



BUILT-IN OVENS PROFESSIONAL & MASTERPIECE® SERIES

MASTERPIECE® SERIES STEAM AND CONVECTION

No true cook's kitchen is truly complete without the power of steam. And no steam oven is complete without the power of convection. You'll find both in Thermador's Steam & Convection Oven. Defrost, steam, proof, bake, slow cook and reheat—the oven's performance and flexibility are unmatched. More importantly, the Steam & Convection Oven provides unrivaled taste, texture and quality. And it's healthier, too, helping your food retain more of its essential vitamins and nutrients.

PROFESSIONAL SERIES

Featuring an exquisite analog chronometer, stainless steel knobs, professional styling and unsurpassed performance, Thermador Professional® Series Ovens bring beauty and power together to create the only true professional level built-in ovens on the market. With industry-leading features like Speed Convection, Maxbroil®, a heavy-duty rotisserie, and a massive 4.7 cubic foot capacity, these ovens are built to surpass the expectations of even the most discriminating chef.

Flexibility is powerful. That's why Thermador offers completely modular Professional Series Combination Built-in Ovens. Whether you desire a convection microwave with your oven, or both an oven and warming drawer, these products make your kitchen the model of elegance and practicality.

MASTERPIECE® SERIES

The cornerstone of the passionate cook's kitchen, the Masterpiece® Series Single and Double Built-in Ovens provide 14 cooking modes, easy-to-use graphical displays and incomparable Thermador quality and design. Six cooking levels and Thermador's True Convection make it easy to cook several dishes simultaneously without any flavor transfer.

Create the ultimate culinary utopia with the exclusive Thermador Combination Oven with Convection Microwave and Warming Drawer. Whether you choose this combination or our oven and convection microwave model, these culinary tools will astound you with the convenience of their powerful integrated design, outstanding performance and simple installation with just one cutout.

PROFESSIONAL SERIES BUILT-IN OVENS

FEATURES & BENEFITS



★ MAXBROIL®

Thermador's exclusive 5,000 Watt, 12-pass broil element is the most powerful on the market, allowing you to broil even the largest dishes more evenly for perfect results every time.

SPEED CONVECTION

No preheat needed. Reduce cooking times for frozen foods up to 30% with Thermador's industry-leading Speed Convection system. Your creations are cooked evenly, perfectly and in less time than ever before.

SOFTLIGHT

Halogen theater lighting dims on and off each time you open and close the oven door to highlight yet another grand cooking performance.

3 TELESCOPIC RACKS

Up to 3 Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.

TRUE CONVECTION

The thoughtfully engineered and perfectly executed True Convection baffle system allows hot air to flow precisely and evenly around food for perfect results and no flavor transfer.



STAR-K CERTIFIED

Thermador Built-In Ovens are Star-K certified making it possible to use them on Holy Days and the Sabbath.



★ MASSIVE CAPACITY

With 4.7 cubic feet of cooking space, the 30-inch Thermador Professional® Series Ovens are the largest on the market*. Coupled with the 12-pound heavy-duty rotisserie, these ovens can handle your grandest dinner parties.



★ HEAVY-DUTY ROTISSERIE

Thermador Professional® Built-in Ovens offer the best performing rotisserie available. With up to 12-pound capacity, it cooks large roasts and poultry evenly on all sides and cleans up easily with dishwasher-safe components.



★ SOFTCLOSE® DOOR

SoftClose hinges prevent slamming and ensure ultra smooth closing of the oven door.



★ SUPER FAST PREHEAT

Thermador's exclusive Super Fast Preheat feature preheats your oven in 7 minutes, the fastest in the industry.



★ FASTEST SELF-CLEAN

In just 2 hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.

MASTERPIECE® SERIES, STEAM AND CONVECTION FEATURES & BENEFITS



HOW PIZZA SHOULD BE DONE

With the Steam & Convection Oven, pizza crust is moist on the inside, crisp on the outside—and the toppings are perfectly browned but never dry. That's dream pizza, made real.



★ BRING ON THE BIRD

Forget about getting up early on holidays. You can cook a 14-lb turkey in just 90 minutes in the oven Combination Mode. Golden on the outside. Moist on the inside. Dry turkey is a thing of the past.



★ A GOURMET'S GOURMET TOOL

If you ask a professional chef about steam, you'll quickly understand its power, especially when combined with convection. Food is crisp on the outside and moist on the inside, just like it was being served at a 5-star restaurant. No other cooking tool offers results like this.



★ CONVECTION BEYOND CONVENTION

The Steam & Convection Oven features Thermador's True Convection baffle system that directs heat to cook foods faster and more evenly than other convection systems. So while your range is busy with the main dishes, the oven's perfect for your baked goods.



SAVOR THE RESULTS

Taste trumps all. And the Steam & Convection Oven trumps all the other ovens when it comes to texture, appearance, and, of course, taste. Multiple dishes can be cooked to perfection at the same time with no flavor transfer or temperature adjustment needed. This is gourmet cooking, made easier.

ENHANCED FLAVORS

Food tastes better and loses fewer vitamins and minerals when cooked with steam. Plus, steam helps eliminate the need to use unhealthy fats and oils. Fish, vegetables, high grain breads and baked goods—the Steam & Convection Oven makes foods that are good for you taste even better.

BETTER-THE-NEXT-DAY REHEATING

When properly reheated, some leftovers taste better than when they were originally served. Steam lets you reheat without losing the original dish's moistures, textures and flavors. Plated dishes and baked goods have never been so good the next day.

40 EASY COOK® PROGRAMS

From P1 for gently steamed cauliflower florets to P19 for a succulent leg of lamb, the Steam & Convection Oven's 40 pre-programmed modes automatically set oven temperature and humidity for perfect results.

★ THERMADOR EXCLUSIVE

MASTERPIECE® SERIES BUILT-IN OVENS

FEATURES & BENEFITS



★ MASSIVE CAPACITY

With 4.7 cubic feet of cooking space, the 30-inch Thermador Professional® and Masterpiece® Series Ovens are the largest on the market*, capable of handling even the largest dinner parties.

★ SUPER FAST PREHEAT

Thermador's exclusive Super Fast Preheat feature preheats your oven in 7 minutes, the fastest in the industry.

MASTERPIECE® STYLING

With a chiseled look and stainless steel finish that reflect your own impeccable taste, the Masterpiece® oven is more than an appliance. It is an inspiration.

EASY COOK®

Featuring 20 pre-programmed recipes based on food type and weight, the Easy Cook® feature is like having a sous-chef in the kitchen with you.

VARIETY OF COOKING MODES

Masterpiece® Series Ovens feature 14 advanced cooking modes as unique as the recipes you plan on creating. These include True Convection, Easy Cook® and many more, giving you the freedom to cook any way you choose.

SPEED CONVECTION

No preheat needed. Reduce cooking times for frozen foods up to 30% with Thermador's industry-leading Speed Convection system. Your creations are cooked evenly, perfectly and in less time than ever before.

SOFTLIGHT

Halogen theater lighting dims on and off each time you open and close the oven door to highlight yet another grand cooking performance.



★ SOFTCLOSE® DOOR

SoftClose hinges prevent slamming and ensure ultra smooth closing of the oven door.



★ FASTEST SELF-CLEAN

In just 2 hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.



3 TELESCOPIC RACKS

Up to 3 Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.



TRUE CONVECTION

The thoughtfully engineered and perfectly executed True Convection baffle system allows hot air to flow precisely and evenly around food for perfect results and no flavor transfer.



STAR-K CERTIFIED

Thermador Built-In Ovens are Star-K certified making it possible to use them on Holy Days and the Sabbath.

BUILT-IN OVENS

PLANNING INFORMATION

MODEL OPTIONS

There are two Thermador Built-in Oven series to choose from — Professional and Masterpiece®. Each series features a distinctive style. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Oven, be sure to verify the cabinet dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Built-in Ovens may be placed in a wall-mounted or under-counter installation.

Thermador Single Ovens may also be installed below most Thermador Induction, Electric or Non-professional 36" Gas Cooktops. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Single Built-in Ovens are designed and approved for installation with most Thermador Cooktops. **Refer to the cooktop section for additional specifications.**

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

For ease of installation, some oven doors may be removed to reduce the weight of the oven by 30 lbs. per door, before installing into the cabinet. Refer to the installation manual for details.



WARRANTY

Limited warranty parts and labor (2 year)
See page 298 for additional warranty details.

