

ICBSO3050CM/S



FEATURES

Advanced Dual VertiFlow convection system for faster preheats and consistent cooking across all racks

Gourmet feature has menu of presets that automatically controls cooking of popular meals

Interactive color touchscreen for advanced cooking control

Can be installed flush with surrounding cabinetry for integrated look

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

144 L capacity to handle multiple dishes at once

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

Stainless steel, handleless design for Wolf performance at its sleekest

ACCESSORIES

Bake stone kit

Dehydration rack set

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



PRODUCT SPECIFICATIONS

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|----------------------------|--------------------------|
| Model | ICBSO3050CM/S |
| 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 | 220-240 VAC; 50/60 Hz |
| Electrical Service | 4.2-4.8 kW |

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS

