

Thermador 



**REAL INNOVATIONS
FOR REAL COOKS[®]
VOLUME 3**



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THERMADOR IS THE STAR OF THE KITCHEN

AWARD
WINNING



Our iconic line of award winning cooking, cleaning, refrigeration and ventilation products empower the most discriminating culinary enthusiasts to be their best through innovation breakthroughs—from the world's first wall ovens and gas cooktops with the patented Star® Burner to a speed cooking oven that reduces cooking time by 50 percent.

Browse this Kitchen Ideas & Lookbook to see how our luxurious products can become the star of your kitchen.





HOTTER COOLER FASTER BETTER

At Thermador, our history of redefining the modern kitchen speaks for itself. From introducing the first built-in wall oven over 50 years ago to redefining gas cooktops with our patented Star® Burner, our thinking breaks both convention and performance limits. Our history of innovation also includes the first downdraft ventilation, first sealed electric cooktop and first Speedcooking oven. But we are not defined by innovation for innovation's sake. Our handcrafted appliances and their every feature and control are designed to make cooking easier, better and more rewarding. We are hotter, cooler, faster and better than every other luxury appliance brand.

THERMADOR. REAL INNOVATIONS FOR REAL COOKS®.



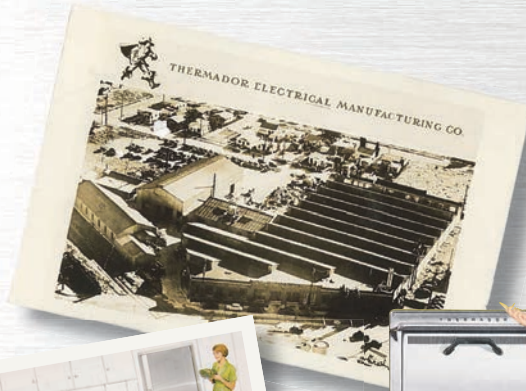
THE BRAND THAT LAUNCHED AN INDUSTRY

Founded by William E. Cranston, Thermador began as a manufacturer of electric items, most notably portable and built-in heaters. By 1932, Thermador had established itself as a high-quality appliance manufacturer. In 1947, Cranston and engineer Fred Pence invented the first built-in wall oven and cooktop, and introduced stainless steel to home appliances. Cranston was inducted into the National Kitchen & Bath Association Hall of Fame in 1989, and credited with launching the kitchen design industry.

A HERITAGE OF INNOVATION AND PERFORMANCE

- 1916: Thermador is founded
- 1932: Thermador begins manufacturing appliances
- 1947: Invents the first wall oven
- 1948: Introduces the first "Pro Range"
- 1952: Introduces the first warming drawer
- 1963: Introduces the first self-cleaning oven
- 1970: Introduces the first smooth cooktop
- 1976: Introduces the first thermal heat and microwave "Speedcooking" oven
- 1978: Introduces the first retractable pop-up downdraft ventilation system
- 1982: Introduces the first super burner
- 1987: Introduces the first sealed gas burner with automatic re-ignition
- 1994: Invents the ExtraLow® Burner
- 1998: Invents the Star® Burner
- 2002: Introduces the first jet impingement oven, reducing cooking time by 75%
- 2006: Introduces the first modular refrigeration system
- 2006: Introduces the first convection warming drawer
- 2008: Introduces SensorDome™ technology, which automatically measures temperature in cookware
- 2011: Introduces the only range with a built-in steam convection oven, the Pro Grand® Steam Range
- 2012: Introduces Freedom® Induction Cooktop with the largest, fully-usable cooking surface
- 2012: Introduces the Star-Sapphire™ Dishwasher with Star Speed™, the fastest full wash available
- 2013: Introduces the Built-In MicroDrawer™

1932



1963



1947



1987



1978



1998



2006



2006



2011

OUR BRAND PROMISE

Our promise is simple. We will provide today's passionate culinary enthusiast the ultimate cooking experience with distinctive, innovative, stylish products that push the boundaries of convention. We're not like some luxury kitchen appliances that are created just for show. Thermador® appliances are not only works of art, they are powerful performers designed to meet the demanding needs of those who truly love to cook.





RANGES PROFESSIONAL® SERIES

Boasting cutting-edge innovation, superb styling and unparalleled performance, Thermador Professional® Ranges represent a new generation of real cooks. Thrill your inner chef with either a 27-inch commercial-depth Pro Grand® Range or a 24-inch standard-depth Pro Harmony® Range. Or look to the revolutionary Pro Grand Steam Range for the epitome of luxury and versatility in the kitchen.



A STAR-SHAPED PEG IN A WORLD OF ROUND HOLES

★ OUR EXCLUSIVE, PATENTED STAR® BURNER

Lighting a heavenly fire under the status quo, the Star Burner is perhaps Thermador's single most iconic innovation. But the star shape isn't just for show. Featured on all Thermador Professional® Ranges, the Star Burner delivers 56% more coverage with superior flame spread and a reduced cold spot for faster and more even heating across any size pan.



Star Burner: 35 ports / 16 3/4" perimeter

Conventional Burner: 28 ports / 10 3/4" perimeter





ALL PROFESSIONAL RANGES INCLUDE THESE FEATURES

Regardless of which Thermador Professional® Range you choose, you can expect your kitchen to transform into a room that is as beautiful as it is functional. Each and every Pro Grand® and Pro Harmony® Range features these common ingredients to create the ultimate cooking experience.

★ 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 while Thermador Pro Harmony Ranges feature two ExtraLow burners.

★ 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.

★ 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.

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.

★ 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.

SINGLE FAN TECHNOLOGY

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



★ THERMADOR EXCLUSIVE



SELECTED PROFESSIONAL RANGES INCLUDE THESE FEATURES

THIRD ELEMENT CONVECTION SYSTEM

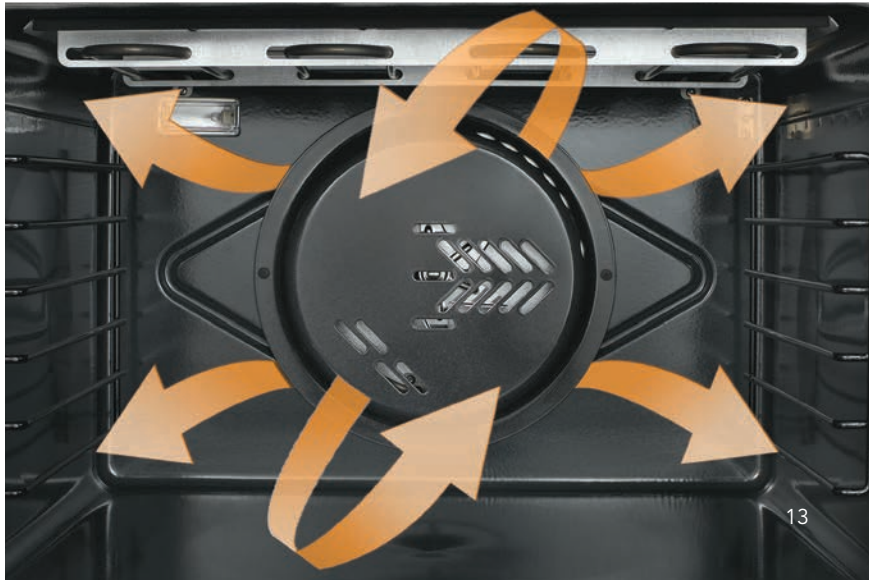
Thermador® Dual-Fuel Ranges feature a True Convection system that directs heat to cook foods more evenly with gourmet results and 25% time savings.

12-INCH REMOVABLE GRIDDLE

Our 12-inch non-stick, rust-proof cast-aluminum fusion coated surface 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.

GRILL ACCESSORY

Our non-stick, rust-proof cast-aluminum grill accessory (sold separately) features a fusion coated surface that is easy to clean and dishwasher-safe.





PRO GRAND® STEAM RANGE THE ULTIMATE CULINARY CENTER™

It's no mere range. No mere oven. It's an arsenal for the culinary enthusiast. It's where the real cook's passion for food meets Thermador's passion for innovation. The only range to offer seven cooking options—ExtraLow® simmering technology, 22,000 BTUs of cooking power, fusion coated surface Griddle & Grill, a large capacity Convection Oven, Warming Drawer and the industry exclusive Steam & Convection Oven.

★ 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.

★ 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.

★ SOFTCLOSE® HINGES

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

EXTRA-LARGE CAPACITY OVEN

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

★ THERMADOR EXCLUSIVE





PRO GRAND® 27-INCH DEPTH RANGES EXCLUSIVE FEATURES

Pretty only goes so far in the kitchen. When your recipe calls for more power and a larger oven capacity, Thermador Pro Grand Ranges deliver. Our Pro Grand 27-inch depth ranges feature SoftClose® hinges and versatile design options that represent the pinnacle of luxury in the kitchen.

★ 22K BURNER

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

★ SOFTCLOSE HINGES

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

EXTRA-LARGE CAPACITY OVEN

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

ELECTRONIC DISPLAY

Electronic oven display interfaces with cook timer, CookControl™ meat probe and preheat status with audible alert.

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.

★ THERMADOR EXCLUSIVE



PRO HARMONY® 24-INCH DEPTH RANGES EXCLUSIVE FEATURES

Thermador® Pro Harmony Ranges offer everything you expect from our high performance, category-leading cooking appliances in a classic, sleek silhouette. This line of Truly Flush Mounted™, 24-inch standard cabinet depth ranges takes the kitchen to new heights in performance, aesthetics and convenience.

TRULY FLUSH MOUNTED RANGE

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

UNMATCHED OVEN CAPACITY

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

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.



