

30" M SERIES CONTEMPORARY STAINLESS STEEL BUILT-IN SINGLE OVEN



SO30CM/S



FEATURES

Stainless steel, handleless design for Wolf performance at its sleekest

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

Interactive color touchscreen for advanced cooking control

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

Can be installed flush with surrounding cabinetry for integrated look

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

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

ACCESSORIES

Bake stone kit (stone, rack and peel)

Dehydration kit (racks and door stop)

Full-extension, easy-glide oven racks

Temperature probe

Set of three standard oven racks

Broiler pan

Multi-function pan

Dual installation kit

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



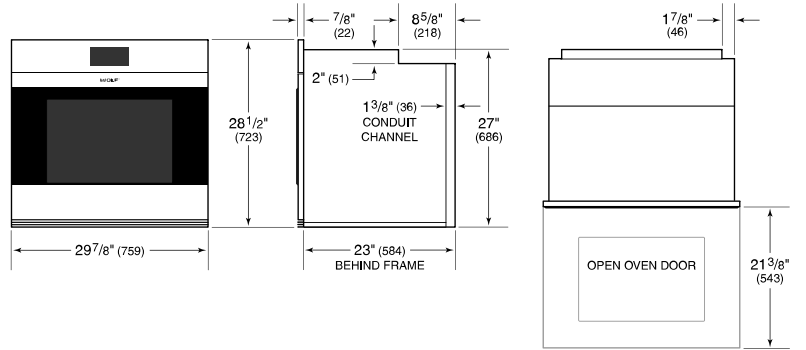
30" M SERIES CONTEMPORARY STAINLESS STEEL BUILT-IN SINGLE OVEN



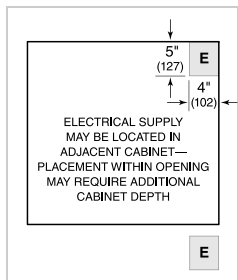
PRODUCT SPECIFICATIONS

Model	SO30CM/S
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 in.
Usable Capacity	3.3 in.
Door Clearance	21 3/8"
Weight	273 lbs

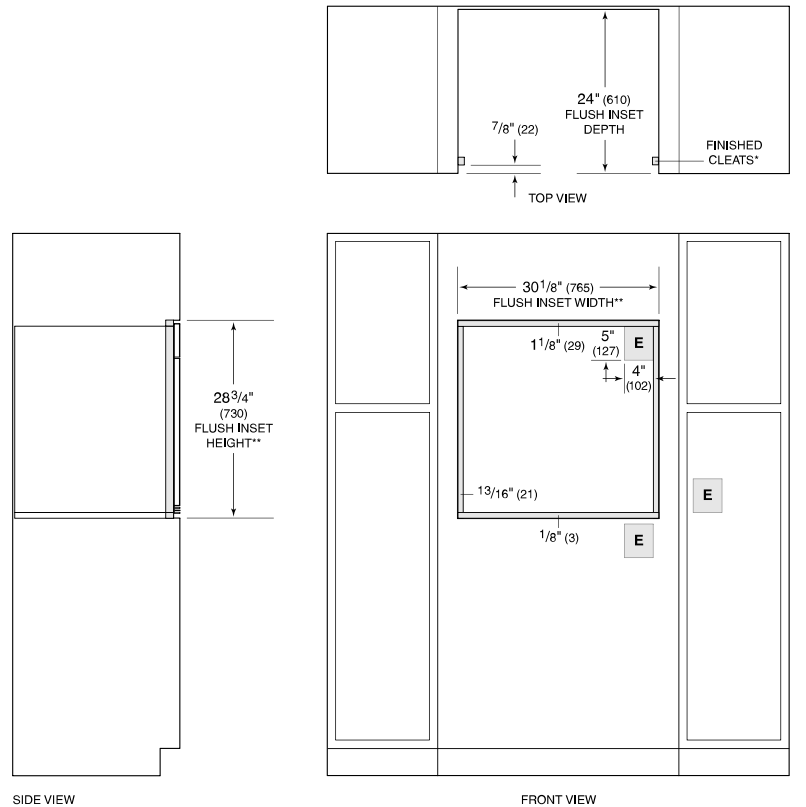
DIMENSIONS



ELECTRICAL



FLUSH INSTALLATION



*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.
 **Dimension provides minimum reveals.
 NOTE: Location of electrical supply within opening may require additional cabinet depth.