



NEW Convection Steam Oven

ONE APPLIANCE, COUNTLESS MEALS



CONVECTION STEAM OVEN

Utilizing steam, convection, or a combination of the two, the chef-tested modes and intuitive personalization options of your Convection Steam Oven help you create any delicious dish you can imagine.



COOKING MODES

Cooking modes include Steam, Convection, Broil (Grill), Slow Roast, Bread & Pastry, Proof, Sous Vide, Reheat, Warm, Gourmet, and Gourmet+. Additional modes include Wellness, Cleanse, and Steam Clean.

NEW MORE COOKING CAPACITY

The 76 cm model offers a generous 68 liter overall oven capacity and 30% more space, allowing multiple dishes to be placed side by side at once. The 1889-Watt dual convection system ensures even, multi-rack baking and consistent results.



SPACIOUS INTERIOR

The 60 cm model offers a 47 liter overall oven capacity enough to prepare multiple dishes at once (or a 7-kilogram turkey). The 1889-Watt single convection system maintains heat and airflow to eliminate "cold spots."

NEW BROIL (GRILL) MODE

Quickly sear or perfectly finish your dish with the assistance of a 1750-Watt recessed grill element. Settings include Low, Medium, High, or Convection Broil (Grill).



NEW FULL-EXTENSION RACKS

Inside, three full-extension rack positions and one standard position allow easy access and increased cooking flexibility.

NEW INTUITIVE CONTROLS

A sleek 20 cm full-color LCD touchscreen adds refinement to the oven's style, while updated and intuitive controls guide the user through various modes and features. Easily customize the user interface with drag-and-drop tile options.

NEW USER FAVORITES

Save up to 50 favorite recipe presets, and customize modes to easily recreate personalized go-to meals.

NEW MULTIPLE LANGUAGES

Updated controls offer language translations for English, Spanish, French, Italian, German, Dutch, and Chinese.



NEW DESIGN FLEXIBILITY

The elegant exterior pairs perfectly with other 60 cm and 76 cm Wolf cooking products such as Built-In and Speed Ovens and other similarly styled Sub-Zero and Wolf appliances.

NEW CONTEMPORARY MODELS

All-new, contemporary styling features a completely handleless look that incorporates a motorized door system.

NEW CONVENIENT PLUMBED MODELS

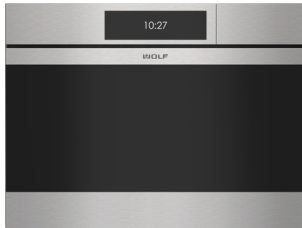
The 60 cm Convection Steam Oven is now available in both plumbed and non-plumbed options for maximum installation flexibility.

MODEL OPTIONS

60 CM W 597 mm x H 454 mm x D 572 mm



E SERIES TRANSITIONAL
ICBCSO2450TE/S/T
ICBCSOP2450TE/S/T - PLUMBED



M SERIES CONTEMPORARY
STAINLESS STEEL HANDLELESS
ICBCSO2450CM/S

76 CM W 759 mm x H 454 mm x D 572 mm



E SERIES TRANSITIONAL
ICBCSO3050TE/S/T



E SERIES PROFESSIONAL
ICBCSO3050PE/S/P



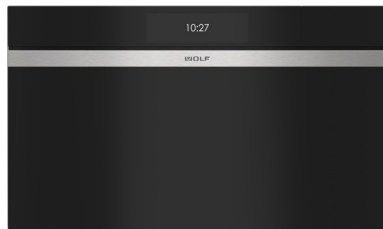
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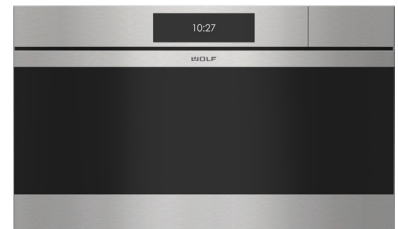
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OPTIONAL ACCESSORIES

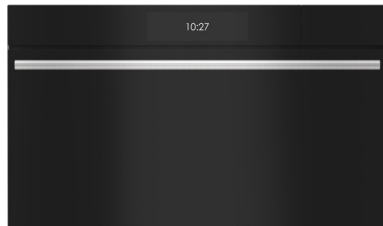
- Perforated Pan
- Solid Pan
- Enameled Grill Pan
- Grill Rack
- Standard Oven Rack
- Temperature Probe
- Pro Handle (60 cm)
- Descaling Solution



M SERIES CONTEMPORARY HANDLELESS
ICBCSO3050CM/B



M SERIES CONTEMPORARY
STAINLESS STEEL HANDLELESS
ICBCSO3050CM/S



M SERIES CONTEMPORARY
ICBCSO3050CM/B/T



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suite at subzero-wolf.com