

MEDS302WS

30-INCH DOUBLE COMBINATION BUILT-IN OVEN WITH STEAM CONVECTION

MASTERPIECE® 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
- 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
- Large commercial style rotisserie with 12 pound capacity

ACCESSORIES (INCLUDED)

Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Broil Pan, 1 Large Pan, 1 Small Pan, 1 Small Perforated Pan; Lower Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie

WARRANTY

| | |
|----------------------------------|--------|
| Limited Warranty Parts and Labor | 2 Year |
|----------------------------------|--------|

GENERAL PROPERTIES

Heating Modes – Upper Cavity
(17) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Steam Convection, Defrost, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Steam, Reheat, Steam Auto Programs

Heating Modes – Lower 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

| | | |
|------------------------------|------------------------------|---|
| Sabbath | Yes | |
| Cleaning Type | Upper Cavity Lower Cavity | Easy Clean, Ecolytic Clean Easy Clean and Self Clean |
| Telescopic Rack(s) | 6 | |
| Illumination Type | Upper Cavity Lower Cavity | LED Halogen |
| Interior Lights | Upper Cavity Lower Cavity | 3 – 1 Top, 2-Sides 2 – Sides with 2 Bulbs Each |
| Home Connect (Wi-Fi Enabled) | Yes, Upper & Lower | |

OVEN PERFORMANCE

| | | |
|----------------------|------------------------------|--|
| Bake / Broil Element | Upper Cavity Lower Cavity | 1,420 W / 3,050 W 2,400 / 1,000/3,800 W |
| Convection Element | Upper Cavity Lower Cavity | 2,300 W 2,000 W |

TECHNICAL DETAILS

| | |
|------------------|---------------------------|
| Watts | 9,200 W |
| Circuit Breaker | 40 A |
| Volts; Frequency | 240 / 208 V; 60 Hz |
| Plug Type | Fixed Connection, No Plug |
| Conduit | 60" 4-Wire |
| Energy Source | Electric |

DIMENSIONS & WEIGHT

| | |
|--|--------------------------------------|
| Overall Appliance Dimensions (HxWxD) | 48 7/8" 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 | 47 3/8"- 48 1/8" x 28 1/2" x 23 1/2" |
| Required Cutout Size (HxWxD) – Flush | 49" x 30" x 24 1/2" |
| Steam Convection Oven Capacity | 2.8 cu. ft. |
| Oven Capacity | 4.5 cu. ft. |
| Overall Oven Interior Dimensions (HxWxD) | |
| Upper Cavity | 14 1/2" x 18 7/8" x 17 3/8" |
| Lower Cavity | 17 3/4" x 24" x 17 7/8" |
| Usable Oven Interior Dimensions (HxWxD) | |
| Upper Cavity | 11 1/2" x 15 1/2" x 15 5/8" |
| Lower Cavity | 13 1/2" x 21 5/8" x 16 1/4" |
| Net Weight | 333 lbs |

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30-INCH DOUBLE COMBINATION OVEN

Combination Oven with Steam and Convection Oven
Wall Mount Installation

measurements in inches (mm)

Door Handle Depth*
Masterpiece Series Handl

*Protrusion of handle from door skin

Combination Oven with Steam and Convection Oven
Wall Mount Installation

* Junction box may be installed above, beneath, right or left of the unit within reach of the power cord.

measurements in inches (mm)

Combination Oven with Steam and Convection Oven
Flush Mount Installation

Top View Bottom Hinge Door

measurements in inches (mm)

Side View-Combination Oven with Steam and Convection Oven

measurements in inches (mm)

