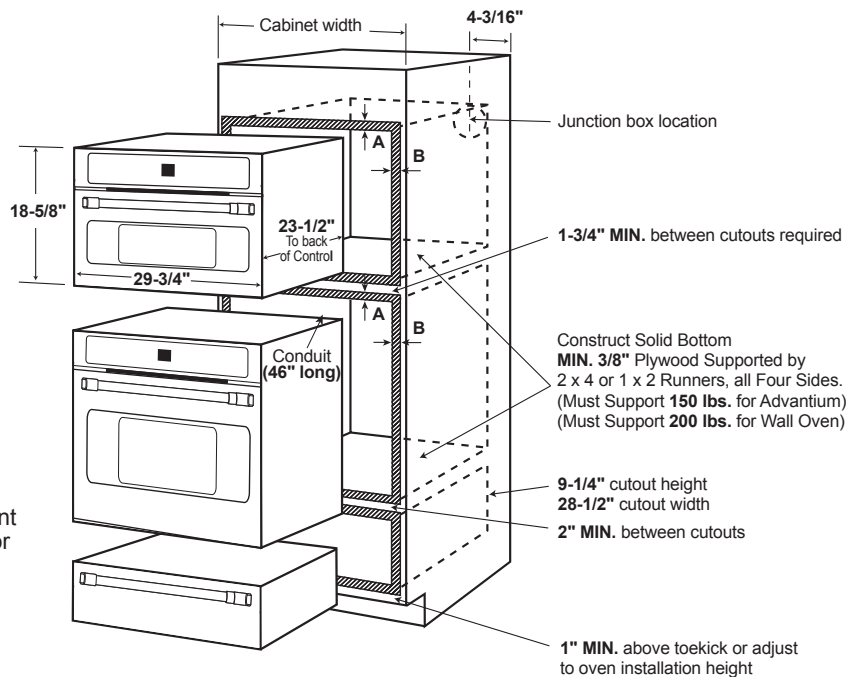
|                |                                       |
|----------------|---------------------------------------|
| Parts Warranty | Limited 1-year entire appliance       |
| Labor Warranty | Limited 1-year entire appliance       |
| Warranty Notes | See written warranty for full details |

## DIMENSIONS AND INSTALLATION INFORMATION

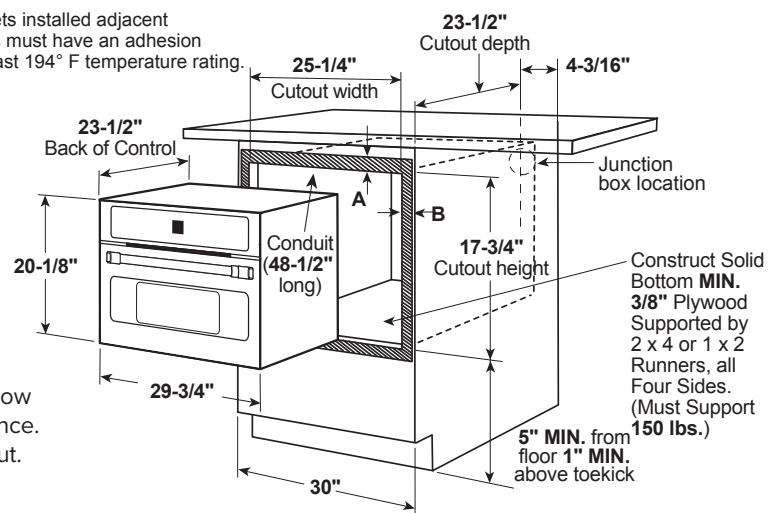
**Note:** Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating.

**Note:** 1-3/4" minimum between cutouts when installed above warming drawer or single wall oven.

**Installation information:** Before installing, consult installation instructions packed with product for current dimensional data.



