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
New 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.
HEALTHIER AND BETTER
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 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.

★ 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.

★ 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.

★ 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.

★ 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.

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.

★ THERMADOR EXCLUSIVE

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★ 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.

★★ 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.

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

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 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 302 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**

<table>
<thead>
<tr>
<th>REQUIRED CIRCUIT BREAKER</th>
</tr>
</thead>
<tbody>
<tr>
<td>240V, 60 Hz</td>
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</tbody>
</table>

**STEAM AND CONVECTION OVENS**

<table>
<thead>
<tr>
<th>MODEL REQUIRED CIRCUIT BREAKER</th>
</tr>
</thead>
<tbody>
<tr>
<td>MES301HS</td>
</tr>
<tr>
<td>MES301HP</td>
</tr>
<tr>
<td>PSO301M</td>
</tr>
</tbody>
</table>

**SINGLE OVENS**

<table>
<thead>
<tr>
<th>MODEL REQUIRED CIRCUIT BREAKER</th>
</tr>
</thead>
<tbody>
<tr>
<td>ME301JS</td>
</tr>
<tr>
<td>ME301JP</td>
</tr>
<tr>
<td>MED271JS</td>
</tr>
<tr>
<td>MED301JS</td>
</tr>
<tr>
<td>MED301JP</td>
</tr>
<tr>
<td>POD301J</td>
</tr>
</tbody>
</table>

**DOUBLE OVENS**

<table>
<thead>
<tr>
<th>MODEL REQUIRED CIRCUIT BREAKER</th>
</tr>
</thead>
<tbody>
<tr>
<td>ME302JS</td>
</tr>
<tr>
<td>ME302JP</td>
</tr>
<tr>
<td>MED272JS</td>
</tr>
<tr>
<td>MED302JS</td>
</tr>
<tr>
<td>MED302JP</td>
</tr>
<tr>
<td>PODC302J</td>
</tr>
</tbody>
</table>

**COMBINATION OVENS**

<table>
<thead>
<tr>
<th>MODEL REQUIRED CIRCUIT BREAKER</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEDMC301JS</td>
</tr>
<tr>
<td>MEDMC301JP</td>
</tr>
<tr>
<td>PODM301J</td>
</tr>
</tbody>
</table>

**TRIPLE COMBINATION OVENS**

<table>
<thead>
<tr>
<th>MODEL REQUIRED CIRCUIT BREAKER</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEDMCW71JS</td>
</tr>
<tr>
<td>MEDMCW31JS</td>
</tr>
<tr>
<td>MEDMCW31JP</td>
</tr>
<tr>
<td>PODMW301J</td>
</tr>
</tbody>
</table>

**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

**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.
- Steam offers a healthy cooking method and retains food’s valuable vitamins and nutrients.

**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
- 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**
- **MASTERPIECE**
  - Steam and Convection
  - Masterpiece Handle

**MES301HS / MES301HP**
24”, 27” or 30” installation possible. For 27” installation please purchase trim kit MST271KS. For 30” installation please purchase trim kit MST301HS.

**SPECIFICATIONS**

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

*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 77.

**ACCESSORIES**

| MST271KS | 27” Trim Kit for Steam and Convection Oven |
| MST301HS | 30” Trim Kit for Steam and Convection Oven |
| CS1XLH | Cooking Pan—Half size, 1 5/8” deep |
| CS2XLH | Cooking Pan—Full size, 1 5/8” deep |
| CSRACKH | Wire Rack for Steam and Convection Oven |
| CS2LH | Baking Tray—Full size, 1 1/8” deep |
| CS1XLPH | Perforated Cooking Pan—Half size, 1 5/8” deep |
| CS2XLPH | Perforated Cooking Pan—Full size, 1 5/8” deep |
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. The cabinet base must be flat and capable of supporting a weight of at least 92 lbs. (42 kg).

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. The cabinet base must be flat and capable of supporting a weight of at least 92 lbs. (42 kg).

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. The cabinet base must be flat and capable of supporting a weight of at least 92 lbs. (42 kg).

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.

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.

