

POM301W

30-INCH DOUBLE COMBINATION BUILT-IN OVEN WITH MICROWAVE

PROFESSIONAL COLLECTION



FEATURES & BENEFITS

- Specially crafted gray glass on stainless steel for a luxurious look and finish
- Designed for flexibility—standard or flush installation into kitchen cabinets
- 950 watts microwave power and 10 microwave power level
- SoftClose® door ensures ultra smooth closing of the oven door
- Fast 2-hour self clean mode

ACCESSORIES (INCLUDED)

Upper Cavity: Glass turntable, Rack; Lower Cavity: 1 Telescopic and 2 Standard Oven Racks, Meat Probe

ACCESSORIES (OPTIONAL)

Blue Knob Kit (2 piece) WKNOBKT3W

WARRANTY

Limited Warranty Parts and Labor 2 Year

GENERAL PROPERTIES

Heating Modes – Upper Cavity

(9) Baked Potato, Sweet Potato, Fresh Vegetable, Frozen Vegetable, Ground Meat, Fish / Seafood, Brown Rice, White Rice, Frozen Entrées

Heating Modes – Lower Cavity

(13) Bake, Broil, Roast, Convection Bake, Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast

Sabbath	Yes
Cleaning Type – Lower Cavity	Easy Clean and Self Clean
Telescopic Rack(s)	1
Illumination Type	Upper Cavity LED Lower Cavity Halogen
Interior Lights	Upper Cavity 1 Lower Cavity 2
Home Connect® (Wi-Fi Enabled)	Yes, Lower Oven Only

OVEN PERFORMANCE

Microwave Power	950 W
Bake / Broil Element – Lower Cavity	2,400 W / 3,800 W
Convection Element – Lower Cavity	2,000 W

TECHNICAL DETAILS

Watts	10,200 W
Circuit Breaker	50 A
Volts; Frequency	240 / 208 V; 60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	60" 4-Wire
Energy Source	Electric

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	49" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)	1/2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard	48 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush	49 1/8" x 30" x 24 1/2"
Microwave Capacity	1.6 cu. ft.
Oven Capacity	4.5 cu. ft.
Overall Lower Oven Interior Dimensions (HxWxD)	17 3/4" x 24" x 17 7/8"
Usable Lower Oven Interior Dimensions (HxWxD)	13 1/2" x 21 5/8" x 16 1/4"
Net Weight	267 lbs