ELECTRICAL LOCATION

Refer to the appropriate installation diagram for details on conduit box location.

ELECTRICAL SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All built-in ovens below are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 4-wire, single-phase power supply. Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

MODEL	REQUIRED CIRCUIT BREAKER	
	240V, 60 Hz	208V, 60 Hz
STEAM AND CONVECTION OVENS		
MES301HS	15 Amp	15 Amp
MES301HP	15 Amp	15 Amp
PSO301M	15 Amp	15 Amp
SINGLE OVENS		
ME301JS	30 Amp	30 Amp
ME301JP	30 Amp	30 Amp
MED271JS	30 Amp	30 Amp
MED301JS	30 Amp	30 Amp
MED301JP	30 Amp	30 Amp
POD301J	30 Amp	30 Amp
DOUBLE OVENS		
ME302JS	40 Amp	40 Amp
ME302JP	40 Amp	40 Amp
MED272JS	40 Amp	40 Amp
MED302JS	40 Amp	40 Amp
MED302JP	40 Amp	40 Amp
PODC302J	40 Amp	40 Amp
COMBINATION OVENS		
MEDMC301JS	50 Amp	50 Amp
MEDMC301JP	50 Amp	50 Amp
PODM301J	50 Amp	50 Amp
TRIPLE COMBINATION OVENS		
MEDMCW71JS	50 Amp	50 Amp
MEDMCW31JS	50 Amp	50 Amp
MEDMCW31JP	50 Amp	50 Amp
PODMW301J	50 Amp	50 Amp

IMPORTANT

Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes.

If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

A 4-wire connection is preferred, but where local codes permit, a 3-wire connection is also acceptable.

BUILT-IN OVENS

24-INCH / 27-INCH / 30-INCH STEAM AND CONVECTION

MES301HS / MES301HP



MASTERPIECE®

MES301HS

- Steam and Convection
- Masterpiece® Handle



MASTERPIECE®

MES301HP

- Steam and Convection
- Professional Handle

SPECIFICATIONS

	24-Inch***
Product Width	23 3/8"
Product Height	17 7/8"
Product Depth	21 5/8"
Door Clearance	14"
Overall Oven Capacity* (cu. ft.)	1.4
Overall Oven Interior Dimensions (W x H x D)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (W x H x D)	12" x 7 3/4" x 15 5/8"
Min. Cabinet Width	24"
Min. Cabinet Depth	24"
Cutout Width	22"
Cutout Height	17 3/4"
Min. Base Support (lbs.)	92
Trim Overlaps (top - bottom - sides)	1/8" – No overlap on bottom – 5/8"
Trim Depth**	24-Inch – 3/4" 27-Inch – 1 5/8" 30-Inch – 1 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	15 Amp
Conduit	71" Flexible 3-Wire
Electrical Rating	1.9 kW @ 240V 1.9 kW @ 208V
Shipping Weight (lbs.)	68

*According to AHAM Standards

**Protrusion of trim kit / door away from cutout. Does not include handle depth.

*** For details on 27" and 30" installations please refer to page 79.

MES301HS / MES301HP

24", 27" or 30" installation possible. For 27" installation please purchase trim kit MST271KS. For 30" installation please purchase trim kit MST301HS.

INNOVATION

- ★ - Until now steam has been the technique for professional restaurants and is now available for the culinary enthusiast.
- ★ - Steam and Convection Cooking provides unrivaled taste and quality. Food stays moist on the inside and is perfect on the outside.
- ★ - The ultimate culinary tool—the Steam and Convection Oven offers passionate cooks three cooking solutions—Steam, True Convection, and Steam and Convection.

PERFORMANCE

- Steam and convection cooking is effortless and reduces the risk of over-cooking, over-boiling or dried out food
- 1.4 cu. ft. cavity easily accommodates a 14 lb. turkey
- Cooking with steam retains more of food's valuable vitamins and nutrients
- 40 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity.
- Features 9 advanced conventional cooking modes
- 6 different favorite settings can be individually programmed
- 1 rack, 2 perforated and 2 non-perforated pans included
- Our non-plumbed oven allows for easy installation into any home
- Steam Clean assist function keeps the oven spotless
- Large 1.4 qt. water tank can be used for an entire cooking cycle
- Child safety lock

DESIGN

- Beautiful stainless steel cavity is illuminated with powerful halogen lighting
- Masterpiece® Handle on model MES301HS
- Professional Handle on model MES301HP

★ THERMADOR EXCLUSIVE

ACCESSORIES

	MST271KS 27" Trim Kit for Steam and Convection Oven		CS1XLPH Perforated Cooking Pan – Half size, 1 5/8" deep		CS2LH Baking Tray – Full size, 1 1/8" deep
	MST301HS 30" Trim Kit for Steam and Convection Oven		CS2XLH Cooking Pan – Full size, 1 5/8" deep		CSRACKH Wire Rack for Steam and Convection Oven
	CS1XLH Cooking Pan – Half size, 1 5/8" deep		CS2XLPH Perforated Cooking Pan – Full size, 1 5/8" deep		

BUILT-IN OVENS

24-INCH / 27-INCH / 30-INCH STEAM AND CONVECTION

MES301HS / MES301HP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

24-INCH

24-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 24" wide.

27-INCH (WITH TRIM KIT)

27-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 21" deep and 27" wide.

30-INCH (WITH TRIM KIT)

30-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 21" deep and 34" wide.

UNDER-COUNTER INSTALLATION

Thermador Steam and Convection Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops. **Refer to the cooktop section for additional specifications.**

Thermador Steam and Convection Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. **Refer to the warming drawer section for additional specifications.**

COMBINING PRODUCT IN A WALL-MOUNTED INSTALLATION

Thermador Masterpiece Steam and Convection Ovens may be installed in combination with other Thermador products.

Upper Product	Masterpiece Steam Oven	Masterpiece Steam Oven	Microwave	Coffee Machine
Lower Product	Wall Oven	Microwave	Masterpiece Steam Oven	Masterpiece Steam Oven
Minimum distance between upper and lower product cutout*	1 3/8"	7/8"	7/8"	1/2"
Comments	Steam Oven w/Trim Kit		All Products w/Trim Kit	24" Installation (No Trim Kit)

*IMPORTANT: cabinet base must be able to support oven weight. Refer to oven manual for minimum weight requirements.

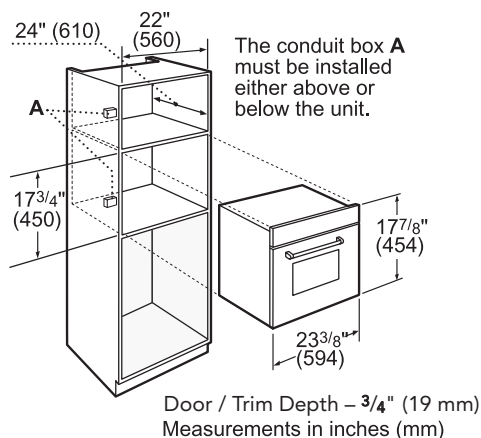
NOTE: recommended air gap between products is 1/8" (included in min. distance)

IMPORTANT

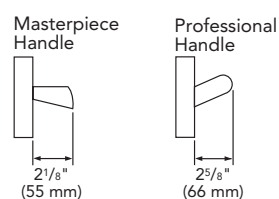
When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting a weight of at least 92 lbs. (42 kg)

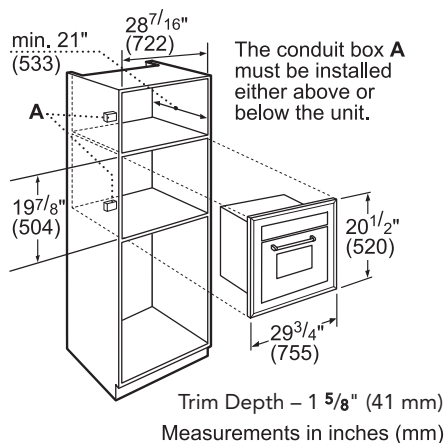
24-INCH STEAM AND CONVECTION OVEN



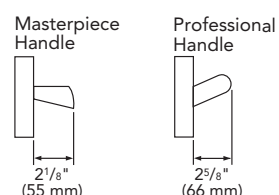
Door Handle Depth*



30-INCH (24-INCH STEAM AND CONVECTION OVEN WITH TRIM KIT)



