

KITCHEN DESIGN & PLANNING GUIDE

VOLUME 4







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CHANGING THE WAY REAL COOKS COOK

INNOVATION Like other West Coast companies, we are the first to bring new ideas, new technologies and new products to the American market. But it is always ingenuity that is relevant—specifically to the culinary enthusiast. When the rest of the industry settles for a circular burner, we go further with our Star. **PERFORMANCE** An enduring commitment to making the cooking experience unparalleled, with industry best benchmarks and rigorous testing. Not just more power, but more control and more consistency. **DESIGN** An appreciation for products constructed and engineered according to an enduring aesthetic ideal. Original and distinct, with a timeless appeal.

THERMADOR. REAL INNOVATIONS FOR REAL COOKS®

**YOU DON'T
DESIGN OR BUILD
LIKE ANYONE ELSE,
NEITHER DO WE**



QUALITY Thermador's commitment to quality craftsmanship dates back more than eleven decades. At the brand's factory in LaFollette, Tennessee, employees take great pride in the products they build, embodying all that Thermador stands for. It's an iconic American brand, crafted by true American workers.

LEED CERTIFICATION Thermador appliances offer the benefits of both maximum points toward LEED® certification* and Thermador reputation and quality. Refer to the product specification pages for more detail and look for the green leaf.

SUSTAINABILITY From day one, Thermador's manufacturing plant has worked to reduce waste and our environmental footprint. The plant continuously manages to practice sustainable measures using 6-Sigma tools to reduce scrap, rework, and reuse parts produced in the process.

COMMITMENT With Thermador, count on a total commitment to helping build your success. We have a dedicated professional sales team and unique and rewarding trade programs. Thermador is a longtime member of NCHI and NAHB.

TRADE PROGRAMS Designed by Thermador to recognize its brand ambassadors, the Star® Partner Program features exclusive, trade-only programs. Enroll in the Thermador Star Partner Program today by visiting www.thermador.com/star-partner. Or contact your local sales representative.

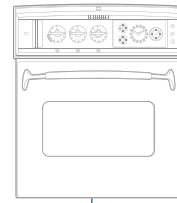


* LEED® and related logo is a trademark owned by the U.S. Green Building Council® and is used with permission. Thermador products are not reviewed or certified under LEED. LEED credit requirements cover the performance of materials in aggregate, not the performance of individual products or brands. For more information on LEED, visit www.usgbc.org/contact

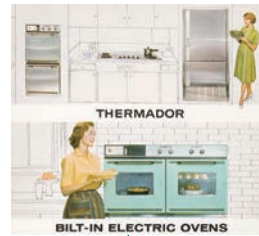
NEARLY 100 YEARS OF INNOVATION & PERFORMANCE



1952 Introduction of the first warming drawer



1976 Introduction of the first thermal heat and microwave energy "Speedcooking" oven



1963 Introduction of the first self-cleaning oven

1978 Introduction of the first retractable pop up downdraft ventilation system

1916 Thermador is founded

1932 Thermador begins manufacturing appliances

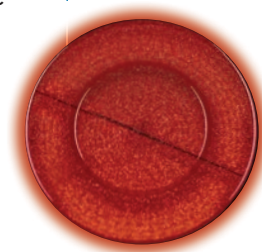
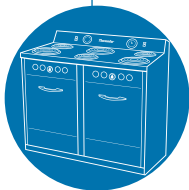
1947 Thermador invents the first wall oven and cooktop and introduces stainless steel to home appliances

1948 Thermador introduces the first "Pro Range"

1970 Introduction of the first smooth cooktop

1982 Introduction of the first super burner

1987 Introduction of first sealed gas burner with automatic re-ignition

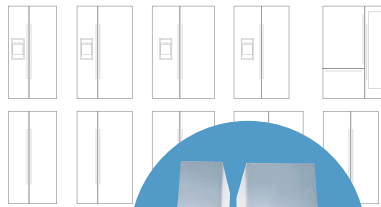




1994 Thermador invents the ExtraLow® Burner

1998 Thermador invents the Star® Burner

2002 Introduction of the first jet impingement oven which reduced cooking time by 75%

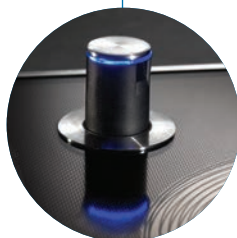


2006 Thermador introduces the first modular refrigeration system

2006 Introduction of the first convection warming drawer

2008 Thermador invents SensorDome technology which automatically measures temperature in cookware

2009 Introduction of the first dishwasher with the largest wine glass capacity and Sapphire Glow® light



2010 A new decade marks the introduction of Thermador's Steam & Convection Oven

2011 The Ultimate Culinary Center® is born with the introduction of the first Professional Range with Steam

2012 Thermador introduces Freedom® Induction with the largest cooking surface

2012 The introduction of Star Speed®, the fastest full wash dishwasher

2013 Thermador introduces the Built-In MicroDrawer®



PROJECT PROFILES

"SLEEK AND INTEGRATED DESIGN"

"The sleek, integrated design of Thermador appliances, along with the reliability of such an excellent brand made our decision to go with Thermador an easy one. We especially liked the French door refrigerator for both its style and functionality. We've heard nothing but positive response from our highly sophisticated residents which confirms our decision to go with Thermador, the most trusted name in the industry."

Marcia Niedringhaus

Developer

*The Private Residences at The Chase Park Plaza
St. Louis, Missouri*



"QUALITY, VALUE AND NAME RECOGNITION"

"Zbranek & Holt Custom Homes takes great pride in delivering a customer experience that builds long lasting relationships. Our homeowners have the ability to pick any brand of appliance and Thermador is continually a brand of choice because of its quality, value and name recognition. We're proud to have Thermador in our homes because it delivers on the commitment we make to our homeowners. Zbranek & Holt Custom Homes has been recognized with multiple national, state, and local awards and Thermador has surely been a part of that success. We look forward to continued success and offering Thermador as a brand of choice for our homeowners."

Tony Holt

Partner

Zbranek & Holt Custom Homes, Ltd.

Lake Travis, Texas



PROJECT PROFILES

"THE PERFECT COMPLEMENT TO THE NEW AMERICAN HOME"

"I've been building since 1981 with a specialty in European style homes, and I'm particularly excited to showcase my creativity, passion and exceptional quality with this project.

"The New American Home 2011 integrates state-of-the-art technology especially in the kitchen which includes built-in Thermador Professional® Series ovens, microwaves and the recently introduced Steam & Convection oven. The primary cooking appliance will be the Thermador Professional® Series rangetop accompanied by a matching custom hood insert. Refrigeration, wine preservation columns, a warming drawer, a built-in Savor® coffee system and the Sapphire® dishwasher round out the space. Thermador appliances are the perfect complement to TNAH providing real innovation for real cooks."

Keith Clarke

President

Continental, Inc.

Orlando, Florida





"NOT ONLY EFFICIENT, BUT ALSO BEAUTIFUL AND FUNCTIONAL"

"My client for this project was a young couple with an aspiring chef looking to offer cooking classes in the house, so a beautiful and functional kitchen was essential. My challenge was to choose appliances fitting for a professional chef, and also maintain a warm and clean aesthetic for the overall kitchen design. Together, we designed a Thermador kitchen that is not only efficient, but also beautiful and functional."

Michelle Chen

Kitchen Designer

Bulthaup

Rancho Palos Verdes, California



PROJECT PROFILES

"THE KITCHEN IS THE SOUL OF THE HOME"

"It's an absolute truism that guests gravitate to the kitchen. As a designer, I believe that's because the kitchen is the energetic center—the soul—of the home. That's a lot to ask of a room, but I love a challenge. I've created many kitchens for my clients over the years, but the one pictured here is the first one I've done for myself. (Talk about a challenging client!)

"The starting concept was a combination Great Room / Kitchen, but with a twist. I imagined myself hosting family and entertaining friends, enjoying each other's company as I created fabulous meals, but in a space that enhanced the entire experience for everyone—not just me. One result is that guests can get very close and feel part of the preparation action, but there is a division of space that allows them to not feel in the way or overly compelled to offer a helping hand just to be polite. Every Thermador appliance I need is within reach, but they're behind the working bar."

Morgan Keister

Designer and Thermador Kitchen Design Challenge Winner

Morgan Kofron LLC





"THE OWNERS EXPRESSED DESIRE WAS THAT THEIR KITCHEN BE UNIQUE AND TOTALLY PERSONALIZED"



"The owners wanted a minimalist and contemporary aesthetic in their kitchen design. This was accomplished by incorporating both modern professional style appliances and sleek sophisticated cabinetry. They also desired a kitchen in which they could entertain many guests.

"The highly functional cooking area is set against a mirrored backsplash featuring a 48" Pro Grand® Thermador range and stainless hood. The owners expressed desire was that their kitchen be unique and totally personalized, which led to the commissioning of a local artist to hand paint the one-of-a-kind mural behind the range. If you look closely you can see their name in the design!"



Derek Byler, CKD

Designer and Thermador Kitchen Design Challenge Winner

Heart of the Home Kitchens



PRO GRAND[®] STEAM & PRO GRAND RANGES 27-INCH DEPTH

Pretty only goes so far in the kitchen. When performance matters, when food and cooking matter, the Pro Grand Steam Range delivers. With its award-winning steam & convection oven, exclusive Star[®] Burners, and a convenient warming drawer, the Pro Grand Steam Range is the most versatile range on the market.

Expect better taste, texture and quality. Expect faster, easier defrosting, steaming, baking and reheating. Proudly built in America, this range is yet another shining example of how Thermador is providing Real Innovations for Real Cooks[®].

PRO GRAND® STEAM RANGE

FEATURES & BENEFITS

★ SEVEN COOKING OPTIONS

The only range in the market with a steam and convection combination oven, plus a full-size convection oven and a warming drawer. This Ultimate Culinary Center® features seven distinct cooking options that will forever change the way real cooks cook.



★ EXTRALOW®

This exclusive feature provides the widest variety of temperature control of any simmer system available, cycling the burner on and off to as low as 100 degrees.



CONVECTION OVEN

Thermador's True Convection system directs heat to cook food faster and more evenly with gourmet results.



★ 22K BURNER

Our powerful sealed Star® Burner delivers an industry-leading 22,000 BTU of pure cooking power for better searing and faster boiling.



★ STEAM AND CONVECTION OVEN

The award-winning oven offers three distinct cooking variations: Steam only, Convection only or Steam & Convection Cooking which makes food crisp on the outside and moist on the inside, just like it was being served at a 5-star restaurant.



GRILL ACCESSORY

Our grill accessory (sold separately) features a fusion coated surface that is easy to clean and dishwasher-safe.



★ WARMING DRAWER

The spacious 1.1 cubic-foot drawer can hold and warm up to 10 dinner plates on an all glass smooth surface. The heated glass technology provides uniform heat and is easy to clean.



12-INCH REMOVABLE GRIDDLE

Our 12-inch fusion coated griddle is thermostatically controlled to deliver consistent, even heating across the entire surface. It is also removable for easy cleaning or interchange it with our grill accessory.



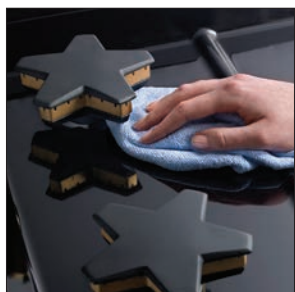
MODEL SHOWN: PRD48JDSGU PRO GRAND® STEAM RANGE

PRO GRAND® STEAM RANGE FEATURES & BENEFITS



★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. The Star delivers 56% more coverage with superior flame spread and a reduced cold spot for faster and more even heating across any size pan.



★ QUICKCLEAN BASE®

The raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.



VERSATILE DESIGN OPTIONS

Pro Grand Ranges feature striking stainless steel feet or you can add a stainless steel toekick accessory for a sleek, finished look.

★ 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.



STAR-K CERTIFIED

Thermador Pro Grand Ranges are Star-K certified making it possible to use them on Holy Days and the Sabbath.



★ HYDRAULIC SOFTCLOSE® HINGES

Hydraulic SoftClose hinges prevent slamming and ensure ultra smooth closing of both ovens and the warming drawer.



TELESCOPIC RACKS

Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.



EXTRA-LARGE CAPACITY OVEN

The extra-large capacity 5.1 cubic foot steam and convection oven offers maximum space for best-in-class cooking while the compact 1.4 cubic foot capacity convection oven lets you prepare smaller meals or multiple dishes when entertaining.

★ THERMADOR EXCLUSIVE

PRO GRAND® RANGES

FEATURES & BENEFITS



★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. The Star delivers 56% more coverage with superior flame spread and a reduced cold spot for faster and more even heating across any size pan.

The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



35 ports / 16 ³/₄" perimeter

28 ports / 10 ³/₄" perimeter

The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



★ 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.



★ EXTRALOW®

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. It cycles the Star Burner on and off to maintain temperatures as low as 100°. Each and every Thermador Pro Grand Range features four ExtraLow burners.



★ 22K BURNER

Our powerful sealed Star Burner delivers an industry-leading 22,000 BTU of pure cooking power for better searing and faster boiling.



★ QUICKCLEAN BASE®

The raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.



★ HYDRAULIC SOFTCLOSE® HINGES

Hydraulic SoftClose hinges prevent slamming and ensure ultra smooth closing of the oven door.

PRO GRAND® RANGES FEATURES & BENEFITS



EXTRA-LARGE CAPACITY OVEN

Our 36-inch and 48-inch dual-fuel ovens offer a maximum capacity of 5.7 cubic feet and can accommodate full-sized commercial sheet pans.



12-INCH REMOVABLE GRIDDLE

Our 12-inch fusion coated griddle is thermostatically controlled to deliver consistent, even heating across the entire surface. It is also removable for easy cleaning or interchange it with our grill accessory.



VERSATILE DESIGN OPTIONS

Pro Grand Ranges feature striking stainless steel feet or you can add a stainless steel toe-kick accessory for a sleek, finished look.

THIRD ELEMENT CONVECTION SYSTEM

Thermador's True Convection system directs heat to cook foods more evenly with gourmet results and 25% time savings.



STAR-K CERTIFIED

Thermador Pro Grand Ranges are Star-K certified making it possible to use them on Holy Days and the Sabbath.



GRILL ACCESSORY

Our grill accessory (sold separately) features a fusion coated surface that is easy-to-clean and dishwasher-safe.



TELESCOPIC OVEN RACKS

Full Access® 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 while integrated easy-grip handles make them easy to use.

PRO GRAND® RANGES

PLANNING INFORMATION

MODEL OPTIONS

There are two sizes of Thermador Pro Grand® Ranges to choose from—36-inch and 48-inch—in your choice of all-gas or dual-fuel configurations. All models are 27-Inch deep and available in stainless steel or exclusive models available with porcelain cooktop. Dual-fuel models can be converted to Liquid Propane (LP) using the included kit. All-gas models are available in Natural Gas or Liquid Propane (LP) and should be ordered separately from the factory. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Grand Range, be sure to verify the cutout dimensions and electrical / gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

GAS REQUIREMENTS AND HOOKUP

Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If an LP kit is utilized, conversion from natural gas to propane must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line)

Supply Pressure: 6" min. to 14" max. water column (14.9 to 34.9 mb)

Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line)

Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)

Manifold Pressure: 10" water column (24.9 mb)

DUAL-FUEL:

Thermador Pro Grand Dual-Fuel Ranges are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

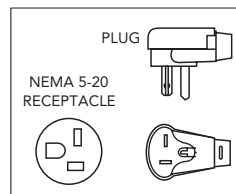
MODEL	REQUIRED CIRCUIT BREAKER
	240/208V AC, 60Hz
PRD366JGU	35 Amp
PRD364JDGU	35 Amp
PRD486JDGU	50 Amp
PRD48JDSGU	50 Amp

ALL-GAS:

Thermador Pro Grand All-Gas Ranges are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60Hz
PRG366JG – NG	15 Amp
PRL366JG – LP	15 Amp
PRG364JDG – NG	20 Amp
PRL364JDG – LP	20 Amp
PRG486JDG – NG	20 Amp
PRL486JDG – LP	20 Amp

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method. A dedicated 20 Amp service is required for proper operation.



ELECTRICAL AND GAS LOCATIONS

Typical placement of the electrical and gas supply can be found within the "Cutout and Range Dimensions" located on the product pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and / or the National Electric Code. The units must be properly grounded.

Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.



WARRANTY

Limited warranty parts and labor (2 year)

See page 310 for additional warranty details.



WARNING: All ranges can tip, causing injury. Install anti-tip device packed with range.

Thermador Pro Grand® Ranges are CSA approved.



VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges.

For high output gas cooktops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop has a grill or griddle, add 150 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

The following table indicates the ventilation hood options that are recommended for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
36"	4 Burners w/Grill or Griddle 6 Burners	36" or 42" Pro Wall Hood 36" Custom Insert with optional blower 42" or 48" Island Hood with optional blower
48"	6 Burners w/Grill or Griddle	48" or 54" Pro Wall Hood 48" Custom Insert with optional blower 54" Island Hood with optional blower

PRO GRAND® RANGES

36-INCH DUAL-FUEL

PRD366JGU



PROFESSIONAL

PRD366JGU

Dual-Fuel Commercial-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	35 15/16"
Product Height	35 7/8"–36 3/4"
Product Depth	28 1/2"
Overall Oven Capacity* (cu. ft.)	5.7
Overall Oven Interior Dimensions (W x H x D)	28" x 16" x 22"
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 3/4" x 19 5/8"
Cutout Width	36"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"–25 1/8"
Cooktop Surface	Porcelain
Gas Cooktop Burners	1 @ 22,000 BTU / 5 @ 18,000 BTU (NG)
Oven Bake (Watts)	2,400
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	112,000 BTU (NG)
LP Convertible	Included
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	35 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	420

*According to AHAM Standards

PRD366JGU

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 BTU (NG) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode—fastest in the industry

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Large oven 5.7 cu. ft. – accommodates commercial sheet pan
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels for multiple item cooking
- Star-K certified

DESIGN

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element makes cleanup one smooth surface
- Signature blue indicator lighting

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36JLBG
9" Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PA36JHSG
22" High Shelf



PWOKRINGHC
Wok Ring



PAKNOBLUJG
Blue Knob Kit



PA36JTKG
Toekick

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO GRAND® RANGES 36-INCH DUAL-FUEL

PRD366JGU

INSTALLATION OPTIONS

Thermador Pro Grand® Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

Thermador Dual-Fuel Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

IMPORTANT

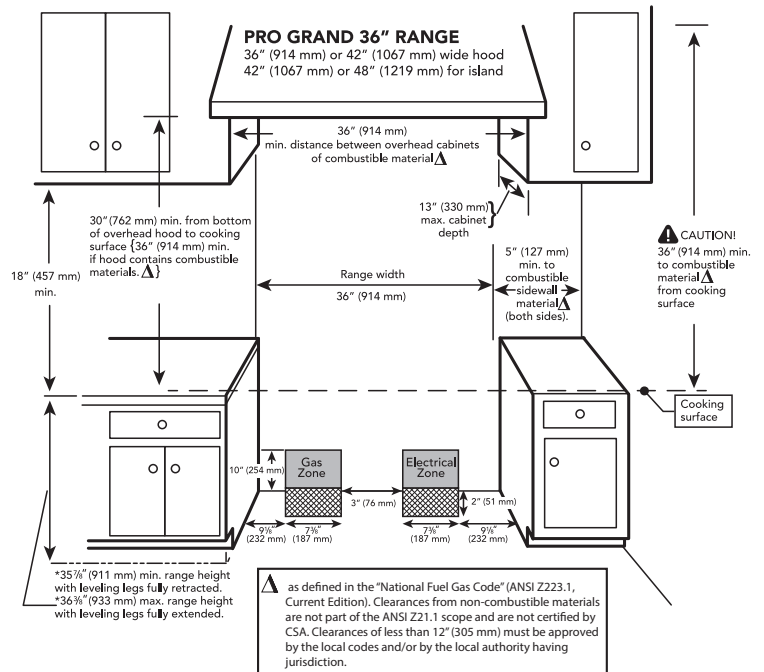
We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

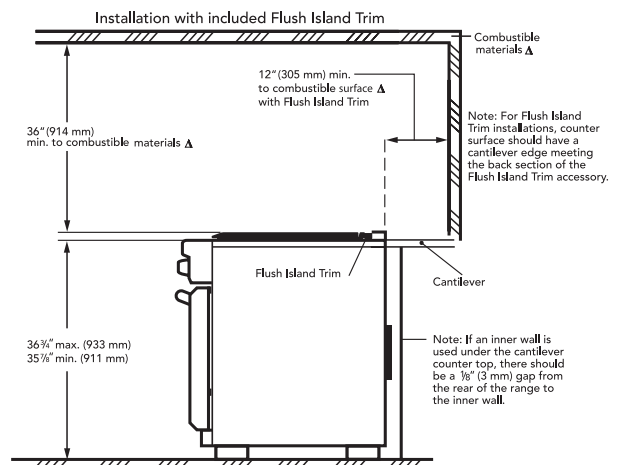
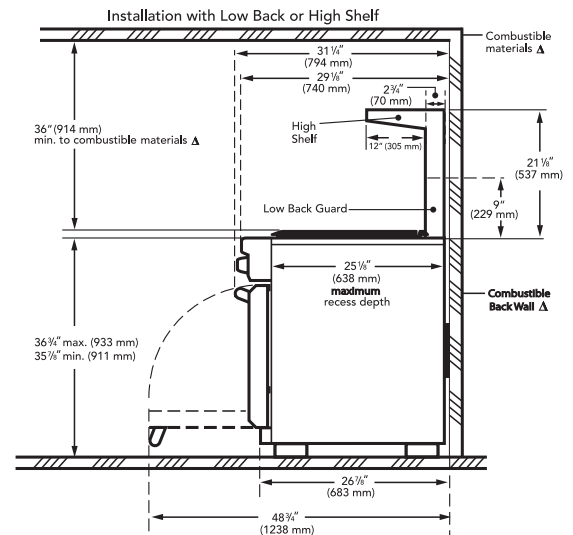
HIGH ALTITUDE

A high altitude kit is available through Customer Services as service part number 746376.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO GRAND® RANGES

36-INCH DUAL-FUEL

PRD364JDGU



PROFESSIONAL

PRD364JDGU

Dual-Fuel Commercial-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	35 15/16"
Product Height	35 7/8" – 36 3/4"
Product Depth	28 1/2"
Overall Oven Capacity* (cu. ft.)	5.7
Overall Oven Interior Dimensions (W x H x D)	28" x 16" x 22"
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 3/4" x 19 5/8"
Cutout Width	36"
Cutout Height	35 7/8" – 36 3/4"
Cutout Depth	24" – 25 1/8"
Cooktop Surface	Porcelain
Gas Cooktop Burners	1 @ 22,000 BTU / 3 @ 18,000 BTU (NG)
Oven Bake (Watts)	2,400
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	76,000 BTU (NG)
LP Convertible	Included
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	35 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	420

*According to AHAM Standards

PRD364JDGU

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 BTU (NG) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode – fastest in the industry

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Large oven 5.7 cu. ft. – accommodates commercial sheet pan
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels for multiple item cooking
- Star-K certified

DESIGN

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Hidden bake element makes cleanup one smooth surface
- Signature blue indicator lighting

★ THERMADOR EXCLUSIVE

ACCESSORIES

	PA36JL BG 9" Low Backguard		PA12GRILLN Grill		PWOKRINGHC Wok Ring		PA12CHPBLK 12" Cutting Board
	PA36JHSG 22" High Shelf		PAGRIDDLE Griddle		PAKNOBLUJG Blue Knob Kit		
	PA36JTKG Toekick		PA12CVRJ 12" Griddle / Grill Cover				

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO GRAND® RANGES 36-INCH DUAL-FUEL

PRD364JDGU

INSTALLATION OPTIONS

Thermador Pro Grand® Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

Thermador Dual-Fuel Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

IMPORTANT

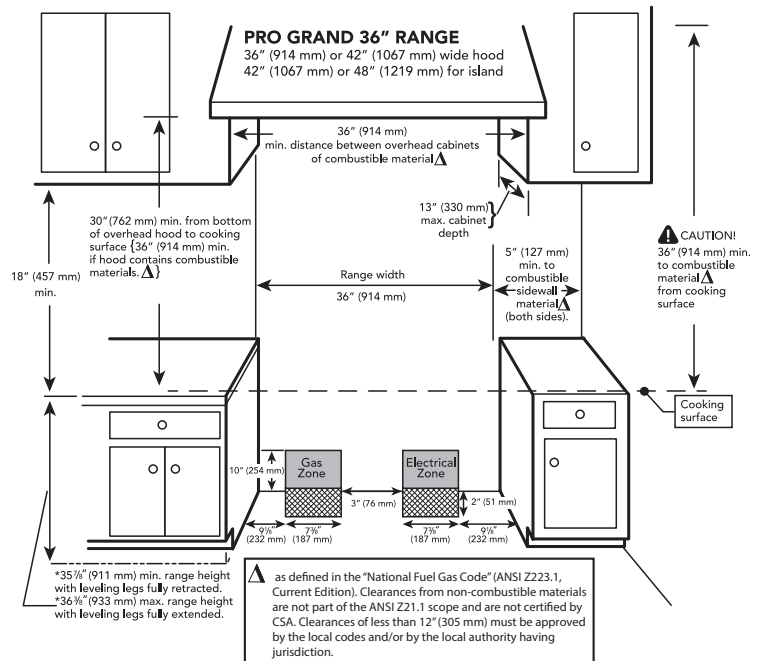
We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

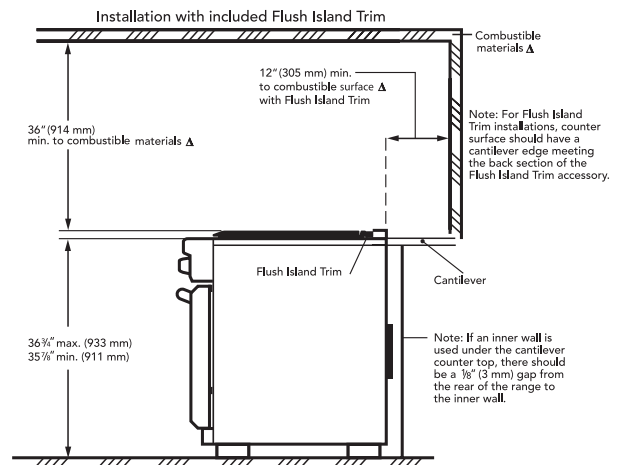
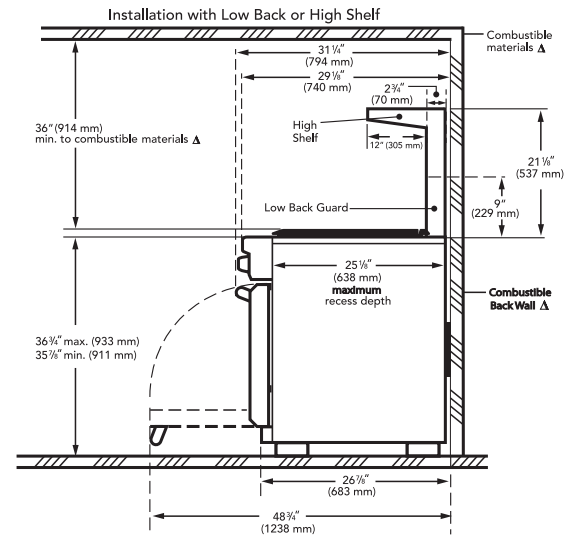
HIGH ALTITUDE

A high altitude kit is available through Customer Services as service part number 746376.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO GRAND® RANGES

48-INCH DUAL-FUEL

PRD486JDGU



PROFESSIONAL

PRD486JDGU

Dual-Fuel Commercial-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	47 15/16"
Product Height	36 3/4"
Product Depth	28 1/2"
Overall Oven Capacity* (cu. ft.)	5.7 / 2.5
Overall Oven Interior Dimensions (W x H x D)	28" x 16" x 22" (Lg) 12 3/8" x 16" x 22" (Sm)
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 3/4" x 19 5/8" (Lg) 9 7/8" x 11 3/4" x 19 5/8" (Sm)
Cutout Width	48"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"–25 1/8"
Cooktop Surface	Porcelain
Gas Cooktop Burners	1 @ 22,000 BTU / 5 @ 18,000 BTU (NG)
12" Center Electric Griddle	6-pass, 1,630 Watts
Oven Bake (Watts)	2,400 (Lg) / 2,250 (Sm)
Oven Broil (Watts)	4,000 (Lg) / 3,600 (Sm)
Convection (Watts)	2,750 (Lg) / 1,800 (Sm) 2,750 (Lg) / 1,800 (Sm)
Total Gas Connection Rating	112,000 BTU (NG)
LP Convertible	Included
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	50 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	590

*According to AHAM Standards

PRD486JDGU

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 BTU (NG) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Cleans both ovens simultaneously in just 2 hours

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Full featured small oven with convection, broil, self clean and meat probe
- Powerful, 8-pass bake and broil elements in large oven and 6-pass elements in small oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Large oven 5.7 cu. ft.–accommodates commercial sheet pan plus 2.5 cu. ft. in small oven
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels in each oven for multiple item cooking
- Star-K certified

DESIGN

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Hidden bake element makes cleanup one smooth surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA48JLBG
9" Low Backguard



PA12GRILLN
Grill



PWOKRINGHC
Wok Ring



PA12CHPBLK
12" Cutting Board



PA48JHSG
22" High Shelf



PAGRIDDLE
Griddle



PAKNOBLUJG
Blue Knob Kit



PA48JTKG
Toekick



PA12CVRJ
12" Griddle /
Grill Cover

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO GRAND® RANGES 48-INCH DUAL-FUEL

PRD486JDGU

INSTALLATION OPTIONS

Thermador Pro Grand® Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

Thermador Dual-Fuel Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

IMPORTANT

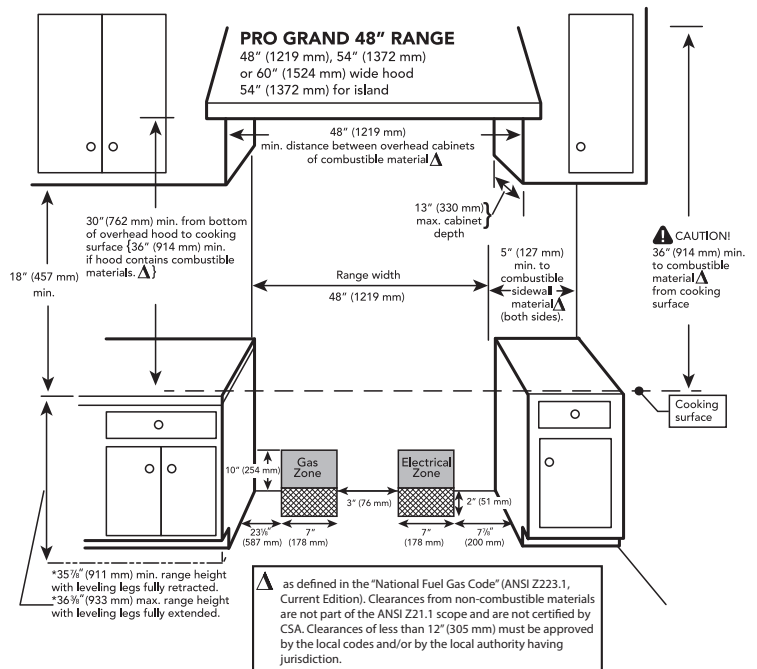
We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

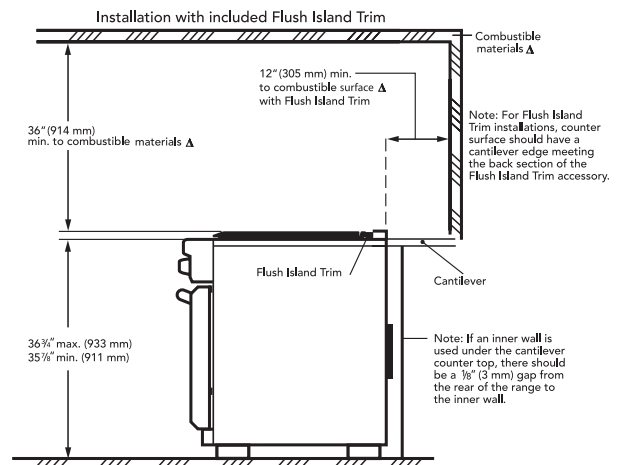
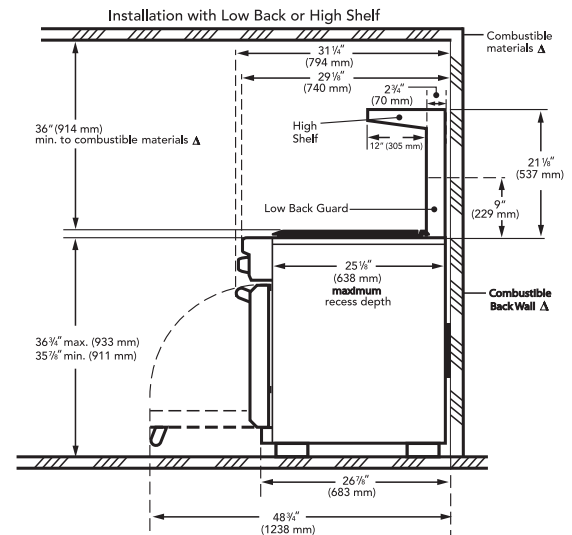
HIGH ALTITUDE

A high altitude kit is available through Customer Services as service part number 746376.

48-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO GRAND® STEAM RANGES

48-INCH DUAL-FUEL STEAM

PRD48JDSGU



PROFESSIONAL

PRD48JDSGU

Dual-Fuel Commercial-Depth Steam Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	47 15/16"
Product Height	35 7/8"–36 3/4"
Product Depth	28 1/2"
Overall Oven Capacity* (cu. ft.)	5.1 / 1.4
Overall Oven Interior Dimensions (W x H x D)	25" X 16" X 22" (Lg) 14 3/8" X 10 1/2" X 15 7/8" (Sm)
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 3/4" x 19 5/8" (Lg) 12" x 7 3/4" x 15 5/8" (Sm)
Warming Drawer Interior Capacity (cu. ft.)	1.1
Overall Warming Drawer Interior Dimensions (W x H x D)	14 1/8" X 6 3/8" X 20 5/8"
Usable Warming Drawer Capacity Dimensions (W x H x D)	13 3/8" X 4 5/8" X 18 1/2"
Cutout Width	48"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"–25 1/8"
Cooktop Surface	Porcelain
Gas Cooktop Burners	1 @ 22,000 BTU / 5 @ 18,000 BTU (NG)
12" Center Electric Griddle	6-pass, 1,630 Watts
Oven Bake (Watts)	2,400
Oven Broil (Watts)	4,000
Convection (Watts)	2,750 (Lg) / 1,800 (Sm)
Total Gas Connection Rating	112,000 BTU (NG)
LP Convertible	Included
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	50 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	590

*According to AHAM Standards

PRD48JDSGU

INNOVATION

- ★ - The only professional range on the market with a built-in steam oven and warming drawer
- ★ - 27 easy cook food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results
- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 BTU (NG) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of both ovens and the warming drawer
- ★ - Glass surface warming drawer

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- 1.4 cu. ft. steam cavity easily accommodates a 14 lb. turkey
- Steam oven features 9 advanced conventional cooking modes
- Steam cavity is non-plumbed, for easy installation into any home
- Steam Clean function helps keep the steam oven spotless
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Powerful, 4,000 Watt 8-pass broil elements in large oven
- Full Access® telescopic racks, integrated easy-grip handle
- Spacious 1.1 cu. ft. warming drawer holds up to ten 11" dinner plates
- Drawer has open sides for easy and convenient access
- Star-K certified

DESIGN

- Distinctive three door design showcases Thermador's self-assured bold and elegant design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Hidden bake element makes cleanup one smooth surface
- Large oven door window for maximum viewing

★ THERMADOR EXCLUSIVE

ACCESSORIES

	PA48JLBSG 9" Low Backguard		PA12GRILLN Grill		CS1XLPH Perforated Cooking Pan– Half Size (1 5/8" Deep)		CS2LH Baking Tray
	PA48JHSSG 22" High Shelf		PAGRIDDLE Griddle		CS2XLPH Perforated Cooking Pan– Full Size (1 5/8" Deep)		PAKNOBLUJG Blue Knob Kit
	PA48JTKG Toekick		PA12CVRJ 12" Griddle / Grill Cover		CS2XLH Cooking Pan– Full Size		PA12CHPBLK 12" Cutting Board
	CSRACKH Wire Rack		PWOKRINGHC Wok Ring		CS1XLH Cooking Pan– Half Size		

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO GRAND® RANGES

36-INCH GAS

PRG366JG / PRL366JG



PROFESSIONAL

PRG366JG / PRL366JG

Natural Gas / Liquid Propane (LP) Gas Commercial-Depth Range, Porcelain Cooktop Surface

SPECIFICATIONS

	PRG366JG	PRL366JG
Total Number of Cooktop Burners	6	
Product Width	35 15/16"	
Product Height	35 7/8"–36 3/4"	
Product Depth	28 1/2"	
Overall Oven Capacity* (cu. ft.)	5.5	
Overall Oven Interior Dimensions (W x H x D)	28" x 15" x 22"	
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 3/4" x 19 5/8"	
Cutout Width	36"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"–25 1/8"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	1 @ 22,000 BTU / 5 @ 18,000 BTU	1 @ 18,000 BTU / 5 @ 15,000 BTU
Oven Bake	17,000 BTU	17,000 BTU
Oven Broil	30,000 BTU	25,000 BTU
Total Gas Connection Rating	142,000 BTU	118,000 BTU
LP Convertible	Order LP or NG	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Power Cord	96", 3-Wire	
Shipping Weight (lbs.)	420	

*According to AHAM Standards

PRG366JG / PRL366JG

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 / 18,000 BTU (NG / LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode – fastest in the industry

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Powerful, 30,000 / 25,000 BTU bake and 17,000 BTU broil burners (NG / LP)
- Convection Bake offers precise multi-level baking results
- Large oven 5.5 cu. ft. – accommodates commercial sheet pan
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels for multiple item cooking
- Star-K certified

DESIGN

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36JLBG
9" Low Backguard



PAGRIDDLE
Griddle



PAKNOBLUJG
Blue Knob Kit



PA12CHPBLK
12" Cutting Board



PA36JHSG
22" High Shelf



PWOKRINGHC
Wok Ring



PA36JTKG
Toekick

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Grand® Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

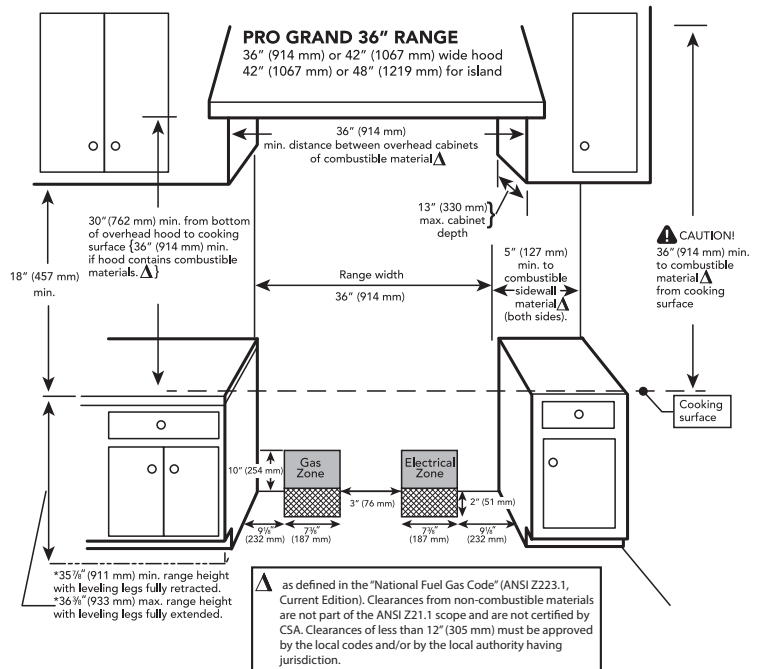
Thermador All-Gas Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

IMPORTANT

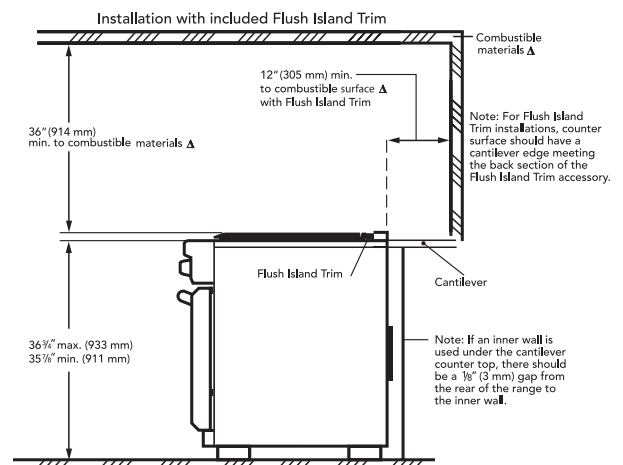
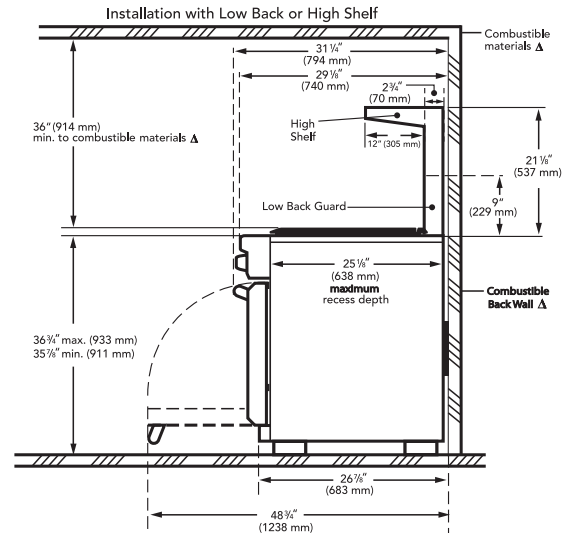
We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO GRAND® RANGES

36-INCH GAS

PRG364JDG / PRL364JDG



PROFESSIONAL

PRG364JDG / PRL364JDG

Natural Gas / Liquid Propane (LP) Gas Commercial-Depth Range, Porcelain Cooktop Surface

SPECIFICATIONS

	PRG364JDG	PRL364JDG
Total Number of Cooktop Burners	4	
Product Width	35 15/16"	
Product Height	35 7/8"–36 3/4"	
Product Depth	28 1/2"	
Overall Oven Capacity* (cu. ft.)	5.5	
Overall Oven Interior Dimensions (W x H x D)	28" x 15" x 22"	
Usable Oven Interior Dimensions (W x H x D)	28 1/2" x 11 3/4" x 19 5/8"	
Cutout Width	36"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"–25 1/8"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	1 @ 22,000 BTU / 3 @ 18,000 BTU	1 @ 18,000 BTU / 3 @ 15,000 BTU
12" Center Electric Griddle	6-pass, 1,630 Watts	
Oven Bake	17,000 BTU	17,000 BTU
Oven Broil	30,000 BTU	25,000 BTU
Total Gas Connection Rating	106,000 BTU	88,000 BTU
LP Convertible	Order LP or NG	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	20 Amp	
Power Cord	96", 3-Wire	
Shipping Weight (lbs.)	420	

*According to AHAM Standards

PRG364JDG / PRL364JDG

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 / 18,000 BTU (NG / LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self-clean mode—fastest in the industry

PERFORMANCE

- 18,000 / 15,000 BTU (NG / LP) Star® Burners
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Powerful, 30,000 / 25,000 BTU bake and 17,000 BTU broil burners (NG / LP)
- Convection Bake offers precise multi-level baking results
- Large oven 5.5 cu. ft.—accommodates commercial sheet pan
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels for multiple item cooking
- Star-K certified

DESIGN

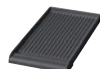
- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36JLBG
9" Low Backguard



PA12GRILLN
Grill



PWOKRINGHC
Wok Ring



PA12CHPBLK
12" Cutting Board



PA36JHSG
22" High Shelf



PAGRIDDLE
Griddle



PAKNOBLUJG
Blue Knob Kit



PA36JTKG
Toekick



PA12CVRJ
12" Griddle /
Grill Cover

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Grand® Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

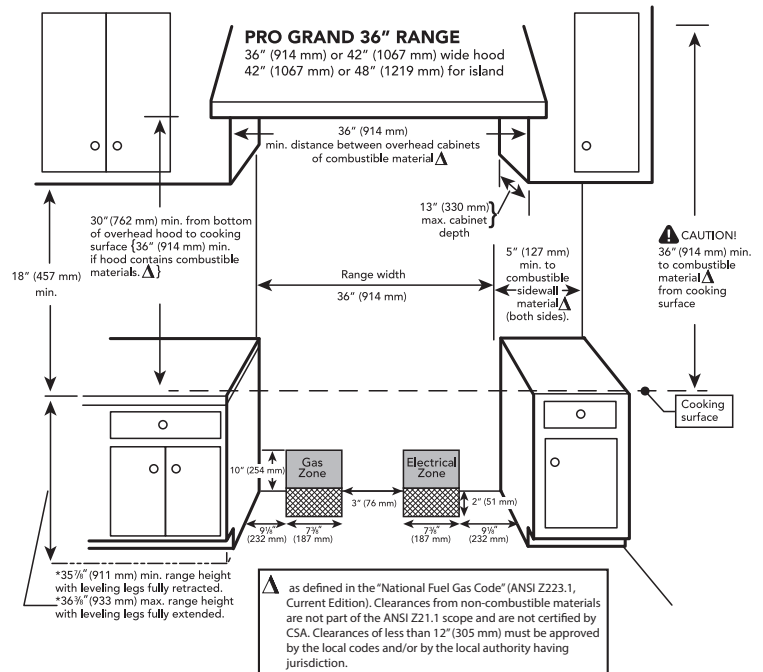
Thermador All-Gas Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

IMPORTANT

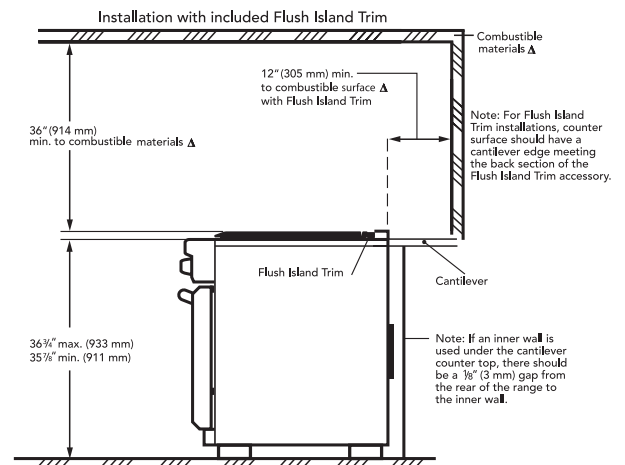
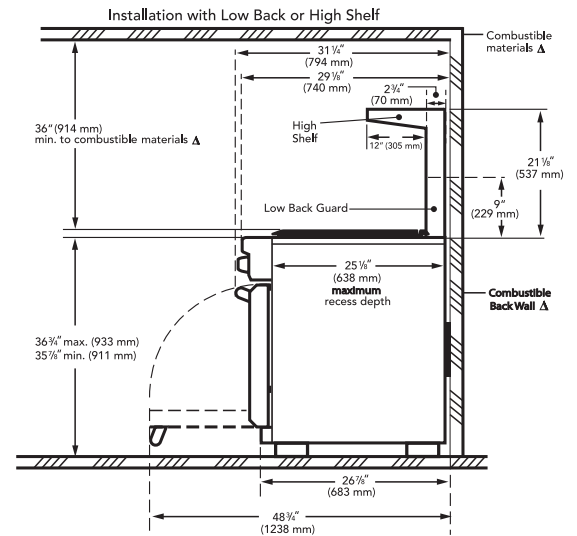
We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO GRAND® RANGES

48-INCH GAS

PRG486JDG / PRL486JDG



PROFESSIONAL

PRG486JDG / PRL486JDG

Natural Gas / Liquid Propane (LP) Gas Commercial-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG486JDG	PRL486JDG
Total Number of Cooktop Burners	6	
Product Width	47 15/16"	
Product Height	35 7/8" – 36 3/4"	
Product Depth	28 1/2"	
Overall Oven Capacity* (cu. ft.)	5.5 / 2.4	
Overall Oven Interior Dimensions (W x H x D)	28" x 15" x 22" (Lg) 12 3/8" x 15" x 22" (Sm)	
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 3/4" x 19 5/8" (Lg) 9 7/8" x 11 3/4" x 19 5/8" (Sm)	
Cutout Width	48"	
Cutout Height	35 7/8" – 36 3/4"	
Cutout Depth	24" – 25 1/8"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	1 @ 22,000 BTU / 5 @ 18,000 BTU	1 @ 18,000 BTU / 5 @ 15,000 BTU
12" Center Electric Griddle	6-pass, 1,630 Watts	
Oven Bake	17,000 BTU (Lg) 30,000 BTU (Sm)	17,000 BTU (Lg) 25,000 BTU (Sm)
Oven Broil	9,000 BTU (Lg) 15,000 BTU (Sm)	9,000 BTU (Lg) 14,000 BTU (Sm)
Total Gas Connection Rating	157,000 BTU	132,000 BTU
LP Convertible	Order LP or NG	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	20 Amp	
Power Cord	96", 3-Wire	
Shipping Weight (lbs.)	590	

*According to AHAM Standards

ACCESSORIES



PA48JLBG
9" Low Backguard



PA12GRILLN
Grill



PWOKRINGHC
Wok Ring



PA12CHPBLK
12" Cutting Board



PA48JHSG
22" High Shelf



PAGRIDDLE
Griddle



PAKNOBLUJG
Blue Knob Kit



PA48JTKG
Toekick



PA12CVRJ
12" Griddle /
Grill Cover

PRG486JDG / PRL486JDG

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Powerful 22,000 / 18,000 BTU (NG / LP) burner (front right)
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 4 ExtraLow® Simmer burners
- ★ - SoftClose® hinges for ultra smooth closing of the oven door
- ★ - Superfast 2-hour self clean in both ovens

PERFORMANCE

- 18,000 / 15,000 BTU (NG / LP) Star® Burners
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Electronic oven display interfaces to cook timer, meat probe and preheat status with audible alert
- Full featured small oven with convection, broil, self clean and meat probe
- Powerful, 30,000 / 25,000 BTU bake and 17,000 BTU broil burners in the large oven, 15,000 / 14,000 BTU bake and 9,000 broil in the small (NG / LP)
- Convection Bake offers precise multi-level baking results
- Large oven 5.5 cu. ft. – accommodates commercial sheet pan plus 2.4 cu. ft. in small oven
- Full Access® telescopic racks, integrated easy-grip handle
- Six rack levels in each oven for multiple item cooking
- Star-K certified

DESIGN

- Bold Professional design
- Pinhole and panel lighting concepts provide functional and stylish aesthetics
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Signature blue indicator lighting

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Grand® Ranges feature a bold, professional design and a commercial-depth of 27-inches. These ranges can be installed in a wall or island installation.

BACKGUARDS

Thermador Pro Ranges ship with a flush Island Trim. When installing against a combustible surface, a Thermador 22" High Shelf or 9" Low Backguard must be purchased separately. If the range is installed with the Island Trim, a minimum 12" of clearance is required to a combustible surface. The backguard must be attached to the range before sliding it into the final installed position.

NATURAL GAS OR LP

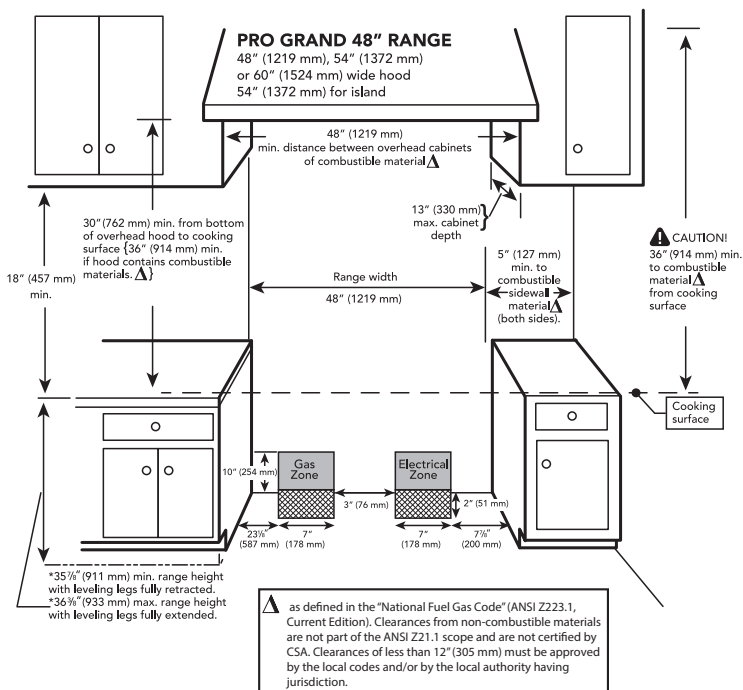
Thermador All-Gas Pro Grand Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), utilize the included LP kit. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

IMPORTANT

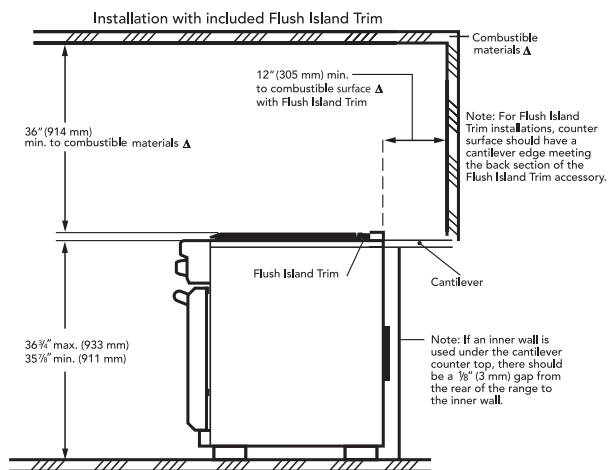
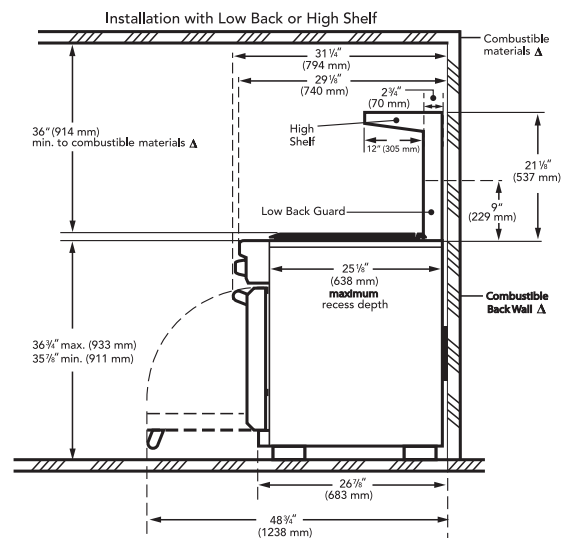
We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Grand Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Grand Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the 27-inch commercial-depth of Pro Grand Ranges, the PH Professional Series Wall Hoods or Professional Series Custom Inserts would provide the appropriate depth from the wall to correspond to these ranges.

48-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.





PRO HARMONY® RANGES 24-INCH DEPTH

Pro Harmony Ranges offer more of everything you expect from our high-performance, category-leading cooking appliances. This line of Truly Flush Mounted™, 24-inch standard cabinet depth ranges features innovations like our signature Star® Burner that delivers superior power and heat distribution and a QuickClean Base® for effortless cleaning. ExtraLow® burners provide precision simmering capabilities as low as 100°F so home chefs can pursue their culinary inspirations with absolute confidence.

The commanding presence and classic luxury of our Pro Harmony Ranges take the Thermador kitchen to new heights in performance, aesthetics and convenience.

PRO HARMONY® RANGES

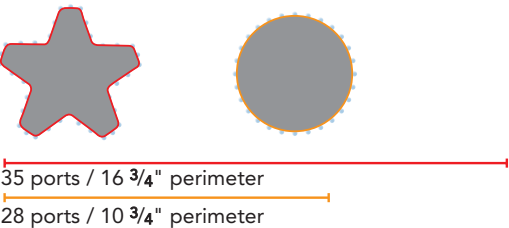
FEATURES & BENEFITS



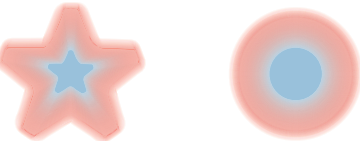
★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. It creates a perimeter 56% longer than a round burner of the same size, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan. And this latest generation features a more stylish shape and a raised pedestal design for easier cleaning than ever before.

The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



★ QUICKCLEAN BASE®

Raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.



★ EXTRALOW®

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. It cycles the Star Burner on and off to maintain temperatures as low as 100°. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring. Each and every Thermador Pro Harmony Range features two ExtraLow burners.



★ 2-HOUR RAPID SELF-CLEANING CYCLE

Pro Harmony Dual-Fuel Ranges boast the fastest self-cleaning cycle on the market at just 2 hours (including cool down). Even the 48-inch model cleans both ovens simultaneously in just 2 hours.



18,000 BTU/HR ON EVERY BURNER

Delivers superior cooking flexibility by offering maximum heat output on every burner. Leading competitors offer only one or two powerful burners.



FASTEST TIME TO BOIL

Our Star Burner's 18,000 BTU/hr of output and superior heat distribution boils water in a fraction of the time of a conventional range or cooktop and over 50% faster than leading competitors.

PRO HARMONY® RANGES

FEATURES & BENEFITS



TRULY FLUSH MOUNTED™ RANGE

Pro Harmony Ranges are designed to fit perfectly flush in standard 24-inch depth cabinets.



MULTIPLE CONFIGURATIONS

Configure the rangetop to match the way you cook, by adding a 12-inch cast-aluminum fusion coated surface electric griddle or an optional grill accessory. Griddle and grill are removable for easy cleanup of the entire cooking surface.



ELECTRONIC OVEN CONTROL

An electronic thermostat monitors oven temperature, ensuring absolute heating accuracy while minimizing temperature variation.

EXTENDED BAKE

Our exclusive Extended Bake Mode in the main oven allows you to hold or slow cook foods for an extended period of time.



FULL ACCESS® RACKS WITH INTEGRATED HANDLES

Professional telescopic racks glide smoothly on ball bearings, allowing them to extend completely for safe, easy access. Each rack includes integrated easy-grip handles and holds 45 pounds.



SINGLE FAN TECHNOLOGY

Our third element convection technology is so powerful that only one fan is needed. Convection keeps the temperature consistent throughout the cavity and allows for multi-rack cooking. Controlled airflow patterns optimize the transfer of heat so that food is heated evenly.



STAR-K CERTIFIED

Thermador Pro Harmony Ranges are Star-K certified, making it possible to use them on Holy Days and the Sabbath.



UNMATCHED OVEN CAPACITY

36-inch models offer a 5.0 cubic feet capacity that accommodates even the largest meals effortlessly.

PRO HARMONY® RANGES

PLANNING INFORMATION

MODEL OPTIONS

There are three sizes of Thermador Pro Harmony Ranges to choose from—30-inch, 36-inch and 48-inch. All models are available in your choice of all-gas or dual-fuel configurations. Pro Harmony Ranges feature a compact, 24-inch deep design in stainless steel with porcelain cooktop surface. Dual-fuel models are LP convertible by ordering PALPKITHC. All-gas models are available in Natural Gas or Liquid Propane and should be ordered separately from the factory. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Pro Harmony Range, be sure to verify the cutout dimensions and electrical / gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If an LP kit is utilized (PALPKITHC), conversion from natural gas to propane must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line.)

Supply Pressure: 6" min. to 14" max. water column. (14.9 mb to 34.9 mb)

Manifold Pressure: 5" water column (12.5 mb)

Inlet Connection: 3/4" NPT external, 1/2" NPT internal (Minimum 3/4" diam. flex line.)

Supply Pressure: 11" min. to 14" max. water column. (27.4 mb to 34.9 mb)

Manifold Pressure: 10" water column (24.9 mb)

DUAL-FUEL:

Thermador Pro Harmony Dual-Fuel Ranges are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 4-wire, single-phase power supply. The connection may be made with a range supply cord kit (purchased separately) or by hard-wiring to the power supply. A dedicated circuit breaker is required.

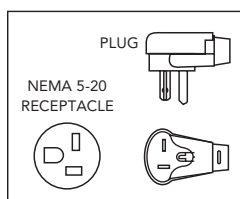
MODEL	REQUIRED CIRCUIT BREAKER
	240/208V AC, 60 Hz
PRD304GHU	35 Amp
PRD364GDHU	35 Amp
PRD366GHU	35 Amp
PRD486GDHU	50 Amp

ALL-GAS:

Thermador Pro Harmony All-Gas Ranges are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
PRG304GH	15 Amp
PRL304GH	15 Amp
PRG366GH	15 Amp
PRL366GH	15 Amp
PRG364GDH	20 Amp
PRL364GDH	20 Amp
PRG486GDH	20 Amp
PRL486GDH	20 Amp

IMPORTANT: The cord supplied with gas ranges having an electric griddle requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method. A dedicated 20 Amp service is required for proper operation.



ELECTRICAL AND GAS LOCATIONS

Typical placement of the electrical and gas supply can be found within the “Cutout and Range Dimensions” located on the product pages. Alternate placement within the supply zone is acceptable. Dual-Fuel ranges may be connected to the power supply with a range supply cord kit (sold separately) or by hard-wiring to the power supply. All-gas ranges may be connected to the power supply with the supplied range cord or by hard-wiring. It is the responsibility of the installer to provide the proper wiring components (cord or conduit and wires) and complete the electrical connection as dictated by local codes and ordinances and / or the National Electric Code. The units must be properly grounded.

Installation of the range must be planned so that the rough-in of the junction box for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.



WARRANTY

Limited warranty parts and labor (2 year)

See page 310 for additional warranty details.



WARNING: All ranges can tip, causing injury. Install anti-tip device packed with range.

Thermador Pro Harmony® Ranges are CSA approved.



VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges.

For high output gas cooktops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop has a grill or griddle, add 150 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

The following table indicates the ventilation hood options that are recommended for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
30"	4 Burners	30" or 36" Pro Wall Hood 30" or 36" Custom Insert with optional blower 42" Island Hood with optional blower
36"	4 Burners w/Grill or Griddle 6 Burners	36" or 42" Pro Wall Hood 36" Custom Insert with optional blower 42" or 48" Island Hood with optional blower
48"	6 Burners w/Grill or Griddle	48" or 54" Pro Wall Hood 48" Custom Insert with optional blower 54" Island Hood with optional blower

IMPORTANT VENTILATION NOTES:

- Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solution for these ranges. The PH Professional Series Wall Hoods are also a viable option.
- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations, the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these cooktops, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30"–36" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 36" or greater distance above the cooking surface.

PRO HARMONY® RANGES

30-INCH DUAL-FUEL

PRD304GHU



PROFESSIONAL

PRD304GHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	29 15/16"
Product Height	35 7/8"–36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.3
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 3/8"
Usable Oven Interior Dimensions (W x H x D)	22 1/4" x 11 7/8" x 16"
Cutout Width	30"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
Oven Bake (Watts)	2,000
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	6,750
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	350

*According to AHAM Standards

PRD304GHU

INNOVATION

- ★ Exclusive, patented Star® Burner—most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ Superfast 2-hour self-clean mode—fastest in the industry

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Massive oven capacity of 4.3 cu. ft.
- Six rack levels for multiple item cooking
- One Full Access® telescopic rack, and two standard racks, all with integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

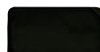
- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 30" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA30GLBH
9" Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLU
Blue Knob Kit



PA30GHSH
22" High Shelf



PWOKRINGHC
Wok Ring



PALPKITHC
LP Conversion Kit

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO HARMONY® RANGES 30-INCH DUAL-FUEL

PRD304GHU

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

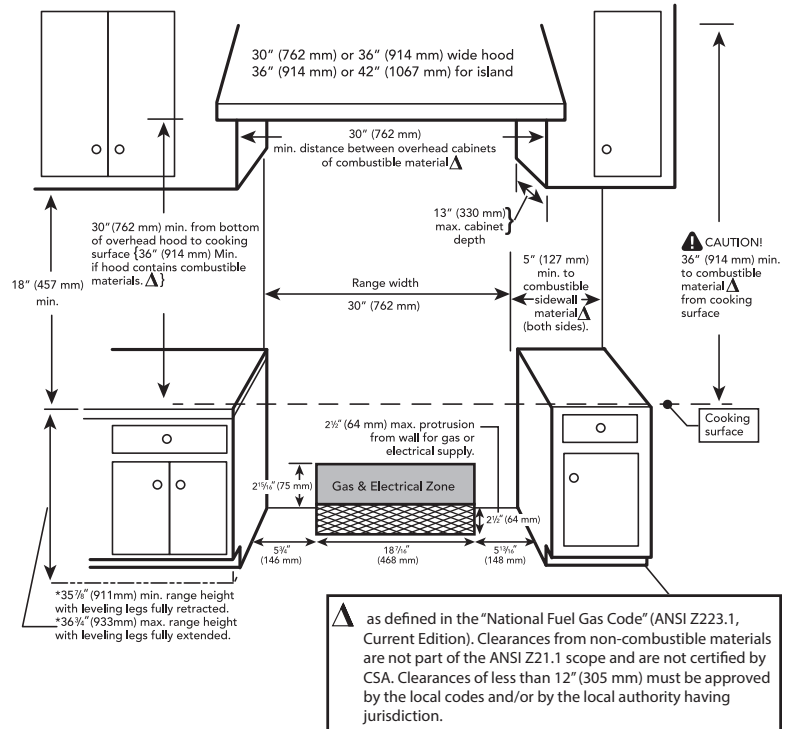
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

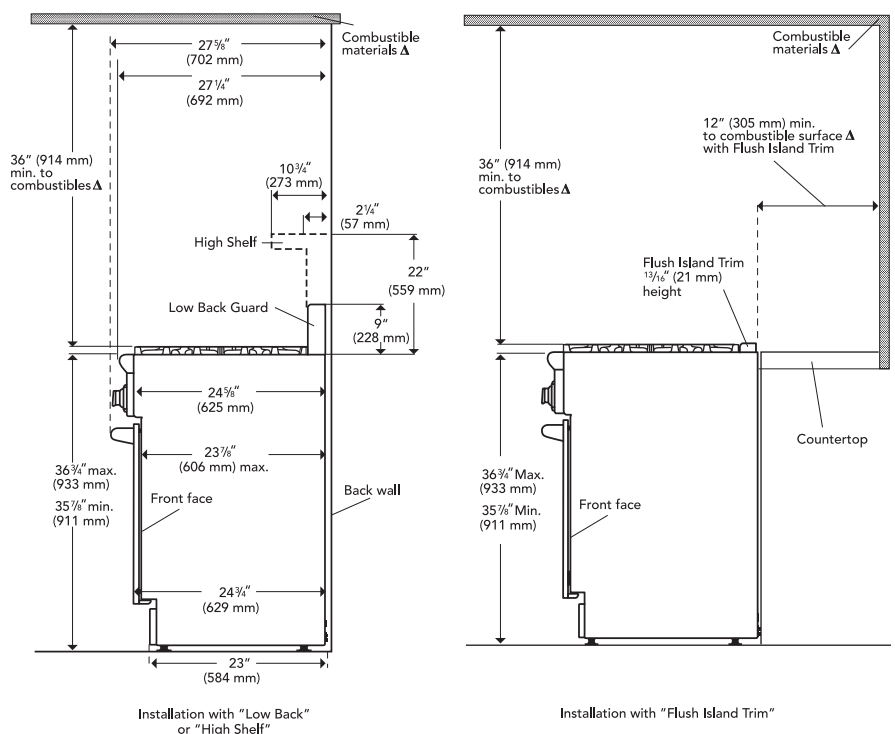
We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

30-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO HARMONY® RANGES

36-INCH DUAL-FUEL

PRD364GDHU



PROFESSIONAL

PRD364GDHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	35 15/16"
Product Height	35 7/8" – 36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.8
Overall Oven Interior Dimensions (W x H x D)	27 7/8" x 16 1/4" x 18 3/8"
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 7/8" x 16"
Cutout Width	36"
Cutout Height	35 7/8" – 36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
12" Center Electric Griddle	6-Pass, 1,630 Watts
Oven Bake (Watts)	2,000
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	8,350
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	370

*According to AHAM Standards

ACCESSORIES



PA36GLBH
9" Low Backguard



PA12GRILLN
Grill



PA12CHPBLK
12" Cutting Board



PA36GSHS
22" High Shelf



PAGRIDDLE
Griddle



PAKNOBLU
Blue Knob Kit



PWOKRINGHC
Wok Ring



PA12CVRJ
Grill / Griddle Cover



PALPKITHC
LP Conversion Kit

PRD364GDHU

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ Superfast 2-hour self-clean mode – fastest in the industry

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle with fusion coated surface
- Grill accessory – thermostatically controlled for even heating
- Non-stick, rust-proof cast-aluminum grill accessory with fusion coated surface
- Removable griddle and grill accessory for easy cleanup
- Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Massive oven capacity of 4.8 cu. ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 36" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

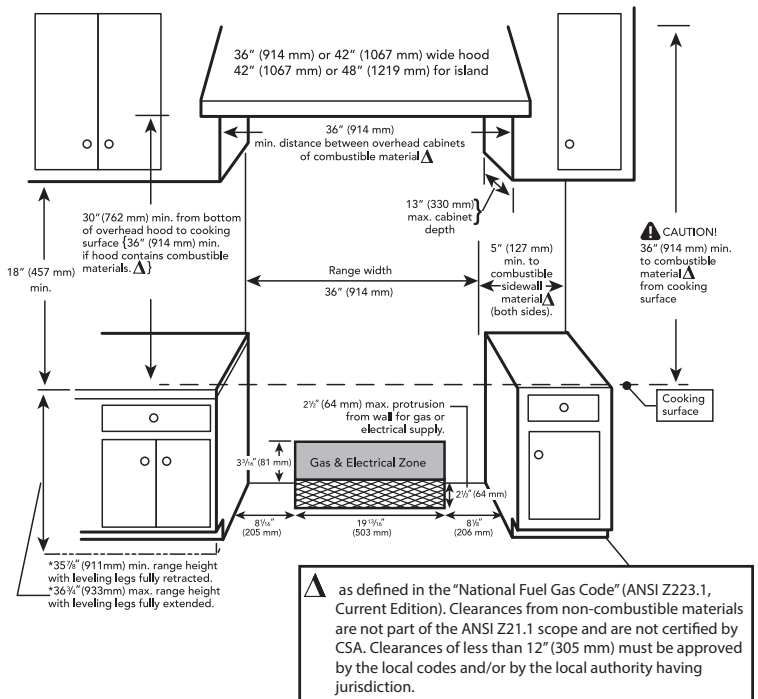
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

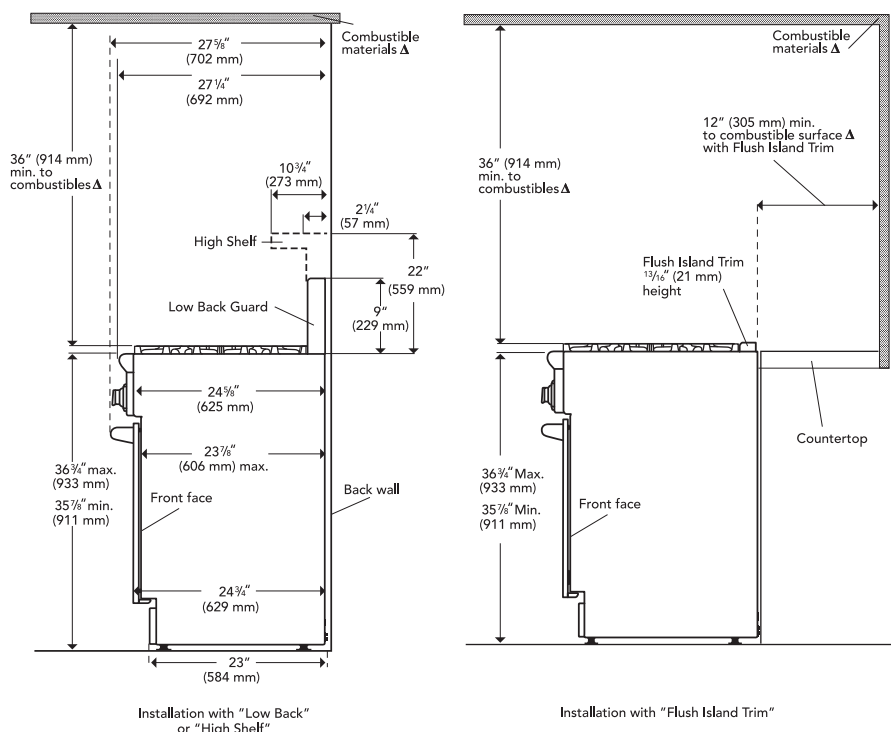
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO HARMONY® RANGES

36-INCH DUAL-FUEL

PRD366GHU



PROFESSIONAL

PRD366GHU

Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	35 15/16"
Product Height	35 7/8"–36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.8
Overall Oven Interior Dimensions (W x H x D)	27 7/8" x 16 1/4" x 18 3/8"
Usable Oven Interior Dimensions (W x H x D)	25 1/2" x 11 7/8" x 16"
Cutout Width	36"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
Oven Bake (Watts)	2,000
Oven Broil (Watts)	4,000
Convection (Watts)	2,750
Total Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	6,750
Required Circuit Breaker	35 Amp
Power Cord Included	Purchase Separately
Shipping Weight (lbs.)	370

*According to AHAM Standards

PRD366GHU

INNOVATION

- ★ Exclusive, patented Star® Burner—most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ Superfast 2-hour self-clean mode—fastest in the industry

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Powerful, 8-pass bake and broil elements
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Massive oven capacity of 4.8 cu. ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

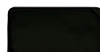
- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 36" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36GLBH
9" Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLU
Blue Knob Kit



PA36GHSH
22" High Shelf



PWOKRINGHC
Wok Ring



PALPKITHC
LP Conversion Kit

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO HARMONY® RANGES 36-INCH DUAL-FUEL

PRD366GHU

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

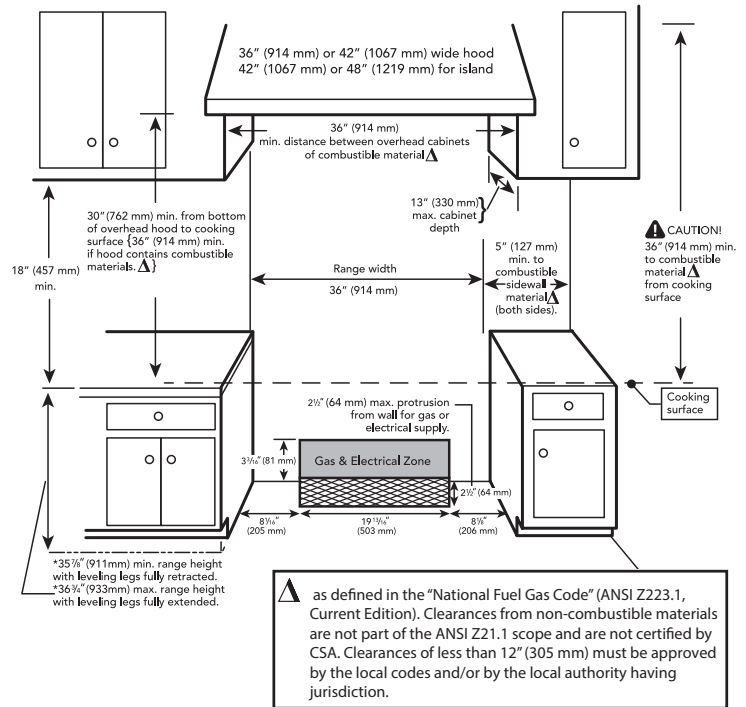
Thermador Dual-Fuel Pro Harmony Ranges are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

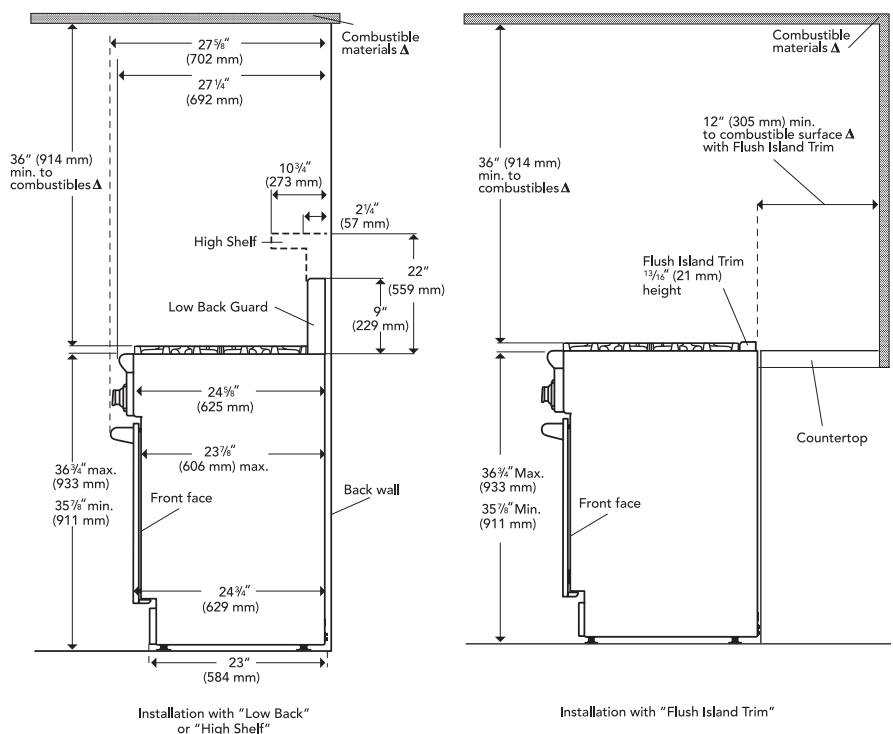
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Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO HARMONY® RANGES

48-INCH DUAL-FUEL

PRD486GDHU



PROFESSIONAL

PRD486GDHU

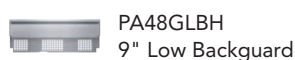
Dual-Fuel Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	47 7/8"
Product Height	35 7/8"–36 3/4"
Product Depth	24 3/4"
Overall Oven Capacity* (cu. ft.)	4.3 / 2.2
Overall Oven Interior Dimensions (W x H x D)	25" x 16 1/4" x 18 3/8" (Lg) 12 1/2" x 16 1/4" x 18 3/8" (Sm)
Usable Oven Interior Dimensions (W x H x D)	22 1/2" x 11 7/8" x 16" (Lg) 11" x 11 7/8" x 16" (Sm)
Cutout Width	48"
Cutout Height	35 7/8"–36 3/4"
Cutout Depth	24"
Cooktop Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
12" Center Electric Griddle	6-pass, 1,630 Watts
Oven Bake (Watts)	2,000 (Lg), 1,400 (Sm)
Oven Broil (Watts)	4,000 (Lg), 2,600 (Sm) 2,750 Ring (Lg)
Total Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Electrical Supply	240/208V AC, 60 Hz
Watts	12,350
Required Circuit Breaker	50 Amp
Power Cord	Purchase Separately
Shipping Weight (lbs.)	500

*According to AHAM Standards

ACCESSORIES



PA48GLBH
9" Low Backguard



PA12GRILLN
Grill



PWOKRINGHC
Wok Ring



PAKNOBLU
Blue Knob Kit



PA48GHS
22" High Shelf



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PALPKITHC
LP Conversion Kit



PA12CVRJ
Grill / Griddle Cover

PRD486GDHU

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ Cleans both ovens simultaneously in just 2 hours

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Every burner 18,000 BTU (NG)
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle with fusion coated surface
- Grill accessory – thermostatically controlled for even heating
- Non-stick, rust-proof cast-aluminum grill accessory with fusion coated surface
- Removable griddle and grill accessory for easy cleanup
- Powerful, 8-pass bake and broil elements
- Powerful, 6-pass bake and broil elements in small oven
- Third Element Convection offers precise airflow for cooking on multiple levels without flavor transfer
- Massive oven capacity of 4.3 cu. ft. plus 2.2 cu. ft. in small oven
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 48" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

PRO HARMONY® RANGES 48-INCH DUAL-FUEL

PRD486GDHU

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

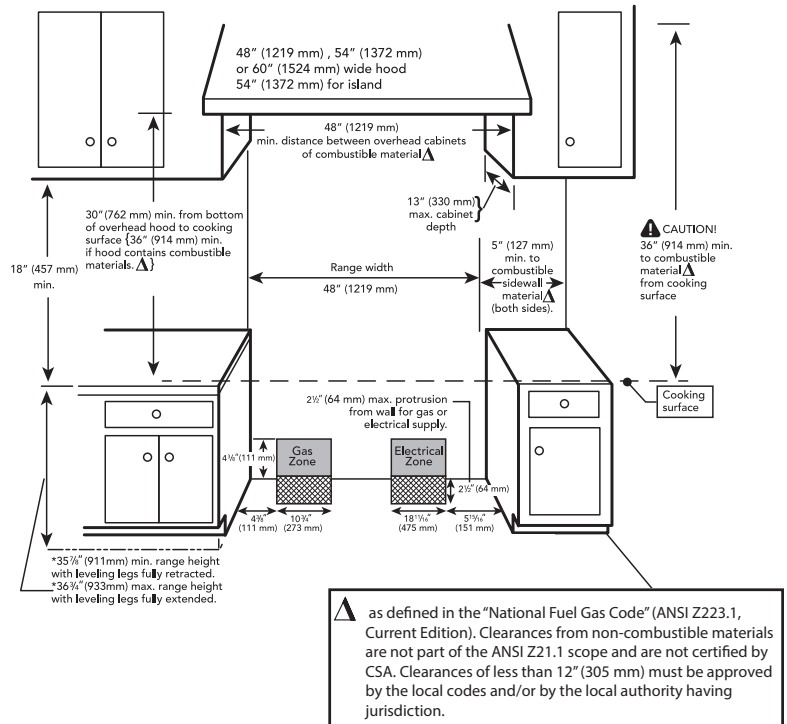
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IMPORTANT

