

DO30TM/S/TH



### FEATURES

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

Advanced Dual VertiCross 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

Quiet-close doors with spring-and-damper door hinge system

Can be installed flush with surrounding cabinetry for integrated look

5.1 cubic feet capacity to handle multiple dishes at once

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

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

### ACCESSORIES

Bake stone kit (stone, rack and peel)

Dehydration kit (racks and door stop)

Full-extension easy glide oven rack

Temperature probe and broiler pan

Set of three standard oven racks

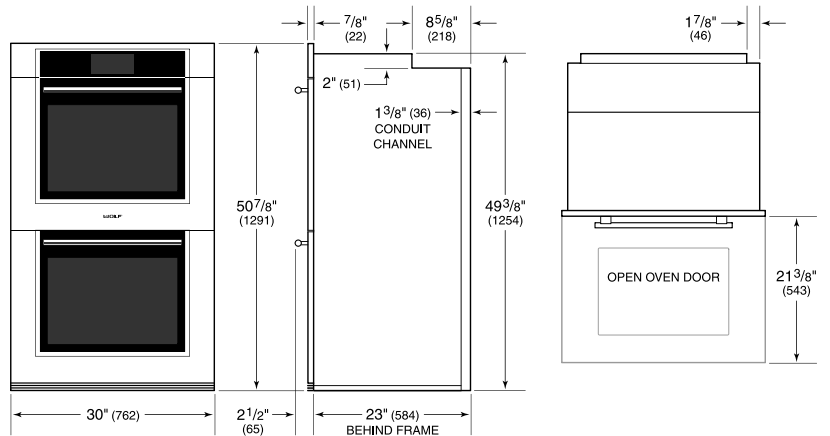
Accessories available through an authorized Sub-Zero dealer. For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



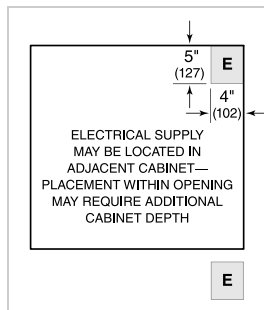
**PRODUCT SPECIFICATIONS**

Model	DO30TM/S/TH
Dimensions	29 7/8"W x 50 7/8"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Oven 2 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu ft
Usable Capacity	3.3 cu ft
Door Clearance	21 3/8"
Weight	466 lb
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	5 feet

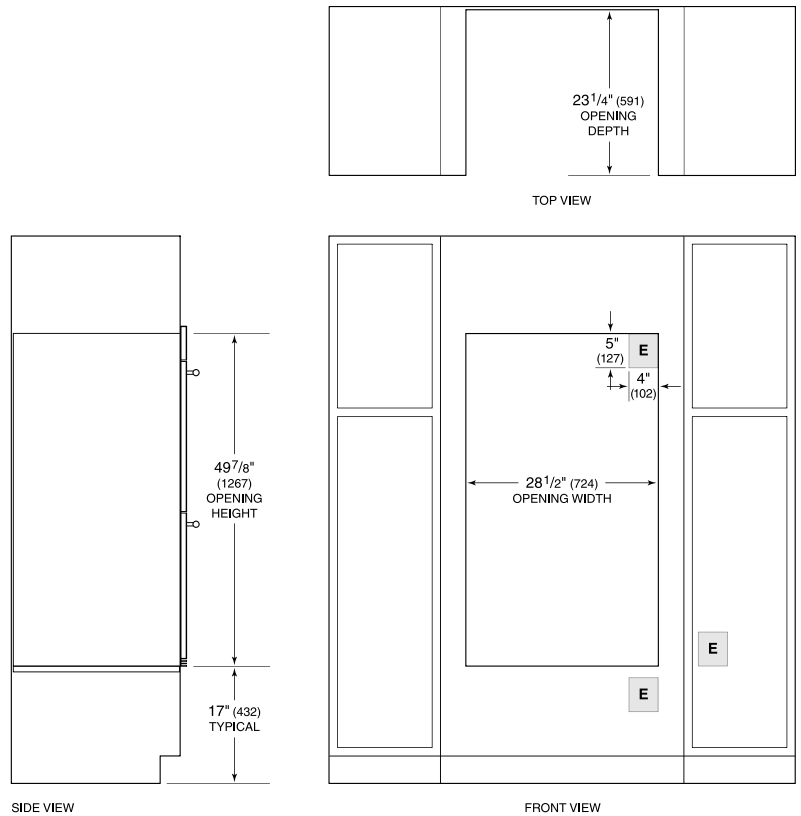
**DIMENSIONS**



**ELECTRICAL**



**STANDARD INSTALLATION**



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