

THERMADOR  
WALL OVEN  
SELLING GUIDE



MASTERPIECE® SERIES

PROFESSIONAL® SERIES

**Thermador®** | *An American Icon®*



# CONTENTS

<b>INTRODUCTION</b>	<b>4</b>
<b>TEST PROCEDURES</b>	<b>5</b>
<b>TEST RESULTS</b>	<b>6-14</b>
<b>FACTS ABOUT THE COMPETITION</b>	<b>15-16</b>
<b>AT-A-GLANCE COMPETITIVE CHART</b>	<b>17</b>
<b>THE SECRETS OF THERMADOR'S TRUE CONVECTION</b>	<b>18</b>
<b>THERMADOR WALL OVEN FEATURES &amp; BENEFITS</b>	<b>19-21</b>
<b>THERMADOR WALL OVEN PRODUCT LINE OVERVIEW</b>	<b>22-24</b>
<b>NOMENCLATURE GUIDE</b>	<b>25</b>

# INTRODUCTION

Thermador Wall Ovens have been ranked #1 by a leading consumer magazine nine consecutive times. That alone is proof of the superior performance of every Thermador Wall Oven.

To help demonstrate the superior performance of Thermador's Wall Ovens, Thermador examined the functionality, durability and quality of its products and compared them to equivalent models from Wolf, Viking and Dacor.

Product feature comparisons and test results are based on product testing conducted in Thermador's Research and Development Laboratory along with product information published by each manufacturer.

To assure comparability, standardized testing procedures were reused each time in a controlled environment.

To assure objectivity, established testing procedures and quantitative metrics were used where possible and appropriate.

The following models were used for the benchmark tests:



**THERMADOR**  
30" Wall Oven  
**ME301ES**



**WOLF**  
30" Wall Oven  
**SO30F/S**



**VIKING**  
30" Wall Oven  
**DESO130T**



**DACOR**  
30" Wall Oven  
**MOV130S**

# TEST PROCEDURES

## Bake and Convection tests:

The same recipes and bakeware have been used to prepare and bake the cakes and cookies. For baking, the cakes and cookies have been placed in the oven as recommended by the *Use & Care Manual* of each manufacturer. For Convection tests, the recommended Convection mode for the test dishes has been used. The evaluation of the browning has been done with a Photovolt Reflectometer to measure the slightest differences in browning. Depending on the results, the tests were pass or fail.

## Preheat tests:

The tests have been conducted in three modes (True Convection, Convection Bake, Bake). Fast preheat has been selected when available. The temperature has been measured in the center of the cavity.

## Temperature graphs:

The temperature graphs have been recorded while running the preheat, baking and self clean tests.



## Self clean tests:



A standardized mixture of ingredients has been used to soil the cavities with an equal amount and distribution to all accessible surfaces. And the longest available self clean time has been set for each Oven.

TEST RESULTS


# BAKING TEST 1

Test Dish:  
Four 8" White Cakes  
Rack Levels: 2  
Cooking Mode: Bake  
Temperature: 350°F

Thermador ME301ES	
TOPS OF CAKES	
Even browning across and between racks.	
BOTTOMS OF CAKES	
Even browning across each rack. Bottom rack cakes slightly darker but within limits to pass.	
Result	<b>PASS</b>

Wolf SO30F/S	
TOPS OF CAKES	
Cake 4 on upper rack is cracked.	
BOTTOMS OF CAKES	
Uneven browning between racks. Lower rack cakes darker brown.	
Result	<b>FAIL</b>



Viking DESO130T	
TOPS OF CAKES	
Uneven browning between racks. Cakes on upper racks have darker browning.	
BOTTOMS OF CAKES	
Uneven browning across lower rack and between upper and lower rack.	
Result	<b>FAIL</b>



Dacor MOV130S	
TOPS OF CAKES	
Uneven browning between racks. Upper rack cakes too dark. Uneven browning between racks.	
BOTTOMS OF CAKES	
Uneven browning between racks. Lower rack cakes are too brown.	
Result	<b>FAIL</b>



TEST RESULTS



# BAKING TEST 2

Test Dish:  
Sugar Cookies  
Rack Levels: 2  
Cooking Mode: Bake  
Temperature: 375°F

