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BUILT-IN OVENS



# *Built-In Ovens*

GRANTING YOU THE CONFIDENCE TO COOK



## DELICIOUS RESULTS EVERY TIME

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Refined in the demanding environment of commercial kitchens, Wolf Built-In Ovens offer passionate home cooks the confidence they need to craft moments worth savoring. Innovative performance and rugged reliability unite for guesswork-free cooking. Their stunning, refined design enhances the beauty of luxury homes around the world. Inside and out, these superb cooking instruments promise one mouthwatering moment after another.

# The world of Wolf

## BUILT-IN OVENS

Wolf's high-performing ovens are built for styles, spaces, and cooking preferences of all kinds.



**M SERIES CONVECTION OVENS**  
*Wolf's most advanced Dual Verticross™ convection system.*



**NEW**  
**E SERIES CONVECTION OVENS**  
*Completely redesigned dual convection oven.*



**E SERIES**  
**60 CM CONVECTION OVEN**  
*Packs Wolf's superior performance into an efficiently sized package.*



**CONVECTION STEAM OVENS**  
*Extreme cooking flexibility with endless possibilities.*



**CONVECTION SPEED OVENS**  
*Powerful, fast, and flavorful cooking.*



**WOLF**



**Goodbye, Guesswork**  
 Pairing precise performance with unwavering consistency, Wolf ensures delicious results every time.



**Create a Custom Pairing**  
 Uniform styling across oven categories ensures you can create a cohesive, customized cooking array.



**Decades of Dependability**  
 Built with premium-grade materials, Wolf products are designed and tested to last for at least 20 years of daily use.

# M Series

## CONVECTION OVENS

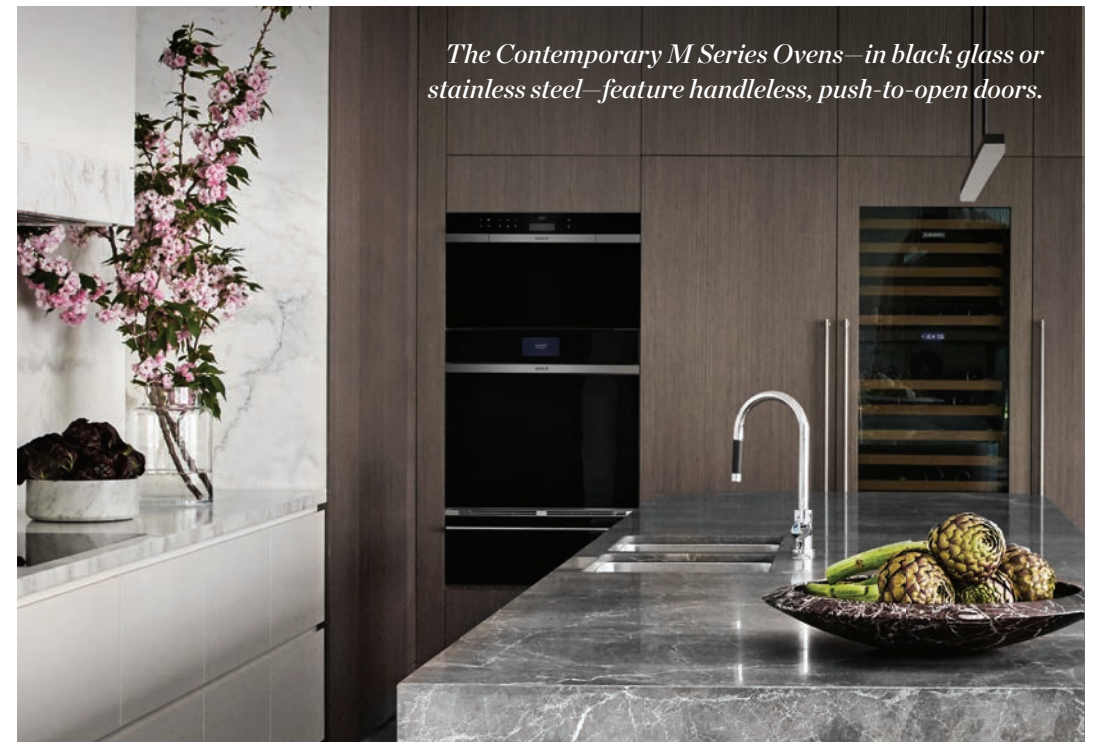
Meet Wolf's most advanced dual convection oven. Inside, this series features the pinnacle of dual convection technology: Wolf's Dual Verticross™ system. With the added simplicity and consistency of Gourmet Mode, you will experience truly remarkable flavor development time and time again. Outside, select from Wolf's diverse lineup of styles: contemporary, transitional, and professional (red knobs, anyone?). Available as a 76 cm single or double oven.



