

# POD302W

## 30-INCH DOUBLE BUILT-IN OVEN

PROFESSIONAL SERIES



### GENERAL PROPERTIES

#### Heating Modes – Upper 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

#### Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Sabbath		Yes
Cleaning Type	Upper Cavity Lower Cavity	Easy Clean, Self Clean Easy Clean, Self Clean
Telescopic Rack(s)		4
Illumination Type	Upper Cavity Lower Cavity	Halogen Halogen
Interior Lights	Upper Cavity Lower Cavity	2 2
Home Connect® (Wi-Fi Enabled)		Yes

### OVEN PERFORMANCE

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

### TECHNICAL DETAILS

Watts	9,600 W
Circuit Breaker	40 A
Volts	240 / 208 V
Frequency	60 Hz
Power Cord Length	60"
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

### DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	52 1/16" x 29 3/4" x 24 1/2"	
Trim Overlaps (Top – Sides – Bottom)	3/8" to 2" – 9/16" – 0"	
Required Cutout Size (HxWxD) – Standard	50" – 51 1/2" x 28 1/2" x 23 1/2"	
Required Cutout Size (HxWxD) – Flush	52 3/16" x 30" x 24 1/2"	
Oven Cavity Size	Upper Cavity Lower Cavity	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"	
Usable Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"	
Net Weight	341 lbs	

### WARRANTY

Limited Warranty Parts and Labor	2 Year
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### 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
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode
- Fast preheat (around 7 minutes)

### ACCESSORIES (INCLUDED)

Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie; Lower Cavity: 1 Telescopic Rack and 2 Standard Oven Racks

