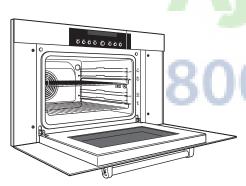
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FEATURES

- Pro handle to match Wolf M series ovens and professional products.
- · Standard or flush inset installation.
- · Crafted of heavy-duty stainless steel.
- Combines convection and steam heat to achieve superior results.
- Convection with twelve cooking modes—steam, reheat, auto steam bake, convection, convection humid, convection steam, Gourmet, slow roast, recipes, my recipes, keep warm and cleanse.
- Gourmet and recipes modes for quick, convenient meal preparation.
- Operating time, delayed start and descaling features.
- Four-level rack guides with two adjustable oven racks.
- Large viewing window and halogen interior lighting.
- Temperature probe, perforated and solid stainless steel pans.



Model CSO30PM/S/PH



MODEL

Professional

CSO30PM/S/PH



Interior (CSO24TE/S/TH shown).

ACCESSORIES

Perforated stainless steel pans:

12³/₄" x 1¹/₂" x 7" 12³/₄" x 2¹/₂" x 7"

17³/₄" x 1¹/₄" x 15"

Solid stainless steel pans:
 12³/₄" x 1¹/₂" x 7"

12³/₄" x 1¹/₂" x 14"

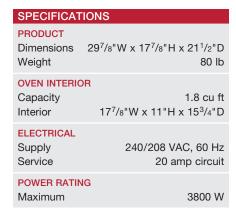
17³/₄" x 1¹/₄" x 15"

- · Porcelain baking sheet.
- Full-extension and standard oven racks.
- Descaling solution.

Accessories available through an authorized Wolf dealer. For local dealer information, visit the find a showroom section of our website, wolfappliance.com.



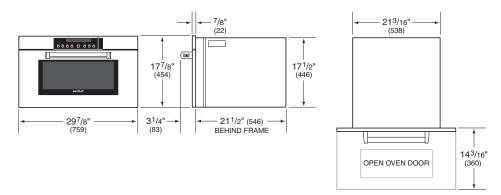
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Specifications are subject to change without notice. Visit wolfappliance.com/specs for the most up-to-date information.

Dimensions may vary $\pm^{1/\epsilon}$ " (3). Dimensions in parentheses are millimeters unless otherwise specified.

DIMENSIONS





NOTE: 24" (610) and 30" (762) models require the same opening dimensions. Electrical supply must be located in adjacent cabinet within 3" (.9 m) of opening. Dashed line represents profile of unit. "Will be visible and should be finished to match cabinetry.

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Dashed line represents profile of unit.