*Coordinates elegantly with other Wolf Built-In Ovens and appliances.*



*Let Gourmet Mode take over with more than 50 automated, worry-free presets.*



*The Contemporary M Series Ovens—in black glass or stainless steel—feature handleless, push-to-open doors.*

Wolf's *most advanced* oven.



**DUAL VERTICROSS™ CONVECTION SYSTEM**

The pinnacle of dual convection technology, this system significantly improves hot air flow around food for the most evenly browned, succulent results.

**GOURMET MODE**

Like autopilot for your oven, this is the future of cooking technology. Gourmet Mode automatically controls the cooking process for simplified, perfection-guaranteed cooking.

*M Series*  
**CONVECTION OVENS**

**SPACIOUS INTERIOR**

Wolf's largest oven, it enables even, multi-rack cooking: no rotating of pans required.

**MODERN LOOK**

Exclusive to Contemporary M Series Ovens, the handleless design will delight those seeking a sleek aesthetic.

**ADDITIONAL FEATURES** | 10 modes, including Bake, Broil (Grill), Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm | Full-color touchscreen | Temperature probe | Coordinates with other Sub-Zero and Wolf appliances | Seamless integration with consistent 3-millimeter reveal | Master your oven with the helpful Technique and Recipe Guide



*Consistent 3-millimeter reveal ensures seamless integration.*

## **NEW** *E Series* CONVECTION OVENS

These ovens feature enhanced cooking performance inside, and cleaner, design-friendly aesthetics outside. The advanced dual convection system and chef-tested modes—like effortless Gourmet Mode—ensure that the dish you have in mind is the one you bring to the table. In transitional or professional designs, this series integrates seamlessly in kitchens of diverse styles. Available as a 76 cm single oven.



*Dual convection enables consistent multi-rack cooking.*

Stunning in *performance and style.*



#### DUAL CONVECTION SYSTEM

Thanks to the circulating hot air of this dual convection system, your food will come out evenly browned and delicious, no matter the rack.

#### GOURMET MODE

Never over or undercook food again. Gourmet Mode is hands-off, automatic cooking of nearly 50 chef-tested presets.

## *E Series* CONVECTION OVENS

#### REFINED AESTHETICS

With their sleek, full-color touchscreen and consistent 3-millimeter reveal, these ovens integrate beautifully and pair seamlessly with other Wolf ovens.

#### PAIRS PERFECTLY

Create a harmonious look and the ultimate cooking experience when you pair this transitional- or professional-style oven with the coordinating Wolf Convection Steam and Speed Ovens, even the Outdoor Warming Drawer.

**ADDITIONAL FEATURES** | 10 modes, including Bake, Broil (Grill), Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm | Full-color touchscreen | Temperature probe | Seamless integration with consistent 3-millimeter reveal | Master your oven with the helpful Technique and Recipe Guide

# 60 cm E Series CONVECTION OVEN

## STYLISH AND SPACE SAVING

Looking for a smaller alternative? Enjoy the masterful performance and beauty of Wolf ovens in a smaller footprint. The 60 cm Transitional E Series Convection Oven fits nearly anywhere and offers similar performance to its larger counterparts.



*Beautifully designed for smaller spaces.*



## MADE TO PAIR

Create a complete cooking setup, with all the functions you need, when you couple the 60-cm E Series Convection Oven with a 60-cm Induction Cooktop. Similarly styled, these models offer an impressive look when paired.

**FEATURES:** Convection | 11 modes, including Bake, Bake Humid, Broil (Grill), Convection, Convection Bake, Convection Broil (Grill), Convection Humid, Gourmet, Keep Warm, Slow Cook, and Slow Roast | Touch control panel | Temperature probe | Coordinates with other Sub-Zero and Wolf appliances



# CONVECTION STEAM OVENS

To the unknowing eye, it's just another oven. To you, it's your reliable go-to for just about any job. The Convection Steam Oven places the power of steam, convection heat, and chef-tested modes at your fingertips, helping you create flaky golden pies, fall-off the bone ribs, rejuvenated leftovers, and juicy steaks cooked sous vide. Available as a 60 cm or 76 cm single oven.

