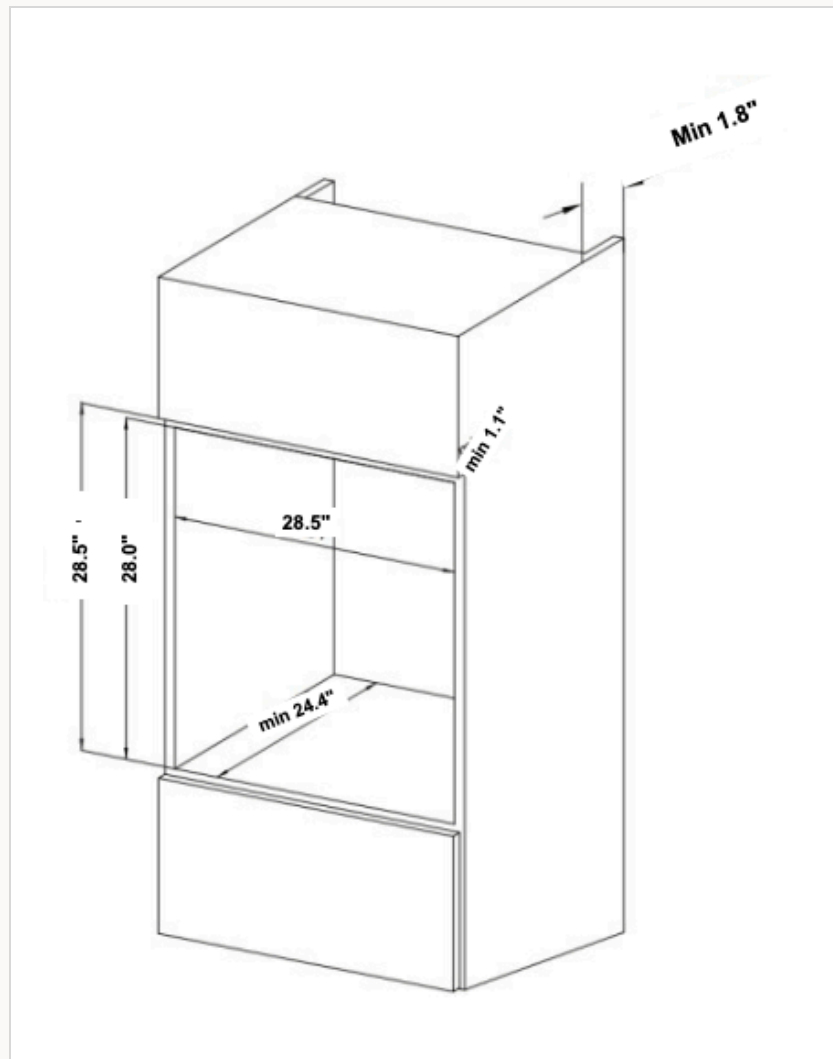


30" SINGLE WALL OVEN

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



SPECIFICATIONS

SKUs	WO-S-30-SS · WO-S-30-BS · WO-S-30-SS-VEGA · WO-S-30-BS-ORION
Product type	Single wall oven, built-in
Cut-out W x H x D	28½ x 28 x 24⅜ in
Cavity capacity	5.0 cu ft
Temperature range	170–550°F · Pro Pizza to 660°F
Maximum input load	4,800 W
Dedicated circuit	240 V · 25 A
Racks	2 · 6 positions · telescoping
Product weight	142 lb
Power supply	120/208 V or 120/240 V AC
Supply connection	Power cord with pigtail
Certification	ETL

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

OVERVIEW

True European convection to a genuine 660°F, driven from a full-touch TFT display. The oven you bake in is also the pizza oven, air fryer, dehydrator and proofing box.

KEY FEATURES

- 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 across the full cavity, basket included
- Special Function — Dehydrate 100–160°F, Proof 80–120°F, Keep Warm 140–210°F
- Self Clean
- Two telescoping racks · six positions · pizza stone and air fry basket included
- Wired and wireless food probe
- 120/208 V or 120/240 V supply · power cord with pigtail

30" SINGLE WALL OVEN

WO-S-30-SS · WO-S-30-BS · WO-S-30-SS-VEGA · WO-S-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.

