



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 Roast, Proof, and Dehydrate
- Prepares 50 popular dishes with the Gourmet feature that automatically adjusts cook times and temperatures
- Handles multiple dishes simultaneously with our largest capacity oven (13 percent larger)
- 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 color touchscreen controls
- Blends in with a sleek black glass, handleless design
- 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

- Broiler Pan
- Full-Extension Ball-Bearing Oven Rack
- Premier Baking Sheet
- Standard Oven Rack
- Bake Stone Kit
- Dehydration Kit
- Dual Installation Kit
- Multi-Function Pan
- Temperature Probe

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

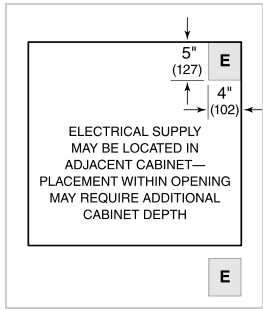




PRODUCT SPECIFICATIONS

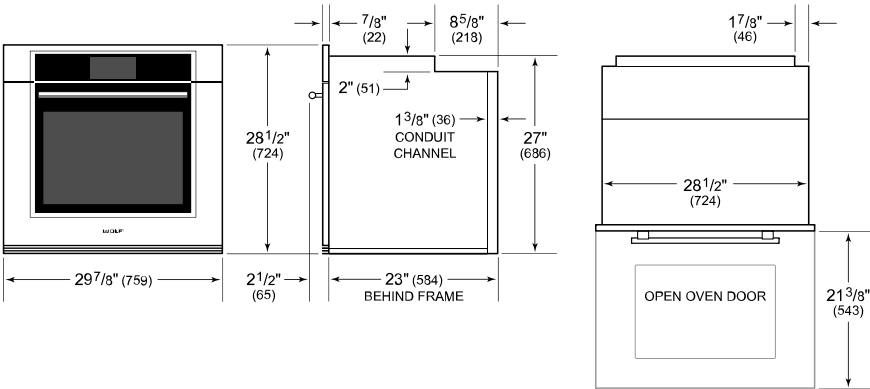
Model	ICBSO3050TM/S/T
Dimensions	759 mm W x 724 mm H x 584 mm D
Oven Interior Dimensions	641 mm W x 444 mm H x 504 mm D
Shipping Weight	124 kg
Overall Capacity	144 L
Usable Capacity	125 L
Door Clearance	543 mm
Electrical Supply	Single Phase: 220-240 V AC, 50/60 Hz 3-Phase: 380-415 V AC, 50 Hz
Electrical Service	Single-phase: 4.2-4.8 kW 3-Phase: 3-3.6 kW
Power Cord	1.2 m

ELECTRICAL

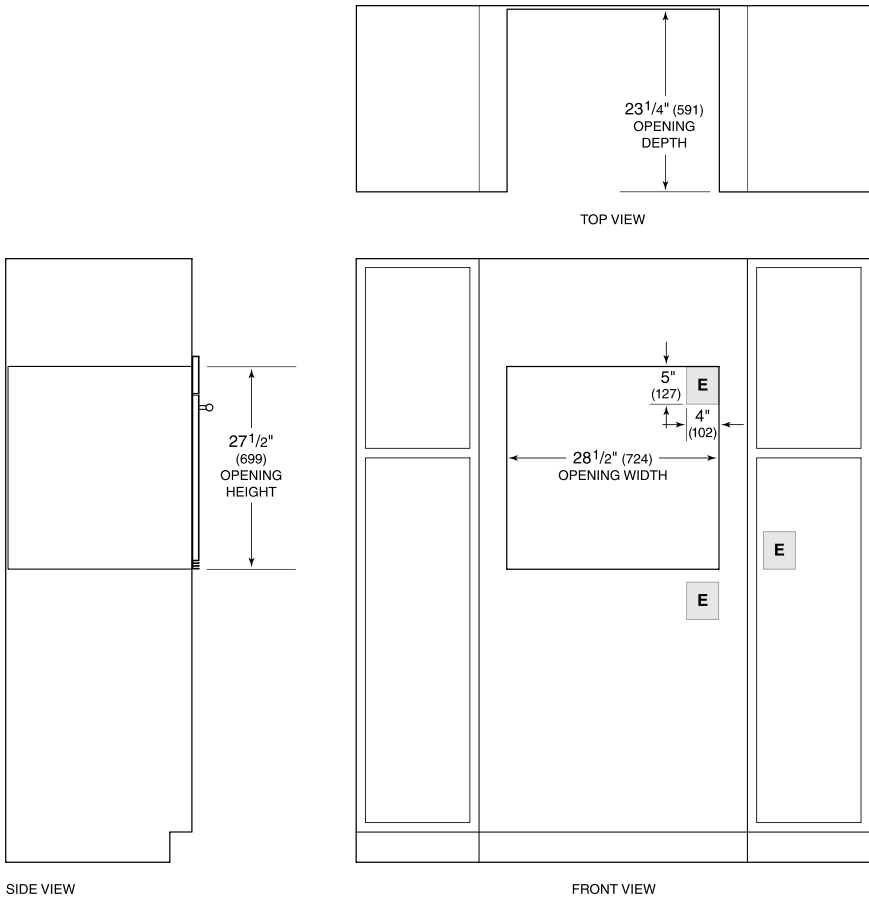


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



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