

# PODS301W

## 30-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

PROFESSIONAL SERIES



### 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	3
Home Connect (Wi-Fi Enabled)	Yes

### OVEN PERFORMANCE

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

### 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 13/16" x 29 3/4" x 23 7/16"
Dimensions with Storage Drawer SDS30WC	29" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	3/8" to 1 5/16" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard Installation	24 1/2" - 25 7/16" x 28 1/2" x 23 1/2"
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 15/16" x 30" x 24 1/2"
Flush Installation with Storage Drawer SDS30WC	29 1/8" x 30" x 24 1/2"
Overall Oven Interior Dimensions (HxWxD)	14 1/2" x 18 7/8" x 17 3/8"
Usable Oven Interior Dimensions (HxWxD)	11 1/2" x 15 1/2" x 15 5/8"
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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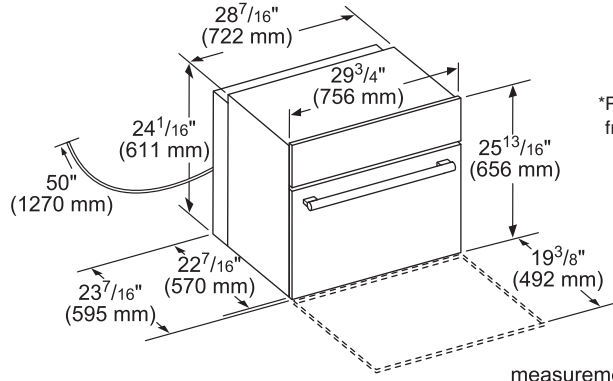


### ACCESSORIES (OPTIONAL)

	577552 Steam Cooking Pan—Small, 12 13/16" x 6 15/16" x 1 9/16" D		11013689 Broiler Grill, 15 1/4" x 12 7/8"		00484628 Broiler Pan, 16 7/16" x 12 5/8" x 1 1/2" D
	577553 Perforated Steam Cooking Pan— Small, 12 13/16" x 6 15/16" x 1 9/16" D		11024904 Lg (Max Broil) Broiler Grill Set (2), 14 5/16" x 8 9/16"		11024903 Lg (Max Broil) Broiler Pan, 18 5/16" x 14 3/4" x 1 5/8" D
	577551 Perforated Steam Cooking Pan— Extra Large, 17 15/16" x 14 3/4" x 1 3/8" D		00777111 Wire Rack for Steam Oven, 17 15/16" x 14 3/4"		11014338 Universal Pan—Extra Large, 17 15/16" x 14 3/4" x 1 1/2" D
	12022200 Multi-point Meat Probe		623653 Sponge		

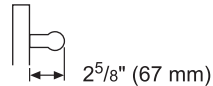
### 30-INCH STEAM AND CONVECTION SINGLE OVEN

**Steam Oven Wall Mount Installation**  
Steam Oven Bottom Hinge



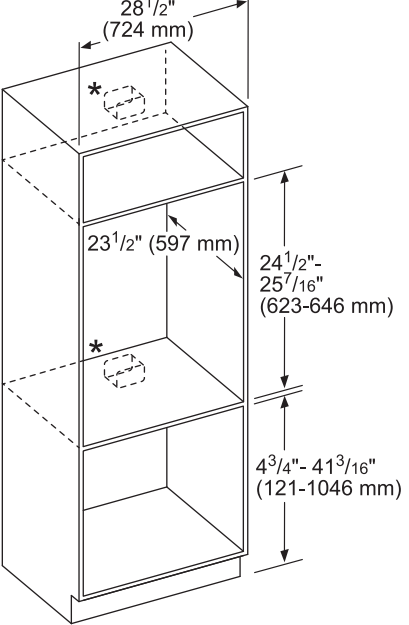
measurements in inches (mm)