PRO GRAND® RANGES

27-INCH DEPTH

DUAL-FUEL



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth **Steam** Range
 - 6 Star® Burners
 - Electric Griddle
- 48-Inch – PRD48JDSGU



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 6 Star Burners
 - Electric Griddle
- 48-Inch – PRD486JDGU



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 4 Star Burners
 - Electric Griddle
- 36-Inch – PRD364JDGU



- PROFESSIONAL**
- Dual-Fuel Commercial-Depth Range
 - 6 Star Burners
- 36-Inch – PRD366JGU

PRO GRAND RANGES

27-INCH DEPTH

GAS



- PROFESSIONAL**
- Gas Commercial-Depth Range
 - 6 Star Burners
 - Electric Griddle
- 48-Inch – PRG486JDG
(Natural Gas)
- 48-Inch – PRL486JDG
(Liquid Propane)



- PROFESSIONAL**
- Gas Commercial-Depth Range
 - 4 Star Burners
 - Electric Griddle
- 36-Inch – PRG364JDG
(Natural Gas)
- 36-Inch – PRL364JDG
(Liquid Propane)



- PROFESSIONAL**
- Gas Commercial-Depth Range
 - 6 Star Burners
- 36-Inch – PRG366JG
(Natural Gas)
- 36-Inch – PRL366JG
(Liquid Propane)

PRO HARMONY® RANGES

24-INCH DEPTH

DUAL FUEL



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 6 Star® Burners
 - Electric Griddle
- 48-Inch – PRD486GDHU



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 4 Star Burners
 - Electric Griddle
- 36-Inch – PRD364GDHU



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 6 Star Burners
- 36-Inch – PRD366GHU



- PROFESSIONAL**
- Dual-Fuel Standard-Depth Range
 - 4 Star Burners
- 30-Inch – PRD304GHU

PRO HARMONY RANGES

24-INCH DEPTH

GAS



- PROFESSIONAL**
- Gas Standard-Depth Range
 - 6 Star Burners
 - Electric Griddle
- 48-Inch – PRG486GDH
(Natural Gas)
- 48-Inch – PRL486GDH
(Liquid Propane)



- PROFESSIONAL**
- Gas Standard-Depth Range
 - 4 Star Burners
 - Electric Griddle
- 36-Inch – PRG364GDH
(Natural Gas)
- 36-Inch – PRL364GDH
(Liquid Propane)



- PROFESSIONAL**
- Gas Standard-Depth Range
 - 6 Star Burners
- 36-Inch – PRG366GH
(Natural Gas)
- 36-Inch – PRL366GH
(Liquid Propane)



- PROFESSIONAL**
- Gas Standard-Depth Range
 - 4 Star Burners
- 30-Inch – PRG304GH
(Natural Gas)
- 30-Inch – PRL304GH
(Liquid Propane)

Note: ranges shown with low backguards (sold separately)

RANGETOPS PROFESSIONAL SERIES

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



PROFESSIONAL RANGETOPS FEATURE HIGHLIGHTS

★ 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, 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.

★ QUICKCLEAN BASE®

The raised pedestal burner and porcelain maintop have been crafted for perfect integration and easy cleanup. A teardrop emboss reduces food buildup near the base.

★ EXTRALOW®

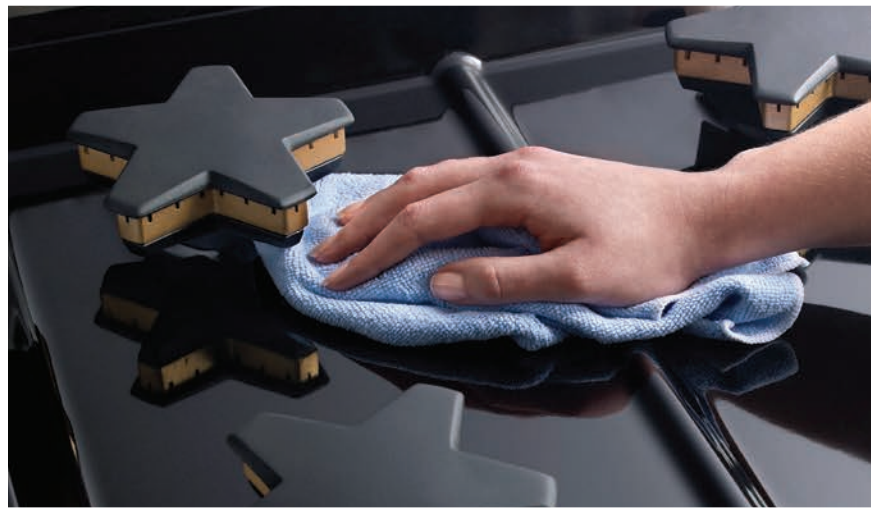
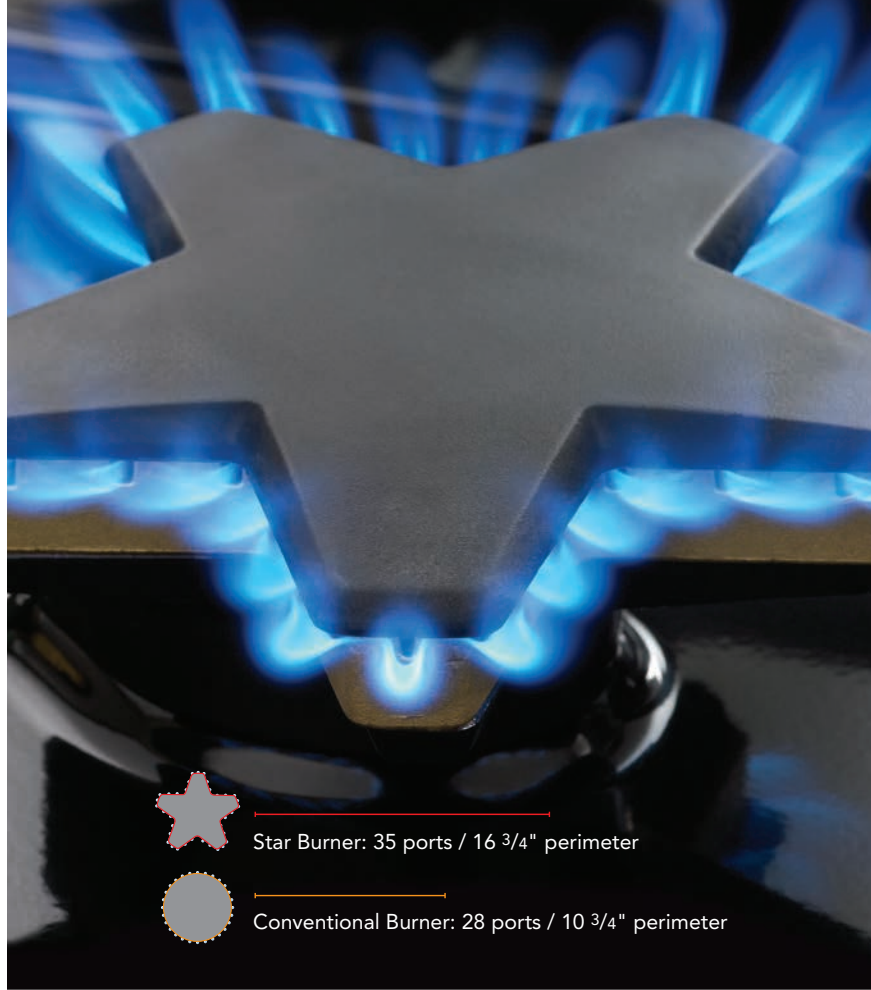
Our ExtraLow feature provides the widest variety of temperature control of any simmer system. It cycles the Star Burner on and off to maintain temperatures as low as 100°. Perfect for simmering delicate sauces or keeping food warm without scorching or stirring.

STAR-K CERTIFIED

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



★ THERMADOR EXCLUSIVE





PROFESSIONAL RANGETOPS FEATURE HIGHLIGHTS

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 removable 12-inch electric griddle or an optional grill accessory. Both feature a non-stick, rust-proof cast-aluminum fusion coated surface that is dishwasher-safe for easy cleanup.



PROFESSIONAL RANGETOPS 48-INCH



PROFESSIONAL

- 6 Star® Burners
 - Electric Griddle
 - Porcelain Surface
- 48-inch – PCG486GD

PROFESSIONAL RANGETOPS 30-INCH



PROFESSIONAL

- 4 Star Burners
 - Porcelain Surface
- 30-Inch – PCG304G

PROFESSIONAL RANGETOPS 36-INCH



PROFESSIONAL

- 4 Star Burners
 - Electric Griddle
 - Porcelain Surface
- 36-Inch – PCG364GD



PROFESSIONAL

- 6 Star Burners
 - Porcelain Surface
- 36-Inch – PCG366G

BUILT-IN OVENS PROFESSIONAL & MASTERPIECE® SERIES



An array of industry-leading features and exclusives make Thermador® Built-In Ovens the only wall oven for true culinary enthusiasts. It starts with our revolutionary Steam & Convection Oven which provides the taste, texture and quality to match your passion for cooking. Thermador wall ovens feature a massive 4.7 cubic foot capacity, the fastest preheat in the luxury segment, an industry exclusive SoftClose® door, and a record-setting two-hour cleaning mode. The brand that invented the wall oven has reimagined its possibilities.

THE NEW COOKING REVOLUTION RUNS ON STEAM

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.

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.

BRING ON THE BIRD

Forget about getting up early on holidays. You can cook a 14-pound turkey in just 90 minutes in the oven Combination Mode. Golden on the outside. Moist on the inside.

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.

SAVOR THE RESULTS

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.

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.

BETTER-THE-NEXT-DAY REHEATING

When properly reheated, some leftovers taste better than when they were originally served. Steam lets you reheat without losing any moisture, texture or flavor.

40 EASYCOOK PROGRAMS

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

DESIGN CHOICES

Choose either a Masterpiece® or a Professional product to match your wall oven or Professional range.





ALL BUILT-IN OVENS INCLUDE THESE FEATURES

All Thermador Professional® and Masterpiece® Built-In Ovens feature these common ingredients to create the ultimate cooking experience for true culinary enthusiasts.

★ MASSIVE CAPACITY

With 4.7 cubic feet of cooking space, the 30-inch Thermador Professional® and Masterpiece® Series Ovens are one of the largest in their class*, 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 its class.

★ 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.

★ SOFTCLOSE® DOOR

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

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.

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 PROFESSIONAL SERIES

Stainless steel knobs, professional handles and an analog chronometer exude professional quality, outstanding design and timeless beauty.

★ 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.

★ 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.



BUILT-IN OVENS MASTERPIECE® SERIES

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.

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, EasyCook and many more, giving you the freedom to cook any way you choose.

A PERFECT DESIGN COMBINATION

Masterpiece® Built-in-Ovens are available with a professional handle, creating a perfectly blended style. The combination of a digital control panel and bold professional handle elevates the kitchen to new heights in design.

