

ICBSO3050PE/S/P



FEATURES

- Wolf's dual convection system provides reliably even heat, reduces hot and cold spots, and enables consistent multi-rack cooking
- Ten cooking modes, including Bake, Broil, Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm, were developed by Wolf chefs to maximize the performance of your oven
- Gourmet Mode offers nearly 50 presets to automatically cook a delicious set of impressive dishes
- The large full-color touch screen and stainless touch controls are intuitive and easy-to-read
- The temperature probe alerts you when your dish has reached the desired temperature
- The oven offers self-clean, delayed start, timed cook, and Sabbath features
- Coordinates with other Sub-Zero and Wolf appliances

ACCESSORIES

- 30" (762 mm) Broiler Pan
- Bake Stone Kit
- Baking Sheet
- Dehydration Rack Set
- Full-Extension Ball-Bearing Rack
- Multifunction Pan
- Standard Oven Rack
- Temperature Probe
- Accessories available through an authorized dealer.

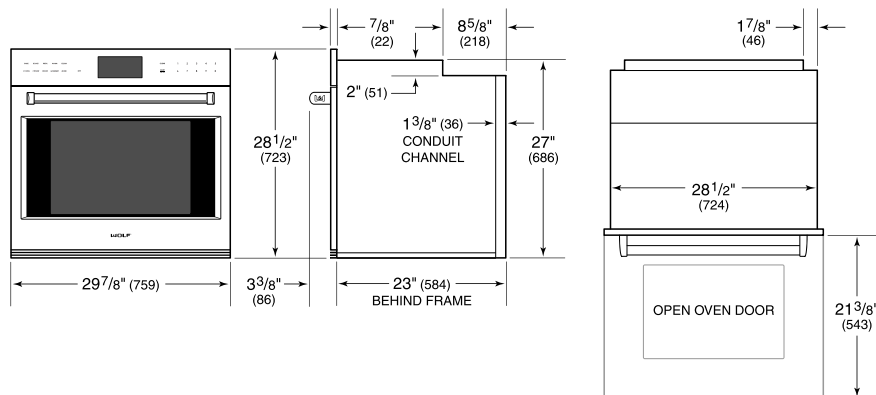


PRODUCT SPECIFICATIONS

Model	ICBSO3050PE/S/P
Dimensions	759mmW x 723mmH x 584mmD
Oven 1 Interior Dimensions	635mmW x 419mmH x 483mmD
Overall Capacity	131 L
Usable Capacity	113 L
Door Clearance	543mm
Weight	124 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	3.8-4.8 kW

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



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: 1300 808 859 Email: enquiries@subzero.com

Sub-Zero and Wolf Design Guides are also available via our website: www.subzero-wolf.com.au