**Door Handle Depth\***  
Professional Series Handle



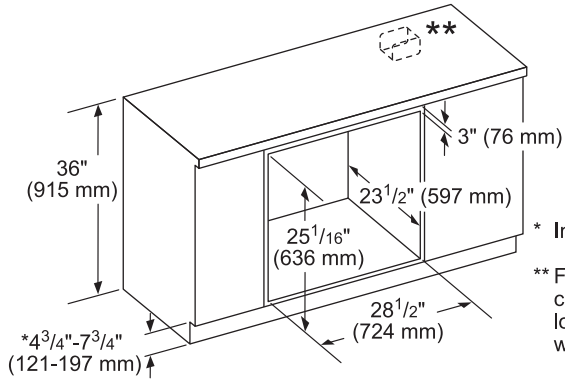
\*Protrusion of handle from door skin

**Single Steam Oven**  
Wall mount installation



measurements in inches (mm)

**Steam Oven Wall Mount Installation**  
Dimensions for Under-Counter Installation



\* Includes 3/4" (19 mm) base plate.

\*\* For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

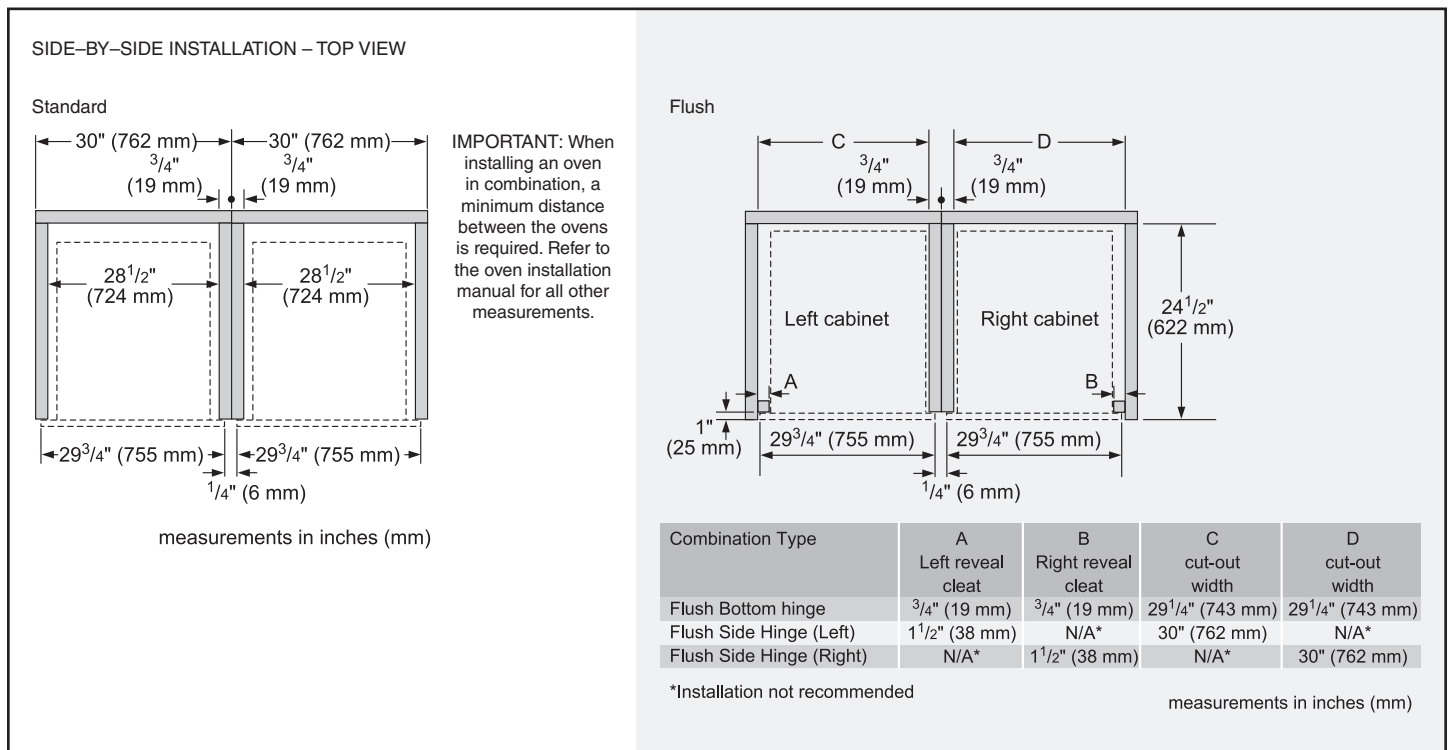
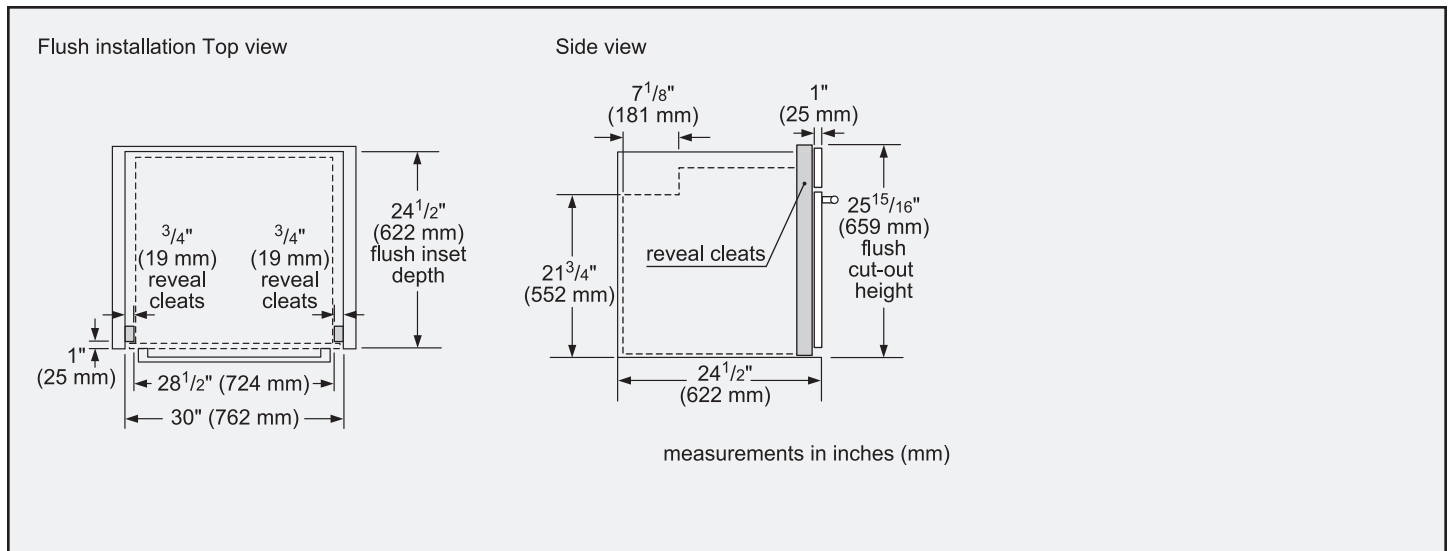
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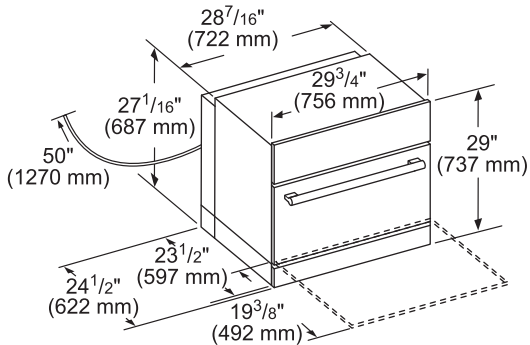
## 30-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

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

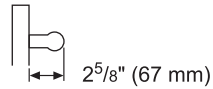
Steam Oven with Storage Drawer Wall Mount Installation



measurements in inches (mm)

