



30-INCH TRIPLE COMBINATION BUILT-IN OVEN MODEL MEMCW301ES SHOWN

# BUILT-IN OVENS

## PROFESSIONAL & MASTERPIECE® SERIES

### 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.

## BUILT-IN OVENS FEATURES & BENEFITS

### PROFESSIONAL



#### PROFESSIONAL DESIGN

Stainless steel knobs, Professional handles and an analog chronometer exude professional quality, outstanding design and timeless beauty. Because Thermador understands your kitchen is your inspiration.



#### MAXBROIL™

A Thermador 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. THERMADOR EXCLUSIVE

#### GRAPHICAL DISPLAY

Elegance and performance meet increased functionality. The electronic graphical display acts as a timer, monitors the Superfast Preheat mode and informs you of the delayed cooking status and meat probe temperature.

#### 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. THERMADOR EXCLUSIVE

### MASTERPIECE®



#### DISTINCTIVE DESIGN

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.



#### EASYCOOK

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



#### VARIETY OF COOKING MODES

Masterpiece ovens feature 14 advanced cooking modes as unique as the recipes you plan on creating. These include True Convection, Bake, Broil, Roast, Dehydrate, Speed Convection, EasyCook and many more, giving you the freedom to cook any way you choose.

#### COOKSMART®

The DM ovens' Speedcooking technology cuts your cooking time by 50% while maintaining the flavor and texture of the food you prepare. Using the CookSmart® function allows you to easily and conveniently convert your favorite recipes to Speedcooking mode so you can achieve optimum results in a fraction of the time.

## ALL PROFESSIONAL AND MASTERPIECE BUILT-IN OVENS

#### 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.

#### MASSIVE CAPACITY

With 4.7 cubic feet of cooking space, the Thermador Professional and Masterpiece Series ovens are the largest on the market\*, capable of handling even the grandest dinner parties. THERMADOR EXCLUSIVE

#### SPEED CONVECTION

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. THERMADOR EXCLUSIVE

#### SUPERFAST PREHEAT

This time-saving Thermador exclusive preheats your oven in approximately 7 minutes. So time in the kitchen is spent creating, not waiting. THERMADOR EXCLUSIVE

#### 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. THERMADOR EXCLUSIVE

\*According to AHAM Standards

### 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 any 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 Single Built-in Ovens are designed and approved for installation with Thermador Cooktops only. 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 (1 year)

Limited warranty for magnetron tube (DM models);  
Parts only (2nd to 5th year)

See page 294 for additional warranty details.

### 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
M301	30 Amp	25 Amp
ME301	30 Amp	30 Amp
ME271	30 Amp	30 Amp
POD301	30 Amp	30 Amp
DM301	30 Amp	30 Amp
ME302	40 Amp	40 Amp
MED302	40 Amp	40 Amp
MED272	40 Amp	40 Amp
PODC302	40 Amp	40 Amp
MEMC301	50 Amp	50 Amp
MEMCW301	50 Amp	50 Amp
MEMCW271	50 Amp	50 Amp
PODM301	50 Amp	50 Amp
PODMW301	50 Amp	50 Amp
DM302	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 four-wire connection is preferred, but where local codes permit, a three wire connection is also acceptable.

### ELECTRICAL LOCATION

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

## BUILT-IN OVENS 27-INCH SINGLE

Model: ME271ES



### MASTERPIECE

ME271ES

True Convection

### SPECIFICATIONS

Product Width	26 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Door Handle Projection	3 11/16"
Overall Oven Interior 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	50" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 5.85 kW @ 208V
Shipping Weight (lbs.)	179

\*According to AHAM Standards

### ME271ES

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.2 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

### ACCESSORIES



#### TELESCOPIC RACKS

TLSCPRCK27 – 27-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

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 a 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 Thermador cooktops only. 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

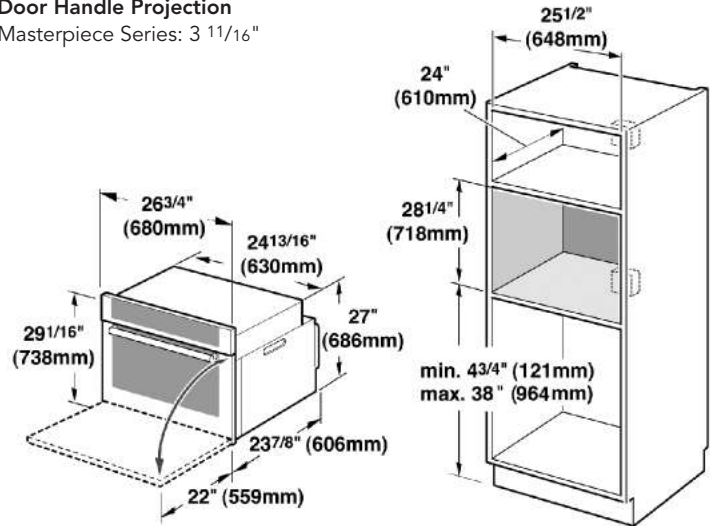
When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

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

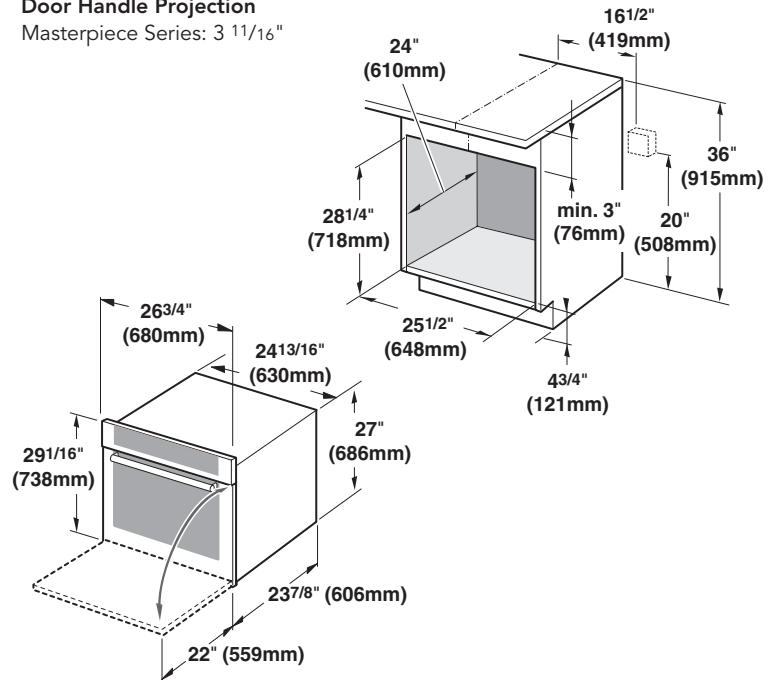
**Door Handle Projection**  
Masterpiece Series: 3 11/16"



**Electrical Location:** The conduit box must be installed either above or below the unit. If the conduit box is installed below the unit, a 2" diameter hole or space is required between the back wall and the right rear of the 2 x 4 supports.

