

**PROFESSIONAL COLLECTION** 











#### **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

Cleaning Type	Easy Clean / Ecolytic Clean	
Telescopic Rack(s)	3	
Illumination Type	LED	
Interior Lights	2	
Home Connect® (Wi-Fi Enabled)	Yes	

OVEN PERFORMANCE	
Convection Element	2,300 W
Bake Element	1,420 W
Broiler Element	3,050 W

Dioner Liement	J,030 VV	
TECHNICAL DETAILS		
Watts	4,100 W	
Circuit Breaker	20 A	
Volts	240 / 208 V	
Frequency	60 Hz	
Plug Type	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)	3/8" to 1 5/16" - 9/16" - 0"	
Required Cutout Size (HxWxD) – Standard Installation	24 <sup>1</sup> / <sub>2</sub> " - 25 <sup>7</sup> / <sub>16</sub> " × 28 <sup>1</sup> / <sub>2</sub> " × 23 <sup>1</sup> / <sub>2</sub> "	
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 1/2" × 18 7/8" × 17 3/8"	
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



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### **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 <sup>5</sup>/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





12022200 Multi-point Meat Probe



00777111 Wire Rack for Steam Oven, 17  $^{15}/16" \times 14 \, ^{3}/4"$ 



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 <sup>1</sup>/4" x 12 <sup>7</sup>/8"

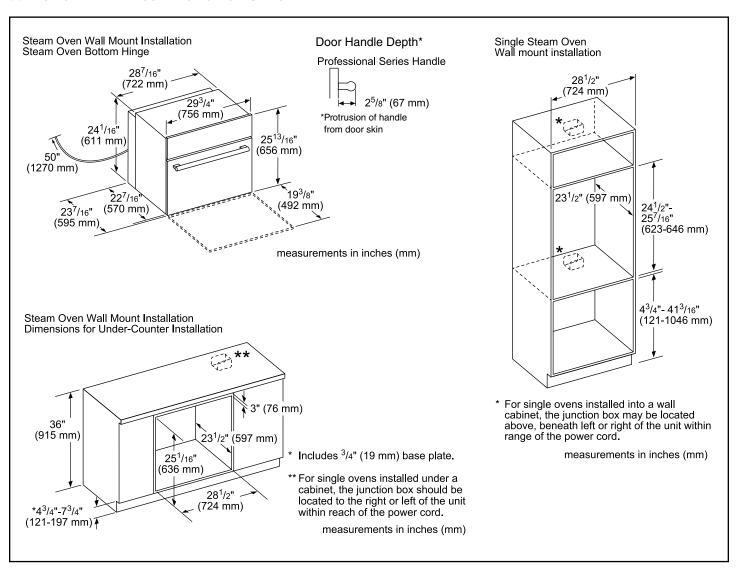


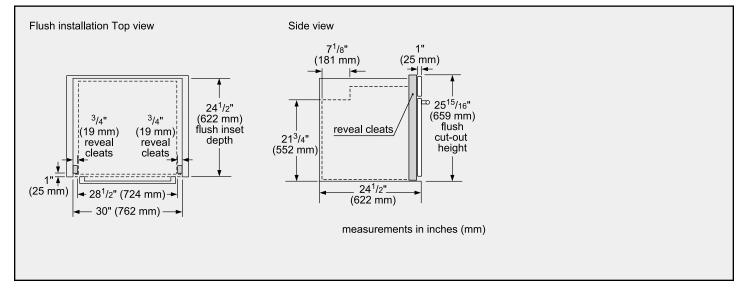
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#### **30-INCH STEAM AND CONVECTION SINGLE OVEN**



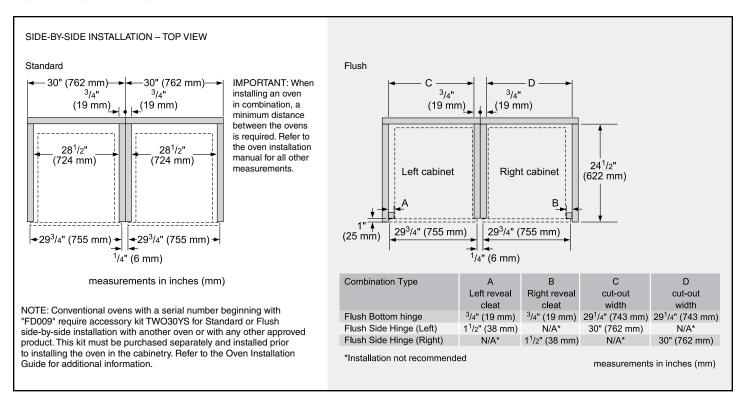


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#### **INSTALLATION DETAILS**



