

Café™ 30" Pro Convection Steam Oven

CMB903P2NS1

CAFÉ

DISTINCT BY DESIGN™



FEATURES & BENEFITS

Enjoy the benefits of deliciously healthy cooking - Flavorful and healthy, steam cooking ensures that your favorite foods are more nutritious, delicious and mouthwateringly beautiful

An altogether superior cooking experience - Combination cooking simultaneously utilizes True European convection baking, broiling and roasting with steam assist for truly outstanding results

Add to your culinary repertoire - Select from a large number of pre-programmed, chef-inspired recipes for perfectly prepared vegetables, rice, grains and meat every time

Innovation never tasted so good - This advanced recirculating water system provides continuous steam throughout the cooking process for moisture-rich, perfectly cooked food

Inspired performance for unforgettable meals - Achieve golden-brown results on breads and cookies, and perfectly roast turkey, chicken and beef tenderloin, with True European Convection that ensures uniform temperature and airflow

Create a look that matches your personal style - Select any combination of premium finishes and hardware options to create a stunning look customized to any owner's taste

APPEARANCE

Color Appearance	Stainless Steel
Handle	Brushed Stainless
	Consumer Removable

FEATURES

Configuration	Single Oven
Cooking System	True European Convection
Oven Cleaning Type	Circuit Clean Steam Clean
Style	Built-In
Oven Cooking Modes	Broil Convection Broil Convection Roast Steam Convection Steam Cook Steam Reheat; Steam-Assist
Control Type	LCD Display Touch Controls
Oven Features	Removable Water Tank Steam Recovery System Water Filter
Oven Rack Features	1 Wire Rack 3 Rack Positions
Product Type	Single Oven Wall Oven
Oven Control Features	Delay Start Display On/Off/Brightness Electronic Clock Light On/Off Record Recipes Sound Volume Control
	<u>Baked Goods:</u> Bread (Loaf) Bread (Artisan Style) <u>Eggs:</u> Hard Medium Soft <u>Meat and Fish:</u> Shrimp Oysters and Clams Fish Fillets Chicken Breasts Whole Chicken <u>Reheat - Plate or Meal:</u> Pizza Casserole <u>Rice and Grains:</u> Oats Long Grain Rice Brown Rice Sushi Rice Couscous Wild Rice Farro Quinoa <u>Vegetables:</u> Asparagus Broccoli Brussels Sprouts Carrots Cauliflower Green Beans Potatoes
Preset Cooking Controls	
Fuel Type	Electric
Oven Interior	Halogen Oven Interior Light Stainless Steel
Included Accessories	Meat Probe Stainless Drip Tray Stainless Micro-Perforated Steam Tray with Lid
Optional Accessories	6pc Stainless Steel Steam Pan/Lid Set with Frame

CAPACITY

Total Capacity (cubic feet)	1.3
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WEIGHTS & DIMENSIONS

Approximate Shipping Weight	115
Height (Front)	18-5/8"
Net Weight	77
Overall Height	18-5/8"
Overall Width	29-3/4"
Overall Depth	25
Cabinet Width	30
Cutout Dimensions (w x h x d) (in.)	25-1/4 x 17-3/4 x 23-1/2
Oven Interior Dimensions (W x H x D) (in.)	16 x 8 x 13