★ THERMADOR EXCLUSIVE



BUILT-IN OVENS SINGLE



PROFESSIONAL

- True Convection
- Rotisserie
- 2 Telescopic Racks
- SoftLight

30-Inch – POD301J



MASTERPIECE® WITH PROFESSIONAL HANDLE

- True Convection
- 2 Telescopic Racks
- SoftLight

30-Inch – MED301JP



MASTERPIECE® WITH PROFESSIONAL HANDLE

- True Convection
- 1 Telescopic Rack

30-Inch – ME301JP



MASTERPIECE®

- True Convection
- 2 Telescopic Racks
- SoftLight

30-Inch – MED301JS

27-Inch – MED271JS



MASTERPIECE®

- True Convection
- 1 Telescopic Rack

30-Inch – ME301JS

BUILT-IN OVENS DOUBLE



PROFESSIONAL

- True Convection in Upper,
Convection in Lower Oven
- Rotisserie
- 3 Telescopic Racks
- SoftLight

30-Inch – PODC302J



MASTERPIECE® WITH PROFESSIONAL HANDLES

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

30-Inch – MED302JP



MASTERPIECE® WITH PROFESSIONAL HANDLES

- True Convection in Upper,
Thermal in Lower Oven
- 1 Telescopic Rack

30-Inch – ME302JP



MASTERPIECE®

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

30-Inch – MED302JS

27-Inch – MED272JS



MASTERPIECE®

- True Convection in Upper,
Thermal in Lower Oven
- 1 Telescopic Rack

30-Inch – ME302JS

BUILT-IN OVENS COMBINATION



PROFESSIONAL

- True Convection Oven and Convection Microwave
 - Rotisserie
 - 2 Telescopic Racks
 - SoftLight
- 30-Inch – PODM301J



MASTERPIECE®

- True Convection Oven and Convection Microwave
 - 2 Telescopic Racks
 - SoftLight
- 30-Inch – MEDMC301JS



PROFESSIONAL

- True Convection Oven
 - Convection Microwave and Warming Drawer
 - Rotisserie
 - 2 Telescopic Racks
 - SoftLight
- 30-Inch – PODMW301J



MASTERPIECE®

- True Convection Oven
 - Convection Microwave and Warming Drawer
 - 2 Telescopic Racks
 - SoftLight
- 30-Inch – MEDMCW31JS
27-Inch – MEDMCW71JS



MASTERPIECE® WITH PROFESSIONAL HANDLE

- True Convection Oven and Convection Microwave
 - 2 Telescopic Racks
 - SoftLight
- 30-Inch – MEDMC301JP



MASTERPIECE® WITH PROFESSIONAL HANDLES

- True Convection Oven
 - Convection Microwave and Warming Drawer
 - 2 Telescopic Racks
 - SoftLight
- 30-Inch – MEDMCW31JP

BUILT-IN OVENS STEAM & CONVECTION



PROFESSIONAL

- 30-Inch, Trim Kit is Not Required
- PSO301M



MASTERPIECE® WITH PROFESSIONAL HANDLE

- 24, 27 or 30-Inch Installation Possible*
- MES301HP



MASTERPIECE®

- 24, 27 or 30-Inch Installation Possible*
- MES301HS

*24" No Trim Kit Needed; 27" Trim Kit – MST271KS; 30" Trim Kit – MST301HS

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, Thermador has reimagined the possibilities of induction cooking, giving cooks the industry's first induction cooktop with the largest, fully usable cooking surface. The new Freedom® Induction Cooktop offers more responsiveness, more flexibility and the first full-color touch-screen interface on an induction cooktop. The future of induction is here now.

COOKTOPS FREEDOM® FULL SURFACE 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.

★ POWERBOOST®

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

★ 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.

SAFETY / CLEAN LOCK

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

★ THERMADOR EXCLUSIVE





INDUCTION COOKTOPS FEATURE HIGHLIGHTS

★ TRIPLE ELEMENT

The exclusive triple element burner is designed to activate only the heating zone directly in contact with the pot surface, resulting in greater flexibility to heat pans of different sizes more efficiently on our 36-inch Induction Cooktops.

★ 13-INCH ELEMENT

Thermador® 36-inch Induction Cooktops feature the largest cooking element on the market, providing 40% more usable cooking area than competing cooktops. Ideal for accommodating oversized skillets, pots and pans.

★ SILVER MIRROR FINISH

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

★ POWERBOOST® WITH 4,600W

Thermador offers the most powerful element in its class with a stunning 4,600W output in boost.

SUPERIOR RESPONSIVENESS

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

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



COOKTOPS 36-INCH INDUCTION



MASTERPIECE®

- Freedom® Full Surface Induction
- Black Finish
- Full Stainless Steel Frame

36-Inch – CIT36XKB



MASTERPIECE®

- Freedom® Full Surface Induction
- Black Finish
- Frameless Design

36-Inch – CIT36XKBB



MASTERPIECE®

- 5 Induction Zones
- Silver Mirrored Finish
- Frameless Design

36-Inch – CIT365KM



MASTERPIECE®

- 5 Induction Zones
- Black Finish
- Full Stainless Steel Frame

36-Inch – CIT365KB



MASTERPIECE®

- 5 Induction Zones
- Black Finish
- Frameless Design

36-Inch – CIT365KBB

COOKTOPS 30-INCH INDUCTION



MASTERPIECE®

- 4 Induction Zones
- Silver Mirrored Finish
- Frameless Design

30-Inch – CIT304KM



MASTERPIECE®

- 4 Induction Zones
- Black Finish
- Full Stainless Steel Frame

30-Inch – CIT304KBB



MASTERPIECE®

- 4 Induction Zones
- Black Finish
- Frameless Design

30-Inch – CIT304KBB

GAS COOKTOPS MASTERPIECE® SERIES



Thermador® is lighting a heavenly fire under the status quo with the most powerful, award-winning gas cooktop in the luxury market. The Star® Burner is perhaps Thermador's single most iconic innovation. But the star shape isn't just for show. The Star Burner delivers superior flame spread and a reduced cold spot for faster and more even heating. 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.

THE COOKTOP ALL OTHER COOKTOPS WANT TO BE



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

★ 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.

Star Burner: 35 ports / 16 3/4" perimeter

Conventional Burner: 28 ports / 10 3/4" perimeter



★ 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.

★ THERMADOR EXCLUSIVE



GAS COOKTOPS FEATURE HIGHLIGHTS

★ 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.

STAR-K CERTIFIED

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



★ THERMADOR EXCLUSIVE



GAS COOKTOPS 36-INCH



- MASTERPIECE®**
- 5 Star® Burners (2 with ExtraLow®)
 - 18,000 BTU Center Burner
 - Two Level Illuminated Control Panel with Metal Knobs
- 36-Inch – SGSX365FS



- MASTERPIECE®**
- 5 Star Burners
 - 18,000 BTU Center Burner
 - Illuminated Control Panel with Metal Knobs
- 36-Inch – SGSL365KS



- MASTERPIECE®**
- 5 Star Burners
 - 16,000 BTU Center Burner
- 36-Inch – SGS365FS

GAS COOKTOPS 30-INCH



- MASTERPIECE®**
- 5 Star Burners (2 with ExtraLow)
 - 16,000 BTU Center Burner
 - Two Level Illuminated Control Panel with Metal Knobs
- 30-Inch – SGSX305FS



- MASTERPIECE®**
- 5 Star Burners
 - 16,000 BTU Center Burner
- 30-Inch – SGS305FS



- MASTERPIECE®**
- 4 Star Burners
- 30-Inch – SGS304FS

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 new state-of-the-art features, Thermador® Masterpiece® Series Electric Cooktops allow you to elevate your cooking to levels never imagined.

INTELLIGENT COOKING FOR DEMANDING CHEFS

Thermador's CookSmart® technology allows you to simmer without scorching, boil without boiling over and deep fry without burning. With pre-programmed CookSmart® temperature modes, meals practically prepare themselves.

★ 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.

★ THERMADOR EXCLUSIVE





ELECTRIC COOKTOPS FEATURE HIGHLIGHTS

★ 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).

★ 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.

★ THERMADOR EXCLUSIVE



COOKTOPS 36-INCH ELECTRIC



MASTERPIECE

- 5 Elements Plus Bridge
- Touch Controls
- CookSmart

36-Inch – CET366NS



MASTERPIECE

- 5 Elements
- Touch Controls
- CookSmart

36-Inch – CET365NS



MASTERPIECE

- 5 Elements
- Knob Controls

36-Inch – CEM365NS

COOKTOPS 30-INCH ELECTRIC



MASTERPIECE

- 4 Elements
- Touch Controls
- CookSmart

30-Inch – CET304NS



MASTERPIECE

- 4 Elements
- Knob Controls

30-Inch – CEM304NS

VENTILATION PROFESSIONAL & MASTERPIECE® SERIES



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

CREATE A DRAMATIC FOCAL POINT OR A SEAMLESS DESIGN

Thermador® ventilation systems allow you to create a dramatic focal point in your kitchen or a concealed, seamless design. Our Professional Series and Masterpiece® collection hoods are meticulously crafted to provide the ultimate in venting power, sleek styling and numerous convenience functions.

WALL HOODS

- Create a bold, modern statement with a distinctive stainless steel wall hood
- Deep enclosure area for excellent capture
- Recirculation option at 600 CFM for Masterpiece® Collection

CHIMNEY WALL HOODS

- A chimney design offers a more contemporary feel
- Adjustable chimney heights suit a range of ceilings

ISLAND HOODS

- Island hoods float in the kitchen, creating a dramatic focal point
- Slim and sleek design that does not obstruct the views beyond your kitchen
- All stainless steel or stainless steel with elegant glass canopy design

CUSTOM INSERTS

- Create a seamless design that blends with your cabinetry
- Available options for all types of cooking surfaces
- User-friendly ventilation controls or remote control options
- Wall or island applications

DOWNDRAFTS

- The only hood that retreats out of site for a sleek look with unobstructed kitchen views
- Over 13-inch intake
- Ideal in island applications
- 600 CFM recirculation kit option with integrated blower is available for difficult-to-duct situations





WALL HOODS VENTILATION

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.

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. Several models now have the 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.





CHIMNEY WALL HOODS VENTILATION

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.

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

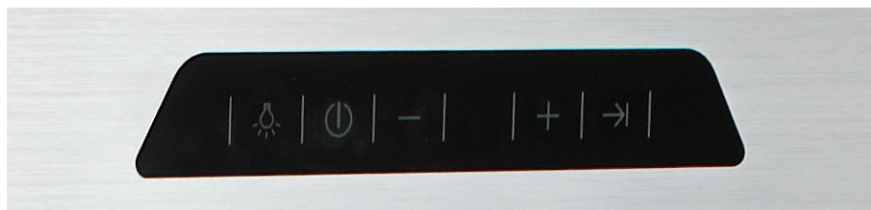
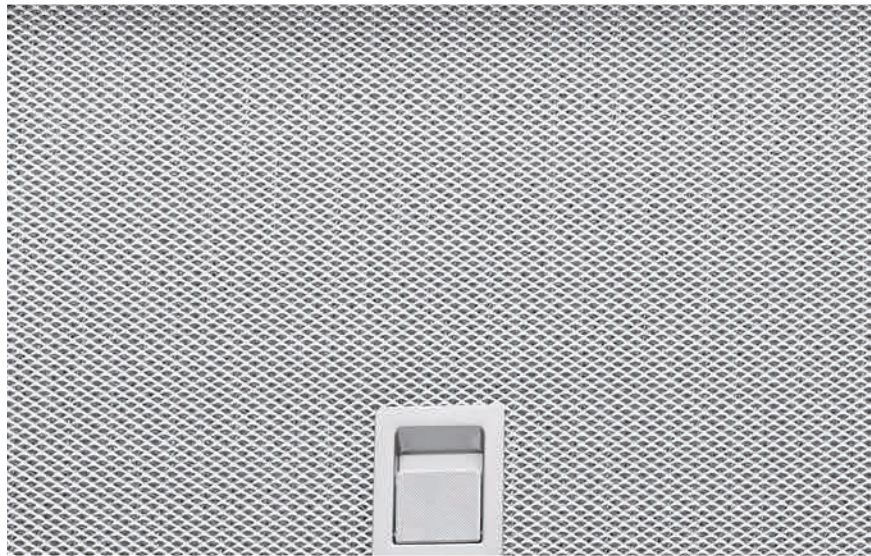
The sleek electronic touch control panel is easy-to-use and easy-to-clean.

