

# PODS302W

## 30-INCH DOUBLE COMBINATION BUILT-IN OVEN WITH STEAM CONVECTION

PROFESSIONAL SERIES



### FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- 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
- Large commercial style rotisserie with 12 pound capacity

### ACCESSORIES (INCLUDED)

Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Perforated Pan, 1 Small Pan, 1 Small Perforated Pan; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

### WARRANTY

Limited Warranty Parts and Labor	2 Year
----------------------------------	--------

### GENERAL PROPERTIES

Heating Modes – Upper Cavity		
(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs		
Heating Modes – Lower Cavity		
(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie		
Sabbath		Yes
Cleaning Type	Upper Cavity Lower Cavity	Easy Clean, Ecolytic Clean Easy Clean and Self Clean
Telescopic Rack(s)		6
Illumination Type	Upper Cavity Lower Cavity	LED Halogen
Interior Lights	Upper Cavity Lower Cavity	3 – 1 Top, 2-Sides 2 – Sides with 2 Bulbs Each
Home Connect® (Wi-Fi Enabled)		Yes, Upper & Lower

### OVEN PERFORMANCE

Bake / Broil Element	Upper Cavity Lower Cavity	1,420 W / 3,050 W 2,400 / 1,000 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	2,300 W 2,000 W

### TECHNICAL DETAILS

Watts	9,200 W
Circuit Breaker	40 A
Volts; Frequency	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

### DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	48 7/8" 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/4" to 1 1/2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	47 3/8"- 48 1/8" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49" x 30" x 24 1/2"
Steam Convection Oven Capacity	2.8 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	
Upper Cavity	14 1/2" x 18 7/8" x 17 3/8"
Lower Cavity	17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)	
Upper Cavity	11 1/2" x 15 1/2" x 15 5/8"
Lower Cavity	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	333 lbs

