

BUILT-IN OVENS

PLANNING INFORMATION

MODEL OPTIONS

There are two Thermador Built-in Oven series to choose from—Professional and Masterpiece®. Each series features a distinctive style. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Oven, be sure to verify the cabinet dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Built-in Ovens may be placed in a wall-mounted or under-counter installation.

Thermador Single Ovens may also be installed below any Thermador Induction, Electric or Non-professional Gas Cooktop. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Single Built-in Ovens are designed and approved for installation with Thermador Cooktops. Refer to the cooktop section for additional specifications.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/cabinet and level.

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

For ease of installation, some oven doors may be removed to reduce the weight of the oven by 30 lbs. per door, before installing into the cabinet. Refer to the installation manual for details.



WARRANTY

Limited warranty parts and labor (2 year)

See page 308 for additional warranty details.

ELECTRICAL LOCATION

Refer to the appropriate installation diagram for details on conduit box location.

ELECTRICAL SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All built-in ovens below are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 4-wire, single-phase power supply. Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

MODEL	REQUIRED CIRCUIT BREAKER	
	240V, 60 Hz	208V, 60 Hz
STEAM AND CONVECTION OVENS		
MES301HS	15 Amp	15 Amp
MES301HP	15 Amp	15 Amp
SINGLE OVENS		
ME301JS	30 Amp	30 Amp
ME301JP	30 Amp	30 Amp
MED271JS	30 Amp	30 Amp
MED301JS	30 Amp	30 Amp
MED301JP	30 Amp	30 Amp
POD301J	30 Amp	30 Amp
DOUBLE OVENS		
ME302JS	40 Amp	40 Amp
ME302JP	40 Amp	40 Amp
MED272JS	40 Amp	40 Amp
MED302JS	40 Amp	40 Amp
MED302JP	40 Amp	40 Amp
PODC302J	40 Amp	40 Amp
COMBINATION OVENS		
MEDMC301JS	50 Amp	50 Amp
MEDMC301JP	50 Amp	50 Amp
PODM301J	50 Amp	50 Amp
TRIPLE COMBINATION OVENS		
MEDMCW71JS	50 Amp	50 Amp
MEDMCW31JS	50 Amp	50 Amp
MEDMCW31JP	50 Amp	50 Amp
PODMW301J	50 Amp	50 Amp

IMPORTANT

Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes.

If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

A 4-wire connection is preferred, but where local codes permit, a 3-wire connection is also acceptable.

BUILT-IN OVENS 30-INCH DOUBLE

ME302JS / ME302JP / MED302JS / MED302JP



MASTERPIECE

ME302JS
Masterpiece Handle

ME302JP
Professional Handle

- True Convection in Upper Oven Only
- 1 Telescopic Rack

(Masterpiece Handle shown)



MASTERPIECE

MED302JS
Masterpiece Handle

MED302JP
Professional Handle

- True Convection in Both Ovens
- 3 Telescopic Racks
- SoftLight

(Masterpiece Handle shown)

SPECIFICATIONS

	ME302JS ME302JP	MED302JS MED302JP
Product Width	29 3/4"	
Product Height	51 3/4"	
Product Depth	23 7/8"	
Door Clearance	22"	
Overall Oven Interior Capacity* (cu. ft.)	4.7 (Upper & Lower)	
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"	
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 12 3/4" x 17 1/4"	
Min. Cabinet Width	30"	
Min. Cabinet Depth	24"	
Cutout Width	28 1/2"	
Cutout Height	51 1/8"	
Min. Base Support (lbs.)	390	
Trim Overlaps (top - bottom - sides)	5/8" - 1/8" - 5/8"	
Electrical Supply	240/208V AC, 60Hz	
Required Circuit Breaker	40 Amp	
Conduit	66" Flexible 4-Wire	
Electrical Rating	7.6 kW @ 240V 7.6 kW @ 208V	8.0 kW @ 240V 8.0 kW @ 208V
Shipping Weight (lbs.)	328	

*According to AHAM Standards

ACCESSORIES

TLSCPRCK30
30-Inch Oven Telescopic Rack

ME302JS / ME302JP / MED302JS / MED302JP

INNOVATION

- ★ - NEW SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer (upper oven in ME302—lower oven features thermal only; True Convection in both ovens in MED302)
- 1 Full Access® telescopic rack holds up to 45 pounds, integrated easy-grip handle in ME302
- NEW 3 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles in MED302
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- EasyCook offers 20 pre-programmed recipes
- Powerful halogen lighting illuminates the oven cavity in ME302
- SoftLight—Powerful halogen light with automatic dimming in MED302
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- NEW Star-K certified

DESIGN

- NEW Side strips, manifold and exhaust baffle now in bold stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- Masterpiece® Handle on model ME302JS and MED302JS
- Professional Handle on model ME302JP and MED302JP

★ THERMADOR EXCLUSIVE



2011
Steam and
Convection Oven

BUILT-IN OVENS

30-INCH DOUBLE

ME302JS / ME302JP / MED302JS / MED302JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Double Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg).

Thermador 30-inch Double Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor/cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg) for a 30-inch double oven.

30-INCH DOUBLE OVEN