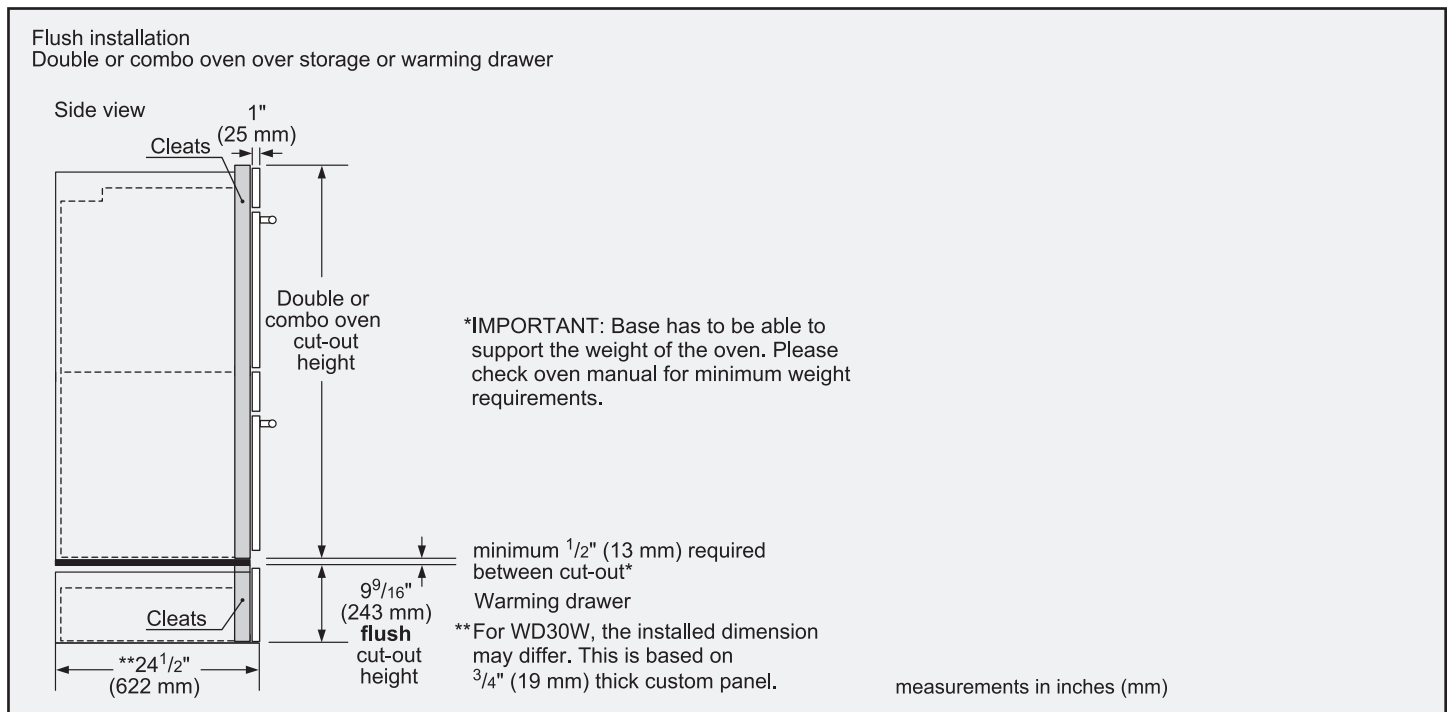
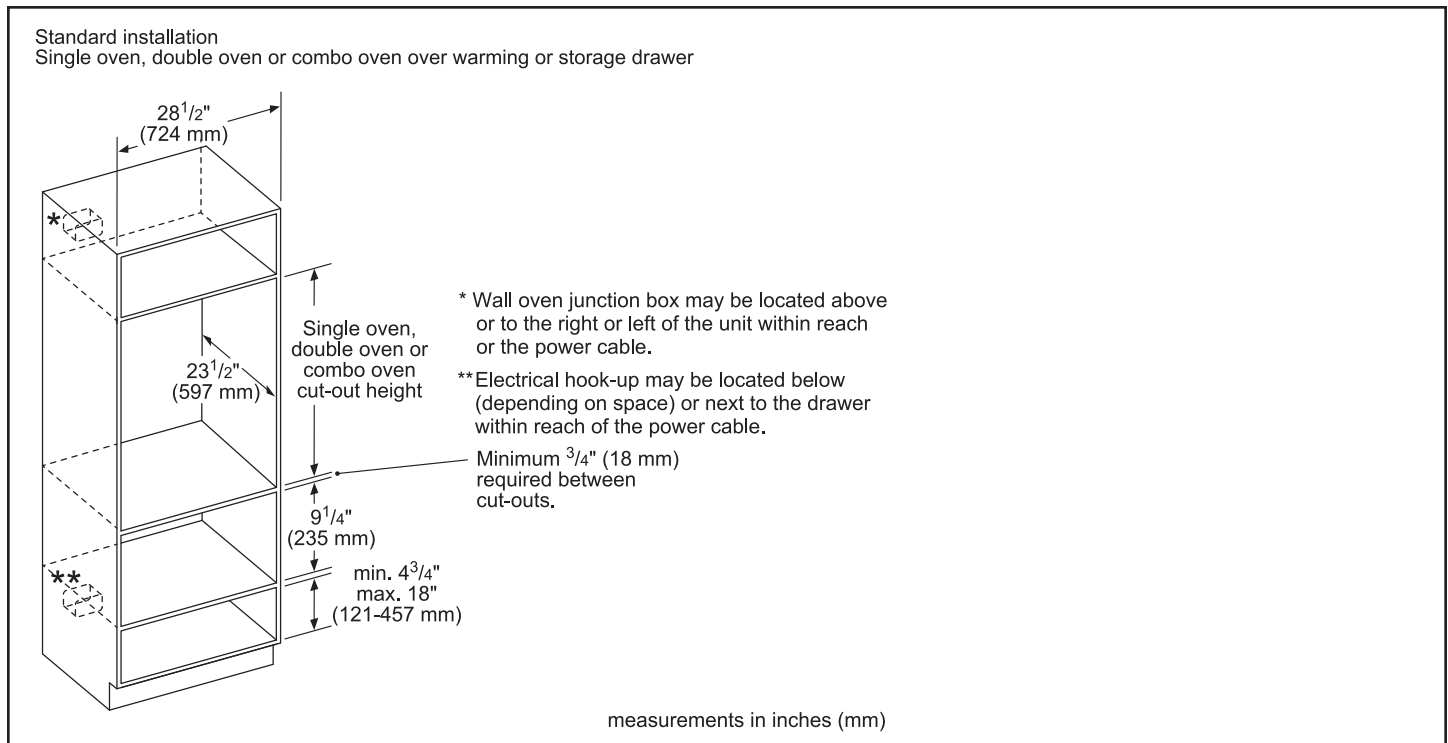
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INSTALLATION DETAILS



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.