



BUILT-IN OVENS PROFESSIONAL & MASTERPIECE® SERIES

An array of industry-leading features and exclusives make Thermador® Built-In Ovens the only wall oven for true culinary enthusiasts. It starts with our revolutionary Steam & Convection Oven which provides the taste, texture and quality to match your passion for cooking. Thermador wall ovens feature a massive 4.7 cubic foot capacity, the fastest preheat in the luxury segment, an industry exclusive SoftClose® door, and a record-setting two-hour cleaning mode. Our exclusive Triple Combination Oven with Convection Microwave and Warming Drawer creates the ultimate culinary utopia with outstanding performance and simple installation with just one cutout.

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.

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 True Convection make it easy to cook several dishes simultaneously without any flavor transfer.



THE NEW COOKING REVOLUTION RUNS ON STEAM

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 the Thermador® Steam & Convection Oven.



CONVECTION BEYOND CONVENTION

The Steam & Convection Oven features a Thermador True Convection baffle system that directs heat to cook foods faster and more evenly than other convection systems.

BRING ON THE BIRD

Forget about getting up early on holidays. You can cook a 14-pound turkey in just 90 minutes in the oven Combination Mode. Golden on the outside. Moist on the inside.

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.

SAVOR THE RESULTS

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.

ENHANCED FLAVORS

Food tastes better and loses fewer vitamins and minerals when cooked with steam. Plus, steam helps eliminate the need to use unhealthy fats and oils.

BETTER-THE-NEXT-DAY REHEATING

When properly reheated, some leftovers taste better than when they were originally served. Steam lets you reheat without losing any moisture, texture or flavor.

40 EASYCOOK® PROGRAMS

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

DESIGN CHOICES

Choose either a Masterpiece® or a Professional product to match your wall oven or Professional range.



ALL BUILT-IN OVENS INCLUDE THESE FEATURES

All Thermador Professional® and Masterpiece® Built-In Ovens feature these common ingredients to create the ultimate cooking experience for true culinary enthusiasts.

★ MASSIVE CAPACITY

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

★ SUPER FAST PREHEAT

Our exclusive Super Fast Preheat feature preheats your oven in 7 minutes, the fastest in its class.

★ 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.

★ SOFTCLOSE® DOOR

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

SPEED CONVECTION

No preheat needed. Reduce cooking times for frozen foods up to 30% with the industry-leading Speed Convection system from Thermador®. 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.

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 the Sabbath or the Holidays.



*According to AHAM Standards

★ THERMADOR EXCLUSIVE





BUILT-IN OVENS PROFESSIONAL SERIES

Stainless steel knobs, professional handles and an analog chronometer exude professional quality, outstanding design and timeless beauty.

★ 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.

★ MAXBROIL®

The 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.



BUILT-IN OVENS MASTERPIECE® SERIES

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.

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, EasyCook® and many more, giving you the freedom to cook any way you choose.

A PERFECT DESIGN COMBINATION

Masterpiece® Built-in-Ovens are available with a professional handle, creating a perfectly blended style. The combination of a digital control panel and bold professional handle elevates the kitchen to new heights in design.



★ THERMADOR EXCLUSIVE

PSO301M

30-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

PROFESSIONAL SERIES



FEATURES & BENEFITS

- ★ - Bold chiseled professional design with restaurant style stainless steel knobs and handle
- ★ - 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
 - CookControl™ Temperature probe

GENERAL PROPERTIES

Modes

(13) Steam, Steam Convection, True Convection, Reheat, Keep Warm, Defrost, Slow Cook, Proof, Dish Warming, 40 Easy Cook® Programs, Favorites, Steam Clean, CookControl™ Temperature Probe

Cleaning Type	Steam Clean
Illumination Type	Halogen
Interior Lights	2

OVEN PERFORMANCE

Steam Element Wattages	1,960 W
Convection Element Wattages	1,960 W

TECHNICAL DETAILS

Watts (W)	1,960 W
Circuit Breaker (A)	15 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	48" Flexible 3-Wire
Energy Source	Electric
Installation Type	Non-Plumbed

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	19 5/8" x 29 3/4" x 22 11/16"
Required Cutout Size (HxWxD) (in)	19 3/16" x 28 1/2" x 23 1/2"
Oven Cavity Size (cu. ft.)	1.4 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (HxWxD) (in)	12" x 7 3/4" x 15 5/8"
Net Weight (lbs)	78 lbs

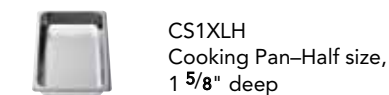
ACCESSORIES (INCLUDED)

Wire Rack, Perforated Cooking, Pan – Full Size, Baking Tray, Perforated Cooking, Pan – Half Size Cooking

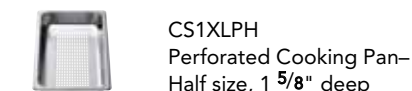
WARRANTY

Limited Warranty Parts and Labor	2 Year
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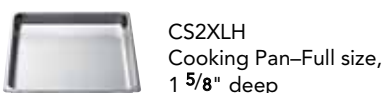
ACCESSORIES (OPTIONAL)



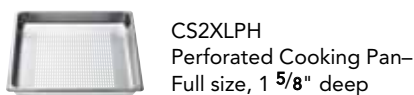
CS1XLH
Cooking Pan—Half size,
1 5/8" deep



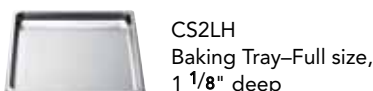
CS1XLPH
Perforated Cooking Pan—
Half size, 1 5/8" deep



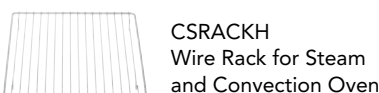
CS2XLH
Cooking Pan—Full size,
1 5/8" deep



CS2XLPH
Perforated Cooking Pan—
Full size, 1 5/8" deep



CS2LH
Baking Tray—Full size,
1 1/8" deep



CSRACKH
Wire Rack for Steam
and Convection Oven

★ THERMADOR EXCLUSIVE

MES301HP

24-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



FEATURES & BENEFITS

- ★ - 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

GENERAL PROPERTIES

Modes

(12) Steam, Steam Convection, True Convection, Reheat, Keep Warm, Defrost, Slow Cook, Proof, Dish Warming, 40 Easy Cook® Programs, Favorites, Steam Clean

Cleaning Type	Steam Clean
Illumination Type	Halogen
Interior Lights	2

OVEN PERFORMANCE

Steam Element Wattages	1,960 W
Convection Element Wattages	1,960 W

TECHNICAL DETAILS

Watts (W)	1,960 W
Circuit Breaker (A)	15 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	71" Flexible 3-Wire
Energy Source	Electric
Installation Type	Non-Plumbed

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	17 7/8" x 23 3/8" x 21 5/8"
Required Cutout Size (HxWxD) (in)	17 3/4" x 22" x 24"
Oven Cavity Size (cu. ft.)	1.4 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (HxWxD) (in)	12" x 7 3/4" x 15 5/8"
Net Weight (lbs)	61 lbs

ACCESSORIES (INCLUDED)

Wire Rack, Perforated Cooking, Pan – Full Size, Baking Tray, Perforated Cooking, Pan – Half Size Cooking

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



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



CS1XLPH
Perforated Cooking Pan—Half size, 1 5/8" deep



CS2XLH
Cooking Pan—Full size, 1 5/8" deep



CS2XLPH
Perforated Cooking Pan—Full size, 1 5/8" deep



CS2LH
Baking Tray—Full size, 1 1/8" deep



CSRACKH
Wire Rack for Steam and Convection Oven

MES301HS

24-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

MASTERPIECE® SERIES

Thermador
REAL INNOVATIONS FOR REAL COOKS®



FEATURES & BENEFITS

- ★ - 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

GENERAL PROPERTIES

Modes

(12) Steam, Steam Convection, True Convection, Reheat, Keep Warm, Defrost, Slow Cook, Proof, Dish Warming, 40 Easy Cook® Programs, Favorites, Steam Clean

Cleaning Type	Steam Clean
Illumination Type	Halogen
Interior Lights	2

OVEN PERFORMANCE

Steam Element Wattages	1,960 W
Convection Element Wattages	1,960 W

TECHNICAL DETAILS

Watts (W)	1,960 W
Circuit Breaker (A)	15 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	71" Flexible 3-Wire
Energy Source	Electric
Installation Type	Non-Plumbed

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	17 7/8" x 23 3/8" x 21 5/8"
Required Cutout Size (HxWxD) (in)	17 3/4" x 22" x 24"
Oven Cavity Size (cu. ft.)	1.4 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (HxWxD) (in)	12" x 7 3/4" x 15 5/8"
Net Weight (lbs)	61 lbs

ACCESSORIES (INCLUDED)

Wire Rack, Perforated Cooking Pan – Full Size, Baking Tray, Perforated Cooking Pan – Half Size Cooking

