

# POD302W

## 30-INCH DOUBLE BUILT-IN OVEN

### 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
- 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

#### ACCESSORIES (OPTIONAL)



SDCLNRCK30  
30-Inch Oven Self-clean Standard Rack

#### 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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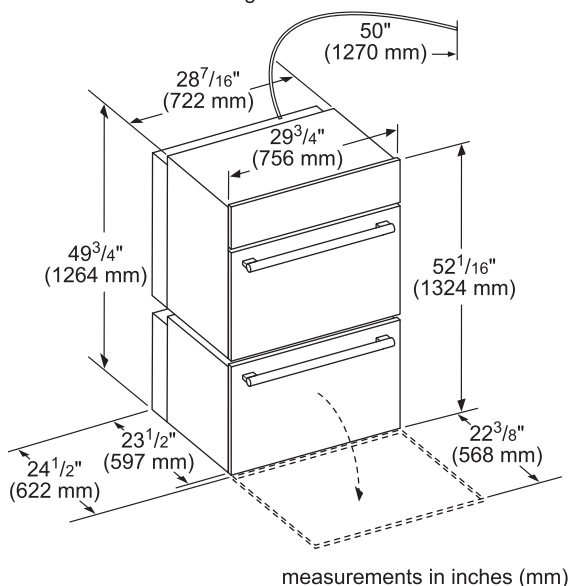
## 30-INCH DOUBLE BUILT-IN OVEN

PROFESSIONAL SERIES



### 30-INCH DOUBLE OVEN

Double Oven Wall Mount Installation  
Double Oven Bottom Hinge

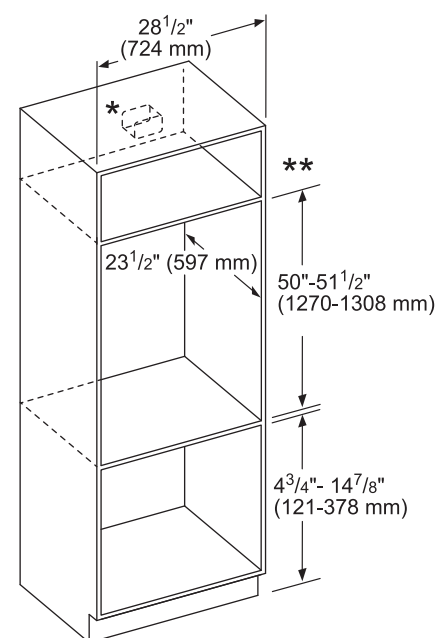


Door Handle Depth\*  
Professional Series Handle



\*Protrusion of handle from door skin

Double Oven Wall Mount Installation

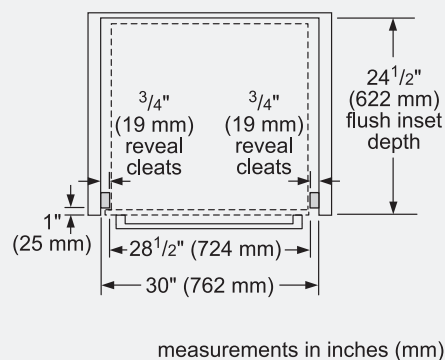


\* For double ovens installed into a wall cabinet, the junction box may be located above or beneath the unit within reach of the power cord.

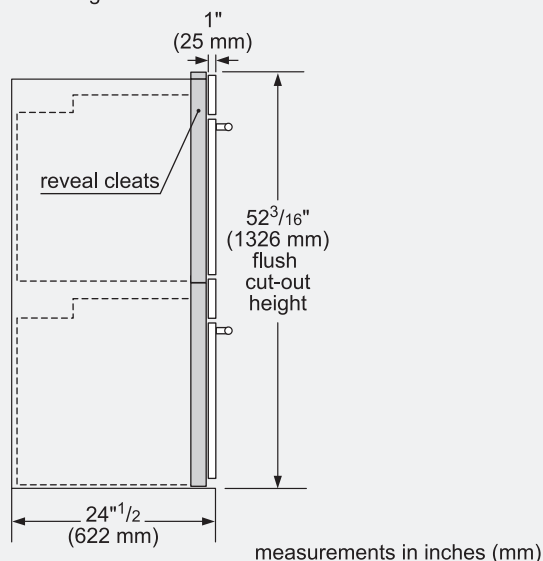
\*\*For oven installation in a wall cabinet, the control panel overlap is a min.  $\frac{3}{8}"$  (10 mm) to max.  $1\frac{1}{4}"$  (25 mm).

