THERMADOR WALL OVEN SELLING GUIDE



MASTERPIECE® SERIES

PROFESSIONAL® SERIES

Thermador[®] An American Icon^{*}





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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.

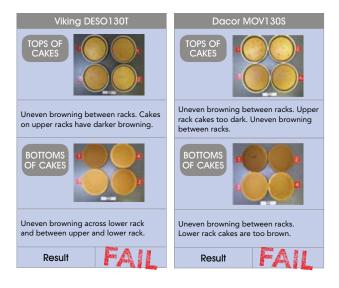
Temperature graphs:

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.

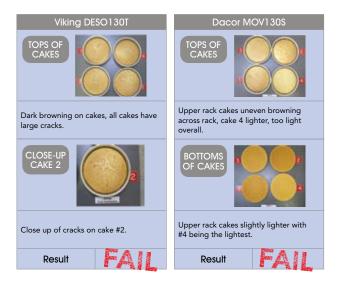
Test Dish: Four 8" White Cakes Rack Levels: 2 Cooking Mode: Bake Temperature: 350°F	Thermador ME301ES TOPS OF CAKES	Wolf SO30F/S
	Even browning across and between racks. BOTTOMS OF CAKES	Cake 4 on upper rack is cracked.
	Even browning across each rack. Bottom rack cakes slightly darker but within limits to pass.	Uneven browning between racks. Lower rack cakes darker brown.
	Result PASS	Result



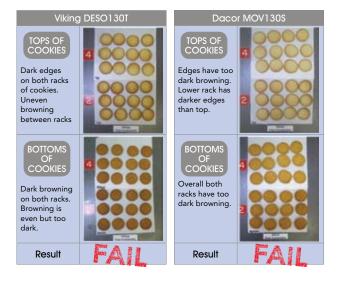
Test Dish:	Therma	dor ME301ES	Wol	f SO30F/S
Sugar Cookies	TOPS OF		TOPS OF	0000
Rack Levels: 2	COOKIES		COOKIES	5 9000
Cooking Mode: Bake	Even browning	Themador	Upper rack slightly darker	0000
Temperature: 375°F	across and between	Esta	and uneven. Lower rack has dark edges.	
	each rack.	3338	Uneven browning between racks.	00000
	BOTTOMS OF COOKIES	4 9896 9999	BOTTOMS OF COOKIES	
	Even browning across each rack. Lower rack is slightly darker, but within passing range.	Transfer Take Concerned Concerned	Uneven browning between racks. Lower rack has darker bottoms.	
	Result	MARGINAL PASS	Result	FAIL

Viking	DESO130T	Dacc	or MOV130S
TOPS OF COOKIES Uneven browning between racks. Upper rack has very dark browning. Lower rack too light.		TOPS OF COOKIES Uneven browning between racks. Upper rack has very dark browning.	
BOTTOMS OF COOKIES Even browning across and between each rack.		BOTTOMS OF COOKIES Uneven browning between racks. Lower rack darker than upper rack.	
Result	FAIL	Result	FAIL

Test Dish:	Thermador ME301ES	Wolf SO30F/S
Four 8" White Cakes	TOPS OF	
Rack Levels: 2	CAKES	CAKES
Cooking Mode: Convection		<u> </u>
Temperature: 325°F	Even browning across and between racks.	Large cracks on all cakes.
	BOTTOMS OF CAKES	CLOSE-UP CAKE 4
	Even browning across and between racks. Excellent golden brown color.	Close up of cracks on cake #4.
	Result PASS	Result



Test Dish:	Thermo	dor ME301ES	Wol	f SO30F/S
Sugar Cookies	TOPS OF	0000	TOPS OF	0000
Rack Levels: 2	COOKIES	5 0000	COOKIES	5000
Cooking Mode: Convection	Even browning between and across racks.	0000	Edges too dark on both racks. Uneven browning	0000
Temperature: 350°F	across racks.	20000	between and across racks.	20000
		Elstree all	Back row too dark.	
	BOTTOMS OF COOKIES Even browning between and across racks.		BOTTOMS OF COOKIES Browning too dark, almost burnt.	
	Result	PASS	Result	FAIL



Test Dish:	Therma	dor ME301ES	Wol	f SO30F/S
Sugar Cookies	TOPS OF		TOPS OF	2222
Rack Levels: 3	COOKIES	6650	COOKIES	- 2000 ·
Cooking Mode: Convection	Even browning across each rack and	8	Uneven browning across and between	• 8888
Temperature: 350°F	between all 3 racks.	11 0000	racks. Edges with different	0000
	3 racks.	Present	browning	0000
	BOTTOMS OF COOKIES Even browning across each rack and between all 3 racks. Golden brown color is excellent.		BOTTOMS OF COOKIES Overall, bottoms too brown and dark	
	Result	PASS	Result	FAIL



BAKING PERFORMANCE

THERMADOR SETS THE BENCHMARK

Thermador ME301ES	Wolf SO30F/S	Viking DESO130T	Dacor MOV130S
PASS	FAIL	FAIL	FAIL
MARGINAL PASS	FAIL	FAIL	FAIL
PASS	FAIL	FAIL	FAIL
PASS	FAIL	FAIL	FAIL
PASS	FAIL	FAIL	FAIL
	PASS MARGINAL PASS PASS PASS	PASS FAIL MARGINAL PASS FAIL PASS FAIL PASS FAIL	PASSFAILFAILMARGINAL PASSFAILFAILPASSFAILFAILPASSFAILFAILPASSFAILFAIL



- 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	9:03	12:11	10:06	9:07
Convection Bake 325°F	7:08	11:31	9:54	10:02
True Convection 325°F (Ring heating element + convection fan)	7:37	11:21	11:42	7:09



- 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).



