

SO30TM/S/TH



FEATURES

Preheats faster and cooks more consistently across all racks due to its advanced Dual VertiFlow™ convection system

Assures predictably delicious results with a variety of modes, including Convection Roast, Proof, and Dehydrate

Prepares 50 popular dishes with the Gourmet feature that automatically adjusts cook times and temperatures

Handles multiple dishes simultaneously with our largest capacity oven (13 percent larger)

Insert a temperature probe to tell you exactly when it is done—and in gourmet mode, it will alert you the moment the dish is ready.

Uncomplicate cooking with innovative, interactive color touchscreen controls

Complements any kitchen with its design versatility

Integrates beautifully into surrounding cabinetry with flush installation

Ensures excellent visibility via three bright halogen lights and large, triple-panel-glass door windows

Master your technique with tips and recipes from the Mastering the M series oven guide

ACCESSORIES

30" Broiler Pan

30" Full-Extension Ball-Bearing Oven Rack

30" Premier Baking Sheet

30" Standard Oven Rack

Bake Stone Kit

Dehydration Kit

Dual Installation Kit

Multi-Function Pan

Temperature Probe

Accessories available through an authorized dealer.

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



PRODUCT SPECIFICATIONS

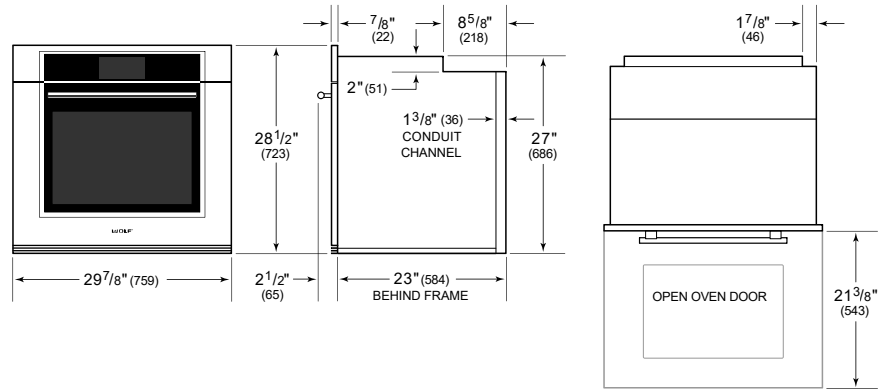
Model	SO30TM/S/TH
Dimensions	29 7/8"W x 28 1/2"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu. ft.
Usable Capacity	3.3 cu. ft.
Door Clearance	21 3/8"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

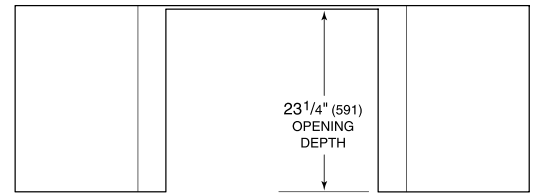


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

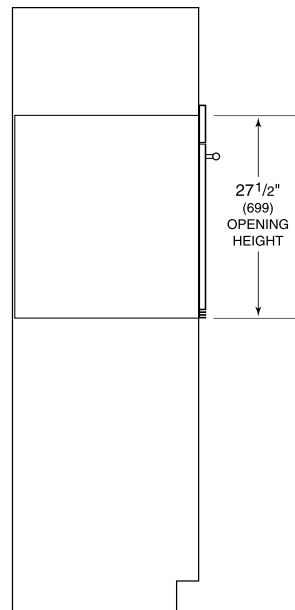
DIMENSIONS



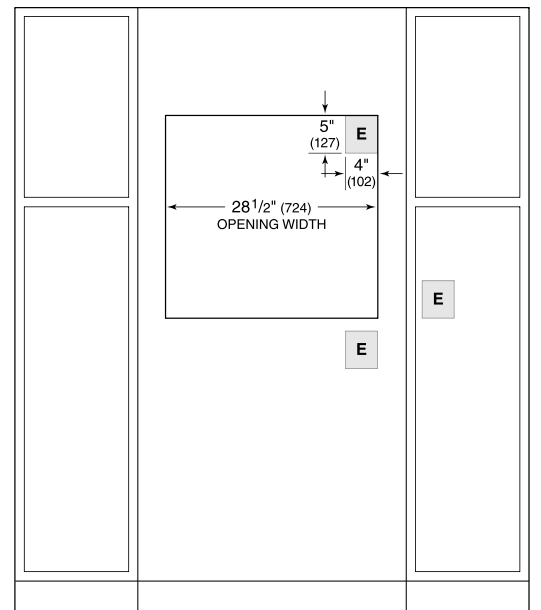
STANDARD INSTALLATION



TOP VIEW



SIDE VIEW



FRONT VIEW

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