

PODC302J

30-INCH DOUBLE BUILT-IN OVEN

PROFESSIONAL SERIES



GENERAL PROPERTIES

Modes – Upper Cavity

(14) Bake, Roast, True Convection, Convection Roast, No Preheat Speed Convection, Warm, Dehydrate, Rotisserie, Maxbroil®, Max Convection Broil, Cook Control™ Probe, Self Clean, Sabbath, Fast Preheat

Modes – Lower Cavity

(13) Bake, Roast, Convection Bake, Convection Roast, No Preheat Speed Convection, Warm, Broil, Convection Broil, Proof, Dehydrate, Self Clean, Sabbath, Fast Preheat

Cleaning Type – Upper Cavity	Self Clean
Cleaning Type – Lower Cavity	Self Clean
Telescopic Rack(s)	3
Illumination Type – Upper & Lower Cavity	Halogen with SoftLight Function
Interior Lights – Upper Cavity	4
Interior Lights – Lower Cavity	4

OVEN PERFORMANCE

Bake / Broil Element Wattages – Upper Cavity	2,000 / 5,000 W
Convection Element Wattages – Upper Cavity	2,000 W
Bake / Broil Element Wattages – Lower Cavity	2,000 / 3,600 W
Convection Element Wattages – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts (W)	9,000 W
Circuit Breaker (A)	40 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	66" Flexible 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	51 3/4" x 29 3/4" x 23 7/8"
Required Cutout Size (HxWxD) (in)	51 1/8" x 28 1/2" x 24"
Oven Cavity Size – Upper / Lower Cavity (cu. ft.)	4.7 cu. ft. / 4.7 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	17 7/8" x 25" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD) (in)	14 3/8" x 22 3/4" x 17 1/4"
Net Weight (lbs)	294 lbs

ACCESSORIES (INCLUDED)

Upper Cavity: 2 Telescopic and 1 Standard Oven Rack, Temperature Probe, Broiler Pan, Rotisserie Lower Cavity: 1 Telescopic and 2 Standard Oven Rack

WARRANTY

Limited Warranty Parts and Labor	2 Year
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FEATURES & BENEFITS

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Fastest preheat in the luxury segment
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil, the largest, most powerful broil element on the market
 - 3 Full Access® telescopic racks
 - No preheat Speed Convection mode

ACCESSORIES (OPTIONAL)



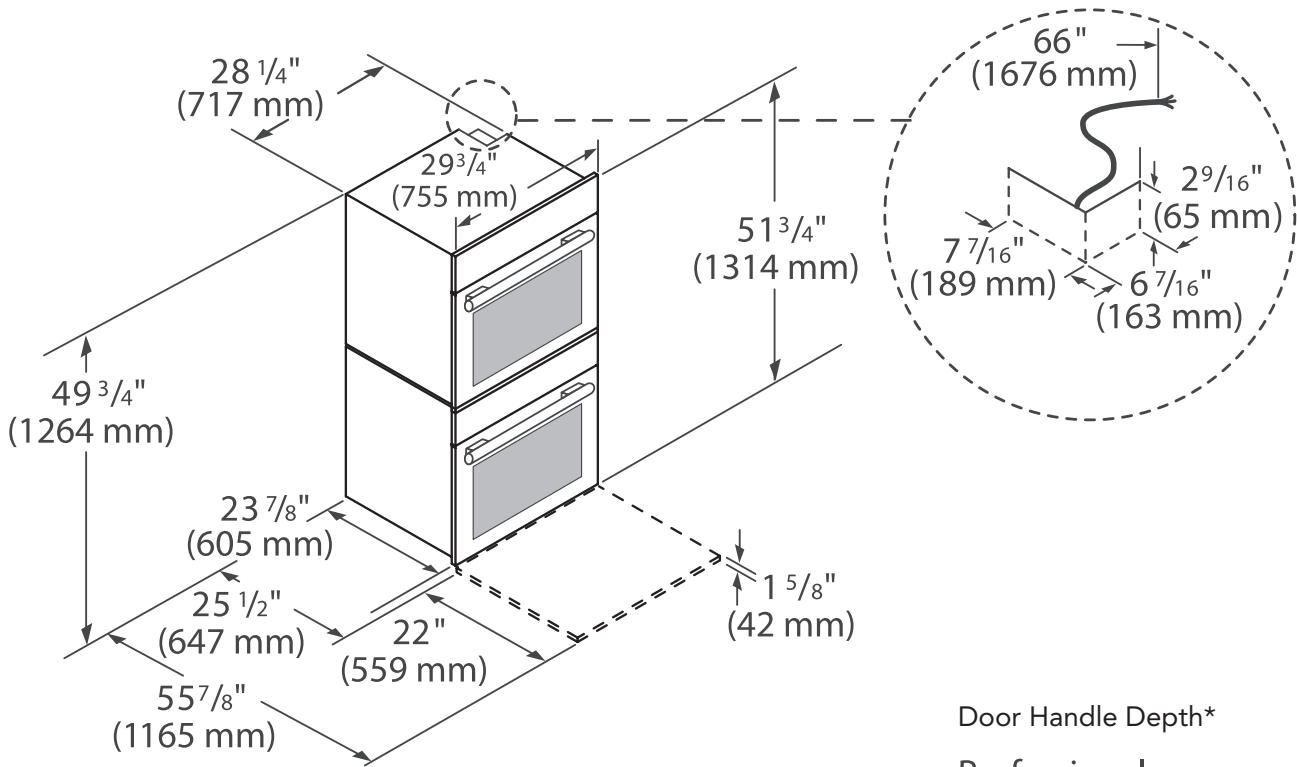
TLSCPRCK30
30-Inch Oven Telescopic Rack

★ THERMADOR EXCLUSIVE

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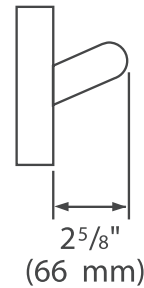


