

CSO30PE/S/PH



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

Installs flush with cabinetry or integrated into your kitchen design

Program in when you want your dish to be ready

Easy-access water tank provides 90 minutes of steam cooking

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

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

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

Installs flush with cabinetry or integrated into your kitchen design

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.

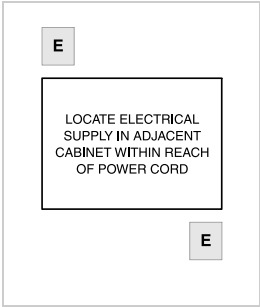




PRODUCT SPECIFICATIONS

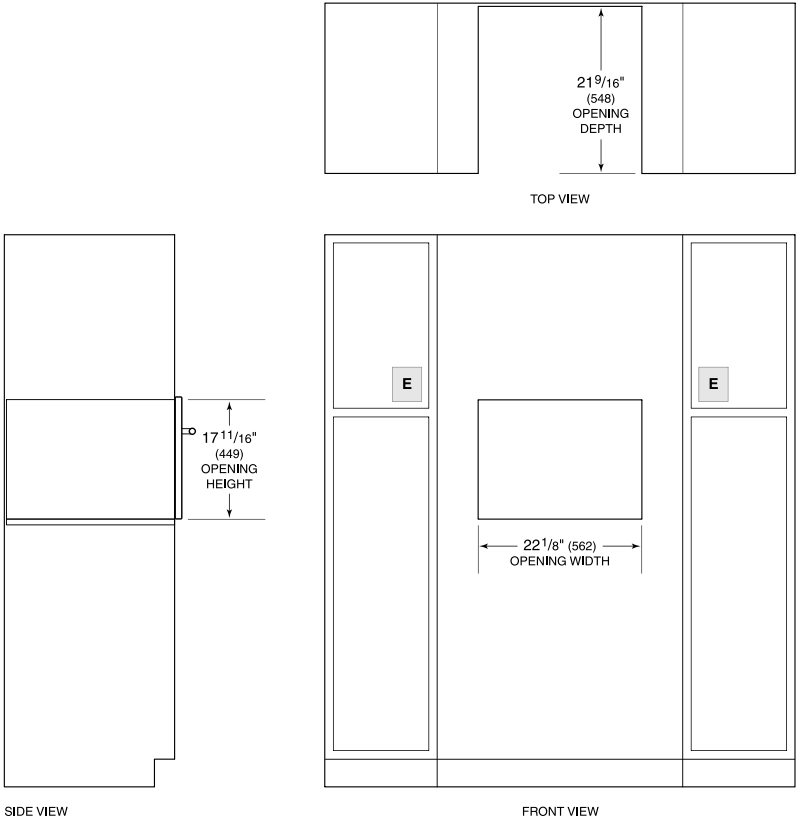
Model	CSO30PE/S/PH
Dimensions	29 7/8"W x 17 7/8"H x 21 1/2"D
Oven Interior Dimensions	17 7/8"W x 11"H x 15 3/4"D
Capacity	1.8 cu. ft.
Door Clearance	14 3/16"
Weight	80 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding-type

ELECTRICAL



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

STANDARD INSTALLATION



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