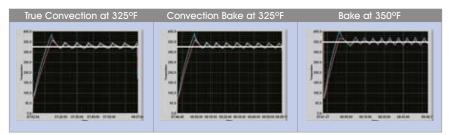
MOST PRECISE TEMPERATURE CONTROL



- 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 overswings and undershoots the set level.
- Wolf wall ovens show a temperature spread of approx. 35°F in all tested cooking modes.

TEMPERATURE GRAPHS – VIKING

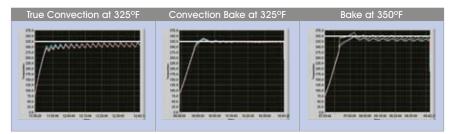
CYCLES TEMPERATURE ABOVE SET LEVEL



- 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
Self Clean Settings	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
Cool Down Time	30 minutes	1 hour	30 minutes	1 hour
Total Self Clean Time incl. cool down	Min. 2 hours Max. 3 hours	4 hours	4 hours	Depending on self clean setting 3, 4 or 5 hours
Weakness		 Rack supports need to be removed to run self clean cycle. Self clean tempera- ture is very low with avg. 775°F 		• Bottom not easy to clean due to uneven surface with the heat- ing element under glass
Cleaning Results	MARGINAL PASS	FAIL	MARGINAL PASS	FAIL
Cleaning 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 COMPARISON

THERMADOR HAS THE LARGEST WALL OVEN CAVITY ON THE MARKET

	Thermador ME301ES	Wolf SO30F/S	Viking DESO130T	Dacor MOV130S
Overall Cavity Size	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.
Notes	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.
- \bullet 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 SO30F/S	Viking DESO130T	Dacor MOV130S
Cake on 2 racks in Bake	PASS	FAIL	FAIL	FAIL
Sugar Cookies on 2 racks in Bake	MARGINAL PASS	FAIL	FAIL	FAIL
Cake on 2 racks in Convection	PASS	FAIL	FAIL	FAIL
Sugar Cookies on 2 racks in Convection	PASS	FAIL	FAIL	FAIL
Sugar Cookies on 3 racks in Convection	PASS	FAIL	FAIL	FAIL
Preheat Comparison	Best in test	Fourth in test	Third in test	Second in test
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	Largest	Smaller than Thermador	Smaller than Thermador	Smaller than Thermador



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





SINGLE OVENS True Convection ME271ES



30"

SINGLE OVENS Standard Convection M301ES True Convection ME301ES



DOUBLE OVENS True Convection in both cavities MED272ES



DOUBLE OVENS

True Convection in upper cavity ME302ES True Convection in both cavities MED302ES



COMBINATION OVENS

- Triple Combination with
- Convection Microwave
- True Convection Oven
- Warming Drawer
 MEMCW271ES



COMBINATION OVENS

- Double Combination with
- Convection Microwave
- True Convection Oven MEMC301ES



COMBINATION OVENS

Triple Combination with

- Convection Microwave
- True Convection Oven
 Warming Drawer
 MEMCW301ES

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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



DM OVENS

SINGLE OVENS

THERMADOR MASTERPIECE® SERIES

True Convection CookSmart™ DM301ES



DOUBLE OVENS True Convection in upper cavity with Professional handles ME302EP



DOUBLE OVENS True Convection CookSmart™ DM302ES



COMBINATION OVENS

Triple Combination with

- Convection Microwave
- True Convection Oven
- Warming Drawer with Professional handles

MEMCW301EP

PRODUCT LINE OVERVIEW

THERMADOR PROFESSIONAL® SERIES OVENS AND TELESCOPIC RACKS

30"



SINGLE OVENS True Convection POD301



COMBINATION OVENS

Double Combination with

Convection Microwave
 True Convection Oven
 PODM301



DOUBLE OVENS True Convection in both cavities PODC302

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COMBINATION OVENS

Triple Combination with

- Convection Microwave
- True Convection Oven
- Warming Drawer PODMW301

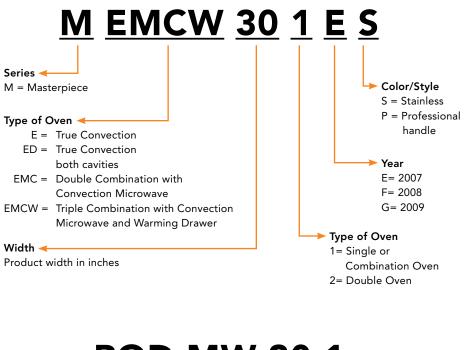
TELESCOPIC RACKS

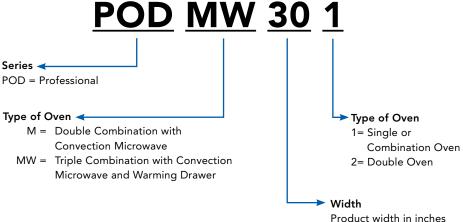
The sturdy, ball bearing telescopic racks provide convenient and safe handling of even the heaviest dishes. Racks completely extend out of the cavity, allowing easy access to the meals.

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









Thermador[®] An American Icon[®]

1 800 735 4328 WWW.THERMADOR.COM

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