### 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 <b>OVENS</b> and <b>DRAWERS</b> are approved by BSH Home Applian	ces
Corporation to be installed in combination. These products, identified in the	Э
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	
Conventional Ovens*	Steam Ovens
ME301WS	MEDS301WS, MEDS301BS
MED301WS	PODS301W, PODS301B
MED301LWS	MEDS301WS w/ SDS30WC MEDS301BS w/ SDS30WC
MED301RWS	PODS301W w/ SDS30WC PODS301B w/ SDS30WC
PO301W	
POD301W	
POD301LW	
POD301RW	

BUILT-IN OVENS			
Conventional Ovens*	Steam Ovens	Microwave Ovens	Speed Ovens
ME301WS	MEDS301WS, MEDS301BS	MB30WS	MC30WS
MED301WS	PODS301W, PODS301B	MB30WP	MC30WP
MED301LWS	MEDS301WS w/ SDS30WC MEDS301BS w/ SDS30WC	MB30WS w/ SD30WC	MC30WS w/ SD30WC
MED301RWS	PODS301W w/ SDS30WC PODS301B w/ SDS30WC	MB30WP w/ SD30WC	MC30WP w/ SD30WC
PO301W		MB30WS w/ WD30WC	MC30WS w/ WD30WC
POD301W		MB30WP w/ WD30WC	MC30WP w/ WD30WC
POD301LW			
POD301RW			



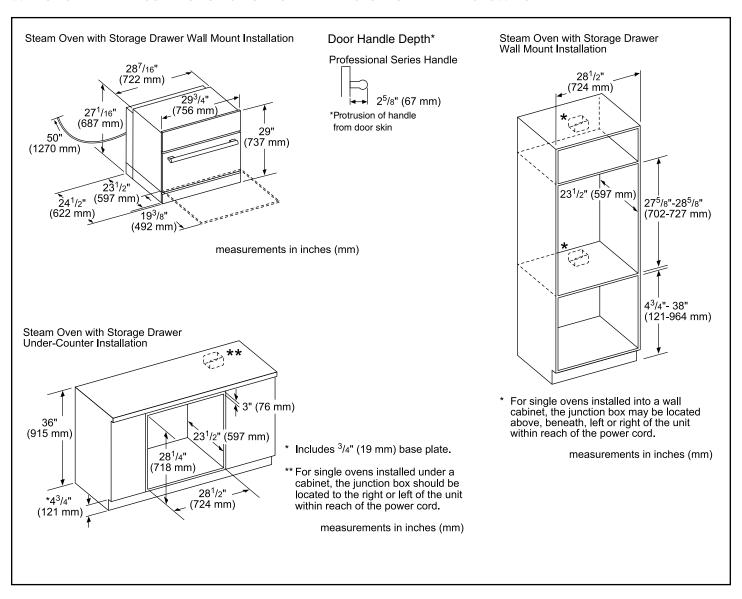
\*Conventional ovens with a serial number beginning with "FD009" require accessory kit TWO30YS for side-by-side installation with another oven or in combination with any other approved product. All parts in the kit may not be required. Refer to the Oven Installation Guide for additional information.

