

**Thermador** | *An American Icon™*

# PROFESSIONAL SERIES BUILT-IN OVENS



**Thermador** | *An American Icon™*

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# THE BEAUTY OF POWER

## PROFESSIONAL POWER FOR COOKING EXCELLENCE

For the first time, the award-winning performance of our Professional Series comes to the built-in oven. Its stunning exterior is a true study in classic luxury, with precision analog and digital readouts complemented by exquisitely sculpted controls. Inside, a host of new features makes it one of the most powerful built-in ovens ever created. For the serious cook, the Professional Series gives you the freedom to pursue your most ambitious culinary visions with absolute confidence.

*Professional Series Built-In Oven features include:*

- **PROFESSIONAL DESIGN** – Restaurant style stainless steel knobs, professional handles and an analog chronometer make a statement of quality, luxury and style
- **ELECTRONIC OVEN CONTROL** – Monitors oven temperature to ensure absolute heating accuracy while minimizing temperature variation
- **MAXBROIL™** – An exclusive 5,000-watt, 12-pass broil element is the most powerful on the market
- **HEAVY-DUTY ROTISSERIE** – Commercial-style rotisserie is the largest and best performing available
- **SPEED CONVECTION** – Reduces cooking times up to 30%
- **MASSIVE CAPACITY** – Largest oven cavity at 4.7 cu.ft.
- **TRUE CONVECTION** – Precisely directs heat for quick, even results
- **SUPERFAST PREHEAT** – Preheats your oven in less than seven minutes, an industry best



From the company that shares your reverence for the art of cooking, Thermador's Professional® Series ovens are the ultimate tools to empower the chef within. With state-of-the-art technology, unrivaled performance and sophisticated style, they are sure to satisfy the most discerning cooking enthusiast.



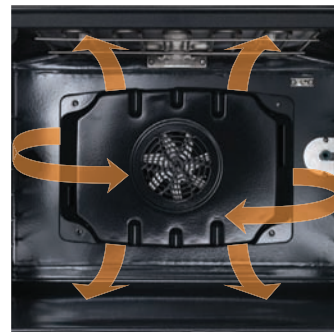
**PROFESSIONAL DESIGN**

Stainless steel knobs, professional handles and an analog chronometer exude professional quality, outstanding design and timeless beauty. Because Thermador appliances are designed for the kitchen enthusiast, we understand your kitchen is your inspiration.



**PROFESSIONAL DELUXE**

Elegance and performance meet increased functionality in our Deluxe models. The electronic graphical display acts as a timer, monitors the Superfast Preheat mode and informs you of the delayed cooking status and meat probe temperature.



**TRUE CONVECTION**

The new True Convection baffle system cooks your foods more quickly and more evenly than other convection systems. By precisely directing heat, everything you put in comes out just the way you expect – irresistible.



**HEAVY-DUTY ROTISSERIE**

Thermador Professional built-in ovens offer the best performing rotisserie available. With up to a 12-pound capacity, it cooks large roasts and poultry evenly on all sides and cleans up easily with dishwasher-safe components.

**SPEED CONVECTION**

Reduce cooking times for frozen foods up to 30% with Thermador's industry-leading Speed Convection system. Your creations are cooked evenly, perfectly and in less time than ever before.

**SEVEN ADJUSTABLE LEVELS**

With seven oven rack settings, you have ultimate culinary control, and the ability to cook multiple items at once.

**MULTIPLE CONFIGURATIONS**

Our versatile collection of oven, convection microwave and warming drawer combinations gives you the ultimate flexibility to pursue your greatest culinary ambitions with one appliance.



**MASSIVE CAPACITY**

With 4.7 cubic feet of cooking space, the Thermador Professional® Series oven is the largest on the market, capable of handling even the grandest dinner parties.



**MAXBROIL™**

A Thermador-exclusive 5,000-watt, 12-pass broil element is the most powerful on the market, allowing you to broil even the largest dishes more evenly for perfect results every time.



**TELESCOPIC RACK**

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes. Also available separately as an accessory.



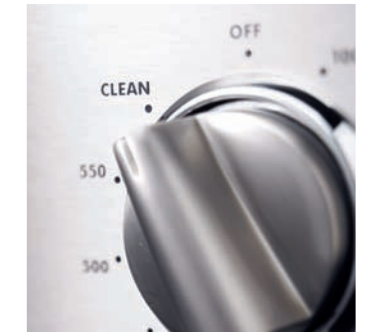
**SUPERFAST PREHEAT**

This time-saving Thermador exclusive preheats your oven in less than seven minutes. So time in the kitchen is spent creating, not waiting.



