

MEDS302WS

30-INCH DOUBLE COMBINATION BUILT-IN OVEN

WITH STEAM CONVECTION

MASTERPIECE® 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 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
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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" x 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 Lower Cavity	14 1/2" x 18 7/8" x 17 3/8" 17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) Upper Cavity Lower Cavity	11 1/2" x 15 1/2" x 15 5/8" 13 1/2" x 21 5/8" x 16 1/4"
Net Weight	333 lbs

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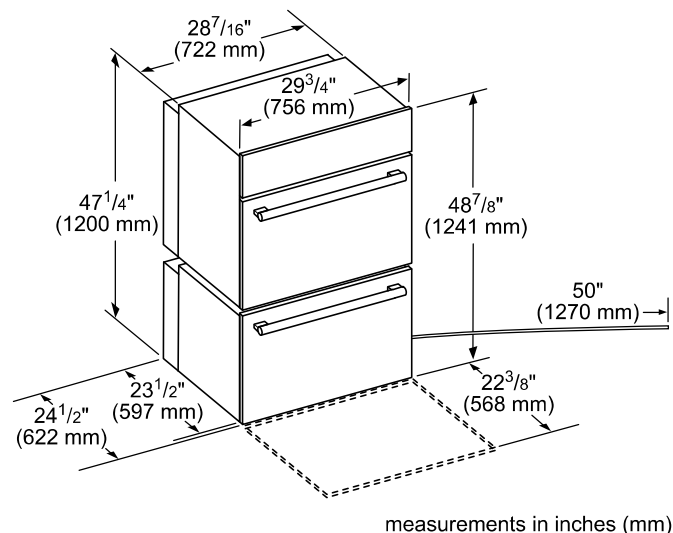
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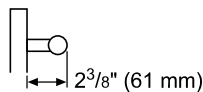


30-INCH DOUBLE COMBINATION OVEN

Combination Oven with Steam and Convection Oven
Wall Mount Installation

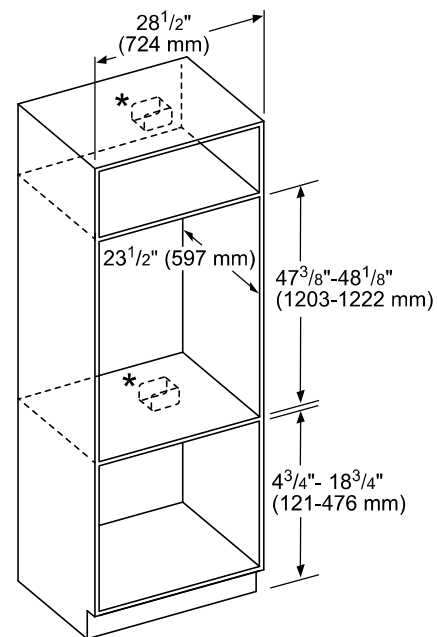


Door Handle Depth*
Masterpiece Series Handl



*Protrusion of handle
from door skin

Combination Oven with Steam and
Convection Oven
Wall Mount Installation

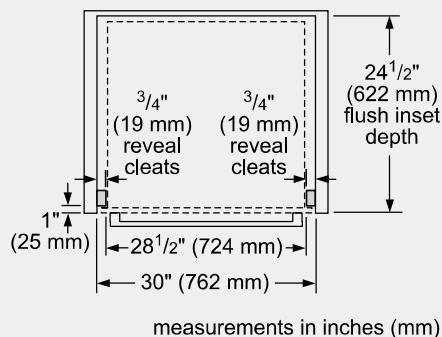


* Junction box may be installed above,
beneath, right or left of the unit within
reach of the power cord.

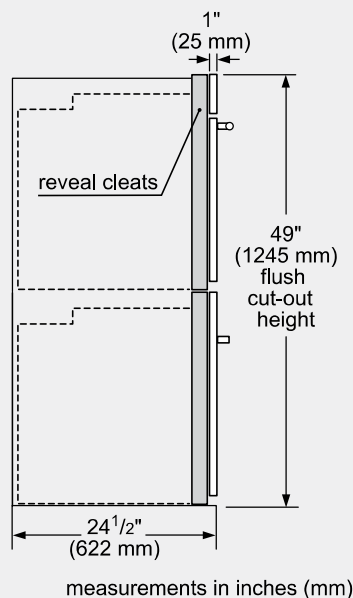
measurements in inches (mm)

Combination Oven with Steam and
Convection Oven
Flush Mount Installation

Top View Bottom Hinge Door



Side View-Combination Oven with Steam
and Convection Oven



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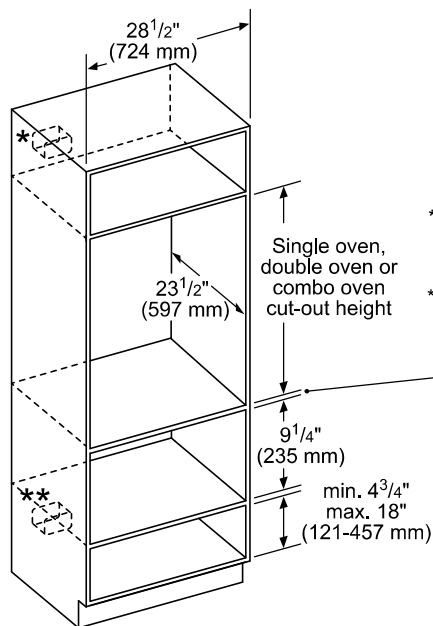
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INSTALLATION DETAILS

Standard installation

Single oven, double oven or combo oven over warming or storage drawer



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

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

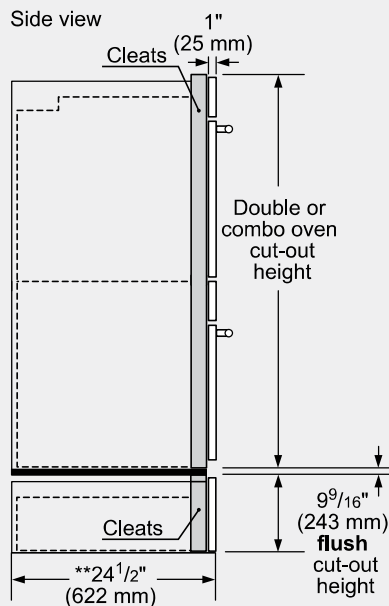
Minimum $\frac{3}{4}$ " (18 mm) required between cut-outs.

measurements in inches (mm)

Flush installation

Double or combo oven over storage or warming drawer

Side view



THIS DRAWING IS ALSO USED (AND NAMED) FOR SIDE-OPENING DOUBLE OVEN MODELS, SO IF IT IS CHANGED TO SHOW SIDE OPENING HANDLES, WE WILL NEED A DRAWING FOR BOTTOM HINGE DOUBLE OVENS AND COMBO OVENS

*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

minimum $\frac{1}{2}$ " (13 mm) required between cut-out*
Warming drawer

** For WD30W, the installed dimension may differ. This is based on $\frac{3}{4}$ " (19 mm) thick custom panel.

measurements in inches (mm)

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.