



#### **FEATURES & BENEFITS**

★ - Large Steam and Convection cavity at 2.8 cu. ft.

- Designed for flexibility—standard or flush installation into kitchen cabinets
- Steam and Convection Cooking provides unrivaled taste and quality—food stays moist on the inside and is perfect on the outside
- Steam and Convection Oven offers passionate cooks more cooking solutions—Broil, Steam, True Convection, Steam and Convection
- Specially crafted gray glass on stainless steel for a luxurious look and finish



#### **GENERAL PROPERTIES**

#### Heating Modes

(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs

Steam rograms			
Cleaning Type	Easy Clean / Ecolytic Clean		
Telescopic Rack(s)	3		
Illumination Type	LED		
Interior Lights	3		
Home Connect® (Wi-Fi Enabled)	Yes		
OVEN PERFORMANCE			
Convection Element	2,300 W		
Bake Element	1,420 W		
Broiler Element	3,050 W		
TECHNICAL DETAILS			
Watts	4,100 W		
Circuit Breaker	20 A		
Volts	240 / 208 V		
Frequency	60 Hz		
Plug Туре	Fixed Connection, No Plug		
Conduit	50" 3-Wire		
Energy Source	Electric		
Installation Type	Non-Plumbed		
DIMENSIONS & WEIGHT			
Oven Cavity Size	2.8 cu. ft.		
Overall Appliance Dimensions (HxWxD)	25 <b>13</b> /16" × 29 <b>3</b> /4" × 23 <b>7</b> /16"		
Dimensions with Storage Drawer SDS30WC	29" x 29 <b>3/4</b> " x 24 <b>1/2</b> "		
Trim Overlaps (Top – Sides – Bottom)	<b>3/8</b> " to 1 <b>5/16</b> " - <b>9/16</b> " - 0"		
Required Cutout Size (HxWxD) – Standard Installation	24 1/2" – 25 7/16" × 28 1/2" × 23 1/2"		
Standard Installation with Storage Drawer SDS30WC	27 5/8" – 28 5/8" x 28 1/2" x 23 1/2"		
Required Cutout Size (HxWxD) – Flush Installation	25 <b>15/16</b> " × 30" × 24 <b>1/2</b> "		
Flush Installation with Storage Drawer SDS30WC	29 1/8" x 30" x 24 1/2"		
Overall Oven Interior Dimensions (HxWxD)	14 <b>1/2</b> " x 18 <b>7/8</b> " x 17 <b>3/8</b> "		
Usable Oven Interior Dimensions (HxWxD)	11 <b>1/2</b> " x 15 <b>1/2</b> " x 15 <b>5/8</b> "		
Net Weight	173 lbs		
ACCESSORIES (INCLUDED)			

3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Pan, 1 Small Pan, 1 Large Perforated Pan, 1 Small Perforated Pan

### WARRANTY

Limited Warranty Parts and Labor

2 Year

### **THERMADOR® EXCLUSIVE**

+To be fully ADA compliant, these units must be installed according to ADA guidelines. Please check current ADA requirements for guidance on installation.



ACCESSORIES (OPTIONAL)

