

**DO30PE/S/PH**

**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

Makes a statement with Wolf's iconic professional look and handle

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

Full-Extension Ball Bearing Rack

Premier Baking Sheet

Standard Oven Rack

Temperature Probe

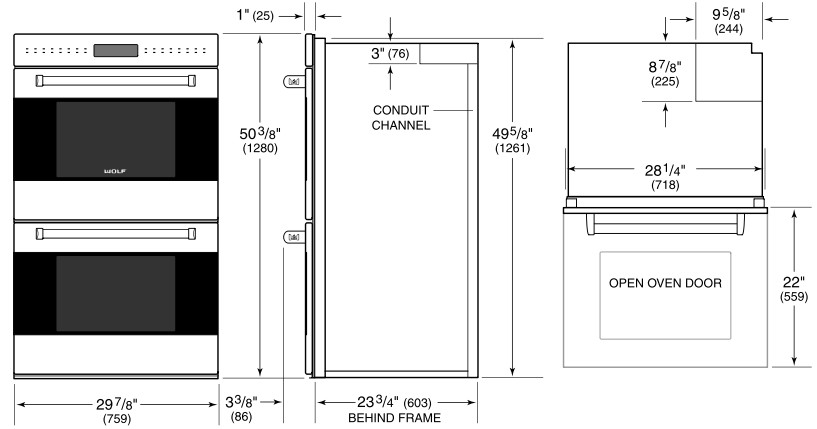
Accessories available through an authorized dealer.  
For local dealer information, visit [subzero-wolf.com/locator](http://subzero-wolf.com/locator).



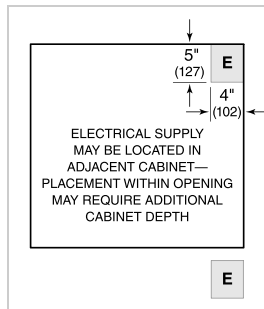
**PRODUCT SPECIFICATIONS**

Model	DO30PE/S/PH
Dimensions	29 7/8"W x 50 3/8"H x 23 3/4"D
Oven 1 Interior Dimensions	25"W x 16 1/2"H x 19"D
Oven 2 Interior Dimensions	25"W x 16 1/2"H x 19"D
Overall Capacity	4.5 cu. ft.
Usable Capacity	2.8 cu. ft.
Door Clearance	22"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	5 Feet

**DIMENSIONS**

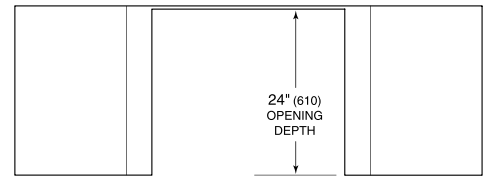


**ELECTRICAL**

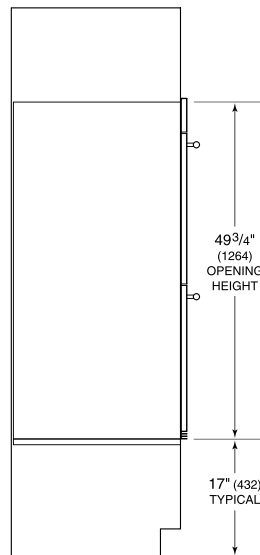


**NOTE:** Dimensions in parenthesis are in millimeters unless otherwise specified

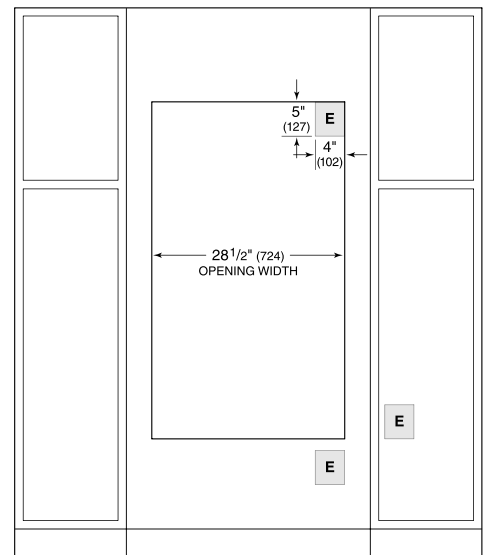
**STANDARD INSTALLATION**



TOP VIEW



SIDE VIEW



FRONT VIEW

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