Thermador ★

Quick Reference
GUIDE

Professional Built In Speciality Ovens
PODS302W

⚠ **IMPORTANT:** This reference guide is not a substitute for the Use and Care Guide. Read and consult the appliance Use and Care Guide for important safety messages and additional information regarding the use of your new appliance.

⚠ **IMPORTANT:** Hot steam can escape when you open the appliance door. Steam is not visible at certain temperatures. Do not stand too close to the appliance when opening it. Open the appliance door with caution. Keep children away.

Control Panel

Full touch color display
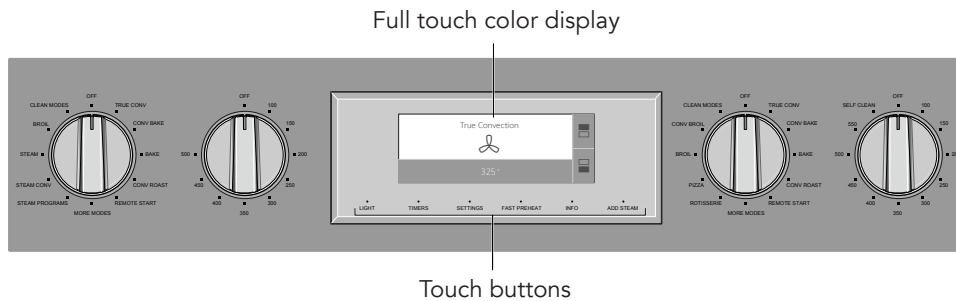
Touch buttons

Touch Button	Use
SETTINGS	Opens the basic settings menu.
TIMERS	Sets the kitchen timer or cooking time.
FAST PREHEAT	Activates/Deactivates fast preheating.
INFO	Displays additional information.
ADD STEAM	Turns on steam-assisted cooking.

How to Pair Your Oven with Home Connect

This appliance is Wi-Fi capable and can be remotely controlled using a mobile device. To implement settings via Home Connect, you must have installed and set up the Home Connect app on your mobile device. For instructions on how to pair your appliance with Home Connect refer to the Use and Care Guide included in oven's literature pack.

Setting the Time of Day

1. Touch SETTINGS.

2. Select "Time of Day".

3. Touch time in bottom bar.

4. Touch the "Hours" touch field and swipe to the left or right to select the current hour.

5. Touch the "Minutes" touch field and swipe to the left or right to select the current minute.

6. Touch the Check symbol and apply the settings.
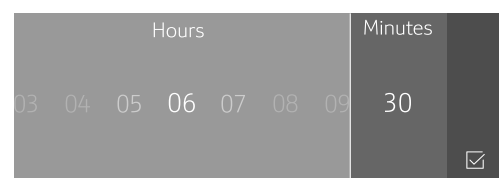
Rack Positions - Upper Steam Oven Cavity

There are five positions with position one starting at the bottom of the oven. Rack positions are called out throughout the manual to help optimize cooking performance.

Note: Always place the Universal Pan on Rack 1 when using Full Steam.
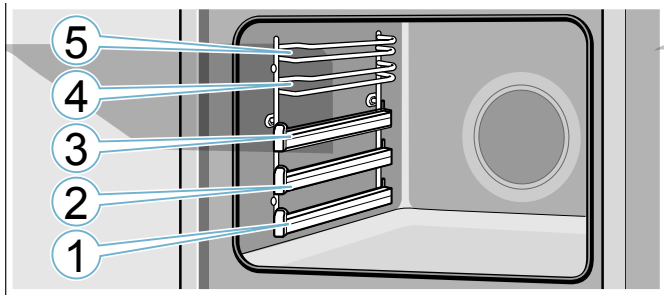
5 Broiling vegetables (peppers, onions, tomatoes) Use universal or unperforated pan.

4 Browning bread.

3 Broiling meats, cakes, cookies, cupcakes, bisuits, pizza, frozen convenience foods, casseroles, broiling.

2 Pie, cheesecake, loaf bread, poultry, meats

1 Turkey, angel food cake

Note: Use racks 1 & 3 for two rack baking and steaming. Use racks 1, 2, & 3 for three rack baking.