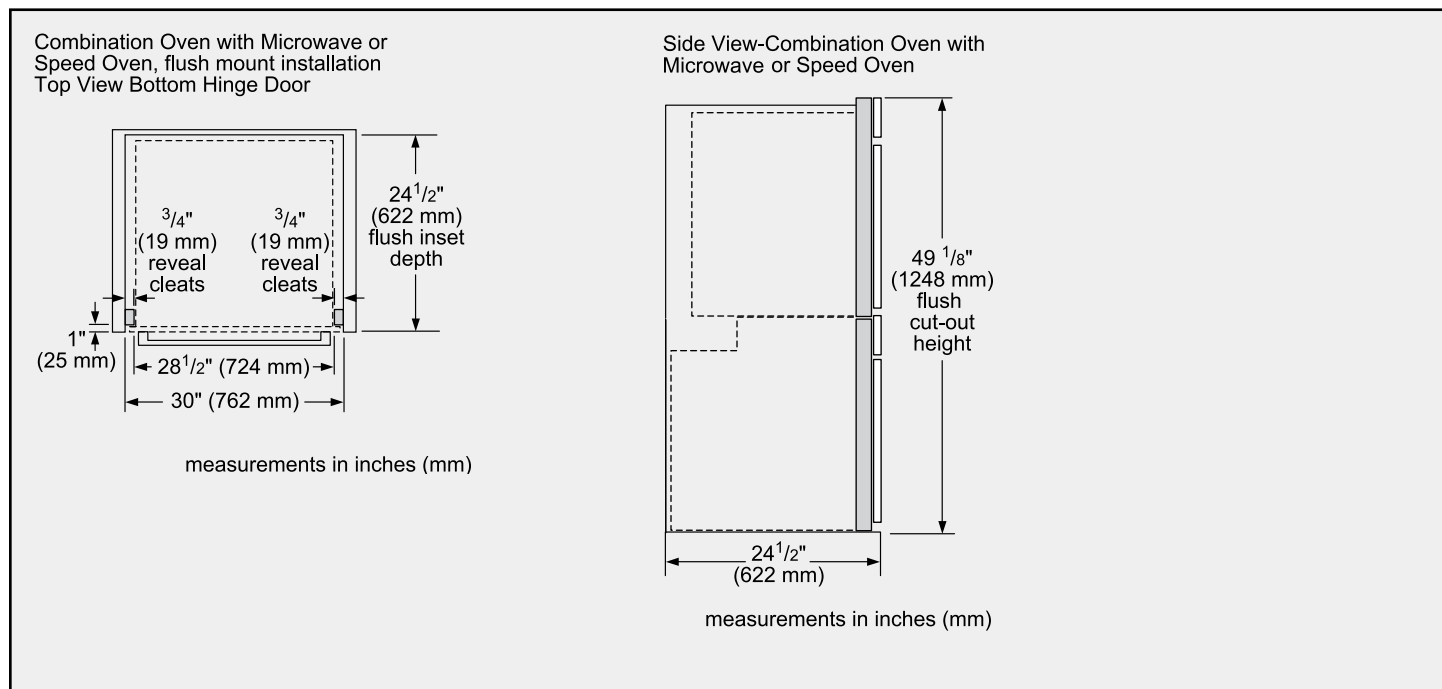
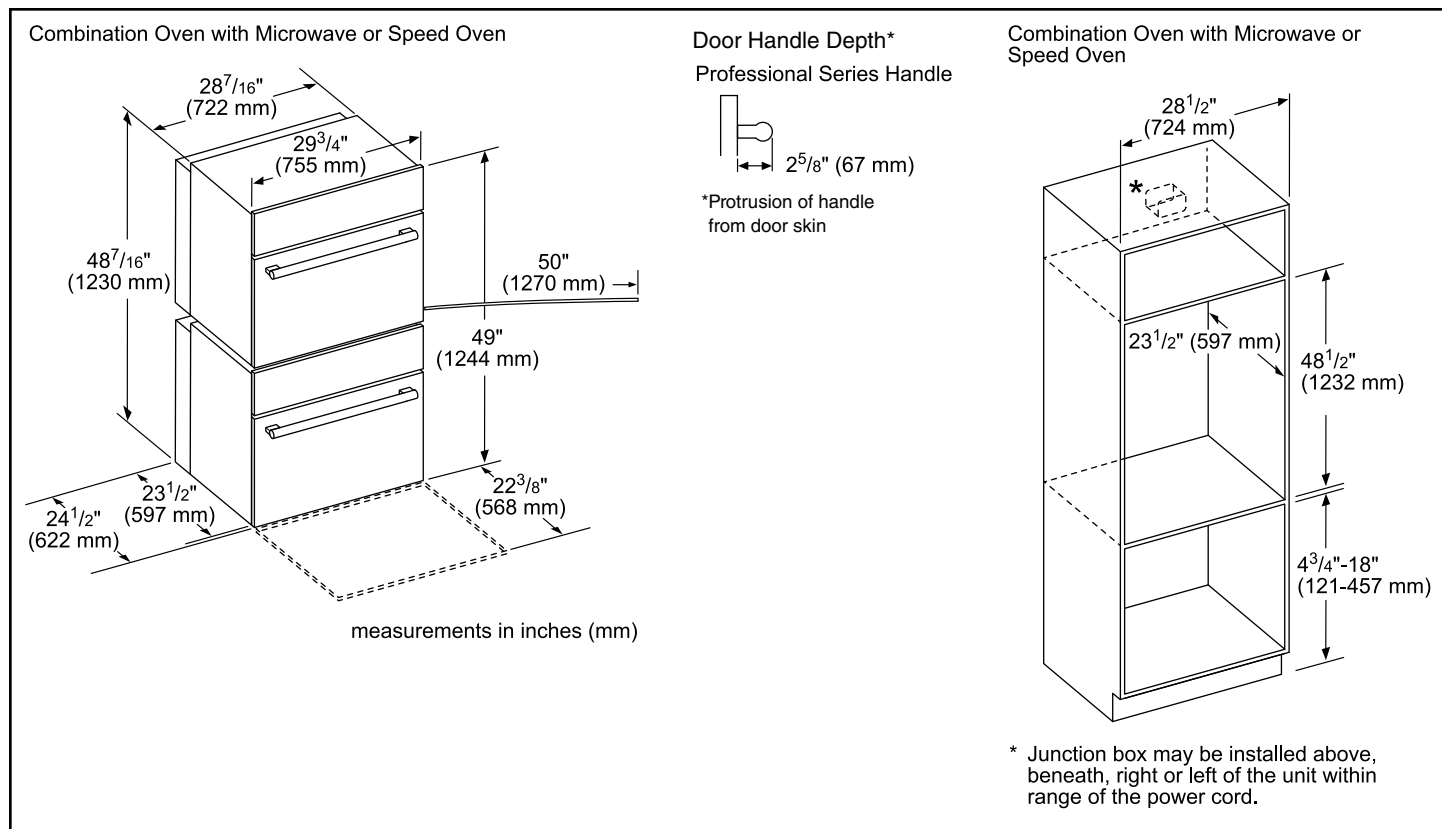
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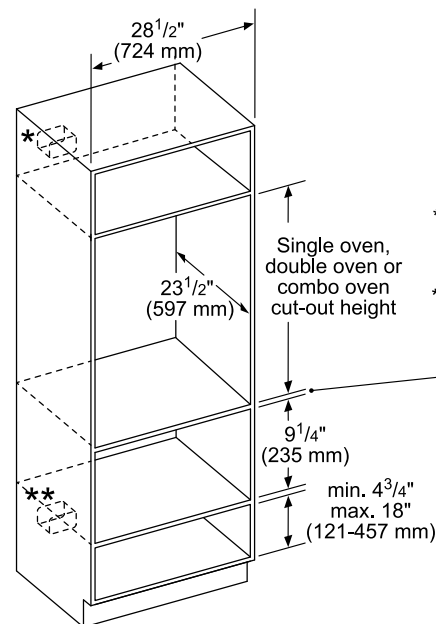
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INSTALLATION DETAILS