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 Masterpiece® ventilation models include delayed shut-off to tackle lingering odors. (Except HMCB36FS, HMCB42FS)





ISLAND HOODS VENTILATION

Thermador® Island Hoods make an artful design statement in your kitchen. With excellent 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.

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 Professional and Masterpiece® ventilation models include delayed shut-off to tackle lingering odors.

HALOGEN LIGHTS

Bright halogen lighting spotlights your best recipes.





CUSTOM INSERTS VENTILATION

A Thermador® Custom Hood Insert allows the home owner the ultimate creative expression and creates a seamless design option for a wall or island application. These inserts efficiently and quietly remove odor and steam with easy-to-access controls. Inserts are available for both professional and non-professional applications.

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 Professional 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 VCI2REMKS)

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)





DOWNDRAFT VENTILATION

If you prefer a clean, contemporary design, choose a Thermador® Downdraft Ventilation Unit, which offers space efficiency as well as a concealed look versus an exposed hood. 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.

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.



VENTILATION WALL HOODS



PROFESSIONAL
27-Inch Depth with
Infrared Keep-Hot Lamps,
Blowers Sold Separately
54-Inch – PH54GS
48-Inch – PH48GS
42-Inch – PH42GS
36-Inch – PH36GS



PROFESSIONAL
24-Inch Depth, Blowers
Sold Separately
48-Inch – PH48HS
36-Inch – PH36HS
30-Inch – PH30HS



PROFESSIONAL
24-Inch Depth
with Integrated Blower
48-Inch – HPWB48FS
36-Inch – HPWB36FS
30-Inch – HPWB30FS



MASTERPIECE®
Blowers Sold Separately
48-Inch – HMWN48FS
30-Inch – HMWN30FS



MASTERPIECE®
Includes Integrated
Blower
36-Inch – HMWB36FS
30-Inch – HMWB30FS

VENTILATION CHIMNEY WALL HOODS



PROFESSIONAL
Blowers Sold Separately
48-Inch – HPCN48NS
36-Inch – HPCN36NS



PROFESSIONAL
Includes Integrated
Blower
48-Inch – HPCB48NS
36-Inch – HPCB36NS



MASTERPIECE®
Blowers Sold Separately
42-Inch – HMCN42FS
36-Inch – HMCN36FS



MASTERPIECE®
Includes Integrated
Blower
42-Inch – HMCB42FS
36-Inch – HMCB36FS



MASTERPIECE®
Drawer Hood with
Slide-Out Canopy
Design and Integrated
Blower
36-Inch – HDDW36FS

VENTILATION ISLAND HOODS



PROFESSIONAL
 Low Profile Design,
 Blowers Sold Separately
 48-Inch – HPIN48HS
 42-Inch – HPIN42HS



MASTERPIECE®
 Low Profile Design
 with Integrated Blower
 48-Inch – HPIB48HS
 42-Inch – HPIB42HS



MASTERPIECE®
 Glass Canopy with
 Integrated Blower
 40-Inch – HMIB40HS

VENTILATION CUSTOM INSERTS



PROFESSIONAL
 Blowers Sold Separately
 54-Inch – VCIN54JP
 48-Inch – VCIN48JP
 36-Inch – VCIN36JP



PROFESSIONAL
 Includes Integrated
 Blower
 54-Inch – VCIB54JP
 48-Inch – VCIB48JP
 36-Inch – VCIB36JP



MASTERPIECE®
 Blowers Sold Separately
 48-Inch – VCI248DS
 36-Inch – VCI236DS
 30-Inch – VCI230DS

VENTILATION DOWNDRAFT



MASTERPIECE®
 36-Inch – UCVM36FS
 30-Inch – UCVM30FS

RANGE, RANGETOP AND VENTILATION SELECTION GUIDE

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

24-INCH DEPTH			24-INCH DEPTH		
✓	✓		✓	✓	
	✓			✓	
		✓			✓
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		✓			✓
		✓			✓

COOKTOP AND VENTILATION SELECTION GUIDE

MASTERPIECE® SERIES

					
		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		✓		✓

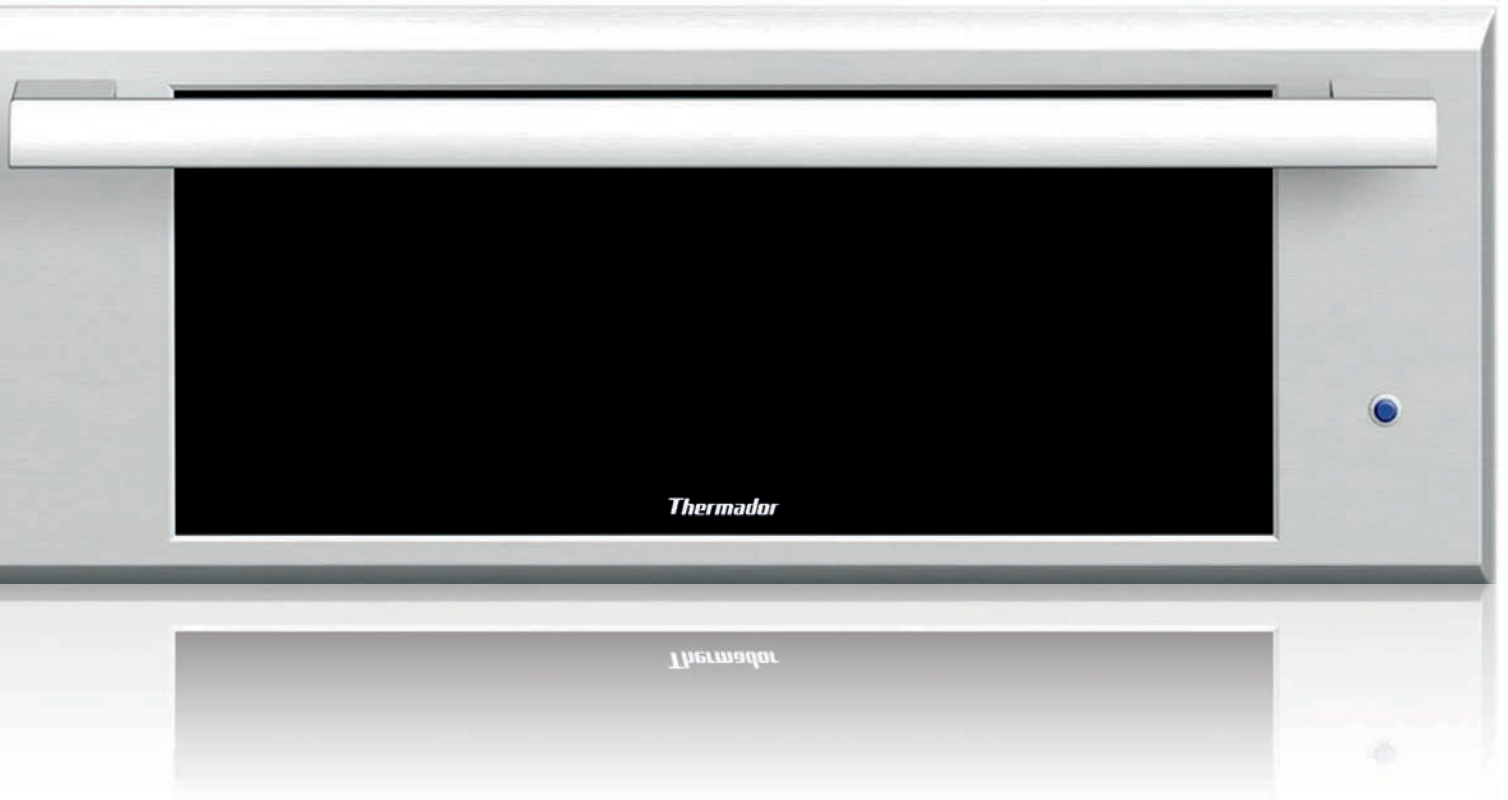
For optimal performance, the width of the hood should equal that of the cooktop or rangetop or exceed it by 3 inches on either side. Install these hoods only with Thermador Blowers.
 *Compatible with cooktops of widths up to 42" †Also compatible with Pro Grand Ranges, Pro Harmony Ranges and Professional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



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

✓	✓		
		✓	✓
✓	✓		
✓	✓	✓	✓
✓	✓	✓	✓
		✓	✓
✓	✓	✓	✓
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✓	✓	✓	✓
		✓	✓
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		✓	✓

WARMING DRAWERS TRADITIONAL & CONVECTION



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. Our Convection Warming Drawer offers superior heat distribution, allowing you to warm tall stacks of dinner plates evenly and quickly. It's the ultimate indulgence for the culinary enthusiast.

WARMING DRAWERS THE PERFECT ACCOMPANIMENT

★ NEW SOFTCLOSE® DRAWER

New SoftClose doors prevent slamming and ensure ultra smooth closing of the Warming Drawer.

★ CERAMIC SURFACE

Convection Warming Drawers boast a state-of-the-art glass-ceramic surface that uses a powerful element to ensure quick and even heating. It's easy-to-clean and you can place food directly on the surface.

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.

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, and an automatic shut-off feature.

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 ACCESS

The open sides make it easier and more convenient to load and remove plates from the spacious drawer cavity.

EASY CUSTOM PANEL INSTALLATION

Our custom panel ready model lets you 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.

★ THERMADOR EXCLUSIVE



WARMING DRAWERS CONVECTION



PROFESSIONAL

Stainless Steel Convection Warming
Drawer with Professional Handle

36-Inch – WDC36JP

30-Inch – WDC30JP



MASTERPIECE®

Stainless Steel Convection Warming
Drawer with Masterpiece® Handle

30-Inch – WDC30JS



CUSTOM

Custom Panel Ready
Convection Warming Drawer

36-Inch – WDC36J

30-Inch – WDC30J

WARMING DRAWERS TRADITIONAL



PROFESSIONAL

Stainless Steel Warming Drawer
with Professional Handle

30-Inch – WD30JP



MASTERPIECE®

Stainless Steel Warming Drawer
with Masterpiece® Handle

30-Inch – WD30JS

27-Inch – WD27JS

BUILT-IN MICROWAVES PROFESSIONAL & MASTERPIECE® SERIES



The new Thermador® Built-In MicroDrawer® Microwave combines luxury-class cooking power with industry-leading innovations. With a spacious 1.2 cubic foot capacity and 950 Watts of power, it can be conveniently installed below a countertop for easy access. The exclusive design makes it the only model that can be installed perfectly flush in any standard depth cabinetry.

Thermador Traditional and Convection Built-In Microwaves bring practicality and elegance to your kitchen with 10 power levels and sensor cooking. And to perfectly integrate these models into your kitchen, we offer a handsome 27-inch and 30-inch stainless steel trim kit.