Door Handle Depth*



NOTE: 27" Trim Kit cutout width is 25 7/16" and product width is 26 3/4"

TRIM KIT SPECIFICATIONS

	27-Inch w/Trim Kit	30-Inch w/Trim Kit
Product Width	26 3/4"	29 3/4"
Product Height	20 1/2"	20 1/2"
Product Depth	21 5/8"	21 5/8"
Door Clearance	15"	15"
Min. Cabinet Width	27"	30"
Min. Cabinet Depth	21"	21"
Cutout Width	25 7/16"	28 7/16"
Cutout Height	19 7/8"	19 7/8"
Trim Overlaps (top - bottom - sides)	3/8" - 3/8" - 5/8"	3/8" - 3/8" - 5/8"

BUILT-IN OVENS

30-INCH STEAM AND CONVECTION

PSO301M



PROFESSIONAL

PSO301M

- Steam and Convection
- Professional Handle

SPECIFICATIONS

	30-Inch
Product Width	29 3/4"
Product Height	19 3/4"
Product Depth	21 1/16"
Door Clearance	13 11/16"
Overall Oven Capacity* (cu. ft.)	1.4
Overall Oven Interior Dimensions (W x H x D)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (W x H x D)	12" x 7 3/4" x 15 5/8"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	19 1/4"
Min. Base Support (lbs.)	92
Trim Overlaps (top - bottom - sides)	1/2" – No overlap on bottom – 5/8"
Depth**	1 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	15 Amp
Conduit	48" Flexible 3-Wire
Electrical Rating	1.9 kW @ 240V 1.9 kW @ 208V
Shipping Weight (lbs.)	68

*According to AHAM Standards

**Protrusion of trim kit / door away from cutout. Does not include handle depth.

PSO301M

INNOVATION

- ★ - Frameless design: The only 30" steam convection oven in the market that does not require a trim kit.
- ★ - Restaurant style stainless steel knobs and handle
- ★ - Bold chiseled professional design .

PERFORMANCE

- CookControl™ temperature probe
- Steam and Convection Cooking provides unrivaled food taste and quality. Food stays moist on the inside and is perfectly finished on the outside.
- The ultimate culinary tool—the Steam and Convection Oven offers passionate cooks three cooking solutions—Steam, True Convection, and Steam and Convection.
- Cooking with steam retains more of food's valuable vitamins and nutrients
- 40 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results.
- Steam & convection cooking is effortless and reduces the risk of over-cooking, over-boiling or dried out food.
- 1.4 cu. ft. cavity easily accommodates a 14 lb. Turkey.
- Features 9 advanced conventional cooking modes.
- 6 different favorite settings can be individually programmed.
- 1 rack, 2 perforated and 2 non-perforated pans included.
- Our non-plumbed oven allows for easy installation into any home.
- Steam Clean assist function keeps the oven spotless.
- Large 1.4 qt. water tank can be used for an entire cooking cycle.

DESIGN

- Blue electronic graphic display controls, and all timer functions show full text Easy Cook® programs.
- Beautiful stainless steel cavity is illuminated with powerful halogen lighting.

★ THERMADOR EXCLUSIVE

ACCESSORIES

	CS1XLH Cooking Pan—Half size, 1 5/8" deep		CS2XLPH Perforated Cooking Pan— Full size, 1 5/8" deep
	CS1XLPH Perforated Cooking Pan— Half size, 1 5/8" deep		CS2LH Baking Tray—Full size, 1 1/8" deep
	CS2XLH Cooking Pan—Full size, 1 5/8" deep		CSRACKH Wire Rack for Steam and Convection Oven

BUILT-IN OVENS

30-INCH STEAM AND CONVECTION

PSO301M

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

30-INCH

30-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 34" wide.

UNDER-COUNTER INSTALLATION

Thermador Steam and Convection Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops. **Refer to the cooktop section for additional specifications.**

Thermador Steam and Convection Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. **Refer to the warming drawer section for additional specifications.**

COMBINING PRODUCT IN A WALL-MOUNTED INSTALLATION

Thermador Professional Steam and Convection Ovens may be installed in combination with other Thermador products.

Upper Product	Professional Steam Oven	Professional Steam Oven	Microwave
Lower Product	Wall Oven	Microwave	Professional Steam Oven
Minimum distance between upper and lower product cutout*	1"	1/2"	7/8"
Comments		Microwave w/ Trim Kit	Microwave w/ Trim Kit

*IMPORTANT: cabinet base must be able to support oven weight. Refer to oven manual for minimum weight requirements.

NOTE: recommended air gap between products is 1/8" (included in min. distance)

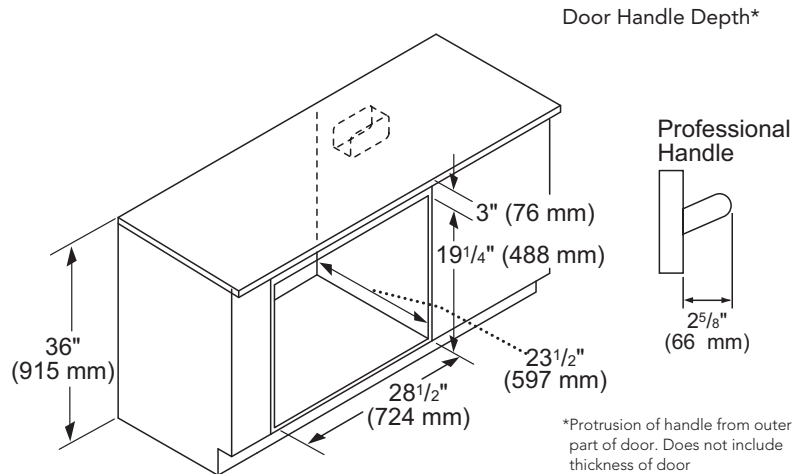
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

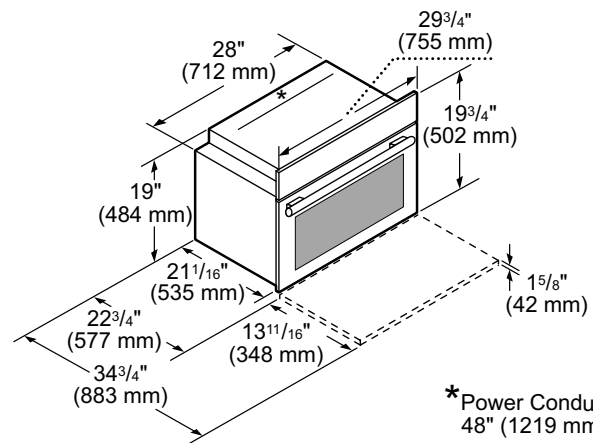
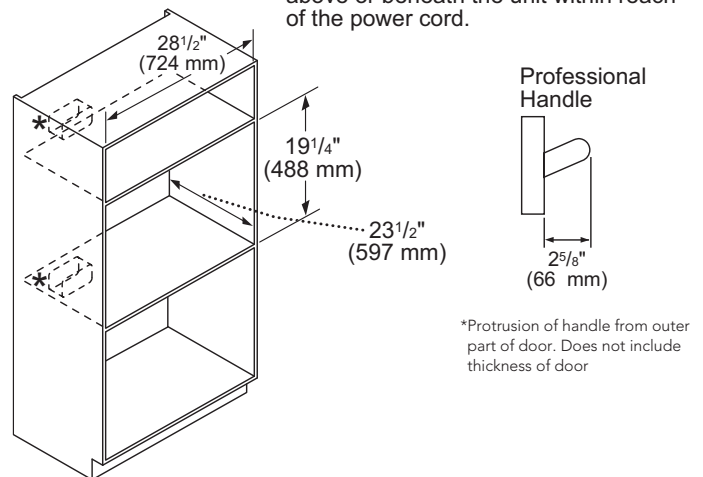
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 92 lbs. (42 kg) for a 24-inch / 30-inch steam and convection oven.

30-INCH STEAM AND CONVECTION OVEN



*For single ovens installed into a wall cabinet, the junction box may be located above or beneath the unit within reach of the power cord.