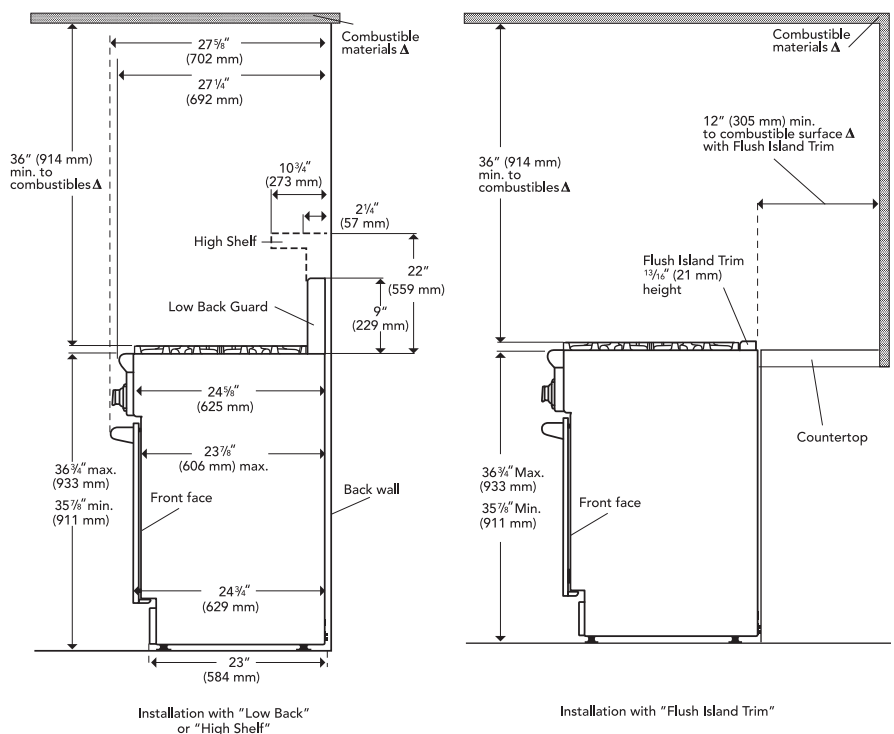
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

48-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO HARMONY® RANGES

30-INCH GAS

PRG304GH / PRL304GH



PROFESSIONAL

PRG304GH / PRL304GH

Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG304GH	PRL304GH
Total Number of Cooktop Burners	4	
Product Width	29 15/16"	
Product Height	35 7/8"–36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	4.5	
Overall Interior Dimensions (W x H x D)	26" x 16 1/4" x 18 1/4"	
Usable Oven Interior Dimensions (W x H x D)	22 1/2" x 11 3/4" x 16"	
Cutout Width	30"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	4 @ 18,000 BTU	4 @ 15,000 BTU
Oven Bake	20,000 BTU	19,000 BTU
Oven Broil	23,500 BTU	22,000 BTU
Total Gas Connection Rating	95,500 BTU	82,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	1,800	
Required Circuit Breaker	15 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	300	

*According to AHAM Standards

PRG304GH / PRL304GH

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Powerful, 23,500 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 4.5 cu. ft.
- Six rack levels for multiple item cooking
- One Full Access® telescopic rack, and two standard racks, all with integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 30" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36GLBH
9" Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLU
Blue Knob Kit



PA30GSHS
22" High Shelf



PWOKRINGHC
Wok Ring

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

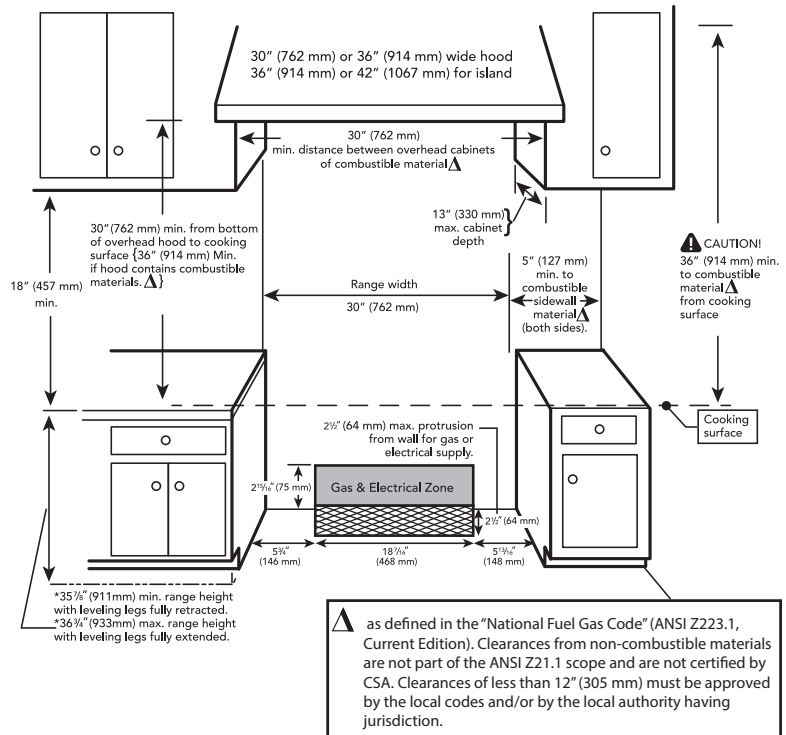
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

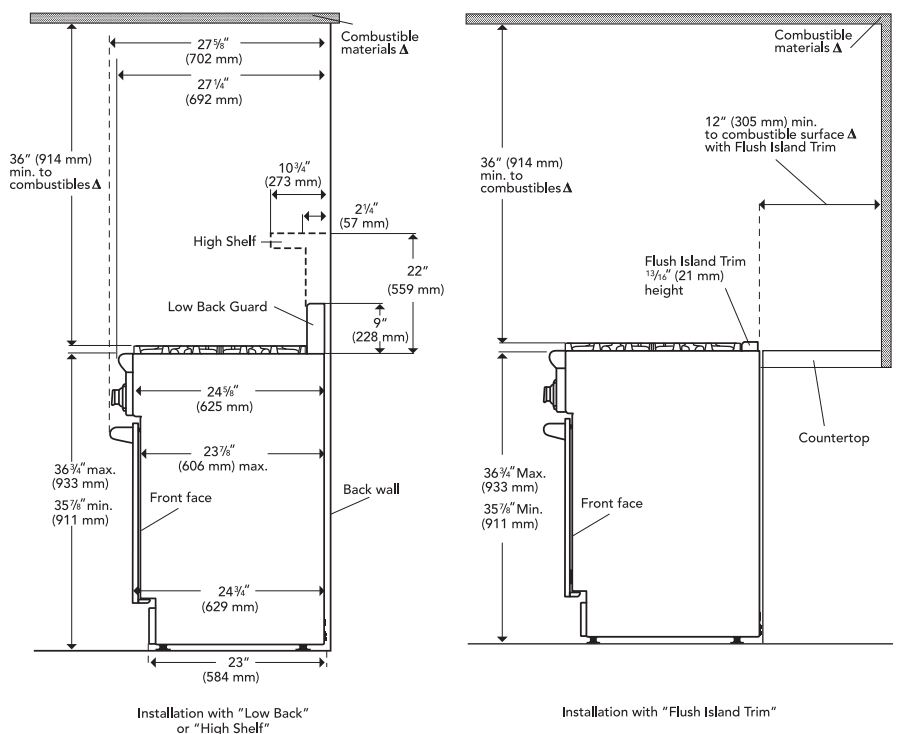
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Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

30-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO HARMONY® RANGES

36-INCH GAS

PRG366GH / PRL366GH



PROFESSIONAL

PRG366GH / PRL366GH

Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG366GH	PRL366GH
Total Number of Cooktop Burners	6	
Product Width	35 15/16"	
Product Height	35 7/8"–36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	5.0	
Overall Interior Dimensions (W x H x D)	29 1/8" x 16 1/4" x 18 3/8"	
Usable Oven Interior Dimensions (W x H x D)	25 3/8" x 12 1/4" x 16"	
Cutout Width	36"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	6 @ 18,000 BTU	6 @ 15,000 BTU
Oven Bake	20,000 BTU	19,000 BTU
Oven Broil	27,000 BTU	25,000 BTU
Total Gas Connection Rating	136,000 BTU	115,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	1,800	
Required Circuit Breaker	15 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	335	

*According to AHAM Standards

PRG366GH / PRL366GH

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ QuickClean Base® designed for easy surface cleaning

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Powerful, 27,000 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 36" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36GLBH
9" Low Backguard



PAGRIDDLE
Griddle



PA12CHPBLK
12" Cutting Board



PAKNOBLU
Blue Knob Kit



PA36GSHS
22" High Shelf



PWOKRINGHC
Wok Ring

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

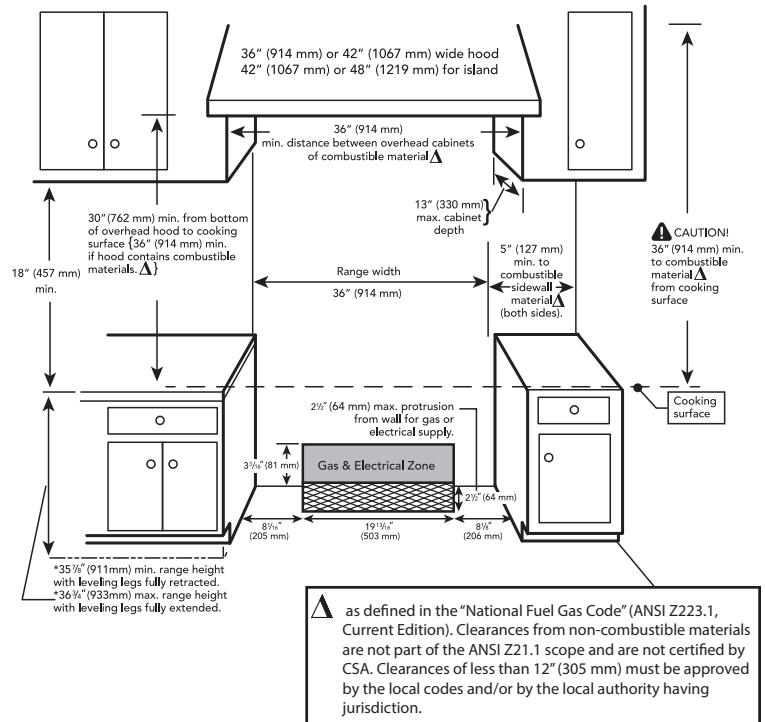
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IMPORTANT

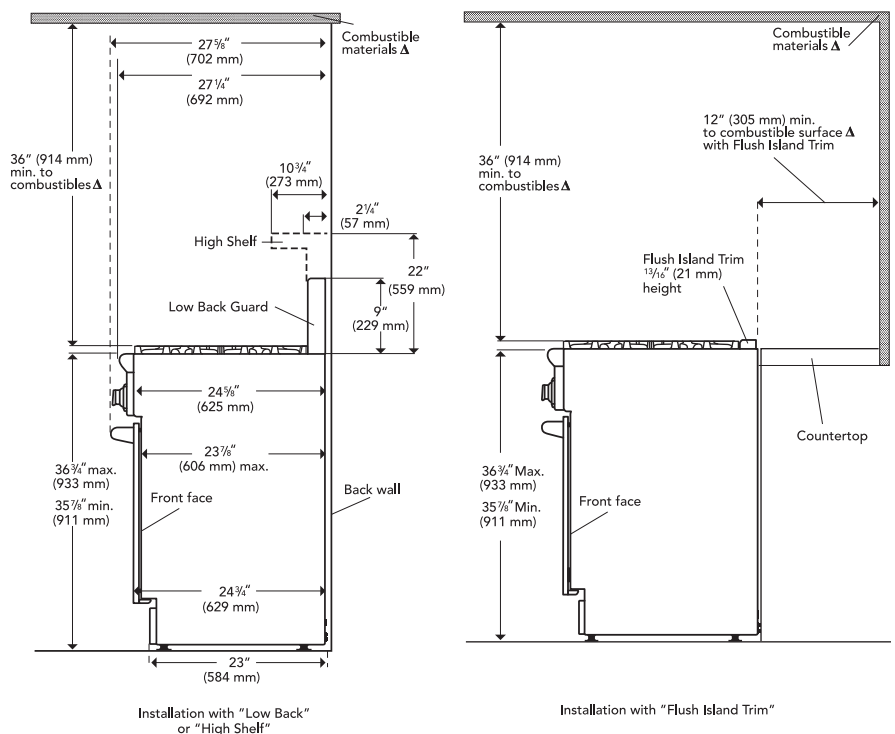
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Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO HARMONY® RANGES

36-INCH GAS

PRG364GDH / PRL364GDH



PROFESSIONAL

PRG364GDH / PRL364GDH

Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS

	PRG364GDH	PRL364GDH
Total Number of Cooktop Burners	4	
Product Width	35 15/16"	
Product Height	35 7/8"–36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	5.0	
Overall Interior Dimensions (W x H x D)	29 1/8" x 16 1/4" x 18 3/8"	
Usable Oven Interior Dimensions (W x H x D)	25 5/8" x 12 1/4" x 16"	
Cutout Width	36"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	4 @ 18,000 BTU	4 @ 15,000 BTU
12" Center Electric Griddle	6-Pass @ 1,630 Watts	
Oven Bake	20,000 BTU	19,000 BTU
Oven Broil	27,000 BTU	25,000 BTU
Total Gas Connection Rating	99,000 BTU	85,000 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	2,400	
Required Circuit Breaker	20 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	335	

*According to AHAM Standards

ACCESSORIES



PA36GLBH
9" Low Backguard



PA12GRILLN
Grill



PA12CHPBLK
12" Cutting Board



PA36GHSH
22" High Shelf



PAGRIDDLE
Griddle



PAKNOBLU
Blue Knob Kit



PWOKRINGHC
Wok Ring



PA12CVRJ
Grill / Griddle Cover

PRG364GDH / PRL364GDH

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle with fusion coated surface
- Grill accessory – thermostatically controlled for even heating
- Non-stick, rust-proof cast-aluminum grill accessory with fusion coated surface
- Removable griddle and grill accessory for easy cleanup
- Powerful, 27,000 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 5 cu. ft.
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 36" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

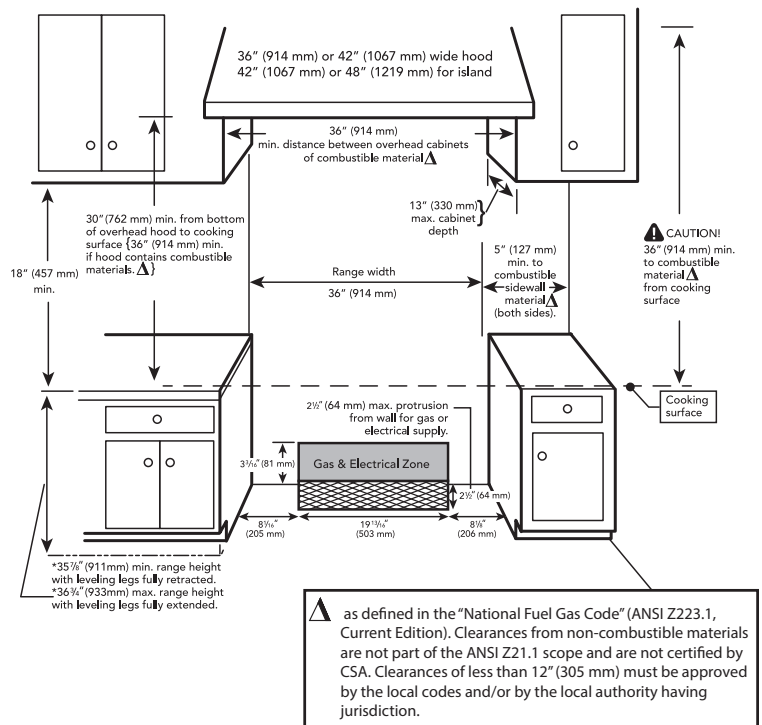
Thermador All-Gas Pro Harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

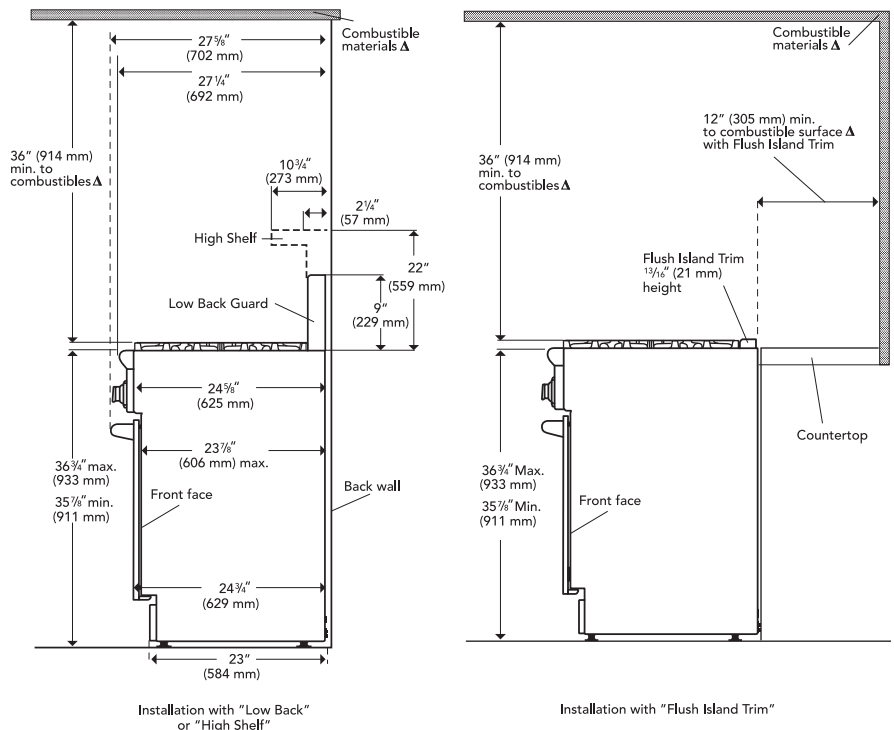
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

36-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



PRO HARMONY® RANGES

48-INCH GAS

PRG486GDH / PRL486GDH



PROFESSIONAL

PRG486GDH / PRL486GDH


Gas / Liquid Propane Standard-Depth Range,
Porcelain Cooktop Surface

SPECIFICATIONS


	PRG486GDH	PRL486GDH
Total Number of Cooktop Burners	6	
Product Width	47 7/8"	
Product Height	35 7/8"–36 3/4"	
Product Depth	24 3/4"	
Overall Oven Capacity* (cu. ft.)	4.5 / 2.5	
Overall Interior Dimensions (W x H x D)	26" x 16 1/4" x 18 1/4" (Lg) 14 1/2" x 16 1/4" x 18 3/8" (Sm)	
Usable Oven Interior Dimensions (W x H x D)	22 1/2" x 11 3/4" x 16" (Lg) 11" x 11 7/8" x 16" (Sm)	
Cutout Width	48"	
Cutout Height	35 7/8"–36 3/4"	
Cutout Depth	24"	
Cooktop Surface	Porcelain	
Gas Cooktop Burners	6 @ 18,000 BTU	6 @ 15,000 BTU
12" Center Electric Griddle	6-Pass @ 1,630 Watts	
Oven Bake	15,000 BTU (Sm) 23,500 BTU (Lg)	12,300 BTU (Sm) 22,000 BTU (Lg)
Oven Broil	7,500 BTU (Sm) 20,000 BTU (Lg)	6,500 BTU (Sm) 19,000 BTU (Lg)
Total Gas Connection Rating	146,500 BTU	124,300 BTU
LP Convertible	Order Factory LP Model	
Electrical Supply	120V AC, 60 Hz	
Watts	2,400	
Required Circuit Breaker	20 Amp	
Power Cord	72", 3-Wire	
Shipping Weight (lbs.)	540	

*According to AHAM Standards

ACCESSORIES

 PA48GLBH
9" Low Backguard

 PA12GRILLN
Grill


 PA12CHPBLK
12" Cutting Board

 PA48GHSH
22" High Shelf

 PAGRIDDLE
Griddle

 PAKNOBLU
Blue Knob Kit

 PWOKRINGHC
Wok Ring

 PA12CVRJ
Grill / Griddle Cover

PRG486GDH / PRL486GDH

INNOVATION

- ★ Exclusive, patented Star® Burner – most even heating, unsurpassed flame coverage
- ★ QuickClean Base® designed for easy surface cleaning
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- Professional style, continuous cast iron grates
- Continuous porcelain, easy-to-clean cooking surface
- Every burner 18,000 BTU (NG)
- Widest range of simmer options from 375 BTU to 3,000 BTU
- Star® design delivers superior heat spread for any size pan
- Simmer without stirring / scorching with exclusive ExtraLow®
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle with fusion coated surface
- Grill accessory-thermostatically controlled for even heating
- Non-stick, rust-proof cast-aluminum grill accessory with fusion coated surface
- Removable griddle and grill accessory for easy cleanup
- Powerful, 23,500 BTU bake and 20,000 BTU broil burners
- Convection Bake offers precise multi-level baking results
- Massive oven capacity of 4.5 cu. ft. plus 2.5 cu. ft. in small oven
- Six rack levels for multiple item cooking
- Full Access® telescopic racks, integrated easy-grip handle
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Powerful halogen lighting illuminates the oven cavity
- Star-K certified

DESIGN

- Bold Professional design
- Truly Flush Mounted™, 24" standard cabinet depth
- Patented Pedestal Star® Burner with QuickClean Base®
- Restaurant style metal knobs
- Signature blue indicator lighting
- 48" units ship standard with island trim included

★ THERMADOR EXCLUSIVE

IMPORTANT NOTE: A 9" Low Backguard, 22" High Shelf or Island Trim is required for installation.

INSTALLATION OPTIONS

Thermador Pro Harmony® Ranges feature a bold, professional design and a compact, 24-inch depth profile that creates a seamless look within standard cabinetry. These ranges can be installed in a wall or island installation.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

NATURAL GAS OR LP

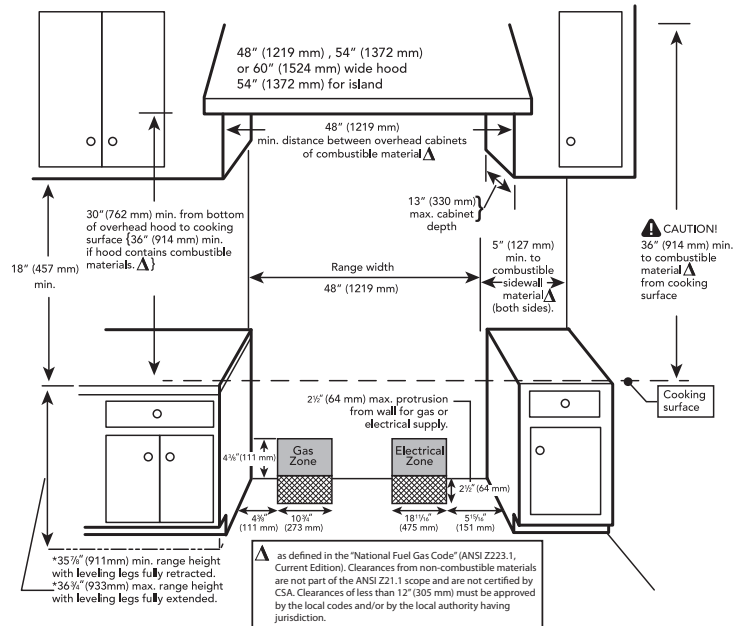
Thermador All-Gas Pro harmony Ranges are shipped by the factory to operate on natural gas or LP. Be sure to order the correct fuel-type and verify the type of gas being used at the installation site matches the type of gas used by the appliance.

IMPORTANT

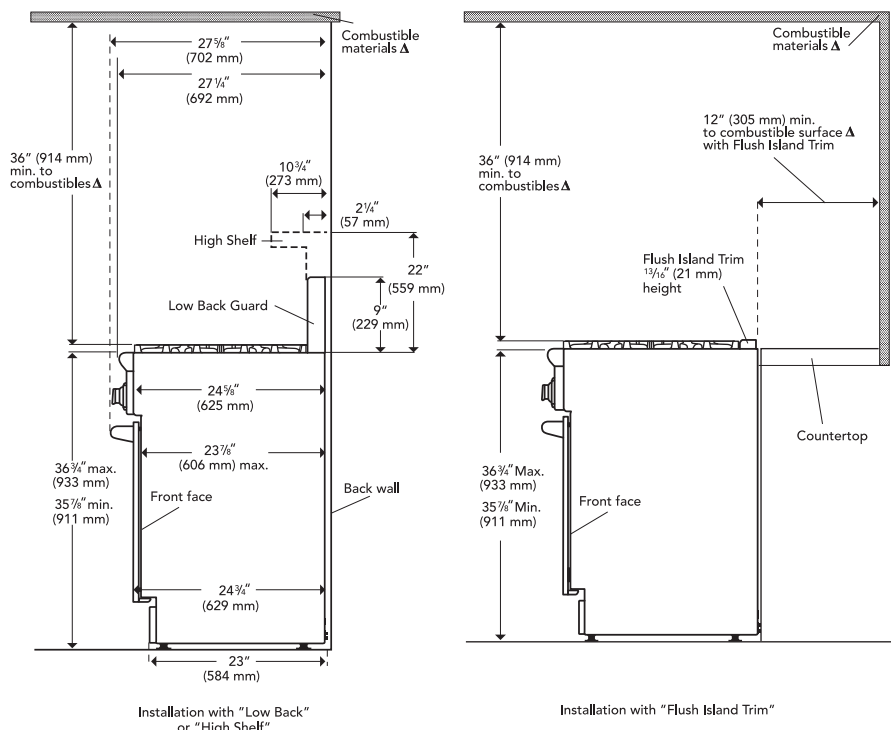
We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Pro Harmony Ranges. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the cooktop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Pro Harmony Ranges. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

Due to the high surface temperature output of the Pro Harmony Ranges, the HPWB Professional Series Wall Hoods or the Professional Series Custom Inserts are recommended ventilation solutions for these ranges. The PH Professional Series Wall Hoods are also a viable option.

48-INCH CUTOUT AND RANGE DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.



as defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and/or by the local authority having jurisdiction.



RANGETOPS PROFESSIONAL SERIES

Thermador Professional® Series Gas Rangetops set a new standard in performance and convenience.

Thanks to the power of our fourth generation pedestal Star® Burner, this design boasts unparalleled heat distribution and flame control. The exclusive burner pedestal with QuickClean Base® allows for easy access under the burner for effortless cleaning. All rangetops offer two ExtraLow® burners for simmering delicate sauces, and each burner is rated at 18,000 BTU/hr for the ultimate in cooking power.

Thermador Professional® Rangetops feature a unique combination of industry leading design and unrivaled performance—the hallmark of a true Thermador appliance.

PROFESSIONAL RANGETOPS

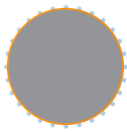
FEATURES & BENEFITS



★ OUR EXCLUSIVE, PATENTED STAR® BURNER

The Star Burner's unique shape isn't just for show. It creates a perimeter 56% longer than a round burner of the same size, which allows the inclusion of more flame ports. The result is a burner that delivers superior flame spread and a reduced cold spot for faster and more even heating across any size pan. And this latest generation features a more stylish shape and a raised pedestal design for easier cleaning than ever before.

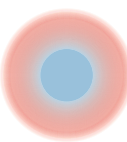
The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



35 ports / 16 3/4" perimeter

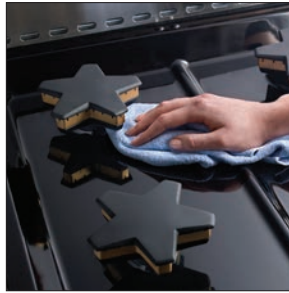
28 ports / 10 3/4" perimeter

The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



STAR-K CERTIFIED

Thermador Professional® Rangetops are Star-K certified making it possible to use them on Holy Days and the Sabbath.



★ QUICKCLEAN BASE®

Raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A hand and sponge fit easily under each burner to wipe the surface clean and a teardrop emboss reduces food buildup near the base.



★ EXTRALOW®

Our ExtraLow feature provides the widest variety of temperature control of any simmer system. It cycles the Star Burner on and off to maintain temperatures as low as 100°. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring. Each and every Thermador Pro Rangetop features two ExtraLow burners.



18,000 BTU/HR ON EVERY BURNER

Delivers superior cooking flexibility by offering maximum heat output on every burner. Leading competitors offer only one or two powerful burners.



FASTEST TIME TO BOIL

Our Star Burner's 18,000 BTU/hr of output and superior heat distribution boils water in a fraction of the time of a conventional range or cooktop and over 50% faster than leading competitors.



MULTIPLE CONFIGURATIONS

Configure the rangetop to match the way you cook, by adding a 12-inch cast-aluminum fusion coated surface electric griddle or an optional grill accessory. Griddle and grill are removable for easy cleanup of the entire cooking surface.

PROFESSIONAL RANGETOPS PLANNING INFORMATION

MODEL OPTIONS

There are three sizes of Thermador Professional® Rangetops to choose from — 30-inch, 36-inch and 48-inch. 36-inch rangetops are available with two choices of rangetop configurations. Every model ships standard with an Island Trim. Every model is LP convertible by ordering PALPKITHC. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Professional® Rangetop, be sure to verify the cutout dimensions and electrical / gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes.

Thermador Professional® Rangetops are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60 Hz, single-phase power supply. A dedicated circuit breaker is required.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60Hz
PCG304G	15 Amp
PCG364GD	15 Amp
PCG366G	15 Amp
PCG486GD	15 Amp

GAS REQUIREMENTS AND HOOKUP

Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify that the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

A manual gas shut-off valve must be installed external to the appliance, in a location accessible from the front, for the purpose of shutting off the gas supply. The supply line must not interfere with the back of the unit.

WARRANTY

Limited warranty parts and labor (2 year)

See page 310 for additional warranty details.

1.800.735.4328 | THERMADOR.COM

VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Professional® Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops.

For high output gas cooktops or rangetops (60,000 BTU or greater), the minimum of one (1) CFM of ventilation per 100 BTU is recommended. If the cooktop or rangetop has a grill or griddle, add 150 CFM to the estimated blower capacity. Additional blower capacity may be required for longer duct runs.

The following table indicates the ventilation hood options and blower capacity guidelines that are recommended for use with Thermador Professional® Rangetops. Refer to the Ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

WIDTH	CONFIGURATION	VENTILATION OPTIONS
30"	4 Burners	30" or 36" Pro Wall Hood 30" or 36" Custom Insert with optional blower 42" Island Hood with optional blower
36"	4 Burners w/Grill or Griddle 6 Burners	36" or 42" Pro Wall Hood 36" Custom Insert with optional blower 42" or 48" Island Hood with optional blower
48"	6 Burners w/Grill or Griddle	48" or 54" Pro Wall Hood 48" Custom Insert with optional blower 54" Island Hood with optional blower

IMPORTANT VENTILATION NOTES:

- Due to high surface temperature output, the HPWB Professional Series Wall Hoods or the Professional Custom Inserts are recommended ventilation solutions for these rangetops. The PH Professional Series Wall Hoods are also a viable option.
- For wall installations, the hood width must, at a minimum, equal the nominal width of the appliance cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.
- For island installations the hood width should, at a minimum, overhang the appliance cooking surface by 3" on each side.
- Due to the high heat capability of these rangetops, particular attention should be paid to the hood and duct work installation to assure it meets local building codes.
- For best smoke elimination, the lower edge of the hood should be installed 30" above the appliance cooking surface.
- If the hood contains any combustible materials (i.e., a wood covering), it must be 36" or greater distance above the cooking surface.



Thermador Professional®
Rangetops are CSA approved.



PROFESSIONAL RANGETOPS

30-INCH

PCG304G



PROFESSIONAL

PCG304G – 30-Inch

Porcelain Surface

SPECIFICATIONS

Total Number of Rangetop Burners	4
Product Width	29 15/16"
Product Height	8 1/16" (w/o gas connection) 10 9/16" (includes gas connection)
Product Depth	25 13/16" (includes gas connection)
Cutout Width	29 1/8"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
Total Natural Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	60,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	145

PCG304G

INNOVATION

- ★ - Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ - Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Star-K certified

DESIGN

- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES

	PA30GLBC 9" Low Backguard		PAGRIDDLE Griddle		PAKNOBLU Blue Knob Kit
	PWOKRINGHC Wok Ring		PALPKITHC LP Conversion Kit		PA12CHPBLK 12" Cutting Board

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

ABOVE A WARMING DRAWER

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

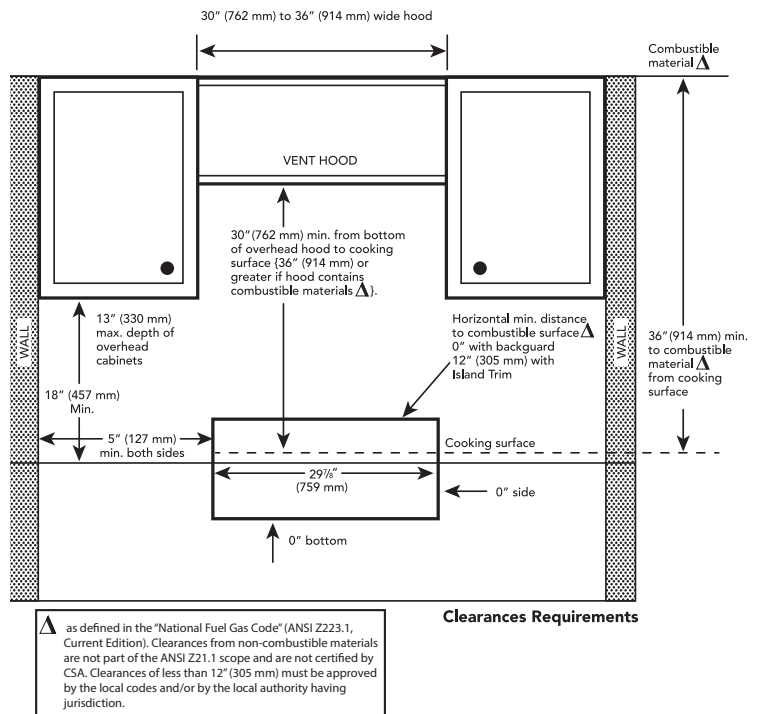
NATURAL GAS OR LP

Thermador Professional® Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops. Refer to the ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

30-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

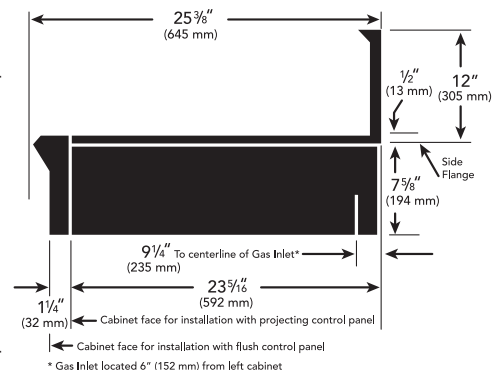
The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
Manifold Pressure: 10" water column (24.9 mb)



PROFESSIONAL RANGETOPS

36-INCH

PCG364GD



PROFESSIONAL

PCG364GD–36-Inch

Porcelain Surface

SPECIFICATIONS

Total Number of Cooktop Burners	4
Product Width	35 15/16"
Product Height	8 1/16" (w/o gas connection) 10 9/16" (includes gas connection)
Product Depth	25 13/16"
Cutout Width	35 1/8"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	4 @ 18,000 BTU
Center Electric Griddle	6 pass, 1,630 Watts
Total Natural Gas Connection Rating	72,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	60,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	148

*According to AHAM Standards

PCG364GD

INNOVATION

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Superior griddle results–6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Star-K certified

DESIGN

- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES

	PA36GLBC 9" Low Backguard		PA12GRILLN Grill		PAKNOBLU Blue Knob Kit
	PWOKRINGHC Wok Ring		PAGRIDDLE Griddle		PALPKITHC LP Conversion Kit
	PA12CHPBLK 12" Cutting Board		PA12CVRJ 12" Griddle / Grill Cover		

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

ABOVE A WARMING DRAWER

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

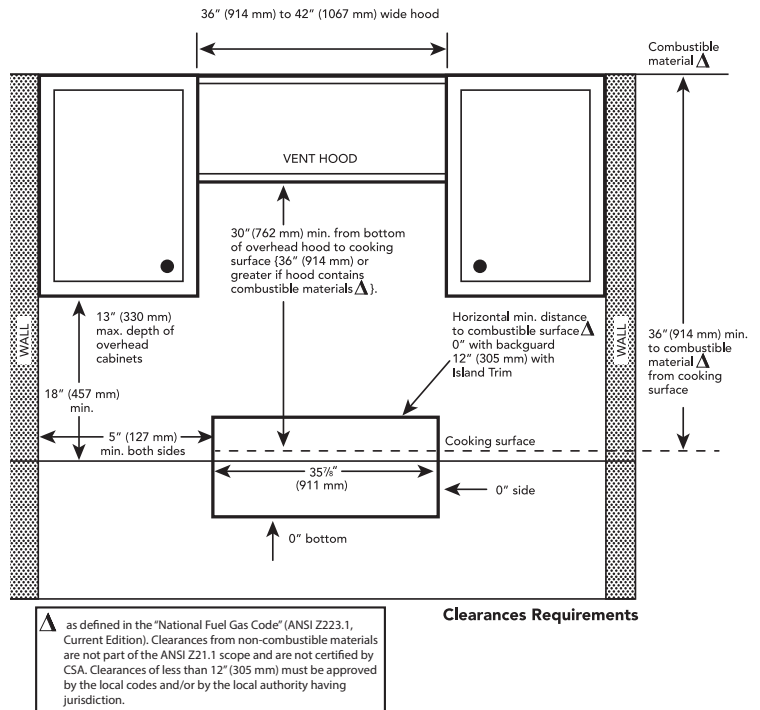
NATURAL GAS OR LP

Thermador Professional® Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops. Refer to the ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

36-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

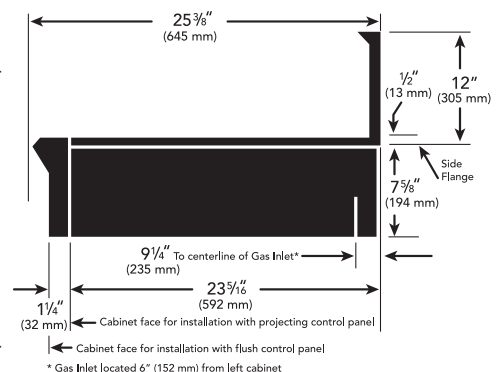
The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
Manifold Pressure: 10" water column (24.9 mb)



PROFESSIONAL RANGETOPS

36-INCH

PCG366G



PROFESSIONAL

PCG366G – 36-Inch

Porcelain Surface

SPECIFICATIONS

Total Number of Cooktop Burners	6
Product Width	35 15/16"
Product Height	8 1/16" (w/o gas connection) 10 9/16" (includes gas connection)
Product Depth	25 13/16"
Cutout Width	35 1/8"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
Total Natural Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	90,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	145

*According to AHAM Standards

PCG366G

INNOVATION

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Star-K certified

DESIGN

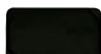
- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES



PA36GLBC
9" Low Backguard



PAGRIDDLE
Griddle



PAKNOBLU
Blue Knob Kit



PWOKRINGHC
Wok Ring



PALPKITHC
LP Conversion Kit



PA12CHPBLK
12" Cutting Board

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

ABOVE A WARMING DRAWER

Thermador Professional® Rangetops may be installed above a Thermador Warming Drawer to create a convenient cooking center. A minimum 2 3/4" clearance is required between the bottom of the rangetop and the top of the warming drawer. Refer to the warming drawer section for additional specifications.

BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

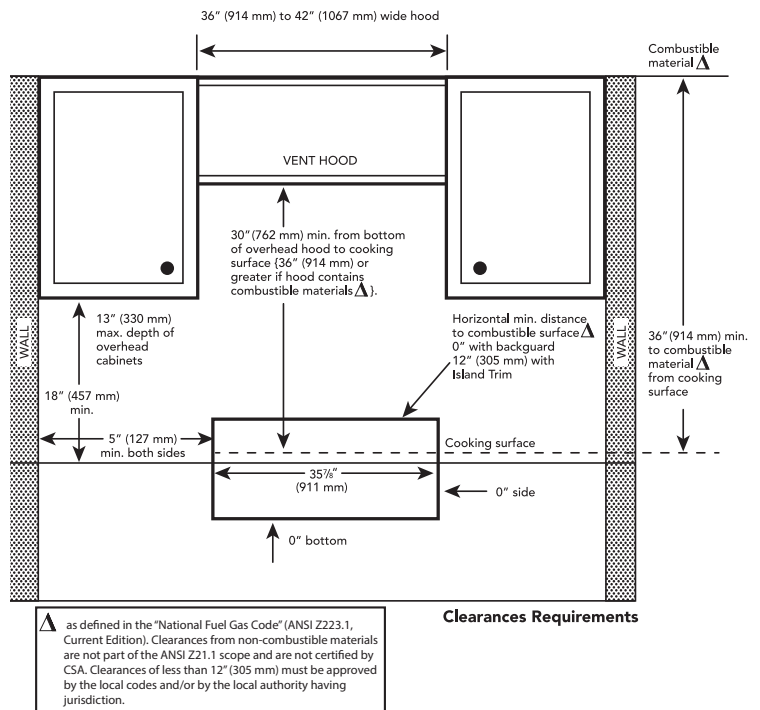
NATURAL GAS OR LP

Thermador Professional® Rangetops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order PALPKITHC. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions packed with product for further information.

IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops. Refer to the ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

36-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

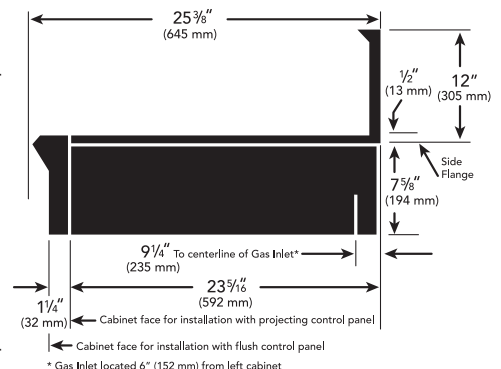
The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
Manifold Pressure: 10" water column (24.9 mb)



PROFESSIONAL RANGETOPS

48-INCH

PCG486GD



PROFESSIONAL

PCG486GD – 48-inch

Porcelain Surface

SPECIFICATIONS

Total Number of Rangetop Burners	6
Product Width	47 15/16"
Product Height	8 1/16"
Product Depth	25 13/16"
Cutout Width	46 1/4"
Cutout Height	7 11/16"
Cutout Depth	22 13/16"
Minimum Distance from Rear Wall	12"
Cooking Surface	Porcelain
Gas Cooktop Burners	6 @ 18,000 BTU
Center Electric Griddle	6 pass, 1,630 Watts
Total Natural Gas Connection Rating	108,000 BTU
LP Convertible	Order Kit PALPKITHC
Total LP Gas Connection Rating	90,000 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	72", 3-Wire
Shipping Weight (lbs.)	188

PCG486GD

INNOVATION

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners

PERFORMANCE

- 18,000 BTU (NG) Star® Burners
- Superior griddle results – 6 pass, 1,630 Watt electric griddle
- Non-stick, rust-proof cast-aluminum griddle and grill with fusion coated surface, removable for easy cleanup
- Star-K certified

DESIGN

- Bold Professional design
- Restaurant style metal knobs
- Professional style, continuous cast iron grates
- Continuous porcelain, easy to clean cooking surface
- Signature blue indicator lighting
- Island trim shipped standard with rangetop

★ THERMADOR EXCLUSIVE

ACCESSORIES

	PA48GLBC 9" Low Backguard		PA12GRILLN Grill		PAKNOBLU Blue Knob Kit
	PWOKRINGHC Wok Ring		PAGRIDDLE Griddle		PALPKITHC LP Conversion Kit
	PA12CHPBLK 12" Cutting Board		PA12CVRJ 12" Griddle / Grill Cover		

IMPORTANT NOTE: A 9" Low Backguard or Island Trim is required for installation

INSTALLATION OPTIONS

To ensure professional results, the cabinet and countertop openings should be prepared by a qualified cabinet worker. The rangetop can be installed in various positions with the front either flush or projecting, depending on the countertop's depth. The rangetop is designed to hang from the countertop by its side flanges. The countertop however, must be strong enough to support the rangetop. It may be necessary to add a supporting cleat along each side or a 2" x 4" corner brace. Another alternative would be to construct a deck to set the rangetop on. Consult with the installation manual packed with the product for complete details before installing.

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BACKGUARDS

When using the Flush Island Trim, Thermador recommends a minimum 12" (305 mm) rear clearance to a combustible surface (see Figure 1, Cabinet Clearances). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 12" (305 mm) must be approved by the local codes and / or by the local authority having jurisdiction.

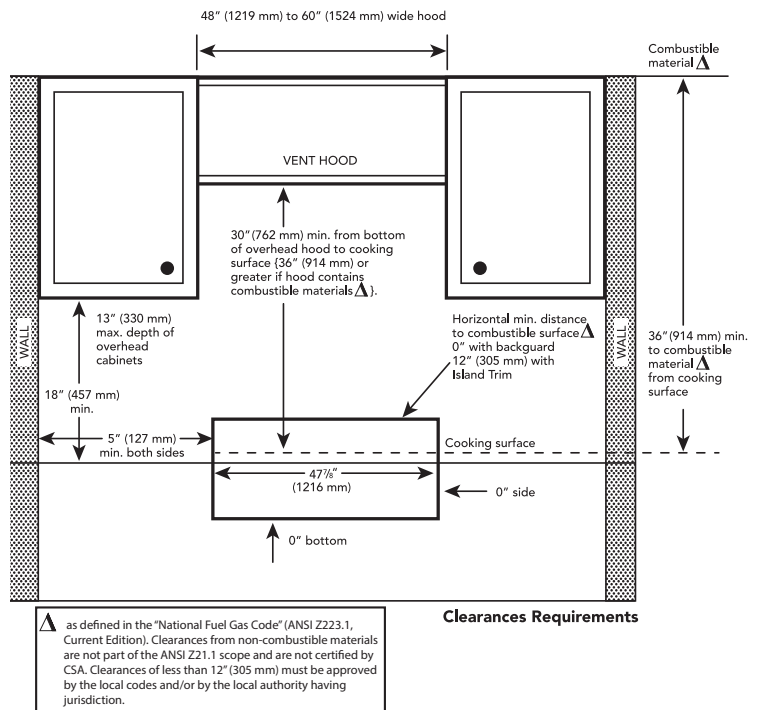
NATURAL GAS OR LP

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IMPORTANT

We strongly recommend that a Thermador Professional Wall or Island Hood or Custom Insert be installed with all Thermador Professional® Rangetops. Downdraft ventilation should not be used. Do not install a microwave-hood combination above the rangetop, as these types of units do not provide the proper ventilation and are not suitable for use with Thermador Professional® Rangetops. Refer to the ventilation section or www.Thermador.com for a complete selection of Professional ventilation options, blowers, and accessories.

48-INCH RANGETOP AND CUTOUT DIMENSIONS



NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

ELECTRICAL AND GAS LOCATIONS

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

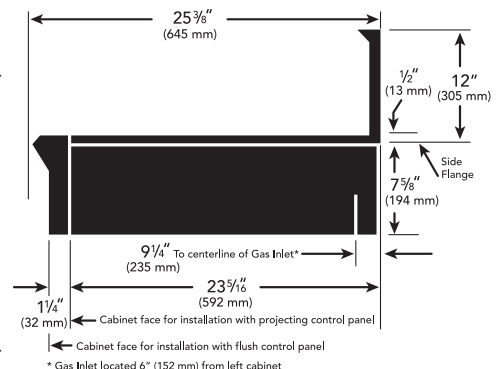
The junction box must be located within 3 feet (~900 mm) of the rangetop connection.

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
Manifold Pressure: 10" water column (24.9 mb)





BUILT-IN OVENS PROFESSIONAL & MASTERPIECE® SERIES

MASTERPIECE® SERIES STEAM AND CONVECTION

No true cook's kitchen is truly complete without the power of steam. And no steam oven is complete without the power of convection. You'll find both in Thermador's Steam & Convection Oven. Defrost, steam, proof, bake, slow cook and reheat—the oven's performance and flexibility are unmatched. More importantly, the Steam & Convection Oven provides unrivaled taste, texture and quality. And it's healthier, too, helping your food retain more of its essential vitamins and nutrients.

PROFESSIONAL SERIES

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, Maxbroil®, a heavy-duty rotisserie, and a massive 4.7 cubic foot capacity, these ovens are built to surpass the expectations of even the most discriminating chef.

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.

MASTERPIECE® SERIES

The cornerstone of the passionate cook's kitchen, the Masterpiece® Series Single and Double Built-in Ovens provide 14 cooking modes, easy-to-use graphical displays and incomparable Thermador quality and design. Six cooking levels and Thermador's True Convection make it easy to cook several dishes simultaneously without any flavor transfer.

Create the ultimate culinary utopia with the exclusive Thermador Combination Oven with Convection Microwave and Warming Drawer. Whether you choose this combination or our oven and convection microwave model, these culinary tools will astound you with the convenience of their powerful integrated design, outstanding performance and simple installation with just one cutout.

PROFESSIONAL SERIES BUILT-IN OVENS

FEATURES & BENEFITS



★ MAXBROIL®

Thermador's 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.

SPEED CONVECTION

No preheat needed. 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.

SOFTLIGHT

Halogen theater lighting dims on and off each time you open and close the oven door to highlight yet another grand cooking performance.

3 TELESCOPIC RACKS

Up to 3 Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.

TRUE CONVECTION

The thoughtfully engineered and perfectly executed True Convection baffle system allows hot air to flow precisely and evenly around food for perfect results and no flavor transfer.



STAR-K CERTIFIED

Thermador Built-In Ovens are Star-K certified making it possible to use them on Holy Days and the Sabbath.



★ MASSIVE CAPACITY

With 4.7 cubic feet of cooking space, the 30-inch Thermador Professional® Series Ovens are the largest on the market*. Coupled with the 12-pound heavy-duty rotisserie, these ovens can handle your grandest dinner parties.



★ HEAVY-DUTY ROTISSERIE

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



★ SOFTCLOSE® DOOR

SoftClose hinges prevent slamming and ensure ultra smooth closing of the oven door.



★ SUPER FAST PREHEAT

Thermador's exclusive Super Fast Preheat feature preheats your oven in 7 minutes, the fastest in the industry.



★ 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.

MASTERPIECE® SERIES, STEAM AND CONVECTION FEATURES & BENEFITS



HOW PIZZA SHOULD BE DONE

With the Steam & Convection Oven, pizza crust is moist on the inside, crisp on the outside—and the toppings are perfectly browned but never dry. That's dream pizza, made real.



★ BRING ON THE BIRD

Forget about getting up early on holidays. You can cook a 14-lb turkey in just 90 minutes in the oven Combination Mode. Golden on the outside. Moist on the inside. Dry turkey is a thing of the past.



★ A GOURMET'S GOURMET TOOL

If you ask a professional chef about steam, you'll quickly understand its power, especially when combined with convection. Food is crisp on the outside and moist on the inside, just like it was being served at a 5-star restaurant. No other cooking tool offers results like this.



★ CONVECTION BEYOND CONVENTION

The Steam & Convection Oven features Thermador's True Convection baffle system that directs heat to cook foods faster and more evenly than other convection systems. So while your range is busy with the main dishes, the oven's perfect for your baked goods.



SAVOR THE RESULTS

Taste trumps all. And the Steam & Convection Oven trumps all the 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 or temperature adjustment needed. This is gourmet cooking, made easier.

ENHANCED FLAVORS

Food tastes better and loses fewer vitamins and minerals when cooked with steam. Plus, steam helps eliminate the need to use unhealthy fats and oils. Fish, vegetables, high grain breads and baked goods—the Steam & Convection Oven makes foods that are good for you taste even better.

BETTER-THE-NEXT-DAY REHEATING

When properly reheated, some leftovers taste better than when they were originally served. Steam lets you reheat without losing the original dish's moistures, textures and flavors. Plated dishes and baked goods have never been so good the next day.

40 EASY COOK® PROGRAMS

From P1 for gently steamed cauliflower florets to P19 for a succulent leg of lamb, the Steam & Convection Oven's 40 pre-programmed modes automatically set oven temperature and humidity for perfect results.

★ THERMADOR EXCLUSIVE

MASTERPIECE® SERIES BUILT-IN OVENS

FEATURES & BENEFITS



★ MASSIVE CAPACITY

With 4.7 cubic feet of cooking space, the 30-inch Thermador Professional® and Masterpiece® Series Ovens are the largest on the market*, capable of handling even the largest dinner parties.

★ SUPER FAST PREHEAT

Thermador's exclusive Super Fast Preheat feature preheats your oven in 7 minutes, the fastest in the industry.

MASTERPIECE® STYLING

With a chiseled look and stainless steel finish that reflect your own impeccable taste, the Masterpiece® oven is more than an appliance. It is an inspiration.

EASY COOK®

Featuring 20 pre-programmed recipes based on food type and weight, the Easy Cook® feature is like having a sous-chef in the kitchen with you.

VARIETY OF COOKING MODES

Masterpiece® Series Ovens feature 14 advanced cooking modes as unique as the recipes you plan on creating. These include True Convection, Easy Cook® and many more, giving you the freedom to cook any way you choose.

SPEED CONVECTION

No preheat needed. 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.

SOFTLIGHT

Halogen theater lighting dims on and off each time you open and close the oven door to highlight yet another grand cooking performance.



★ SOFTCLOSE® DOOR

SoftClose hinges prevent slamming and ensure ultra smooth closing of the oven door.



★ 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.



3 TELESCOPIC RACKS

Up to 3 Full Access® telescopic racks glide smoothly on ball bearings, allowing them to expand completely for safe, easy access to your meal. Plus, their robust construction safely supports the heaviest dishes while integrated easy-grip handles make them easy to use.



TRUE CONVECTION

The thoughtfully engineered and perfectly executed True Convection baffle system allows hot air to flow precisely and evenly around food for perfect results and no flavor transfer.



STAR-K CERTIFIED

Thermador Built-In Ovens are Star-K certified making it possible to use them on Holy Days and the Sabbath.

BUILT-IN OVENS

PLANNING INFORMATION

MODEL OPTIONS

There are two Thermador Built-in Oven series to choose from — Professional and Masterpiece®. Each series features a distinctive style. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Oven, be sure to verify the cabinet dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Built-in Ovens may be placed in a wall-mounted or under-counter installation.

Thermador Single Ovens may also be installed below most Thermador Induction, Electric or Non-professional 36" Gas Cooktops. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Single Built-in Ovens are designed and approved for installation with most Thermador Cooktops. **Refer to the cooktop section for additional specifications.**

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

For ease of installation, some oven doors may be removed to reduce the weight of the oven by 30 lbs. per door, before installing into the cabinet. Refer to the installation manual for details.



WARRANTY

Limited warranty parts and labor (2 year)
See page 310 for additional warranty details.

ELECTRICAL LOCATION

Refer to the appropriate installation diagram for details on conduit box location.

ELECTRICAL SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All built-in ovens below are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 4-wire, single-phase power supply. Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

MODEL	REQUIRED CIRCUIT BREAKER	
	240V, 60 Hz	208V, 60 Hz
STEAM AND CONVECTION OVENS		
MES301HS	15 Amp	15 Amp
MES301HP	15 Amp	15 Amp
PSO301M	15 Amp	15 Amp
SINGLE OVENS		
ME301JS	30 Amp	30 Amp
ME301JP	30 Amp	30 Amp
MED271JS	30 Amp	30 Amp
MED301JS	30 Amp	30 Amp
MED301JP	30 Amp	30 Amp
POD301J	30 Amp	30 Amp
DOUBLE OVENS		
ME302JS	40 Amp	40 Amp
ME302JP	40 Amp	40 Amp
MED272JS	40 Amp	40 Amp
MED302JS	40 Amp	40 Amp
MED302JP	40 Amp	40 Amp
PODC302J	40 Amp	40 Amp
COMBINATION OVENS		
MEDMC301JS	50 Amp	50 Amp
MEDMC301JP	50 Amp	50 Amp
PODM301J	50 Amp	50 Amp
TRIPLE COMBINATION OVENS		
MEDMCW71JS	50 Amp	50 Amp
MEDMCW31JS	50 Amp	50 Amp
MEDMCW31JP	50 Amp	50 Amp
PODMW301J	50 Amp	50 Amp

IMPORTANT

Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes.

If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the bare ground wire from the oven to the white neutral electrical supply wire.

A 4-wire connection is preferred, but where local codes permit, a 3-wire connection is also acceptable.

BUILT-IN OVENS

24-INCH / 27-INCH / 30-INCH STEAM AND CONVECTION

MES301HS / MES301HP



MASTERPIECE®

MES301HS

- Steam and Convection
- Masterpiece® Handle



MASTERPIECE®

MES301HP

- Steam and Convection
- Professional Handle

SPECIFICATIONS

	24-Inch***
Product Width	23 3/8"
Product Height	17 7/8"
Product Depth	21 5/8"
Door Clearance	14"
Overall Oven Capacity* (cu. ft.)	1.4
Overall Oven Interior Dimensions (W x H x D)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (W x H x D)	12" x 7 3/4" x 15 5/8"
Min. Cabinet Width	24"
Min. Cabinet Depth	24"
Cutout Width	22"
Cutout Height	17 3/4"
Min. Base Support (lbs.)	92
Trim Overlaps (top - bottom - sides)	1/8" – No overlap on bottom – 5/8"
Trim Depth**	24-Inch – 3/4" 27-Inch – 1 5/8" 30-Inch – 1 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	15 Amp
Conduit	71" Flexible 3-Wire
Electrical Rating	1.9 kW @ 240V 1.9 kW @ 208V
Shipping Weight (lbs.)	68

*According to AHAM Standards

**Protrusion of trim kit / door away from cutout. Does not include handle depth.

*** For details on 27" and 30" installations please refer to page 79.

MES301HS / MES301HP

24", 27" or 30" installation possible. For 27" installation please purchase trim kit MST271KS. For 30" installation please purchase trim kit MST301HS.

INNOVATION

- ★ - Until now steam has been the technique for professional restaurants and is now available for the culinary enthusiast.
- ★ - Steam and Convection Cooking provides unrivaled taste and quality. Food stays moist on the inside and is perfect on the outside.
- ★ - The ultimate culinary tool—the Steam and Convection Oven offers passionate cooks three cooking solutions—Steam, True Convection, and Steam and Convection.

PERFORMANCE

- Steam and convection cooking is effortless and reduces the risk of over-cooking, over-boiling or dried out food
- 1.4 cu. ft. cavity easily accommodates a 14 lb. turkey
- Cooking with steam retains more of food's valuable vitamins and nutrients
- 40 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity.
- Features 9 advanced conventional cooking modes
- 6 different favorite settings can be individually programmed
- 1 rack, 2 perforated and 2 non-perforated pans included
- Our non-plumbed oven allows for easy installation into any home
- Steam Clean assist function keeps the oven spotless
- Large 1.4 qt. water tank can be used for an entire cooking cycle
- Child safety lock

DESIGN

- Beautiful stainless steel cavity is illuminated with powerful halogen lighting
- Masterpiece® Handle on model MES301HS
- Professional Handle on model MES301HP

★ THERMADOR EXCLUSIVE

ACCESSORIES

	MST271KS 27" Trim Kit for Steam and Convection Oven		CS1XLPH Perforated Cooking Pan – Half size, 1 5/8" deep		CS2LH Baking Tray – Full size, 1 1/8" deep
	MST301HS 30" Trim Kit for Steam and Convection Oven		CS2XLH Cooking Pan – Full size, 1 5/8" deep		CSRACKH Wire Rack for Steam and Convection Oven
	CS1XLH Cooking Pan – Half size, 1 5/8" deep		CS2XLPH Perforated Cooking Pan – Full size, 1 5/8" deep		

24-INCH / 27-INCH / 30-INCH STEAM AND CONVECTION

MES301HS / MES301HP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

24-INCH

24-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 24" wide.

27-INCH (WITH TRIM KIT)

27-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 21" deep and 27" wide.

30-INCH (WITH TRIM KIT)

30-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 21" deep and 34" wide.

UNDER-COUNTER INSTALLATION

Thermador Steam and Convection Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops. **Refer to the cooktop section for additional specifications.**

Thermador Steam and Convection Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. **Refer to the warming drawer section for additional specifications.**

COMBINING PRODUCT IN A WALL-MOUNTED INSTALLATION

Thermador Masterpiece Steam and Convection Ovens may be installed in combination with other Thermador products.

Upper Product	Masterpiece Steam Oven	Masterpiece Steam Oven	Microwave	Coffee Machine
Lower Product	Wall Oven	Microwave	Masterpiece Steam Oven	Masterpiece Steam Oven
Minimum distance between upper and lower product cutout*	1 3/8"	7/8"	7/8"	1/2"
Comments	Steam Oven w/Trim Kit		All Products w/Trim Kit	24" Installation (No Trim Kit)

*IMPORTANT: cabinet base must be able to support oven weight. Refer to oven manual for minimum weight requirements.

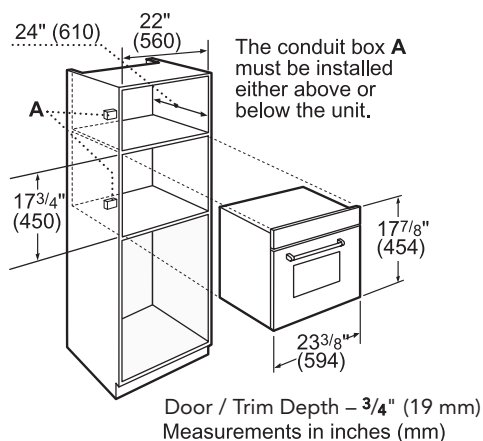
NOTE: recommended air gap between products is 1/8" (included in min. distance)

IMPORTANT

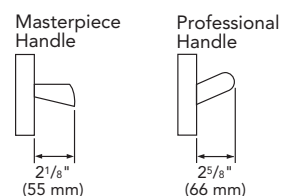
When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet, flat / level and capable of supporting a weight of at least 92 lbs. (42 kg)

24-INCH STEAM AND CONVECTION OVEN

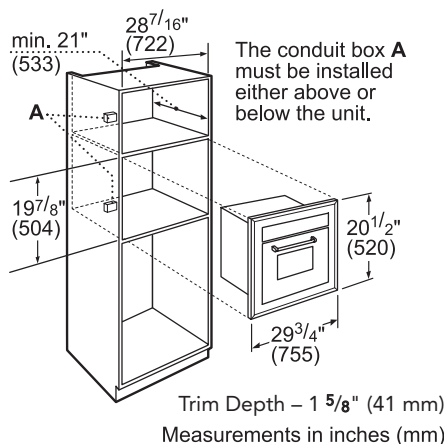


Door Handle Depth*

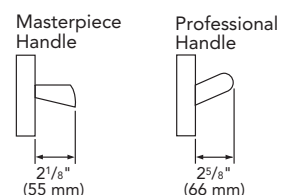


*Protrusion of handle from outer part of door. Does not include thickness of door

30-INCH (24-INCH STEAM AND CONVECTION OVEN WITH TRIM KIT)



Door Handle Depth*



*Protrusion of handle from outer part of door. Does not include thickness of door

NOTE: 27" Trim Kit cutout width is 25 7/16" and product width is 26 3/4"

TRIM KIT SPECIFICATIONS

	27-Inch w/Trim Kit	30-Inch w/Trim Kit
Product Width	26 3/4"	29 3/4"
Product Height	20 1/2"	20 1/2"
Product Depth	21 5/8"	21 5/8"
Door Clearance	15"	15"
Min. Cabinet Width	27"	30"
Min. Cabinet Depth	21"	21"
Cutout Width	25 7/16"	28 7/16"
Cutout Height	19 7/8"	19 7/8"
Trim Overlaps (top - bottom - sides)	3/8" - 3/8" - 5/8"	3/8" - 3/8" - 5/8"

BUILT-IN OVENS

30-INCH STEAM AND CONVECTION

PSO301M



PROFESSIONAL

PSO301M

- Steam and Convection
- Professional Handle

SPECIFICATIONS

	30-Inch
Product Width	29 3/4"
Product Height	19 3/4"
Product Depth	21 1/16"
Door Clearance	13 11/16"
Overall Oven Capacity* (cu. ft.)	1.4
Overall Oven Interior Dimensions (W x H x D)	14" x 9 5/8" x 15 3/4"
Usable Oven Interior Dimensions (W x H x D)	12" x 7 3/4" x 15 5/8"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	19 1/4"
Min. Base Support (lbs.)	92
Trim Overlaps (top - bottom - sides)	1/2" – No overlap on bottom – 5/8"
Depth**	1 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	15 Amp
Conduit	48" Flexible 3-Wire
Electrical Rating	1.9 kW @ 240V 1.9 kW @ 208V
Shipping Weight (lbs.)	68

*According to AHAM Standards

**Protrusion of trim kit / door away from cutout. Does not include handle depth.

PSO301M

INNOVATION

- ★ - Frameless design: The only 30" steam convection oven in the market that does not require a trim kit.
- ★ - Restaurant style stainless steel knobs and handle
- ★ - Bold chiseled professional design .

PERFORMANCE







- CookControl™ temperature probe
- Steam and Convection Cooking provides unrivaled food taste and quality. Food stays moist on the inside and is perfectly finished on the outside.
- The ultimate culinary tool—the Steam and Convection Oven offers passionate cooks three cooking solutions—Steam, True Convection, and Steam and Convection.
- Cooking with steam retains more of food's valuable vitamins and nutrients
- 40 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.
- 1.4 cu. ft. cavity easily accommodates a 14 lb. Turkey.
- Features 9 advanced conventional cooking modes.
- 6 different favorite settings can be individually programmed.
- 1 rack, 2 perforated and 2 non-perforated pans included.
- Our non-plumbed oven allows for easy installation into any home.
- Steam Clean assist function keeps the oven spotless.
- Large 1.4 qt. water tank can be used for an entire cooking cycle.

DESIGN

- Blue electronic graphic display controls, and all timer functions show full text Easy Cook® programs.
- Beautiful stainless steel cavity is illuminated with powerful halogen lighting.

★ THERMADOR EXCLUSIVE

ACCESSORIES

	CS1XLH Cooking Pan—Half size, 1 5/8" deep		CS2XLPH Perforated Cooking Pan— Full size, 1 5/8" deep
	CS1XLPH Perforated Cooking Pan— Half size, 1 5/8" deep		CS2LH Baking Tray—Full size, 1 1/8" deep
	CS2XLH Cooking Pan—Full size, 1 5/8" deep		CSRACKH Wire Rack for Steam and Convection Oven

BUILT-IN OVENS

30-INCH STEAM AND CONVECTION

PSO301M

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

30-INCH

30-inch Steam and Convection Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 34" wide.

UNDER-COUNTER INSTALLATION

Thermador Steam and Convection Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops. **Refer to the cooktop section for additional specifications.**

Thermador Steam and Convection Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. **Refer to the warming drawer section for additional specifications.**

COMBINING PRODUCT IN A WALL-MOUNTED INSTALLATION

Thermador Professional Steam and Convection Ovens may be installed in combination with other Thermador products.

Upper Product	Professional Steam Oven	Professional Steam Oven	Microwave
Lower Product	Wall Oven	Microwave	Professional Steam Oven
Minimum distance between upper and lower product cutout*	1"	1/2"	7/8"
Comments		microwave w/ trim kit	all products w/trim kit
*IMPORTANT: cabinet base must be able to			
NOTE: recommended			

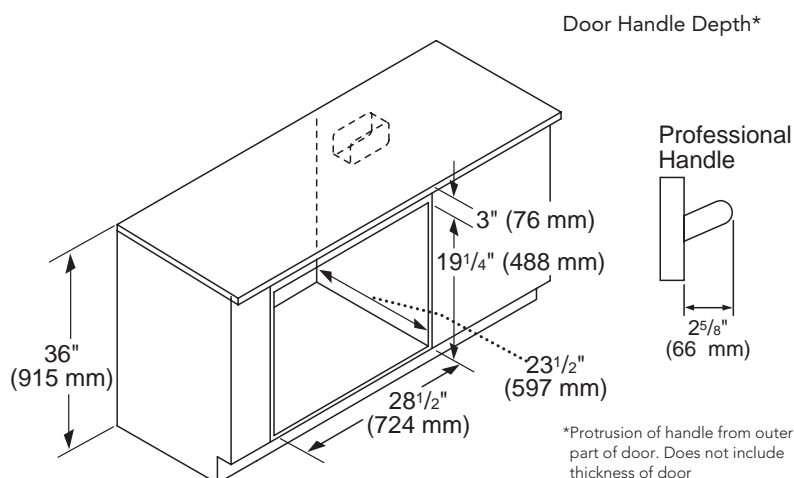
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

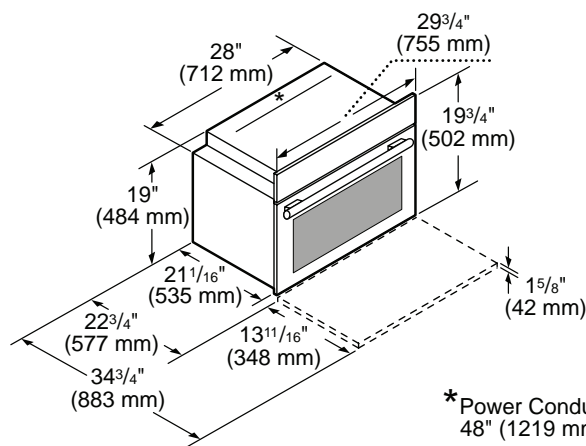
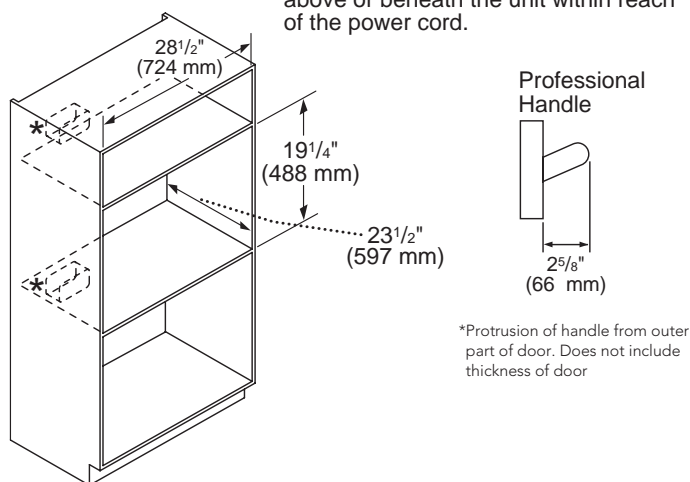
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 92 lbs. (42 kg) for a 24-inch / 30-inch steam and convection oven.

30-INCH STEAM AND CONVECTION OVEN



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



BUILT-IN OVENS

27-INCH SINGLE

MED271JS



MASTERPIECE®

MED271JS

- True Convection,
- 2 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	26 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.2
Overall Oven Interior Dimensions (W x H x D)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (W x H x D)	19 3/4" x 12 5/8" x 17 1/8"
Min. Cabinet Width	27"
Min. Cabinet Depth	24"
Cutout Width	25 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	193
Trim Overlaps (top - bottom - sides)	7/8" - 1/16" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 7.3 kW @ 208V
Shipping Weight (lbs.)	179

*According to AHAM Standards

MED271JS

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity – Largest oven cavity at 4.2 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode – fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed – Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight – Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes – Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle now in bold stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK27
27-Inch Oven Telescopic Rack

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 27-inch Single Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 27" wide. The cabinet base must be flat and capable of supporting a weight of at least 193 lbs. (87 kg).

UNDER-COUNTER INSTALLATION

Thermador 27-inch Single Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops. **Refer to the cooktop section for additional specifications.**

Thermador 27-inch Single Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

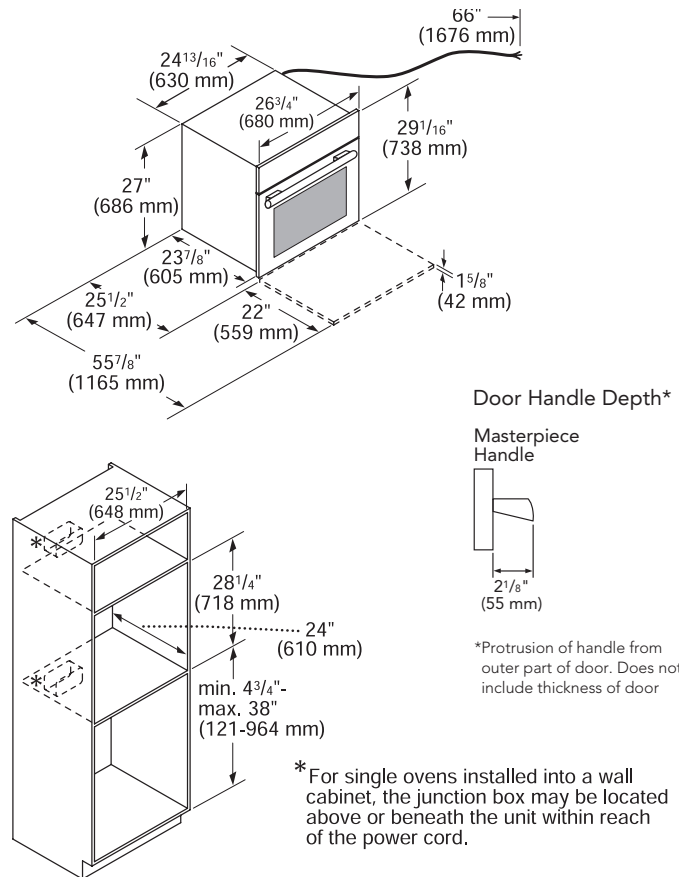
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

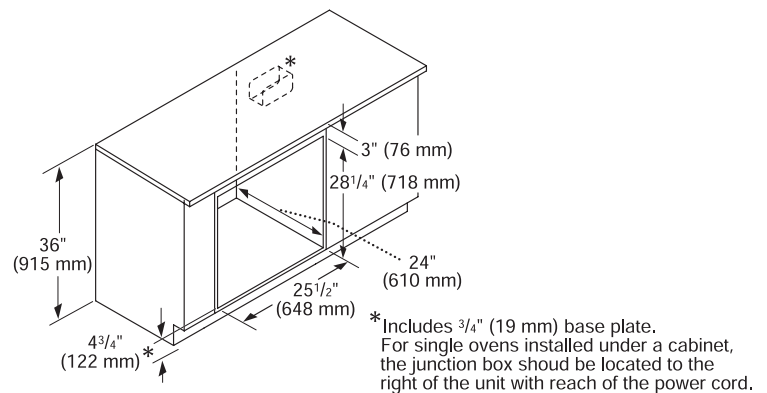
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 193 lbs. (87 kg) for a 27-inch single oven.

27-INCH SINGLE OVEN — WALL-MOUNTED



27-INCH SINGLE OVEN — UNDER-COUNTER



BUILT-IN OVENS

27-INCH DOUBLE

MED272JS



MASTERPIECE®

MED272JS

- True Convection in Both Ovens
- 3 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	26 3/4"
Product Height	51 3/4"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.2 (Upper & Lower)
Overall Oven Interior Dimensions (W x H x D)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (W x H x D)	19 3/4" x 12 5/8" x 17 1/8"
Min. Cabinet Width	27"
Min. Cabinet Depth	24"
Cutout Width	25 1/2"
Cutout Height	51 1/8"
Min. Base Support (lbs.)	361
Trim Overlaps (top - bottom - sides)	5/8" - 1/16" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	40 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	8.0 kW @ 240V 8.0 kW @ 208V
Shipping Weight (lbs.)	315

*According to AHAM Standards

MED272JS

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.2 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer (in both ovens)
- 3 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight—Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle now in bold stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK27
27-Inch Oven Telescopic Rack

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 27-inch Double Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 27" wide. The cabinet base must be flat and capable of supporting a weight of at least 361 lbs. (164 kg).

Thermador 27-inch Double Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

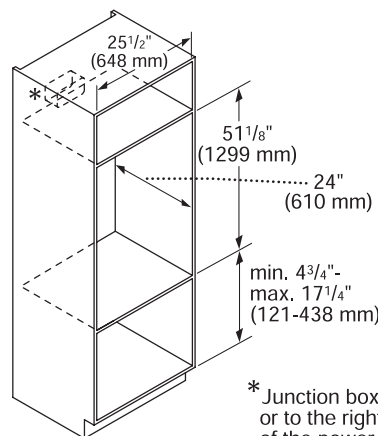
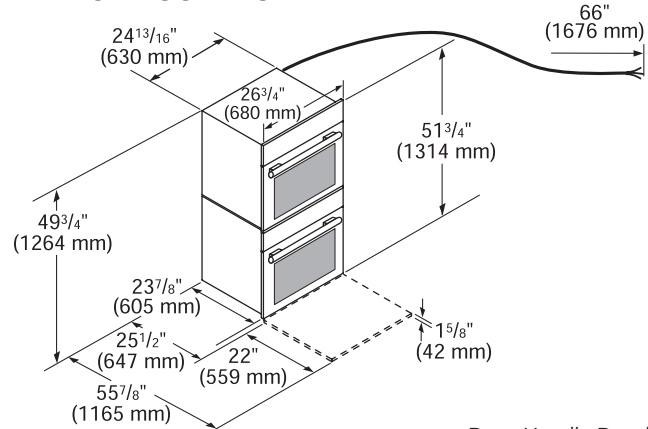
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 361 lbs. (164 kg) for a 27-inch double oven.

27-INCH DOUBLE OVEN



Door Handle Depth*

Masterpiece Handle



*Protrusion of handle from outer part of door. Does not include thickness of door

* Junction box may be installed above, below, or to the right of the unit within range of the power cable.

BUILT-IN OVENS

27-INCH TRIPLE COMBINATION

MEDMCW71JS



MASTERPIECE®

MEDMCW71JS

- True Convection Oven
- Convection Microwave and Warming Drawer
- 2 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	26 3/4"
Product Height	61 3/8"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.2
Overall Oven Interior Dimensions (W x H x D)	22" x 17 7/8" x 17 6/8"
Usable Oven Interior Dimensions (W x H x D)	19 3/4" x 12 5/8" x 17 1/8"
Microwave Capacity (cu. ft.)	1.5
Warming Drawer Capacity (cu. ft.)	2.3
Min. Cabinet Width	27"
Min. Cabinet Depth	24"
Cutout Width	25 1/2"
Cutout Height	60 3/4"
Min. Base Support (lbs.)	369
Trim Overlaps (top - bottom - sides)	5/8" - 0" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	50 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	10.5 kW @ 240V 10.5 kW @ 208V
Shipping Weight (lbs.)	314

*According to AHAM Standards

MEDMCW71JS

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.2 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight—Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle now in bold stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- See MCES for Microwave feature
- See WD27JS for Warming Drawer feature

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK27
27-Inch Oven Telescopic Rack

BUILT-IN OVENS

27-INCH TRIPLE COMBINATION

MEDMCW71JS

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 27-inch Triple Combination Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 27" wide. The cabinet base must be flat and capable of supporting a weight of at least 369 lbs. (167 kg).

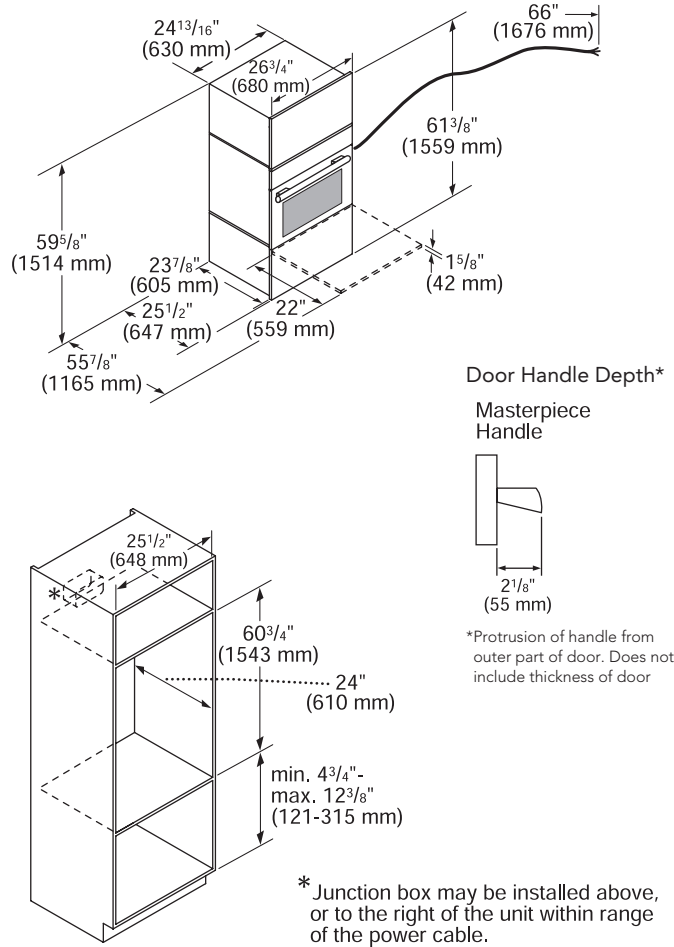
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 369 lbs. (167 kg) for a 27-inch triple combination oven.

27-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE



BUILT-IN OVENS

30-INCH SINGLE

POD301J



PROFESSIONAL

POD301J

- True Convection
- Rotisserie
- 2 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	29 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.7
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 14 3/8" x 17 1/4"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	212
Trim Overlaps (top - bottom - sides)	13/16" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 7.3 kW @ 208V
Shipping Weight (lbs.)	192

*According to AHAM Standards

POD301J

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil® - Largest, most powerful broil element on the market
- ★ - Massive Capacity - Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode - fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed - Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 12 advanced professional cooking modes
- SoftLight - Powerful halogen light with automatic dimming
- Advanced culinary modes - Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Single Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg).