One oven, every mode

Bake, broil, convection, air fry, dehydrate, proof and Pro Pizza in a single cavity.

Full-touch TFT control

A single display for every mode and a wired probe that holds temperature to the degree.

Self clean

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

Over-the-air updates

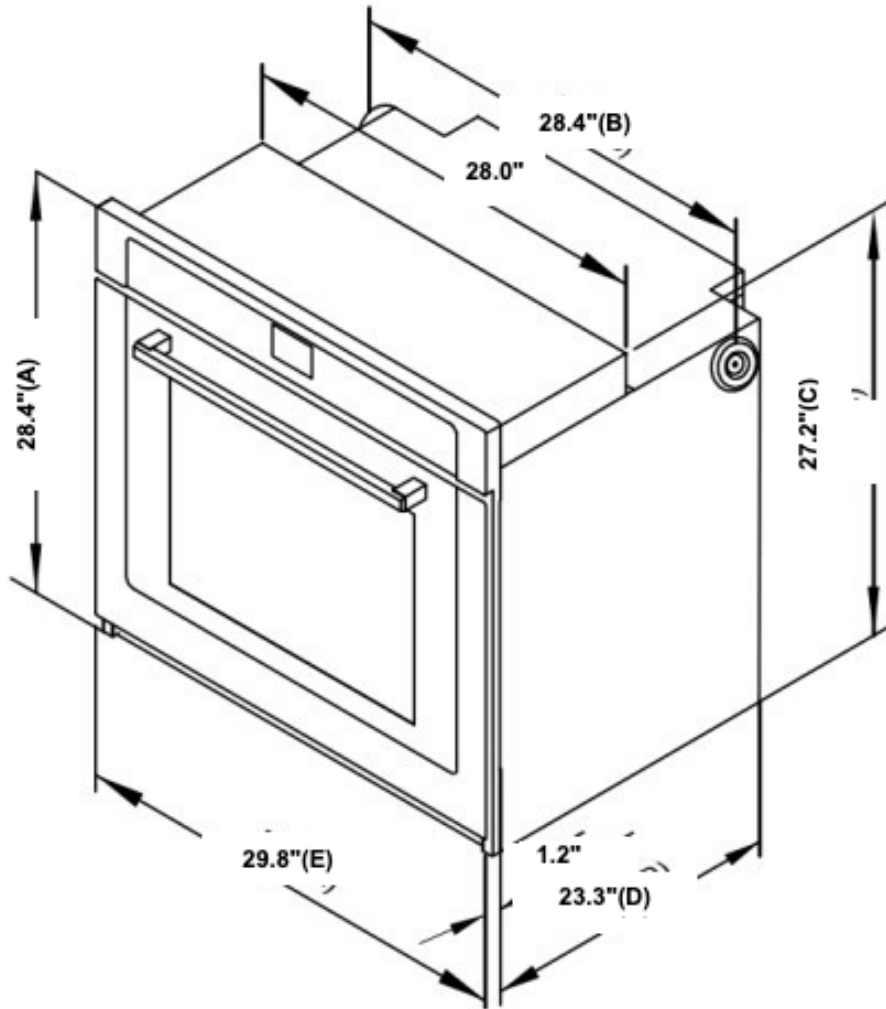
New modes and refinements arrive without a service call.

Lifetime parts warranty

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

30" SINGLE WALL OVEN

DIMENSIONS & INSTALLATION — ALL FINISHES



SPECIFICATIONS

Product type	Single wall oven, built-in
Control	TFT full-touch display
Power supply	120/208 V or 120/240 V AC
Connection	Power cord with pigtail
Dedicated circuit	240 V · 25 A
Nominal width	30 in built-in
Cut-out W × H × D	28½ × 28 × 24⅜ in
Cavity capacity	5.0 cu ft
Temperature range	170–550°F · Pro Pizza 660°F
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-S-30-SS**

Brushed 304 stainless with stainless hardware

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

Fingerprint-resistant black stainless with matching hardware

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

Gold knobs and handles on brushed stainless

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

Gold knobs and handles on black stainless