



## M SERIES TRANSITIONAL CONVECTION STEAM OVEN W.760

ICBCSO30TM/S/TH

Revel in fast, more versatile, and healthier cooking. Choose the cooking mode combining steam and convection that's ideal for your dish. Steam vegetables—crisp, flavorful, wholesome—and retain up to 22 percent more vitamins than conventional cooking. Steam-roast poultry that's gloriously brown, miraculously juicy, and done up to 25 percent faster. Steam-bake crusty loaves worthy of a French boulangerie. Even rejuvenate leftovers and stale bread to delicious freshness.

## SPECIFICATIONS

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### Key Features:

- Convection and steam heat with ten cooking modes for superior control.
- Gourmet and Recipes modes for quick and convenient meal preparation.
- Temperature probe, perforated and solid stainlesssteel pans.
- Operating time, delayed start and descaling features.

### Features:

- Stainless steel with Professional handle
- Can be installed in a standard or flush inset application
- Convection with twelve cooking modes: steam, reheat, auto steam bake, convection, convection humid, convection steam, Wolf gourmet, slow roast, recipes, my recipes, keep warm, descale and cleanse
- Large viewing window and halogen interior lighting
- Four-level rack guides with two adjustable oven racks
- Temperature probe
- Recipes mode
- Delayed start feature and descaling program

### Specifications:

- Dimensions: 759 W x 546 D x 454 H



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### PLANNING INFORMATION

- The convection steam oven can be installed in a standard or flush inset application. The electrical supply for the oven must be located in an adjacent cabinet.
- Finish the edges of the opening. They may be visible when the door is open.
- For standard installations, face trim will overlap stiles and rails. Refer to the chart below.
- For Flush inset installations, a minimum 3 mm reveal is required on all sides.
- To ensure consistent reveals, each corner of the opening must be exactly 90°.

### ELECTRICAL

- Installation must comply with all applicable electrical codes and be properly grounded (earthed).
- Locate the electrical supply as shown in the illustrations on the following pages. A separate circuit, servicing only this appliance is required.
- A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.
- Performance may be compromised if the electrical supply is less than 220 volts.

### INSTALLATION REQUIREMENTS

BASE SUPPORT	MIN
Convection Steam Oven	45 kg

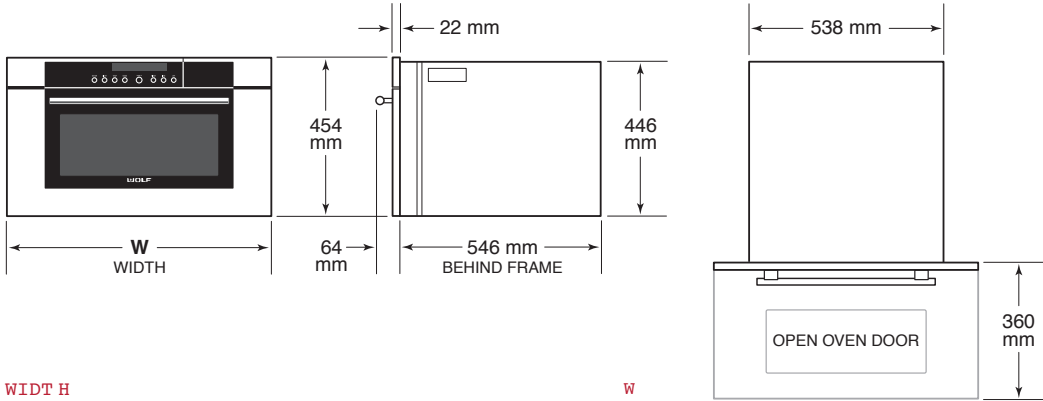
TRIM OVERLAP	
Top	5 mm
Bottom	0 mm
Sides	98 mm

### ELECTRICAL REQUIREMENTS

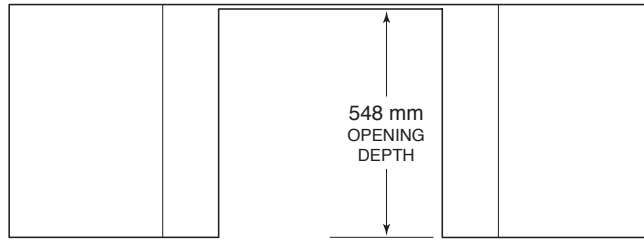
Required Power Supply	220-240 V AC 50/60 Hz
Service	3800 W
Receptacle	grounding-type (earthed)
Power Cord	1.8 m



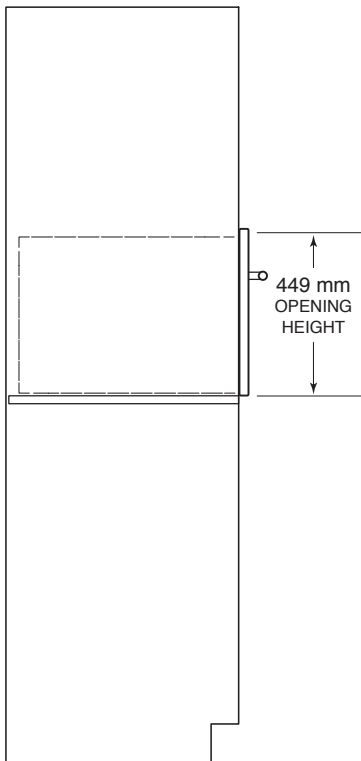
**M SERIES TRANSITIONAL CONVECTION STEAM OVEN W.760**  
**ICBCSO30TM/S/TH STANDARD INSTALLATION**