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ACCESSORIES (OPTIONAL)



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



CS1XLPH
Perforated Cooking Pan—Half size, 1 5/8" deep



CS2XLH
Cooking Pan—Full size, 1 5/8" deep



CS2XLPH
Perforated Cooking Pan—Full size, 1 5/8" deep



CS2LH
Baking Tray—Full size, 1 1/8" deep



CSRACKH
Wire Rack for Steam and Convection Oven

POD301J

30-INCH SINGLE BUILT-IN OVEN

PROFESSIONAL SERIES



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil, the largest, most powerful broil element on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes

(14) Bake, Roast, True Convection, Convection Roast, No Preheat Speed Convection, Warm, Dehydrate, Rotisserie, Maxbroil®, Max Convection Broil, Cook Control™ Probe, Self Clean, Sabbath, Fast Preheat

Cleaning Type	Self Clean
Telescopic Rack(s)	2
Illumination Type	Halogen with SoftLight Function
Interior Lights	4

OVEN PERFORMANCE

Bake Element Wattages	2,000 W
Broil Element Wattages	5,000 W
Convection Element Wattages	2,000 W

TECHNICAL DETAILS

Watts (W)	7,300 W
Circuit Breaker (A)	30 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	29 1/16" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	28 1/4" x 28 1/2" x 24"
Oven Cavity Size (cu. ft.)	4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	14 3/8" x 22 3/4" x 17 1/4"
Net Weight (lbs)	166 lbs

ACCESSORIES (INCLUDED)

2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MED301JP

30-INCH SINGLE BUILT-IN OVEN

MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type	Self Clean
Telescopic Rack(s)	2
Illumination Type	Halogen with SoftLight Function
Interior Lights	3

OVEN PERFORMANCE

Bake Element Wattages	2,000 W
Broil Element Wattages	3,600 W
Convection Element Wattages	2,000 W

TECHNICAL DETAILS

Watts (W)	7,300 W
Circuit Breaker (A)	30 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	29 1/16" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	28 1/4" x 28 1/2" x 24"
Oven Cavity Size (cu. ft.)	4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	166 lbs

ACCESSORIES (INCLUDED)

2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ME301JP

30-INCH SINGLE BUILT-IN OVEN

MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



GENERAL PROPERTIES

Modes
 (18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type	Self Clean
Telescopic Rack(s)	1
Illumination Type	Halogen
Interior Lights	3

OVEN PERFORMANCE

Bake Element Wattages	2,000 W
Broil Element Wattages	3,600 W
Convection Element Wattages	2,000 W

TECHNICAL DETAILS

Watts (W)	7,300 W
Circuit Breaker (A)	30 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	29 1/16" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	28 1/4" x 28 1/2" x 24"
Oven Cavity Size (cu. ft.)	4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	166 lbs

ACCESSORIES (INCLUDED)

1 Telescopic and 2 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 1 Full Access® telescopic rack
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

MED301JS

30-INCH SINGLE BUILT-IN OVEN

MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type	Self Clean
Telescopic Rack(s)	2
Illumination Type	Halogen with SoftLight Function
Interior Lights	3

OVEN PERFORMANCE

Bake Element Wattages	2,000 W
Broil Element Wattages	3,600 W
Convection Element Wattages	2,000 W

TECHNICAL DETAILS

Watts (W)	7,300 W
Circuit Breaker (A)	30 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	29 1/16" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	28 1/4" x 28 1/2" x 24"
Oven Cavity Size (cu. ft.)	4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	166 lbs

ACCESSORIES (INCLUDED)

2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MED271JS

27-INCH SINGLE BUILT-IN OVEN

MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK27
27-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type	Self Clean
Telescopic Rack(s)	2
Illumination Type	Halogen with SoftLight Function
Interior Lights	3

OVEN PERFORMANCE

Bake Element Wattages	2,000 W
Broil Element Wattages	3,600 W
Convection Element Wattages	2,000 W

TECHNICAL DETAILS

Watts (W)	7,300 W
Circuit Breaker (A)	30 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	29 1/16" x 26 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	28 1/4" x 25 1/2" x 24"
Oven Cavity Size (cu. ft.)	4.2 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 22" x 17 3/4"
Usable Oven Interior Dimensions (HxWxD) (in)	12 5/8" x 19 3/4" x 17 1/8"
Net Weight (lbs)	153 lbs

ACCESSORIES (INCLUDED)

2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ME301JS

30-INCH SINGLE BUILT-IN OVEN

MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 1 Full Access® telescopic rack
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type	Self Clean
Telescopic Rack(s)	1
Illumination Type	Halogen
Interior Lights	3

OVEN PERFORMANCE

Bake Element Wattages	2,000 W
Broil Element Wattages	3,600 W
Convection Element Wattages	2,000 W

TECHNICAL DETAILS

Watts (W)	7,300 W
Circuit Breaker (A)	30 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	29 1/16" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	28 1/4" x 28 1/2" x 24"
Oven Cavity Size (cu. ft.)	4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	166 lbs

ACCESSORIES (INCLUDED)

1 Telescopic and 2 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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PODC302J

30-INCH DOUBLE BUILT-IN OVEN

PROFESSIONAL SERIES



GENERAL PROPERTIES

Modes – Upper Cavity
 (14) Bake, Roast, True Convection, Convection Roast, No Preheat Speed Convection, Warm, Dehydrate, Rotisserie, Maxbroil®, Max Convection Broil, Cook Control™ Probe, Self Clean, Sabbath, Fast Preheat

Modes – Lower Cavity
 (13) Bake, Roast, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, Broil, Convection Broil, Proof, Dehydrate, Self Clean, Sabbath, Fast Preheat

Cleaning Type – Upper Cavity	Self Clean
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	3
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper Cavity	4
Interior Lights – Lower Cavity	4

OVEN PERFORMANCE

Bake / Broil Element Wattages – Upper Cavity	2,000 / 5,000 W
Convection Element Wattages – Upper Cavity	2,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts (W)	9,000 W
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric



FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil, the largest, most powerful broil element on the market
 - 3 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
 30-Inch Oven Telescopic Rack

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	51 3/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	51 1/8" x 28 1/2" x 24"
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft. / 4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	14 3/8" x 22 3/4" x 17 1/4"
Net Weight (lbs)	294 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan, Rotisserie Lower Cavity: 1 Telescopic and 2 Standard Oven Rack

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MED302JP

30-INCH DOUBLE BUILT-IN OVEN

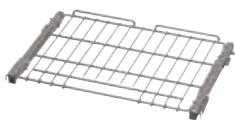
MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 3 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCRCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes – Upper Cavity
 (18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Modes – Lower Cavity
 (17) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type – Upper Cavity	Self Clean
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	3
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper Cavity	3
Interior Lights – Lower Cavity	3

OVEN PERFORMANCE

Bake / Broil Element Wattages – Upper Cavity	2,000 / 3,600 W
Convection Element Wattages – Upper Cavity	2,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts (W)	8,000 W
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	51 3/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	51 1/8" x 28 1/2" x 24"
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft. / 4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	294 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan Lower Cavity: 1 Telescopic and 2 Standard Oven Rack

WARRANTY

Limited Warranty Parts and Labor	2 Year
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ME302JP

30-INCH DOUBLE BUILT-IN OVEN

MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



GENERAL PROPERTIES

Modes – Upper Cavity

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Modes – Lower Cavity

(8) Bake, Roast, Warm, Broil, Proof, Self Clean, Sabbath, Favorites

Cleaning Type – Upper Cavity	Self Clean
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	1
Illumination Type – Upper & Lower Cavity	Halogen
Interior Lights – Upper Cavity	3
Interior Lights – Lower Cavity	3

OVEN PERFORMANCE

Bake / Broil Element Wattages – Upper Cavity	2,000 / 3,600 W
Convection Element Wattages – Upper Cavity	2,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	N/A

TECHNICAL DETAILS

Watts (W)	7,600 W
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric



DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	51 3/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	51 1/8" x 28 1/2" x 24"
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft. / 4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	294 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Telescopic and 2 Standard Oven Rack, Temperature Probe, Broiler Pan Lower Cavity: 3 Standard Oven Racks

WARRANTY

Limited Warranty Parts and Labor	2 Year
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FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 1 Full Access® telescopic rack
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

MED302JS

30-INCH DOUBLE BUILT-IN OVEN

MASTERPIECE® SERIES



GENERAL PROPERTIES

Modes – Upper Cavity

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Modes – Lower Cavity

(17) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type – Upper Cavity	Self Clean
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	3
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper Cavity	3
Interior Lights – Lower Cavity	3

OVEN PERFORMANCE

Bake / Broil Element Wattages – Upper Cavity	2,000 / 3,600 W
Convection Element Wattages – Upper Cavity	2,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts (W)	8,000 W
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	51 3/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	51 1/8" x 28 1/2" x 24"
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft. / 4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	294 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan Lower Cavity: 1 Telescopic and 2 Standard Oven Rack

