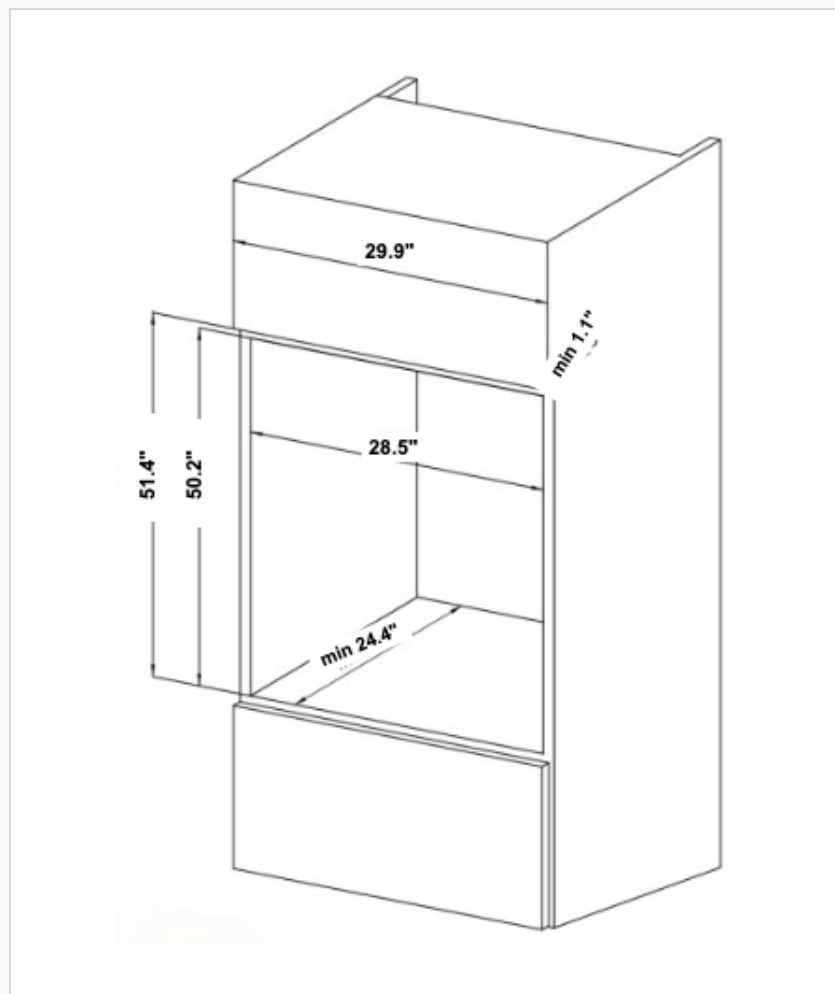


30" DOUBLE WALL OVEN

ALL FINISHES — STAINLESS STEEL · SIGNATURE BLACK STAINLESS · VEGA · ORION



SPECIFICATIONS

SKUs **WO-D-30-SS · WO-D-30-BS · WO-D-30-SS-VEGA · WO-D-30-BS-ORION**

Product type **Double wall oven, built-in**

Cut-out W x H x D **28½ x 50¼ x 24⅜ in**

Cavity capacity **5.0 cu ft upper**

Temperature range **170–550°F · Pro Pizza to 660°F**

Power supply **120/208 V or 120/240 V AC**

Supply connection **Power cord with pigtail**

Maximum input load **9,600 W**

Dedicated circuit **240 V · 50 A**

Racks **6 positions · telescoping**

Product weight **247 lb**

Certification **ETL**

Installation — Qualified installer only. Extension cords prohibited — site the junction box so the supplied cord with pigtail reaches without strain.

OVERVIEW

Two independent convection cavities in one 30-inch column — bake and roast at different temperatures simultaneously, both on the same full-touch TFT control.

KEY FEATURES

- Two independent convection cavities
- 6.86" TFT full-touch control · Wi-Fi with OTA updates
- 170–550°F, with Pro Pizza to 660°F — Wood Fired 660°F, New York 550°F, Pan 500°F
- True convection — Convect Bake, Convect Broil, Convect Roast with recipe conversion
- Air Fry in the upper cavity, basket included
- Special Function in both cavities — Dehydrate 100–160°F, Proof 80–120°F, Keep Warm 140–210°F
- Self Clean
- Telescoping racks · six positions · pizza stone and air fry basket included
- Wired and wireless food probe, upper cavity
- 120/208 V or 120/240 V supply · power cord with pigtail

30" DOUBLE WALL OVEN

WO-D-30-SS · WO-D-30-BS · WO-D-30-SS-VEGA · WO-D-30-BS-ORION



True European convection

Fan-driven heat to a genuine 660°F, even from rack to rack, with no hot corner to work around.