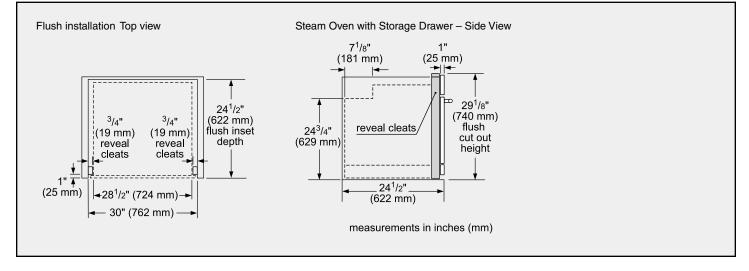
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#### 30-INCH STEAM AND CONVECTION SINGLE OVEN WITH STORAGE DRAWER SDS30WC



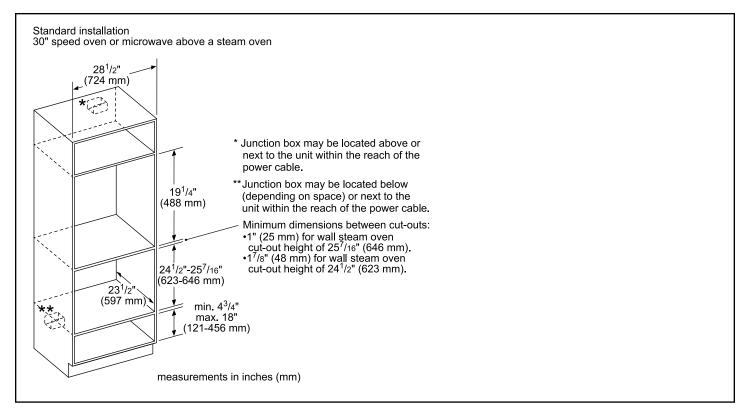


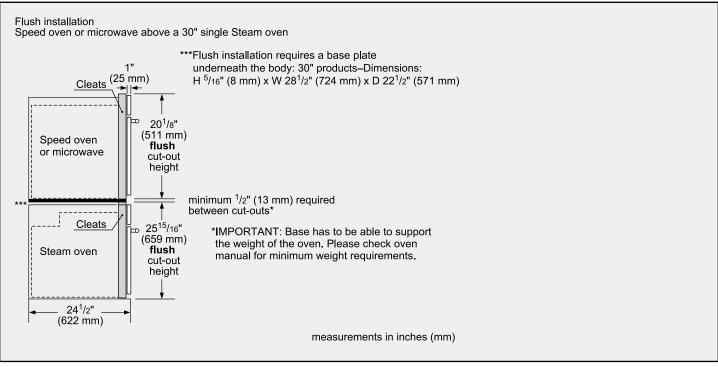
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#### 30-INCH STEAM AND CONVECTION SINGLE OVEN UNDER SPEED OVEN OR MICROWAVE



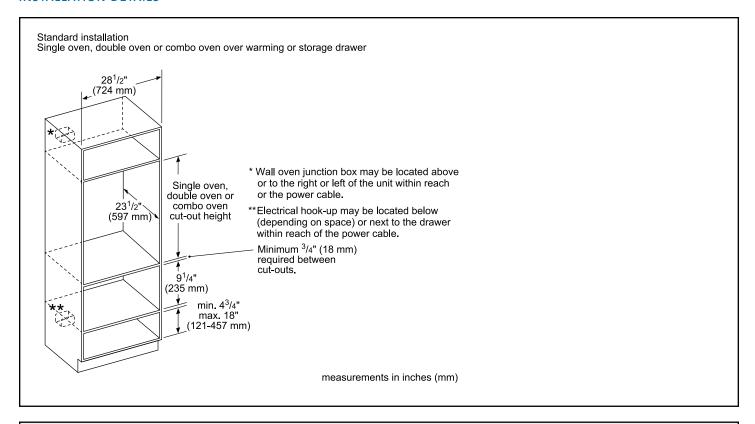


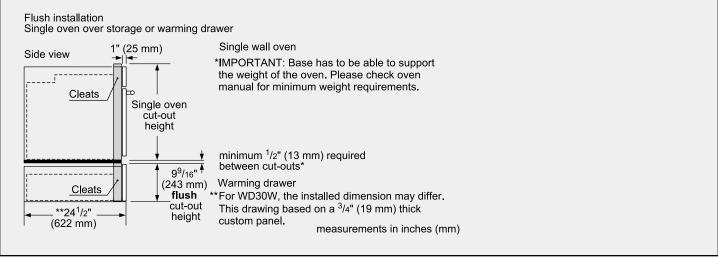
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#### **INSTALLATION DETAILS**





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.

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