

# MED302RWS

## 30-INCH DOUBLE BUILT-IN OVEN

MASTERPIECE® SERIES, RIGHT SIDE OPENING DOOR



### GENERAL PROPERTIES

#### Heating Modes – Upper Cavity

(16) Bake, Broil, Max Broil, Roast, Convection Bake, Convection Broil, Max Convection Broil, Convection Roast, Proof, Warm, Pizza, True Convection, Dehydrate, Speed Convection, Slow Roast, Rotisserie

#### 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	Upper Cavity Lower Cavity	Easy Clean, Self Clean Easy Clean, Self Clean
Telescopic Rack(s)		4
Illumination Type	Upper Cavity Lower Cavity	Halogen Halogen
Interior Lights	Upper Cavity Lower Cavity	2 2
Home Connect® (Wi-Fi Enabled)		Yes

### OVEN PERFORMANCE

Bake / Broil Element	Upper Cavity Lower Cavity	2,400 / 3,800 / 1,000 W 2,400 / 3,800 W
Convection Element	Upper Cavity Lower Cavity	2,000 W 2,000 W

### TECHNICAL DETAILS

Watts		9,600 W
Circuit Breaker		40 A
Volts		240 / 208 V
Frequency		60 Hz
Power Cord Length		60"
Plug Type		Fixed Connection, No Plug
Conduit		60" 4-Wire
Energy Source		Electric

### DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)		52 1/16" x 29 3/4" x 24 1/2"
Trim Overlaps (Top – Sides – Bottom)		3/8" to 2" – 9/16" – 0"
Required Cutout Size (HxWxD) – Standard		50" – 51 1/2" x 28 1/2" x 23 1/2"
Required Cutout Size (HxWxD) – Flush		52 3/16" x 30 3/4" x 24 1/2"
Oven Cavity Size	Upper Cavity Lower Cavity	4.5 cu. ft. 4.5 cu. ft.
Overall Oven Interior Dimensions (HxWxD)		17 3/4" x 24" x 17 7/8"
Usable Oven Interior Dimensions (HxWxD)		13 1/2" x 21 5/8" x 16 1/4"
Net Weight		334 lbs

### WARRANTY

Limited Warranty Parts and Labor		2 Year
----------------------------------	--	--------

### ALSO AVAILABLE:

MED302LWS – Left Side Opening Door

### 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
- Ergonomically designed side opening door for better access to oven cavity
- Commercial style rotisserie with 12 pound capacity
- Multi-point Meat Probe to better capture temperature in roast and poultry
- Fast 2-hour self clean mode

### ACCESSORIES (INCLUDED)

Upper Cavity: 3 Telescopic Racks, Multi-point Meat Probe, Max Broil Pan, Rotisserie; Lower Cavity: 1 Telescopic Rack and 2 Standard Oven Racks

### ACCESSORIES (OPTIONAL)



SDCLNRCK30  
30-Inch Oven Self-clean Standard Rack

# MED302RWS

## 30-INCH DOUBLE BUILT-IN OVEN

MASTERPIECE® SERIES, RIGHT SIDE OPENING DOOR



### 30-INCH DOUBLE OVEN

**Double Oven Wall Mount Installation**  
Double Oven Right Hinge

measurements in inches (mm)

**Door Handle Depth\***  
Masterpiece Series  
Side-Hinge Handle

\*Protrusion of handle from door skin

**Double Oven Wall Mount Installation**

measurements in inches (mm)

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

\*\*For oven installation in a wall cabinet, the control panel overlap is a min. 3/8" (10 mm) to max. 1 1/4" (25 mm).

**Double Oven Flush Mount Installation**  
Top View Right Hinge Door

measurements in inches (mm)

**Double Oven Flush Mount Installation**  
Side View Right Hinge, Left Hinge and Bottom Hinge

measurements in inches (mm)