WARRANTY

Limited Warranty Parts and Labor	2 Year
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FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 3 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSPRCK30
30-Inch Oven Telescopic Rack

ME302JS

30-INCH DOUBLE BUILT-IN OVEN

MASTERPIECE® SERIES



GENERAL PROPERTIES

Modes – Upper Cavity

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Modes – Lower Cavity

(8) Bake, Roast, Warm, Broil, Proof, Self Clean, Sabbath, Favorites

Cleaning Type – Upper Cavity	Self Clean
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	1
Illumination Type – Upper & Lower Cavity	Halogen
Interior Lights – Upper Cavity	3
Interior Lights – Lower Cavity	3

OVEN PERFORMANCE

Bake / Broil Element Wattages – Upper Cavity	2,000 / 3,600 W
Convection Element Wattages – Upper Cavity	2,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	N/A

TECHNICAL DETAILS

Watts (W)	7,600 W
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric



DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	51 3/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	51 1/8" x 28 1/2" x 24"
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft. / 4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	294 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Telescopic and 2 Standard Oven Rack, Temperature Probe, Broiler Pan Lower Cavity: 3 Standard Oven Racks

WARRANTY

Limited Warranty Parts and Labor	2 Year
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FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 1 Full Access® telescopic rack
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

MED272JS

27-INCH DOUBLE BUILT-IN OVEN

MASTERPIECE® SERIES

Thermador 
REAL INNOVATIONS FOR REAL COOKS®



FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 3 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSPRCK27
27-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes – Upper Cavity

(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat

Modes – Lower Cavity

(17) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Self Clean, Sabbath, Favorites, Fast Preheat

Cleaning Type – Upper Cavity	Self Clean
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	3
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper Cavity	3
Interior Lights – Lower Cavity	3

OVEN PERFORMANCE

Bake / Broil Element Wattages – Upper Cavity	2,000 / 3,600 W
Convection Element Wattages – Upper Cavity	2,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts (W)	8,000 W
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	51 3/4" x 26 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	51 1/8" x 25 1/2" x 24"
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.2 cu. ft. / 4.2 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 5/8" x 19 3/4" x 17 1/8"
Net Weight (lbs)	281 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan Lower Cavity: 1 Telescopic and 2 Standard Oven Rack

WARRANTY

Limited Warranty Parts and Labor	2 Year
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PODM301J

30-INCH DOUBLE COMBINATION BUILT-IN OVEN

PROFESSIONAL SERIES



FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil, the largest, most powerful broil element on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes – Upper Cavity	See MCES for Microwave Features
Modes – Lower Cavity	(14) Bake, Roast, True Convection, Convection Roast, No Preheat Speed Convection, Warm, Dehydrate, Rotisserie, Maxbroil®, Max Convection Broil, Cook Control™ Probe, Self Clean, Sabbath, Fast Preheat
Warming Drawer	N/A
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	2
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper & Lower Cavity	1 / 4

OVEN PERFORMANCE

Microwave Power	1,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 5,000 W
Convection Element Wattages – Lower Cavity	2,000 W
Warming Drawer Wattage	N/A

TECHNICAL DETAILS

Watts (W)	10,200 W
Circuit Breaker (A)	50 A
Volts (V); Frequency (Hz)	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	50" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	49 1/2" x 28 1/2" x 24"
Microwave Cavity Size (cu. ft.)	1.5 cu. ft.
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft.
Warming Drawer Cavity Size (cu. ft.)	N/A
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	14 3/8" x 22 3/4" x 17 1/4"
Net Weight (lbs)	250 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Oven Rack, 1 Ceramic Glass Tray, 1 Roller Ring
Lower Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MEDMC301JP

30-INCH DOUBLE COMBINATION BUILT-IN OVEN

MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

* Valid for wall oven

GENERAL PROPERTIES

Modes – Upper Cavity	See MCES for Microwave Features
Modes – Lower Cavity	(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat
Warming Drawer	N/A
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	2
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper & Lower Cavity	1 / 3

OVEN PERFORMANCE

Microwave Power	1,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W
Warming Drawer Wattage	N/A

TECHNICAL DETAILS

Watts (W)	10,200 W
Circuit Breaker (A)	50 A
Volts (V); Frequency (Hz)	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	50" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	49 1/2" x 28 1/2" x 24"
Microwave Cavity Size (cu. ft.)	1.5 cu. ft.
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft.
Warming Drawer Cavity Size (cu. ft.)	N/A
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	250 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Oven Rack, 1 Ceramic Glass Tray, 1 Roller Ring Lower Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MEDMC301JS

30-INCH DOUBLE COMBINATION BUILT-IN OVEN

MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - SoftClose® doors ensure ultra smooth closing of the oven doors
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes – Upper Cavity	See MCES for Microwave Features
Modes – Lower Cavity	(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat
Warming Drawer	N/A
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	2
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper & Lower Cavity	1 / 3

OVEN PERFORMANCE

Microwave Power	1,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W
Warming Drawer Wattage	N/A

TECHNICAL DETAILS

Watts (W)	10,200 W
Circuit Breaker (A)	50 A
Volts (V); Frequency (Hz)	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	50" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	49 1/2" x 28 1/2" x 24"
Microwave Cavity Size (cu. ft.)	1.5 cu. ft.
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft.
Warming Drawer Cavity Size (cu. ft.)	N/A
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	250 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Oven Rack, 1 Ceramic Glass Tray, 1 Roller Ring Lower Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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PODMW301J

30-INCH TRIPLE COMBINATION BUILT-IN OVEN

PROFESSIONAL SERIES



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil, the largest, most powerful broil element on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

* Valid for wall oven and warming drawer

★ THERMADOR EXCLUSIVE

GENERAL PROPERTIES

Modes – Upper Cavity	See MCES for Microwave Features
Modes – Lower Cavity	(14) Bake, Roast, True Convection, Convection Roast, No Preheat Speed Convection, Warm, Dehydrate, Rotisserie, Maxbroil®, Max Convection Broil, Cook Control™ Probe, Self Clean, Sabbath, Fast Preheat
Warming Drawer	See WD30JP for all Warming Drawer Details
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	2
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper & Lower Cavity	1 / 4

OVEN PERFORMANCE

Microwave Power	1,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 5,000 W
Convection Element Wattages – Lower Cavity	2,000 W
Warming Drawer Wattage	450 W

TECHNICAL DETAILS

Watts (W)	10,500 W
Circuit Breaker (A)	50 A
Volts (V); Frequency (Hz)	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	61 3/8" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	60 3/4" x 28 1/2" x 24"
Microwave Cavity Size (cu. ft.)	1.5 cu. ft.
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft.
Warming Drawer Cavity Size (cu. ft.)	2.6 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	324 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Oven Rack, 1 Ceramic Glass Tray, 1 Roller Ring Lower Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan, Rotisserie

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MEDMCW31JP

30-INCH TRIPLE COMBINATION BUILT-IN OVEN

MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPCK30
30-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes – Upper Cavity	See MCES for Microwave Features
Modes – Lower Cavity	(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat
Warming Drawer	See WD30JS for all Warming Drawer Details
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	2
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper & Lower Cavity	1 / 3

OVEN PERFORMANCE

Microwave Power	1,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W
Warming Drawer Wattage	450 W

TECHNICAL DETAILS

Watts (W)	10,500 W
Circuit Breaker (A)	50 A
Volts (V); Frequency (Hz)	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	61 3/8" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	60 3/4" x 28 1/2" x 24"
Microwave Cavity Size (cu. ft.)	1.5 cu. ft.
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft.
Warming Drawer Cavity Size (cu. ft.)	2.6 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	324 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Oven Rack, 1 Ceramic Glass Tray, 1 Roller Ring Lower Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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* Valid for wall oven and warming drawer

MEDMCW31JS

30-INCH TRIPLE COMBINATION BUILT-IN OVEN

MASTERPIECE® SERIES



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPRCK30
30-Inch Oven Telescopic Rack

* Valid for wall oven and warming drawer

★ THERMADOR EXCLUSIVE

GENERAL PROPERTIES

Modes – Upper Cavity	See MCES for Microwave Features
Modes – Lower Cavity	(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat
Warming Drawer	See WD30JS for all Warming Drawer Details
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	2
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper & Lower Cavity	1 / 3

OVEN PERFORMANCE

Microwave Power	1,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W
Warming Drawer Wattage	450 W

TECHNICAL DETAILS

Watts (W)	10,500 W
Circuit Breaker (A)	50 A
Volts (V); Frequency (Hz)	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	61 3/8" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	60 3/4" x 28 1/2" x 24"
Microwave Cavity Size (cu. ft.)	1.5 cu. ft.
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft.
Warming Drawer Cavity Size (cu. ft.)	2.6 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	12 3/4" x 22 3/4" x 17 1/4"
Net Weight (lbs)	324 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Oven Rack, 1 Ceramic Glass Tray, 1 Roller Ring Lower Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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MEDMCW71JS

