

Quick Reference GUIDE

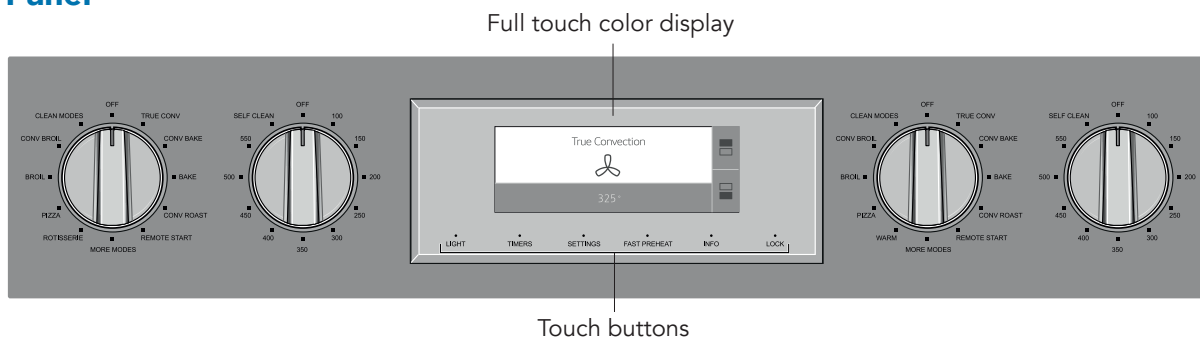
Professional Built In Ovens

PO301W, POD301W, POD301LW, POD301RW, PO302W, POD302W,
POD302LW, POD302RW, POM301W, PODMC301W, PODMCW31W



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.

Control Panel



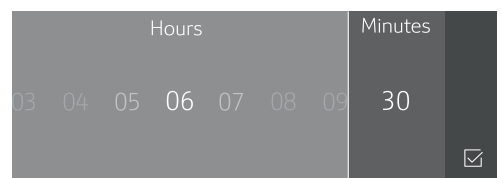
Touch Button	Use
SETTINGS	Opens the basic settings menu.
TIMERS	Sets the kitchen timer or cooking time.
FAST PREHEAT	Activates/Deactivates fast preheating.

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.

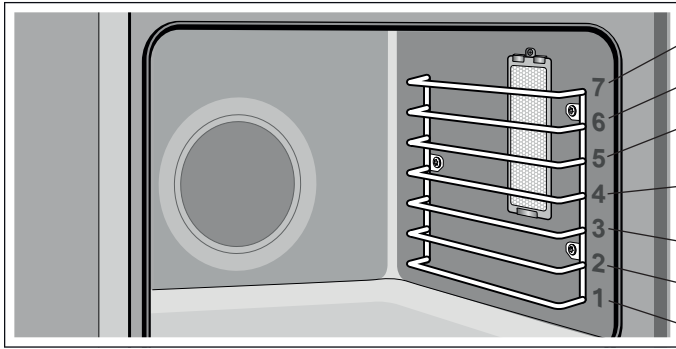
Setting the Time of Day

1. Select 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

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

Cleaning your Oven

Self Clean:


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. Touch the function selector to CLEAN MODES.
3. Touch the MENU button.
4. Swipe to the left or right to select "Self Clean .
5. Select a cleaning intensity.
6. Turn the temperature selector to SELF CLEAN.
7. Touch "Continue".
8. 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.



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. Leave rack 3 and remove all other racks and accessories from the oven cavity.
2. Mix 2 cups water and ½ cup vinegar and place in broil pan tray on rack 3.
3. Turn the function selector to CLEAN MODES.
4. Swipe to the left or right to select "Easy Clean .
5. Touch the bottom line.

The appliance starts the Easy Clean function. The remaining time appears on the display.

Selecting a Heating Mode












1. Turn the function selector to TRUE CONV to switch on the appliance. The heating modes menu is the default menu.
2. For double ovens, touch the symbol for the oven cavity you want to use:
 -  Upper oven cavity
 -  Lower oven cavity
3. Turn the temperature selector to the required temperature.
4. For heating modes that require a preheat 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 in the setting menu. Here you can offset the temperature of the oven from -35°F to +35°F (+20°C to -20°C).

1. Press "Settings".
2. Swipe to Temperature Offset.
3. Touch bottom line to select offset temperature.
4. Touch top line.
5. Press "Settings".
6. Press Save or Discard to confirm temperature offset.

Mode Description and Usage

Heating mode	Temperature °F (°C)	Use	Tips
 True Convection	150-525° (65-275°)	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	150-525° (65-275°)	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	150-525° (65-275°)	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	150-525° (65-275°)	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	150-525° (65-275°)	For roasting poultry or meats. The heat is emitted from above and below.	Preheat not necessary, Use for cooking bags and covered bakeware.
 Slow Roast	150-250° (65-120°)	For gentle slow cooking of seared, tender pieces of meat in ovenware without a lid. Heat is emitted evenly from the top and bottom at low temperatures.	Place cookware in the oven and allow the oven to heat up for about 10 minutes. Sear meat on the cooktop on all sides, then place into the preheated cookware.
 Max Convection Broil	450°-550° (230°-290°)	For thick tender cuts of meat, poultry and fish. Uses the larger broil element with the convection fan to allow for more food to cook at one time.	Preheat oven 3-4 minutes.
 Broil	450-550° (230-290°)	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.
 Pizza	150-525° (65-275°)	For preparing pizza fresh or frozen. Heat is emitted from above and below. The fan distributes the heat evenly around the oven cavity.	For crispy crust use oven rack. Preheat baking stone while preheating.
 Sabbath	100-450° (40-230°)	Will appear in Heating Modes if enabled in Settings. See Sabbath Mode section under General Operations Chapter.	Cooking time up to 74 hours.
 Yom Tov	100-450° (40-230°)	Will appear in Heating Modes if enabled in Settings. See Yom Tov Mode section under General Operations Chapter.	Cooking time up to 74 hours. Select from 6 temperatures.

Note: Some modes vary by model.

Trouble Shooting

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.
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.
Oven temperature is too hot or too cold.	The oven thermostat needs adjustment. See "Oven Temperature Offset" under "Adjust Basic Settings"
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 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 cannot be switched on or is on and cannot be operated; the  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  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

9001254920 • 980412