UNDER-COUNTER INSTALLATION

Thermador 30-inch Single Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktops. When installing below a Thermador 36" Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador cooktops. **Refer to the cooktop section for additional specifications.**

Thermador 30-inch Single Ovens may also be installed above a Thermador warming drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

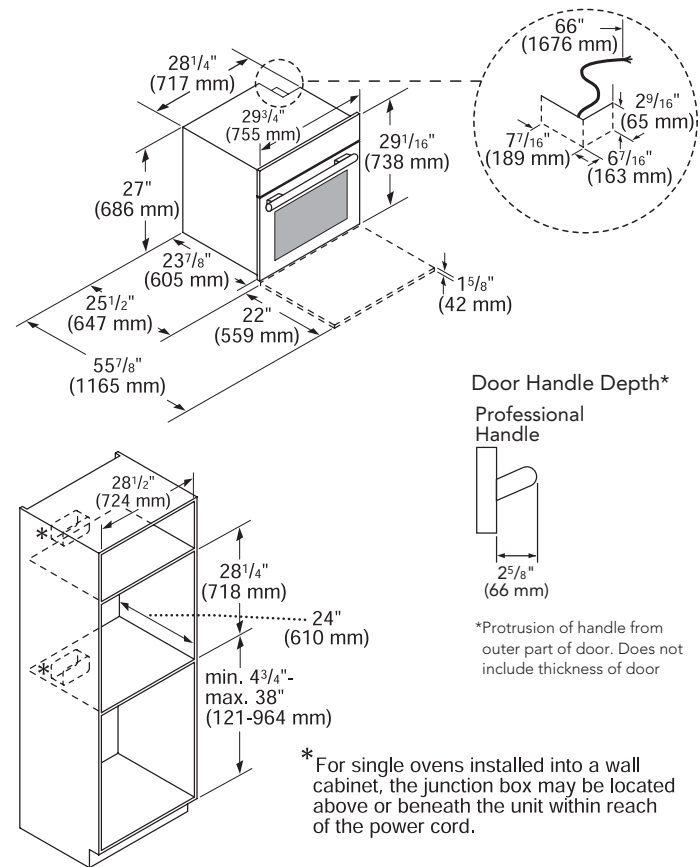
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

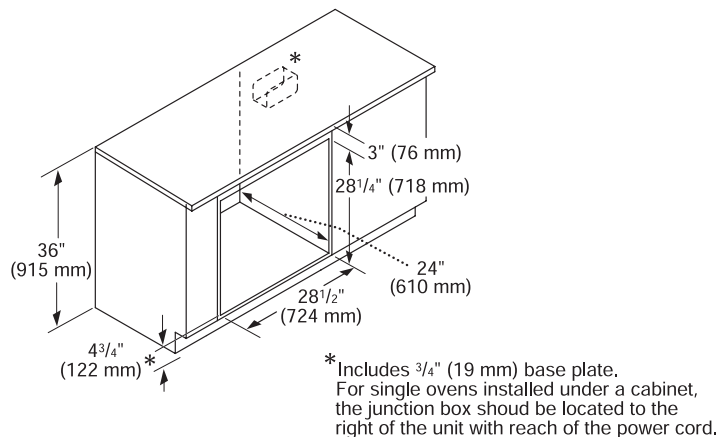
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg) for a 30-inch single oven.

30-INCH SINGLE OVEN — WALL-MOUNTED



30-INCH SINGLE OVEN — UNDER-COUNTER



BUILT-IN OVENS

30-INCH SINGLE

ME301JS / ME301JP / MED301JS / MED301JP



MASTERPIECE®

ME301JS

Masterpiece® Handle

ME301JP

Professional Handle

- True Convection
- 1 Telescopic Rack

(Masterpiece® Handle shown)



MASTERPIECE®

MED301JS

Masterpiece® Handle

MED301JP

Professional Handle

- True Convection
- Telescopic Racks
- SoftLight

(Masterpiece® Handle shown)

SPECIFICATIONS

Product Width	29 3/4"
Product Height	29 1/16"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.7
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 12 3/4" x 17 1/4"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	28 1/4"
Min. Base Support (lbs.)	212
Trim Overlaps (top - bottom - sides)	13/16" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	30 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	7.3 kW @ 240V 5.85 kW @ 208V
Shipping Weight (lbs.)	192

*According to AHAM Standards

ME301JS / ME301JP / MED301JS / MED301JP

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- **Full Access® telescopic rack holds up to 45 pounds, integrated easy-grip handle (1 rack on ME301 and 2 racks on MED301)**
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- **Powerful halogen lighting illuminates the oven cavity on ME301**
- **SoftLight—powerful halogen light with automatic dimming on MED301**
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Glass touch control
- Striking blue full text display
- Masterpiece® Handle on model ME301JS and MED301JS
- Professional Handle on model ME301JP and MED301JP

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack

BUILT-IN OVENS 30-INCH SINGLE

ME301JS / ME301JP / MED301JS / MED301JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Single Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg).

UNDER-COUNTER INSTALLATION

Thermador 30-inch Single Ovens may be installed below most Thermador Induction, Electric or Non-professional Gas Cooktop. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. An electric or non-professional Thermador Gas Cooktop can be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. Thermador Built-in Ovens are designed and approved for installation with most Thermador Cooktops. **Refer to the cooktop section for additional specifications.**

Thermador 30-inch Single Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

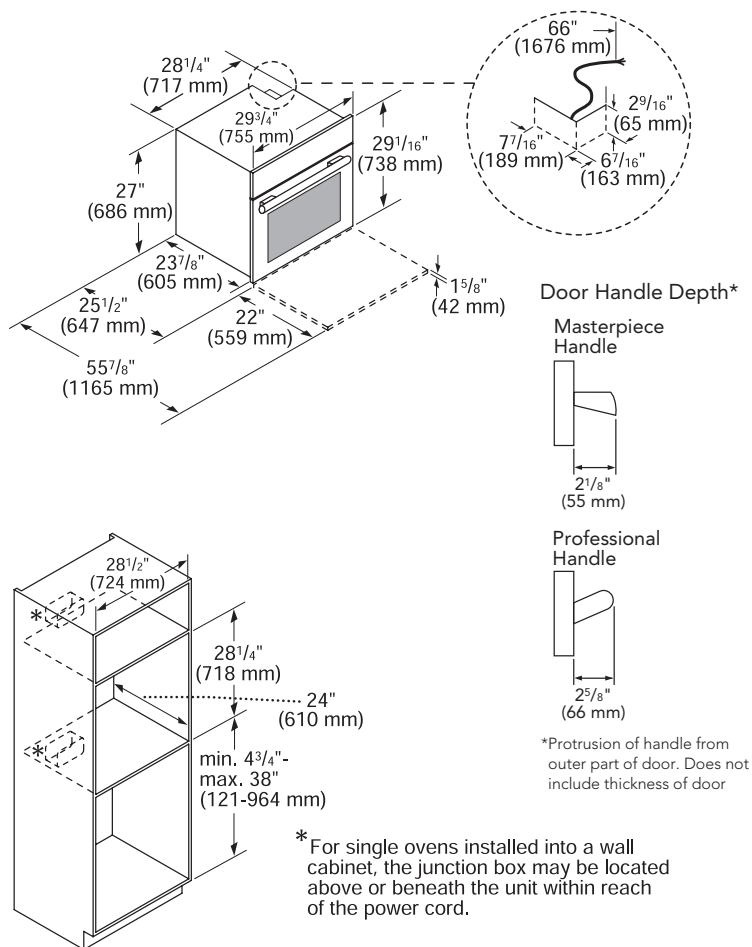
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least 1/4" space between the side of the oven and the wall or door.

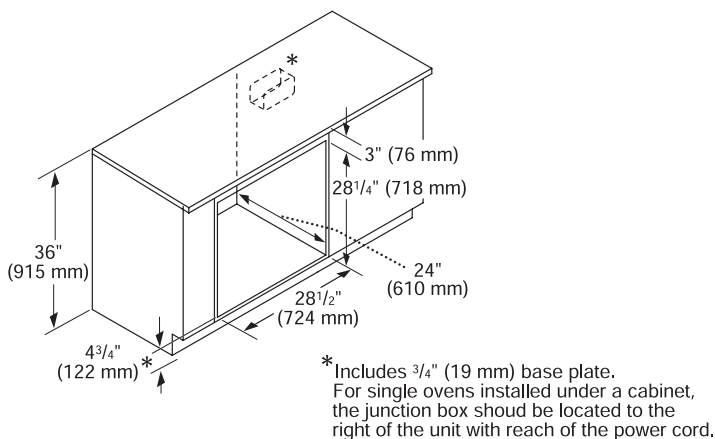
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 212 lbs. (96 kg) for a 30-inch single oven.

30-INCH SINGLE OVEN — WALL-MOUNTED



30-INCH SINGLE OVEN — UNDER-COUNTER



BUILT-IN OVENS 30-INCH DOUBLE

PODC302J



PROFESSIONAL

PODC302J

- True Convection in Both Ovens
- Rotisserie
- 3 Telescopic Racks
- SoftLight

SPECIFICATIONS

Product Width	29 3/4"
Product Height	51 3/4"
Product Depth	23 7/8"
Door Clearance	22"
Overall Oven Capacity* (cu. ft.)	4.7 (Upper & Lower)
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 14 3/8" x 17 1/4"
Min. Cabinet Width	30"
Min. Cabinet Depth	24"
Cutout Width	28 1/2"
Cutout Height	51 1/8"
Min. Base Support (lbs.)	390
Trim Overlaps (top - bottom - sides)	5/8" - 1/8" - 5/8"
Electrical Supply	240/208V AC, 60Hz
Required Circuit Breaker	40 Amp
Conduit	66" Flexible 4-Wire
Electrical Rating	9.0 kW @ 240V 9.0 kW @ 208V
Shipping Weight (lbs.)	328

*According to AHAM Standards

PODC302J

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil®-Largest, most powerful broil element on the market
- ★ - Massive Capacity-Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode-fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer (in both ovens)
- 3 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed-Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 14 advanced professional cooking modes
- Advanced culinary modes-Warm, Proof and Dehydrate
- SoftLight-Powerful halogen light with automatic dimming
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions

★ THERMADOR EXCLUSIVE

ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Double Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg).

Thermador 30-inch Double Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

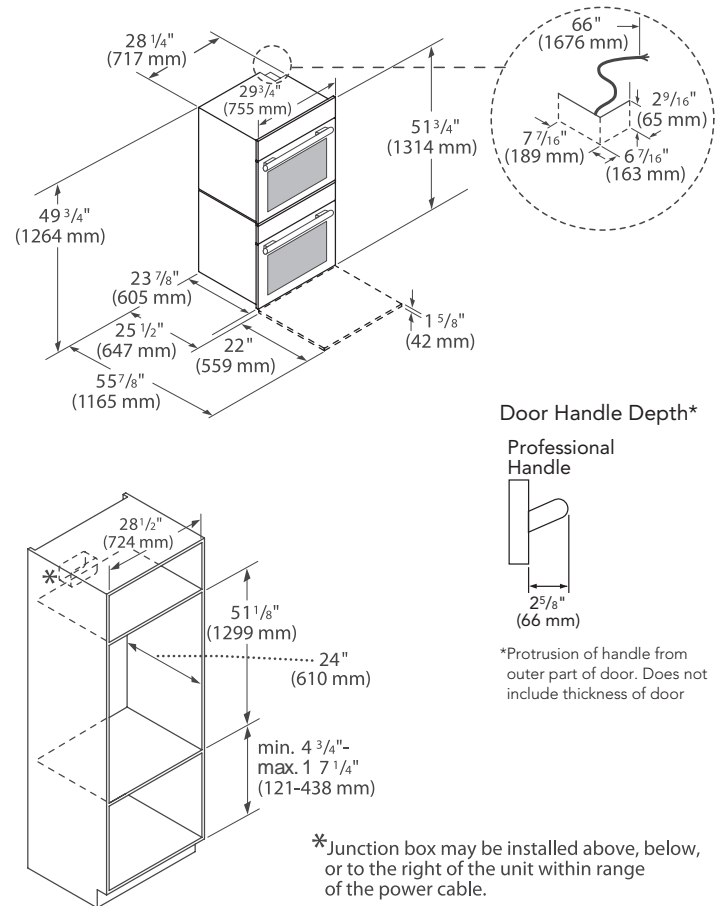
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg) for a 30-inch double oven.

30-INCH DOUBLE OVEN



*Junction box may be installed above, below, or to the right of the unit within range of the power cable.

BUILT-IN OVENS

30-INCH DOUBLE

ME302JS / ME302JP / MED302JS / MED302JP



MASTERPIECE®

ME302JS
Masterpiece® Handle

ME302JP
Professional Handle

- True Convection in Upper Oven Only
- 1 Telescopic Rack

(Masterpiece® Handle shown)



MASTERPIECE®

MED302JS
Masterpiece® Handle

MED302JP
Professional Handle

- True Convection in Both Ovens
- 3 Telescopic Racks
- SoftLight

(Masterpiece® Handle shown)

SPECIFICATIONS

	ME302JS ME302JP	MED302JS MED302JP
Product Width	29 3/4"	
Product Height	51 3/4"	
Product Depth	23 7/8"	
Door Clearance	22"	
Overall Oven Capacity* (cu. ft.)	4.7 (Upper & Lower)	
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"	
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 12 3/4" x 17 1/4"	
Min. Cabinet Width	30"	
Min. Cabinet Depth	24"	
Cutout Width	28 1/2"	
Cutout Height	51 1/8"	
Min. Base Support (lbs.)	390	
Trim Overlaps (top - bottom - sides)	5/8" - 1/8" - 5/8"	
Electrical Supply	240/208V AC, 60Hz	
Required Circuit Breaker	40 Amp	
Conduit	66" Flexible 4-Wire	
Electrical Rating	7.6 kW @ 240V 7.6 kW @ 208V	8.0 kW @ 240V 8.0 kW @ 208V
Shipping Weight (lbs.)	328	

*According to AHAM Standards

ACCESSORIES

TLSCPRCK30
30-Inch Oven Telescopic Rack

ME302JS / ME302JP / MED302JS / MED302JP

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- **True Convection offers precise airflow for cooking on multiple levels without flavor transfer (upper oven in ME302—lower oven features thermal only; True Convection in both ovens in MED302)**
- **1 Full Access® telescopic rack holds up to 45 pounds, integrated easy-grip handle in ME302**
- **3 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles in MED302**
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- **Powerful halogen lighting illuminates the oven cavity in ME302**
- **SoftLight—Powerful halogen light with automatic dimming in MED302**
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- Masterpiece® Handle on model ME302JS and MED302JS
- Professional Handle on model ME302JP and MED302JP

★ THERMADOR EXCLUSIVE

BUILT-IN OVENS 30-INCH DOUBLE

ME302JS / ME302JP / MED302JS / MED302JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Double Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg).

Thermador 30-inch Double Ovens may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

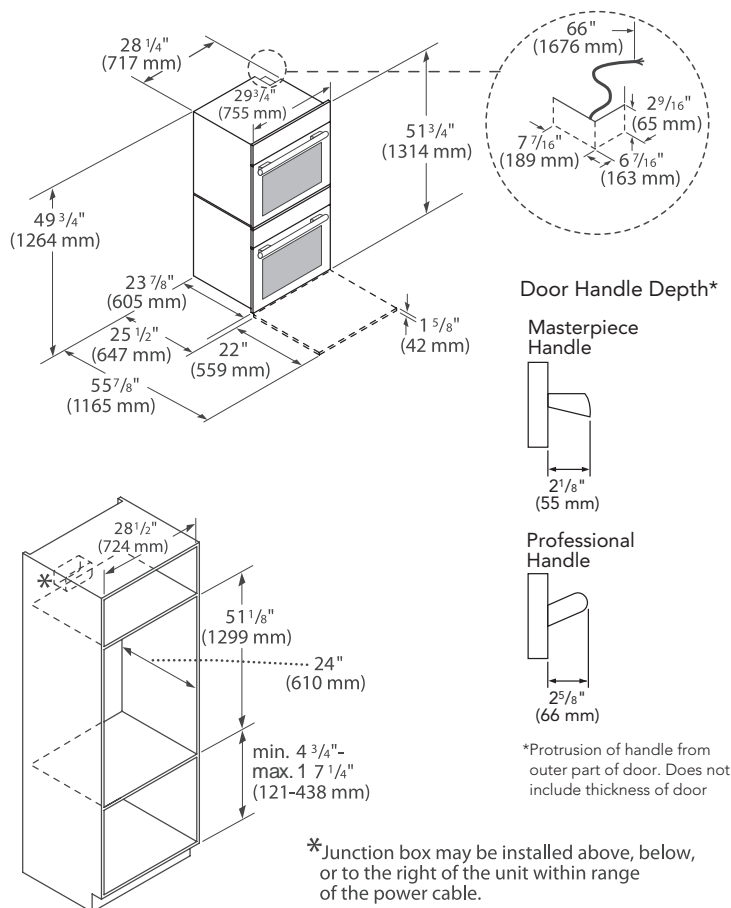
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 390 lbs. (177 kg) for a 30-inch double oven.

30-INCH DOUBLE OVEN



BUILT-IN OVENS

30-INCH DOUBLE COMBINATION

PODM301J / MEDMC301JS / MEDMC301JP



PROFESSIONAL

PODM301J

True Convection Oven and Convection Microwave, Rotisserie, 2 Telescopic Racks, SoftLight



MASTERPIECE®

MEDMC301JS

Masterpiece® Handle

MEDMC301JP

Professional Handle

True Convection Oven and Convection Microwave, 2 Telescopic Racks, SoftLight

(shown with Masterpiece® Handle)

SPECIFICATIONS

	PODM301J	MEDMC301JS MEDMC301JP
Product Width	29 3/4"	
Product Height	50"	
Product Depth	23 7/8"	
Door Clearance	22"	
Overall Oven Capacity* (cu. ft.)	4.7	
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"	
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 14 3/8" x 17 1/4"	22 3/4" x 12 3/4" x 17 1/4"
Microwave Capacity (cu. ft.)	1.5	
Min. Cabinet Width	30"	
Min. Cabinet Depth	24"	
Cutout Width	28 1/2"	
Cutout Height	49 1/2"	
Min. Base Support (lbs.)	310	
Trim Overlaps (top - bottom - sides)	1/2" - 1/8" - 5/8"	
Electrical Supply	240/208V AC, 60Hz	
Required Circuit Breaker	50 Amp	
Conduit	66" Flexible 4-Wire	
Electrical Rating	10.2 kW @ 240V 10.2 kW @ 208V	
Shipping Weight (lbs.)	287	

*According to AHAM Standards

ACCESSORIES

TLSCPRCK30
30-Inch Oven Telescopic Rack

PODM301J

INNOVATION

- ★ SoftClose® door ensures ultra smooth closing of the oven door
- ★ Largest commercial style rotisserie with 12 pound capacity
- ★ Maxbroil®—Largest, most powerful broil element on the market
- ★ Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ Fastest preheat in the luxury segment (around 7 minutes)
- ★ Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 12 advanced professional cooking modes
- SoftLight—Powerful halogen light with automatic dimming
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions
- See MCES for Microwave feature

MEDMC301JS / MEDMC301JP

INNOVATION

- ★ SoftClose® door ensures ultra smooth closing of the oven door
- ★ Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ Fastest preheat in the luxury segment (around 7 minutes)
- ★ Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight—Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- See MCES for Microwave feature

★ THERMADOR EXCLUSIVE

BUILT-IN OVENS

30-INCH DOUBLE COMBINATION

PODM301J / MEDMC301JS / MEDMC301JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Double Combination Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 310 lbs. (141 kg).

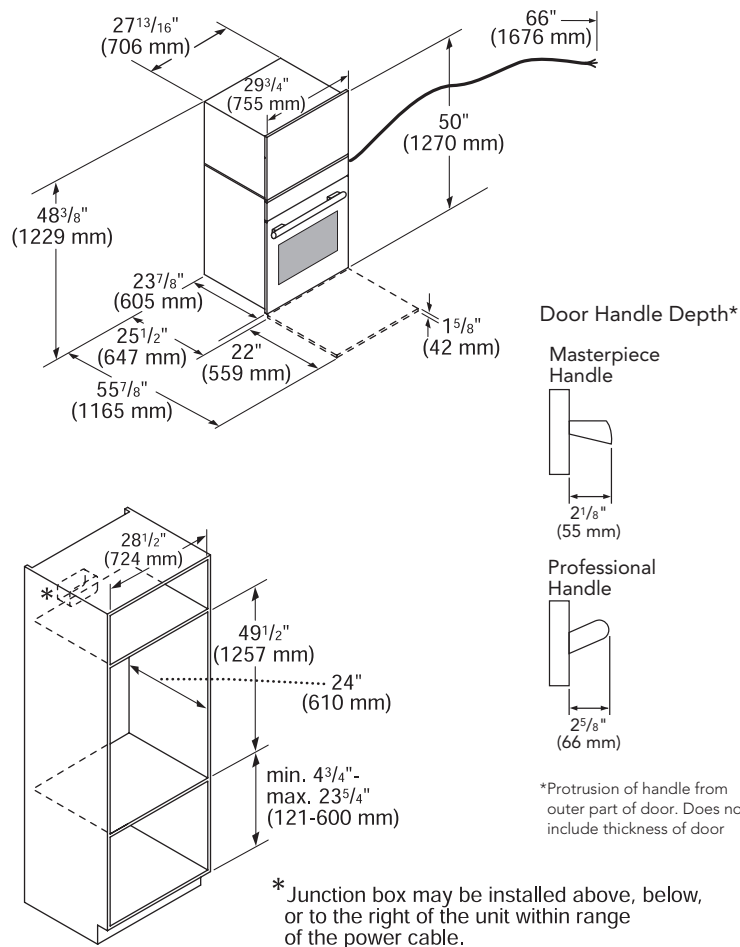
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 310 lbs. (141 kg) for a 30-inch double combination oven.

30-INCH DOUBLE COMBINATION OVEN WITH MICROWAVE



BUILT-IN OVENS

30-INCH TRIPLE COMBINATION

PODMW301J / MEDMCW31JS / MEDMCW31JP



★ PROFESSIONAL

PODMW301J

- True Convection Oven
- Convection Microwave and Warming Drawer
- Rotisserie
- 2 Telescopic Racks
- SoftLight



★ MASTERPIECE®

MEDMCW31JS

Masterpiece® Handle

MEDMCW31JP

Professional Handle

- True Convection Oven
- Convection Microwave and Warming Drawer
- 2 Telescopic Racks
- SoftLight

(shown with Professional Handle)

SPECIFICATIONS

	PODMW301J	MEDMCW31JS MEDMCW31JP
Product Width	29 3/4"	
Product Height	61 3/8"	
Product Depth	23 7/8"	
Door Clearance	22"	
Overall Oven Capacity* (cu. ft.)	4.7	
Overall Oven Interior Dimensions (W x H x D)	25" x 17 7/8" x 17 7/8"	
Usable Oven Interior Dimensions (W x H x D)	22 3/4" x 12 3/4" x 17 1/4"	
Microwave Capacity (cu. ft.)	1.5	
Warming Drawer Capacity (cu. ft.)	2.6	
Min. Cabinet Width	30"	
Min. Cabinet Depth	24"	
Cutout Width	28 1/2"	
Cutout Height	60 3/4"	
Min. Base Support (lbs.)	429	
Trim Overlaps (top - bottom - sides)	5/8" - 0" - 5/8"	
Electrical Supply	240/208V AC, 60Hz	
Required Circuit Breaker	50 Amp	
Conduit	66" Flexible 4-Wire	
Electrical Rating	10.5 kW @ 240V 10.5 kW @ 208V	
Shipping Weight (lbs.)	364	

*According to AHAM Standards

PODMW301J

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Largest commercial style rotisserie with 12 pound capacity
- ★ - Maxbroil®—Largest, most powerful broil element on the market
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- 12 advanced professional cooking modes
- SoftLight—Powerful halogen light with automatic dimming
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Electronic oven control ensures precise heating
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Seven adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold, exhaust baffle and chronometer now in bold stainless steel design
- Professional style chronometer
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design
- Blue electronic graphic display controls all timer functions
- See MCES for Microwave features
- See WD30JP for Warming Drawer features

MEDMCW31JS / MEDMCW31JP

INNOVATION

- ★ - SoftClose® door ensures ultra smooth closing of the oven door
- ★ - Massive Capacity—Largest oven cavity at 4.7 cu. ft. (overall AHAM)
- ★ - Fastest preheat in the luxury segment (around 7 minutes)
- ★ - Superfast 2-hour self clean mode—fastest on the market

PERFORMANCE

- True Convection offers precise airflow for cooking on multiple levels without flavor transfer
- 2 Full Access® telescopic racks that hold up to 45 pounds and feature integrated easy-grip handles
- No preheat needed—Industry leading Speed Convection system reduces cooking time by 30%
- CookControl temperature probe
- Easy Cook® offers 20 pre-programmed recipes
- SoftLight—Powerful halogen light with automatic dimming
- 10-pass recessed broil element with 3,500 Watt
- 13 advanced cooking modes
- Advanced culinary modes—Warm, Proof and Dehydrate
- Fast Preheat available for 5 cooking modes
- Large oven door window for maximum viewing
- Timer offers automatic delay start mode
- Hidden bake element for easy cleaning
- Digital indicator shows progress of preheat cycle
- Six adjustable rack levels for multiple item cooking
- Star-K certified

DESIGN

- Side strips, manifold and exhaust baffle feature a bold, stainless steel design
- Modern angular design
- Premium glass touch control
- Striking blue full text display
- Masterpiece® Handle on model MEDMCW31JS
- Professional Handle on model MEDMCW31JP
- See MCES for Microwave features
- See WD30J for Warming Drawer features

BUILT-IN OVENS

30-INCH TRIPLE COMBINATION

PODMW301J / MEDMCW31JS / MEDMCW31JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador 30-inch Triple Combination Ovens may be installed in a wall cabinet that is a minimum of 24" deep and 30" wide. The cabinet base must be flat and capable of supporting a weight of at least 429 lbs. (195 kg).

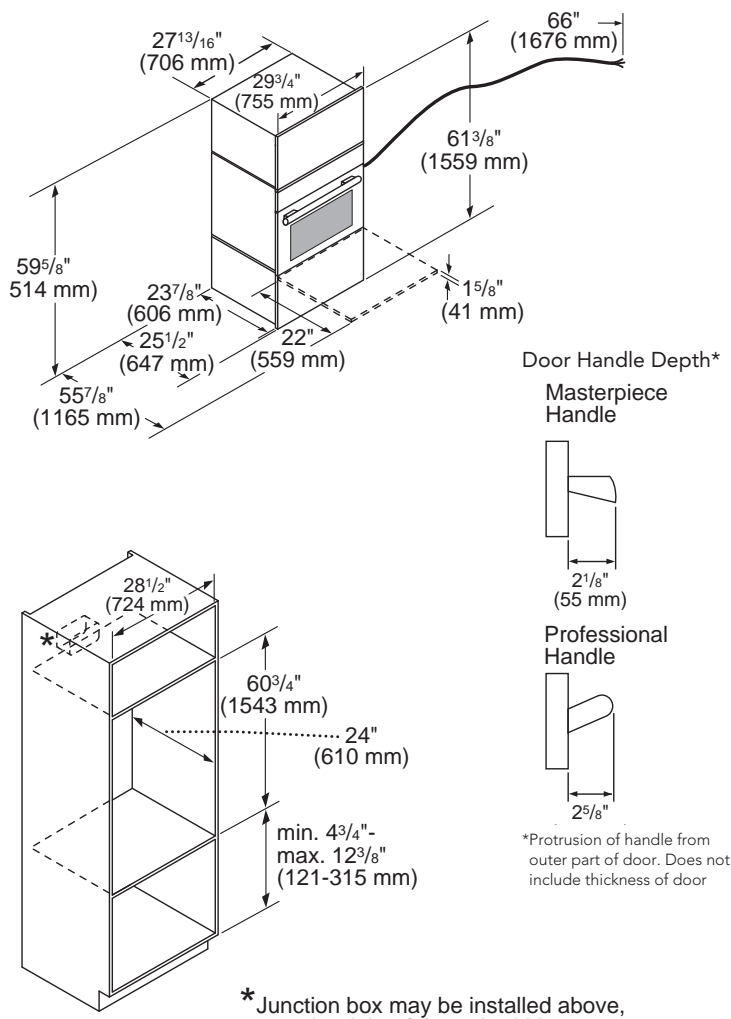
IMPORTANT

When a Thermador Oven is installed at the end of a cabinet run, adjacent to a perpendicular wall or cabinet door, it is good practice to allow at least $\frac{1}{4}$ " space between the side of the oven and the wall or door.

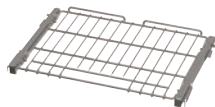
For oven support, install 2 x 4's extending front to back flush with the bottom and the side of the opening. The supporting base must be well secured to the floor / cabinet and level.

The cabinet base must be flat and capable of supporting a weight of at least 429 lbs. (195 kg) for a 30-inch triple combination oven.

30-INCH TRIPLE COMBINATION OVEN WITH MICROWAVE AND WARMING DRAWER



ACCESSORIES



TLSCPRCK30
30-Inch Oven Telescopic Rack



INDUCTION COOKTOPS MASTERPIECE® SERIES

Induction has been the most revolutionary advancement in cooking technology in the last 30 years. Now it's time for Thermador to inaugurate a new revolution: the Freedom® Induction Cooktop.

Never content to settle for status quo thinking, we have re-imagined the possibilities of induction cooking, giving cooks the industry's first induction cooktop with the largest, fully usable cooking surface. The Freedom® Induction Cooktop offers more responsiveness, more flexibility and the first full-color touch-screen interface on an induction cooktop. Our complete Induction Cooktop collection provides the speed and precision of PowerBoost® technology and features the largest and most powerful element in its class.

PopMech  12

INDUCTION COOKTOPS

FEATURES & BENEFITS

FREEDOM® INDUCTION



★ ONE-OF-A-KIND INNOVATION

With over 30 international patents, the Freedom® Induction Cooktop represents a leap forward in induction cooking completely unique to Thermador.

★ ANYWHERE, ANY POSITION

Place up to 4 pots or pans anywhere on the cooktop surface, in any configuration. The cooking surface is optimized to work with a pan as small as 3" and as large as 13" x 21" —delivering Real Innovations for Real Cooks®.

★ FREEDOM TO MOVE

The Freedom® Induction cooking surface automatically detects the presence of your cookware. If you need to move your pot to another location, the cooktop will transfer all of your programmed settings to the new position of the pan.

★ LARGEST COOKING SURFACE

The Freedom® Induction Cooktop delivers 63% more usable surface area than the competition, with 48 coils measuring 3" each — offering the largest cooking surface on the market.

SAFETY / CLEAN LOCK

A critical feature for a touch-screen interface, Clean Lock prevents unwanted changes to your cooking settings.



★ POWERBOOST®

To bring foods to the desired temperature in the shortest possible time, the PowerBoost function will deliver a maximum power output from 3,600 W to 4,600 W.



★ BRILLIANT INTERFACE

Featuring the first full-color touch screen induction panel on the market: clear text displays, cookware display, a 6.5" color screen with touch-through glass. Our intuitive interface offers better control and faster access to cooking settings.

STANDARD INDUCTION

★ TRIPLE ELEMENT

Only activates the heating zone directly in contact with the pot surface so pans of different sizes are heated more efficiently.

★ 13-INCH ELEMENT

The largest cooking element on the market provides 40% more usable cooking area than competing cooktops. Ideal for accommodating oversized skillets, pots and pans.

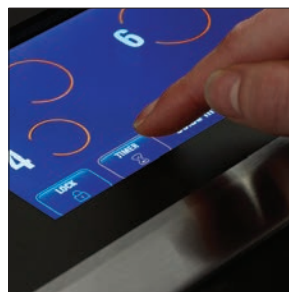
SUPERIOR RESPONSIVENESS

Induction technology allows instantaneous temperature changes as the power level is adjusted, making it as responsive and flexible as gas cooktops.



★ A SOPHISTICATED ALTERNATIVE

In addition to black, we offer a stunning silver mirrored finish to create a unique design statement for the contemporary kitchen.



TIMERS FOR ALL ELEMENTS

Each burner features its own element shut-off timer, making it easier to coordinate the cooking of multiple dishes.

★ THERMADOR EXCLUSIVE

INDUCTION COOKTOPS PLANNING INFORMATION

MODEL OPTIONS

There are two sizes of induction cooktops to choose from — 30-inch and 36-inch. Models are available in our original black finish as well as our silver mirrored finish for those who want a bold, striking alternative that goes perfectly with stainless steel appliances. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Induction Cooktop, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

36" Thermador Induction Cooktops may be installed above a Thermador Single Built-in Oven. A minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven. **See below for approved cooktop over oven installation.**

MODEL	APPROVED COOKTOP OVER THERMADOR OVEN INSTALLATION
CIT36XKB	•
CIT36XKBB	•
CIT365KB	•
CIT365KM	•
CIT365KBB	•
CIT304KB	
CIT304KM	
CIT304KBB	

Cooktops that are not listed above, must be approved under local code and / or by the local authority having jurisdictions.

Thermador Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

We strongly recommend the installation of a Thermador Ventilation System with this induction cooktop. Refer to the ventilation section for specifications.

WARRANTY

Limited warranty parts and labor (2 year)



Limited warranty for glass ceramic surface / electronic elements and switches; Parts only (3rd to 5th year)

See page 310 for additional warranty details.

ELECTRICAL SPECIFICATIONS

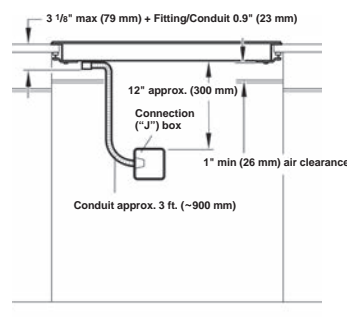
Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All induction cooktops are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 3-wire, single-phase power supply.

Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

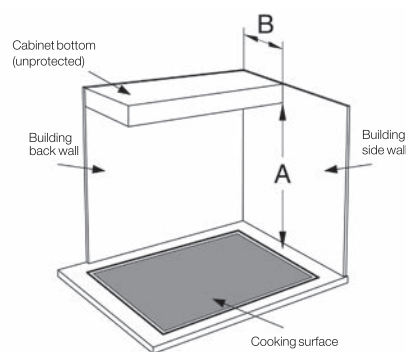
MODEL	REQUIRED CIRCUIT BREAKER	
	240V, 3-Wire, 60 Hz	208V, 3-Wire, 60 Hz
CIT36XKB	40 Amp	40 Amp
CIT36XKBB	40 Amp	40 Amp
CIT365KB	50 Amp	50 Amp
CIT365KM	50 Amp	50 Amp
CIT365KBB	50 Amp	50 Amp
CIT304KB	40 Amp	40 Amp
CIT304KM	40 Amp	40 Amp
CIT304KBB	40 Amp	40 Amp

IMPORTANT: Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.



ELECTRICAL LOCATION

The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.



CABINET REQUIREMENTS

The distance from the top of the cooktop to the bottom of the cabinets above it must be A = 30" (762 mm) minimum. This distance can be reduced to A = 24" (610 mm) when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6.35 mm) flame retardant millboard, covered by no. 28 steel sheet 0.015 (.4 mm) thick stainless steel, 0.024" (0.6 mm) aluminum, or 0.020" (0.5 mm) thick copper, at a minimum. Verify that the cabinets above the cooktop are a maximum of B = 13" (330 mm) deep.

COOKTOPS

36-INCH FREEDOM® INDUCTION

CIT36XKB / CIT36XKBB



MASTERPIECE®

CIT36XKB – Black Finish



MASTERPIECE®

CIT36XKBB – Frameless

SPECIFICATIONS

Total Number of Cooktop Elements	Full Surface, Maximum 4 Pots
Product Width	37"
Product Depth	21 1/4"
Cutout Width	34 3/4" – 34 7/8"
Cutout Height	3 1/8"
Minimum Air Clearance	1"
Total Cutout Height (Including Air Clearance)	4 1/8"
Cutout Depth	19 7/8" – 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2"
Freedom® Full Surface Induction Cooktop	3" x 3" Minimum Cookware Size* 15 W / 500 W 13" x 21" Maximum Cookware Size* 100 W / 4,600 W
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	40 Amp
Conduit	39" Flexible 3-Wire
Shipping Weight (lbs.)	62

*Cookware less than 3" will not be recognized. Theoretical maximum cookware size is 13" x 27". Cookware must have a flat bottom in order to utilize the full surface.

CIT36XKB / CIT36XKBB

INNOVATION

- ★ - Largest fully usable cooking surface on the market
- ★ - 48 induction elements deliver more than 63% usable cooking surface than the competition
- ★ - Place up to 4 pots or pans anywhere on the cooktop surface in any configuration
- ★ - Featuring the first full color touchscreen induction user interface on the market, offering better control and faster access to cooking settings
- ★ - Freedom to move - if you need to move your pot to another location, the cooktop will transfer all of your programmed settings to the new position of the pan

PERFORMANCE

- Most powerful element in its class with a 4,600 W PowerBoost™ lets you boil water faster than with any other cooking technology
- Speed Heating - Induction cooktops heat 50% faster than traditional gas cooktops
- Pan Recognition - Element will not turn on if other small objects are placed on the cooking zone
- Anti-Overflow System - exclusive feature shutting off the relevant element and sounding alarm when liquids are detected on user interface
- Child Safety Lock

DESIGN

- Available with full stainless steel frame or frameless
- Grey-black glass color
- Angular, modern design coordinates with the suite of Thermador Masterpiece™ Collection appliances

★ THERMADOR EXCLUSIVE

ACCESSORIES



SENSORPOT7
7" Ceramic Pot



CHEFSPAN13
16" Round Skillet



TEPPAN1321
Griddle Style
Teppanyaki
13" x 21"



TEPPAN1314
Griddle Style
Teppanyaki
13" x 14"

COOKTOPS

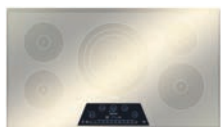
36-INCH INDUCTION

CIT365KB / CIT365KM / CIT365KBB



MASTERPIECE®

CIT365KB – Black Finish



MASTERPIECE®

CIT365KM – Silver Mirrored Finish



MASTERPIECE®

CIT365KBB – Frameless

SPECIFICATIONS

Total Number of Cooktop Elements	5
Product Width	37"
Product Depth	21 1/4"
Cutout Width	34 3/4" – 34 7/8"
Cutout Height	3 1/8"
Minimum Air Clearance	1"
Total Cutout Height (Including Air Clearance)	4 1/8"
Cutout Depth	19 7/8" – 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2"
Left Front Element (Size / W / W w/PowerBoost)	7" / 1,800 W / 2,500 W
Right Front Element (Size / W / W w/PowerBoost)	9" / 2,200 W / 3,700 W
Left Rear Element (Size / W / W w/PowerBoost)	7" / 1,800 W / 2,500 W
Right Rear Element (Size / W / W w/PowerBoost)	6" / 1,400 W / 1,800 W
Center Element (Size / W / W w/PowerBoost)	13" / 3,300 W / 4,600 W
Outer Ring	11" / 2,600 W / 3,400 W
Middle Ring	9" / 2,200 W / 3,300 W
Inner Ring	9" / 2,200 W / 3,300 W
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	50 Amp
Conduit	39" Flexible 3-Wire
Shipping Weight (lbs.)	61

CIT365KB / CIT365KM / CIT365KBB

INNOVATION

- ★ - Silver Mirrored Finish – striking and bold design offers the perfect companion solution for stainless steel products (CIT365KM)
- ★ - Largest (13") and most powerful (4,600 W) round heating element on the market in its class
- ★ - Industry exclusive triple zone – accommodates multiple size pans with 3 diameter sizes

PERFORMANCE

- Speed Heating – Induction cooktops heat 50% faster than traditional gas cooktops
- Our Induction PowerBoost® feature heats cookware faster than any other type of cooking technology.
- Auto Shut-Off Timer available for all elements enables user to set desired cooking times. Separate kitchen timer also available.
- Keep Warm function allows meals to remain ready to serve
- Pan Recognition – Element will not turn on if other small objects are placed on the cooking zone
- Anti-Overflow System – exclusive feature prevents spills by automatically shutting off and sounding alarm when liquids are detected on surface
- 2-step digital control panel indicates when elements are hot or very hot
- Child safety lock

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- Full stainless steel frame (CIT365KB)
- Trapezoid design control panel

★ THERMADOR EXCLUSIVE

ACCESSORIES



SENSORPOT7
7" Ceramic Pot



CHEFSPAN13
16" Round
Skillet

COOKTOPS

36-INCH INDUCTION

CIT365KB / CIT365KM / CIT365KBB

INSTALLATION OPTIONS

INSTALLATION ABOVE A BUILT-IN OVEN OR WARMING DRAWER

Thermador Induction Cooktops may be installed above a Thermador Single Built-in Oven. A minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the oven.

Thermador Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

We strongly recommend the installation of a Thermador Ventilation System with this induction cooktop.

Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

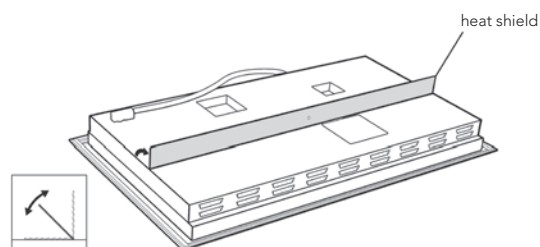
Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

WARNING

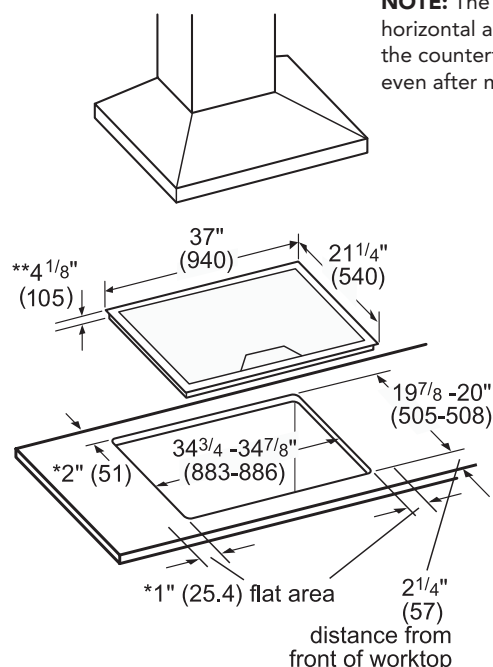
To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

HEAT SHIELD

The heat shield will require an additional 1" clearance below the cooktop. For safety reasons, the heat shield must be properly installed. This prevents components from overheating as a result of the recirculation of hot air from the cooktop. The heat shield is the same width as the cooktop. For shipping, it is screwed to the burner box. Once installed, the heat shield will be able to rotate freely, as shown in the illustration. Refer to the instructions packed with product for installation details.



36-INCH COOKTOP AND CUTOUT DIMENSIONS

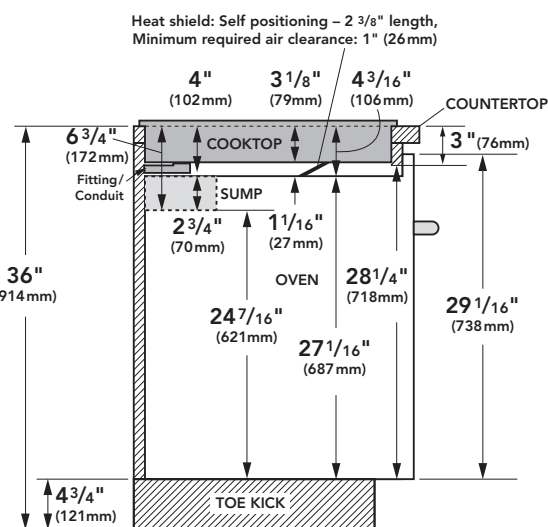


NOTE: The work surface should be horizontal and level. The stability of the countertop should be confirmed even after making the cutout.

- * Minimum distance from cutout to the wall
- ** Recessed depth (includes 1" air clearance)

Measurements in inches (mm in brackets)

INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Note: Dimensions based on standard countertop height (36" with 4 3/4" toe kick including base plate).

The built-in oven can be installed below the induction cooktop as long as there is an air clearance of 1" between the bottom of the cooktop and the top of the oven.

Sump applies to 30-inch Wall Ovens only.

COOKTOPS

30-INCH INDUCTION

CIT304KB / CIT304KM / CIT304KBB



MASTERPIECE®

CIT304KB – Black Finish



MASTERPIECE®

CIT304KM – Silver Mirrored Finish



MASTERPIECE®

CIT304KBB – Frameless

SPECIFICATIONS

Total Number of Cooktop Elements	4
Product Width	31"
Product Depth	21 1/4"
Cutout Width	28 3/4" – 28 7/8"
Cutout Height	3 1/8"
Minimum Air Clearance	1"
Total Cutout Height (Including Air Clearance)	4 1/8"
Cutout Depth	19 7/8" – 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2"
Left Front Element (Size / W / W with PowerBoost)	9" / 2,200 W / 3,700 W
Right Front Element (Size / W / W with PowerBoost)	6" / 1,400 W / 1,800 W
Left Rear Element (Size / W / W with PowerBoost)	6" / 1,400 W / 1,800 W
Right Rear Element (Size / W / W with PowerBoost)	11" / 2,400 W / 3,600 W
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	40 Amp
Conduit	3/4" Flexible 3-Wire
Shipping Weight (lbs.)	49

CIT304KB / CIT304KM / CIT304KBB

INNOVATION

- ★ Silver Mirrored Finish – striking and bold design offers the perfect companion solution for stainless steel products (CIT304KM)

PERFORMANCE

- Speed Heating – Induction cooktops heat 50% faster than traditional gas cooktops
- Large and powerful 11" element with 3,600 W
- Our Induction PowerBoost® feature heats cookware faster than any other type of cooking technology.
- Auto Shut-Off Timer available for all elements enables user to set desired cooking times. Separate kitchen timer also available.
- Keep Warm function allows meals to remain ready to serve
- Pan Recognition – Element will not turn on if other small objects are placed on the cooking zone
- Anti-Overflow System – exclusive feature prevents spills by automatically shutting off and sounding alarm when liquids are detected on surface
- 2-step digital control panel indicates when elements are hot or very hot
- Child safety lock

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- Full stainless steel frame (CIT304KB)
- Trapezoid design control panel

★ THERMADOR EXCLUSIVE

ACCESSORIES



SENSORPOT7
7" Ceramic Pot



CHEFSPAN13
16" Round
Skillet

INSTALLATION

INSTALLATION ABOVE WARMING DRAWER

Thermador Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

We strongly recommend the installation of a Thermador Ventilation System with this induction cooktop.

Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

Solid surface countertops often require special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

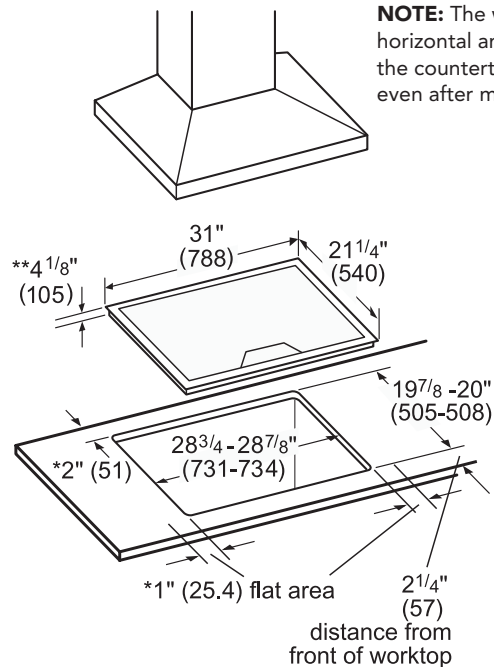
WARNING

To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

HEAT SHIELD

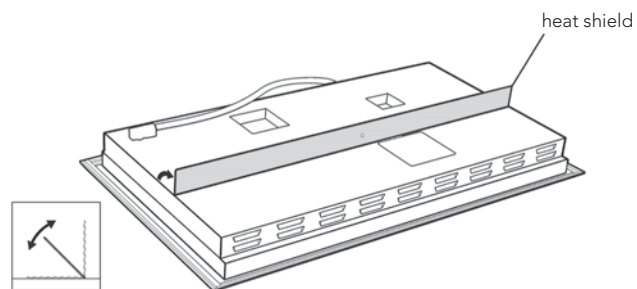
The heat shield will require an additional 1" clearance below the cooktop. For safety reasons, the heat shield must be properly installed. This prevents components from overheating as a result of the recirculation of hot air from the cooktop. The heat shield is the same width as the cooktop. For shipping, it is screwed to the burner box. Once installed, the heat shield will be able to rotate freely, as shown in the illustration. Refer to the instructions packed with product for installation details.

30-INCH COOKTOP AND CUTOUT DIMENSIONS



- * Minimum distance from cutout to the wall
- ** Recessed depth (includes 1" air clearance)

Measurements in inches (mm in brackets)





GAS COOKTOPS **MASTERPIECE®** **SERIES**

From the company that brought you the first built-in wall oven, Thermador delivers the most powerful 30-inch cooktop in the luxury market. The 30-inch, 5-burner gas cooktop with our exclusive, patented Star® Burners delivers sophisticated style and outstanding cooking performance. With 30-inch and 36-inch models to choose from featuring up to five Star Burners, there's a Masterpiece® Gas Cooktop designed to satisfy any cooking enthusiast or kitchen configuration.

GAS COOKTOPS

FEATURES & BENEFITS



★ OUR EXCLUSIVE, PATENTED STAR® BURNER

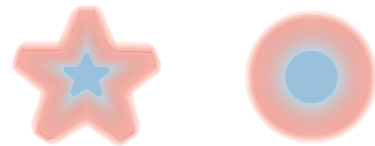
The Star Burner's unique shape isn't just for show. The Star delivers 56% more coverage with superior flame spread and a reduced cold spot for faster and more even heating across any size pan.

35 ports / 16 3/4" perimeter

28 ports / 10 3/4" perimeter



The Star Burner's coverage area allows for more ports and more flame distribution than a round burner.



The design of the Star Burner offers greater heat coverage, and a smaller cold spot, making it ideal for any pan size.



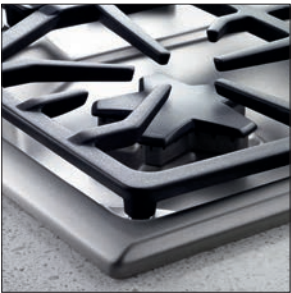
★ EXTRALOW® BURNERS

A Thermador exclusive, this setting cycles the burner on and off to maintain 200 BTU/hr, perfect for melting chocolate or heating delicate sauces.



★ ILLUMINATED CONTROL PANEL WITH METAL KNOBS

Metal knobs have blue progressive illumination that adjusts to indicate whether the burner is on regular or ExtraLow settings.



MASTERPIECE® DESIGN

With chiseled edges and a trapezoid control panel, these cooktops were designed to coordinate perfectly with the entire Masterpiece® line of appliances.



★ THE MOST POWERFUL 30-INCH GAS COOKTOP

Thermador offers an impressive 30-inch gas cooktop with 5 burners, including a center-mounted power burner, and 52,000 BTUs of overall heat output. This gives you the functionality of a 36-inch cooktop in a compact kitchen environment.



STAR-K CERTIFIED

Thermador Gas Cooktops are Star-K certified making it possible to use them on Holy Days and the Sabbath.

MODEL OPTIONS

There are two sizes of Thermador Masterpiece® Gas Cooktops to choose from — 30-inch and 36-inch. 30-inch models are available with four Star Burners or five Star Burners. 36-inch models feature five Star Burners. Every model is LP convertible by ordering SNLPKITF. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Masterpiece® Gas Cooktop, be sure to verify the cutout dimensions and electrical / gas connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Masterpiece® Gas Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. **See below for approved cooktop over oven installation.**

MODEL	APPROVED COOKTOP OVER THERMADOR OVEN INSTALLATION
SGS304FS	•
SGS305FS	•
SGSX305FS	•
SGS365FS	•
SGSX365FS	•
SGSL365KS	•

Cooktops that are not listed above, must be approved under local code and / or by the local authority having jurisdictions.

Thermador Masterpiece® Gas Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

Solid surface countertops require a special cutout size and special installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

VENTILATION REQUIREMENTS

We strongly recommend that a Thermador Ventilation Hood be installed with all Thermador Masterpiece® Gas Cooktops. The hood must be installed according to instructions furnished with the hood. Refer to the ventilation section or www.thermador.com for a complete selection of ventilation options, blowers, and accessories.

When installing the gas cooktop with a downdraft ventilation system, provide approximately a 10 square inch opening (65 cm²) in the toe/kick area or other cabinet area for adequate air inlet. Refer to the downdraft ventilation section for more details.

ELECTRICAL AND GAS SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical and gas connections, and grounding must comply with all applicable local codes. Thermador Masterpiece® Gas Cooktops are equipped with a 60-inch, 3-wire supply cord.

MODEL	REQUIRED CIRCUIT BREAKER
	120V, 60 Hz
SGS304FS	15 Amp
SGS305FS	15 Amp
SGSX305FS	15 Amp
SGS365FS	15 Amp
SGSX365FS	15 Amp
SGSL365KS	15 Amp

IMPORTANT: It is required that the cooktop be installed on a grounded, non-GFCI branch circuit.

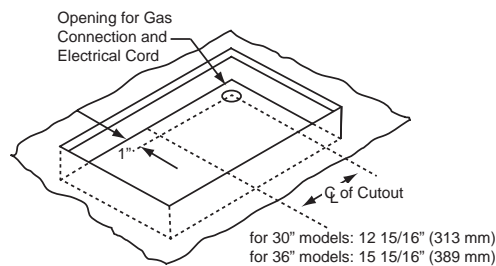
Thermador Masterpiece® Gas Cooktops are shipped by the factory to operate on natural gas. They must be converted for use with propane. Verify the type of gas being used at the installation site matches the type of gas used by the appliance. If the location / job site requires conversion from natural gas to propane (LP), order SNLPKITF. Field conversion must be done by qualified service personnel only. Please refer to the LP Conversion Instructions for further information.

SUPPLY PRESSURE REQUIREMENTS:

Natural Gas — 7 inches water column (14.9 Millibars) minimum.

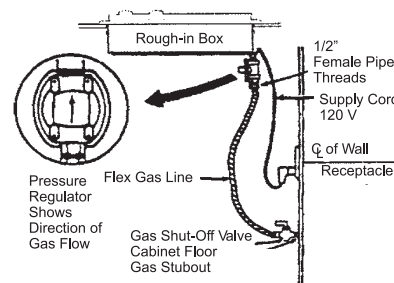
LP (Propane Gas) — 11 inches water column (27.4 Millibars) minimum.

NOTE: The propane gas tank must be equipped with its own high pressure regulator in addition to the pressure regulator supplied with this unit.



ELECTRICAL AND GAS LOCATIONS

The opening for the gas connection and electrical cord is located at the right rear of rough-in box as shown below.



Plan the installation so that the power connection is accessible from the front of the cabinet. Install a manual gas shut-off valve near the appliance. It must be easily accessible in an emergency.



WARRANTY

Limited warranty parts and labor (2 year)
See page 310 for additional warranty details.



GAS COOKTOPS

30-INCH

SGS304FS



MASTERPIECE®

SGS304FS

SPECIFICATIONS

Number of Gas Burners	4
Product Width	31"
Product Depth	21 1/4"
Cutout Width	28 15/16"
Cutout Height	3 13/16"
Cutout Depth	19 1/8"
Minimum Distance from Counter Front	1 7/8"
Minimum Distance from Rear Wall	3"
Left Front Burner	10,000 BTU
Right Front Burner	16,000 BTU
Left Rear Burner	10,000 BTU
Right Rear Burner	8,000 BTU
Total Natural Gas Connection Rating	44,000 BTU
Total LP Gas Connection Rating	39,200 BTU
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	60", 3-Wire
Shipping Weight (lbs.)	45

SGS304FS

INNOVATION

- ★ - Patented and exclusive Star® Burner provides superior performance
- ★ - Unique shape of the Star® Burner offers wider heat coverage resulting in smaller cold spots

PERFORMANCE

- Powerful 16,000 BTU Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs

★ THERMADOR EXCLUSIVE

ACCESSORIES



SWOKRINGF
Wok Ring



SNLPKITF
LP Conversion Kit

GAS COOKTOPS

30-INCH

SGS305FS / SGSX305FS



MASTERPIECE®

SGS305FS



MASTERPIECE®

SGSX305FS

SPECIFICATIONS

	SGS305FS	SGSX305FS
Number of Gas Burners	5	
Product Width	31"	
Product Depth	21 1/4"	
Cutout Width	28 15/16"	
Cutout Height	3 13/16"	
Cutout Depth	19 1/8"	
Minimum Distance from Counter Front	1 7/8"	
Minimum Distance from Rear Wall	3"	
Left Front Burner	8,000 BTU	
Right Front Burner	10,000 BTU	
Left Rear Burner	10,000 BTU	
Right Rear Burner	8,000 BTU	
Center Burner	16,000 BTU	
Total Natural Gas Connection Rating	52,000 BTU	
Total LP Gas Connection Rating	45,200 BTU	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Power Cord	60", 3-Wire	
Shipping Weight (lbs.)	44	46

*According to AHAM Standards

SGS305FS

INNOVATION

- ★ - Most powerful 30" cooktop in the luxury segment (amongst leading manufacturers) with an overall output of 52,000 BTU
- ★ - Patented and exclusive Star® Burner provides superior performance

PERFORMANCE

- 30" 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Powerful 16,000 BTU Center Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs

★ THERMADOR EXCLUSIVE

SGSX305FS

INNOVATION

- ★ - Most powerful 30" cooktop in the luxury segment (amongst leading manufacturers) with an overall output of 52,000 BTU
- ★ - Patented and exclusive Star® Burner provides superior performance
- ★ - Exclusive 200 BTU ExtraLow® burners for perfect simmering
- ★ - Progressive illuminated control panel with metal knobs

PERFORMANCE

- 30" 5 burner gas cooktop provides functionality of a 36" cooktop in a compact kitchen environment
- Powerful 16,000 BTU Center Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Single point ignition – only burner that is being used is ignited
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs
- Sleek control panel features glass and stainless steel

ACCESSORIES



SWOKRINGF
Wok Ring



SGRIDDLEF
Griddle



SNLPKITF
LP Conversion Kit

GAS COOKTOPS

36-INCH

SGS365FS / SGSX365FS / SGSL365KS



MASTERPIECE®

SGS365FS



MASTERPIECE®

SGSX365FS



MASTERPIECE®

SGSL365KS

SPECIFICATIONS

	SGS365FS	SGSX365FS SGSL365KS
Number of Gas Burners	5	
Product Width	37"	
Product Depth	21 1/4"	
Cutout Width	34 15/16"	
Cutout Height	3 13/16"	
Cutout Depth	19 1/8"	
Minimum Distance from Counter Front	1 7/8"	
Minimum Distance from Rear Wall	3"	
Left Front Burner	9,100 BTU	
Right Front Burner	12,000 BTU	
Left Rear Burner	12,000 BTU	
Right Rear Burner	9,100 BTU	
Center Burner	16,000 BTU	18,000 BTU
Total Natural Gas Connection Rating	58,200 BTU	60,200
Total LP Gas Connection Rating	45,200 BTU	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Power Cord	60", 3-Wire	
Shipping Weight (lbs.)	51	53

*According to AHAM Standards

SGS365FS

INNOVATION

- ★ - Patented and exclusive Star® Burner provides superior performance

PERFORMANCE

- Powerful 16,000 BTU Center Burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- Star-K certified

DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs

★ THERMADOR EXCLUSIVE

SGSX365FS / SGSL365KS

INNOVATION

- ★ - Patented and exclusive Star® Burner provides superior performance
- ★ - **200 BTU ExtraLow® burners for perfect simmering (SGSX365FS model)**
- ★ - Progressive illuminated control panel with metal knobs

PERFORMANCE

- Powerful 18,000 BTU center-mounted burner
- Continuous grates allow pots and pans to glide smoothly across the cooktop
- Automatic electronic re-ignition
- Knobs feature a safety "push to turn" system
- **Single point ignition system (SGSX365FS model)**
- Star-K certified

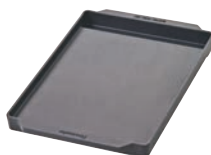
DESIGN

- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- High-grade, quality die cast metal knobs
- Sleek control panel features glass and stainless steel

ACCESSORIES



SWOKRINGF
Wok Ring



SGRIDDLEF
Griddle



SNLPKITF
LP Conversion Kit



ELECTRIC COOKTOPS MASTERPIECE[®] SERIES

Excellent performance, precise control and a sleek elegant profile are just a few of the benefits of these re-engineered electric cooktops. Our 13-inch element is the industry's largest and most powerful electric round element, and our CookSmart[®] system offers nine pre-programmed settings to effortlessly cook a wide range of foods. With a variety of state-of-the-art features, Masterpiece[®] Series Electric Cooktops allow you to elevate your cooking to levels never imagined.

ELECTRIC COOKTOPS

FEATURES & BENEFITS



★ LARGEST ELECTRIC ELEMENT ON THE MARKET

This huge element is the widest and most powerful round electric element on the market, with 4,000 watts of power for faster heat-up and three zones to efficiently heat a variety of pot sizes, such as a 16" skillet (e.g. accessory CHEFSPAN13-16" pan which fits perfectly on the 13" element).

★ COOKSMART®

Never guess cooking time or temperature again. With 9 pre-programmed modes and auto shut-off, you'll get perfect results every time you cook. Cooking modes: pasta, potatoes, rice, dumplings, vegetables, sausages, milk, rice pudding, and deep frying.



★ BRIDGE ELEMENT

Only Thermador offers a bridge element that incorporates a dual-zone element. Use the bridge element to heat oblong pans and the dual-zone element to heat pans of different diameters.



TOUCH CONTROL

The handsome control panel gives you immediate access to 17 power settings, a keep warm, fast preheat and a panel lock function.

ELECTRIC COOKTOPS PLANNING INFORMATION

MODEL OPTIONS

There are two sizes of Masterpiece® Electric Cooktops to choose from—30-inch and 36-inch. Models are available with mechanical controls and touch controls in a variety of cooktop configurations to fit your client's cooking style. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Masterpiece® Electric Cooktop, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Masterpiece® Electric Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven. **See below for approved cooktop over oven installation.**

MODEL	APPROVED COOKTOP OVER THERMADOR OVEN INSTALLATION
CEM304NS	•
CET304NS	•
CEM365NS	•
CET365NS	•
CET366NS	•

Cooktops that are not listed above, must be approved under local code and / or by the local authority having jurisdictions.

Thermador Masterpiece® Electric Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

Solid surface countertops require a special cutout size and installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

We strongly recommend the installation of a Thermador Ventilation System with all Masterpiece® Electric Cooktops. Refer to the ventilation section for specifications.

WARRANTY

Limited warranty parts and labor (2 year)



Limited warranty for glass ceramic surface / electronic elements and switches; Parts only (2nd to 5th year)

See page 310 for additional warranty details.

ELECTRICAL SPECIFICATIONS

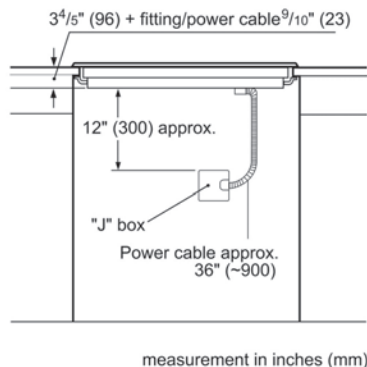
Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All Thermador Electric Cooktops are dual rated, designed to be connected to either 240/208V AC, 60 Hz, 3-wire, single-phase power supply.

Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box.

MODEL	REQUIRED CIRCUIT BREAKER	
	240V, 3-Wire, 60 Hz	208V, 3-Wire, 60 Hz
CEM304NS	40 Amp	30 Amp
CET304NS	30 Amp	30 Amp
CEM365NS	50 Amp	40 Amp
CET365NS	50 Amp	40 Amp
CET366NS	50 Amp	40 Amp

IMPORTANT: Local Codes may vary; installation, electrical connections and grounding must comply with all applicable local codes. If required by the National Electrical Code (or Canadian Electrical Code), this appliance must be installed on a separate branch circuit.

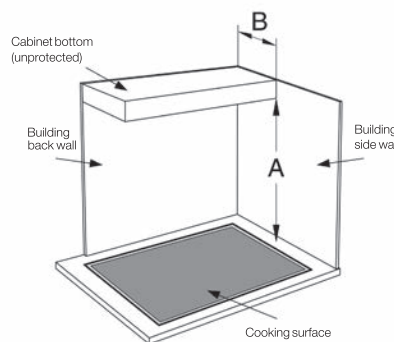


ELECTRICAL LOCATION

The junction box must be located within 3 feet (~900 mm) of the cooktop connection. It should be easily accessible for service purposes.

CABINET REQUIREMENTS

The distance from the top of the cooktop to the bottom of the cabinets above it must be A = 30" (762 mm) minimum. This distance can be reduced to A = 24" (610 mm) when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6.35 mm) flame retardant millboard, covered by no. 28 steel sheet 0.015 (.4 mm) thick stainless steel, 0.024" (0.6 mm) aluminum, or 0.020" (0.5 mm) thick copper, at a minimum. Verify that the cabinets above the cooktop are a maximum of B = 13" (330 mm) deep.



COOKTOPS
30-INCH ELECTRIC
CEM304NS



MASTERPIECE®
CEM304NS
Mechanical Controls

CEM304NS

PERFORMANCE

- Dual element offers the capability to use multiple pan sizes
- Cooktop indicates when elements are still hot

DESIGN

- Heavy-duty, high quality metal knobs
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- Full stainless steel frame
- Trapezoid design control panel

SPECIFICATIONS

Total Number of Cooktop Elements	4
Product Width	31"
Product Depth	21 1/4"
Cutout Width	28 3/4"–28 7/8"
Cutout Height	3 15/16"
Minimum Air Clearance	1/4"
Cutout Depth	19 7/8"–20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2 3/4"
Left Front Element	6" @ 1,200 W
Right Front Element	7" @ 1,800 W
Left Rear Element	6" / 9" @ 1,300 / 3,100 W
Right Rear Element	5" / 8" @ 750 / 2,200 W
Center Element	N/A
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	40 Amp / 30 Amp
Conduit	3/8" Flexible 3-Wire
Shipping Weight (lbs.)	34

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

Thermador Masterpiece® Electric Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece® Electric Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

We strongly recommend the installation of a Thermador Ventilation System with all Masterpiece® Electric Cooktops.

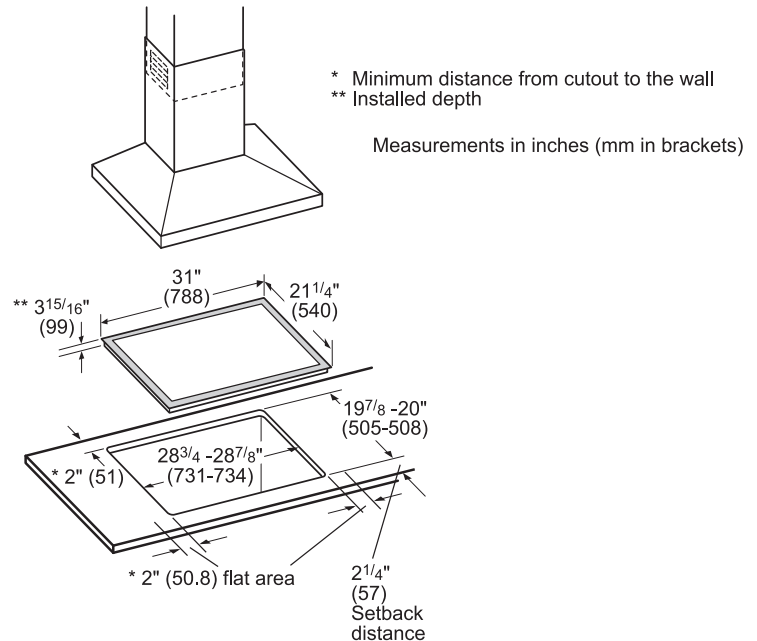
Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

Solid surface countertops require a special cutout and installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

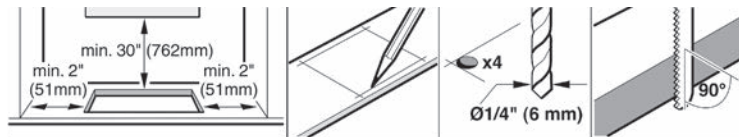
WARNING

To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

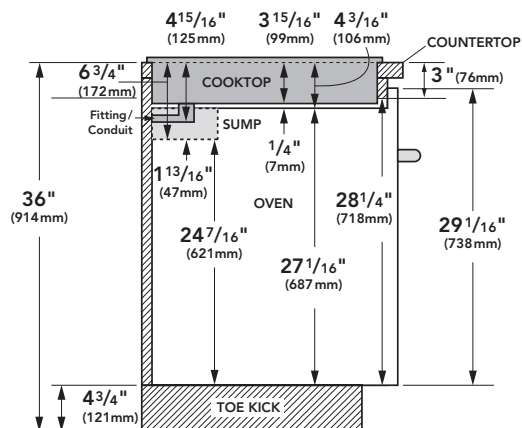
30-INCH ELECTRIC COOKTOP AND CUTOUT DIMENSIONS



COUNTERTOP REQUIREMENTS



INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Note: Dimensions based on standard countertop height (36" with 4 3/4" toe kick including base plate).

The built-in oven can be installed below the electric cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.

Sump applies to 30-inch Wall Ovens only.

COOKTOPS
30-INCH ELECTRIC
CET304NS



MASTERPIECE®

CET304NS

Touch Controls, CookSmart®

SPECIFICATIONS

Total Number of Cooktop Elements	4
Product Width	31"
Product Depth	21 1/4"
Cutout Width	28 3/4" – 28 7/8"
Cutout Height	3 15/16"
Minimum Air Clearance	1/4"
Cutout Depth	19 7/8" – 20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2 3/4"
Left Front Element	6" @ 1,200 W
Right Front Element	5" / 7" @ 700 / 1,700 W
Left Rear Element	6" / 8" / 11" @ 1,050 / 2,200 / 3,080 W
Right Rear Element	7" @ 1,800 W
Center Element	N/A
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	30 Amp / 30 Amp
Conduit	38" Flexible 3-Wire
Shipping Weight (lbs.)	36

CET304NS

INNOVATION

- ★ - CookSmart® feature – 9 pre-programmed cooking modes

PERFORMANCE

- Triple and dual elements offers the capability to use multiple pan sizes
- Auto Shut-Off Timer enables the user to set desired cooking time
- Keep Warm function allows meals to remain ready to serve
- Fast Preheat mode – accelerates the heating process – for quicker results
- Child safety lock
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Chiseled, angular design coordinates with the suite of Thermador Masterpiece® Collection appliances
- Full stainless steel frame
- Trapezoid design control panel

★ **THERMADOR EXCLUSIVE**

ACCESSORIES



SENSORPOT7
7" Ceramic Pot with Glass Lid



SENSORSTRP
Additional stickers for non-enameled and non-sensor cookware

COOKTOPS
36-INCH ELECTRIC
CEM365NS



MASTERPIECE®
CEM365NS
Mechanical Controls

CEM365NS

PERFORMANCE

- Dual element offers the capability to use multiple pan sizes
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Heavy-duty, high quality metal knobs
- Full stainless steel frame
- Trapezoid design control panel

SPECIFICATIONS

Total Number of Cooktop Elements	5
Product Width	37"
Product Depth	21 1/4"
Cutout Width	34 3/4"–34 7/8"
Cutout Height	3 15/16"
Minimum Air Clearance	1/4"
Cutout Depth	19 7/8"–20"
Minimum Distance from Counter Front	2 1/4"
Minimum Distance from Rear Wall	2 3/4"
Left Front Element	5" / 8" @ 750 / 2,200 W
Right Front Element	7" @ 1,800 W
Left Rear Element	6" @ 1,200 W
Right Rear Element	7" @ 1,800 W
Center Element	6" / 9" @ 1,300 / 3,100 W
Electrical Supply	240/208V AC, 60 Hz
Required Circuit Breaker	50 Amp / 40 Amp
Conduit	3/8" Flexible 3-Wire
Shipping Weight (lbs.)	39

COOKTOPS

36-INCH ELECTRIC

CET365NS / CET366NS



MASTERPIECE®

CET365NS

Touch Controls, CookSmart®



MASTERPIECE®

CET366NS

Touch Controls, CookSmart®

SPECIFICATIONS

	CET365NS	CET366NS
Total Number of Cooktop Elements	5	6
Product Width	37"	
Product Depth	21 1/4"	
Cutout Width	34 3/4"–34 7/8"	
Cutout Height	3 15/16"	
Minimum Air Clearance	1/4"	
Cutout Depth	19 7/8"–20"	
Minimum Distance from Counter Front	2 1/4"	
Minimum Distance from Rear Wall	2 3/4"	
Left Front Element	5" / 7" @ 700 / 1,700 W	5" / 8" @ 750 / 2,200 W
Right Front Element	5" / 8" @ 750 / 2,200 W	5" / 7" @ 700 / 1,700 W
Left Rear Element	5" / 7" @ 700 / 1,700 W	6" @ 1,200 W
Right Rear Element	6" @ 1,200 W	7" @ 1,700 W (600 W Bridge)
Center Element	8" / 11" / 13" @ 2,000 / 3,000 / 4,000 W	5" / 7" / 9" @ 800 / 1,600 / 2,500 W
Electrical Supply	240/208V AC, 60 Hz	
Required Circuit Breaker	50 Amp / 40 Amp	
Conduit	38" Flexible 3-Wire	
Shipping Weight (lbs.)	43	

ACCESSORIES



SENSORPOT7
7" Ceramic Pot with Glass Lid
(CET366NS Only)



CHEFSPAN13
16" Round Skillet
(CET365NS Only)



SENSORSTRP
Additional stickers for non-enameled and non-sensor cookware

CET365NS

INNOVATION

- ★ - CookSmart® feature – 9 pre-programmed cooking modes
- ★ - Largest (13") and most powerful (4,000 W) round heating element on the market

PERFORMANCE

- Triple element offers the capability to use multiple pan sizes
- Dual element offers the capability to use multiple pan sizes
- Auto Shut-Off Timer enables the user to set desired cooking time
- Fast Preheat mode – accelerates the heating process – for quicker results
- Keep Warm function allows meals to remain ready to serve
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Full stainless steel frame
- Trapezoid design control panel

★ THERMADOR EXCLUSIVE

CET366NS

INNOVATION

- ★ - CookSmart® feature – 9 pre-programmed cooking modes

PERFORMANCE

- Triple element offers the capability to use multiple pan sizes
- Dual zone bridge element accommodates oblong pans and multiple diameter sizes
- Auto Shut-Off Timer enables the user to set desired cooking time
- Fast Preheat mode – accelerates the heating process – for quicker results
- Keep Warm function allows meals to remain ready to serve
- 2-level digital control panel indicates when elements are still hot

DESIGN

- Touch control panel with blue light illumination offers 17 power settings
- Full stainless steel frame
- Trapezoid design control panel

INSTALLATION OPTIONS

INSTALLATION ABOVE A WALL OVEN OR WARMING DRAWER

Thermador Masterpiece® Electric Cooktops may be installed above a Thermador Single Built-in Oven as long as there is no contact between the bottom of the cooktop and the top of the oven.

Thermador Masterpiece® Electric Cooktops may also be installed above a Thermador Warming Drawer to create a convenient cooking center. Refer to the warming drawer section for additional specifications.

IMPORTANT

We strongly recommend the installation of a Thermador Ventilation System with all Masterpiece® Electric Cooktops.

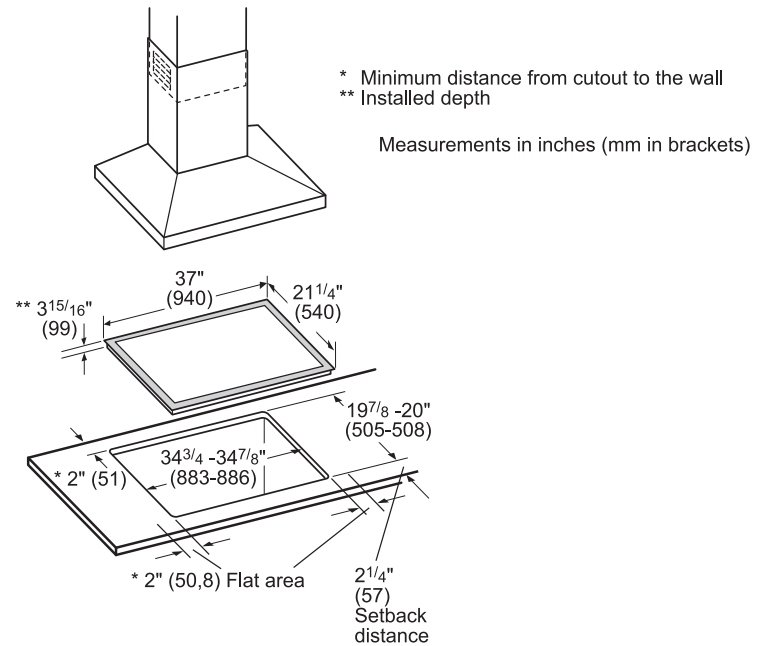
Seal the surfaces of the cutout to make them heat resistant. This prevents the surfaces from expanding as a result of humidity.

Solid surface countertops require a special cutout and installation. For example, heat reflective tape or rounded corners may be necessary. Contact the countertop manufacturer for instructions specific to your countertop.

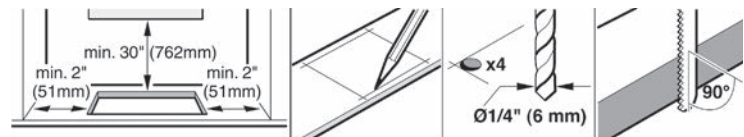
WARNING

To reduce the risk of ignition of nearby combustible materials, install the countertop with a minimum distance of 2" (51 mm) from both side walls and the back wall.

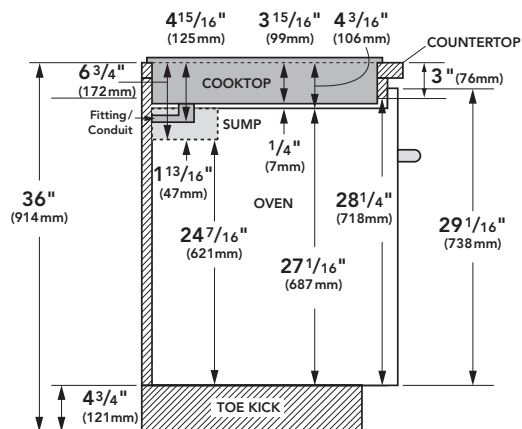
36-INCH ELECTRIC COOKTOP AND CUTOUT DIMENSIONS



COUNTERTOP REQUIREMENTS



INSTALLATION ABOVE A THERMADOR BUILT-IN OVEN



Note: Dimensions based on standard countertop height (36" with 4 3/4" toe kick including base plate).

The built-in oven can be installed below the electric cooktop as long as there is no contact between the bottom of the cooktop and the top of the oven.

Sump applies to 30-inch Wall Ovens only.



MODELS SHOWN: HPCB48NS 48-INCH PROFESSIONAL SERIES CHIMNEY WALL HOOD AND PRD486JDGU 48-INCH PROFESSIONAL SERIES PRO GRAND® DUAL-FUEL RANGE










VENTILATION PROFESSIONAL & MASTERPIECE® SERIES

No need to worry about lingering odors or smoke with our elegant, powerful ventilation systems, featuring design accents that complement our Professional Series or our Masterpiece® Collection. These sophisticated ventilation systems remove smoke, grease and unhealthy airborne contaminants. From standard wall to specialty hoods, downdrafts, island and custom inserts, each model has one thing in common: legendary Thermador performance. These powerful, quiet systems tackle unwanted smoke, grease, heat and odors—quietly and efficiently—with ventilation power ranging from 600 to 1,300 CFM.







RANGE, RANGETOP AND VENTILATION MATRIX

PROFESSIONAL SERIES

✓ = PERFECT FIT ✓ = VIABLE OPTION

		  		
		36-INCH PRO GRAND	48-INCH PRO GRAND	48-INCH PRO GRAND STEAM
		27-INCH DEPTH		
 27-INCH DEPTH, 18-INCH TALL WALL HOODS	36" PH36GS	✓		
	42" PH42GS	✓		
	48" PH48GS		✓	✓
	54" PH54GS		✓	✓
 24-INCH DEPTH, 18-INCH TALL WALL HOODS	30" PH30HS			
	36" PH36HS	✓		
	48" PH48HS		✓	✓
 24-INCH DEPTH, 11-INCH TALL WALL HOODS	30" HPWB30FS			
	36" HPWB36FS	✓		
	48" HPWB48FS		✓	✓
 24-INCH DEPTH CHIMNEY WALL HOODS	36" HPCN36NS / HPCB36NS	✓		
	48" HPCN48NS / HPCB48NS		✓	✓
 ISLAND HOODS	42" HPIN42HS	✓		
	48" HPIN48HS		✓	✓
 CUSTOM INSERTS	36" VCIN36JP / 36" VCIB36JP	✓		
	48" VCIN48JP / 48" VCIB48JP		✓	✓
	54" VCIN54JP / 54" VCIB54JP		✓	✓

For optimal performance, the width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador Blowers.





					
30-INCH PRO HARMONY	36-INCH PRO HARMONY	48-INCH PRO HARMONY	30-INCH RANGETOP	36-INCH RANGETOP	48-INCH RANGETOP
24-INCH DEPTH			24-INCH DEPTH		
✓	✓		✓	✓	
	✓			✓	
		✓			✓
		✓			✓
✓			✓		
✓	✓		✓	✓	
		✓			✓
✓			✓		
✓	✓		✓	✓	
		✓			✓
	✓			✓	
		✓			✓
✓	✓		✓	✓	
		✓			✓
		✓			✓

COOKTOP AND VENTILATION MATRIX

MASTERPIECE® SERIES

		 		 	
 = PERFECT FIT  = VIABLE OPTION		30-INCH INDUCTION	36-INCH INDUCTION/ FREEDOM® INDUCTION	30-INCH GAS COOKTOP	36-INCH GAS COOKTOP
 WALL HOODS	30" HMWN30FS				
	48" HMWN48FS				
 WALL HOODS WITH BLOWER	30" HMWB30FS				
	36" HMWB36FS				
 CHIMNEY WALL HOODS	36" HMCN36FS				
	42" HMCN42FS				
 CHIMNEY WALL HOODS WITH BLOWER	36" HMCB36FS				
	42" HMCB42FS				
 DRAWER HOOD WITH BLOWER	36" HDDW36FS				
 ISLAND HOODS WITH BLOWER	40" HMIB40HS				
	42" HPIB42HS				
	48" HPIB48HS*				
 CUSTOM INSERTS	30" VCI230DS†				
	36" VCI236DS†				
	48" VCI248DS†				
 DOWNDRAFTS	30" UCVM30FS				
	36" UCVM36FS				

For optimal performance, the width of the hood should equal that of the cooktop or range or exceed it by 3 inches on either side. Install these hoods only with Thermador Blowers.
 *Compatible with cooktops of widths up to 42" †Also compatible with Pro Grand Ranges, Pro Harmony Ranges and Professional Ranges.