Rack Positions - Lower Conventional Oven Cavity

There are seven positions with position one starting at the bottom of the oven. Rack positions are called out throughout the manual to help optimize cooking performance.
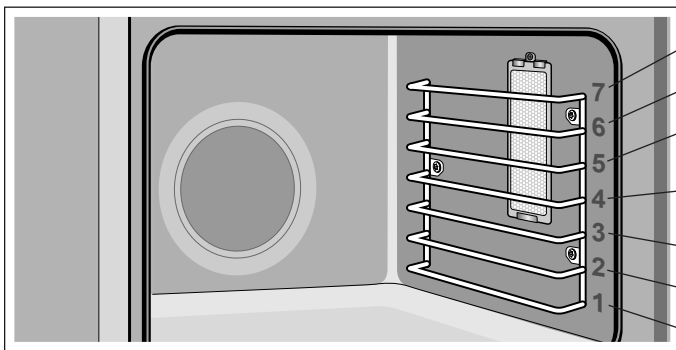
7 some multi rack baking

6 some multi rack baking

5 broiling most meats: steak, lamb chop, pork chop, hamburger

4 cakes, cookies, pizza, cupcakes, frozen convenience food

3 roast, chicken, brownies, biscuits, casserole, pie

2 turkey, loaf breads

1 broil pan for Rotisserie

Selecting a Heating Mode

1. Turn the function selector to the desired heating mode.

2. Turn the temperature selector to the desired temperature.
There are four rotary selectors:
Left side: Upper Steam Oven cavity
Right side: Lower Conventional Oven cavity

3. After a few seconds the appliance starts operation.
The status bar appears in the display to indicate preheating progress.

Setting Temperature Offset

If your foods consistently fail to cook to your desired doneness, you can offset the temperature of the oven from -35°F to +35°F (+20°C to -20°C) in the setting menu.

1. Touch the SETTINGS touch button.

2. Swipe and select Temperature offset.

3. Touch 0 in bottom line and swipe to left or right to select offset temperature.

4. Touch top line to select.

5. Touch SETTINGS.

6. Touch Save to confirm temperature offset.

Steam Assisted Cooking - Lower Cavity

When cooking with steam assistance, steam is introduced into the oven cavity at various intervals and with varying degrees of intensity.

You can add Steam for these heating modes:

- True Convection ♨
- Convection Bake ♨
- Bake ☰
- Speed Convection ♨
- Convection Roast ♨
- Roast ☰

Start:

1. Refill water tank.
   Note: Only switch on the Add Steam setting once the oven cavity has completely cooled down (to room temperature).
2. Set heating mode and temperature with the knobs.
3. Touch the ADD STEAM touch button to switch on steam assistance.
4. On the display, swipe and select steam intensity.
5. Touch the ☑ symbol to apply the setting.
6. The appliance starts the operation.

Cleaning your Oven

Easy Clean

The Easy Clean function can only be started once the oven cavity is cold (room temperature) and the appliance door is closed. Do not open the appliance door during this operation. Doing this will interrupt the Easy Clean function.

1. Remove the accessories and racks from the oven cavity.

2. Turn the function selector to CLEAN MODES

3. Swipe to the left or right to select "Easy Clean ⬚".

Touch the bottom line.

   After a few seconds the appliance start the Easy Clean function. The remaining time appears on the display.

Self Clean - Conventional Oven Cavity

During Self Clean, the oven is heated to a very high temperature. Remnants from roasting, broiling or baking are burned off and all you have to do is wipe the ash out of the oven cavity after the oven has cooled.

1. Remove the accessories from the oven cavity.

2. Turn the function selector to CLEAN MODES.

3. Swipe to the left or right to select "Self Clean ⠿".

4. Select a cleaning intensity.

5. Turn the temperature selector to SELF CLEAN.

6. Touch "Continue".

7. Confirm that you have removed heavy soil and accessories from the oven cavity.

The door lock is activated automatically. The Self Clean program is started.

