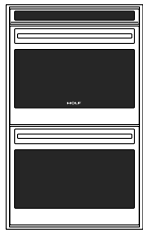


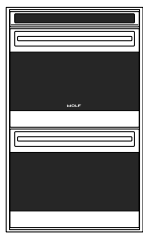
30" (762) Built-In Double Ovens

MODELS DO30F / DO30U

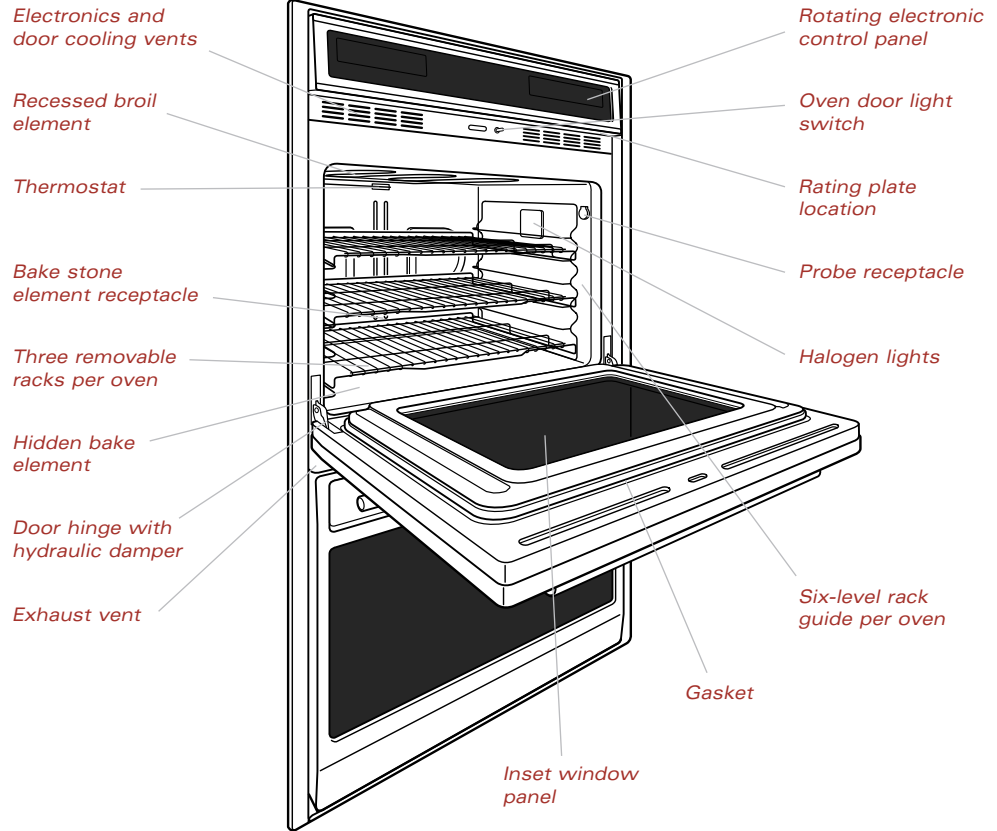
30" BUILT-IN DOUBLE OVENS



Model DO30F
Framed



Model DO30U
Unframed



► The Wolf Model DO30F framed 30" (762) built-in double oven is available in the classic stainless steel finish. The Wolf Model DO30U unframed 30" (762) built-in double oven is available in classic, platinum or carbon stainless steel finish.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

It's hard to put into a few words the differences you will see in Wolf compared to other cooking appliances. Some of those differences are very dramatic and some are very subtle. Suffice to say that you and your clients will notice the differences.

One of the more prominent highlights is the patent-pending Wolf Dual Convection System that is in all of our built-in ovens. It delivers even temperature and airflow throughout the oven. Two fans and four heating elements operate either simultaneously or in sequence, depending on which one of the eight different cooking modes your client chooses. The cooking modes include bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone. Bake stone mode requires a bake stone accessory, available from your Wolf dealer.

Let Wolf, the corporate companion and kitchen soul mate of Sub-Zero, fuel your passion for cooking and kitchen design.

