

**CSO30TM/S/TH**

**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

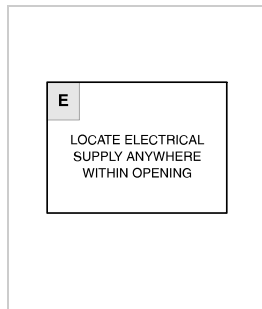
Accessories available through an authorized dealer.  
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



**PRODUCT SPECIFICATIONS**

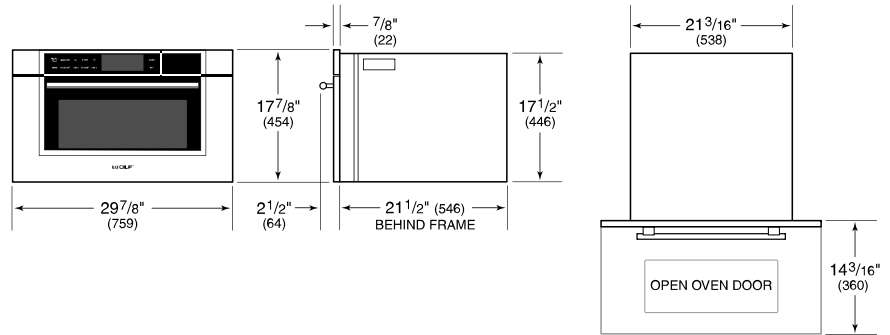
Model	CSO30TM/S/TH
Dimensions	29 7/8"W x 17 7/8"H x 21 1/2"D
Oven Interior Dimensions	17 7/8"W x 11"H x 15 3/4"D
Overall Capacity	1.8 cu. ft.
Door Clearance	14 3/16"
Weight	91 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding-type

**ELECTRICAL**

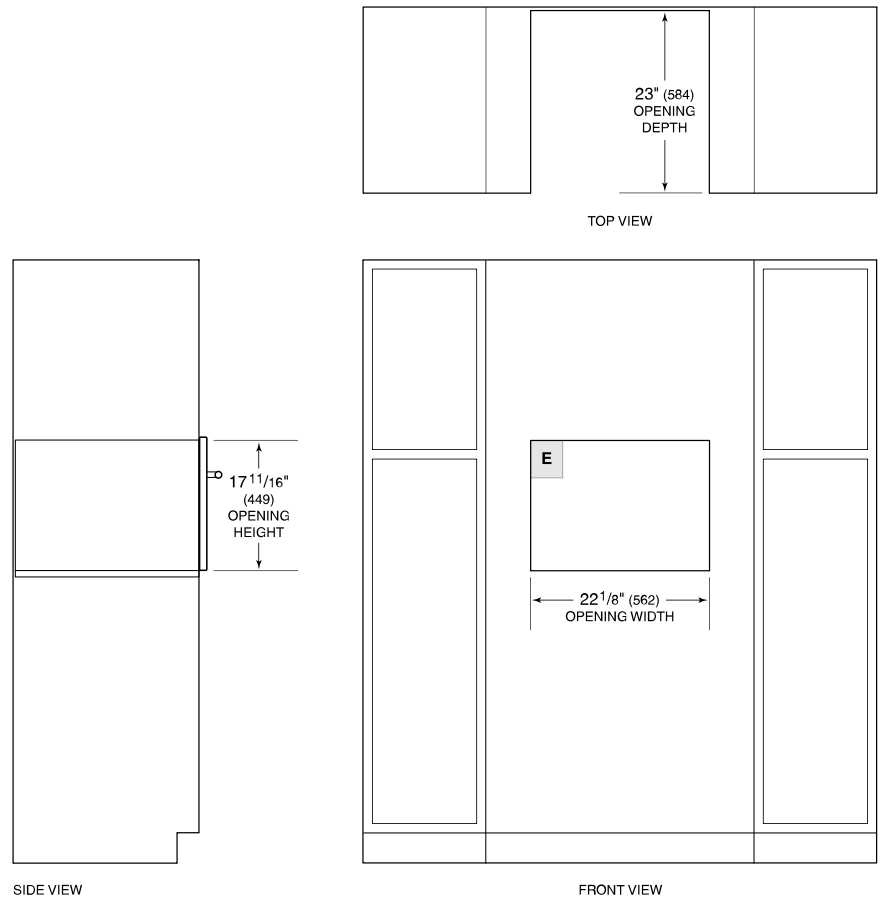


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

**DIMENSIONS**



**STANDARD INSTALLATION**



SIDE VIEW

FRONT VIEW

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