

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.

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

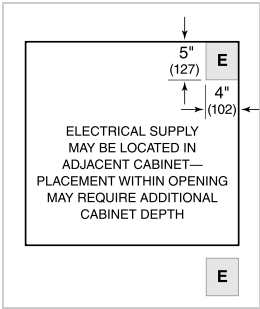




PRODUCT SPECIFICATIONS

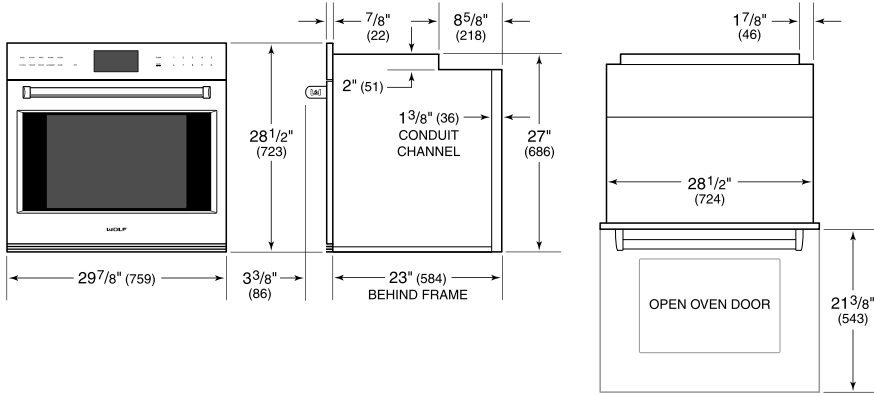
Model	ICBSO3050PE/S/P
Dimensions	759mmW x 723mmH x 584mmD
Oven 1 Interior Dimensions	635mmW x 419mmH x 483mmD
Overall Capacity	127 L
Usable Capacity	115 L
Door Clearance	543mm
Weight	124 kg
Electrical Supply	220-240 VAC; 50/60 Hz
Electrical Service	3.8-4.8 kW

ELECTRICAL

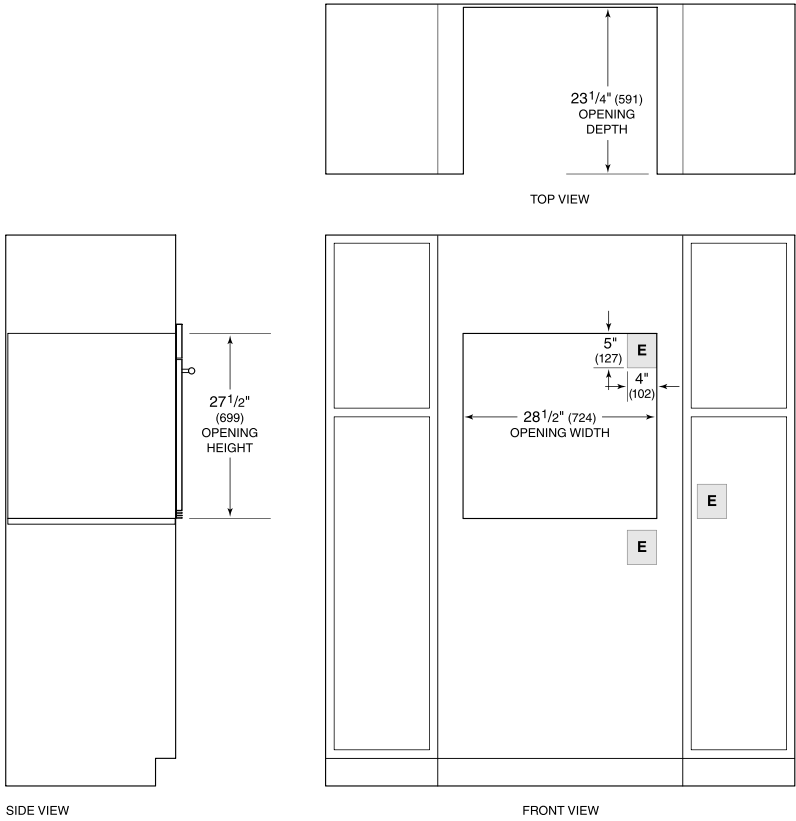


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



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