**Note:** Cabinets installed adjacent to wall ovens must have an adhesion spec of at least 194° F temperature rating.



A= Allow 1" overlap of oven over top edge of cutout, and allow 3/4" below bottom edge of cutout for door swing clearance.  
 B= Allow 2-1/4" for overlap of oven over side edges of cutout.

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## DIMENSIONS AND INSTALLATION INFORMATION

**Prepare the opening:** The steam oven can be installed in combination with other Café appliances. Always follow each product's Installation Instructions to complete the installation.

**Single oven installation:** Order a 30" wide single oven cabinet or cut the opening in a wall to the dimensions shown.

\* For existing cutouts, a maximum width of 28-1/2" is acceptable. If the opening is slightly wider, secure a furring strip on each side of the cutout for securing the oven.

- Allow 3/4" to 2-1/8" case trim overlap on the sides. The amount of overlap on the sides depends on the actual cutout width. Allow case trim overlap on the top.

- Oven overlaps will conceal cut edges on all sides of the opening.

When installed over a single oven or a warming drawer, allow at least 1-3/4" between the two openings.

Construct a solid oven floor of 3/8" min. thick plywood supported by 2 x 4 or 2 x 2 runners on all sides.

- the support must be level and rigidly mounted, flush with the bottom edge of the cutout.

\* For existing cutouts, a maximum width of 28-1/2" is acceptable. If the opening is slightly wider, secure a furring strip on each side of the cutout for securing the oven.

**Note:** Additional clearances between the cutouts may be required. Check to be sure the oven supports above the Warming Drawer location do not obstruct the required interior depth and height. See Warming Drawer installation instructions for details.

### Installation Over a Wall Oven and Warming Drawer:

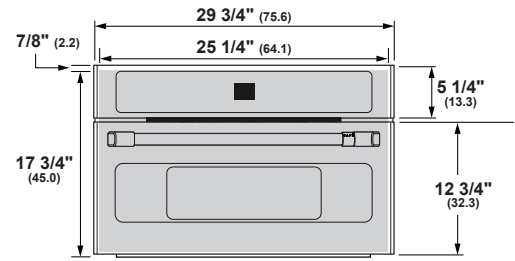
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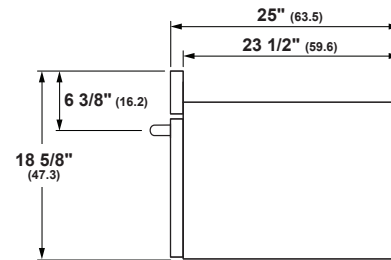
**Caution:** For personal safety, the mounting surface must be capable of supporting the cabinet load, in addition to the added weight of this approximate 80-pound oven and 30-pound drawer, plus additional oven loads of up to 50 pounds or a total weight of 160 pounds.

#### Attention Electrician:

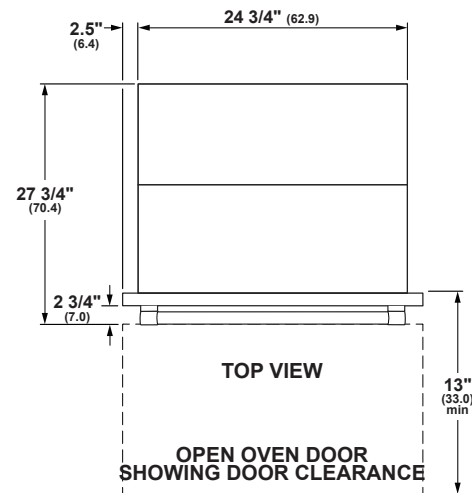
A 240V, 60Hz, 20 Amp circuit is required. An individual properly grounded branch circuit or circuit breaker is required. Hardware junction box is required for built-in product.



FRONT VIEW (SHOWING CUTOUT OVERLAP)



SIDE VIEW



## ADDITIONAL ACCESSORIES



CXWS0H0PMBZ  
Brushed Bronze  
1 handle



CXWS0H0PMBT  
Brushed Black  
1 handle



CXWS0H0PMCU  
Brushed Copper  
1 handle