

ICBSO30TM/S/TH



FEATURES

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

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

Interactive color touchscreen for advanced cooking control

Quiet-close doors with spring-and-damper door hinge system

Can be installed flush with surrounding cabinetry for integrated look

10 cooking modes for predictably delicious results (Convection, Roast, Bake, Grill, Convection Roast, Stone, Gourmet, Warm, Proof and Dehydrate)

145 L capacity to handle multiple dishes at once

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

Exceptional support from our Customer Care team

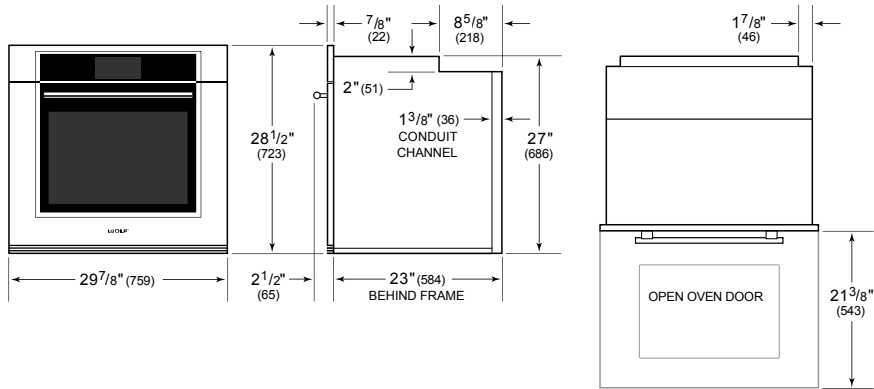




PRODUCT SPECIFICATIONS

Model	ICBSO30TM/S/TH
Dimensions	759mmW x 724mmH x 584mmD
Oven 1 Interior Dimensions	641mmW x 448mmH x 506mmD
Overall Capacity	145 L
Door Clearance	543mm
Weight	124 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	4.2-4.8 kW

DIMENSIONS



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

GUIDE
ONLY.

THESE SPECIFICATIONS ARE A GUIDE ONLY. Not suitable for cabinetry, installation or services location.
SUB-ZERO AND WOLF OFFER A CUSTOMISED DESIGN CHECK SERVICE to ensure your new appliances are installed perfectly. Please contact our Customer Care team for further information regarding our Design Check Service, or for detailed product specification and installation advice.
Phone: 03 9600 2218 Email: enquiries@subzero.com
Sub-Zero and Wolf Design Guides are also available via our website: www.subzero-wolf.com.au