BUILT-IN OVENS

27-INCH SINGLE

MED271JS



MASTERPIECE®

MED271JS

- True Convection,
- 2 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	26 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.2
Overall Oven Interior Dimensions (W x H x D)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (W x H x D)	19 3/4" x 12 5/8" x 17 1/8"
Min. Cabinet Width	27"
Min. Cabinet Depth	24"
Cutout Width	25 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	193
Trim Overlaps (top - bottom - sides)	7/8" - 1/16" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 7.3 kW @ 208V
Shipping Weight (lbs.)	179

*According to AHAM Standards

MED271JS

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity – Largest oven cavity at 4.2 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode – fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed – Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight – Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes – Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle now in bold stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK27
27-Inch Oven Telescopic Rack

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 27-inch Single Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 27" wide. The cabinet base must be flat and capable of supporting a weight of at least 193 lbs. (87 kg).

UNDER-COUNTER INSTALLATION

Thermador 27-inch Single Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops.

Refer to the cooktop section for additional specifications.

Thermador 27-inch Single Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

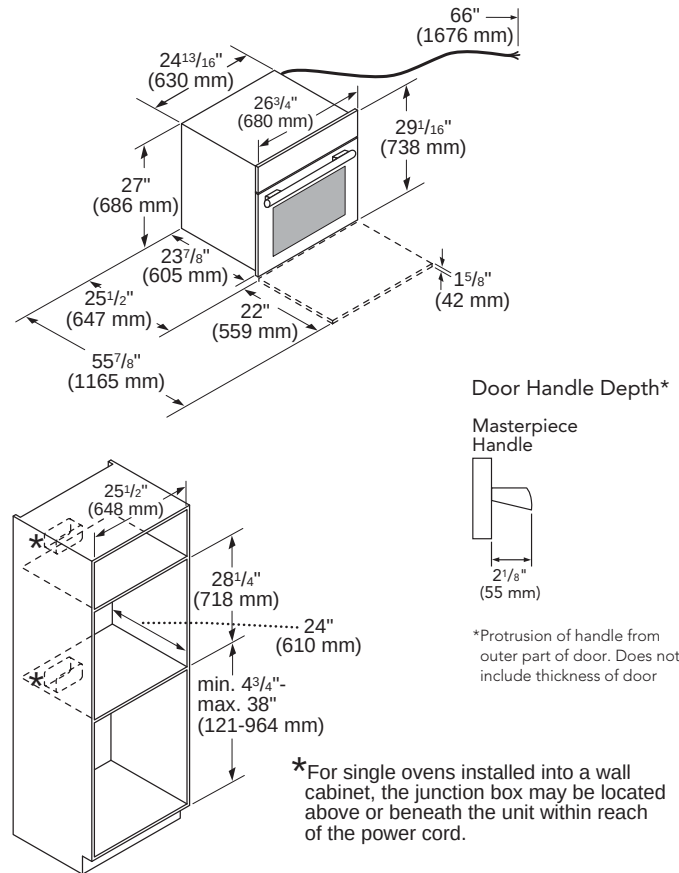
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

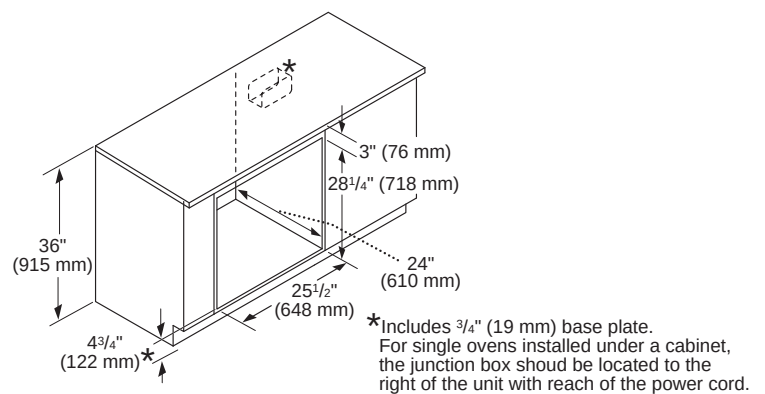
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 193 lbs. (87 kg) for a 27-inch single oven.

27-INCH SINGLE OVEN — WALL-MOUNTED



27-INCH SINGLE OVEN — UNDER-COUNTER



BUILT-IN OVENS

27-INCH DOUBLE

MED272JS



MASTERPIECE®

MED272JS

- True Convection in Both Ovens
- 3 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	26 3/4"
Product Height	51 3/4"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.2 (Upper & Lower)
Overall Oven Interior Dimensions (W x H x D)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (W x H x D)	19 3/4" x 12 5/8" x 17 1/8"
Min. Cabinet Width	27"
Min. Cabinet Depth	24"
Cutout Width	25 1/2"
Cutout Height	51 1/8"
Min. Base Support (lbs.)	361
Trim Overlaps (top - bottom - sides)	5/8" - 1/16" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	40 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	8.0 kW @ 240V 8.0 kW @ 208V
Shipping Weight (lbs.)	315

*According to AHAM Standards

MED272JS

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity – Largest oven cavity at 4.2 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode – fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer (in both ovens)
- 3 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed – Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight – Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes – Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle now in bold stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK27
27-Inch Oven Telescopic Rack

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 27-inch Double Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 27" wide. The cabinet base must be flat and capable of supporting a weight of at least 361 lbs. (164 kg).

Thermador 27-inch Double Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

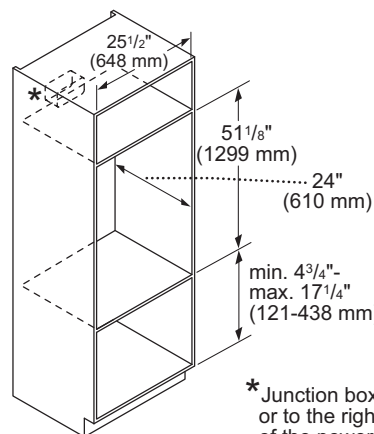
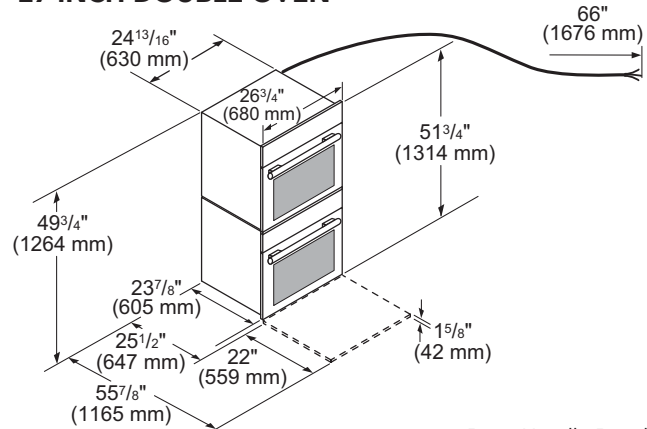
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

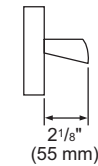
The cabinet base must be flat and capable of supporting a weight of at least 361 lbs. (164 kg) for a 27-inch double oven.

27-INCH DOUBLE OVEN



Door Handle Depth*

Masterpiece Handle



*Protrusion of handle from outer part of door. Does not include thickness of door

* Junction box may be installed above, below, or to the right of the unit within range of the power cable.

BUILT-IN OVENS

27-INCH TRIPLE COMBINATION

MEDMCW71JS



MASTERPIECE®

MEDMCW71JS

- True Convection Oven
- Convection Microwave and Warming Drawer
- 2 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	26 3/4"
Product Height	61 3/8"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.2
Overall Oven Interior Dimensions (W x H x D)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (W x H x D)	19 3/4" x 12 5/8" x 17 1/8"
Microwave Capacity (cu. ft.)	1.5
Warming Drawer Capacity (cu. ft.)	2.3
Min. Cabinet Width	27"
Min. Cabinet Depth	24"
Cutout Width	25 1/2"
Cutout Height	60 3/4"
Min. Base Support (lbs.)	369
Trim Overlaps (top - bottom - sides)	5/8" - 0" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	50 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	10.5 kW @ 240V 10.5 kW @ 208V
Shipping Weight (lbs.)	314

*According to AHAM Standards

MEDMCW71JS

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity – Largest oven cavity at 4.2 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode – fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed – Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight – Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes – Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle now in bold stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- See MCES for Microwave feature
- See WD27JS for Warming Drawer feature

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK27
27-Inch Oven Telescopic Rack

BUILT-IN OVENS

27-INCH TRIPLE COMBINATION

MEDMCW71JS

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 27-inch Triple Combination Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 27" wide. The cabinet base must be flat and capable of supporting a weight of at least 369 lbs. (167 kg).

