

#### SO30PE/S/PH



# **FEATURES**

Control 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 <a href="mailto:subzero-wolf.com/locator">subzero-wolf.com/locator</a>.

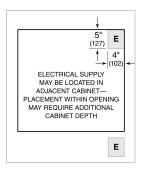




# **PRODUCT SPECIFICATIONS**

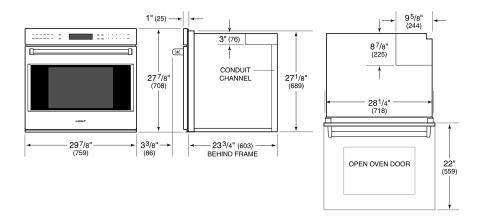
Model	SO30PE/S/PH
Dimensions	29 7/8"W x 27 7/8"H x 23 3/4"D
Oven 1 Interior Dimensions	25"W x 16 1/2"H x 19"D
Overall Capacity	4.5 cu. ft.
Usable Capacity	2.8 cu. ft.
Door Clearance	22"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 Feet

# **ELECTRICAL**

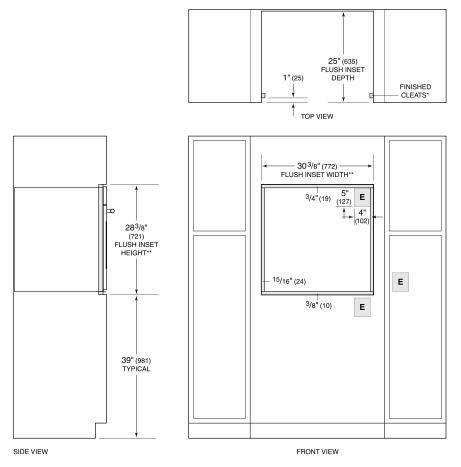


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

# **DIMENSIONS**



# **FLUSH INSTALLATION**



<sup>\*</sup>Will be visible and should be finished to match cabinetry.

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

<sup>\*\*</sup>Dimension provides minimum reveals.