TRIM KIT SPECIFICATIONS

<table>
<thead>
<tr>
<th>27-Inch w/Trim Kit</th>
<th>30-Inch w/Trim Kit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Width</td>
<td>26 3/4”</td>
</tr>
<tr>
<td>Product Height</td>
<td>20 1/2”</td>
</tr>
<tr>
<td>Product Depth</td>
<td>21 5/8”</td>
</tr>
<tr>
<td>Door Clearance</td>
<td>15”</td>
</tr>
<tr>
<td>Min. Cabinet Width</td>
<td>27”</td>
</tr>
<tr>
<td>Min. Cabinet Depth</td>
<td>21”</td>
</tr>
<tr>
<td>Cutout Width</td>
<td>25 7/16”</td>
</tr>
<tr>
<td>Cutout Height</td>
<td>19 7/8”</td>
</tr>
<tr>
<td>Trim Overlaps (top - bottom - sides)</td>
<td>3/8” - 3/8”</td>
</tr>
</tbody>
</table>

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

TRIM KIT SPECIFICATIONS

<table>
<thead>
<tr>
<th>24-INCH STEAM AND CONVECTION OVEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
</tr>
<tr>
<td>Masterpiece Handle</td>
</tr>
<tr>
<td>2 3/4” (55 mm)</td>
</tr>
<tr>
<td>Professional Handle</td>
</tr>
</tbody>
</table>

Door/Trim Depth – 3/4” (19 mm)
Measurements in inches (mm)

<table>
<thead>
<tr>
<th>30-INCH (24-INCH STEAM AND CONVECTION OVEN WITH TRIM KIT)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Door Handle Depth*</td>
</tr>
<tr>
<td>Masterpiece Handle</td>
</tr>
<tr>
<td>2 3/4” (55 mm)</td>
</tr>
<tr>
<td>Professional Handle</td>
</tr>
</tbody>
</table>

Trim Depth – 1 3/16” (41 mm)
Measurements in inches (mm)

*Protrusion of handle from outer part of door. Does not include thickness of door.
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<table>
<thead>
<tr>
<th></th>
<th>30-Inch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Width</td>
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</tr>
<tr>
<td>Product Height</td>
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</tr>
<tr>
<td>Product Depth</td>
<td>21 1/16”</td>
</tr>
<tr>
<td>Door Clearance</td>
<td>13 11/16” **”</td>
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<tr>
<td>Overall Oven Capacity*</td>
<td>1.4</td>
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<tr>
<td>Overall Oven Interior</td>
<td>14” x 9 5/8” x 15 3/4”</td>
</tr>
<tr>
<td>Usable Oven Interior</td>
<td>12” x 7 3/4” x 15 5/8”</td>
</tr>
<tr>
<td>Min. Cabinet Width</td>
<td>30”</td>
</tr>
<tr>
<td>Min. Cabinet Depth</td>
<td>24”</td>
</tr>
<tr>
<td>Cutout Width</td>
<td>28 1/2”</td>
</tr>
<tr>
<td>Cutout Height</td>
<td>19 1/4”</td>
</tr>
<tr>
<td>Min. Base Support (lbs.)</td>
<td>92</td>
</tr>
<tr>
<td>Trim Overlaps (top - bottom - sides)</td>
<td>1/2” – No overlap on bottom – 5/8” **”</td>
</tr>
<tr>
<td>Depth**</td>
<td>1 5/8”</td>
</tr>
<tr>
<td>Electrical Supply</td>
<td>240/208V AC, 60Hz</td>
</tr>
<tr>
<td>Required Circuit Breaker</td>
<td>15 Amp</td>
</tr>
<tr>
<td>Conduit</td>
<td>48” Flexible 3-Wire</td>
</tr>
<tr>
<td>Electrical Rating</td>
<td>1.9 kW @ 240V</td>
</tr>
<tr>
<td></td>
<td>1.9 kW @ 208V</td>
</tr>
<tr>
<td>Shipping Weight (lbs.)</td>
<td>68</td>
</tr>
</tbody>
</table>

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

**ACCESSORIES**

- **CS1XLH**  
  Cooking Pan – Half size, 1 5/8” deep

- **CS1XLPH**  
  Perforated Cooking Pan – Half size, 1 5/8” deep

- **CS2XLPH**  
  Perforated Cooking Pan – Full size, 1 5/8” deep

- **CS2LH**  
  Baking Tray – Full size, 1 1/8” deep

- **CS2XLH**  
  Cooking Pan – Full size, 1 5/4” deep

- **CSRACKH**  
  Wire Rack for Steam and Convection Oven

---

**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.
- Steam offers a healthy cooking method and retains 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 14lb. 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**
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. The cabinet base must be flat and capable of supporting a weight of at least 92 lbs. (42 kg).

