

STEAM & CONVECTION OVEN

Providing the ultimate results in taste, texture, and quality:

Enhanced Flavors



Food tastes better and retains more vitamins and minerals when cooked with steam. Plus, steam helps eliminate the need to use unhealthy fats and oils.

Savor the Results

The results from the Steam & Convection Oven far exceed all other ovens when it comes to texture, appearance, and, of course, taste. Multiple dishes can be cooked to perfection at the same time with no flavor transfer.



A Gourmet Tool



With Steam & Convection together, food comes out crisp on the outside and moist on the inside, just like in a restaurant. The forgiveness of steam makes it difficult to ruin a dish, something all novices can embrace!

Better-the-Next-Day Reheating

When properly reheated, some leftovers taste better than when they were originally served. Steam allows for reheating without losing any moisture, texture, or flavor.

TWO OPTIONS: *REHEAT* function under 'More Modes' or *REHEAT PIZZA* function in 'Steam Programs'



Steam & Convection Oven



- ★ **Large 2.8 cu ft capacity**—
Ample space to cook large meals or multiple dishes.
- ★ **Flexible Installation Options**—
Flush or standard installation allows for different aesthetics, while the water tank allows for convenient installation anywhere, without the need for a waterline.
- ★ **Thermador Connected Experience**—
Powered by Home Connect[®], the app offers recipe ideas and helpful information to get the most out of this versatile unit.

★ **Included Accessories**—

3 Telescopic Racks, Universal Pan (Large), Solid Steam Pan (Small), Perforated Steam Pans (1 Large & 1 Small), Broiler Pan with Grid, Multi-point Meat Probe

The Ultimate Everyday Oven



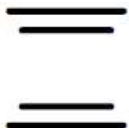
Steam



Steam & Convection



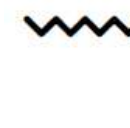
Reheat



Bake



Convection Bake



Broil

Additional Cooking Modes:

True Convection · Roast · Convection Roast · Convection Broil · Speed Convection
Pizza · Slow Roast · Proof · Warm · Dehydrate · Defrost

Steam Assist

Steam is introduced into the oven at various intervals, with varying degrees of intensity.

Add to the following cooking modes:

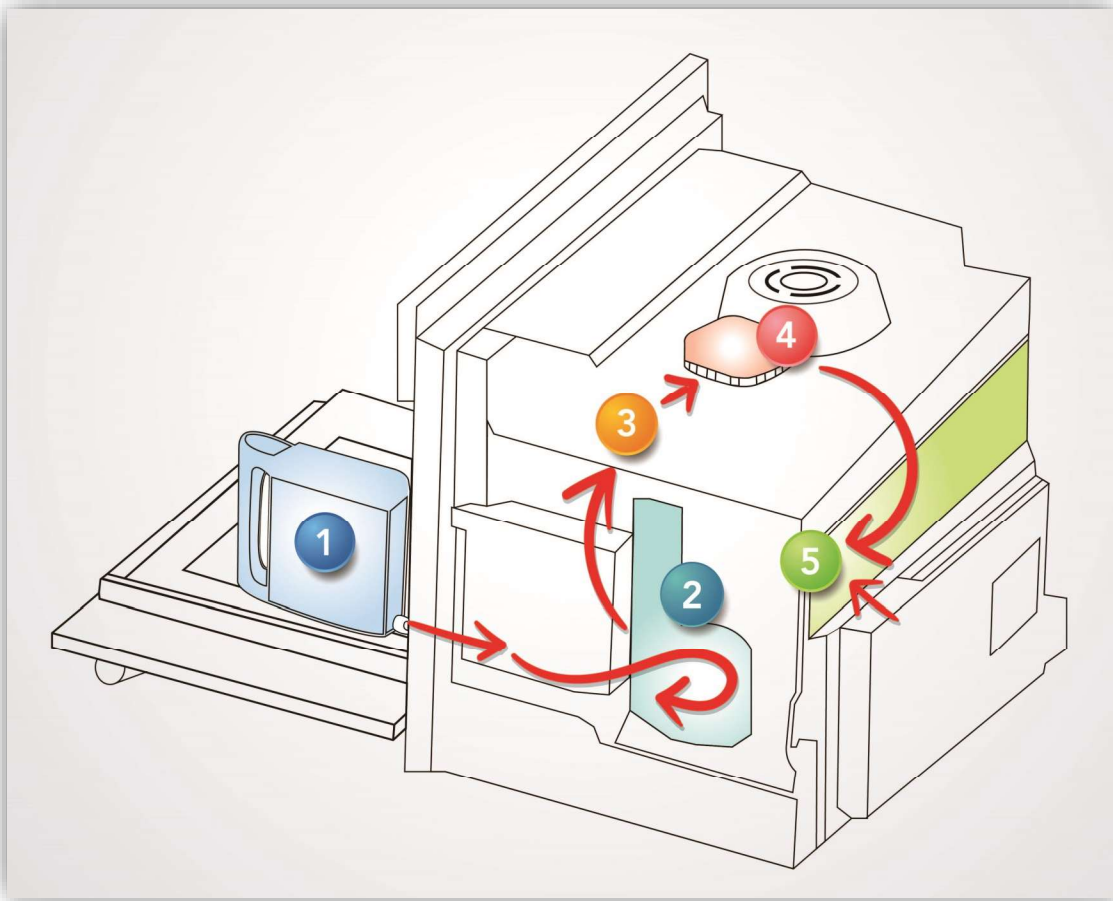
True Convection · Bake · Convection Bake · Roast · Convection Roast · Speed Convection

Available in the following intensities:

Low · Medium · High

Steam & Convection Oven

WORKING PRINCIPLE



1 The Tank is filled with fresh water from the kitchen faucet

2 The oven is powered 'ON' and a steam cooking cycle selected, activating the water pump

3 Water is drawn from the Tank and pushed through a hose into the steam generator

4 Sensors check that the generator is full before the heater plate is energized to heat the water

5 The resultant steam flows through the Outlet Hose into the oven cooking cavity

6 The steam laden air of the cavity envelopes the food to keep it moist while cooking it faster

7 Steam cooking duration and amount depends on the steam cooking program chosen

8 When the oven is turned 'OFF' the water in the generator is pumped back into the Tank

9 The Tank should be emptied, rinsed and dried in preparation for the next cooking session

Steam & Convection Oven

STEAM AUTO PROGRAMS

Categories	Dishes
Reheat	Pizza - thin 1 pc.
	Pizza - thin 2 pcs.
	Pizza - thin 3 pcs.
	Pizza - thin 4 pcs.
	Pizza - thin 5 pcs.
	Pizza - thin 6 pcs.
	Pizza - thin whole
	Pizza - thick 1 pc.
	Pizza - thick 2 pcs.
	Pizza - thick 3 pcs.
	Pizza - thick 4 pcs.
	Pizza - thick 5 pcs.
	Pizza - thick 6 pcs.
Pizza - thick whole	
Vegetables	Steamed cauliflower florets
	Steamed green beans
	Steamed broccoli florets
	Steamed green asparagus
	Fresh brussels sprouts
	Sliced carrots
	Fresh artichokes
	Steamed fresh spinach
Potatoes	Snow peas
	Boiled potatoes w/ skin
Cereals and grains	Boiled potatoes
	Couscous

Categories	Dishes
Poultry	Whole chicken - fresh
	Chicken portions
Beef	Sirloin - fresh
	Pot roast - fresh
Pork	Roast - fresh
Lamb	Leg of lamb - fresh
Fish	Fresh fish - whole
	Fresh fish - fillets
	Frozen fish - fillets
	Shellfish
	Shrimp
Baked goods, Desserts	Fruit compote
	Rice pudding
Breads	White bread
	Multigrain bread
	Rye bread
	Fresh bread rolls
	Frozen bread rolls
	Braided loaf
Flat bread	
Defrost	Berries
Eggs	Hard-boiled eggs 1-24
	Hard-boiled eggs 25-36
Rice	Basmati rice
	Brown rice
	Long grain rice
	Risotto, Arborio rice

Available Options



Masterpiece® Collection
Single Oven



Professional Collection
Single Oven



Storage Drawer for
Steam & Convection Oven



Masterpiece® Collection
Combination Unit



Professional Collection
Combination Unit

In A Class of Their Own

Microwave Hood
MU30WSU

Steam & Convection Oven
MEDS301WS
PODS301W

Triple Stack
MEDMCW31WS
PODMCW31W



- 2.1 cu ft Capacity
- 1,100 Watts of power
- Sensor Cooking
- Triple Distribution Turntable Disk
- 5-Speed, 385 CFM ventilation
- Vented or recirculating

**For use with 5 burner Pro Harmony®
Ranges PRD305WHU / PRG305WH only*

- 2.8 cu ft Capacity
- Steam, Bake, & Broil models
- 17 Heating Modes
- 41 Auto Programs
- Steam Assist
- 3 Full Extension Racks
- Multi-point Meat Probe
- Home Connect®

- Speed Oven (Upper)
 - 36 CookSmart® auto programs
 - Bake, Broil, & Convection elements
- Deluxe Wall Oven (Middle)
- 16 Cooking Modes
 - Rotisserie & Max Broil
 - 3 Telescopic Racks
 - Home Connect®
- Warming Drawer (Lower)