POWER / RATINGS

Amps 240V/208V	20
Volts/Hertz	240V; 60Hz

WARRANTY

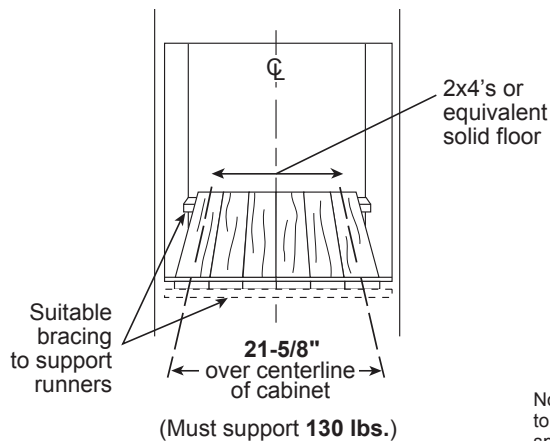
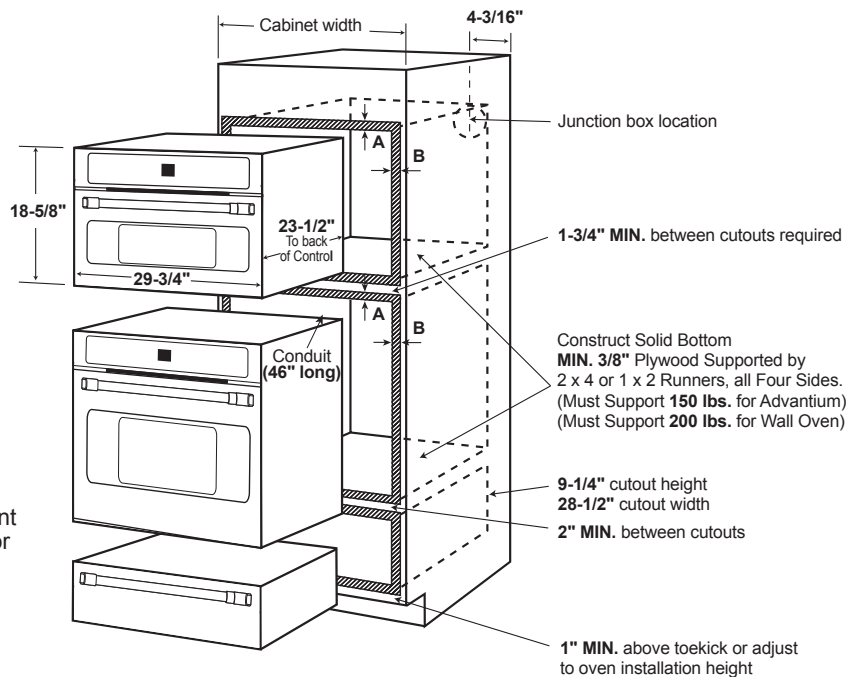
Parts Warranty	Limited 1-year entire appliance
Labor Warranty	Limited 1-year entire appliance
Warranty Notes	See written warranty for full details

DIMENSIONS AND INSTALLATION INFORMATION

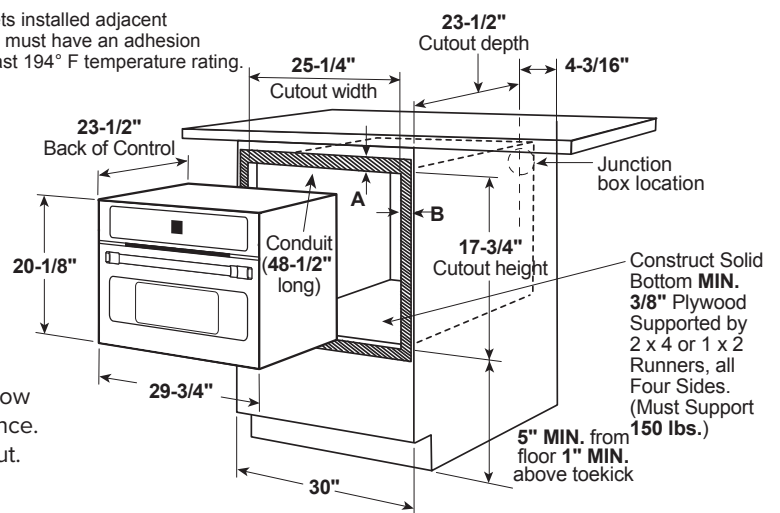
Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating.

Note: 1-3/4" minimum between cutouts when installed above warming drawer or single wall oven.

Installation information: Before installing, consult installation instructions packed with product for current dimensional data.



Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least 194° F temperature rating.