00577552 Cooking Pan, Half Size, 1 **<sup>5</sup>/8**" Deep



00577553 Perforated Cooking Pan, Half Size, 1 **5/8**" Deep



11027159 Cooking Pan, Full Size, 1 **5/8**" Deep



00577551 Perforated Cooking Pan, Full Size, 1 <sup>5</sup>/8" Deep



00741839 Baking Tray, Full Size, 1 **<sup>1</sup>/8**" Deep



11014338 Universal Pan – Extra Large, 17 **15/16"** x 14 **3/4"** x 1 **1/2"** D



12022200 Multi-point Meat Probe





00623653 Sponge



00484628 Broiler Pan, 16 <sup>7</sup>/16" x 12 <sup>5</sup>/8" x 1 <sup>1</sup>/2" D



11024903 Lg (Max Broil) Broiler Pan, 18 <sup>5</sup>/16" x 14 <sup>3</sup>/4" x 1 <sup>5</sup>/8" D

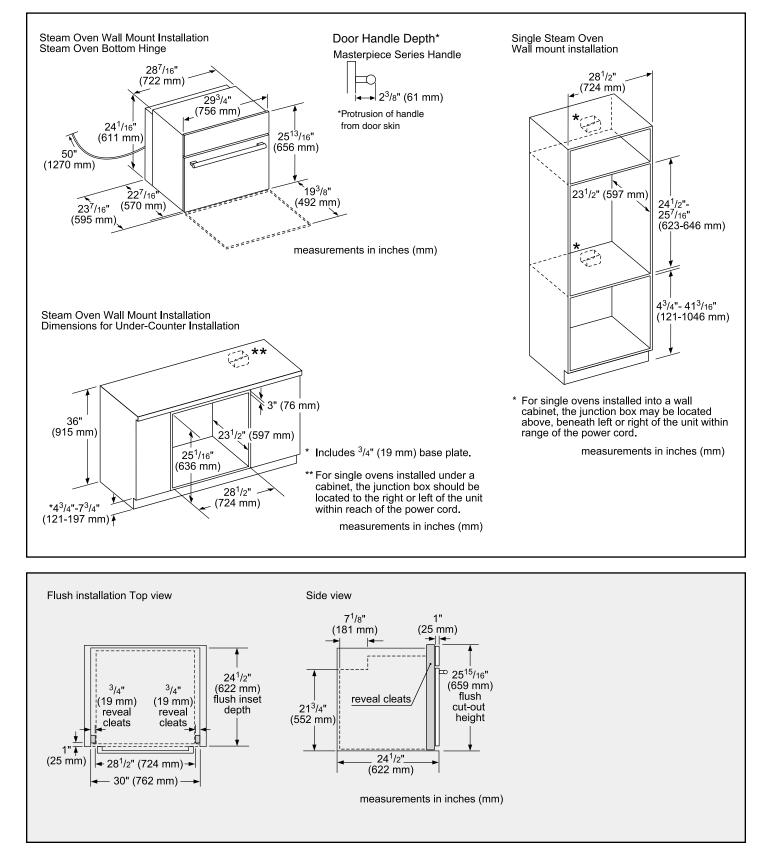


11013689 Broiler Grill, 15 **1/4**" x 12 **7/8**"



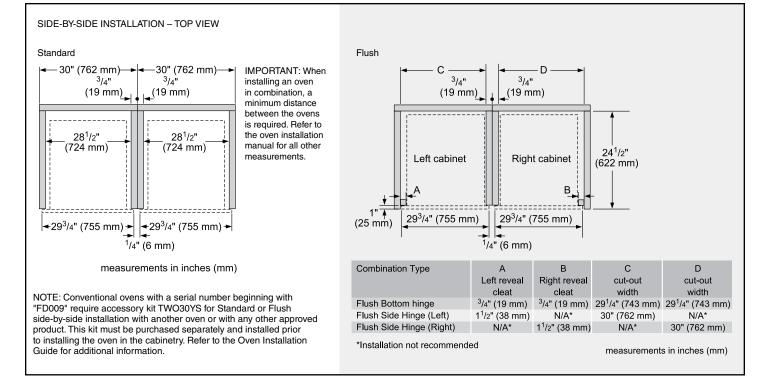


#### **30-INCH STEAM AND CONVECTION SINGLE OVEN**





#### INSTALLATION DETAILS



# THERMADOR SIDE-BY-SIDE BUILT-IN OVEN COMBINATION GUIDE

The following **OVENS** are approved to be installed side-by-side in combination and the installation has been certified by CSA. This guide is only effective with the use of the Thermador built-in oven side-by-side accessory kit TWO30YS. The built-in oven side-by-side accessory kit is required for approved installation.

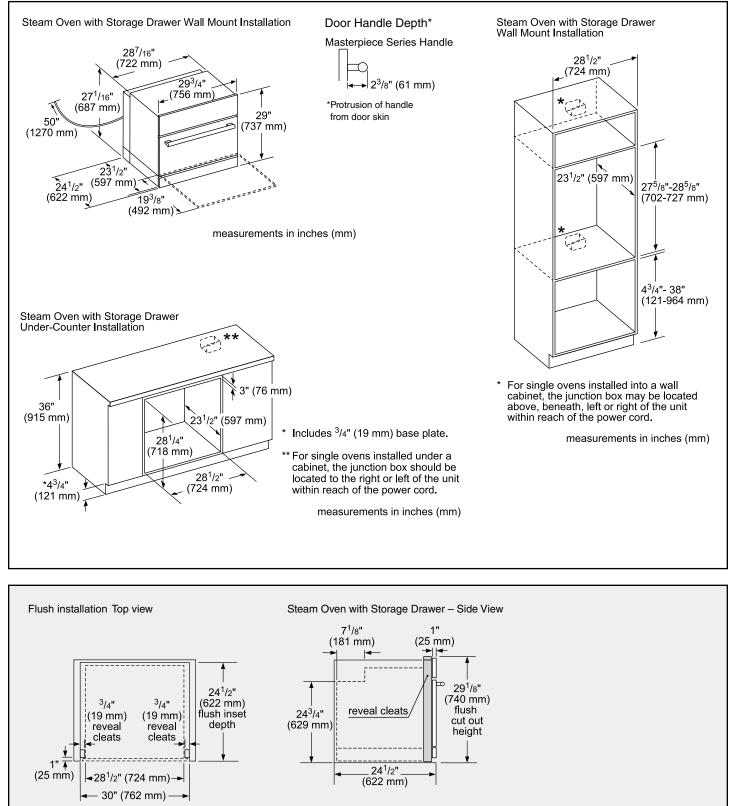
The following **OVENS** and **DRAWERS** are approved by BSH Home Appliances Corporation to be installed in combination. These products, identified in the table below, may be installed in combination with other cooking units. The suitability of the combination has not been evaluated by CSA.