Standard installation

Single oven, double oven or combo oven over warming or storage drawer



* Wall oven junction box may be located above or to the right or left of the unit within reach of the power cable.

** Electrical hook-up may be located below (depending on space) or next to the drawer within reach of the power cable.

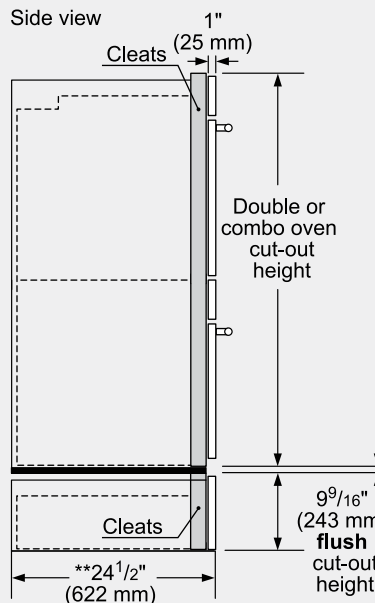
Minimum $\frac{3}{4}$ " (18 mm) required between cut-outs.

measurements in inches (mm)

Flush installation

Double or combo oven over storage or warming drawer

Side view



*IMPORTANT: Base has to be able to support the weight of the oven. Please check oven manual for minimum weight requirements.

minimum $\frac{1}{2}$ " (13 mm) required between cut-out*
Warming drawer

** For WD30W, the installed dimension may differ. This is based on $\frac{3}{4}$ " (19 mm) thick custom panel.

measurements in inches (mm)

These warranties give you specific legal rights and you may have other rights that vary from state to state. Limited warranty from date of delivery. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.