

CSO3050TM/S/T

FEATURES

The elegant, modern aesthetics pair perfectly with a full suite of similarly styled Sub-Zero, Wolf, and Cove appliances.

Plumbed and non-plumbed options for maximum installation flexibility.

Full-color touchscreen simplifies use

Save up to 50 personalized favorite recipe presets.

Cooking modes include Steam, Convection, Broil, Slow Roast

1750-Watt recessed broil element.

2.4 cubic-foot oven cavity allows multiple dishes to be placed side by side at once.

1889-Watt dual convection system ensures even, multi-rack baking and consistent results.

Three full-extension rack positions and one standard position allow easy access and increased cooking flexibility.

40-fluid ounce (1.2-liter) tank holds enough water for 4-hours of uninterrupted steam cooking.

The temperature probe alerts you when your dish has reached the desired temperature.

ACCESSORIES

Broil Rack

Descaling Solution

Perforated Pan - 12 3/4" x 1 1/2" x 7"

Perforated Pan - 24 3/4" x 1 3/8" x 14 1/2"

Porcelain Steam Enameled Broil Pan

Solid Pan - 12 3/4" x 1 1/2" x 7"

Solid Pan - 24 3/4" x 1 3/8" x 14 1/2"

Standard Oven Rack

Temperature Probe

Accessories available through an authorized dealer.

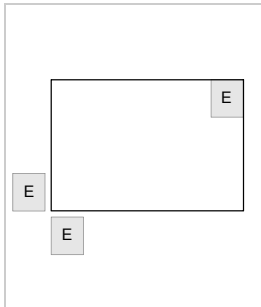
For local dealer information, visit subzero-wolf.com/locator.



PRODUCT SPECIFICATIONS

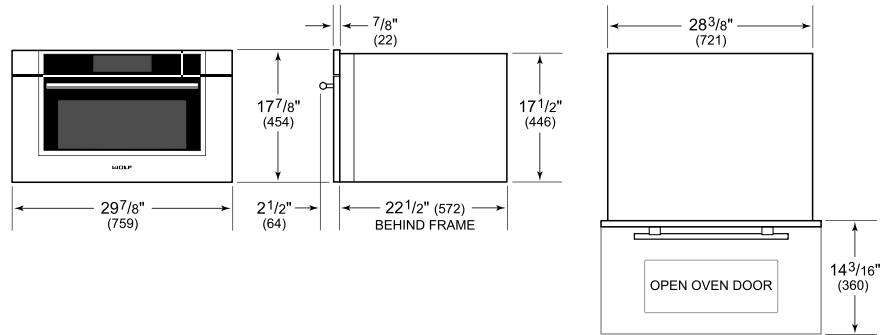
Model	CSO3050TM/S/T
Dimensions	29 7/8"W x 17 7/8"H x 22 1/2"D
Oven Interior Dimensions	25 1/4"W x 10 3/4"H x 15 1/8"D
Overall Capacity	2.4 cu. ft.
Usable Capacity	1.8 cu. ft.
Door Clearance	14 3/16"
Weight	91 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Conduit Length	4 Feet

ELECTRICAL

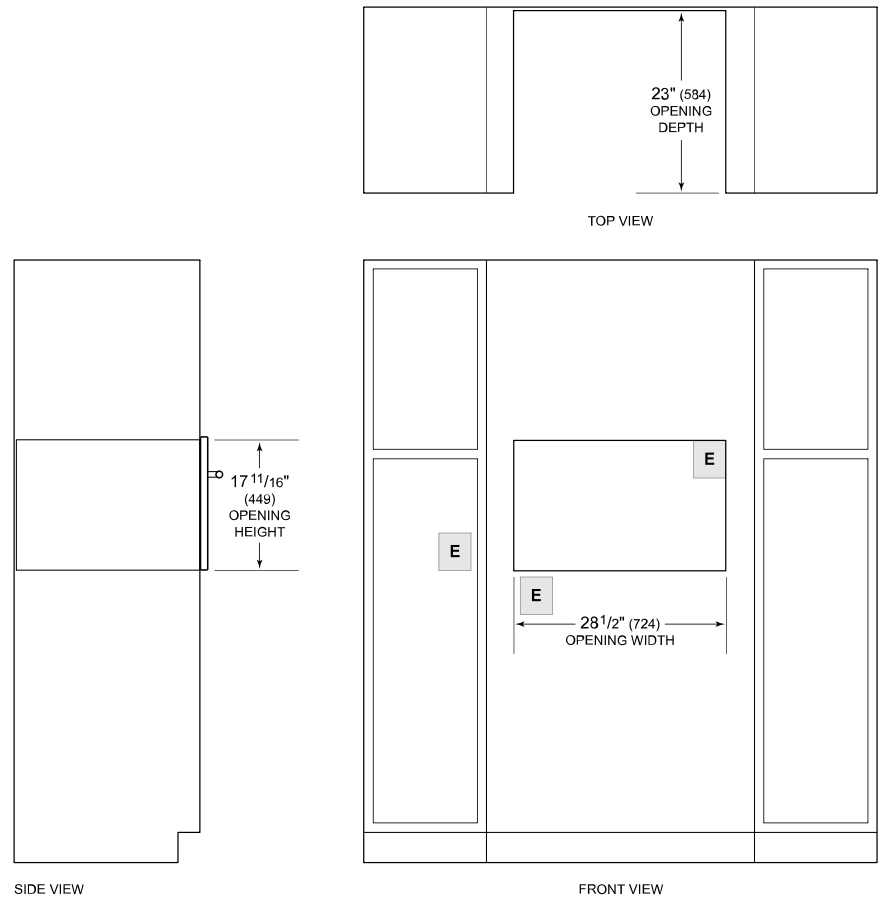


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



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