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.

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 ¼” 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.

*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.

<table>
<thead>
<tr>
<th>Door Handle Depth*</th>
<th>36” (915 mm)</th>
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<tbody>
<tr>
<td>19 1/4” (488 mm)</td>
<td>28 1/2” (724 mm)</td>
</tr>
<tr>
<td>23 1/2” (597 mm)</td>
<td>3” (76 mm)</td>
</tr>
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</table>

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

| Professional Handle | 2 1/8” (66 mm) |

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

<table>
<thead>
<tr>
<th>Power Conduit = 48” (1219 mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/8” (42 mm)</td>
</tr>
<tr>
<td>22 3/4” (577 mm)</td>
</tr>
<tr>
<td>34 1/4” (883 mm)</td>
</tr>
<tr>
<td>29 1/8” (755 mm)</td>
</tr>
<tr>
<td>19 5/8” (502 mm)</td>
</tr>
<tr>
<td>19” (484 mm)</td>
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<tr>
<td>21 1/2” (535 mm)</td>
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<tr>
<td>13 1/16” (348 mm)</td>
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</table>

*Power Conduit = 48” (1219 mm)
**BUILT-IN OVENS**

**27-INCH SINGLE**

**MED271JS**

**MASTERPIECE**

**MED271JS**

- True Convection,
- 2 Telescopic Racks
- SoftLight

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Specifications</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Width</td>
<td>26 3/4&quot;</td>
</tr>
<tr>
<td>Product Height</td>
<td>29 1/16&quot;</td>
</tr>
<tr>
<td>Product Depth</td>
<td>23 7/8&quot;</td>
</tr>
<tr>
<td>Door Clearance</td>
<td>22&quot;</td>
</tr>
<tr>
<td>Overall Oven Capacity (cu. ft.)</td>
<td>4.2</td>
</tr>
<tr>
<td>Overall Oven Interior Dimensions (W x H x D)</td>
<td>22&quot; x 17 7/8&quot; x 17 6/8&quot;</td>
</tr>
<tr>
<td>Usable Oven Interior Dimensions (W x H x D)</td>
<td>19 9/4&quot; x 12 9/4&quot; x 17 1/8&quot;</td>
</tr>
<tr>
<td>Min. Cabinet Width</td>
<td>27&quot;</td>
</tr>
<tr>
<td>Min. Cabinet Depth</td>
<td>24&quot;</td>
</tr>
<tr>
<td>Cutout Width</td>
<td>25 1/2&quot;</td>
</tr>
<tr>
<td>Cutout Height</td>
<td>28 1/4&quot;</td>
</tr>
<tr>
<td>Min. Base Support (lbs.)</td>
<td>193</td>
</tr>
<tr>
<td>Trim Overlaps (top - bottom - sides)</td>
<td>7/8&quot; – 1/16&quot; – 5/8&quot;</td>
</tr>
<tr>
<td>Electrical Supply</td>
<td>240/208V AC, 60Hz</td>
</tr>
<tr>
<td>Required Circuit Breaker</td>
<td>30 Amp</td>
</tr>
<tr>
<td>Conduit</td>
<td>66&quot; Flexible 4-Wire</td>
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<tr>
<td>Electrical Rating</td>
<td>7.3 kW @ 240V</td>
</tr>
<tr>
<td></td>
<td>7.3 kW @ 208V</td>
</tr>
<tr>
<td>Shipping Weight (lbs.)</td>
<td>179</td>
</tr>
</tbody>
</table>

*According to AHAM Standards

**MED271JS**

**INNOVATION**

- NEW 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
- NEW 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
- NEW Star-K certified

