

THE NEW COOKING REVOLUTION RUNS ON STEAM

Thermador[®]



STEAM & CONVECTION OVEN



INTRODUCING STEAM + CONVECTION = PERFECTION

In 1947, Thermador introduced the first built-in wall oven, which became a staple of the modern kitchen. Now we're doing the same with steam. Defrost, steam, proof, bake, slow cook and reheat—our Steam & Convection Oven's performance and flexibility are unmatched. More importantly, the oven provides unrivaled taste, texture and quality. And it's healthier, too, because your food retains more of its essential vitamins and nutrients. Built with the craftsmanship and performance that define Thermador, the oven is easy to install, requires no additional plumbing and accentuates your Thermador kitchen. One use and you'll wonder how you ever cooked without the power of steam.



DOUBLE UP ON POWER

Fish, soufflé, baked goods, turkey, roast—these are just a few of the items the oven's combination Steam & Convection mode cook divinely. Brown, golden and crisp on the outside. Soft, juicy and subtle on the inside. In other words, ideal.

RESTAURANT-GRADE PERFORMANCE HOME-COOKING COMFORT

When dining at the world's finest restaurants, you've undoubtedly enjoyed dishes cooked with steam. There are many good reasons, starting with the food being simply better—and better for you. Speaking of better, it is also bigger; Thermador's Steam & Convection Oven offers a larger capacity than most. In fact, its 1.4 cubic foot capacity means it easily accommodates a 14-lb turkey. Plus, it comes with over 40 EasyCook pre-programmed settings, which allow the oven the ability to independently control both steam and heat. Couture cuisine to a chicken pot pie, meals are done better with the Steam & Convection Oven.



START THE REVOLUTION

It all begins with an oven that will
redefine the way you cook.

THREE COOKING MODES, INFINITE POSSIBILITIES

With its three distinct cooking modes—steam, steam plus convection, and true convection—this oven literally can do it all. And do it all better. Steam alone is the ideal mode for vegetables and seafood. Add the browning power of convection to the moist, gentle cooking power of steam and the list of dishes this combo cooks perfectly is nearly endless. For braised meats, cakes and other baked goods, the oven’s traditional convection mode brings the even heat you need for consistent results..



STEAM AND ONLY STEAM
Cooking with steam locks in the food’s flavors, moisture, vitamins, minerals and nutrients. In fact, a premium kitchen isn’t complete without steam.



THE BIGGER COMBINATION
Bring on the bird. Forget about getting up early on holidays. You can cook a 14-lb turkey in just 90 minutes in the oven’s Combination Mode. Golden on the outside. Moist on the inside. Dry turkey is a thing of the past.



CONVECTION BEYOND CONVENTION
The Steam & Convection Oven features Thermador’s True Convection system that directs heat to cook foods faster and more evenly.



BETTER-THE-NEXT-DAY REHEATING
Steam lets you reheat without losing the original dish’s moisture, textures and flavors. Plated dishes and baked goods have never been so good the next day.

COOKING SKILLS ALSO RISE WITH STEAM

Imagine not worrying about burnt, dried out foods or over-boiling. The Steam & Convection Oven eliminates these and gives you unmatched flexibility in your cooking. Plus, it offers features and settings so the oven sets the ideal level, mode, temperature and cooking times. As you experiment with your oven, you'll discover its potential is unlimited. Steam is better and your cooking will be too.



40 EASYCOOK PROGRAMS

From gently steamed cauliflower florets to a succulent leg of lamb, the Steam & Convection Oven's 40 pre-programmed modes automatically set oven temperature and humidity for optimal results.



A GOURMET'S GOURMET TOOL

If you ask a professional chef about steam, you'll quickly understand its power, especially when combined with convection. Food is crisp on the outside and moist on the inside, just like it was being served at a 5-star restaurant. No other cooking tool delivers results like this.



SAVOR THE RESULTS

Taste trumps all. And the Steam & Convection Oven trumps all the other ovens when it comes to texture, appearance, and of course, taste. Multiple dishes can be cooked to perfection at the same time with no flavor transfer or temperature adjustment needed.



HEALTHIER AND BETTER

Food tastes better and loses fewer vitamins and minerals when cooked with steam. Plus, steam helps eliminate the need to use unhealthy fats and oils. Fish, vegetables, high-grain breads and baked goods—the Steam & Convection makes foods that are good for you even better.



★ COOK FISH PERFECTLY

And enjoy delicious, healthy fish cooked the right way. That's exactly what our Steam & Convection Oven does. Frozen or fresh, seafood comes out likes it was prepared for you by one of the world's leading chefs. Plus, you can add vegetables and other dishes with no transfer of flavors.



★ STEAM & CONVECTION
OVEN WITH WARMING DRAWER
Shown in Masterpiece Kitchen
with matching Masterpiece handles
and digital controls.



★ STEAM & CONVECTION
OVEN WITH WALL OVEN
Shown in Professional Kitchen
with matching Professional handles.

THE PERFECT DESIGN COMBINATION

No matter what the layout of your kitchen or current appliance mix, there's a place for our Steam & Convection Oven. For starters, it's designed to fit perfectly above the Thermador built-in oven. Plus, it requires no special plumbing and can be easily installed into your current kitchen design by your local kitchen specialist. Then again, trading up to a full Thermador suite of appliances is always the better choice for the real cook.

DESIGN IDEAS

24" STEAM & CONVECTION OVEN WITHOUT TRIM KIT



STEAM & CONVECTION OVEN WITH TRIM KIT**



STEAM & CONVECTION OVEN WITH WARMING DRAWER



STEAM & CONVECTION OVEN WITH MICROWAVE



STEAM & CONVECTION OVEN WITH WALL OVEN



SKU	SERIES	FEATURES	UMRP
MES301HS	Masterpiece	Steam Convection Oven with 40 automatic programs	\$2999*
MES301HP	Professional	Steam Convection Oven with 40 automatic programs	\$3099*
MST301HS	Trim Kit	Trim Kit (for application in 30")	\$350*

* Prices are subject to change

** 30" wide after trim kit is installed

Also available with Professional Series handle

Thermador[®]

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