27-INCH SINGLE OVEN—UNDER-COUNTER

**Door Handle Projection**  
Masterpiece Series: 3 11/16"



**Electrical Location:** It is recommended that the conduit box be placed 20" from the floor and 16 1/2" from the centerline of the cutout on the right side. A 2 inch diameter hole or space is required to route the conduit through the cabinetry.

## BUILT-IN OVENS 27-INCH DOUBLE

Model: MED272ES



### MASTERPIECE

MED272ES

True Convection  
in both ovens

### SPECIFICATIONS

Product Width	26 3/4"
Product Height	51 3/4"
Product Depth	23 7/8"
Door Clearance	22"
Door Handle Projection	3 11/16"
Overall Oven Interior 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	50" Flexible 4-Wire
Electrical Rating	8.4 kW @ 240V 6.5 kW @ 208V
Shipping Weight (lbs.)	315

\*According to AHAM Standards

### ACCESSORIES



#### TELESCOPIC RACKS

TLSCPRCK27 – 27-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

### MED272ES

#### PERFORMANCE

- 14 advanced cooking modes
- Both ovens offer convection cooking
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.2 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

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 1/4" space between the side of the oven and the wall or door.

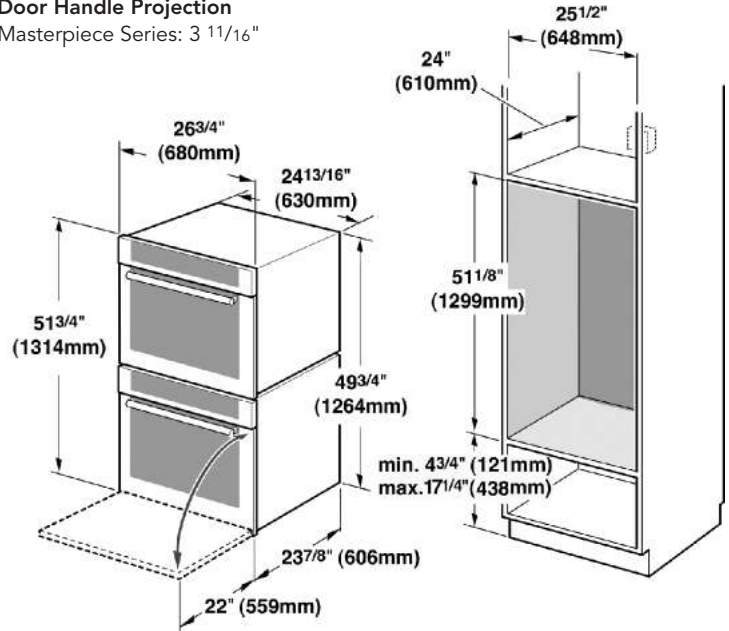
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/ cabinet and level.

**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 Projection

Masterpiece Series: 3 11/16"



**Electrical Location:** The conduit box must be located above the unit to facilitate connecting and servicing.

## BUILT-IN OVENS 27-INCH TRIPLE COMBINATIONS

Model: MEMCW271ES



### MASTERPIECE

MEMCW271ES

True Convection oven, convection microwave and warming drawer

### SPECIFICATIONS

Product Width	26 3/4"
Product Height	61 3/8"
Product Depth	23 7/8"
Door Clearance	22"
Door Handle Projection	3 11/16"
Overall Oven Interior 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 Interior Capacity (cu. ft.)	1.5
Warming Interior 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	50" Flexible 4-Wire
Electrical Rating	10.5 kW @ 240V 8.5 kW @ 208V
Shipping Weight (lbs.)	314

\*According to AHAM Standards

### MEMCW271ES

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Combination oven – convection microwave and warming drawer
- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.2 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode
- See MCES for Microwave feature
- See WD27ES for Warming Drawer feature

### ACCESSORIES



#### TELESCOPIC RACKS

TLSCPRCK27 – 27-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

**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**

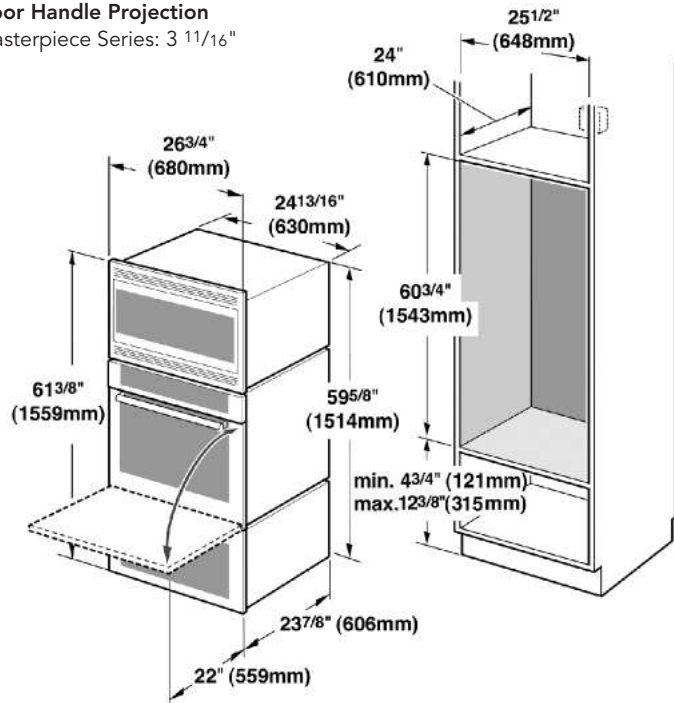
When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