			
30-INCH ELECTRIC COOKTOP	30-INCH SENSOR ELECTRIC COOKTOP	36-INCH ELECTRIC COOKTOP	36-INCH SENSOR ELECTRIC COOKTOP
✓	✓		
		✓	✓
✓	✓		
✓	✓	✓	✓
✓	✓	✓	✓
		✓	✓
✓	✓	✓	✓
		✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
✓	✓	✓	✓
		✓	✓
✓	✓		
✓	✓	✓	✓
		✓	✓
✓	✓		
		✓	✓

BLOWER SELECTION AND DUCT GUIDE PROFESSIONAL SERIES

Type	Model No.	Available Sizes (Widths)	Blower Information CFM	Type			Model No.	Total Amps @ 120 Volts, 60 Hz
				Remote	Inline	Integrated		
WALL HOODS	PH_GS	36" / 42" / 48" / 54"	600			•	VTN630N	10.3
			1000			•	VTN1030N	13.6
			600	•			VTR630D	12.1
			1000	•			VTR1030D	14.0
			1300	•			VTR1330E	17.5
			600		•		VTI610D	12.1
	HPWB_FS	30"	1000		•		VTI1010D	14.0
		36" / 48"	600			•	Included	3.4
			1200			•	Included	10.2
			600	•			VTR630D	6.9
	PH_HS	30" / 36" / 48"	1000	•			VTR1030D	8.8
			1300	•			VTR1330E	12.3
			600		•		VTI610D	6.9
			1000		•		VTI1010D	8.8
			600			•	VTN630N	5.0
			1000			•	VTN1030N	8.4
			600	•			VTR630D	6.9
			1000	•			VTR1030D	8.8
CHIMNEY WALL HOODS	HPCN_NS	36" / 48"	1300	•			VTR1330E	12.3
			600		•		VTI610D	6.9
			1000		•		VTI1010D	8.8
			1000			•	VTN1080N	12.7
ISLAND HOODS	HPIN_HS	42" / 48"	600	•			VTR630D	Max 10 Amps
			1000	•			VTR1030D	
			1300	•			VTR1330E	
			600		•		VTI610D	
CUSTOM INSERTS	VCIB_JP	36" / 48" / 54"	1000			•	VTI1010D	8.8
			1000			•	Included	12.7
	VCIN_JP	36" / 48" / 54"	600	•			VTR630D	6.9
			1000	•			VTR1030D	8.8
			1300	•			VTR1330E	12.3
			600		•		VTI610D	6.9
			1000		•		VTI1010D	8.8
			600			•	VTN630N	10.3
			1000			•	VTN1030N	13.6

MASTERPIECE® SERIES

WALL HOODS	HMWN_FS	30"	600			•	VTN600F	4.6				
			600	•			VTR630D	4.3				
			1000	•			VTR1030D	7.8				
			600		•		VTI610D	5.8				
			1000		•		VTI1010D	7.6				
		48"	600			•	VTN600F	4.6				
			1000			•	VTN1000F	8.8				
			600	•			VTR630D	4.3				
			1000	•			VTR1030D	7.8				
			1300	•			VTR1330E	9.2				
			600		•		VTI610D	5.8				
			1000		•		VTI1010D	7.6				
			HMWB_FS		30" / 36"		600			•	Included	3.4
			CHIMNEY WALL HOODS	HMCN_FS	36" / 42"	1000				•	VTN1080N	5.0
600	•							VTR630D	6.7			
1000	•							VTR1030D	7.8			
1300	•							VTR1330E	9.2			
600		•						VTI610D	5.8			
1000		•						VTI1010D	7.6			
HMCB_FS		36" / 42"		600			•	Included	4.9			
HDDW36FS		36"		600			•	Included	4.9			
ISLAND HOODS	HMIB40HS		40"		400			•	Included	5.2		
	HPIB_HS		42" / 48"		600			•	Included	5.2		
CUSTOM INSERTS	VCI2_DS	30" / 36" / 48"	600	•				VTR630D	5.2			
			1000	•				VTR1030D	7.8			
			1300	•				VTR1330E	9.5			
			600		•	•		VTI610D	5.8			
			1000		•	•		VTI1010D	7.6			
DOWNDRAFT	UCVM_FS	30" / 36"	600				•	VTN600CV2C	6.7			
			600	•				VTR630D	6.7			
			1000	•				VTR1030D	10.2			
			600		•			VTI610D	5.8			
			1000		•			VTI1010D	7.6			

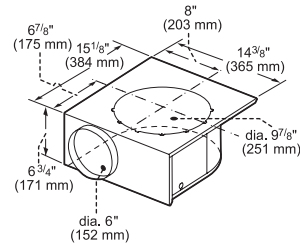
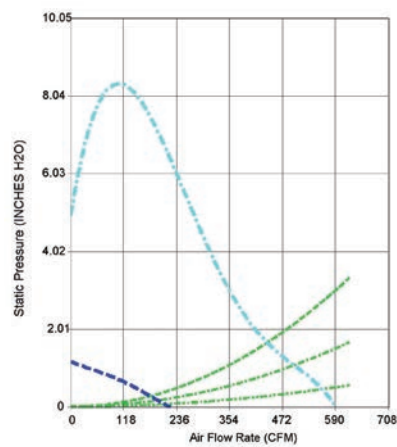
*Purchase separately at most hardware stores, unless otherwise indicated with a Thermador model number.

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BLOWER OPTIONS AND PRESSURE CURVES

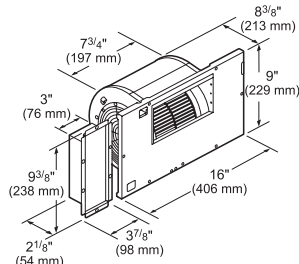
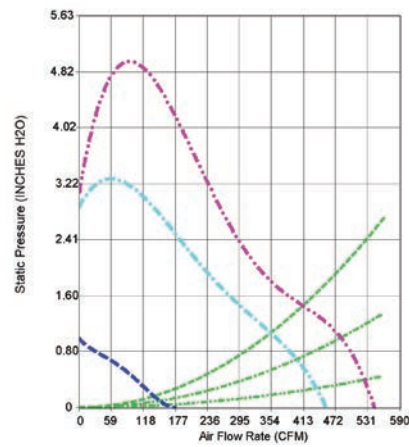
INTEGRATED (MOUNTED IN HOOD)

VTN600CV2C – 600 CFM



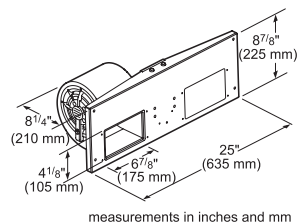
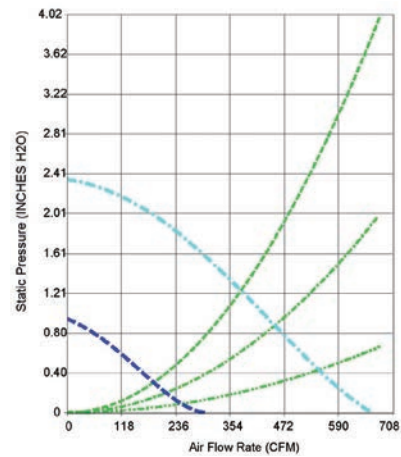
measurements in inches and mm

VTN600F – 600 CFM



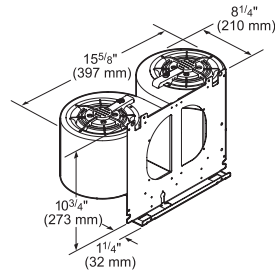
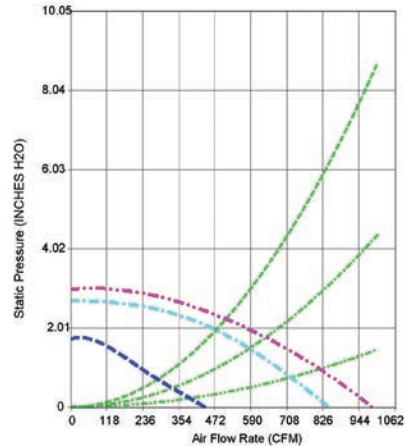
measurements in inches and mm

VTN630N – 600 CFM



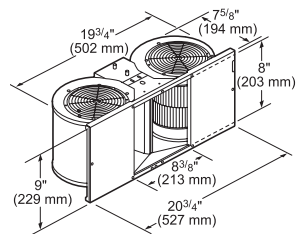
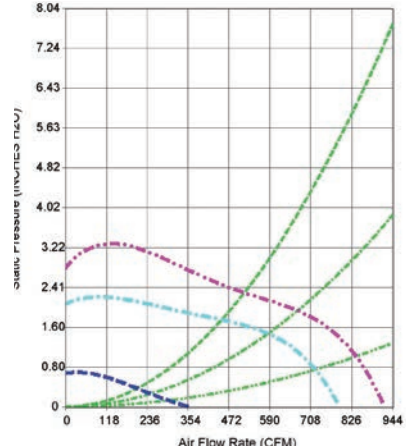
measurements in inches and mm

VTN1080N – 1000 CFM



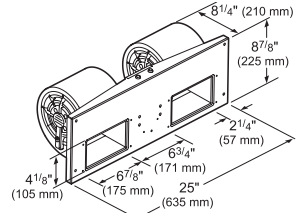
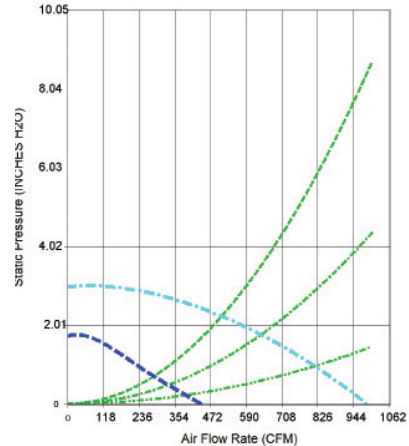
measurements in inches and mm

VTN1000F – 1000 CFM



measurements in inches and mm

VTN1030N – 1000 CFM

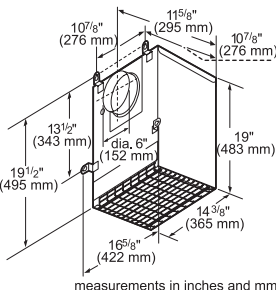
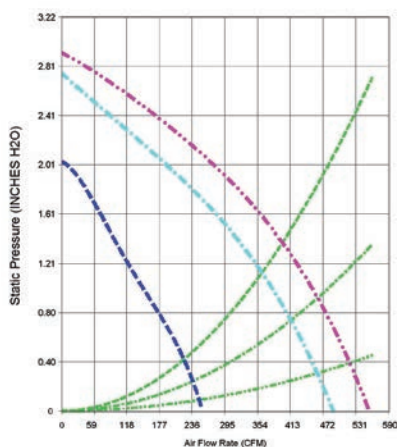


measurements in inches and mm

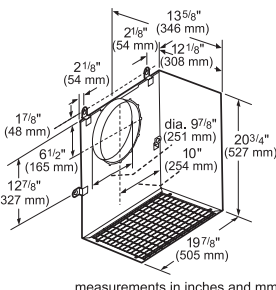
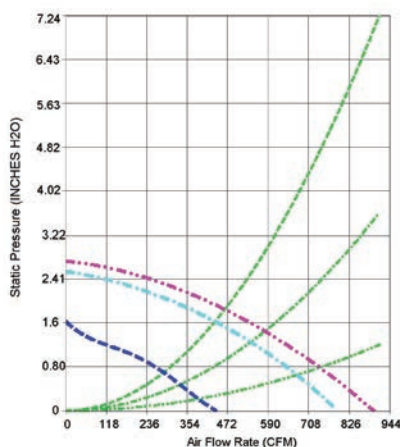
BLOWER OPTIONS AND PRESSURE CURVES

REMOTE (MOUNTED TO ROOF OR EXTERNAL WALL)

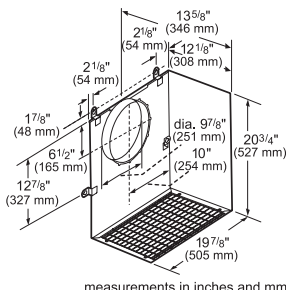
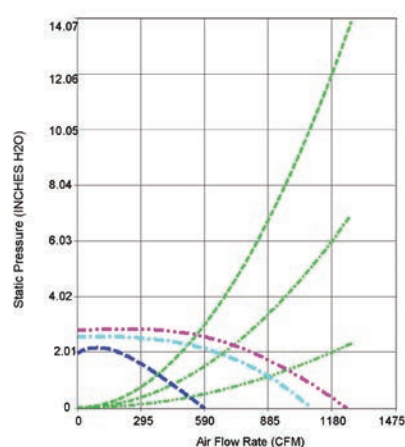
VTR630D-600 CFM



VTR1030D-1000 CFM

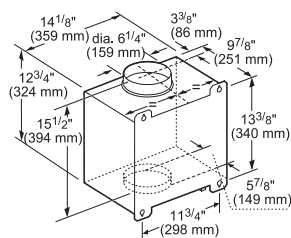
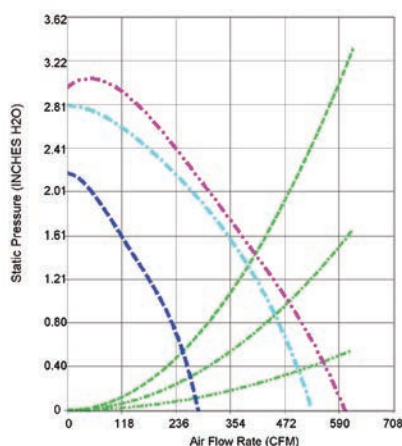


VTR1330E-1300 CFM

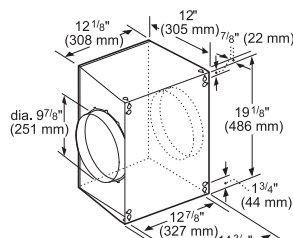
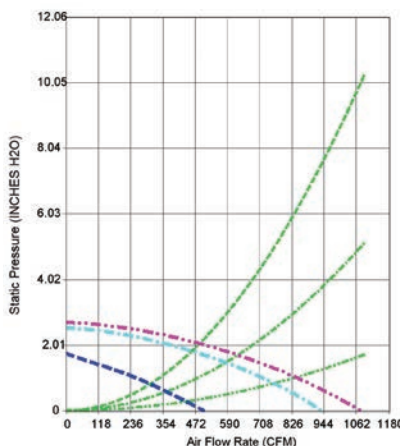


INLINE (MOUNTED BETWEEN KITCHEN AND EXTERNAL WALL)

VTI610D-600 CFM



VTI1010D-1000 CFM






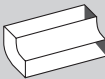
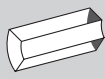













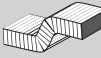



- Speed 1
- Speed 3
- Speed 4

- Ø 4"
- Ø 5"
- Ø 6"

NOTE: All measurements are made with 3 ft. straight duct, 90° bend followed by 1 ft. straight duct. These are NOT free blowing measurements.

EQUIVALENT DUCT LENGTHS FOR COMMONLY USED TRANSITIONS

DUCT PIECE	SIZE OF DUCT PIECE (IN.)	EQUIVALENT LENGTH (FT.)
 Smooth Straight	6	1.2
	7	0.95
	8	0.7
	10	0.6
 3 1/4" x 10" Straight	N/A	1
 3 1/4" x 14" Straight	N/A	0.7
 90° Elbow Round	6	12
	7	8
	8	6
 45° Elbow Round	6	5
	7	4
	8	3
 3 1/4" x 10" 90° Elbow Round	N/A	5
 3 1/4" x 10" 45° Elbow Round	N/A	15
 3 1/4" x 10" Flat Elbow	N/A	20
 Round to 3 1/4" x 10"	6	1
	7	1
 3 1/4" x 10" to Round	6	5
	7	3
 Round to 3 1/4" x 10" 90° Elbow	6	10
	7	8

DUCT PIECE	SIZE OF DUCT PIECE (IN.)	EQUIVALENT LENGTH (FT.)
 3 1/4" x 10" to Round 90° Elbow	6	10
	7	5
 3 1/4" x 10" Center Reverse Elbow Left	N/A	15
 3 1/4" x 10" Center Reverse Elbow Right	N/A	25
 3 1/4" x 10" Left Reverse Elbow	N/A	15
 3 1/4" x 10" Right Reverse Elbow	N/A	25
 Round Wall Cap	6	2
	7	2
	8	2
	10	2
 Round Roof Cap	6	2
	7	2
	8	2
 2' Long 3 1/4" x 10" Flex	N/A	20
 3 1/4" x 10" to Round	10	1
 7" Inline Backdraft Damper	7	
 3 1/4" x 10" Roof Jack and Shutter	N/A	

NOTE: These commonly used installation parts can be purchased at a local hardware store. Thermador does not manufacture all these parts.

VENTILATION

HOODS THAT FIT WITH YOUR KITCHEN

When selecting a ventilation system, choose from one of our two sophisticated appliance collections. Select Professional Series for the ultimate in cooking and venting power or the Masterpiece Series for its sleek styling and numerous convenience functions.



WALL HOODS

Wall hoods offer exceptional, quiet performance and distinctive design options.

- Efficient, high quality, all stainless steel filters
- Halogen lighting
- Deep enclosure area for excellent capture
- Removable dishwasher-safe grease collection tray
- Recirculation option at 600 CFM



CHIMNEY WALL HOODS

Our chimney style wall hoods create a dramatic focal point in the kitchen.

- Adjustable chimney heights suit a range of ceilings
- All stainless steel or stainless steel with glass designs available
- Halogen lighting
- Dishwasher-safe, stainless steel frame filters
- Automatic Clean Filter Reminder light



ISLAND HOODS

Thermador Island Hoods offer excellent overall efficiency in drawing away smoke, moisture and heat.

- An option for when a wall surface is not available
- Dishwasher-safe, stainless steel filters
- Slim and sleek design that does not obstruct the views beyond your kitchen
- Halogen lighting
- All stainless steel or stainless steel with elegant glass canopy design



CUSTOM INSERTS

To create a seamless design with wall or island applications, use custom hood inserts.

- Available options for all types of cooking surfaces
- User-friendly ventilation controls or remote control options
- Wall or island applications
- Halogen lighting



DOWNDRAFTS

Downdraft ventilation offers space efficiency and a sleek look for non-professional cooktops.

- Over 13-inch intake
- Full-face filter combines a filter with splatter shield in one easy-to-remove, dishwasher-safe element
- Ideal in island applications
- 600 CFM recirculation kit option with integrated blower is available for difficult-to-duct situations



MODELS SHOWN: PH48HS WALL HOOD AND PRG486GDH PRO HARMONY RANGE AND PA12CVRJ GRIDDLE COVER ACCESSORY

VENTILATION WALL HOODS

Thermador Wall Hoods put the finishing touch on your cooking system, with deep capture areas for the best overall efficiency in drawing away smoke, moisture and heat. These elegant hoods combine style with vigorous performance, generating ventilation power from 600 to 1,300 CFM. Available in a variety of heights, widths and depths, they accommodate your individual venting needs. All models include brilliant halogen lighting for enhanced visibility and convenient speed controls. For ultra-simple cleanup, the removable filters and grease collection trays fit easily in your dishwasher.

WALL HOODS

FEATURES & BENEFITS



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.

DELAYED SHUT-OFF

For the greatest efficiency, our Professional ventilation models include delayed shut-off to tackle lingering odors. (Except HMWB30FS, HMWB36FS)

POWERFUL VENTILATION

Breathe deeply with the air-freshening power of up to 1,300 CFM. Our HPWB Series Professional Hood now has blower included for ease of installation.

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: all Thermador ventilation filters are dishwasher-safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light. (Except HMWB30FS, HMWB36FS)



BAFFLE FILTERS

Unique low-profile, commercial-style baffle filters maximize grease capture without affecting flow, and they're dishwasher-safe for easy cleanup.



EXTERIOR CONTROLS

Easy-to-clean, easy-to-use push-button controls put accuracy at your fingertips.



KEEP-HOT SHELF

Hold dishes at serving temperature on our optional Keep-Hot Shelf. (Perfect for PH36GS, PH42GS, and PH48GS)

PLANNING INFORMATION

MODEL OPTIONS

When selecting a ventilation system, choose from one of our two sophisticated appliance collections. Select Professional Series for the ultimate in cooking and venting power or the Masterpiece Series for its sleek styling and numerous convenience functions. Thermador Wall Hoods are available in various depths and heights to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Install a suitable conduit box (not furnished). An appropriately-sized, UL-listed conduit connector must be used to correctly attach the conduit to the junction box. Remote blowers require a 5-wire installation.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
PH36GS, PH42GS, PH48GS, PH54GS	15 or 20 Amp
PH30HS, PH36HS, PH48HS	15 or 20 Amp
HPWB30FS, HPWB36FS, HPWB48FS	15 or 20 Amp
HMWN30FS, HMWN48FS	15 or 20 Amp
HMWB30FS, HMWB36FS	15 or 20 Amp

WALL HOODS

PLANNING INFORMATION

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Wall Hood, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop / range model for proper hood mounting heights.

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting a Thermador Hood, check the available installation space and any extra space that may remain after proper installation of a hood and cooktop or range. This extra space can be filled using Thermador's stainless steel duct cover accessories or integrated with kitchen cabinetry. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integrated) are available for Thermador's Professional and Masterpiece Series Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integrated Blowers (VTN series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require. Integrated blowers are included with HPWB30FS, HPWB36FS and HPWB48FS.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 50 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.



WARRANTY

Limited warranty parts and labor (2 year)

See page 310 for additional warranty details.

VENTILATION

27-INCH DEPTH WALL HOOD (36"/42"/48"/54")

PH36GS / PH42GS / PH48GS / PH54GS



PROFESSIONAL

PH36GS – 36-Inch

PH42GS – 42-Inch

PH48GS – 48-Inch

PH54GS – 54-Inch

SPECIFICATIONS

Available Hood Widths	36" / 42" / 48" / 54"
UL Approved for Damp Environments	Yes
Blower	Sold Separately – See Blower Options Table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical or Horizontal
Dishwasher-safe Filters	Commercial-Style Baffle
Halogen Lighting 120 Volt, 40 Watt Max., G-9 Base, Included	36" – 2 Bulbs 42" / 48" / 54" – 4 Bulbs
Infrared Keep-Hot Lights PAR-38 175W or PAR-40 250W, Included	2
Electrical	120V AC, 60Hz

PH36GS / PH42GS / PH48GS / PH54GS

PERFORMANCE

- Three fan speeds
- Auto function senses heat from the cooking surface and adjusts fan speeds
- Powerfully Quiet ventilation systems
- Extended capture area ensures removal of smoke and odor
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dimmer lighting – for a soft lighting effect
- Two Infrared Keep-Hot Lamps hold food warm until serving time
- Dishwasher-safe stainless steel baffle filters
- Dishwasher-safe grease collection trays are easily removed
- Filter systems are highly efficient at capturing grease
- Vertical or horizontal ducting direction
- Seven different blowers to choose from the lineup according to cooking needs
- Choose from Inline, Remote or Integrated Blowers
- Blowers sold separately
- Hood includes filters, backdraft damper and transition
- Approved by CSA / UL for damp environments

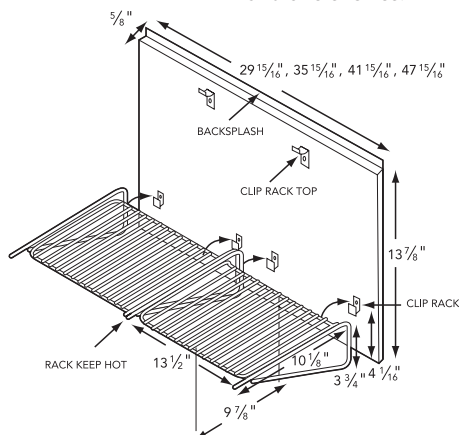
DESIGN

- 27" depth hood is a perfect companion to the Pro Grand Professional Range
- Chiseled design for a seamless integration into any kitchen
- Brushed stainless steel finish
- Halogen lighting spotlights your best recipes
- Easy-to-view recessed control panel with stainless steel buttons
- Stainless steel professional baffle filters

ACCESSORIES

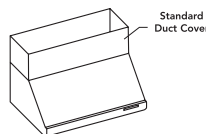
Keep-Hot Shelf

- KHS36QS 36" wide – Stainless steel finish
 KHS42QS 42" wide – Convenient shelf allows dishes to
 KHS48QS 48" wide keep hot at serving temperature.
 – Includes stainless steel backguard
 and two shelves.



Duct Cover

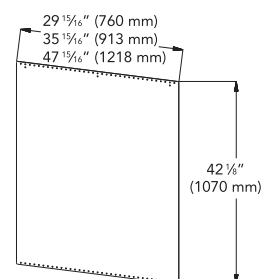
Stainless steel duct cover
for wall hood applications



Width	6-Inch High	12-Inch High
36-Inch	DC36US	DCT36US
42-Inch	N/A	DCT42US
48-Inch	DC48US	DCT48US

Stainless Steel Backsplash

PA36JBS 36" wide
PA48JBS 48" wide



VENTILATION

27-INCH DEPTH WALL HOOD (36"/42"/48"/54")

PH36GS / PH42GS / PH48GS / PH54GS

INSTALLATION OPTIONS

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual. Accessory 6" and / or 12" tall duct covers are used to fill the space between the hood and ceiling.

Both vertical and horizontal discharge is possible with either mounting method. The hood is shipped ready for vertical discharge.

BLOWER OPTIONS

REMOTE

VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use Roofplate RFPLT1000 in roof-mount applications

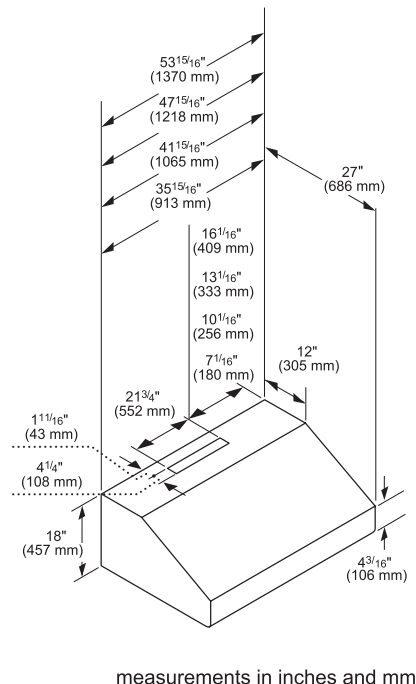
INLINE

VTI610D – 600 CFM	Use WC10 Wall Cap
VTI1010D – 1000 CFM	Use WC10 Wall Cap

INTEGRATED

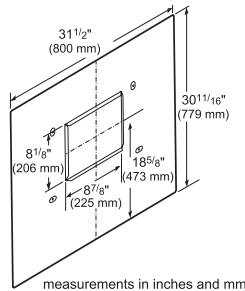
VTN630N – 600 CFM	Use WC10 Wall Cap
VTN1030N – 1000 CFM	Use WC10 Wall Cap

HOOD DIMENSIONS

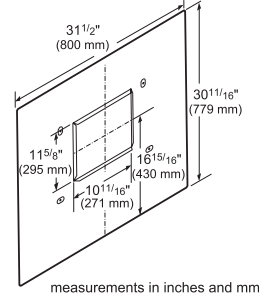


REMOTE BLOWER ACCESSORIES

Roofplate RFPLT600
For use with Remote Blower VTR630D



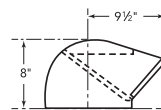
Roofplate RFPLT1000
For use with Remote Blowers VTR1030D and VTR1330E



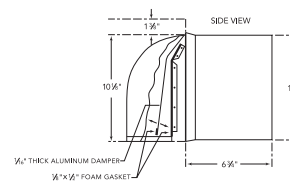
EXTNCB25
25 ft. Blower Connector Cable for use with the following Inline and Remote blowers:
VTR630D,
VTR1030D,
VTR1330E,
VTI610D,
VTI1010D

ROOF JACK, WALL CAP & TRANSITION

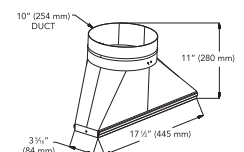
Roof Jack – RJ310



Wall Cap – WC10

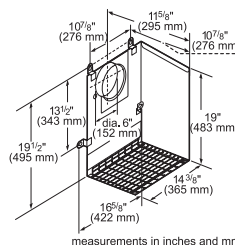


Transition

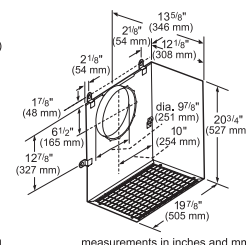


REMOTE (Mounted to roof or external wall)

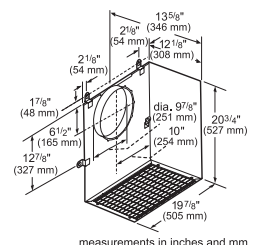
VTR630D – 600 CFM



VTR1030D – 1000 CFM

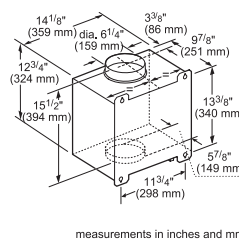


VTR1330E – 1300 CFM

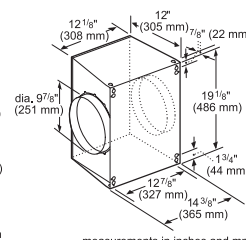


INLINE (Mounted between kitchen and external wall)

VTI610D – 600 CFM

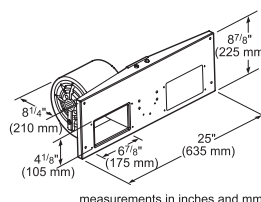


VTI1010D – 1000 CFM

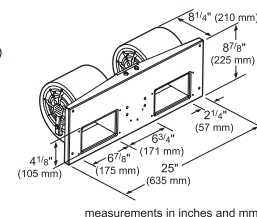


INTEGRATED (Mounted in hood)

VTN630N – 600 CFM



VTN1030N – 1000 CFM



VENTILATION

24-INCH DEPTH WALL HOOD (30"/36"/48")

PH30HS / PH36HS / PH48HS



PROFESSIONAL

PH30HS – 30-Inch

PH36HS – 36-Inch

PH48HS – 48-Inch

SPECIFICATIONS

Available Hood Widths	30" / 36" / 48"
CSA Approved for Damp Environments	Yes
Blower	Sold Separately – See Blower Options Table
Duct Size at Discharge	10"
Ducting Direction	Vertical or Horizontal
Dishwasher-safe Filters	Commercial-Style Stainless Steel Baffle Filter
Halogen Lighting 120 Volt, 40 Watt Max., G-9 Base, Included	30" / 36" – 2 Bulbs 48" – 4 Bulbs
Electrical	120V AC, 60Hz

PH30HS / PH36HS / PH48HS

PERFORMANCE

- Three fan speeds
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Filter systems are highly efficient at capturing grease
- Dishwasher-safe grease collection trays are easily removed
- Powerfully Quiet ventilation systems
- Blowers sold separately
- Seven different blowers to choose from the lineup according to cooking needs
- Choose from Inline, Remote or Integrated Blowers
- 10" Round duct size
- Vertical or horizontal ducting direction
- Hood includes filters, backdraft damper and transition
- Approved by CSL for damp environments

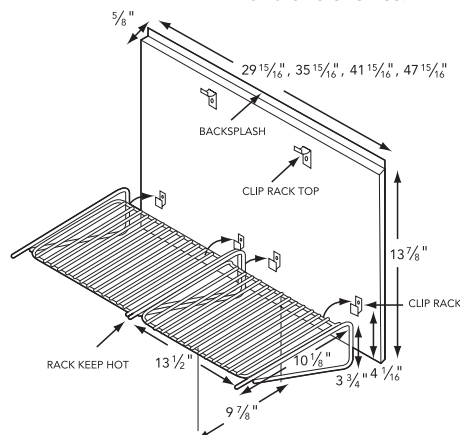
DESIGN

- 24" depth hood is 18" tall and a perfect companion with Pro Harmony Ranges and Rangetops
- Chiseled design for a seamless integration into any kitchen
- Brushed stainless steel finish
- Stainless steel control buttons
- Halogen lighting spotlights your best recipes
- Stainless steel professional style baffle filters
- Dishwasher-safe stainless steel baffle filters
- Dimmer lighting – for a soft lighting effect

ACCESSORIES

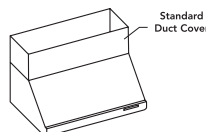
Keep-Hot Shelf

- KHS30QS 30" wide – Stainless steel finish
- KHS36QS 36" wide – Convenient shelf allows dishes to keep hot at serving temperature.
- KHS42QS 42" wide – Includes stainless steel backguard and two shelves.
- KHS48QS 48" wide



Duct Cover

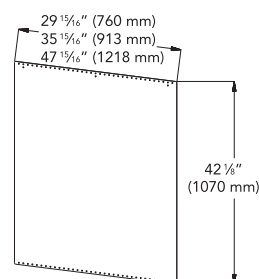
Stainless steel duct cover for wall hood applications



Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US
48-Inch	DC48US	DCT48US

Stainless Steel Backsplash

- PA30JBS 30" wide
- PA36JBS 36" wide
- PA48JBS 48" wide



24-INCH DEPTH WALL HOOD (30"/36"/48")

PH30HS / PH36HS / PH48HS

INSTALLATION OPTIONS

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual. Accessory 6" and / or 12" duct covers are used to fill the space between the hood and ceiling.

Both vertical and horizontal discharge is possible with either mounting method. The hood is shipped ready for vertical discharge.

BLOWER OPTIONS

REMOTE

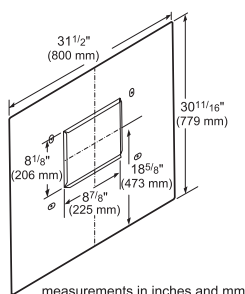
VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use Roofplate RFPLT1000 in roof-mount applications

INLINE

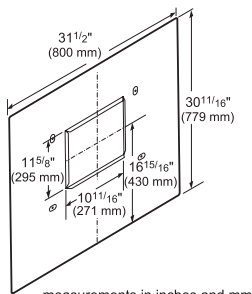
VTI610D – 600 CFM	
VTI1010D – 1000 CFM	
VTN630N – 600 CFM	Use WC10 Wall Cap
VTN1030N – 1000 CFM	Use WC10 Wall Cap

See page 147 for further details.

REMOTE BLOWER ACCESSORIES



Roofplate RFPLT600
For use with Remote Blower VTR630D

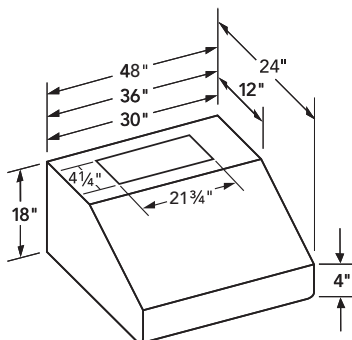


Roofplate RFPLT1000
For use with Remote Blowers VTR1030D and VTR1330E

EXTNCB25

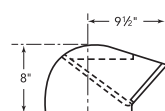
25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630D, VTR1030D, VTR1330E, VTI610D, VTI1010D

HOOD DIMENSIONS

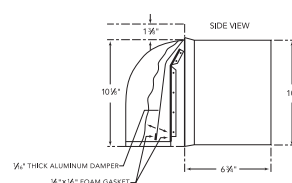


ROOF JACK, WALL CAP & TRANSITION

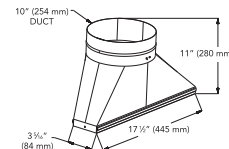
Roof Jack – RJ310



Wall Cap – WC10

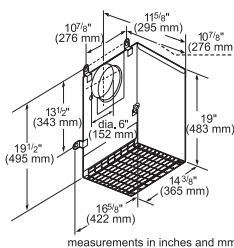


Transition

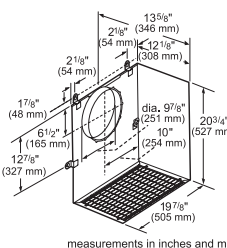


REMOTE (Mounted to roof or external wall)

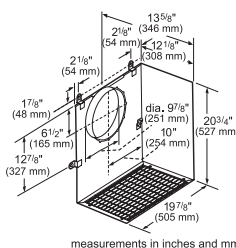
VTR630D – 600 CFM



VTR1030D – 1000 CFM

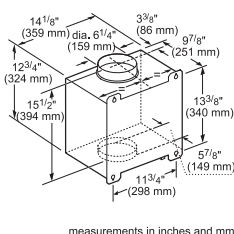


VTR1330E – 1300 CFM

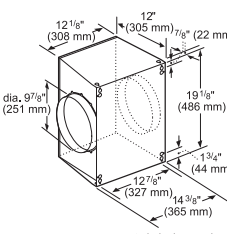


INLINE (Mounted between kitchen and external wall)

VTI610D – 600 CFM

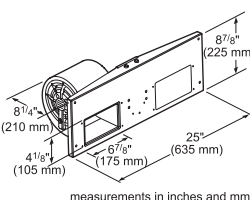


VTI1010D – 1000 CFM

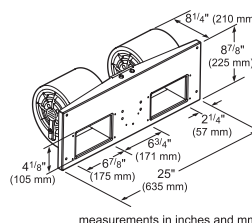


INTEGRATED (Mounted in hood)

VTN630N – 600 CFM



VTN1030N – 1000 CFM



VENTILATION

24-INCH DEPTH WALL HOOD WITH BLOWER (30"/36"/48")

HPWB30FS / HPWB36FS / HPWB48FS



PROFESSIONAL

HPWB30FS – 30-Inch

HPWB36FS – 36-Inch

HPWB48FS – 48-Inch

SPECIFICATIONS

Available Hood Widths	30" / 36" / 48"
Blower	30" – 600 CFM Blower Included 36" – 1200 CFM Blower Included 48" – 1200 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Low-Profile Baffle
Halogen Lighting 120 Volt, 50 Watt Max., GU10 Base, Not Included	30" / 36" – 2 Bulbs 48" – 3 Bulbs
Electrical	120V AC, 60Hz

HPWB30FS / HPWB36FS / HPWB48FS

PERFORMANCE

- 600 CFM Integrated Blower included with HPWB30FS; 1,200 CFM Integrated Blower included with HPWB36FS and HPWB48FS
- Recirculation possible with kit RECIRC_FS (max 600 CFM)
- Three fan speeds
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Dimmer lighting – for a soft lighting effect
- Filter systems are highly efficient at capturing grease
- Grease collection trays are easily removed and dishwasher-safe
- Powerfully Quiet ventilation systems
- 10" Round duct size
- Vertical ducting direction
- Hood includes filters, backdraft damper and transition
- Accessories include: Stainless steel duct covers in 6" or 12" heights
- Replacement charcoal filters available (CHFILT3036)

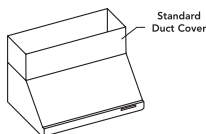
DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Stainless steel button controls
- Halogen lighting spotlights your best recipes
- Dishwasher-safe low-profile baffle filters

ACCESSORIES

Duct Cover

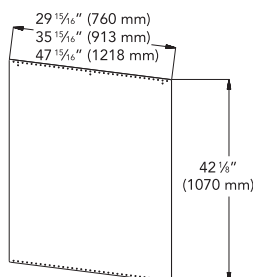
Stainless steel duct cover for wall hood applications



Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US
48-Inch	DC48US	DCT48US

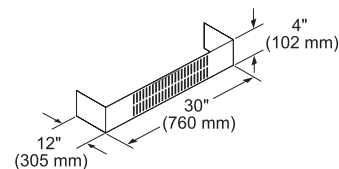
Stainless Steel Backsplash

PA30JBS 30" wide
PA36JBS 36" wide
PA48JBS 48" wide



Recirculation Kit for 30" Hood Only

RECIRC30FS 30" wide



measurements in inches and mm

- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only

Replacement Charcoal Filters

CHFILT3036

For use with Recirculation Kit RECIRC_FS

VENTILATION

24-INCH DEPTH WALL HOOD WITH BLOWER (30"/36"/48")

HPWB30FS / HPWB36FS / HPWB48FS

INSTALLATION OPTIONS

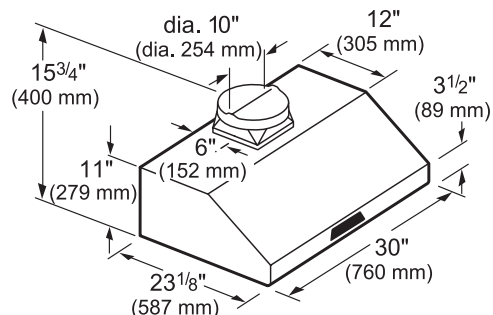
Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual. Accessory 6" and / or 12" duct covers are used to fill the space between the hood and ceiling.

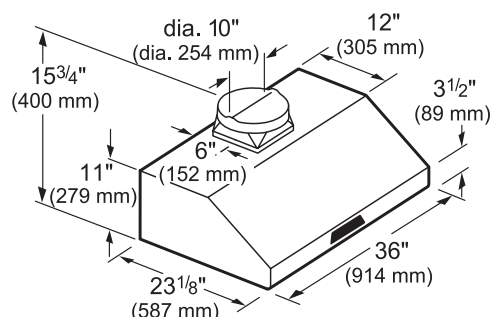
This Thermador Wall Hood can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

These hoods are designed to be used for vertical discharge. A ductless, recirculation installation is possible with kit RECIRC_FS.

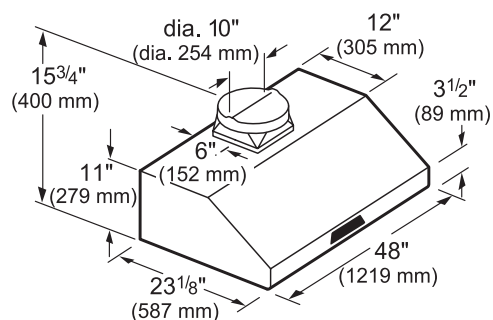
HOOD DIMENSIONS



measurements in inches and mm



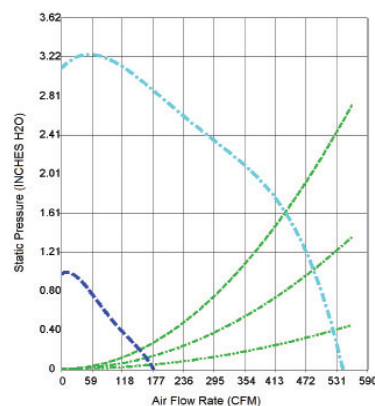
measurements in inches and mm



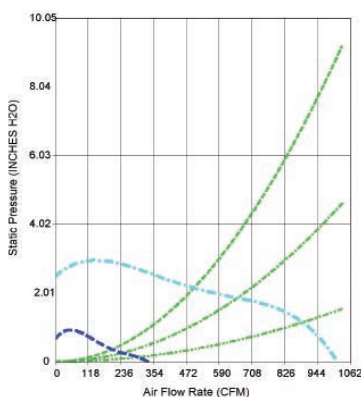
measurements in inches and mm

BLOWER PRESSURE CURVES

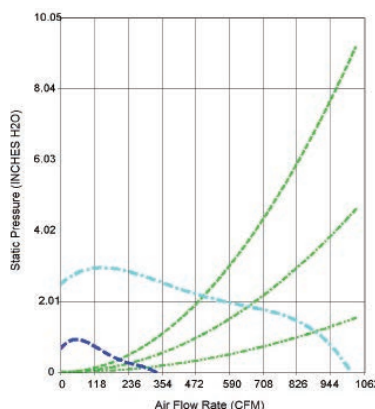
HPWB30FS



HPWB36FS



HPWB48FS



- Speed 1
- Speed 3
- Speed 4
- Ø 4"
- Ø 5"
- Ø 6"

NOTE: All measurements are made with 3 ft. straight duct, 90° bend and 1 ft. straight duct at exhaust. These are NOT free blowing measurements.

VENTILATION WALL HOOD (30"/48")

HMWN30FS / HMWN48FS



MASTERPIECE

HMWN30FS – 30-Inch

HMWN48FS – 48-Inch

SPECIFICATIONS

Available Hood Widths	30" / 48"
Blower	Sold separately – See Blower Options table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Low-Profile Baffle
Halogen Lighting	30" – 2 Bulbs
120 Volt, 50 Watt Max., GU10 Base, Not Included	48" – 3 Bulbs
Electrical	120V AC, 60Hz

HMWN30FS / HMWN48FS

PERFORMANCE

- Recirculation possible with kit RECIRC__FS (max 600 CFM)
- Three fan speeds plus 10 minute high-power operation mode
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dishwasher-safe low-profile baffle filters
- Grease collection trays are easily removed and dishwasher-safe
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet ventilation systems
- 10" Round duct size
- Vertical ducting direction
- Hood includes filters, lights, backdraft damper and transition
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers
- Accessories include: Stainless steel duct covers in 6" or 12" heights
- Replacement charcoal filters available (CHFILT3036)

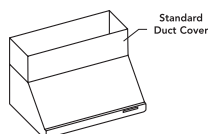
DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls
- Halogen lighting spotlights your best recipes

ACCESSORIES

Duct Cover

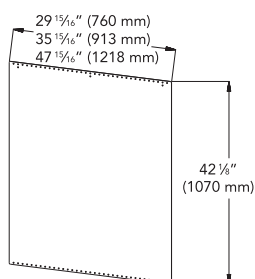
Stainless steel duct cover for wall hood applications



Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
48-Inch	DC48US	DCT48US

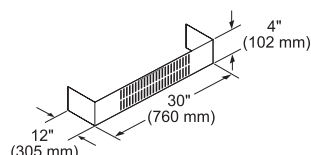
Stainless Steel Backsplash

PA30JBS 30" wide
PA48JBS 48" wide



Recirculation Kit

RECIRC30FS 30" wide



measurements in inches and mm

- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only

Replacement Charcoal Filters

CHFILT3036

For use with Recirculation Kit RECIRC_FS

VENTILATION WALL HOOD (30"/48")

HMWN30FS / HMWN48FS

INSTALLATION OPTIONS

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

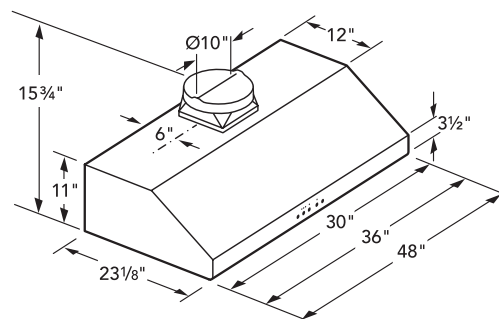
Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional Cooktop or Range, consult the appliance's installation manual. Accessory 6" and / or 12" duct covers are used to fill the space between the hood and ceiling.

This Thermador Wall Hood can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

These hoods are designed to be used for vertical discharge. A ductless, recirculation installation is possible with kit RECIRC_FS.

These hoods are not recommended to be used over indoor grills.

HOOD DIMENSIONS



BLOWER OPTIONS

REMOTE

VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use Roofplate RFPLT1000 in roof-mount applications

INLINE

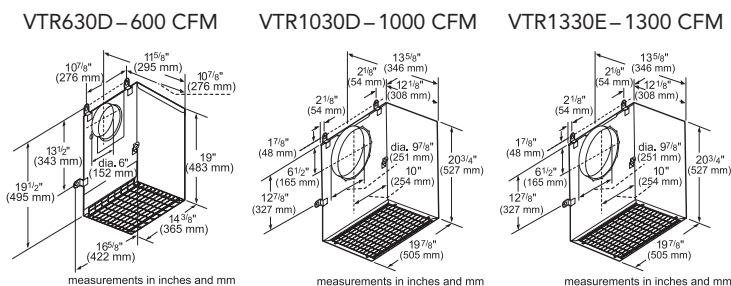
VTI610D – 600 CFM	
VTI1010D – 1000 CFM	

INTEGRATED

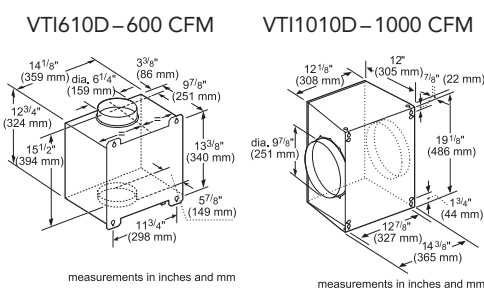
VTN600F – 600 CFM	
VTN1000F – 1000 CFM	Not for use with 30" hood

See page 147 for further details.

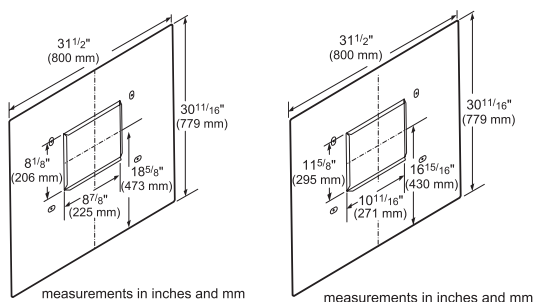
REMOTE (Mounted to roof or external wall)



INLINE (Mounted between kitchen and external wall)



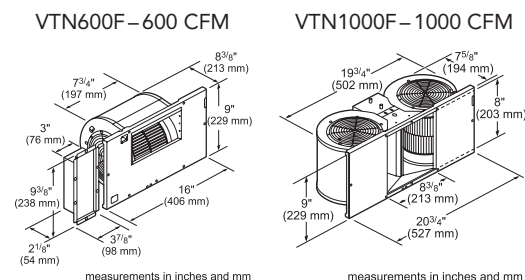
REMOTE BLOWER ACCESSORIES



Roofplate RFPLT600
For use with Remote
Blower VTR630D

Roofplate RFPLT1000
For use with Remote Blowers
VTR1030D and VTR1330E

INTEGRATED (Mounted in hood)



VENTILATION

WALL HOOD WITH BLOWER (30"/36")

HMWB30FS / HMWB36FS



MASTERPIECE

HMWB30FS – 30-Inch

HMWB36FS – 36-Inch

SPECIFICATIONS

Available Hood Widths	30" / 36"
Blower	600 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Low-Profile Baffle
Halogen Lighting	2 Bulbs
120 Volt, 50 Watt Max., GU10 Base, Not Included	
Electrical	120V AC, 60Hz

HMWB30FS / HMWB36FS

PERFORMANCE

- 600 CFM Integrated Blower included
- Recirculation possible with kit RECIRC_FS (max 600 CFM)
- Three fan speeds plus 10 minute high-power operation mode
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dishwasher-safe low-profile baffle filters
- Grease collection trays are easily removed and dishwasher-safe
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet ventilation systems
- 10" Round duct size
- Vertical ducting direction
- Hood includes filters, lights, backdraft damper and transition
- Accessories include: Stainless steel duct covers in 6" or 12" heights
- Replacement charcoal filters available (CHFILT3036)

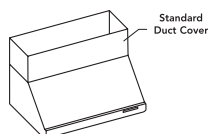
DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Easy-to-operate control buttons
- Halogen lighting spotlights your best recipes

ACCESSORIES

Duct Cover

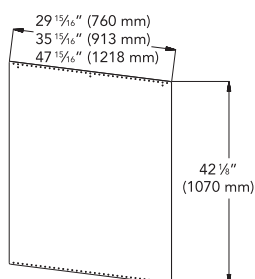
Stainless steel duct cover for wall hood applications



Width	6-Inch High	12-Inch High
30-Inch	DC30US	DCT30US
36-Inch	DC36US	DCT36US
48-Inch	DC48US	DCT48US

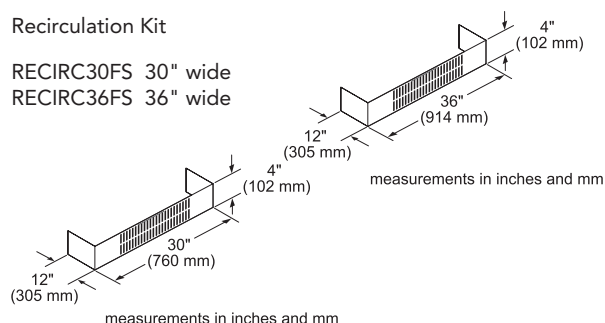
Stainless Steel Backsplash

PA30JBS 30" wide
PA36JBS 36" wide



Recirculation Kit

RECIRC30FS 30" wide
RECIRC36FS 36" wide



- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only

Replacement Charcoal Filters

CHFILT3036

For use with Recirculation Kit RECIRC_FS

VENTILATION

WALL HOOD WITH BLOWER (30"/36")

HMWB30FS / HMWB36FS

INSTALLATION OPTIONS

Thermador Wall Hoods may be installed above a Thermador Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

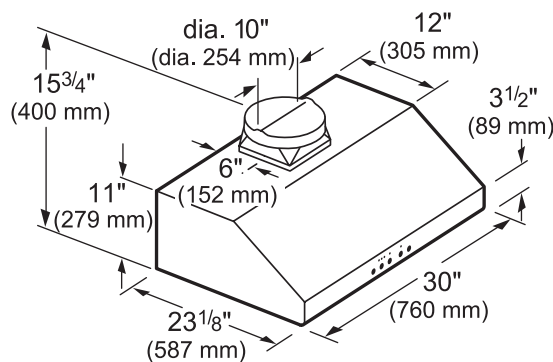
Hood installation height above a cooktop or range can vary. To obtain the necessary installation height above a Thermador Professional® Cooktop or Range, consult the appliance's installation manual. Accessory 6" and / or 12" duct covers are used to fill the space between the hood and ceiling.

This Thermador Wall Hood can be mounted on a wall or suspended from a cabinet. The cabinet must be structurally joined to the wall studs to support the weight of this hood.

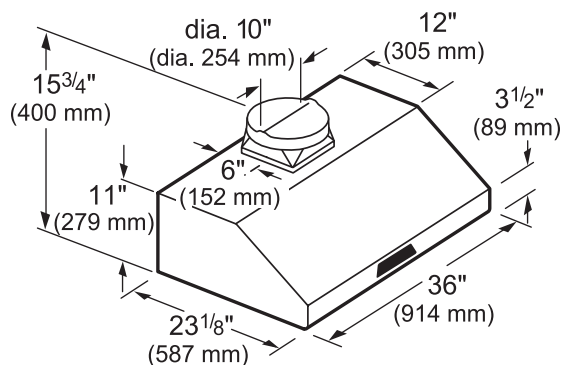
These hoods are designed to be used for vertical discharge. A ductless, recirculation installation is possible with kit RECIRC_FS.

These hoods are not recommended to be used over indoor grills.

HOOD DIMENSIONS



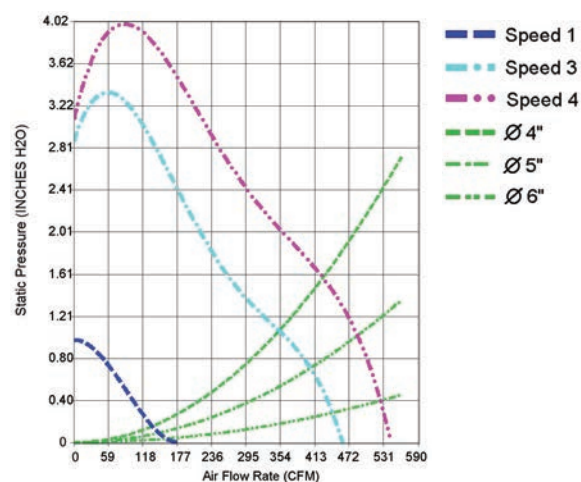
measurements in inches and mm



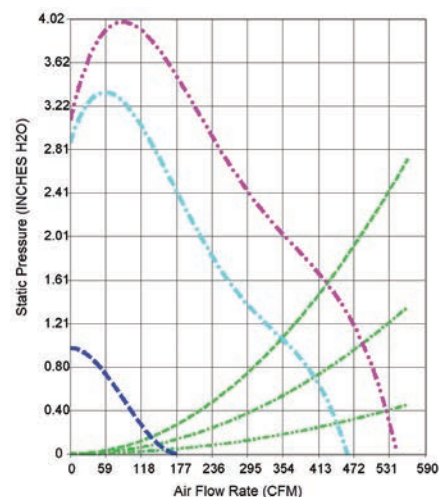
measurements in inches and mm

BLOWER PRESSURE CURVES

HMWB30FS



HMWB36FS



NOTE: All measurements are made with 3 ft. straight duct, 90° bend and 1 ft. straight duct at exhaust. These are NOT free blowing measurements.



MODELS SHOWN: HDDW36FS CHIMNEY WALL DRAWER HOOD, SGSX365FS GAS COOKTOP AND MED301JS BUILT-IN OVEN

VENTILATION CHIMNEY WALL HOODS

Our Professional Series chimney style wall hoods impart a more contemporary feel to the kitchen space while Masterpiece® Series impart a more traditional feel. Each model is adjustable to suit a range of ceiling heights and includes conveniences such as dishwasher-safe filters and electronic controls. Halogen lighting brilliantly illuminates your cooking space for excellent visibility.

CHIMNEY WALL HOODS

FEATURES & BENEFITS



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.



MESH FILTERS

Aluminum mesh filters with stainless steel frame maximize grease capture without affecting flow and feature a quick release latch for easy cleanup.



ELECTRONIC TOUCH CONTROL

The sleek electronic touch control panel is easy-to-use and easy-to-clean.

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: All Thermador ventilation filters are dishwasher-safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light. (Except HMCB36FS, HMCB42FS)

DELAYED SHUT-OFF

For the greatest efficiency, our Professional and Masterpiece® ventilation models include delayed shut-off to tackle lingering odors. (Except HMCB36FS, HMCB42FS)

PLANNING INFORMATION

MODEL OPTIONS

Thermador Chimney Wall Hoods feature sleek styling and numerous convenience functions. Chimney Wall Hoods are available in 36-inch, 42-inch and 48-inch widths and are adjustable to suit a range of ceiling heights. All stainless steel or stainless steel with glass designs are available. Be sure to reference the correct model information in this design guide.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Chimney Wall Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

If possible, site the earthed socket directly behind the chimney paneling. The grounded socket should be connected via its own circuit. If the grounded socket is no longer accessible following installation of the hood, ensure that there is a permanently installed disconnect.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
HPCN36NS, HPCN48NS, HPCB36NS, HPCB48NS, HMCN36FS, HMCN42FS, HMCB36FS, HMCB42FS, HDDW36FS	15 Amp

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Chimney Wall Hood, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised.

For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop / range model for proper hood mounting heights.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

CHIMNEY WALL HOODS

PLANNING INFORMATION

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting your hood, check your available installation space and any extra space that may remain after proper installation of your hood and cooktop or range. This extra space can be filled using Thermador's Stainless Steel Duct Cover or Chimney Extension Accessories. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integrated) are available for Thermador's Professional and Masterpiece® Series Hoods. If the unit you have selected does not have a blower included, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integrated Blowers (VTN series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

SPECIAL NOTE: Always allow access to the blower for serviceability, should it be needed.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 400 to 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.

LENGTH AND SIZE OF DUCTWORK

Proper performance is dependent upon proper ducting. Use a qualified and trained installer.

Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Local building codes may require the use of makeup air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 50 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

WARRANTY

Limited warranty parts and labor (2 year)

See page 310 for additional warranty details.



VENTILATION CHIMNEY WALL HOOD (36"/48")

HPCN36NS / HPCN48NS



PROFESSIONAL

HPCN36NS – 36-Inch

HPCN48NS – 48-Inch

SPECIFICATIONS

Available Hood Widths	36" / 48"
Blower	Sold Separately — See Blower Options Table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Stainless Steel Baffle
Halogen Lighting	36-Inch – 2 Bulbs 48-Inch – 4 Bulbs
120 Volt, 40 Watt Max., G-9 Base, Included	
Electrical	120V AC, 60Hz

HPCN36NS / HPCN48NS

PERFORMANCE

- Three fan speeds
- Powerfully Quiet® ventilation systems
- Dimmer lighting – for a soft lighting effect
- Dishwasher safe stainless steel baffle filters
- Dishwasher safe grease collection trays are easily removed
- Filter systems are highly efficient at capturing grease
- Vertical ducting direction
- Six different blowers to choose from the line up according to cooking needs
- Choose from Inline, Remote or Integrated Blowers
- Blowers sold separately
- Hood includes filters, backdraft damper and transition
- 10" Round duct size

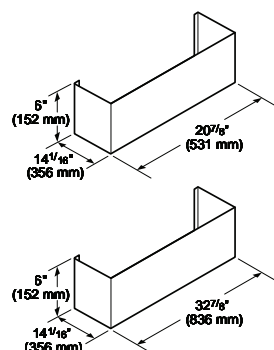
DESIGN

- Chiseled design for a seamless integration into any kitchen
- Halogen lighting spotlights your best recipes
- Brushed stainless steel finish
- Stainless steel control buttons
- Stainless steel duct covers available as an accessory
- Thermador Professional Series Chimney style wall hoods impart a more contemporary feel to the kitchen space and create a dramatic gathering point.
- Delayed shut-off tackles lingering odors for up to ten minutes
- Auto function senses the heat from the cooking surface and adjusts the fan speeds
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation

ACCESSORIES

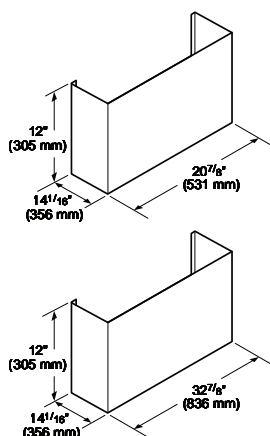
6" Duct Cover

CHMHP366N
CHMHP486N



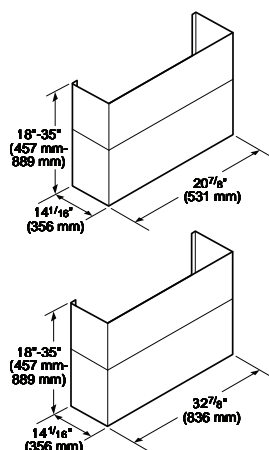
12" Duct Cover

CHMHP3612N
CHMHP4812N



18" x 35" Duct Cover

CHMHP36TSN
CHMHP48TSN



Keep-Hot Shelf

KHS36QS 36" wide
KHS48QS 48" wide

- Stainless steel finish
- Convenient shelf allows dishes to keep hot at serving temperature.
- Includes stainless steel backguard and two shelves.

Stainless Steel Backsplash

PA36JBS 36" wide
PA48JBS 48" wide

VENTILATION CHIMNEY WALL HOOD (36"/48")

HPCN36NS / HPCN48NS

INSTALLATION OPTIONS

Thermador Chimney Wall Hoods may be installed above a Thermador professional range or rangetop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a range or cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

These hoods are designed to be used for vertical discharge. The HPCN_NS and HMCN_FS hoods offer the flexibility to choose a blower from our lineup to fit your installation needs. All other chimney wall hoods have the convenience of integrated blowers.

BLOWER OPTIONS

REMOTE

VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use Roofplate RFPLT1000 in roof-mount applications

INLINE

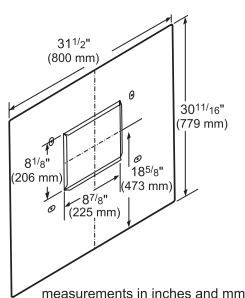
VTI610D – 600 CFM	
VTI1010D – 1000 CFM	

INTEGRATED

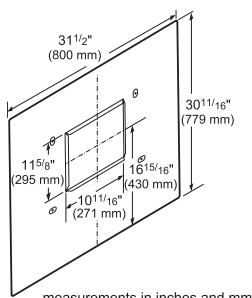
VTN1080N – 1000 CFM	
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See page 161 for further details.

REMOTE BLOWER ACCESSORIES



Roofplate RFPLT600
For use with Remote Blower VTR630D

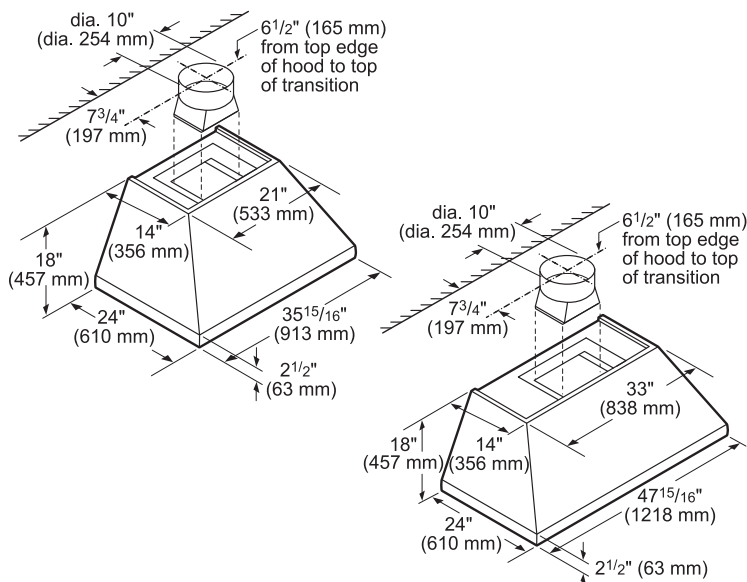


Roofplate RFPLT1000
For use with Remote Blowers VTR1030D and VTR1330E

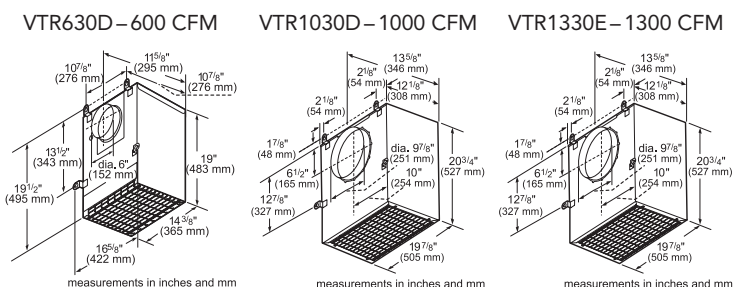
EXTNCB25

25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630D, VTR1030D, VTR1330E, VTI610D, VTI1010D

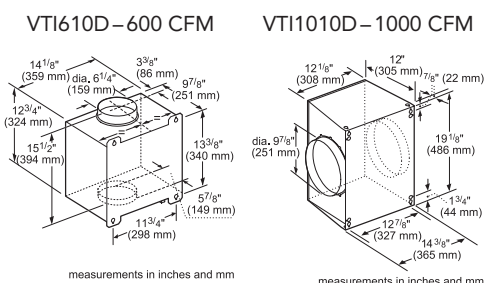
HOOD DIMENSIONS



REMOTE (Mounted to roof or external wall)

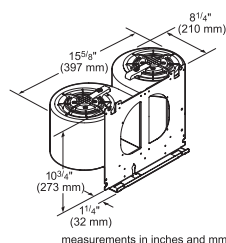


INLINE (Mounted between kitchen and external wall)



INTEGRATED (Mounted in hood)

VTN1080N – 1000 CFM



VENTILATION

CHIMNEY WALL HOOD WITH BLOWER (36"/48")

HPCB36NS / HPCB48NS



PROFESSIONAL

HPCB36NS – 36-Inch

HPCB48NS – 48-Inch

SPECIFICATIONS

Available Hood Widths	36" / 48"
Blower	1000 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Stainless Steel Baffle
Halogen Lighting	36-Inch – 2 Bulbs
120 Volt, 40 Watt Max., G-9 Base, Included	48-Inch – 4 Bulbs
Electrical	120V AC, 60Hz

HPCB36NS / HPCB48NS

PERFORMANCE

- Three fan speeds
- Dimmer lighting - for a soft lighting effect
- Dishwasher safe stainless steel baffle filters
- Dishwasher safe grease collection trays are easily removed
- Filter systems are highly efficient at capturing grease
- Vertical ducting direction
- 1000 CFM Internal Blower included
- Hood includes filters, backdraft damper and transition
- 10" Round duct size

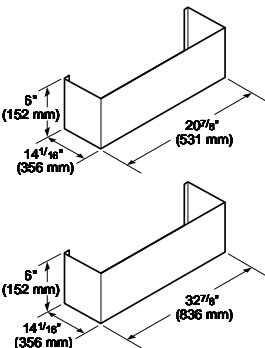
DESIGN

- 24" depth hood is 18" tall and a perfect companion with Pro Ranges and Rangetops
- Chiseled design for a seamless integration into any kitchen
- Halogen lighting spotlights your best recipes
- Brushed stainless steel finish
- Stainless steel control buttons
- Stainless steel duct covers available as an accessory

ACCESSORIES

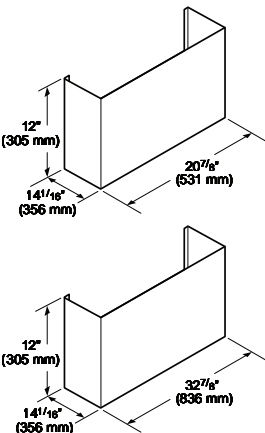
6" Duct Cover

CHMHP366N
CHMHP486N



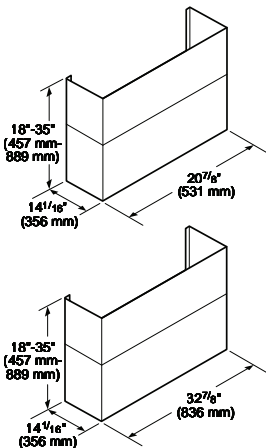
12" Duct Cover

CHMHP3612N
CHMHP4812N



18" x 35" Duct Cover

CHMHP36TSN
CHMHP48TSN



Keep-Hot Shelf

KHS36QS 36" wide
KHS48QS 48" wide

- Stainless steel finish
- Convenient shelf allows dishes to keep hot at serving temperature.
- Includes stainless steel backguard and two shelves.

Stainless Steel Backsplash

PA36JBS 36" wide
PA48JBS 48" wide

VENTILATION

CHIMNEY WALL HOOD WITH BLOWER (36"/48")

HPCB36NS / HPCB48NS

INSTALLATION OPTIONS

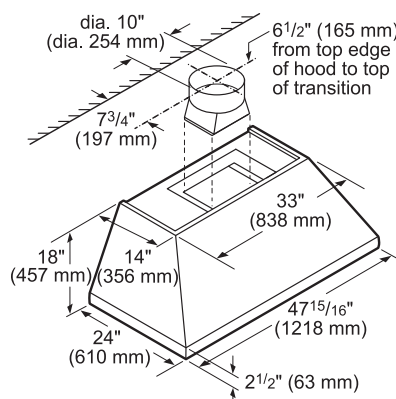
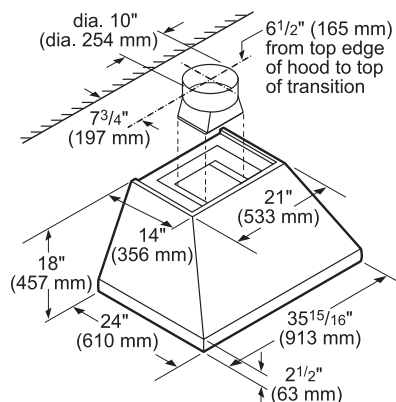
Thermador Chimney Wall Hoods may be installed above a Thermador professional range or rangetop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

These hoods are designed to be used for vertical discharge. A 1,000 CFM integrated blower is included.

HOOD DIMENSIONS



VENTILATION

CHIMNEY WALL HOOD (36"/42")

HMCN36FS / HMCN42FS



MASTERPIECE®

HMCN36FS – 36-Inch

HMCN42FS – 42-Inch

HMCN36FS / HMCN42FS

PERFORMANCE

- Three fan speeds plus 10 minute high-power operation mode
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Dimmer lighting—for those hours after a late meal
- Dishwasher-safe stainless-frame mesh filters
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet® ventilation systems
- Vertical ducting direction
- 8" Round duct size
- Telescopic chimney—adjustable at installation
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers

DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls
- Halogen lighting spotlights your best recipes

SPECIFICATIONS

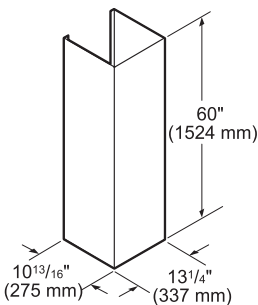
Available Hood Widths	36" / 42"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	8" Round
Ducting Direction	Vertical
Ceiling Heights	8' 2" ft. to 9 ft.
Dishwasher-safe Filters	3 Mesh with Stainless-Frame
Halogen Lighting 12 Volt, 20 Watt Max., G-4 Base, Included	3 Bulbs
Electrical	120V AC, 60Hz

ACCESSORIES

Chimney Extension

CHIMXHMC

Stainless steel chimney hood extension for up to 11-foot ceiling applications. Extension replaces upper section of standard chimney extension. May require fabrication to reduce height.



measurements in inches and mm

VENTILATION CHIMNEY WALL HOOD (36"/42")

HMCN36FS / HMCN42FS

INSTALLATION OPTIONS

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

These hoods are designed to be used for vertical discharge. The HMCN_FS hood offers the flexibility to choose a blower from our lineup to fit your installation needs. All other chimney wall hoods have the convenience of integrated blowers.

BLOWER OPTIONS

REMOTE

VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use Roofplate RFPLT1000 in roof-mount applications

INLINE

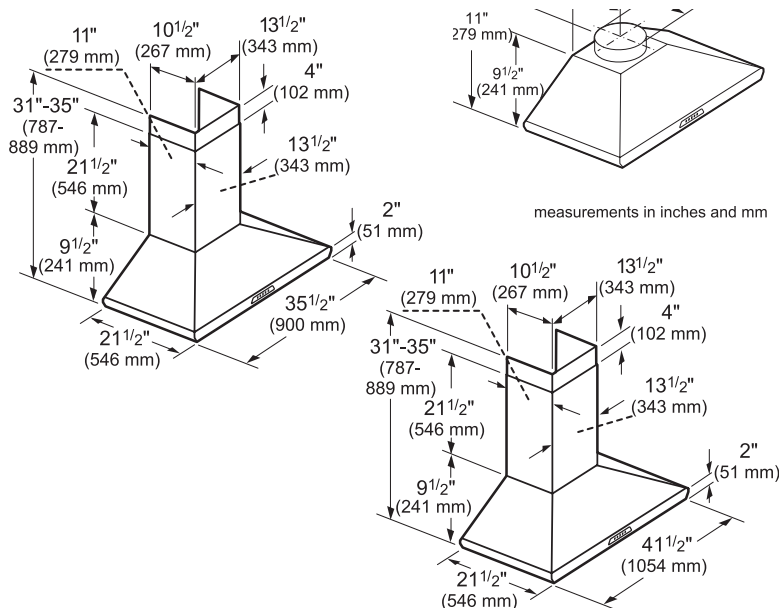
VTI610D – 600 CFM	
VTI1010D – 1000 CFM	

INTEGRATED

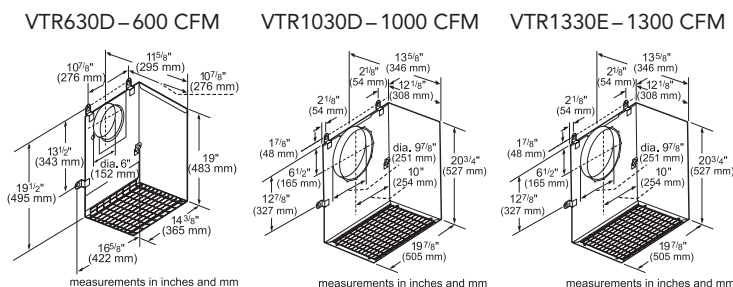
VTN1080N – 1000 CFM	
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See page 161 for further details.

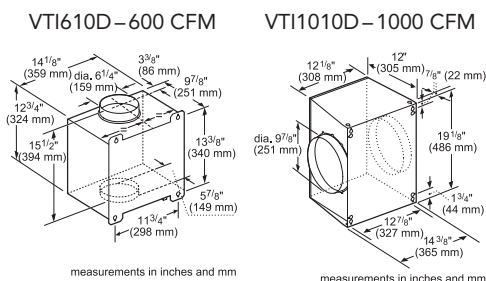
HOOD DIMENSIONS



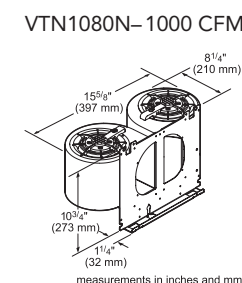
REMOTE (Mounted to roof or external wall)



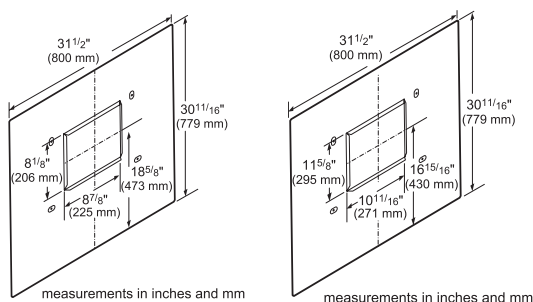
INLINE (Mounted between kitchen and external wall)



INTEGRATED (Mounted in hood)



REMOTE BLOWER ACCESSORIES



Roofplate RFPLT600
For use with Remote
Blower VTR630D

Roofplate RFPLT1000
For use with Remote Blowers
VTR1030D and VTR1330E

VENTILATION

CHIMNEY WALL HOOD WITH BLOWER (36"/42")

HMCB36FS / HMCB42FS



MASTERPIECE®

HMCB36FS – 36-Inch

HMCB42FS – 42-Inch

HMCB36FS / HMCB42FS

PERFORMANCE

- 600 CFM Integrated Blower included
- Three fan speeds plus 10 minute high-power operation mode
- Dishwasher-safe stainless-frame mesh filters
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet® ventilation systems
- 6" Round duct size
- Vertical ducting direction
- Telescopic chimney – adjustable at installation
- Hood includes filters, lights, backdraft damper and transition

DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Easy-to-operate control buttons
- Halogen lighting spotlights your best recipes

SPECIFICATIONS

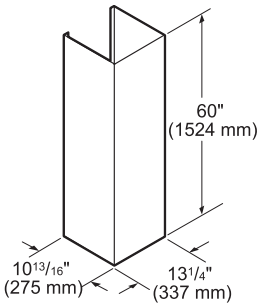
Available Hood Widths	36" / 42"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8' 2" ft. to 9 ft.
Dishwasher-safe Filters	3 Mesh with Stainless-Frame
Halogen Lighting 12 Volt, 20 Watt Max., G-4 Base, Included	3 Bulbs
Electrical	120V AC, 60Hz

ACCESSORIES

Chimney Extension

CHIMXHMC

Stainless steel chimney hood extension for up to 11-foot ceiling applications. Extension replaces upper section of standard chimney extension. May require fabrication to reduce height.



measurements in inches and mm

VENTILATION CHIMNEY WALL HOOD WITH BLOWER (36"/42")

HMCB36FS / HMCB42FS

INSTALLATION OPTIONS

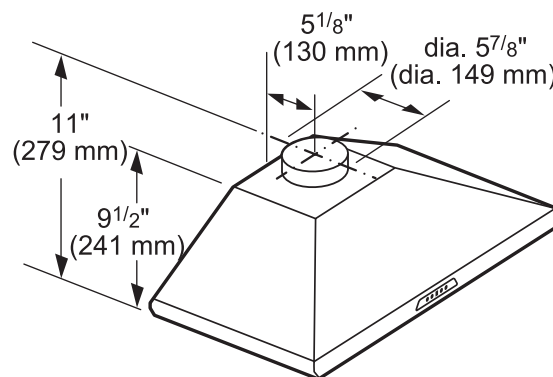
Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

These hoods are designed to be used for vertical discharge. A 600 CFM integrated blower is included.

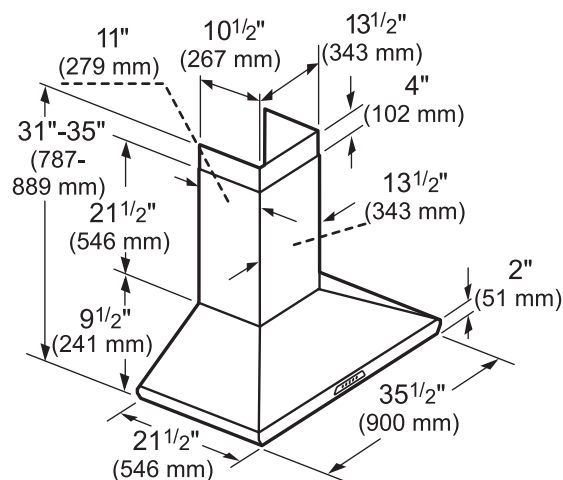
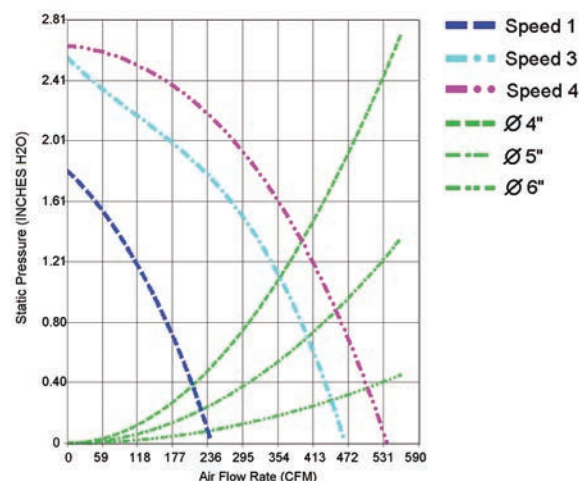
HOOD DIMENSIONS



measurements in inches and mm

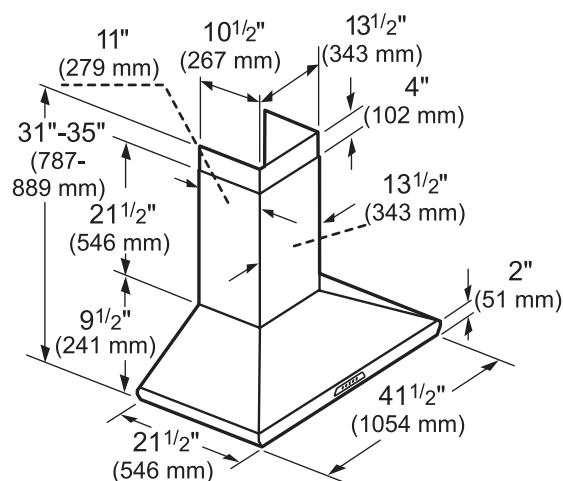
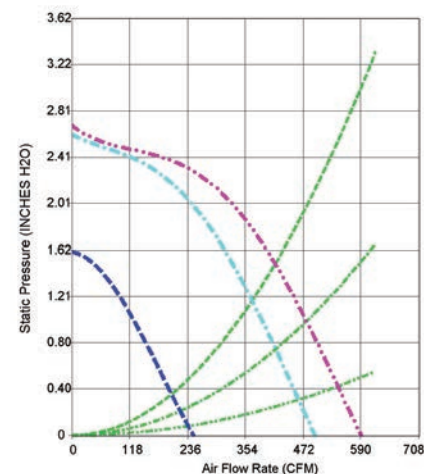
BLOWER PRESSURE CURVES

HMCB36FS



measurements in inches and mm

HMCB42FS



measurements in inches and mm

NOTE: All measurements are made with 3 ft. straight duct, 90° bend and 1 ft. straight duct at exhaust. These are NOT free blowing measurements.