FEATURES THAT INSPIRE REAL COOKS TO CREATE

BUILT-IN MICRODRAWER® MICROWAVE

★ LARGE CAPACITY

Our Built-In MicroDrawer Microwave features a 1.2 cubic foot capacity. The drawer is tall enough to hold a 20 oz. cup and large enough to contain a 9-inch by 13-inch casserole dish.

★ FLUSH INSTALLATION

The Built-In MicroDrawer Microwave is the only drawer that can be installed perfectly flush in any standard depth cabinetry while providing superior access and ease of use, with the appliance placed at a convenient height.

★ SENSOR COOKING

Auto cooking modes, including melt, warm and soften, help culinary enthusiasts achieve perfect results. Our Built-In MicroDrawer® Microwave also includes a special sensor mode that detects moisture and automatically adjusts cooking level and time to take the guesswork out of cooking and reheating.

TOUCH "OPEN" AND "CLOSE"

Incorporating a sleek, uncluttered design, the Built-In MicroDrawer Microwave opens and closes with a simple touch, eliminating the need for a handle.



TRADITIONAL AND CONVECTION MICROWAVES

CONVECTION TECHNOLOGY

Thermador Convection Microwaves feature convection technology that circulates hot air within the unit so foods cook faster and more evenly without any loss of flavor.

SENSOR COOKING

The microwave oven uses humidity sensing to achieve perfect results with minimal user programming.

10 POWER LEVELS

When microwaving, enjoy the ultimate in control and flexibility for perfect results every time.

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.

★ THERMADOR EXCLUSIVE



BUILT-IN MICROWAVES PROFESSIONAL & MASTERPIECE® SERIES



BUILT-IN MICRODRAWER® MICROWAVE

24-Inch – MD24JS



BUILT-IN CONVECTION MICROWAVE

24-Inch Microwave – MCE5



Trim Kit

30-Inch – MCT30JS

27-Inch – MCT27JS



BUILT-IN TRADITIONAL MICROWAVE

24-Inch Microwave – MBE5



Trim Kit

30-Inch – MBT30JS

27-Inch – MBT27JS



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 offers a
perfect kitchen design
solution with custom
fronts and a concealed
venting grille.

Our portfolio of custom
panel models—available
in 18, 24, 30 and 36-inch
widths—offers many
design choices, allowing
you to configure your
own unique combination
of bottom freezers,
fresh food, freezer,
and wine preservation
columns, as well as our
pre-assembled bottom
freezer collection.







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.







UNLIMITED FLEXIBILITY IN BOTH FUNCTION AND DESIGN

THEATER LED LIGHTING

Theater LED lighting fades in when the unit is opened and illuminates all items from the front and sides—so that all food can be seen—and nothing remains overlooked or forgotten.

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.

PERFECT INSTALLATION

Our unique door panel design allows for perfect adjustability. Every door panel can be adjusted horizontally, vertically, forward and backward to ensure an ultra-flush installation.

PRE-ASSEMBLED CONVENIENCE

Pre-assembled bottom freezers are ready to install and are equipped with flat stainless steel panels and either Professional or Masterpiece® handles. With a removable stainless steel frame, these units offer a perfect built-in fit in a 24 or 25-inch deep cabinet.

DEDICATED EVAPORATOR & COMPRESSOR SYSTEMS

Each Fresh Food and Freezer column has its own evaporator and compressor to eliminate odor transfer and keep food fresher, longer, with better humidity and air flow.

BUILD YOUR CUSTOM COLUMN

Our award winning Freedom® Collection offers customized columns in three simple steps.

- First, choose your unit: Fresh Food, Freezer, Bottom-Freezer or Wine Preservation Column.
- Second, choose your panel: flush—for a fully integrated look, or chiseled—to match the rest of your Thermador family of appliances. Or opt for a custom panel for seamless integration with the rest of your cabinetry.
- Third, choose your handle: Professional, Masterpiece® or custom handles.





FREEDOM[®] COLLECTION FRESH FOOD COLUMN

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.

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.





FREEDOM® COLLECTION FREEZER COLUMN



ULTRA CAPACITY DIAMOND ICE DRAWER

Full width ice drawer with flexible ice bin allows you the option to place the bin on the left or right hand side. Entertaining? Simply remove the ice bin and use the entire drawer for your Diamond 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

DUAL EVAPORATOR AND DUAL COMPRESSOR SYSTEMS

Each cooling compartment—refrigerator and freezer—has its own evaporator and compressor to eliminate odor transfer and 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 and can even operate with a 90° door opening. Drawer rails are designed to glide perfectly even when fully loaded.

DELI DRAWER

Complement market-fresh meats, fish and dairy products with a perfectly chilled full-extension deli drawer.





FREEDOM® COLLECTION WINE PRESERVATION

WINE PRESERVATION COLUMNS

Our Freedom® Wine Preservation Collection redefines the home wine cellar. Perfect for storing bottles in various sizes, serving at a dinner party or aging the choicest bottles to perfection, this appliance is the wine connoisseur's newest best friend.

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.

FULL-EXTENSION EXOTIC WOOD RACKS

Completely redesigned wine storage features thoughtful rack spacing and flexible storage options. Luxurious, full-extension exotic wood racks enhance the experience of pulling out your favorite vintage.



FREEDOM® COLLECTION FRESH FOOD COLUMN



30-INCH

- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle

30-Inch – T30IR800SP



24-INCH

- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle

24-Inch – T24IR800SP

FREEDOM® COLLECTION WINE PRESERVATION



24-INCH

- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle

24-Inch – T24IW800SP



18-INCH

- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle

18-Inch – T18IW800SP

FREEDOM® COLLECTION FREEZER COLUMN WITH EXTERNAL DISPENSER



24-INCH WITH EXTERNAL ICE & WATER DISPENSER

- Build Your Custom Column by
Choosing a Panel and Handle

24-Inch with Right-Hand
Door Swing – T24ID800RP

24-Inch with Left-Hand
Door Swing – T24ID800LP



18-INCH WITH EXTERNAL ICE & WATER DISPENSER

- Build Your Custom Column by
Choosing a Panel and Handle

18-Inch with Right-Hand
Door Swing – T18ID800RP

18-Inch with Left-Hand
Door Swing – T18ID800LP

FREEDOM® COLLECTION FREEZER COLUMN WITH INTERNAL ICE MAKER



30-INCH WITH INTERNAL ICE MAKER

- Reversible Door Swing
- Build Your Custom Column by
Choosing a Panel and Handle

30-Inch – T30IF800SP



24-INCH WITH INTERNAL ICE MAKER

- Reversible Door Swing
- Build Your Custom Column by
Choosing a Panel and Handle

24-Inch – T24IF800SP



18-INCH WITH INTERNAL ICE MAKER

- Reversible Door Swing
- Build Your Custom Column by
Choosing a Panel and Handle

18-Inch – T18IF800SP

FREEDOM® COLLECTION BOTTOM FREEZER



36-INCH, FRENCH DOOR

- Build Your Custom Column by Choosing a Panel and Handle

36-Inch – T36IT800NP



36-INCH 2-DOOR

- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle

36-Inch – T36IB800SP



30-INCH 2-DOOR

- Reversible Door Swing
- Build Your Custom Column by Choosing a Panel and Handle

30-Inch – T30IB800SP



FREEDOM® COLLECTION

PRE-ASSEMBLED BOTTOM FREEZER



PROFESSIONAL 36-INCH PRE-ASSEMBLED FRENCH DOOR

- Pre-Assembled with Flat Stainless Steel Panels and Professional Handles
- 36-Inch – T36BT820NS



MASTERPIECE® 36-INCH PRE-ASSEMBLED FRENCH DOOR

- Pre-Assembled with Flat Stainless Steel Panels and Masterpiece® Handles
- 36-Inch – T36BT810NS



PROFESSIONAL 36-INCH PRE-ASSEMBLED 2-DOOR

- Reversible Door Swing
 - Pre-Assembled with Flat Stainless Steel Panels and Professional Handles
- 36-Inch – T36BB820SS



MASTERPIECE® 36-INCH PRE-ASSEMBLED 2-DOOR

- Reversible Door Swing
 - Pre-Assembled with Flat Stainless Steel Panels and Masterpiece® Handles
- 36-Inch – T36BB810SS



PROFESSIONAL 30-INCH PRE-ASSEMBLED 2-DOOR

- Reversible Door Swing
 - Pre-Assembled with Flat Stainless Steel Panels and Professional Handles
- 30-Inch – T30BB820SS



MASTERPIECE® 30-INCH PRE-ASSEMBLED 2-DOOR

- Reversible Door Swing
 - Pre-Assembled with Flat Stainless Steel Panels and Masterpiece® Handles
- 30-Inch – T30BB810SS

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.

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.





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

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.



STAR-SAPPHIRE™ THE NEW STAR OF THE KITCHEN MOVES AT LIGHT SPEED

Dishwashers should never compromise performance for luxury, or speed for capacity. Where others fall short in one dimension or another, the Thermador® Star-Sapphire Dishwasher cleans up with the fastest full wash of any residential dishwasher in its class*.

★ STAR SPEED®

Our new Star Speed preheats one wash cycle's worth of hot water ahead of time, allowing you to complete a full load of dishes in record-setting time.

★ SMOOTH GLIDE RACKS

Sleek charcoal-grey racks are newly-engineered to glide effortlessly without jarring or sticking, delivering a more pleasing loading and unloading experience.

★ 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.

ADJUSTABLE CHEF'S TOOL DRAWER

Real cooks need serious loading capacity for their collection of small and large utensils. Star-Sapphire dishwashers feature a flexible 3rd Rack that delivers not only added loading capacity, but adjustability to accommodate larger or smaller items, wider ends, and utensil handles.

