

CSO30CM/B/TH WITH BLACK HANDLE

FEATURES

More than 25% larger than similar units

10 cooking modes make meals easy

Easy-access water tank provides 90 minutes of steam cooking

Installs flush with cabinetry or integrated into your kitchen design

Gourmet mode adjusts time, temperature, humidity for perfect results

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

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

Steam mode captures nutrition, flavor and color

Reheat mode rehydrates leftovers flavorfully

Auto Steam Bake mode for bagels, breads, pastries

Convection mode for consistent results and beautiful browning

Convection Humid mode seals in moisture for juicy results

Convection Steam mode for foods tender inside, crisped outside

Slow Roast mode cooks dinner while you're away

Recipes mode cooks from collection of built-in recipes

"Keep Warm" mode

Program in when you want your dish to be ready

Temperature probe lets you know when it's done

Two pans, four rack positions

ACCESSORIES

Black Handle

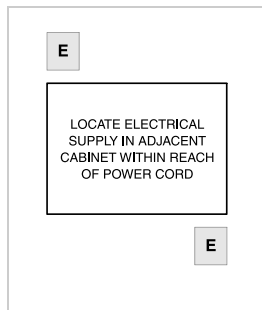
Accessories available through an authorized Sub-Zero dealer.
For local dealer information, visit subzero-wolf.com/locator.



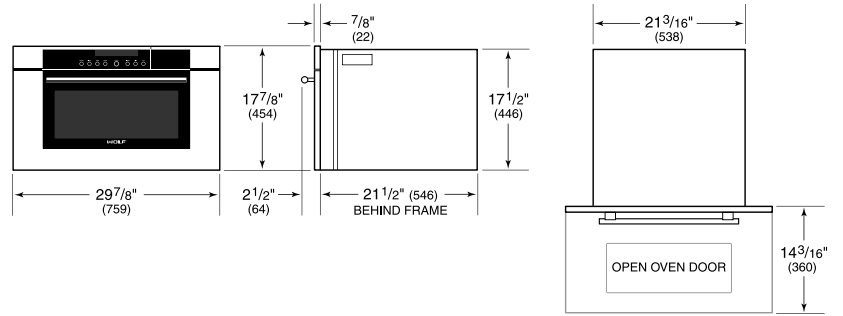
PRODUCT SPECIFICATIONS

| | |
|--------------------------|--------------------------------|
| Model | CSO30CM/B/TH with Black Handle |
| Dimensions | 29 7/8"W x 17 7/8"H x 21 1/2"D |
| Oven Interior Dimensions | 17 7/8"W x 11"H x 15 3/4"D |
| Capacity | 1.8 cu ft |
| Door Clearance | 14 3/16" |
| Weight | 80 lb |
| Electrical Supply | 240/208 VAC, 60 Hz |
| Electrical Service | 20 amp dedicated circuit |
| Power Cord Length | 6 feet |

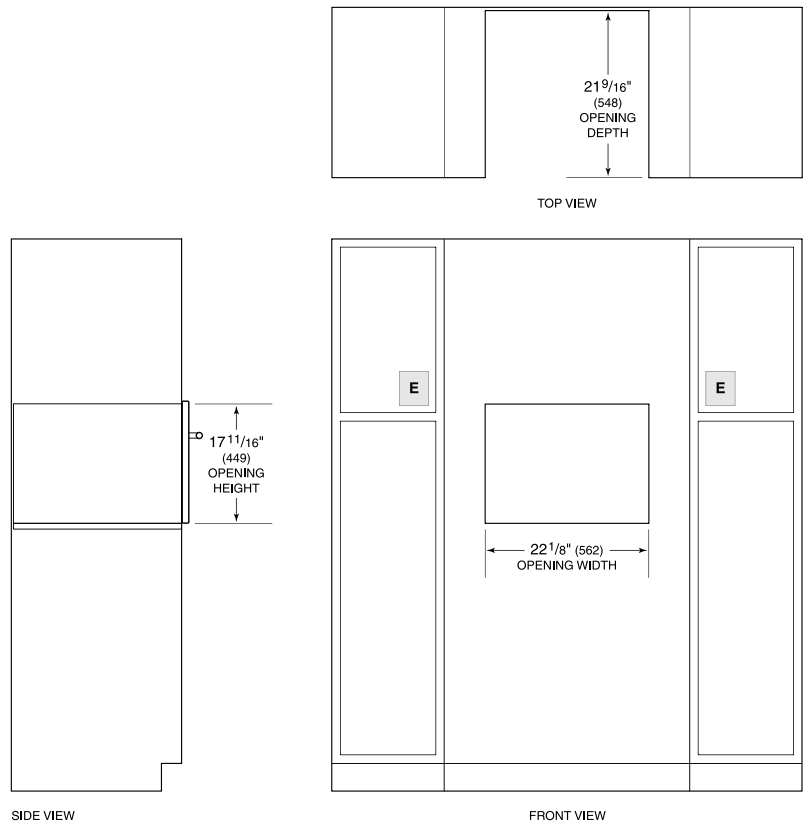
ELECTRICAL



DIMENSIONS



STANDARD INSTALLATION



Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.