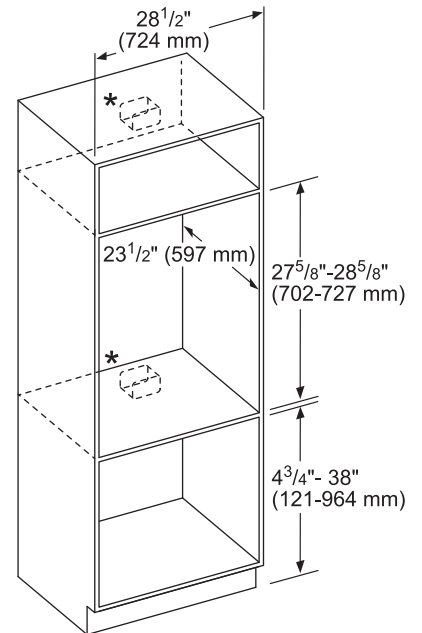
Door Handle Depth\*

Professional Series Handle



\*Protrusion of handle from door skin

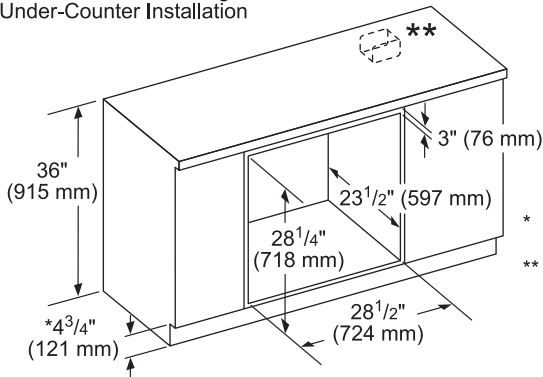
Steam Oven with Storage Drawer Wall Mount Installation



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

measurements in inches (mm)

Steam Oven with Storage Drawer Under-Counter Installation

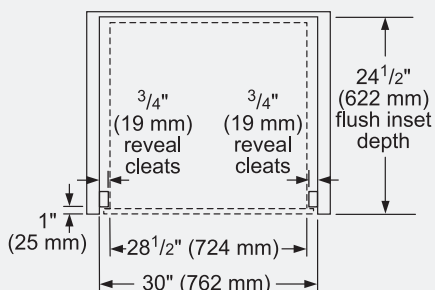


\* Includes 3/4" (19 mm) base plate.

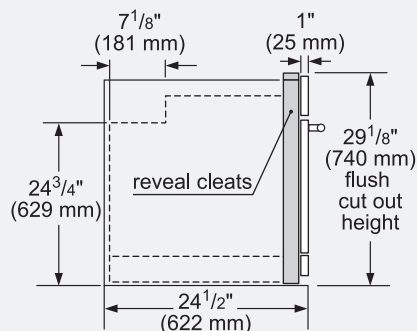
\*\* For single ovens installed under a cabinet, the junction box should be located to the right or left of the unit within reach of the power cord.

measurements in inches (mm)

Flush installation Top view



Steam Oven with Storage Drawer – Side View



measurements in inches (mm)