Thermador ME301ES	
<b>TOPS OF COOKIES</b>	
Even browning across and between each rack.	
<b>BOTTOMS OF COOKIES</b>	
Even browning across each rack. Lower rack is slightly darker, but within passing range.	
Result	<b>MARGINAL PASS</b>

Wolf SO30F/S	
<b>TOPS OF COOKIES</b>	
Upper rack slightly darker and uneven. Lower rack has dark edges. Uneven browning between racks.	
<b>BOTTOMS OF COOKIES</b>	
Uneven browning between racks. Lower rack has darker bottoms.	
Result	<b>FAIL</b>

Viking DESO1 30T	
<b>TOPS OF COOKIES</b>	
Uneven browning between racks. Upper rack has very dark browning. Lower rack too light.	
<b>BOTTOMS OF COOKIES</b>	
Even browning across and between each rack.	
Result	<b>FAIL</b>

Dacor MOV1 30S	
<b>TOPS OF COOKIES</b>	
Uneven browning between racks. Upper rack has very dark browning.	
<b>BOTTOMS OF COOKIES</b>	
Uneven browning between racks. Lower rack darker than upper rack.	
Result	<b>FAIL</b>

TEST RESULTS

# BAKING TEST 3


Test Dish:  
Four 8" White Cakes

Rack Levels: 2


Cooking Mode:  
Convection

Temperature: 325°F

**Thermador ME301ES**

TOPS OF CAKES 


Even browning across and between racks.

BOTTOMS OF CAKES 


Even browning across and between racks. Excellent golden brown color.

Result **PASS**

**Wolf SO30F/S**

TOPS OF CAKES 

Large cracks on all cakes.

CLOSE-UP CAKE 4 

Close up of cracks on cake #4.

Result **FAIL**

**Viking DESO130T**

TOPS OF CAKES 

Dark browning on cakes, all cakes have large cracks.

CLOSE-UP CAKE 2 

Close up of cracks on cake #2.

Result **FAIL**

**Dacor MOV130S**

TOPS OF CAKES 

Upper rack cakes uneven browning across rack, cake 4 lighter, too light overall.

BOTTOMS OF CAKES 

Upper rack cakes slightly lighter with #4 being the lightest.

Result **FAIL**



TEST RESULTS

# BAKING TEST 4

Test Dish:  
Sugar Cookies

Rack Levels: 2


Cooking Mode:  
Convection

Temperature: 350°F

**Thermador ME301ES**


**TOPS OF COOKIES**

Even browning between and across racks.



**BOTTOMS OF COOKIES**

Even browning between and across racks.




Result **PASS**

**Wolf SO30F/S**


**TOPS OF COOKIES**

Edges too dark on both racks. Uneven browning between and across racks. Back row too dark.



**BOTTOMS OF COOKIES**

Browning too dark, almost burnt.



Result **FAIL**

**Viking DESO1 30T**

**TOPS OF COOKIES**

Dark edges on both racks of cookies. Uneven browning between racks



**BOTTOMS OF COOKIES**

Dark browning on both racks. Browning is even but too dark.




Result **FAIL**

**Dacor MOV1 30S**


**TOPS OF COOKIES**

Edges have too dark browning. Lower rack has darker edges than top.



**BOTTOMS OF COOKIES**

Overall both racks have too dark browning.



Result **FAIL**

TEST RESULTS

# BAKING TEST 5

Test Dish:  
Sugar Cookies

Rack Levels: 3

Cooking Mode:  
Convection

Temperature: 350°F

Thermador ME301ES	
<p><b>TOPS OF COOKIES</b></p> <p>Even browning across each rack and between all 3 racks.</p>	
<p><b>BOTTOMS OF COOKIES</b></p> <p>Even browning across each rack and between all 3 racks. Golden brown color is excellent.</p>	
Result	<b>PASS</b>

Wolf SO30F/S	
<p><b>TOPS OF COOKIES</b></p> <p>Uneven browning across and between racks. Edges with different browning</p>	
<p><b>BOTTOMS OF COOKIES</b></p> <p>Overall, bottoms too brown and dark</p>	
Result	<b>FAIL</b>

