

ICBDO3050PM/S/P



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, Convection Roast, Proof, and Dehydrate and more
- Prepares 50 popular dishes with the Gourmet feature that automatically adjusts cook times and temperatures
- Handles multiple dishes simultaneously with our largest capacity oven
- 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 colour touchscreen controls
- Choose knobs in iconic red, black, brushed stainless, brushed brass, or brushed gray
- 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" Multifunction Pan
- 76 cm Full-Extension Ball-Bearing Oven Rack
- 76 cm Grill Pan
- 76 cm M Series Professional Built-In Oven Brushed Brass Bezel Kit
- 76 cm Standard Oven Rack
- Bake Stone Kit
- Dehydration Kit
- Temperature Probe
- Red, black, brushed stainless, brushed brass, and brushed gray knob kits
- Accessories available through an authorized dealer. For local dealer information, visit subzero-wolf.com/locator.



KNOB OPTIONS





PRODUCT SPECIFICATIONS

Model	ICBDO3050PM/S/P
Dimensions	759mmW x 1292mmH x 584mmD
Oven 1 Interior Dimensions	641mmW x 448mmH x 506mmD
Oven 2 Interior Dimensions	641mmW x 448mmH x 506mmD
Overall Capacity	144 L
Usable Capacity	125 L
Door Clearance	543mm
Weight	211 kg
Electrical Supply	grounded, 240/208 VAC, 60 Hz
Electrical Service	8.4-9.6 kW

NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

DIMENSIONS