measurements in inches (mm)

Double Oven Flush Mount Installation  
Top View Bottom Hinge Door



Double Oven Flush Mount Installation  
Side View Right Hinge, Left Hinge and Bottom Hinge



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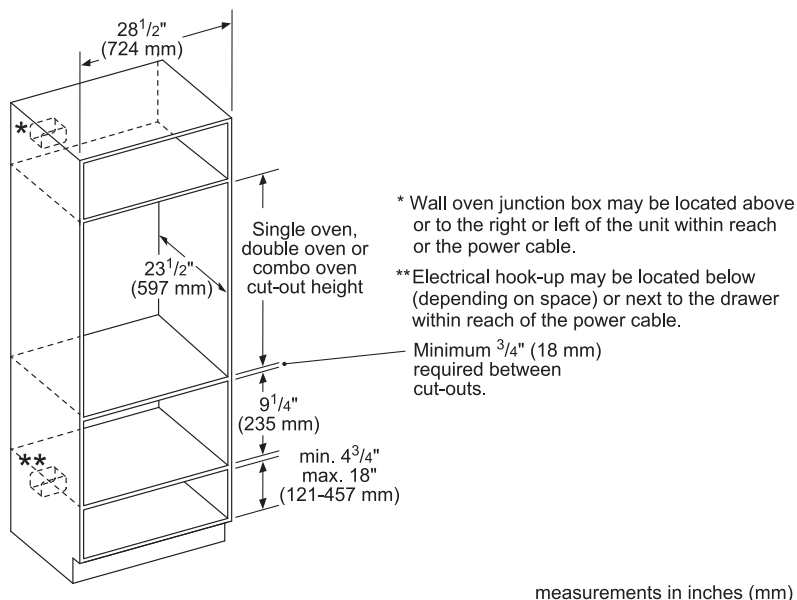
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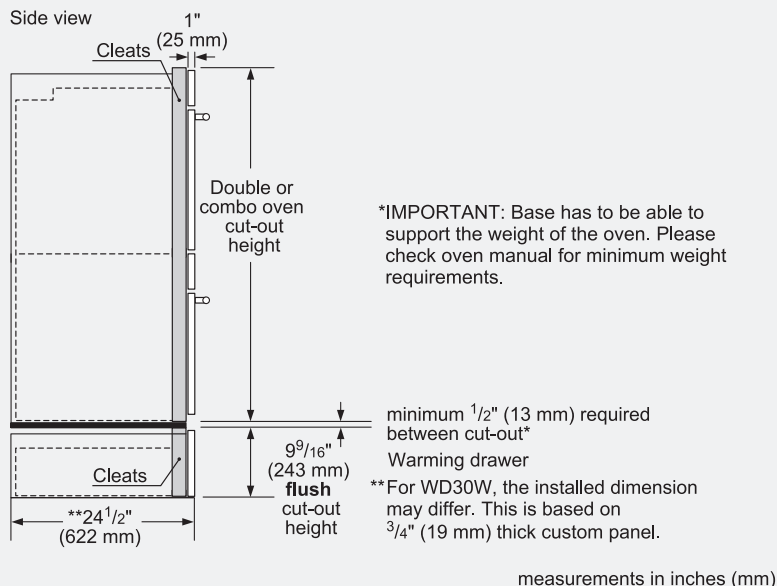


#### INSTALLATION DETAILS

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



Flush installation  
Double or combo oven over storage or warming drawer



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