**HALOGEN LIGHTING**

Four bright halogen lights make it easy to monitor the progress of your culinary creations. Double oven models feature separate on and off controls for top and bottom oven lights.



**FASTEST SELF-CLEAN**

In just two hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.



PROFESSIONAL SERIES

# BUILT-IN OVENS

Thermador Professional® Series brings beauty and power together for ultimate culinary empowerment. With refined, professional design and industry-leading features like Speed Convection and a massive 4.7 cubic foot capacity, these ovens are built to surpass the expectations of even the most discriminating chef.



*30"*

PROFESSIONAL SERIES SINGLE AND DOUBLE OVEN  
Professional Series stainless steel ovens with True Convection.

PO301 (single)  
PO302 (double)





PROFESSIONAL SERIES

# DELUXE BUILT-IN OVENS

An exquisite analog chronometer, stainless steel knobs, professional styling and unsurpassed performance are just the beginning of what the Professional Series Deluxe ovens have to offer. They also include sophisticated graphical displays to keep you informed, from inception to perfection. And with our Superfast Preheat feature, you can spend less time waiting and more time enjoying.



30"

PROFESSIONAL SERIES  
DELUXE SINGLE AND DOUBLE OVEN

Professional Series Deluxe stainless steel ovens  
with electronic display and True Convection.

- POD301 (single)
- POD302 (double)
- PODC302 (double)





PROFESSIONAL SERIES

# COMBINATION BUILT-IN OVENS

Flexibility is powerful. That's why Thermador offers completely modular Professional Series combination built-in ovens. Whether you desire a spacious warming drawer or convection microwave with your Professional Series oven, these products make your kitchen the model of elegance and practicality.



30"

**PROFESSIONAL SERIES  
MICROWAVE COMBINATION OVEN**

Professional Series stainless steel microwave combination oven with convection microwave and True Convection oven.

POM301



30"

**PROFESSIONAL SERIES  
TRIPLE COMBINATION OVEN**

Professional Series stainless steel microwave/warming drawer combination oven with convection microwave, True Convection oven and warming drawer (Thermador exclusive).