BUILT-IN OVENS		BUILT-IN OVENS			
Conventional Ovens*	Steam Ovens	Conventional Ovens*	Steam Ovens	Microwave Ovens	Speed Ovens
ME301WS	MEDS301WS	ME301WS	MEDS301WS	MB30WS	MC30WS
MED301WS	PODS301WS	MED301WS	PODS301WS	MB30WP	MC30WP
MED301LWS	MEDS301WS w/ SDS30WC	MED301LWS	MEDS301WS w/ SDS30WC	MB30WS w/ SD30WC	MC30WS w/ SD30WC
MED301RWS	PODS301WS w/ SDS30WC				
PO301W		MED301RWS	PODS301WS	MB30WP	MC30WP
POD301W			w/ SDS30WC	w/ SD30WC	w/ SD30WC
POD301LW		PO301W		MB30WS w/ WD30WC	MC30WS w/ WD30WC
POD301RW		POD301W		MB30WP	MC30WP
c⊕ <sup>®</sup> us				w/WD30WC	w/WD30WC
		POD301LW			
		POD301RW			

\*Conventional ovens with a serial number beginning with "FD009" require accessory kit TWO30YS for side-by-side installation with another oven or in combination with any other approved product. All parts in the kit may not be required. Refer to the Oven Installation Guide for additional information.



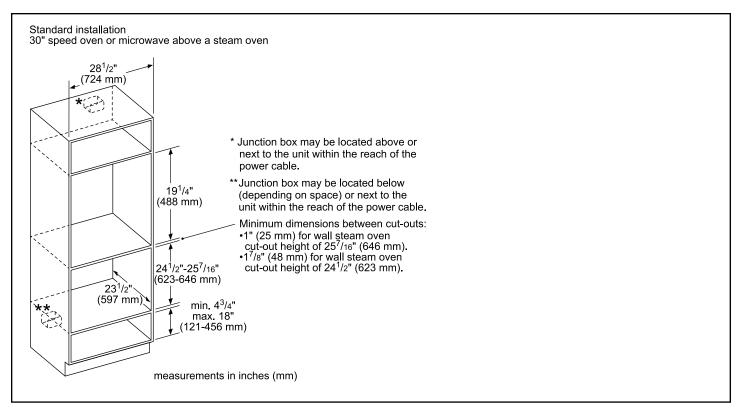
#### 30-INCH STEAM AND CONVECTION SINGLE OVEN WITH STORAGE DRAWER SDS30WC

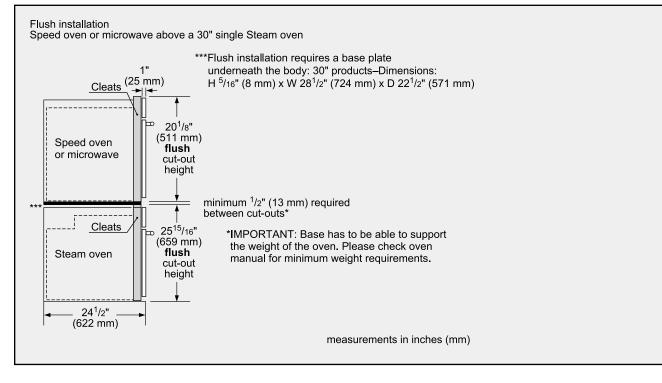


measurements in inches (mm)



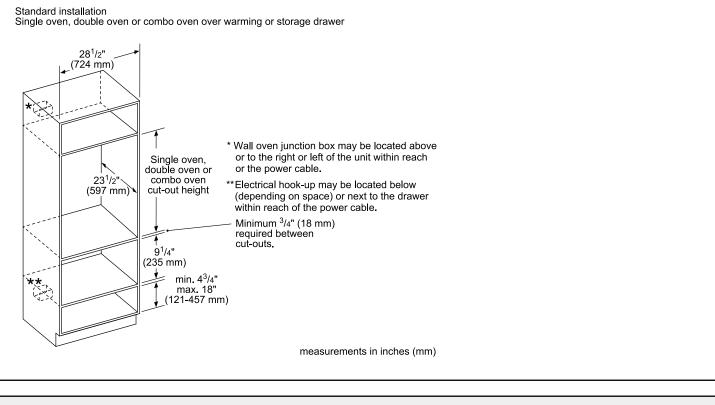
#### 30-INCH STEAM AND CONVECTION SINGLE OVEN UNDER SPEED OVEN OR MICROWAVE

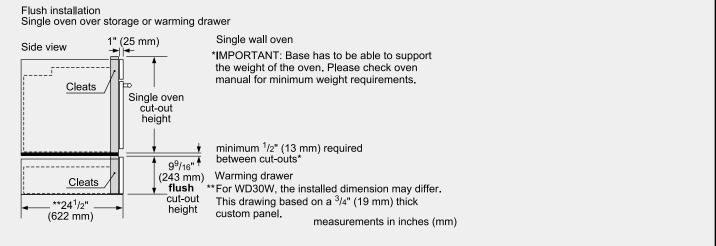






#### INSTALLATION DETAILS





These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited warranty from date of delivery. 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.

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