VENTILATION

CHIMNEY WALL DRAWER HOOD (36")

HDDW36FS



MASTERPIECE®

HDDW36FS – 36-Inch

SPECIFICATIONS

Available Hood Widths	36"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	7 3/4 ft. to 9 1/2 ft.
Dishwasher-safe Filters	4 Mesh with Stainless-Frame
Halogen Lighting 12 Volt, 20 Watt Max., G-4 Base, Included	4 Bulbs
Electrical	120V AC, 60Hz

HDDW36FS

INNOVATION

- ★ - Unique sliding stainless canopy can be pushed back against the wall for increased head room
- ★ - 45% increase in capture area when hood is extended

PERFORMANCE

- 600 CFM Integrated Blower included
- Three fan speeds plus 10 minute high-power operation mode
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dimmer lighting—for those hours after a late meal
- Dishwasher-safe stainless-frame mesh filters
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet® ventilation systems
- Sound insulation mats make this hood barely audible
- 6" Round duct size
- Vertical ducting direction
- Telescopic chimney—adjustable at installation
- Hood includes filters, backdraft damper and transition

DESIGN

- Brushed stainless steel finish
- Welded, polished seams for a flawless design
- Premium electronic touch controls
- Halogen lighting spotlights your best recipes

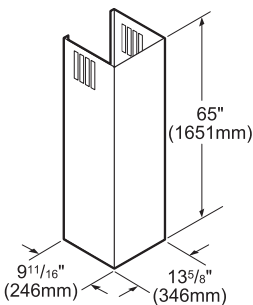
★ THERMADOR EXCLUSIVE

ACCESSORIES

Chimney Extension

CHIMXHDD

Stainless steel chimney hood extension for up to 11-foot ceiling applications. Extension replaces upper section of standard chimney extension. May require fabrication to reduce height.



measurements in inches and mm

VENTILATION CHIMNEY WALL DRAWER HOOD (36")

HDDW36FS

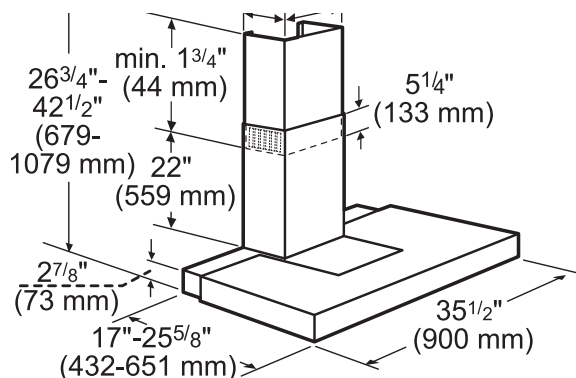
INSTALLATION OPTIONS

Thermador Chimney Wall Hoods may be installed above a Thermador non-professional gas, electric, or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador non-professional gas, electric, or induction cooktop, consult the appliance's installation manual.

Thermador Chimney Wall Hoods must be mounted on a wall.

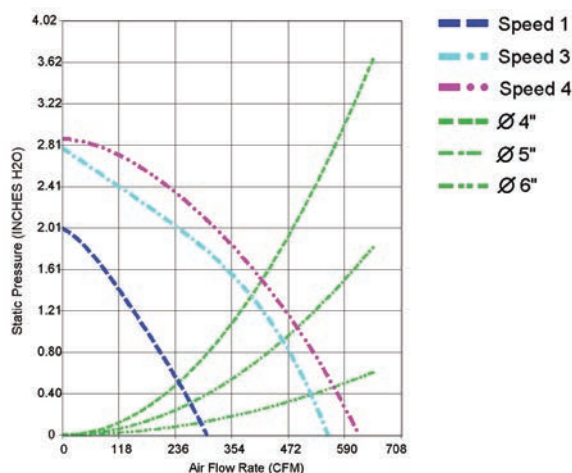
These hoods are designed to be used for vertical discharge. A 600 CFM integrated blower is included.



measurements in inches and mm

BLOWER PRESSURE CURVES

HDDW36FS



NOTE: All measurements are made with 3 ft. straight duct, 90° bend and 1 ft. straight duct at exhaust. These are NOT free blowing measurements.

INSTALLATION NOTE: This product ships with two transport brackets to hold the moveable canopy in place during shipping and installation. After installation, be sure to remove the brackets to operate the sliding drawer canopy.



VENTILATION

ISLAND HOODS

Thermador Island Hoods put the finishing touches on your cooking system, with excellent overall efficiency in drawing away smoke, moisture and heat. The adjustable chimney height is perfect over island cooktop or range installations. Dishwasher-safe filters make cleanup easy.

ISLAND HOODS

FEATURES & BENEFITS



EXTERIOR CONTROLS

Easy-to-clean, easy-to-use push-button controls put accuracy at your fingertips.

POWERFULLY QUIET® OPERATION

Steam, smoke and odors are no problem for Thermador's ducted ventilation systems.

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: All Thermador ventilation filters are dishwasher-safe, and many hoods feature a built-in Time-to-Clean-Filter reminder light.

DISHWASHER-SAFE FILTERS

Dishwasher-safe aluminum filters for easy-clean maintenance.

DELAYED SHUT-OFF

For the greatest efficiency, our ventilation models include delayed shut-off to tackle lingering odors.



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.

PLANNING INFORMATION

MODEL OPTIONS

Thermador Island Hoods are available in 40-inch, 42-inch and 48-inch widths and feature a stainless steel design and the 40-inch has an elegant glass canopy. All of our island hoods are adjustable to suit ceiling heights of up to 9'.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Island Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

MODEL	REQUIRED CIRCUIT BREAKER
	120V AC, 60 Hz
HPIN42HS, HPIN48HS HPIB42HS, HPIB48HS HMIB40HS	Max 10 Amp

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Island Hood, be sure to verify the dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Island Hoods may be installed above Thermador Cooktops to create a convenient cooking center. Refer to the appropriate section for additional specifications.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area. Island installations require a greater capture area; therefore the hoods used should overlap your cooking surface by a minimum of 3" to 6" on either side.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop / range model for proper hood mounting heights.

ISLAND HOODS

PLANNING INFORMATION

AVAILABLE CEILING HEIGHT

The standard ceiling height can vary from region to region and in homes built in different eras. Ceiling heights, even in the same room, can sometimes vary by as much as several inches. Kitchen ceiling heights can vary between 7'6" (or 90") to over 10' (or 120").

Before selecting a Thermador Hood, check the available installation space and any extra space that may remain after proper installation of a hood and cooktop or range. This extra space can be filled using Thermador's stainless steel duct cover accessories. The space can also be adjusted by raising or lowering your hood within the recommended range (typically 30" to 36" above the cooking surface).

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote or Inline) are available for Thermador's Island Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI Series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 400 to 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 50 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

WARRANTY

Limited warranty parts and labor (2 year)



See page 310 for additional warranty details.

VENTILATION

LOW PROFILE ISLAND HOOD (42"/48")

HPIN42HS / HPIN48HS



PROFESSIONAL

HPIN42HS – 42-Inch

HPIN48HS – 48-Inch

HPIN42HS / HPIN48HS

PERFORMANCE

- Three fan speeds
- Built-in ‘Clean Filter’ reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dishwasher-safe frameless filters with stainless steel covers
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet® ventilation systems
- Vertical ducting direction
- 6" round duct size
- Blowers sold separately

DESIGN

- Sleek appearance does not obstruct views beyond the kitchen
- Chiseled design for a seamless integration into any kitchen
- Halogen lighting spotlights your best recipes
- Brushed stainless steel finish
- Stainless steel control buttons

SPECIFICATIONS

Available Hood Widths	42" / 48"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8' 2" ft. to 9 ft.*
Dishwasher-safe Filters	Stainless Steel Filter
Halogen Lighting 12 Volt, 20 Watt Max., G-4 Base, Included	4 Bulbs
Electrical	120V AC, 60 Hz

*For 30" clearance above cooktop, minimum 98" ceiling height required

VENTILATION

LOW PROFILE ISLAND HOOD WITH BLOWER (42"/48")

HPIB42HS / HPIB48HS



MASTERPIECE®

HPIB42HS – 42-Inch

HPIB48HS – 48-Inch

SPECIFICATIONS

Available Hood Widths	42" / 48"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8' 2" ft. to 9 ft.
Dishwasher-safe Filters	Stainless Steel Filter
Halogen Lighting	4 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60 Hz

HPIB42HS / HPIB48HS

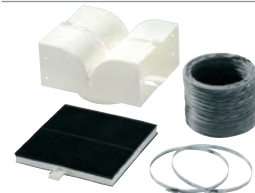
PERFORMANCE

- 600 CFM Integrated Blower included
- Recirculation possible with kit RECIRISL
- Three fan speeds
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dishwasher-safe frameless filters with stainless steel covers
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet® ventilation systems
- 6" Round duct size
- Vertical ducting direction
- All-in-one solution with an integrated blower included
- Hood includes filters, backdraft damper and transition
- Replacement charcoal filters available (CHFILISL)

DESIGN

- Sleek appearance does not obstruct views beyond the kitchen
- Brushed stainless steel finish
- Chiseled design for a seamless integration into any kitchen
- Halogen lighting spotlights your best recipes
- Stainless steel control buttons

ACCESSORIES



Island Hood Recirculation Kit

- RECIRISL
- Stainless steel finish
 - Perfect for hard to duct installations
 - Use with 600 CFM blowers only



Replacement Charcoal Filters

- CHFILISL
- For use with Recirculation Kit RECIRISL

VENTILATION LOW PROFILE ISLAND HOOD WITH BLOWER (42"/48")

HPIB42HS / HPIB48HS

INSTALLATION OPTIONS

Thermador Island Hoods may be installed above a Thermador Masterpiece® Cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador Cooktop, consult the appliance's installation manual.

Thermador Island Hoods are suspended from the ceiling. These hoods are designed to be used for vertical discharge. A 600 CFM blower is included.

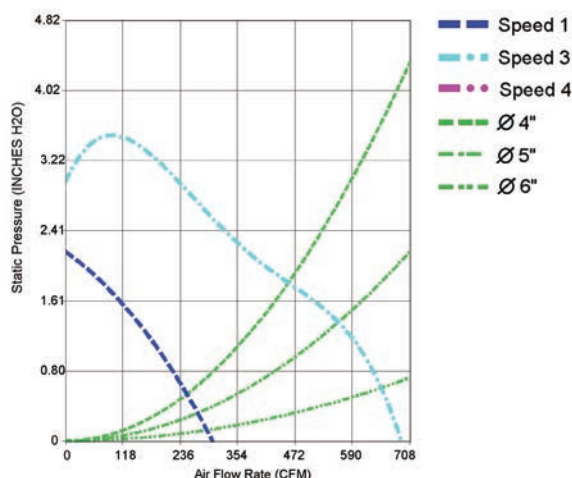
Thermador duct covers are designed for universal application.

In recirculation mode the louvers should be towards the ceiling for exhaust air to escape in the kitchen.

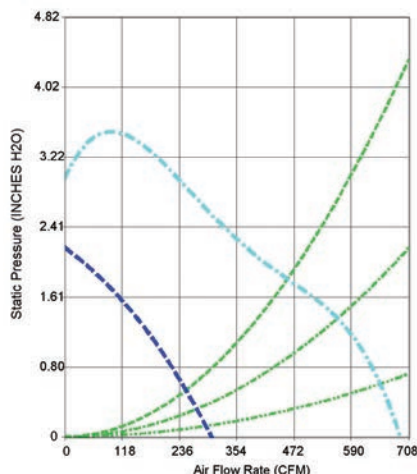
In ducted mode, the same duct cover can be turned upside down to hide away the louvers behind the lower duct cover piece.

BLOWER PRESSURE CURVES

HPIB42HS

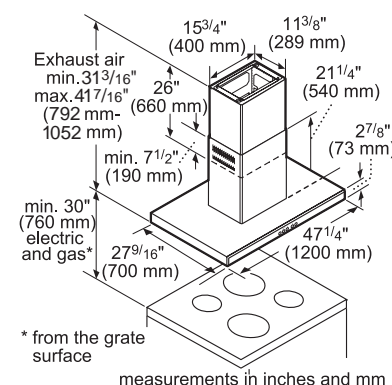
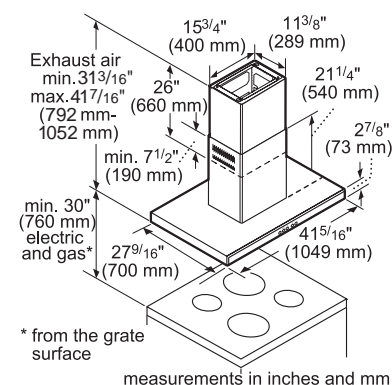


HPIB48HS

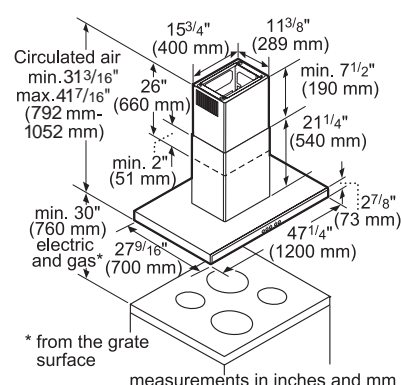
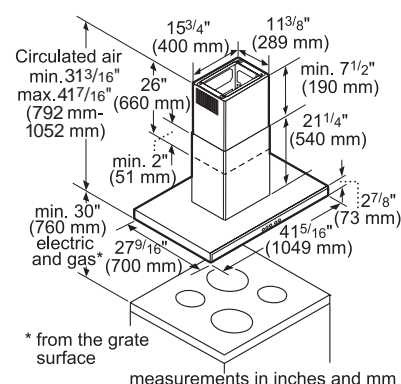


NOTE: All measurements are made with 3 ft. straight duct, 90° bend and 1 ft. straight duct at exhaust. These are NOT free blowing measurements.

EXTERNAL EXHAUST



INTERNAL RECIRCULATION



VENTILATION

GLASS ISLAND HOOD WITH BLOWER (40")

HMIB40HS



MASTERPIECE®
HMIB40HS – 40-Inch

SPECIFICATIONS

Available Hood Width	40"
Blower	600 CFM Blower Included
Duct Size at Discharge	6" Round
Ducting Direction	Vertical
Ceiling Heights	8' 2" ft. to 9 ft.
Dishwasher-safe Filters	Stainless Steel Mesh Filter
Halogen Lighting	4 Bulbs
12 Volt, 20 Watt Max., G-4 Base, Included	
Electrical	120V AC, 60 Hz

HMIB40HS

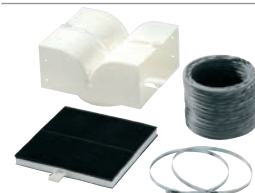
PERFORMANCE

- 600 CFM Integrated Blower included
- An ideal solution for island cooktop installations
- Four fan speeds including one intensive level
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dimmer lighting – for a soft lighting effect completely adjustable by user
- Dishwasher-safe stainless steel mesh filters
- Filter systems are highly efficient at capturing grease
- Easy-to-operate control buttons
- Powerfully Quiet® ventilation systems
- Perfect fit for 30" & 36" cooktops
- 6" Round duct size
- Vertical ducting direction

DESIGN

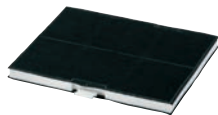
- Stunning combination of glass and stainless steel with Masterpiece® design elements
- Chiseled design for a seamless integration into any kitchen
- Halogen lighting spotlights your best recipes
- Brushed stainless steel finish
- Premium electronic touch controls

ACCESSORIES



Island Hood Recirculation Kit

- RECIRISL
- Stainless steel finish
 - Perfect for hard to duct installations
 - Use with 600 CFM blowers only



Replacement Charcoal Filters

- CHFILISL
- For use with Recirculation Kit RECIRISL

VENTILATION GLASS ISLAND HOOD WITH BLOWER (40")

HMIB40HS

INSTALLATION OPTIONS

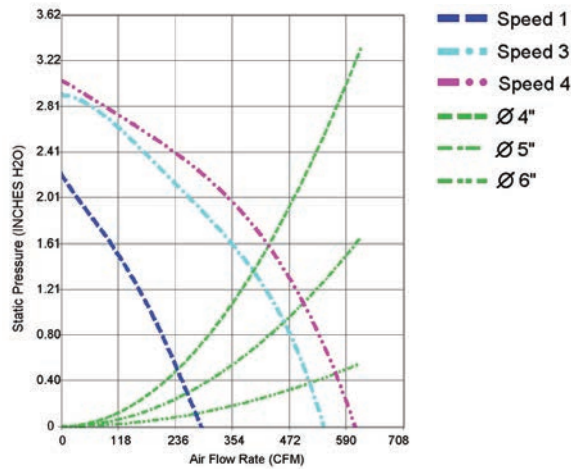
Thermador Island Hoods may be installed above a Thermador Masterpiece® Cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. To obtain the necessary installation height above a Thermador Cooktop, consult the appliance's installation manual.

Thermador Island Hoods are suspended from the ceiling. These hoods are designed to be used for vertical discharge. A 600 CFM blower is included.

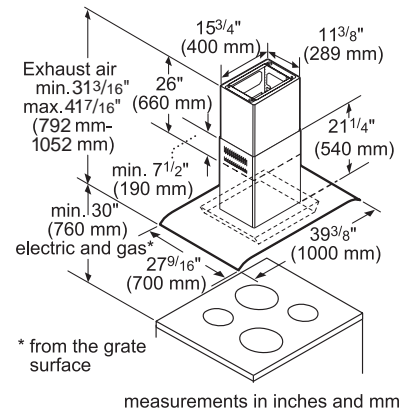
BLOWER PRESSURE CURVES

HMIB40HS

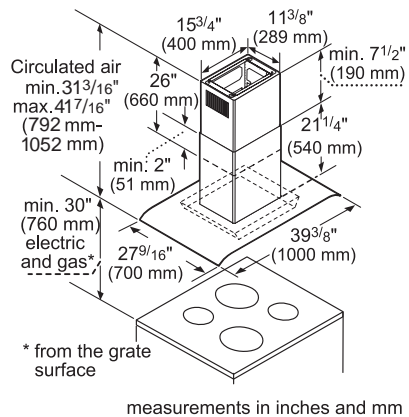


NOTE: All measurements are made with 3 ft. straight duct, 90° bend and 1 ft. straight duct at exhaust. These are NOT free blowing measurements.

EXTERNAL EXHAUST



INTERNAL RECIRCULATION





VENTILATION CUSTOM INSERTS

Use Thermador Custom Hood Inserts within custom hood applications to create a seamless design with wall or island applications. These inserts efficiently and quietly remove odor and steam with easy-to-access controls. Inserts are available for both professional and non-professional applications.

CUSTOM INSERTS

FEATURES & BENEFITS



HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.

CUSTOM HOOD INSERT

Specially designed for professional custom hood applications to create a concealed ventilation system.

TIME-TO-CLEAN-FILTER LIGHT

Easy cleanup: All Thermador ventilation filters are dishwasher-safe, and feature a built-in Time-to-Clean-Filter reminder light.

DELAYED SHUT-OFF

For the greatest efficiency, our ventilation models include delayed shut-off to tackle lingering odors.

PUSH BUTTON CONTROLS

Concealed three-speed, push-button controls are easy to use.

BAFFLE FILTERS

The commercial style baffle filters make high-grease cooking easy. The dishwasher-safe filters are stainless steel.



REMOTE VENTILATION CONTROL

Remote controls for customized ventilation applications are easy to use and have a sophisticated and professional style. (photo represents VCI2REMFS)



MESH FILTERS

Aluminum mesh filters with stainless steel frame maximize grease capture without affecting flow. (VCI230DS, VCI236DS, VCI248DS only)

BAFFLE FILTERS

Stainless steel commercial-style baffle filters maximize grease capture and they're dishwasher safe for easy clean-up. (VCIN and VCIB Series)

PLANNING INFORMATION

MODEL OPTIONS

Thermador Custom Hood Inserts are available for both professional and non-professional applications. The Professional Series Custom Hood Inserts are available in 36-inch, 48-inch, and 54-inch widths. The Masterpiece® Series Custom Hood Inserts are available in 30-inch, 36-inch, and 48-inch widths.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Custom Insert is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

REQUIRED CIRCUIT BREAKER	
MODEL	
	120V AC, 60 Hz
VCIN36JP, VCIB36JP, VCIN48JP, VCIB48JP, VCIN54JP, VCIB54JP, VCI230DS, VCI236DS, VCI248DS	15 Amp

CUSTOM INSERTS PLANNING INFORMATION

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions and installation specifications. Before installing a Thermador Custom Hood Insert, be sure to verify the dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Professional Custom Series Hood Inserts are designed for installation with all professional-style cooktops and ranges. Masterpiece® Custom Series Hood Inserts are designed for installation with non-professional gas, electric or induction cooktops. Refer to the appropriate section for additional specifications.

HOOD WIDTH

The hood width should be no less than the width of the cooking surface. Where space is not restricted, a wider hood can be used to increase your capture area.

DISTANCE FROM COOKING SURFACE

Proper mounting height is very important. If a hood is mounted too low, it may be difficult to cook and be unsafe. If a hood is mounted too high, performance may be compromised. For optimal performance, the distance from the cooking surface to the bottom of the hood should be a minimum of 30", unless otherwise noted. Please refer to the installation manual for each hood and cooktop / range model for proper hood mounting heights.

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options Remote, Inline or Integrated are available for Thermador's Professional and Masterpiece® Series Hoods. If the unit you have selected does not have a blower included, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integrated Blowers (VTN series)

These blowers are included and are integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

CHOOSING THE RIGHT CFM

The power of the cooktop or range, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 400 to 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 50 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

INSTALLATION NOTE: Professional Rangetops and Ranges require that minimum distances be maintained from the cooking surface to combustible materials (i.e. a wood covering around the insert). These minimum distances range from 30" to 36" and can vary from product to product and by manufacturer. Refer to the installation manual of the rangetop or range prior to the design and installation of the custom hood insert.

WARRANTY



Limited warranty parts and labor (2 year).

See page 310 for additional warranty details.

VENTILATION CUSTOM INSERT (36"/48"/54")

VCIN36JP / VCIN48JP / VCIN54JP



PROFESSIONAL

VCIN36JP – 36-Inch

VCIN48JP – 48-Inch

VCIN54JP – 54-Inch

Custom hood insert for use within wall
or island custom hood applications

SPECIFICATIONS

Available Hood Widths	36" / 48" / 54"
Blower	Sold Separately See Blower Options Table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Stainless Steel Baffles
Halogen Lighting	36" – 2 Bulbs
120 V, 40 Watt Max., G-9 Base, Included	48" / 54" – 4 Bulbs
Electrical	120V AC, 60Hz

VCIN36JP / VCIN48JP / VCIN54JP

PERFORMANCE

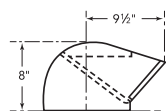
- Suitable for wall or island applications
- Three fan speeds
- Auto function senses heat from the cooking surface and adjusts fan speeds
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dishwasher-safe stainless steel baffle filters
- Filter systems are highly efficient at capturing grease
- Deep capture area allows for efficient capture of smoke and steam
- Powerfully Quiet® ventilation systems
- 10" duct outlet

DESIGN

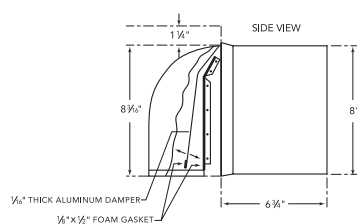
- Stainless steel button controls
- Halogen lighting spotlights your best recipes
- Remote control accessory (operation of controls only from remote)

ROOF JACK, WALL CAP & TRANSITION

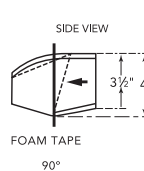
Roof Jack – RJ310



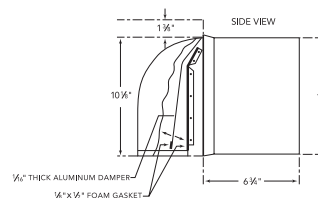
8-Inch Wall Cap – WC8



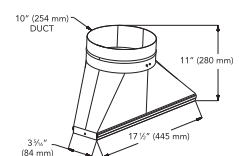
Wall Cap – WC310



10-Inch Wall Cap – WC10



Transition



ACCESSORIES

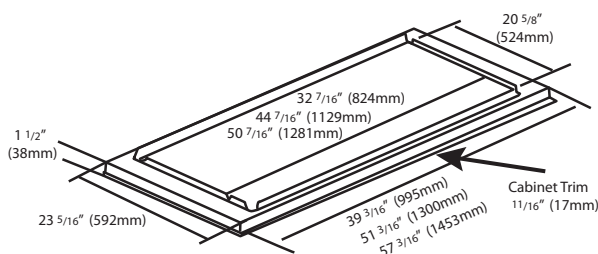
Custom Hood Liners

LINER236 For 36" Insert VCIN36JP

LINER248 For 48" Insert VCIN48JP

LINER254 For 54" Insert VCIN54JP

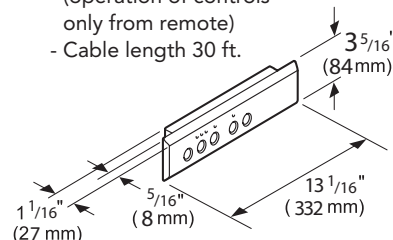
- Stainless steel custom hood liners to protect the exterior base of custom insert



Remote Control Panel

VICI2REMKS

- Stainless steel finish
- Cable-connected to blower and hood controls (operation of controls only from remote)
- Cable length 30 ft.

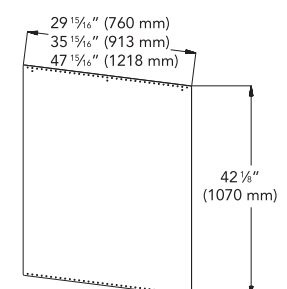


measurements in inches and mm

Stainless Steel Backsplash

PA36JBS 36" wide

PA48JBS 48" wide



VENTILATION CUSTOM INSERT (36"/48"/54")

VCIN36JP / VCIN48JP / VCIN54JP

INSTALLATION OPTIONS

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Thermador Professional® Series Custom Hood Inserts may be installed above a Thermador Professional® Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. Professional Rangetops and Ranges require that minimum distances be maintained from the cooking surface to combustible materials (i.e. a wood covering around the insert). These minimum distances range from 30" to 36" and can vary from product to product and by manufacturer. Refer to the installation manual of the rangetop or range prior to the design and installation of the custom hood insert.

These hoods are designed to be used for vertical discharge. A blower must be purchased separately.

BLOWER OPTIONS (for VCIN__JP)

REMOTE

VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use Roofplate RFPLT1000 in roof-mount applications

INLINE

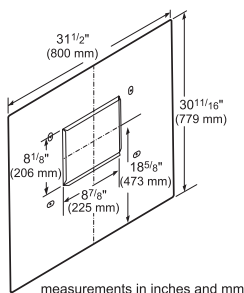
VTI610D – 600 CFM
VTI1010D – 1000 CFM

INTEGRATED

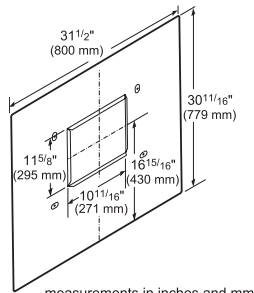
VTN630N – 600 CFM
VTN1030N – 1000 CFM

See page 185 for further details.

REMOTE BLOWER ACCESSORIES



Roofplate RFPLT600
For use with Remote
Blower VTR630D



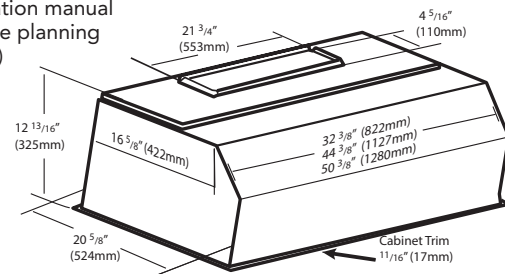
Roofplate RFPLT1000
For use with Remote Blowers
VTR1030D and VTR1330E

EXTNCB25

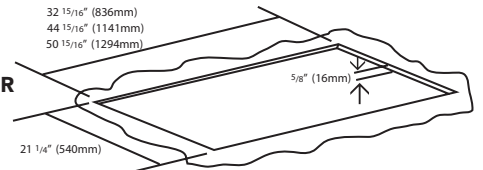
25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630D, VTR1030D, VTR1330E, VTI610D, VTI1010D

HOOD DIMENSIONS

(See installation manual for complete planning instructions)

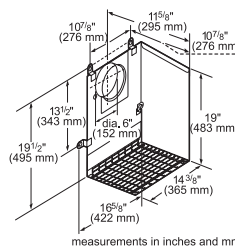


CUTOUT DIMENSIONS WHEN NOT USING A LINER

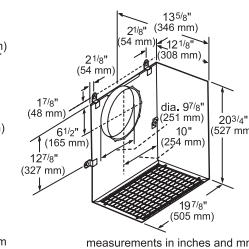


REMOTE (Mounted to roof or external wall)

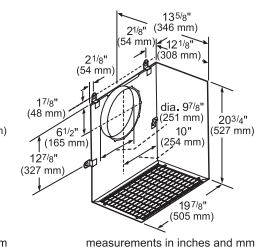
VTR630D – 600 CFM



VTR1030D – 1000 CFM

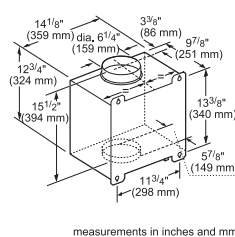


VTR1330E – 1300 CFM

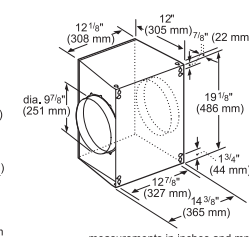


INLINE (Mounted between kitchen and external wall)

VTI610D – 600 CFM

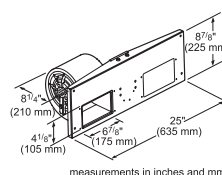


VTI1010D – 1000 CFM

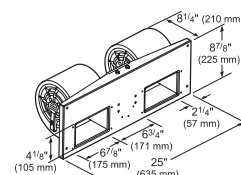


INTEGRATED (Mounted in hood)

VTN630N – 600 CFM



VTN1030N – 1000 CFM



VENTILATION CUSTOM INSERT WITH BLOWER (36"/48"/54")

VCIB36JP / VCIB48JP / VCIB54JP



PROFESSIONAL

VCIB36JP – 36-Inch

VCIB48JP – 48-Inch

VCIB54JP – 54-Inch

Custom hood insert for use within wall
or island custom hood applications

SPECIFICATIONS

Available Hood Widths	36" / 48" / 54"
Blower	Integrated 1000 CFM Blower Included
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Stainless Steel Baffles
Halogen Lighting	36" – 2 Bulbs
120 V, 40 Watt Max., G-9 Base, Included	48" / 54" – 4 Bulbs
Electrical	120V AC, 60Hz

VCIB36JP / VCIB48JP / VCIB54JP

PERFORMANCE

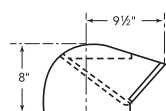
- Suitable for wall or island applications
- Three fan speeds
- Auto function senses heat from the cooking surface and adjusts fan speeds
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dishwasher-safe stainless steel baffle filters
- Filter systems are highly efficient at capturing grease
- Deep capture area allows for efficient capture of smoke and steam
- Powerfully Quiet® ventilation systems
- 10" duct outlet

DESIGN

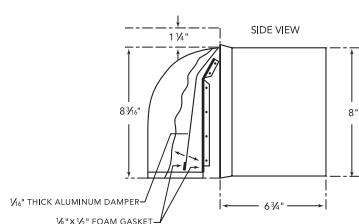
- A unique all in one box solution that includes the hood, a 1,000 CFM blower, liner, baffle filters, lights, transition and a back-draft damper
- Stainless steel button controls
- Halogen lighting spotlights your best recipes
- Remote control accessory (operation of controls only from remote)

ROOF JACK, WALL CAP & TRANSITION

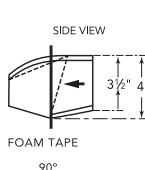
Roof Jack – RJ310



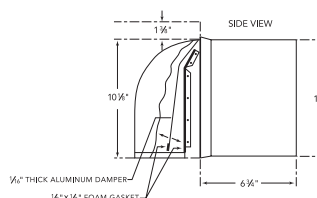
8-Inch Wall Cap – WC8



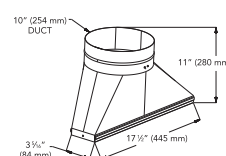
Wall Cap – WC310



10-Inch Wall Cap – WC10



Transition

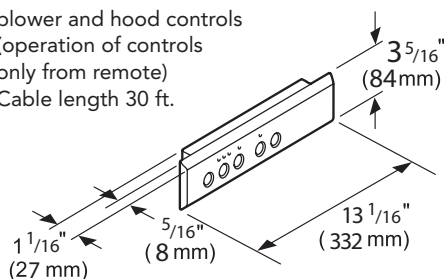


ACCESSORIES

Remote Control Panel

VC12REMKS

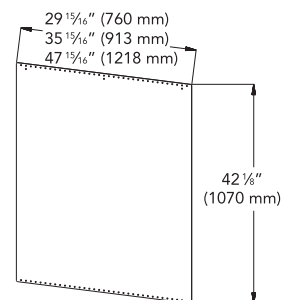
- Stainless steel finish
- Cable-connected to blower and hood controls (operation of controls only from remote)
- Cable length 30 ft.



measurements in inches and mm

Stainless Steel Backsplash

PA36JBS 36" wide
PA48JBS 48" wide



VENTILATION CUSTOM INSERT WITH BLOWER (36"/48"/54")

VCIB36JP / VCIB48JP / VCIB54JP

INSTALLATION OPTIONS

Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

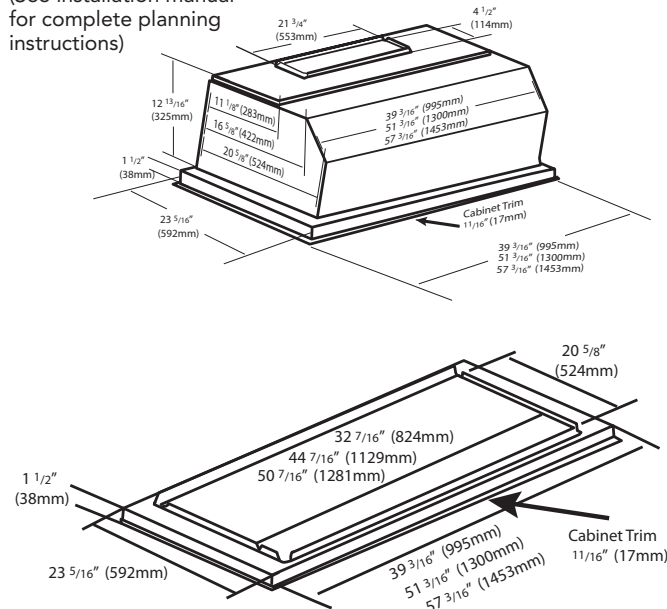
Thermador Professional® Series Custom Hood Inserts may be installed above a Thermador Professional® Cooktop or Range to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. Professional Rangetops and Ranges require that minimum distances be maintained from the cooking surface to combustible materials (i.e. a wood covering around the insert). These minimum distances range from 30" to 36" and can vary from product to product and by manufacturer. Refer to the installation manual of the rangetop or range prior to the design and installation of the custom hood insert.

These hoods are designed to be used for vertical discharge.

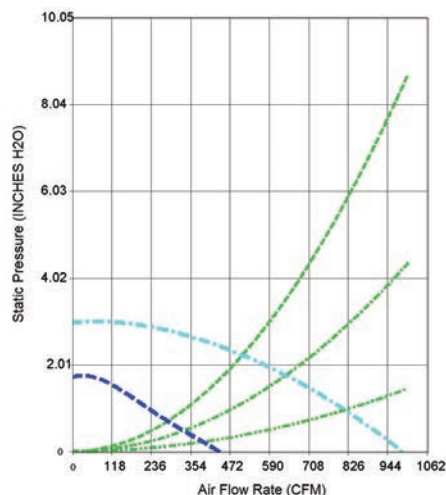
HOOD DIMENSIONS

(See installation manual for complete planning instructions)



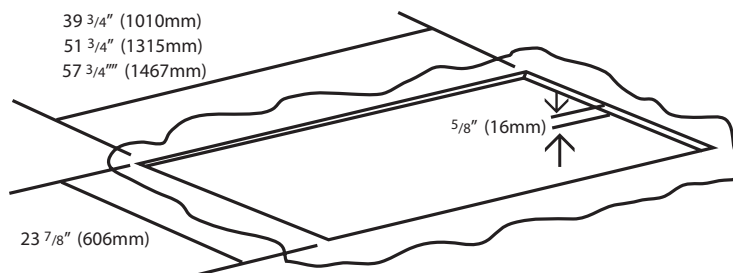
BLOWER PRESSURE CURVES

VCIB_JP



NOTE: All measurements are made with 3 ft. straight duct, 90° bend and 1 ft. straight duct at exhaust. These are NOT free blowing measurements.

CUTOUT DIMENSIONS WHEN USING A LINER



VENTILATION CUSTOM INSERT (30"/36"/48")

VCI230DS / VCI236DS / VCI248DS



MASTERPIECE®

VCI230DS – 30-Inch

VCI236DS – 36-Inch

VCI248DS – 48-Inch

Custom hood insert for use within wall
or island custom hood applications

SPECIFICATIONS

Available Hood Widths	30" / 36" / 48"
Blower	Sold Separately — See Blower Options Table
Duct Size at Discharge	10" Round
Ducting Direction	Vertical
Dishwasher-safe Filters	Mesh (Baffle filters sold as an accessory)
Halogen Lighting	30" / 36" – 2 Bulbs
120 Volt, 20 Watt Max., G-4 Base, Included	48" – 4 Bulbs
Electrical	120V AC, 60Hz

VCI230DS / VCI236DS / VCI248DS

PERFORMANCE

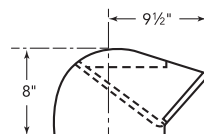
- Suitable for wall or island applications
- Three fan speeds
- Built-in 'Clean Filter' reminder light illuminates after 40 hours of operation
- Delayed shut-off tackles lingering odors for up to 10 minutes
- Dishwasher-safe aluminum mesh filters
- Filter systems are highly efficient at capturing grease
- Deep capture area allows for efficient capture of smoke and steam
- Powerfully Quiet® ventilation systems
- 10" Round duct size
- Vertical ducting direction
- Blowers sold separately
- Choose from Inline and Remote Blowers
- Accessories include: Liner, Remote Control and Stainless Steel Baffle Filters

DESIGN

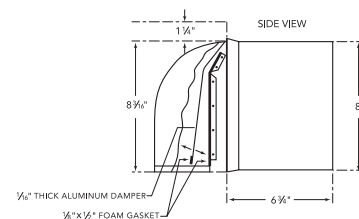
- Stainless steel button controls
- Halogen lighting spotlights your best recipes

ROOF JACK & WALL CAP (For Integral and Inline blowers)

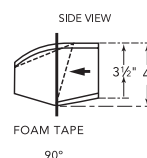
Roof Jack – RJ310



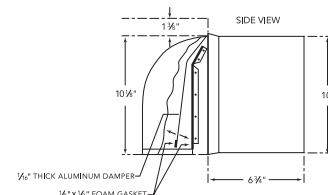
8-Inch Wall Cap – WC8



Wall Cap – WC310



10-Inch Wall Cap – WC10

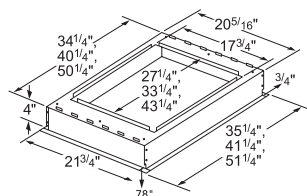


ACCESSORIES

Custom Hood Liners

LINER30 for 30" Insert
LINER36 for 36" Insert
LINER48 for 48" Insert

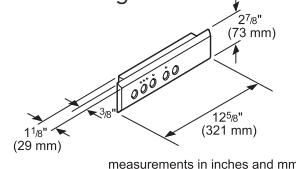
- Stainless steel custom hood liners to protect the exterior base of custom insert
- Custom hood liner completes custom insert installation



Remote Control Panel

VCI2REMFS

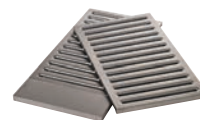
- Stainless steel finish
- Cable-connected to blower and hood controls (operation of controls only from remote)
- Cable length 13 ft.



Baffle Filters

BAFFLT30 30" wide
BAFFLT36 36" wide
BAFFLT48 48" wide

- Stainless steel finish
- Unique low profile design maximizes grease capture
- Dishwasher-safe for easy cleanup



VENTILATION CUSTOM INSERT (30"/36"/48")

VC1230DS / VC1236DS / VC1248DS

INSTALLATION OPTIONS

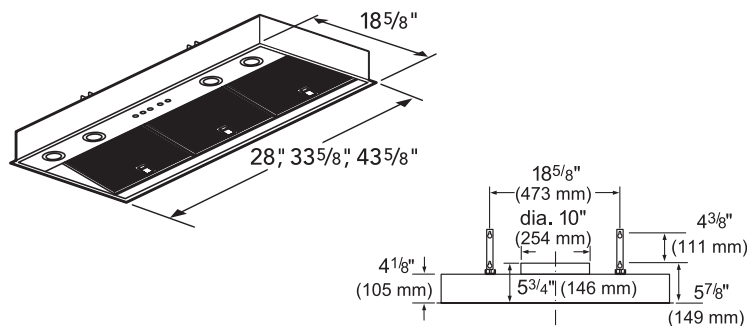
Thermador Custom Hood Inserts within custom hood applications create a seamless design with wall or island applications.

Thermador Masterpiece Series Custom Hood Inserts may be installed above Thermador Cooktops to create a convenient cooking center. Refer to the appropriate section for additional specifications.

Hood installation height above a cooktop can vary. Cooktops require that minimum distances be maintained from the cooking surface to combustible materials (i.e. a wood covering around the insert). These minimum distances range from 30" to 36" and can vary from product to product and by manufacturer. Refer to the installation manual of the rangetop or range prior to the design and installation of the custom hood insert.

These hoods are designed to be used for vertical discharge. A blower must be purchased separately.

HOOD DIMENSIONS



BLOWER OPTIONS

REMOTE

VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications
VTR1330E – 1300 CFM	Use Roofplate RFPLT1000 in roof-mount applications

INLINE

VTI610D – 600 CFM
VTI1010D* – 1000 CFM

INTEGRATED

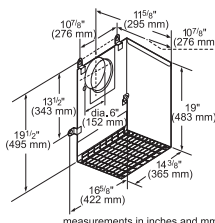
VTI1010D* – 1000 CFM	Inline blower can be used for an integrated solution
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See pages 194 for further details.

*Please visit thermador.com for tips & hints on installation of VTI1010D as an integrated solution

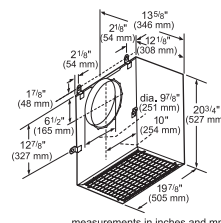
REMOTE (Mounted to roof or external wall)

VTR630D – 600 CFM



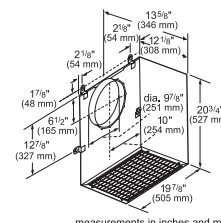
measurements in inches and mm

VTR1030D – 1000 CFM



measurements in inches and mm

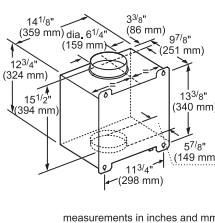
VTR1330E – 1300 CFM



measurements in inches and mm

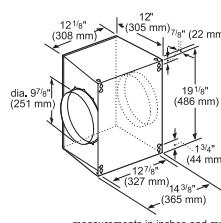
INLINE (Mounted between kitchen and external wall)

VTI610D – 600 CFM



measurements in inches and mm

VTI1010D – 1000 CFM

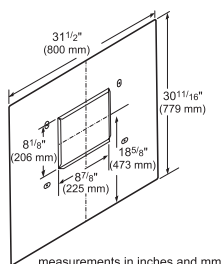


measurements in inches and mm

*Please refer to thermador.com for tips and hints on installation of VTI1010D as an integrated solution

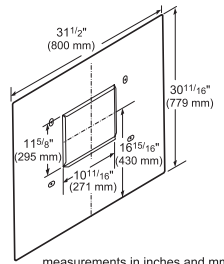
REMOTE BLOWER ACCESSORIES

Roofplate
RFPLT600
For use with
Remote Blower
VTR630D



measurements in inches and mm

Roofplate
RFPLT1000
For use with
Remote Blower
VTR1030D



measurements in inches and mm

EXTNCB25

25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630D, VTR1030D, VTR1330E, VTI610D, VTI1010D



VENTILATION DOWNDRAFT

If you prefer a concealed look, choose a Thermador Downdraft Ventilation Unit, which offers space efficiency when a hood is not preferred. The full-face filter combines a filter with a splatter shield in one easy-to-remove, dishwasher-safe element. Thermador invented the first retractable downdraft, and was also the first to introduce a recirculation option for downdrafts—making ventilation possible in any kitchen.

DOWNDRAFT FEATURES & BENEFITS



FULL 13-INCH RISE

With an over 13-inch intake, the UCVM rises well above even the tallest pans. This protects against splatters when cooking and provides better performance in capturing steam and smoke—even from the front burners.

DOWNDRAFT RECIRCULATION OPTION

Downdraft recirculation is now available for island or wall applications. Combine the performance of the UCVM Downdraft with the odor- and grease-capturing filters in the Recirculation Module for the perfect ventilation combination for anywhere in your kitchen.

FULL-FACE FILTERS

Full-face filters combine a filter with a splatter shield in one easy-to-remove, dishwasher-safe element. These filters maximize grease capture without affecting airflow.

PLANNING INFORMATION

MODEL OPTIONS

Thermador Downdraft Hoods are available in 30 and 36-inch widths to fit your kitchen plans and are meticulously crafted for both function and design. Be sure to reference the correct model information in this design guide.

ELECTRICAL SPECIFICATIONS

Be sure your Thermador Downdraft Hood is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

REQUIRED CIRCUIT BREAKER	
MODEL	
	120V AC, 60 Hz
UCVM30FS, UCVM36FS	15 Amp

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Downdraft Hood, be sure to verify the cutout dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Downdraft Hoods may be installed in a wall or island behind a Thermador non-professional gas, electric or induction cooktop to create a convenient cooking center. Refer to the appropriate section for additional specifications.

HOOD WIDTH

Downdraft ventilation units should be the same width as the cooking surfaces they are ventilating.

CHOOSING THE CORRECT BLOWER

A variety of interior and exterior blower options (Remote, Inline or Integrated) are available for Thermador's Downdraft Hoods. If the unit you have selected does not have a blower, one can be purchased separately. Blower selection will vary based on the volume of air that needs to be moved and the length and location of the duct run. For long duct runs with multiple turns and bends, consider using a more powerful blower. For the most efficient air flow exhaust, use a straight run or as few elbows as possible.

Remote Blowers (VTR Series)

Depending on your preference and ducting situation, these blowers can be mounted on the roof or exterior wall of your home. An exterior installation may be more appealing to reduce noise in the kitchen.

Inline Blowers (VTI series)

To minimize noise in the kitchen, these blowers are mounted along the duct line anywhere between the kitchen and the exterior wall. If you have easy access to your duct line (in an attic, for example), this may be an appealing option.

Integrated Blowers (VTN series)

These blowers are purchased separately and integrated into the hood or onto the downdraft unit at the time of installation. This option allows you to select your ideal hood with the exact power you require.

CHOOSING THE RIGHT CFM

The power of the cooktop, measured in BTU, is perhaps the most important factor in determining CFM needs for a hood.

You should also consider the cooking space and cooking style of your client.

- More demanding cooks usually require more exhaust capacity to handle moisture generated by boiling large pots of water or the grease and smoke resulting from grilling or frying. This cooking style could require a hood or downdraft ventilation system with airflow of 600 to 1,300 CFM.
- For those who are used to preparing quick meals in a relatively small kitchen, a hood with 600 CFM may be adequate ventilation for the cooking space.
- If the cooking surface is in a peninsula or island, a larger capacity hood can provide better capture when there are cross currents and when the hood needs to be mounted higher. Downdraft ventilation systems are also a good alternative.
- High heat cooking or aromatic foods may require additional CFM. Increasing capture area by 3" on each side is also a recommended way to address this issue.

LENGTH AND SIZE OF DUCTWORK

Do not use flexible duct; it creates back pressure / air turbulence and reduces performance.

Straight runs and gradual turns are best. Use the shortest route with the fewest turns possible.

Proper performance is dependent upon proper ducting. Use a qualified and trained installer. Local building codes may require the use of make-up air systems when using ducted ventilation systems greater than specified CFM of air movement. The specified CFM varies from locale to locale. Consult your HVAC professional for specific requirements in your area.

If using a 10" duct, Thermador recommends not exceeding 50 feet of duct. Transitions, elbows and wall or roof caps are all factors that will add more static pressure, therefore increasing your equivalent duct run.

WARRANTY

2-YEAR
WARRANTY

Limited warranty parts and labor (2 year)

See page 310 for additional warranty details.

BLOWER OPTIONS

REMOTE Requires CV2T6 or CV2T10 Transition

VTR630D – 600 CFM	Use Roofplate RFPLT600 in roof-mount applications
VTR1030D – 1000 CFM	Use Roofplate RFPLT1000 in roof-mount applications

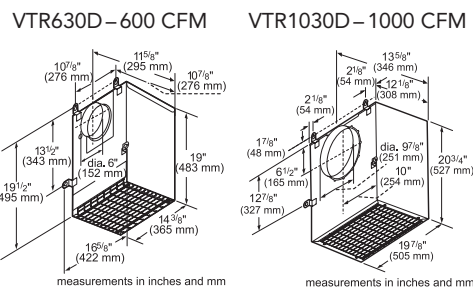
INLINE Requires CV2T6 or CV2T10 Transition

VTI610D – 600 CFM
VTI1010D – 1000 CFM

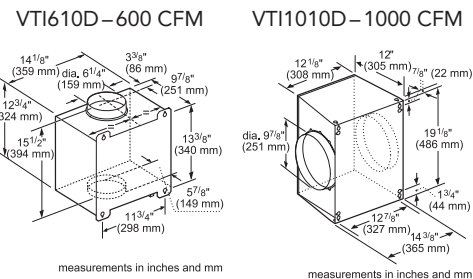
INTEGRATED

VTN600CV2C – 600 CFM

REMOTE (Mounted to roof or external wall)

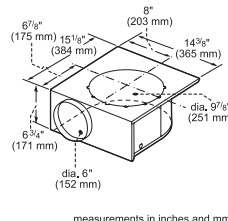


INLINE (Mounted between kitchen and external wall)



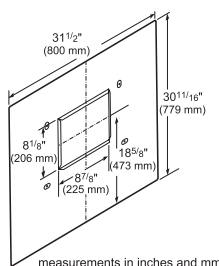
INTEGRATED (Mounted in hood)

VTN600CV2C – 600 CFM

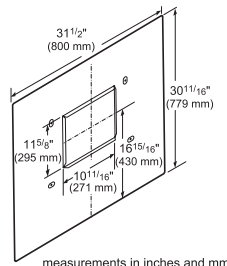


REMOTE BLOWER ACCESSORIES

Roofplate
RFPLT600
For use with
Remote Blower
VTR630D



Roofplate
RFPLT1000
For use with
Remote Blower
VTR1030D



EXTNCB25

25 ft. Blower Connector Cable for use with the following Inline and Remote blowers: VTR630D, VTR1030D, VTR1330E, VTI610D, VTI1010D

VENTILATION DOWNDRAFT (30"/36")

UCVM30FS / UCVM36FS



MASTERPIECE®

UCVM30FS – 30-Inch

UCVM36FS – 36-Inch

SPECIFICATIONS

Available Hood Widths	30" / 36"
Blower	Sold Separately— See Blower Options Table
Duct Size at Discharge	6" Round
Ducting Direction	Down, Left or Right
Dishwasher-safe Filters	Full-Face Mesh
Electrical	120V AC, 60Hz

UCVM30FS / UCVM36FS

PERFORMANCE

- Suitable for wall or island applications
- Downdraft rises over 13" to capture steam from the tallest pots
- Downdraft recirculation possible with module RECIRC36DF
- Three fan speeds
- Dishwasher-safe full-face filters also act as a splatter shield
- Filter systems are highly efficient at capturing grease
- Powerfully Quiet® ventilation systems
- Blowers sold separately
- Choose from Inline, Remote or Integrated Blowers

DESIGN

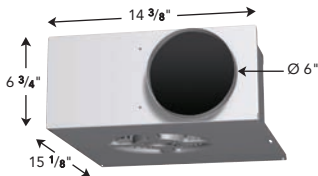
- Brushed stainless steel finish
- Easy-to-operate control buttons

TRANSITIONS

Transition piece required for installation of inline and remote blowers—downdraft applications only

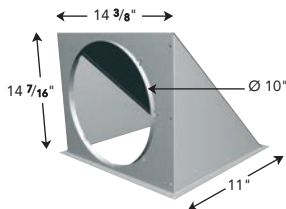
CV2T6

Transition piece required for installation of 600 CFM Inline and Remote Blowers with 6" duct connections—downdraft applications only



CV2T10

Improves overall performance when installing with Thermador's 1,000 CFM Inline or Remote Blowers with 10" duct connections—downdraft applications only

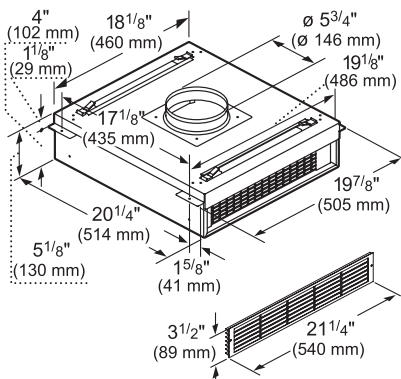
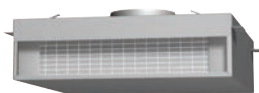


ACCESSORIES

Recirculation Kit

RECIRC36DF

- Comes complete with 2 charcoal filters, 2 venting grids, and ducting to transition to integrated blower (blower sold separately)
- For toekick heights of 4" or taller
- Wall or island applications
- Easily mounts to integrated blower (VTN600CV2C) under cooktop
- Toekick / socket can be vented in any direction
- Mounts to base of cabinet; recesses into toekick
- To be used only with Thermador Downdraft and Integrated Blower
- Replacement filters are ordered as a service item
- Filters should be replaced twice a year



measurements in inches and mm

Replacement Charcoal Filters

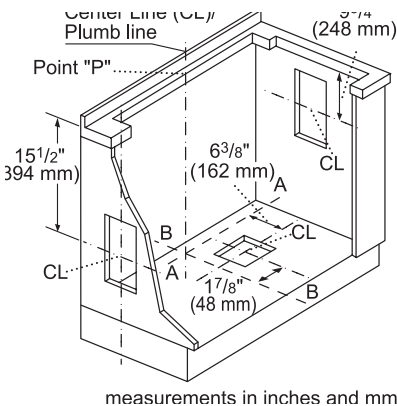
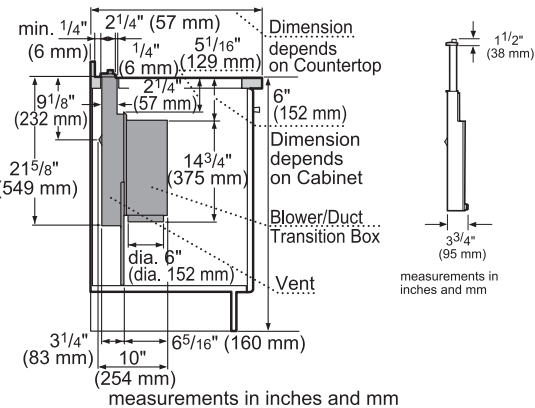
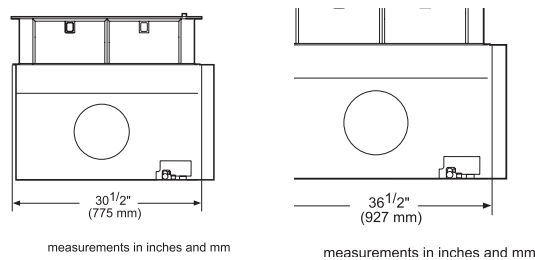
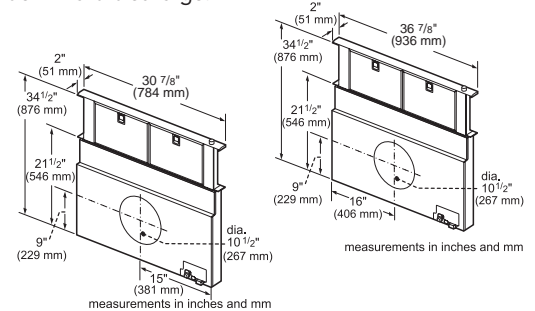
Sold separately as service item #291108
(For use with recirculation module)

INSTALLATION OPTIONS

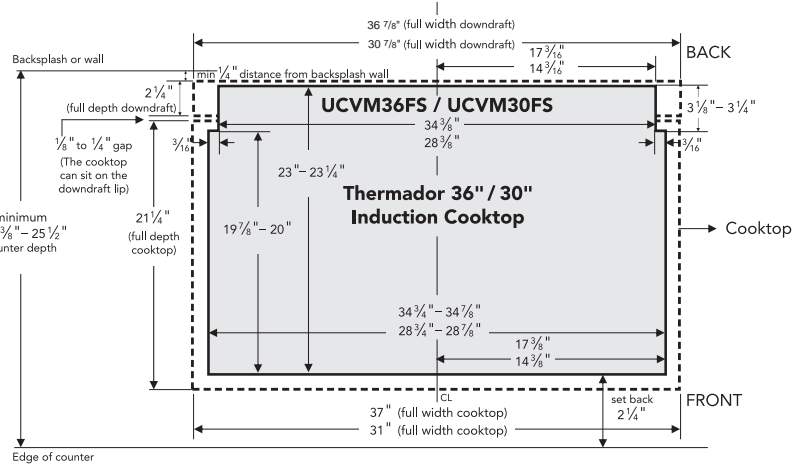
The Thermador Downdraft Hood System is available in 30-inch or 36-inch widths. It is intended for installation with Thermador non-professional gas, electric or induction cooktops only.

A Recirculation Kit (RECIRC36DF) can be purchased separately and used in conjunction with the Integral Blower if ducting to the outside is not a viable option. Refer to the appropriate section for additional specifications.

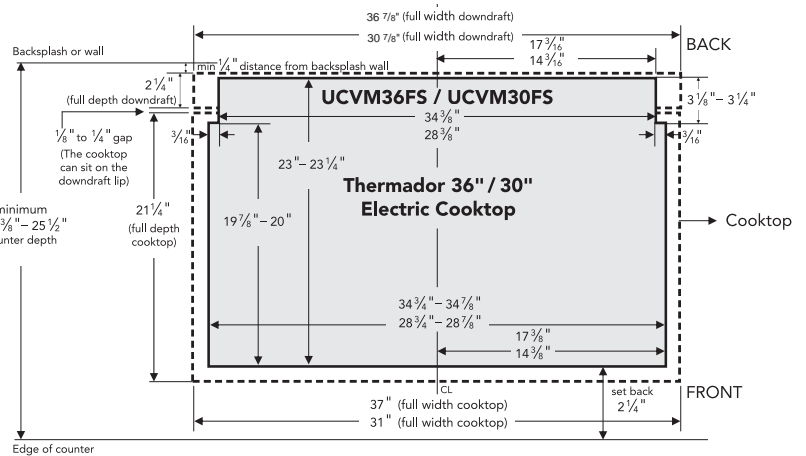
These hoods are designed to be used for side or downward discharge.



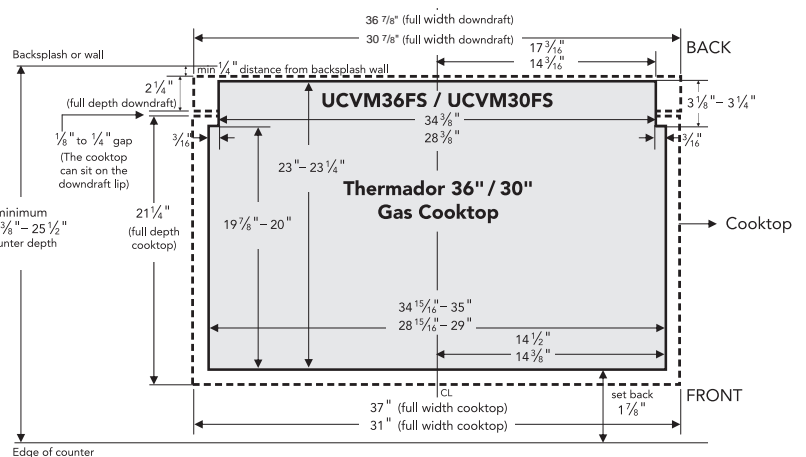
CUTOUT DIMENSIONS (TOP VIEW)



Note: For detailed electrical and gas hookups, please refer to cooktop installation instruction.



Note: For detailed electrical and gas hookups, please refer to cooktop installation instruction.



Note: For detailed electrical and gas hookups, please refer to cooktop installation instruction.



WARMING DRAWERS TRADITIONAL & CONVECTION

TRADITIONAL

For the ultimate in elegance, practicality and convenience, complete your Thermador kitchen with a spacious, built-in warming drawer. Keep food warm until every dish is ready to be served. It's the ultimate indulgence for the culinary enthusiast.

CONVECTION

Our convection warming drawer is the perfect combination of uncompromising performance and unique convenience features. Its ceramic warming surface not only heats faster and more evenly to keep food hot until it's ready to serve—it's also easier to clean. A special convection mode offers superior heat distribution, allowing you to warm tall stacks of dinner plates evenly and quickly. We've also added a unique touch control panel with a digital display for easy activation and temperature monitoring and kept the sides of the drawer open for easy accessibility.

WARMING DRAWERS

FEATURES & BENEFITS



CONVECTION WARMING

The 400 Watt convection heater allows you to evenly, quickly and effortlessly heat large stacks of plates and can even be used to dehydrate food, such as fruit.



★ SOFTCLOSE® DRAWER

SoftClose hinges prevent slamming and ensure ultra smooth closing of the Warming Drawer.

TELESCOPIC RAILS

These rails feature a telescoping ball-bearing design for smooth opening and closing that supports up to 40 lbs. on traditional models and 55 lbs. on convection models.



EASY CUSTOM PANEL INSTALLATION

Create a custom panel to match the warming drawer to existing cabinetry. The fully flush-mounted design lets you achieve a seamless appearance. Together, these features offer the ultimate in design flexibility

(available on convection warming drawers)



TOUCH CONTROL

This convenient feature boasts a digital display to easily activate and monitor any one of the 4 temperature settings. It also includes an electronic timer, a hot-surface indicator, an automatic shut-off feature.

★ CERAMIC SURFACE

The state-of-the-art glass-ceramic surface features numerous conducting paths to ensure quick and even heating and is so easy-to-clean, you can place food directly on the surface. (available on convection warming drawers)

EASY ACCESS

The open sides make it easier and more convenient to load and remove plates from the spacious drawer cavity.

WARMING DRAWERS PLANNING INFORMATION

MODEL OPTIONS

Thermador Warming Drawers are available in 27-inch, 30-inch and 36-inch widths to fit your kitchen plans perfectly. There are two series to choose from—Professional and Masterpiece®. Each series features a distinctive style. You may choose from traditional warming drawers or convection warming drawers. The warming drawers featured in this guide include the front panel—you no longer need to purchase front panels separately. Additionally, Thermador Convection Warming Drawer units may be installed with your own custom front panel. Additionally they are available with Masterpiece® or Professional design handle. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Warming Drawer, be sure to verify the cabinet dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional® Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.



WARRANTY

Limited warranty parts and labor (2 year).

See page 310 for additional warranty details.

ELECTRICAL SPECIFICATIONS

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

All Thermador Warming Drawers are designed to be connected to a 120V AC, 60 Hz, 3-wire, grounded outlet.

MODEL	REQUIRED CIRCUIT BREAKER
	120V, 60Hz
WD27JS	15 Amp
WD30JS	15 Amp
WD30JP	15 Amp
WDC30JS	15 Amp
WDC30JP	15 Amp
WDC30J	15 Amp
WDC36JP	15 Amp
WDC36J	15 Amp

ELECTRICAL LOCATION

The outlet can be installed in the back wall directly behind the drawer.

WARMING DRAWER

27-INCH TRADITIONAL

WD27JS



WD27JS

Stainless Steel Warming Drawer with Masterpiece® Handle

SPECIFICATIONS

Product Width	24 13/16"
Product Height	10 5/8"
Product Depth	22 1/4"
Door Depth	1 5/8"
Overall Interior Capacity (cu. ft.)	2.3
Usable Interior Dimensions (W x H x D)	18 7/8" x 7 11/16" x 20 1/4"
Cutout Width	25 1/2"
Cutout Height	11"
Cutout Depth	23 3/8"
Front Panel Width	26 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	1 5/8" (includes gasket)
Drawer Clearance	15 7/8"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	450
Power Cord Included	120V-3-Wire
Power Cord Length	84"
Shipping Weight (lbs.)	70

WD27JS

INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer

PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
- Warming Mode with three convenient temperature settings
- Special Proof Mode
- Moisture selector controls humidity level in the drawer
- Concealed 450 Watt heating element
- Spacious 2.3 cu. ft. cavity holds up to 20 dinner plates
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer
- Star-K certified

DESIGN

- Side supports and door liner feature a bold, stainless steel design
- Built-in Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display
- Chiseled Masterpiece® design

★ THERMADOR EXCLUSIVE

WARMING DRAWER 27-INCH TRADITIONAL

WD27JS

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

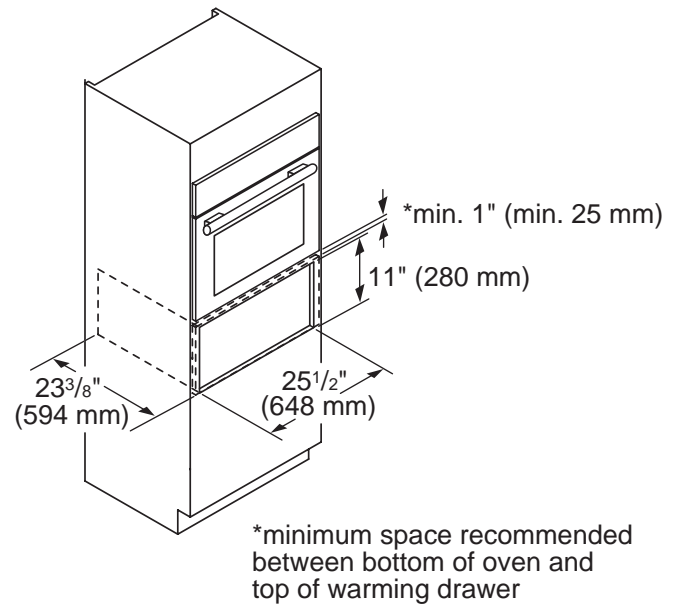
Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional® Rangetop, a minimum 2 ³/₄" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

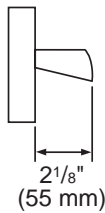
The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

27-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS

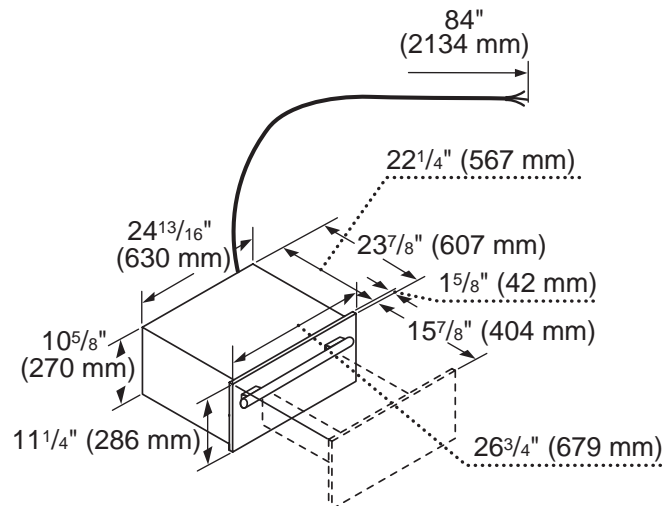


Door Handle Depth*

Masterpiece
Handle



*Protrusion of handle from outer part of drawer front. Does not include thickness of drawer front



WARMING DRAWER 30-INCH TRADITIONAL

WD30JS / WD30JP



WD30JS

Stainless Steel Warming Drawer with Masterpiece® Handle



WD30JP

Stainless Steel Warming Drawer with Professional Handle

SPECIFICATIONS

	WD30JS	WD30JP
Product Width	27 13/16"	
Product Height	10 5/8"	
Product Depth	22 1/4"	
Door Depth	1 5/8"	
Overall Interior Capacity (cu. ft.)	2.6	
Usable Interior Dimensions (W x H x D)	21 7/8" x 7 11/16" x 20 1/4"	
Cutout Width	28 1/2"	
Cutout Height	11"	
Cutout Depth	23 3/8"	
Front Panel Width	29 3/4"	
Front Panel Height	11 1/4"	
Front Panel Depth	1 5/8" (includes gasket)	
Drawer Clearance	15 7/8"	
Electrical Supply	120V AC, 60 Hz	
Required Circuit Breaker	15 Amp	
Wattage	450	
Power Cord Included	120V-3-Wire	
Power Cord Length	84"	
Shipping Weight (lbs.)	72	80

WD30JS / WD30JP

INNOVATION

- ★ SoftClose® hinges for ultra smooth closing of the warming drawer

PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 40 lbs
- Warming Mode with three convenient temperature settings
- Special Proof Mode
- Moisture selector controls humidity level in the drawer
- Concealed 450 Watt heating element
- Spacious 2.6 cu. ft. cavity holds up to 27 dinner plates
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer
- Star-K certified

DESIGN

- Side supports and door liner feature a bold, stainless steel design
- Built-in Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display
- WD30JS features a chiseled Masterpiece® design
- WD30JP features a bold Professional design

★ THERMADOR EXCLUSIVE

WARMING DRAWER 30-INCH TRADITIONAL

WD30JS / WD30JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

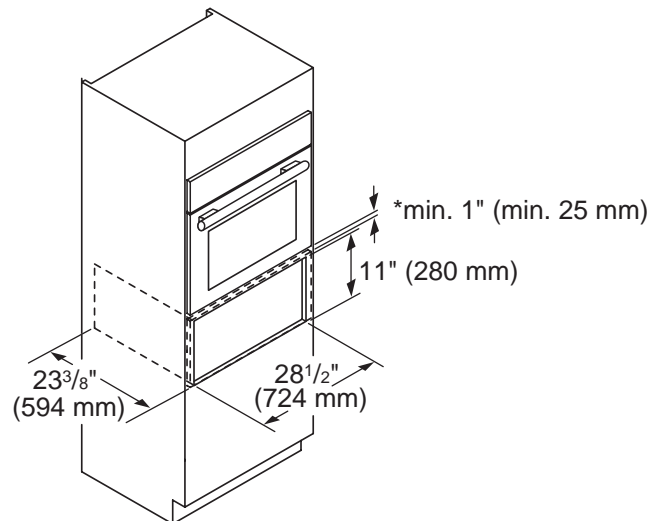
Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional® Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

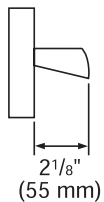
30-INCH TRADITIONAL WARMING DRAWER AND CUTOUT DIMENSIONS



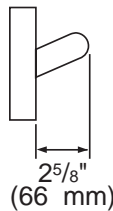
*minimum space recommended between bottom of oven and top of warming drawer

Door Handle Depth*

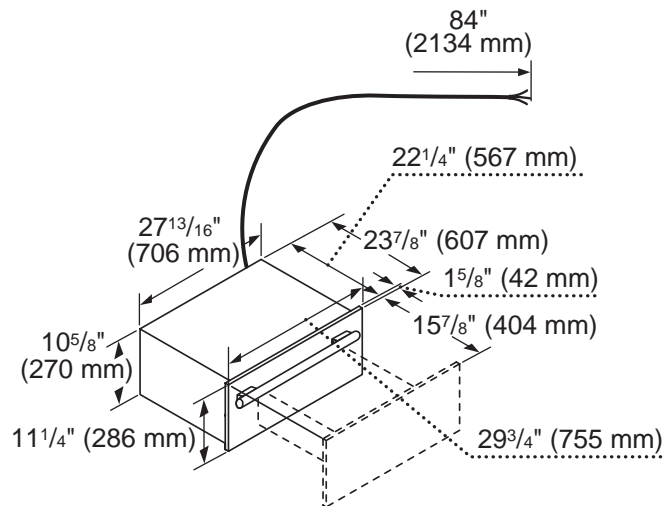
Masterpiece Handle



Professional Handle



* Protrusion of handle from outer part of drawer front. Does not include thickness of drawer front.



WARMING DRAWER 30-INCH CONVECTION

WDC30JS / WDC30JP



WDC30JS

Stainless Steel Warming
Drawer with Masterpiece®
Handle



WDC30JP

Stainless Steel Warming
Drawer with Professional
Handle

SPECIFICATIONS

Product Width	27 5/8"
Product Height	9 7/8"
Product Depth	21 3/4"
Overall Interior Capacity (cu. ft.)	2.5
Usable Interior Dimensions (W x H x D)	23 3/8" x 7 3/8" x 18 5/8"
Cutout Width	28 1/2"
Cutout Height	10"
Cutout Depth	23"
Front Panel Width	29 3/4"
Front Panel Height	11 1/4"
Front Panel Depth	1 5/8" (includes gasket)
Drawer Clearance	18 3/4"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	930
Power Cord Included	120V-3-Wire
Power Cord Length	72"
Shipping Weight (lbs.)	80

WDC30JS / WDC30JP

INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - State-of-the-art glass ceramic heating surface with powerful 500 W element heats surface more evenly compared to standard warming drawer

PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 55 lbs
- Warming Mode with three convenient temperature settings
- Powerful 400 Watt convection heater
- Spacious 2.5 cu. ft. cavity holds up to 32 dinner plates
- Glass ceramic surface features numerous conducting paths which ensure quick and even heating
- Heat large stacks of plates evenly, quickly and effortlessly
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer

DESIGN

- Side supports, door liner and inner front face feature a bold, stainless steel design
- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display
- WDC30JS features a chiseled Masterpiece® design
- WDC30JP features a bold Professional design

★ THERMADOR EXCLUSIVE

WARMING DRAWER 30-INCH CONVECTION

WDC30JS / WDC30JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

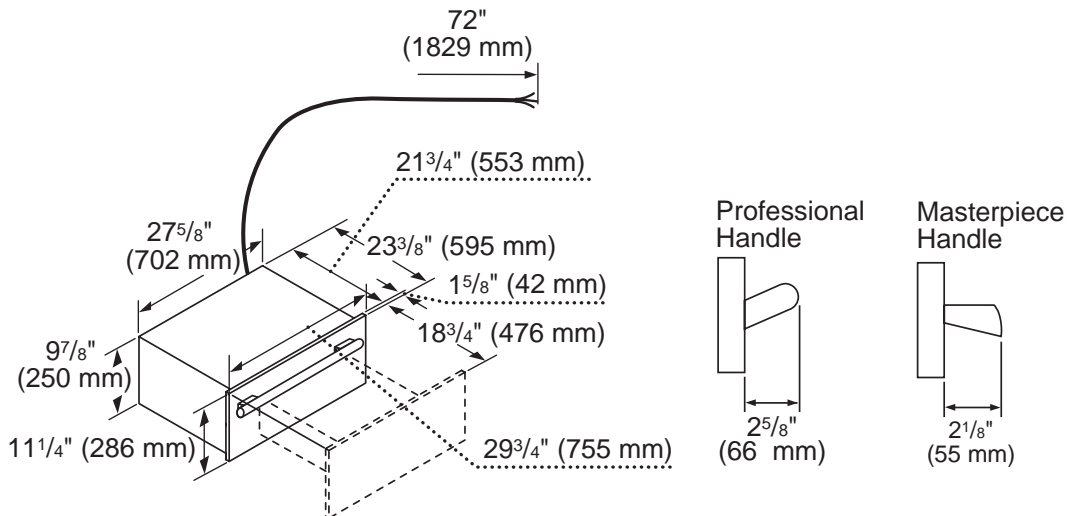
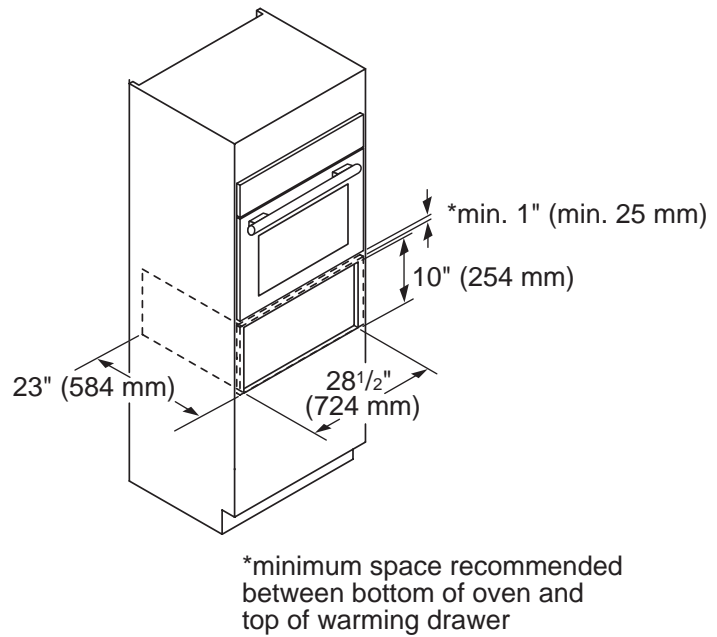
Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional® Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

30-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



WARMING DRAWER

30-INCH CONVECTION, CUSTOM PANEL

WDC30J



WDC30J

Custom Panel Ready Warming Drawer

SPECIFICATIONS

Product Width	27 5/8"
Product Height	9 7/8"
Product Depth	24 3/4"
Overall Interior Capacity (cu. ft.)	2.5
Usable Interior Dimensions (W x H x D)	23 3/8" x 7 3/8" x 18 5/8"
Cutout Width	28 1/2"
Cutout Height	10"
Cutout Depth	23"
Drawer Clearance	18 3/4"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	930
Power Cord Included	120V-3-Wire
Power Cord Length	72"
Shipping Weight (lbs.)	70

WDC30J

INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - State-of-the-art glass ceramic heating surface with powerful 500 W element heats surface more evenly compared to standard warming drawer

PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 55 lbs
- Warming Mode with three convenient temperature settings
- Powerful 400 Watt convection heater
- Spacious 2.5 cu. ft. cavity holds up to 32 dinner plates
- Glass ceramic surface features numerous conducting paths which ensure quick and even heating
- Heat large stacks of plates evenly, quickly and effortlessly
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer

DESIGN

- Side supports, door liner and inner front face feature a bold, stainless steel design
- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display

★ THERMADOR EXCLUSIVE

WARMING DRAWER 30-INCH CONVECTION, CUSTOM PANEL

WDC30J

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional® Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

CUSTOM FRONT PANEL

This Thermador Warming Drawer requires a custom front panel. You may build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

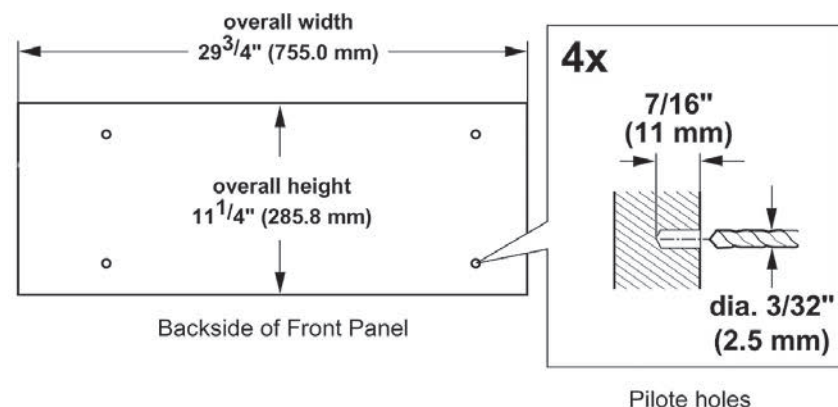
- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of 3/4" (19 mm)
- Have all edges finished
- Be capable of withstanding a temperature of 158°F (70° C)

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

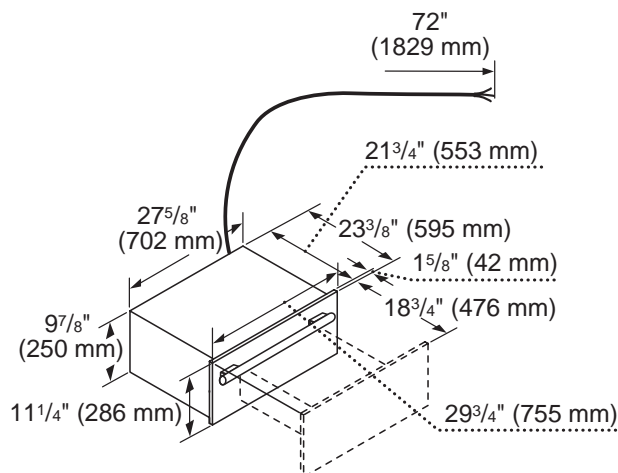
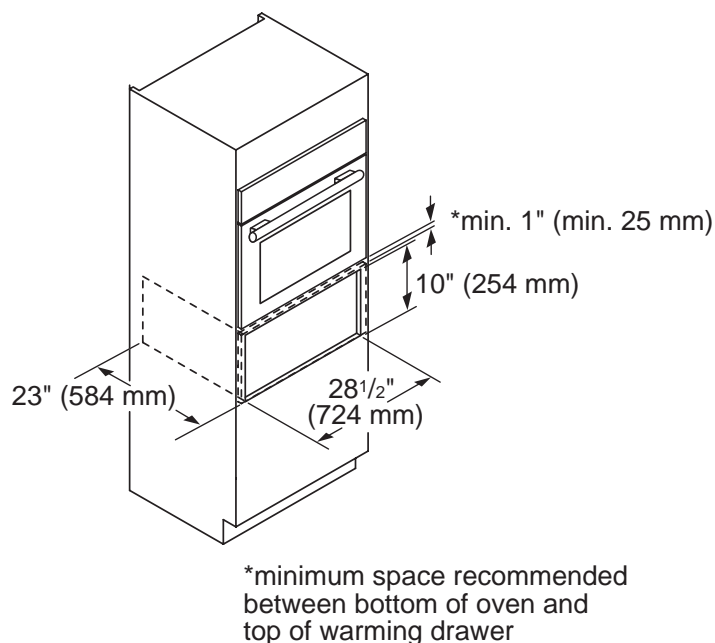
CUSTOM FRONT PANEL

CUSTOM DRAWER FRONT DIMENSIONS

Build custom drawer front to the dimensions specified below. All four edges must be finished. If using wood, the back must be sealed to prevent moisture damage.



