

BUILT-IN OVENS

30-INCH SINGLE

POD301J



PROFESSIONAL

POD301J

- True Convection
- Rotisserie
- 2 Telescopic Racks
- SoftLight

Products available April 2012. For our current collection of Ovens, refer to Volume 1 of the Kitchen Design and Planning Guide or visit thermador.com or your local dealer for details.

SPECIFICATIONS

Product Width	29 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Interior Capacity* (cu. ft.)	4.7
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 14 3/8" x 17 1/4"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	212
Trim Overlaps (top - bottom - sides)	13/16" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	50" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 7.3 kW @ 208V
Shipping Weight (lbs.)	192

*According to AHAM Standards

POD301J

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

ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack