### WWD30

## **FEATURES**

Temperature range of 80°F to 200°F

30" wide, it's spacious enough for an entrée and several sides

Matches Wolf ovens and ranges, or accepts custom panel

Hidden electronic controls

Automatic shut-off

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

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

UL approved for warming towels

Four preset temperatures make it easy to warm favorite foods

Fan assist for even heat distribution that keeps juicy foods juicy, crisp foods crisp

Removable rack lets you double-stack items

Full-extension drawer for easy access to foods

Removable stainless steel drawer pan for easy clean-up

### **ACCESSORIES**

Stainless steel or black glass drawer fronts to match Wolf transitional, professional and contemporary ovens

Stainless steel tubular, pro and black tubular handles

Integrated drawer front for custom panels

Stainless steel 2" thick drawer front for installation with Wolf sealed burner rangetop

Accessories available through an authorized Sub-Zero dealer. For local dealer information, visit <u>subzero-wolf.com/locator</u>.



### FRONT PANEL OPTIONS



30° E SERIES TRANSITIONAL



30° E SERIES PROFESSIONAL



30" E SERIES CONTEMPORARY



30" M SERIES CONTEMPORARY



30° M SERIES TRANSITIONAL



30" M SERIES PROFESSIONAL



30" L SERIES



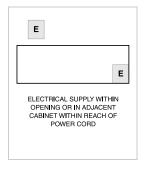
30" INTEGRATED



# PRODUCT SPECIFICATIONS

Model	WWD30
Capacity	1.6 cu ft
Weight	100 lb
Electrical Supply	120 VAC, 60 Hz
Electrical Service	15 amp dedicated circuit
Power Cord Length	3 feet

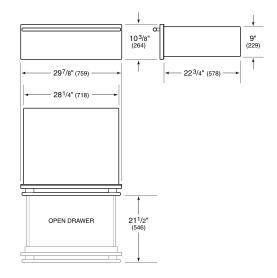
## **ELECTRICAL**



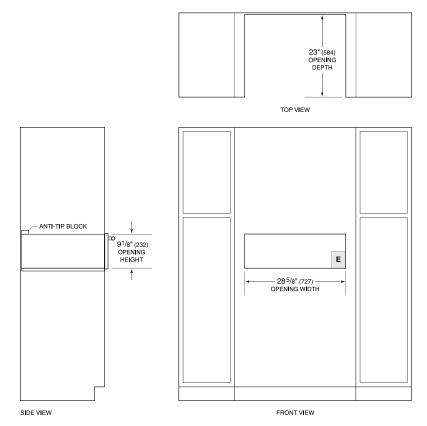
# **INSTALLATION WITH FRONT PANEL**

Accessory front panels may affect overall product dimensions and opening dimensions. Refer to Reveal for more information.

# **DIMENSIONS**



## STANDARD INSTALLATION



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