Ecolytic Clean - Steam Oven Cavity

1. Turn the function selector to CLEAN MODES.

2. Swipe to the left or right to select "Ecolytic Clean ⬚".

3. Touch the bottom line.
   The cleaning time with Ecolytic Clean is displayed.

4. Touch the bottom line.
   After a few seconds the appliance starts Ecolytic Clean. The remaining time appears on the display.
   Keep the kitchen ventilated while the cleaning function is running.
   As soon as the cleaning function has run through, a signal sounds and the appliance ends the operation automatically.

Descale - Steam Oven Cavity

The appliance must be descaled regularly in order for it to continue operating correctly. When only five more steam assisted operations are possible, or fewer, the appliance reminds you to descale it with a message on the display. The number of remaining operations is displayed after the appliance is switched on. You can therefore prepare for the descaling in good time.

Mode Description and Usage

Heating mode		Temperature °F (°C)	Use	Tips
	True Convection*	150-475° (65-250°)	For baking and cooking small food items on one or more racks. The fan distributes the heat from the ring heating element in the back panel evenly around the oven cavity.	Reduce Temperature 25°F from recipe. Use for 2 and 3 racks.
	Convection Bake*	150-475° (65-250°)	Use for large baked items and breads on 1 or 2 racks. Also suitable for side dishes and casseroles. Heat is emitted from above and below while the fan distributes the heat evenly around the oven cavity.	Reduce Temperature 25°F from recipe. Use for 1 and 2 racks.
	Bake*	150-475° (65-250°)	For traditional baking and roasting on one level. Especially suitable for cakes on multiple racks. Heat is emitted evenly from the top and bottom.	Best for cakes on 2 racks.
	Convection Roast*	150-475° (65-250°)	Roasting of poultry, larger pieces of meat and vegetables. Heat is emitted from above and below while the fan distributes heat evenly around the oven cavity.	Preheat not necessary. Use recipe/ cooking chart temperature. Use open roasting pan with rack.
	Roast*	150-475° (65-250°)	For roasting poultry or meats. The heat is emitted from above and below.	Preheat not necessary, Use for cooking bags and covered bakeware.
	Convection Broil	450-500° (230-260°)	For roasting poultry, whole fish and larger pieces of meat. The broil element and the fan switch on and off intermittently. The fan circulates the hot air around the food	Preheat 3 - 4 minutes. Use with 1" or thicker meats.
	Broil	450-500° (230-260°)	For broiling flat items, such as steaks or hamburgers, for making toast, and for cooking au gratin. The whole area under the broil heating element becomes hot.	Preheat oven 3-4 minutes. Use with rack in pan to drain fat away. Turn meat once.
	Steam**	85-212° (30-45°)	For vegetables, fish, side dishes, juicing fruit and blanching.	Cooking time depends on size of food, freshness. Use accessories that came with oven. Best with one layer of food in pan.
	Steam Convection**	250-450° (120-230°)	Combines steam and convection oven mode.	Use for juicy meats, crispy crusts or a glazed outer surface is desired.
	Reheat**	175-350° (80-175°)	For plated meals and baked items. Cooked food is gently reheated. The steam ensures that the food does not dry out.	Best for pizza, pasta, meats. Do not cover food.
	Defrost**	100-125° (40-50°)	For vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food. The food does not dry out or lose its shape.	Use with smaller pieces of poultry, meats. While thawing, split foods apart or remove thawed pieces from oven.

*Steam assistance possible with this type of heating in upper oven only (water reservoir MUST be full before appliance is operated).
**Steam heating mode (water reservoir MUST be full before appliance is operated).