TIME REMAINING POWERBEAM®

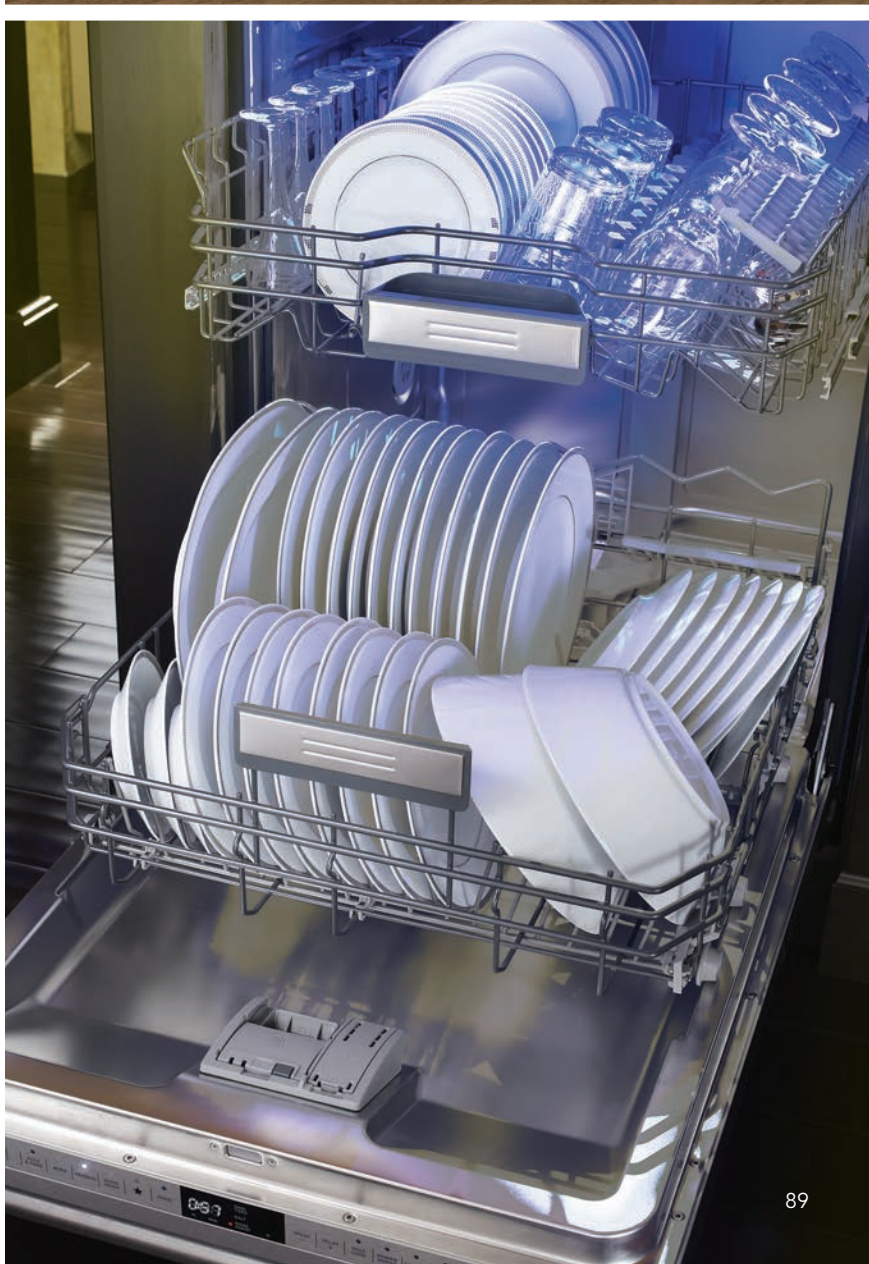
Our Star-Sapphire dishwashers offer a convenient Time Remaining PowerBeam Light that projects cycle status and time remaining on the kitchen floor.

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 while providing the capacity to hold items twice as wide as previous models, and significantly wider than competitors.

★ THERMADOR EXCLUSIVE

*Fastest full wash cycle for residential dishwashers in its class. Full cycle is defined as full wash, hot water cycle.





DISHWASHER FEATURE HIGHLIGHTS

EMERALD® MODELS FEATURE:

BLUE POWERBEAM® STATUS INDICATOR

The PowerBeam operating indicator lets you know when the unit is running with our signature blue light.

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.

TOPAZ® MODELS ADD THESE FEATURES:

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.

EXTRA-TALL-ITEM™ SPRINKLER

Sprinkler delivers powerful spray stream to ensure large items can be cleaned—without removing the Chef's Tool Drawer. Cleans items up to 22 inches tall, such as platters and baking sheets, eliminating the need to hand wash.

CRYSTAL PROTECT® SYSTEM

Utilizes a built-in water softener to neutralize water hardness for perfectly clear crystal, free of water spots.



SAPPHIRE® MODELS ADD THESE FEATURES:

★ 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.

ADJUSTABLE CHEF'S TOOL DRAWER

Real cooks need serious loading capacity for their collection of small and large utensils. This flexible 3rd Rack delivers not only added loading capacity, but adjustability to accommodate larger or smaller items, wider ends, and utensil handles.

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 providing the capacity to hold items twice as wide as previous models, and significantly wider than competitors.

★ THERMADOR EXCLUSIVE

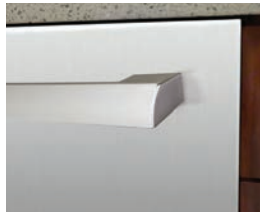


DESIGN VERSATILITY ONLY FROM THERMADOR®

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



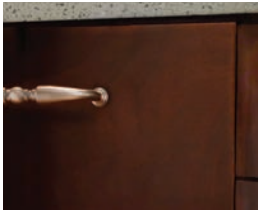
Flat Stainless Steel Panel with Masterpiece® Handle



Chiseled Stainless Steel Panel with Professional Handle*



Chiseled Stainless Steel Panel with Masterpiece® Handle*



Custom Panel to Match Your Cabinetry

FULLY FLUSH CUSTOM PANEL DISHWASHERS

MAKE YOUR DISHWASHER DISAPPEAR

Match your kitchen's custom cabinetry to our dishwasher for complete integration. Thermador custom panel dishwashers are the only dishwashers available that install fully flush for a seamless, integrated look. 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.

*Available as an accessory



DISHWASHERS STAR-SAPPHIRE™ 6-PROGRAM



PROFESSIONAL HANDLE

All Sapphire features plus:

- Star Speed™ Cycle
- Largest Wine Glass Capacity
- Time Remaining PowerBeam®
- Smooth Glide Racks

6-Program – DWHD651JFP



MASTERPIECE® HANDLE

6-Program – DWHD651JFM



CUSTOM PANEL

6-Program – DWHD651JPR

DISHWASHERS SAPPHIRE® 6-PROGRAM



PROFESSIONAL HANDLE

All Topaz® features plus:

- Sapphire Glow® Light
- Adjustable Chef's Tool Drawer
- Flexible Folding Tines
- Quietest Operation (42 dBA)

6-Program – DWHD650JFP



MASTERPIECE® HANDLE

6-Program – DWHD650JFM



CUSTOM PANEL

6-Program – DWHD650JPR

DISHWASHERS TOPAZ® 6-PROGRAM



PROFESSIONAL HANDLE

All Emerald features plus:

- Chef's Tool Drawer®
- Water Softener
- Extra-Tall-Item™ Sprinkler
- Quieter Operation (44 dBA)

6-Program – DWHD640JFP



MASTERPIECE® HANDLE

6-Program – DWHD640JFM



CUSTOM PANEL

6-Program – DWHD640JPR

DISHWASHERS EMERALD® 4-PROGRAM



PROFESSIONAL HANDLE

- 3-Step Adjustable Racks
 - Blue PowerBeam® Status Indicator
 - Quiet Operation (48 dBA)
- 4-Program – DWHD440MFP



MASTERPIECE® HANDLE

4-Program – DWHD440MFM



CUSTOM PANEL

4-Program – DWHD440MPR

BUILT-IN COFFEE MACHINE THE SAVOR®



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.

A FUSION OF TASTE AND INDULGENCE

The fluid and versatile design of our Savor® Built-In Coffee Machine will perfectly coordinate with both our Thermador Professional® and Masterpiece® product collections. Fully automatic and programmable, it's an expression of your exquisite taste and a stunning addition to any kitchen, bedroom or bar.

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.

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 24-INCH



**PROFESSIONAL
& MASTERPIECE®**
24-Inch – BICM24CS



ACCESSORIES

Thermador® accessories allow you to personalize your culinary experience by enhancing your appliance's design, expanding its functionality, or making sure it fits perfectly in your kitchen. Each accessory is thoughtfully designed and engineered to fit your Thermador appliance.



PROFESSIONAL RANGE ACCESSORIES



GRILL

PA12GRILLN (For use on models with electric griddle)



GRIDDLE

PAGRIDDLE



GRILL / GRIDDLE COVER

PA12CVRJ (For use on models with electric griddle)



WOK RING

PWOKRINGHC



12-INCH CUTTING BOARD

PA12CHPBLK

PRO HARMONY® RANGE ACCESSORIES

IMPORTANT NOTE:

A Low Backguard, High Shelf or Island Trim is required for installation. All units ship with Island Trim included.



LOW BACKGUARD

PA30GLBH – 30-Inch

PA36GLBH – 36-Inch

PA48GLBH – 48-Inch



HIGH SHELF

PA30GHSH – 30-Inch

PA36GHSH – 36-Inch

PA48GHSH – 48-Inch



LP CONVERSION KIT

PALPKITHC (For use with Dual-Fuel models only)



BLUE KNOB KIT

PAKNOBLU

PRO GRAND® RANGE ACCESSORIES

IMPORTANT NOTE:

A Low Backguard, High Shelf or Island Trim is required for installation. All units ship with Island Trim included.



LOW BACKGUARD

PA36JLBG – 36-Inch

PA48JLBG – 48-Inch

(Not for use with Pro Grand Steam Range)



HIGH SHELF

PA36JHSG – 36-Inch

PA48JHSG – 48-Inch

(Not for use with Pro Grand Steam Range)



TOEKICK

PA36JTKG – 36-Inch

PA48JTKG – 48-Inch



BLUE KNOB KIT

PAKNOBLUJG

PRO GRAND® STEAM ADDS THESE ACCESSORIES:



LOW BACKGUARD

PA48JLBSG – 48-Inch



HIGH SHELF

PA48JHSSG – 48-Inch



WIRE RACK

CSRACKH



PERFORATED COOKING PAN – HALF SIZE

CS1XLPH – 1 5/8-Inch Deep



PERFORATED COOKING PAN – FULL SIZE

CS2XLPH – 1 5/8-Inch Deep



COOKING PAN – FULL SIZE

CS2XLH



COOKING PAN – HALF SIZE

CS1XLH



BAKING TRAY

CS2LH

PROFESSIONAL RANGETOP ACCESSORIES

IMPORTANT NOTE:

A Low Backguard or Island Trim is required for installation. All Professional Rangetops ship with Island Trim included.