Viking DESO130T	
<p><b>TOPS OF COOKIES</b></p> <p>Browning on edges not even between racks ; 3 and 4 more browning than 1.</p>	
<p><b>BOTTOMS OF COOKIES</b></p> <p>Even browning between and across racks but too dark.</p>	
Result	<b>FAIL</b>

Dacor MOV130S	
<p><b>TOPS OF COOKIES</b></p> <p>Uneven browning on edges between racks. Lower rack darker edges overall.</p>	
<p><b>BOTTOMS OF COOKIES</b></p> <p>Browning too dark on all racks. Uneven between racks as lower is darker.</p>	
Result	<b>FAIL</b>

BAKING PERFORMANCE

# THERMADOR SETS THE BENCHMARK

	Thermador ME301ES	Wolf SO30F/S	Viking DESO130T	Dacor MOV130S
Cake on 2 racks in Bake	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Sugar Cookies on 2 racks in Bake	<b>MARGINAL PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Cake on 2 racks in Convection	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Sugar Cookies on 2 racks in Convection	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Sugar Cookies on 3 racks in Convection	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>



- Thermador has the best results of all baking tests.
- Thermador's superior performance is proven by actual test results.

THERMADOR WITH

# FASTEST PREHEAT

	Thermador ME301ES	Wolf SO30F/S	Viking DESO130T	Dacor MOV130S
Bake 350°F	<b>9:03</b>	<b>12:11</b>	<b>10:06</b>	<b>9:07</b>
Convection Bake 325°F	<b>7:08</b>	<b>11:31</b>	<b>9:54</b>	<b>10:02</b>
True Convection 325°F (Ring heating element + convection fan)	<b>7:37</b>	<b>11:21</b>	<b>11:42</b>	<b>7:09</b>



- Thermador with fastest preheat time in Bake and Convection Bake.
- Dacor with fastest preheat time in True Convection.
- Thermador had fastest preheat times overall.
- Wolf's fastest preheat is up to 62% slower than Thermador (Convection Bake).
- Viking's fastest preheat is up to 54% slower than Thermador (True Convection).



# MOST PRECISE TEMPERATURE CONTROL



- Thermador wall ovens use a PID (Proportional – Integral – Derivative) algorithm to keep the oven temperature on the set level (very similar to Cruise Control in a car).
- The oven electronics constantly calculates the on/off cycles of the heating elements based on the past two duty cycles (1 duty cycle equals 1 minute).
- Each minute, the heating elements are cycled on and off to keep the temperature on a constant level.
- The result is an absolutely constant temperature control to ensure best cooking and baking results.

## TEMPERATURE GRAPHS – WOLF

# WIDE TEMPERATURE SPREAD-MISSES THE SET TEMPERATURE



- Wolf wall ovens use a basic 2-point algorithm to control the oven temperature.
- The oven electronics basically cycles the heating elements on or off when the set temperature level is reached.
- Due to the residual heat of the heating elements, the oven temperature constantly overshoots and undershoots the set level.
- Wolf wall ovens show a temperature spread of approx. 35°F in all tested cooking modes.

TEMPERATURE GRAPHS – VIKING

# CYCLES TEMPERATURE ABOVE SET LEVEL



- Viking wall ovens also use a basic 2-point algorithm to control the oven temperature.
- For the same reasons as the Wolf wall ovens, the Viking shows a typical swing of the temperature in the effort to keep the set temperature level.
- The temperature graphs in True Convection and Convection Bake show a complete lack of keeping the set temperature. The Viking oven stays above the set temperature for a minimum of 15°F and a maximum of 50°F the entire time.
- Failed baking tests are just a logical result of this temperature performance.

TEMPERATURE GRAPHS – DACOR

# BETTER PERFORMANCE THAN WOLF AND VIKING, BUT STILL BELOW THERMADOR



- Also, the Dacor wall ovens use a basic 2-point algorithm to control the oven temperature.
- The True Convection and Bake graphs show the typical temperature swing.
- In True Convection, the Dacor oven does not reach the set temperature. It undershoots the set temperature by 5° to 30°F.
- In Convection Bake, the oven regulates the temperature on the set level.