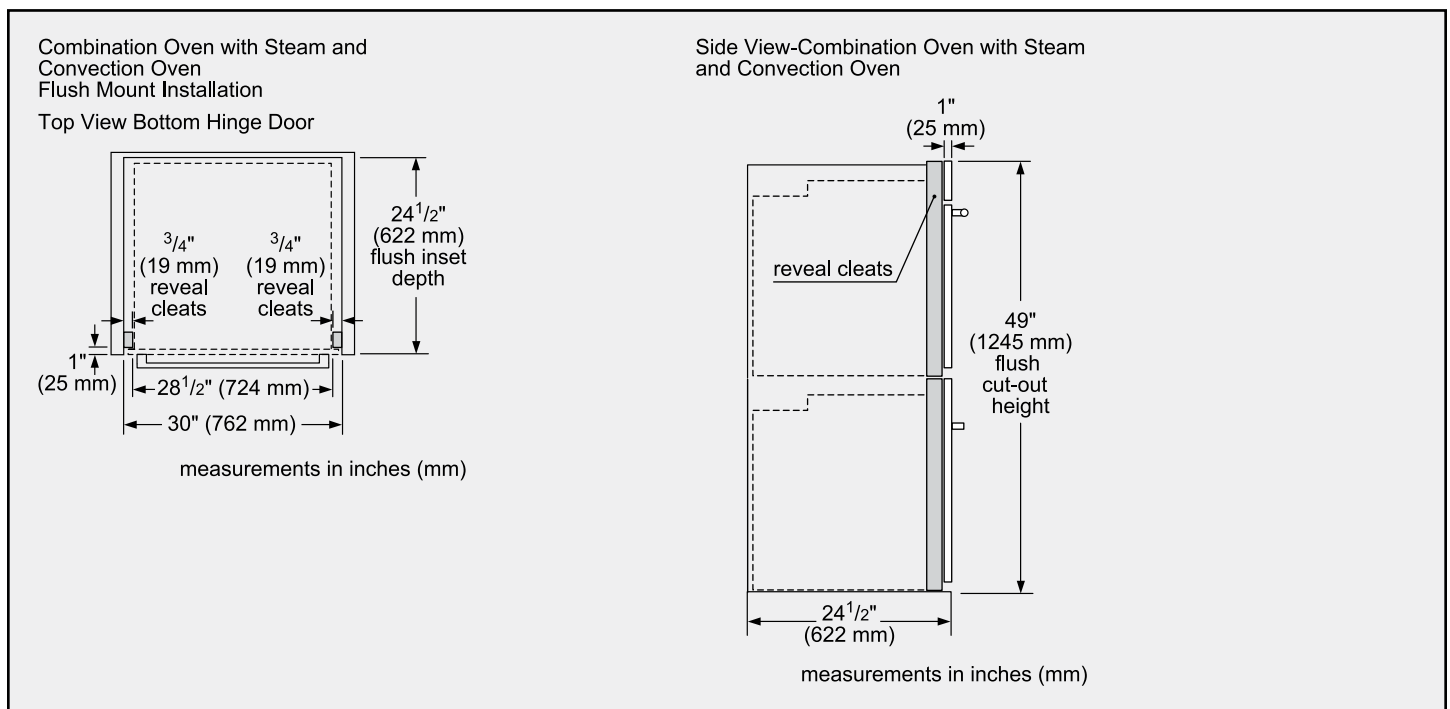
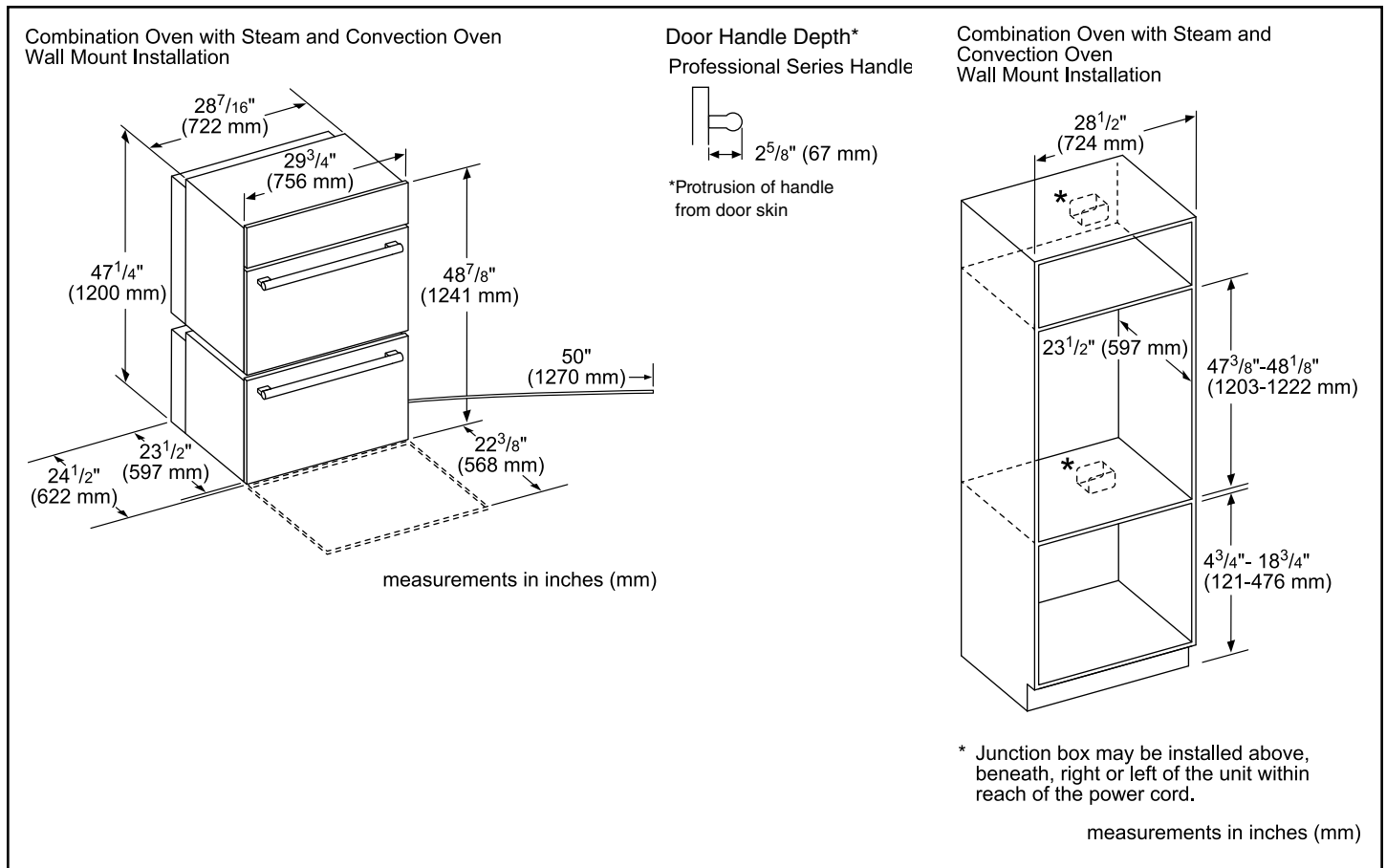
# PODS302W

