

SO30TM/S/TH



FEATURES

10 cooking modes for predictably delicious results (Convection, Roast, Bake, Broil, Convection Roast, Stone, Gourmet, Warm, Proof and Dehydrate)

Advanced Dual VertiCross convection system for faster preheats and consistent cooking across all racks

Gourmet feature has menu of presets that automatically controls cooking of popular meals

5.1 cubic feet capacity to handle multiple dishes at once

Enhanced interior views with triple-pane glass and three halogen lights

Interactive color touchscreen for advanced cooking control

Can be installed flush with surrounding cabinetry for integrated look

Temperature probe cooks to ideal doneness and lets you know when it's ready

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

ACCESSORIES

30" Broiler Pan

30" Premier Baking Sheet

Bake Stone Kit

Dehydration Kit

Dual Installation Kit

Full-Extension Ball Bearing Rack

Multi-Function Pan

Oven Rack

Oven Rack Set (3)

Temperature Probe

Accessories available through an authorized dealer.

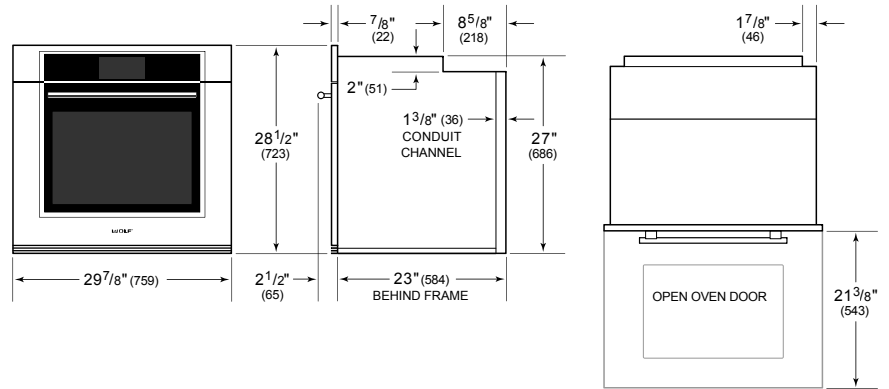
For local dealer information, visit subzero-wolf.com/locator.



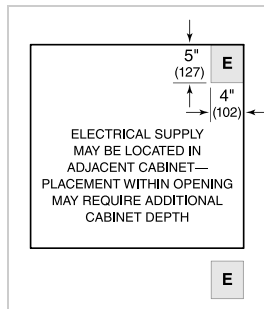
PRODUCT SPECIFICATIONS

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"
Weight	273 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 Feet

DIMENSIONS

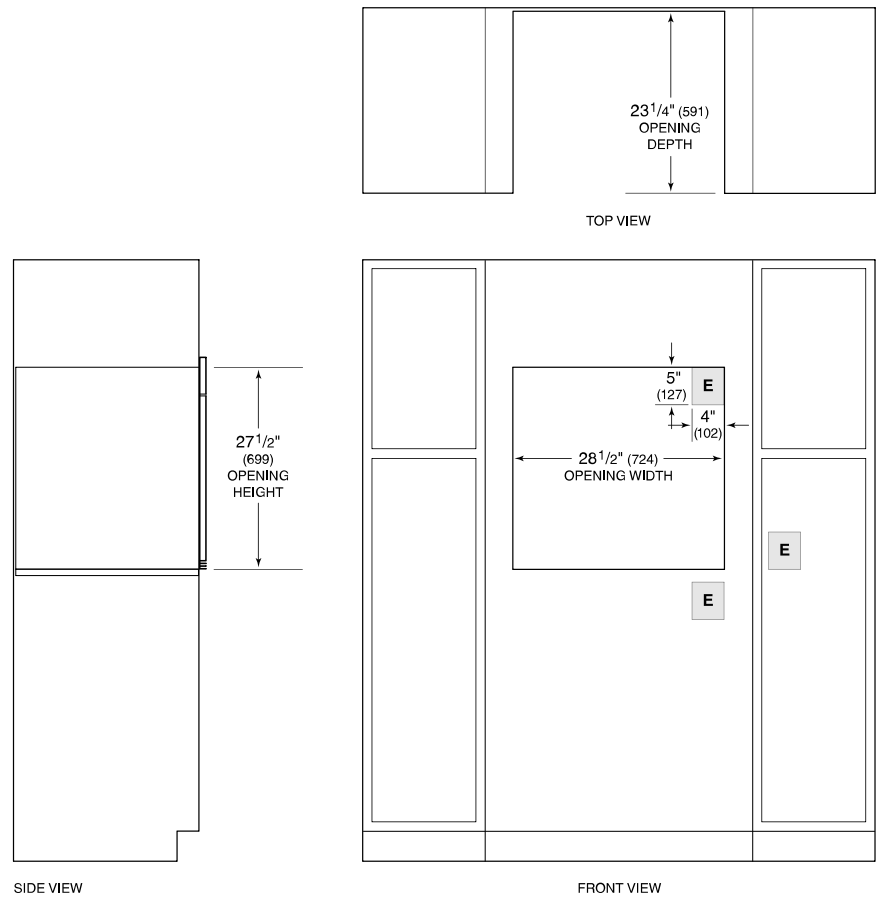


ELECTRICAL



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

STANDARD INSTALLATION



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