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**

**Door Handle Projection**  
Masterpiece Series: 3 11/16"



**Electrical Location:** The conduit box must be located above the unit to facilitate connecting and servicing.

## BUILT-IN OVENS 30-INCH SINGLE

Models: POD301, ME301EP



### PROFESSIONAL

POD301

True Convection



### MASTERPIECE

ME301EP

True Convection and professional handle

## SPECIFICATIONS

	POD301	ME301EP
Product Width	29 3/4"	
Product Height	29 1/16"	
Product Depth	23 7/8"	
Door Clearance	22"	
Door Handle Projection	4 1/16"	
Overall Oven Interior 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"
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	50" Flexible 4-Wire	
Electrical Rating	7.3 kW @ 240V 5.85 kW @ 208V	
Shipping Weight (lbs.)	192	

\*According to AHAM Standards

## ACCESSORIES



### TELESCOPIC RACKS

TLSCPRCK30 – 30-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

### POD301

#### PERFORMANCE

- 12 advanced professional cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- Maxbroil™ largest, most powerful broil element on the market
- Largest commercial style rotisserie with 12 pound capacity
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Bold Professional design
- Restaurant style stainless steel knobs and handle
- Professional style chronometer

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu.ft.
- Seven adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Electronic oven control ensures precise heating
- Full Access® telescopic rack holds up to 45 pounds
- Blue electronic graphic display controls all timer functions
- Timer offers automatic delay start mode
- Large oven door window for maximum viewing
- Powerful halogen light with automatic dimming
- Hidden bake element for easy cleaning
- Sabbath Mode

### ME301EP

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Professional style handle
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

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 a 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 Thermador cooktops only. 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.

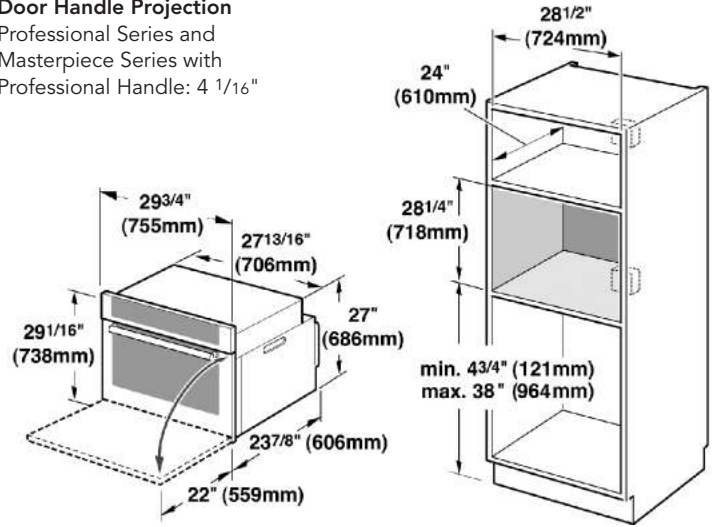
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/ cabinet and level.

**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

Door Handle Projection

Professional Series and Masterpiece Series with Professional Handle: 4 1/16"

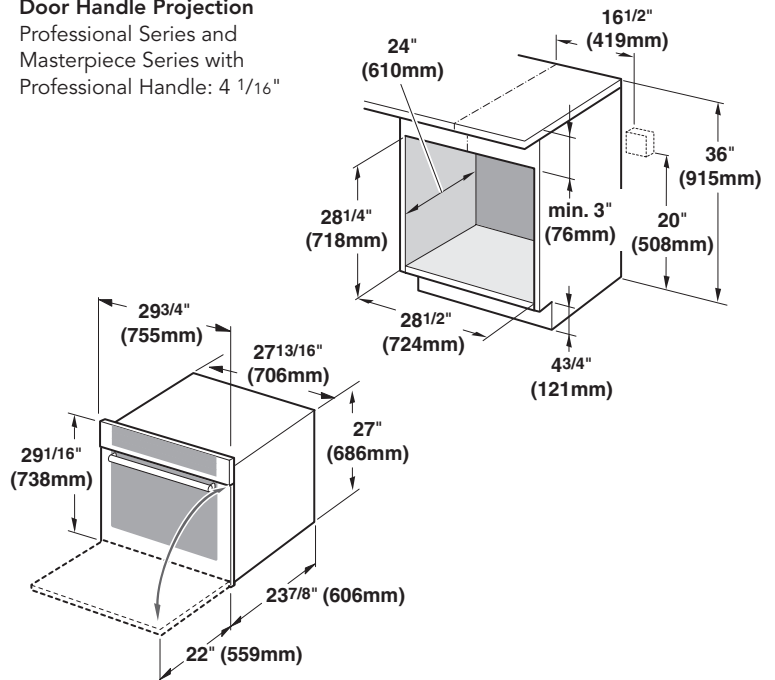


**Electrical Location:** The conduit box must be installed either above or below the unit. If the conduit box is installed below the unit, a 2" diameter hole or space is required between the back wall and the right rear of the 2 x 4 supports.

30-INCH SINGLE OVEN—UNDER-COUNTER

Door Handle Projection

Professional Series and Masterpiece Series with Professional Handle: 4 1/16"



**Electrical Location:** It is recommended that the conduit box be placed 20" from the floor and 16 1/2" from the centerline of the cutout on the right side. A 2" diameter hole or space is required to route the conduit through the cabinetry.