27-INCH TRIPLE COMBINATION BUILT-IN OVEN

MASTERPIECE® SERIES

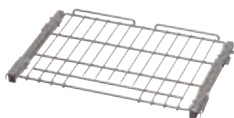
Thermador 
REAL INNOVATIONS FOR REAL COOKS®



FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode-fastest on the market
 - 2 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



TLSCPCK27
27-Inch Oven Telescopic Rack

GENERAL PROPERTIES

Modes – Upper Cavity	See MCES for Microwave Features
Modes – Lower Cavity	(18) Bake, Roast, True Convection, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, EasyCook®, Broil, Convection Broil, Pizza, Proof, Dehydrate, Cook Control™ Probe, Self Clean, Sabbath, Favorites, Fast Preheat
Warming Drawer	See WD30JS for all Warming Drawer Details
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	2
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper & Lower Cavity	1 / 3

OVEN PERFORMANCE

Microwave Power	1,000 W
Bake / Broil Element Wattages – Lower Cavity	2000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W
Warming Drawer Wattage	450 W

TECHNICAL DETAILS

Watts (W)	10,500 W
Circuit Breaker (A)	50 A
Volts (V); Frequency (Hz)	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	61 3/8" x 26 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	60 3/4" x 25 1/2" x 24"
Microwave Cavity Size (cu. ft.)	1.5 cu. ft.
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.2 cu. ft.
Warming Drawer Cavity Size (cu. ft.)	2.3 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (HxWxD) (in)	19 3/4" x 12 5/8" x 17 1/8"
Net Weight (lbs)	274 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 1 Oven Rack, 1 Ceramic Glass Tray, 1 Roller Ring
Lower Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan

WARRANTY

Limited Warranty Parts and Labor	2 Year
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* Valid for wall oven and warming drawer

BUILT-IN OVENS

PLANNING INFORMATION

MODEL OPTIONS

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

INSTALLATION CONSIDERATIONS

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

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.

IMPORTANT

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

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting at least the weights listed in the chart below.

MINIMUM CABINET BASE SUPPORT WEIGHTS

All Steam and Convection Single Ovens	92 lbs. (42 kg)
27-inch Single Oven	193 lbs. (87 kg)
27-inch Double Oven	361 lbs. (164 kg)
27-inch Triple Combination Oven	369 lbs. (167 kg)
30-inch Single Ovens	212 lbs. (96 kg)
30-inch Double Ovens	390 lbs. (177 kg)
30-inch Double Combination Ovens	310 lbs. (141 kg)
30-inch Triple Combination Ovens	429 lbs. (195 kg)

ELECTRICAL LOCATION

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

ELECTRICAL SPECIFICATIONS

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

All built-in ovens below are dual rated, designed to be connected to either 240V / 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 / 208V, 60 Hz
Steam and Convection Ovens	15 A
Single Ovens	30 A
Double Ovens	40 A
Double Combination Ovens	50 A
Triple Combination Ovens	50 A

IMPORTANT

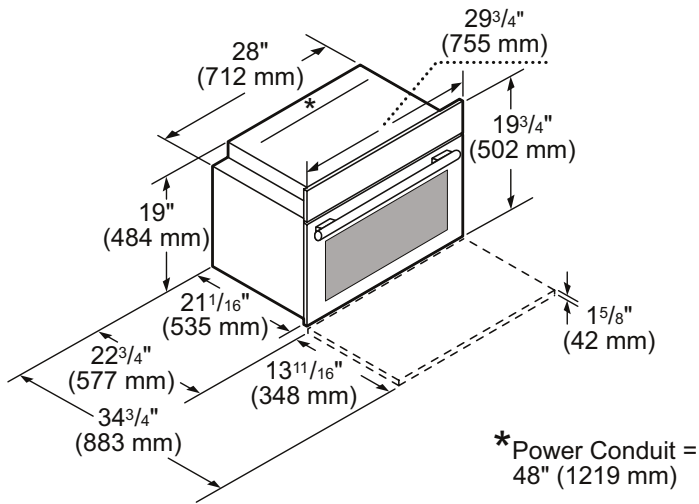
Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes.

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.

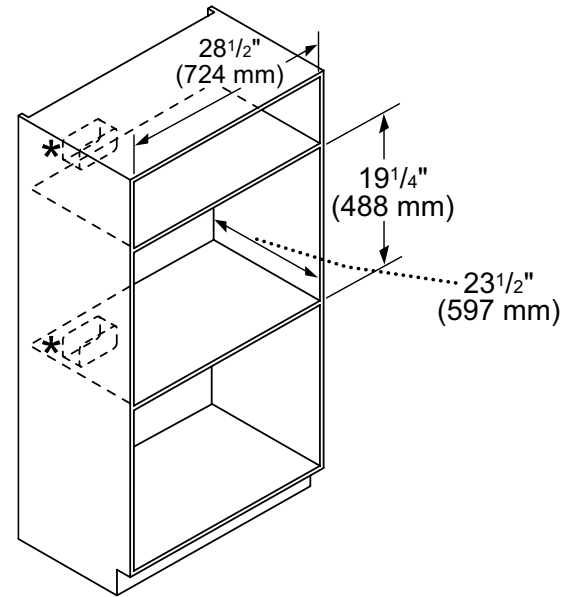
A 4-wire connection is preferred, but where local codes permit, a 3-wire connection is also acceptable.

30-INCH STEAM & CONVECTION BUILT-IN OVEN PROFESSIONAL SERIES INSTALLATION

30-INCH STEAM AND CONVECTION OVEN

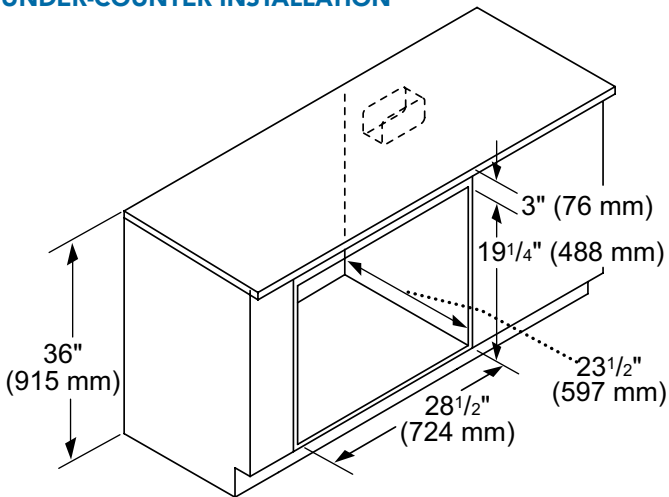


WALL-MOUNTED INSTALLATION



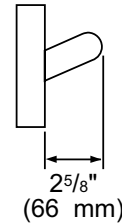
* For single ovens installed into a wall cabinet, the junction box may be located above or beneath the unit within reach of the power cord.

