

# PSO301M

## 30-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

PROFESSIONAL SERIES



### FEATURES & BENEFITS

- ★ - Bold chiseled professional design with restaurant style stainless steel knobs and handle
- ★ - Until now steam has been the technique for professional restaurants and is now available for the culinary enthusiast
- ★ - Steam and Convection Cooking provides unrivaled taste and quality—Food stays moist on the inside and is perfect on the outside
- ★ - The ultimate culinary tool—the Steam and Convection Oven offers passionate cooks three cooking solutions—Steam, True Convection, and Steam and Convection
- CookControl™ Temperature probe

### ★ THERMADOR® EXCLUSIVE

### GENERAL PROPERTIES

#### Modes

(13) Steam, Steam Convection, True Convection, Reheat, Keep Warm, Defrost, Slow Cook, Proof, Dish Warming, 40 Easy Cook® Programs, Favorites, Steam Clean, CookControl™ Temperature Probe

Cleaning Type	Steam Clean
Illumination Type	Halogen
Interior Lights	2

### OVEN PERFORMANCE

Steam Element Wattages	1,960 W
Convection Element Wattages	1,960 W

### TECHNICAL DETAILS

Watts (W)	1,960 W
Circuit Breaker (A)	15 A
Volts (V)	240 / 208 V
Frequency (Hz)	60 Hz
Plug Type	Fixed Connection, No Plug
Conduit	48" Flexible 3-Wire
Energy Source	Electric
Installation Type	Non-Plumbed

### DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	19 5/8" x 29 3/4" x 22 11/16"
Required Cutout Size (HxWxD) (in)	19 3/16" x 28 1/2" x 23 1/2"
Oven Cavity Size (cu. ft.)	1.4 cu. ft.
Overall Oven Interior Dimensions (HxWxD) (in)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (HxWxD) (in)	12" x 7 3/4" x 15 5/8"
Net Weight (lbs)	78 lbs

### ACCESSORIES (INCLUDED)

Wire Rack, Perforated Cooking, Pan – Full Size, Baking Tray, Perforated Cooking, Pan – Half Size Cooking

### WARRANTY

Limited Warranty Parts and Labor	2 Year
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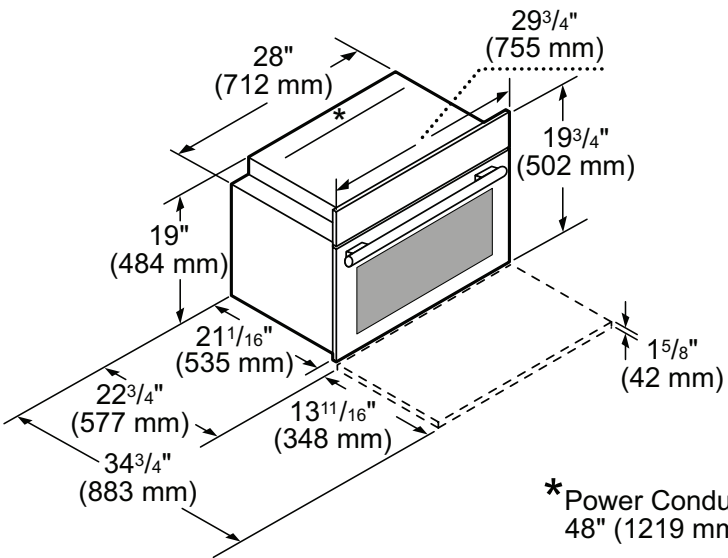
### ACCESSORIES (OPTIONAL)

	CS1XLH Cooking Pan—Half size, 1 5/8" deep		CS2XLPH Perforated Cooking Pan— Full size, 1 5/8" deep
	CS1XLPH Perforated Cooking Pan— Half size, 1 5/8" deep		CS2LH Baking Tray—Full size, 1 1/8" deep
	CS2XLH Cooking Pan—Full size, 1 5/8" deep		CSRACKH Wire Rack for Steam and Convection Oven