POMW301



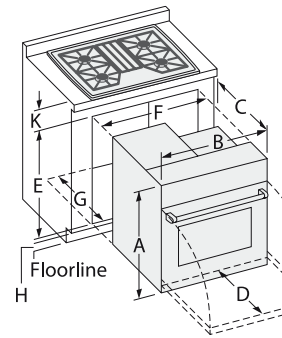
PROFESSIONAL SERIES FEATURE OVERVIEW



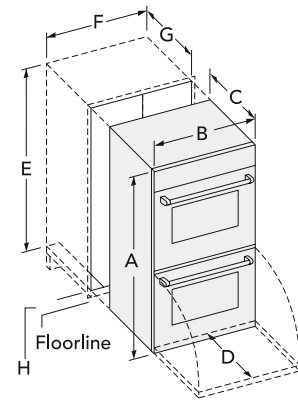
MODEL NO. – STAINLESS STEEL	PO301	POD301	PO302	POD302	PODC302	POM301	POMW301
CONFIGURATION	SINGLE	SINGLE	DOUBLE	DOUBLE	DOUBLE	DOUBLE COMBINATION	TRIPLE COMBINATION
COMBINATION MODEL	--	--	--	--	--	CONVECTION MICROWAVE	CONVECTION MICROWAVE / WARMING DRAWER
SIZE	30"	30"	30"	30"	30"	30"	30"
<b>APPEARANCE</b>							
PROFESSIONAL DESIGN	■	■	■	■	■	■	■
PROFESSIONAL HANDLE	■	■	■	■	■	■	■
PROFESSIONAL KNOB CONTROL	■	■	■	■	■	■	■
PROFESSIONAL-STYLE CHRONOMETER	■	■	■	■	■	■	■
BLUE GRAPHIC DISPLAY	--	■	--	■	■	--	--
<b>PERFORMANCE</b>							
TRUE CONVECTION	■	■	UPPER	UPPER	UPPER	■	■
SPEED CONVECTION	■	■	UPPER	UPPER	UPPER / LOWER	■	■
CONVECTION BROIL	--	■	--	--	LOWER	--	--
MAX CONVECTION BROIL	■	■	UPPER	UPPER	UPPER	■	■
CONVECTION ROAST	■	■	UPPER	UPPER	UPPER / LOWER	■	■
BAKE	■	■	UPPER / LOWER	UPPER / LOWER	UPPER / LOWER	■	■
BROIL	--	■	UPPER / LOWER	UPPER / LOWER	UPPER / LOWER	■	■
MAXBROIL™	■	■	UPPER	UPPER	UPPER	■	■
ROAST	■	■	UPPER / LOWER	UPPER / LOWER	UPPER / LOWER	■	■
ROTISSERIE	■	■	UPPER	UPPER	UPPER	■	■
WARM	■	■	UPPER / LOWER	UPPER / LOWER	UPPER / LOWER	■	■
DEHYDRATE	■	■	UPPER	UPPER	UPPER	■	■
FAST PREHEAT	--	■	--	UPPER	UPPER / LOWER	--	--
2-HOUR SELF-CLEAN	■	■	UPPER / LOWER	UPPER / LOWER	UPPER / LOWER	■	■
SABBATH MODE	■	■	UPPER / LOWER	UPPER / LOWER	UPPER / LOWER	■	■
COOK CONTROL™ TEMPERATURE PROBE	--	■	--	UPPER	UPPER	--	--
12-PASS BROIL ELEMENT	■	■	UPPER	UPPER	UPPER	■	■
10-PASS BROIL ELEMENT	--	--	LOWER	LOWER	LOWER	--	--
<b>FAST PREHEAT MODES</b>							
BAKE	--	■	--	UPPER	UPPER / LOWER	--	--
ROAST	--	■	--	UPPER	UPPER / LOWER	--	--
CONVECTION ROAST	--	■	--	UPPER	UPPER / LOWER	--	--
TRUE CONVECTION	--	■	--	UPPER	UPPER	--	--
<b>CONVENIENCE</b>							
TIMER	--	■	--	■	■	--	--
CONCEALED BAKE ELEMENT	■	■	■	■	■	■	■
RECESSED MAXBROIL ELEMENT	■	■	■	■	■	■	■
SELF-CLEAN RACK SUPPORTS	■	■	■	■	■	■	■
FULL ACCESS® TELESCOPIC RACKS**	1	1	1	1	1	1	1
PROFESSIONAL-STYLE RACKS	2	2	5	5	5	2	2
PORCELAIN BROIL PAN	■	■	■	■	■	■	■
HALOGEN LIGHTING PER CAVITY	4	4	4	4	4	4	4
SOFTLIGHT	■	■	■	■	■	■	■
AUTOMATIC DOOR LOCK	■	■	■	■	■	■	■
<b>TECHNICAL DATA</b>							
THIRD ELEMENT WATTAGE	2,000	2,000	2,000	2,000	2,000	2,000	2,000
BROIL WATTAGE	5,000	5,000	5,000	5,000	5,000	5,000	5,000
BAKE WATTAGE	2,000	2,000	2,000	2,000	2,000	2,000	2,000
MICROWAVE WATTAGE	--	--	--	--	--	1,000	1,000
WARMING DRAWER WATTAGE	--	--	--	--	--	--	450
DUAL-RATED 120/208-240 VOLTS, 4 WIRE, 60 HZ	■	■	■	■	■	■	■
AMPS	30	30	40	40	40	40	40
APPROXIMATE SHIPPING WEIGHT (LBS.)	174	174	302	302	302	267	328
OVERALL VOLUME MICROWAVE (CU.FT.)	--	--	--	--	--	1.5	1.5
OVERALL VOLUME UPPER / SINGLE (CU.FT.)*	4.7	4.7	4.7	4.7	4.7	4.7	4.7
OVERALL VOLUME LOWER (CU.FT.)*	--	--	4.7	4.7	4.7	--	--
OVERALL VOLUME WARMING DRAWER (CU.FT.)	--	--	--	--	--	--	2.6
APPROVALS	US / CA	US / CA	US / CA	US / CA	US / CA	US / CA	US / CA

Notes: Microwave ovens and warming drawers also sold separately. \* According to AHAM Standards \*\* Available as separate accessory TLSCPRCK30