UNDER-COUNTER INSTALLATION



Door Handle Depth*

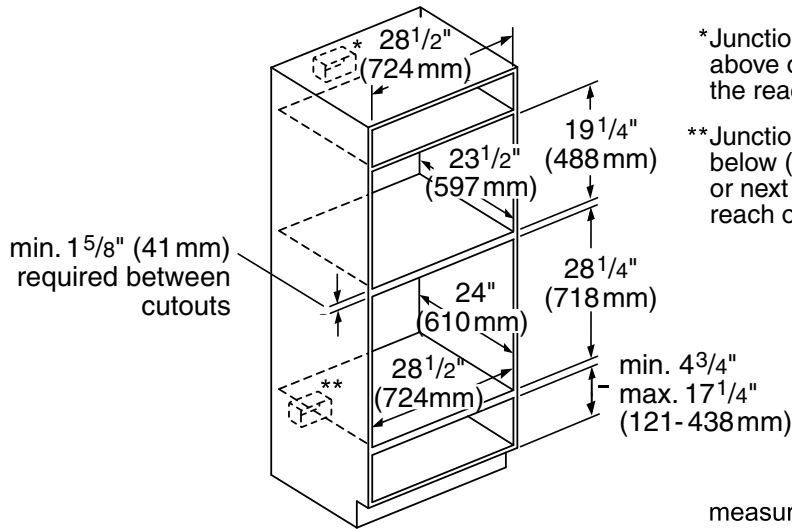
Professional Handle



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

30-INCH STEAM & CONVECTION BUILT-IN OVEN PROFESSIONAL SERIES INSTALLATION

30-INCH STEAM AND CONVECTION OVEN OVER SINGLE OVEN



COMBINING PRODUCT IN A WALL-MOUNTED INSTALLATION

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

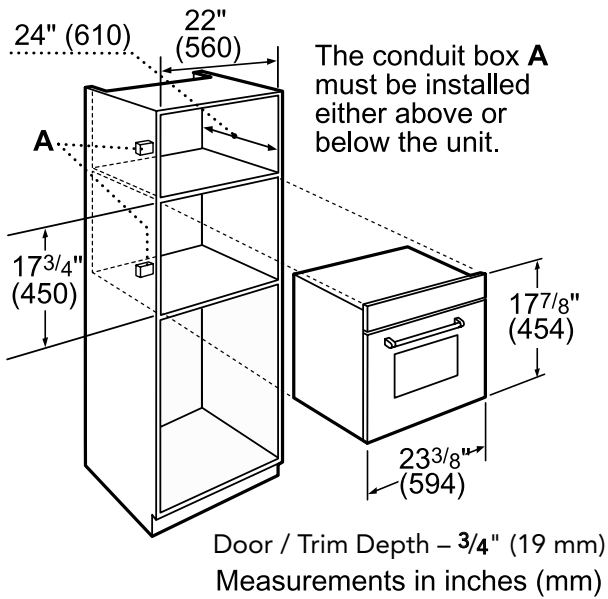
Upper Product	Professional Steam Oven	Professional Steam Oven	Microwave
Lower Product	Wall Oven	Microwave	Professional Steam Oven
Minimum distance between upper and lower product cutout*	1 5/8"	1 1/4"	1 3/4"
Comments		microwave w/trim kit	microwave w/trim kit

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

NOTE: recommended air gap between products is 7/8" (included in min. distance)

24-INCH, 27-INCH & 30-INCH STEAM & CONVECTION BUILT-IN OVENS – MASTERPIECE® SERIES INSTALLATION

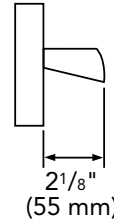
24-INCH STEAM AND CONVECTION OVEN



MES301HS

Door Handle Depth*

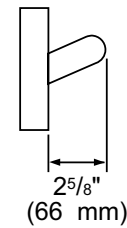
Masterpiece Handle



MES301HP

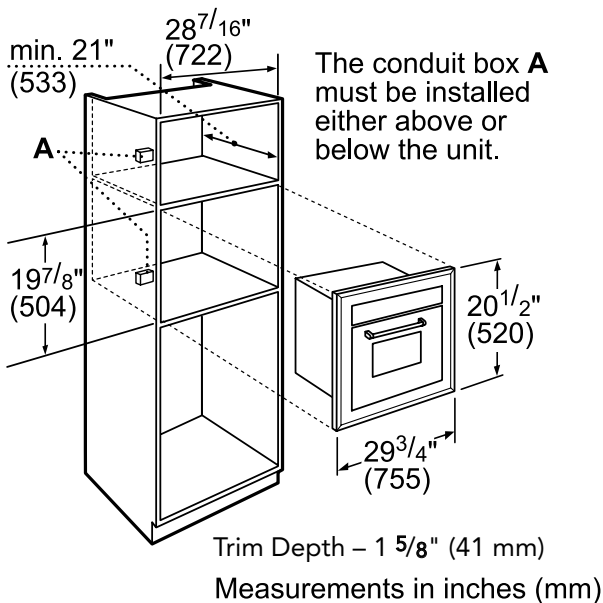
Door Handle Depth*

Professional Handle



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

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



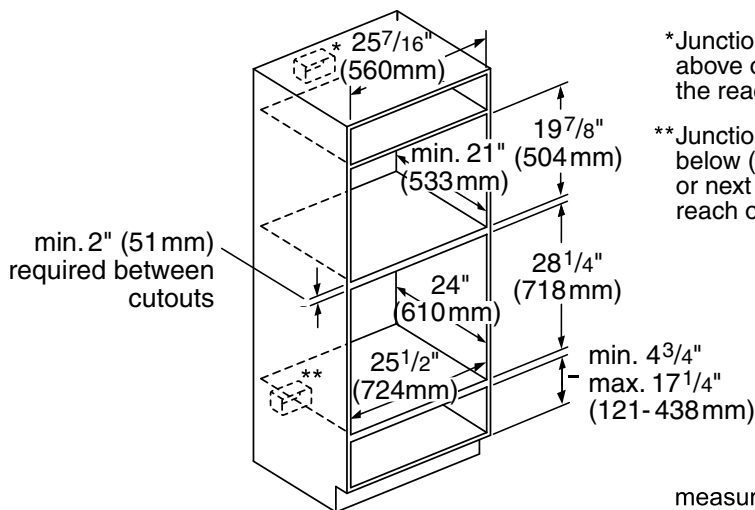
NOTE: 27" Trim Kit cutout width is $25\frac{7}{16}$ " and product width is $26\frac{3}{4}$ "

TRIM KIT SPECIFICATIONS

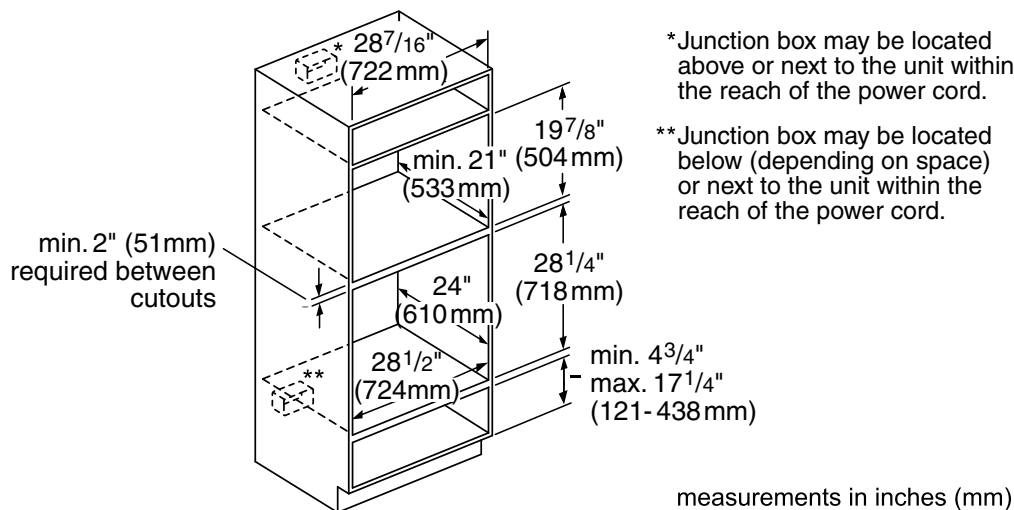
	27-Inch w/Trim Kit	30-Inch w/Trim Kit
Product Width	$26\frac{3}{4}$ "	$29\frac{3}{4}$ "
Product Height	$20\frac{1}{2}$ "	$20\frac{1}{2}$ "
Product Depth	$21\frac{5}{8}$ "	$21\frac{5}{8}$ "
Door Clearance	15"	15"
Min. Cabinet Width	27"	30"
Min. Cabinet Depth	21"	21"
Cutout Width	$25\frac{7}{16}$ "	$28\frac{7}{16}$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

24-INCH, 27-INCH & 30-INCH STEAM & CONVECTION SINGLE BUILT-IN OVENS INSTALLATION

24-INCH STEAM AND CONVECTION OVEN WITH 27-INCH TRIM KIT OVER SINGLE OVEN



24-INCH STEAM AND CONVECTION OVEN WITH 30-INCH TRIM KIT OVER SINGLE OVEN



COMBINING PRODUCT IN A WALL-MOUNTED INSTALLATION

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

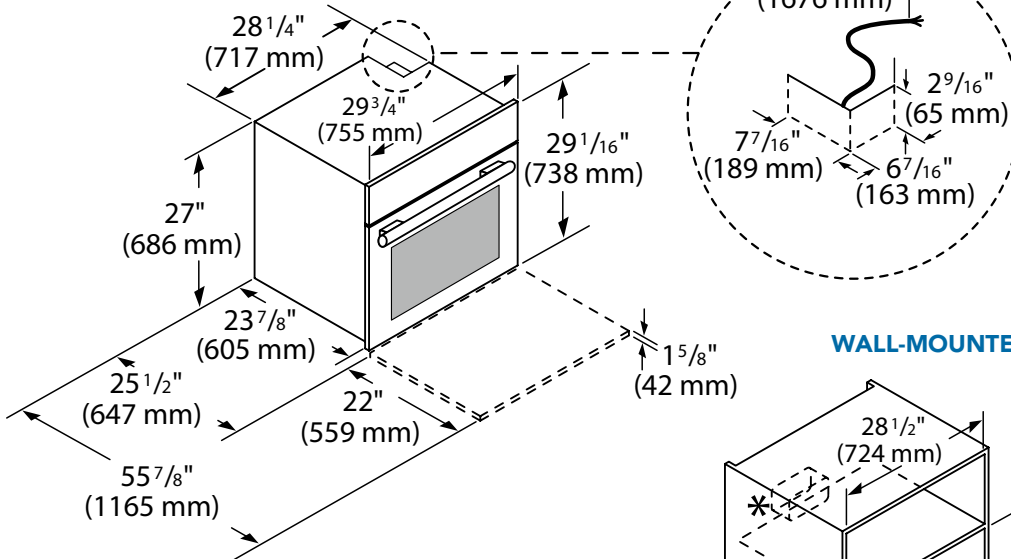
Upper Product	Masterpiece Steam Oven	Masterpiece Steam Oven	Microwave	Coffee Machine
Lower Product	Wall Oven	Microwave	Masterpiece Steam Oven	Masterpiece Steam Oven
Minimum distance between upper and lower product cutout*	2"	1 1/2"	1 1/2"	1 1/8"
Comments	Steam Oven w/Trim Kit		All Products w/Trim Kit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

