



PROFESSIONAL SERIES

SINGLE AND DOUBLE BUILT-IN OVENS

Featuring an exquisite analog chronometer, stainless steel knobs, professional styling and unsurpassed performance, Thermador Professional® Series ovens bring beauty and power together to create the only true professional level built-in ovens on the market. With industry-leading features like Speed Convection and a massive 4.7 cubic foot capacity, these ovens are built to surpass the expectations of even the most discriminating chef.



30"

PROFESSIONAL SERIES
SINGLE OVEN

Professional Series stainless steel oven with electronic display and True Convection.

POD301



30"

PROFESSIONAL SERIES
DOUBLE OVEN

Professional Series stainless steel ovens with electronic display and True Convection.

PODC302



PROFESSIONAL SERIES

COMBINATION BUILT-IN OVENS

Flexibility is powerful. That's why Thermador offers completely modular Professional Series combination built-in ovens. Whether you desire a convection microwave with your oven, or both an oven and warming drawer, these products make your kitchen the model of elegance and practicality.



30"

**PROFESSIONAL SERIES
MICROWAVE COMBINATION OVEN**

Professional Series stainless steel microwave combination oven with convection microwave and True Convection oven.

PODM301



30"

**PROFESSIONAL SERIES
TRIPLE COMBINATION OVEN**

Professional Series stainless steel microwave/warming drawer combination oven with convection microwave, True Convection oven and warming drawer (Thermador exclusive).

PODMW301



PROFESSIONAL DESIGN

Stainless steel knobs, Professional handles and an analog chronometer exude professional quality, outstanding design and timeless beauty. Because Thermador understands your kitchen is your inspiration.



GRAPHICAL DISPLAY

Elegance and performance meet increased functionality. The electronic graphical display acts as a timer, monitors the Superfast Preheat mode and informs you of the delayed cooking status and meat probe temperature.



TRUE CONVECTION

The new True Convection baffle system cooks your foods more quickly and more evenly than other convection systems. By precisely directing heat, everything you put into the oven comes out just the way you expect—irresistible.



HEAVY-DUTY ROTISSERIE

Thermador Professional built-in ovens offer the best performing rotisserie available. With up to a 12-pound capacity, it cooks large roasts and poultry evenly on all sides and cleans up easily with dishwasher-safe components.

SPEED CONVECTION

Reduce cooking times for frozen foods up to 30% with Thermador's industry-leading Speed Convection system. Your creations are cooked evenly, perfectly and in less time than ever before.

SEVEN ADJUSTABLE LEVELS

With 7 oven rack settings, you have ultimate culinary control and the ability to cook multiple items at once.

MULTIPLE CONFIGURATIONS

Our versatile collection of oven, convection microwave and warming drawer combinations gives you the ultimate flexibility to pursue your greatest culinary ambitions with one appliance.



MASSIVE CAPACITY

With 4.7 cubic feet of cooking space, the Thermador Professional® Series oven is the largest on the market, capable of handling even the grandest dinner parties.



MAXBROIL

A Thermador exclusive 5,000-watt, 12-pass broil element is the most powerful on the market, allowing you to broil even the largest dishes more evenly for perfect results every time.



TELESCOPIC RACKS

Sturdy telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes. Also available separately as an accessory.



SUPERFAST PREHEAT

This time-saving Thermador exclusive preheats your oven in less than 7 minutes. So time in the kitchen is spent creating, not waiting.



HALOGEN LIGHTING

4 bright halogen lights make it easy to monitor the progress of your culinary creations. Double oven models feature separate on and off controls for top and bottom oven lights.



FASTEST SELF-CLEAN

In just 2 hours, the interior walls and rack supports become perfectly clean, thanks to the fastest self-cleaning cycle on the market.