**DESIGN**

- NEW 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**

- True Convection, 2 Telescopic Racks
- SoftLight

**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.
BUILT-IN OVENS
27-INCH DOUBLE
MED272JS

**MASTERPIECE**
MED272JS
- True Convection in Both Ovens
- 3 Telescopic Racks
- SoftLight

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Specification</th>
<th>MED272JS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Width</td>
<td>26 3/4&quot;</td>
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<tr>
<td>Product Height</td>
<td>51 3/4&quot;</td>
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<tr>
<td>Product Depth</td>
<td>23 7/8&quot;</td>
</tr>
<tr>
<td>Door Clearance</td>
<td>22&quot;</td>
</tr>
<tr>
<td>Overall Oven Capacity* (cu. ft.)</td>
<td>4.2 (Upper &amp; Lower)</td>
</tr>
<tr>
<td>Overall Oven Interior Dimensions (W x H x D)</td>
<td>22&quot; x 17 7/8&quot; x 17 6/8&quot;</td>
</tr>
<tr>
<td>Usable Oven Interior Dimensions (W x H x D)</td>
<td>19 3/4&quot; x 12 5/8&quot; x 17 1/8&quot;</td>
</tr>
<tr>
<td>Min. Cabinet Width</td>
<td>27&quot;</td>
</tr>
<tr>
<td>Min. Cabinet Depth</td>
<td>24&quot;</td>
</tr>
<tr>
<td>Cutout Width</td>
<td>25 1/2&quot;</td>
</tr>
<tr>
<td>Cutout Height</td>
<td>51 1/8&quot;</td>
</tr>
<tr>
<td>Min. Base Support (lbs.)</td>
<td>361</td>
</tr>
<tr>
<td>Trim Overlaps (top - bottom - sides)</td>
<td>5/8” – 1/16” – 5/8”</td>
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<tr>
<td>Electrical Supply</td>
<td>240/208V AC, 60Hz</td>
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<tr>
<td>Required Circuit Breaker</td>
<td>40 Amp</td>
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<tr>
<td>Conduit</td>
<td>66&quot; Flexible 4-Wire</td>
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<tr>
<td>Electrical Rating</td>
<td>8.0 kW @ 240V</td>
</tr>
<tr>
<td></td>
<td>8.0 kW @ 208V</td>
</tr>
<tr>
<td>Shipping Weight (lbs.)</td>
<td>315</td>
</tr>
</tbody>
</table>

*According to AHAM Standards

**MED272JS**

**INNOVATION**
- **NEW 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)**
- **NEW 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**
- **NEW Star-K certified**

**DESIGN**
- **NEW 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**
- **True Convection in Both Ovens**
- **3 Telescopic Racks**
- **SoftLight**

**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 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.

* 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**

<table>
<thead>
<tr>
<th>Specification</th>
<th>MEDMCW71JS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Product Width</strong></td>
<td>26 3/4”</td>
</tr>
<tr>
<td><strong>Product Height</strong></td>
<td>61 3/8”</td>
</tr>
<tr>
<td><strong>Product Depth</strong></td>
<td>23 7/8”</td>
</tr>
<tr>
<td><strong>Door Clearance</strong></td>
<td>22”</td>
</tr>
<tr>
<td><strong>Overall Oven</strong></td>
<td></td>
</tr>
<tr>
<td>Capacity* (cu. ft.)</td>
<td>4.2</td>
</tr>
</tbody>
</table>
| Overall Oven Interior**
  Dimensions (W x H x D)        | 22” x 17 7/8” x 17 4/8” |
| 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 1/4”             |
| **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      |
| **Shipping Weight (lbs.)**     | 314                 |

*According to AHAM Standards

**MEDMCW71JS**

**INNOVATION**

- NEW 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
- NEW 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
- NEW Star-K certified

**DESIGN**

- NEW 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**

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**ACCESSORIES**

**TLSCPRCK27**

27-Inch Oven Telescopic Rack

---
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

*Junction box may be installed above, or to the right of the unit within range of the power cable.
BUILT-IN OVENS
30-INCH SINGLE

POD301J

PROFESSIONAL

- True Convection
- Rotisserie
- 2 Telescopic Racks
- SoftLight

INNOVATION

⭐ - NEW 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
- NEW 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