## 30-INCH DOUBLE COMBINATION BUILT-IN OVEN WITH STEAM CONVECTION

PROFESSIONAL SERIES



### 30-INCH DOUBLE COMBINATION OVEN



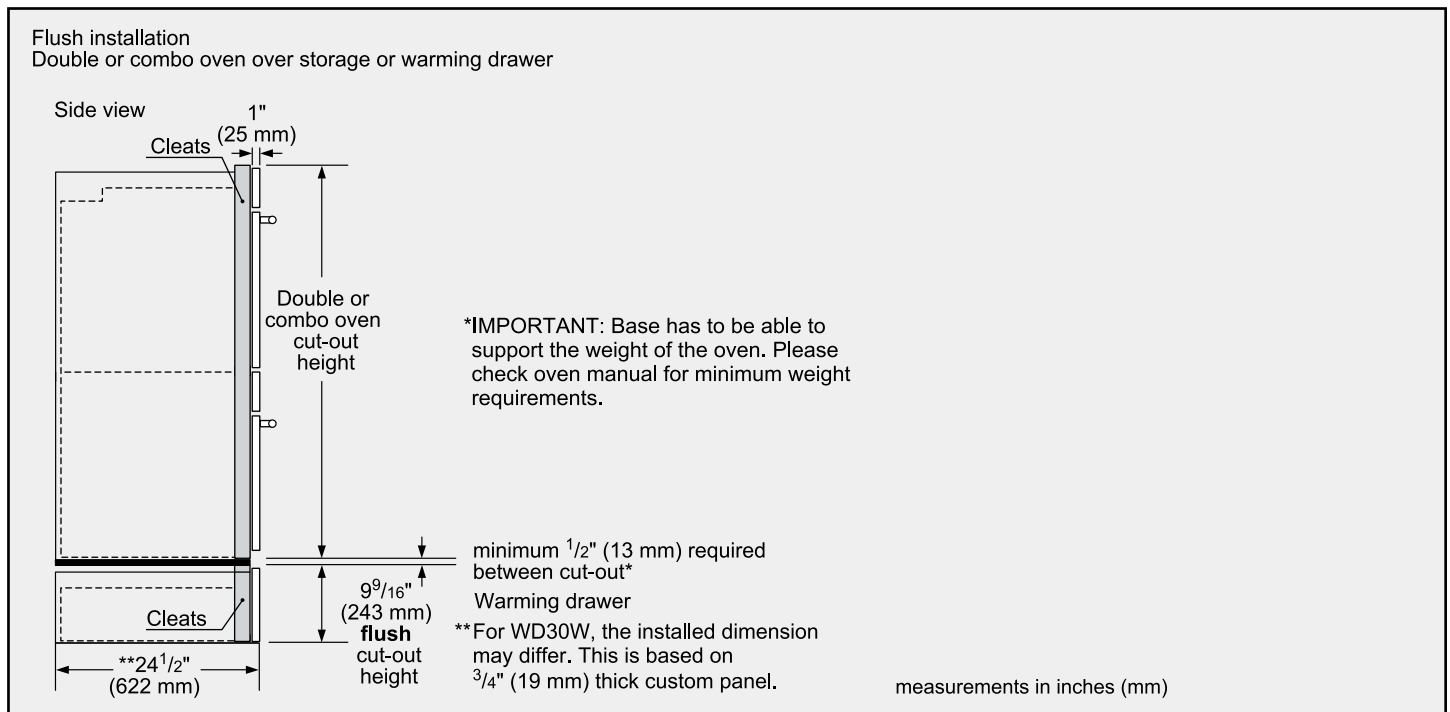
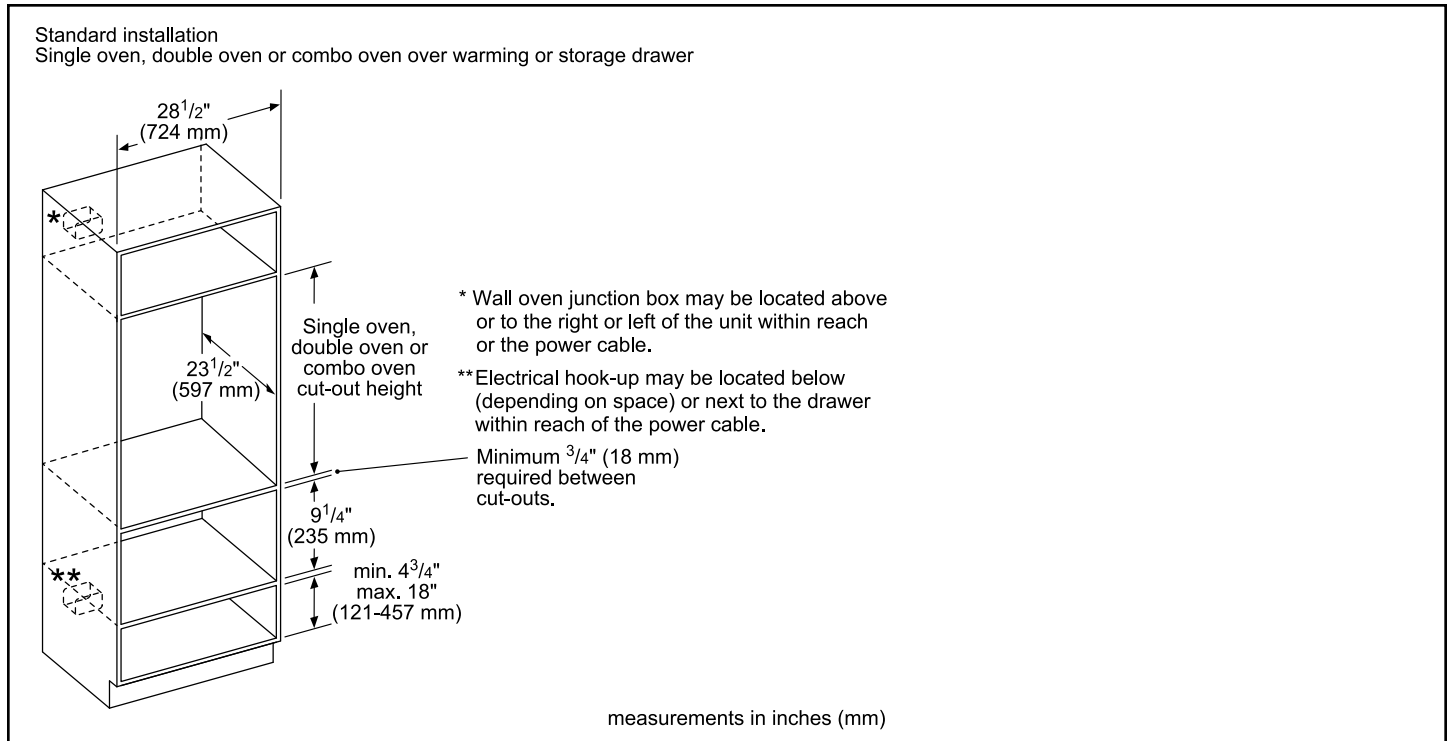
# PODS302W

## 30-INCH DOUBLE COMBINATION BUILT-IN OVEN WITH STEAM CONVECTION

PROFESSIONAL SERIES



### 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. Thermador is not responsible for products that are transported from the U.S. for use in Canada.