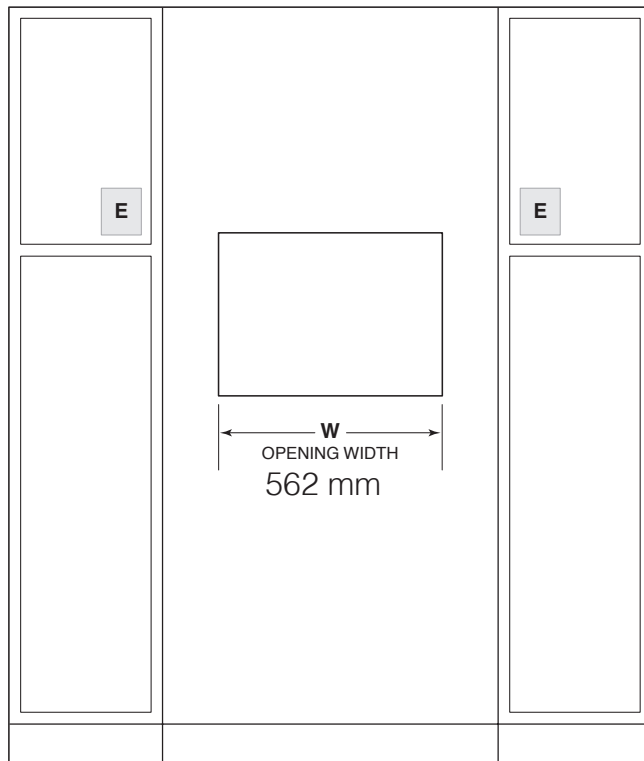
WIDTH	W
60 cm Model	597 mm
76 cm Model	759 mm



TOP VIEW



SIDE VIEW

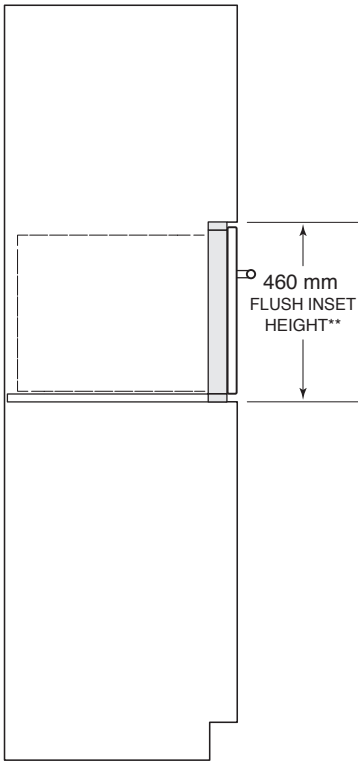
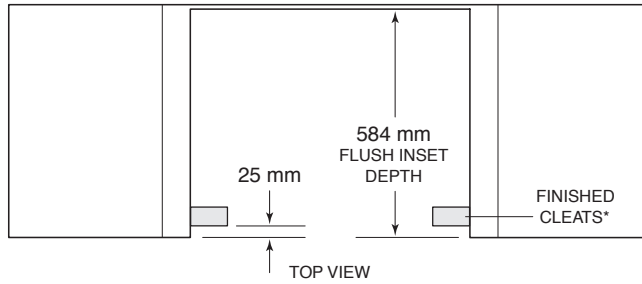


FRONT VIEW

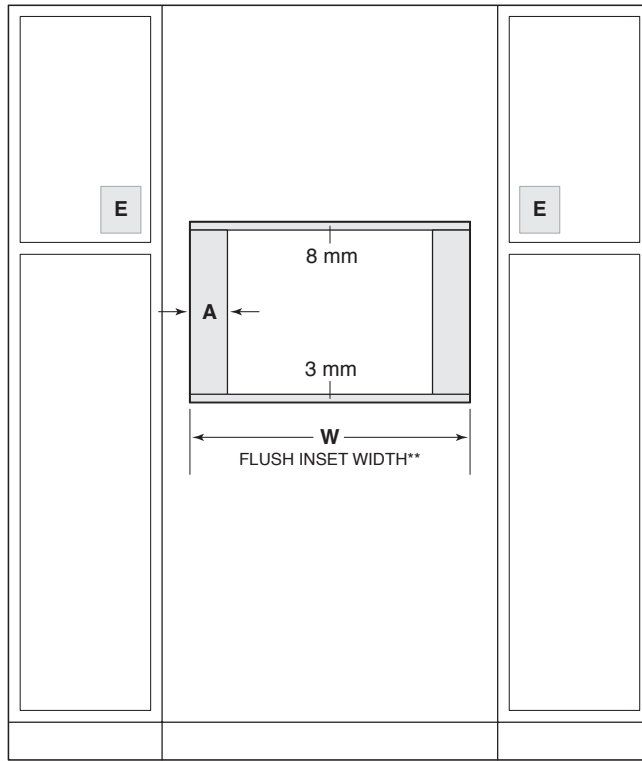
*NOTE: Both 60 cm and 76 cm models require the same opening dimensions.  
 Electrical supply must be located in adjacent cabinet within .9 m of opening .  
 Dashed line represents profile of unit.*



M SERIES TRANSITIONAL CONVECTION STEAM OVEN W.760  
**ICBCSO30TM/S/TH FLUSH INSET INSTALLATION**



SIDE VIEW



FRONT VIEW

\*Will be visible and should be finished to match cabinet ry.

\*\*Dimension provides minimum reveals.

NOTE: Electrical supply must be located in adjacent cabinet within .9 m of opening.  
 Dashed line represents profile of unit.

FLUSH INSET WIDTH	WA	
60 cm Model	603 mm	21 mm
76 cm Model	765 mm	102 mm