



E Series Built-In Ovens

STUNNING IN PERFORMANCE AND STYLE



E Series Built-In Ovens feature enhanced cooking performance inside, and cleaner, design-friendly aesthetics outside. Their advanced dual convection system and chef-tested modes—including effortless Gourmet Mode—ensure consistently delicious results, while two distinct designs integrate seamlessly in kitchens of many styles.

DUAL CONVECTION FOR MORE DELICIOUS RESULTS

The secret to this oven's superior performance is its dual convection system. Dual fans and heating elements significantly improve the flow of hot air throughout the cavity for superior multi-rack cooking, dependable results, and evenly browned, more flavorful food.

WORRY-FREE COOKING WITH GOURMET MODE

Experience the future of cooking technology. Gourmet Mode is auto-pilot for your oven, ensuring simple, guesswork-free cooking and delicious results. From those go-to meals to unfamiliar ones, the oven prompts you with the proper rack position, sets the correct cooking mode, even adjusts temperature on its own.

REFINED AESTHETICS

E Series Built-In Ovens integrate beautifully thanks to their standard or flush installation options and consistent 3-millimeter reveal. The sleek, full-color touchscreen adds another layer of refinement to the design. Create a harmonious aesthetic in your kitchen when you pair transitional- and professional-style E Series Ovens with Wolf Convection Steam and Speed Ovens, Warming Drawers, and other Sub-Zero and Wolf appliances.



E SERIES BUILT-IN OVENS

Styles and configurations
for every kitchen and cook.

76 CM Transitional



ICBSO3050TE/S/T
W 759 mm x H 723mm x D 584 mm

76 CM Professional



ICBSO3050PE/S/P
W 759 mm x H 723mm x D 584 mm

10 COOKING MODES 50 NEARLY 50 PRESETS IN GOURMET MODE 18 CENTIMETER, FULL-COLOR TOUCHSCREEN

FEATURES

- Dual convection system
- Nearly 50 Gourmet Mode presets
- Ten cooking modes
- Self-Clean and Sabbath functions
- Full-color, 18-centimeter touchscreen
- Temperature probe
- Coordinating design
- Consistent 3-millimeter reveal for seamless integration
- Master the oven with helpful owner Technique and Recipe Guide

MODES

Bake, Broil (Grill), Convection, Convection Roast, Dehydrate, Gourmet, Proof, Roast, Stone, and Warm

ACCESSORIES

- Bake Stone Kit
- Full-Extension Ball-bearing Rack
- Dehydration Kit
- Baking Sheet
- Broiler (Grill) Pan

View the full
kitchen suite at
subzero-wolf.com



Refrigeration. Cooking.