## BUILT-IN OVENS 30-INCH SINGLE

Models: M301ES, ME301ES



### MASTERPIECE

M301ES



### MASTERPIECE

ME301ES

True Convection

## SPECIFICATIONS

	M301ES	ME301ES
Product Width	29 3/4"	
Product Height	29 1/16"	
Product Depth	23 7/8"	
Door Clearance	22"	
Door Handle Projection	3 11/16"	
Overall Oven Interior 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	50" Flexible 4-Wire	
Electrical Rating	5.8 kW @ 240V 4.35 kW @ 208V	7.3 kW @ 240V 5.85 kW @ 208V
Shipping Weight (lbs.)	192	

\*According to AHAM Standards

### M301ES

#### PERFORMANCE

- 14 advanced cooking modes
- Fast Preheat available for 5 cooking modes
- 10-pass recessed broil element with 3,500 Watt
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

### ME301ES

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

## ACCESSORIES



### TELESCOPIC RACKS

TLSCPRCK30 – 30-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

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 a 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 Thermador Cooktops only. 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

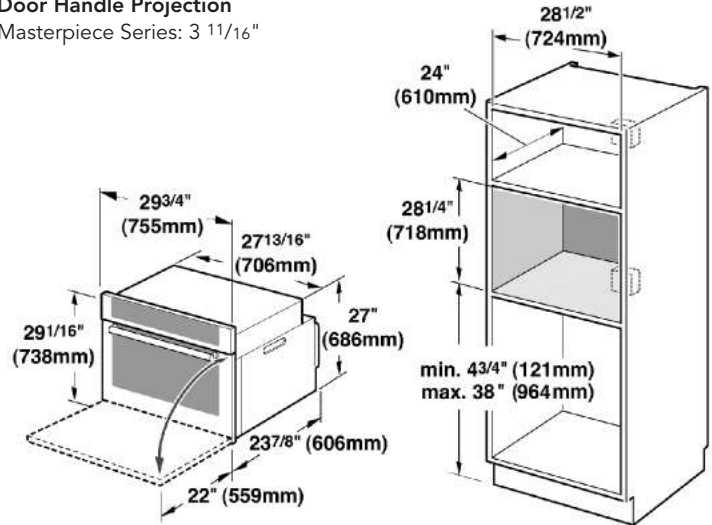
When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

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

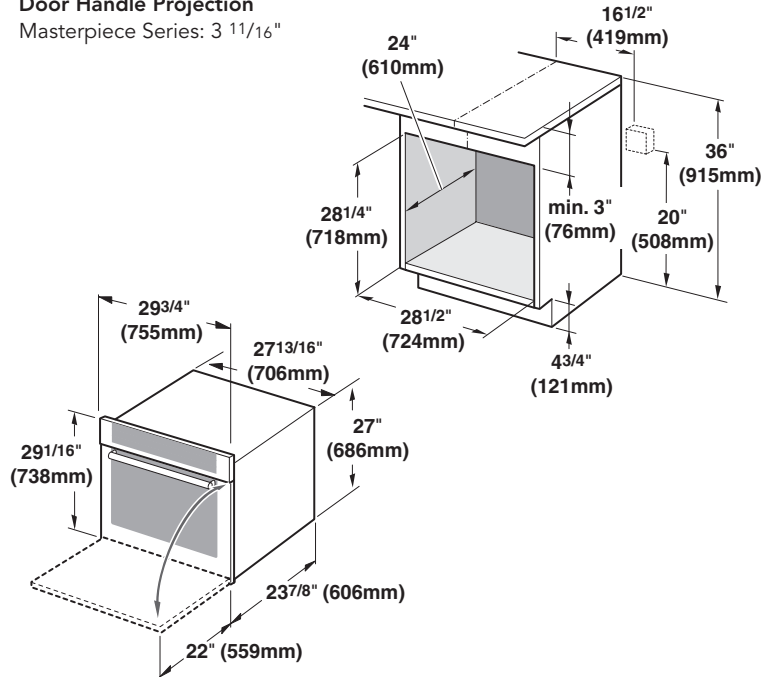
**Door Handle Projection**  
Masterpiece Series: 3 11/16"



**Electrical Location:** The conduit box must be installed either above or below the unit. If the conduit box is installed below the unit, a 2" diameter hole or space is required between the back wall and the right rear of the 2 x 4 supports.

30-INCH SINGLE OVEN—UNDER-COUNTER

**Door Handle Projection**  
Masterpiece Series: 3 11/16"



**Electrical Location:** It is recommended that the conduit box be placed 20" from the floor and 16 1/2" from the centerline of the cutout on the right side. A 2" diameter hole or space is required to route the conduit through the cabinetry.

## BUILT-IN OVENS 30-INCH SINGLE DM SERIES

Model: DM301ES



### MASTERPIECE DM-SERIES

DM301ES

True Convection

CookSmart® Speedcooking

### SPECIFICATIONS

Product Width	29 3/4"
Product Height	28 5/8"
Product Depth	23 7/8"
Door Clearance	22"
Door Handle Projection	3 11/16"
Overall Oven Interior Capacity* (cu. ft.)	4.4
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18"
Usable Oven Interior Dimensions (W x H x D)	22 7/8" x 12 15/16" x 15 15/16"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	264
Trim Overlaps (top - bottom - sides)	13/16" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	50" Flexible 4-Wire
Electrical Rating	7.2 kW @ 240V 6.1 kW @ 208V
Shipping Weight (lbs.)	254

\*According to AHAM Standards

### DM301ES

#### PERFORMANCE

- 14 advanced cooking modes
- Both ovens offer convection cooking
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- CookSmart® Speedcooking cuts cooking time by 50%
- Fast Preheat available for 5 cooking modes
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Self cleaning oven
- Integrated Microwave
- Customizable microwave and convection settings
- Defrost mode utilizes integrated microwave

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Scrolling text display with Personal Culinary Assistant™

#### CAPACITY

- Massive Capacity – Large oven cavity at 4.4 cu. ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch DM Series 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 264 lbs. (120 kg).

UNDER-COUNTER INSTALLATION

Thermador 30-inch DM Series Single Ovens may be installed below a 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 Thermador Cooktops only. Refer to the cooktop section for additional specifications.

Thermador 30-inch DM Series 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.