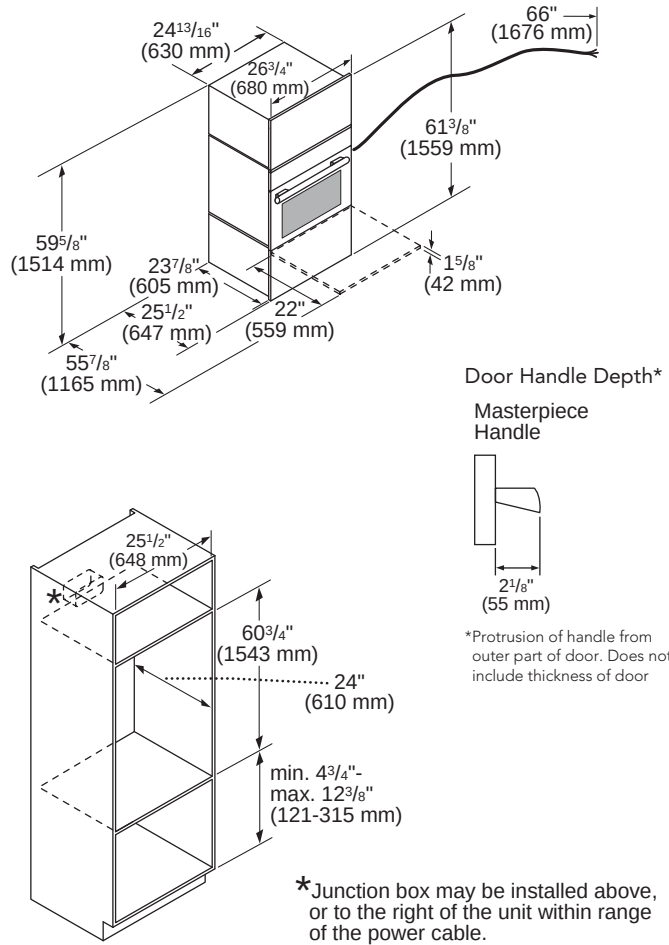
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 369 lbs. (167 kg) for a 27-inch triple combination oven.

27-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE



BUILT-IN OVENS

30-INCH SINGLE

POD301J



PROFESSIONAL

POD301J

- True Convection
- Rotisserie
- 2 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	29 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.7
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 14 3/8" x 17 1/4"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	212
Trim Overlaps (top - bottom - sides)	13/16" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 7.3 kW @ 208V
Shipping Weight (lbs.)	192

*According to AHAM Standards

POD301J

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil® - Largest, most powerful broil element on the market
- ★ - Massive Capacity - Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode - fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed - Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 12 advanced professional cooking modes
- SoftLight - Powerful halogen light with automatic dimming
- Advanced culinary modes - Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack

BUILT-IN OVENS 30-INCH SINGLE

POD301J

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Single Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg).

UNDER-COUNTER INSTALLATION

Thermador 30-inch Single Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops.

Refer to the cooktop section for additional specifications.

Thermador 30-inch Single Ovens may also be installed above a Thermador warming drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

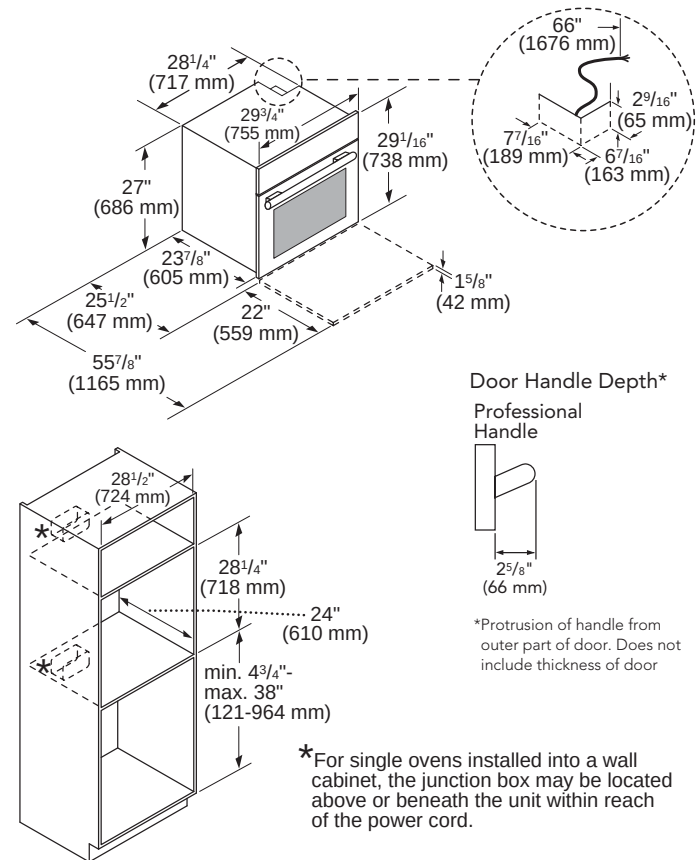
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

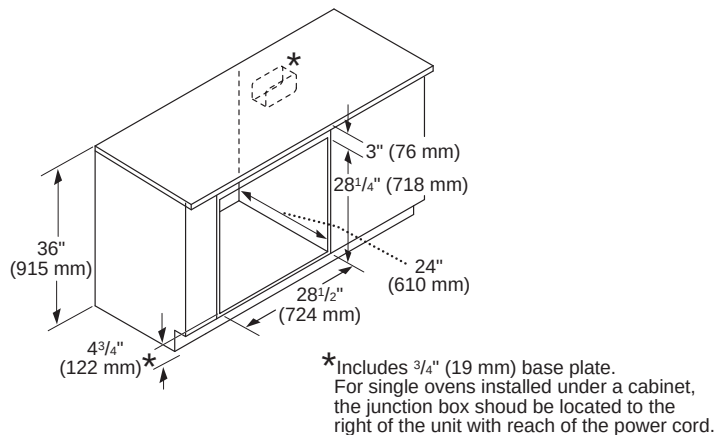
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg) for a 30-inch single oven.

30-INCH SINGLE OVEN — WALL-MOUNTED



30-INCH SINGLE OVEN — UNDER-COUNTER



BUILT-IN OVENS

30-INCH SINGLE

ME301JS / ME301JP / MED301JS / MED301JP



MASTERPIECE®

ME301JS

Masterpiece® Handle

ME301JP

Professional Handle

- True Convection
- 1 Telescopic Rack

(Masterpiece® Handle shown)



MASTERPIECE®

MED301JS

Masterpiece® Handle

MED301JP

Professional Handle

- True Convection
- Telescopic Racks
- SoftLight

(Masterpiece® Handle shown)

SPECIFICATIONS

Product Width	29 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.7
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 12 3/4" x 17 1/4"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	212
Trim Overlaps (top - bottom - sides)	13/16" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 5.85 kW @ 208V
Shipping Weight (lbs.)	192

*According to AHAM Standards

ME301JS / ME301JP / MED301JS / MED301JP

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- **Full Access® telescopic rack holds up to 45 pounds, integrated easy-grip handle (1 rack on ME301 and 2 racks on MED301)**
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- **Powerful halogen lighting illuminates the oven cavity on ME301**
- **SoftLight—powerful halogen light with automatic dimming on MED301**
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Glass touch control
- Striking blue full text display
- Masterpiece® Handle on model ME301JS and MED301JS
- Professional Handle on model ME301JP and MED301JP

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack

BUILT-IN OVENS 30-INCH SINGLE

ME301JS / ME301JP / MED301JS / MED301JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Single Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg).

