

MRI304DL

30-INCH INDUCTION RANGE

LEAP INTO LUXURY COLLECTION WITH PROFESSIONAL HANDLE, STANDARD-DEPTH, BLACK FINISH COOKTOP SURFACE



FEATURES & BENEFITS

- Features one large flexible cooking zone, delivering exceptional performance and versatility—enhanced by HeatShift®, MoveMode® and PowerBoost® technologies
- Close the door smoothly with SoftClose® hinges
- The warming drawer keeps your meals warm and ready to serve
- Telescopic rack provides a smooth glide for heavy dishes
- True Convection Oven: Convection oven with a third element, adds greater efficiency to your convection baking to cook multiple levels of sheet pans evenly

TECHNICAL DETAILS

Circuit Breaker	40 or 50 A*
Volts	240 / 208 V, 60Hz 4 Wire
Energy Source	Electric
Plug Type	208/240V – 4 Prong
Power Cord Length	60"

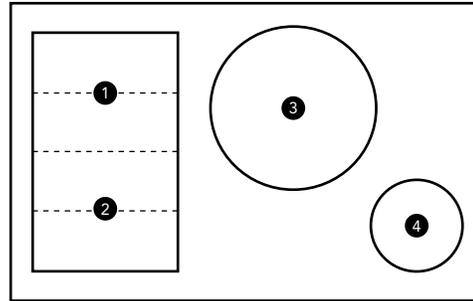
DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD)	36 1/2" – 38" x 31 1/2" x 28 7/8"
Required Cutout Size (HxWxD)	35 1/2" – 37" x 30" x 25"
Net Weight	239 lbs.

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
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COOKTOP



Controls	Blue LED Touch Controls
Number of Inductor Elements	4
1 – Power of Back Left Heating Element	2,200 W / 3,600 W (In Boost)
2 – Power of Front Left Heating Element	2,200 W / 3,600 W (In Boost)
3 – Power of Back Right Heating Element	2,600 W / 3,700 W (In Boost)
4 – Power of Front Right Heating Element	1,400 W / 2,200 W (In Boost)

ELEMENT SIZE

Dimension of Front Left Heating Element	8" x 9"
Dimension of Back Left Heating Element	8" x 9"
Dimension of FlexZone Heating Element	16" x 9"
Dimension of Back Right Heating Element	11"
Dimension of Front Right Heating Element	6"

OVEN

Controls	White Touch LED Control
Oven Capacity	4.6 cu. ft.

Cooking Modes

Bake, Variable Broil (Hi & Low), Roast, Warm, Proof Dough, Convection Bake, Convection Broil, Convection Roast, True Convection, Convection Conversion, Pizza, Fast Preheat, Sabbath

Sabbath	Yes
Self Clean	Yes
Telescopic Rack(s)	1
Standard Racks	2
Interior Lights	2
Bake Power	2,000 W
Broil Power	3,800 W
Convection Power	2,000 W
Cavity Interior Dimensions (HxWxD)	17 13/16" x 24 1/8" x 18"
Cavity Usable Dimensions (HxWxD)	12 5/16" x 23 1/4" x 15 1/4"

DRAWER

Drawer Type	Warming Drawer
Warming Drawer Capacity	1.0 cu. ft. (27 10" Dinner Plates with Max. Weight of 40 lbs.)

SEE PAGE 2 FOR INCLUDED AND OPTIONAL ACCESSORIES

*Varies by location, check local code.

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ACCESSORIES (INCLUDED)

Meat Probe, 2 Standard Racks, 1 Telescopic Rack

ACCESSORIES (OPTIONAL)



HEZTR301
30" Telescopic Rack

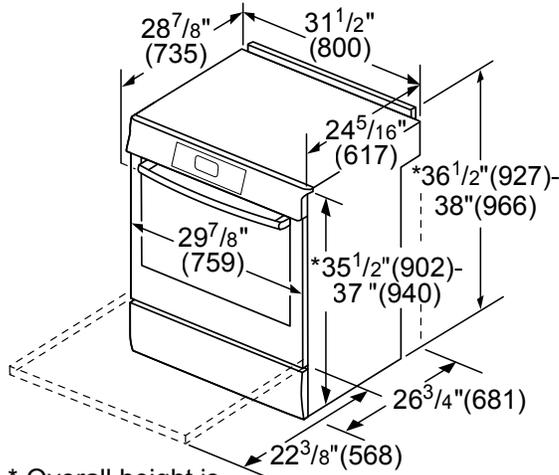
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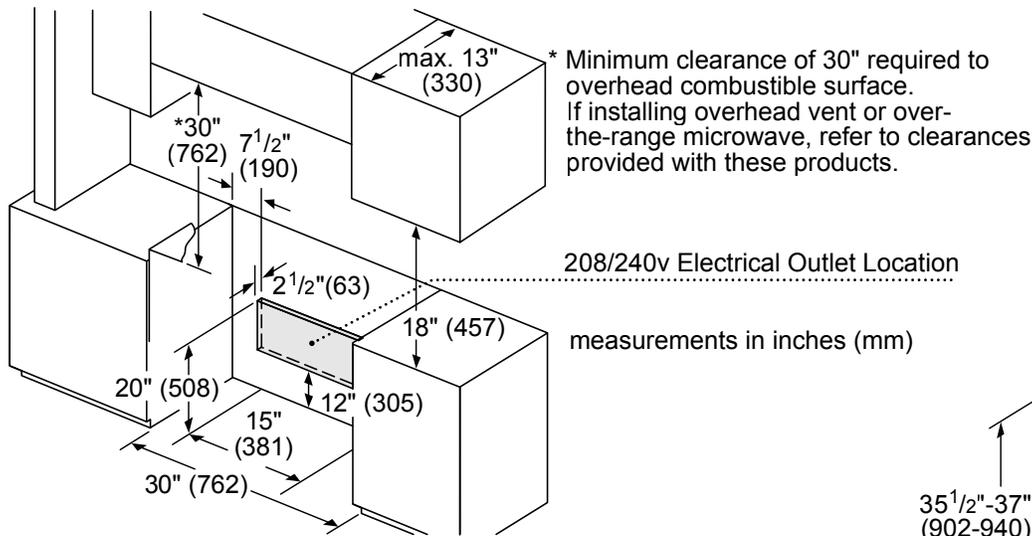
30-INCH RANGE DIMENSIONS



* Overall height is adjustable via leveling legs.

measurements in inches (mm)

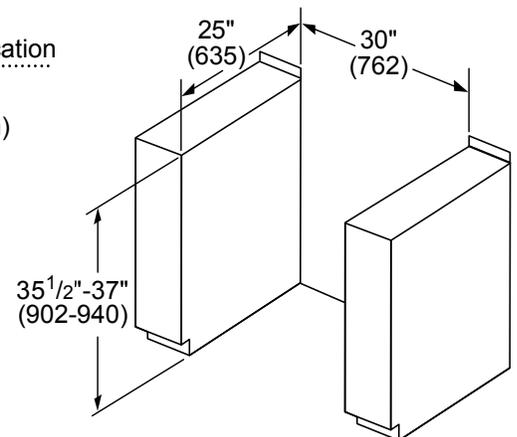
30-INCH RANGE CUTOUT DIMENSIONS



* Minimum clearance of 30" required to overhead combustible surface. If installing overhead vent or over-the-range microwave, refer to clearances provided with these products.

208/240v Electrical Outlet Location

measurements in inches (mm)



measurements in mm

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.