

## CSO30TE/S/TH

## FEATURES

Detects the volume, shape, and consistency of your food with a climate sensor that adjusts time (you can even delay the start for when you want your dish ready), temperature, and humidity for guesswork-free delicious results, every time

Features space enough to cook multiple dishes at once (or a 15-lb turkey)

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.

Provides an extraordinary 90 minutes of steam cooking with an easy-access water tank

Designed with versatility in mind to fit in any kitchen

Integrates beautifully into surrounding cabinetry with flush installation

Master your technique with tips and recipes from the Master the Convection Steam Oven guide

## ACCESSORIES

Descaling Solution

Enameled Broil Pan - Legacy

Full Extension Rack Guides

Perforated Pan - 12 3/4" x 1 1/2" x 7"

Perforated Pan - 17 3/4" x 1 1/4" x 15" - Legacy

Perforated Pan 12 3/4" x 2 1/2" x 7"

Porcelain Steam Enameled Broil Pan - Legacy

Side Trim

Solid Pan - 12 3/4" x 1 1/2" x 7"

Solid Pan - 17 3/4" x 1 1/4" x 15" - Legacy

Solid Pan 12 3/4" x 1 1/4" x 14" - Legacy

Standard Oven Rack - Legacy

Accessories available through an authorized dealer.

For local dealer information, visit [subzero-wolf.com/locator](https://subzero-wolf.com/locator).