UNDER-COUNTER INSTALLATION

Thermador 30-inch Single Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktop. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador Cooktops. **Refer to the cooktop section for additional specifications.**

Thermador 30-inch Single Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

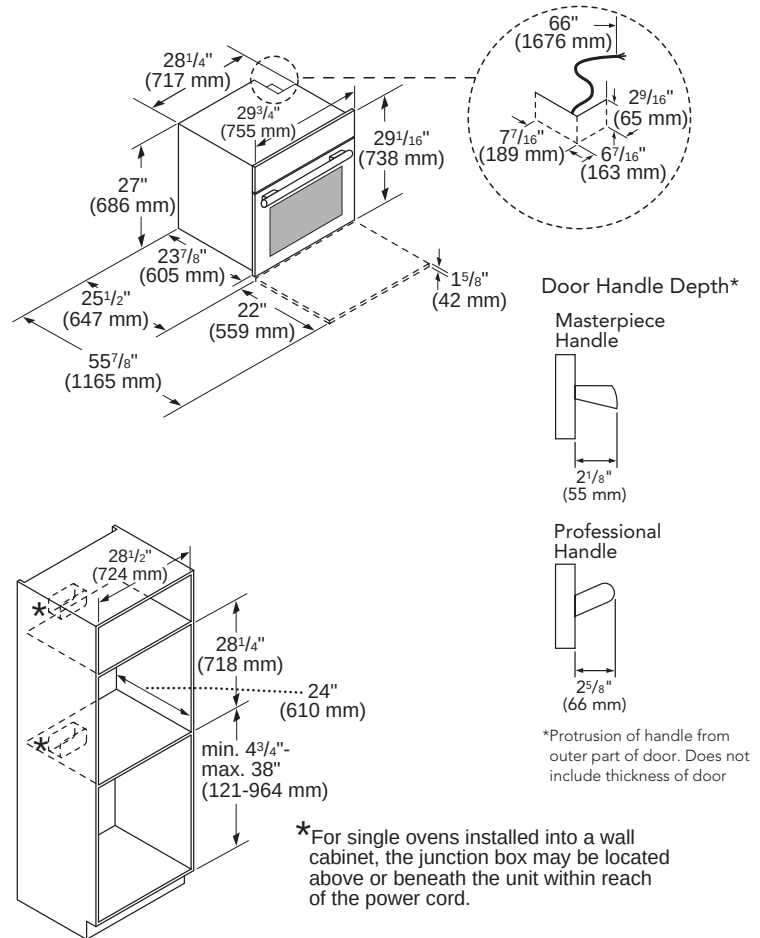
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

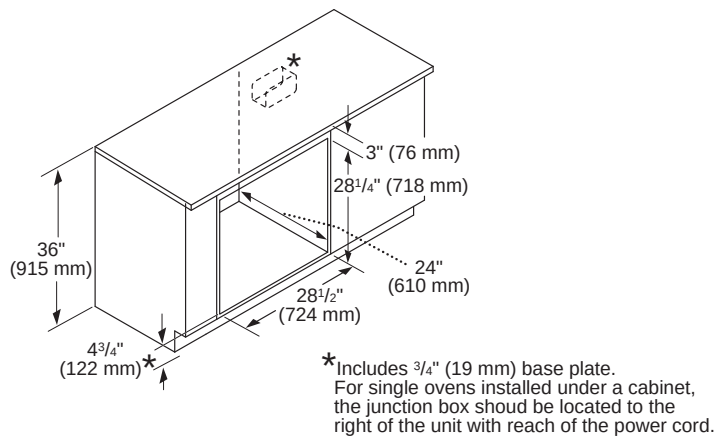
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg) for a 30-inch single oven.

30-INCH SINGLE OVEN — WALL-MOUNTED

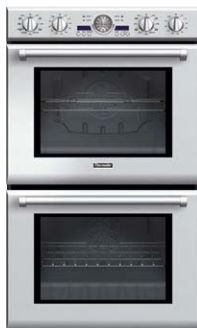


30-INCH SINGLE OVEN — UNDER-COUNTER



BUILT-IN OVENS 30-INCH DOUBLE

PODC302J



PROFESSIONAL

PODC302J

- True Convection in Both Ovens
- Rotisserie
- 3 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	29 3/4"
Product Height	51 3/4"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.7 (Upper & Lower)
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 14 3/8" x 17 1/4"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	51 1/8"
Min. Base Support (lbs.)	390
Trim Overlaps (top - bottom - sides)	5/8" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	40 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	9.0 kW @ 240V 9.0 kW @ 208V
Shipping Weight (lbs.)	328

*According to AHAM Standards

PODC302J

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil®-Largest, most powerful broil element on the market
- ★ - Massive Capacity-Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode-fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer (in both ovens)
- 3 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed-Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 14 advanced professional cooking modes
- Advanced culinary modes-Warm, Proof and Dehydrate
- SoftLight-Powerful halogen light with automatic dimming
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Double Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg).

Thermador 30-inch Double Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

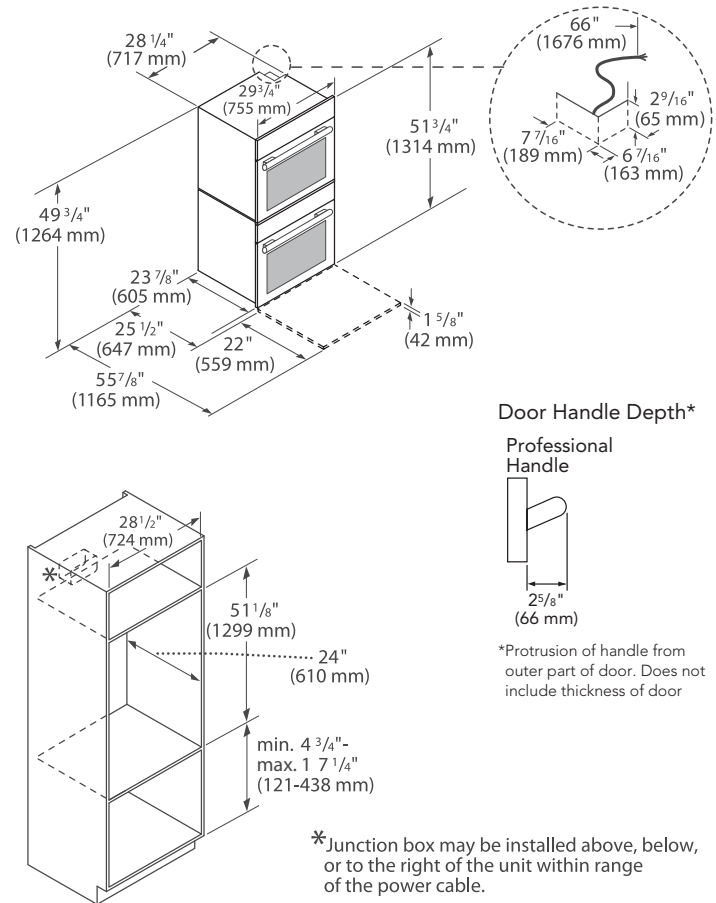
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg) for a 30-inch double oven.

30-INCH DOUBLE OVEN



BUILT-IN OVENS

30-INCH DOUBLE

ME302JS / ME302JP / MED302JS / MED302JP



MASTERPIECE®

ME302JS

Masterpiece® Handle

ME302JP

Professional Handle

- True Convection in Upper Oven Only
- 1 Telescopic Rack

(Masterpiece® Handle shown)



MASTERPIECE®

MED302JS

Masterpiece® Handle

MED302JP

Professional Handle

- True Convection in Both Ovens
- 3 Telescopic Racks
- SoftLight

(Masterpiece® Handle shown)

SPECIFICATIONS

	ME302JS ME302JP	MED302JS MED302JP
Product Width	29 3/4"	
Product Height	51 3/4"	
Product Depth	23 7/8"	
Door Clearance	22"	
Overall Oven Capacity* (cu. ft.)	4.7 (Upper & Lower)	
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"	
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 12 3/4" x 17 1/4"	
Min. Cabinet Width	30"	
Min. Cabinet Depth	24"	
Cutout Width	28 1/2"	
Cutout Height	51 1/8"	
Min. Base Support (lbs.)	390	
Trim Overlaps (top - bottom - sides)	5/8" - 1/8" - 5/8"	
Electrical Supply	240/208V AC, 60Hz	
Required Circuit Breaker	40 Amp	
Conduit	66" Flexible 4-Wire	
Electrical Rating	7.6 kW @ 240V 7.6 kW @ 208V	8.0 kW @ 240V 8.0 kW @ 208V
Shipping Weight (lbs.)	328	

*According to AHAM Standards

ACCESSORIES

TLSCPRCK30

30-Inch Oven Telescopic Rack

ME302JS / ME302JP / MED302JS / MED302JP

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- **True Convection offers precise airflow for cooking on multiple levels without flavor transfer (upper oven in ME302—lower oven features thermal only; True Convection in both ovens in MED302)**
- **1 Full Access® telescopic rack holds up to 45 pounds, integrated easy-grip handle in ME302**
- **3 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles in MED302**
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- **Powerful halogen lighting illuminates the oven cavity in ME302**
- **SoftLight—Powerful halogen light with automatic dimming in MED302**
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- Masterpiece® Handle on model ME302JS and MED302JS
- Professional Handle on model ME302JP and MED302JP

★ THERMADOR EXCLUSIVE

BUILT-IN OVENS 30-INCH DOUBLE

ME302JS / ME302JP / MED302JS / MED302JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Double Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg).