NEW Star-K certified

DESIGN

- NEW 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

SPECIFICATIONS

<table>
<thead>
<tr>
<th>Specification</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Width</td>
<td>29 3/4”</td>
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<tr>
<td>Product Height</td>
<td>29 1/16”</td>
</tr>
<tr>
<td>Product Depth</td>
<td>23 7/8”</td>
</tr>
<tr>
<td>Door Clearance</td>
<td>22”</td>
</tr>
<tr>
<td>Overall Oven Capacity* (cu. ft.)</td>
<td>4.7</td>
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<tr>
<td>Overall Oven Interior Dimensions (W x H x D)</td>
<td>25” x 17 7/8” x 17 7/8”</td>
</tr>
<tr>
<td>Usable Oven Interior Dimensions (W x H x D)</td>
<td>22 3/4” x 14 3/8” x 17 1/4”</td>
</tr>
<tr>
<td>Min. Cabinet Width</td>
<td>30”</td>
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<tr>
<td>Min. Cabinet Depth</td>
<td>24”</td>
</tr>
<tr>
<td>Cutout Width</td>
<td>28 1/2”</td>
</tr>
<tr>
<td>Cutout Height</td>
<td>28 1/4”</td>
</tr>
<tr>
<td>Min. Base Support (lbs.)</td>
<td>212</td>
</tr>
<tr>
<td>Trim Overlaps (top - bottom - sides)</td>
<td>13/16” – 1/6” – 5/6”</td>
</tr>
<tr>
<td>Electrical Supply</td>
<td>240/208V AC, 60Hz</td>
</tr>
<tr>
<td>Required Circuit Breaker</td>
<td>30 Amp</td>
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<tr>
<td>Conduit</td>
<td>66” Flexible 4-Wire</td>
</tr>
<tr>
<td>Electrical Rating</td>
<td>7.3 kW @ 240V</td>
</tr>
<tr>
<td></td>
<td>7.3 kW @ 208V</td>
</tr>
<tr>
<td>Shipping Weight (lbs.)</td>
<td>192</td>
</tr>
</tbody>
</table>

*According to AHAM Standards

ACCESSORIES

TLSCPRCK30
30-Inch Oven Telescopic Rack
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

*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.

30-INCH SINGLE OVEN — UNDER-COUNTER

*Includes ¾” (19 mm) base plate. For single ovens installed under a cabinet, the junction box should be located to the right of the unit with reach of the power cord.
**BUILT-IN OVENS**
**30-INCH SINGLE**
ME301JS / ME301JP / MED301JS / MED301JP

**MASTERPIECE**
ME301JS
Masterpiece Handle
ME301JP
Professional Handle
- True Convection
- 1 Telescopic Rack

**MASTERPIECE**
MED301JS
Masterpiece Handle
MED301JP
Professional Handle
- True Convection
- Telescopic Racks
- SoftLight

**SPECIFICATIONS**
<table>
<thead>
<tr>
<th>Feature</th>
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<td>Overall Oven Interior Dimensions (W x H x D)</td>
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<tr>
<td>Cutout Height</td>
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*According to AHAM Standards

**ME301JS / ME301JP / MED301JS / MED301JP**

**INNOVATION**
⭐️ - NEW 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
- NEW Star-K certified

**DESIGN**
- NEW Side strips, manifold and exhaust baffle now in 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
**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**

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.

---

**30-INCH SINGLE OVEN — UNDER-COUNTER**

*Includes 3/4" (19 mm) base plate. For single ovens installed under a cabinet, the junction box should be located to the right of the unit with reach of the power cord.
# BUILT-IN OVENS
## 30-INCH DOUBLE
### PODC302J

### PROFESSIONAL
#### PODC302J
- True Convection in Both Ovens
- Rotisserie
- 3 Telescopic Racks
- SoftLight

### SPECIFICATIONS
<table>
<thead>
<tr>
<th>Specification</th>
<th>Measurement</th>
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<tr>
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<td>Product Depth</td>
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<td>Door Clearance</td>
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<td>Overall Oven Capacity*</td>
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<tr>
<td>Overall Oven Interior Dimensions (W x H x D)</td>
<td>25&quot; x 17 3/4&quot; x 17 3/4&quot;</td>
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<tr>
<td>Usable Oven Interior Dimensions (W x H x D)</td>
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<td>Min. Cabinet Width</td>
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<td>Electrical Supply</td>
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<td>Conduit</td>
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<td>Electrical Rating</td>
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<td>Shipping Weight (lbs.)</td>
<td>328</td>
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*According to AHAM Standards