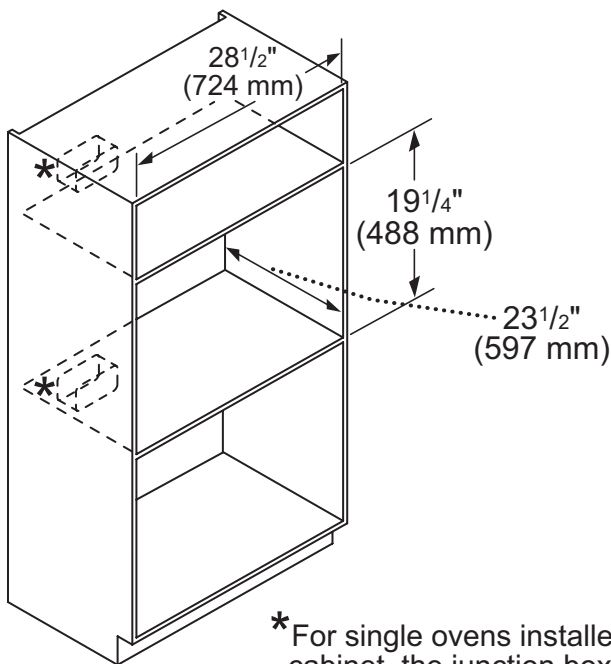
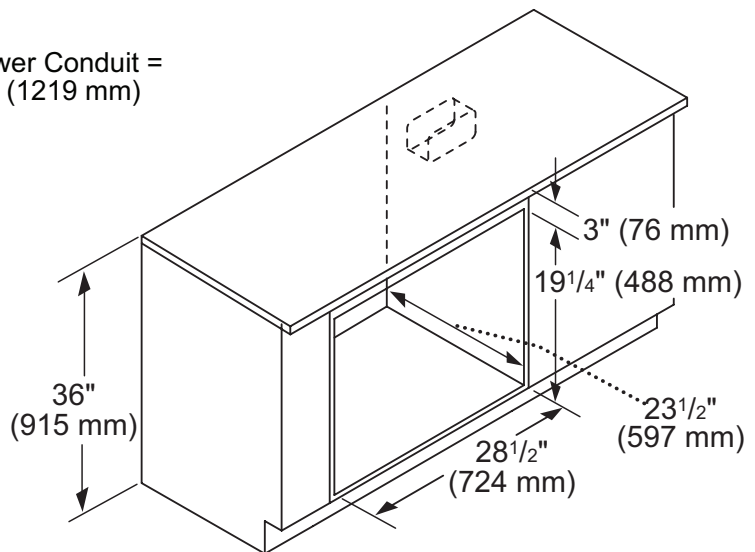
**PSO301M**  
**30-INCH STEAM AND CONVECTION SINGLE**  
**BUILT-IN OVEN**  
 PROFESSIONAL SERIES



**30-INCH STEAM AND CONVECTION OVEN**



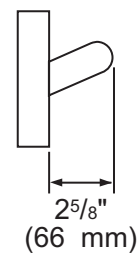
\* Power Conduit = 48" (1219 mm)



\* For single ovens installed into a wall cabinet, the junction box may be located above or beneath the unit within reach of the power cord.

Door Handle Depth\*

Professional Handle



\*Protrusion of handle from outer part of door. Does not include thickness of door

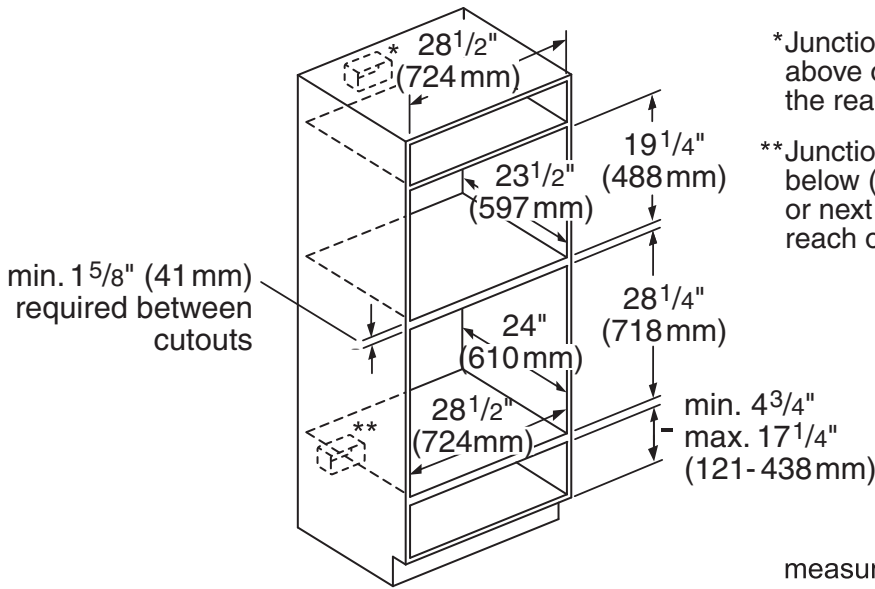
# PSO301M

## 30-INCH STEAM AND CONVECTION SINGLE BUILT-IN OVEN

PROFESSIONAL SERIES



### 30-INCH STEAM AND CONVECTION OVEN OVER SINGLE OVEN



### COMBINING PRODUCT IN A WALL-MOUNTED INSTALLATION

Thermador Professional Steam and Convection Ovens may be installed in combination with other Thermador products.

Upper Product	Professional Steam Oven	Professional Steam Oven	Microwave
Lower Product	Wall Oven	Microwave	Professional Steam Oven
Minimum distance between upper and lower product cutout*	1 5/8"	1 1/4"	1 3/4"
Comments		microwave w/trim kit	all products w/trim kit

\*IMPORTANT: cabinet base must be able to support oven weight. Refer to oven manual for minimum weight requirements.

NOTE: recommended air gap between products is 7/8" (included in min. distance)

These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. 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.