

SO30PM/S/PH



## FEATURES

10 cooking modes for predictably delicious results (Convection, Roast, Bake, Broil, Convection Roast, Stone, Gourmet, Warm, Proof and Dehydrate)

Advanced Dual VertiCross convection system for faster preheats and consistent cooking across all racks

Gourmet feature has menu of presets that automatically controls cooking of popular meals

5.1 cubic feet capacity to handle multiple dishes at once

Interactive color touchscreen for advanced cooking control

Enhanced interior views with triple-pane glass and three halogen lights

Choose from signature red, black or stainless control knobs

Quiet-close doors with spring-and-damper door hinge system

Can be installed flush with surrounding cabinetry for integrated look

Rigorously tested in our U.S. manufacturing facilities for decades of use

Exceptional 24/7 support from our Customer Care team in Madison

## ACCESSORIES

Bake stone kit (stone, rack and peel)

Dehydration kit (racks and door stop)

Full-extension easy glide oven rack

Temperature probe and broiler pan

Set of three standard oven racks

Signature red, black or stainless steel control knobs

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



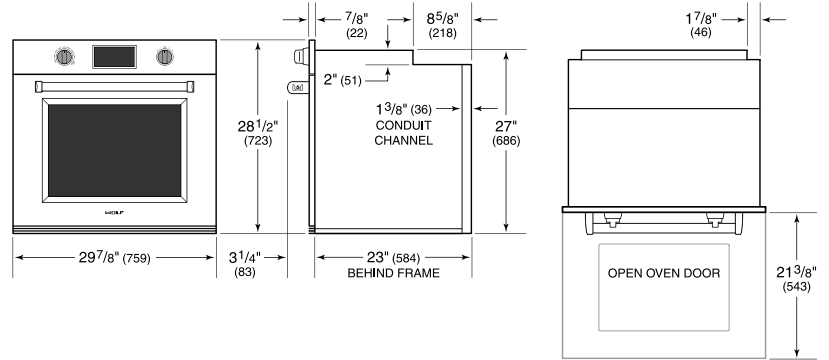
## KNOB OPTIONS



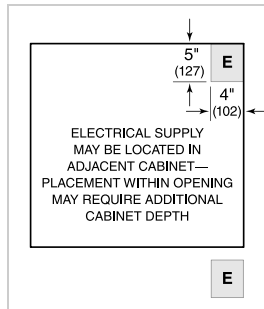
**PRODUCT SPECIFICATIONS**

Model	SO30PM/S/PH
Dimensions	29 7/8"W x 28 1/2"H x 23"D
Oven 1 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"
Weight	273 lb
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	30 amp dedicated circuit
Conduit Length	4 feet

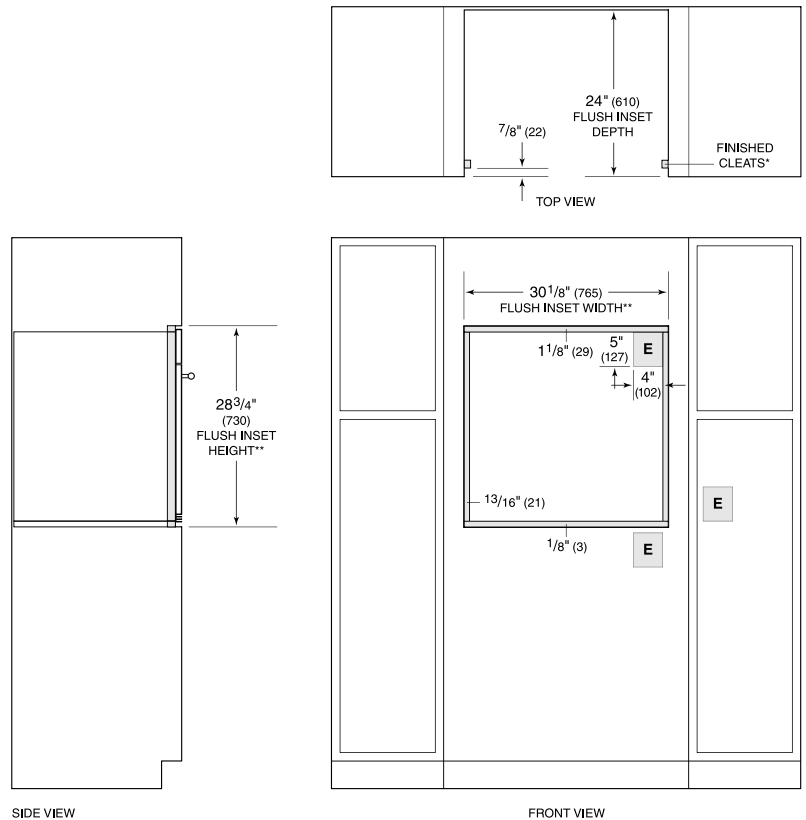
**DIMENSIONS**



**ELECTRICAL**



**FLUSH INSTALLATION**



\*1" (25) minimum depth. Shaded areas will be visible and should be finished to match cabinetry.  
 \*\*Dimension provides minimum reveals.  
 NOTE: Location of electrical supply within opening may require additional cabinet depth.