

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—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 and Rack

Dehydration Kit

Dehydration Kit

Full-Extension Ball Bearing Rack

Premier Baking Sheet

Standard Oven Rack

Temperature Probe

Accessories available through an authorized dealer.

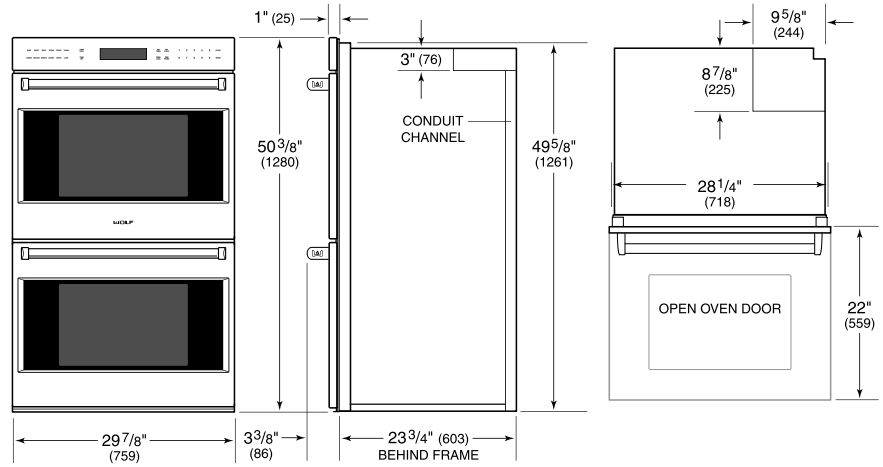
For local dealer information, visit subzero-wolf.com/locator.



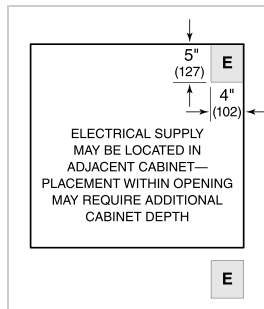
PRODUCT SPECIFICATIONS

| | |
|----------------------------|--------------------------------|
| 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 | grounded, 240/208 VAC, 60 Hz |
| Electrical Service | 50 amp dedicated circuit |
| Conduit Length | 5 Feet |

DIMENSIONS

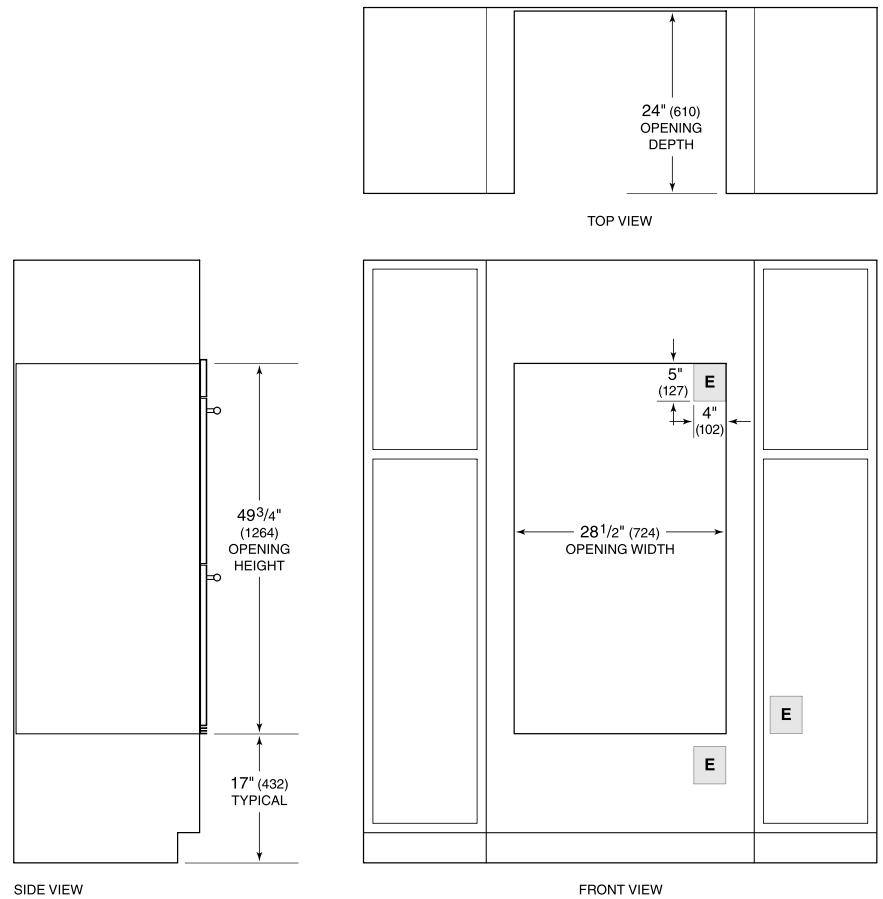


ELECTRICAL



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

STANDARD INSTALLATION



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