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

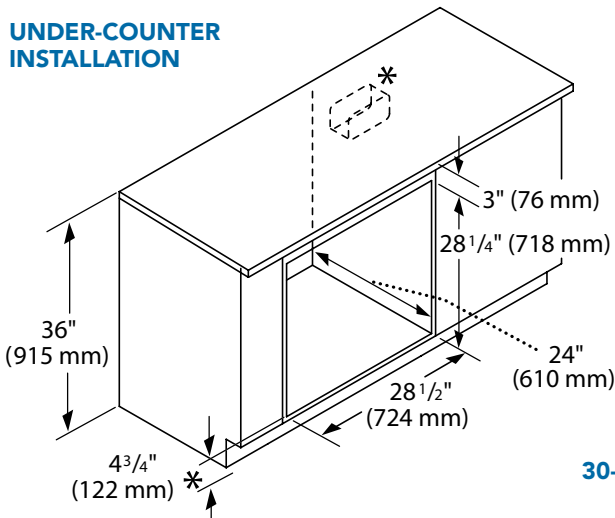
NOTE: recommended air gap between products is 7/8" (included in min. distance)

30-INCH SINGLE BUILT-IN OVENS INSTALLATION

30-INCH SINGLE OVEN



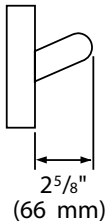
UNDER-COUNTER INSTALLATION



*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.

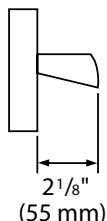
Door Handle Depth*

Profession al
Handle



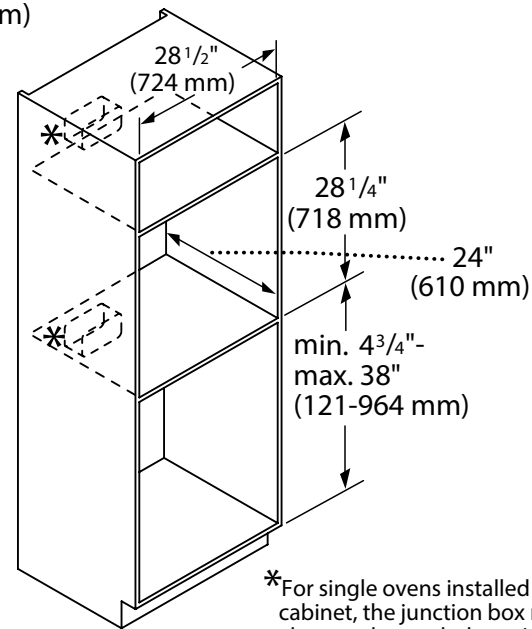
Door Handle Depth*

Masterpiece
Handle



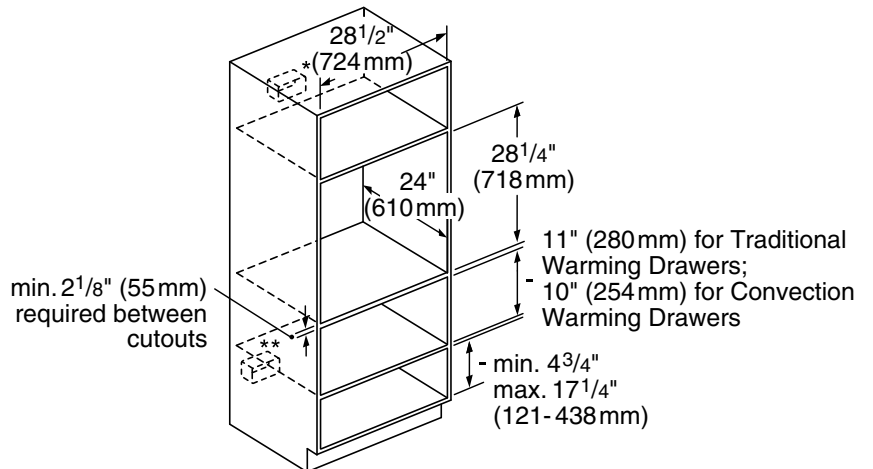
*Protrusion of handle from outer part of door.
Does not include thickness of door

WALL-MOUNTED INSTALLATION



*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 OVER WARMING DRAWER

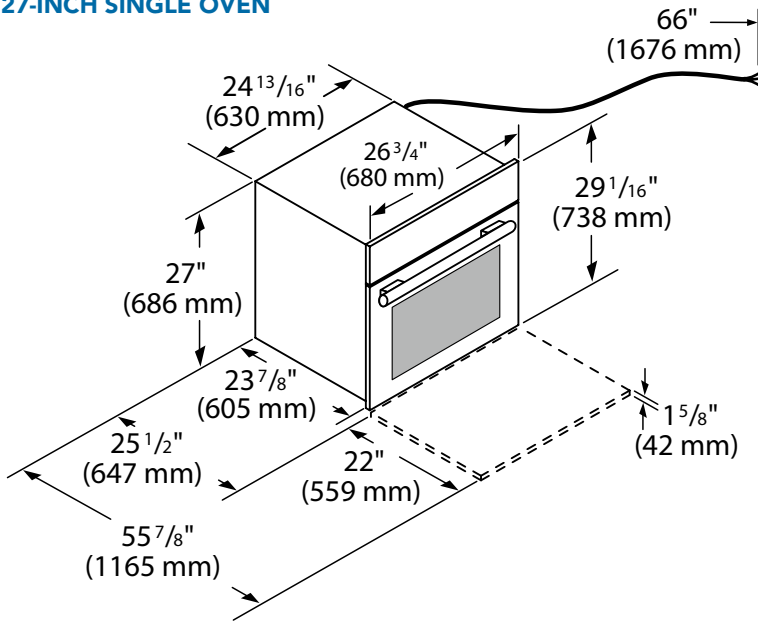


*Wall oven junction box may be located above or right or left of the unit within reach of the power conduit.

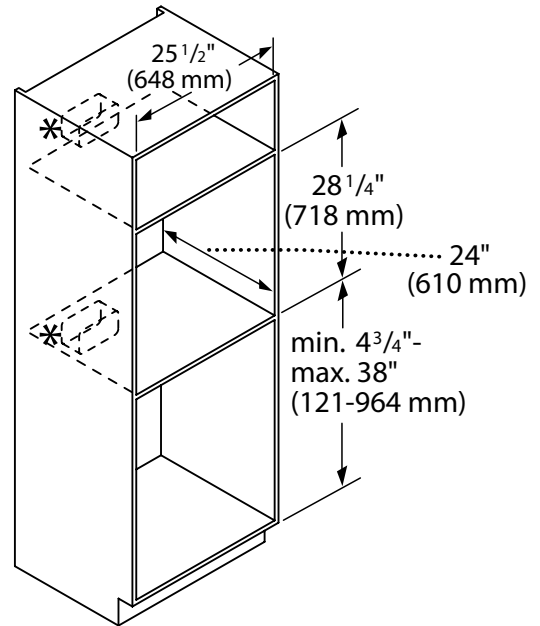
**Electrical hook up may be located below (depending on space) or next to the drawer within the reach of the power cord.