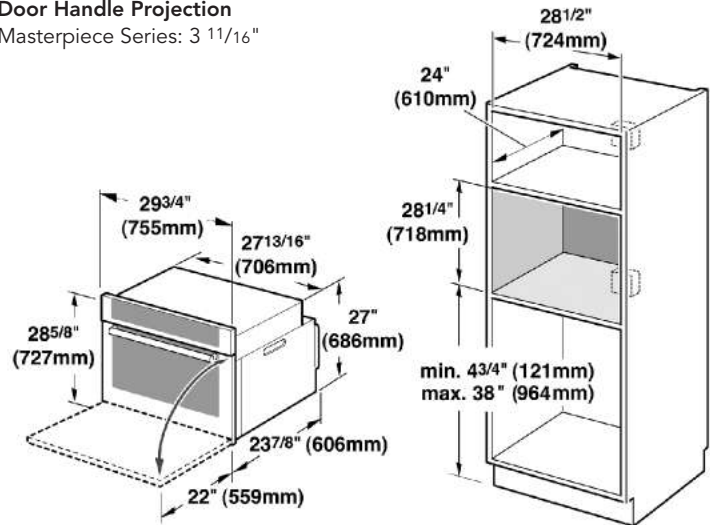
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/ cabinet and level.

**The cabinet base must be flat and capable of supporting a weight of at least 264 lbs. (120 kg) for a 30-inch DM series single oven.**

**Note:** DM series wall oven door is not removable.

30-INCH SINGLE OVEN, DM SERIES—WALL-MOUNTED

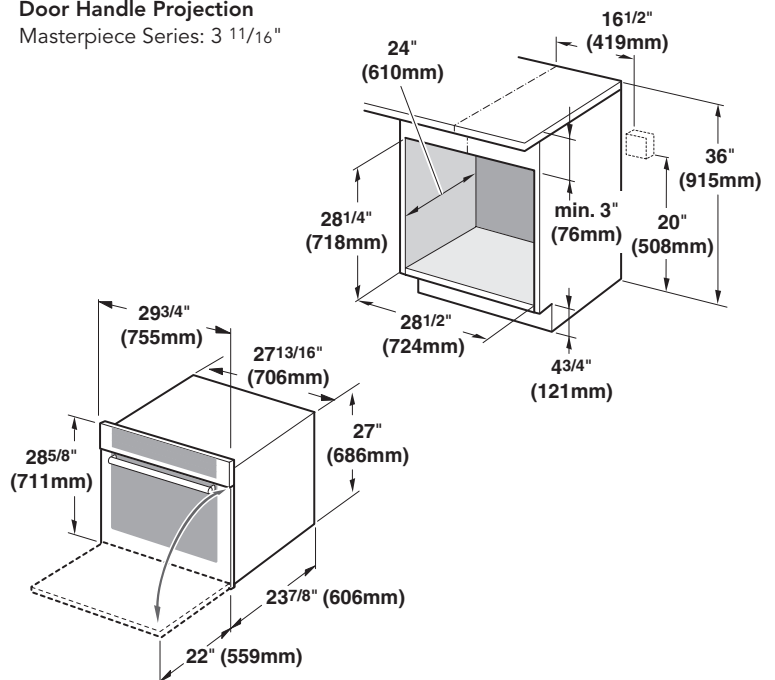
**Door Handle Projection**  
Masterpiece Series: 3 11/16"



**Electrical Location:** The conduit box must be installed either above or below the unit. If the conduit box is installed below the unit, a 2" diameter hole or space is required between the back wall and the right rear of the 2 x 4 supports.

30-INCH SINGLE OVEN, DM SERIES—UNDER-COUNTER

**Door Handle Projection**  
Masterpiece Series: 3 11/16"



**Electrical Location:** It is recommended that the conduit box be placed 20" from the floor and 16 1/2" from the centerline of the cutout on the right side. A 2" diameter hole or space is required to route the conduit through the cabinetry.

## BUILT-IN OVENS 30-INCH DOUBLE

Models: PODC302, ME302EP



### PROFESSIONAL

PODC302

True Convection in both ovens

### MASTERPIECE

ME302EP

True Convection in upper oven only with professional handle

### SPECIFICATIONS

	PODC302	ME302EP
Product Width	29 3/4"	
Product Height	51 3/4"	
Product Depth	23 7/8"	
Door Clearance	22"	
Door Handle Projection	4 1/16"	
Overall Oven Interior 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"	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	50" Flexible 4-Wire	
Electrical Rating	8.4 kW @ 240V 6.5 kW @ 208V	8.0 kW @ 240V 5.8 kW @ 208V
Shipping Weight (lbs.)	328	

\*According to AHAM Standards

### ACCESSORIES



#### TELESCOPIC RACKS

TLSCPCK30 – 30-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

### PODC302

#### PERFORMANCE

- 12 advanced professional cooking modes
- Both ovens offer convection cooking
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- Maxbroil™ largest, most powerful broil element on the market
- Largest commercial style rotisserie with 12 pound capacity
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Bold Professional design
- Restaurant style stainless steel knobs and handle
- Professional style chronometer

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu. ft.
- Seven adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Electronic oven control ensures precise heating
- Full Access® telescopic rack holds up to 45 pounds
- Blue electronic graphic display controls all timer functions
- Timer offers automatic delay start mode
- Large oven door window for maximum viewing
- Powerful halogen light with automatic dimming
- Hidden bake element for easy cleaning
- Sabbath Mode

### ME302EP

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Professional style handle
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu. ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

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.

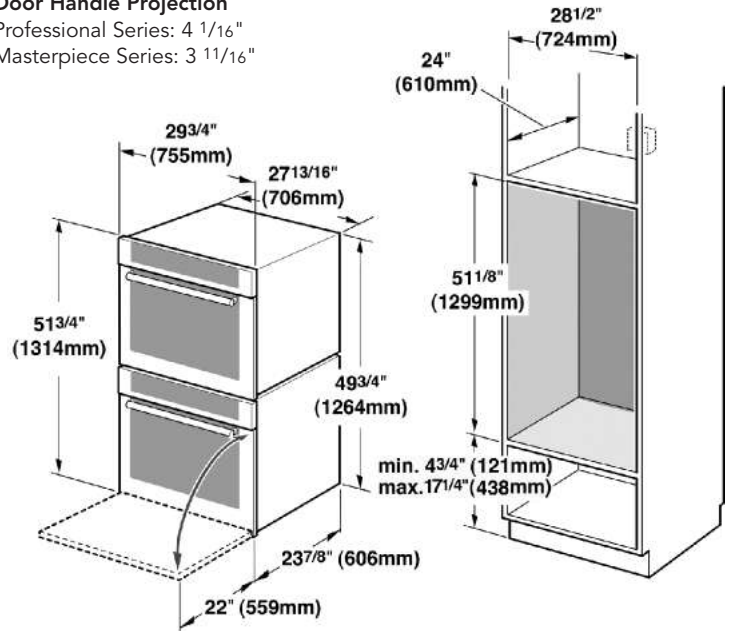
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/ cabinet and level.