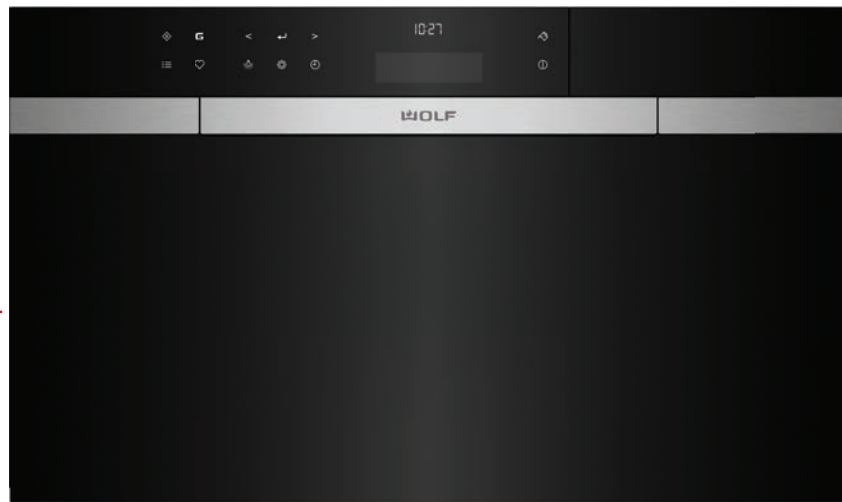


## VACUUM SEAL DRAWER

For a complete sous vide cooking system, pair the versatile Vacuum Seal Drawer with a Convection Steam Oven. Stainless steel, black, or custom panel fronts ensure it seamlessly integrates into any kitchen.



One appliance, *countless meals.*



#### AN OVEN THAT DOES EVERYTHING

Using steam, dry convection heat, or a combination of both, this oven can create a limitless menu of foods. Expertly bake moist, golden loaves. Make fall-off-the-bone ribs a routine. Perk up pesky leftovers. Or prepare a multitude of foods sous vide. Controlling temperature down to the degree, it ensures every dish is precisely cooked and delicious.

## CONVECTION STEAM OVENS

#### GOURMET MODE

The set-it-and-forget-it mode, Gourmet Mode automatically controls the cooking process for you. It senses the size and humidity of food and adjusts to ensure perfect results.

#### DESIGN FLEXIBILITY

Available in two sizes and multiple looks, the oven pairs beautifully with other Wolf appliances. Without any special water lines, it can install nearly anywhere.

**ADDITIONAL FEATURES** | More than 12 modes, including Steam, Sous Vide, Convection, Convection Steam, Convection Humid, Reheat, Gourmet, and more | Touch control panel | Temperature probe | 90-minute continuous-steam water tank | Coordinates with other Sub-Zero and Wolf appliances | Master your oven with the helpful Technique and Recipe Guide



## CONVECTION SPEED OVENS

Discover the efficient heat distribution and browning capabilities of a convection oven paired with the power, speed, and compact size of a microwave oven. Twelve specialized modes, including Wolf's intuitive, chef-tested Gourmet Mode, truly take the guesswork out of preparing an endless assortment of foods. Available in 60 cm or 76 cm single ovens in a myriad of styles.

*Engineered to provide an adaptable suite of cooking technologies.*



*Touch control panel offers easy access to 12 modes.*



## Convection wall ovens with *microwave capabilities.*



**ADDITIONAL FEATURES** | 12 modes, including Auto Defrost, Beverage, Broil (Grill), Convection, Gourmet, Keep Warm, Melt/Soften, Micro Bake, Micro Roast, Microwave, Popcorn, and Reheat | Touch control panel | 46 L stainless steel cavity | Coordinates with other Sub-Zero and Wolf appliances | Master your oven with the helpful Technique and Recipe Guide

### ALL-IN-ONE OVEN VERSATILITY

Convection heat and microwaves prepare a variety of flavorful foods in less time. Quick-start modes—like Gourmet—create consistently delicious results.

### SPACIOUS CAPACITY

Roomy enough to fit oblong cake pans, it can act as a stand-alone cooking instrument and primary oven or as a companion to a conventional oven.

## CONVECTION SPEED OVENS

### 900-WATT MICROWAVE AND 1500-WATT BROIL (GRILL)

The powerful microwave can prepare entire meals or help with common cooking tasks, while the 1500-watt quartz broil (grill) element browns and crisps.