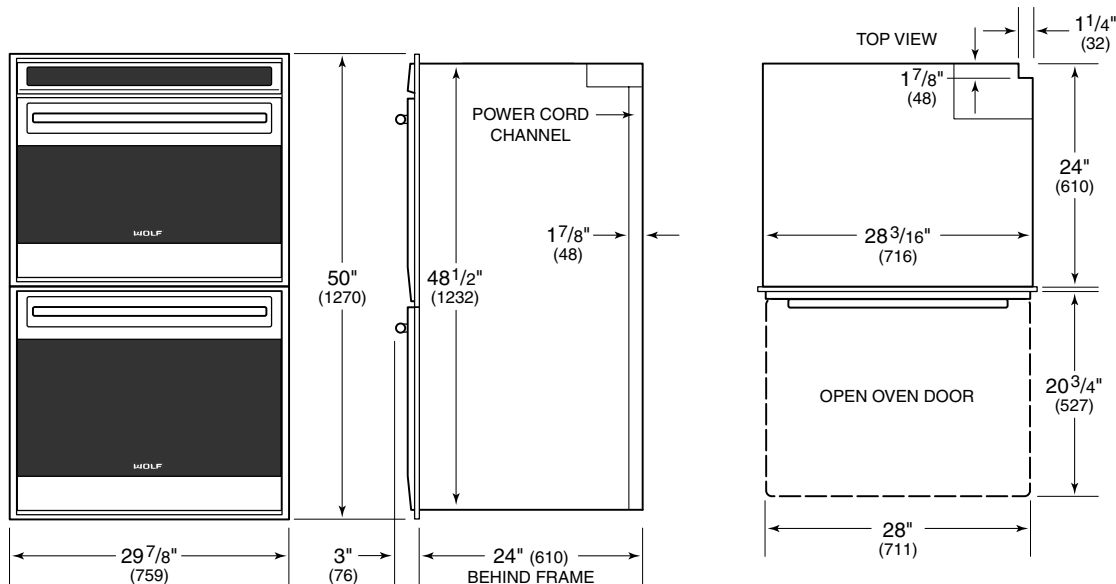
30" (762) Built-In Double Ovens

MODELS DO30F / DO30U

FEATURES

- ▶ Patent-pending dual convection logic control system
- ▶ Eight cooking modes – bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory)
- ▶ Rotating glass touch control panel
- ▶ Cobalt blue porcelain oven interiors
- ▶ Three removable racks, six-level rack guide and full-extension bottom rack in each oven
- ▶ Large viewing triple pane windows
- ▶ Dual interior halogen lighting
- ▶ Hidden, dual ribbon bake element in each oven, makes it easy to clean any spillover
- ▶ Recessed broil element in each oven
- ▶ Temperature probe and receptacle in each oven
- ▶ Delayed start, self-clean and sabbath features
- ▶ Patent-pending, door hinge with hydraulic damper assures smooth opening and closing of the doors
- ▶ Factory installed trim
- ▶ Certified by Star-K to meet religious regulations
- ▶ UL certified for US and Canada
- ▶ Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

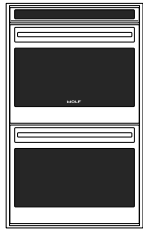
OVERALL DIMENSIONS ▼



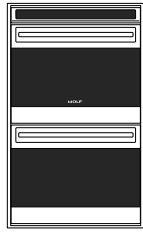
- ▶ Dimensions may vary by $\pm 1/8"$ (3).
- ▶ Dimensions in parentheses are in millimeters unless otherwise specified.

30" (762) Built-In Double Ovens

MODELS DO30F / DO30U



Model DO30F
Framed



Model DO30U
Unframed

FINISHES - FRAMED ▼

Classic Stainless Steel DO30F/S

FINISHES - UNFRAMED ▼

Classic Stainless Steel DO30U/S

Platinum Stainless Steel DO30U/P

Carbon Stainless Steel DO30U/B

ACCESSORIES

- ▶ Bake stone accessory, includes stone, element, rack and peel
- ▶ Set of three oven racks
- ▶ Two-piece broiler pan

Contact your Wolf dealer for additional information on accessories.

SPECIFICATIONS ▼

Overall Oven Width	29 ⁷ / ₈ " (759)
Overall Oven Height	50" (1270)
Overall Oven Depth	24" (610)
Open Oven Door Clearance	20 ³ / ₄ " (527)
Oven Interior Capacity (per oven)	4.5 cu ft (127 L)
Oven Interior Dimensions (per oven)	25" (635) W x 16 ¹ / ₄ " (413) H x 19" (483) D
Recommended Cabinet Width	33" (838)
Minimum Cabinet Width	30" (762)
Minimum Cabinet Depth	24" (610)
Electrical Supply Requirements	120/240 V AC, 60 Hz, 50 amp dedicated circuit
Conduit	5 ft (1.5 m) flexible 4-wire
Total Connected Load	8.9 Kw at 240 V 6.7 Kw at 208 V
Total Amps	37
Shipping Weight	466 lbs (211 kg)
Special Note	Maintain a minimum clearance to adjacent cabinet doors/drawers of 1/8" (3)