**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

Door Handle Projection

Professional Series: 4 1/16"  
Masterpiece Series: 3 11/16"



**Electrical Location:** The conduit box must be located above the unit to facilitate connecting and servicing.

## BUILT-IN OVENS 30-INCH DOUBLE

Models: ME302ES, MED302ES



### MASTERPIECE

ME302ES

True Convection in upper oven only

### MASTERPIECE

MED302ES

True Convection in both ovens

### SPECIFICATIONS

	ME302ES	MED302ES
Product Width	29 3/4"	
Product Height	51 3/4"	
Product Depth	23 7/8"	
Door Clearance	22"	
Door Handle Projection	4 1/16"	
Overall Oven Interior 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	50" Flexible 4-Wire	
Electrical Rating	8.0 kW @ 240V 5.8 kW @ 208V	8.4 kW @ 240V 6.5 kW @ 208V
Shipping Weight (lbs.)	328	

\*According to AHAM Standards

### ACCESSORIES



#### TELESCOPIC RACKS

TLSCPRCK30 – 30-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

### ME302ES

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu. ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

### MED302ES

#### PERFORMANCE

- 14 advanced cooking modes
- Both ovens offer convection cooking
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu. ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

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

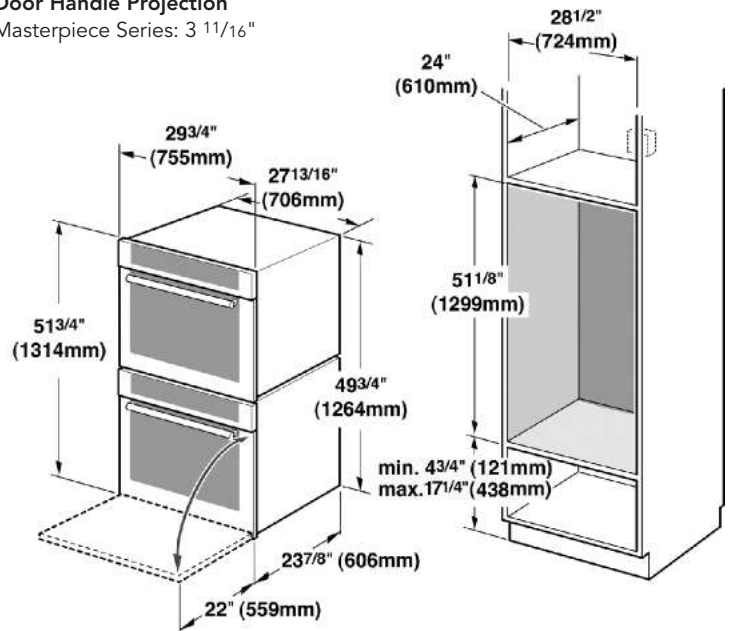
When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

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

Door Handle Projection  
Masterpiece Series: 3 11/16"



**Electrical Location:** The conduit box must be located above the unit to facilitate connecting and servicing.

## BUILT-IN OVENS 30-INCH DOUBLE DM SERIES

Model: DM302ES



### MASTERPIECE DM-SERIES

DM302ES

True Convection  
CookSmart® Speedcooking

### SPECIFICATIONS

Product Width	29 3/4"
Product Height	51 1/2"
Product Depth	23 7/8"
Door Clearance	22"
Door Handle Projection	3 11/16"
Overall Oven Interior Capacity* (cu. ft.)	4.4 (Upper & Lower)
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18"
Usable Oven Interior Dimensions (W x H x D)	22 7/8" x 12 15/16" x 15 15/16"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	51 1/8"
Min. Base Support (lbs.)	418
Trim Overlaps (top - bottom - sides)	5/8" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	50 Amp
Conduit	50" Flexible 4-Wire
Electrical Rating	13.2 kW @ 240V 10.5 kW @ 208V
Shipping Weight (lbs.)	406

\*According to AHAM Standards

### DM302ES

#### PERFORMANCE

- 14 advanced cooking modes
- Both ovens offer convection cooking
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- CookSmart® Speedcooking cuts cooking time by 50%
- Fast Preheat available for 5 cooking modes
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Self cleaning oven
- Integrated Microwave
- Customizable microwave and convection settings
- Defrost mode utilizes integrated microwave

#### DESIGN

- Chiseled Masterpiece® design
- Premium glass touch control
- Scrolling text display with Personal Culinary Assistant™

#### CAPACITY

- Massive Capacity – Large oven cavity at 4.4 cu. ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch DM Series 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 418 lbs. (190 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 1/4" space between the side of the oven and the wall or door.

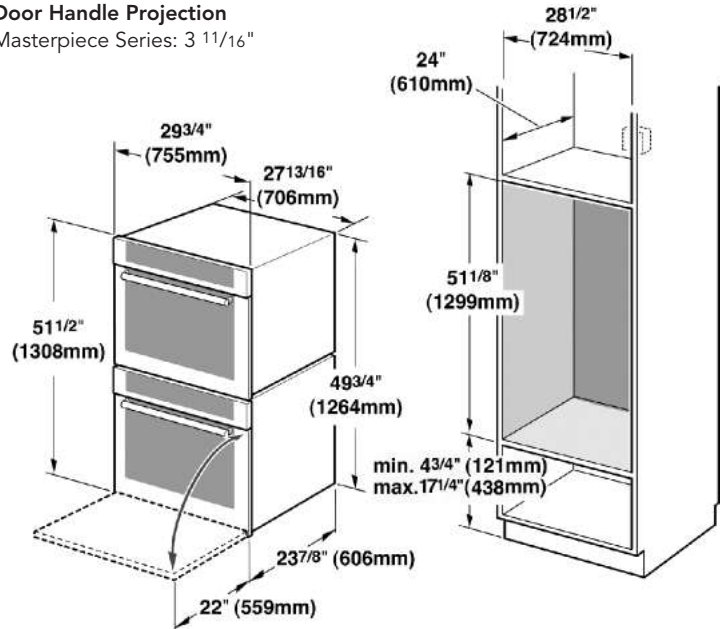
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/ cabinet and level.

