

DO30CE/B/TH**FEATURES**

Cook for a crowd, with two ovens and twice the capacity

The upper cavity controls 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—and in gourmet mode, it will alert you the moment the dish is ready

Includes options such as self-clean, delayed start, timed cook, Sabbath mode, and more

Enjoy the clean look of black glass and contemporary design

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

Full-Extension Ball Bearing Rack

Premier Baking Sheet

Standard Oven Rack

Temperature Probe

Accessories available through an authorized dealer.

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

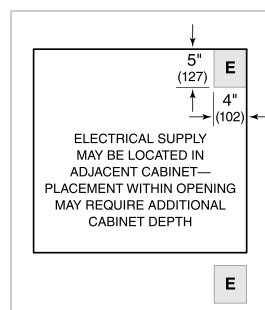


DIMENSIONS

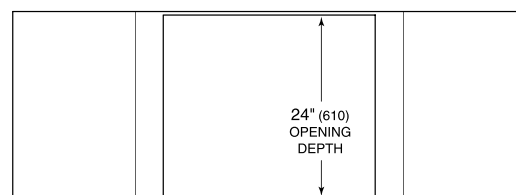
Technical drawings of the oven showing front, side, and rear views with dimensions:

- Front View:**
 - Width: $29\frac{7}{8}"$ (759)
 - Height: $50\frac{3}{8}"$ (1280)
- Side View:**
 - Depth: $11\frac{1}{4}"$ (32)
 - Height: $49\frac{1}{2}"$ (1257)
 - Top Panel Width: $3"$ (76)
 - Label: CONDUIT CHANNEL
- Rear View:**
 - Top Panel Width: $9\frac{5}{8}"$ (244)
 - Top Panel Height: $8\frac{7}{8}"$ (225)
 - Bottom Panel Width: $28\frac{1}{4}"$ (718)
 - Bottom Panel Height: $22\frac{1}{2}"$ (555)
 - Label: OPEN OVEN DOOR

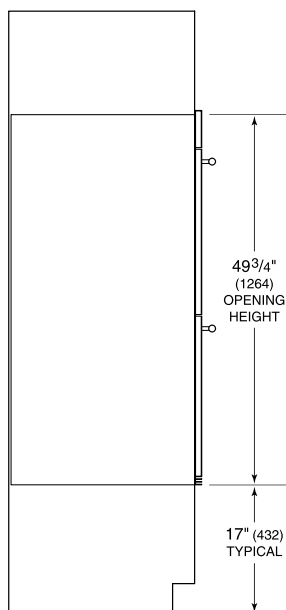
STANDARD INSTALLATION



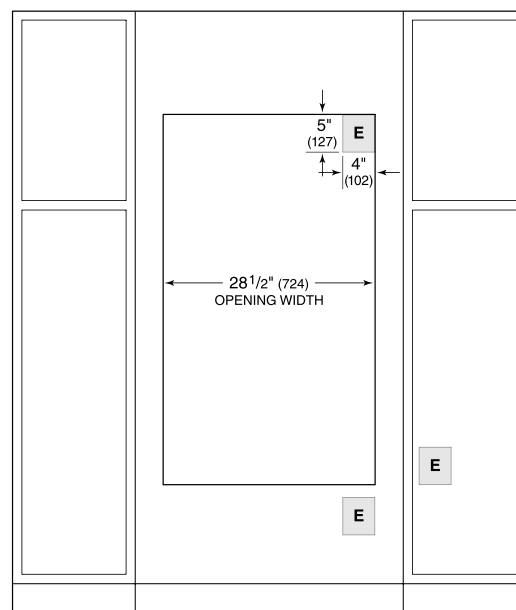
NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified



TOP VIEW



SIDE VIEW



FRONT VIEW

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