

DO3050TM/S/T



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
- Complements any kitchen with its design versatility
- 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
- Dehydration Kit
- Multi-Function Pan
- Temperature Probe

Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.

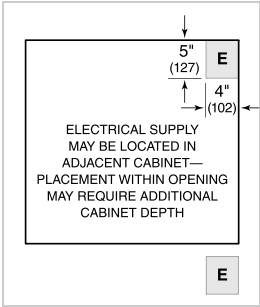




PRODUCT SPECIFICATIONS

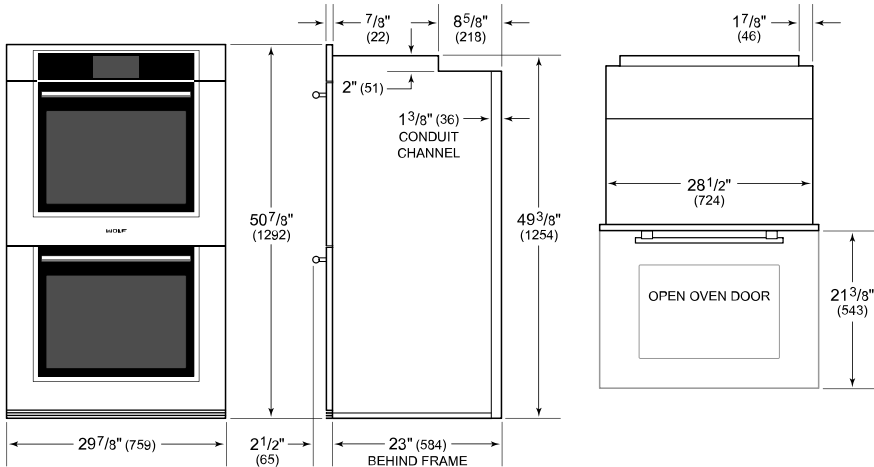
Model	DO3050TM/S/T
Dimensions	29 7/8"W x 50 7/8"H x 23"D
Oven 1 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Oven 2 Interior Dimensions	25 1/4"W x 17 1/2"H x 19 7/8"D
Overall Capacity	5.1 cu. ft.
Usable Capacity	3.3 cu. ft.
Door Clearance	21 3/8"
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	50 amp dedicated circuit
Conduit Length	5 Feet

ELECTRICAL

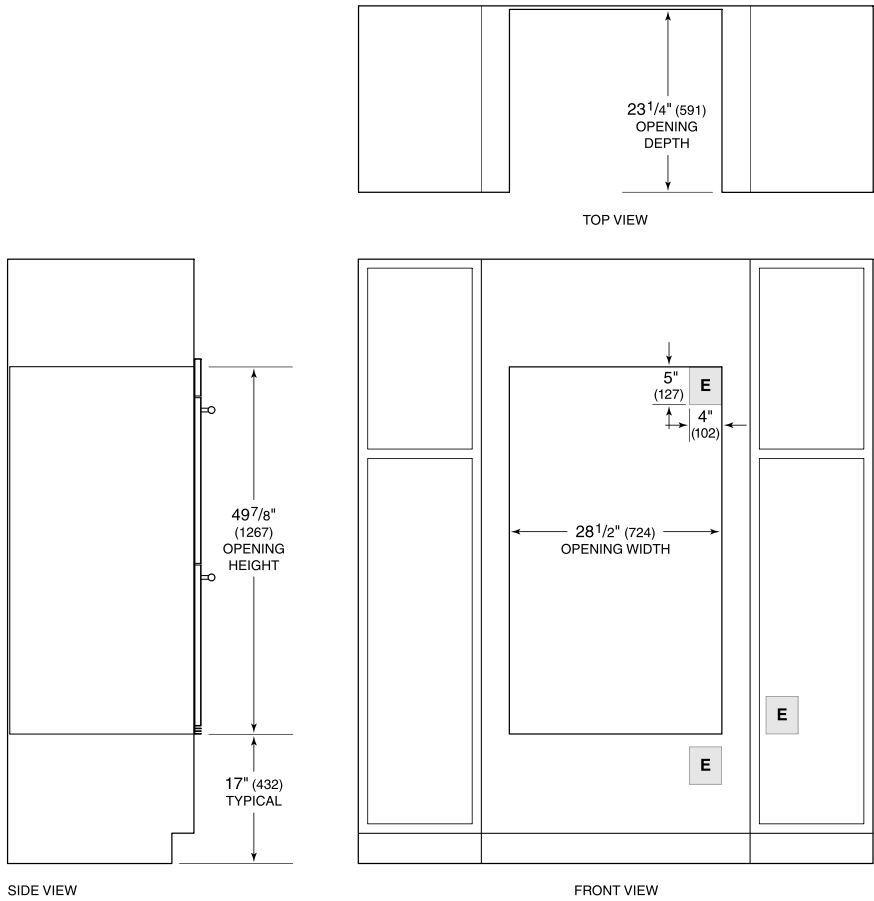


NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS



STANDARD INSTALLATION



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