SELF CLEAN TEST RESULTS

# WOLF AND DACOR FAILED SELF CLEAN TEST

	Thermador ME301ES	Wolf SO30F/S	Viking DESO130T	Dacor MOV130S
<b>Self Clean Settings</b>	Min. 1.5 hours Max. 2.5 hours  Any self clean time between 1.5 h and 2.5 h can be set	Only one setting with 3 hours	Only one setting with 3.5 hours	Three settings with 2, 3 and 4 hour self clean
<b>Cool Down Time</b>	30 minutes	1 hour	30 minutes	1 hour
<b>Total Self Clean Time incl. cool down</b>	Min. 2 hours Max. 3 hours	4 hours	4 hours	Depending on self clean setting 3, 4 or 5 hours
<b>Weakness</b>		<ul style="list-style-type: none"> <li>• Rack supports need to be removed to run self clean cycle.</li> <li>• Self clean temperature is very low with avg. 775°F</li> </ul>		<ul style="list-style-type: none"> <li>• Bottom not easy to clean due to uneven surface with the heating element under glass</li> </ul>
<b>Cleaning Results</b>	<b>MARGINAL PASS</b>	<b>FAIL</b>	<b>MARGINAL PASS</b>	<b>FAIL</b>
	Slight soil at the door	Lots of soil left in the cavity	Slight soil at the sides of the cavity	Excessive amount of soil at the door and bottom of cavity

CAVITY SIZE COMPARISON

# THERMADOR HAS THE LARGEST WALL OVEN CAVITY ON THE MARKET

	Thermador ME301ES	Wolf SO30F/S	Viking DESO130T	Dacor MOV130S
<b>Overall Cavity Size</b>	30" – 4.7 cu.ft. 27" – 4.2 cu.ft.	30" – 4.5 cu.ft.	30" – 4.1 cu.ft. 27" – 3.6 cu.ft.	30" – 4.2 cu.ft. 27" – 3.7 cu.ft.
<b>Notes</b>	According to the ANSI/AHAM OV-1-2006 Standards.	According to Wolf specs.	AHAM standard capacity according to Viking Specs.	According to Dacor website.



## FACTS ABOUT THE WOLF WALL OVEN

- The Wolf Oven failed in all Cake and Cookie baking tests.  
1 Cake cracked in the Bake test.  
All cakes cracked in the Convection test.
- The dual convection fans don't run simultaneously in all convection modes.  
Why have two convection fans if they don't run at the same time?
- Doesn't offer a Fast Preheat mode.  
Wolf's fastest preheat is 4:13 minutes slower than Thermador's.
- Temperatures during Self Clean are too low for good cleaning results.
- Rack supports have to be removed for self clean.
- Doesn't offer a ball bearing telescopic rack.



## FACTS ABOUT THE DACOR WALL OVEN

- The Dacor Oven failed all Cake and Cookie tests due to uneven browning.
- Does not offer any Fast Preheat mode.
- The Dacor Oven stays below the set temperature in True Convection.
- After Self Clean, the door seal was damaged.
- Cavity showed signs of fracture after Self Clean.



# FACTS ABOUT THE VIKING WALL OVEN

- The Viking Oven failed all Cake and Cookie tests.  
All cakes cracked in the Convection test.
- Viking advertises the largest convection fan, running at two speeds and reversing directions.  
The tests show this fan doesn't help performance.  
They failed all Convection tests.
- Doesn't offer any Fast Preheat mode.  
Viking's fastest preheat is 2:46 minutes slower than Thermador's.
- The Viking oven exceeds the set temperature on Convection Bake and True Convection by 15 – 50°F.
- Viking offers ball bearing telescopic racks only with the "Ultra-Premium Premiere" Series.
- Viking advertises the largest wall oven cavity to the consumer but it is actually smaller than Thermador's wall cavity.