30-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



Note: 1 5/8" is the depth of the standard front panel (includes gasket). Dimension is not valid for custom panel product.

WARMING DRAWER 36-INCH CONVECTION

WDC36JP



WDC36JP

Stainless steel warming drawer with Professional Handle

SPECIFICATIONS

Product Width	33 ⁹ / ₁₆ "
Product Height	9 ⁷ / ₈ "
Product Depth	23 ³ / ₈ "
Door Depth	1 ⁵ / ₈ "
Overall Interior Capacity (cu. ft.)	3.1
Usable Interior Dimensions (W x H x D)	29 ³ / ₈ " x 7 ¹ / ₈ " x 18 ¹ / ₂ "
Cutout Width	34 ¹ / ₂ "
Cutout Height	10"
Cutout Depth	23"
Front Panel Width	35 ³ / ₄ "
Front Panel Height	11 ¹ / ₄ "
Front Panel Depth	1 ⁵ / ₈ " (includes gasket)
Drawer Clearance	18 ³ / ₄ "
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	1,080
Power Cord Included	120V-3-Wire
Power Cord Length	72"
Shipping Weight (lbs.)	92

WDC36JP

INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - State-of-the-art glass ceramic heating surface with powerful 650 W heats surface more evenly compared to standard warming drawer

PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 55 lbs
- Warming Mode with three convenient temperature settings
- Powerful 400 Watt convection heater
- Spacious 3.1 cu. ft. cavity holds up to 32 dinner plates
- Glass ceramic surface features numerous conducting paths which ensure quick and even heating
- State-of-the-art glass ceramic heating surface
- Heat large stacks of plates evenly, quickly and effortlessly
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer

DESIGN

- Side supports, door liner and inner front face feature a bold, stainless steel design
- Bold Professional design
- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display

★ THERMADOR EXCLUSIVE

WARMING DRAWER 36-INCH CONVECTION

WDC36JP

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

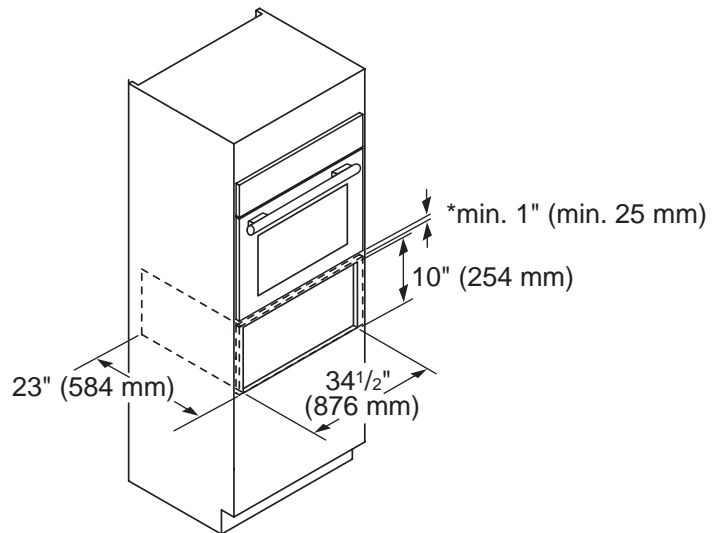
Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional® Rangetop, a minimum 2 3/4" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

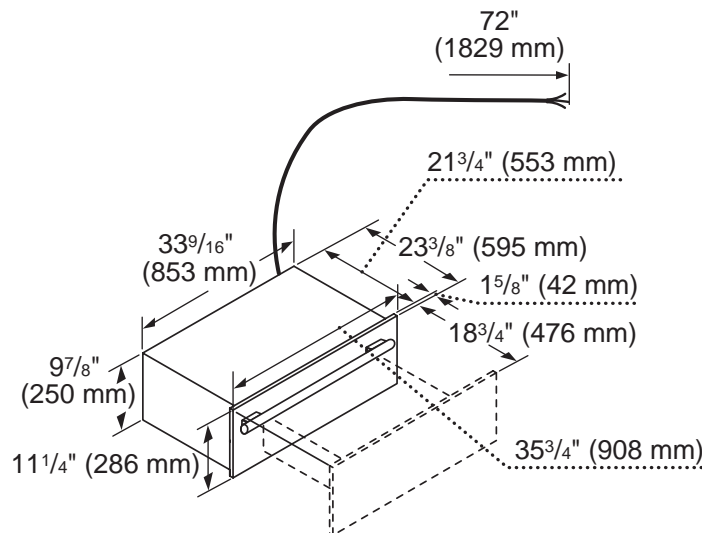
The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

36-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



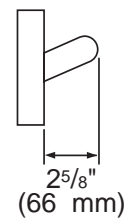
*minimum space recommended between bottom of oven and top of warming drawer

Note: this warming drawer is only offered in a Professional Handle



Door Handle Depth*

Professional Handle



*Protrusion of handle from outer part of drawer front. Does not include thickness of drawer front.

WARMING DRAWER

36-INCH CONVECTION, CUSTOM PANEL

WDC36J



WDC36J

Custom Panel Ready Warming Drawer

SPECIFICATIONS

Product Width	33 9/16"
Product Height	9 7/8"
Product Depth	21 3/4"
Overall Interior Capacity (cu. ft.)	3.1
Usable Interior Dimensions (W x H x D)	29 3/8" x 7 1/8" x 18 1/2"
Cutout Width	34 1/2"
Cutout Height	10"
Cutout Depth	23"
Drawer Clearance	18 3/4"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Wattage	1,080
Power Cord Included	120V-3-Wire
Power Cord Length	72"
Shipping Weight (lbs.)	92

WDC36J

INNOVATION

- ★ - SoftClose® hinges for ultra smooth closing of the warming drawer
- ★ - State-of-the-art glass ceramic heating surface with powerful 650 W heats surface more evenly compared to standard warming drawer

PERFORMANCE

- Telescopic ball-bearing rails offer smooth handling and support up to 55 lbs
- Warming Mode with three convenient temperature settings
- Powerful 400 Watt convection heater
- Spacious 3.1 cu. ft. cavity holds up to 32 dinner plates
- Glass ceramic surface features numerous conducting paths which ensure quick and even heating
- State-of-the-art glass ceramic heating surface
- Heat large stacks of plates evenly, quickly and effortlessly
- Glass ceramic surface for easy cleaning
- Hot surface indicator for added safety
- Drawer has open sides for easy and convenient access
- Automatic shut-off timer

DESIGN

- Side supports, door liner and inner front face feature a bold, stainless steel design
- Built-in Convection Warming Drawer is the perfect companion for any Thermador Wall Oven
- Premium touch control
- Blue digital display

★ THERMADOR EXCLUSIVE

WARMING DRAWER

36-INCH CONVECTION, CUSTOM PANEL

WDC36J

INSTALLATION OPTIONS

WALL-MOUNTED INSTALLATION

Thermador Warming Drawers may be installed below any Thermador Single or Double Built-in Oven. A minimum space of 1" is recommended between the bottom of the oven and the top of the warming drawer. Refer to the built-in oven section for additional details.

UNDER-COUNTER INSTALLATION

Thermador Warming Drawers may also be installed below any Thermador Electric or Non-professional Gas Cooktop as long as there is no contact between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Induction Cooktop, a minimum 1" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. When installing below a Thermador Professional® Rangetop, a minimum 2 ³/₄" air gap must be maintained between the bottom of the cooktop and the top of the warming drawer. Refer to the appropriate cooktop or rangetop section for additional details.

CUSTOM FRONT PANEL

This Thermador Warming Drawer requires a custom front panel. You may build a custom drawer front panel to coordinate with your cabinetry. Custom panels must meet the following requirements:

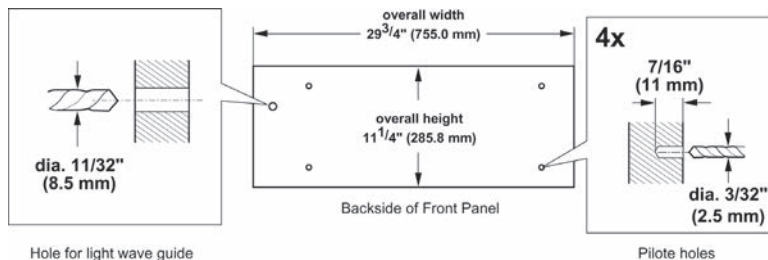
- Have a handle
- Have the dimensions shown below
- Have a minimum thickness of ³/₄" (19 mm)
- Have all edges finished
- Be capable of withstanding a temperature of 158°F (70° C)

The cabinet base must be flat and capable of supporting a weight of at least 110 lbs. (50 kg).

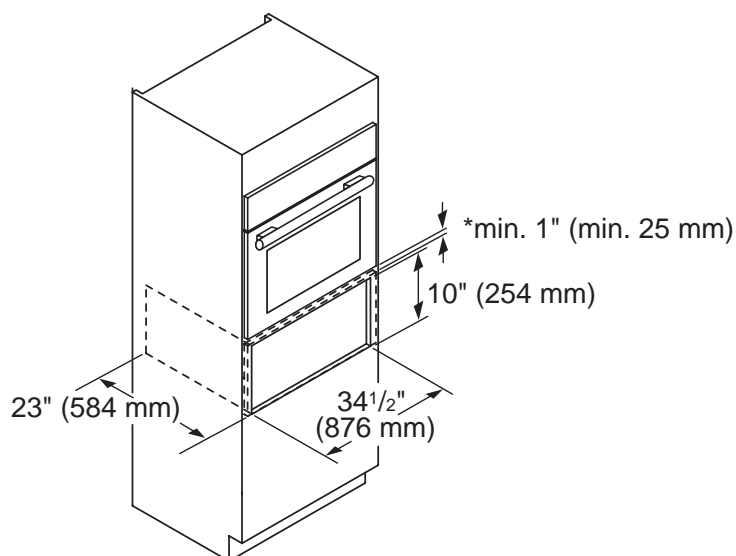
CUSTOM FRONT PANEL

CUSTOM DRAWER FRONT DIMENSIONS

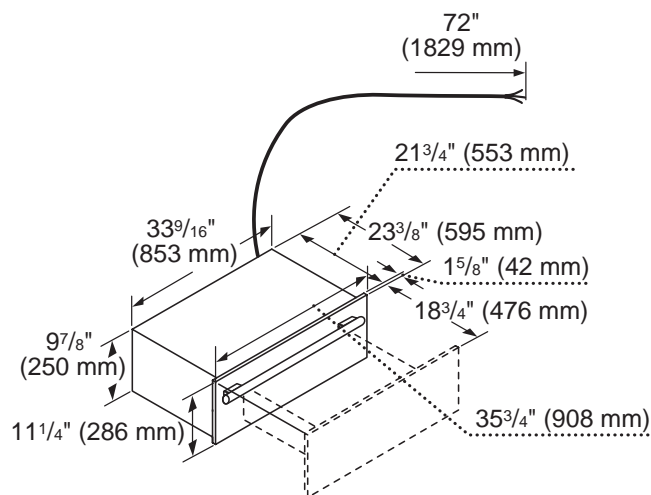
Build custom drawer front to the dimensions specified below. All four edges must be finished. If using wood, the back must be sealed to prevent moisture damage.



36-INCH CONVECTION WARMING DRAWER AND CUTOUT DIMENSIONS



*minimum space recommended between bottom of oven and top of warming drawer



Note: 1 ⁵/₈" is the depth of the standard front panel (includes gasket). Dimension is not valid for custom panel product.



BUILT-IN MICROWAVES PROFESSIONAL & MASTERPIECE® SERIES

Thermador's trademark engineering brings practicality and elegance to your kitchen with our 10-power-level microwave ovens. Choose from traditional or convection models. The convection model combines a convection oven with a microwave oven to give you the best of both worlds. Use it in microwave mode for fast heating, or in convection mode as an extra oven. And to perfectly integrate each model with your kitchen, we offer a handsome 27-inch and 30-inch stainless steel trim kit.

Thermador's Built-In MicroDrawer® Microwave with a spacious 1.2 cu. ft. capacity and 950 Watts of power can be conveniently installed below a countertop for easy access. The Perfect Flush Installation blends beautifully with your cabinetry.

BUILT-IN MICROWAVES

FEATURES & BENEFITS



CONVECTION TECHNOLOGY

Hot air circulates within the unit, so you enjoy more even heating and faster cooking results without any loss of flavor.

SENSOR COOKING

The microwave oven uses humidity sensing to achieve perfect results with minimal user programming.

KEEP WARM

Keep food warm for up to 30 minutes after cooking.

QUICK DEFROST

Defrost foods such as meat, poultry and seafood simply by entering the weight.

QUICK MINUTE

Set or add cooking time in 1 minute increments up to 10 minutes.

PERFECT FLUSH INSTALLATION*

The Thermador Built-in MicroDrawer® Microwave can be installed flush in a standard depth cabinet.

TOUCH "OPEN" AND "CLOSE"*

The handle-free style of the Thermador Built-in MicroDrawer® Microwave allows the drawer to be opened and closed with the touch of a button.

* Only the MD24JS



10 POWER LEVELS

When microwaving, enjoy the ultimate in control and flexibility for perfect results every time.

BUILT-IN MICROWAVES PLANNING INFORMATION

MODEL OPTIONS

There are two Thermador Built-in Microwaves to choose from — traditional and convection. 27-inch and 30-inch stainless steel trim kits are available for each. You can also choose a Thermador Built-in MicroDrawer®.

INSTALLATION CONSIDERATIONS (MBES / MCES MODELS)

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Microwave oven, be sure to verify the cabinet dimensions and electrical connections. Also, always consult the installation manual packed with the product for complete details before installing.

It is the responsibility of the owner and the installer to determine if additional requirements and / or standards apply to specific installations.

MBES / MCES models must be used in conjunction with a 27-inch or 30-inch microwave trim kit.

The microwave oven can be installed into a cabinet or wall by itself, or above any Thermador Built-in Oven.

To reduce the risk of fire and electric shock, install microwave at least $\frac{3}{4}$ " above designated oven.

Do not block air vents. If they are blocked during operation, the oven may be overheated and damaged. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.

Do not place the microwave near a hot, damp surface such as a gas or electric range, dishwasher, or in an excessively humid room.



WARRANTY

Limited warranty parts and labor (2 year).
See page 310 for additional warranty details.



Microwaves are UL approved.

ELECTRICAL SPECIFICATIONS

The microwave oven must be on a separate circuit. No other appliance should share the circuit with the microwave oven. If it does, the branch circuit fuse may blow or the circuit breaker may trip, or the food may cook slower than recommended.

This appliance must be grounded. It is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into at least a 20 Amp, 120 Volt, 60 Hz 3-wire, grounded outlet that is properly installed.

The voltage used must be the same as specified on this microwave oven (120V, 60Hz). Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking.

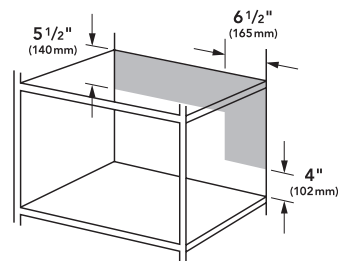
Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

MODEL	REQUIRED CIRCUIT BREAKER
	240V, 60 Hz
MBES	20 Amp
MCES	20 Amp
MD24JS	15 Amp

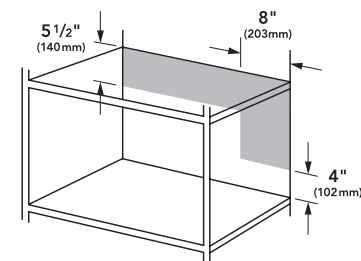
ELECTRICAL LOCATION (MBES / MCES MODELS)

The outlet must be properly grounded in accordance with all applicable codes. It can be installed in the back wall directly behind the oven. The outlet should be located anywhere within the shaded area.

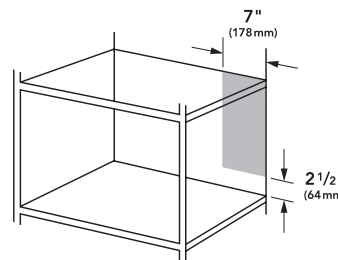
27-Inch Traditional



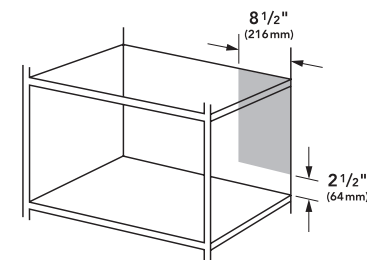
30-Inch Traditional



27-Inch Convection



30-Inch Convection



BUILT-IN MICROWAVES

TRADITIONAL

MBES



MBES

SPECIFICATIONS

Overall Microwave Width	23 7/8"
Overall Microwave Height	14"
Overall Microwave Depth	19 7/16"
Cutout Width (27" Trim Kit)	25 7/16"
Cutout Width (30" Trim Kit)	28 7/16"
Cutout Height	19 7/8"
Cutout Depth	21"
27" Trim Kit (Overall W x H x D)	26 3/4" x 20 1/2" x 1 1/2"
30" Trim Kit (Overall W x H x D)	29 3/4" x 20 1/2" x 1 1/2"
Max. Microwave Power	1,200 Watts
Total Watts	1,460
Electrical Supply	120V/60Hz
Required Circuit Breaker	20 Amp
Power Cord Length	41 5/16"
Power Cord Included	120V-3-Wire
Interior Dimensions (W x H x D)	18 7/16" x 10 15/16" x 18 1/2"
Shipping Weight (lbs.)	40

MBES

PERFORMANCE

- Innovative Microwave Inverter technology offers consistent cooking performance
- 1,200 Watts Microwave power
- 10 Microwave power levels
- Automatic Beverages Reheat – automatically determines cooking level and time
- Sensor cooking programs measure humidity and adjust cooking level and cooking time
- Popcorn program
- Quick Defrost
- Timer offers automatic delay start mode
- Keep Warm mode
- Quick Minute conveniently adds cooking time
- Spacious 2.1 cu. ft. cavity
- 16 1/2" recessed glass turntable

DESIGN

- Built-in Microwave is the perfect companion for any Thermador Wall Oven
- Chiseled and bold Thermador design
- Available with 27" or 30" Trim Kit for a sleek built-in look
- Premium glass touch control
- Blue digital display with scrolling text

ACCESSORIES



MBT27JS
27-Inch Trim Kit



MBT30JS
30-Inch Trim Kit

INSTALLATION OPTIONS

WALL-MOUNTED OR CABINET INSTALLATION

A Thermador Microwave may be installed into a cabinet or wall by itself, or above any Thermador Built-in Oven.

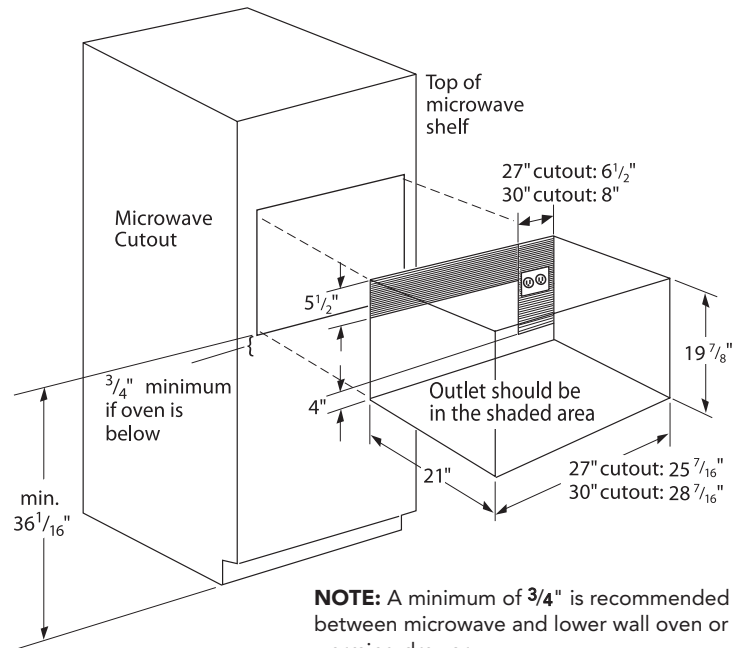
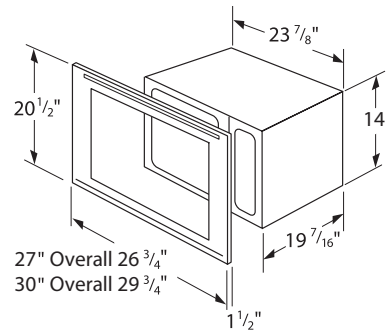
A Thermador Microwave may also be installed above any Thermador Warming Drawer.

To reduce the risk of fire and electric shock, install microwave at least $\frac{3}{4}$ " above designated oven or warming drawer.

IMPORTANT

MBES model must be used in conjunction with a 27-inch or 30-inch microwave trim kit.

MICROWAVE OVEN AND CUTOUT DIMENSIONS



NOTE: A minimum of $\frac{3}{4}"$ is recommended between microwave and lower wall oven or warming drawer.

BUILT-IN MICROWAVES

CONVECTION

MCES



MCES

SPECIFICATIONS

Overall Microwave Width	23 7/8"
Overall Microwave Height	14 13/16"
Overall Microwave Depth	19 5/16"
Cutout Width (27" Trim Kit)	25 7/16"
Cutout Width (30" Trim Kit)	28 7/16"
Cutout Height	19 7/8"
Cutout Depth	21"
27" Trim Kit (Overall W x H x D)	26 3/4" x 20 1/2" x 1 1/2"
30" Trim Kit (Overall W x H x D)	29 3/4" x 20 1/2" x 1 1/2"
Max. Microwave Power	1,000 Watts
Total Watts	1,500
Electrical Supply	120V/60Hz
Required Circuit Breaker	20 Amp
Power Cord Length	41 5/16"
Power Cord Included	120V-3-Wire
Interior Dimensions (W x H x D)	16 1/4" x 9 1/2" x 16 13/16"
Shipping Weight (lbs.)	40

MCES

PERFORMANCE

- Automatic Convection Bake programs
- Innovative Microwave Inverter technology offers consistent cooking performance
- 1,000 Watts Microwave power
- 10 Microwave power levels
- Sensor cooking programs measure humidity and adjust cooking level and cooking time
- Popcorn program
- Quick Defrost
- Timer offers automatic delay start mode
- Keep Warm mode
- Quick Minute conveniently adds cooking time
- 1.5 cu. ft. Stainless Steel cavity
- 15-inch recessed ceramic turntable

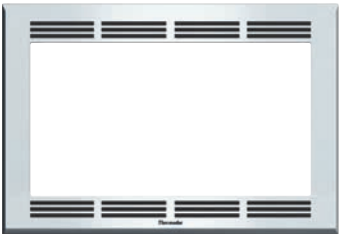
DESIGN

- Built-in Convection Microwave is the perfect companion for any Thermador Wall Oven
- Chiseled and bold Thermador design
- Available with 27" or 30" Trim Kit for a sleek built-in look
- Premium glass touch control
- Blue digital display with scrolling text

ACCESSORIES



MCT27JS
27-Inch Trim Kit



MCT30JS
30-Inch Trim Kit

INSTALLATION OPTIONS

WALL-MOUNTED OR CABINET INSTALLATION

A Thermador Microwave may be installed into a cabinet or wall by itself, or above any Thermador Built-in Oven.

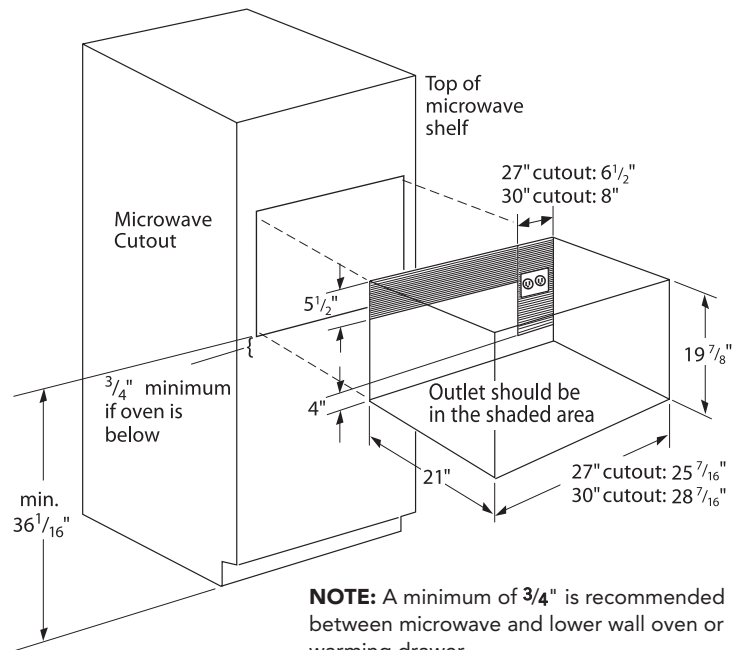
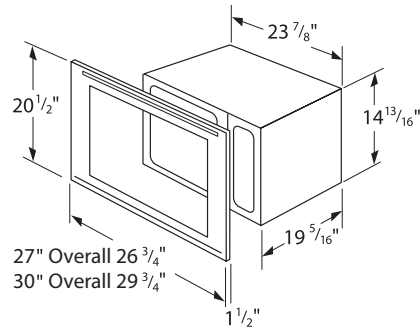
A Thermador Microwave may also be installed above any Thermador Warming Drawer.

To reduce the risk of fire and electric shock, install microwave at least $\frac{3}{4}$ " above designated oven or warming drawer.

IMPORTANT

MCES models must be used in conjunction with a 27-inch or 30-inch microwave trim kit.

MICROWAVE OVEN AND CUTOUT DIMENSIONS



BUILT-IN MICROWAVES

24-INCH MICRODRAWER® MICROWAVE

MD24JS



MD24JS

MD24JS

PERFORMANCE

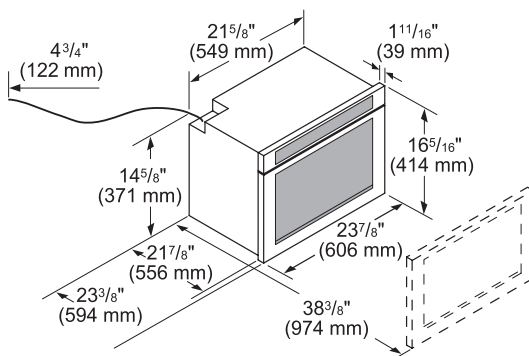
- Spacious 1.2 cu. ft. cavity fits a 20 oz. cup
- Microwave interior accommodates a 13" x 9" pan
- 950 Watts Microwave power
- 10 power levels
- Sensor Cooking programs measure humidity and adjust cooking level and cooking time
- Touch "open" and "close"

DESIGN

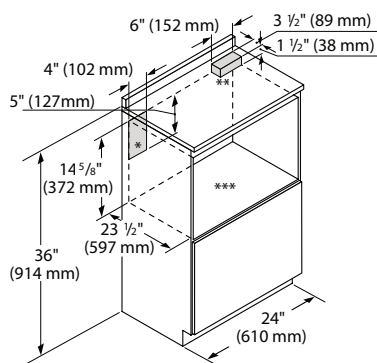
- Perfect Flush installation
- Hidden Vent
- Premium glass touch control
- Blue digital display with scrolling text

SPECIFICATIONS

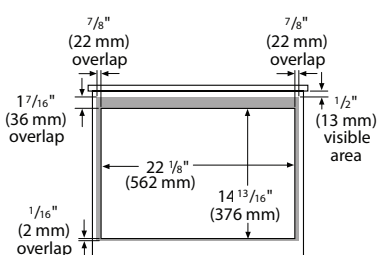
Overall Microwave Width	23 7/8"
Overall Microwave Height	16 5/16"
Overall Microwave Depth	23 3/8"
Standard Installation:	
Cutout Width	22 1/8"
Cutout Height	14 13/16"
Cutout Depth	23 1/2"
Minimum Overlap – Sides	7/8"
Minimum Overlap – Top	1 7/16"
Minimum Overlap – Bottom	1/16"
Cabinet Base Support Requirements (lbs.)	100
Installation Below an Oven	Yes – Clearance of at least 2"
Flush Installation:	
Cutout Width	24 3/16"
Cutout Height	16 5/8"
Cutout Depth	23 1/2"
Minimum Overlap – Sides	N/A
Minimum Overlap – Top	N/A
Minimum Overlap – Bottom	N/A
Cabinet Base Support Requirements (lbs.)	100
Installation Below an Oven	Yes
Max. Microwave Power	950 Watts
Electrical Supply	120V, 60Hz
Required Circuit Breaker	15 Amp
Power Cord Length	48", 3-Wire
Power Cord Included	Yes
Interior Dimensions (W x H x D)	17 5/16" x 7 1/8" x 16 9/16"
Shipping Weight (lbs.)	90



STANDARD INSTALLATION

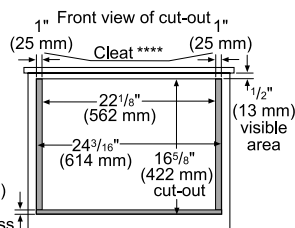
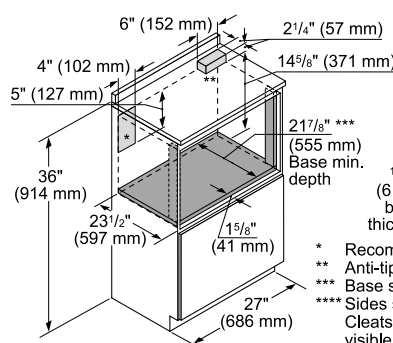


Frontview cut out



- * Suggested location of electrical outlet
- ** Anti-Tip Block
- *** Base should support up to 100 lbs

FLUSH INSTALLATION



- * Recommended location of electrical outlet
- ** Anti-tip block
- *** Base should support up to 100 lbs
- **** Sides should be finished and extend back to cleat. Cleats should also be finished, as they may be visible after installation.

BUILT-IN MICROWAVES
24-INCH MICRODRAWER® MICROWAVE
MD24JS

BUILT-IN MICROWAVES



MODELS SHOWN: MES301HS BUILT-IN STEAM AND CONVECTION OVEN, MD24JS MICRODRAWER® MICROWAVE AND ME301JS SINGLE BUILT-IN OVEN



MODELS SHOWN: T24IW800SP 24-INCH WINE PRESERVATION COLUMNS WITH TFL24IW800 FLAT STAINLESS STEEL PANELS AND PROFESSIONAL HANDLES

REFRIGERATION FREEDOM[®] COLLECTION

Freedom to customize. Freedom to go modular. Freedom to integrate your refrigeration with the design of your kitchen. That's what makes Thermador Freedom[®] Refrigeration the leader in true flush, tall door design. Our refrigeration solutions integrate seamlessly into your kitchen design, with custom fronts and concealed venting grille.

Our portfolio of custom panel models—available in 18", 24", 30" and 36" widths—offers the most design choices in the industry, allowing you to configure your own unique combination of bottom freezers, fresh food, freezer and wine preservation columns. And nothing beats the convenience of our pre-assembled bottom freezers, ready to install straight from the factory. Equipped with flat stainless steel panels and either Professional or Masterpiece[®] Handles set off by a removable stainless steel frame, these units deliver perfect built-in fit and aesthetics in a 24" or 25" deep cabinet.

True to the Thermador heritage with a range of state-of-the-art functionality and features, the Freedom[®] Refrigeration collection gives you full control to design your personal culinary studio.

FREEDOM® COLLECTION DESIGN INSPIRATION

The Thermador Freedom® Collection facilitates a complete range of new and unique possibilities for your cutting-edge kitchen design. Choose models with custom panels for fully flush integration into the surrounding kitchen cabinetry or pre-assembled bottom freezers for popular, effortless installations.

All models are stand-alone independent units—use your imagination to arrange them into your kitchen as desired—either as single columns or in a wide array of possible side-by-side combinations. It's complete freedom of choice—and freedom of kitchen design.



Side-by-Side T18IW800SP 18-Inch Wine Preservation Columns With TCH18IW800 Chiseled Stainless Steel Panels and Masterpiece® Handles. Stand-alone T30IF800SP 30-Inch Freezer Column and T30IR800SP 30-Inch Refrigerator Column, each with TCH30IR800 Chiseled Stainless Steel Panels and Masterpiece® Handles.



T36IT800NP French Door Bottom Freezer with TCH36IT800 Chiseled Stainless Steel Panels, Professional Handles and FRAMEKIT10 Stainless Steel Frame.



Stand-alone T24IR800SP 24-Inch Refrigerator Column with TFL24IR800 Flat Stainless Steel Panel and Stand-alone T24IW800SP 24-Inch Wine Preservation Column with Custom Panel, each with Professional Handles.



T24IW800SP 24-Inch Wine Preservation Column and T36IB800SP 36-Inch Bottom Freezer each with Custom Panels and Handles, Separated by a Partition.

FREEDOM® COLLECTION, FRESH FOOD COLUMN

FEATURES & BENEFITS



INTERIOR DESIGN

Our Freedom® Fresh Food Collection is beautifully designed to offer a clean, spacious interior look, while silver trim adds a luxurious accent. Controls feature sleek silver buttons, fully integrated into the interior design.

INTERIOR RACK SYSTEM

The freedom to customize storage like never before with full-length metal cantilever racking and fully flexible rack positions.

PERFECT INSTALLATION

Our door panel design allows for perfect adjustability. Every door panel can be adjusted horizontally, vertically, forward and backward to ensure an ultra-flush installation.

DEDICATED EVAPORATOR & COMPRESSOR SYSTEMS

Each column has its own evaporator and compressor to eliminate odor transfer, keep food fresher, longer, with better humidity and air flow.



THEATER LED LIGHTING

Theater LED lighting illuminates stored items from both the front and the sides—so that all food can be seen—and nothing remains overlooked or forgotten. Lighting fades in when unit is opened for a luxurious effect.



DOOR STORAGE

Maximize shelf space with large door bins, multiple configuration options, and gallon door storage. Innovative “cool door” design allows air to circulate behind door bins, keeping them as cool as interior shelving.



CLIMATE-CONTROLLED DRAWERS

Ensure the perfect storage and preservation of meats, fish and produce with dedicated convertible temperature drawers.



FULL-EXTENSION DRAWERS

Full-extension drawers offer convenient access. Drawers can even be opened with a 90° door opening, accommodating many kitchen designs. Drawer rails are designed to glide perfectly even when fully loaded.



FREEDOM HINGE

Engineered specifically for the Freedom® Collection, all units feature a heavy-duty hinge that can open to 115°, allowing full-height, integrated doors and Truly Flush Mounted™ installation without sacrificing accessibility. The hinge is able to support virtually any custom wood panel. See page 248 for details.

FREEDOM® COLLECTION, FREEZER COLUMN

FEATURES & BENEFITS



INTERIOR DESIGN

Our Freedom® Freezer Collection is beautifully designed to offer a clean, spacious interior look, while silver trim adds a luxurious accent. Controls feature sleek silver buttons, fully integrated into the interior design.

INTERIOR RACK SYSTEM

The freedom to customize storage like never before with full-length metal cantilever racking and fully flexible rack positions.

PERFECT INSTALLATION

Our door panel design allows for perfect adjustability. Every door panel can be adjusted horizontally, vertically, forward and backward to ensure an ultra-flush installation.

DEDICATED EVAPORATOR & COMPRESSOR SYSTEMS

Each column has its own evaporator and compressor to eliminate odor transfer, keep food fresher, longer, with better humidity and air flow.

FREEDOM HINGE

Engineered specifically for the Freedom® Collection, all units feature a heavy-duty hinge that can open to 115°, allowing full-height, integrated doors and Truly Flush Mounted™ installation without sacrificing accessibility. The hinge is able to support virtually any custom wood panel. See page 248 for details.



THEATER LED LIGHTING

Theater LED lighting illuminates stored items from both the front and the sides—so that all food can be seen—and nothing remains overlooked or forgotten. Lighting fades in when unit is opened for a luxurious effect.



FULL-WIDTH ICE DRAWER

Ultra capacity ice drawer with flexible ice bin allows you to place the bin wherever you want it on the left or right hand side. Entertaining? Simply remove the ice bin and use the entire drawer for your ice—stores up to 10 pounds.



HIDDEN ICE MAKER

Hidden compartment houses the ice maker in an inconspicuous design.



FULL-EXTENSION DRAWERS AND OVERSIZED FREEZER BASKETS

Full-extension drawers offer convenient access. Drawers can even be opened with a 90° door opening, accommodating many kitchen designs. Drawer rails are designed to glide perfectly even when fully loaded.



STAINLESS STEEL EXTERIOR ICE & WATER DISPENSER

An industry first: our freezer units offer a fully stainless steel exterior ice and water dispenser, integrating perfectly with the Thermador stainless steel door panels, as well as all other Thermador stainless steel products.



FREEDOM® COLLECTION, BOTTOM FREEZER

FEATURES & BENEFITS



INTERIOR DESIGN

Our Freedom® Bottom Freezer Collection is beautifully designed to offer a clean, spacious interior look, while silver trim adds a luxurious accent. Controls feature sleek silver buttons, fully integrated into the interior design.

INTERIOR RACK SYSTEM

The freedom to customize storage like never before with full-length metal cantilever racking and fully flexible rack positions.

DUAL EVAPORATOR & DUAL COMPRESSOR SYSTEMS

Each cooling compartment—refrigerator and freezer—has its own evaporator and compressor to eliminate odor transfer, keep food fresher, longer, with better humidity and air flow.

DOOR STORAGE

Maximize shelf space in bottom freezers with large door bins, multiple configuration options, and gallon door storage.



FULL-EXTENSION DRAWERS AND FREEZER BASKETS

Full-extension drawers offer convenient access. Drawers can even be opened with a 90° door opening, accommodating many kitchen designs. Drawer rails are designed to glide perfectly even when fully loaded.

THEATER LED LIGHTING

Theater LED lighting illuminates stored items from both the front and the sides—so that all food can be seen—and nothing remains overlooked or forgotten. Lighting fades in when unit is opened for a luxurious effect.

DELI DRAWER

Complement market-fresh meats, fish and dairy products with a perfectly chilled full-extension deli drawer.

FREEDOM HINGE

Engineered specifically for the Freedom® Collection, all units feature a heavy-duty hinge that can open to 115°, allowing full-height, integrated doors and Truly Flush Mounted™ installation without sacrificing accessibility. The hinge is able to support virtually any custom wood panel. See page 248 for details.

PERFECT INSTALLATION

Our door panel design allows for perfect adjustability. Every door panel can be adjusted horizontally, vertically, forward and backward to ensure an ultra-flush installation.



FREEDOM® COLLECTION, WINE PRESERVATION FEATURES & BENEFITS



WINE PRESERVATION COLUMNS

Our Freedom® Wine Preservation Collection redefines the home wine cellar. Perfect for storing and serving at a dinner party or aging the choicest bottles to perfection, this appliance is the wine connoisseur's newest best friend.

THEATER LED LIGHTING

Theater LED lighting illuminates each bottle of a precious wine collection. Lighting fades in when unit is opened for a luxurious effect.



DUAL INDEPENDENT TEMPERATURE AND HUMIDITY CONTROL

Store any wine collection at the perfect temperature and humidity. Our electronic control board allows you to adjust each zone independently—and keeps wines perfectly preserved.



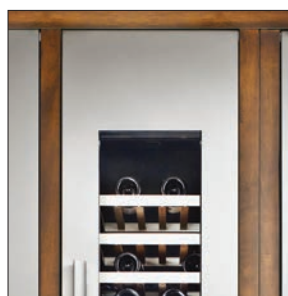
5-BOTTLE PRESENTER

Inside the appliance an added aluminum 5-bottle presenter ensures the best bottles are center stage. Remove it to double as a handy bar or tabletop presentation option.



FREEDOM HINGE

Engineered specifically for the Freedom® Collection, all units feature a heavy-duty hinge that can open to 115°, allowing full-height, integrated doors and Truly Flush Mounted™ installation without sacrificing accessibility. The hinge is able to support virtually any custom wood panel. See page 248 for details.



PERFECT INSTALLATION

Our door panel design allows for perfect adjustability. Every door panel can be adjusted horizontally, vertically, forward and backward to ensure an ultra-flush installation.

FULL-EXTENSION EXOTIC WOOD RACKS

Our exquisitely designed wine storage features convenient rack spacing and flexible storage options. Luxurious, full-extension exotic wood racks enhance the experience of pulling out your favorite vintage.

FREEDOM® COLLECTION
APPLIANCE OVERVIEW

FRESH FOOD COLUMNS

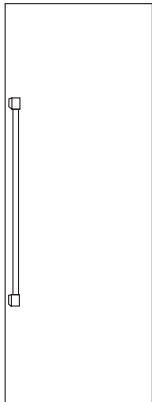


T24IR800SP

24-Inch

Reversible
Door Swing

Build Your
Custom Column



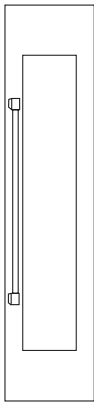
T30IR800SP

30-Inch

Reversible
Door Swing

Build Your
Custom Column

WINE PRESERVATION COLUMNS

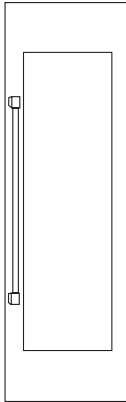


T18IW800SP

18-Inch

Reversible
Door Swing

Build Your
Custom Column



T24IW800SP

24-Inch

Reversible
Door Swing

Build Your
Custom Column

★ PLANNING TIP

A Frame Kit enables installation of all Freedom Columns in 24-inch deep cutouts. See page 249 for details.

FREEZER COLUMNS



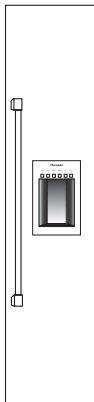
T18ID800LP

18-Inch

External
Ice & Water
Dispenser

Left-Hand
Door Swing

Build Your
Custom Column



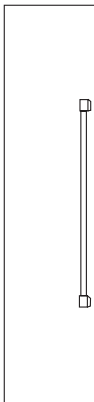
T18ID800RP

18-Inch

External
Ice & Water
Dispenser

Right-Hand
Door Swing

Build Your
Custom Column

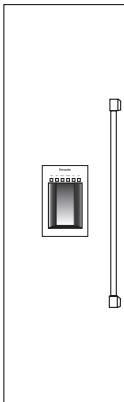


T18IF800SP

18-Inch

Reversible
Door Swing

Build Your
Custom Column



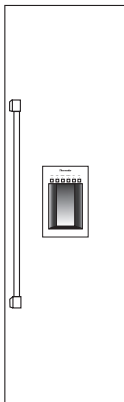
T24ID800LP

24-Inch

External
Ice & Water
Dispenser

Left-Hand
Door Swing

Build Your
Custom Column



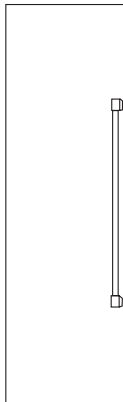
T24ID800RP

24-Inch

External
Ice & Water
Dispenser

Right-Hand
Door Swing

Build Your
Custom Column

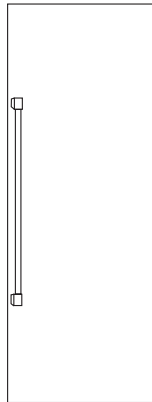


T24IF800SP

24-Inch

Reversible
Door Swing

Build Your
Custom Column



T30IF800SP

30-Inch

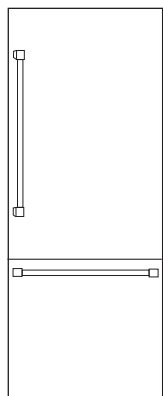
Reversible
Door Swing

Build Your
Custom Column

FREEDOM® COLLECTION

APPLIANCE OVERVIEW

BOTTOM FREEZERS

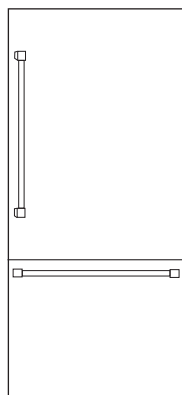


T30IB800SP

30-Inch
2-Door

Reversible
Door Swing

Build Your
Custom Column

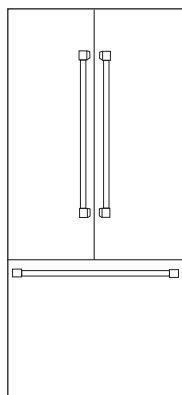


T36IB800SP

36-Inch
2-Door

Reversible
Door Swing

Build Your
Custom Column

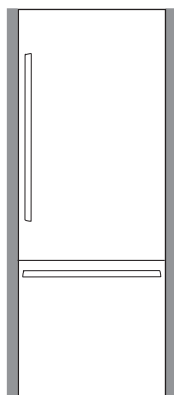


T36IT800NP

36-Inch
French Door

Build Your
Custom Column

PRE-ASSEMBLED BOTTOM FREEZERS*



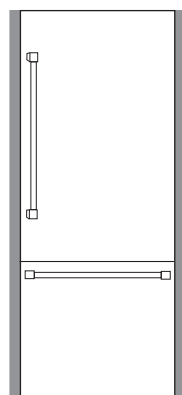
T30BB810SS

30-Inch
2-Door

Reversible
Door Swing

Flat Stainless
Steel Panels

Masterpiece®
Handles



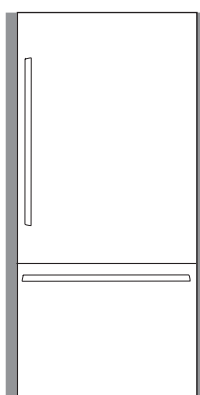
T30BB820SS

30-Inch
2-Door

Reversible
Door Swing

Flat Stainless
Steel Panels

Professional
Handles



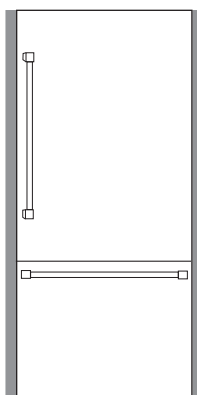
T36BB810SS

36-Inch
2-Door

Reversible
Door Swing

Flat Stainless
Steel Panels

Masterpiece®
Handles



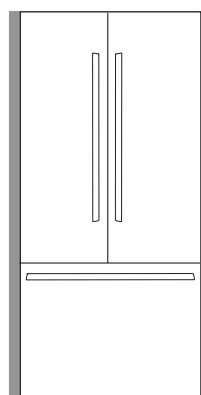
T36BB820SS

36-Inch
2-Door

Reversible
Door Swing

Flat Stainless
Steel Panels

Professional
Handles

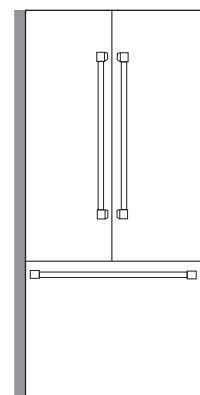


T36BT810NS

36-Inch
French Door

Flat Stainless
Steel Panels

Masterpiece®
Handles



T36BT820NS

36-Inch
French Door

Flat Stainless
Steel Panels

Professional
Handles

*Pre-assembled bottom freezers can be installed flush in 25-inch deep cutouts or with included frame in 24-inch deep cutouts.

FREEDOM® COLLECTION

BUILDING YOUR CUSTOM COLUMN

1

CHOOSE UNIT

2

CHOOSE PANEL

(All units are panel-ready for custom panel installation)

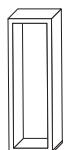
3

CHOOSE HANDLE AND OPTIONAL FRAME

NOTE: Choose one handle for each column, 2 handles for each 2-door bottom freezer and 3 handles for each French Door bottom freezer.

FRESH FOOD COLUMN—FULLY FLUSH COLLECTION

24"



T24IR800SP
Reversible
Swing
Custom
Column



TFL24IR800
Flat
Stainless Steel

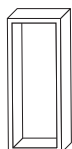


TCH24IR800
Chiseled
Stainless Steel



PR36HNDL10
36-Inch Professional Handle
Coordinates with Thermador
Professional® Series appliances

30"



T30IR800SP
Reversible
Swing
Custom
Column



TFL30IR800
Flat
Stainless Steel



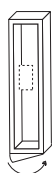
TCH30IR800
Chiseled
Stainless Steel



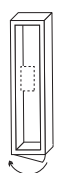
MS36HNDL10
36-Inch Masterpiece® Handle
Coordinates with Thermador
Masterpiece® Series appliances

FREEZER COLUMN—FULLY FLUSH COLLECTION

18"



T18ID800RP
Right-Hand
Swing
External Ice &
Water Dispenser
Custom
Column



T18ID800LP
Left Hand
Swing
External Ice &
Water Dispenser
Custom
Column



TFL18ID800
Flat
Stainless Steel
with Dispenser

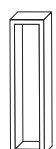


TCH18ID800
Chiseled
Stainless Steel
with Dispenser



FRAMEKIT10
This accessory enables installation
in 24-inch deep cutouts. Kit
includes two identical and
reversible vertical frames.

18"



T18IF800SP
Reversible
Swing
Internal
Ice Maker
Custom
Column

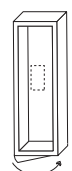


TFL18IR800
Flat
Stainless Steel

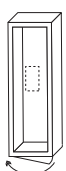


TCH18IR800
Chiseled
Stainless Steel

24"



T24ID800RP
Right-Hand
Swing
External Ice &
Water Dispenser
Custom
Column



T24ID800LP
Left Hand
Swing
External Ice &
Water Dispenser
Custom
Column

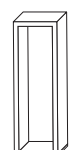


TFL24ID800
Flat
Stainless Steel
with Dispenser

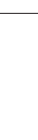


TCH24ID800
Chiseled
Stainless Steel
with Dispenser

24"



T24IF800SP
Reversible
Swing
Internal
Ice Maker
Custom
Column

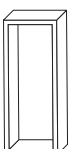


TFL24IR800
Flat
Stainless Steel



TCH24IR800
Chiseled
Stainless Steel

30"



T30IF800SP
Reversible
Swing
Internal
Ice Maker
Custom
Column



TFL30IR800
Flat
Stainless Steel



TCH30IR800
Chiseled
Stainless Steel

IMPORTANT: Use a sealing kit when connecting refrigerator and freezer columns side-by-side (included with every freezer column). Use HEATKIT10 for all non-traditional side-by-side combinations, installations where columns are not connected but less than six inches (152 mm) from one another and for any installation in areas subject to excessive humidity. See page 249 for details.

FREEDOM® COLLECTION

BUILDING YOUR CUSTOM COLUMN

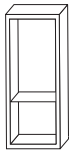
1 CHOOSE UNIT

2 CHOOSE PANEL

3 CHOOSE HANDLE AND OPTIONAL FRAME

BOTTOM FREEZER—FULLY FLUSH COLLECTION

30"



T30IB800SP*
2-Door
Custom Unit



TFL30IB800*
Flat
Stainless Steel

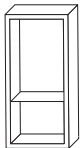


TCH30IB800*
Chiseled
Stainless Steel

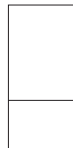


PR36HNDL10
36-Inch Professional Handle
Coordinates with Thermador
Professional® Series appliances

36"



T36IB800SP
2-Door
Custom Unit



TFL36IB800
Flat
Stainless Steel

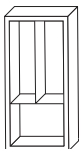


TCH36IB800
Chiseled
Stainless Steel



MS36HNDL10
36-Inch Masterpiece® Handle
Coordinates with Thermador
Masterpiece® Series appliances

36"



T36IT800NP
French Door
Custom Unit



TFL36IT800
Flat
Stainless Steel



TCH36IT800
Chiseled
Stainless Steel

*This appliance requires one
36-inch handle for the door and
one 30-inch handle for the
bottom freezer drawer.

PR30HNDL10
30-Inch Professional Handle
MS30HNDL10
30-Inch Masterpiece® Handle

WINE PRESERVATION—FULLY FLUSH COLLECTION

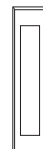
18"



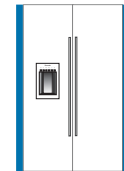
T18IW800SP
Reversible
Swing
Custom
Column



TFL18IW800
Flat
Stainless Steel
Reversible
Swing



TCH18IW800
Chiseled
Stainless Steel
Reversible
Swing



FRAMEKIT10
This accessory enables installation
in 24-inch deep cutouts. Kit
includes two identical and
reversible vertical frames.

24"



T24IW800SP
Reversible
Swing
Custom
Column



TFL24IW800
Flat
Stainless Steel
Right-Hand
Swing



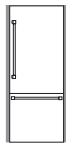
TCH24IW800
Chiseled
Stainless Steel
Right-Hand
Swing

PRE-ASSEMBLED BOTTOM FREEZERS

30"



T30BB810SS
2-Door
Flat Stainless Steel Panels
Masterpiece® Handles
Removable Frame



T30BB820SS
2-Door
Flat Stainless Steel Panels
Professional Handles
Removable Frame

36"



T36BB810SS
2-Door
Flat Stainless Steel Panels
Masterpiece® Handles
Removable Frame

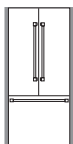


T36BB820SS
2-Door
Flat Stainless Steel Panels
Professional Handles
Removable Frame

36"



T36BT810NS
French Door
Flat Stainless Steel Panels
Masterpiece® Handles
Removable Frame



T36BT820NS
French Door
Flat Stainless Steel Panels
Professional Handles
Removable Frame

A frame is attached to all
pre-assembled models. It is
removable if a flush installation
in a 25" deep cabinet is desired.

IMPORTANT: Use a sealing kit when connecting refrigerator and freezer columns side-by-side (included with every freezer column). Use HEATRKIT10 for all non-traditional side-by-side combinations, installations where columns are not connected but less than six inches (152 mm) from one another and for any installation in areas subject to excessive humidity. See page 249 for details.

FREEDOM® COLLECTION

PLANNING CHECKLIST



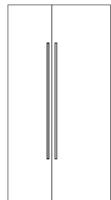
This custom product requires attention to the finest details. Did you remember to...?

- ☐ Choose a desired configuration – side-by-side or stand-alone columns (See pages 241–245 for details)
- ☐ Plan the cutout height(s) – 84" (See pages 241–245 for details)
- ☐ Plan the cutout width(s) – depends on configuration and column width (See pages 241–245 for details)
- ☐ Plan the cutout depth – 25" for North American style cabinets, 24" with installation frame accessory, 24" for European style cabinets (See pages 241–245 for details)
- ☐ Ensure the cutout interior (top and sides) is flush to the appliance at a depth of min. 4", preferably 6" from face frame (See pages 241–245 for details)
- ☐ Ensure the cutout interior returns (top and sides) are finished to match exterior at a depth of min. 4", preferably 6" from face frame (See pages 241–245 for details)
- ☐ Ensure proper clearance for appliance doors including handle(s) – check for interference with other appliances, open or closed cabinets and doors, nearby walls (See page 238 for details)
- ☐ Properly site the electrical outlet and (if applicable) water box (See page 240 for details)
- ☐ Choose the door panel type – flat (TFL series) or chiseled (TCH series) stainless steel accessory panels or design custom panel(s) (See page 248 for details)
- ☐ Ensure the reverse of any custom panel is finished to match the exterior
- ☐ Choose the handle style – Professional (PR36HNDL10), Masterpiece® (MS36HNDL10) or custom
- ☐ Choose the correct handle length – normally PR36HNDL10 or MS36HNDL10 – shorter handle (PR30HNDL10 or MS30HNDL10) for 30" bottom freezer (T30IB800SP) drawer only
- ☐ Choose the toe-kick style – stainless (included with appliance) or design custom toe-kick(s) (See page 246 for details)
- ☐ Procure the proper installation accessories – stainless steel frame kit (FRAMEKIT10) for framed installations in 24-inch deep cutouts, heater kit (HEATRKIT10) for uncommon side-by-sides (any combination not involving a freezer column) heater kit for installations of columns that are not side-by-side, but six inches or closer to one another, heater kit for humid areas (any configuration or installation type) (See page 249 for details)
- ☐ If applicable, procure the proper water filter accessories – additional replacement filters (REPLFLTR10), filter by-pass (SCRNFLTR10) for in-home water filtration system (See page 249 for details)

FREEDOM® COLLECTION SUGGESTED COMBINATIONS

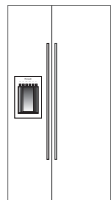
Thermador's Freedom® Collection uses independent columns that create unlimited flexibility in both function and design. Some suggested pairings are listed below. A special kit is included with all freezer columns to simplify traditional side-by-side refrigerator / freezer combinations. When combining two appliances where one is not a freezer column or if any two units are installed less than 6" (152 mm) apart from one another but not connected side-by-side, always use the Heater Kit (HEATRKIT10) to guard against damaging condensation build-up.

42-INCH



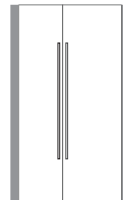
18-Inch
Freezer
Column
T18IF800SP

24-Inch
Fresh Food
Column
T24IR800SP



18-Inch
Freezer
Column
T18ID800LP

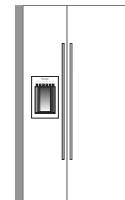
24-Inch
Fresh Food
Column
T24IR800SP



18-Inch
Freezer Column
T18IF800SP

24-Inch
Fresh Food
Column
T24IR800SP

Shown with
FRAMEKIT10

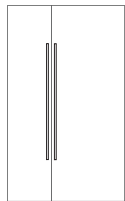


18-Inch
Freezer Column
T18ID800LP

24-Inch
Fresh Food
Column
T24IR800SP

Shown with
FRAMEKIT10

48-INCH



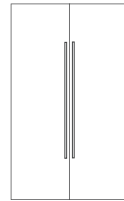
18-Inch
Freezer
Column
T18IF800SP

30-Inch
Fresh Food
Column
T30IR800SP



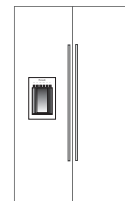
18-Inch
Freezer
Column
T18ID800LP

30-Inch
Fresh Food
Column
T30IR800SP



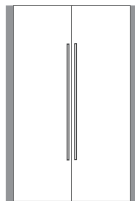
24-Inch
Freezer
Column
T24IF800SP

24-Inch
Fresh Food
Column
T24IR800SP



24-Inch
Freezer
Column
T24ID800LP

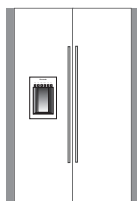
24-Inch
Fresh Food
Column
T24IR800SP



24-Inch
Freezer Column
T24IF800SP

24-Inch
Fresh Food
Column
T24IR800SP

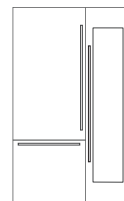
Shown with
FRAMEKIT10



24-Inch
Freezer Column
T24ID800SP

24-Inch
Fresh Food
Column
T24IR800SP

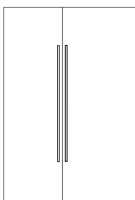
Shown with
FRAMEKIT10



30-Inch*
2-Door
Bottom Freezer
T30IB800SP

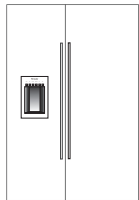
18-Inch*
Wine
Preservation
Column
T18IW800SP

54-INCH



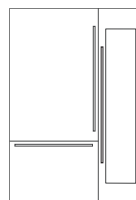
24-Inch
Freezer
Column
T24IF800SP

30-Inch
Fresh Food
Column
T30IR800SP



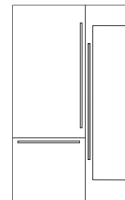
24-Inch
Freezer
Column
T24ID800LP

30-Inch
Fresh Food
Column
T30IR800SP



36-Inch*
2-Door
Bottom Freezer
T36IB800SP

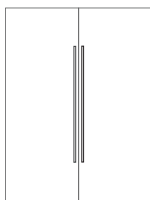
18-Inch*
Wine
Preservation
Column
T18IW800SP



30-Inch*
2-Door
Bottom Freezer
T30IB800SP

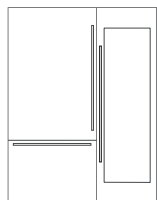
24-Inch*
Wine
Preservation
Column
T24IW800SP

60-INCH



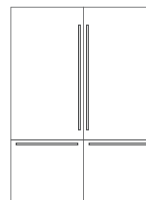
30-Inch
Freezer
Column
T30IF800SP

30-Inch
Fresh Food
Column
T30IR800SP



36-Inch*
2-Door
Bottom Freezer
T36IB800SP

24-Inch*
Wine
Preservation
Column
T24IW800SP



30-Inch*
2-Door
Bottom Freezer
T30IB800SP

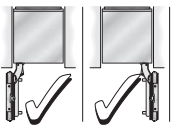
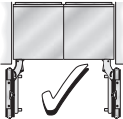
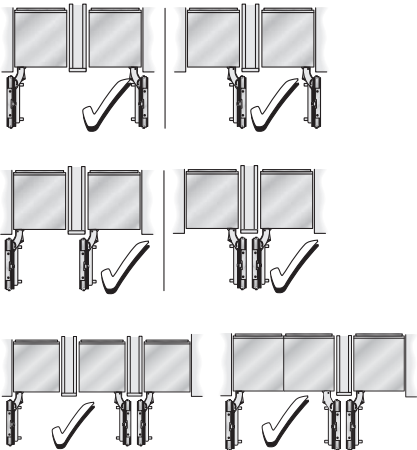
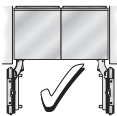

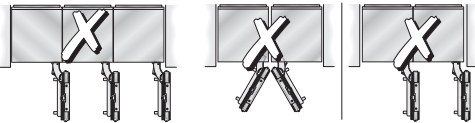
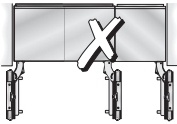
30-Inch*
2-Door
Bottom Freezer
T30IB800SP

*Requires Heater Kit HEATRKIT10

FREEDOM® COLLECTION

INSTALLATION OPTIONS

The Freedom® Collection offers a variety of installation possibilities*. In some instances, special accessories are required.

RECOMMENDED INSTALLATIONS		CONSIDERATIONS
STAND-ALONE		Any Freedom appliance can be installed as a stand-alone unit. Ensure a cutout flush to the appliance at a depth of minimum 4" (102 mm), preferably 6" (152 mm) on the top and sides.
SIDE-BY-SIDE		When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is provided. For all other (non-traditional) side-by-side combinations or instances where any appliances are installed less than 6" (152 mm) apart from one another but not connected side-by-side, purchase the Heater Kit (HEATRKIT10).
SPLIT COLUMNS WITH PARTITION		When dimensioning the partition, note the thickness of the door panel (including handles) as well as the swivel range to prevent damage if the doors are opened at the same time. (See page 247 for details on door swivel range dimensions) Three appliances can be installed together only if a partition—minimum 5/8" (16 mm)—is placed between two of the appliances. Ensure that door panel thickness (including handles) as well as the swivel range are accounted for.
AT THE END OF A CABINERY RUN		All Freedom appliances must be completely enclosed on the top and sides. If one side of the appliance is visible, a decorative side panel must be used. The side panel must be connected firmly to the wall, the floor and any overhead furniture / fixtures before the appliance is placed in the cutout.
NOT RECOMMENDED		CONCERNS
		It is absolutely essential to ensure that the appliance is installed in such a way that the doors do not interfere with an adjacent wall or other kitchen elements. (See page 247 for details on door swivel range dimensions)
		A partition—minimum 5/8" (16 mm)—is required to ensure the doors do not interfere with one another when opened. Use a partition to separate appliances and observe the door swivel range. (See page 247 for details on door swivel range dimensions)
		A Thermador French Door Bottom Freezer cannot be connected side-by-side with any other appliance. Use a partition to separate appliances and observe the door swivel range. (See page 247 for details on door swivel range dimensions)

*The Thermador warranty shall apply only to recommended installations.

INSTALLATION CONSIDERATIONS

LOCATION

The appliance should be installed in a dry, ventilated room. It may not be installed outdoors. The ambient temperature of the room must be between 55°F (13°C) and 100°F (43°C).

The appliance should not be exposed to constant direct sunlight or excessive heat. If installation next to a heat source, such as an oven, radiator, etc. is unavoidable, use a suitable insulating plate or observe the following minimum distances from the heat source:

- 1 1/4" (30 mm) from an electric cooking appliance,
- 11 13/16" (300 mm) from an oil or solid-fuel cooking appliance.

INSTALLATION AND CUTOUT DIMENSIONS

Please see pages 241–245 for complete cutout planning information.

It is important to observe the specified dimensions of the installation cutout for a trouble-free installation of the appliance and for the subsequent appearance of the door panel.

- In particular ensure that the cutout is square. Squareness can be checked by suitable means, e.g. spirit level, diagonal measurements, etc.
- The side walls of the cutout must be flush. The minimum thickness of the side and top walls is 5/8" (16 mm). The minimum thickness of toekick panel is 1/4" (6 mm).

FURNITURE / FIXTURES

During installation, the appliance is fastened to adjacent and overhead furniture / fixtures and it is therefore essential that all such furniture / fixtures are well secured to the substructure or adjacent wall.

FLOORING / SUBSTRUCTURE

On account of the heavy weight of a fully loaded appliance, a load-bearing substructure is required. To ensure correct installation and function, the support must be flat, level and made of hard, rigid material. If in doubt, contact an architect or a building expert.

Refer to the following table for load-bearing capacity:

APPLIANCE	LOAD BEARING CAPACITY
24-Inch Fresh Food Column	890 lbs. / 400 kg
30-Inch Fresh Food Column	1,110 lbs. / 500 kg
18-Inch Freezer Column	560 lbs. / 250 kg*
24-Inch Freezer Column	780 lbs. / 350 kg*
30-Inch Freezer Column	950 lbs. / 425 kg
30-Inch Bottom Freezer	900 lbs. / 410 kg
36-Inch Bottom Freezer	1,200 lbs. / 540 kg

*Without water dispenser



WARRANTY

Limited two-year warranty—for two years from the date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace any part of the refrigerator that fails because of a manufacturing defect.

Limited warranty on sealed refrigeration system**; parts and labor (3rd–6th year)

Limited warranty on sealed refrigeration system; parts only (7th–12th year)

See page 310 for additional warranty details.

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connecting tubing

FREEDOM® COLLECTION

PLANNING INFORMATION

ELECTRICAL SPECIFICATIONS

The appliance comes with a 3-wire power supply cord. UL listed in the USA.

The appliance requires a 3-wire receptacle that is fitted with a 15 Amp fuse or higher. Refer to the following table for max load details.

APPLIANCE	MAX LOAD
	240/208V AC, 60Hz
24-Inch Fresh Food Column	1.50 Amps
30-Inch Fresh Food Column	1.50 Amps
18-Inch Freezer Column*	3.06 Amps
24-Inch Freezer Column*	3.70 Amps
30-Inch Freezer Column*	4.20 Amps
30-Inch 2-Door Bottom Freezer*	4.90 Amps
36-Inch 2-Door Bottom Freezer*	4.90 Amps
36-Inch French Door Bottom Freezer*	4.90 Amps
18-Inch Wine Preservation Column	0.81 Amps
24-Inch Wine Preservation Column	0.90 Amps

*Including ice maker

The receptacle must be installed by a licensed electrician only.

For the installation position of the receptacle refer to diagram in "Electrical Location".

GROUNDING INSTRUCTION

This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for the electric current.

ADDITIONAL GROUNDING PROCEDURE

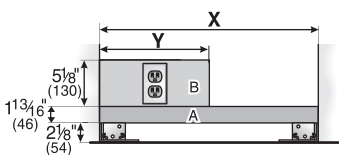
Some local regulations may require a separate ground. In such cases, the required accessory ground wire, clamp and screw must be purchased separately. Never ground the appliance to plastic plumbing lines, gas lines or water pipes.

A 4-conductor cord shall be used when the appliance is installed in an area where local codes do not permit grounding through the neutral. Power supply cord must be replaced by a licensed electrician only.

WARNING

Improper connection of the equipment grounding conductor may result in electric shock. Have the appliance checked by a qualified electrician or service technician if you are in doubt as to whether the appliance has been properly grounded.

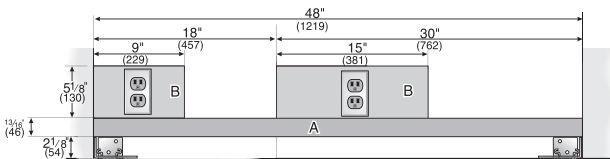
ELECTRICAL LOCATION



SPLIT COLUMN INSTALLATION

	18-Inch	24-Inch	30-Inch
X	18" (457 mm)	24" (610 mm)	30" (762 mm)
Y	9" (229 mm)	12" (305 mm)	15" (381 mm)

SIDE-BY-SIDE INSTALLATION



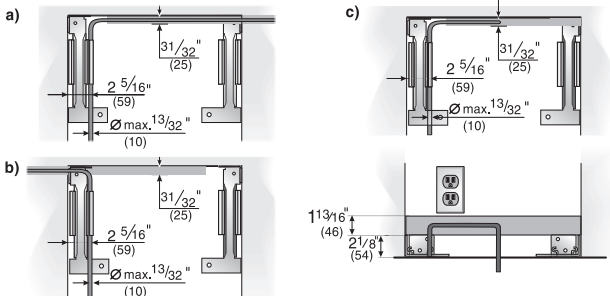
WATER LOCATION

A cold water connection is required for appliances that feature an ice maker or an ice and water dispenser.

The water pressure must be between 40 and 120 p.s.i. (2.75-8.25 bar). The installation must comply with local plumbing regulations.

A separate shut-off valve must be installed for the appliance water connection.

The shut-off valve for the water connection may not be behind the appliance. It is recommended to place the shut-off valve outside the cutout next to the appliance or in another easily accessible location. When installing the water connection, observe the permitted installation areas for the water supply line. The supply line can be located to the right (a), to the left (b), or underneath (c).



CABINETRY TERMS & BASIC REQUIREMENTS

To clarify the terms that are used in this design guide, please refer to the following definitions:

CASE

This is the main body of a kitchen cabinet.

(CABINET) FACE FRAME

This is a decorative frame at the front of a kitchen cabinet representing the space between cabinetry doors or drawers and is typical for North America. European style cabinets (frameless cabinetry) typically do not have a face frame.

DOOR PANEL

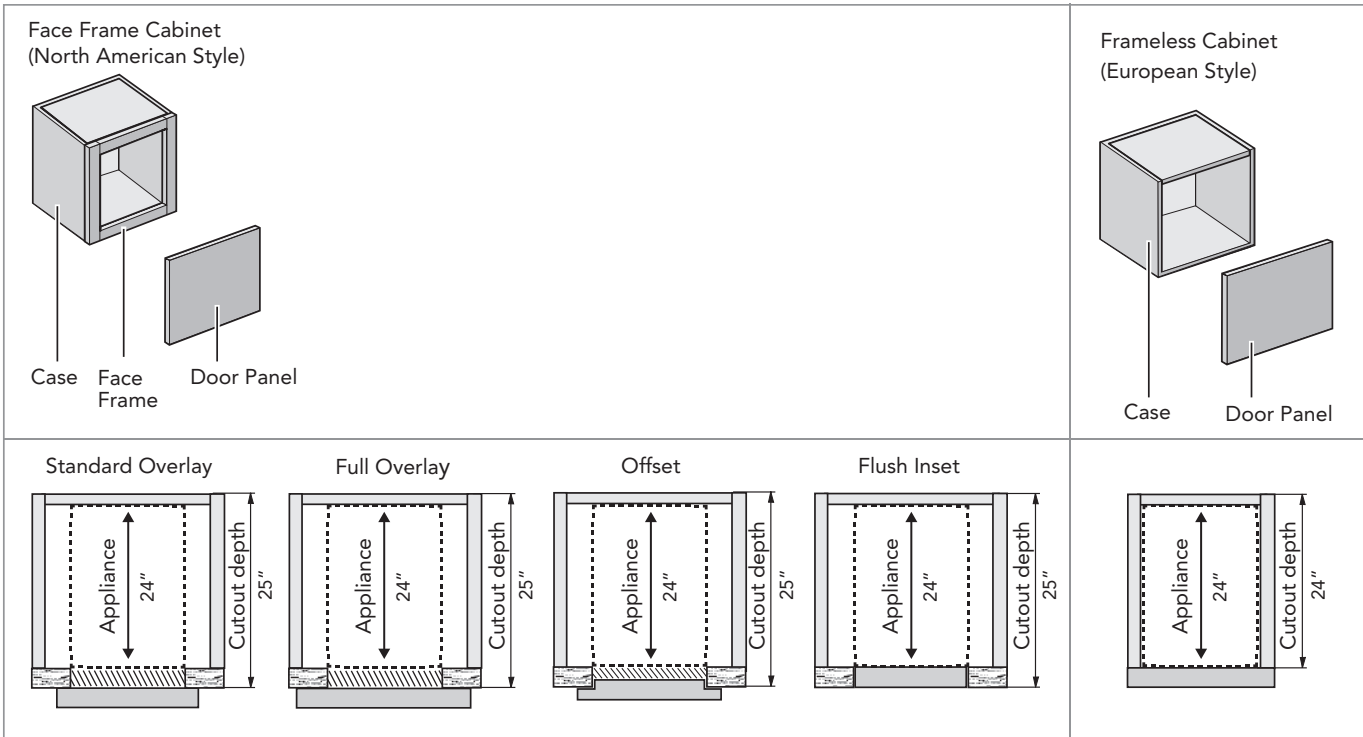
Able to be fully flush integrated when installed in 25" (635 mm) deep cabinets, Freedom® Collection refrigerators are intentionally designed to be equipped with custom door panels that perfectly match surrounding kitchen cabinetry. Typical panel thickness is $\frac{3}{4}$ " (19 mm). However, thicker panels can be accommodated to emulate the look of the visible face frame (as in overlay) or to match existing kitchen cabinetry doors. When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

CUTOUT (NICHE)

The cutout is the cavity in which a Freedom® Collection appliance is installed. The width of the cutout (18-inch, 24-inch, 30-inch, etc.) is dependent on the appliance(s). The total depth of the cutout is equal to the depth of the case plus face frame. It does not necessarily include the thickness of the door panel. For proper planning of cutout depth, please refer to pages 241–245.

Typically, the cutout for a Freedom® Collection appliance will be 25" (635 mm) deep. When planning the cutout, it is essential that the top and side interior walls be flush to the appliance at a minimum depth of 4" (102 mm) from the outer edge of the face frame and composed of thick ($\frac{5}{8}$ " (16 mm) minimum) material for secure installation. Also, because the case interior will be partially visible when the refrigerator door is opened, always ensure that the top and side returns are finished to match the exterior furniture at the same minimum depth of 4" (102 mm).

KITCHEN CABINETRY ILLUSTRATION



FREEDOM® COLLECTION

INSTALLATION DIMENSIONS

CABINETRY STYLE & CUTOUT DEPTH

Freedom® Collection refrigeration appliances are designed to accommodate nearly any type of kitchen cabinetry door installation. Generally, when using standard 3/4" (19 mm) panels, 25" (635 mm) deep cutouts are recommended but the required cutout depth depends on the desired cabinetry and custom panel execution, whether typical North American styles that employ a face frame—requiring a depth of 25" (635 mm)—or European style—requiring a depth of 24" (610 mm).

The below cabinetry styles detail requirements for the cutout and custom panel.

A) STANDARD (PARTIAL) OVERLAY – 25" (635 MM) CUTOUT DEPTH

With standard overlay kitchen cabinetry the face frame is an important design element. In order to emulate this aesthetic for the refrigerator, one must account for the door panel thickness (typically 3/4" (19 mm)) as well as the face frame thickness (here, also 3/4" (19 mm)). The resulting thickness of the custom door panel is therefore 3/4" (19 mm) + 3/4" (19 mm) = 1 1/2" (38 mm). The cumulative thickness of the custom door panel requires added depth in the cutout so 25" (635 mm) is recommended (see sketch).

B) FULL OVERLAY – 25" (635 MM) CUTOUT DEPTH

The requirements for standard overlays are also valid for full overlay designs so 25" (635 mm) cutout depth is recommended. However, especially if kitchen cabinet doors are thinner than 3/4" (19 mm) or reveals are 1/8" (3 mm) or smaller, a 24" (610 mm) cutout depth may also be acceptable. In this execution both the cabinet door and the small reveal of the fully overlaid face frame must be emulated within the typical appliance door panel thickness of 3/4" (19 mm). This can be done either a) by simply ignoring the visible area of the face frame (very small reveals show virtually no face frame) or b) by creating a "nose" on the custom door panel to emulate a small visible face frame (see sketch).

C & D) OFFSET & FLUSH INSET – 25" (635 MM) CUTOUT DEPTH

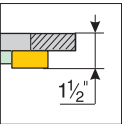
Here, kitchen cabinetry door panels do not rest atop the cabinet face frame (overlay), but are instead inserted partially (offset) or fully flush (inset) into the face frame. Such offset or flush inset door panels require additional depth in the cutout. Using the example of a 3/4" (19 mm) thick panel, the complete cutout depth would be 24" (610 mm) + 3/4" (19 mm) = 24 3/4" (629 mm) and in this example 25" (635 mm) is recommended.

E) FRAMED – 24" (610 MM) CUTOUT DEPTH

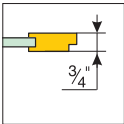
For Freedom® Collection refrigeration appliances, a metal frame (FRAMEKIT10) may be affixed to the side of the cabinet which conveniently hides unfinished case returns and provides a classic built-in look. This is particularly relevant for existing cabinetry that has not been custom-built to accommodate these appliances. A 24" (610 mm) cutout will result in a slightly protruding door panel for a typical built-in look.

F) EUROPEAN STYLE KITCHEN CABINETRY – 24" (610 MM) CUTOUT DEPTH

If the kitchen design is based on European style cabinetry, there is no need to emulate the look of a face frame, as such a frame is not an element of the kitchen cabinetry design. Therefore a 24" (610 mm) deep cutout with accompanying custom panel will always be sufficient.

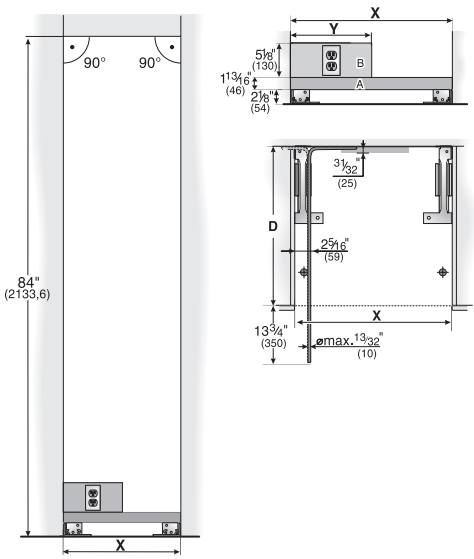


A) STANDARD OVERLAY DESIGN
Custom Door Panel (Emulating a Face Frame)



B) FULL OVERLAY DESIGN
Custom Door Panel with Nose (Emulating a Face Frame)

SPLIT COLUMN INSTALLATION



A: Area for running the water line. It is recommended the water-box be placed adjacent to the installation cutout, so that it can be accessed for service without uninstalling the appliance. If this is not possible, place the recessed water box adjacent to the power supply socket elevated at the heights as referenced in areas A+B.
B: Area for installing the power connection
D: Opening depth of cutout, depending on kitchen design (24" minimum)

	X	Y
18-Inch Columns	18" (457 mm)	9" (229 mm)
24-Inch Columns	24" (610 mm)	12" (305 mm)
30-Inch Columns	30" (762 mm)	15" (381 mm)
30-Inch Bottom Freezer	30" (762 mm)	15" (381 mm)
36-Inch Bottom Freezer	36" (914 mm)	18" (457 mm)

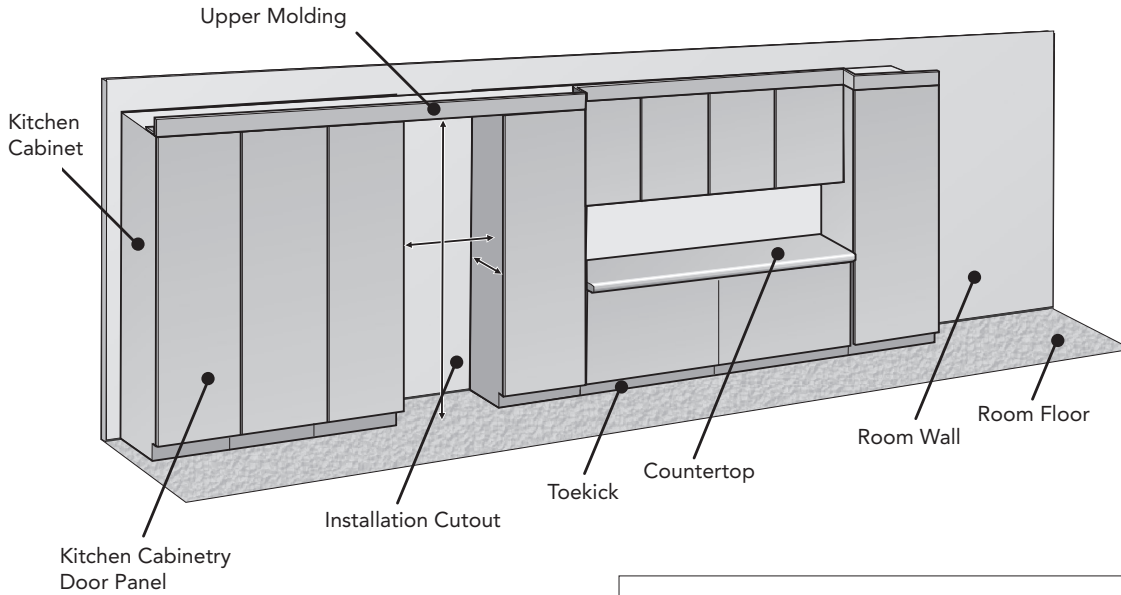
IMPORTANT

It is strongly recommended the top interior of the cutout be of solid material (5/8" (16 mm) thickness). Ensure that the top well is completely flush for a depth of at least 4" (102 mm).

Ensure that the side walls of the cutout are also completely flush to a depth of at least 4" (102 mm).