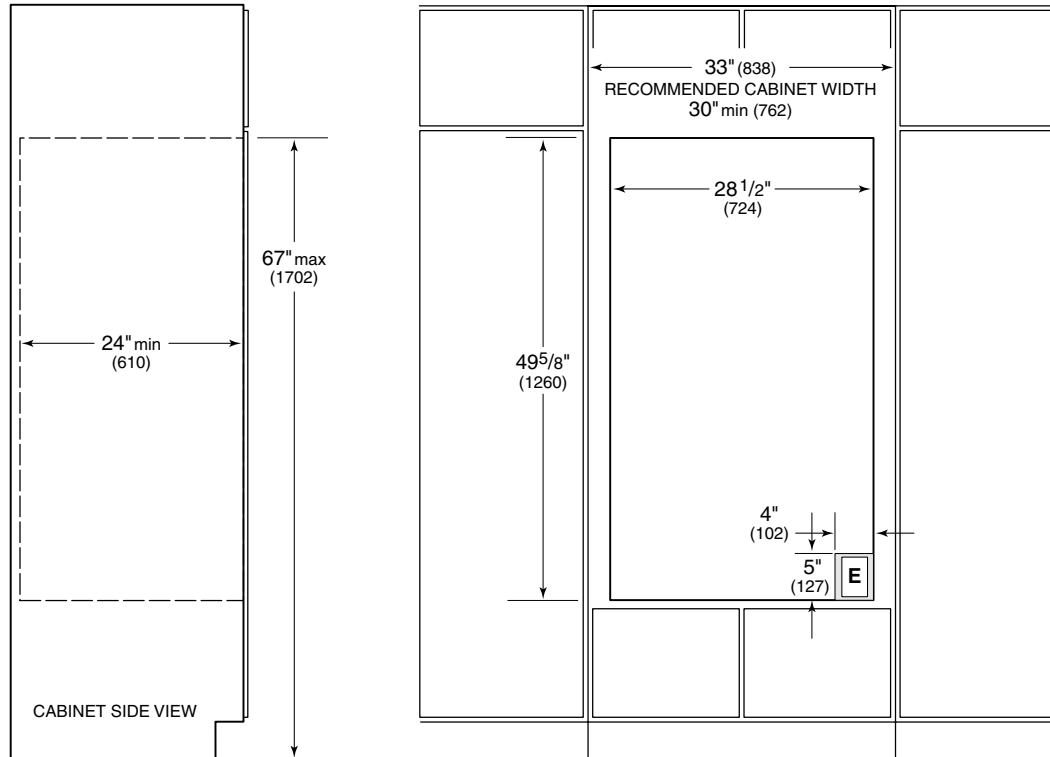
- ▶ Specifications are subject to change without notice.

▶ Dimensions in parentheses are in millimeters unless otherwise specified.

30" (762) Built-In Double Ovens

INSTALLATION

WALL INSTALLATION



► Dimensions may vary by $\pm 1/8"$ (3).

DIMENSIONS

Rough Opening Width	28 1/2" (724)
Rough Opening Height	49 5/8" (1260)
Recommended Cabinet Width	33" (838)
Minimum Cabinet Width	30" (762)
Minimum Cabinet Depth	24" (610)
Location of Electrical	Within shaded area

- See Installation Instructions shipped with unit for detailed specifications.
- Dimensions in parentheses are in millimeters unless otherwise specified.

30" (762) Built-In Double Ovens

INSTALLATION

INSTALLATION NOTES

- ▶ Wolf recommends using 33" (838) cabinets with the 30" (762) double oven. Also, you need a minimum 24" (610) of usable cabinet depth.
- ▶ The bottom cabinet support must be able to support 400 lbs (181 kg).
- ▶ Door clearance for the 30" (762) double oven is 20-3/4" (527).
- ▶ The Wolf 30" (762) double oven has a face trim on all four sides and will overlap stiles and rails. The trim overlaps 3/16" (5) on the bottom, 5/16" (8) on the top and 3/4" (19) on each side.
- ▶ The 30" (762) double oven requires a separate, grounded 4-wire 240V, 50 amp service with its own circuit breaker. It is provided with a 5' (1.5 m) flexible 4-wire conduit, which can make a connection at a junction box. Locate electrical within the shaded area shown in the illustration.
- ▶ The electrical outlet must be flush with the back wall to allow for proper installation. The outlet can be placed in an adjacent cabinet as long as it is within reach of the 5' (1.5 m) conduit, and a 2" (51) diameter hole is provided. For a 24" (610) depth cabinet application, electrical conduit must be kept to the right (viewed from front of cabinet) for a flush installation.
- ▶ You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

▶ *Dimensions in parentheses are in millimeters unless otherwise specified.*