



DO30PE/S/PH

FEATURES

- Cook for a crowd, with two ovens and twice the capacity
- The upper cavity controls heat and airflow expertly as dual convection creates just the right cooking environment for everything from Cornish hens to cherry pie to butternut squash.
- Assures predictably delicious results with a variety of modes, including Convection Roast, Proof, and Dehydrate
- Insert a temperature probe to tell you exactly when it is done—it will alert you the moment the dish is ready.
- Includes options such as self-clean, delayed start, timed cook, Sabbath mode, and more
- Makes a statement with Wolf's iconic professional look and handle
- Integrates beautifully into surrounding cabinetry with flush installation
- Promotes excellent visibility via two bright halogen lights and large, double-panel-glass door windows

ACCESSORIES

- 30" Bake Stone Kit
- 30" Broiler Pan
- Dehydration Kit
- Dehydration Kit
- Full-Extension Ball Bearing Rack
- Premier Baking Sheet
- Standard Oven Rack
- Temperature Probe

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

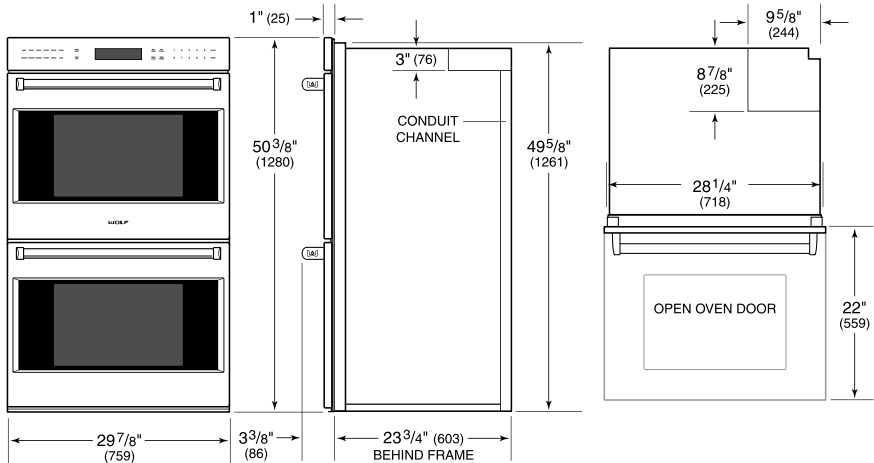




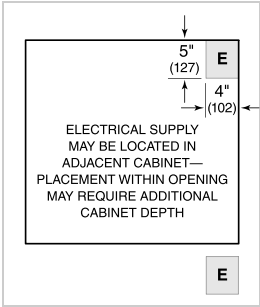
PRODUCT SPECIFICATIONS

Model	DO30PE/S/PH
Dimensions	29 7/8"W x 50 3/8"H x 23 3/4"D
Oven 1 Interior Dimensions	25"W x 16 1/2"H x 19"D
Oven 2 Interior Dimensions	25"W x 16 1/2"H x 19"D
Overall Capacity	4.5 cu. ft.
Usable Capacity	2.8 cu. ft.
Door Clearance	22"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	5 Feet

DIMENSIONS

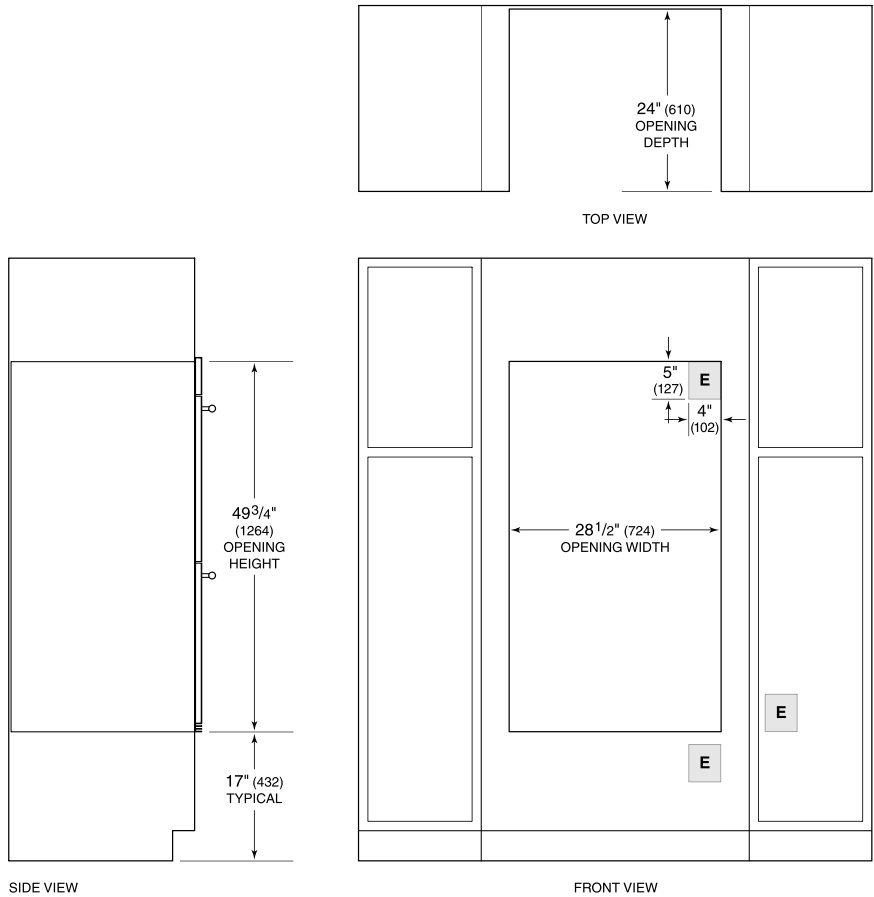


ELECTRICAL



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

STANDARD INSTALLATION



**NOTE:** Location of electrical supply within opening may require additional cabinet depth.