FEATURES

• Advanced Dual VertiCross convection system for faster preheats and consistent cooking across all racks.
• Ten cooking modes for predictably delicious results (convection, roast, bake, broil, convection roast, bake stone, Gourmet, warm, proof and dehydration).
• Gourmet feature has menu of presets that automatically controls cooking of popular meals.
• Interactive color touchscreen for advanced cooking control.
• Heavy-duty stainless steel construction for decades of dependable service.
• Cobalt blue porcelain oven interior.
• Large viewing, triple-pane window and three halogen interior lights.
• Three adjustable oven racks; two full extension and one standard.
• Hidden bake element and recessed broil element.
• Temperature probe and broiler pan.
• Self-clean, delayed start, timed cook and Sabbath features.
• Quiet-close door with spring and damper hinge system.
• Standard or flush installation.
• Tubular handle matches Wolf transitional products.

MODEL

ICBSO30TM/S/TH

ACCESSORIES

• Bake stone kit (stone, rack and peel).
• Dehydration kit (racks and door stop).
• Single or set of three standard oven racks.
• Full-extension easy glide oven rack.
• 76cm baking sheet.
• Multifunction pan.
• Temperature probe and broiler pan.
• Dual installation kit.

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

Interactive control panel.

Model ICBSO30TM/S/TH
76cm M Series Transitional Single Oven

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

Dimensions may vary ±1/8” or 3mm. Dimensions in parentheses are millimeters unless otherwise specified.

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