27-INCH SINGLE BUILT-IN OVEN INSTALLATION

27-INCH SINGLE OVEN

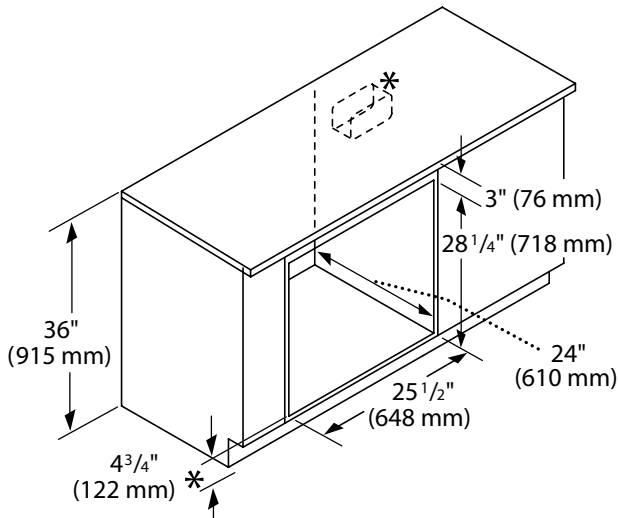


WALL-MOUNTED INSTALLATION



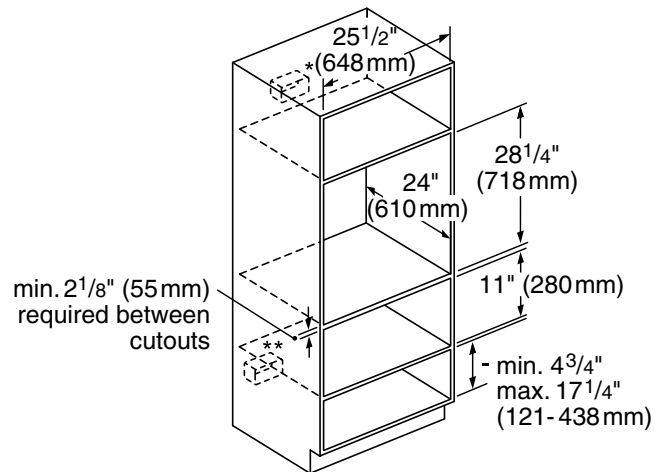
*For single ovens installed into a wall cabinet, the junction box may be located above or beneath the unit within reach of the power cord.

UNDER-COUNTER INSTALLATION



*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.

27-INCH SINGLE OVEN OVER WARMING DRAWER

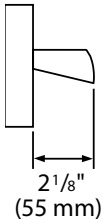


*Wall oven junction box may be located above or right or left of the unit within reach of the power conduit.

**Electrical hook up may be located below (depending on space or next to the drawer within the reach of the power cord.

Door Handle Depth*

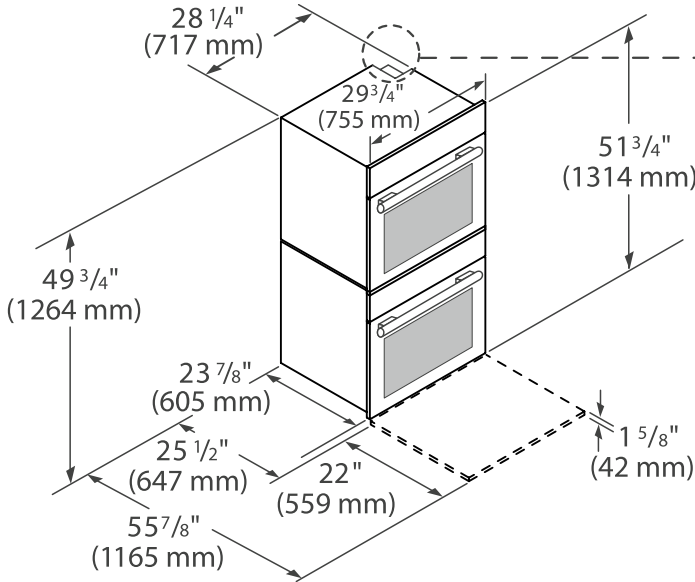
Masterpiece Handle



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

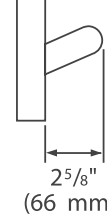
30-INCH DOUBLE BUILT-IN OVENS INSTALLATION

30-INCH DOUBLE OVEN



Door Handle Depth*

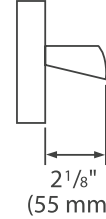
Professional Handle



2 5/8" (66 mm)

Door Handle Depth*

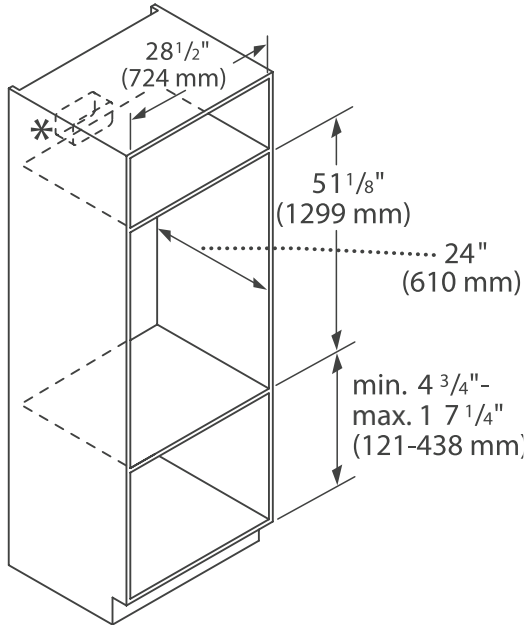
Masterpiece Handle



2 1/8" (55 mm)

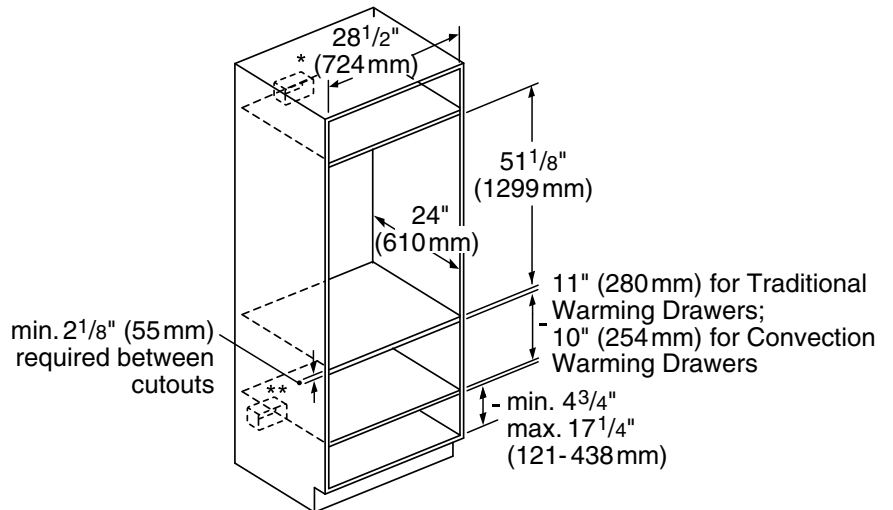
*Protrusion of handle from outer part of door. Does not include thickness of door

WALL-MOUNTED INSTALLATION



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

30-INCH DOUBLE OVEN OVER WARMING DRAWER

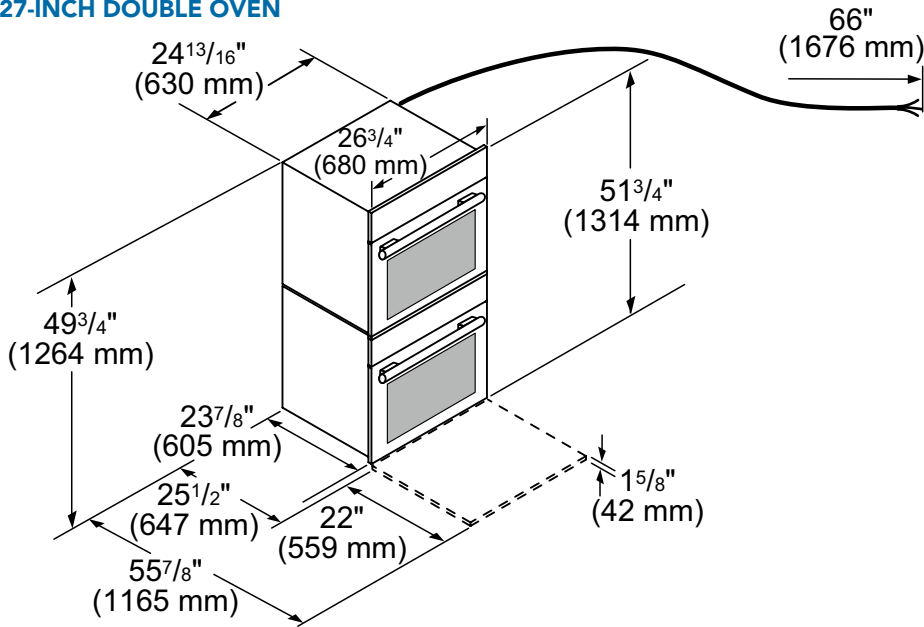


*Wall oven junction box may be located above or right or left of the unit within reach of the power conduit.