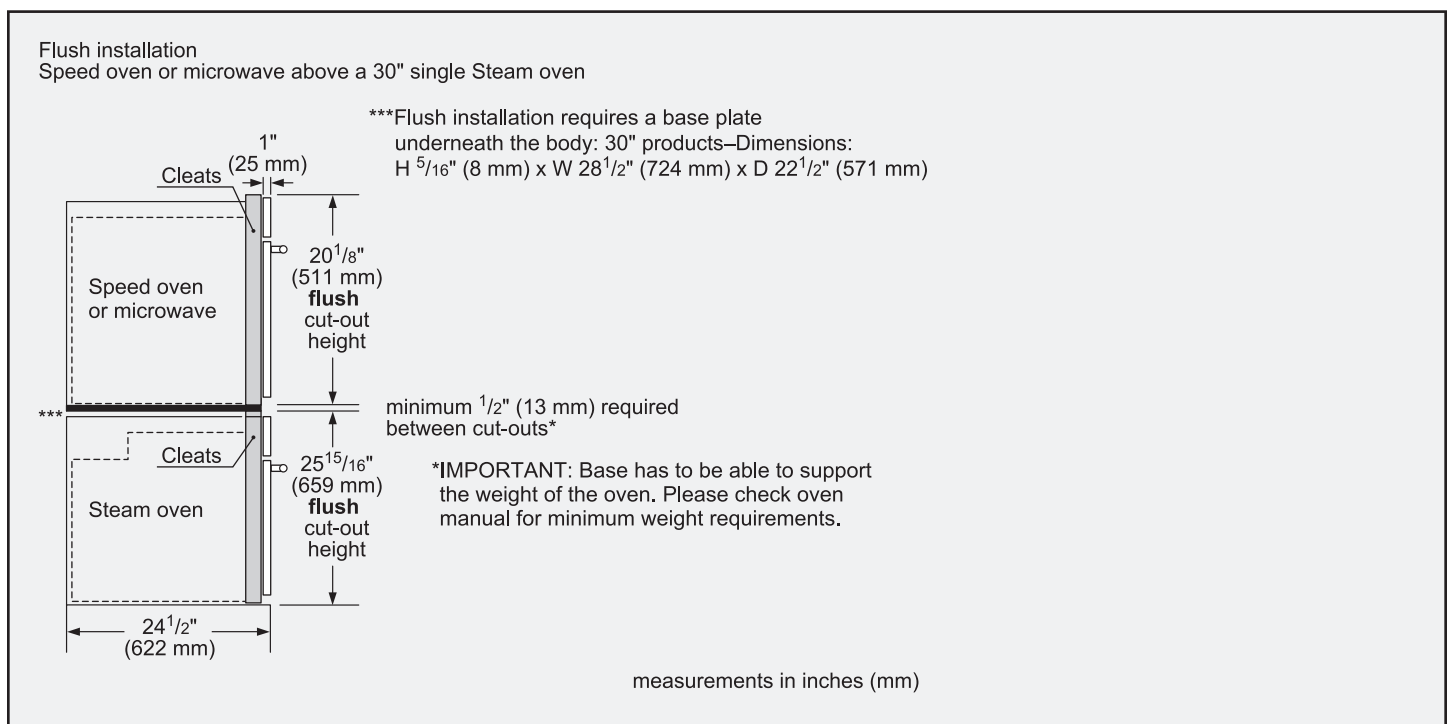
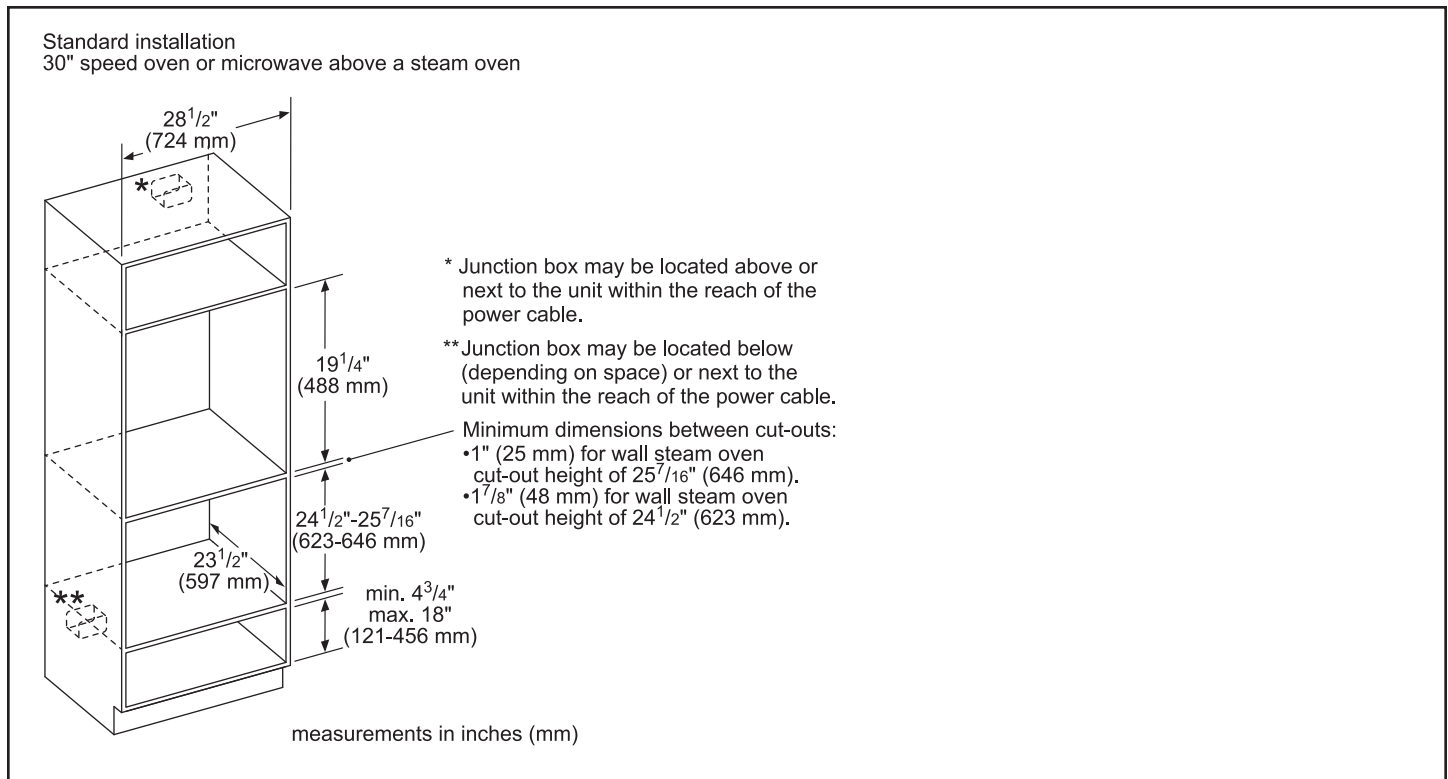
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## 30-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