A= Allow 1" overlap of oven over top edge of cutout, and allow 3/4" below bottom edge of cutout for door swing clearance.
 B= Allow 2-1/4" for overlap of oven over side edges of cutout.

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DIMENSIONS AND INSTALLATION INFORMATION

Prepare the opening: The steam oven can be installed in combination with other Café appliances. Always follow each product's Installation Instructions to complete the installation.

Single oven installation: Order a 30" wide single oven cabinet or cut the opening in a wall to the dimensions shown.

* For existing cutouts, a maximum width of 28-1/2" is acceptable. If the opening is slightly wider, secure a furring strip on each side of the cutout for securing the oven.

- Allow 3/4" to 2-1/8" case trim overlap on the sides. The amount of overlap on the sides depends on the actual cutout width. Allow case trim overlap on the top.

- Oven overlaps will conceal cut edges on all sides of the opening.

When installed over a single oven or a warming drawer, allow at least 1-3/4" between the two openings.

Construct a solid oven floor of 3/8" min. thick plywood supported by 2 x 4 or 2 x 2 runners on all sides.

- the support must be level and rigidly mounted, flush with the bottom edge of the cutout.

* For existing cutouts, a maximum width of 28-1/2" is acceptable. If the opening is slightly wider, secure a furring strip on each side of the cutout for securing the oven.

Note: Additional clearances between the cutouts may be required. Check to be sure the oven supports above the Warming Drawer location do not obstruct the required interior depth and height. See Warming Drawer installation instructions for details.

Installation Over a Wall Oven and Warming Drawer:

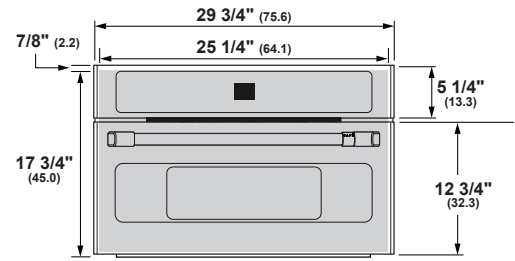
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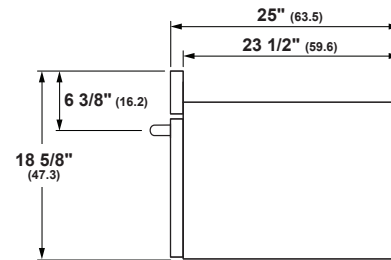
Caution: For personal safety, the mounting surface must be capable of supporting the cabinet load, in addition to the added weight of this approximate 80-pound oven and 30-pound drawer, plus additional oven loads of up to 50 pounds or a total weight of 160 pounds.

Attention Electrician:

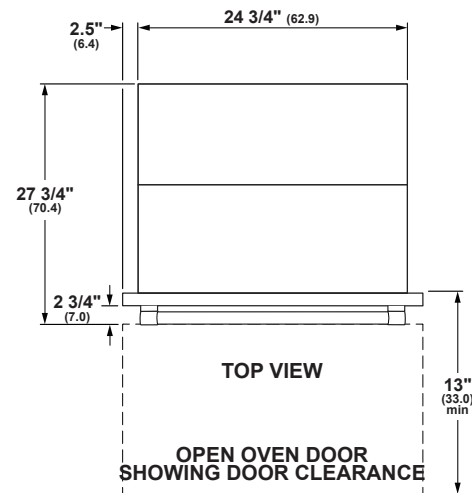
A 240V, 60Hz, 20 Amp circuit is required. An individual properly grounded branch circuit or circuit breaker is required. Hardware junction box is required for built-in product.



FRONT VIEW (SHOWING CUTOUT OVERLAP)



SIDE VIEW



TOP VIEW

OPEN OVEN DOOR
SHOWING DOOR CLEARANCE

ADDITIONAL ACCESSORIES



CXWS0H0PMBZ
Brushed Bronze
1 handle



CXWS0H0PMBT
Brushed Black
1 handle



CXWS0H0PMCU
Brushed Copper
1 handle