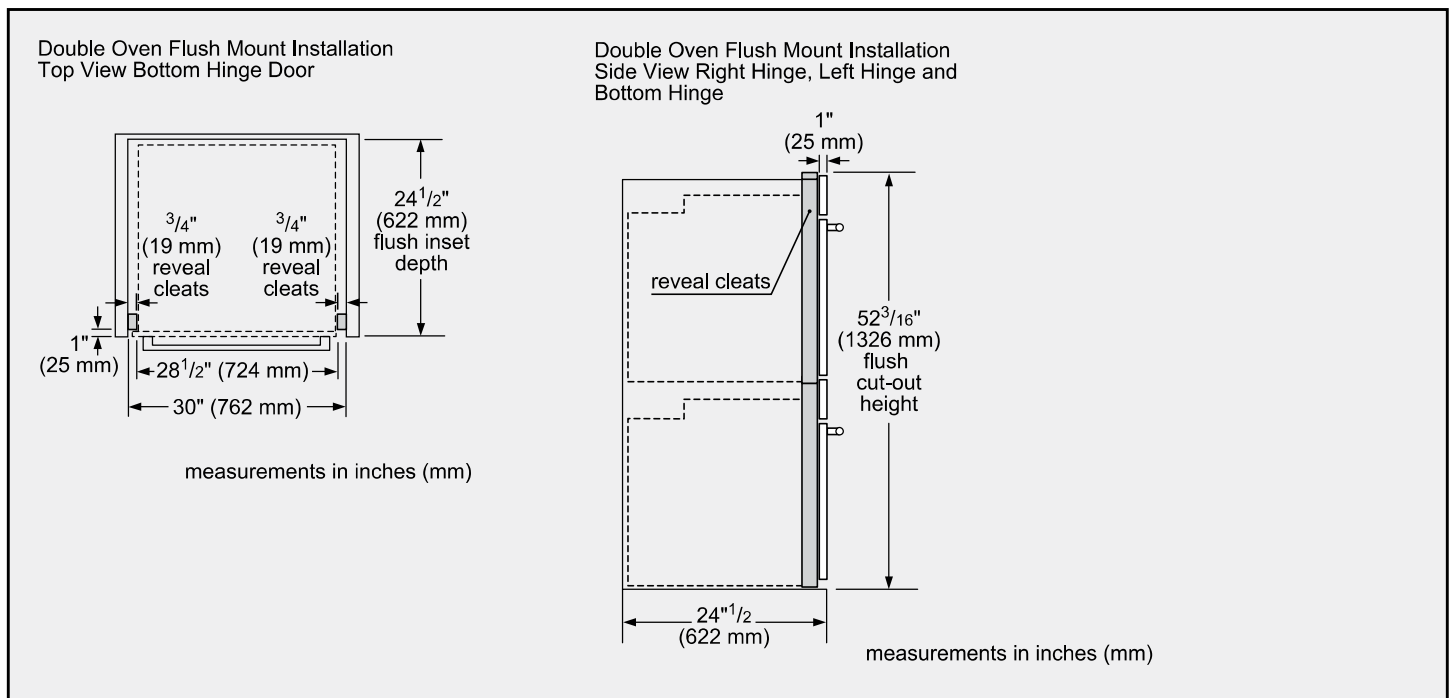
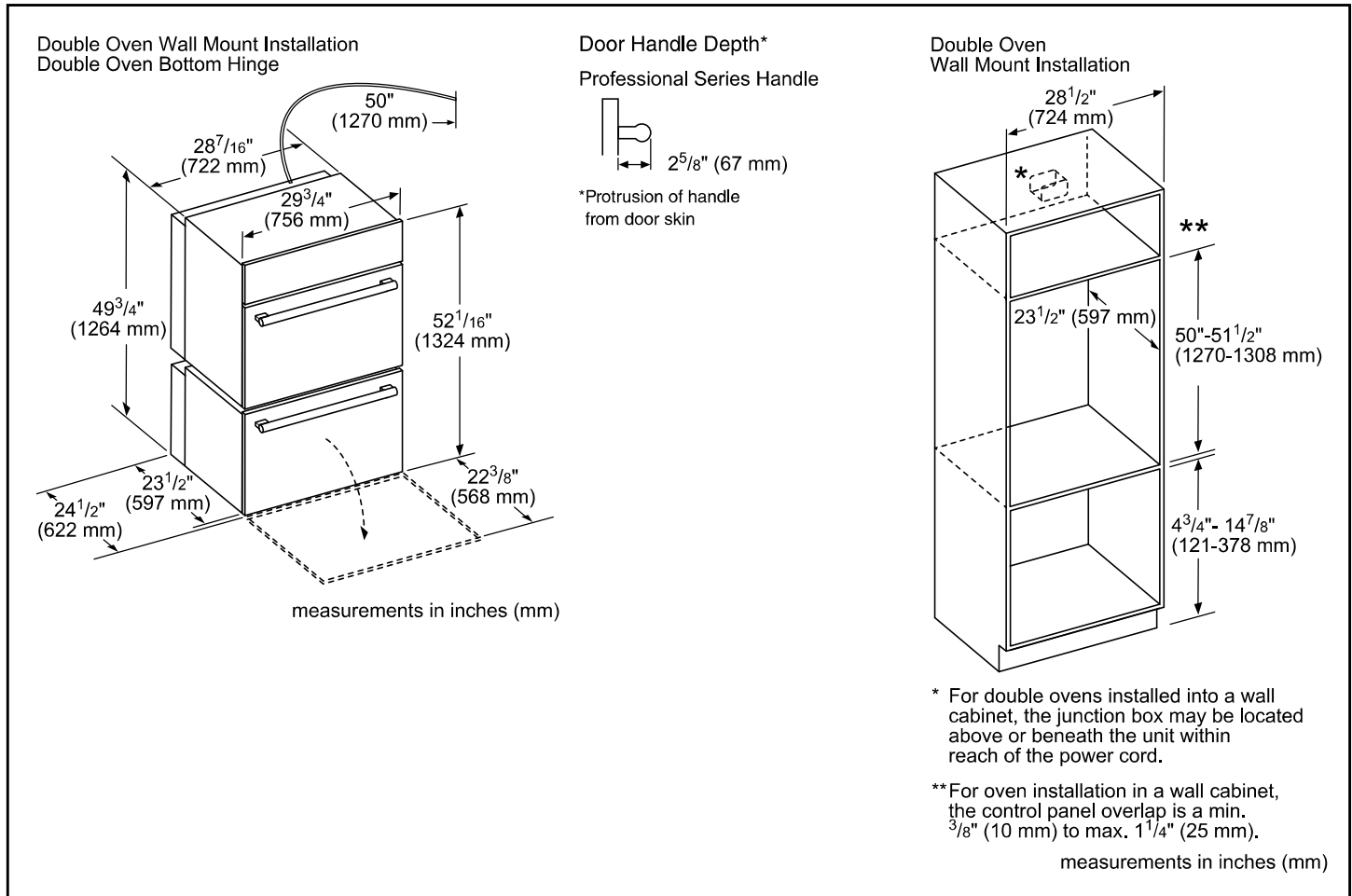
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