### STYLISH SPACE-SAVER

It coordinates with other M Series and E Series Ovens, and the drop-down door design integrates seamlessly while freeing up counterspace.

# A vast SELECTION

## BUILT-IN OVENS

### 60 cm *Transitional*



**Convection**  
E SERIES - TRANSITIONAL

ICBSO24TE/S/TH



**Convection Steam**  
E SERIES - TRANSITIONAL

ICBCSO24TE/S/TH



**Speed**  
E SERIES - TRANSITIONAL

ICBSPO24TE/S/TH

### 76 cm *Contemporary*



**Convection**  
M SERIES - CONTEMPORARY  
BLACK GLASS

ICBSO30CM/B  
- Single Oven  
ICBDO30CM/B  
- Double Oven



**Convection Steam**  
M SERIES - CONTEMPORARY  
BLACK GLASS WITH RETRACTABLE HANDLE

ICBCSO30CM/B



**Speed**  
M SERIES - CONTEMPORARY  
BLACK GLASS

ICBSPO30CM/B/TH



**Convection**  
M SERIES - CONTEMPORARY  
STAINLESS

ICBSO30CM/S  
- Single Oven  
ICBDO30CM/S  
- Double Oven



**Convection Steam**  
M SERIES - CONTEMPORARY  
STAINLESS WITH RETRACTABLE HANDLE

ICBCSO30CM/S

### 76 cm *Transitional*



**Convection**  
M SERIES - TRANSITIONAL

ICBSO30TM/S/TH  
- Single Oven  
ICBDO30TM/S/TH  
- Double Oven



**Convection Steam**  
M SERIES - TRANSITIONAL

ICBCSO30TM/S/TH



**Speed**  
M SERIES - TRANSITIONAL

ICBSPO30TM/S/TH



**NEW** **Convection**  
E SERIES - TRANSITIONAL

ICBSO3050TE/S/T  
- Single Oven



**Convection Steam**  
E SERIES - TRANSITIONAL

ICBCSO30TE/S/TH



**Speed**  
E SERIES - TRANSITIONAL

ICBSPO30TE/S/TH

### 76 cm *Professional*



**Convection**  
M SERIES - PROFESSIONAL

ICBSO30PM/S/PH  
- Single Oven  
ICBDO30PM/S/PH  
- Double Oven



**Convection Steam**  
M SERIES - PROFESSIONAL

ICBCSO30PM/S/PH



**Speed**  
M SERIES - PROFESSIONAL

ICBSPO30PM/S/PH



**NEW** **Convection**  
E SERIES - PROFESSIONAL

ICBSO3050PE/S/P  
- Single Oven



**Convection Steam**  
E SERIES - PROFESSIONAL

ICBCSO30PE/S/PH



**Speed**  
E SERIES - PROFESSIONAL

ICBSPO30PE/S/PH

NEED MORE COOKING CAPACITY?  
TRY AN M SERIES DOUBLE OVEN



# What owners can expect

## BEST-IN-CLASS CUSTOMER CARE

Assistance is only a call away. Sub-Zero and Wolf Customer Care representatives are standing by to answer your questions at **1-800-222-7820**.

## ONE-ON-ONE EXPERTISE

Attend a virtual or in-person Use and Care class or get answers to product questions from the experts at your nearest Sub-Zero and Wolf showroom.

## RICH ONLINE RESOURCES

Watch use and care videos, browse recipes, and learn cooking tips and maintenance information. It is all at your fingertips at **subzero-wolf.com**.

## FACTORY CERTIFIED SERVICE

As experts in Sub-Zero and Wolf genuine replacement parts, product maintenance, diagnostics, repair, and customer relations, you can rest assured any problem will be resolved quickly, completely, and worry-free.

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## EVEN THE WARRANTY IS BUILT TO LAST

We stand behind our meticulous engineering, premium-grade materials, and rigorous testing by offering competitive warranties.



For full warranty details, visit [subzero-wolf.com](https://subzero-wolf.com).



*Enjoy the peace of mind that accompanies our white-glove service.*



*Start here.*

The Sub-Zero and Wolf showroom is your dedicated resource in bringing your vision to life. We invite you to discover what your kitchen might feel, look, and taste like through an experience crafted just for you.

Visit [subzero-wolf.com/showroom](https://subzero-wolf.com/showroom) to schedule an appointment.



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