Every mode, two cavities

Bake, broil, convection, dehydrate, proof and Pro Pizza in both cavities, running independently. Air Fry is upper cavity only.

Full-touch TFT control

One display drives both cavities, with a wired and wireless probe in the upper oven.

Self clean

A high-heat cycle takes baked-on soil down to a powdery ash — no scrubbing, no chemicals.

Over-the-air updates

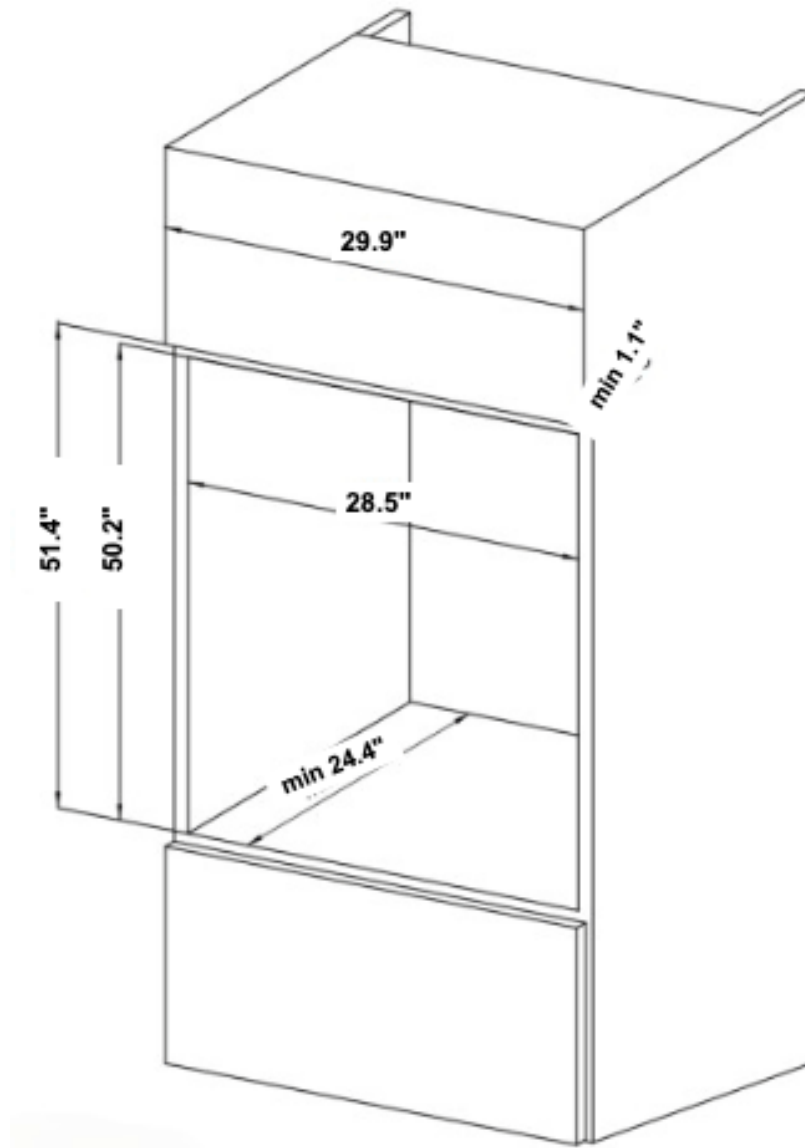
New modes and refinements arrive without a service call.

Lifetime parts warranty

Parts covered for the life of the appliance, backed by the Restore & Renew refurbishment program.

30" DOUBLE WALL OVEN

DIMENSIONS & INSTALLATION — ALL FINISHES



SPECIFICATIONS

Product type	Double wall oven, built-in
Control	6.86 in TFT full-touch display
Nominal width	30 in built-in
Cut-out W × H × D	28½ × 50¼ × 24⅜ in
Cavity capacity	5.0 cu ft upper
Dedicated circuit	240 V · 50 A
Certification	ETL

Dimensions, cutout, electrical service and performance are identical across every finish in this family.

FINISHES

4 FINISHES — ONE PLATFORM

Dimensions, cutout, electrical service and performance are identical across every finish. Only the SKU, the hardware treatment and the exterior finish change.

**Stainless Steel****WO-D-30-SS**

Brushed 304 stainless with stainless hardware

**Signature Black Stainless****WO-D-30-BS**

Fingerprint-resistant black stainless with matching hardware

**Vega — Celestial Edition****WO-D-30-SS-VEGA**

Gold knobs and handles on brushed stainless

**Orion — Celestial Edition****WO-D-30-BS-ORION**

Gold knobs and handles on black stainless