**The cabinet base must be flat and capable of supporting a weight of at least 418 lbs. (190 kg) for a 30-inch DM series double oven.**

**Note:** The Upper DM series wall oven door is not removable.

30-INCH DOUBLE OVEN, DM SERIES—WALL-MOUNTED

Door Handle Projection  
Masterpiece Series: 3 11/16"



**Electrical Location:** Locate conduit box in upper right side of cabinet.

## BUILT-IN OVENS 30-INCH DOUBLE COMBINATION

Models: PODM301, MEMC301ES



### PROFESSIONAL

PODM301

True Convection oven and convection microwave

### MASTERPIECE

MEMC301ES

True Convection oven and convection microwave

### SPECIFICATIONS

	PODM301	MEMC301ES
Product Width	29 3/4"	
Product Height	50"	
Product Depth	23 7/8"	
Door Clearance	22"	
Door Handle Projection	4 1/16"	3 11/16"
Overall Oven Interior 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 Interior 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	50" Flexible 4-Wire	
Electrical Rating	10.5 kW @ 240V 8.68 kW @ 208V	10.5 kW @ 240V 8.5 kW @ 208V
Shipping Weight (lbs.)	287	

\*According to AHAM Standards

### ACCESSORIES



#### TELESCOPIC RACKS

TLSCPCK30 – 30-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

### PODM301

#### PERFORMANCE

- 12 advanced professional cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- Maxbroil™ largest, most powerful broil element on the market
- Largest commercial style rotisserie with 12 pound capacity
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Combination oven with convection microwave
- Bold Professional design
- Restaurant style stainless steel knobs and handle
- Professional style chronometer

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu. ft.
- Seven adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Electronic oven control ensures precise heating
- Full Access® telescopic rack holds up to 45 pounds
- Blue electronic graphic display controls all timer functions
- Timer offers automatic delay start mode
- Large oven door window for maximum viewing
- Powerful halogen light with automatic dimming
- Hidden bake element for easy cleaning
- Sabbath Mode
- See MCES for Microwave feature

### MEMC301ES

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Combination oven with convection microwave
- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu. ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Blue electronic graphic display controls all timer functions
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode
- See MCES for Microwave feature

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 1/4" space between the side of the oven and the wall or door.

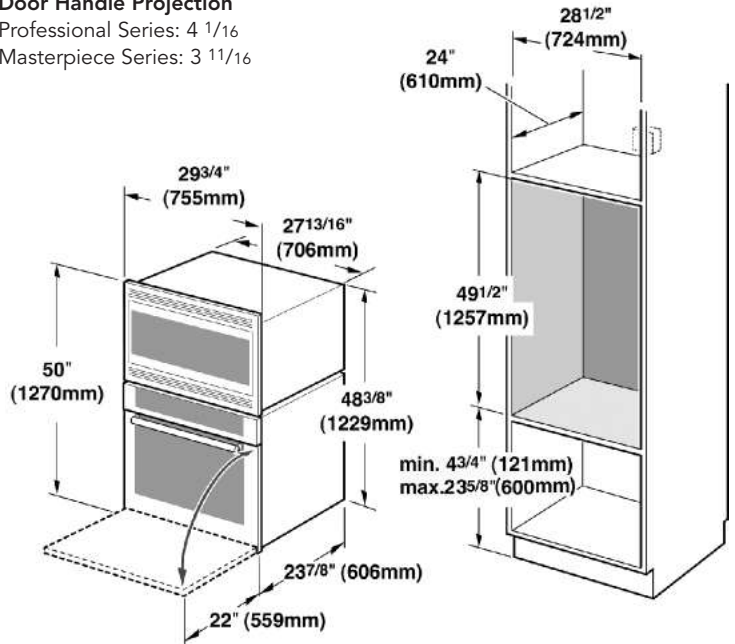
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/ cabinet and level.

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

Door Handle Projection

Professional Series: 4 1/16  
 Masterpiece Series: 3 11/16



**Electrical Location:** The conduit box must be located above the unit to facilitate connecting and servicing.

## BUILT-IN OVENS 30-INCH TRIPLE COMBINATION

Models: MEMCW301ES, MEMCW301EP



### MASTERPIECE

MEMCW301ES

True Convection oven, convection microwave and warming drawer

THERMADOR EXCLUSIVE



### MASTERPIECE

MEMCW301EP

True Convection oven, convection microwave and warming drawer with professional handle

THERMADOR EXCLUSIVE

## SPECIFICATIONS

	MEMCW301ES	MEMCW301EP
Product Width	29 3/4"	
Product Height	61 3/8"	
Product Depth	23 7/8"	
Door Clearance	22"	
Door Handle Projection	3 11/16"	4 1/16"
Overall Oven Interior 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 Interior Capacity (cu. ft.)	1.5	
Warming Interior 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	50" Flexible 4-Wire	
Electrical Rating	10.5 kW @ 240V 8.5 kW @ 208V	
Shipping Weight (lbs.)	364	

\*According to AHAM Standards

### MEMCW301ES

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Combination oven – convection microwave and warming drawer
- Chiseled Masterpiece® design
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode
- See MCES for Microwave feature
- See WD30ES for Warming Drawer feature

## ACCESSORIES

### TELESCOPIC RACKS

TLSCPRCK30 – 30-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

### MEMCW301EP

#### PERFORMANCE

- 14 advanced cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- 10-pass recessed broil element with 3,500 Watt
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Combination oven – convection microwave and warming drawer
- Chiseled Masterpiece® design
- Professional style handle
- Premium glass touch control
- Striking blue full text display

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu.ft.
- Six adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Full Access® telescopic rack holds up to 45 pounds
- Timer offers automatic delay start mode
- Digital indicator shows progress of preheat cycle
- EasyCook offers 20 pre-programmed recipes
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element for easy cleaning
- Sabbath Mode
- See MCES for Microwave feature
- See WD30ES for Warming Drawer feature

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 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.

