



CSO30CM/B/TH

FEATURES

- More than 25% larger than similar units
- 10 cooking modes make meals easy
- Easy-access water tank provides 90 minutes of steam cooking
- Installs flush with cabinetry or integrated into your kitchen design
- Gourmet mode adjusts time, temperature, humidity for perfect results
- Rigorously tested in our U.S. manufacturing facilities for decades of use
- Exceptional 24/7 support from our Customer Care team in Madison
- Steam mode captures nutrition, flavor and color
- Reheat mode rehydrates leftovers flavorfully
- Auto Steam Bake mode for bagels, breads, pastries
- Convection mode for consistent results and beautiful browning
- Convection Humid mode seals in moisture for juicy results
- Convection Steam mode for foods tender inside, crisped outside
- Slow Roast mode cooks dinner while you're away
- Recipes mode cooks from collection of built-in recipes
- "Keep Warm" mode
- Program in when you want your dish to be ready
- Temperature probe lets you know when it's done
- Two pans, four rack positions

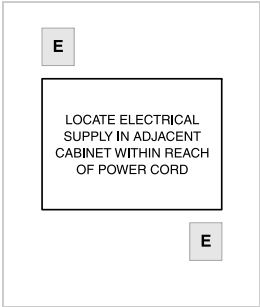




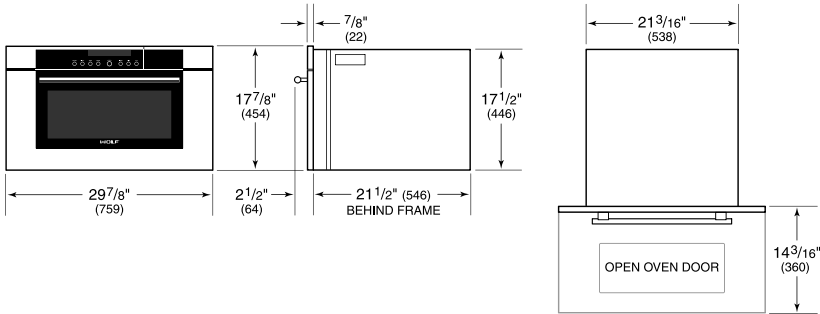
PRODUCT SPECIFICATIONS

Model	CSO30CM/B/TH
Dimensions	29 7/8"W x 17 7/8"H x 21 1/2"D
Oven Interior Dimensions	17 7/8"W x 11"H x 15 3/4"D
Capacity	1.8 cu ft
Door Clearance	14 3/16"
Weight	80 lb
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Power Cord Length	6 feet

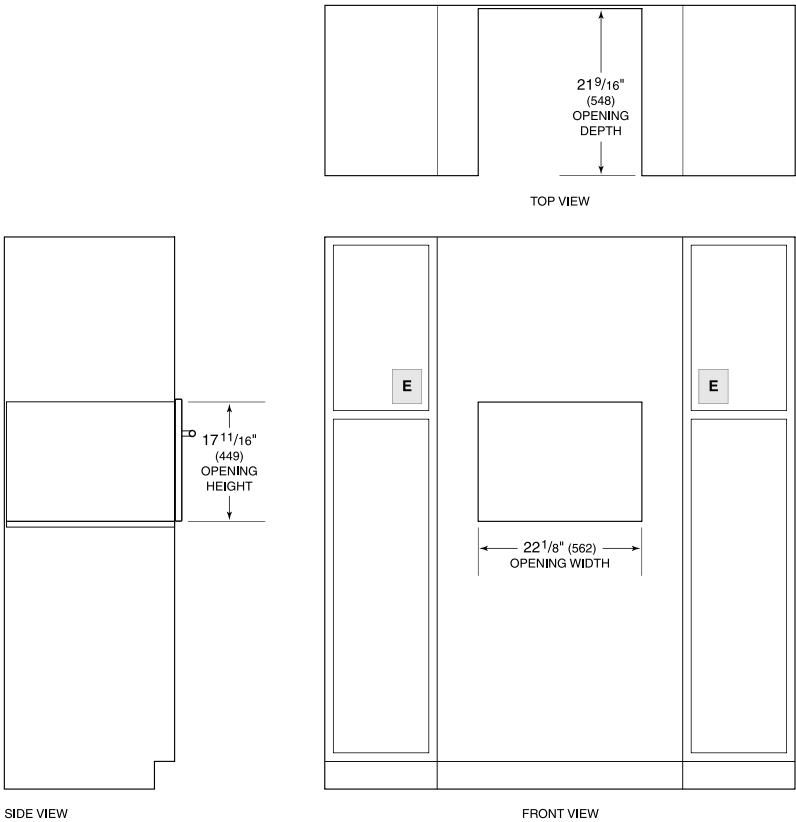
ELECTRICAL



DIMENSIONS



STANDARD INSTALLATION



Electrical supply must be located in adjacent cabinet within 3' (9 m) of opening.