

30 SECOND PITCH REFERENCE SHEET

Professional Steam and Convection Oven (PSO301M)



Frameless Professional Design

The first American steam oven that does not require a 30" trim kit. Plus, restaurant-style stainless steel knobs and handle create a bold, chiseled, professional design.

Large Oven Capacity

The Thermador Steam and Convection Oven offers a 1.4 cubic foot capacity. Users can cook a 14lb turkey in just 90 minutes utilizing Combination Mode.



Unparalleled Cooking Performance

Steam and Convection Cooking provides unrivaled food taste and quality. Food stays moist on the inside and is perfectly finished on the outside. Users can create a complete meal in under 30 minutes with no taste or odor transfer.



Easy Cook® Food Programs

Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results. Steam & convection cooking is effortless and reduces the risk of over-cooking, over-boiling or dried out food.



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FEATURE	ATTRIBUTE	BENEFIT
CookControl™ Probe	Probe monitors temperature of item being cooked. Oven will notify user and shut down when desired temperature is reached.	Users can precisely cook items without fear of overcooking.
Nine Cooking Modes	Many different cooking options for users.	Users can cook a variety of different foods with accuracy. Including, breads, meats, desserts and much more.
1.4 Quart Water Tank	Non-plumbed unit features a large refillable water tank.	Non-plumbed configuration gives users the flexibility to install anywhere, in any home.
Steam Clean Assist	Keeps unit clean utilizing steam.	Save valuable time by using steam to keep oven spotless.
Included Accessories	Steam & Convection Oven includes recipe book, 1 rack, 2 perforated pans and 2 non-perforated pans.	Home cooks can use included recipes and accessories to prepare many types of food.

BSH Text4Spec: For more detailed information, send text message **PSO301M** to **21432**

Thermador Customer Service: (800)735-4328

www.thermador.com