# AT-A-GLANCE COMPETITIVE CHART AND TEST RESULTS SUMMARY

	Thermador ME301ES	Wolf S030F/S	Viking DESO130T	Dacor MOV130S
Cake on 2 racks in Bake	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Sugar Cookies on 2 racks in Bake	<b>MARGINAL PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Cake on 2 racks in Convection	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Sugar Cookies on 2 racks in Convection	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Sugar Cookies on 3 racks in Convection	<b>PASS</b>	<b>FAIL</b>	<b>FAIL</b>	<b>FAIL</b>
Preheat Comparison	<b>Best in test</b>	<b>Fourth in test</b>	<b>Third in test</b>	<b>Second in test</b>
Temperature Performance	Keeps temperature best at set level	Temperature spread always around 35°F to set level	True Convection and Convection Bake above set level	Convection Bake good, others marginal
Self Clean Results	Slight soil at the door	Lots of soil left in the cavity	Slight soil at the sides of the cavity	Excessive amount of soil at the door and bottom of cavity
Cavity Size	<b>Largest</b>	<b>Smaller than Thermador</b>	<b>Smaller than Thermador</b>	<b>Smaller than Thermador</b>



# THE SECRETS OF THERMADOR'S TRUE CONVECTION

- While developing the Thermador True Convection, it was very important to perfectly harmonize the interaction of the technical components. The size, design, speed, location and wattage of the ring heating element, convection fan, convection baffle and the air guides had to be brought to perfect harmony.
- Thermador's True Convection creates heat with the ring heating element behind the convection baffle. The heated air is then circulated with the powerful convection fan through air guides (7 in a 30" and 8 in a 27" oven) of the convection baffle throughout the cavity. With the intelligent distribution of the heated air, an even airflow is created around the several baking levels which leads to a perfect environment for multi-level baking and cooking.
- Due to the fast and even moving hot air each level is heated individually to prevent flavor transfer between dishes.
- The True Convection provides faster heat transfer to the food than standard Bake, which results in up to 25% faster cooking time.



## THERMADOR MASTERPIECE® SERIES OVENS

# MAIN FEATURES AND BENEFITS

### MASSIVE OVEN CAVITY

- Six rack levels for multiple item cooking
- Hidden bake element and fully recessed broil element
- Cooks an entire meal at once
- Maximizes cookware versatility
- Full extension telescopic rack for safe and easy access to your meal



### ELECTRONIC TOUCH CONTROL

- All modes available at a fingertip with direct access
- Number pad for precise setting of temperature and time
- Info function provides additional useful information to every mode
- Easy to read, large text display
- Two large text displays for double ovens
- Easy to clean smooth glass surface



### TRUE CONVECTION

- Perfectly even and precise hot airflow
- Quick heat transfer to the food
- Excellent multi-rack cooking
- Cooks an entire meal at once without any flavor transfer between dishes
- Cooks up to 25% faster compared to standard Bake
- Saves time by faster cooking and multi-rack cooking



### FASTEST SELF-CLEAN / SUPERFAST PREHEAT

- Adjustable Self-clean cycle in 2 hours from start to finish
- Saves time so the oven is available to use sooner
- Spend time cooking not cleaning
- Fast Preheat available for up to 6 cooking modes
- Preheats the oven in up to around 7 minutes



## THERMADOR MASTERPIECE® SERIES DM OVENS

# COOKSMART™

In 1976, Thermador introduced the first “Speed Cooking” oven with a combination of microwave and thermal heating. Thermador has been a leader in wall oven technology ever since.

In 2000, Thermador introduced the CookSmart™ Technology, a combination of microwave and convection heating that results in optimal temperatures and cuts cooking time by up to 50% without compromising taste or texture.

### COOKSMART™ BENEFITS

- Combination of microwave and convection heating
- Cuts cooking time by up to 50%
- 5 individual CookSmart™ modes with pre-programmed combination of microwave and convection
- Automatic cooking time conversion

Available on DM Series wall ovens:  
DM301ES and DM302ES



## THERMADOR PROFESSIONAL® SERIES OVENS

# MAIN FEATURES AND BENEFITS

### PROFESSIONAL DESIGN

- Perfect match to Thermador Professional® Series Ranges and Cooktops
- Design elements such as stainless steel knobs and Professional handles intensify the outstanding fit and finish
- Analog chronometer contributes to the timeless beauty



### HEAVY-DUTY ROTISSERIE

- Professional cooking for everyone's kitchen
- Perfectly roasts a turkey, large chicken or any roast
- Sears the outside all around and keeps the inside juicy to perfection
- Holds up to 12 lbs of weight
- Easy to clean with dishwasher safe components



### MAXBROIL

- 12-pass Maxbroil-element is the largest broil element on the market
- Allows to broil even the largest dishes
- Powerful 5,000 watt for quick and effective heat distribution
- Excellent broiling results every time