Thermador 30-inch Double Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

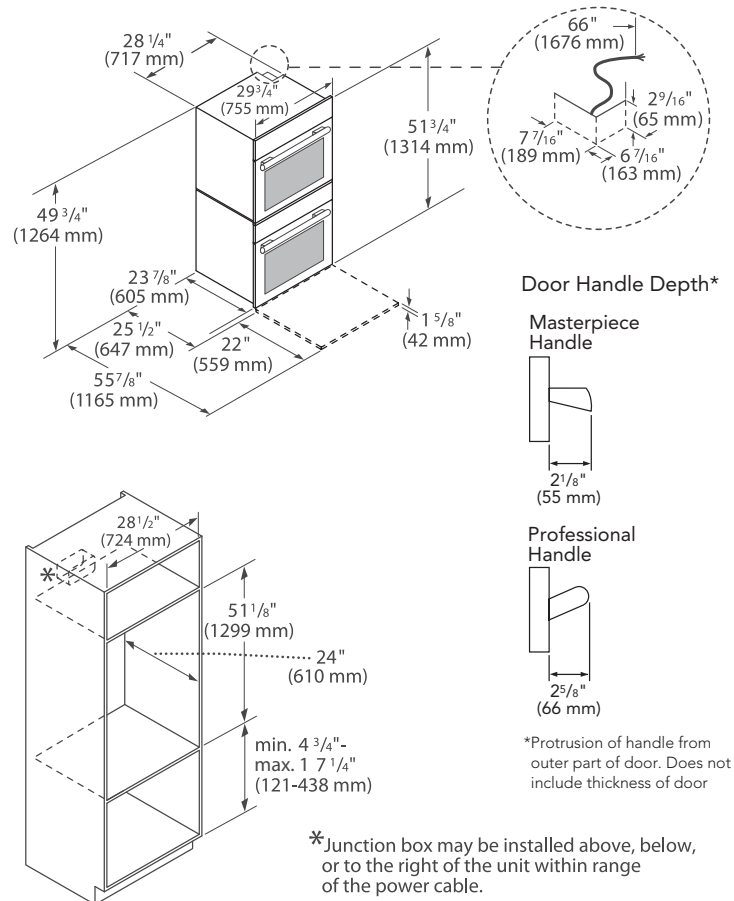
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg) for a 30-inch double oven.

30-INCH DOUBLE OVEN



BUILT-IN OVENS

30-INCH DOUBLE COMBINATION

PODM301J / MEDMC301JS / MEDMC301JP



PROFESSIONAL

PODM301J

True Convection Oven and Convection Microwave, Rotisserie, 2 Telescopic Racks, SoftLight



MASTERPIECE®

MEDMC301JS

Masterpiece® Handle

MEDMC301JP

Professional Handle

True Convection Oven and Convection Microwave, 2 Telescopic Racks, SoftLight

(shown with Masterpiece® Handle)

SPECIFICATIONS

	PODM301J	MEDMC301JS MEDMC301JP
Product Width	29 3/4"	
Product Height	50"	
Product Depth	23 7/8"	
Door Clearance	22"	
Overall Oven Capacity* (cu. ft.)	4.7	
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"	
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 14 3/8" x 17 1/4"	22 3/4" x 12 3/4" x 17 1/4"
Microwave Capacity (cu. ft.)	1.5	
Min. Cabinet Width	30"	
Min. Cabinet Depth	24"	
Cutout Width	28 1/2"	
Cutout Height	49 1/2"	
Min. Base Support (lbs.)	310	
Trim Overlaps (top - bottom - sides)	1/2" - 1/8" - 5/8"	
Electrical Supply	240/208V AC, 60Hz	
Required Circuit Breaker	50 Amp	
Conduit	66" Flexible 4-Wire	
Electrical Rating	10.2 kW @ 240V 10.2 kW @ 208V	
Shipping Weight (lbs.)	287	

*According to AHAM Standards

ACCESSORIES

TLSCPRCK30

30-Inch Oven Telescopic Rack

PODM301J

INNOVATION

- ★ SoftClose® door ensures ultra smooth closing of the oven door
- ★ Largest commercial style rotisserie with 12 pound capacity
- ★ Maxbroil®—Largest, most powerful broil element on the market
- ★ Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ Fastest preheat in the luxury segment (around 7 minutes)
- ★ Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 12 advanced professional cooking modes
- SoftLight—Powerful halogen light with automatic dimming
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions
- See MCES for Microwave feature

MEDMC301JS / MEDMC301JP

INNOVATION

- ★ SoftClose® door ensures ultra smooth closing of the oven door
- ★ Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ Fastest preheat in the luxury segment (around 7 minutes)
- ★ Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight—Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- See MCES for Microwave feature

★ THERMADOR EXCLUSIVE

BUILT-IN OVENS

30-INCH DOUBLE COMBINATION

PODM301J / MEDMC301JS / MEDMC301JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Double Combination Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 310 lbs. (141 kg).

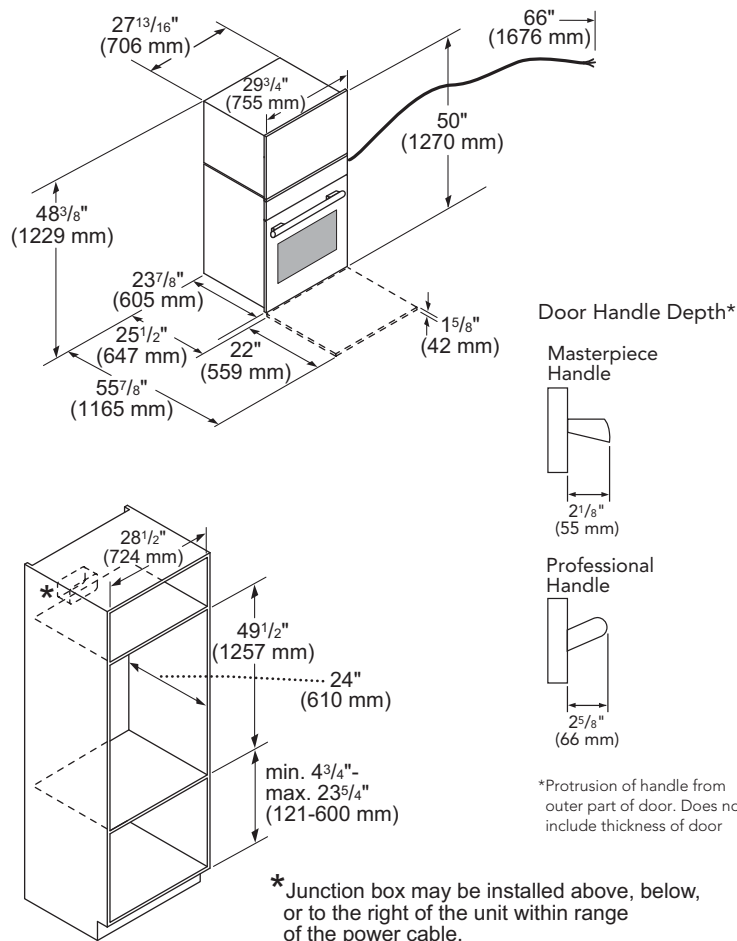
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 310 lbs. (141 kg) for a 30-inch double combination oven.