### INNOVATION
- NEW 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)
- NEW 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
- NEW Star-K certified

### DESIGN
- NEW 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

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

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<td>4.7 (Upper &amp; Lower)</td>
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*According to AHAM Standards

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 from 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**

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

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*According to AHAM Standards

ACCESSORIES
TLSCPRCK30
30-Inch Oven Telescopic Rack

PODM301J
INNOVATION
★ - NEW 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
- NEW 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
- NEW Star-K certified

DESIGN
- NEW 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

THERMADOR EXCLUSIVE
★ - See MCES for Microwave feature

MEDMC301JS / MEDMC301JP
INNOVATION
★ - NEW 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
- NEW 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
- NEW Star-K certified

DESIGN
- NEW 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
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

*Junction box may be installed above, below, or to the right of the unit within range of the power cable.
# BUILT-IN OVENS
## 30-INCH TRIPLE COMBINATION

**PODMW301J** / **MEDMCW31JS** / **MEDMCW31JP**

### PODMW301J

**INNOVATION**
- NEW 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
- True Convection offers precise airflow for cooking on multiple levels

**PERFORMANCE**
- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- NEW 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
- 12 advanced professional cooking modes
- 12 advanced cooking modes
- 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
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- NEW Star-K certified

### MEDMCW31JS

**INNOVATION**
- NEW 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
- NEW 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
- NEW Star-K certified

### MEDMCW31JP

**INNOVATION**
- TRUE Convection offers precise airflow for cooking on multiple levels without flavor transfer
- NEW 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
- 12 advanced professional cooking modes
- 12 advanced cooking modes
- 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
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- NEW Star-K certified

### DESIGN
- NEW Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Professional handle on model MEDMCW31JS
- Professional handle on model MEDMCW31JS
- See MCES for Microwave features
- See WD30JP for Warming Drawer features

### SPECIFICATIONS

<table>
<thead>
<tr>
<th></th>
<th>PODMW301J</th>
<th>MEDMCW31JS</th>
<th>MEDMCW31JP</th>
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<tbody>
<tr>
<td>Product Width</td>
<td>29 3/4&quot;</td>
<td>29 3/4&quot;</td>
<td>29 3/4&quot;</td>
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<tr>
<td>Product Height</td>
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<td>Product Depth</td>
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<td>Door Clearance</td>
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<td>Overall Oven Capacity (cu. ft.)</td>
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<tr>
<td>Overall Oven Interior Dimensions (W x H x D)</td>
<td>25&quot; x 17 7/8&quot; x 17 7/8&quot;</td>
<td>25&quot; x 17 7/8&quot; x 17 7/8&quot;</td>
<td>25&quot; x 17 7/8&quot; x 17 7/8&quot;</td>
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<tr>
<td>Usable Oven Interior Dimensions (W x H x D)</td>
<td>22 3/4&quot; x 12 3/4&quot; x 17 1/4&quot;</td>
<td>22 3/4&quot; x 12 3/4&quot; x 17 1/4&quot;</td>
<td>22 3/4&quot; x 12 3/4&quot; x 17 1/4&quot;</td>
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<td>Microwave Capacity (cu. ft.)</td>
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<td>Warming Drawer Capacity (cu. ft.)</td>
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<td>Min. Cabinet Depth</td>
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<td>Cutout Width</td>
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<td>Cutout Height</td>
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<td>Min. Base Support (lbs.)</td>
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<td>429</td>
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<td>Trim Overlaps (top - bottom - sides)</td>
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<td>5/8&quot; - 0&quot; - 5/8&quot;</td>
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<td>240/208V AC, 60Hz 50 Amp</td>
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<td>10.5 kW @ 240V 10.5 kW @ 208V</td>
<td>10.5 kW @ 240V 10.5 kW @ 208V</td>
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<td>Shipping Weight (lbs.)</td>
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*According to AHAM Standards
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.

ACCESSORIES

TLSCPRCK30
30-Inch Oven Telescopic Rack