30-INCH DOUBLE OVEN

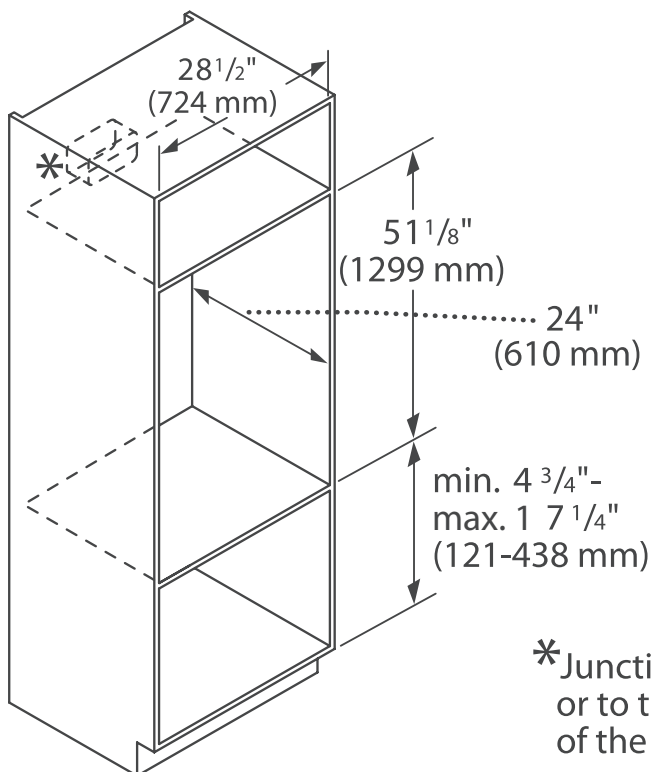


Door Handle Depth*

Professional Handle



*Protrusion of handle from outer part of door. Does not include thickness of door

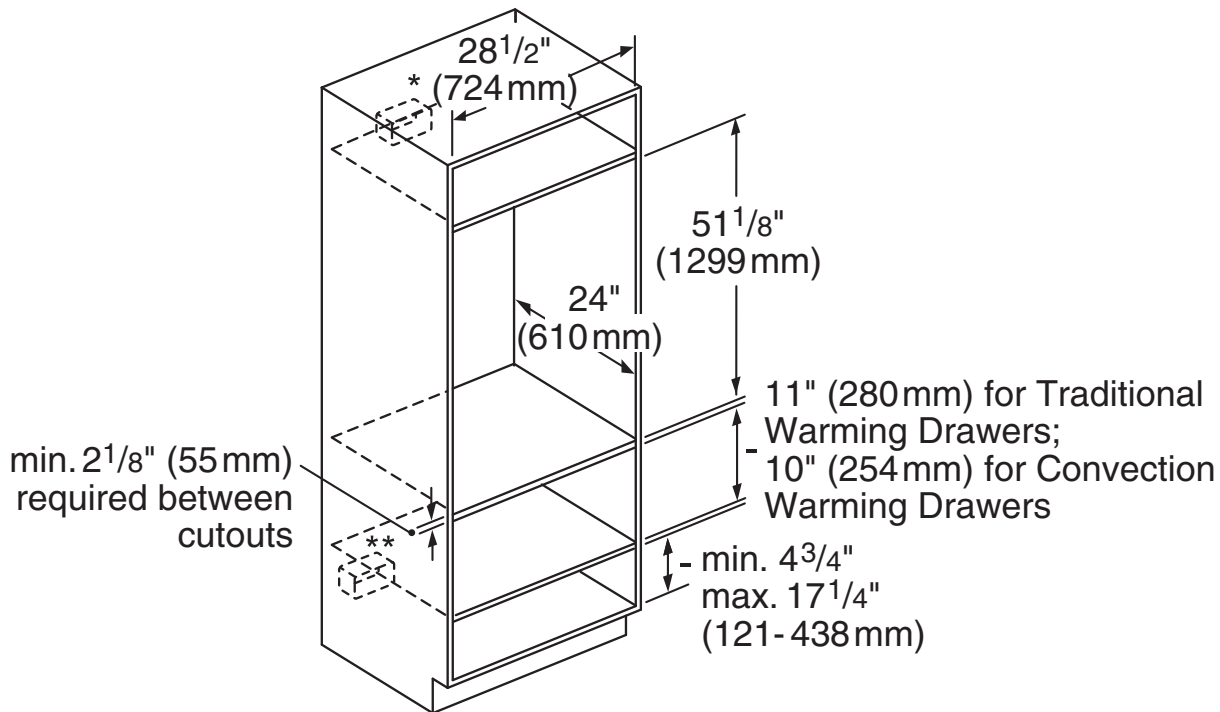


*Junction box may be installed above, below, or to the right of the unit within range of the power cable.

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30-INCH DOUBLE OVEN OVER WARMING DRAWER



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

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

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.