30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE



BUILT-IN OVENS

30-INCH TRIPLE COMBINATION

PODMW301J / MEDMCW31JS / MEDMCW31JP



★ PROFESSIONAL

PODMW301J

- True Convection Oven
- Convection Microwave and Warming Drawer
- Rotisserie
- 2 Telescopic Racks
- SoftLight



★ MASTERPIECE®

MEDMCW31JS

Masterpiece® Handle

MEDMCW31JP

Professional Handle

- True Convection Oven
- Convection Microwave and Warming Drawer
- 2 Telescopic Racks
- SoftLight

(shown with Professional Handle)

SPECIFICATIONS

	PODMW301J	MEDMCW31JS MEDMCW31JP
Product Width	29 3/4"	
Product Height	61 3/8"	
Product Depth	23 7/8"	
Door Clearance	22"	
Overall Oven Capacity* (cu. ft.)	4.7	
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"	
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 12 3/4" x 17 1/4"	
Microwave Capacity (cu. ft.)	1.5	
Warming Drawer Capacity (cu. ft.)	2.6	
Min. Cabinet Width	30"	
Min. Cabinet Depth	24"	
Cutout Width	28 1/2"	
Cutout Height	60 3/4"	
Min. Base Support (lbs.)	429	
Trim Overlaps (top - bottom - sides)	5/8" - 0" - 5/8"	
Electrical Supply	240/208V AC, 60Hz	
Required Circuit Breaker	50 Amp	
Conduit	66" Flexible 4-Wire	
Electrical Rating	10.5 kW @ 240V 10.5 kW @ 208V	
Shipping Weight (lbs.)	364	

*According to AHAM Standards

PODMW301J

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil®—Largest, most powerful broil element on the market
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 12 advanced professional cooking modes
- SoftLight—Powerful halogen light with automatic dimming
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions
- See MCES for Microwave features
- See WD30JP for Warming Drawer features

MEDMCW31JS / MEDMCW31JP

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
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- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- Masterpiece® Handle on model MEDMCW31JS
- Professional Handle on model MEDMCW31JP
- See MCES for Microwave features
- See WD30JP for Warming Drawer features

BUILT-IN OVENS

30-INCH TRIPLE COMBINATION

PODMW301J / MEDMCW31JS / MEDMCW31JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Triple Combination Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 429 lbs. (195 kg).

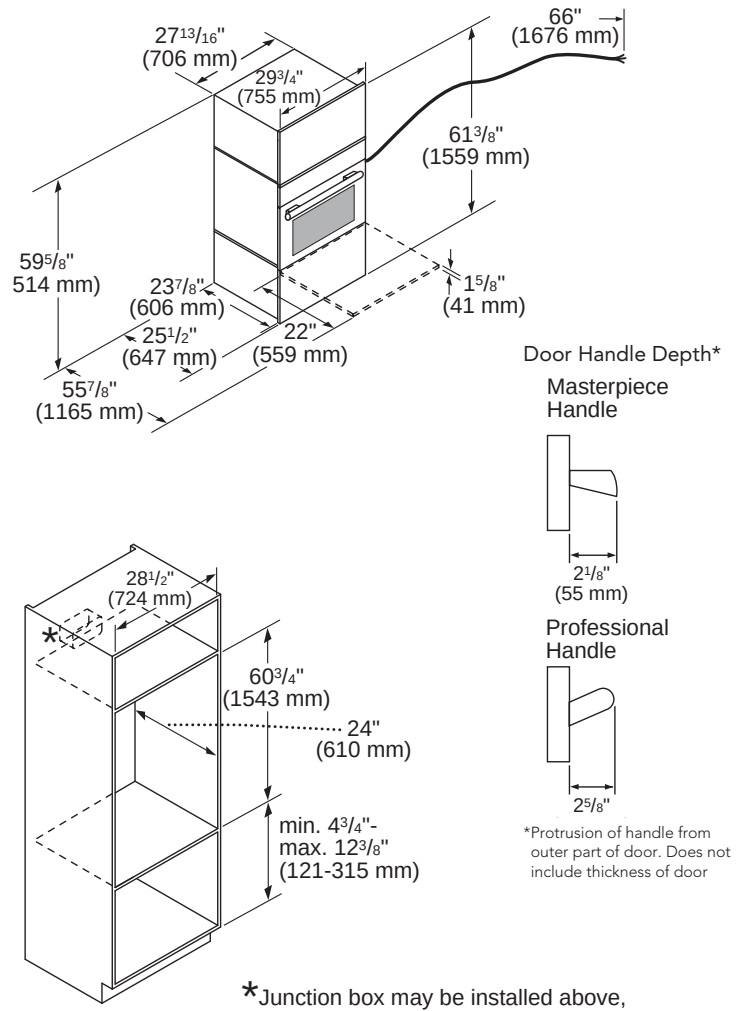
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 429 lbs. (195 kg) for a 30-inch triple combination oven.

30-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE AND WARMING DRAWER



ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack

WARRANTY

PROFESSIONAL RANGES

Limited warranty, entire appliance, parts and labor (2 year)

PROFESSIONAL RANGETOPS

Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN OVENS

Limited warranty parts and labor (2 year)

INDUCTION COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface / electronic elements and switches; parts only (3rd to 5th year)

GAS COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

ELECTRIC COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface / electronic elements and switches; parts only (3rd to 5th year)

VENTILATION

Limited warranty, entire appliance, parts and labor (2 year)

WARMING DRAWERS

Limited warranty, entire appliance, parts and labor (2 year)

MICROWAVE OVENS

Limited warranty, entire appliance, parts and labor (2 year)

REFRIGERATION

Limited two-year warranty, entire appliance, parts and labor on any part of the refrigerator that fails because of a manufacturing defect

Limited warranty for sealed refrigeration system*; parts and labor (3rd to 6th year)

Limited warranty for sealed refrigeration system*; parts only (7th to 12th year)

DISHWASHERS

Full warranty, entire appliance, parts and labor (2 year)

Limited warranty for microprocessor or printed circuit board; parts only (3rd to 5th year)

Limited warranty for racks (does not include rack components); parts only (3rd to 5th year)

Limited warranty for rust-through on inner tub liner; parts only (Lifetime)

COFFEE MACHINES

Limited warranty, entire appliance, parts and labor (2 year)

These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.

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*Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

EXPERIENCE THERMADOR®

Thermador is committed to giving you an enjoyable, creative and rewarding cooking experience. Whether you would like to research our products, watch a video of our chef searing the perfect scallop, or have questions on the use and care of your product, simply browse our online resource library at thermador.com

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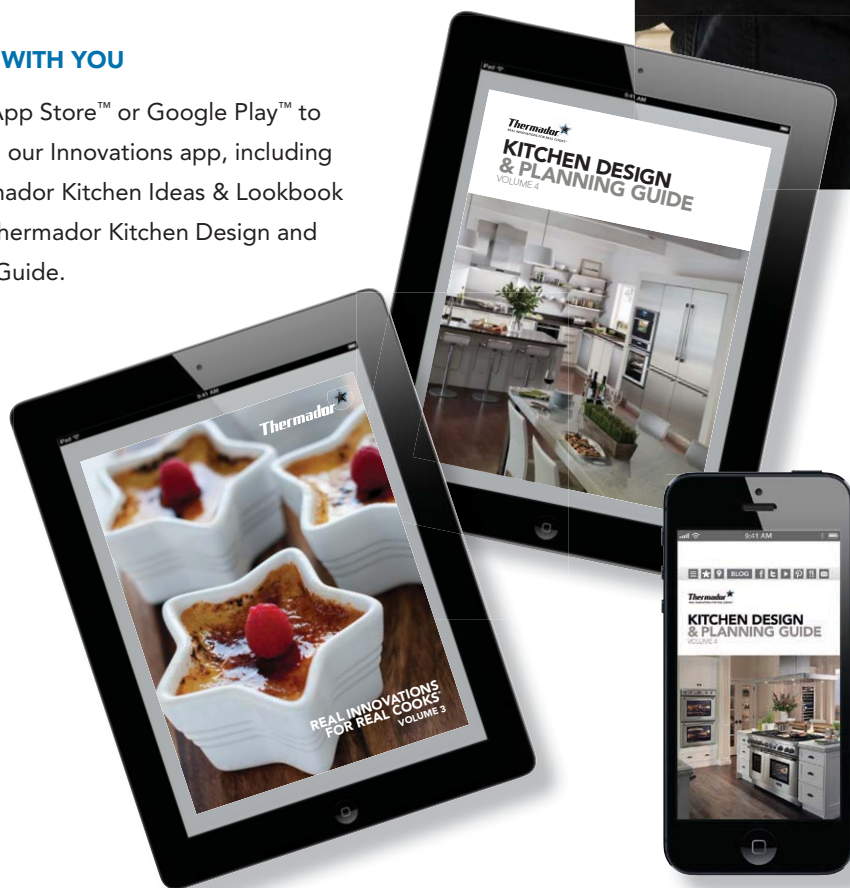
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