If, for some reason, a separate cutout cabinet is created, ensure that the furniture return is at least 4" (102 mm) deep for proper installation.

PLANNING EXAMPLE #1: FRAMELESS (EUROPEAN) CABINETRY

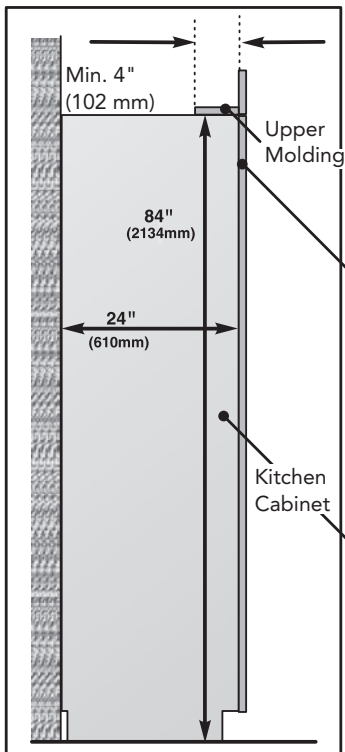


CUTOUT FOR 30" APPLIANCE, FRAMELESS CABINETRY:

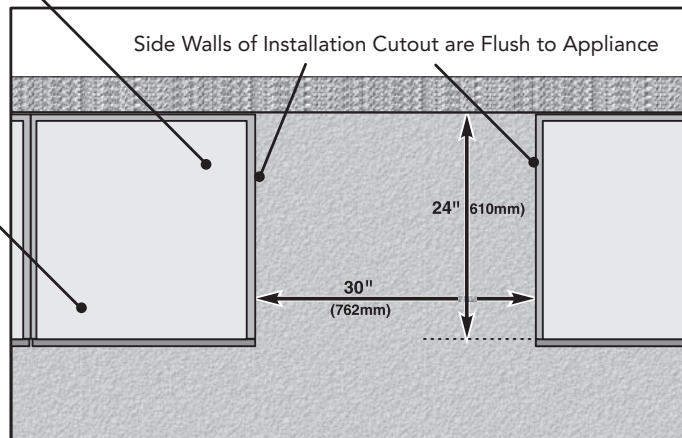
In this example, the installation cutout is formed by simply leaving a gap between two kitchen cabinets.

The custom door panel $\frac{3}{4}$ " (19 mm) will be identical in appearance and thickness to the surrounding kitchen cabinetry panels.

- cutout width is exactly 30" (762 mm)
- cutout (case) depth is 24" (610 mm)—does not include door panel
- top and side walls of cutout interior are completely flush, of solid material and at least 4" (102 mm) deep



**INSTALLATION CUTOUT
(VERTICAL SECTION)**



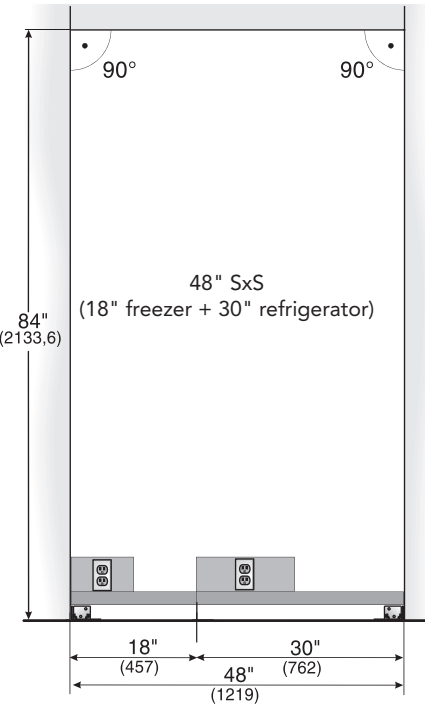
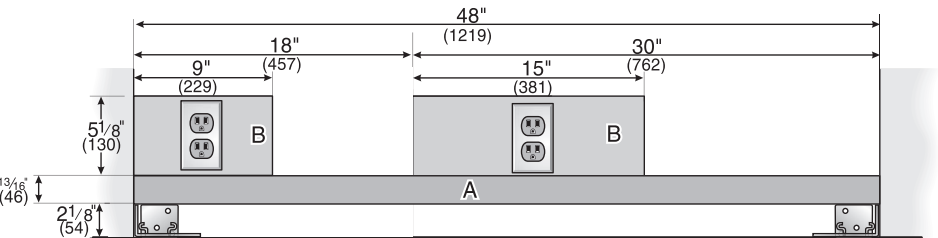
30-INCH INSTALLATION CUTOUT (HORIZONTAL SECTION)

FREEDOM® COLLECTION

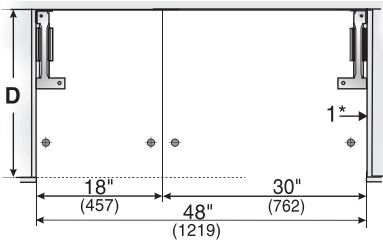
INSTALLATION DIMENSIONS

SIDE-BY-SIDE INSTALLATION

The cutout width for side-by-side installations is defined by adding together the dimensions of two single columns. Below are the dimensions of a classic 48" side-by-side, with an 18" freezer on the left and a 30" refrigerator on the right.

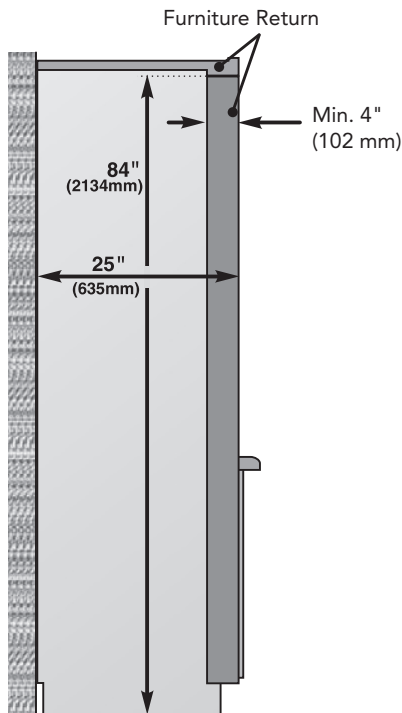
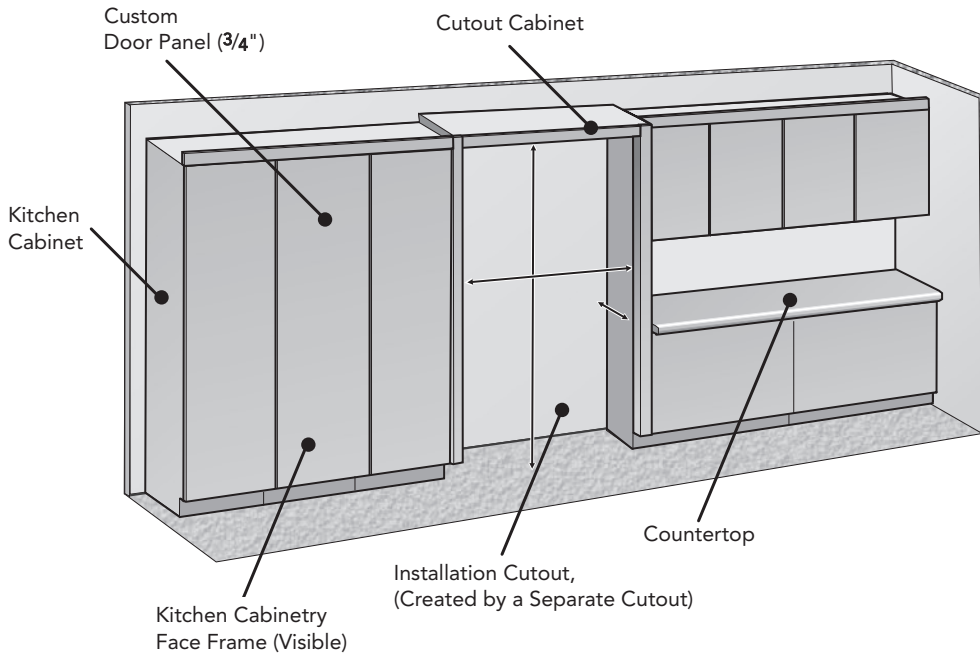


IMPORTANT: Just as with stand-alone columns, always ensure that the receptacles and the water line are correctly positioned. For dimensional requirements see page 240.



- A: Area for running the water line. It is recommended the water-box be placed adjacent to the installation cutout, so that it can be accessed for service without uninstalling the appliance. If this is not possible, place the recessed water box adjacent to the power supply socket elevated at the heights as referenced in areas A+B.
- B: Area for installing the power connection
- D: Opening depth of cutout, depending on kitchen design (24" minimum)

PLANNING EXAMPLE #2: STANDARD OVERLAY CABINETRY

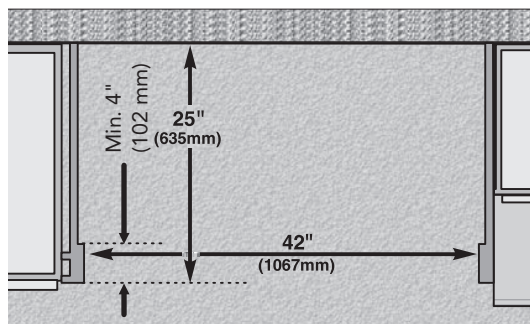


CUTOUT FOR 42" SIDE-BY-SIDE APPLIANCE COMBINATION, STANDARD OVERLAY CABINETRY:

In this example, the installation cutout is formed by creating a separate cutout around the appliances. It yields a look that deviates from the general kitchen design.

The custom door panel has a cumulative thickness of 1 1/2" (38 mm), 3/4" (19 mm) emulating the face frame and 3/4" (19 mm) for the actual door panel). Thus, a 25" (635 mm) deep installation cutout is required.

- cutout width is exactly 42" (for an 18" + 24" = 42" side-by-side combination)
- cutout (case) depth is 25" (635 mm) due to 1 1/2" (38 mm) custom door panel
- any furniture return must be at least 4" (102 mm) deep, on interior top and sides, of solid material and should be finished to match the exterior at the same depth (4" or 102 mm)

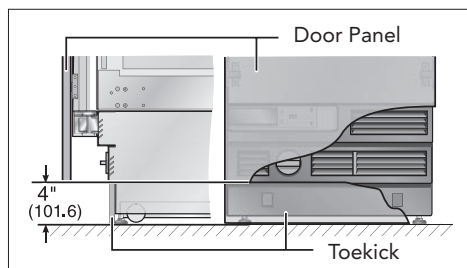


FREEDOM® COLLECTION

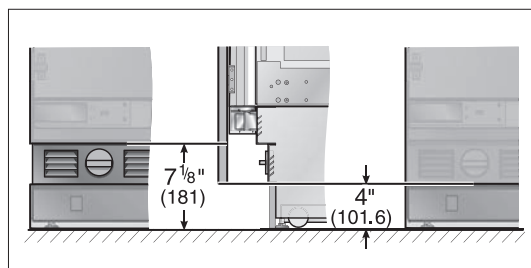
INSTALLATION DIMENSIONS

TOEKICK & VENTING GRILLE

Each Freedom® Collection refrigeration appliance comes with a 4" (102 mm) tall stainless steel toekick. A custom-made toekick that matches the surrounding cabinetry may be applied instead. While standard toekick height is 4" (102 mm), depending on the usage of the leveling legs, the toekick height could vary. Regardless of toekick height, it is imperative that the venting grille remain unblocked to ensure proper functionality of the appliance. Decorative toekicks should be removable to allow for servicing.



Typical 4" (102 mm) toekick height. Velcro adhesive strips are used to fasten the toekick to the appliance. Venting grille and (if applicable) the water filter cavity are located above the toekick area.



If required by the surrounding cabinetry design, the distance between the bottom edge of the door panel and the floor can be increased from approx. 4" (102 mm) up to 7 1/8" (181 mm), but should not be decreased. Note, however, that the venting grille and (if applicable) water filter cavity will be visible, even if the door is closed.

UPPER MOLDING

The planning of decorative upper molding above the cutout requires taking into account the actual or desired height of the door panel.

The overall height of the door panel will depend on:

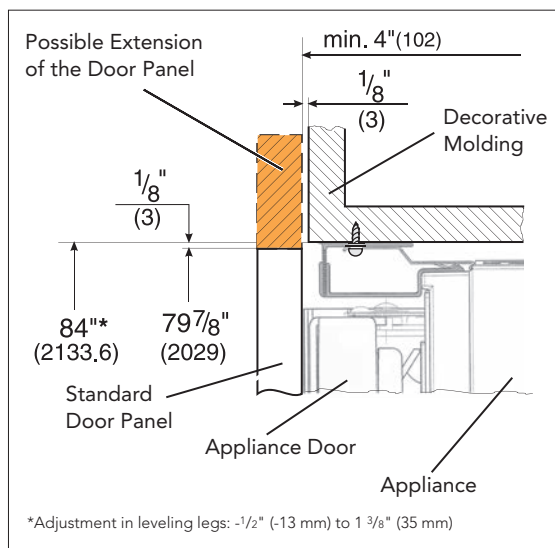
- the height of the appliance, typically 84" (2134 mm)—leveling legs allow height adjustment ranging from -1/2" (-13 mm) to +1 3/8" (+35 mm)
- the installed height of the door panel (distance from the bottom edge of the door panel to the floor, typically 4" (102 mm), and, if desired, any extension of the custom panel above the appliance cutout)
- the appliance type (single door or bottom freezer)

IMPORTANT

Please recall that a panel should be installed at a minimum height of 4" (102 mm) from the floor to allow proper ventilation of the appliance.

Always ensure that the top of the cutout or upper decorative molding is at least 4" (102 mm) deep, so that the refrigerator can be properly secured to the cutout wall. This is particularly important if a protruding cutout is specially created and configured with a face frame. Furniture returns for any face frame must be a minimum of 4" (102 mm) deep.

VERTICAL SECTION, SIDE VIEW:



FREEDOM® COLLECTION INSTALLATION DIMENSIONS

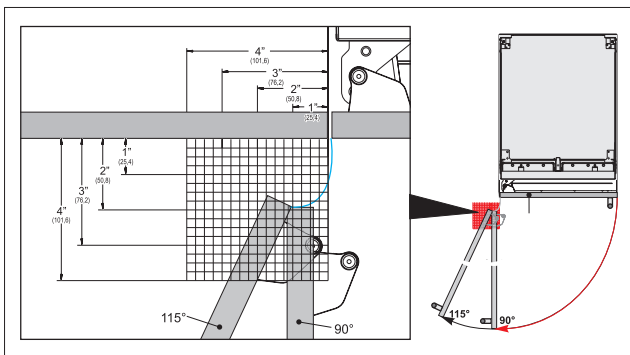
DOOR SWIVEL RANGE

It is absolutely essential to ensure that the appliance is installed in such a way that the doors (including handles) and adjacent cabinets, countertops, pilasters, walls or other kitchen elements do not interfere with one another when opened. The illustrations below depict the swivel range of the Freedom® Collection refrigerator doors including mounted door panels of both $\frac{3}{4}$ " (19 mm) and $1\frac{1}{2}$ " (38 mm) thickness.

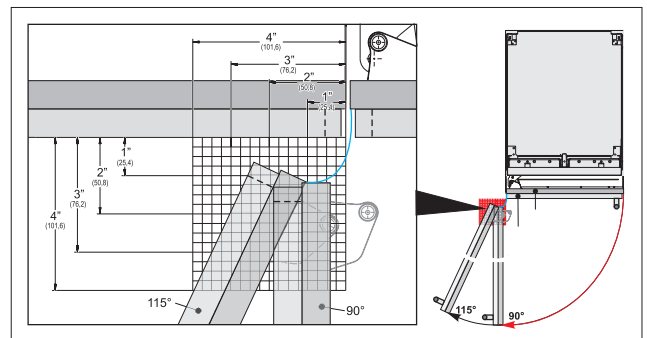
In the event of door interference the following solutions may be employed:

- Limit the refrigerator door opening angle to 90° with a door stop pin inserted into the hinge.
- Reduce the door panel thickness (if larger than $\frac{3}{4}$ " (19 mm)).
- Install a spacer between the appliance and the kitchen element that creates the interference.
- Rearrange the opposing kitchen element that creates the problem.
- Create a protruding cutout for the appliance.

DOOR SWIVEL RANGE – $\frac{3}{4}$ " (19 MM) FLUSH APPLIANCE DOOR PANEL

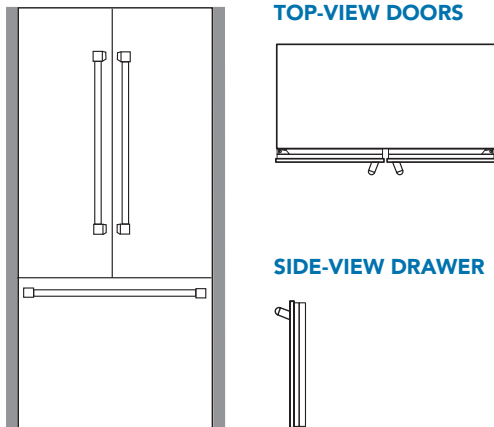


DOOR SWIVEL RANGE – $1\frac{1}{2}$ " (38 MM) FLUSH APPLIANCE DOOR PANEL

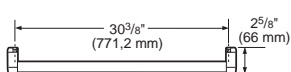


HANDLE INSTALLATION AND DIMENSIONS

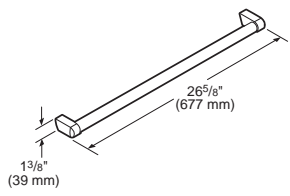
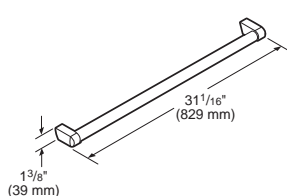
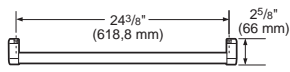
PROFESSIONAL HANDLE



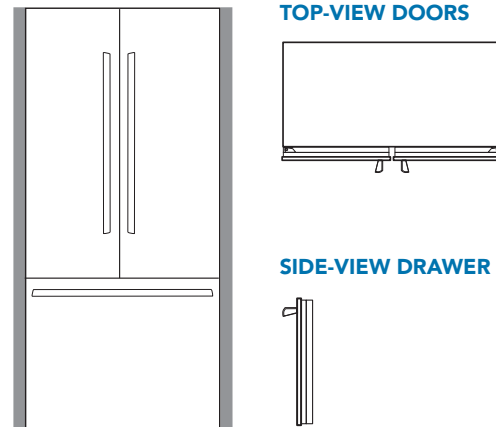
PR36HNDL10



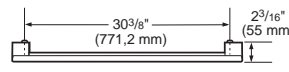
PR30HNDL10*



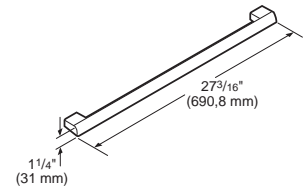
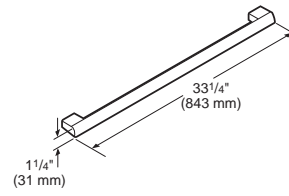
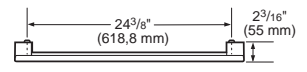
MASTERPIECE® HANDLE



MS36HNDL10



MS30HNDL10*



*For use with 30" bottom freezer T30IB800SP drawer only

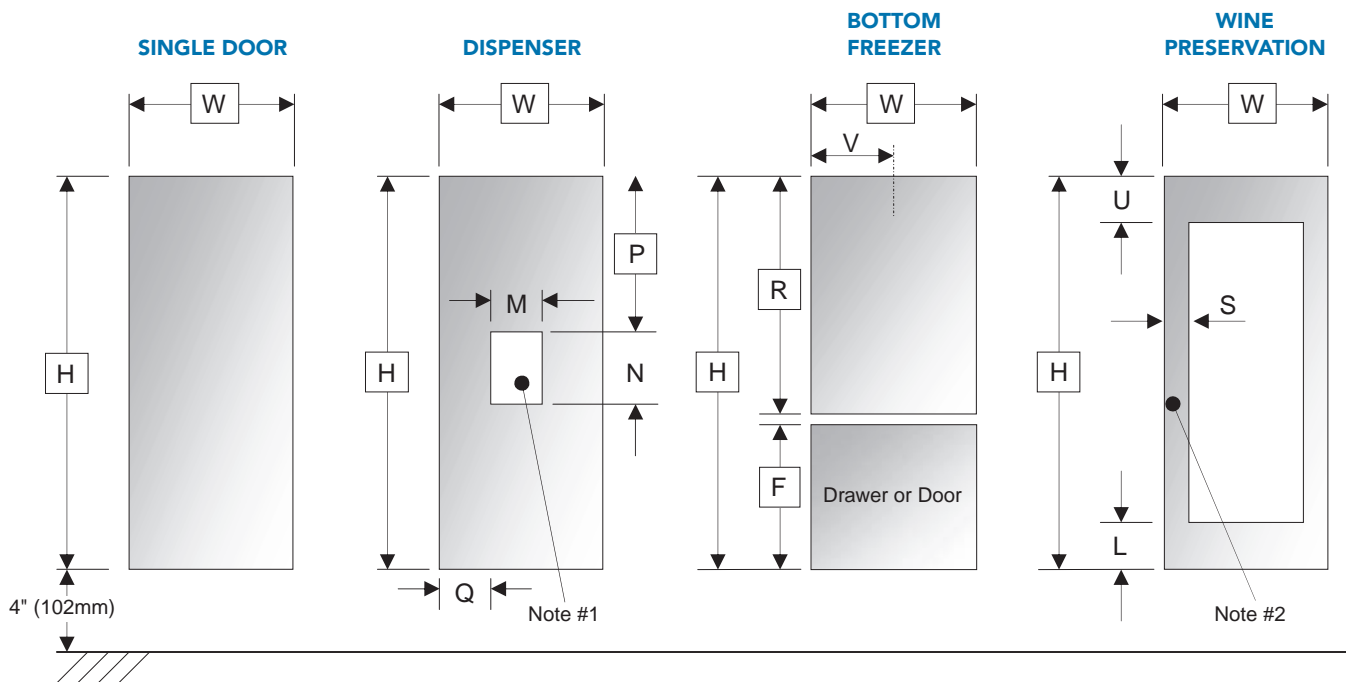
FREEDOM® COLLECTION

DOOR PANEL DIMENSIONS

Each Freedom® Collection refrigeration appliance is designed to be equipped with a decorative door panel. A panel can be custom-made or purchased as a stainless steel accessory. The table below illustrates the dimensions of the stainless steel panel accessories and can be used as a guide in creating custom panels. At 79 7/8" (2029 mm) tall, they are designed for a toe-kick height of 4" (102 mm), and a total cutout height of 84" (2134 mm) yielding 1/8" (3 mm) reveals. At 3/4" (19 mm) deep, they are designed to attach to the 24" (610 mm) deep appliance for an overall depth of 24 3/4" (629 mm). See page 242 for cutout planning.

When using custom panels, always ensure that the panel reverse is finished to match the exterior, as parts of the panel reverse will be visible when the refrigerator door is opened.

IMPORTANT: While these sketches can serve as a general guide in planning panel dimensions, the correct panel dimensions are dictated by design choices including style and dimensions of surrounding kitchen cabinetry, case and toe-kick height, etc. Please ensure careful planning based on the specific kitchen design.



MODEL	DESCRIPTION	H	W	V	R	F	M	N	P	Q	U	L	S	MAX. PANEL WEIGHT
T18IF800SP	18-Inch Freezer Column	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	—	—	—	—	—	—	—	37 lbs. (17kg)
T24IR800SP T24IF800SP	24-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	—	—	—	—	—	—	—	50 lbs. (23kg)
T30IR800SP T30IF800SP	30-Inch Freezer / Fresh Food Columns	79 7/8" (2029 mm)	29 3/4" (756 mm)	—	—	—	—	—	—	—	—	—	—	64 lbs. (29kg)
T18ID800RP T18ID800LP	18-Inch Ice & Water Dispenser Columns	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	9 1/16" (230.5 mm)	14 1/2" (368.3 mm)	32 11/16" (830.5 mm)	4 11/32" (110 mm)	—	—	—	37 lbs. (17kg)
T24ID800RP T24ID800LP	24-Inch Ice & Water Dispenser Columns	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	9 1/16" (230.5 mm)	14 1/2" (368.3 mm)	32 11/16" (830.5 mm)	7 11/32" (186 mm)	—	—	—	50 lbs. (23kg)
T30IB800SP	30-Inch Two-Door Bottom Freezer	79 7/8" (2029 mm)	29 3/4" (756 mm)	—	51 11/32" (1304 mm)	28 13/32" (722 mm)	—	—	—	—	—	—	—	55 lbs. (25kg)
T36IB800SP	36-Inch Two-Door Bottom Freezer	79 7/8" (2029 mm)	35 3/4" (908 mm)	—	51 11/32" (1304 mm)	28 13/32" (722 mm)	—	—	—	—	—	—	—	55 lbs. (25kg)
T36IT800NP	36-Inch French Door Bottom Freezer	79 7/8" (2029 mm)	35 3/4" (908 mm)	17 3/4" (451 mm)	51 11/32" (1304 mm)	28 13/32" (722 mm)	—	—	—	—	—	—	—	55 lbs. (25kg)
T18IW800SP	18-Inch Wine Preservation Column	79 7/8" (2029 mm)	17 3/4" (451 mm)	—	—	—	—	—	—	—	10 1/8" (257 mm)	10 1/8" (257 mm)	3 3/4" (95 mm)	37 lbs. (17kg)
T24IW800SP	24-Inch Wine Preservation Column	79 7/8" (2029 mm)	23 3/4" (603 mm)	—	—	—	—	—	—	—	10 1/8" (257 mm)	10 1/8" (257 mm)	3 3/4" (95 mm)	50 lbs. (23kg)

NOTE #1: The cutout for the dispenser unit must be horizontally and vertically centered in the panel.

NOTE #2: For custom wine preservation column door panels, the width of the two lateral flanges of the frame may vary between 2 1/2" (64 mm) and 3 3/4" (95 mm).

FREEDOM® COLLECTION ACCESSORIES

FLAT STAINLESS STEEL DOOR PANELS



FRESH FOOD

TFL24IR800	24-Inch
TFL30IR800	30-Inch

FREEZER

TFL18ID800	18-Inch with Dispenser
TFL18IR800	18-Inch without Dispenser
TFL24ID800	24-Inch with Dispenser
TFL24IR800	24-Inch without Dispenser
TFL30IR800	30-Inch without Dispenser

BOTTOM FREEZER

TFL30IB800	30-Inch 2-Door
TFL36IB800	36-Inch 2-Door
TFL36IT800	36-Inch French Door

WINE PRESERVATION

TFL18IW800	18-Inch
TFL24IW800	24-Inch

CHISELED STAINLESS STEEL DOOR PANELS



FRESH FOOD

TCH24IR800	24-Inch
TCH30IR800	30-Inch

FREEZER

TCH18ID800	18-Inch with Dispenser
TCH18IR800	18-Inch without Dispenser
TCH24ID800	24-Inch with Dispenser
TCH24IR800	24-Inch without Dispenser
TCH30IR800	30-Inch without Dispenser

BOTTOM FREEZER

TCH30IB800	30-Inch 2-Door
TCH36IB800	36-Inch 2-Door
TCH36IT800	36-Inch French Door

WINE PRESERVATION

TCH18IW800	18-Inch
TCH24IW800	24-Inch

INSTALLATION ACCESSORIES

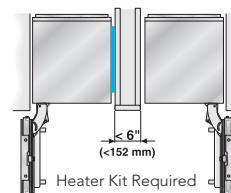
FRAMEKIT10 FREEDOM® FRAME KIT

Included with all pre-assembled bottom freezers, this adjustable frame is also available as an optional accessory for use with any custom column for installation in 24-inch (610 mm) deep cutouts. The kit includes two identical and reversible metal side trims whose placement between the interior cutout wall and the appliance helps overcome the challenge of unfinished cabinet returns.



HEATRKIT10 FREEDOM® HEATER KIT

When two appliances are installed side-by-side a sealing kit must be used. For combinations that involve a freezer column, this kit is provided. For all other (non-traditional, i.e. two wine columns, two bottom freezers, etc.) side-by-side combinations or instances where any appliances are installed less than 6" (152 mm) apart from one another but not connected side-by-side, purchase this kit. This kit is also recommended for use with any installation in areas that are subject to extreme humidity.



FILTER ACCESSORIES

REPLFLTR10 WATER FILTER

Replacement water filter for use in all freezer and bottom freezer models.

SCRNFLTR10 FILTER BY-PASS

Filter by-pass for use with existing in-home water filtration systems. For all freezer and bottom freezer models.

HANDLES

PR36HNDL10 36-INCH PROFESSIONAL PR30HNDL10* 30-INCH PROFESSIONAL



Coordinates with Thermador Professional® Series appliances.

MS36HNDL10 36-INCH MASTERPIECE® MS30HNDL10* 30-INCH MASTERPIECE®



Coordinates with Thermador Masterpiece® Series appliances.

NOTE: Choose one handle for each column, choose 2 handles for each 2-door bottom freezer and choose 3 handles for each French Door bottom freezer.

*For use with T30IB800SP bottom freezer drawer only.

FREEDOM® COLLECTION

24-INCH CUSTOM FRESH FOOD COLUMN

T24IR800SP



T24IR800SP

24-Inch Flush, Reversible Door Swing

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	13.1
Product Width	23 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	24"
Cutout Height	84"
Cutout Depth**	25" (24 3/4")
Door Swing Clearance	26 11/16"
Door Swing	Reversible
Annual Energy Consumption	283 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	370

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T24IR800SP

PERFORMANCE

- Dedicated compressor and evaporator
- FreeFlow® Cold Air System—air channel in the door ensures that items stored on the door are as cold as on the shelves
- Electronic controls for precise temperature management
- Full-width deli drawer
- FlexTemp® drawer optimized for fish, meat and produce
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- SuperCool—chills food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels
- Reversible door swing

TEMPERATURE RANGES

Refrigeration	35°F (2°C) to 46°F (8°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
Energy Saving (Economy) Mode	45°F (7°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

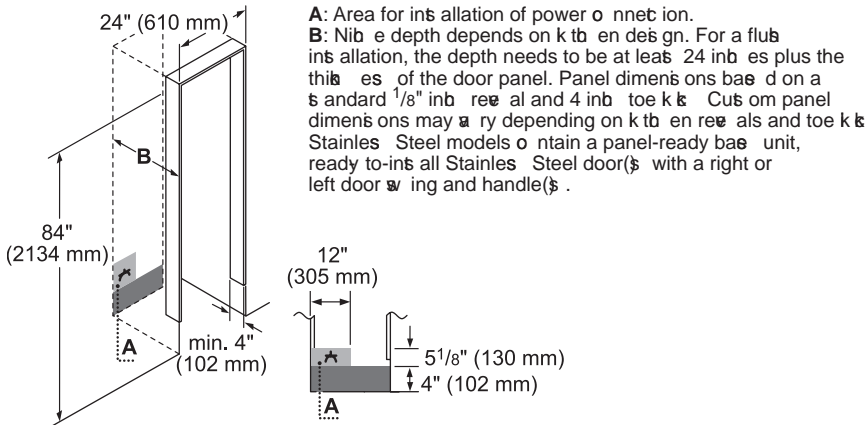
TFL24IR800 24" Flat Stainless Steel Panel	PR36HNDL10 36" Professional Handle	FRAMEKIT10 Freedom® Frame Kit
TCH24IR800 24" Chiseled Stainless Steel Panel	MS36HNDL10 36" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit

FREEDOM® COLLECTION

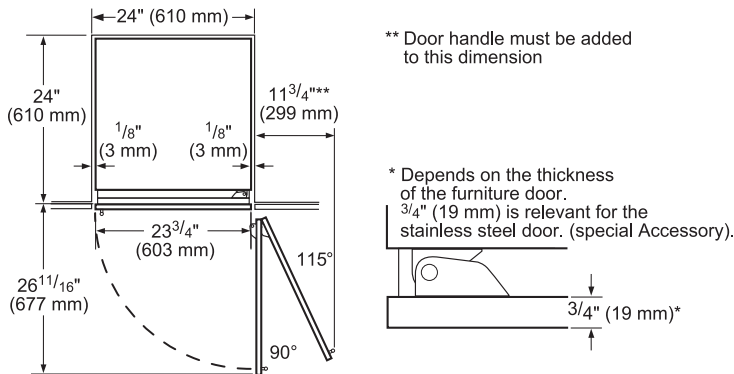
24-INCH CUSTOM FRESH FOOD COLUMN

T24IR800SP

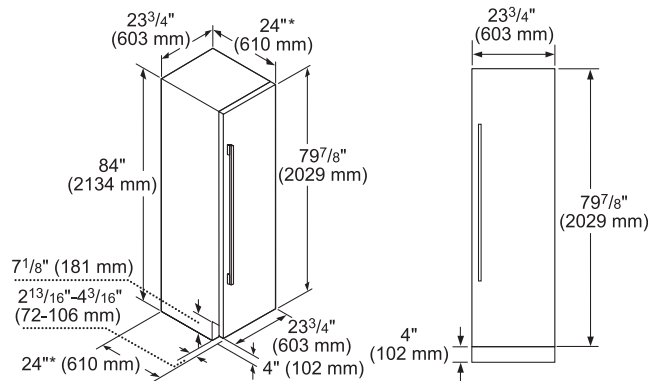
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

30-INCH CUSTOM FRESH FOOD COLUMN

T30IR800SP



T30IR800SP

30-Inch Flush, Reversible Door Swing

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	17.1
Product Width	29 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	30"
Cutout Height	84"
Cutout Depth**	25 (24 3/4")
Door Swing Clearance	33"
Door Swing	Reversible
Annual Energy Consumption	310 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	421

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T30IR800SP

PERFORMANCE

- Dedicated compressor and evaporator
- FreeFlow® Cold Air System—air channel in the door ensures that items stored on the door are as cold as on the shelves
- Electronic controls for precise temperature management
- Full-width deli drawer
- FlexTemp® drawer optimized for fish, meat and produce
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- SuperCool—chills food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels
- Reversible door swing

TEMPERATURE RANGES

Refrigerator	35°F (2°C) to 46°F (8°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
Energy Saving (Economy) Mode	45°F (7°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

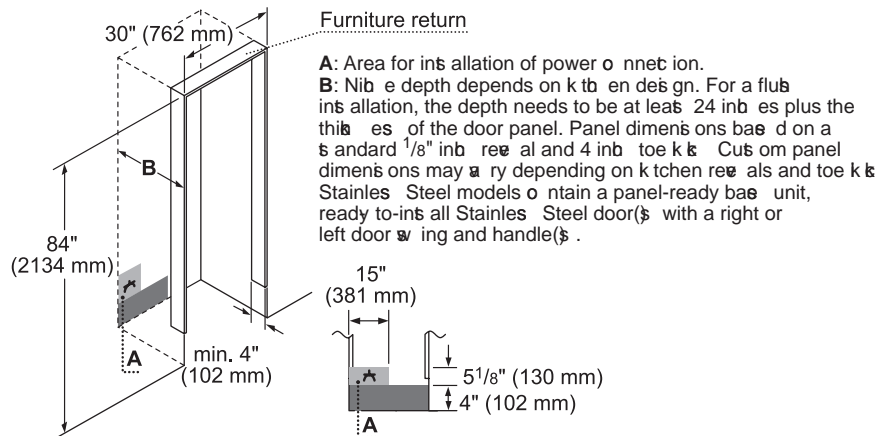
TFL30IR800 30" Flat Stainless Steel Panel	PR36HNDL10 36" Professional Handle	FRAMEKIT10 Freedom® Frame Kit
TCH30IR800 30" Chiseled Stainless Steel Panel	MS36HNDL10 36" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit

FREEDOM® COLLECTION

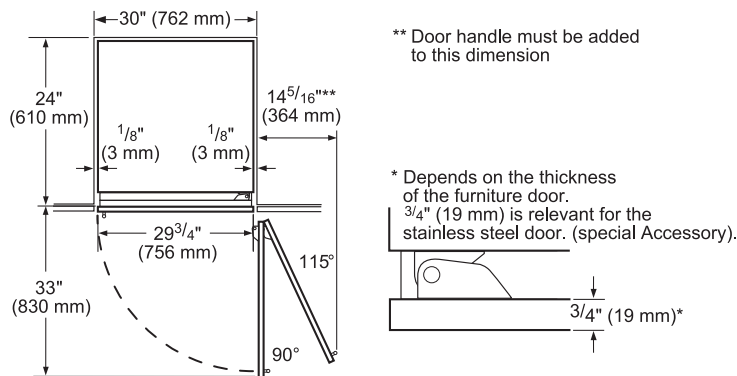
30-INCH CUSTOM FRESH FOOD COLUMN

T30IR800SP

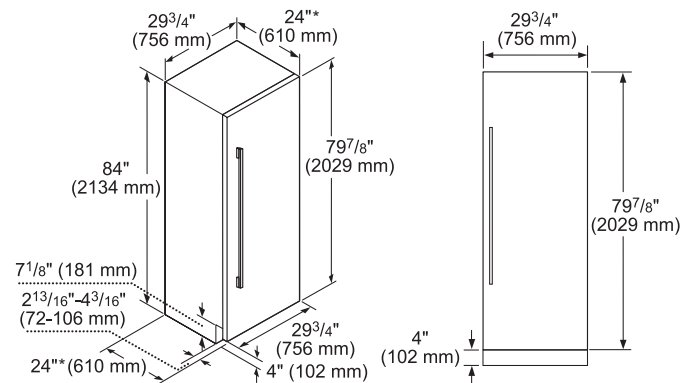
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

18-INCH CUSTOM FREEZER COLUMN

T18ID800RP / T18ID800LP / T18IF800SP



T18ID800RP

Right-Hand Door Swing

T18ID800LP

Left-Hand Door Swing

18-Inch Flush with External
Ice & Water Dispenser

Build Your Custom Column

See pages 234–235 for details.



T18IF800SP

Reversible Door Swing

18-Inch Flush with Internal
Ice Maker

Build Your Custom Column

See pages 234–235
for details.



T18ID800RP / T18ID800LP / T18IF800SP

PERFORMANCE

- Dedicated compressor and evaporator
- Electronic controls for precise temperature management
- LED-illuminated dispenser*
- Oversized dispenser opening*
- Rapid Water Replenishment System*
- Chilled water, crushed and cubed ice*
- FreeFlow® Ice System*
- Full-length cantilever racks for ultimate adjustability
- Full-width metal freezer shelves
- Full-extension drawers at 90° door opening angle
- Oversized freezer basket
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- All-stainless steel exterior dispenser*
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels

*Dispenser models only

TEMPERATURE RANGES

	T18ID800RP T18ID800LP	T18IF800SP
Freezer	-9°F (-23°C) to 7°F (-14°C)	
SuperFreeze®	-9°F (-23°C) for approximately 52 hours	
Energy Saving (Economy) Mode	3°F (-16°C)	

SPECIFICATIONS

	T18ID800RP T18ID800LP	T18IF800SP
Total Capacity (cu. ft.)	8.4	8.5
Product Width	17 3/4"	
Product Height	84"	
Product Depth*	24"	
Cutout Width	18"	
Cutout Height	84"	
Cutout Depth**	25" (24 3/4")	
Door Swing Clearance	20 11/16"	
Door Swing	Varies by Model	
Annual Energy Consumption	440 kWh	443 kWh
Electrical Supply	120V/15 Amp Circuit	
Power Cord Included	120V 3-Wire	
Shipping Weight (lbs.)	300 / 313	300

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the
high-efficiency appliances credit under LEED®

ACCESSORIES

See page 249 for Freedom® Collection accessories.

T18ID800RP / T18ID800LP		T18IF800SP	
TFL18ID800 18" Flat Stainless Steel Panel with Dispenser	TCH18ID800 18" Chiseled Stainless Steel Panel with Dispenser	TFL18IR800 18" Flat Stainless Steel Panel	TCH18IR800 18" Chiseled Stainless Steel Panel
PR36HNDL10 36" Professional Handle	MS36HNDL10 36" Masterpiece® Handle	PR36HNDL10 36" Professional Handle	MS36HNDL10 36" Masterpiece® Handle
FRAMEKIT10 Freedom® Frame Kit	HEATRKIT10 Freedom® Heater Kit	FRAMEKIT10 Freedom® Frame Kit	HEATRKIT10 Freedom® Heater Kit
REPLFLTR10 Freedom® Water Filter	SCRNFLTR10 Filter By-Pass	REPLFLTR10 Freedom® Water Filter	SCRNFLTR10 Filter By-Pass

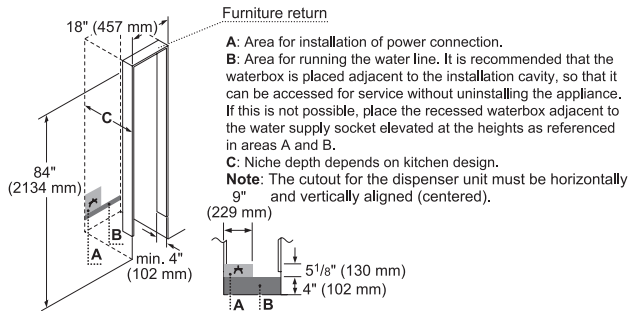
FREEDOM® COLLECTION

18-INCH CUSTOM FREEZER COLUMN

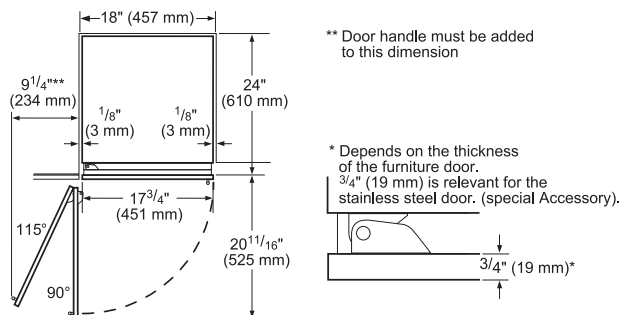
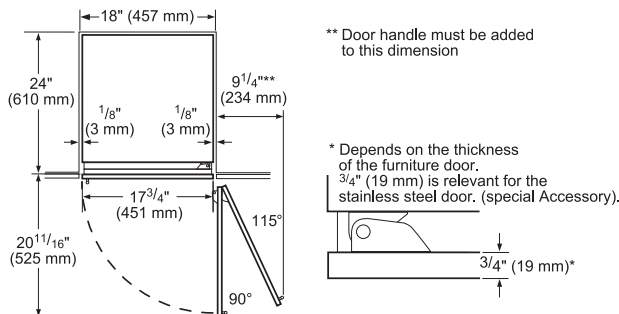
T18ID800RP / T18ID800LP / T18IF800SP

T18ID800RP / T18ID800LP

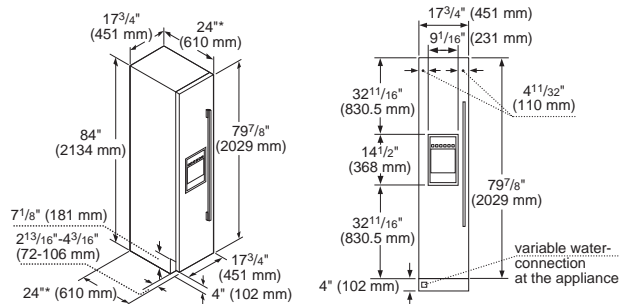
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



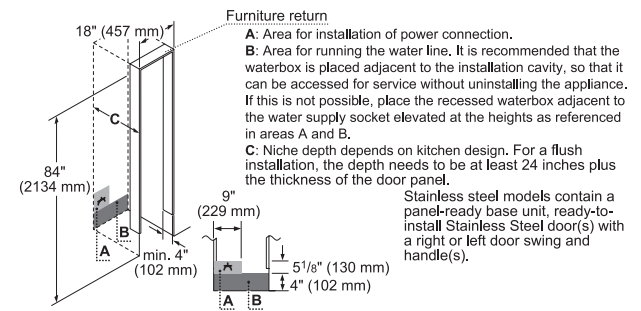
PANEL DIMENSIONS



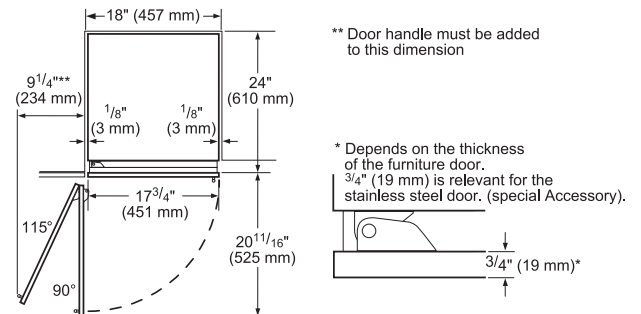
*Excludes thickness of door panel. If standard panel with 3/4\"/>

T18IF800SP

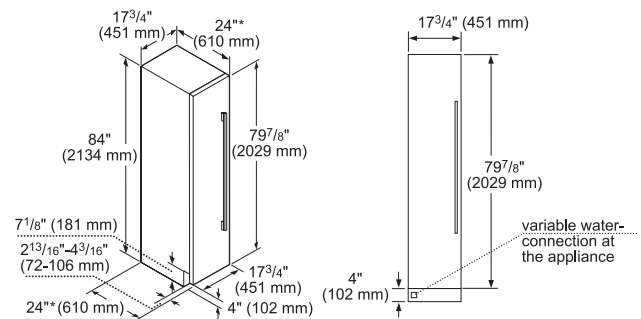
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



*Excludes thickness of door panel. If standard panel with 3/4\"/>



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

24-INCH CUSTOM FREEZER COLUMN

T24ID800RP / T24ID800LP / T24IF800SP



T24ID800RP

Right-Hand Door Swing

T24ID800LP

Left-Hand Door Swing

18-Inch Flush w/External
Ice & Water Dispenser

Build Your Custom Column

See pages 234–235 for details.



T24IF800SP

Reversible Door Swing

18-Inch Flush with
Internal Ice Maker

Build Your Custom Column

See pages 234–235
for details.



T24ID800RP / T24ID800LP / T24IF800SP

PERFORMANCE

- Dedicated compressor and evaporator
- Electronic controls for precise temperature management
- LED-illuminated dispenser*
- Oversized dispenser opening*
- Rapid Water Replenishment System*
- Chilled water, crushed and cubed ice*
- FreeFlow® Ice System*
- Full-length cantilever racks for ultimate adjustability
- Full-width metal freezer shelves
- Full-extension drawers at 90° door opening angle
- Oversized freezer basket
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- All-stainless steel exterior dispenser*
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels

*Dispenser models only

TEMPERATURE RANGES

	T24ID800RP T24ID800LP	T24IF800SP
Freezer	-9°F (-23°C) to 7°F (-14°C)	
SuperFreeze®	-9°F (-23°C) for approximately 52 hours	
Energy Saving (Economy) Mode	3°F (-16°C)	

SPECIFICATIONS

	T24ID800RP T24ID800LP	T24IF800SP
Total Capacity (cu. ft.)	12	
Product Width	23 3/4"	
Product Height	84"	
Product Depth*	24"	
Cutout Width	24"	
Cutout Height	84"	
Cutout Depth**	25" (24 3/4")	
Door Swing Clearance	26 11/16"	
Door Swing	Varies by Model	
Annual Energy Consumption	494 kWh	472 kWh
Electrical Supply	120V/15 Amp Circuit	
Power Cord Included	120V 3-Wire	
Shipping Weight (lbs.)	375 / 370	367

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the
high-efficiency appliances credit under LEED®

ACCESSORIES

See page 249 for Freedom® Collection accessories.

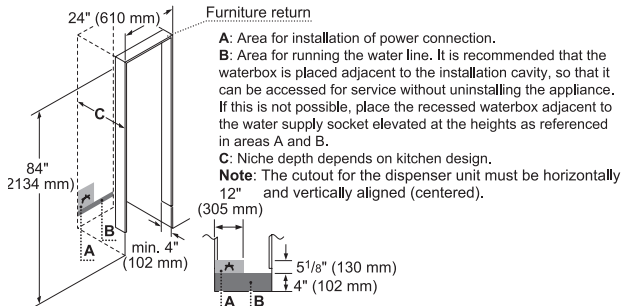
T24ID800RP / T24ID800LP		T24IF800SP	
TFL24ID800 24" Flat Stainless Steel Panel with Dispenser	TCH24ID800 24" Chiseled Stainless Steel Panel with Dispenser	TFL24IR800 24" Flat Stainless Steel Panel	TCH24IR800 24" Chiseled Stainless Steel Panel
PR36HNDL10 36" Professional Handle	MS36HNDL10 36" Masterpiece® Handle	PR36HNDL10 36" Professional Handle	MS36HNDL10 36" Masterpiece® Handle
FRAMEKIT10 Freedom® Frame Kit	HEATRKIT10 Freedom® Heater Kit	FRAMEKIT10 Freedom® Frame Kit	HEATRKIT10 Freedom® Heater Kit
REPLFLTR10 Freedom® Water Filter	SCRNFLTR10 Filter By-Pass	REPLFLTR10 Freedom® Water Filter	SCRNFLTR10 Filter By-Pass

FREEDOM® COLLECTION 24-INCH CUSTOM FREEZER COLUMN

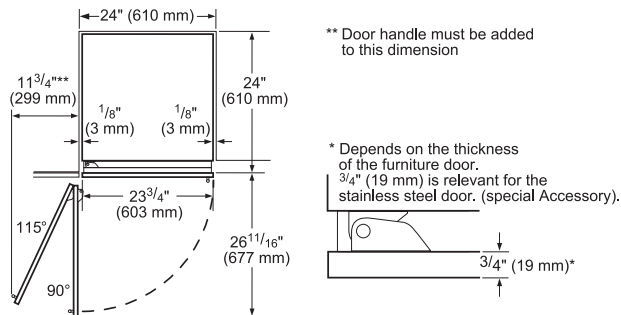
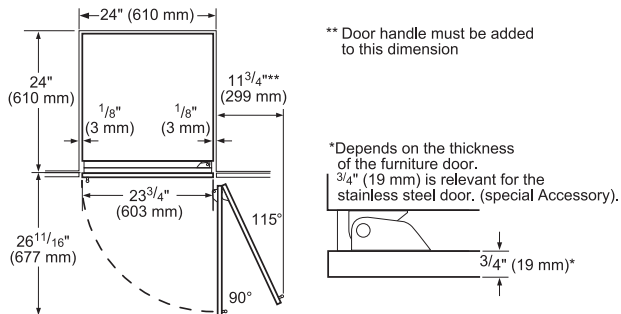
T24ID800RP / T24ID800LP / T24IF800SP

T24ID800RP / T24ID800LP

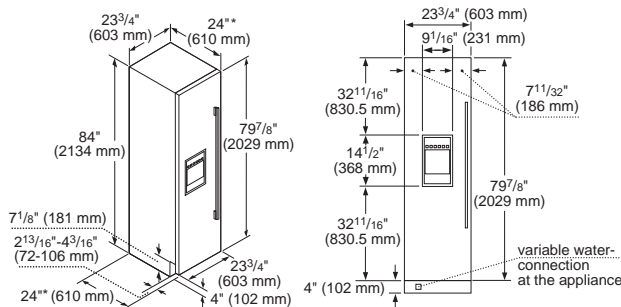
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE

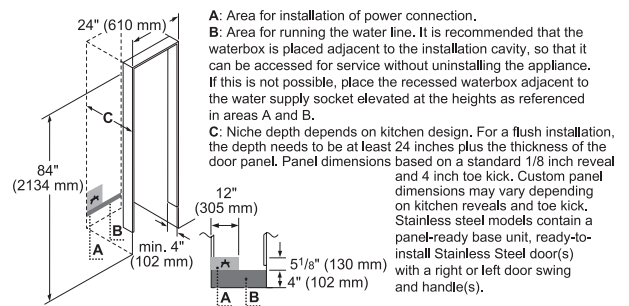


PANEL DIMENSIONS

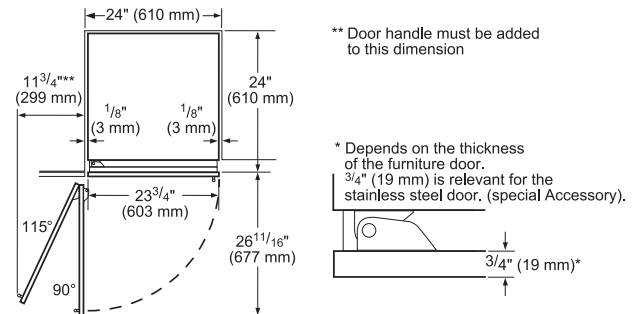


T24IF800SP

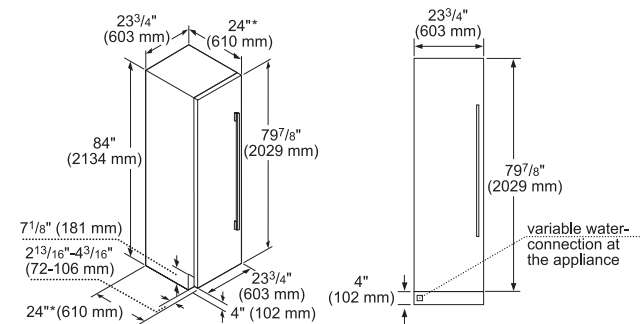
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



*Excludes thickness of door panel. If standard panel with 3/4" thickness is mounted, total depth is 24 3/4".



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

30-INCH CUSTOM FREEZER COLUMN

T30IF800SP



T30IF800SP

30-Inch Flush, Reversible Door Swing
with Internal Ice Maker

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	15.7
Product Width	29 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	30"
Cutout Height	84"
Cutout Depth**	25 (24 3/4")
Door Swing Clearance	33"
Door Swing	Reversible
Annual Energy Consumption	564 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	409

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the
high-efficiency appliances credit under LEED®

T30IF800SP

PERFORMANCE

- Dedicated compressor and evaporator
- Electronic controls for precise temperature management
- Full-length cantilever racks for ultimate adjustability
- Full-width metal freezer shelves
- Full-extension drawers at 90° door opening angle
- Oversized freezer basket
- Discrete and filtered ice maker
- Ultra-capacity ice drawer with flexible ice bin
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels
- Reversible door swing

TEMPERATURE RANGES

Freezer	-9°F (-23°C) to 7°F (-14°C)
SuperFreeze®	-9°F (-23°C) for approximately 52 hours
Energy Saving (Economy) Mode	3°F (-16°C)

ACCESSORIES

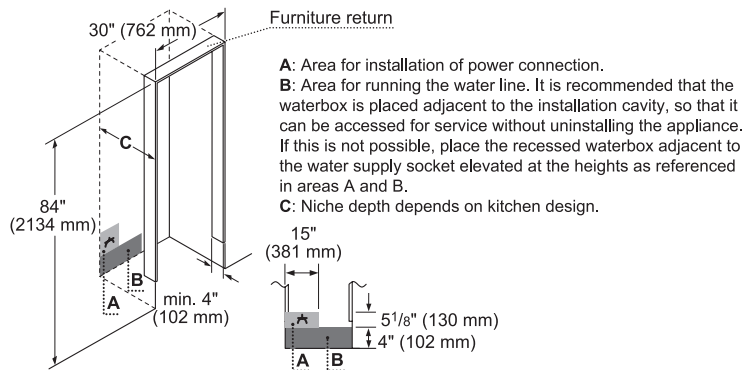
See page 249 for Freedom® Collection accessories.

TFL30IR800 30" Flat Stainless Steel Panel	PR36HNDL10 36" Professional Handle	FRAMEKIT10 Freedom® Frame Kit	REPLFLTR10 Freedom® Water Filter
TCH30IR800 30" Chiseled Stainless Steel Panel	MS36HNDL10 36" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit	SCRNFLTR10 Filter By-Pass

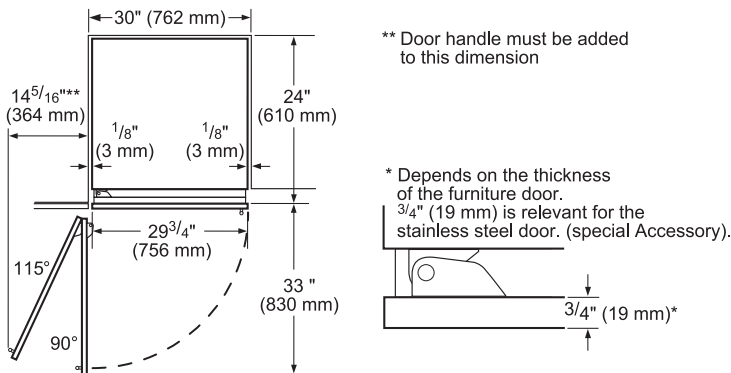
FREEDOM® COLLECTION 30-INCH CUSTOM FREEZER COLUMN

T30IF800SP

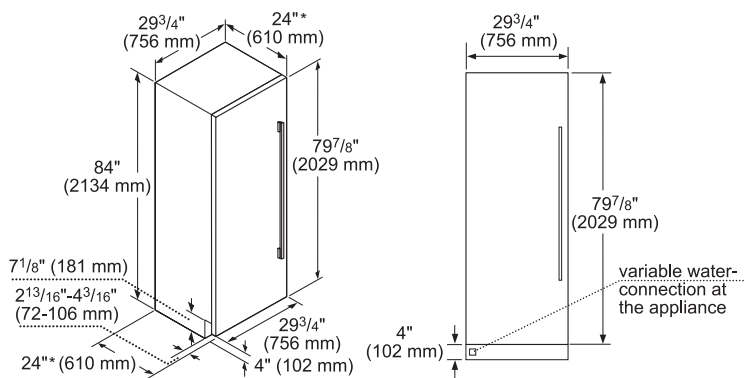
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



*Excludes thickness of door panel. If standard panel with 3/4" thickness is mounted, total depth is 24 3/4".



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

30-INCH CUSTOM 2-DOOR BOTTOM FREEZER

T30IB800SP



T30IB800SP

30-Inch Flush, 2-Door, Reversible Door Swing

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	16
Refrigerator Capacity (cu. ft.)	11
Freezer Capacity (cu. ft.)	5
Product Width	29 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	30"
Cutout Height	84"
Cutout Depth**	25" (24 3/4")
Door Swing Clearance	33"
Door Swing	Reversible
Annual Energy Consumption	546 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	503

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T30IB800SP

PERFORMANCE

- Dual compressor and dual evaporator
- Electronic controls for precise temperature management
- Full-width deli drawer
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- Large capacity freezer drawer
- Filtered ice maker
- SuperCool—chills food quickly
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels
- Reversible door swing

TEMPERATURE RANGES

Refrigerator	35°F (2°C) to 46°F (8°C)
Freezer	-9°F (-23°C) to 7°F (-14°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
SuperFreeze®	-9°F (-23°C) for approximately 52 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

TFL30IB800 30" Flat Stainless Steel Panel Kit	PR36HNDL10 36" Professional Handle	MS36HNDL10 36" Masterpiece® Handle	FRAMEKIT10 Freedom® Frame Kit
TCH30IB800 30" Chiseled Stainless Steel Panel Kit	PR30HNDL10 30" Professional Handle	MS30HNDL10 30" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit
REPLFLTR10 Freedom® Water Filter	SCRNFLTR10 Filter By-Pass		

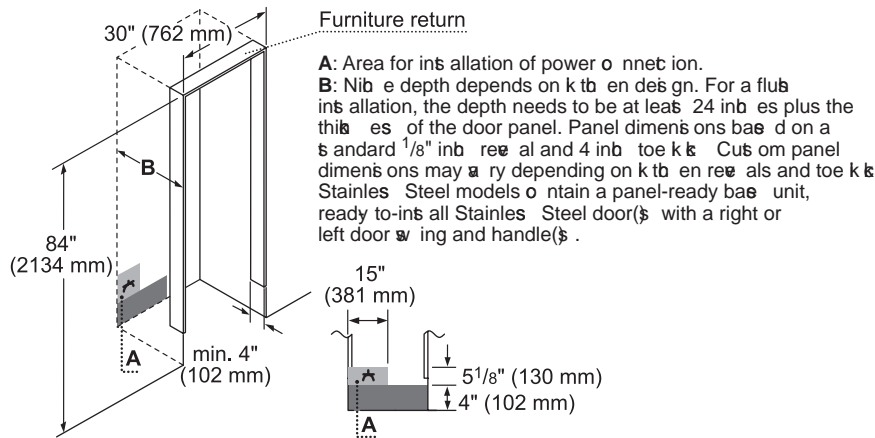
NOTE: This appliance requires one 36-inch handle for the door and one 30-inch handle for the bottom freezer drawer.

FREEDOM® COLLECTION

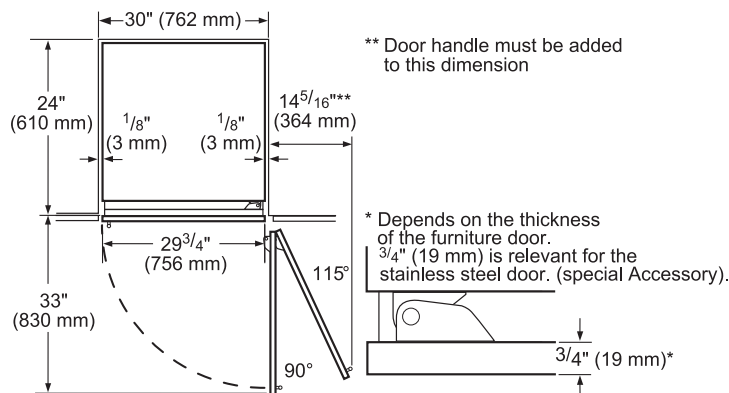
30-INCH CUSTOM 2-DOOR BOTTOM FREEZER

T30IB800SP

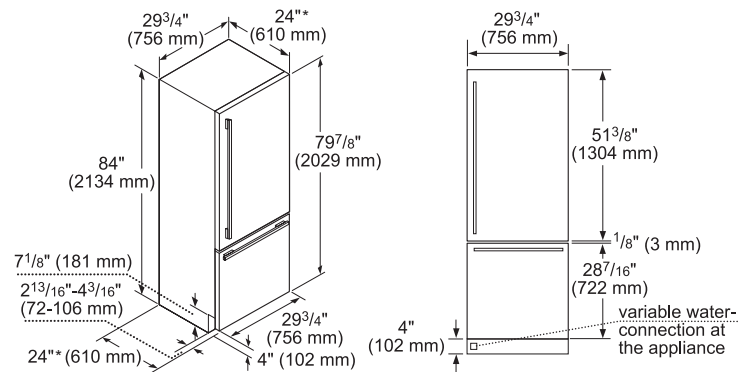
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

30-INCH PRE-ASSEMBLED 2-DOOR BOTTOM FREEZER

T30BB810SS / T30BB820SS



T30BB810SS

30-Inch, 2-Door
Reversible
Door Swing

Pre-Assembled
with Flat Stainless
Steel Panels and
Masterpiece®
Handles

See pages 234–
235 for details.

T30BB820SS

30-Inch, 2-Door
Reversible
Door Swing

Pre-Assembled
with Flat Stainless
Steel Panels and
Professional
Handles

See pages 234–
235 for details.

T30BB810SS / T30BB820SS

PERFORMANCE

- Dual compressor and dual evaporator
- Electronic controls for precise temperature management
- Full-width deli drawer
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- Large capacity freezer drawer
- Filtered ice maker
- SuperCool–chills food quickly
- SuperFreeze®–freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door–true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Flat stainless steel door panel kit, pre-assembled
- Handle kit, pre-assembled
- Frame included for 24" deep cutouts, pre-assembled
- Reversible door swing

SPECIFICATIONS

Total Capacity (cu. ft.)	16
Refrigerator Capacity (cu. ft.)	11
Freezer Capacity (cu. ft.)	5
Product Width	29 3/4"
Product Height	84"
Product Depth	24 3/4"
Cutout Width	30"
Cutout Height	84"
Cutout Depth*	24" or 25"
Door Swing Clearance	33"
Door Swing	Reversible
Annual Energy Consumption	546 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	492

*Cutout depth for installation with frame is 24". Remove frame for flush installation at 25" depth.



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

TEMPERATURE RANGES

Refrigerator	35°F (2°C) to 46°F (8°C)
Freezer	-9°F (-23°C) to 7°F (-14°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
SuperFreeze®	-9°F (-23°C) for approximately 52 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

HEATRKIT10
Freedom® Heater Kit

REPLFLTR10
Freedom® Water Filter

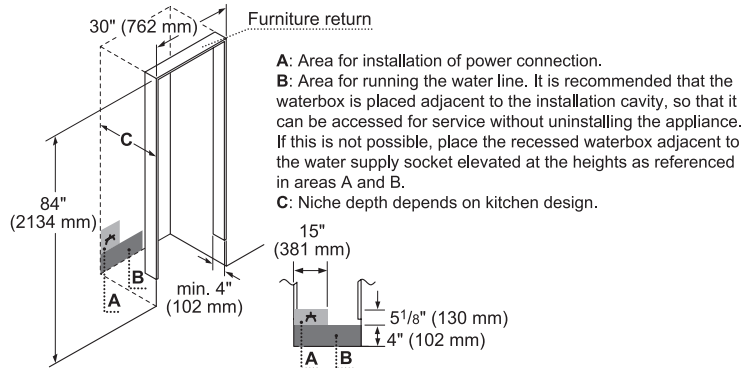
SCRNFLTR10
Filter By-Pass

FREEDOM® COLLECTION

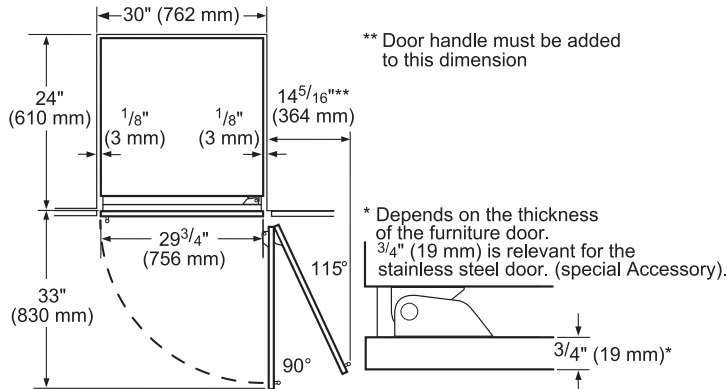
30-INCH PRE-ASSEMBLED 2-DOOR BOTTOM FREEZER

T30BB810SS / T30BB820SS

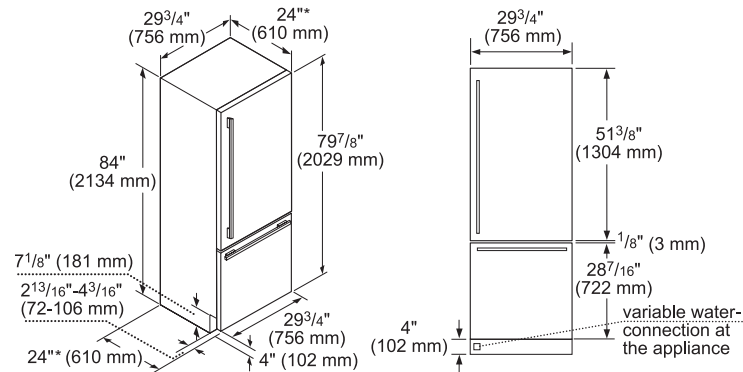
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

36-INCH CUSTOM 2-DOOR BOTTOM FREEZER

T36IB800SP



T36IB800SP

36-Inch Flush, 2-Door, Reversible Door Swing

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	19.7
Refrigerator Capacity (cu. ft.)	14
Freezer Capacity (cu. ft.)	6
Product Width	35 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	36"
Cutout Height	84"
Cutout Depth**	25" (24 3/4")
Door Swing Clearance	38 11/16"
Door Swing	Reversible
Annual Energy Consumption	591 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	529

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T36IB800SP

PERFORMANCE

- Dual compressor and dual evaporator
- Electronic controls for precise temperature management
- Full-width deli drawer
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- Large capacity freezer drawer
- Filtered ice maker
- SuperCool—chills food quickly
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels
- Reversible door swing

TEMPERATURE RANGES

Refrigerator	35°F (2°C) to 46°F (8°C)
Freezer	-9°F (-23°C) to 7°F (-14°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
SuperFreeze®	-9°F (-23°C) for approximately 52 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

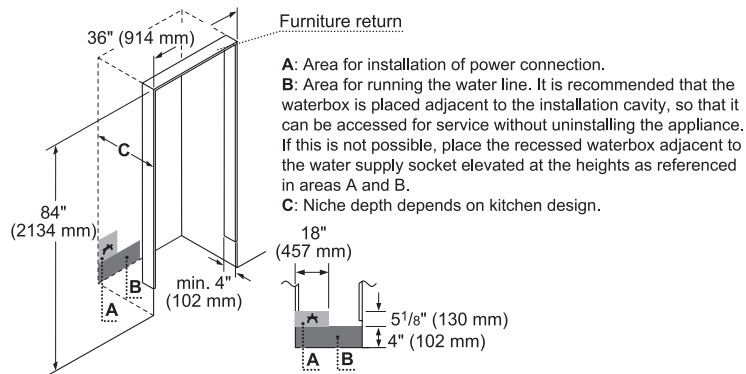
TFL36IB800 36" Flat Stainless Steel Panel Kit	PR36HNDL10 36" Professional Handle	FRAMEKIT10 Freedom® Frame Kit	REPLFLTR10 Freedom® Water Filter
TCH36IB800 36" Chiseled Stainless Steel Panel Kit	MS36HNDL10 36" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit	SCRNFLTR10 Filter By-Pass

FREEDOM® COLLECTION

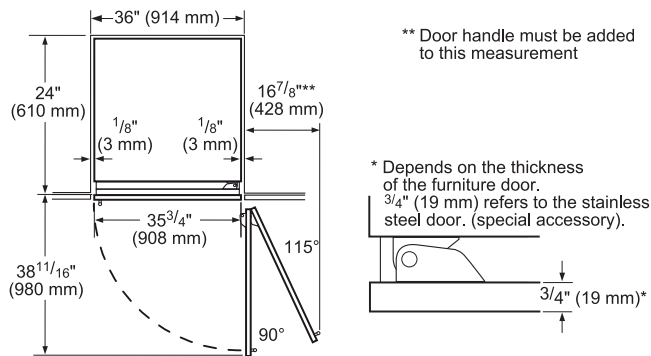
36-INCH CUSTOM 2-DOOR BOTTOM FREEZER

T36IB800SP

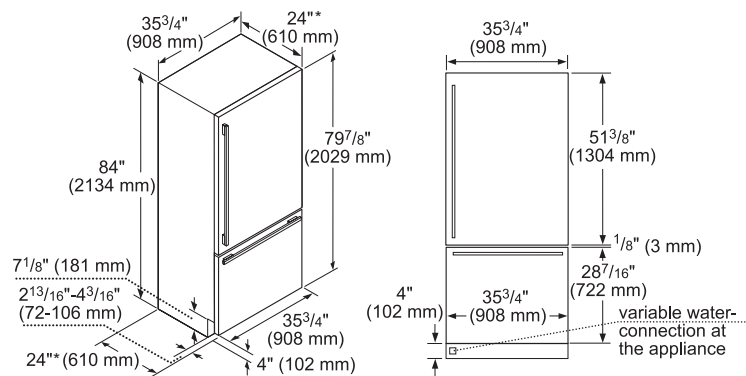
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

36-INCH PRE-ASSEMBLED 2-DOOR BOTTOM FREEZER

T36BB810SS / T36BB820SS



T36BB810SS

36-Inch, 2-Door
Reversible
Door Swing

Pre-Assembled
with Flat Stainless
Steel Panels and
Masterpiece®
Handles

See pages 234–
235 for details.

T36BB820SS

36-Inch, 2-Door
Reversible
Door Swing

Pre-Assembled
with Flat Stainless
Steel Panels and
Professional
Handles

See pages 234–
235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	19.7
Refrigerator Capacity (cu. ft.)	14
Freezer Capacity (cu. ft.)	6
Product Width	35 3/4"
Product Height	84"
Product Depth	24 3/4"
Cutout Width	36"
Cutout Height	84"
Cutout Depth*	24" or 25"
Door Swing Clearance	38 11/16"
Door Swing	Reversible
Annual Energy Consumption	591 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	529

*Cutout depth for installation with frame is 24". Remove frame for flush installation at 25" depth.



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T36BB810SS / T36BB820SS

PERFORMANCE

- Dual compressor and dual evaporator
- Electronic controls for precise temperature management
- Full-width deli drawer
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- Large capacity freezer drawer
- Filtered ice maker
- SuperCool—chills food quickly
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Flat stainless steel door panel kit, pre-assembled
- Handle kit, pre-assembled
- Frame included for 24" deep cutouts, pre-assembled
- Reversible door swing

TEMPERATURE RANGES

Refrigerator	35°F (2°C) to 46°F (8°C)
Freezer	-9°F (-23°C) to 7°F (-14°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
SuperFreeze®	-9°F (-23°C) for approximately 52 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

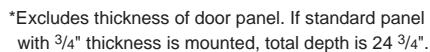
HEATRKIT10
Freedom® Heater Kit

REPLFLTR10
Freedom® Water Filter

SCRNFLTR10
Filter By-Pass

FREEDOM® REFRIGERATION — BOTTOM FREEZER

CUTOUT DIMENSIONS



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FREEDOM® COLLECTION

36-INCH CUSTOM FRENCH DOOR BOTTOM FREEZER

T36IT800NP



T36IT800NP

36-Inch Flush, French Door

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	19.5
Refrigerator Capacity (cu. ft.)	14
Freezer Capacity (cu. ft.)	6
Product Width	35 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	36"
Cutout Height	84"
Cutout Depth**	25" (24 3/4")
Door Swing Clearance	20 15/16"
Annual Energy Consumption	590 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	545

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T36IT800NP

PERFORMANCE

- Dual compressor and dual evaporator
- Electronic controls for precise temperature management
- Full-width deli drawer
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- Large capacity freezer drawer
- Filtered ice maker
- SuperCool—chills food quickly
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Accepts custom or stainless steel panels

TEMPERATURE RANGES

Refrigerator	35°F (2°C) to 46°F (8°C)
Freezer	-9°F (-23°C) to 7°F (-14°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
SuperFreeze®	-9°F (-23°C) for approximately 52 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

TFL36IT800 36" Flat Stainless Steel Panel Kit	PR36HNDL10 36" Professional Handle	FRAMEKIT10 Freedom® Frame Kit	REPLFLTR10 Freedom® Water Filter
TCH36IT800 36" Chiseled Stainless Steel Panel Kit	MS36HNDL10 36" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit	SCRNFLTR10 Filter By-Pass

FREEDOM® REFRIGERATION — BOTTOM FREEZER

269

FREEDOM® COLLECTION

36-INCH PRE-ASSEMBLED FRENCH DOOR BOTTOM FREEZER

T36BT810NS / T36BT820NS



T36BT810NS

36-Inch,
French Door

Pre-Assembled
with Flat
Stainless Steel
Panels and
Masterpiece®
Handles

See pages 234–
235 for details.

T36BT820NS

36-Inch,
French Door

Pre-Assembled
with Flat
Stainless Steel
Panels and
Professional
Handles

See pages 234–
235 for details.

SPECIFICATIONS

Total Capacity (cu. ft.)	19.5
Refrigerator Capacity (cu. ft.)	14
Freezer Capacity (cu. ft.)	6
Product Width	35 3/4"
Product Height	84"
Product Depth	24 3/4"
Cutout Width	36"
Cutout Height	84"
Cutout Depth*	24" or 25"
Door Swing Clearance	20 15/16"
Annual Energy Consumption	590 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	666

*Cutout depth for installation with frame is 24". Remove frame for flush installation at 25" depth.



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T36BT810NS / T36BT820NS

PERFORMANCE

- Dual compressor and dual evaporator
- Electronic controls for precise temperature management
- Full-width deli drawer
- Carbon air filter reduces odors and keeps air clean and fresh
- Full-length cantilever racks for ultimate adjustability
- Full-width glass shelves with metal trim
- Full-extension drawers at 90° door opening angle
- Gallon door bins
- Large capacity freezer drawer
- Filtered ice maker
- SuperCool—chills food quickly
- SuperFreeze®—freezes food quickly
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm
- ENERGY STAR® qualified

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED sidewall and theater lighting
- Brightspace interior design
- Flat stainless steel door panel kit, pre-assembled
- Handle kit, pre-assembled
- Frame included for 24" deep cutouts, pre-assembled

TEMPERATURE RANGES

Refrigerator	35°F (2°C) to 46°F (8°C)
Freezer	-9°F (-23°C) to 7°F (-14°C)
Temperature Controlled Drawer	Fish 32°F (0°C) Meat 35°F (1.5°C) Produce 37°F (3°C)
Deli Drawer	Just above 32°F (0°C)
SuperCool	35.5°F (2°C) for approximately 9 hours
SuperFreeze®	-9°F (-23°C) for approximately 52 hours
Energy Saving (Economy) Mode	Refrigerator: 45°F (7°C) Freezer: 3°F (-16°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

HEATRKIT10
Freedom® Heater Kit

REPLFLTR10
Freedom® Water Filter

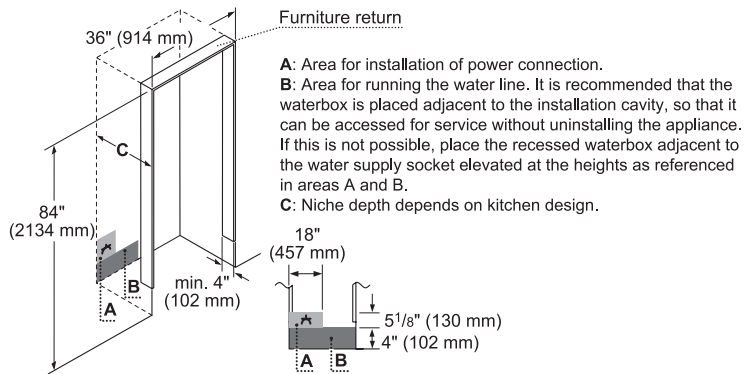
SCRNFLTR10
Filter By-Pass

FREEDOM® COLLECTION

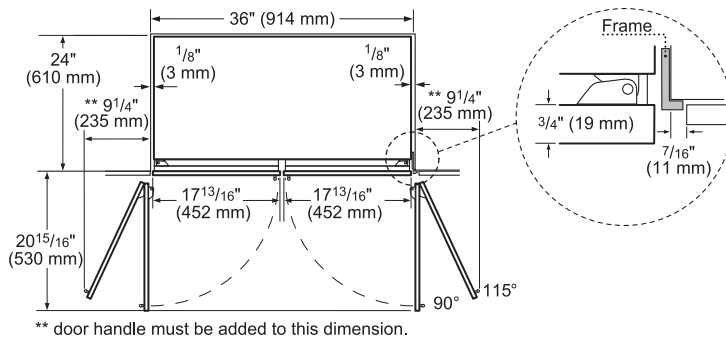
36-INCH PRE-ASSEMBLED FRENCH DOOR BOTTOM FREEZER

T36BT810NS / T36BT820NS

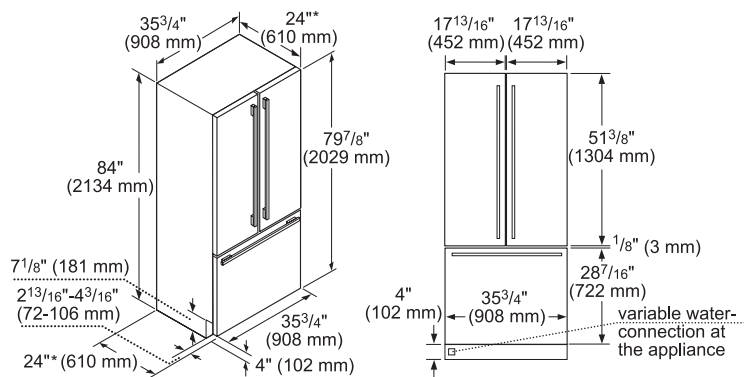
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



*Excludes thickness of door panel. If standard panel with 3/4" thickness is mounted, total depth is 24 3/4".



All refrigerators are UL and CUL approved.

FREEDOM® COLLECTION

18-INCH CUSTOM WINE PRESERVATION COLUMN

T18IW800SP



T18IW800SP

18-Inch Flush, Reversible Door Swing

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Bottle Capacity (750 ml)	70
Product Width	17 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	18"
Cutout Height	84"
Cutout Depth**	25" (24 3/4")
Door Swing Clearance	20 11/16"
Door Swing	Reversible
Annual Energy Consumption	398 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	314

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T18IW800SP

PERFORMANCE

- Dual temperature and humidity wine preservation
- Isolated compressors for vibration reduction
- Dedicated compressor and evaporator
- Electronic controls for precise temperature management
- Tempered and UV-protective glass doors
- Full-extension dark exotic hardwood wine racks
- Carbon air filter reduces odors and keeps air clean and fresh
- Portable aluminum wine presenter
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED interior lighting
- Accepts custom or stainless steel panels
- Reversible door swing

TEMPERATURE RANGES

Upper Zone	41°F (5°C) to 64°F (18°C)
Lower Zone	41°F (5°C) to 64°F (18°C)

ACCESSORIES

See page 249 for Freedom® Collection accessories.

TFL18IW800 18" Flat Stainless Steel Panel	PR36HNDL10 36" Professional Handle	FRAMEKIT10 Freedom® Frame Kit
TCH18IW800 18" Chiseled Stainless Steel Panel	MS36HNDL10 36" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit

FREEDOM® REFRIGERATION — WINE PRESERVATION

273

FREEDOM® COLLECTION

24-INCH CUSTOM WINE PRESERVATION COLUMN

T24IW800SP



T24IW800SP

24-Inch Flush, Reversible Door Swing

Build Your Custom Column

See pages 234–235 for details.