LOW BACKGUARD

PA30GLBC – 30-Inch
PA36GLBC – 36-Inch
PA48GLBC – 48-Inch



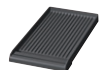
WOK RING

PWOKRINGHC



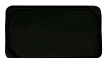
12-INCH CUTTING BOARD

PA12CHPBLK



GRILL

PA12GRILLN (For use on models with electric griddle)



GRIDDLE

PAGRIDDLE



12-INCH GRIDDLE / GRILL COVER

PA12CVRJ (For use on models with electric griddle)



BLUE KNOB KIT

PAKNOBLU



LP CONVERSION KIT

PALPKITHC

BUILT-IN OVEN ACCESSORIES



27-INCH OVEN TELESCOPIC RACK

TLSCPRCK27



30-INCH OVEN TELESCOPIC RACK

TLSCPRCK30

BUILT-IN STEAM & CONVECTION OVEN ACCESSORIES



27-INCH TRIM KIT

MST271KS (For use with Masterpiece® Series models only)



30-INCH TRIM KIT

MST301HS (For use with Masterpiece® Series models only)



COOKING PAN – HALF SIZE, 1 5/8-INCH DEEP

CS1XLH



PERFORATED COOKING PAN – HALF SIZE, 1 5/8-INCH DEEP

CS1XLPH



COOKING PAN – FULL SIZE, 1 5/8-INCH DEEP

CS2XLH



PERFORATED COOKING PAN – FULL SIZE, 1 5/8-INCH DEEP

CS2XLPH



BAKING TRAY – FULL SIZE, 1 1/8-INCH DEEP

CS2LH



WIRE RACK

CSRACKH

INDUCTION AND ELECTRIC COOKTOP ACCESSORIES



7-INCH CERAMIC POT WITH GLASS LID
SENSORPOT7



16-INCH ROUND SKILLET
CHEFSPAN13



ADDITIONAL STICKERS FOR NON-ENAMELED & NON-SENSOR COOKWARE
SENSORSTRP

FREEDOM™ INDUCTION COOKTOP ACCESSORIES:



GRIDDLE STYLE TEPPANYAKI
13-INCH X 21-INCH
TEPPAN1321



GRIDDLE STYLE TEPPANYAKI
13-INCH X 14-INCH
TEPPAN1314

GAS COOKTOP ACCESSORIES



WOK RING
SWOKRINGF



GRIDDLE
SGRIDDLEF (Not for use with SGS304FS)



LP CONVERSION KIT
SNLPKITF

BUILT-IN MICROWAVE ACCESSORIES



27-INCH TRIM KIT
MBT27JS (For use with MBES traditional microwave)
MCT27JS (For use with MCES convection microwave)



30-INCH TRIM KIT
MBT30JS (For use with MBES traditional microwave)
MCT30JS (For use with MCES convection microwave)

WALL HOOD ACCESSORIES



KEEP-HOT SHELF

- For use with PH__GS and PH__HS
 - Stainless steel finish
 - Convenient shelf allows dishes to keep hot at serving temperature
 - Includes stainless steel backguard and two shelves
- KHS48QS – 48-Inch wide
KHS42QS – 42-Inch wide
KHS36QS – 36-Inch wide



DUCT COVER

- For use with PH__GS, PH__HS, HPWB__FS, HMWN__FS and HMWB__FS
- Stainless steel duct cover for wall hood applications

Width	6" High	12" High
48-Inch	DC48US	DCT48US
42-Inch	N/A	DCT42US
36-Inch	DC36US	DCT36US
30-Inch	DC30US	DCT30US

RECIRCULATION KIT

- For use with HPWB30FS, HMWN30FS, and HMWB__FS
- Stainless steel finish
- Perfect for hard to duct installations
- Use with 600 CFM blowers only

RECIRC36FS – 36-Inch wide

RECIRC30FS – 30-Inch wide

STAINLESS STEEL BACKSPASH

- For use with all Thermador® Wall Hoods

PA48JBS – 48-Inch wide

PA36JBS – 36-Inch wide

PA30JBS – 30-Inch wide

REPLACEMENT CHARCOAL FILTERS

- For use with Recirculation Kit RECIRC_FS

CHFILT3036

CHIMNEY WALL HOOD ACCESSORIES

PROFESSIONAL CHIMNEY DUCT COVERS

- For use with HPCN__NS / HPCB__NS
- Stainless Steel Duct Covers in three different configurations

Width	6" High	12" High	18" x 35" High
48-Inch	CHMHP486N	CHMHP4812N	CHMHP48TSN
36-Inch	CHMHP366N	CHMHP3612N	CHMHP36TSN

CHIMNEY EXTENSION

- Stainless steel chimney hood extension for up to 11-foot ceiling applications
- Extension replaces upper section of standard chimney extension

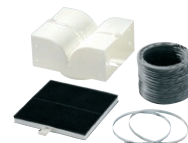
CHIMXHDD

CHIMXHMC

- For use with HDDW36FS

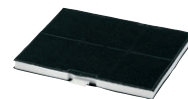
- For use with HMCN__FS and HMCB__FS

ISLAND HOOD ACCESSORIES



RECIRCULATION KIT

- For use with HPIB__HS and HMIB40HS
 - Stainless steel finish
 - Perfect for hard to duct installations
 - Use with 600 CFM blowers only
- RECIRSL



REPLACEMENT CHARCOAL FILTERS

- For use with Recirculation Kit RECIRSL
- CHFILSL

LIGHTING ACCESSORIES

SKU	Included	Bulb Type
PH__GS, PH__HS, HPCN__NS, HPCB__NS, VCIN__JP, VCIB__JP	Yes	120V, 40W Max., G-9 Base
HPWB__FS, HMWN__FS, HMWB__FS	No	120V, 50W Max., GU10 Base
HMCN__FS, HMCB__FS, HDDW36FS, HPIN__HS, HPIB__HS, HMIB__HS, VCI2__DS	Yes	12V, 20W Max., G-4 Base

CUSTOM INSERT ACCESSORIES



REMOTE CONTROL PANEL

- For use with VCIN__JP and VCIB__JP
 - Stainless steel finish
 - Cable-connected to blower and hood controls
 - Cable length 30 ft.
- VCI2REMKS

REMOTE CONTROL PANEL

- For use with VCI2__DS
 - Stainless steel finish
 - Cable-connected to blower and hood controls
 - Cable length 13 ft.
- VCI2REMFS

CUSTOM HOOD LINERS

- For use with VCIN__JP
 - Stainless steel custom hood liners to protect the exterior base of custom insert
- LINER254 – For 54-Inch Insert VCIN54JP
 LINER248 – For 48-Inch Insert VCIN48JP
 LINER236 – For 36-Inch Insert VCIN36JP

CUSTOM HOOD LINERS

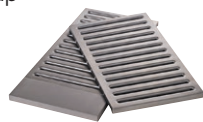
- For use with VCI2__DS
 - Stainless steel custom hood liners to protect the exterior base of custom insert
 - Custom hood liner completes custom insert installation
- LINER48 – For 48-Inch Insert VCI248DS
 LINER36 – For 36-Inch Insert VCI236DS
 LINER30 – For 30-Inch Insert VCI230DS

STAINLESS STEEL BACKSPASH

- For use with VCIN__JP and VCIB__JP
- PA48JBS – 48-Inch wide
 PA36JBS – 36-Inch wide

BAFFLE FILTERS

- For use with VCI2__DS
 - Stainless steel finish
 - Unique low profile design maximizes grease capture
 - Dishwasher-safe for easy cleanup
- BAFFLT48 – 48-Inch wide
 BAFFLT36 – 36-Inch wide
 BAFFLT30 – 30-Inch wide



DOWNDRAFT ACCESSORIES

RECIRCULATION KIT

- Comes complete with 2 charcoal filters, 2 venting grids, and ducting to transition to integrated blower (blower sold separately)
 - For toekick heights of 4-inches 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
 - Filters should be replaced twice a year
- RECIRC36DF

REPLACEMENT CHARCOAL FILTERS

For use with recirculation module. Sold separately as service item #291108.

TRANSITIONS

Transition piece required for installation of 600 CFM Inline and Remote Blowers with 6-inch duct connections—downdraft applications only

CV2T6

Improves overall performance when installing with Thermador's 1,000 CFM Inline or Remote Blowers with 10-inch duct connections—downdraft applications only

CV2T10

REMOTE BLOWER ACCESSORIES

BLOWER CONNECTOR CABLE

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

ROOFPLATE MATERIAL

- For use with VTR630D, VTR1030D and VTR1330E

Combinations	
Roofplate	Remote Blower
RFPLT600	VTR630D
RFPLT1000	VTR1030D, VTR1330E

*Cannot be used with HMCN36F, HMCN42FS, HMWN30FS or HMWN48FS

BLOWER AND DUCT SELECTION GUIDE

ACCESSORIES

WALL HOODS	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
PROFESSIONAL SERIES									
PH__GS 36" / 42" / 48" / 54"	Integrated (Use Wall Cap WC10)	VTN630C	600	10.3	—	10-Inch	Included	10-Inch	Vertical, Horizontal
		VTN1030C	1000	13.6	—	10-Inch			
	Remote (Use Roof Jack RJ310)	VTR630D	600	12.1	RFPLT600	6-Inch			
		VTR1030D	1000	14.0	RFPLT1000	10-Inch			
		VTR1330E	1300	17.5	RFPLT1000	10-Inch			
	Inline (Use Wall Cap WC10)	VTI610D	600	12.1	—	6-Inch			
VTI1010D		1000	14.0	—	10-Inch				
PH__HS 30" / 36" / 48"	Remote (Use Roof Jack RJ310)	VTR630D	600	6.9	RFPLT600	6-Inch	Included	10-Inch	Horizontal
		VTR1030D	1000	8.8	RFPLT1000	10-Inch			
		VTR1330E	1300	12.3	RFPLT1000	10-Inch			
	Inline	VTI610D	600	6.9	—	6-Inch			
		VTI1010D	1000	8.8	—	10-Inch			
	Integrated (Use Wall Cap WC10)	VTN630C	600	5.0	—	10-Inch			
VTN1030C		1000	8.4	—	10-Inch				
HPWB30FS 30" (Use Recirculation Kit RECIRC30FS)	Integrated	Included	600	3.4	—	10-Inch	Included	10-Inch	Vertical
HPWB__FS 36" / 48"	Integrated	Included	1000	10.2	—	10-Inch	Included	10-Inch	Vertical
MASTERPIECE® SERIES									
HMWN30FS 30" (Use Recirculation Kit RECIRC30FS)	Integrated	VTN600F	600	4.6	—	10-Inch	Included	10-Inch	Vertical
		VTN1000F	1000	8.8	—	10-Inch			
	Remote (Use Roof Jack RJ310)	VTR630D	600	4.3	RFPLT600	6-Inch			
		VTR1030D	1000	7.8	RFPLT1000	10-Inch			
		VTR1330E	1300	9.2	RFPLT1000	10-Inch			
Inline	VTI610D	600	5.8	—	6-Inch				
	VTI1010D	1000	7.6	—	10-Inch				
HMWN__FS 36" / 48" (Use Recirculation Kit RECIRC36FS for 36" only)	Integrated	VTN600F	600	4.6	—	10-Inch	Included	10-Inch	Vertical
		VTN1000F	1000	8.8	—	10-Inch			
	Remote (Use Roof Jack RJ310)	VTR630D	600	4.3	RFPLT600	6-Inch			
		VTR1030D	1000	7.8	RFPLT1000	10-Inch			
		VTR1330E	1300	9.2	RFPLT1000	10-Inch			
	Inline	VTI610D	600	5.8	—	6-Inch			
VTI1010D		1000	7.6	—	10-Inch				
HMWB__FS 30" / 36" (Use Recirculation Kit RECIRC36FS or RECIRC30FS)	Integrated	Included	600	3.4	—	10-Inch	Included	10-Inch	Vertical

