

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

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

Perforated Pan - 17 3/4" x 1 1/4" x 15"

Porcelain Steam Enameled Broil Pan

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

Solid Pan - 17 3/4" x 1 1/4" x 15"

Standard Oven Rack

Temperature Probe

Accessories available through an authorized dealer.

For local dealer information, visit subzero-wolf.com/locator.



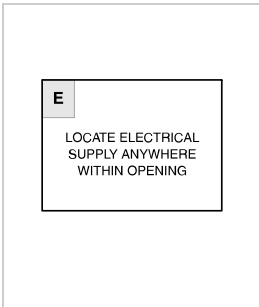
30" M SERIES CONTEMPORARY STAINLESS STEEL CONVECTION STEAM OVEN WITH RETRACTABLE HANDLE



PRODUCT SPECIFICATIONS

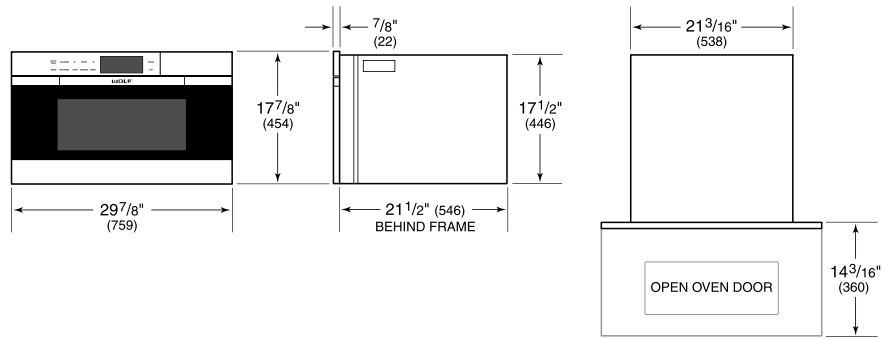
Model	CSO30CM/S
Dimensions	29 7/8"W x 17 7/8"H x 21 1/2"D
Oven Interior Dimensions	17 7/8"W x 11"H x 15 3/4"D
Overall Capacity	1.8 cu. ft.
Door Clearance	14 3/16"
Weight	91 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding-type

ELECTRICAL

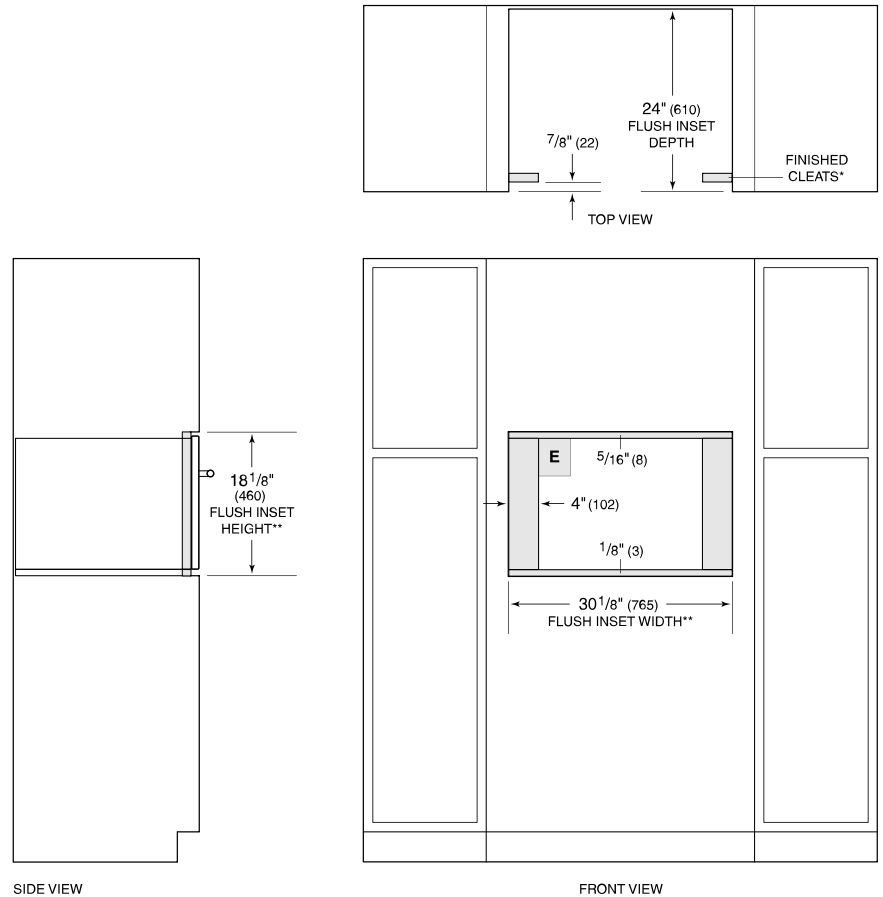


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



FLUSH INSTALLATION



SIDE VIEW

FRONT VIEW

*Will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals.