

► The Wolf L Series Model DO30F framed and Model DO30U unframed 30" (762) built-in double ovens are available in the classic stainless steel finish. Model DO30U is also available in the platinum and carbon stainless steel finishes.

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

t's hard to put into a few words the differences you will see in the Wolf L Series built-in ovens compared to others on the market. Some of those differences are very dramatic and some are very subtle. Suffice to say that you and your clients will notice the differences.

You can choose from two different door styles—framed and unframed. The framed is more traditional and lends itself nicely with a professional rangetop, while the unframed is sleek and contemporary in appearance.

Did you notice that the control panel closes? It's an attractive feature and will enable you to hide that control panel that many of us have labored to make functional and tried to make beautiful.

Inside, the beauty, design and functionality continue. Brilliant halogen lights illuminate the beautiful blue interior. As you open the oven door, feel the smoothness of the door damper system. Pull that bottom oven rack all the way out and notice how it is nestled on the door rails. With the dual convection fans, both ovens of the L Series double ovens offer ten different cooking modes.

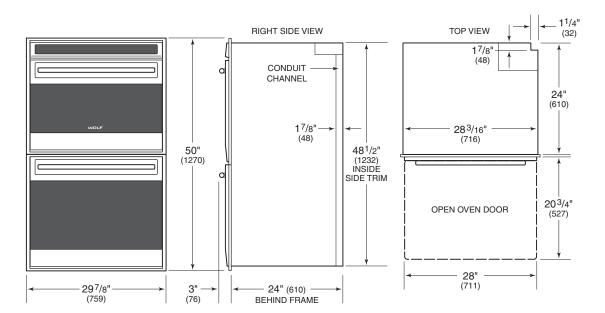


FEATURES

- ▶ Framed and unframed door styles available
- ► Classic stainless steel finish—Model DO30U also available in platinum and carbon
- ▶ Dual convection logic control system
- ▶ Ten cooking modes—bake, roast, broil, convection bake, convection roast, convection broil, convection, bake stone (accessory required), dehydrate (accessory required) and proof in each oven
- Rotating glass touch control panel
- Cobalt blue porcelain oven interiors
- Three removable racks, six-level rack guides and full-extension bottom rack in each oven
- ► Large viewing triple-pane windows

- ▶ Dual interior halogen lighting
- Hidden bake element and recessed broil element in each oven
- ► Temperature probe and receptacle in each
- ► Self-clean, delayed start and Sabbath features in each oven
- Door hinge with hydraulic damper assures smooth opening and closing of the doors
- ► Factory-installed trim
- ► CSA certified for US and Canada
- Two and five year residential warranty exclusions apply; warranty information can be found on our website, wolfappliance.com

OVERALL DIMENSIONS



Unit dimensions may vary by $\pm \frac{1}{8}$ " (3).







Model DO30F Framed

Model DO30U Unframed

MODEL OPTIONS

Framed Door Style -	
Classic Stainless Steel	DO30F/S

Unframed Door Style -

Classic Stainless Steel	DO30U/S
Platinum Stainless Steel	DO30U/P
Carbon Stainless Steel	DO30U/B

ACCESSORIES

- ► Bake stone accessory, includes stone, rack and peel
- ► Two-piece broiler pan and temperature probe
- Set of three oven racks
- ▶ Dehydration racks with door stop

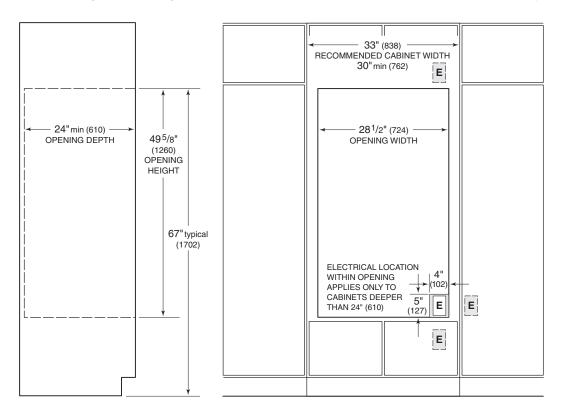
Accessories are available through your Wolf dealer. To obtain local dealer information, visit the Showroom Locator section of our website, wolfappliance.com.

SPECIFICATIONS	▼
Overall Oven Width	29 ⁷ /8" (759)
Overall Oven Height	50" (1270)
Overall Oven Depth	24" (610)
Open Oven Door Clearance	20³/4" (527)
Overall Oven Interior Capacity (per oven)	, 4.5 cu ft (127 L)
Overall Interior Dimensions	25 " W x $16^{1}/2$ " H x 19 " D (635 x 419 x 483) each
Usable Interior Dimensions	$21^{1}/_{2}$ " W x $16^{1}/_{2}$ " H x $16^{3}/_{8}$ " D (546 x 419 x 416) each
Recommended Cabinet Width	33" (838)
Minimum Cabinet Width	30" (762)
Minimum Cabinet Depth	24" (610)
Minimum Base Support	400 lbs (181 kg)
Opening Width	28 ¹ / ₂ " (724)
Opening Height	49 ⁵ /8" (1260)
Trim Overlaps	³ / ₁₆ " (5) top, ¹ / ₈ " (3) bottom ³ / ₄ " (19) each side
Electrical Supply Requirement	ts 240/208 V AC, 60 Hz 50 amp circuit
Conduit	5 ft (1.5 m) flexible 4-wire
Electric Rating	8.9 kW at 240 V 6.7 kW at 208 V
Total Amps	37
Shipping Weight	466 lbs (211 kg)

Specifications are subject to change without notice.



WALL INSTALLATION



IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustration that best suits your installation.



INSTALLATION NOTES

- ▶ Refer to the illustrations and specifications for overall dimensions, finished rough opening dimensions and installation specifics.
- ▶ For ease of installation, Wolf recommends using a 33" (838) wide cabinet with the L Series double oven. You will need a minimum 24" (610) of usable cabinet depth. The cabinet base platform must be able to support 400 lbs (181 kg).
- ▶ Wolf L Series built-in ovens have a face trim on all four sides and will overlap stiles and rails. The trim overlaps ¹/8" (3) on the bottom, ³/16" (5) on the top and ³/4" (19) on each side.
- ▶ L Series double ovens require a separate, grounded 4-wire 240/208 V AC, 60 Hz, 50 amp service with its own circuit breaker. It is provided with a 5' (1.5 m) flexible 4-wire conduit for connection at the electrical supply.

IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Refer to the illustration on page 4 for location of electrical supply.

- ▶ You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.
- ▶ The Wolf L Series double oven may be installed in combination with a Wolf warming drawer with L Series stainless steel drawer front or integrated drawer front. For additional specifications, refer to the warming drawer section of our website, wolfappliance.com.
- ▶ Refer to the installation instructions shipped with each Wolf product for detailed specifications.