

ICBSO3050TM/S/T



FEATURES

Preheats faster and cooks more consistently across all racks due to its advanced Dual VertiFlow™ convection system

Assures predictably delicious results with a variety of modes, including Convection, Convection Roast, Proof, and Dehydrate and more

Prepares 50 popular dishes with the Gourmet feature that automatically adjusts cook times and temperatures

Handles multiple dishes simultaneously with our largest capacity oven

Insert a temperature probe to tell you exactly when it is done—and in Gourmet Mode, it will alert you the moment the dish is ready.

Uncomplicate cooking with innovative, interactive colour touchscreen controls

Complements any kitchen with its design versatility

Integrates beautifully into surrounding cabinetry with flush installation

Ensures excellent visibility via three bright halogen lights and large, triple-panel-glass door windows

Master your technique with tips and recipes from the Mastering the M Series Oven guide

ACCESSORIES

30" Multi-Function Pan

76 cm Full-Extension Ball-Bearing Oven Rack

76 cm Grill Pan

76 cm Standard Oven Rack

Bake Stone Kit

Dehydration Kit

Temperature Probe

Accessories available through an authorized dealer.

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



PRODUCT SPECIFICATIONS

Model	ICBSO3050TM/S/T
Dimensions	759mmW x 724mmH x 584mmD
Oven 1 Interior Dimensions	641mmW x 448mmH x 506mmD
Overall Capacity	144 L
Usable Capacity	125 L
Door Clearance	543mm
Weight	124 kg
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Electrical Service	4.2-4.8 kW

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS