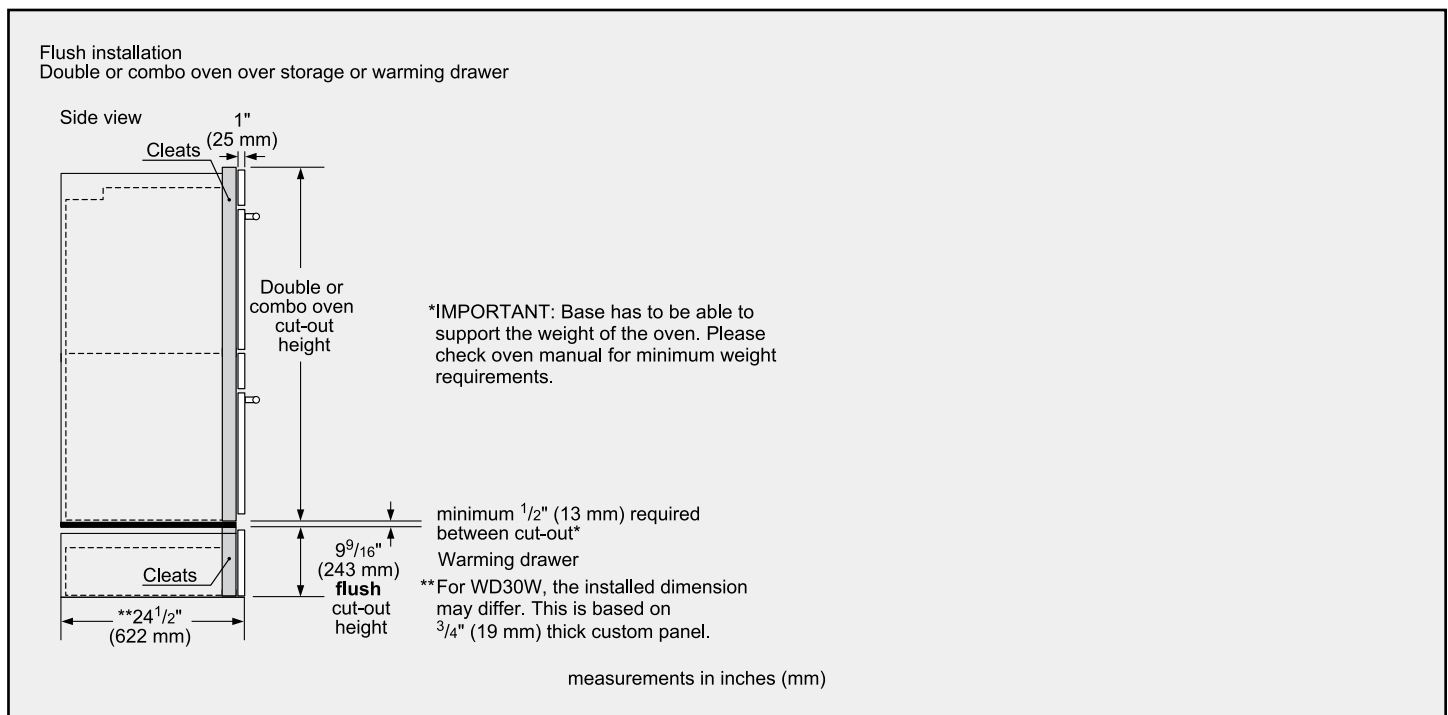
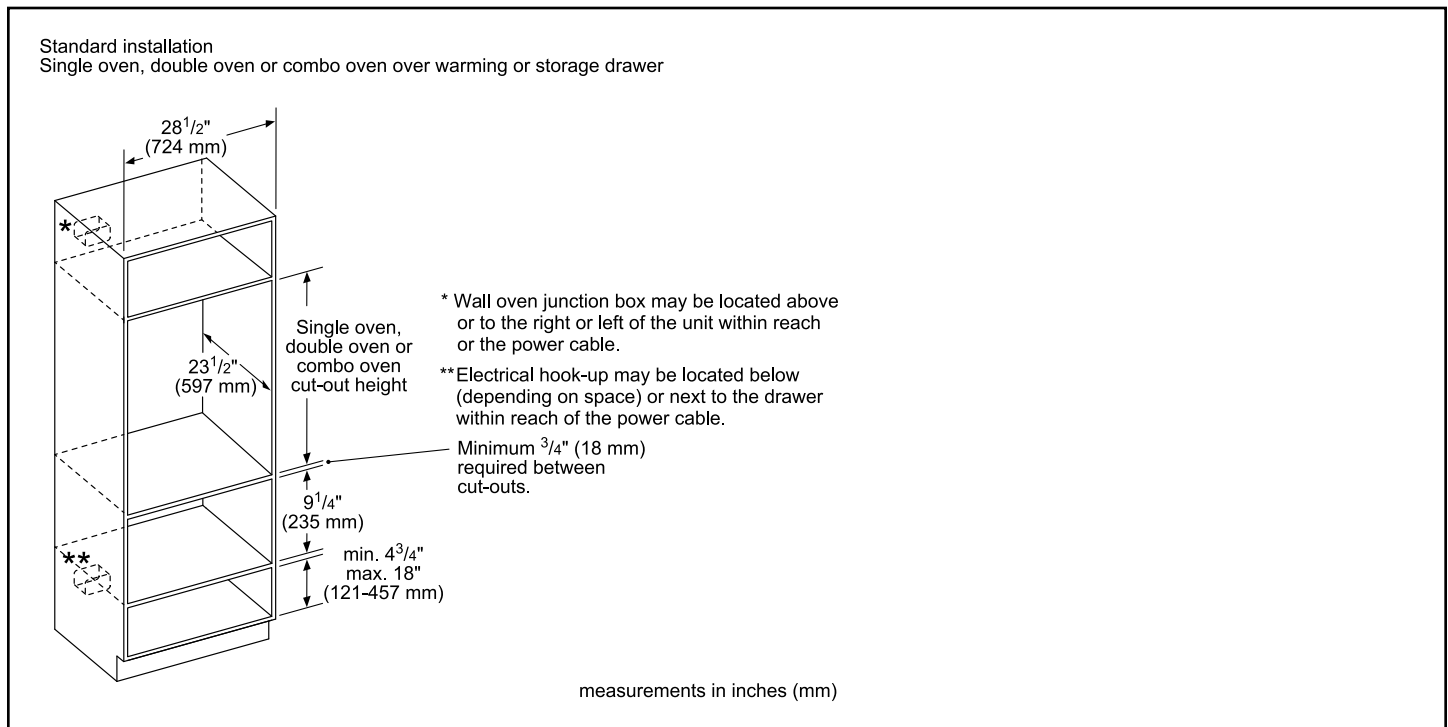
# MED302RWS

## 30-INCH DOUBLE BUILT-IN OVEN

MASTERPIECE® SERIES, RIGHT SIDE OPENING DOOR



### INSTALLATION DETAILS



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.