**Electrical hook up may be located below (depending on space) or next to the drawer within the reach of the power cord.

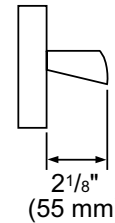
27-INCH DOUBLE BUILT-IN OVENS INSTALLATION

27-INCH DOUBLE OVEN



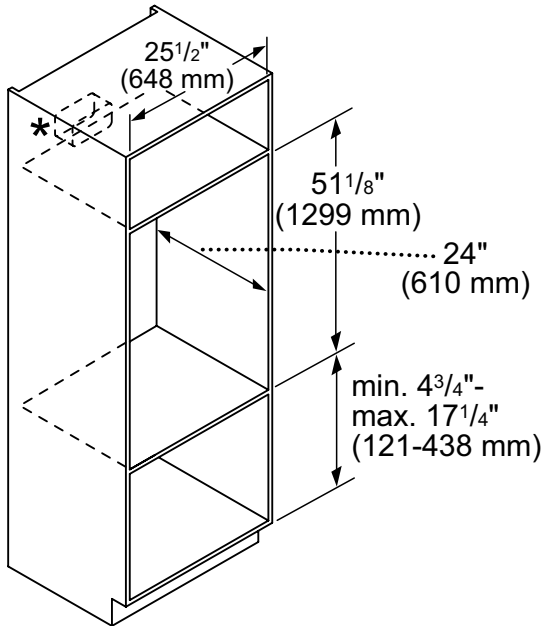
Door Handle Depth*

Masterpiece
Handle



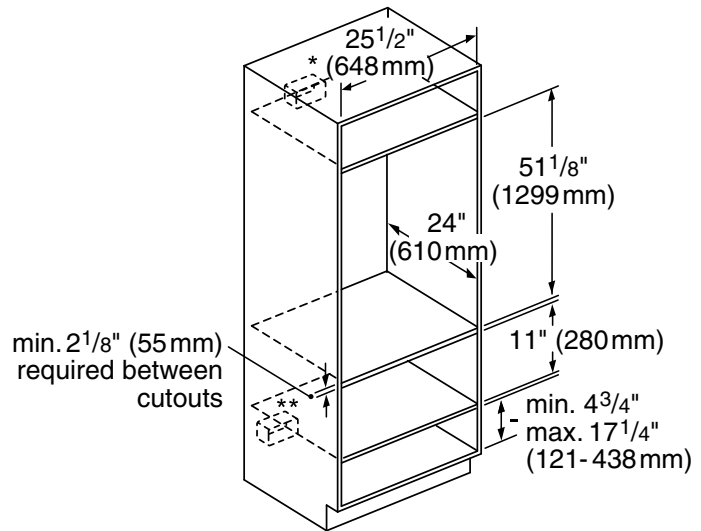
*Protrusion of handle from outer part of door. Does not include thickness of door

WALL-MOUNTED INSTALLATION



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

27-INCH DOUBLE OVEN OVER WARMING DRAWER

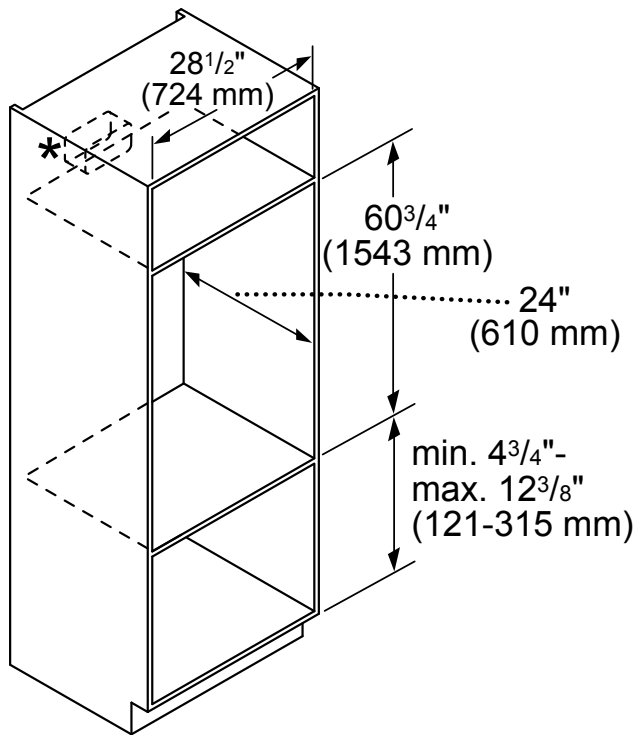


* Wall oven junction box may be located above or right or left of the unit within reach of the power conduit.

** Electrical hook up may be located below (depending on space) or next to the drawer within the reach of the power cord.

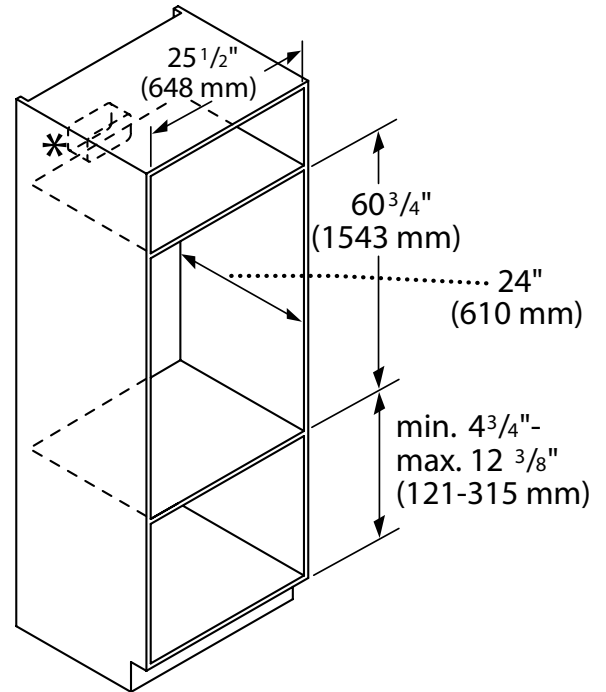
30-INCH AND 27-INCH TRIPLE COMBINATION BUILT-IN OVENS INSTALLATION

30-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE AND WARMING DRAWER WALL-MOUNTED INSTALLATION



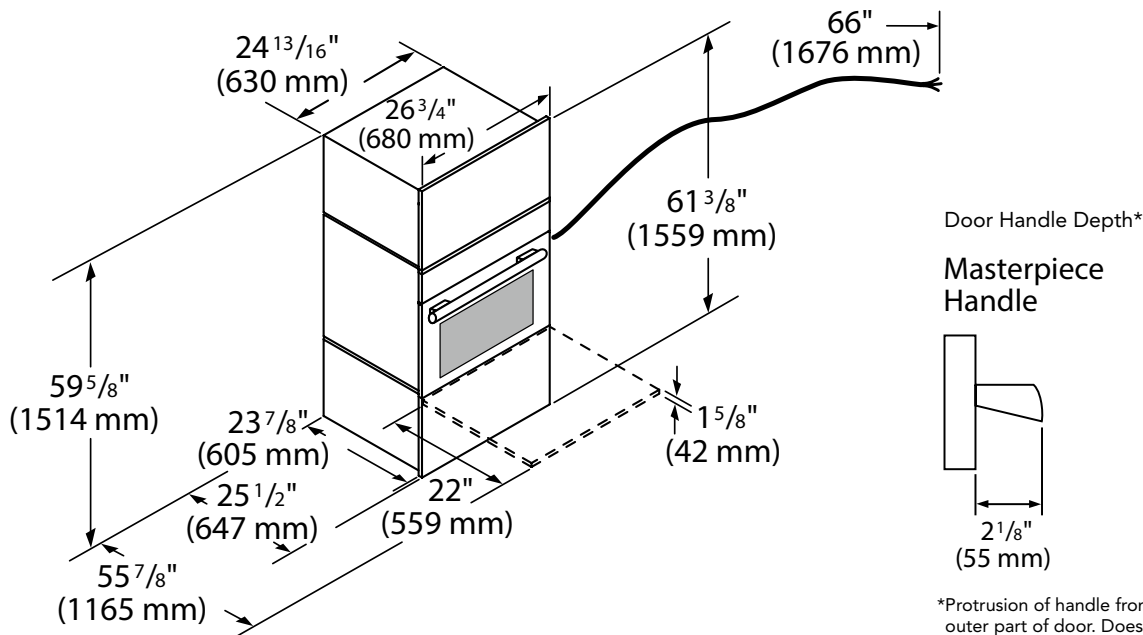
* Junction box may be installed above, or to the right of the unit within range of the power cable.

27-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE WALL-MOUNTED INSTALLATION



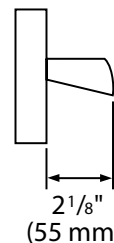
* Junction box may be installed above, or to the right of the unit within range of the power cable.

27-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE



Door Handle Depth*

Masterpiece Handle









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

EXPERIENCE THERMADOR®

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



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CUSTOMER SERVICE

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PRODUCT WARRANTY

PROFESSIONAL RANGES

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

PROFESSIONAL RANGETOPS

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

BUILT-IN OVENS

Limited warranty parts and labor (2 year)

INDUCTION COOKTOPS

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

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

GAS COOKTOPS

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

ELECTRIC COOKTOPS

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

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

VENTILATION

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

WARMING DRAWERS

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

BUILT-IN MICROWAVES

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

REFRIGERATION

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

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

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

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

DISHWASHERS

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

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

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

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

BUILT-IN COFFEE MACHINES

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



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

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

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