

DO30PM/S/PH



## FEATURES

Cook for a crowd, with two ovens and twice the capacity

Preheats faster and cooks more consistently across all racks due to its advanced Dual VertiFlow™ convection system

Assures predictably delicious results with a variety of modes, including Convection Roast, Proof, and Dehydrate

Prepares 50 popular dishes with the Gourmet feature that automatically adjusts cook times and temperatures

Handles multiple dishes simultaneously with our largest capacity oven (13 percent larger)

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

Uncomplicate cooking with innovative, interactive color touchscreen controls

Makes a statement with Wolf's iconic red control knobs

Integrates beautifully into surrounding cabinetry with flush installation

Ensures excellent visibility via three bright halogen lights and large, triple-panel-glass door windows

Master your technique with tips and recipes from the Mastering the M series oven guide

## ACCESSORIES

30" Broiler Pan

30" Full-Extension Ball-Bearing Oven Rack

30" Premier Baking Sheet

30" Standard Oven Rack

Bake Stone Kit

Black Knobs

Dehydration Kit

Multi-Function Pan

Oven Rack Set (3)

Red Knobs

Stainless Knobs

Temperature Probe

Accessories available through an authorized dealer.

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



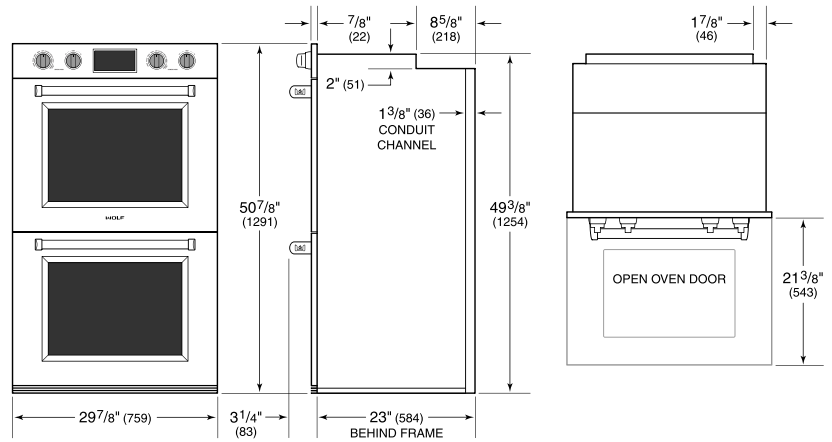
## KNOB OPTIONS



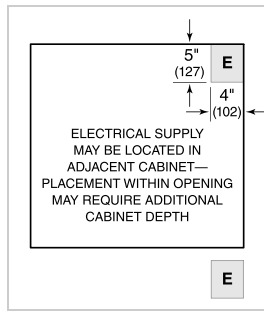
**PRODUCT SPECIFICATIONS**

Model	DO30PM/S/PH
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"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	5 Feet

**DIMENSIONS**

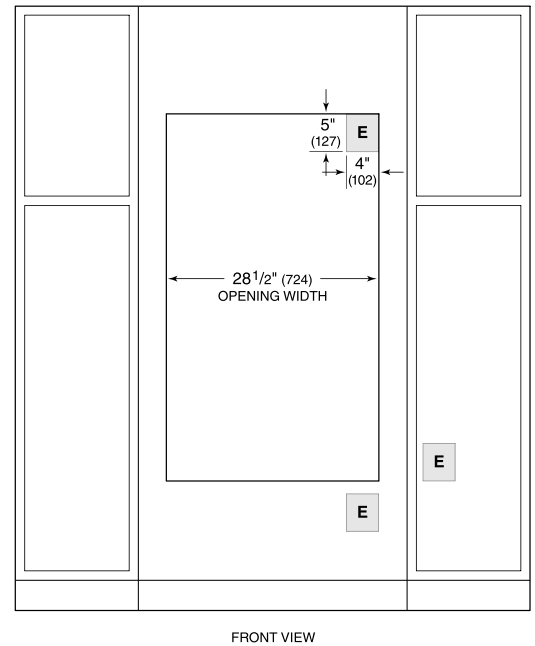
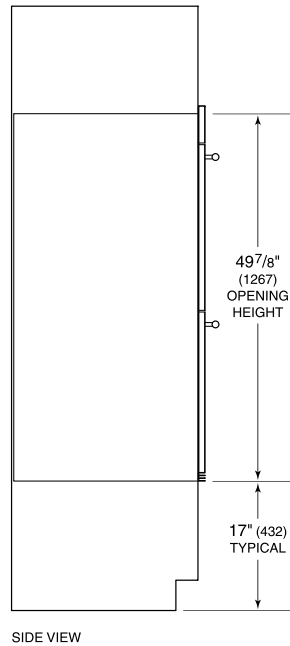
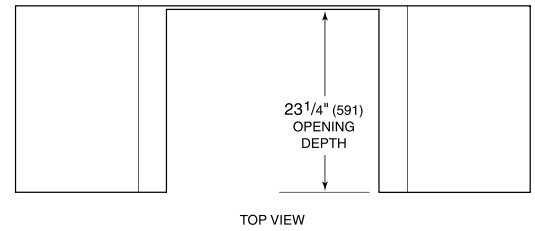


**ELECTRICAL**



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

**STANDARD INSTALLATION**



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