

CSO24TE/S/TH



FEATURES

- 10 cooking modes make meals easy

- Full steam for sous vide and flaky, crispy crusts

- Gourmet mode adjusts time, temperature, humidity for perfect results

- Larger than similar units, can make multiple dishes at once

- Installs flush with cabinetry or integrated into your kitchen design

- Program in when you want your dish to be ready

- Easy-access water tank provides 90 minutes of steam cooking

- Temperature probe cooks to ideal doneness and lets you know when it's ready

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

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

ACCESSORIES

- Descaling Solution

- Full Extension Rack Guides

- Oven Rack

- Perforated Pan 12 3/4" x 1 1/2" x 7"

- Perforated Pan 12 3/4" x 2 1/2" x 7"

- Perforated Pan 17 3/4" x 1 1/4" x 15"

- Porcelain Baking Sheet

- Pro Handle

- Solid Pan 12 3/4" x 1 1/2" x 7"

- Solid Pan 12 3/4" x 1 1/4" x 14"

- Solid Pan 17 3/4" x 1 1/4" x 15"

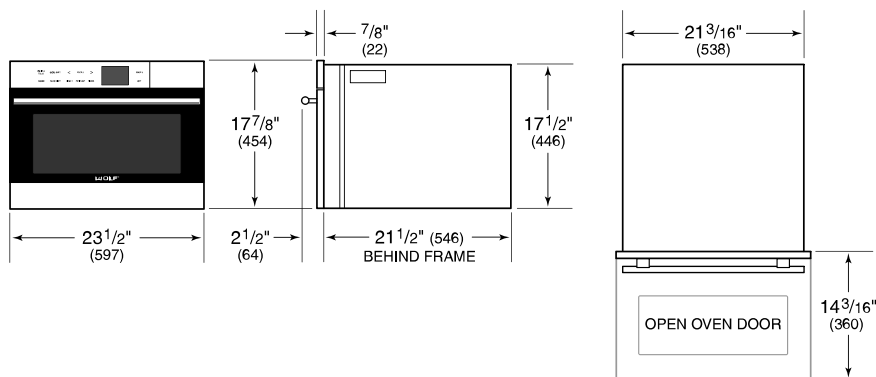
Accessories available through an authorized dealer.
For local dealer information, visit subzero-wolf.com/locator.



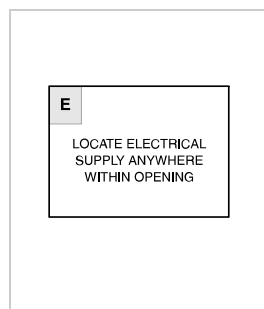
PRODUCT SPECIFICATIONS

Model	CSO24TE/S/TH
Dimensions	23 1/2"W x 17 7/8"H x 21 1/2"D
Oven Interior Dimensions	17 7/8"W x 11"H x 15 3/4"D
Capacity	1.8 cu. ft.
Door Clearance	14 3/16"
Weight	80 lbs
Electrical Supply	240/208 VAC, 60 Hz
Electrical Service	20 amp dedicated circuit
Power Cord Length	6 Feet
Receptacle	NEMA 6-20R grounding-type

DIMENSIONS

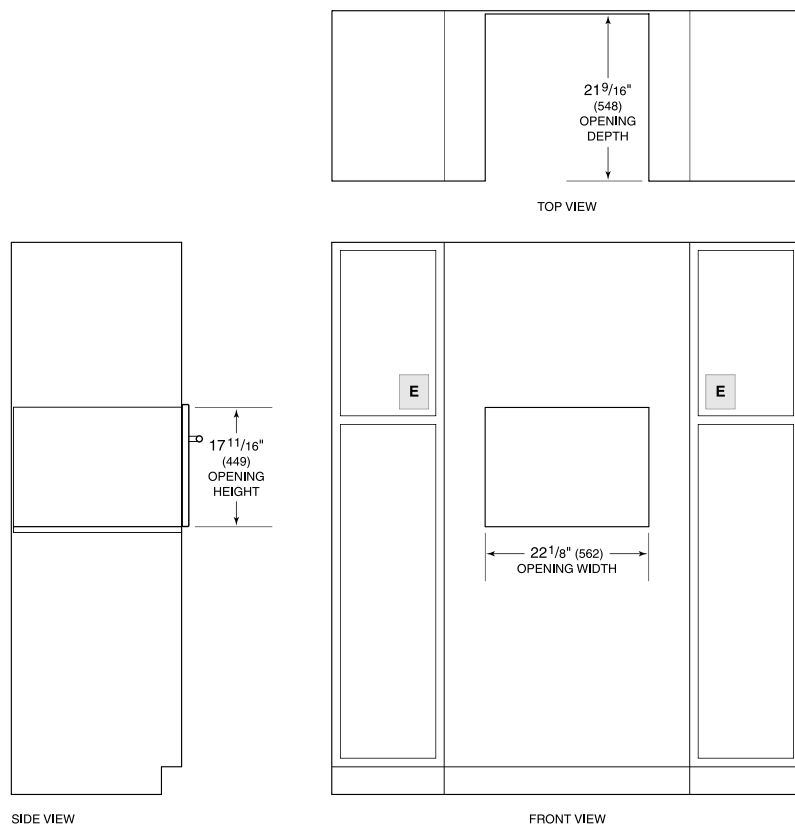


ELECTRICAL



NOTE: Dimensions in parenthesis are in millimeters unless otherwise specified

STANDARD INSTALLATION



Electrical supply must be located in adjacent cabinet within 3' (.9 m) of opening.