



DO30CE/B/TH

FEATURES

- Cook for a crowd, with two ovens and twice the capacity
- The upper cavity controls heat and airflow expertly as dual convection creates just the right cooking environment for everything from Cornish hens to cherry pie to butternut squash.
- Assures predictably delicious results with a variety of modes, including Convection Roast, Proof, and Dehydrate
- 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.
- Includes options such as self-clean, delayed start, timed cook, Sabbath mode, and more
- Enjoy the clean look of black glass and contemporary design
- Integrates beautifully into surrounding cabinetry with flush installation
- Promotes excellent visibility via two bright halogen lights and large, double-panel-glass door windows

ACCESSORIES

- 30" Bake Stone Kit
- 30" Broiler Pan
- Dehydration Kit
- Dehydration Kit
- Full-Extension Ball Bearing Rack
- Premier Baking Sheet
- Standard Oven Rack
- Temperature Probe

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

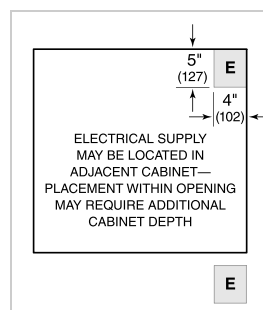


## DIMENSIONS

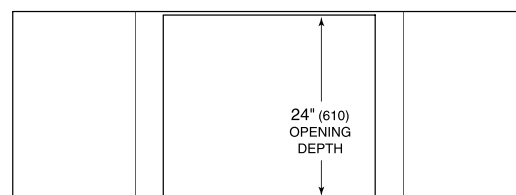
Technical drawings of the oven showing front, side, and rear views with dimensions:

- Front View:**
  - Width: 29 7/8" (759)
  - Height: 50 3/8" (1280)
- Side View:**
  - Depth: 23 3/4" (603)
  - Height: 49 1/2" (1257)
  - Top Panel Width: 3" (76)
  - Label: CONDUIT CHANNEL
- Rear View:**
  - Top Panel Width: 9 5/8" (244)
  - Top Panel Height: 8 7/8" (225)
  - Bottom Panel Width: 28 1/4" (718)
  - Bottom Panel Height: 22" (559)
  - Label: OPEN OVEN DOOR

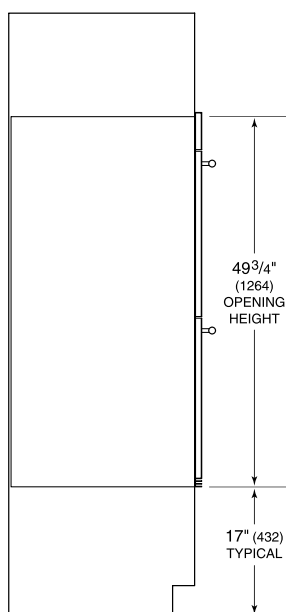
## STANDARD INSTALLATION



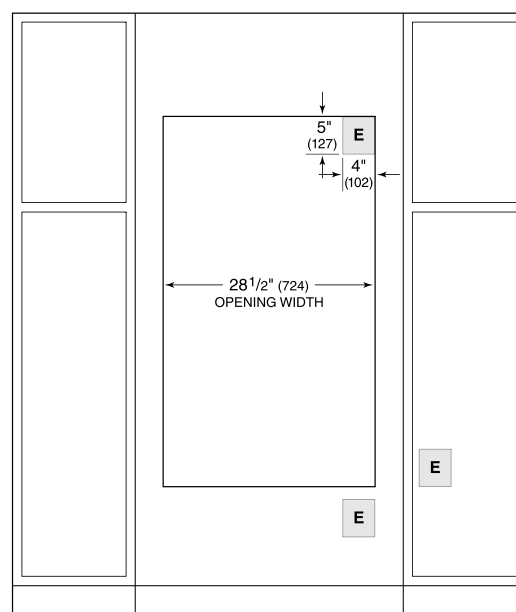
**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified



TOP VIEW



SIDE VIEW



FRONT VIEW

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