SPECIFICATIONS

Bottle Capacity (750 ml)	98
Product Width	23 3/4"
Product Height	84"
Product Depth*	24"
Cutout Width	24"
Cutout Height	84"
Cutout Depth**	25" (24 3/4")
Door Swing Clearance	26 11/16"
Door Swing	Reversible
Annual Energy Consumption	421 kWh
Electrical Supply	120V/15 Amp Circuit
Power Cord Included	120V 3-Wire
Shipping Weight (lbs.)	376

*Depth without door panel

**Minimum cutout depth for flush installation with 3/4" thick panel



Contributes 1 point toward satisfying the high-efficiency appliances credit under LEED®

T24IW800SP

PERFORMANCE

- Dual temperature and humidity wine preservation
- Isolated compressors for vibration reduction
- Dedicated compressor and evaporator
- Electronic controls for precise temperature management
- Tempered and UV-protective glass doors
- Full-extension dark exotic hardwood wine racks
- Carbon air filter reduces odors and keeps air clean and fresh
- Portable aluminum wine presenter
- Sabbath mode
- Economy mode
- Vacation mode
- Door open alarm

DESIGN

- Freedom® Hinge enables true flush design
- Full-height door—true cabinet integration without exposed venting grille
- All-LED interior lighting
- Accepts custom or stainless steel panels
- Reversible door swing

TEMPERATURE RANGES

Upper Zone	41°F (5°C) to 64°F (18°C)
Lower Zone	41°F (5°C) to 64°F (18°C)

ACCESSORIES

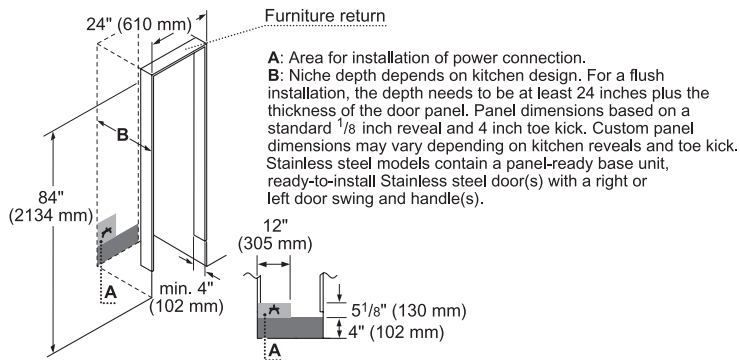
See page 249 for Freedom® Collection accessories.

TFL24IW800 24" Flat Stainless Steel Panel	PR36HNDL10 36" Professional Handle	FRAMEKIT10 Freedom® Frame Kit
TCH24IW800 24" Chiseled Stainless Steel Panel	MS36HNDL10 36" Masterpiece® Handle	HEATRKIT10 Freedom® Heater Kit

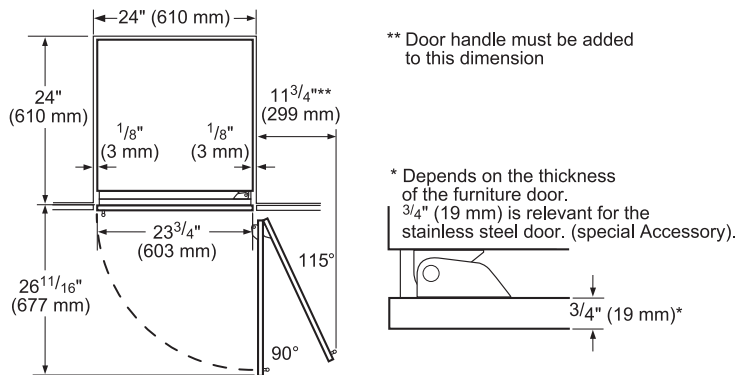
FREEDOM® COLLECTION 24-INCH CUSTOM WINE PRESERVATION COLUMN

T24IW800SP

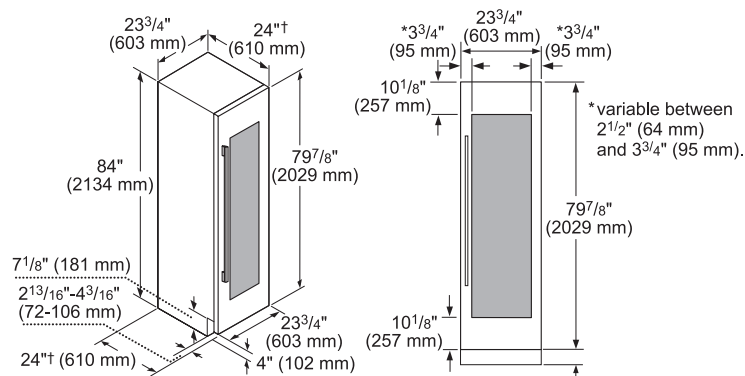
CUTOUT DIMENSIONS



TOP VIEW CLEARANCE



PANEL DIMENSIONS



All refrigerators are UL and CUL approved.



REFRIGERATION SIDE-BY-SIDE

Thermador® Side-by-Side Refrigerators, equipped with legendary Thermador performance and quietness, embody a timeless configuration that puts convenience first. Available in popular 42- and 48-inch widths, these built-in refrigerators make a bold statement in the kitchen. The robust, all-stainless steel exteriors and elegant lines, along with the clean metal frame, complete the classic built-in look and make installation in any standard cutout a simple matter.

SIDE-BY-SIDE FEATURES & BENEFITS

EXCEPTIONAL BUILT-IN PERFORMANCE

Perfect for the more traditional 42- and 48-inch cutouts, side-by-side refrigerator-freezers provide classic built-in performance and aesthetics.



IMPRESSIVE CAPACITY PRECISE PERFORMANCE

On the interior, the impressive capacity is complemented by easy access door bins, drawers and frameless glass shelves. Contents are kept perfectly chilled with precise electronic temperature controls making food preservation effortless for the culinary enthusiast.

FILTERED EXTERNAL ICE AND WATER DISPENSER

A must for active kitchens. Fully filtered ice and water are provided by this convenient through-the-door dispenser (dispenser models only).

FILTERED ICE MAKER

An easily replaceable water filter ensures a continuously refreshed supply of pure ice.

ADJUSTABLE TEMPERATURE DELI DRAWER

Set the ideal storage temperature for fresh meat, poultry and seafood, ensuring that they are ready for preparation at a moment's notice.

FRAMELESS GLASS SHELVES

Elegant frameless glass shelves offer the maximum usable capacity while providing enhanced visibility of stored items at all levels. Cantilevered for easy adjustability.

ELECTRONIC TOUCH CONTROLS

Consistent temperatures—courtesy of precise electronic controls—keep contents of fresh food and freezer compartments well preserved.



HOLIDAY MODE

A special holiday mode acts as an auto shut-off feature to comply with certain religious holiday observances.





Thermador

SIDE-BY-SIDE 48-INCH



PROFESSIONAL

- External Ice and Water Dispenser
- 29.7 cu. ft. Capacity
- Professional Grille and Handles

48-Inch – T48BD820NS



PROFESSIONAL

- Internal Ice Maker
- 29.2 cu. ft. Capacity
- Professional Grille and Handles

48-Inch – T48BR820NS



MASTERPIECE®

- External Ice and Water Dispenser
- 29.7 cu. ft. Capacity
- Masterpiece® Grille and Handles

48-Inch – T48BD810NS



MASTERPIECE®

- Internal Ice Maker
- 29.2 cu. ft. Capacity
- Masterpiece® Grille and Handles

48-Inch – T48BR810NS

SIDE-BY-SIDE 42-INCH



PROFESSIONAL

- External Ice and Water Dispenser
- 25.3 cu. ft. Capacity
- Professional Grille and Handles

42-Inch – T42BD820NS



PROFESSIONAL

- Internal Ice Maker
- 24.8 cu. ft. Capacity
- Professional Grille and Handles

42-Inch – T42BR820NS



MASTERPIECE®

- External Ice and Water Dispenser
- 25.3 cu. ft. Capacity
- Masterpiece® Grille and Handles

42-Inch – T42BD810NS



MASTERPIECE®

- Internal Ice Maker
- 24.8 cu. ft. Capacity
- Masterpiece® Grille and Handles

42-Inch – T42BR810NS

SIDE-BY-SIDE PLANNING INFORMATION

MODEL OPTIONS

Select a 42" or 48" side-by-side refrigerator, either with a fully filtered internal ice maker or an external ice and water dispenser. Masterpiece® or Professional Handles are available to match the complete Thermador family of appliances.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Side-by-Side, be sure to verify the cabinet dimensions and electrical connections.

SIDE PANELS

Although the refrigerator will typically be installed in a cutout enclosed by cabinetry, custom side panels may be needed when not enough space is available to have cabinets on both sides of the refrigerator or when the refrigerator is placed at the end of a cabinet run. For proper planning, please refer to page 283.

WARRANTY

Limited two-year warranty—for two years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace any part of the refrigerator that fails because of a manufacturing defect.



Limited warranty on sealed refrigeration system**; parts and labor (3rd–6th year)

Limited warranty on sealed refrigeration system; parts only (7th–12th year)

See page 310 for additional warranty details.

**Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connecting tubing.

ELECTRICAL SPECIFICATIONS

Before you move your refrigerator into its final location, it is important to make sure you have the proper electrical connection.

RECOMMENDED GROUNDING METHOD

A 115 Volt, 60 Hz., AC only, 15- or 20-Amp fused, grounded electrical supply is required. It is recommended that a separate circuit serving only your refrigerator be provided. Use an outlet that cannot be turned off by a switch. Do not use an extension cord.

IMPORTANT: If this product is connected to a GFCI (Ground Fault Circuit Interrupter) protected outlet, nuisance tripping of the power supply may occur, resulting in loss of cooling. Food quality and flavor may be affected. If nuisance tripping has occurred, and if the condition of the food appears poor, dispose of it.

NOTE: Before performing any type of installation, cleaning or removing a light bulb, turn the master power switch to "OFF" or disconnect power at the circuit breaker box. When you are finished, turn "ON" the master power switch or reconnect power at the circuit breaker box. Then reset the control to the desired setting.

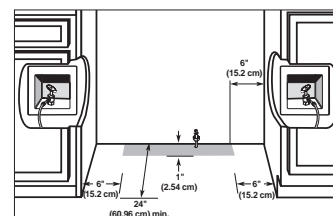
ELECTRICAL LOCATION

Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

WATER LOCATION

All installations must meet local plumbing code requirements.

The water shut-off should be located in the base cabinet on either side of the refrigerator or some other easily accessible area. The right-hand side is recommended. The access hole through the cabinet must be within 1/2" (13 mm) of the rear wall.



NOTE: If the water shutoff valve is in the back wall behind the refrigerator, it must be at an angle so that the tube is not kinked when the refrigerator is pushed into its final location.

If the water shut-off valve is not in the cabinets, the plumbing for the water line can come through the floor. A 1/2" (13 mm) hole for plumbing should be drilled at least 6" (152 mm) from the right or left hand side cabinet or panel. On the floor, the hole should be no more than 1" (25 mm) away from the back wall.

If additional tubing is needed, use copper tubing and check for leaks. Install the copper tubing only in areas where the household temperatures will remain above freezing.

Do not use a piercing-type or 3/16" (4.76 mm) saddle valve which reduces water flow and clogs more easily.

The refrigerator dealer has a kit available with a 1/4" (6.35 mm) saddle-type shut-off valve, a union, and copper tubing. Before purchasing, make sure a saddle-type valve complies with your local plumbing codes.

SIDE-BY-SIDE PLANNING INFORMATION

SIDE PANELS

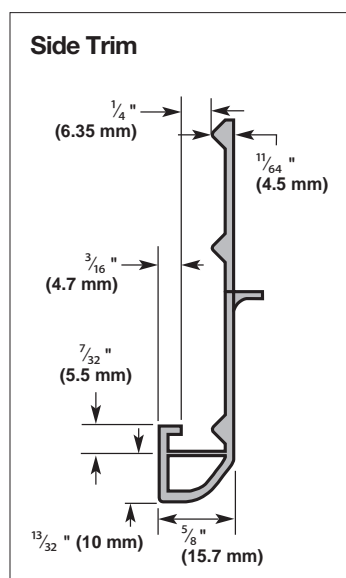
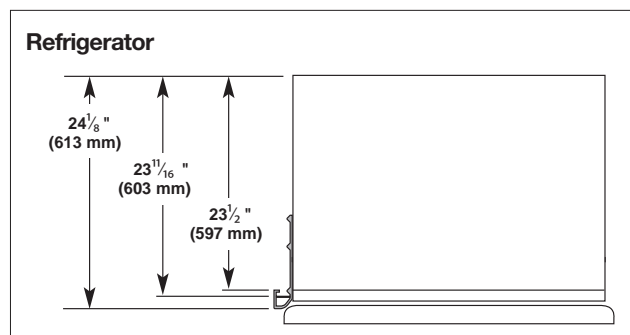
Custom side panels may be needed when not enough space is available to have cabinets on both sides of the refrigerator or when the refrigerator is placed at the end of a cabinet run. You may choose an inset, flush, or recessed inset panel installation.

REFRIGERATOR AND SIDE TRIM DIMENSIONS

The width and height of a side panel are determined by the type of installation you are planning.

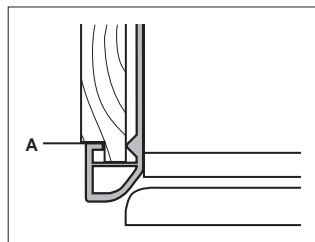
NOTES:

- The dimensions shown are actual product dimensions and may not reflect the needed panel installation dimensions.
- The side panel should be a minimum of $\frac{1}{2}$ " (13 mm) thick to avoid warping.
- If the opening depth is 25" (635 mm) or more, you may want to install a support board on rear wall.



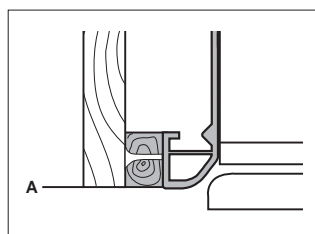
INSET INSTALLATION DIMENSIONS

1. Measure the distance from point A (as shown) to the back wall. Add $\frac{7}{32}$ " (5.6 mm) to this measurement to allow the side panel to fit into the trim.
2. If the panel is more than $\frac{1}{4}$ " (6.35 mm) thick, rout the front edge to allow the side panel to fit into the trim.



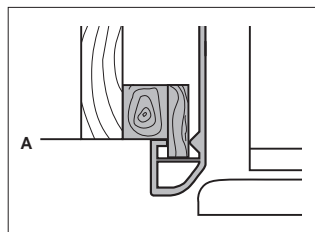
FLUSH INSTALLATION DIMENSIONS

1. Measure the distance from point A (as shown) to the back wall.
2. Attach the support board with a screw or adhesive that is compatible with aluminum and wood.



RECESSED INSET INSTALLATION DIMENSIONS

1. Measure the distance from point A (as shown) to the back wall.
2. Rout the front edge of the support board or attach a $\frac{1}{4}$ " (6.35 mm) board to hold the panel in the cabinet side trim.



REFRIGERATION

42-INCH SIDE-BY-SIDE

T42BR810NS / T42BR820NS / T42BD810NS / T42BD820NS



Stainless Steel
Side-by-Side
with Ice Maker



Stainless Steel
Side-by-Side with
Ice and Water Dispenser

T42BR810NS / T42BR820NS

DESIGN

- Timeless built-in stainless steel refrigerator
- Masterpiece® handle and flat ventilation grille design (T42BR810NS)
- Professional handle and lowered ventilation grille design (T42BR820NS)

PERFORMANCE

- Electronic controls for precise temperature management
- FlexTemp® Drawer optimized for fish, meat and produce
- Crisper drawers
- Gallon door bins
- Frameless glass shelves
- Height adjustable glass shelves
- All-metal freezer baskets
- Filtered ice maker
- SuperCool – Chills food quickly
- Sabbath mode
- Door open alarm
- 24.8 Cu. Ft.

T42BD810NS / T42BD820NS

DESIGN

- Timeless built-in stainless steel refrigerator
- Masterpiece® handle and flat ventilation grille design (T42BD810NS)
- Professional handle and lowered ventilation grille design (T42BD820NS)

PERFORMANCE

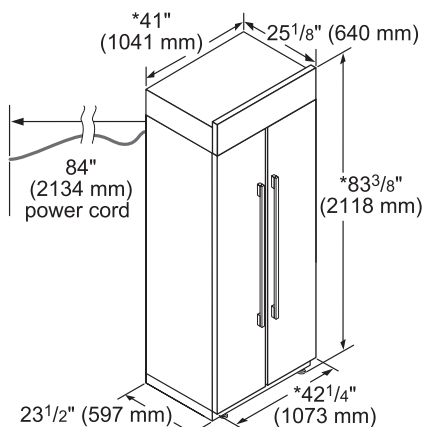
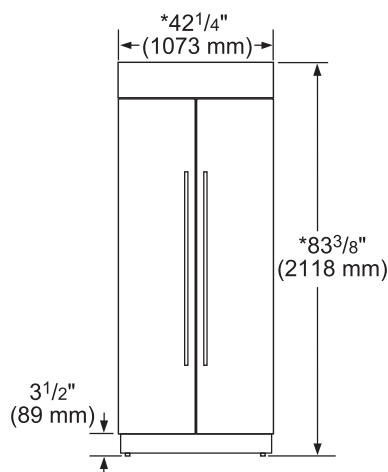
- Full-Filtered external Water and Ice water Dispenser
- FlexTemp® Drawer optimized for fish, meat and produce
- Crisper drawers
- Gallon door bins
- Frameless glass shelves
- Height adjustable glass shelves
- All-metal freezer baskets
- Filtered ice maker
- SuperCool – Chills food quickly
- Sabbath mode
- Door open alarm
- 25.3 Cu. Ft.

	42-INCH			
Model Number	T42BD820NS	T42BR820NS	T42BD810NS	T42BR810NS
Series	Professional		Masterpiece®	
Total Capacity (cu. ft.)	25.3	24.8	25.3	24.8
Refrigerator Capacity (cu. ft.)	16			
Freezer Capacity (cu. ft.)	9			
Product Width (Incl. Trim Edge to Edge)	42 1/4"			
Product Height	83 3/8"			
Product Depth (Front of Grille to the Back)	25 1/8"			
Cutout Width (Min – Max)	41 1/2" – 41 3/4"			
Cutout Height (Min – Max)	83 1/2" – 84 3/4"			
Cutout Depth	24"			
Annual Energy Consumption	826 kWh	772 kWh	826 kWh	772 kWh
Electrical Supply	115V 60Hz / 6.5 Amp			
Power Cord Included	120V 3-Wire			
Shipping Weight (lbs.)	606	600	606	600

REFRIGERATION

42-INCH SIDE-BY-SIDE

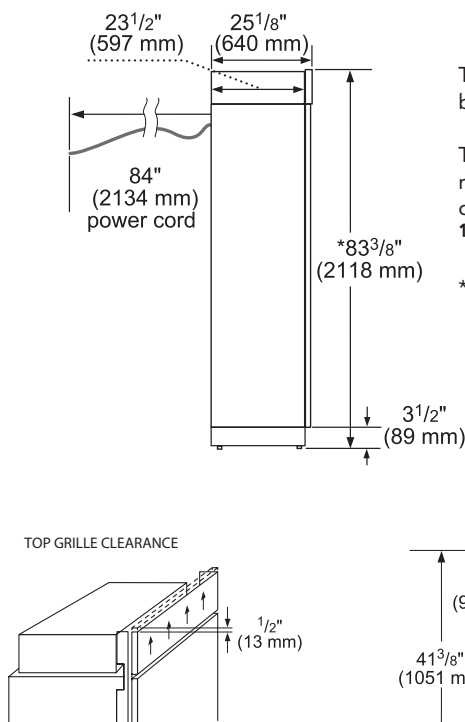
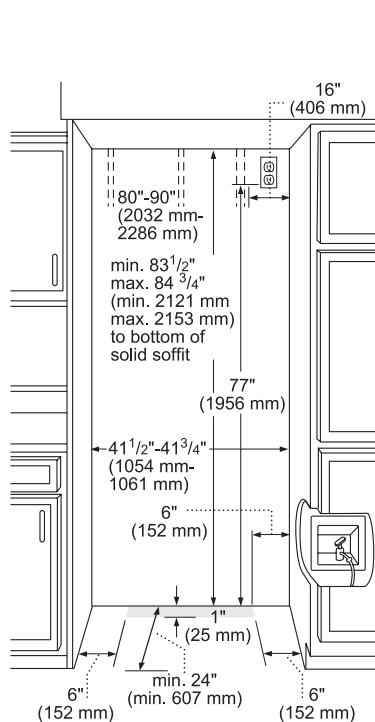
T42BD820NS / T42BR820NS / T42BD810NS / T42BR810NS



Width dimensions are measured from trim edge to trim edge.

Height dimensions are shown with leveling legs extended 1/8" (3 mm) below the rollers.

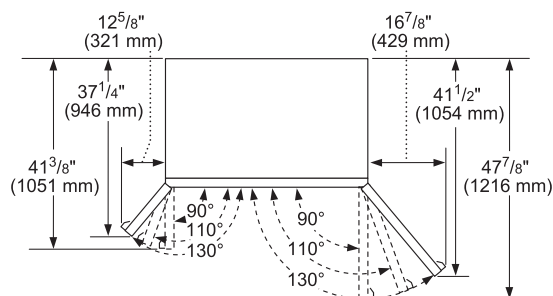
*When leveling legs are fully extended to 1 1/4" (32 mm) below rollers, add 1 1/8" (29 mm) to the height dimensions.



The depth from the front of the top grille to the back of the refrigerator cabinet is 25 ¹/₈" (638 mm).

The water line attached to the back of the refrigerator is 5 ft (1524 mm) long. Height dimensions are shown with leveling legs extended $\frac{1}{8}$ " (3 mm) below rollers.

*When leveling legs are fully extended to 1 1/4" (32 mm) below rollers, add 1 1/8" (29 mm) to the height dimensions.



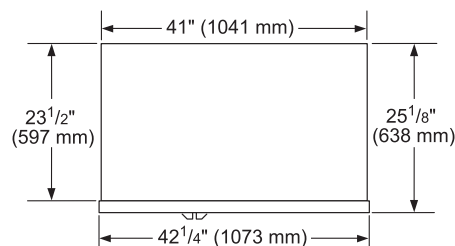
To avoid tipping during use, the solid soffit must be within 1" (25 mm) maximum above the refrigerator. If the solid soffit is higher than 1" (25 mm) or one is not available, then the refrigerator must be braced.

If the anti-tip boards are needed, they must be attached to the rear wall studs 80" to 90" (2032 to 2286 mm) above the floor.

NOTE: A clearance of 1/2" (13 mm) must be maintained above the top grille in order for the top grille to be removed.

A grounded 3-wire electrical outlet should be placed within 16" (406 mm) of the right side cabinets or end panel. The water shut-off should be located in the base cabinet on either side of the refrigerator or some other easily accessible area. If the water shut-off valve is not in the cabinets, the plumbing for the water line can come through the floor or the back wall.

The location must permit both doors to open to a minimum of 90°. Allow 4 1/2" (114 mm) minimum space between the side of the refrigerator and a corner wall.



All refrigerators are UL and CUL approved.

REFRIGERATION

48-INCH SIDE-BY-SIDE

T48BR810NS / T48BR820NS / T48BD810NS / T48BD820NS



Stainless Steel
Side-by-Side
with Ice Maker



Stainless Steel
Side-by-Side with
Ice and Water Dispenser

T48BR810NS / T48BR820NS

DESIGN

- Timeless built-in stainless steel refrigerator
- Masterpiece® handle and flat ventilation grille design (T48BR810NS)
- Professional handle and lowered ventilation grille design (T48BR820NS)

PERFORMANCE

- Electronic controls for precise temperature management
- FlexTemp® Drawer optimized for fish, meat and produce
- Crisper drawers
- Gallon door bins
- Frameless glass shelves
- Height adjustable glass shelves
- All-metal freezer baskets
- Filtered ice maker
- SuperCool – Chills food quickly
- Sabbath mode
- Door open alarm
- 29.2 Cu. Ft.

T48BD810NS / T48BD820NS

DESIGN

- Timeless built-in stainless steel refrigerator
- Masterpiece® handle and flat ventilation grille design (T48BD810NS)
- Professional handle and lowered ventilation grille design (T48BD820NS)

PERFORMANCE

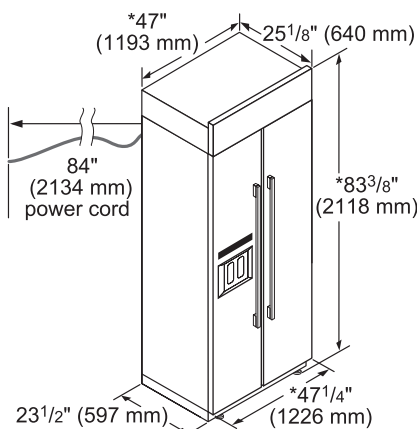
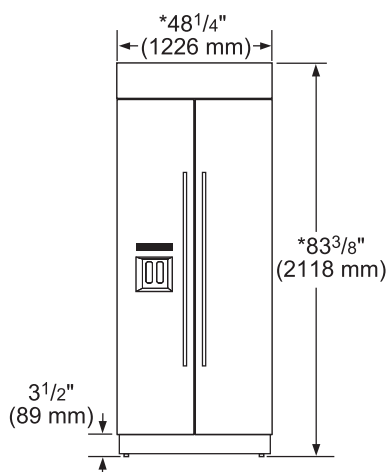
- Full-Filtered external Water and Ice water Dispenser
- FlexTemp® Drawer optimized for fish, meat and produce
- Crisper drawers
- Gallon door bins
- Frameless glass shelves
- Height adjustable glass shelves
- All-metal freezer baskets
- Filtered ice maker
- SuperCool – Chills food quickly
- Sabbath mode
- Door open alarm
- 29.7 Cu. Ft.

	48-INCH			
Model Number	T48BD820NS	T48BR820NS	T48BD810NS	T48BR810NS
Series	Professional		Masterpiece®	
Total Capacity (cu. ft.)	29.7	29.2	29.7	29.2
Refrigerator Capacity (cu. ft.)	19			
Freezer Capacity (cu. ft.)	11			
Product Width (Incl. Trim Edge to Edge)	48 1/4"			
Product Height	83 3/8"			
Product Depth (Front of Grille to the Back)	25 1/8"			
Cutout Width (Min – Max)	47 1/2" – 47 3/4"			
Cutout Height (Min – Max)	83 1/2" – 84 3/4"			
Cutout Depth	24"			
Annual Energy Consumption	885 kWh	832 kWh	885 kWh	832 kWh
Electrical Supply	115V 60Hz / 6.5 Amp			
Power Cord Included	120V 3-Wire			
Shipping Weight (lbs.)	652	638	652	638

REFRIGERATION

48-INCH SIDE-BY-SIDE

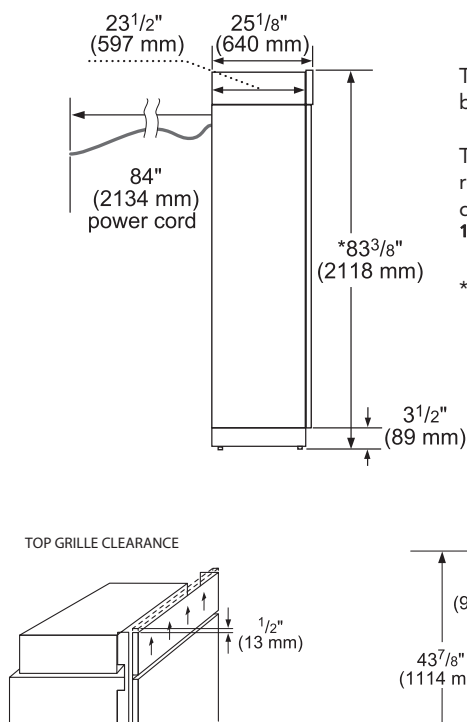
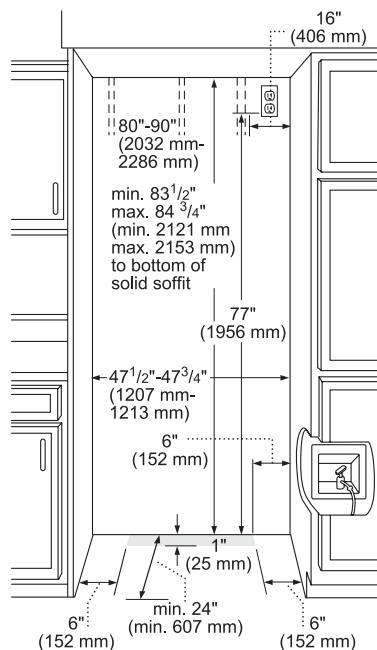
T48BD820NS / T48BR820NS / T48BD810NS / T48BR810NS



Width dimensions are measured from trim edge to trim edge.

Height dimensions are shown with leveling legs extended $\frac{1}{8}"$ (3 mm) below the rollers.

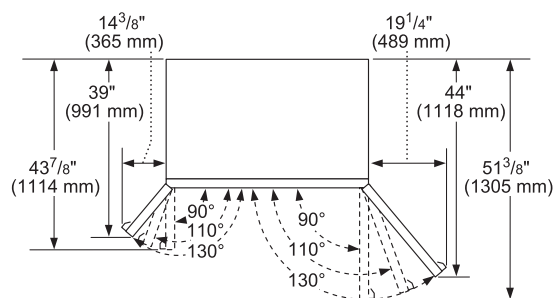
*When leveling legs are fully extended to $1\frac{1}{4}"$ (32 mm) below rollers, add $1\frac{1}{8}"$ (29 mm) to the height dimensions.



The depth from the front of the top grille to the back of the refrigerator cabinet is $25\frac{1}{8}"$ (638 mm).

The water line attached to the back of the refrigerator is 5 ft (1524 mm) long. Height dimensions are shown with leveling legs extended $\frac{1}{8}"$ (3 mm) below rollers.

*When leveling legs are fully extended to $1\frac{1}{4}"$ (32 mm) below rollers, add $1\frac{1}{8}"$ (29 mm) to the height dimensions.

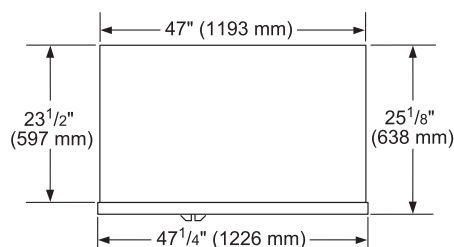


To avoid tipping during use, the solid soffit must be within 1" (25 mm) maximum above the refrigerator. If the solid soffit is higher than 1" (25 mm) or one is not available, then the refrigerator must be braced.

If the anti-tip boards are needed, they must be attached to the rear wall studs 80" to 90" (2032 to 2286 mm) above the floor. A clearance of $\frac{1}{2}"$ (13 mm) must be maintained above the top grille in order for the top grille to be removed.

NOTE: A grounded 3-wire electrical outlet should be placed within 16" (406 mm) of the right side cabinets or end panel. The water shut-off should be located in the base cabinet on either side of the refrigerator or some other easily accessible area. If the water shut-off valve is not in the cabinets, the plumbing for the water line can come through the floor or the back wall.

The location must permit both doors to open to a minimum of 90°. Allow $4\frac{1}{2}"$ (114 mm) minimum space between the side of the refrigerator and a corner wall.



All refrigerators are UL and CUL approved.



DISHWASHER COLLECTION

Real cooks need dish care solutions that give them the flexibility to entertain without restrictions — that complement their passion for the food experience. The Thermador Collection of dishwashers delivers luxury performance with absolutely unparalleled flexibility. Our innovations enhance the experience of entertaining, ideal for the frequent host. Flexible racking and storage options mean that no other dishwasher can accommodate the range of jobs that Thermador can: from large pots and pans to bulky cooking utensils to fine stemware. And with the fastest full wash in the industry, a Thermador Dishwasher means that the evening never has to stop for lack of a serving plate or wine glass.

DISHWASHERS

FEATURES & BENEFITS



★ STAR SPEED®

A full wash cycle in just 20 minutes—the fastest in the industry. That's Star Speed®, which takes advantage of innovative water-preheating to give cooks the freedom to entertain more efficiently, and enjoyably. A record-setting full wash speed means the ability to make use of prep dishes, utensils, plates, and fine stemware multiple times over the course of an evening or daytime get-together.

★ SMOOTH GLIDE RACKS

Sleek charcoal-grey racks are engineered to glide effortlessly without jarring or sticking, delivering a more pleasing loading and unloading experience.



TIME REMAINING POWERBEAM®

Our Star-Sapphire dishwashers offer a convenient Time Remaining PowerBeam Light that projects cycle status and time remaining on the kitchen floor (Topaz® and Sapphire® and Emerald® models have a blue PowerBeam Light to let you know the unit is running).

POWERBOOST®

The ultimate in versatile washing performance, PowerBoost delivers thorough cleaning for pots and pans as well as mixed loads. Combining powerful water pressure and extra washing sequences with increased heat, PowerBoost returns well-used utensils and dishware to pristine condition while taking care with delicates in the same load.

CHEF'S TOOL DRAWER®

A real cook's work is never done, but an upgraded tool drawer makes cleanup much easier. With a design that accommodates oversized and wide-handled tools, loading and unloading become seamless and cleaning more thorough (for Topaz® and Sapphire® models).

CRYSTAL PROTECT® SYSTEM

Adjusts the water softness during the cycle for perfectly clear crystal, free of water spots.

HAND WASH CYCLE

Excellent cycle for delicate or lightly soiled dishes, Hand Wash delivers superior cleaning results and water efficiency.

EXTRA-TALL-ITEM SPRINKLER

Sprinkler delivers powerful spray stream to ensure large items can be cleaned—without removing the Chef's Tool Drawer® or Flexible 3rd Rack. Cleans items up to 22 inches tall, such as platters and baking sheets, eliminating the need to hand wash.



★ SAPPHIRE GLOW®

Bring the results of a perfect wash to light with sparkling blue light that illuminates when the dishwasher is opened, giving just-cleaned stemware and dishes a luxurious glow.



★ LARGEST WINE GLASS CAPACITY

Accommodates up to 18 large wine glasses into the top and bottom rack, more than any competing dishwasher.



FLEXIBLE FOLDING TINES

Another feature that makes Thermador Dishwashers the most versatile on the market, Flexible Folding Tines fold down to accommodate larger pots, pans, and dishes. That means the capacity to hold items twice as wide as previous models, and significantly wider than competitors.



FLEXIBLE 3RD RACK

Real cooks need serious loading capacity for their range of small and large utensils. The Flexible 3rd Rack delivers not only added loading capacity, but adjustability to accommodate larger or smaller items, wider ends, and utensil handles.



FINE SILVERWARE CARAFE

The aluminum construction of our Fine Silverware Carafe accessory (sold separately) protects valuable sterling silver flatware from damaging oxidation so it can be safely washed in the dishwasher.

★ THERMADOR EXCLUSIVE

DISHWASHERS FEATURES & BENEFITS

DESIGN VERSATILITY — ONLY FROM THERMADOR

Thermador's ingenious Dishwasher Collection lets you take kitchen design to a higher level. The possibilities are endless with four distinct series to choose from, each with five unique design options to perfectly complement your kitchen design.



Flat Stainless Steel Panel with Professional Handle



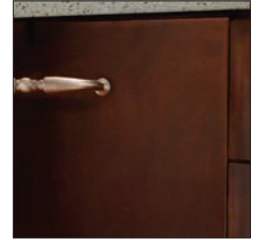
Flat Stainless Steel Panel with Masterpiece® Handle



Chiseled Stainless Steel Panel with Professional Handle*



Chiseled Stainless Steel Panel with Masterpiece® Handle*



Custom Panel to Match Your Cabinetry

*Available as an accessory

FULLY FLUSH CUSTOM PANEL DISHWASHERS

MAKE YOUR DISHWASHER DISAPPEAR

Match your kitchen's custom cabinetry to our dishwasher for complete integration.

FULLY FLUSH DESIGN

Thermador custom panel dishwashers are the only dishwashers available that install fully flush for a seamless, integrated look.

THE BEST PERFORMANCE

Thermador's dishwasher collection is the most feature-rich, powerful and best-performing line on the market.

INSTALLATION MADE EFFORTLESS

Everything needed to install your custom panel comes in the box.

PROTECTING YOUR FINE WOOD CABINETS

Thermador's unique condensation drying eliminates the risk of steam damage over time to custom panel wood cabinetry and countertops. The closed system heats dishes with hot water from the final rinse.



DISHWASHERS

PLANNING INFORMATION

FULLY FLUSH CUSTOM PANEL DISHWASHERS

FULLY FLUSH LOOK

Thermador custom panel dishwashers are the only dishwashers available that install fully flush for a seamless, integrated look.

DEPTH BY BRAND*	
21 5/8"	Thermador
22 7/16"	Miele
22 7/8"	Asko
22 7/8"	Dacor
23 7/8"	Viking
24 1/2"	Jenn-Air
24 3/4"	GE Monogram

WHAT TO CONSIDER WHEN INSTALLING A CUSTOM PANEL DISHWASHER

Thermador Dishwashers are designed to offer the ultimate in design flexibility and the ability to be installed in a variety of configurations.

DWHD440MPR

- Minimum opening height: 33 7/8" (860 mm)
- Minimum opening width: 24" (610 mm) or 23 5/8" (600 mm) wide with decor strips removed

DWHD640JPR AND DWHD650JPR

- Minimum opening height: 34 1/16" (865 mm)
- Minimum opening width: 24" (610 mm) or 23 5/8" (600 mm) wide with decor strips removed

DWHD651JPR

- Minimum opening height: 34 1/8" (867 mm)
- Minimum opening width: 24" (610 mm) or 23 5/8" (600 mm) wide with decor strips removed

*Installation dimensions considering 3/4" custom door panel. Information from retailers website as of January 2011.

DISHWASHERS

PLANNING INFORMATION

MODEL OPTIONS

There are four Thermador Dishwasher Series to choose from in the Collection — Emerald® (4-program), Topaz® (6-program), Sapphire® (6-program) and Star-Sapphire™ (6-program). All series models are available with a Masterpiece® or Professional Handle to perfectly match other Thermador appliances in your kitchen. All series have a custom panel option to fully integrate with your cabinetry. Be sure to reference the correct model information in this design guide.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Dishwasher, be sure to verify the cabinet dimensions, electrical connections and water connections. Also, always consult with the installation manual packed with the product for complete details before installing.

Thermador Dishwashers are designed to be enclosed on the top and both sides by standard residential kitchen cabinetry.

For Emerald the opening should be at least 34" high and 24" wide (or 23 5/8" wide with decor strips removed).

For Topaz®, Sapphire and Star-Sapphire the opening should be at least 34 1/16" high and 24" wide. (or 23 5/8" wide with decor strips removed).

If the dishwasher is to be installed in a corner, make sure that there is adequate clearance to open the door.

Select a location as close to the sink as possible for easy access to water supply and drain lines.

NOTE: Plumbing installations will vary — refer to local codes. The maximum length of the drain hose, including hose leading to air gap (if any) is 150" (381 cm). Ensure a portion of the drain hose is raised at least 20" (51 cm) above the floor to ensure proper draining.



WARRANTY

Full warranty, entire appliance, parts and labor (2 year)

See page 310 for additional warranty details.



Dishwashers are UL and CUL approved.

ELECTRICAL SPECIFICATIONS

This appliance must be grounded to a metal, permanent wiring system, or an equipment grounding conductor must be run with the circuit conductors and connected to the equipment grounding terminal or lead on the dishwasher.

MODEL	REQUIRED CIRCUIT BREAKER
EMERALD®	
DWHD440MFP	120V, 60 Hz, 12 Amp
DWHD440MFM	120V, 60 Hz, 12 Amp
DWHD440MPR	120V, 60 Hz, 12 Amp
TOPAZ®	
DWHD640JFP	120V, 60 Hz, 12 Amp
DWHD640JFM	120V, 60 Hz, 12 Amp
DWHD640JPR	120V, 60 Hz, 12 Amp
SAPPHIRE®	
DWHD650JFP	120V, 60 Hz, 12 Amp
DWHD650JFM	120V, 60 Hz, 12 Amp
DWHD650JPR	120V, 60 Hz, 12 Amp
STAR-SAPPHIRE™	
DWHD651JFP	120V, 60 Hz, 12 Amp
DWHD651JFM	120V, 60 Hz, 12 Amp
DWHD651JPR	120V, 60 Hz, 12 Amp

WATER AND ELECTRICAL LOCATIONS

Refer to individual model pages for details on water hook-up and electrical locations.



All Thermador Dishwashers are ENERGY STAR® Qualified

DISHWASHERS

EMERALD® 4-PROGRAM

DWHD440MFP / DWHD440MFM / DWHD440MPR



PROFESSIONAL HANDLE

DWHD440MFP

MASTERPIECE® HANDLE

DWHD440MFM

CUSTOM PANEL

DWHD440MPR



SPECIFICATIONS

Product Width	23 9/16"
Product Height	33 7/8"–35 1/16"
Product Depth	DWHD440MFP–22 9/16"–23 3/4" DWHD440MFM–22 9/16"–23 3/4" DWHD440MPR–21 11/16"–23 1/16"
Door Clearance	27"
Cutout Width (Min.)	24"–24 1/4"
Cutout Height (Min.)	34"
Cutout Depth (Min.)	24"
Variable Height	1 1/8"
Sound Rating	48 dBA
Annual Energy Consumption	279 kWh
Electrical Supply	120V/60 Hz
Required Circuit Breaker	12 Amp
Power Cord	Purchase Separately
Water Hose	Purchase Separately
Max. Temp. for Water Intake	120° F
Length Outlet Hose	150"
Shipping Weight (lbs.)	125



Contributes .5 points toward satisfying the high-efficiency appliances credit under LEED®

ACCESSORIES



SGZ1052UC
Accessory Kit
Extra-tall-item
Sprinkler, Vase / Bottle
Holder, 3 Plastic Item
Clips and Small Item
Basket



SMZ5002UC
Fine Silverware Carafe

SGZ1010UC

Drainage Hose Extension

SGZPC001UC

Power Cord with Connectors*

DWHDZJCMD

24" Stainless Steel Chiseled Door
with Masterpiece® Handle

DWHDZJCPD

24" Stainless Steel Chiseled Door
with Professional Handle

SMZPC002UC

Dishwasher 3-Prong Power Cord Kit
(rear connection) 66 7/8"

DWHD440MFP / DWHD440MFM / DWHD440MPR

PERFORMANCE

- Superior Washing and Drying Guaranteed
- Sens-A-Wash® measures water cleanliness and adjusts wash cycle
- Three stage advanced filtration recirculates water for sparkling results
- Accommodates 15 plate settings for your dinner parties
- Extra Dry Option ensures perfectly dry dishes and sanitizes 99.9% of bacteria
- Impressively Quiet®–48 dBA for peaceful kitchen experience
- ENERGY STAR® Qualified–uses only 279 kWh/year

DESIGN

- 4-program stainless steel dishwasher with Masterpiece® Handle (DWHD440MFM), Professional Handle (DWHD440MFP) or custom panel (DWHD440MPR)
- Sleek charcoal-grey racks with height-adjustment ability for added flexibility
- 18 / 10 high-grade stainless steel interior offers long-lasting reliability, never rusts and resists nicks and chips

DESIGN VERSATILITY—ONLY FROM THERMADOR

- 3 Flat Stainless Steel Panel with Professional Handle
- 3 Flat Stainless Steel Panel with Masterpiece® Handle
- 3 Chiseled Stainless Steel Panel with Professional Handle
- 3 Chiseled Stainless Steel Panel with Masterpiece® Handle
- 3 Custom Panel to Match Your Cabinetry

See page 291 for complete design details.

*Use only this power cord for plug / receptacle connections.



NSF Certified.

INSTALLATION OPTIONS

CUSTOM DOOR PANELS (DWHD440MPR)

Fully integrated models allow you to have a custom door panel made to match your cabinetry. The custom door can be a two-piece configuration to look like a drawer at the top and a cabinet door at the bottom or like a single full-length door. A template is included with the fully integrated models to explain the mounting procedure.

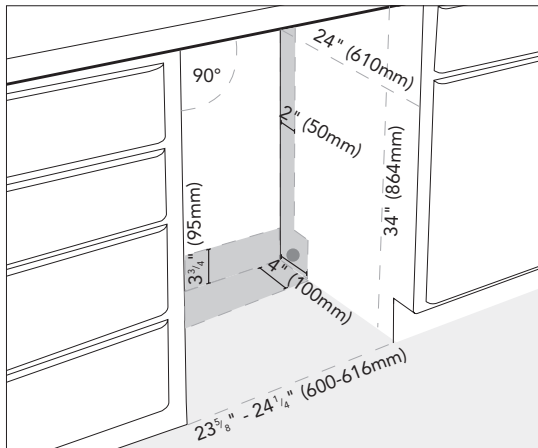
NOTE: This dishwasher can accept custom door panel weights ranging from 7 to 24 lbs.; however, the dishwasher comes from the factory ready for custom panel door weights from 11 to 18 lbs. If you plan on using a door panel that is not 11 to 18 lbs., please contact customer service at (800) 944-2904.

WATER AND ELECTRICAL LOCATIONS

For proper dishwasher operation and appearance, ensure that the enclosure is square and has the dimensions shown. Plumbing and electrical service must enter shaded area.

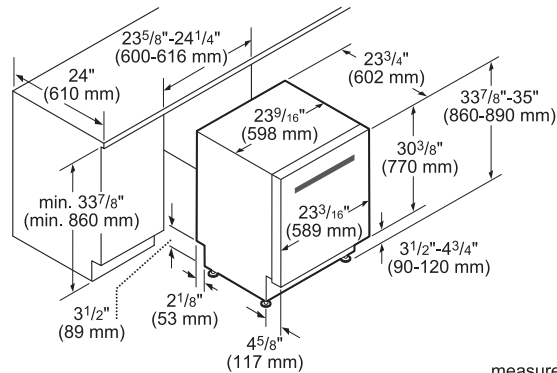
Make required openings to allow for passage of the water, drain and electrical line. In order to avoid interference with the dishwasher when sliding it into the cabinet, place your openings within the dimensions shown.

WATER AND ELECTRICAL LOCATION DIMENSIONS



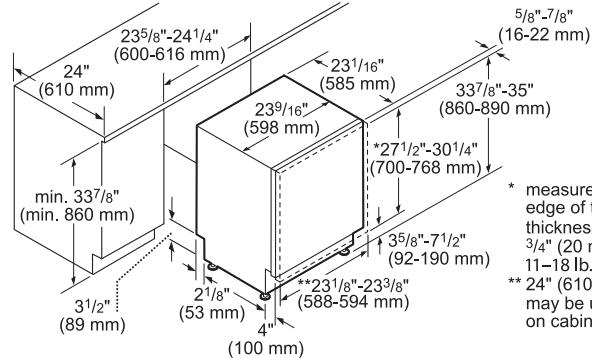
DISHWASHER & CUTOUT DIMENSIONS

DWHD440MFP / DWHD440MFM



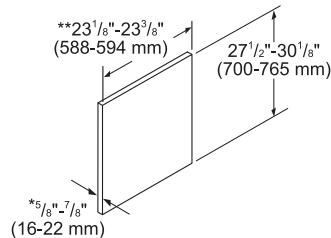
measurements in inches and mm

DWHD440MPR



* measured from the bottom edge of the countertop panel thickness recommended 3/4" (20 mm) panel weight 11-18 lb. (5-8 kg)
** 24" (610 mm) wide panel may be used depending on cabinet design

measurements in inches and mm



* thickness recommended 3/4" (20 mm), panel weight 11-18 lb. (5-8 kg)
** 24" (610 mm) wide panel may be used depending on cabinet design

measurements in inches and mm

DISHWASHERS

TOPAZ® 6-PROGRAM

DWHD640JFP / DWHD640JFM / DWHD640JPR



PROFESSIONAL HANDLE

DWHD640JFP

MASTERPIECE® HANDLE

DWHD640JFM

CUSTOM PANEL

DWHD640JPR



SPECIFICATIONS

Product Width	23 9/16"
Product Height	34 1/16" – 36 7/16"
Product Depth	DWHD640JFP – 22 7/16" DWHD640JFM – 22 7/16" DWHD640JPR – 21 5/8"
Door Clearance	27"
Cutout Width (Min.)	24"
Cutout Height (Min.)	34 1/16"
Cutout Depth (Min.)	24"
Variable Height	2 3/8"
Sound Rating	44 dBA
Annual Energy Consumption	279 kWh
Electrical Supply	120V/60 Hz
Required Circuit Breaker	12 Amp
Power Cord with Junction Box	Included
Water Hose	Included (66 7/8")
Max. Temp. for Water Intake	140° F
Length Outlet Hose	55 1/8"
Shipping Weight (lbs.)	114



Contributes .5 points toward satisfying the high-efficiency appliances credit under LEED®

DWHD640JFP / DWHD640JFM / DWHD640JPR

INNOVATION

- ★ - Blue PowerBeam® operating indicator lets you know when dishwasher is running

PERFORMANCE

- Crystal Protect® system adjusts the water softness during the cycle for perfectly clear crystal, free of water spots
- PowerBoost® option increases temperature and pressure in the lower rack for the ultimate performance in heavy-duty cleaning
- Sens-A-Wash® ensures superior washing and drying guaranteed
- Extra Dry Option ensures perfectly dry dishes and sanitizes 99.9% of bacteria
- Hand Wash allows you to delicately wash fine dishes and glasses
- Accommodates 15 place settings for your dinner parties
- Powerfully Quiet® – 44 dBA for peaceful kitchen experience
- ENERGY STAR® Qualified – uses only 279 kWh/year
- Dosage Assist optimizes break down of detergent tablets
- Extra-tall-item Sprinkler allows large items (22" high) to be washed without removing the Chef's Tool Drawer®

DESIGN

- 6-program stainless steel dishwasher with Professional Handle (DWHD640JFP), Masterpiece® Handle (DWHD640JFM), or custom panel (DWHD640JPR)
- Chef's Tool Drawer® delivers added loading capacity for a range of small and large utensils
- Sleek charcoal-grey racks with height-adjustment ability for added flexibility
- 18 / 10 high-grade stainless steel interior offers long-lasting reliability, never rusts and resists nicks and chips
- Silver painted toekick on stainless steel models

DESIGN VERSATILITY — ONLY FROM THERMADOR

- 3 Flat Stainless Steel Panel with Professional Handle
- 3 Flat Stainless Steel Panel with Masterpiece® Handle
- 3 Chiseled Stainless Steel Panel with Professional Handle
- 3 Chiseled Stainless Steel Panel with Masterpiece® Handle
- 3 Custom Panel to Match Your Cabinetry

See page 291 for complete design details.

★ THERMADOR EXCLUSIVE

ACCESSORIES



SMZ5000
Accessory Kit
Extra-tall-item
Sprinkler, Vase / Bottle
Holder, 3 Plastic Item
Clips and Small Item
Basket



SMZ5002UC
Fine Silverware Carafe

DWHDZJCMD
24" Stainless Steel Chiseled Door
with Masterpiece® Handle



SGZ9091UC
Dishwasher Softener Salt



SGZ9091UC
Dishwasher Softener Salt

DWHDZJCPD
24" Stainless Steel Chiseled Door
with Professional Handle

SGZ1010UC
Drainage Hose Extension

DISHWASHERS

TOPAZ® 6-PROGRAM

DWHD640JFP / DWHD640JFM / DWHD640JPR

INSTALLATION OPTIONS

CUSTOM DOOR PANELS (DWHD640JPR)

Fully integrated models allow you to have a custom door panel made to match your cabinetry. The custom door can be a two-piece configuration to look like a drawer at the top and a cabinet door at the bottom or like a single full-length door. A template is included with the fully integrated models to explain the mounting procedure.

NOTE: This dishwasher can accept custom door panel weights ranging from 7 to 24 lbs.; however, the dishwasher comes from the factory ready for custom panel door weights from 11 to 18 lbs. If you plan on using a door panel that is not 11 to 18 lbs., please contact customer service at (800) 944-2904.

WATER AND ELECTRICAL LOCATIONS

For proper dishwasher operation and appearance, ensure that the enclosure is square and has the dimensions shown. Plumbing and electrical service must enter shaded area.

Make required openings to allow for passage of the water, drain and electrical line. In order to avoid interference with the dishwasher when sliding it into the cabinet, place your openings within the dimensions shown.

NOTE: if the incoming electric supply, water supply and drain connections are all in the same cabinet, the one 4 1/2" x 2 1/2" hole will be large enough for all three to pass through.

The dishwasher electrical supply junction box and dedicated receptacle must be mounted in an accessible cabinet adjacent to the dishwasher (do not mount the junction box or receptacle behind the dishwasher). You will need a 4 1/4" x 2" (108 x 51 mm) opening through the cabinet in order to pass the junction box through.

The electrical supply can be connected in one of two ways:

- Use the included 3-wire plug and junction box to connect to a dedicated household receptacle.
- Permanently connect to household or field wiring

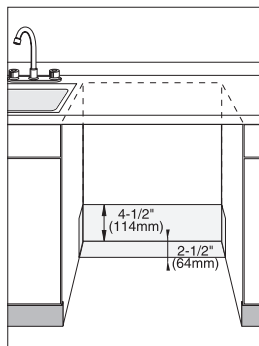
WATER AND ELECTRICAL LOCATION DIMENSIONS

TOPAZ® SERIES REQUIRED OPENINGS:

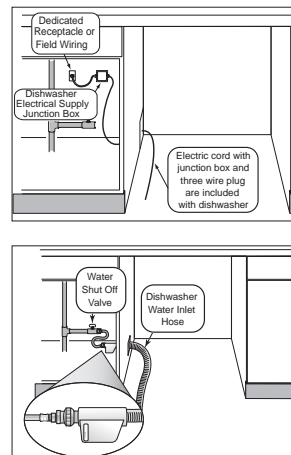
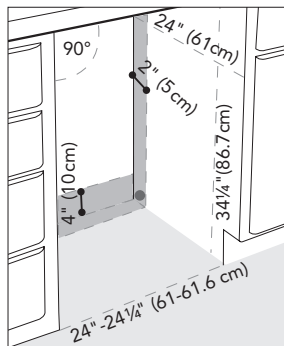
4 1/4" x 2" (108 x 52 mm) – To pass the included electrical supply junction box through to an adjacent cabinet

4" x 2" (100 x 50 mm) – To pass the included water supply line toward the water supply

1 1/4" (32 mm) diameter – To pass the dishwasher drain hose toward the drain connection

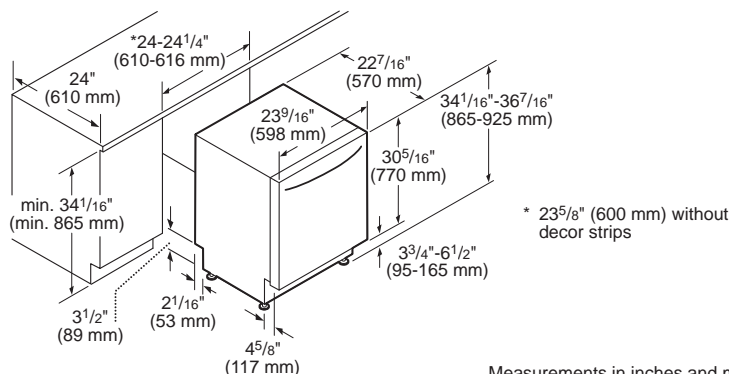


Electrical and Water Connection



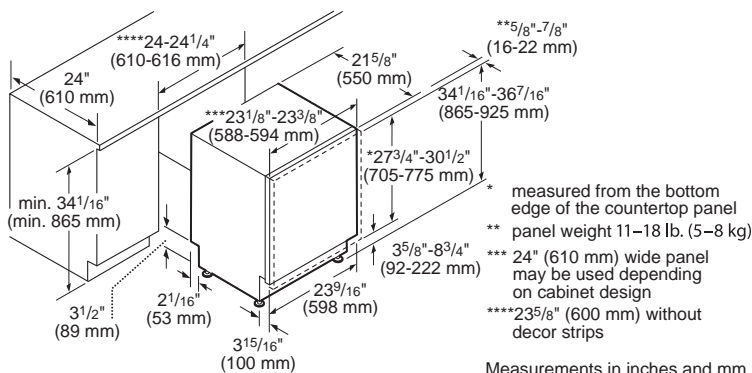
DISHWASHER & CUTOUT DIMENSIONS

DWHD640JFP / DWHD640JFM

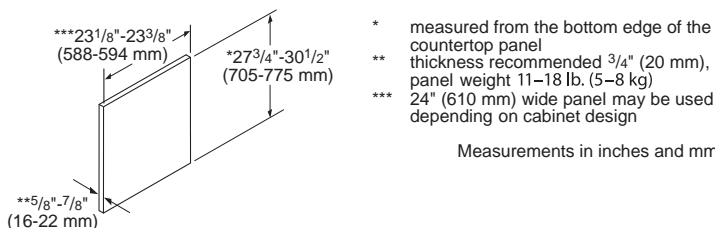


Measurements in inches and mm

DWHD640JPR



Measurements in inches and mm



Measurements in inches and mm

DISHWASHERS

SAPPHIRE® 6-PROGRAM

DWHD650JFP / DWHD650JFM / DWHD650JPR



PROFESSIONAL HANDLE

DWHD650JFP

MASTERPIECE® HANDLE

DWHD650JFM

CUSTOM PANEL

DWHD650JPR



SPECIFICATIONS

Product Width	23 9/16"
Product Height	34 1/16" – 36 7/16"
Product Depth	DWHD650JFP – 22 7/16" DWHD650JFM – 22 7/16" DWHD650JPR – 21 5/8"
Door Clearance	27"
Cutout Width (Min.)	24" – 24 1/4"
Cutout Height (Min.)	34 1/16"
Cutout Depth (Min.)	24"
Variable Height	2 3/8"
Sound Rating	42 dBA
Annual Energy Consumption	260 kWh
Electrical Supply	120V/60 Hz
Required Circuit Breaker	12 Amp
Power Cord with Junction Box	Included
Water Hose	Included (66 7/8")
Max. Temp. for Water Intake	140° F
Length Outlet Hose	55 1/8"
Shipping Weight (lbs.)	114



Contributes .5 points toward satisfying the high-efficiency appliances credit under LEED®

DWHD650JFP / DWHD650JFM / DWHD650JPR

INNOVATION

- ★ - Sapphire Glow® Light illuminates with the sparkling blue light when the dishwasher is open
- ★ - Blue PowerBeam® operating indicator lets you know when dishwasher is running
- Flexible 3rd Rack delivers added loading capacity as well as adjustability to accommodate larger or smaller items, wider ends and utensil handles
- Flexible Folding Tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor

PERFORMANCE

- Crystal Protect® system adjusts the water softness during the cycle for perfectly clear crystal, free of water spots
- PowerBoost® option increases temperature and pressure in the lower rack for the ultimate performance in heavy-duty cleaning
- Sens-A-Wash® ensures superior washing and drying guaranteed 99.9% of bacteria
- Extra Dry Option ensures perfectly dry dishes and sanitizes 99.9% of bacteria
- Hand Wash allows you to delicately wash fine dishes and glasses
- Accommodates 15 place settings for your dinner parties
- Powerfully Quiet® – 42 dBA for peaceful kitchen experience
- ENERGY STAR® Qualified – uses only 260 kWh/year
- Dosage Assist optimizes break down of detergent tablets
- Extra-tall-item Sprinkler allows large items (22" high) to be washed without removing 3rd Rack

DESIGN

- 6-program stainless steel dishwasher with Professional Handle (DWHD650JFP), Masterpiece® Handle (DWHD650JFM), or custom panel (DWHD650JPR)
- Sleek charcoal-grey racks with height-adjustment ability for added flexibility
- 18 / 10 high-grade stainless steel interior offers long-lasting reliability, never rusts and resists nicks and chips
- Silver painted toekick on stainless steel models

DESIGN VERSATILITY— ONLY FROM THERMADOR

- 3 Flat Stainless Steel Panel with Professional Handle
- 3 Flat Stainless Steel Panel with Masterpiece® Handle
- 3 Chiseled Stainless Steel Panel with Professional Handle
- 3 Chiseled Stainless Steel Panel with Masterpiece® Handle
- 3 Custom Panel to Match Your Cabinetry

See page 291 for complete design details.

★ THERMADOR EXCLUSIVE

ACCESSORIES



SMZ5000
Accessory Kit
Extra-tall-item
Sprinkler, Vase / Bottle
Holder, 3 Plastic Item
Clips and Small Item
Basket



SMZ5002UC
Fine Silverware Carafe

DWHDZJCMD
24" Stainless Steel Chiseled Door
with Masterpiece® Handle



SGZ9091UC
Dishwasher Softener Salt

DWHDZJCPD
24" Stainless Steel Chiseled Door
with Professional Handle

SGZ1010UC
Drainage Hose Extension

INSTALLATION OPTIONS

CUSTOM DOOR PANELS (DWHD650JPR)

Fully integrated models allow you to have a custom door panel made to match your cabinetry. The custom door can be a two-piece configuration to look like a drawer at the top and a cabinet door at the bottom or like a single full-length door. A template is included with the fully integrated models to explain the mounting procedure.

NOTE: This dishwasher can accept custom door panel weights ranging from 7 to 24 lbs.; however, the dishwasher comes from the factory ready for custom panel door weights from 11 to 18 lbs. If you plan on using a door panel that is not 11 to 18 lbs., please contact customer service at (800) 944-2904.

WATER AND ELECTRICAL LOCATIONS

For proper dishwasher operation and appearance, ensure that the enclosure is square and has the dimensions shown. Plumbing and electrical service must enter shaded area.

Make required openings to allow for passage of the water, drain and electrical line. In order to avoid interference with the dishwasher when sliding it into the cabinet, place your openings within the dimensions shown.

NOTE: If the incoming electric supply, water supply and drain connections are all in the same cabinet, the one 4 1/2" x 2 1/2" hole will be large enough for all three to pass through.

The dishwasher electrical supply junction box and dedicated receptacle must be mounted in an accessible cabinet adjacent to the dishwasher (do not mount the junction box or receptacle behind the dishwasher). You will need a 4 1/4" x 2" (108 x 51 mm) opening through the cabinet in order to pass the junction box through.

The electrical supply can be connected in one of two ways:

- Use the included 3-wire plug and junction box to connect to a dedicated household receptacle.
- Permanently connect to household or field wiring

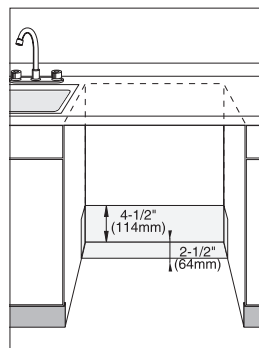
WATER AND ELECTRICAL LOCATION DIMENSIONS

SAPPHIRE SERIES REQUIRED OPENINGS:

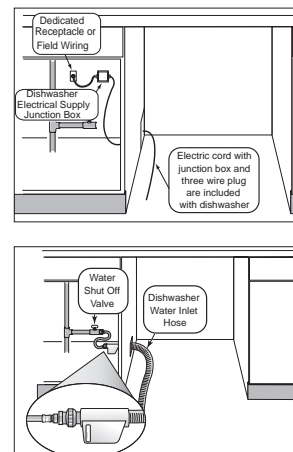
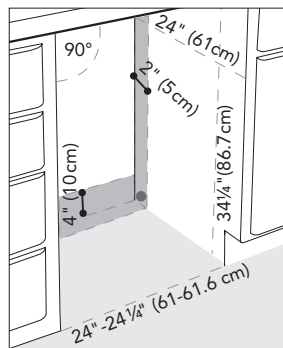
4 1/4" x 2" (108 x 52 mm) – To pass the included electrical supply junction box through to an adjacent cabinet

4" x 2" (100 x 50 mm) – To pass the included water supply line toward the water supply

1 1/4" (32 mm) diameter – To pass the dishwasher drain hose toward the drain connection

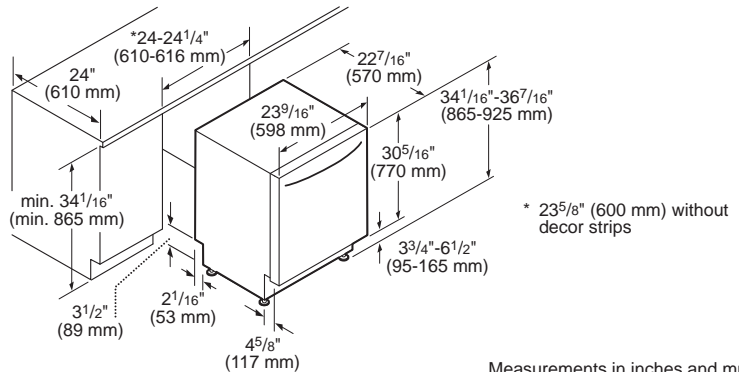


Electrical and Water Connection

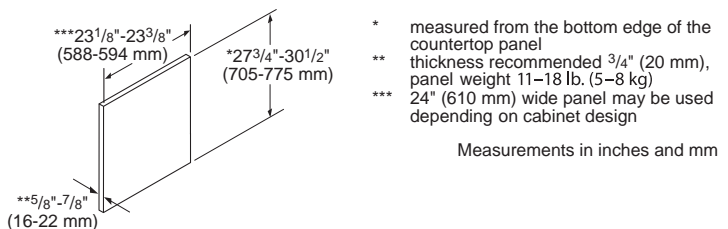
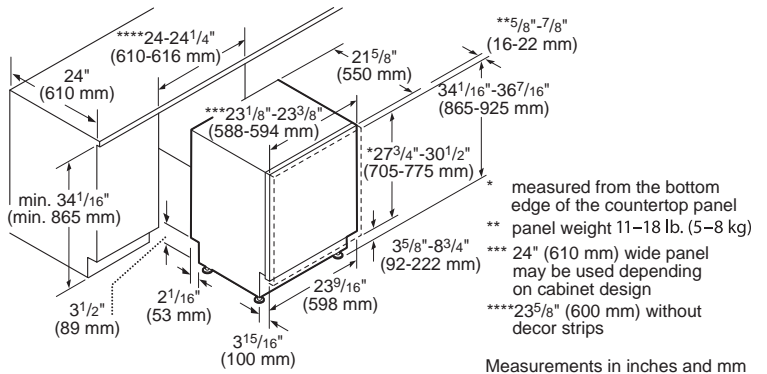


DISHWASHER & CUTOUT DIMENSIONS

DWHD650JFP DWHD650JFM



DWHD650JPR



DISHWASHERS STAR-SAPPHIRE™ 6-PROGRAM

DWHD651JFP / DWHD651JFM / DWHD651JPR



**PROFESSIONAL
HANDLE**

DWHD651JFP

**MASTERPIECE®
HANDLE**

DWHD651JFM

**CUSTOM
PANEL**

DWHD651JPR



SPECIFICATIONS

Product Width	23 9/16"
Product Height	34 1/8"–36 1/2"
Product Depth	DWHD651JFP–22 7/16" DWHD651JFM–22 7/16" DWHD651JPR–21 5/8"
Door Clearance	27"
Cutout Width (Min.)	24"–24 1/4"
Cutout Height (Min.)	34 1/16"
Cutout Depth (Min.)	24"
Variable Height	2 3/8"
Sound Rating	44 dBA
Annual Energy Consumption	260 kWh
Electrical Supply	120V/60 Hz
Required Circuit Breaker	12 Amp
Power Cord with Junction Box	Included
Water Hose	Included (66 7/8")
Max. Temp. for Water Intake	140° F
Length Outlet Hose	55 1/8"
Shipping Weight (lbs.)	115



Contributes .5 points toward satisfying the high-efficiency appliances credit under LEED®

DWHD651JFP / DWHD651JFM / DWHD651JPR

INNOVATION

- ★ - Star Speed® is a full wash cycle in just 20 minutes– Industry fastest
- ★ - Largest Wine Glass Capacity–18 large wine glasses
- Piezo Touch Control communicates slick design and performance
- Time Remaining PowerBeam® shines the actual remaining time of the cycle on the floor
- ★ - Sapphire Glow® Light illuminates with the sparkling blue light when the dishwasher is open
- Flexible 3rd Rack delivers added loading capacity as well as adjustability to accommodate larger or smaller items, wider ends and utensil handles
- ★ - Charcoal-grey Smooth Glide Racks glide effortlessly without jarring or sticking, delivering a more pleasing loading and unloading experience
- Flexible Folding Tines fold down to accommodate larger pots, pans, and dishes and add flexibility to hold items twice as wide as previous models and significantly wider than competitor

PERFORMANCE

- Crystal Protect® system adjusts the water softness during the cycle for perfectly clear crystal, free of water spots
- PowerBoost® option increases temperature and pressure in the lower rack for the ultimate performance in heavy-duty cleaning
- Sens-A-Wash® ensures superior washing and drying guaranteed
- ExtraDry Option ensures perfectly dry dishes
- Hand Wash allows you to delicately wash fine dishes and glasses
- Accommodates 15 place settings for your dinner parties
- Powerfully Quiet®–44 dBA for peaceful kitchen experience
- ENERGY STAR® Qualified–uses only 260 kWh/year
- Dosage Assist optimizes break down of detergent tablets
- Extra-tall-item Sprinkler allows large items (22" high) to be washed without removing 3rd Rack

DESIGN

- 18 / 10 high-grade stainless steel interior offers long-lasting reliability, never rusts and resists nicks and chips
- Silver painted toekick on stainless steel models

DESIGN VERSATILITY—ONLY FROM THERMADOR

- 3 Flat Stainless Steel Panel with Professional Handle
- 3 Flat Stainless Steel Panel with Masterpiece® Handle
- 3 Chiseled Stainless Steel Panel with Professional Handle
- 3 Chiseled Stainless Steel Panel with Masterpiece® Handle
- 3 Custom Panel to Match Your Cabinetry

See page 291 for complete design details.

★ THERMADOR EXCLUSIVE

ACCESSORIES



SMZ5000
Accessory Kit
Extra-tall-item
Sprinkler, Vase / Bottle
Holder, 3 Plastic Item
Clips and Small Item
Basket



SMZ5002UC
Fine Silverware Carafe

SGZPC001UC
Power Cord with Connectors



SGZ9091UC
Dishwasher Softener Salt

DWHDZJCMD
24" Stainless Steel Chiseled Door
with Masterpiece® Handle



SGZ1010UC
Drainage Hose Extension

DWHDZJCPD
24" Stainless Steel Chiseled Door
with Professional Handle



THE SAVOR® BUILT-IN COFFEE MACHINE

It's the ultimate culinary indulgence. An expression of your exquisite taste. And a stunning addition to any kitchen design. The Savor Built-In Coffee Machine brings a unique air of sophistication to your Thermador kitchen while delivering state-of-the-art coffee-making performance. Now you can enjoy coffeehouse-quality espresso, cappuccino, and just about any coffee drink you can think of, as well as tea, all from the comfort of your own home.

BUILT-IN COFFEE MACHINE

FEATURES & BENEFITS



HEIGHT-ADJUSTABLE DISPENSER

Our height-adjustable coffee dispenser adjusts to fit many different cup sizes, and has dual spouts for brewing 2 cups at a time.



COFFEE CUSTOMIZATION

Choose one of 12 different coffee sizes - small espresso to large coffee, 6 levels of coffee strengths and 8 programmable settings for custom brewing.



LCD DISPLAY

Easy-to-read control panel with an LCD display gives complete digital information on every setting.



DESIGN

The fluid and versatile design of our Savor® Coffee Machine will perfectly coordinate with both of our Thermador product collections.



FROTHING AID

Steam and froth like a professional barista with the attached steam wand. Dispense hot water to prepare hot chocolate or tea in less than 30 seconds.



SAVORSWIRL®

The SavorSwirl brewing system completely engulfs each ground of coffee in water, brewing it under high-pressure for the fullest flavor and greatest aroma.

BUILT-IN COFFEE MACHINE PLANNING INFORMATION

MODEL OPTIONS

The Thermador Savor® Coffee Machine is available with a stainless steel finish and coordinates with both the Professional and Masterpiece® series.

INSTALLATION CONSIDERATIONS

The information in this design guide provides key features, product dimensions, cutouts and installation specifications. Before installing a Thermador Built-in Coffee Machine, be sure to verify the cabinet dimensions and electrical connections. Also, always consult with the installation manual packed with the product for complete details before installing.



WARRANTY

Limited warranty parts and labor (2 year)

See page 310 for additional warranty details.

ELECTRICAL SPECIFICATIONS

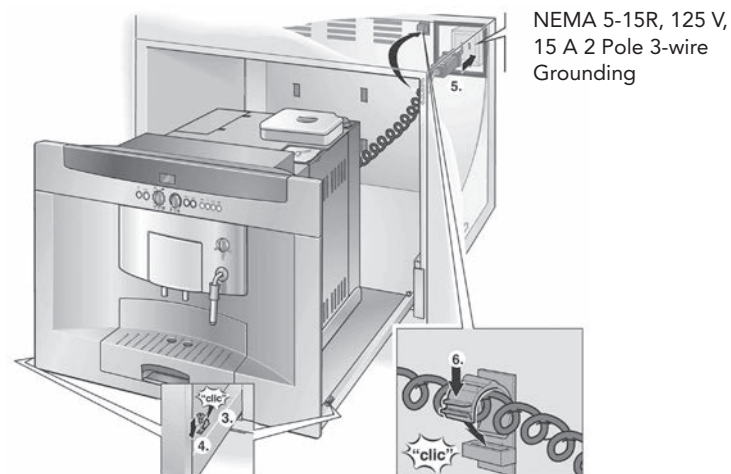
Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable local codes.

Thermador Built-in Coffee Machines are equipped with a 3-wire plug and are designed to be connected to a 120V AC, 60Hz, single phase power supply.

MODEL	REQUIRED CIRCUIT BREAKER
BICM24CS	120V, 60 Hz , 15 Amp

ELECTRICAL LOCATION

Electrical outlet should be positioned as shown below.



BUILT-IN COFFEE MACHINE

24-INCH

BICM24CS



MASTERPIECE® & PROFESSIONAL

BICM24CS

SPECIFICATIONS

Product Width	23 3/8"
Product Height	18 1/16"
Product Depth	21"
Cutout Width (Min.)	22 1/16"
Cutout Height (Min.)	17 11/16"
Cutout Depth (Min.)	21 5/8"
Electrical Supply	120V AC, 60 Hz
Required Circuit Breaker	15 Amp
Power Cord	Included
Shipping Weight (lbs.)	81

BICM24CS

PERFORMANCE

- Freshly brewed coffee and espresso at the push of a button
- Fully automatic and programmable
- 6 cup size and levels of coffee strength (grind quantity) – smooth to super strong
- 3 coffee temperature settings
- SavorSwirl® system for maximum flavor extraction
- Steam and froth like a professional barista with attached steam wand
- Dispense hot water with just a turn of the dial
- Brewing for one or two cups simultaneously
- Stand-by function: programmable start time, time of day and switch-off time
- Built-in water filter with adjustable water hardness
- Fully automatic rinse program at turn-on and turn-off
- High-end steel grinder with fresh coffee bean container for up to 14 ounces (400g).
- 215 psi (15 bar) thermo block-pump pressure system
- Single portion cleaning
- Automatic cleaning program
- Automatic descaling program

DESIGN

- Brushed stainless steel finish coordinates with Thermador Professional® and Masterpiece® series appliances
- Rotary knobs for selecting all functions
- LCD display
- Height adjustable coffee dispenser
- Separate container for second ground coffee flavor or decaf
- Removable water tank for 1.9 quarts (1.8 liter)
- Easy-to-use multilingual digital display
- Includes: measuring spoon, water filter, 2 cleaning tablets

IMPORTANT INSTALLATION CONSIDERATIONS

The built-in unit must not have a rear panel behind the appliance.

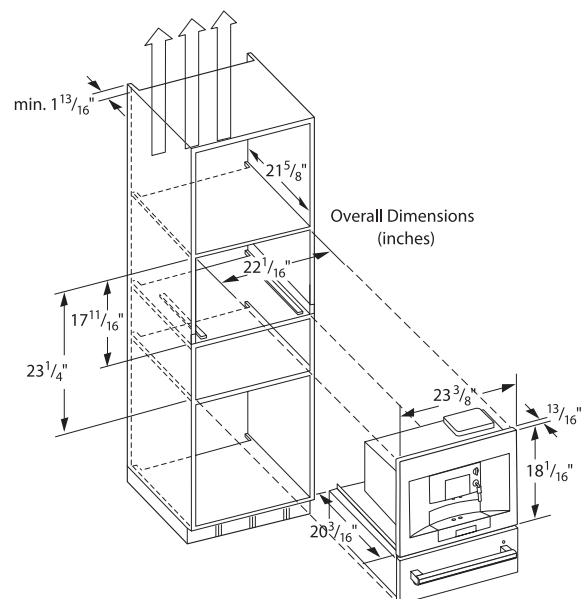
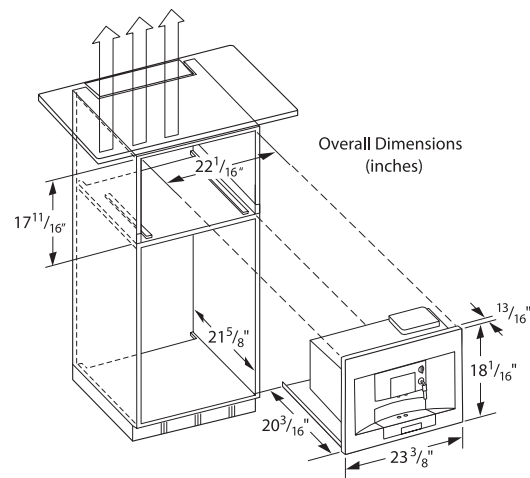
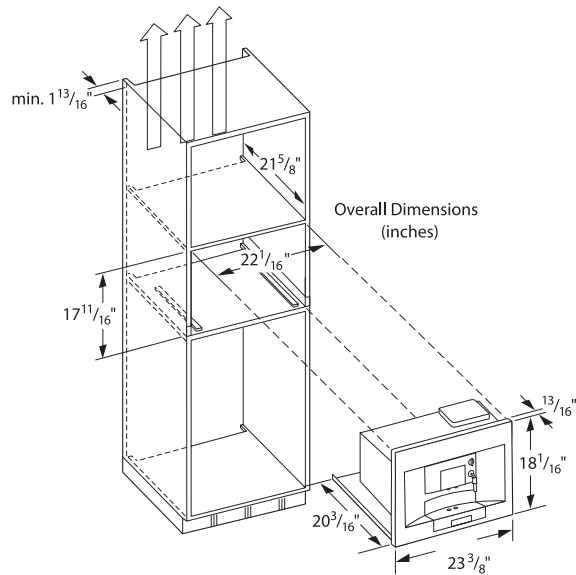
There must be a gap of at least $1\frac{3}{4}$ " (45 mm) between the wall and base of the unit or the rear panel of the unit situated above.

The ventilation slots and intake openings must not be covered.

Also follow the installation instructions for the appliance situated above or below.

The ideal installation height for the fully automatic espresso machine, measured from the floor to the lower edge of the appliance, is $37\frac{1}{4}$ " (950 mm).

COFFEE MACHINE & CUTOUT DIMENSIONS



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BUILT-IN COFFEE MACHINE



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WARRANTY

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WARRANTY

PROFESSIONAL RANGES

Limited warranty, entire appliance, parts and labor (2 year)

PROFESSIONAL RANGETOPS

Limited warranty, entire appliance, parts and labor (2 year)

BUILT-IN OVENS

Limited warranty parts and labor (2 year)

INDUCTION COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface / electronic elements and switches; parts only (3rd to 5th year)

GAS COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

ELECTRIC COOKTOPS

Limited warranty, entire appliance, parts and labor (2 year)

Limited warranty for glass ceramic surface / electronic elements and switches; parts only (3rd to 5th year)

VENTILATION

Limited warranty, entire appliance, parts and labor (2 year)

WARMING DRAWERS

Limited warranty, entire appliance, parts and labor (2 year)

MICROWAVE OVENS

Limited warranty, entire appliance, parts and labor (2 year)

REFRIGERATION

Limited two-year warranty, entire appliance, parts and labor on any part of the refrigerator that fails because of a manufacturing defect

Limited warranty for sealed refrigeration system*; parts and labor (3rd to 6th year)

Limited warranty for sealed refrigeration system*; parts only (7th to 12th year)

DISHWASHERS

Full warranty, entire appliance, parts and labor (2 year)

Limited warranty for microprocessor or printed circuit board; parts only (3rd to 5th year)

Limited warranty for racks (does not include rack components); parts only (3rd to 5th year)

Limited warranty for rust-through on inner tub liner; parts only (Lifetime)

COFFEE MACHINES

Limited warranty, entire appliance, parts and labor (2 year)

These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. 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.

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*Sealed refrigeration system includes compressor, evaporator, condenser, dryer / strainer and connection tubing

EXPERIENCE THERMADOR®

Thermador is committed to giving you an enjoyable, creative and rewarding cooking experience. Whether you would like to research our products, watch a video of our chef searing the perfect scallop, or have questions on the use and care of your product, simply browse our online resource library at thermador.com

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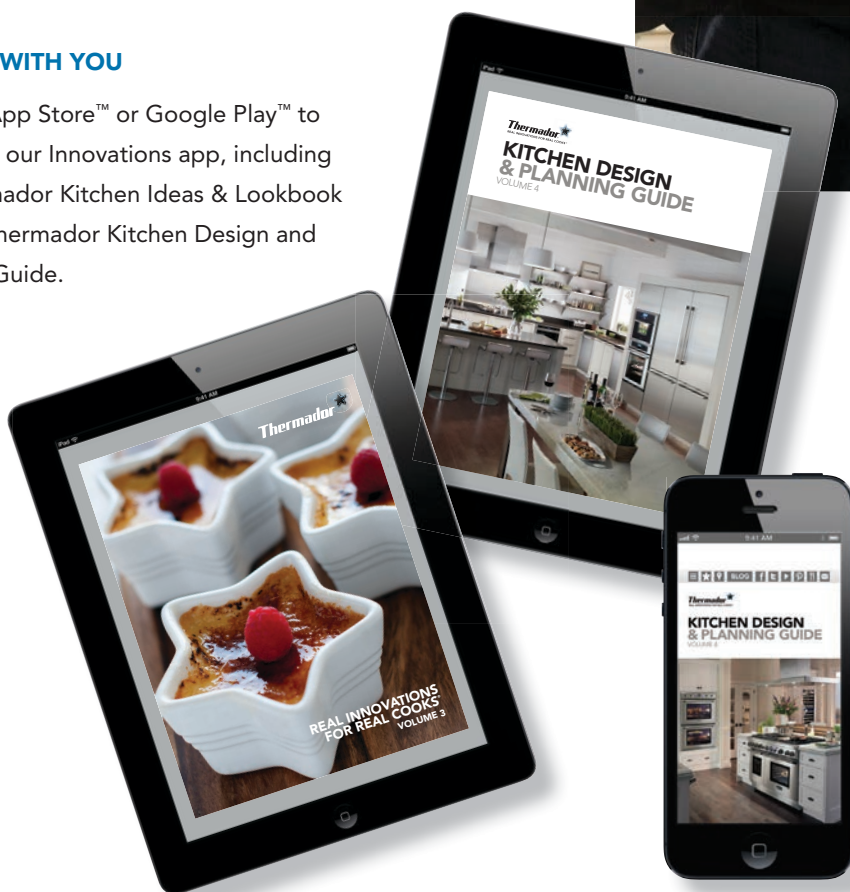
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