### FASTEST SELF-CLEAN / SUPERFAST PREHEAT

- Adjustable Self-clean cycle in 2 hours from start to finish
- Saves time so the oven is available to use sooner
- Spend time cooking not cleaning
- Fast Preheat available for up to 4 cooking modes
- Preheats the oven in up to around 7 minutes



PRODUCT LINE OVERVIEW

# THERMADOR MASTERPIECE® SERIES OVENS

## 27"



**SINGLE OVENS**  
True Convection  
ME271ES



**DOUBLE OVENS**  
True Convection  
in both cavities  
MED272ES



**COMBINATION OVENS**  
Triple Combination with  
• Convection Microwave  
• True Convection Oven  
• Warming Drawer  
MEMCW271ES

## 30"



**SINGLE OVENS**  
Standard Convection  
M301ES  
True Convection  
ME301ES



**DOUBLE OVENS**  
True Convection in  
upper cavity  
ME302ES  
True Convection in  
both cavities  
MED302ES



**COMBINATION OVENS**  
Double Combination with  
• Convection Microwave  
• True Convection Oven  
MEMC301ES



**COMBINATION OVENS**  
Triple Combination with  
• Convection Microwave  
• True Convection Oven  
• Warming Drawer  
MEMCW301ES

PRODUCT LINE OVERVIEW

# THERMADOR MASTERPIECE® SERIES OVENS WITH PROFESSIONAL HANDLE & THERMADOR MASTERPIECE® SERIES DM OVENS

## 30"

### THERMADOR MASTERPIECE® SERIES WITH PROFESSIONAL HANDLE



**SINGLE OVENS**  
True Convection with  
Professional handle  
**ME301EP**



**DOUBLE OVENS**  
True Convection in  
upper cavity with  
Professional handles  
**ME302EP**



**COMBINATION OVENS**  
Triple Combination with  
• Convection Microwave  
• True Convection Oven  
• Warming Drawer  
with Professional handles  
**MEMCW301EP**

### THERMADOR MASTERPIECE® SERIES DM OVENS



**SINGLE OVENS**  
True Convection  
CookSmart™  
**DM301ES**



**DOUBLE OVENS**  
True Convection  
CookSmart™  
**DM302ES**

PRODUCT LINE OVERVIEW

# THERMADOR PROFESSIONAL® SERIES OVENS AND TELESCOPIC RACKS

## 30"



**SINGLE OVENS**  
True Convection  
[POD301](#)



**DOUBLE OVENS**  
True Convection in  
both cavities  
[PODC302](#)



**COMBINATION OVENS**  
Double Combination with  
• Convection Microwave  
• True Convection Oven  
[PODM301](#)



**COMBINATION OVENS**  
Triple Combination with  
• Convection Microwave  
• True Convection Oven  
• Warming Drawer  
[PODMW301](#)

### TELESCOPIC RACKS

The sturdy, ball bearing telescopic racks provide convenient and safe handling of even the heaviest dishes. Racks completely extend out of the cavity, allowing easy access to the meals.

Can be used for all Masterpiece and Professional wall ovens (not applicable for DM series).

[TLSCPRCK30](#) for 30" Oven

[TLSCPRCK27](#) for 27" Oven





# NOMENCLATURE GUIDE FOR WALL OVENS

## M EMCW 30 1 E S

**Series**

M = Masterpiece

**Type of Oven**

E = True Convection

ED = True Convection  
both cavities

EMC = Double Combination with  
Convection Microwave

EMCW = Triple Combination with Convection  
Microwave and Warming Drawer

**Width**

Product width in inches

**Color/Style**

S = Stainless

P = Professional  
handle

**Year**

E = 2007

F = 2008

G = 2009

**Type of Oven**

1 = Single or  
Combination Oven

2 = Double Oven

## POD MW 30 1

**Series**

POD = Professional

**Type of Oven**

M = Double Combination with  
Convection Microwave

MW = Triple Combination with Convection  
Microwave and Warming Drawer

**Type of Oven**

1 = Single or  
Combination Oven

2 = Double Oven

**Width**

Product width in inches





***Thermador***<sup>®</sup> | *An American Icon*<sup>®</sup>

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