

**CSO30CM/S**

**FEATURES**

- Rigorously tested for decades of use
- Exceptional support from our Customer Care team in Madison
- Gourmet mode adjusts time, temperature, humidity for perfect results
- Larger than similar units, can make multiple dishes at once
- 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
- Full steam for sous vide and flaky, crispy crusts
- 10 cooking modes make meals easy
- 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](http://subzero-wolf.com/locator).



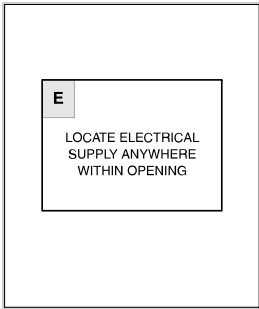
# 30" M SERIES CONTEMPORARY STAINLESS STEEL CONVECTION STEAM OVEN WITH RETRACTABLE HANDLE



## PRODUCT SPECIFICATIONS

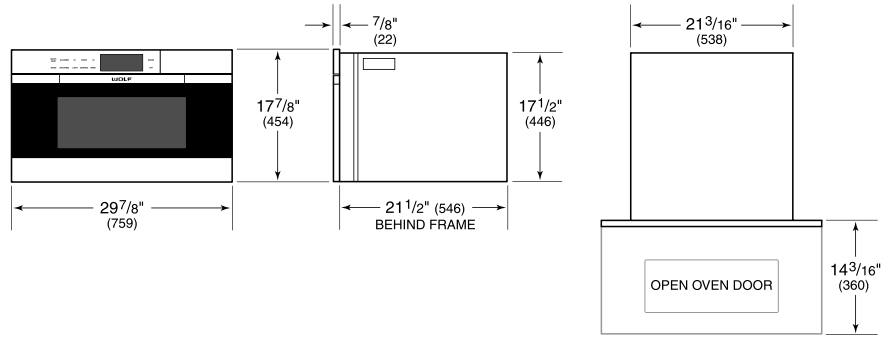
|                    |                                |
|--------------------|--------------------------------|
| Model              | CSO30CM/S                      |
| Dimensions         | 29 7/8"W x 17 7/8"H x 21 1/2"D |
| Electrical Supply  | 240/208 VAC, 60 Hz             |
| Electrical Service | 20 amp dedicated circuit       |
| Receptacle         | NEMA 6-20R grounding-type      |

## ELECTRICAL

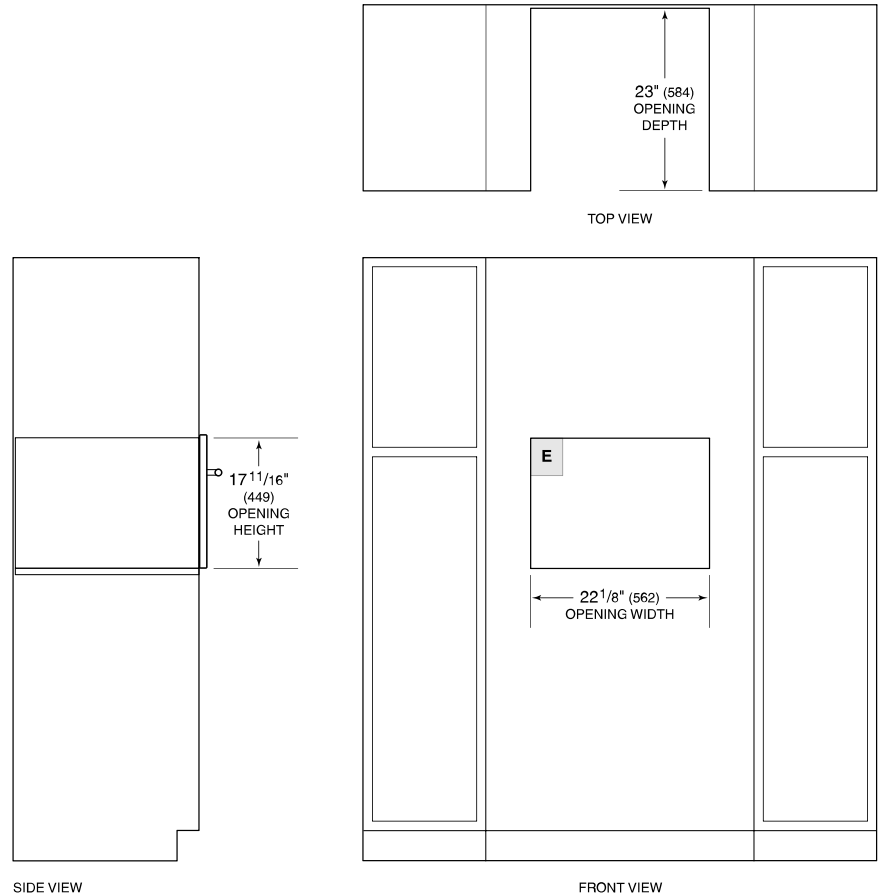


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

## DIMENSIONS



## STANDARD INSTALLATION



**NOTE:** 24" (610) and 30" (762) models require the same opening dimensions.