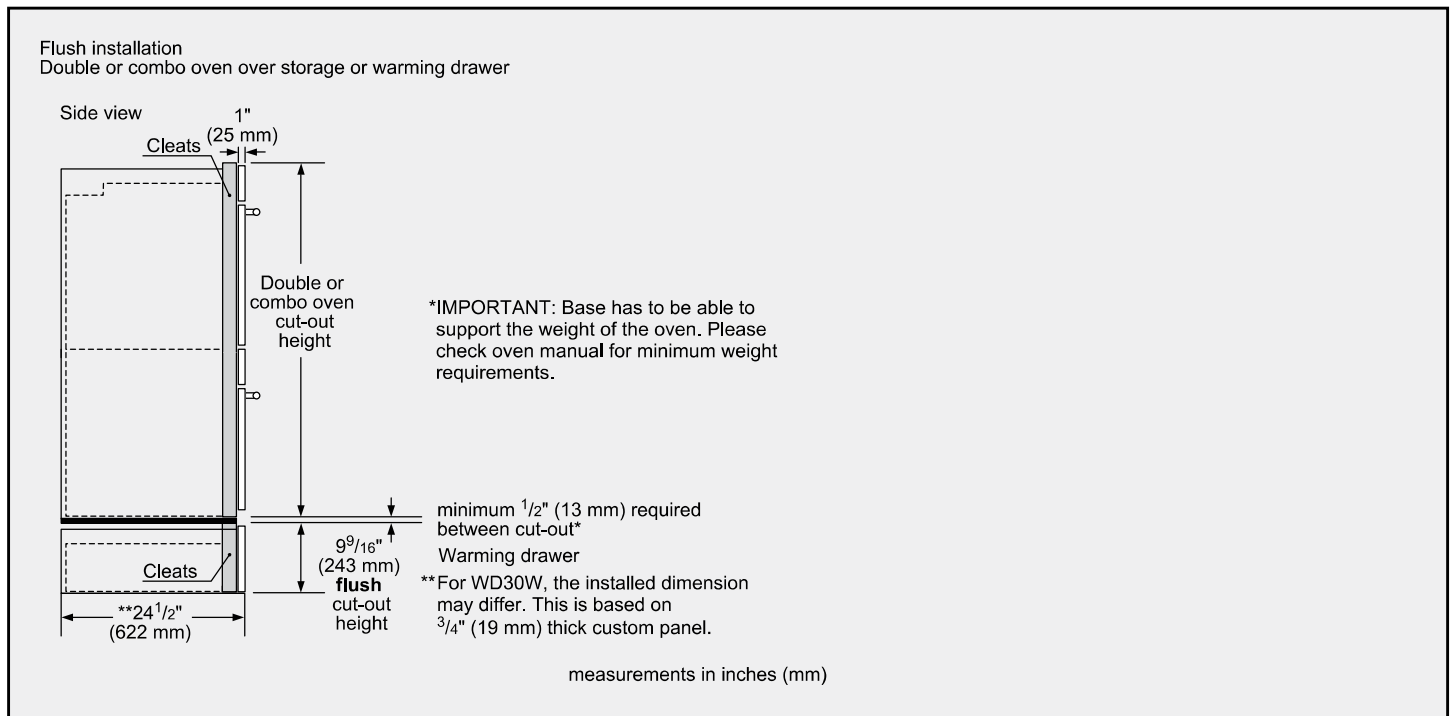
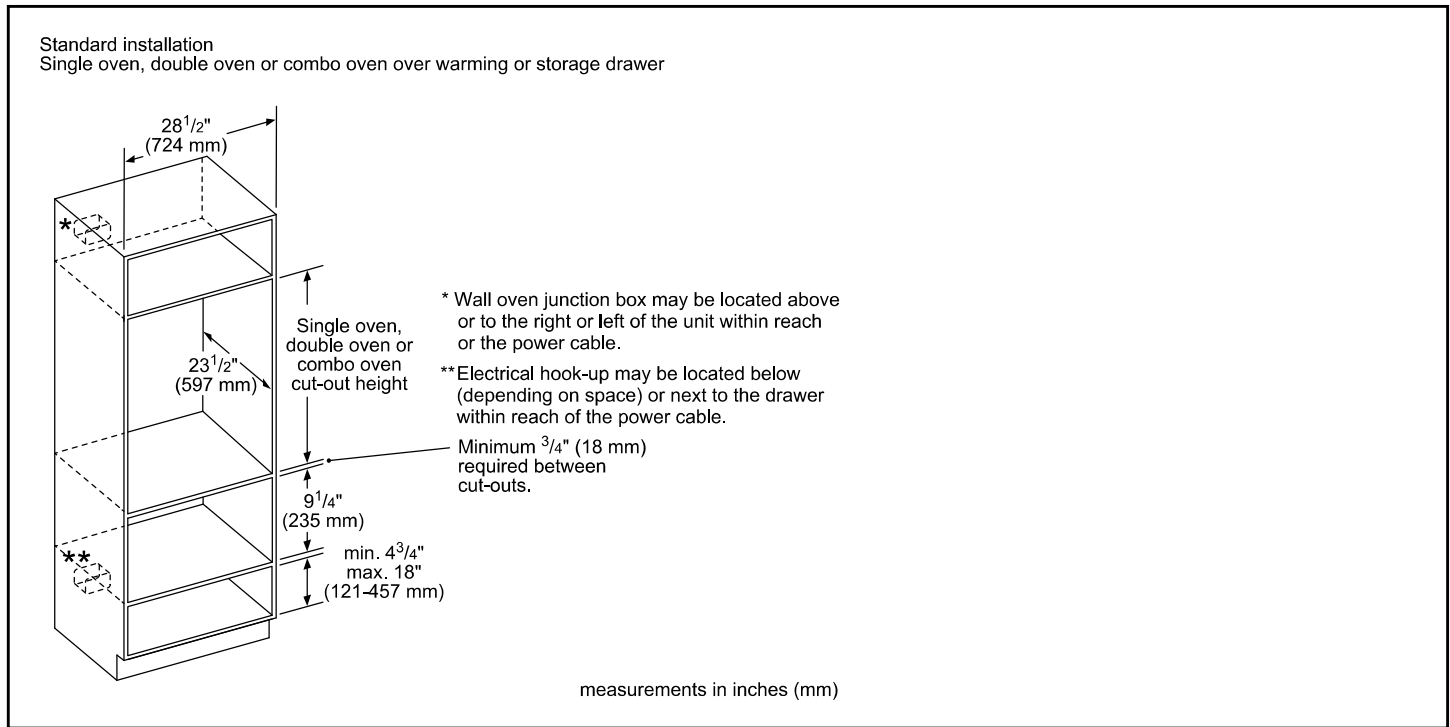
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### INSTALLATION DETAILS



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.