Troubleshooting

Oven Problem	Possible Causes and Suggested Solutions
Oven door is locked and will not open, even after cooling.	Turn the oven off at the circuit breaker and wait five minutes. Turn breaker back on. The oven should reset itself and will be operable.
Oven is not heating.	Check circuit breaker or fuse box to your house. Make sure there is proper electrical power to the oven. Be sure oven temperature has been selected.
Operations with steam or descaling do not start or do not continue.	The water tank is empty or operations are locked due to the descaling process. Fill the water tank and continue the descaling process.
After switching on an operating mode, a message is shown on the display that indicates that the temperature is too high.	The appliance has not cooled sufficiently. Allow the appliance to cool and switch the operating mode on again.
The appliance prompts you to rinse.	The power supply has been disconnected or the appliance has been switched off during the descaling process. Once the appliance is switched on again, rinse it twice.
Oven temperature is too hot or too cold.	The oven thermostat needs adjustment. See "Oven Temperature Offset" under "Adjust Basic Settings" in your Use and Care Guide.
Oven light is not working properly.	Replace or reinsert the light bulb if loose or burned out. Touching the bulb with fingers may cause the bulb to burn out.
Oven light does not turn off.	Check for obstruction in oven door. Check to see if hinge is bent.
Cannot remove lens cover on light.	There may be soil build-up around the lens cover. Wipe lens cover area with a clean dry towel prior to attempting to remove the lens cover.
Oven is not self-cleaning properly.	Allow the oven to cool before running self-clean. Always wipe out loose soils or heavy spillovers before running self-clean. If oven is badly soiled, set oven for the maximum self-clean time.
Clock and timer are not working properly.	Make sure there is electrical power to oven.
"E" and a number appears in display and control beeps.	This is a fault code. Follow the instructions in the display. If the code remains or there are no instructions in the display, press INFO to display more information (if applicable) and to turn off the beep. If the code is still displayed, write down the fault code number, turn off the oven, and call Customer Service.
With a new oven there is a strong odor when oven is turned on.	This is normal with a new oven and will disappear after a few uses. Operating the self-clean cycle also "burns-off" the smell more quickly.
Control does not react when a key is touched.	Be sure that pad is clean. Touch the center of the touchpad. Use the flat part of your finger.
Fan is running during modes that do not use convection.	On some models, the convection fan runs while the oven is preheating for the Bake mode. This is normal.
Warm air or steam escapes from oven vent.	It is normal to see or feel steam or warm air escaping from the oven vent. Do not block the vent.
Cooling fan runs even when the oven is turned off.	This is normal. The cooling fan will continue to run, even after the oven has been turned off, until the oven has cooled sufficiently.
Oven door closes faster/slower than normal.	The soft-close door hinges contain a damping fluid that is affected by temperature. If the oven is in a cold environment, the door will close slower than it will in a warmer environment. A warmer than normal environment, such as when cooking, may cause the door to close slightly faster.
The appliance prompts you to descale without the counter appearing beforehand.	The set water hardness range is too low. Check the set water hardness range and adjust if necessary. Carry out descaling.
The "Fill water tank" message appears even though the water tank is full.	Check that the water tank is fully pushed in to place. The tank could also possibly be damaged from being dropped. Due to impact, components inside the water tank have come loose and the tank is leaking. If the message still appears and nei-ther of these problems are the issue, it may need a new sensor. Call Customer Service.

Oven Problem	Possible Causes and Suggested Solutions
When cooking with steam, a lot of steam is produced.	The appliance is being automatically calibrated and is a normal occurance.
There is a "pop" noise during cooking.	Cold/warm effect with food, caused by the steam.
The appliance cannot be switched on or is on and cannot be operated; the ⊂o symbol is shown on the display.	The panel lock is activated. Press and hold the LOCK touch button (or TIMERS, if LOCK is not present) until the ⊂o symbol goes away.
The appliance does not heat up; ☐◁ is shown on the display.	Demo mode is activated in the basic settings. Turn demo mode to OFF in the settings menu.

Customer Service

Please check the troubleshooting pages in this guide before calling Customer Service. Commonly asked questions are addressed there and may resolve your issue the fastest. In the event you still need to contact Customer Service, there is some information you can have ready to speed up the process: 1) model & serial number; 2) date of purchase. Data Rating Label shows model and serial number. Consult your Use and Care Guide for the specific label location.

To contact Customer Service:

US: 800-735-4328
Web: www.thermador.com/support
Parts & Accessories: www.thermador-eshop.com