

Built-In Ovens



30-Inch Steam and Convection (Non-Plumbed)

30-Inch Steam and Convection (Non-Plumbed)

Key Features	Professional	Masterpiece®
Drop-Down Door Model	PODS301B	MEDS301BS
Left Side Opening Door Model	—	—
Right Side Opening Door Model	—	—
Width	30-Inch	
Modes	(17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	
Meat Probe	★ Multi-point	
Air Fry Capable*	★	★
Air Sous Vide Capable*	●	●
Home Connect® (Wi-Fi Enabled)	●	●
Oven Cavity Size	2.8 cu. ft.	
Telescopic Rack(s)	3	
SoftClose® Door	●	●
Cleaning Type	Easy Clean, Ecolytic Clean	
Star-K Certified	●	●
Customize with Optional Accessories (see page 101 for details)	Half Size Cooking Pan, Half Size Perforated Cooking Pan, Full Size Cooking Pan, Full Size Perforated Cooking Pan, Full Size Baking Tray, Extra Large Universal Pan, Multi-point Meat Probe, Wire Rack for Steam Oven, Sponge	
 ★ Blue Knob Kit	WKNOBKT3W	—



30-Inch Single

30-Inch Single

30-Inch Single

30-Inch Single

30-Inch Single Masterpiece® with Professional Handle

Professional	Masterpiece®	Professional	Masterpiece®	Masterpiece®
POD301W	MED301WS	PO301W	ME301WS	ME301YP
POD301LW	MED301LWS	—	—	—
POD301RW	MED301RWS	—	—	—
30-Inch				
(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie		(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast		(11) Bake, Variable Broil (hi & low), Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof Dough, Fast Preheat
★ Multi-point		●	●	—
●	●	●	●	—
●	●	●	●	—
●	●	●	●	●
4.5 cu. ft.				
3		1		
Drop-Down Door Only		●	●	●
Self Clean, Easy Clean				
●	●	●	●	●
—				
WKNOBKT3W	—	WKNOBKT3W	—	—

*Air fry and air sous vide is available on select models via Wi-Fi, and is available in the primary cavity only. Visit Thermador.com for details.

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Built-In Ovens



30-Inch Double with Steam Convection

30-Inch Double with Steam Convection

Key Features	Professional	Masterpiece®
Drop-Down Door Model	PODS302B	MEDS302BS
Left Side Opening Door Model	—	—
Right Side Opening Door Model	—	—
Width	30-Inch	
Modes – Upper Cavity	(17) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Steam, Steam Convection, Defrost, Reheat, Steam Programs	
Modes – Lower Cavity	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	
Meat Probe	★ Multi-point	
Air Fry Capable*	★	★
Air Sous Vide Capable*	●	●
Home Connect® (Wi-Fi Enabled)	Upper & Lower	
Steam Convection Oven Capacity	2.8 cu. ft.	
Oven Capacity	4.5 cu. ft.	
Telescopic Rack(s)	6	
SoftClose® Door	●	●
Cleaning Type – Upper Cavity	Easy Clean, EcoLytic Clean	
Cleaning Type – Lower Cavity	Easy Clean, Self Clean	
Star-K Certified	●	●
Customize with Optional Accessories (see page 101 for details)	Half Size Cooking Pan, Half Size Perforated Cooking Pan, Full Size Cooking Pan, Full Size Perforated Cooking Pan, Full Size Baking Tray, Extra Large Universal Pan, Multi-point Meat Probe, Wire Rack for Steam Oven, Sponge	
 ★ Blue Knob Kit	WKNBKT3W	—

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30-Inch Double

30-Inch Double

30-Inch Double

30-Inch Double

30-Inch Double Masterpiece® with Professional Handle

Professional	Masterpiece®	Professional	Masterpiece®	Masterpiece®
POD302W	MED302WS	PO302W	ME302WS	ME302YP
POD302LW	MED302LWS	—	—	—
POD302RW	MED302RWS	—	—	—
30-Inch				
(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie		(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast		(11) Bake, Variable Broil (hi & low), Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof Dough, Fast Preheat
(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast				(5) Bake, Variable Broil (hi & low), Roast, Warm, Sabbath
★ Multi-point		●	●	—
●	●	●	●	—
●	●	●	●	—
Upper & Lower				
●	—	—	—	—
4.5 cu. ft. Upper / 4.5 cu. ft. Lower				4.6 cu. ft. Upper / 4.6 cu. ft. Lower
4		2		1
Drop-Down Door Only		●	●	●
		Easy Clean, Self Clean		Self Clean
		Easy Clean, Self Clean		Self Clean
●	●	●	●	●
—				
WKNBKT3W	—	WKNBKT3W	—	—

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Built-In Ovens



30-Inch Triple with Speed Oven & Warming Drawer



30-Inch Triple with Speed Oven & Warming Drawer

Key Features	Professional	Masterpiece®
Drop-Down Door Model	PODMCW31W	MEDMCW31WS
Width	30-Inch	
Modes – Upper Cavity	36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Keep Warm) and Microwave Programs	
Modes – Lower Cavity	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie	
Meat Probe	★ Multi-point	
Air Fry Capable*	●	●
Air Sous Vide Capable*	●	●
Warming Drawer	●	●
Home Connect® (Wi-Fi Enabled)	Lower Oven Only	
Upper Cavity Capacity	1.6 cu. ft. Speed Oven	
Oven Capacity	4.5 cu. ft.	
Warming Drawer Capacity	2.5 cu. ft.	
Telescopic Rack(s)	3	
SoftClose® Door	●	●
Cleaning Type – Lower Cavity	Easy Clean, Self Clean	
Star-K Certified	●	●
 ★ Blue Knob Kit	—	—



30-Inch Double with Speed Oven




30-Inch Double with Speed Oven



30-Inch Double with Microwave



30-Inch Double with Microwave

	Professional	Masterpiece®	Professional	Masterpiece®
	PODMC301W	MEDMC301WS	POM301W	MEM301WS
Width	30-Inch			
Modes – Upper Cavity	36 CookSmart® Auto Programs (including True Convection, Speed Convection, Broil, Convection Broil, Heating Programs, Keep Warm) and Microwave Programs		(10) Beverage, Sensor Cook, Sensor Reheat, Auto Defrost, Melt Butter, Melt Chocolate, Soften Ice Cream, Soften Cream Cheese, Pizza, Popcorn	
Modes – Lower Cavity	(16) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast, Maxbroil®, Max Convection Broil, Rotisserie		(13) Bake, Broil, Roast, True Convection, Convection Bake, Convection Broil, Convection Roast, Warm, Pizza, Proof, Dehydrate, Speed Convection, Slow Roast	
Meat Probe	★ Multi-point		●	●
Air Fry Capable*	●	●	●	●
Air Sous Vide Capable*	●	●	●	●
Warming Drawer	—	—	—	—
Home Connect® (Wi-Fi Enabled)	Lower Oven Only			
Upper Cavity Capacity	1.6 cu. ft. Speed Oven		1.6 cu. ft. Microwave	
Oven Capacity	4.5 cu. ft.			
Warming Drawer Capacity	—	—	—	—
Telescopic Rack(s)	3		1	
SoftClose® Door	●	●	●	●
Cleaning Type – Lower Cavity	Easy Clean, Self Clean			
Star-K Certified	●	●	●	●
 ★ Blue Knob Kit	—	—	WKNBKT3W	—

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