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



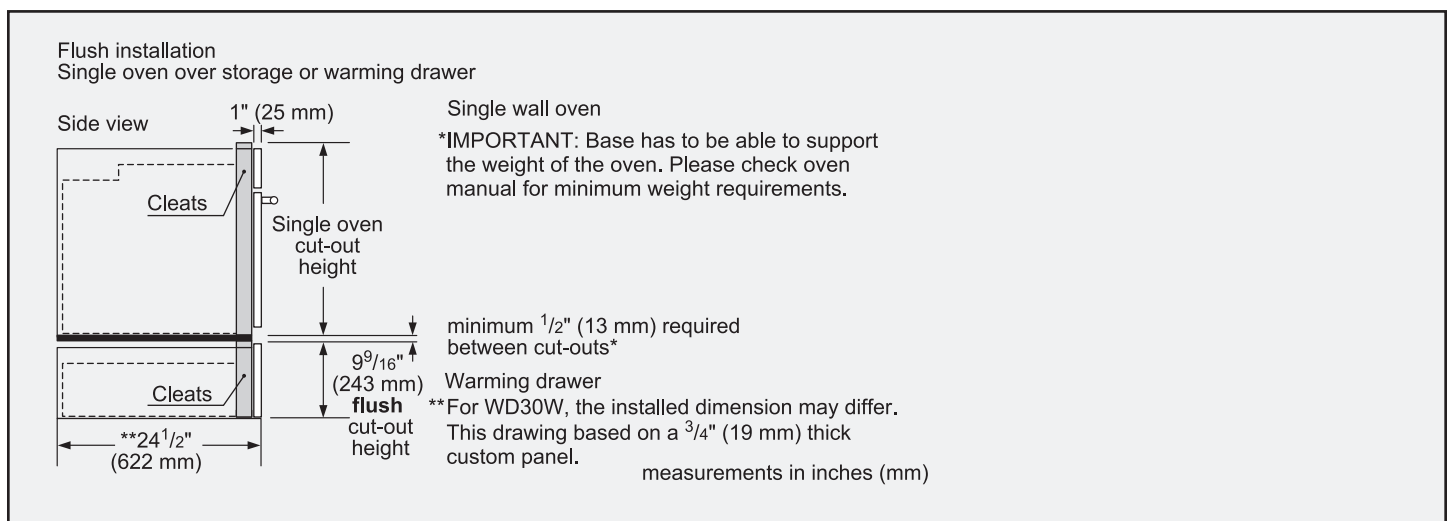
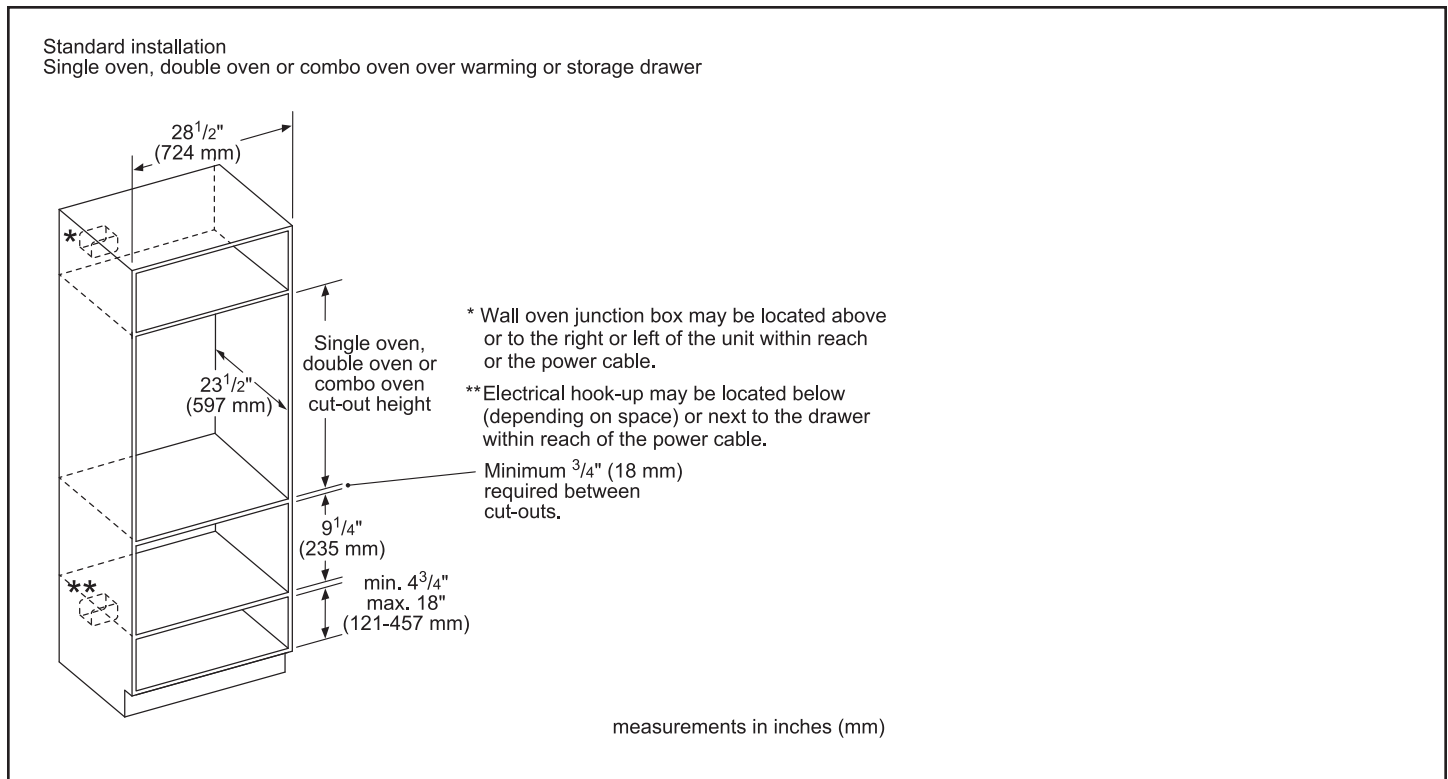
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### INSTALLATION DETAILS



These warranties give you specific legal rights and you may have other rights that vary from state to state. 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.