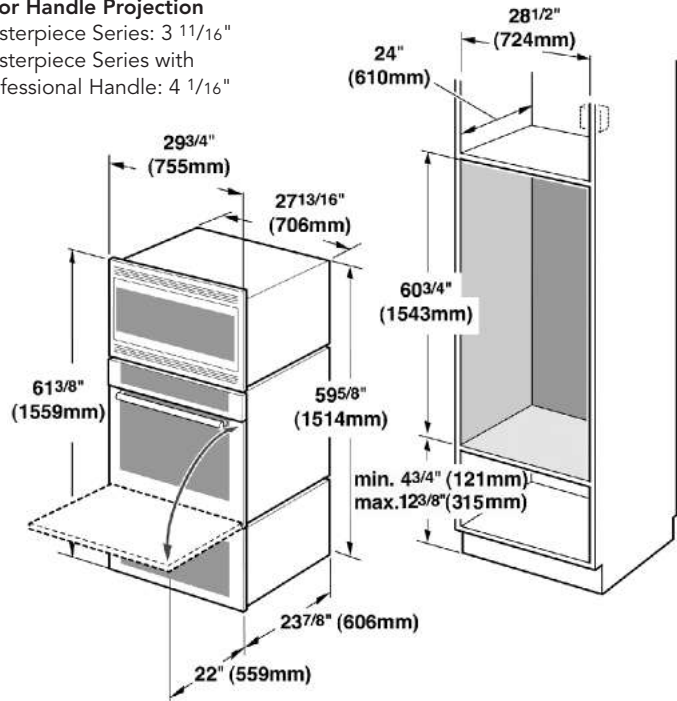
The cabinet base must be flat and capable of supporting a weight of at least 429 lbs. (195 kg) for a 30-inch triple combination oven.

30-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE AND WARMING DRAWER

Door Handle Projection

Masterpiece Series: 3 11/16"

Masterpiece Series with Professional Handle: 4 1/16"



**Electrical Location:** The conduit box must be located above the unit to facilitate connecting and servicing.

## BUILT-IN OVENS 30-INCH TRIPLE COMBINATION

Model: PODMW301



### PROFESSIONAL

PODMW301

True Convection oven, convection microwave and warming drawer

THERMADOR  
EXCLUSIVE

### SPECIFICATIONS

Product Width	29 3/4"
Product Height	61 3/8"
Product Depth	23 7/8"
Door Clearance	22"
Door Handle Projection	4 1/16"
Overall Oven Interior 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"
Microwave Interior Capacity (cu. ft.)	1.5
Warming Interior 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	50" Flexible 4-Wire
Electrical Rating	10.5 kW @ 240V 8.68 kW @ 208V
Shipping Weight (lbs.)	364

\*According to AHAM Standards

### PODMW301

#### PERFORMANCE

- 12 advanced professional cooking modes
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Industry leading Speed Convection system reduces cooking time by 30%
- Superfast pre-heat cycle preheats in around 7 minutes
- Maxbroil™ largest, most powerful broil element on the market
- Largest commercial style rotisserie with 12 pound capacity
- CookControl™ temperature probe
- Advanced culinary modes – Warm, Proof and Dehydrate
- Superfast 2-hour self clean mode – fastest on the market

#### DESIGN

- Combination oven – convection microwave and warming drawer
- Bold Professional design
- Restaurant style stainless steel knobs and handle
- Professional style chronometer

#### CAPACITY

- Massive Capacity – Largest oven cavity at 4.7 cu. ft.
- Seven adjustable rack levels for multiple item cooking

#### CONVENIENCE

- Electronic oven control ensures precise heating
- Full Access® telescopic rack holds up to 45 pounds
- Blue electronic graphic display controls all timer functions
- Timer offers automatic delay start mode
- Large oven door window for maximum viewing
- Powerful halogen light with automatic dimming
- Hidden bake element for easy cleaning
- Sabbath Mode
- See MCES for Microwave feature
- See WD30EP for Warming Drawer feature

### ACCESSORIES



#### TELESCOPIC RACKS

TLSCPCK30 – 30-Inch Oven

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes.

**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**

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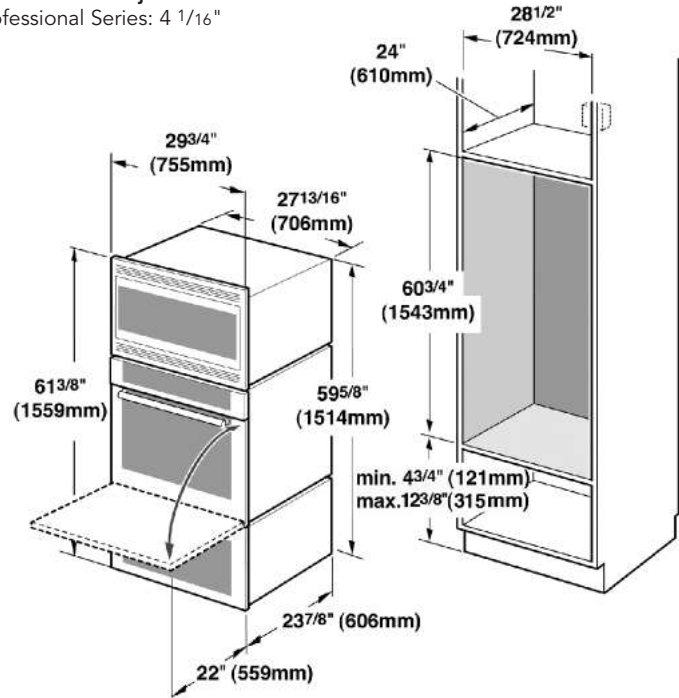
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**The cabinet base must be flat and capable of supporting a weight of at least 429 lbs. (195 kg) for a 30-inch triple combination oven.**

**30-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE AND WARMING DRAWER**

**Door Handle Projection**

Professional Series: 4 1/16"



**Electrical Location:** The conduit box must be located above the unit to facilitate connecting and servicing.