BLOWER CONNECTOR CABLE

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

*Cannot be used with HMCN36F, HMCN42FS, HMWN30FS or HMWN48FS

BLOWER AND DUCT SELECTION GUIDE

ACCESSORIES

CHIMNEY WALL HOODS

	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
MASTERPIECE® SERIES									
HMCN_FS 36" / 42"	Integrated	VTN1080F	1000	5.0	—	8-Inch	Required*	8-Inch	Vertical
	Remote (Use Roof Jack RJ310)	VTR630D	600	6.7	RFPLT600	6-Inch			
		VTR1030D	1000	7.8	RFPLT1000	10-Inch			
		VTR1330E	1300	9.2	RFPLT1000	10-Inch			
	Inline	VTI610D	600	5.8	—	6-Inch			
VTI1010D		1000	7.6	—	10-Inch				
HMCB_FS 36" / 42"	Integrated	Included	600	4.9	—	6-Inch	Included	6-Inch	Vertical
HDDW36FS 36"	Integrated	Included	600	4.9	—	6-Inch	Included	6-Inch	Vertical

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

ISLAND HOODS

	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
PROFESSIONAL SERIES									
HPIN_HS 42" / 48"	Remote (Use Roof Jack RJ310)	VTR630D	600	Max 10	RFPLT600	6-Inch	Required*	6-Inch	Vertical
		VTR1030D	1000		RFPLT1000	10-Inch			
		VTR1330E	1300		RFPLT1000	10-Inch			
	Inline	VTI610D	600		—	6-Inch	Included		
		VTI1010D	1000		—	10-Inch			
MASTERPIECE® SERIES									
HPIB42HS – 42-Inch HPIB48HS – 48-Inch (Use Recirculation Kit RECIRISL)	Integrated	Included	600	5.2	—	6-Inch	Included	6-Inch	Vertical
HMIB40HS – 40-Inch (Use Recirculation Kit RECIRISL)	Integrated	Included	400	5.2	—	6-Inch	Included		

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

BLOWER CONNECTOR CABLE

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

BLOWER AND DUCT SELECTION GUIDE

ACCESSORIES

CUSTOM INSERTS

	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
PROFESSIONAL SERIES									
VCIN_JP 36" / 48" / 54"	Remote (Use Roof Jack RJ310)	VTR630D	600	6.9	RFPLT600	6-Inch	Required*	10-Inch	Vertical
		VTR1030D	1000	8.8	RFPLT1000	10-Inch			
		VTR1330E	1300	12.3	RFPLT1000	10-Inch			
	Inline	VTI610D	600	6.9	—	6-Inch			
		VTI1010D	1000	8.8	—	10-Inch			
Integrated	VTN600F	600	7.4	—	10-Inch	—			
VCIB_JP 36" / 48" / 54"	Integrated	Included	1000	12.7	—	10-Inch	Included	10-Inch	Vertical
MASTERPIECE® SERIES									
VICI_DS 30" / 36" / 48"	Remote (Use Roof Jack RJ310)	VTR630D	600	5.2	RFPLT600	6-Inch	Required*	10-Inch	Vertical
		VTR1030D	1000	7.8	RFPLT1000	10-Inch			
		VTR1330E	1300	9.5	RFPLT1000	10-Inch			
	Integrated (Inline blower can be used for an Integrated solution)	VTI610D	600	5.8	—	6-Inch			
		VTI1010D	1000	7.6	—	10-Inch			

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

DOWNDRAFTS

	BLOWER INFORMATION						HOOD INFORMATION		
	Type	Model #	CFM	Total Amps (120V, 60Hz)	Roofplate Required	Duct Size at Blower	Transition w/Backdraft Damper	Duct Size at Discharge	Discharge Direction
MASTERPIECE® SERIES									
UCVM_FS 30" / 36" (Use Recirculation Kit RECIRC36DF for blower VTN600CV2C only)	Integrated	VTN600CV2C	600	6.7	—	6-Inch	Required*	6-Inch	Side, Down
	Remote	VTR630D	600	6.7	RFPLT600	6-Inch	CV2T6 Required*		
		VTR1030D	1000	10.2	RFPLT1000	10-Inch	CV2T10 Required*		
	Inline	VTI610D	600	5.8	—	6-Inch	CV2T6 Required*		
		VTI1010D	1000	7.6	—	10-Inch	CV2T10 Required*		

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

BLOWER CONNECTOR CABLE

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

FREEDOM® REFRIGERATION FLAT DOOR PANEL ACCESSORIES



FRESH FOOD

TFL30IR800 – 30-Inch
TFL24IR800 – 24-Inch

FREEZER

TFL30IR800 – 30-Inch without Dispenser
TFL24ID800 – 24-Inch with Dispenser
TFL24IR800 – 24-Inch without Dispenser
TFL18ID800 – 18-Inch with Dispenser
TFL18IR800 – 18-Inch without Dispenser

BOTTOM FREEZER

TFL36IT800 – 36-Inch French Door
TFL36IB800 – 36-Inch 2-Door
TFL30IB800 – 30-Inch 2-Door

WINE PRESERVATION

TFL24IW800 – 24-Inch
TFL18IW800 – 18-Inch

FREEDOM® REFRIGERATION CHISELED DOOR PANEL ACCESSORIES



FRESH FOOD

TCH30IR800 – 30-Inch
TCH24IR800 – 24-Inch

FREEZER

TCH30IR800 – 30-Inch without Dispenser
TCH24ID800 – 24-Inch with Dispenser
TCH24IR800 – 24-Inch without Dispenser
TCH18ID800 – 18-Inch with Dispenser
TCH18IR800 – 18-Inch without Dispenser

BOTTOM FREEZER

TCH36IT800 – 36-Inch French Door
TCH36IB800 – 36-Inch 2-Door
TCH30IB800 – 30-Inch 2-Door

WINE PRESERVATION

TCH24IW800 – 24-Inch
TCH18IW800 – 18-Inch

FREEDOM® REFRIGERATION HANDLE ACCESSORIES

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.



PROFESSIONAL SERIES

Coordinates with Thermador Professional® Series appliances.

PR36HNDL10 – 36-Inch Professional
PR30HNDL10* – 30-Inch Professional



MASTERPIECE® SERIES

Coordinates with Thermador Masterpiece® Series appliances.

MS36HNDL10 – 36-Inch Masterpiece®
MS30HNDL10* – 30-Inch Masterpiece®

*For use with T30IB800SP bottom freezer drawer only.

FREEDOM® REFRIGERATION FILTER ACCESSORIES

WATER FILTER

Replacement water filter for use in all freezer and bottom freezer models.

REPLFLTR10

FILTER BY-PASS

Filter by-pass for use with existing in-home water filtration systems. For all freezer and bottom freezer models.

SCRNFLTR10

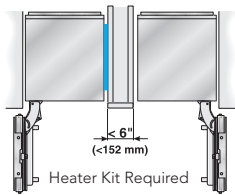
FREEDOM® REFRIGERATION INSTALLATION ACCESSORIES



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.

FRAMEKIT10



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 included. 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-inches (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.

HEATRKIT10

SIDE-BY-SIDE REFRIGERATION ACCESSORIES

WATER FILTER

Replacement water filter for use in all side-by-side refrigerator/freezer models.

REPLFLTR20

DISHWASHER ACCESSORIES



FINE SILVERWARE CARAFE

SMZ5002UC

DRAINAGE HOSE EXTENSION

SGZ1010UC

POWER CORD WITH CONNECTORS

SGZPC001UC*

*Use only this power cord for plug/receptacle connections.

24-INCH STAINLESS STEEL CHISELED DOOR WITH MASTERPIECE® HANDLE

DWHDZJCMD

24-INCH STAINLESS STEEL CHISELED DOOR WITH PROFESSIONAL HANDLE

DWHDZJCPD

EMERALD® SERIES ACCESSORIES:



ACCESSORY KIT

Extra-tall-item Sprinkler, Vase/Bottle Holder, 3 Plastic Item Clips and Small Item Basket

SGZ1052UC

TOPAZ®, SAPPHIRE® AND STAR-SAPPHIRE™ SERIES ACCESSORIES:



ACCESSORY KIT

Extra-tall-item Sprinkler, Vase/Bottle Holder, 3 Plastic Item Clips and Small Item Basket

SMZ5000



DISHWASHER SOFTENER SALT

SGZ9091UC



PRODUCT 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)

BUILT-IN MICROWAVES

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)

BUILT-IN 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®

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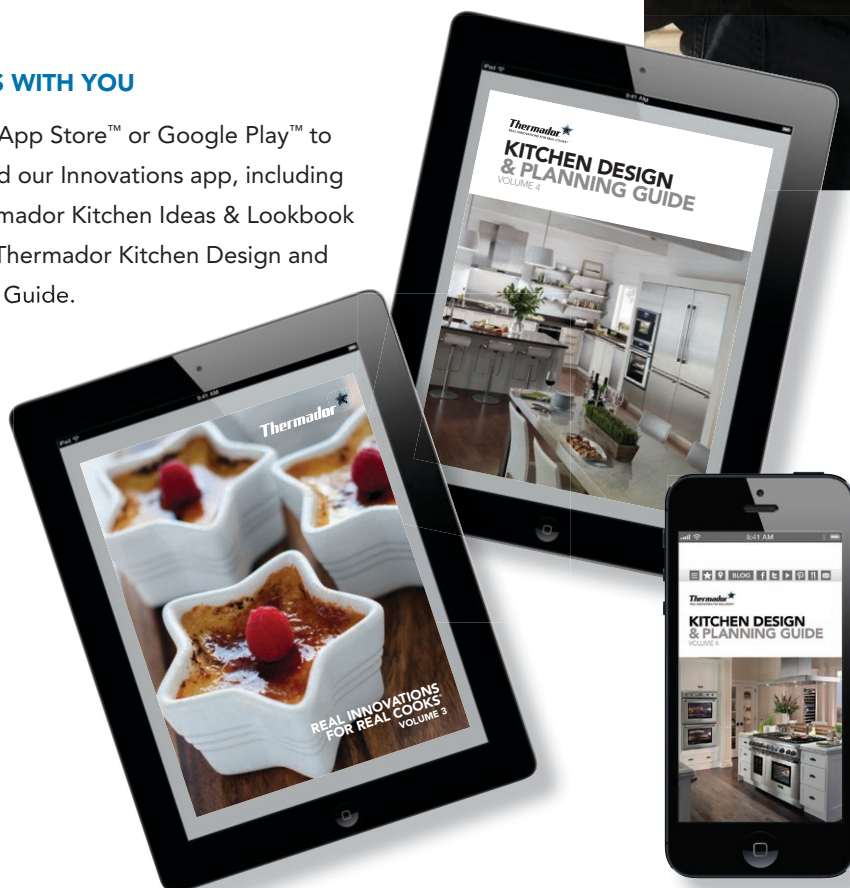
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