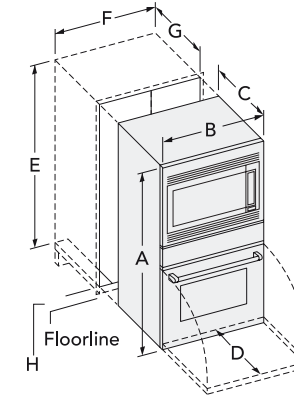
Single Ovens



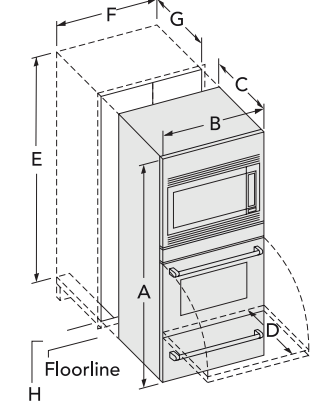
Double Ovens



Double Combination Ovens



Triple Combination Ovens



Professional Series Ovens

Model No.	Overall Dimensions				Cutout Dimensions*					Door Handle Projection	Dual-Rated 120/208-240V, 4 Wire, 60 Hz	Amps
	A	B	C	D	E	F	G	H	K			
PO301	29 <sup>1/16</sup>	29 <sup>3/4</sup>	23 <sup>7/8</sup>	22	28 <sup>1/4</sup>	28 <sup>1/2</sup>	24	4 <sup>3/4</sup> min	3	4 <sup>1/16</sup>	▪	30
PO302	51 <sup>3/4</sup>	29 <sup>3/4</sup>	23 <sup>7/8</sup>	22	51 <sup>1/8</sup>	28 <sup>1/2</sup>	24	4 <sup>3/4</sup> min	N/A	4 <sup>1/16</sup>	▪	40

Professional Series Combination Ovens

Model No.	Overall Dimensions				Cutout Dimensions*					Door Handle Projection	Dual-Rated 120/208-240V, 4 Wire, 60 Hz	Amps
	A	B	C	D	E	F	G	H				
POM301	50	29 <sup>3/4</sup>	23 <sup>7/8</sup>	22	49 <sup>1/2</sup>	28 <sup>1/2</sup>	24	4 <sup>3/4</sup> min	4 <sup>1/16</sup>	▪	40	
POMW301	61 <sup>3/8</sup>	29 <sup>3/4</sup>	23 <sup>7/8</sup>	22	60 <sup>3/4</sup>	28 <sup>1/2</sup>	24	4 <sup>3/4</sup> min	4 <sup>1/16</sup>	▪	40	

Professional Series Deluxe Ovens

Model No.	Overall Dimensions				Cutout Dimensions*					Door Handle Projection	Dual-Rated 120/208-240V, 4 Wire, 60 Hz	Amps
	A	B	C	D	E	F	G	H	K			
POD301	29 <sup>1/16</sup>	29 <sup>3/4</sup>	23 <sup>7/8</sup>	22	28 <sup>1/4</sup>	28 <sup>1/2</sup>	24	4 <sup>3/4</sup> min	3	4 <sup>1/16</sup>	▪	30
POD302	51 <sup>3/4</sup>	29 <sup>3/4</sup>	23 <sup>7/8</sup>	22	51 <sup>1/8</sup>	28 <sup>1/2</sup>	24	4 <sup>3/4</sup> min	N/A	4 <sup>1/16</sup>	▪	40
PODC302	51 <sup>3/4</sup>	29 <sup>3/4</sup>	23 <sup>7/8</sup>	22	51 <sup>1/8</sup>	28 <sup>1/2</sup>	24	4 <sup>3/4</sup> min	N/A	4 <sup>1/16</sup>	▪	40

WARRANTY

Limited warranty parts and labor (1 year)

Limited warranty from date of installation. For complete warranty details, refer to your Care & Use manual, or ask your dealer. BSH reserves the absolute and unrestricted right to change product materials and specifications, at any time, without notice. Consult the product's installation instructions for final dimensional data and other details. Applicable product warranty can be found in accompanying product literature (or you may contact your account manager for further details). **Notes:** All height, width and depth dimensions are shown in inches. \*Please refer to installation instructions prior to making cutout. ©2007 BSH Home Appliances Corporation. Litho date: 01/2007